



## **A FRESH TAKE ON A CALIFORNIA CLASSIC: SITE-SPECIFIC CHARDONNAYS FROM CARNEROS**

### **SANGIACOMO FAMILY VINEYARDS**

Friday, April 6, 10:30 am – 1:30 pm

Immersion takes you behind-the-vines at Sonoma Valley's most iconic vineyards. These are remote sites that few people have the opportunity to visit, let alone enjoy a proprietor-guided exploration of their fascinating nuances. Join an intimate, curated tasting of wines produced from each vineyard, while enjoying a sommelier-moderated discussion amongst the winemakers who crafted them. An exquisite wine paired farm-to-table lunch follows making for a perfectly immersive wine excursion.

The ideal conditions for growing world-class Chardonnay converge in the southernmost tip of Sonoma Valley's Los Carneros appellation, specifically at Sangiacomo Family Vineyards. It's no wonder that several of the region's top wineries source fruit from these acclaimed vineyards.

Winegrowers and brothers, Steve and Mike Sangiacomo, whose family have been farming since 1927, will personally welcome Immersion guests for an intimate exploration of this incomparable site.

A cadre of Sonoma Valley's cool-climate focused winemakers, who bring a renewed focus and discipline to one of the most well-loved varieties, will lead a lively discussion of the highly regarded Sangiacomo Vineyard designate chardonnays. Guests will then be invited to the Catarina Gardens for a beautiful lunch nestled in the heart of Carneros, a not-open-to-the-public outdoor dining room of the legendary Sangiacomo family.

### **VINEYARD WALK**

Walk the Green Acres block with brothers Mike and Steve Sangiacomo

### **TASTING PANEL WINES**

2015 AUTEUR Wines Chardonnay, Green Acres – Sangiacomo Vineyards, Los Carneros  
2015 Landmark Vineyards Chardonnay, Green Acres – Sangiacomo Vineyards, Los Carneros  
2015 Ram's Gate Winery Chardonnay, Green Acres – Sangiacomo Vineyards, Los Carneros

### **TASTING PANEL**

Kenneth Juhasz | AUTEUR Wines  
Greg Stach | Landmark Vineyards  
Jeff Gaffner | Ram's Gate Winery  
Mike and Steven Sangiacomo | Sangiacomo Family Vineyards

Panel Moderator: Master Sommelier, David Yoshida



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**LUNCH MENU**

**FIRST COURSE**

Green Garlic Soup, Seared Diver Scallop, Nettle Pesto, Fine Herb Salad with Edible Flowers

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**SECOND COURSE**

Herb Crusted Lamb Ribeye, Baby Spring Vegetables, Fava Beans Puree, Olive Oil Poached Potatoes  
with Huckleberry Bordelaise and Mustard Blossoms

2015 The DONUM Estate Pinot Noir, Los Carneros

**THIRD COURSE**

Dark Chocolate Dariole, Black Currant and Ginger Compote,  
Whipped Crème Fraîche, Orange Caramel, Almond Streusel

2015 Talisman Wines Pinot Noir, Wildcat Mountain Vineyard, Los Carneros

**Prepared by Chef Kyle Kuklewski, Ramekins Culinary Center**