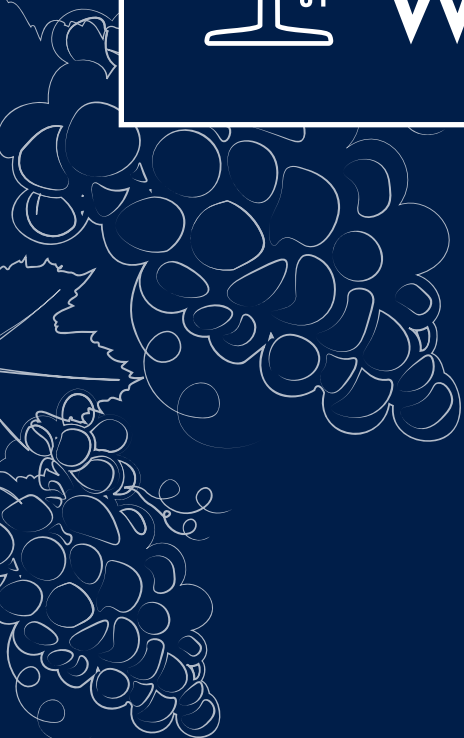




ICONS OF WINE



MASTER SOMMELIER

Chuck Furuya

June 3 - 5, 2022



Icons of Wine Weekend featuring

MASTER SOMMELIER CHUCK FURUYA



JUNE 3 - 5, 2022

*Featuring Mediterranean Wines
& Hand Crafted Zinfandel*

SCHEDULE OF EVENTS

Friday, June 3rd, 2022

EVENING AT MERIDIA - GREEK ICONS

Guest Sommelier Chuck Furuya, will be on hand to pour and discuss Artisanal Wines from Greece's top producers.

Saturday, June 4th, 2022

EVENING AT MANTA - ICONIC ZINFANDEL

Master Sommelier Chuck Furuya will be on hand to pour and discuss hand crafted Zinfandel, from three most respected producers.

Sunday, June 5th, 2022

MEDITERRANEAN DISCOVERIES DINNER

Enjoy a 4 course dinner paired with Mediterranean "Gems" from the Kermit Lynch portfolio and more!

Visit the Concierge Desk for Reservations, or Call 882-5707

MAUNA KEA
RESORT



meridia



Scan to reserve your
table at Meridia

Evening at Meridia

GREEK ICONS

Friday, June 3rd, 2022

*Enjoy special dishes prepared by Chef Junior Ulep to
accompany the artisanal wine.*

Featured Wines - Artisanal Wines of Greece

Douloufakis 'Dafnios' Vidiano PGI Crete, Greece

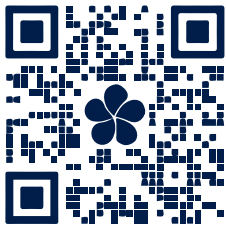
Skouras 'Salto' Wild Yeast Moscofilero, Peloponnese, Greece

Alpha Estate Hedgehog Vineyard Xinomavro, Amyndeo, Greece

Domaine Karydas Naoussa Xinomavro, Macedonia, Greece



MANTA



Scan to reserve your
table at Manta

Evening at Manta

ICONIC ZINFANDEL

Saturday, June 4th, 2022

*Enjoy special dishes prepared by Chef Ryan Brannigan to
accompany the artisanal wine.*

Featured Wines - Handcrafted Zinfandel

Neyers Vineyards Vista Notre Zinfandel, Napa Valley, USA

*Scherrer Winery Scherrer Vineyard Old & Mature Vines
Zinfandel, Alexander Valley, USA*

Linne Calodo Outsider, Paso Robles, USA



Mediterranean *Discoveries*

with Master Sommelier Chuck Furuya

Sunday, June 5, 2022

6:00pm | Meridia Lanai

\$180 Per Person

INCLUSIVE OF TAX AND GRATUITY



Mauna Kea Resort Chefs **Peter Abarcar, Junior Ulep, Ryan Brannigan** and **Jorge Grande** collaborate to prepare a stunning 4 course dinner. Each course will be paired with Mediterranean “Gems” from the Kermit Lynch portfolio and more!

FEATURED WINES

Marisa Cuomo Furore Bianco Costa d'Amalfi, Campania, Italy

Domaine De Marquilliani Vin De Corse Rosé, Corsica

Tenuta delle Terre Nere 'Moganazzi' Etna Rosso, Sicily, Italy

Domaine du Gros' Nore Bandol, Provence, France

Visit the Concierge Desk for Reservations, or Call 882-5707