

Entertaining with J: Chef Cooking Series

Before arriving at J Vineyards & Winery, Chef Erik Johnson worked at Dry Creek Kitchen as well as Relish Culinary Academy, where he taught cooking classes. We're excited to continue his tradition of reaching out to food and wine lovers in Sonoma County by hosting our second series of intimate cooking classes at J. In the elegant setting of J's Bubble Room, students will watch and learn how to create three delicious dishes for their social gatherings and how to pair them with wines. Classes include a three-course meal served with J wines, recipes, a J apron, and entertaining tips. Limited to 26 students per class. Price is \$125 per person or \$330 for all three classes.

Call us at 707.431.5430 to make your reservation.

- April 5, 2014, Entertaining with J: Easter
- April 27, 2014, Entertaining with J: Brunch
- May 17, 2014, Entertaining with J: Spring Harvest



Table to Vine, J Vineyard Dinner Series

For the first time ever, J Vineyards & Winery will be hosting a series of elegant dinners led by Winemaker Melissa Stackhouse in our Russian River Valley estate vineyards: Tear Drop, Nicole's, Robert Thomas and Bow Tie Vineyards. Under the clear skies of warm Sonoma County, guests will be pampered with five courses of organically-farmed, locally-sourced cuisine, prepared by J Executive Chef Erik Johnson. They will learn about J estate vineyard soils, trellising and sustainable practices up close while our hospitality and scenic views envelop the guest. Seating is limited to create the most unique and special experience.



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- Saturday, June 14, 2014, Tear Drop Vineyard - \$125 per person
- Saturday, July 19, 2014, Nicole's Vineyard - \$195 (includes transportation from winery to vineyard)
- Saturday, August 16, 2014, Bow Tie Vineyard - \$195 (includes transportation from winery to vineyard)
- Saturday, September 13, 2014, Robert Thomas Vineyard - \$195 (includes transportation from winery to vineyard)