



November 19-20, 2022

Sip and sample festive food and wine pairings on the Hermann Wine Trail.

Tasting Menu

Adam Puchta Winery

Davis Meats Bratwurst in Yellow Curry Tomato Sauce made with Hunters Red, served with a Pretzel Roll, paired with Dry Rose'

Bias Winery

Spiced Apple Cupcakes, paired with Spiced Wine

Curling Vine Winery

Mini Cheese Balls, paired with Vidal Blanc

Dierberg Star Lane Tasting Room

Crostini with Cranberry Fig Jam, paired with Chardonnay

G. Husmann Wine Company

Baked Mac-n-Cheese Bites, paired with General Fremont

Hermannhof Winery

Obazda Gefuellte Eier (German-style Obazda Deviled Egg), paired with Vidal Blanc

Röbller Winery

Cranberry Risotto, paired with St. Vincent Rose'

\$35 per person—Advance Purchase Required

Purchase tickets online at HermannWineTrail.com or call 573-486-2313

Hours: Saturday, 10:00 am to 5:00 pm.; Sunday, 11:00 am to 4:00 pm

Ticket price includes a souvenir wine glass. Visit any or all of the participating wineries to **enter a drawing** for a one-night stay at a Hermann B&B and a \$30 gift certificate from each winery.

Ticket price does not include transportation to wineries or additional wine tasting. Each winery's tasting room policies remain in effect during Wine Trail events.

