
CALIFORNIA WINE COUNTRY
WEEKEND



There's a gorgeous, rolling valley out west called California Wine Country, where Cabernet and Chardonnay grapes thrive in the fertile soil, and gourmands gather to sip wine, sample artisanal cheese, and smile at the sun-drenched landscapes.

But there's also something much more: California Wine Country with Inspirato.

Join us this fall for Inspirato's California Wine Country Weekend. We kick off the celebration with an exclusive welcome reception followed by dinner at Chef Charlie Palmer's Dry Creek Kitchen. Throughout the weekend, you'll enjoy produce ripe from local farms, hand-crafted cheeses, expertly designed menus, private tours and tastings, and an even more unique experience: a private cooking class with acclaimed chef and Food Network star Michael Chiarello.

INSPIRATO®

And then there's the wine. Small-production vintages. Private cellars of leading winemakers. The sweet pear, rich butter and crisp citrus bursts of your favorite white; the deep cherries, subtle plums and tart blackberry sweetness of your favorite red.

We'll provide the settings to match the sensory experience. All we ask of you is to bring a taste for an unforgettable weekend.

We look forward to welcoming you.

Victorian Winery

Welcome Reception at
Captûre Wines

Friday - 6pm

Captûre Wines welcomes Inspirato members to their historic Victorian winery home in Healdsburg for a private wine tasting of their Bordeaux-style wines. The tasting will include four wines from their portfolio of small-production wines, hand-crafted by May-Britt and Denis Malbec, formerly of Château Latour in Bordeaux.



Private Dinner

Chef Charlie Palmer's Dry
Creek Kitchen

Friday - 8pm

If this country has a culinary cradle, it's in Northern Sonoma, where the fruits of local labor—from outstanding produce to handcrafted cheese—have never been on a plane. Drawing upon regional ingredients is a superior way to eat, and you can taste the freshness in Chef de Cuisine Dustin Valette's Dry Creek Kitchen specialties. You can also experience the regional abundance in the six-course, wine-trail tasting menu, featuring





“neighborhood” food and wine pairings.

Dry Creek Kitchen’s wine cellar reflects the area’s celebrated appellations, featuring more than 600 Sonoma wines with vintages ranging from 1985 to 2007 and a particular emphasis on Pinot Noir and Chardonnay, as well as Cabernet Sauvignon and Meritage Blends.

Palmer’s long-standing commitment to wine manifests itself in his one-of-kind-collection drawing from the private libraries and cellars of the area’s winemakers, including limited production wines not available to anyone else — not even through private auctions.



Silver Oak Winery

Wine and food pairing at
Silver Oak Winery

Saturday - 11am

Silver Oak has a single-minded purpose: the pursuit of exceptional Cabernet Sauvignon. For 40 years, they have produced delicious and distinctive Cabernets from their Napa Valley and Alexander Valley wineries. Each Cabernet is food-friendly, extensively aged to be drinkable upon release, and perfect for enjoying with friends or family.



When we were designing the Oakville winery, we wanted to create a place where visitors would use all of their senses to experience our wines. That’s why we offer guests the opportunity to taste our wines with foods, which is ultimately the way they’re meant to be enjoyed.

Features of our kitchen and garden:

The Chef’s Kitchen is stocked with state-of-the-art equipment as well as Chef Dominic’s house-cured meats, cheeses, breads and hand-ground spices. Our organic gardens produce seasonal herbs and vegetables for many of the dishes Chef Dominic prepares.

A Mugnaini Wood-Burning oven is where Chef makes his perfectly crusted homemade pizzas, breads, paellas and more.

Meet Chef Dominic Orsini

He may have honed his culinary skills in New York and Napa Valley, but Winery Chef Dominic Orsini credits his grandmother for steering him toward a life in food: “She married an Italian and spent her life proving that she could cook just as well as her Italian sisters-in-law.” A childhood spent eating homegrown strawberries and handmade gnocchi heavily influenced Dominic’s cooking philosophy. “A meal should be a snapshot of a moment in time,” he says. “It should reflect the weather, the time of day, what’s fresh at the market and the mood of the guests attending.”

At Silver Oak, Dominic focuses on creating menus and recipes that “let the wine shine.” Describing his style as “soulful” Italian with “big-city appeal,” he also draws from French and Spanish culinary traditions. Many of his ingredients – such as olives and herbs – come from our organic garden and winery grounds, and several he produces himself, including prosciutto, ricotta and mozzarella.



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Excluding a two-year stint as sous chef at the legendary Waldorf-Astoria Hotel in New York, Dominic has spent his career almost exclusively in Wine Country. “Wine was such a big part of my culinary education,” he says. “And for a chef, Wine Country is the place to be.” After graduating from the American Culinary Institute, Dominic worked in a range of highly regarded Napa Valley kitchens, including Brannan’s Grill and Bar Vino in Calistoga; The Meritage Resort in Napa, where he was banquet chef de cuisine; and at the Roux Restaurant in St. Helena from 2002-2003, which was named one of the “Top 50 Restaurants 2002” by the *San Francisco Chronicle*.



