



A region's food and wine gives much insight into its land and culture. This is no truer than in the Mediterranean, which is the root for much of our own culinary heritage. Food & Wine Trails has unique culinary contacts around the world that give us the inside connections we need to offer exclusive shore tours that are specifically designed for the food and wine lover.

Siduri & Stark at Sea guests can purchase three optional shore tours for the upcoming cruise. In Marseille, dare to be thoroughly entertained by our superstar, American-born sommelier guide during an excursion to Robert Parker's favorite wine region, Châteauneuf-du-Pape. Visit and taste wines at two outstanding wine chateaux and, relax over a delicious wine-paired lunch at a local restaurant. From the port of Livorno, travel to the land of "super Tuscans" and experience one of the few wineries in the world that can boast a perfect 100-point score from *Wine Spectator*. Finally, in Dubrovnik, discover the nuances of Croatian wine when one of the region's leading winemakers joins you for lunch at one of the city's trendiest restaurants. Also, hear the fascinating history of this UNESCO Heritage Site during a guided walking tour down the Stradun of Old Dubrovnik.

While at sea, Chef Mark Stark will lead an optional 90-minute, hands-on cooking class in the ship's Bon Appétit Culinary Center. Learn a few secrets from this James Beard nominated restaurateur while preparing a few of his trademark dishes.

The tours and cooking class are available exclusively to Siduri & Stark at Sea group members. Enclosed you will find descriptions of each tour with comments from past cruisers, that praise Food & Wine Trails' tours as "the highlight of their vacation."

We highly recommend booking early as these tours are limited in capacity and tend to sell out quickly!

FOOD & WINE TRAILS
 "World's Top Wine-Travel Specialist"
 Condé Nast Traveler in 2008, 2009 & 2010



PARKER'S PASSION FOR CHÂTEAUNEUF-DU-PAPE PORT PROVENCE (MARSEILLE), FRANCE

TIME Magazine described Robert Parker Jr. as, "the man with the paragon palate... for countless wine lovers, Robert Parker's tastes are infallible." Wine lovers across the globe look to Parker and his ratings to influence their wine cellar selections. For Parker the choice is simple, the bottle he reaches for the most comes from Châteauneuf-du-

Pape. What is behind Parker's passionate crush? He explains, "The greatest appeal of Châteauneuf-du-Pape, beyond its food-friendly qualities, expansive ness, generosity of flavors and sumptuous texture, is the almost addictive attraction of its combined intellectual and hedonistic elements."

A little less than 60 miles from Marseille, Châteauneuf-du-Pape is your destination for the day and your guide is an American-born and French-trained superstar sommelier. His goal today is to educate you

and your palate on what makes Châteauneuf-du-Pape such a classic wine region. The first stop is the highly respected and award-winning winery, Domaine de la Janasse. With wines consistently rated in the 90s by the *Wine Advocate* and *Wine Spectator*, Domaine de la Janasse, has become synonymous with excellence in the wine world. You will tour the estate and then enjoy a tasting of their widely revered wines.

The second winery is located just east of the village of Châteauneuf-du-Pape. Château de Vaudieu is one of only three still-standing châteaux in the appellation that

date to the 18th century. Vaudieu is now owned by the Bréchet family who has been cultivating vines throughout the southern Rhône Valley for over five generations. Although the estate has been transformed over the last decade through substantial investment and an obsession with quality, harvesting is still done by hand in small 12 kilo boxes so there is no pressure on the fruit.

Lunch will be served at nearby chef-owned restaurant, La Table de Sorgues. The menu, made with fresh ingredients and full of flavorful foods, is paired with a selection of regional wines. If time allows, you will make a short stop in the village of Châteauneuf-du-Pape. Time here can be spent strolling up and down the narrow streets or shopping in one of several wine shops.

Per Person Price: \$329.00 per person

Tour Includes: English-speaking guide, transportation, bottled water on the bus, all entrance and tour fees, winery tours, tastings, lunch served with wine and all local taxes.

Not Included: Gratuities for guide and driver and all items of a personal nature.



