



SILVER TRIDENT WINERY | TASTING HOME

Background

WINERY

Small production winery in Yountville offering an elegant, residential-style Tasting Home designed by Trevor R. Howells, exclusively furnished with Ralph Lauren Home.

PRODUCTION

Approximately 2,200 cases a year

COORDINATES

6495 Washington Street, Yountville CA 94599

(707) 945-0311

www.SilverTridentWinery.com

TastingRoom@SilverTridentWinery.com

HOSPITALITY

Open seven days 11:00 a.m. to 6:00 p.m.; reservations requested only for groups larger than six; tasting includes a minimum of four wines; cost per person is \$30.00. Upstairs loft room available for special events.

MATERIALS

<http://www.silvertridentwinery.com/Marketing-Tools>

WINE CLUB

The Flagship Club offers members guaranteed allocations of the winery's limited-release wines and complimentary tastings at the winery's Tasting Home, as well as invitations to members-only special events and release parties.

Complete details: <http://www.silvertridentwinery.com/Wine-Clubs>

ESTABLISHED

March, 2015

MANAGEMENT

Proprietors: Bob Binder and Walter Jost

General Manager: Shane Solding

Winemaker: Kari Auringer

Membership and Industry Relations Manager: Mallory Uran

Public Relations: Julie Ann Kodmur: (707) 963-9632, corking@julieannkodmur.com



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Backgrounder

UNIQUE

Elevating the traditional tasting room to a new level of luxury, the Tasting Home boasts an elegant, residential-style interior designed by Trevor R. Howells, exclusively furnished with Ralph Lauren Home. The intimate setting welcomes guests to enjoy a selection of exquisite Silver Trident wines as they browse through the Home. The well-appointed living room, dining room and library showcase Ralph Lauren Home furniture and lighting, fine area rugs and decorative accessories. From stately chandeliers to hand-knotted Persian rugs, silver trays to crystal wine goblets, as well as the wines – all is available for purchase.

Tastings are seated, in either the library, dining room or living room, as chosen by the guest: wines are presented accompanied by delicious bites designed by Chef Sarah Scott:

Symphony No. 9 - Labneh Goat Cheese with Preserved Lemon and Herb

Benevolent Dictator - Porcini and Cremini Mushroom Duxelles with Black Truffle Powder

Playing with Fire - Piquillo Pepper Pimento Cheese and Smoked Paprika

Twenty Seven Fathoms - Aged Gouda Savory Shortbread with Thyme and Sea Salt

WELCOMING INTERIOR DESIGNERS

<http://www.silvertridentwinery.com/Welcome-Interior-Designers>

Contact: Shane Soldinger, 707/945-0311, shane@silvertridentwinery.com

CURRENT RELEASES

2016 *Apollo's Folly*, Sonoma Coast Rosé, \$32

2016 *Symphony No. 9*, Napa Valley Sauvignon Blanc, \$32

2013 *Playing With Fire*, Napa Valley Red Blend, \$48

2014 *Benevolent Dictator*, Sonoma Coast Pinot Noir, \$55

2013 *Twenty Seven Fathoms*, Napa Valley Cabernet Sauvignon, \$85

2013 *Friends & Family* Napa Valley Cabernet Sauvignon, \$150

Fact sheets: <http://www.silvertridentwinery.com/Marketing-Tools/Fact-Sheets>

THE NAME

The winery's name is a tribute to the owners' long-standing affiliation with cruise ships. Bob Binder is the founder of Silver Trident Winery and also the co-founder of Oceania Cruises, a luxury cruise line which has partnered on projects with The Wine Spectator, Lalique and Bon Appétit Magazine. The Executive Culinary Director for Oceania Cruises is world-renowned master chef Jacques Pépin. The winery's co-founder is Swiss-born Walter Jost, an accomplished advertising and media executive.