

Team Wine Blending Experience

The perfect team experience for both the wine novice and the wine connoisseur

With views of our estate vineyard and the surrounding mountain range, Old York Cellars Vista Room is the perfect setting for wine lovers of all levels to enjoy a one-of-a-kind team building wine experience. The Team Wine Blending Experience provides guests a rare opportunity to learn about, taste and blend distinctive international award-winning wine varietals. Our team building experience is available by reservation for **a minimum of 10 and max of 25 guests**. This experience lasts approximately three-hours and includes 2 different food options to complement the event.

Team Wine Blending Pricing

Team Blending Option 1: \$70 per guest*

This includes the Wine Blending Experience + Bocadillo Sandwich Platter that includes a selection of specialty sandwiches, salad and chips

Team Blending Option 2: \$90 per guest*

This includes the Wine Blending Experience + Paella & Tapas that includes a selection of Spanish Tapas and Authentic Paella.

*Additional food, dessert and coffee can be added ala cart

Event Experience Includes:

Guided instructions on blending techniques and strategies led by one of our wine educators.

An overview of winemaking in the Northeast AVA Region of the United States with a brief history of wine blending.

Proper enological tools to blend a selection of high-end varietal wines – graduated cylinders, pipettes, beakers and tasting glasses.

A tasting of three of Old York Cellars award winning wines.

Prizes for winning teams.

Souvenir Wine Glass to take home.

OLD YORK CELLARS

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Details:

The Team Wine Blending Experience both challenges and entertains the beginner and wine expert alike.

The event is fun, relaxed and competitive all at the same time.

Your group will be divided into teams. Each team will strategize, measure, blend and taste three wines until they feel they have created the best blend from the provided wine components. As a team they will select a name for their wine and create a wine label for their wine bottle.

A blind tasting of the team wines will determine the best wine. The judging panel is made up of all team members from your group along-side of some of our OYC team. The wine bottles are wrapped in brown paper simply labeled as 'A', 'B', 'C' and so on, keeping each wine's identity a secret during the judging. The judges will rate the wines, and votes will be cast and tallied, and two winning teams, 1 for the wine and 1 for the best label/wine name, will be announced.

Optional Upgrades:

Custom Labeled Wine Favors: \$20 set up fee, \$2 per label + cost of wine

Specialty Products including local honey, candles and chocolate

375ml and 750ml bottles available

Availability:

Monday - Thursday

Choose a 3 hour block between 12-7pm

Please note:

Client is responsible for set-up and clean-up of any personal items and decorations.

Availability and pricing of wine is subject to change.

Clients accept full responsibility and liability for all guests attending their event.

No pets are permitted in the event without the permission of the winery management staff with the exception of certified service animals with valid current documentation.

**ONLY OLD YORK CELLARS WINES AND NON-ALCOHOLIC BEVERAGES MAY BE SERVED
AT EVENT.**