



**African American Wine Tasting Society
October 13-19, 2010**

Wednesday, October 13, 2010 – Arrival Santiago

Upon arrival at the Santiago International airport you will be met by your Santiago Adventures guide and transferred to your hotel.

Your dinner this evening will be at the **Los Buenos Muchachos** restaurant. Here you will experience their exciting Chilean folklore show with the music and dance of the three distinct indigenous cultures present in Chile today as well as the traditional music and dance of Chile's central region.

Hotel: Bonaparte
Meals: Dinner

Thursday, October 14, 2010 – Santiago

Today we will visit most important historical sites of Santiago including the downtown area surrounding the **Plaza de Armas** and the **Presidential Palace**. We will also pass by the **Mercado Central**, one of Chile's largest fresh seafood markets and take a stroll by the many bustling stalls to see the tremendous variety available from Chile's bountiful sea. We will visit some of the lesser know barrios of Santiago including, **Republica** and **Concha y Toro**. Initially constituting the outskirts of the city, the capital's constant growth transformed the area into a privileged neighborhood and home of Santiago's high society. There will be time to walk around and take photos of the many styles of architecture from dating back to the 19th and early 20th century. Continuing through the **Lastarrias** neighborhood we will walk through the **Parque Forestal** passing by the **Bellas Artes Museum**. For a scenic vista of the city, we will visit the top of **Cerro San Cristobal** hill 600 feet above the city.

During the tour you will have the option to visit one Santiago's many excellent museums such as: The **Cousino Mansion**, the former home to one of Chile's wealthiest 19th century families; or, the **La Chascona Museum**, the former home of Pablo Neruda, Chile's most famous Nobel laureate; or, the **Pre-Colombian Museum**, containing one of the richest collection of Pre-Columbian culture of Latin America.

Hotel: Bonaparte
Meals: Breakfast

Friday, October 15, 2010 – Casablanca Wine Country and the Port City of Valparaiso

We will drive west approximately one hour and a half in the direction of the coast and pass through the lush agricultural valley of **Curacavi** and the now famous **Casablanca** wine valley.

The **Casablanca Valley** is the shining star of Chile's white wines. The valley is known for its premium Chardonnay and Sauvignon Blanc wines. Winery development began here in the 1980s and all have a very modern feel. Our first stop will be to **Viñedos Orgánicos Emiliana**. Here you will learn what organic and biodynamic winemaking is all about and taste some of the outstanding wines produced by head enologist Alvaro Espinoza, arguably Chile's most famous winemaker.

Our coastal tour will begin in **Valparaiso**, one of the first cities founded by the Spanish, it is now a UNESCO World Heritage site. We will begin our tour in the downtown sector of the port learning about the history of Valparaiso and its importance in South American trade and commerce. Spread along spectacular steep hills and splendid aging buildings we will ride the century old hillside ascensors (elevators) and walk through the **Concepcion** and **Alegre** neighborhoods. After lunch, our destination

will be the resort city of **Viña del Mar**, also known as “ciudad jardin” (city of gardens) because of its lush gardens and palm-lined boulevards.

Hotel: Bonaparte

Meals: Breakfast, Lunch

Saturday, October 16, 2010 – Santiago Culinary Adventure

Departing the hotel at 10am we drive to **La Vega Market**. Walking through Santiago’s largest and most vibrant market you will experience the hustle and bustle where local families shop for their meals along side buyers from Santiago’s top restaurants. Your guide will prepare some of Chile’s delicious native fruits for you to taste. Energized, we’ll leave the market on foot and cross the Mapocho river to enter Santiago’s other famous market, the **Mercado Central**. Here, in Santiago’s most important seafood market, you will see the bounty of the Chilean seas. Of course the experience won’t be complete until you sample a Chilean ceviche paired with one of their crisp Sauvignon Blancs from the **Casablanca** valley. Detouring for a bit from the market scene we will walk through the downtown center and the **Plaza de Armas** where the colonial influence of the Spanish still thrives in this most important civic center. Continuing through the Plaza towards the government center we will enter **La Moneda**, the presidential palace. Built in the early 19th century it was completely restored following the bombings of the 1973 coup led by Augusto Pinochet. Of course with all the walking and your whirlwind history lesson you will surely be ready for our next stop in the **Providencia** neighborhood. Here we will try one of Chile’s most tasty snacks, the empanada. And of course, no empanada would be complete without a good glass of hardy red wine from the **Maipo** valley to wash it down. Now it’s time for the most important course in the Chilean meal, “la postre.” Chileans are dessert experts and the diversity of cakes and torts makes it impossible to experience them all. We can at least make a start at it when we stop for a little sampling at the **Bokato** café in Providencia.

Hotel: Bonaparte

Meals: Breakfast, Lunch

Sunday, October 17, 2010 - Colchagua Valley

We will depart Santiago this morning and drive south through the Chile’s central valley, a rich agricultural region. After two hours of driving we will arrive to **San Fernando** where we will turn west and drive toward the coast and through the heart of the **Colchagua Valley** and “huaso” (Chilean cowboy) country. This region is arguably the most important red wine producing valley in Chile. We will visit **Viu Manent** one of the oldest wineries in the valley. They are also well known for producing highly acclaimed Malbec, a variety typically associated with Argentina. The visit to the winery includes a ride through the vineyards on a horse-drawn carriage for an expert overview of the terroir of the Colchagua Valley. After a private wine tasting we will enjoy a relaxed lunch in the patio gardens.