CHATEAU VAUDIEU



96 Pts.

2012 Domaine de la Janasse
Châteauneuf du Pape Cuvée Prestige Blanc

98 Pts.

2010 Château de Vaudieu
Châteauneuf du Pape Amiral G

ORNELLAIA & THE SUPER TUSCANS OF ITALY

PORT: LIVORNO, ITALY

You are invited to spend a day ‘under the Tuscan Sun’ to visit one of the few wineries in the world that can boast a perfect “100” rating from Wine Spectator!

Considered to be “rebels” of the wine world, the term “*Super Tuscan*” came into vogue in the late 1980s, when a handful of reds from the Italian region of Tuscany gained some international attention. The wines were sold as “*vinida tavola*,” or table wines, because their use of international varieties, principally Cabernet Sauvignon, made them ineligible for official wine categories. They were “super” Tuscan reds—superior in quality and outside of official premium wine designations.

You will start the day’s journey with a brief stop in the medieval town of **Bolgheri**, to wet your palate with a tasting of three super wines from three different Tuscan coastline DOC regions.



ORNELLAIA'S BELLARIA VINEYARD

Wine Spectator

94 Pts.—
Tenuta dell’Ornellaia
Bolgheri Superiore Ornellaia 2010

95 Pts.—
Tenuta dell’Ornellaia
Toscana Masseto 2010

From there, continue on to one of the most celebrated Tuscan wine estates, **Tenuta de l’Ornellaia**, and discover for yourself what compels the wine industry’s top publications to include their wines in their annual list of ‘top wines’ over and over, year after year. Your visit begins with a walking tour through the estate’s famed **Bellaria Vineyard**, stand under its 150-year-old oak tree and hear the history of this beautiful and unspoiled land. A land that has become synonymous with wine making of the first order and has seen the birth of such great labels such as: **Ornellaia**, **Le Serre Nuove de l’Ornellaia**, **Masseto** and **Le Volte**. Here, the wine making philosophy is “*quality without compromise*,” and you will experience this

integrity first-hand during a tasting of several of the ir varieties, followed by a traditional Tuscan four-course lunch paired with a selection of current releases.

If time allows after lunch, you will return to Bolgheri, where you can shop for a bottle or two of the wines once responsible for one of the most famous rebellions in the history of the wine world.

Per Person Price: \$369.00 per person

Tour Includes: English-speaking guide, transportation, bottled water on the bus, all entrance and tour fees, appellation tasting, estate tour, wine tasting, lunch served with wine and all local taxes.

Not Included: Gratuities for guide and driver.

DISCOVER CROATIAN WINES & THE CITY OF DUBROVNIK

DUBROVNIK, CROATIA

Croatian wines have been steadily gaining a presence in today's world market. The epicenter of the Croatian wine industry is Dubrovnik, the birthplace of California's Zinfandel grape. One of this region's superstar wineries is Korta Katarina. Meet members of this winery, learn the connection between Croatian wines and California Zinfandel and experience the beautiful, medieval city of Dubrovnik!

As past trustees of the Naples Winter Wine Festival, Korta Katarina winery owners, Lee and Penny Anderson, met with great success pursuing their passion for wine making after moving to Croatia from the U.S. Among their many international awards, Wine Enthusiast rated both their Plavac Mali and Reuben's Private Reserve Plavac in the 90s. At Eastwest Beach Club Restaurant, one of Dubrovnik's trendiest restaurants, partake in a tasting hosted by members of the winery and enjoy a delicious three-course, wine-paired meal featuring classic Croatian cuisine.



UNESCO HERITAGE CITY OF DUBROVNIK



90 Pts.
Korta Katarina
2007 Plavac Mali (Peljesac)

90 Pts.
Korta Katarina
2007 Reuben's Private Reserve
Plavac Mali (Peljesac)

Dubrovnik is also famous for its great beauty and tragic past. On a guided walking tour, delve into its magical ambience and tantalizing stories. Begin at the city's famous main street, the Stradun, and wander through centuries old cobblestone streets. Here, you will gain a better understanding of the local culture as it is today and what it was like in years past. Also, visit historic sites including the famed Sponza and Rectors Palaces, Onofrio's fountain and the beautifully decorated Romanesque Cathedral. After witnessing the pristine condition of the city and its buildings, you will be amazed to learn that it was twice devastated, once by earthquake in 1667, and again in 1991 during the Yugoslavian civil war.

