

OLD YORK CELLARS

Wine Blending Seminar Information

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.

This event provides guests a rare opportunity to learn about taste and blend distinctive of international award-winning wine varieties.

Our team building experience is available by reservation for **a minimum of 10 guests and maximum of 40 guests**. This event lasts approximately three-hours and offers a choice of two 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, desserts and coffee can be added a la carte

**Rates do not include tax or 20% gratuity

Event Experience Includes:

- Guided instructions on blending techniques and strategies led by a certified wine educator or winemaker.
- 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 the winning teams.
- Souvenir Wine Glass to take home.

Optional Upgrades:

Custom Labeled Wine Favors: \$20 a bottle

Specialty Products including local honey, candles and chocolate

375ml and 750ml bottles available

For additional information contact us at **908.284.9463** or at reservations@oldyorkcellars.com

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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 four 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 all of the teams along-side of our winemaker or certified wine educator. 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 each make their own choice as to which wine they prefer.

Votes will be cast and tallied, and the winning team and wine will be announced. The members of the winning team will each receive a winner's certificate to take home.

Please note:

Client is responsible for set-up and clean-up of their 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 during this event 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.**