

Festival of friends -Wine & Art Festival in the Republic of Georgia

The Land of Vine and Wine

Wine is a symbol of Georgian hospitality, friendship, tolerance and a key to the mystery of Georgian longevity. The reach land, burning sun and hard work have developed about 500 varieties of vine in Georgia. Get in acquaintance with Georgian lifestyle & wine making, enjoy wine tasting, visit Cultural, Religious and Architectural sites. Visit motherland of wine with abundance of endemic species, observe archaic wine making skills first mentioned in pre-Christian Greek and Roman historical annals. Enjoy local wine-makers company; Attend at a vintage feast and participate in grape collecting and wine pressing rituals. Have a look at "Marani" – a special house for making wine and churches lavishly decorated with vine tree ornaments.

July 23- 29, 2012 (7 days/6 nights)

Feature: Festival of Friends –Wine Festival

Venue: Tbilisi, Kakheti and Signagi regions

Festival fee: \$1185 USD - Includes: 3 nights in hotel (Holiday Inn) and 3 nights in guest houses (double occupancy); tours and meals as given in the itinerary, bus, English guide, wine testing as specified in the itinerary and the FFI Fee. Transportation to and from Georgia is not included. Optional four-day homestay in Tbilisi: \$80 USD

Tentative Schedule

July 23, 2012

Arrival FF members greet Ambassadors in the baggage claim area of Tbilisi international Airport and assist with location of shuttle to the hotel. (**Holiday Inn Tbilisi**)

3:00 PM Festival Registration and hotel check in; guests arriving prior to 3 PM will be accommodated as soon as rooms become available

Evening Welcome dinner

July 24, 2012

7:00-9:00AM Breakfast in the hotel

Visiting sightseeing's in Tbilisi. cognac tasting at Sarajishvili cognac factory ([://www.sarajishvili.com/](http://www.sarajishvili.com/)) still keeping some Georgian cognac of the XIX century. Tbilisi sightseeing: Metekhi Church (13th c.); Old Tbilisi; Sulphur Baths; Narikala Fortress (4th c.); Sioni (13th c.) and Anchiskhati Churches (6th c.); Trinity Cathedral (the 2nd ML). ; Visit Mtsketa and wine factory.

July 25, 2012

7:00-9:00 AM Breakfast Visiting Ethnographic Museum focusing on traditions and cultural diversity among different regions of Georgia.

_to join the Festival in Tbilisi in your national costumes and Enjoy folk dancing, singing, martial arts performances, handicrafts and mouthwatering Georgian cuisine and Georgian Wine . <http://www.artgeni.ge/>

July 26, 2012

Leaving for Kakheti region in the afternoon. Visiting Al. Chavchavadze (XIX century) House-Museum in Tsinandali, the residency of Georgian King Irakli II; going around marani (location for storing wine in special pitchers) and enoteca.

Museum has been opened on the same place where Noble Alexander Chavchavadze had his patrimony. It consists old palace, garden and winery

TODAY:

Tsinandali Museum is known for its exceptional Garden, oldest winery in Georgia and unique palace, but for most of visitors it is remembered as place with captivating stories of 19th Century Georgian Nobles. In the evening enjoying your dinner at a Georgian traditional family and getting to know the Georgian way of wine making. Staying over in Telavi

Tsinadali white wine comes from the country of [Georgia](#). It is made from [Rkatsiteli](#) and [Mtsvane](#) grapes and comes from the [Telavi](#) and [Kvareli](#) area of [Kakheti](#). Tsinandali is fermented at cool temperatures and matured for two to three years to bring out the complexity. Tsinandali can be aged for a further five, adopting some nutty [bottle-aged](#) characters in the process. It has a pale golden color and a light body. The flavor is light, with a moderate finish.

