



Sweet and Sticky

*Taste and Tour with Keegan Gerhard,
Food Network celebrity chef and owner of dBar Desserts,
and wine writer and educator Ben Weinberg*



October 21—28, 2012



Follow pilgrims, Holy Roman Emperors and the roots of western civilization as you tour Austria and Hungary, home to the world's best dessert wines. Here Pinot Gris, Pinot Blanc, Chardonnay, Riesling, Gewurztraminer, Furmint and other varietals are kings in all their manifestations, including dry whites and reds, moderately sweet late-harvest versions and full-fledged Trockenbeerenauslese (TBA) and Tokaji dessert wines.

As you travel with Keegan Gerhard, Food Network celebrity chef and owner of dBar Desserts, and wine educator and writer Ben Weinberg you are welcomed to iconic wineries whose artisans combine vinous passion with modern agronomy and technology to produce juice that's the envy of the world. Touring with these food-and-wine sherpas gives you extraordinary, behind-the-scenes access to top winemakers and their incomparable wines. The kitchens serving your deluxe accommodations have excellent cuisine and, of course, these regions are sprinkled with top-notch restaurants. Meals are accompanied by great wine and boast the best of local produce in seasonal specialties that will take your breath away!

Each day you visit acclaimed wine estates selected by Keegan and Ben for their distinctive expressions of local terroir and culture. Experience up-close-and-personal time with well-known winemakers and taste the results of their passion and effort. Between winery tours and tastings, prepare to be intrigued by local artisans. Join the locals in an evening stroll and search out tasty snacks. Of course, there will always be time to delight in the ever-popular "do nothing" at your luxury lodgings before dinner. Optional diversions include local cooking classes, shopping tours focused on artisanal products, and appointments at luxurious wine-country spas.



More on Chef Keegan Gerhard

Keegan Gerhard, named one of the nation's top-ten pastry chefs of 2002 and 2004 by both *Chocolatier* and *Pastry Art & Design* magazines, brings a wealth of experience and abundant competitive energy to all that he does. He previously worked as the assistant to the celebrated Master pastry chef Jacquy Pfeiffer, the Alsace-born owner and founder of the French Pastry School in Chicago. Gerhard describes this as more of an apprenticeship and awakening. Positions in many of America's top kitchens such as Charlie Trotters Restaurant, Waldorf Astoria, Ritz-Carlton Naples, Four Seasons Chicago, Dean and DeLuca and Wynn Las Vegas gave impetus to the creation of Keegan's own dessert restaurant - D Bar Desserts in Denver, Colorado.

When he's not preparing seasonal product-driven delicacies in his pastry shop, Keegan spends time organizing and serving as M.C. for The National Pastry Team Championships and The World Pastry Team Championships; he is also the host of Food Network's top-rated Food Network Challenge. He has been featured numerous times on the Discovery Channel's Great Chefs of America, as well as the Travel Channel and CNN. For the 2001 Pastry World Cup, he served as technical advisor to Team USA, which brought home a gold medal. Gerhard is a two-time recipient of the Distinguished Visiting Pastry Chef award from Johnson & Wales University, has received the Jean Banchet Culinary Excellence Award, and has had the honor of participating in eight different James

More on Chief Wine Sherpa Ben Weinberg

Certified Sommelier and professional wine writer Ben Weinberg is the editor-in-chief of *Unfiltered, Unfined*, where he writes about his travels and adventures while exploring wines around the world. Ben's writing is also frequently featured in *Sommelier Journal*, *Wine Enthusiast*, *The World of Fine Wines*, and *The Tasting Panel Magazine*, where he is a Contributing Editor.

Ben created Wine On The Road to share his passion for wine and special access to winemakers and their estates with small groups of adventurous wine enthusiasts. Ben leads passionate wine lovers on tours of Tuscany and Piedmont in Italy, Burgundy and Champagne in France, South America, the Napa Valley and many other destinations worldwide.



Ben in the cellars at Royal Tokaji winery in far-eastern Hungary

Wine On The Road's Sweet and Sticky 2012 trip focuses on Austria and Hungary's top dessert-focused wineries, restaurants and lodging. This luxurious tour combines award-winning wine, exquisite dining and superior lodging into a one-of-a-kind experience exposing the best of these regions' flair and flavor.

