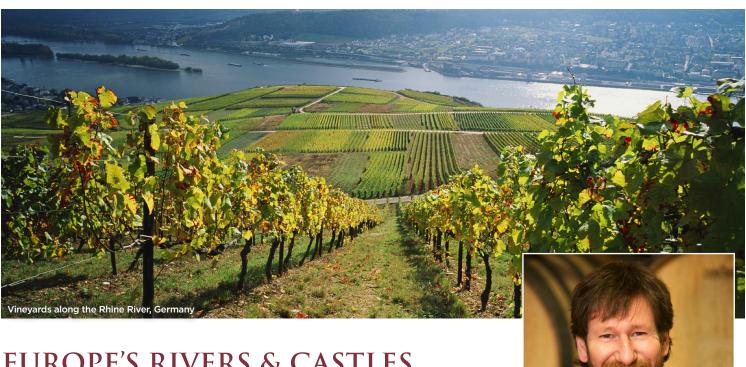


RIVER CRUISE FOR WINE LOVERS

Uncork local traditions, savor intense flavors and enjoy palate-pleasing adventures during an AmaWaterways Wine Cruise



EUROPE'S RIVERS & CASTLES

July 5-12, 2022 | 7-night cruise aboard the AmaPrima

CITIES & SIGHTS

Luxembourg ▶ Schweich ▶ Bernkastel ▶ Alken ▶ Koblenz ▶ Cochem ▶ Rüdesheim Mainz ▶ Wertheim ▶ Würzburg ▶ Rothenburg ▶ Eltmann ▶ Bamberg ▶ Nuremberg

YOUR JOURNEY ALONG THE MAIN, RHINE & MOSELLE RIVERS

From the meandering Main to the UNESCO-designated Upper Middle Rhine Valley with its multitude of castles dotting its shores to the vineyard-clad hills of the Moselle, enjoy Europe at its most picturesque. Savor the many flavors of Germany with a chance to sample the world-famous wines of the Rheingau, the hearty smoked beer of Bamberg and Rüdesheim's famed coffee. All along the way, gain an intimate understanding of the history and culture of the places you visit.

EXTRA INCLUDED FEATURES ONLY ON WINE CRUISES

- Special tours and tastings at local wineries and private cellars
- Learn about winemaking in renowned vineyards
- Onboard wine pairings with award-winning cuisine
- A wine expert will lead tastings and discussions







For More Information, Contact:

Expedia Cruises, North Bay wineclub@expediacruises.com (877) 651-7447

CST# 2101270-40 Fla. Seller of Travel Ref. No. ST42527 Book by October 31, 2021

SAVE

Receive free pre-paid gratuities when booked with Expedia Cruises, North Bay

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DAILY PROGRAM FEATURES

Date	Destination	Activities/Shore Excursions
Jul 5	Luxembourg	EMBARKATION
Jul 6	Schweich	"Rome of the North" tour OR Ancient Tales of the Porta Nigra OR Petrisberg Castle hike
	Bernkastel	Walking tour & wine tasting OR Landshut Castle hike
Jul 7	Alken	Reichsburg Castle and walking tour OR Koblenz walking tour OR Cochem Mustard Mill visit
	Rüdesheim	Siegfried's Mechanical Musical Instrument Museum OR Rüdesheimer coffee
Jul 8	Rüdesheim	Rüdesheim wine tasting OR Rüdesheim gondola ride OR Mainz walking tour OR Rüdesheim vineyards hike
Jul 9	Wertheim	Wertheim walking tour OR Pretzel Bakery visit and tasting OR Wertheim Castle Hill hike OR Guided bike ride along the Main
Jul 10	Würzburg	Würzburg walking tour OR Residenz Palace visit OR Full-day Rothenburg excursion OR Marienberg Castle hike Würzburg wine tasting
Jul 11	Eltmann	Bamberg walking tour and smoked beer tasting OR Tastes of Bamberg OR Eltmann to Bamberg bike tour
Jul 12	Nuremberg	DISEMBARKATION

INCLUDED WITH YOUR FARE

- 7-night cruise in elegantly appointed accommodations
- Unlimited wine, beer and soft drinks with lunch and dinner on board
- Fine dining at The Chef's Table and Main Restaurant
- · Sip & Sail Cocktail Hour
- Captain's Gala Dinner and Cocktail Reception
- Exclusive Wine Cruise features including tastings, tours and discussions
- · Complimentary Wi-Fi access on board
- Small group guided shore excursions with a variety of choices and activity levels
- Professionally trained Wellness Host leading a variety of exercise classes

Cruise starting from \$3,399 per person Was \$3,899

Optional land extensions available
Pre-Cruise 1 night Paris CDG & 2 nights Reims
(Champagne) from \$1,200 per person
or 3 nights Paris from \$1,500 per person
Post-cruise 3 nights Prague from \$900 per person



AMAPRIMA

Built: 2013 • Length: 443 ft. • Width: 38 ft. Staterooms: 81 • Passengers: 162 • Crew: 51

WINE HOST BIO

Greg Morthole - Winemaker

Raised in Sacramento, Greg Morthole attended the University of Wyoming, where he earned a B.S. in Natural Sciences. He entered the wine industry in 1999 as a Laboratory Analyst at Vinquiry in Windsor, California, learning wine microbiology and wine chemistry. After working for years in the lab at Vinquiry, the desire to work at a winery led him to accept the Enologist position at Chalk Hill Winery in 2003. When the QC Lab Manager position opened up at Rodney Strong Vineyards, Greg jumped on the chance, and started in that role in 2005. His interest in making wine at Rodney Strong was discussed in the interview process, and in late 2007, the longtime Director of Winemaking at Rodney Strong Vineyards, Rick Sayre, invited Greg to accept a new position as the Associate Winemaker. In the spring of 2010, he was promoted to Winemaker, overseeing all aspects of operations and winemaking in our "Artisan Cellar", making the Davis Bynum Russian River wines and the Rodney Strong Reserve and Single Vineyard wines. In 2018, Greg accepted a new winemaking role in focusing only on the Burgundy varietals for Davis Bynum and Rodney Strong Vineyards.

With a quiet demeanor and a determined attitude, Greg's energetic and detail-oriented style illustrates how enjoyable he finds winemaking to be. "I love what I do. I've been making Davis Bynum and Rodney Strong wines for years, and so these wines are very close to my heart. Working with some of the best vineyards in Sonoma County is an absolute pleasure. Experiencing Mother Nature's changes from vintage to vintage and the incremental changes that we've made in the vineyards and the wines has been extremely rewarding, and I still find that the best is yet to come."

Terms & Conditions: All rates are per person in USD for cruise only, based on double occupancy in a Category E stateroom. To upgrade to a higher category, please ask for details. Rate reflects \$500 savings off cruise fare per person for new bookings only. Unless explicitly stated that single supplement is waived, solo travelers in a double occupancy stateroom must pay an additional single supplement amount before receiving any discounts. Offer is not combinable with any other promotions/discounts, limited to availability, capacity controlled and subject to change or termination without notice. Port charges, optional land programs, airfares, and gratuities are additional. Other restrictions apply. AmaWaterways reserves the right to revise any errors on the flyer; itinerary subject to change. Registration as a seller of travel does not constitute approval by the State of California. AmaWaterways CST#2065452-20. V2IJUN25SI