History

Wine production in Georgia is very long-standing with a history going back some 7000 years. Its production is also associated with the arrival of [Christianity](#), brought by [St. Nino](#) in the fourth century C.E. Georgia produces over 50 wine types and is the home of over 500 grape varieties. Production was small scale at first but became increasingly large-scale and standardized until the Soviet era, which placed emphasis on quality rather than quantity and differentiated the industry into three parts, growers, fermenters and bottlers. Since the breakup of the [Soviet Union](#), the industry has been vertically integrated into smaller scale but full-cycle production.

July 27, 2012

7:00-9:00 AM Breakfast In the morning wine tasting at "GWS"

www.gws.com.ge - Georgian-French wine factory; Enjoying the historical sightseeing's of the Kakheti region including Alaverdi monastery..

Staying over in Telavi

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July 28, 2012

7:00-9:00AM Breakfast In the morning Leaving for Sighnaghi;; Visit Signagi hill-town; Bodbe (Signagi - a Royal town surrounded by the defensive walls with 23 towers. Each of these towers were named after nearby villages and respective families and served as a refuge in case of danger. These unique walls were built by King Herecle II to protect the area from incursions by Lezgins from north Caucasus. The town was mainly inhabited by merchants and artisans. It had many gates through which numerous Silk Road travelers from Asia and Europe passed on their way) Pheasant's Tears Vineyards. Testing 5 different wine Georgian bread and cheese

Staying over Sighnaghi

Pheasant's Tears Vineyards. Qvevri - clay vessel for the fermentation and storage of wine, lined in beeswax and buried in the earth, originating in Caucasus Georgia c. 6000 BC

Pheasant's Tears wines are a labor of love. We are dedicated to preserving the tradition of Georgian wine making, and we began the winery so that we could share our passion for this threatened culture. All our wines from fermentation through bottling are made in qvevri, clay vessels lined in beeswax and buried in the earth. Qvevri such as ours have been found dating back to 6000 BC, and differen...t qvevri have been found with different grape pits in them, illustrating how the ancestors were already selecting certain grapes for vinification. Families in villages throughout Georgia have carried this tradition through the millenia, but 20th century wine production turned away from these roots. We are turning back, and with some wonderful results

At Pheasant's Tears we believe our primary task is to grow endemic grapes from unparalleled Georgian soil, harvest that fruit and then preserve it as wine using traditional Georgian methods. In working this close to the vine we experience both heartache and celebration; yet every year there is a new harvest to cultivate, and the eventual discovery of a wine of untold beauty.

Dry Reds: Saperavi - This popular red is so dark in color it's called black in Georgian, and it varies greatly according to the terroir in which it's grown. Our estate Saperavi is a bold, earthy, dry red with flavors of black currant and toasted almond with an elegant, natural tannin structure.

Shavkapito - This royal red once enjoyed by Georgian kings offers a nose rich with smoky leather and tobacco plus a hint of anise and fills the palate with plum and cherry with a hint of licorice in the smooth finish.

Tavkveri - Another red favored at the royal tables and a varietal available exclusively from Pheasant's Tears, this wine has a light, floral nose with bright flavors of cranberry and hibiscus.

Dry Whites:Rkatsiteli - This white is golden amber in the glass with a nose of honey, but dry and unexpectedly full-bodied in the mouth with notes of walnut and apricot.

Kisi - This dry white packs a powerful, up-front punch with sweet peach and almond blossom on the nose that carries through with a clean, crisp hint of kumquat discovered in the finish.

Mtsvane - Rich in the nose with creamy vanilla and exotic spices, this dry white delivers toasted almond with echoes of dry sherry. Mtsvane will work well with chicken, grilled tuna and vegetable dishes.

Chinuri - Our lightest, crispest white, Chinuri offers a lightly floral nose with delicate passion fruit on the palate that rolls into lime at the finish. Chinuri will best accompany lighter fare like white fish or vegetable dishes.

Chacha - A Georgian grappa distilled from the Saperavi mash and aged in new oak barrels for a caramel color and smooth finish

July 29, 2012

7:00-9:00 AM Breakfast In the morning Leaving for Tbilisi

End of Festival Program

Depart home or have a home stay provided by the Friendship Force of Georgia-Tbilisi