



LOUIS.M.MARTINI

LOUIS M. MARTINI WINERY

EVENT & EDUCATION OFFERINGS

CONTACT: VICKY STEEL, CONSUMER EVENT SALES

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Since  1933

LOUIS M. MARTINI

Overview

Established in St. Helena in 1933, the Louis M. Martini Winery has built a reputation as one of the Napa Valley's most respected wine producers. While historically, the Louis M. Martini wine portfolio has included everything from crisp and refreshing white wines to bold, structured red wines, our reputation was built upon the consistent production of exceptionally balanced and age-worthy reds. Today, the winery is devoutly focused on the production of world class Cabernet Sauvignon - producing rich and distinctive Cabernets from the most prestigious vineyards in Napa Valley and Sonoma County.



Background

For more than 75 years, Louis M. Martini Winery has produced exceptional Cabernet Sauvignon from some of Northern California's most acclaimed vineyards. Located in the town of St. Helena, Louis M. Martini is a fixture on Highway 29 in the heart of the Napa Valley. Louis M. Martini wines are the voice of Cabernet Sauvignon, reflecting three generations of accumulated wisdom in expert winegrowing and winemaking.



Third-generation winemaker Michael Martini strives to craft rich, distinctive Cabernet Sauvignons that reflect the terroir and capture the essence of the prestigious vineyards in which our grapes are grown. The vineyards of Napa Valley and Sonoma County produce beautiful, distinctive wines. Each of the gems in our portfolio, from Cabernet Sauvignon to our limited production Cellar 254 varietals, speaks of the special place where it was born.



Location

St. Helena, Napa Valley
254 St. Helena Highway South, St. Helena, CA 94571
www.louismartini.com



Cuisine

Classic Northern Italian

Venues & Seated Capacities

Barrel Room (150)
Martini Park (125)
Monte Rosso Room (80)
Underground Cellar (50)

Contact

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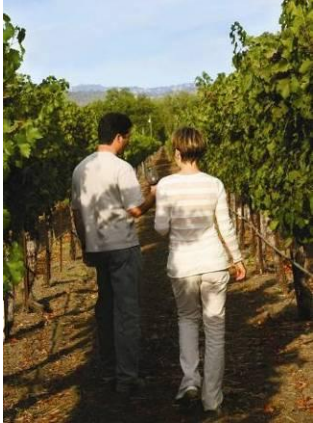
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Tour – Tasting – Education Experiences

*Please note – all pricing is per person based on a 12 guest minimum, and includes service fees. Local sales tax will be added to your final invoice.
We are happy to customize items to meet your event needs.*

Winery Tour & Tasting

(Tour Activities appropriate for 8+guests)



For a more in-depth wine country experience, start your visit to our estate with a personalized tour of the Winery, getting a look into our rich history and ongoing commitment to making first class wines. The tour will conclude with a private tasting featuring our current release and Reserve wines.

Duration: 1 hour

Wine Education

(Education Activities appropriate for 8 to 24 guests, larger groups require customization)



Who Put Butter in my Wine?

That's not butter in your wine - that's the effect of malolactic fermentation, an optional winemaking process! In this interactive, sensory seminar, you will get a behind-the-scenes look at the importance of each stage in making fine wine. In the process, step into the mind of the winemaker to discover first-hand the impact that each winemaking decision makes on the final character of the wine in the glass.

Duration: 45 minutes

Understanding Basic Tastes in Wine



Understanding how to detect aromas and flavors is only the first step in becoming a professional wine taster. Fully comprehending a wine's complexity requires the ability to distinguish between its various textural components as well. Take your skills to the next step by learning how to differentiate between acid, sweet and tannin by tasting wines accented with these elements.

Duration: 20 minutes



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Introductory Wine & Food Dynamics

Want to unlock the mystery behind food and wine? In this interactive tasting & pairing activity, experience first-hand how your palate responds when wine is paired with a series of ingredients with varying tastes and textures. Different foods can literally change your experience of the wine! Learn the foundations of taste science while you discover your own taste preferences.

Duration: 45 minutes



Understanding Varietals

Get an in-depth look at Cabernet Sauvignon, Chardonnay or Pinot Noir: In this program, you will examine the characteristics of the Cabernet Sauvignon grape itself, regional growing variations, challenges in the vineyard, and winemaking techniques used to draw out its best characteristics. Complete your experience by tasting Cabernet Sauvignons from various regions and appellations that showcase an array of winemaking methods.

