

An Autumn Day....

with Jonathan Edwards Winery,
Chef David Dadekian &
Blackbird Farm

Sunday, November 10, 2013

We invite you to a personalized gourmet food and wine experience at Jonathan Edwards Winery in picturesque North Stonington, CT. Savor a fall day of thoughtfully prepared food & wine.

Brought to you by The Savory Affair &
The Savory Grape.



The Experience:

- Round-trip transportation provided by **Arrow Prestige Transportation**. (We will depart at 10 AM from a location near The Savory Grape and return by 4 PM.)
- Arrive at 11 AM at the winery for a private tour of the fields and tasting lead by Owner **Jonathan Edwards**.
- Blend our own wine from various barrel samples that Jonathan gives us.
- A three-course lunch in the barrel room, prepared onsite by Chef David Dadekian with local fresh ingredients and beef from Blackbird Farm, Smithfield, RI.
- Sampling of 8-10 wines during the day.

Booking Details

\$125 per person

Payment must be made in full upon booking.

All reservations are **nonrefundable** but are transferable. Reservations will be accepted through November 1. To book, please contact Jessica at 401-261-4966 or

jessica@thesavorygrape.com. All correspondence will occur between you and Jessica.

Please note: To fully enjoy your experience, we ask that you wear comfortable shoes and clothing. Should it rain, please be prepared with umbrellas and appropriate footwear; we will not reschedule due to rain.

About Jonathan.

He began his training in Napa Valley with Arroyo Vineyards. From Massachusetts, Jonathan purchased the estate, originally a 400-acre dairy farm, in 2000, when he began harvesting grapes and the wine-making process. He also works with 5 farmer families in Napa to bring Napa wine here, oversees their harvests and does the press and fermentation there. The juice is then brought back to the CT estate, where barrel aging, bottling and distribution all then happens.



About Chef David & Blackbird Farm.

He wears many hats. He is a private chef and cooking instructor; food writer/editor of Eat Drink RI; executive director of the



Eat Drink RI Festival; photographer of food, weddings, portraits, commercial work and fine art; work-at-home father; PR Director for Blackbird Farm and board officer for the Slow Food RI chapter. David's dishes regularly include ingredients from Blackbird Farm, which raises all-natural, hormone-free, pasture-fed, 100% Black Angus cattle, 100% pedigreed American Heritage Berkshire pigs & organic, free-range RI Red eggs on its farm in Smithfield, Rhode Island. Blackbird meat is served at many RI eateries.