

Dear Sharon,

I'm so sorry that it has taken me this long to write. I wanted to spend the appropriate time to thank you. First let me say that you "Nailed It"!!! Don and I could not have asked for a better trip to Napa. After we drove through the area, we kept saying, "How does anyone visit Napa without a well planned out itinerary?" Everything was perfect.

Thank you for creating a memory that will last forever. When I tell my friends about our trip, I always begin with we never could have planned a trip like this without the help of Sharon Henson from Atlanta Wine School. Each place that we visited was special. I swear that when we left, Don was dreaming of starting his own vineyard! Each family that we visited had a special and unique story. I say family because even the non family employees that we spoke with loved their vineyard as if they were part of the family that owned it. I'm sure the owners looked at them as family too. I learned so much!! I appreciated their work even more. There is something that happens when you sit down and talk to people about their wine and taste it together. Something very special happens when you see a new bud on a vine and you realize that what you are drinking came from that lovely vine. I was talking with Bryan at Tres Sabores and I said to him "it's like the vines are telling a story through their wine – and the older vines have a life time of stories." He looked at me in surprise and then just smiled at me and said "yes, yes they do" – like I understood why he is a caretaker to the vineyard. I absolutely love Julie Johnson. Don and I could have spoke with her for hours. Her vineyard is one of our favorites. Another favorite was The Terraces. Monica was so welcoming and friendly. We sat on the back patio and drank wine like we were the neighbors coming over for an "end of the day" glass of wine. The process of making balsamic vinegar is as full of history and family traditions as wine making. While we were tasting the current wines, we were discussing the wine club and I had questions about storing wine and when you should save wines and when you should drink wines. I told here in a joking way that I've never saved a bottle of wine and have no idea what an aged wine tastes like compared to the same vineyards current wine. She said "Would you like to find out?" I was so excited (and a little scared that we might be in over our heads) but before I knew it, Monica had brought out a 2000 Zinfandel and the 2012 Zinfandel. She showed us the cork from the 2000 and the sediment crystals and talked about what happens to wine over time. I smelled and tasted the 2012 and it was delicious. But then, I smelled the 2000. OMG! What a difference! I literally could not smell any alcohol what so ever and only smell juice. Yet the alcohol content was the same at 14.9%. I just started laughing. I was so tickled to learn something new and now I understand the "big" deal about aged wine. When I asked if we could buy a bottle of the 2000, I was a little afraid that it would be out of our price range but was so surprised to find it priced reasonably for a "special occasion". Don and I have so many stories and so many memories. Thank you again! We will definitely be contacting you again for our next wine travel adventure.

Best wishes!

Greta and Don Gantt