After our lunch we will drive to downtown Santa Cruz where you will be staying for the next two nights at the Hotel Santa Cruz Plaza

Hotel: Hotel Santa Cruz Plaza

Meals: Breakfast, Lunch

Monday, October 18, 2010 - Colchagua Valley

The Colchagua Valley is emerging as the new king of Chilean reds and today’s winery visits will no doubt demonstrate the quality of new wines coming from Colchagua--particularly the Carmenere, Syrah and Malbec varieties.

Our day will start at 10:30 with a visit to **Viña Clos Apalta**, created in 1994 by Alexandra Marnier-Lapostolle (of the Grand Marnier family) and produces some of the best QPR (quality/price ratio) wines in Chile. Since its outstanding debut 1997 vintage, Casa Lapostolle’s *Clos Apalta* bottling has helped to establish Chile as a premier red-wine region. Owner Marnier-Lapostolle and her team created a blend of Chile’s distinctive Carmenère variety, Merlot and Cabernet Sauvignon sourced from the estate’s oldest vines in Colchagua’s Apalta sub-valley, then kept refining: fermenting in smaller lots, hand-de-stemming berries and constructing a gravity-flow winery. In 2008, they were awarded a 96 in Wine Spectator for their *Clos Apalta* wine which was also chosen as the top wine of the year. Next, we will visit **Montes**,

one of Chile's most internationally-recognized wineries. Aurelio Montes started the winery with three other Chileans in the late 1980s and their success as quality wine producers is now world famous. We will have a light lunch at the Montes' café before our final visit of the day. At the end of the road in Apalta, is the **Neyen** winery which focuses all its production on one Bordeaux-style blend from their 115 year old carmenere vines.

Our farewell dinner tonight will be at La Posada vineyard tucked away in a far corner of Santa Cruz. Here we will find **Veta Bistro** that was recently opened by chef Roberto Neira, from the French Laundry Restaurant of Napa Valley fame, as well as Manhattan's ultra-exclusive restaurant, Per Se. The outdoor patio is surrounded by vineyards and makes for a great setting. We'll enjoy a sunset toast on our last night in Chile before sitting down for some of Robert's simple yet delicious dishes. This is sure to be a gastronomic highlight of your visit to South America.

Hotel: Hotel Santa Cruz Plaza
Meals: Breakfast, Lunch, Dinner

Tuesday, October 19, 2010 – Colchagua / Santiago

The day is yours to relax and enjoy your last day in Chile. Your guide will make an optional guided tour of the Santa Cruz Museum, the fabulous private collection of Carlos Cardoen.

In the afternoon your guide will accompany you to the Santiago International Airport for your flight home.

Meals: Breakfast

Pricing:

Price Per	10	12	14	16 passengers	Sgl Supp
	\$1,525	\$1,445	\$1,395	\$1,360	\$495

Accommodations:

Santiago Hotel Bonaparte <http://www.hotelbonaparte.com/>
 Colchagua Hotel Santa Cruz Plaza <http://www.hotelsantacruzplaza.cl/>

What's included:

- All ground transportation in clean air conditioned and comfortable vehicle
- Professional bilingual guide
- Four nights lodging in Santiago with breakfast
- Two nights lodging in Santa Cruz with breakfast
- 5 winery visits with tastings
- 4 luncheons
- 2 dinners
- Santiago & Santa Cruz Museum Entrance
- Bottled mineral waters on buses

Not included:

- Flights from US
- Entrance fee upon arriving in Chile \$131
- Gratuities for driver and guides
- Gratuities with included meals
- Any item not mentioned in program



Santiago Adventures Terms and Conditions

Price:

- Pricing based on a minimum of passengers
- Pricing subject to change based on fluctuations in currency rates
- Final pricing to be quoted 90 days before departure

Payment:

- A deposit of 50% is required to reserve
- The balance is due 60 days prior to departure Failure to make your final payment on time is considered a cancellation on the part of the passenger.
- Please make your check payable to "Santiago Adventures" and mail with your completed reservation form to:

Santiago Adventures
PO Box 1149
Stowe, VT 05672

- Credit cards accepted, service fee might apply

Cancellations and Refunds:

If for any reason you need to cancel your trip, the reservation deposit is returned minus a trip cancellation fee. For this reason we strongly recommend trip cancellation insurance. All cancellations must be in writing and the following cancellation fees apply:

- Minimum fee: \$150
- 60-41 days prior to departure: 25% of the trip cost
- 40-31 days prior to departure: 50% of the trip cost
- 30 days prior to departure: 100% of the trip cost
- Charges related to airline ticket changes and cancellations subject to terms and conditions of the airline

Modifications:

Santiago Adventures reserves the right to substitute hotels for other hotels of similar category or change schedules should the circumstance so demand with notification if time permits. In the event of a change in the itinerary necessitated by factors or conditions beyond our control no refund can be made nor will credit be allowed, provided that, in the event of such change in itinerary Santiago Adventures shall provide accommodations and services of comparable quality and standards. Any such change shall not modify the cancellation provisions.

Refunds for unused services:

No refunds for any unused services of the tour program

Winery visits:

We make every effort to provide you with the program as it is presented herein. However, certain unexpected events at wineries can mean the cancellation of a visit - for example a large distributor decides to make an unexpected visit. We reserve the right to substitute scheduled winery visits as needed.

Please direct all communications to:

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