

# Discovering the Food & Wine of Temecula Valley



October 15-18, 2009

4 days / 3 nights

**Join your friends** for a delightful weekend in Temecula's wine country. Enjoy lodging at **The Inn at Churon Winery**, an intimate boutique chateau nestled atop 11 acres of hillside vineyards. This French-style country inn is the perfect place to spend time exploring new wines in a serene atmosphere.



Each room is beautifully appointed with fireplace, pillow-top mattress, and oversized marbled bathroom with separate shower. French doors lead to a private outside patio terrace or balcony to enjoy the fragrant fall weather.

We start the weekend with a wine and cheese reception featuring the wines produced by the **Churon Winery**. Then we visit the **Briar Rose Winery** for a private dinner hosted by the winery owners, Les and Dorian Linkogle. Specializing in reds, the estate-grown offerings include an award-winning Zinfandel, a lively Cabernet Sauvignon, Merlot, Cabernet Franc and more!

This boutique winery has quietly been gaining notoriety in international wine circles and recently, their wines have been served at White House dinners. The quality of wines being produced by the **Briar Rose Winery** will please wine enthusiasts, especially when paired with a delicious five-course dinner designed by Chef, Volker Lutz. Owner of **Vineyard Gourmet Catering**, the Chef will be on-site to personally prepare the meal for you. Chef Lutz is a recognized Sommelier and loves to discuss wine and food with guests!

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The next morning we tour **Old Town Temecula** where we learn about the development of Front Street and discover the many interesting shops located in the historic buildings along the rustic street. Along the way, we will enjoy tasting gourmet food from the **Temecula Valley Cheese Company**, **Temecula Olive Oil Company**, **Old Town Root Beer Company** and the **Spice Merchants**.



Our tour of Old Town continues as we take a step back in time and experience the rich history of the area at the **Temecula Valley Museum**. We will see the different cultures that influenced the development and growth of the Temecula Valley.

Next we're off to the countryside riding through scenic vineyards, citrus orchards, and equestrian ranches to visit **Leonesse Cellars**. Nestled in the rolling hills to the south, this winery was established by two vintners that together have nearly 50 years of experience growing quality wine grapes. These grapes produce wines of incredible depth and flavor, including Chardonnay, Merlot, Cabernet Sauvignon, Riesling, White Merlot, Muscat Canelli and Cinsault Port.

After our wine tasting at Leonesse Cellars, we continue to **Callaway Vineyard and Winery** for lunch at the **Meritage Restaurant** on the multi-tiered arbor terrace. Be prepared for a spectacular outdoor dining experience as you take in the panoramic views of the hillside vineyards. Executive Chef, Michael Henry, has created an exciting Tapas menu featuring locally produced ingredients, pairing the dishes with Callaway wine. The fruit for Callaway wines benefits from the long, even and mild growing season. Fermenting is conducted at lower than normal temperatures causing longer and slower processing of the fruit, thus preserving and enhancing the crisp, fruit flavor of the grapes.



We return to the Inn at Churon for rest and relaxation before dressing for dinner at **Baily's of Old Town Temecula**. Proprietors Chris and Kim Baily operate the city's premier fine dining restaurant. Now in the 17<sup>th</sup> year of business, the restaurant consistently offers delicious, innovative menu selections, a nice variety of local wines and quality service. You will enjoy the well executed work of Chef Neftali Torres as he marries French preparation with local California ingredients. Dinner is accompanied by specially selected local wines.



Day three starts with a visit to Temecula's vibrant farmer's market, featuring local produce and specialty crafts. We will visit the tasting room at **Villa di Calabro**, for a private presentation of masterpiece olive oils and wine produced by owner Mike Calabro. An experienced wine-maker, Mike also cultivates, harvests and presses his own olives. He will discuss his passion and processing of Italian-style olive oil. Before leaving Old Town, we visit the **Temecula House of Wine** for a private tasting of wines from local wineries that are not open to the public.



Then it's off into the hills west of Temecula to visit an organic farm well-known for quality fruits and vegetables. Here, we savor a gourmet lunch in the middle of the field! After a relaxing afternoon of great food and wine, we return to the hotel to freshen up before our evening of fun. We start at the **Frangipani Winery**, where Don Frangipani shares his hand-crafted wines and international cheeses as well as his knowledge of winemaking in the area. Enjoy the majestic views as we travel on to the **Thornton Winery** for dinner at one of the Valley's most prestigious vintners. Relaxing at the beautifully appointed tables, we taste two champagne-style and two still white wines while dining at the award-winning **Café Champagne**. It is the perfect combination of French country elegance and Gold Medal-winning contemporary cuisine.

At the end of the evening we return to the **Inn at Churon** for one final night in Temecula.





**\$1,450/person, double occupancy**

**\$1,830/person, single occupancy**

Limited to 20 guests. Reservations must be made by  
September 1 to guarantee availability

**Call 480.544.0144 for reservations**

\$500 deposit required with each reservation, refundable  
if cancelled 10 days prior to departure

Tour includes:

3 nights lodging at the Inn at Churon Winery featuring  
full cooked-to order breakfasts and wine reception daily

3 gourmet dinners & 2 gourmet lunches, all with wine included

Hosted wine tasting at 6 award-winning wineries

Professional tour guides, personal chefs and wine sommeliers

All facility and service fees, taxes and gratuities

Transportation in deluxe motor coach, professional driver



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