



Itinerary

August 28 & 29, 2010

Peller Estates Winemaker Lawrence Buhler lives a demanding life. Are you tough enough to live the life of our Winemaker? Over a weekend can you:

- Taste over 50 wines?
- Prune an acre of vines
- Eat and sip through 14 courses?
- Pick out the medium or heavy toast barrels?
- Identify 12 different varietals?

Saturday:

Pick up - 9:45 am

Winemaker Lawrence Buhler and Estate Manager Mark Torrance will pick you up at White Oaks Resort & Spa and take you by Niagara Classic Cab to Peller Estates Winery.

White Wine Whiz Tasting - 10:30 am to 12:30 pm

Our Estate Sommelier will lead you through a tasting of white wines. You will learn the defining characteristics of the range of fresh lively aromatics and big bold Chardonnays made by Winemaker Lawrence Buhler.

White Wine Lunch – 12:30 pm to 2 pm

Winemaker Lawrence Buhler and Chef Jason Parsons will guide you through a 4-course lunch perfectly paired to the lively white wines you have just tasted. Adding an 'extreme element' to the lunch, the wines will be served 'blind', giving you the chance to test your newly acquired white wine knowledge.

Barrel Tasting – 2 pm to 4 pm

Winemaker Lawrence Buhler will take you to the Barrel House, a space where only he and his team are allowed. Here you will have the chance to taste wines aging in barrel, use a Wine Thief just like the pros, 'top' a row of barrels, taste the difference between American and French oak and find out how the toasting of a barrel makes a difference to the wine aging inside.

Break – 4 pm to 4:15 pm

Refresh your palate before the next round (yes there is another) of tasting.

A Decade of Winemaking - Red Wine Tasting – 4:15 pm to 5:30 pm

Things are really getting extreme now, as you join Lawrence to sample though 10 years of Peller Estates' red winemaking excellence. During this tasting of wines from the 1999 vintage to present, pick out the differences between varietals and understand the changes reds undergo as they age. You will do this not only through taste, but by considering colour and aroma too.

Break – 5:30 pm to 7:15 pm

Your cab will take you back to White Oaks Resort & Spa and then return you to Peller Estates for more wine and food fun.

Chef's Table Dinner – 7:30 pm to 11 pm

Come behind the scenes at Peller Estates Winery Restaurant and discover how Chef Jason Parsons and Winemaker Lawrence Buhler approach the art of pairing wine and food. The experience begins with a reception in Chef's kitchen where he will discuss working with Lawrence to develop innovative food and wine pairings. You will then enjoy a seasonally inspired 6 - course tasting menu presented by Jason and perfectly paired with wines selected by Lawrence.

Sunday

Vineyard Hand Experience & Lunch – 10:30 am to 2 pm

Great winemakers spend most of their time in the vineyards. Drive our to the vineyards, don your boots, pick up your shears and get ready to prune some shoots, thin out bunches of grapes and cut back the leaf canopy. You will discover why the health of our vineyards is so important in the making of really great wines. A reward for all your hard work, you will enjoy a hearty Vineyard Hand Lunch in the vineyards, with wines served blind. **WARNING:** This is your last chance to pick the right wine before your final test.

Extreme Wine Challenge – 2 pm to 3 pm

You know that guy in the group who has been bragging all weekend about his cellar and fancy decanters? Now is the time to show him who is the real Peller Estates Wine Expert. This is the real test of what you learned over the weekend; a totally blind wine tasting of white, red and dessert wines.

Details:

Peller Estates Extreme Wine Weekend: A Boot Camp for Bon Vivants, takes place August 28 & 29, 2010. \$895 per couple, \$550 per person, excluding taxes and gratuities. This price includes your accommodation at White Oaks Resort & Spa Saturday night, transportation on Saturday, two lunches, one dinner, an immense amount of wine and an exceptionally memorable weekend.

Book Now - Space is limited! Call 1.888.673.5537 ext. 2 to reserve.