NapaStyle

Private cooking class and wine tasting with acclaimed chef and Food Network star Michael Chiarello at NapaStyle.

Saturday - 3pm

Born in 1962 and raised in the central California community of Turlock, Michael followed his childhood dream of becoming a world-class chef. He began apprenticing in restaurants at age 14 and graduated from The Culinary Institute of America in Hyde Park, NY, in 1982. He began his professional career in Miami by opening the acclaimed restaurant Toby’s. Flush with the success of his first restaurant, in 1986 he moved back to his roots in Napa Valley and opened the Tra Vigne (“among the vines”) Restaurant, where he

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acted as Executive Chef/partner for it and seven other restaurants until creating NapaStyle in 2000.

With NapaStyle, Michael has created a multi-channel lifestyle retailer inspired by his Southern Italian heritage, the Napa Valley style of life, and a passion for seasonal and sustainable living. The NapaStyle line is available online, by catalog and at select gourmet specialty shops around the country. In September

2006, Michael opened the first and flagship NapaStyle retail store in Berkeley, California’s upscale and eclectic Fourth Street shopping district.

During his 20-year tenure as Executive Chef of Tra Vigne and seven other restaurants, Michael was twice named Chef of the Year: in 1985 by *Food and Wine Magazine* while at Toby’s in Miami; and in 1995 by the Culinary Institute of America.

Michael Chiarello accepts Emmy

“Food Network’s Easy Entertaining with Michael Chiarello,” for which Michael co-produces, writes and stars, has won three daytime Emmy Awards, more than any other Food Network show. Michael’s other television shows include “NapaStyle” on Fine Living, and the PBS television series, “Michael Chiarello’s Napa.”



His latest cookbook, *At Home with Michael Chiarello*, follows Michael Chiarello’s *Casual Cooking*, which won the 2002 IACP Award. Other books include *Napa Stories*, *The Tra Vigne Cookbook*, and *Flavored Vinegars and Flavored Oils*.

Michael is also the proprietor of a small family winery, Chiarello Family Vineyards, making highly rated estate wines from the historic 94-year-old vineyards surrounding his home in St. Helena, California.

About NapaStyle

Founded by Napa Valley chef, vintner, TV host and author Michael Chiarello, NapaStyle showcases an eclectic mix of handcrafted and exclusive home goods and artisanal specialty foods that celebrate all things cooking, entertaining, wine, garden and home.

Michael expresses his passion for seasonal and sustainable living through his television shows and cookbooks, and his uniquely designed NapaStyle products, such as his artisan-made salami, salts and spreads, reclaimed barn-wood furniture, vintage flatware and antiques, and specialty barware and tabletops. All can be found in the NapaStyle retail stores, online, and in its catalog.



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Food comes alive for me when it tells a story, and nearly every dish I make has one – of a childhood hike with my family to forage for mushrooms, of an afternoon spent canning tomatoes with neighbors. When I cook or eat those dishes, the flavors remind me of those wonderful experiences and the friends and family who helped prepare them.



I created NapaStyle to share these stories and the rich, uncomplicated lifestyle that the Napa Valley inspires – and to encourage you to start your own traditions around the best of every season. Whether you live in the Wine Country, at the shore, in the mountains, or in the city, there are great flavors all around you – if you know where to look.

For the many people who've eaten at my restaurants or watched my cooking shows and asked where to find the California olive oils, organic Arborio rice, fresh grape juices, fruit-infused vinegars, spices, and cooking tools I use, we've gathered them right here in our online store and in our print catalog. Since we launched that first collection of kitchen and pantry favorites, we've grown to also celebrate patio and garden, dining room and living room—your entire home—because to me, “flavor” is a five-sense experience that enriches every aspect of our lives.

If you're a home chef, I'll try to provide you with the very best pantry items and kitchen tools available, along with recipes, advice, encouragement, and inspiration to gather friends and family around the table for memorable meals. If you're a home decorator, maybe we can provide you with the table itself!

My love of entertaining and my 25 years as a professional chef have informed and inspired my passion for beautiful home and garden décor. Much of what you'll see in our collection is designed and developed by me and a talented team of merchandisers, chefs, artists and craftspeople.

*A few of our ideas. A few of your ideas. Put them together and create some new recipes and traditions in your home – and be sure to share and celebrate these new flavors with family and friends.
That's living NapaStyle!*



Bottega

Inspirato dinner at Bottega

Saturday - 7pm

Chef Michael Chiarello steps back into his clogs at Bottega Restaurant in Yountville, California, in the heart of wine country. Bottega, an “artist’s workshop,” will serve as Chiarello’s own craftsman’s kitchen, from which he celebrates deep culinary roots.



Bottega showcases Chiarello’s signature bold Italian flavors with a refined twist. The menu highlights the bounty of artisanal and house-made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in California Wine Country, and is open for lunch, dinner, and after dinner.

Reminisce

Enjoy a leisurely departure

Sunday