Nearly restored to its original grandeur, it is now designated as a UNESCO World Heritage Site.

Per Person Price: \$229.00 per person

Tour Includes: English-speaking guide, shuttle service to city center, wine tasting and lunch served with wine and all local taxes.

Not Included: Gratuities for guide and all items of a personal nature.

HANDS ON COOKING CLASS WITH SONOMA COUNTY CELEBRITY CHEF MARK STARK

Remember the scene in *The Godfather III* where first cousins Vincent and Mary are making gnocchi while making out? Well, we're not going to be doing that, but Chef Mark will walk you through the process of making "French Gnocchi." You'll also discover the secret of cooking scallops to tender perfection and learn to whip up versatile accompaniments like herb oil, a sweet and savory curry brown butter sauce, and a crispy ham "cracker." Mark's classes are always informative, fun, and sometimes playfully inappropriate. Come to think of it, maybe that is a little like Vincent and Mary!

Per Person Price: \$89.00 per person

Class Menu:

**Chilled Summer Tomato Soup
"Shooters", Basil Oil,
Crispy Jamon**

**Pan Roasted Sea Scallops with Crispy
Parmesan & Herb Gnocchi, Toasted
Cauliflower, Curry Brown Butter**

CHEF MARK STARK

Mark Stark's passion for cooking began in college, when he wasn't sure what he wanted to do. Knowing he enjoyed people and parties, he decided to find a job in the front of the house of a restaurant. A famous Washington, D.C. restaurateur advised him, however, to learn about the back of the house first. "So I took a job in the back of the house and I never left," says Stark.

Stark and his wife Teri opened Will's Wine Bar in Santa Rosa, CA in 2002. A year later, the couple opened Will's Seafood & Raw Bar and Monti's Rotisserie in 2004. In January 2008, Stark's Steakhouse (now Stark's Steak & Seafood) opened -- a classic American steakhouse in historic Old Railroad Square in Santa Rosa that features Certified Angus Beef® brand Prime and Natural, in-house dry-aged beef in addition to sustainable seafood.

In November 2012, just over ten years after opening Will's Wine Bar, Mark and Teri opened Bravas, a Spanish-style tapas bar in downtown Healdsburg. The Starks' latest endeavor was hailed by the San Francisco Chronicle as one of the Bay Area's "Best New Openings" of 2012.

With his easygoing manner and wicked sense of humor, Mark is a popular guest instructor at Relish Culinary Adventures and a sought-after presenter at special events nationwide.

CHEF MARK STARK



SIDURI & STARK AT SEA

2014 OPTIONAL SHORE TOURS REGISTRATION FORM

FAX COMPLETED FORM TO (707) 526-6949

OR EMAIL: SHORETOURMANAGER@FOODANDWINETRAILS.COM

PLEASE CLEARLY PRINT ALL NAMES. (PLEASE NOTE: TOURS ARE LIMITED IN SIZE AND SOLD ON A FIRST COME FIRST SERVE BASIS)

NAME #1 _____ NAME #2 _____

TRAVELING WITH FRIENDS: _____

MEDICAL, MOBILITY AND/OR DIETARY ISSUES: _____

PLEASE INDICATE THE NUMBER OF PARTICIPATING GUESTS AND CALCULATE TOTAL DUE FOR EACH TOUR BELOW.

PARKER'S PASSION FOR CHÂTEAUNEUF-DU-PAPE

MONDAY JUNE 2, 2014 – MARSEILLE, FRANCE

_____ x \$329.00 = \$ _____
NUMBER OF GUESTS PER PERSON

COOKING WITH MARK STARK

TUESDAY, JUNE 3, 2014 – BON APPÉTIT CULINARY CENTER

_____ x \$ 89.00 = \$ _____
NUMBER OF GUESTS PER PERSON

ORNELLAIA & THE SUPER TUSCANS OF ITALY

WEDNESDAY, JUNE 4, 2014 – LIVORNO, ITALY

_____ x \$369.00 = \$ _____
NUMBER OF GUESTS PER PERSON

DISCOVER CROATIAN WINES & THE CITY OF DUBROVNIK

MONDAY, JUNE 9, 2014 – DUBROVNIK, CROATIA

_____ x \$229.00 = \$ _____
NUMBER OF GUESTS PER PERSON

PLEASE INDICATE THE GRAND TOTAL.

