

2024

PRIVATE EVENTS &
LARGE GROUP EXPERIENCES

Chimney Rock

STAGS LEAP DISTRICT
NAPA VALLEY

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WELCOME TO THE STAGS LEAP DISTRICT

In our pursuit to produce unique wines, we selected a few of the most distinctive vineyards to showcase the depth, range, and elegance of Stags Leap District Cabernet Sauvignon. While our vineyards are often wildly different from one another, these wines truly reflect the singular nature of the Chimney Rock estate, and it is no surprise that they are among the most coveted by our wine club members. All the grapes for Chimney Rock's Cabernet Sauvignon and Bordeaux style red blends are grown on the winery's 131-acre estate at the southern end of the Stags Leap District. The winemakers capture the estate's unique terroir through an innovative and meticulous approach to vineyard management. This careful attention to the vines at Chimney Rock truly captures the essence of Stags Leap District terroir and produces elegant, beautifully balanced wines with intense and distinct flavors, making them drinkable upon release and evolving gracefully for 15-20 years.

MEET OUR WINEMAKER

A native of São Paulo, our winemaker Elizabeth Vianna spent her early years on a bi-cultural journey moving from Brazil to the United States and back again several times. These early years of travel led her to appreciate and continuously explore what connects us as humans across different cultures such as food, wine, music and art. Elizabeth first became familiar with the Chimney Rock winemaking program in 1999, working as a harvest intern while completing her Master's degree in enology at U.C. Davis. Upon graduation, she became a Lab Director at Napa Wine Company and was soon named Assistant Winemaker working directly with many of the region's most legendary winemakers including mentors Celia Welch, Erin Green and Heidi Barrett. Vianna was named to the position of Assistant Winemaker at Chimney Rock in January 2002, and advanced to the position of Head Winemaker in April 2005. During her tenure at Chimney Rock, she has consistently produced wines that have been highly rated among critics and highly valued among consumers.

A staunch advocate for sustainability and the legacy of the Napa Valley, she has long served as board member and twice as President of the Stags Leap District Winegrowers Association. Today she serves as a board member of the Napa Valley Vintners.



CHIMNEY ROCK WINEMAKER & GM
ELIZABETH VIANNA

Chimney Rock

EXCLUSIVE LUXURY EXPERIENCES FEATURING OUR EXCEPTIONALLY CRAFTED WINES



LARGE GROUP TASTING EXPERIENCE

Large Group Tasting Experience: Minimum of 7 Guests

- Experience a seasonal curated selection of our renowned estate-grown on our shaded patio, or in one of our private tasting salons (based on season and availability). Our knowledgeable wine educators will share the history of Chimney Rock, the uniqueness of our estate-grown single vineyard and winery-exclusive wines and lend insight into the vision and winemaking style of both the Terlato Family and Winemaker Elizabeth Vianna.
- Duration: Approximately 90 minutes in length
- **PRICING: \$85 per person**
 - Groups of 7-14 guests: for tasting only, **\$125 per person** for tasting with cheese and charcuterie
 - Groups of 15+ guests: **\$115 per person** for tasting only, **\$155 per person** for tasting with cheese and charcuterie
 - Optional Add-On: Private Tour **\$35.00 per person**

SEATED LUNCHEON & TASTING EXPERIENCE

Private Wine & Food Luncheon: Minimum of 12 Guests

- Our signature daytime experience begins with a brief educational history of the estate followed by a seated tasting of five of our estate wines in a private area at a beautifully appointed table to include Riedel stemware, linens. After an introduction to the wines, you will then enjoy a gourmet seated lunch with refreshed wine service.
- Wine: A variety of 5 different estate wines thoughtfully paired with a 3-course lunch.
- Duration: Approximately 2 hours in length
- **PRICING:**
 - Retail **\$275+ per person**
 - Optional Add-On: Private Tour **\$35.00 per person**



FAMILY STYLE LUNCH EXPERIENCE

Private Tasting & Family Style Lunch: Minimum of 10 Guests

- Our signature daytime experience begins with a brief history of the estate followed by a seated educational tasting of our estate wines in a private area at a beautifully appointed table. After an introduction to the wines, you will then enjoy an ambient family style lunch.
- Wine: A variety of 5 different estate wines paired with ambient family style meal.
- Duration: Approximately 90 minutes in length
- **PRICING:**
 - **\$195+ per person**
 - Optional Add-On: Private Tour **\$35.00 per person**

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3-COURSE WINE & FOOD DINNER

Private Wine Paired Dinner Experience: Minimum of 15 Guests

- Your evening experience will begin with a 30-minute reception on our lawn or patio including a welcome pour and passed appetizers. Followed by a seated guided tasting of our estate wines that is paired with your gourmet 3-course meal.
- Wine: A variety of 4-5 different estate wines thoughtfully paired with each course.
- Multiple entrée choices, additional courses (up to 5), dietary restriction accommodations and extended receptions available.
- Duration: Approximately 2 hours in length (with flexible start time)



- PRICING:
 - Retail **\$425+ per person**
 - Optional Add-ons:
 - Extended Reception: Additional **\$15 per person** (per 15-minute increment)
 - Choice of 2 entrées: Additional **\$45 per person***
 - 4-course design: Additional **\$30 per person**
 - Private Tour **\$35.00 per person**

** If multiple entrées or dessert options are in place, then RSVPs / entrée counts are required 7 days prior. Due to catering restrictions, we are unable to have choice of entrée day of. A vegetarian option is always included. All dietary restrictions and allergies must be sent in 7 days prior to guests arriving.*

AFTER-HOURS EXPERIENCE

Our After-Hours Experience Private Tasting & Passed Appetizers:

Minimum of 20 Guests

- Enjoy Chimney Rock's Cabernet Sauvignon wines and seasonal stations on our beautiful estate grounds. Our Al Fresco style arrangement gives guests the chance to socialize and taste wonderful wines throughout the event. This is perfect for group interaction for a corporate event or as a welcome start to a series of celebrations. Numerous event customization options are possible.
- Wine: A variety of 5 different estate wines thoughtfully paired with the selected stations.
- Your choice of 5 passed appetizers; extended receptions available.
- Duration: Base timeline is 2 hours in length (options for additional hours can be quoted)
- PRICING:
 - Retail **\$325+ per person**
 - Optional Add-On: Private Tour **\$35.00 per person**



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