Sweet and Sticky Tour Highlights (Preliminary Itinerary)



The Vineyards of Idyllic Burgenland

Burgenland, Austria: Sunday, October 21,—Wednesday, October 24, 2012

Our Wine on the Road van meets you at Vienna International Airport and transports you to your luxury hotel in the city proper. From there we will sightsee for a bit, stopping off at a heuriger (Viennese wine bar) and enjoying Viennoiserie (special local pastries). Monday morning we take an idyllic 45-minute drive to Lake Neusiedel in the beautiful Burgenland appellation of eastern Austria. After settling in, sit down to a fantastic dinner in your luxury property's beautiful dining room with views of stunning landscapes and an assortment of top-notch wines. The next two days are dedicated to touring

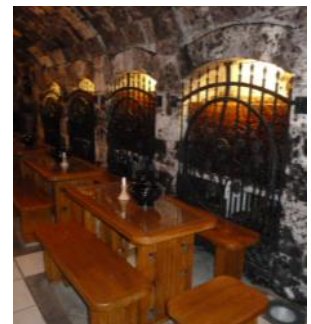
this area's most famous wineries (Kracher is a must-see) as well as up-and-comers including Triebaumer and Pittnauer, visiting with winemakers and enjoying the local sights and cuisine. While Austria is justly famous for many grape varietals including dry whites and reds, dessert wines are king and will be well-represented on your tour. During this magical time, dedicate yourself to Austria's best wine and food, to exploring while also having the leisure to appreciate your glorious surroundings.

Tokaj, Hungary: Wednesday, October 24—Saturday, October 27, 2012

The second half of our blockbuster itinerary will be spent in the fabled Hungarian wine land of Tokaj, home to "the wine of kings and the king of wines." We will visit purveyors of many styles of dry Furmint and sweet Tokaj, including legendary Oremus, artisanal Szepsy, youthful and exuberant Bott, and also fabled Royal Tokaji, which was incorporated more than 20 years ago by iconic British wine writer and bon vivant Hugh Johnson.

Budapest, Hungary: Saturday, October 27—Sunday, October 28, 2012

Our Wine on the Road van brings you from the wilds of Tokaj to Budapest for a splendid final night dinner party. On Sunday we transport you to Budapest International Airport or Vienna International Airport (additional fee may apply), and we bid you a fond farewell . . . until we see you again!



The Cellars at Oremus in Tokaj, Hungary



Sweet and Sticky

With Keegan and Ben



October 21 – 28, 2012

Luxurious, Behind-the-Scenes Tour
of Austrian and Hungarian wine country with
Food Network celebrity chef Keegan Gerhard and
Wine On The Road's Chief Wine Sherpa Ben Weinberg

PRICING

Pricing is per participant, double-occupancy, and includes pickup at Vienna International Airport on day of arrival and drop-off at either Budapest International Airport or Vienna International Airport (for an additional fee) on day of departure, transportation for program excursions, accommodations and all other scheduled meals, wine and wine tastings. Pricing is exclusive of airfare, travel insurance (which is highly recommended) and any optional activities, personal expenditures or choices. These prices are valid upon proper payment of a \$2,500 per participant deposit (\$3,500 if single-occupancy) by April 7, 2012.

10-12 persons: \$12,245
(12 maximum)

8-9 persons: \$13,895

6-7 persons: \$16,645
(6 minimum)

For more information go to www.wineontheroad.com/sweetandsticky.php



Sweet and Sticky

With Keegan and Ben



Booking and Registration Form

To reserve space on this program mail this completed form (pages 1-4) with a non-refundable deposit payment check in the amount of \$2,500 per participant (or valid credit card information, \$3,500 if single-occupancy) to Custom Travel, Ltd., 350 South Garfield St. #A, Denver, CO 80209, fax to (303) 333-1688, or scan and e-mail to JerryK@customtravelltd.com. If faxed or scanned and e-mailed without valid credit card information, a check in the appropriate amount must be mailed by the next business day. Once valid payment information is received, upon confirmation of tour availability the non-refundable deposit payment will be processed immediately. No reservations are final without confirmation from Custom Travel, Ltd., which can also assist with pre- or post-program arrangements**. As noted in the Terms and Conditions, the final balance is due 100 days before the start of the program.

Primary Participant _____

Companion Participant _____

Primary Home Address _____

City, State, Zip _____

Phone Numbers: **Home:** _____ **Business:** _____

Fax: _____ **Cell/Pager** _____

Email: _____

Hotel Requests (circle/check)

_____ Single Supplement (Additional \$1,000 per person)

_____ Smoking _____ Non-smoking

For more information go to www.wineontheroad.com/sweetandsticky.php

Airport Drop-Off on Departure Date (circle/check and follow applicable instructions)

_____ Drop-Off at Budapest International Airport (please do not schedule departure flight before 9:00am on date of departure)

_____ Drop-Off at Vienna International Airport (please do not schedule departure flight before 11:00am on date of departure, additional fees apply)

Payment Method (circle/check and follow applicable instructions)