TOTAL DUE: \$ _____

SELECT METHOD OF PAYMENT

PERSONAL CHECK

AMERICAN EXPRESS

MASTER CARD

VISA

READ TERMS AND CONDITIONS BELOW - ACKNOWLEDGE ACCEPTANCE OF THESE TERMS WITH YOUR SIGNATURE.

CREDIT CARD #: _____ EXP: _____ CVV: _____

PRINT NAME AS APPEARS ON CARD

SIGNATURE OR TYPE NAME IN LIEU OF SIGNATURE:

"I AUTHORIZE HMS TRAVEL GROUP/F&WT TO CHARGE MY CREDIT CARD FOR THE ABOVE
TOTAL AND ACCEPT THAT THE CHARGE WILL BE APPLIED ON RECEIPT."

TERMS & CONDITIONS: THE BELOW SIGNER AGREE THAT THE STATED TERMS, CONDITIONS, LIABILITIES AND RESPONSIBILITIES AS DESCRIBED IN THE CRUISE REGISTRATION FORM APPLY TO THESE SHORE TOURS WITH THE FOLLOWING EXCEPTIONS. THE EXCEPTIONS ARE NOTED BELOW AND, UPON PAYMENT, THERE IS A 50% PENALTY FOR CANCELLATION UP TO 70 DAYS PRIOR TO CRUISE DEPARTURE AT WHICH TIME THERE CAN BE NO REFUND. NOTE THAT FACTORS LIKE BAD WEATHER CAN CAUSE THE CANCELLATION OF A SHORE TRIP, AND REFUNDS MAY BE DIFFICULT TO PROCURE, SO THE PURCHASE OF TRIP CANCELLATION INSURANCE IS HIGHLY RECOMMENDED. TRIP COSTS ARE BASED ON TODAY'S EXCHANGE RATE AND REQUIRE MINIMUM GROUP PARTICIPATION. PRICING CAN INCREASE WITH A LARGE VARIATION IN THE EURO AND IF GROUP MINIMUMS ARE NOT MET, WE RESERVE THE RIGHT TO CANCEL THESE TRIPS AND TO TOTALLY REFUND YOUR MONEY WITH NO LIABILITY UP TO 45 DAYS PRIOR TO SAILING. UNTIL THAT TIME, WE ADVISE YOU NOT TO PURCHASE RELATED TRANSPORTATION THAT INCLUDES PENALTIES OR THAT IS NONREFUNDABLE. WEAR COMFORTABLE WALKING SHOES FOR ALL TRIPS. EXCURSIONS MAY INCLUDE WALKING OVER UNEVEN GROUND AND COBBLESTONES. WE RESERVE THE RIGHT TO SUBSTITUTE DESCRIBED WINERIES AND FEATURES TO COMPARABLE FACILITIES AND SERVICES WITHOUT NOTICE.

LIMITED POWER OF ATTORNEY FOR HMS TRAVEL GROUP (HMS) TO USE MY CREDIT CARD INSTRUCTIONS: I HEREBY AUTHORIZE HMS TO ACT UPON MY INSTRUCTIONS BY PHONE OR THROUGH THIS FORM TO CHARGE MY CREDIT CARD FOR EXPENSES ARISING FROM TRAVEL ARRANGEMENTS MADE BY THESE COMPANIES. I HEREBY RATIFY ANY INSTRUCTIONS GIVEN PURSUANT TO THIS AUTHORIZATION AND AGREE THAT NEITHER HMS, NOR ANY OF ITS EMPLOYEES OR REPRESENTATIVES WILL BE HELD LIABLE FOR ANY LOSS, LIABILITY OR EXPENSE ACTING UPON SUCH INSTRUCTIONS BELIEVE BY THEM TO BE GENUINE. I AGREE TO PAY FOR ANY AND ALL LEGAL OR COLLECTION FEES COMBINED WITH A 10% ANNUAL INTEREST RATE SHOULD IT NECESSARY TO COLLECT ANY CREDIT CARD CHARGES REFUSED BY ME OR REJECTED BY THE CREDIT CARD COMPANY. THIS AGREEMENT SHALL BE INTERPRETED UNDER, AND THE LAWS OF THE STATE OF CALIFORNIA HERETO SHALL GOVERN PERFORMANCE OF THE PARTIES, AND ANY ACTION HEREUNDER SHALL BE COMMENCED AND MAINTAINED IN SONOMA COUNTY.

