

An Autumn Day....

with Narragansett Creamery at
Jonathan Edwards Winery

Sunday, November 9, 2014



We invite you to a unique cheesemaking, wine pairing, lunch and vineyard experience with Narragansett Creamery & Jonathan Edwards Winery.

Savor a fall day learning the art of artisan cheesemaking and wine pairing!

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



The Experience:

- Round-trip transportation provided by **Arrow Prestige**. (We'll depart at 10 AM from a location near The Savory Grape & return there by 4:30 PM.)
- Arrive at 11 AM at the winery where you'll be welcomed to this idyllic setting with a glass of wine. Then visit the barrel room with Narragansett Creamery owners where you'll learn about the history of cheesemaking and the creamery.
- Watch and participate in "hands-on" cheesemaking demonstrations, including "basket cheese," a farmer's cheese, & mozzarella stretching.
- In the barrel room, enjoy lunch from Sandy's Fine Foods with Narragansett Creamery cheeses & local chocolate truffles paired with several JE wines.
- Explore a guided vineyard tour where you'll see and learn about the estate.
- Leave with cheese & truffles while remembering your fall culinary day.

Booking Details: \$135 per person

Payment must be made upon booking. All reservations are nonrefundable and will be accepted through November 1. To join us, please contact Sabrina at 401-441-3464 or sabrina@thesavoryaffair.com.

About Narragansett Creamery

Narragansett Creamery started in 2007 when Mark & Pattie Federico decided to launch an artisan brand



under their umbrella company, Providence Specialty Products. Within a few short years, their cheeses have become a trusted name throughout New England. At Narragansett Creamery they make cheese everyday, not only because they love to, but because they believe in freshness! While they are not certified organic, they are thoughtful in actions and purchases.

About Jonathan Edwards Winery

New England Charm & Napa Style.

Jonathan Edwards estate was originally a 400-acre dairy farm.

In 2000, Jonathan Edwards, whose wine-making adventures



began in Napa Valley, bought the estate, began harvesting grapes and making wine. Jonathan continues to also work with five farmer families in Napa to bring wine to CT. He oversees their harvests and does the press and fermentation there in Napa. The juice is then brought back to the CT estate, where barrel aging, bottling and distribution all then happens.