EXPLORE THE CAPTIVATING RHINE WITH CAKEBREAD CELLARS, VALETTE WINES AND PEG MELNIK



ABOARD AMAVIOLA • 7 NIGHTS • APRIL 26 TO MAY 3, 2025 Amsterdam to Basel

An Exceptional Journey Along the Rhine River!

Contoured by vineyard-clad hills and castles from yesteryear, the legendary Rhine captivates. Experience the allure of France's Alsace region in its welcoming capital, Strasbourg, and its priceless gem, Colmar. Discover Breisach, rising above the vineyards of the Rhine, and Freiburg, one of Germany's sunniest cities and gateway to the Black Forest. Fabled towns lost in time present you with the chance to taste local flavors—Rüdesheimer coffee and Kölsch beer—and to touch history up close with guided hikes and bike rides. From Amsterdam's colorful canals to the majestic Swiss Alps, journey into the heart of the destinations you visit. There is no better way to experience this journey than with your winery hosts from Cakebread Cellars and Valette Wines and your wine educator Peg Melnik!

Your Exclusive Wine Experience Featuring Cakebread, Valette and Regional Wines:

- Welcome Aboard Reception
- Two Wine Dinners Led by Your Wine Hosts
- Two Wine Tasting Seminars
- One Regional Wine Seminar



MEET YOUR WINE HOSTS







Niki Williams Winemaker



Valette Valette

Dustin ValetteVintner



Peg Melnik Wine Writer & Educator

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YOUR CRUISE ITINERARY



Date	Destination	Activities/Shore Excursions
Apr 26	Amsterdam	EMBARKATION
Apr 27	Amsterdam	Canal cruise tour Scenic cruising out of Amsterdam
Apr 28	Düsseldorf	"Holy City" walking tour and cathedral visit OR Düsseldorf walking tour and Altbier tasting OR Düsseldorf Bike tour
Apr 29	Rhine Gorge	Castles along the Rhine scenic cruising
	Rüdesheim	Rüdesheim wine tasting OR Gondola ride OR Vineyards hike OR Guided bike tour of the Rheingau Siegfried's Mechanical Music Museum OR Rüdesheimer Coffee
Apr 30	Ludwigshafen	"Romantic Heidelberg" excursion OR "Secrets of Speyer" tour OR Heidelberg Philosopher's hike OR Ladenburg bike tour
May 1	Strasbourg	"The Gem of Alsace" tour OR Strasbourg bike tour
May 2	Breisach	Colmar walking tour OR Freiburg excursion OR Black Forest hike OR Breisach wine country bike tour
May 3	Basel	DISEMBARKATION

Itinerary subject to change



Booked Exclusively Through:





YOUR WINE HOSTS

Cakebread Cellars Winemaker Niki Williams brings more than a decade of experience from some of Napa Valley's most well-known wine estates. During these tenures, Niki gained extensive winemaking experience with a wide range of red and white varieties and explored the latest cellar and vineyard technologies to elevate fruit and wine to their highest quality. Her philosophy and practice of crafting balanced, elegant blends that are approachable when young, yet capable of aging gracefully make her a perfect complement to and continuation of Cakebread Cellar's 50-year standard and history of winemaking.

Chef/Vintner Dustin Valette began his culinary career at 13 in his hometown of Healdsburg, California. His culinary journey included numerous Michelin Starred restaurants including The French Laundry, Hokus, Dry Creek Kitchen. In 2015 he started his namesake restaurant, Valette, and quickly became a Top 100 dinning destination from Wine Enthusiast. His encore restaurant, The Matheson, opened in 2021. The Valette Wine brand was launched in 2016 with a focused philosophy - work with the best winemakers, best vineyard sites and produce the best Sonoma County wines. The collection of 100pt Valette Winemakers includes Tom Rochioli, David Ramey, Bob Cabral and Jesse Katz. Valette Wines spans estate Chardonnays to single vineyard Cabernet Sauvignon (which scored 97pts by Robert Parker).

Wine writer and educator Peg Melnik presents wine seminars and tastings domestically and on luxury cruise lines. Experienced and knowledgeable, Peg is an entertaining wine educator and author with a great sense of fun. She is the lead author of *Explorer's Guide to Napa & Sonoma* in its 11th edition, published by W.W. Norton. It has received rave reviews from the New York Times, the Los Angeles Times and the Wall Street Journal.

WHAT'S INCLUDED

- Deluxe accommodations in finely appointed river view staterooms aboard the AmaViola
- Expertly guided shore excursions in every port
- · Complimentary Wi-Fi access
- La Chaîne des Rôtisseurs dining experience, featuring all meals on board with multiple dining venues
- Unlimited wines, beer and soft drinks with every lunch and dinner on board
- · Cocktail Reception, Welcome Dinner and Captain's Gala Dinner
- "Sip & Sail" daily cocktail hour with complimentary beer, wines and spirits



Book by September 30, 2024 for this special pricing!

Staterooms Starting at

\$5,229 \$4,429 per person

Includes the exclusive wine experience!

OPTIONAL: Add 2 Nights Amsterdam Pre-Cruise 2 Nights Lucerne + 2 Nights Zurich Post-Cruise Call for pricing!

877-651-7447 WineClub@ExpediaCruises.com

Terms & Conditions: All rates are per person in USD, cruise only inclusive of port charges, based on double occupancy in a Category E stateroom unless stated otherwise. Offer is not combinable with any other promotions/ discounts, is limited to availability and subject to termination without notice. Minimum of 40 guests required for the wine cruise to operate. By placing a deposit, you agree to the special terms of the wine cruise. Your fare includes an exclusive wine program operated independently from the cruise line. Penalties up to 100% apply. We recommend travel insurance to protect your vacation. Other restrictions may apply. Expedia Cruises reserves the right to revise any errors on the flyer; itinerary subject to change. For full terms and conditions contact Expedia Cruises – Wine Club Cruises. CST#2101270-40: Fla. Seller of Travel Ref. No. ST42527