Duration: 75 minutes



Cabernet and Beef Dynamics

Q. Why are beef and Cabernet Sauvignon considered a magical pairing?

A. It isn't just the beef! Learn how tastes, textures, and flavors in beef, and its traditional accompaniments, interact with the wine to create such a winning combination.

Duration: 60 minutes

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Competitive Aroma



The most powerful sense utilized in wine tasting is the sense of smell. From fruit to forest, mushroom to herb, each wine that you drink has a different aroma and combination of smells and flavors. In this competitive team building event, you will learn how to identify common wine aromas by smelling them in various fixed samples.

Duration: 1 hour

Wine and Cheese Dynamics



Wine and Cheese: what makes this such a sublime pairing when done well? All it takes is a little insight into how different 'families' of cheeses are made, your current knowledge of various wine style profiles, and a few tips and strategies for making pairings that make each partner shine. In this interactive seminar, you will sample from four cheese families, tasting them with a selection of wines to determine the best pairings -- all while watching fresh cheese being made, right in the room!

Duration: 60 minutes

Blending Seminar

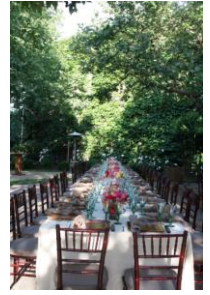


Art, science, and law merge in the production of a blend - requiring a winemaker's skill as well as creativity. In this highly interactive activity, guests will learn the techniques and artistic style of blending by creating their own bottle of wine, either working together in teams or individually.

Duration: 1 hour 30 minutes



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Dining Experiences - Luncheons

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We are happy to customize menu items and cuisine style to meet your event needs.*

Winery Tour and Tasting

Winery Tour and Tasting

(Tour and Tasting is required element of all dining experiences)

Picnic Lunch

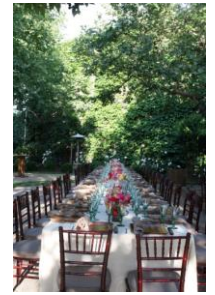
Enjoy a casual picnic lunch on our property. We will treat you to a gourmet picnic lunch that includes local salads, meats, sandwiches, cheeses and more. Includes one glass of wine per person.

Winemaker's Lunch

Enjoy lunch as our winemakers do with a selection of local cured meats, artisan cheeses, marinated vegetables, salad, rustic breads, and a sweet finish paired with our Reserve and Estate wines. Options include ambient or warm lunch.

Estate Luncheon

Prepared in the style of the host property, start with a seasonal soup or salad, pasta or entrée and finish with dessert or cheese paired with our Reserve and Estate wines. Lunch may be served as a Barbeque, Family Style, Buffet or Elegant Plated Service.



Dining Experiences – Dinner

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Wine & Hors D' Oeuvres Reception

Chef's selection of passed hors d'oeuvres served with Appellation wines prior to meal.

Appellation Dinner

Prepared in the style of the host property, this option includes two courses of one entrée and one dessert, both paired with our Appellation tier wines. Dinner may be served as a Barbeque, Family Style, Buffet or Plated Service.

Reserve Dinner

Prepared in the style of the host property, this option includes three courses. You will select a menu with an appetizer or pasta course, an entrée, and a dessert or cheese course. We will pair your meal with our Appellation and Reserve Wines. Dinner may be served as a Barbeque, Family Style, Buffet or Elegant Plated Service.

Estate Dinner

Prepared in the style of the host property, this option includes four courses. You will select a menu with an appetizer, pasta course, entrée, and dessert or cheese course. We will pair the meal with our Appellation, Reserve and Estate Wines. Dinner may be served as a Barbeque, Family Style, Buffet or Elegant Plated Service.

Event Agreement

Minimum:

Our meal pricing is based on a 12 person minimum.

Our per person pricing includes the following:

Exclusive use of our designated event spaces, tables, chairs, standard linens, china, flatware, glassware, personalized printed menus, service charges and an on-site staff member.

Event is based on four hour time period. Time over four hours billed separately

* Local sales tax will be added.

Guarantee:

A guaranteed number of guests is required ten (10) business days before your event and will represent the minimum amount you will be billed for.

Deposit:

A 50% non-refundable deposit of the total sale is required to hold the date of your event.

Cancellation:

Thirty (30) day advance notice of cancellation is required.

Décor and Enhanced Services:

Lighting, special rentals, centerpieces, and audio/visual equipment is available upon request.

Finish with a Gift:

Send your guests off with a bottle of wine, Gallo Family olive oil, or retail merchandise.

RESERVATIONS...

Vicky Steel

Consumer Event Sales

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