I HAVE READ AND ACCEPT THE ABOVE OUTLINED TERMS & CONDITIONS:

GUEST #1 SIGNATURE | DATE | OR TYPE IN LIEU OF SIGNATURE

GUEST #2 SIGNATURE | DATE | OR TYPE IN LIEU OF SIGNATURE



DATE	PORT OF CALL	ARRIVE	DEPART	ONBOARD WINE PROGRAM	FOOD & WINE TRAILS	
					OPTIONAL SHORE EXCURSIONS	
05/30-06/01/2014	Barcelona, Spain			Welcome Reception 7:00 -8:00 PM	2 Night Pre Cruise Barcelona Package Wine, Food & Architecture of Barcelona	
06/01/14	Barcelona, Spain		5:00 PM			
06/02/14	Provence (Marseille), France	8:00 AM	6:00 PM		Parker's Passion for Chateaneuf du Pape	
06/03/14	Antibes, France	8:00 AM	6:00 PM	Optional Cooking Class with Chef Mark Stark 10:00 -11:30 AM		
06/04/14	Florence / Tuscany (Livorno), Italy	8:00 AM	8:00 PM		Ornellaia & the Super Tuscans of Italy	
06/06/14	Rome (Civitavecchia), Italy	8:00 AM	8:00 PM			
06/06/14	Sorrento / Capri, Italy	8:00 AM	6:00 PM	Winemaker's Dinner		
06/07/14	Taormina (Sicily), Italy	8:00 AM	5:00 PM			
06/08/14	Corfu, Greece	12:00 PM	7:00 PM	Private Seminar & Wine Tasting 10:00 -12:00 PM		
06/09/14	Dubrovnik, Croatia	8:00 AM	5:00 PM		Croatian Wines & City of Dubrovnik	
06/10/14	Venice Italy	12:00 PM	overnight	Private Seminar & Wine Tasting 10:00-12:00 PM		
06/11/14	Venice, Italy					

The above itinerary, schedule of onboard events and shore tours have not yet been confirmed and are subject to change prior to cruise departure.



Client comments from past Food & Wine Trails tours...

"Passion for Chateauf-Du-Pape – our guide Kelly was what made this tour – an American, fluent in French, a sommelier, guide and wine consultant. Perfection in delivering Robert Parker's message. A remarkable day we will never forget! 5 stars, Wow!!!"

F. & E. Bonnet (Santa Rosa, CA)

"The excursions just kept getting better and better. The HMS/F&WT excursions were well thought out and planned, and our HMS rep was spot-on with recommendations and guidance throughout the planning process. I look forward to planning my next trip with HMS/F&WT!"

K. Wolcott (Reston, VA)

"The two winery tours were amazing since they would have been hard or impossible to arrange on our own. The tour itself was great and the food & wine fantastic."

B. & J. Thomson (Ann Arbor, MI)

"The Châteauf-Du-Pape wine tour was outstanding! The entire day was well organized, full of information and incredibly fun. Meeting people interested in wine and being able to form great friendships was also a highlight."

C. & M. Miller (Chicago, IL)

"The whole cruise was wonderful! The shore excursions made it extra special. The absolute highlight was the trip to Ornellaia—our guide Ricardo, the food, the wine, the scenery, the venue—all came together perfectly for a perfect day. We would definitely like to work with your travel company again."

T. & T. Wolfe (Fremont, OH)

One of the Highlights: Lunch at La Table de Sorgue. The guides on all of the shore excursions were excellent; well informed, personable and extremely informative. The Parker's Passion for Chateauf-Du-Pape was a wonderful tour. The vineyards served excellent wine, and the meal was outstanding."

Niki & Larry Sabbath (Richmond, VA)

"The Châteauf Du Pape tour with Kelly was a highlight, we'd go anywhere with Kelly again. Lunch at Gerard Alonso was better than outstanding."

P. & K. Frederico (Anaheim, CA)

"Ornellaia – truly perfect out of a fairy tale kind of day."

L. Szakalaski (Paso Robles, CA)



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