_____ Pay By Check (payable to Custom Travel, Ltd.)

_____ Pay by Credit Card (include information below)

Name on Card: _____

Card type: _____ Number: _____

CVV Code: _____ Expiration Date: _____

Billing address: _____

City: _____ State: _____ Zip Code: _____

_____ ****Please Contact Me/Us For Pre- and/or Post-Program Arrangements**

Travel Insurance:

In regard to health and safety, the program’s organizers recommend that participants assure that they have sufficient insurance, including travel insurance, to cover the expenses of health, accident, ambulance return to home country, etc., as well as the possibility of having to cancel the course after the cutoff date for covered reasons. Participants understand that they may purchase travel insurance to cover certain risks inherent in travel such as supplier bankruptcy and the inability to travel due to a medical or personal emergency.

Signature(s) at the end of this document indicate(s) that participants have adequate insurance for travel and health needs in relation to this program. By this/these signature(s), participants also agree to all of the terms and conditions of this document. Participants must also check and initial acceptance or refusal of travel insurance below:

PRIMARY PARTICIPANT	Indicate Choice Below	Participant’s Initials
I wish to purchase travel insurance		
I decline to purchase travel insurance		
COMPANION PARTICIPANT	Indicate Choice Below	Participant’s Initials
I wish to purchase travel insurance		
I decline to purchase travel insurance		

Terms and Conditions:

Registration and participation in this program are also subject to the following terms and conditions:

1. The non-refundable deposit is payable at the time of booking and may not be refundable upon cancellation as indicated below. Approximately 105 days before the start of the program, Custom Travel, Ltd., will issue an invoice for the balance. Payment of this balance is due 100 days before the beginning of the program. If any portion of the balance is unpaid 100 days before the start of the program, the registration may be cancelled and the deposit and any other payments retained by the program's organizers. Pricing is per person and includes pickup at Vienna Int'l Airport (VIE) on day of arrival and return to either VIA or Budapest Int'l Airport (BUD) on day of departure, transportation for program excursions, accommodations, all other meals and most of the wine including scheduled wine tastings. Pricing is exclusive of airfare and any optional activities or personal expenditures. The last scheduled transfer from Vienna International Airport to the designated lodgings on arrival date will leave the airport no later than 1:30pm. The last scheduled transfer from the designated lodgings to VIE or BUD on departure date will leave the lodgings no earlier than 5:00am. Please allow a minimum of two hours per transfer and plan to arrive at the airport for your flights a minimum of two hours prior to scheduled takeoff. Participants making travel reservations who arrive outside of those times must schedule their own transport to the designated lodgings or contact Custom Travel, Ltd. for private transfers at an additional fee.
2. Registration and cancellation must be made in writing, by registered mail, fax or e-mail, and proof of submission date is the participant's responsibility. If cancellation is made by e-mail, it is the participant's responsibility to assure receipt. Upon participant's cancellation of attendance after cutoff dates shown in the Pricing and Payment Amount sections, within 100 days of the start of the program, or occurrence of specific events listed in other terms and conditions, none of the program price is refundable.
3. This program assumes double occupancy, i.e., two people sharing a room, unless a single supplement has been requested and indicated on this form.
4. Program organizers reserve the right to change certain conditions of the offered itinerary, including tour leaders and personalities, with the understanding that substituted items will be of equal quality. In the unlikely event that the program is cancelled for lack of participation, the sole responsibility of the program organizers is for Custom Travel Inc to provide a refund of payments made by the participant. The program organizers have no other refund responsibilities after the last date shown in the Payment Amount section.
5. No responsibility is accepted for cancellations by the participant or cancellations due to adverse weather conditions, war, threat of war, civil strife, terrorism, or natural disaster. It is the responsibility of participants to protect their investment with trip insurance covering, but not limited to, medical expenses, baggage, accident, loss or damage to property, cancellation and curtailment, personal liability, legal expenses and emergencies.

View and download additional terms and conditions, which are incorporated herein by reference, at www.wineontheroad.com/sweetandsticky.php. Participant's signature signifies that the participant has read and accepted these and all other terms and conditions published as of that date. Participant can request copies by email or fax but must mail such requests to 350 South Garfield St. #A, Denver, CO 80209, fax to (303) 333-1688, or scan and e-mail to JerryK@customtravelltd.com. This Agreement constitutes the entire agreement among the parties regarding the subject matter hereof and supersedes all prior or contemporaneous agreements or understandings. Further, this Agreement may not be modified except in a writing signed by each party and specifically referring to this Agreement.

Signature of Primary Participant

Date

Print Name

Signature of Companion Participant (if applicable)

Date

Print Name

For more information go to www.wineontheroad.com/sweetandsticky.php