

WASHINGTON WINE ESCAPE

Over the next few days our host, Master Sommelier Emily Wines of Cooper's Hawk, will travel with us on a spectacular visit to the state of Washington, including the internationally acclaimed city of Seattle and then to some of the best wineries in the state. We'll head to a former agricultural region where the sun shines more than 300 days a year, the orchards produce a hefty share of America's apples, hops grow straight up into the air, and vineyards decorate rocky hillsides. This crescent of land is home to the viticultural appellations, the Yakima and Columbia Valleys where we'll enjoy exclusive visits, wine-maker meetings, edutainment events, and curated programs. First-timers and repeat visitors alike will savor this unique itinerary designed for Cooper's Hawk Wine Club!



MAY 17-20, 2018



SEATTLE

This morning we fly to Seattle where we will be met by our Tour Guide to begin our custom-designed Washington Wine Country adventure. Plan to arrive at Seattle Airport by noon. The tour will depart at 1:00 p.m.

Welcome to Seattle! Our Tour Guide will direct us to our coach and we begin our tour. First stop is the Pike Place Market where we will enjoy a bit of free time for lunch and to wander the market on our own. Be sure to see the Market's flying fish and the first Starbucks store. We'll rejoin our guide for a visual visit to iconic landmarks, historic districts, city woodlands, locks and Discovery Park, the city's

most spectacular natural preserve. After our tour we will check in to our accommodations for the night and have time to freshen up and relax before we head to a local restaurant for our welcome dinner featuring northwest fare. Overnight at the Edgewater Seattle or Hotel Vintage.

Meal Included – Dinner

HIGHLIGHTS

Pike Place Market

Seattle Tour

Welcome Dinner



YAKIMA VALLEY

Enjoy breakfast at our hotel. This morning we'll leave the city behind as we make our way to Washington's wine country on the eastern side of the state. As we travel up and over the Cascade Mountains, we'll enjoy a brief stop at Snoqualmie Falls to stretch our legs and enjoy the beauty of the region. Yakima and the Yakima Valley are world renown for 80 plus wineries and 13,000 acres of vineyards which consistently produce some of the finest wines in our nation. The excellent growing conditions in the Yakima Valley also grow 75% of the nation's hops for beer and fruits that produce quality ciders and distilled beverages. We will visit three wineries this afternoon.

Owen Roe

Owen Roe is committed to practicing the highest standards of winemaking. Since their first vintage in 1999, their goal has been simple; to produce beautiful wines from superior sites in the Pacific Northwest, a place where the fruit ripens slowly and fully, resulting



in excellent acidity and balance. All the grapes are hand harvested, handled with minimal processing, small-lot fermented and aged in French oak barrels. During our red carpet visit we will sample Owen Roe's signature wines with a private tasting and learn about their holistic wine making practices. We'll then set out in small groups in their Pinzgauer utility vehicle to learn about the diverse soils and varietals in the Union Gap Vineyard.

Treveri Cellars

Treveri Cellars is a family-owned sparkling wine house that produces some of the finest handcrafted sparkling wines in the United States and is a good friend to Cooper's Hawk Winery & Restaurants. Opening their doors in November 2010, Treveri's mission was to put Washington sparkling wine in the open. Since then, Treveri wine has been served at White House State Department receptions and the James Beard Foundation in



New York. Producing a wide array of sparkling wines, including non-traditional varieties such as Riesling and Mueller-Thurgau, Treveri largely focuses on 100% varietal sparkling wines, and is also launching a reserve tier of sparkling wine. During this customized visit (special for Cooper's Hawk) we will enjoy lunch at the winery and a premium tasting and tour that takes us behind the scenes where we will interact with the winemakers, sample four reserve wines, and take home our own bottle of wine!



Two Mountain Winery

From summers on the farm to life on the farm, the Rawn Brothers found their calling in the vineyards. Planting row after row beside their uncle, these fifth generation Yakima Valley farmers turned wine makers in 2000 and haven't looked back. From humble roots to estate vineyards, we'll experience the true farm and family-centered culture of eastern Washington at this small, boutique winery. They offer a versatile collection of estate grown wines with a unique tasting experience that is approachable and educational and served in the "working facility". Sip wine at this custom group tasting, with majestic views of Mt. Adams and Mt. Rainier as the backdrop which inspired this small winery's name.

We'll finish the day with a visit to a local cidery or orchard to learn about the other craft products in the region.

Enjoy dinner on your own this evening in downtown Yakima.

Overnight at the Hotel Maison

Meals Included – Breakfast, Lunch

HIGHLIGHTS

Snoqualmie Falls

Yakima Valley

Owen Roe

Treveri Cellars

Two Mountain Winery



COLUMBIA GORGE

After breakfast at our hotel we'll start the day with a vineyard or farm tour in the Columbia Valley to learn more about the growing techniques and farming practices of this region. We will then head south toward the Columbia River Gorge to sample wine at three wineries with stunning views of the river.

