

Schooner Woodwind

2012 Wine in the Wind Packages



Enjoy a sail around the bay while sampling wines from regions around the world!
This relaxing sail will feature three wines from one of regions listed below. Each region pairs an appetizer buffet paired to complement the wines... Truly a unique experience!

(These packages are available to private charters only.)



Down Under

Wines: Yalumba Vermentino (Australia)

Aromas of jasmine & white nectarine, with hints of cumquat & sandalwood

Frenzy Sauvignon Blanc (New Zealand)

A racy style with passion fruit, melon, citrus, peach & fresh cut grass flavors

Over the Edge Pinot Noir (New Zealand)

Brilliant ripe cherry & plum flavors. Aged 50% in French Oak & 50% aged in steel

Yalumba Shiraz Vioigner "Y" Series (Australia)

Medium to full bodied, shows Turkish delight & cherry ripe flavors in harmony with the silky tannins

Buffet: BBQ shrimp with mango lime aioli, macadamia nut pesto rubbed chicken skewers, baby bella mushroom and asparagus salad

France

Wines: Chateau La Grande Metairie – Sauvignon Blanc/Gris & Muscadelle

Crisp nose of freshly ripe white fruits (peach, pear, apple) with quince & lime

Chateau Lauduc – Cabernet Franc

Exciting Bordeaux Rose, fresh nose of raspberries, redcurrant & soft candies

Chateau des Cedres – Merlot, Cabernet Sauvignon & Cabernet Franc

Ample nose of fully ripe berries, dark fruits then softly smoked & spicy notes

Chateau de Marjolet – Grenache & Syrah

Extremely complex nose – ripe morello cherries, blackberries & blackcurrant with a soft touch of spices

Buffet: Tarragon chicken and roasted potato skewers, smoky thyme roasted salmon with brown bread, semi soft figs stuffed with goat cheese and dipped in chopped pistachios

Europe

Wines: Stock and Stein Riesling (Germany)

Warm & full, concentrated flavors of apricot & peach pit with lively acidity

Laurenz and Spohie Gruner Veltliner (Austria)

Fruity bouquet – apple, peach & citrus aromas with Veltliner spiciness & a touch of white pepper

Primaterra Primitivo (Italy)

Fresh & juicy with flavors of dark spiced cherry

Cortijo Rioja (Spain)

*Shows a terrific array of cherry & black raspberry aromas with earth notes. Loads of savory fruit & a long pure finish
80% Tempranillo & 20% Garnacha*

Buffet: Spicy shrimp, phyllo and asiago wrapped asparagus spears, grilled chicken marabella

South America

Wines: Vina Falernia Pedro Xeminez (Chile)

Very delicate with a balance of fruit, minerality & acidity

Con Sur Chardonnay Organic (Chile)

Full of citrus aromas offset by notes of pineapple, white peaches & minerals

Ernesto Catena "Tahuan" Bonarda (Argentina)

Notes of fresh game, black peppercorns, blackberry, leather & plums

Altos De Las Hormigas Malbec (Argentina)

Aromas of ripe red & black fruits, amalgamated with chocolate, coconut & vanilla

Buffet: Argentinean beef skewers with chimicurri sauce, chicken potato empanadas, South American cheeses and olives with crusty bread

Prices shown do not include vessel fees or catering delivery fee.

Prices do include gratuity & applicable tax

3 Hour tour = \$64.31/Person (Price of food and drinks only including gratuity & tax)
4.5 Hour tour = \$73.31/Person (Price of food and drinks only including gratuity & tax)

Optional upgrade to a lunch or dinner buffet available.

(Beer & Maryland Microbrews are included.)

Brands subject to change without notice.