Welcome to Silver Oak Cellars, where providing our guests with an unforgettable wine country experience is as important to us as the wines we produce. With breathtaking, art-filled interiors and gracious garden spaces surrounded by vineyards, our wineries lend themselves to numerous event scenarios which can be tailored to our guests’ specifications.

Our food and wine philosophy, led by Chef Dominic Orsini, is anchored in fresh, sustainably-grown ingredients sourced from our own gardens and our network of local growers and purveyors. Produce and herbs from our organic vegetable gardens, olives preserved from our trees, artisan breads, home-cured meats, savory paellas and thin-crusted pizzas fresh from our pizza oven are some of the highlights of the seasonal menus customized to our clients’ needs and designed to pair with our aged-to-perfection wines.

Let us help you create a unique wine and food pairing experience. Whether you’re planning an intimate dinner or business event, our wineries and staff are ready to accommodate you.
Located in the heart of Napa Valley, our winery in Oakville welcomes our guests with a generous spirit of elegance, comfort and conviviality. With multiple intimate and expansive event spaces that epitomize the ultimate in wine country living, our Oakville winery is thoughtfully designed to indulge the senses with one-of-a-kind food, wine and entertainment experiences tailored to each season and occasion. Some features include:

- A barrel chai with doors that open to courtyard and vineyard views — ideal for demonstrations, seminars, tastings and fabulous meals.
- The Chef’s Kitchen, stocked with state-of-the-art equipment as well as Chef Orsini’s house-cured meats, cheeses, breads and hand-ground spices.
- The Italian-made Mugnaini wood-burning oven, where Chef makes his perfectly-crusted homemade pizzas, breads, paellas and more.

Guests often tell us that when they reach the home of our Alexander Valley Cabernet Sauvignon in Geyserville, they feel like they’ve found one of the area’s hidden gems. From the moment they walk through the flagstone arch that grants entry to the courtyard and tasting room beyond, visitors experience the peaceful, private ambiance which defines our Alexander Valley getaway — the ultimate Sonoma County wine country experience. Features of our Geyserville winery include:

- Multiple event spaces, including our tree-covered courtyard, naturally landscaped front lawn, bocce ball court and barrel chai.
- Food and wine experiences created by our culinary team, with fresh, seasonal ingredients.
- Close proximity to the charming and eclectic town of Healdsburg, internationally recognized for its array of world-class lodging and dining.
We offer a variety of tasting experiences at both our Silver Oak and Twomey wineries, including:

• Current release tasting
• Tour and tasting
• Food pairing and tour
• Vertical tasting of six vintages
• Educational tastings
• Winemaker experiences

Call or e-mail us to set up the tasting experience you are looking for.
WINEMAKER DANIEL H. BARON

Daniel H. Baron was born in Brooklyn, New York, and moved to California in 1968, where he got his first taste of winemaking working in the vineyards of Sonoma County. After completing his master’s studies in viticulture and enology at U.C. Davis in 1978, he worked as an assistant winemaker and vineyard manager in Mendocino’s Anderson Valley before traveling to France to visit the great wine regions and work for two vintages in Bordeaux. This sabbatical dramatically shaped Daniel’s approach. “In the old world, wine was an integral part of daily life, and the pursuit of excellence was the driving force behind every decision made in the vineyard or winery,” he says. “That’s what I strive for as a winemaker.”

Returning to California in 1982, Daniel launched a new winery in the Napa Valley, soon rising to the position of general manager. In 1994, Silver Oak co-founder Justin Meyer selected Daniel to succeed him as winemaker. Daniel remembers, “Justin was a great mentor, and he instilled in me both pride in what Silver Oak had accomplished and the humility to realize that there is always room to improve. He encouraged me to constantly search for ways to raise the already high level of quality of Silver Oak wines.”

Known for his diligence and attention to detail, Daniel can often be seen walking the rows of our vineyards during the harvest, tasting fruit from each block to determine when it will be ready to be picked.
DINING AT SILVER OAK

AN AFTERNOON AT SILVER OAK CELLARS
Events at Silver Oak begin with a wine reception and a tour of our facility followed by a seasonal three course meal paired with our family of wines from both Twomey and Silver Oak Cellars. We take care of all the details, so you can relax and savor your afternoon.

