

PLACER WINE
TRAIL

ACTIVITIES



MARCH
23-24
12-5PM

Bear River Winery & Old Town Auburn Tasting Room: Both will be focusing on "The Blends". The Tasting Room at Bear River Winery will have Cheese, Crackers and Chocolates to mellow out the tasting. Bear River Winery – Old Town Auburn Tasting Room will have Crackers and Chocolates. Check out our new Old Town Auburn Tasting Room with all of the wine related gift items, Snow's Citrus sauces and spreads, and many other wonderful things. We'll have Bow Wow Licious Dog Biscuits on hand Saturday to pamper your pooch with delicious treats, and Kanning Kathy's Jams, Salts and Sugars on Sunday.

Bonitata: We will be featuring blends that weekend and a sparkling wine tasting flight of pomegranate, strawberry and peach mango. We will have specials of up to 40% off certain wines. For a snack we will be serving authentic Chinese egg rolls.

Cante Ao Vinho: Cante will be highlighting the winemaker's favorite varietals that originated from different regions of the world. Verdejo from Spain, Petite Sirah from France, Barbera from Italy and Tinto Cao from Portugal. Simple appetizers will be paired with each varietal. Enjoy a globetrotting wine and food tasting tour from the comforts of Rocklin's historical Barudoni Building. Stay after the event Saturday for live music by the DoubleShots at 7pm or visit Sunday for the Listen Hear Band at 2pm.

Casque: Casque will be hosting Dana Ross, a local artist and teacher from Auburn. Dana's work as a painter is directly affected by her work with others. She enjoys helping her students to see more of the details in the objects they paint, and in their lives. Guests will be able to shop some of her work as they enjoy a vertical of our popular GSM blend, the Calotte. Both the '14 and '15 vintage received Double Gold recognition from the SF Chronicle, see how the new, not yet released '16 vintage compares! We will also be releasing our highly anticipated, 2018 Rosé.

Ciotti: We will be doing a self education station on the different types of oaks and what they impart in wine.

Dono dal Cielo: Have you ever noticed the shape of your wine glass can transform the taste of the wine you are drinking? The correct wine glass can affect smell, texture, flavor and finish. Dono dal Cielo will have an assortment of Reidel glasses teaching you how to recognize which glass pairs with your favorite wines and an appetizer of 100 day aged Gorgonzola on a crostini with berries.

Fawnridge: Will highlight our double gold 2017 chardonnay, along with a number of Library Wines.

Lone Buffalo: Taste new releases of 2016 Noble Beast Cabernet Sauvignon and 2018 Bison Blanc Viognier. Enjoy special vintage tastings of aging Cabernet Sauvignon straight from the barrel and learn about the aging process of red wines from barrel to bottle. Special sale on 2017 Bison Blanc Viognier. Local olive oil tasting from Ternero Farms and new Touchstone jewelry by Swarovski from Susan Stetz. Live music from 1-4 both days. **Food Trucks:** Sat - Hot Mama's; Sunday - Doggie Style Hot Dogs.

Mt. Vernon: Wine sales, holiday music and Christmas lights to please even Santa Claus and wine pairing with fudge plus barrel tasting.

Mount Saint Joseph/Vin Uva: Come by and enjoy delicious food pairings including selections from Dominick's Italian Deli. Our new patio is open so sip in the sunshine! We will also feature an art exhibit from a top local Granite Bay artist as well as live music! All 5 of our SF Chronicle award winning wines will be available.

Mt. Vernon: Guests will be able to taste a future wine right out of the barrel, paired with a simple appetizer.

PaZa: We will offer tours of the vineyard and winery every half hour (depending on interest and the weather). With that, we will share information including everything from the lightly technical to vintner geek-out. We'll complete the tours with a special vertical tasting with some of our past award winning wines.

Pescatore: Mandy Nash will be signing her book Merlot and Brussels Sprouts. Which is about pairing wines with plant based foods & includes some recipes. We will be releasing our 2017 Barbera & Petite Sirah.

Rancho Roble: Enjoy a vertical flight of delicious Barbera wine and sit by the pond, rest and relax.

Rock Hill: Live music on Saturday March 23rd starting at 2pm.

Secret Ravine will highlight varietals that are steeped in character of the Loomis Basin. Come taste our Zinfandel, Tannat, Cabernet Franc, Montepulciano, and Teroldego all locally grown, processed and bottled here at winery. We have a large selection of wine related gift items to add to your unique wine shopping experience. Vineyard and picnic area are located just outside the winery door.

Vina Castellano will be doing a sideways of 5 varietals and call our program Sip into Spain. We will be playing Spanish music, have Porjon drinking contest for opportunity to earn discount and of course we will feature Spanish varietals and our traditional Rioja styled Spanish blend the Borracha. Guests will also taste Verdejo, Rosado, Garnacha and Tempranillo. The final tasting will be the La Borracha and we will pair it with an Albondiga. These will all be new releases. 2018 vintage Verdejo and Rosado and 2015 Tempranillo and Garnacha. We will offer featured varietals at a 10% discount for purchase that day. Likewise, as always we will have an other interactive activity. This year it will be a match-up guessing game with names that are synonymous with the featured varietals. Discounts for future visits will be featured for correct answers.

Wise Villa: Guests will enjoy 5 tastes of our award-winning wines, relaxing music in our Tuscan-style bistro, beautiful views of our rolling hills vineyard, and a complimentary winery tour at 1pm on both days. We will be offering chef-created lunch, estate wine by the glass and bottle, sangria, craft beer, and barrel-aged hard apple cider at an additional cost.