Maryhill Winery

Named the 2015 Pacific Northwest Winery of the Year by Wine Press Northwest, Maryhill Winery is located in the Columbia River Gorge National Scenic Area in Goldendale, Washington. Perched on the northern side of the Columbia River, against the stunning backdrop of Mt. Hood, the winery is a center for food, wine, and entertainment for the eastern Columbia Gorge and for visitor's world-wide. The area surrounding Maryhill Winery is steeped in rich history – including the Great Missoula floods which created



a terroir perfect for growing grapes through its deep, relatively low nutrient and well drained deposits. Learn how these historic floods impacted the wine region and taste the difference in the glass with a personalized tour, tasting, and naturalist-led discussion. Sample a flight of their classic and reserve wines and then enjoy a delicious catered lunch overlooking the vineyards with hand-paired wines.

Waving Tree Winery

Located just below the Stonehenge Memorial in the community of Maryhill, Waving Tree Winery is truly a family-affair with each member contributing to the success of the winery from labeling to vineyard management. Making wine from estate-grown Italian



and Rhone grape varietals, the winery's vineyards are located in the transition zone of the warm weather of eastern Washington and maritime climate of western Washington. Taste how this influences the wines with a barrel tasting and flight of their diverse wines.



AniChe Cellars

This small family winery is located in the beautiful Columbia River Gorge. AniChe Cellars makes wines honoring the European tradition of blends, with a Washington State sense of terroir and style. We'll explore the surprising ways local sourced foods pair with their wines on a guided, custom tasting. This all female winemaking team is sure to expand your horizons and surprise you with every pairing.

This evening we'll enjoy a Farewell Wine Pairing Dinner.

Overnight at the Skamania Lodge

Meals Included – Breakfast, Lunch, Dinner

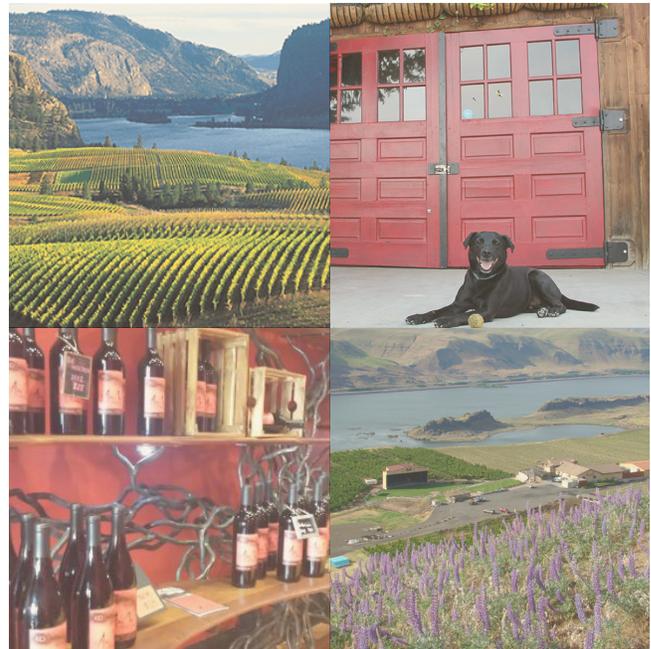
HIGHLIGHTS

Maryhill Winery

Waving Tree Winery

AniChe Cellars

Farewell Dinner



DEPARTURE

Enjoy breakfast at the hotel before we depart for Portland Airport. Time permitting, we will stop on the way to the airport for a short walk to view Multnomah Falls, the tallest waterfall in Oregon. Do not book a return flight prior to 1:00 p.m.

Wineries reserve the right to make changes to their programs. Wineries may be changed without notice. If this were to happen a winery of equal value will be substituted. At times the group may be split into smaller groups to accommodate room within a winery.

inclusions

INCLUDED

3 nights' accommodations

Winery visits/tastings & sightseeing as shown

Roundtrip airport transfers from Seattle Airport and to Portland Airport

3 breakfasts, 2 lunches, 2 dinners

Host from Cooper's Hawk Winery & Restaurant

Tour guide

Private motor coach throughout

Taxes, fees & gratuities

NOT INCLUDED

Meals when not mentioned as included

Airfare and baggage fees

Transfers if you do not arrive/depart with group flight times

Trip cancellation and travel insurance

Items of a personal nature including wine purchases and shipments

Pre or post hotel nights



rates

\$2,727

Double occupancy
per person based on 15 – 29 participants

\$3,107

Single occupancy
per person based on 15 – 29 participants

\$2,317

Double occupancy
per person based on 30 participants

\$2,687

Single occupancy
per person based on 30 participants

This tour requires a minimum of 15 participants to operate. Rates will reduce with a minimum of 30 participants. If tour has less than 15 participants a surcharge cost may apply.

deposit & final payment

\$750 DEPOSIT

per person, due upon making reservations

FINAL PAYMENT

due by March 1, 2018

Forms of payment can be cash, check, Master Card, Visa or American Express.

cancellation policy

DEPOSIT – MARCH 1, 2018

\$750 per person

MARCH 2, 2018 – DEPARTURE

non-refundable

Travel Guard trip cancellation and travel insurance will be quoted at the time of booking.

Name changes may be made on the land tour up to one week prior to departure for an administrative fee of \$100 per person. We do not guarantee to find a replacement for you if you cancel but will use a waitlist if we have one to find a substitute.

reservations



Carol's Travel Service, Inc.
7625 W. 159th Street
Tinley Park, IL 60477

708-532-5450 • 800-535-2670
carol@carolstravel.com
kelly@carolstravel.com





COOPER'S HAWK™
WINERY & RESTAURANTS

WINE TRIP | WASHINGTON WINE ESCAPE