SAMPLE LUNCHEON MENU
Handmade Burrata Mosaic
Heirloom Tomato, Cucumber, Avocado and Crispy Prosciutto
Paired with Twomey Sauvignon Blanc
Grilled Wild King Salmon
Corn and Chanterelle Mushroom Salad
Paired with Silver Oak Alexander Valley Cabernet Sauvignon
Local Artisan Cheeses
Garden Fruit Preserves and House Made Crackers
Paired with Silver Oak Napa Valley Cabernet Sauvignon
Mignardise
Chocolate Water Towers and Petite Biscotti
Coffee & Tea

AN EVENING AT SILVER OAK CELLARS
Dinner gatherings begin with a wine and hors d’oeuvres reception, including a private “behind the scenes” tour of our facility. Chef’s seasonal menus are paired with our wines from Twomey and Silver Oak Cellars.

SAMPLE DINNER MENU
Seared Scallop Peperonata
Chorizo and Preserved Lemon-Parsley Salsa Verde
Paired with Twomey Sauvignon Blanc
Summer Corn Sheep’s Milk Ricotta Ravioli
Garden Zucchini and Summer Truffles
Paired with Twomey Russian River Pinot Noir
Duet of California Kobe Beef
NY Strip Loin and Braised Short Rib
Over Panzanella Salad
Paired with Silver Oak Alexander Valley and Napa Valley Cabernet Sauvignon
Chocolate Caramel and Sea Salt Tart
Candied Walnuts and Blood Orange Coulis
Coffee & Tea

MENU ADDITIONS AND OPTIONS
Wood Oven Pizza Reception
Brooklyn style, Old world Italian, Modern California
Antipasto Bar
House cured meats, artisan cheeses and garden vegetables with house made dips
Dessert Station
Assorted Petite Bites
Cheese cakes, cupcakes, fresh fruit tartlets, warm doughnuts, crème brûlée, macaroons and biscotti

All menus include freshly baked breads from our wood oven.

We pride ourselves in setting a beautiful and comfortable table for our guests, so that you can relax and enjoy!
Dominic Orsini spent his childhood summers joyfully eating his fill of strawberries and tomatoes from his grandparent’s garden. His appreciation of wholesome food, and where it originates, grew into a passion for farm to table ingredients, which is at the heart of Chef Orsini’s cuisine.

Just as fine winemaking is all about regionality, “our menus are driven by the indigenous ingredients of Napa Valley and Northern California, as well as the seasonality and rhythms of nature,” says Dominic. “It is all about time and place. A meal should be a snapshot of a moment in time; it should reflect the weather, the time of day, what’s ripe in the garden, and the mood of the guests attending.”

For Dominic, who honed his skills at restaurants in New York and Napa Valley prior to joining Silver Oak, the concept of regionality goes beyond securing fresh, seasonal ingredients from local purveyors. Drawing from the winery’s organic gardens and local sources, he creates many of the ingredients for Silver Oak’s menus himself. Fresh milk from Marin dairy farms is made into cheese and the house bread is made from a levain he developed using Cabernet grapes. Dominic cures his own meats, including wild boar, buffalo and duck, and makes his own balsamic vinegar. He even grinds locally-grown wheat to make flour for his pastas.

A graduate of the Culinary Institute of America in Hyde Park, Dominic’s food is always accessible, created in a style he describes as “soulful, but with big city appeal, above all, it should let the wine shine.”
We are happy to customize your food and wine experience. Our vast network of local food, design and entertainment purveyors allow us to be versatile in enhancing your experience.

Some options include:

- Access to Library Vintages and Large Format Bottles
- Musical Entertainment
- Specialty Lighting, Décor & Tenting
- Personal Shopper Consultation for Group Gifting and Bottle Etching
- After Dinner Lounge, Cigar Bar, Dessert and Artisan Cheese Buffets
- Customized Winery Tours and Event Wine Docents
PERSONALIZED BOTTLE ETCHING

Wine Options for Bottle Etching:

- Alexander Valley Cabernet Sauvignon
- Napa Valley Cabernet Sauvignon
- Library Wine - prices and availability vary
For over 40 years we have been dedicated to producing only the finest Cabernet Sauvignon and crafting it in a style that is uniquely Silver Oak. Our Cabernet Sauvignon is sourced from the highest quality vineyards, aged exclusively in American oak barrels and bottle aged for an extended period of time. Every step is carefully crafted to provide you with an unforgettable wine that is drinkable upon release and may be enjoyed for years to come.

Life is a Cabernet.

The Duncan Family