

OPTIONAL PRE AND POST CRUISE PACKAGES FOR SEGMENT 1:

Deluxe Stockholm-2 night pre-cruise program featuring private car transfers, two night deluxe hotel accommodations at Grand Hotel in harbor view rooms, full day private-car tour of Stockholm, full breakfast daily. \$1165 per person.

Deluxe Moscow-3 night program pre-cruise program featuring deluxe accommodations at Hotel National, Moscow. Tour includes air to/from Stockholm. Full day tour of Moscow: St Basil's Cathedral, Novodevichiy Convent, Tretyakov Gallery, lunch at Café Pushkin. Half day tour of Moscow: Armory and Kremlin grounds, Red Square, Church of Christ Savior. Evening performance of Moscow Circus. Full breakfasts daily. Transfers. \$1195 per person

The Best of Champagne and Paris-3 night post-cruise package. Private car transfer to Rheims. Deluxe room at Boyer "Les Crayeres" in Rheims. This hotel has been consistently rated as one of the best in the world. The restaurant is given three stars by Michelin. Full day private car tour of the champagne area. Dinner the second night in the three star restraint. Private car transfer to Paris after breakfast on your second day. Third night at the Four Seasons Georges V in Paris. Private car transfer to the Voyager the next day. \$2750 per person

The Normandy Beaches-2 nights post cruise. Private car transfers. Two night stay at the deluxe Chateau de Sully in Bayeux, with its Michelin starred restaurant. Full day private car tour of the Normandy Landing Beaches, as well as a stop to view the Bayeux Tapestry. \$1850 per person.

OPTIONAL PRE AND POST CRUISE PACKAGES FOR SEGMENT 2:

Deluxe Paris-Package includes full American breakfast, tax and service charges, portorage, transfers from your hotel to the ship. Deluxe Room at the Four Seasons Georges V. \$595 per person. Additional nights at \$445 per night. The Best of Champagne and Paris. 3 night pre-cruise package. Private car transfer to Reims. Deluxe room at Boyer "Les Crayeres" in Reims. This hotel has been consistently rated as one of the best in the world. The restaurant is given three stars by Michelin. Full day private car tour of the champagne area. Dinner the second night in the three star restaurant. Private car transfer to Paris after breakfast on your second day. Third night at the Four Seasons Georges V in Paris. Private car transfer to the Voyager the next day. \$2750 per person

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Private Italian Villa Stay-One week post cruise. Villas available in Tuscany and Umbria, staffed or self-catering. \$2000-\$5000 per person. Transfers included. Prices are reduced greatly with 2 or more couples sharing the same villa. A great option, especially for 2-3 couples traveling together. Inquire for details. Villas may be viewed at www.specialtycruise.com

Hotel de Paris & Ducasse-2 nights in Monte Carlo post cruise at the Hotel de Paris. Dinner at Ducasse's renowned Louis XV. Transfers, full American breakfast, tax and service charges, portorage. \$1295 per person.

Piemonte and the Langhe Wine District-This package is 5 nights post-cruise. From Monte Carlo, your driver will take you into the Northwest corner of Italy, to the deluxe Relais San Maurizio, in Santo Stefano Belbo, where you will stay for 4 nights. The inn is set amongst the moscato vineyards. You will have a rental car at your disposal while in Santo Stefano Belbo, during which time you can visit the great vineyards of Barolo and Barbaresco, taste some wine, and visit some of the greatest county restaurants in Italy. We can plan an itinerary for you, if you like, or you can be on your own. Also included in your package is one session of vino therapy at the hotel spa. Don't laugh, it is exactly what you think, a soak in a tub of warm wine. Your driver will pick you up on day four and drive you back to Nice, where you will stay one night at the famed hotel Negresco. The next morning, you are transferred to the airport. \$2475 per person.

OPTIONAL PRE AND POST CRUISE PACKAGES FOR SEGMENT 3:

Hotel de Paris & Ducasse-2 nights in Monte Carlo pre-cruise at the Hotel de Paris. Dinner at Ducasse's renowned Louis XV. Transfers, full American breakfast, tax and service charges, portorage. \$1295 per person.

Private Italian Villa Stay-One week pre cruise. Villas available in Tuscany and Umbria, staffed or self-catering. \$2000-\$5000 per person. Transfers included. Prices are reduced greatly with 2 or more couples sharing the same villa. A great option, especially for 2-3 couples traveling together. Inquire for details. Villas may be viewed at www.specialtycruise.com

Alto Adige Wine and the Val Badia-This 5 night post cruise tour is very unique and for most of our guests should be a new experience. We are so smitten by this part of Italy that we find any excuse to spend time here ourselves. The package begins with a private boat/car transfer to Val Badia. This wonderful alpine valley is a 2 1/2 hour drive from Venice in the Dolomite mountains. More dramatic scenery can not be imagined. This valley looks right out of the Sound Of Music, but with more dramatic mountains. The valley is in an Italian/German bilingual area of Italy, but the residents of the valley speak Ladin, another Romance language altogether. The valley has three restaurants that are just fantastic, some of the very best in Italy. The package includes dinner in each one, as you will spend three nights in this paradise. You will stay at the Relais/Chateau property, Rosa Alpina for three nights. Breakfast is included. You can spend your days sightseeing, walking, hiking in the mountains, or just relaxing. The last two nights are spent at Castel Rundegg in Merano. On the way there, you will have a car and driver at your disposal who will give you a tour of the wineries in the Alto Adige wine zone. The area is beautiful, the wine good, and the people are an interesting cultural mixture of Latin and Teutonic. You will also be brought to the museum in Bolzano where the ice man "Oetzi" is kept. He was found about five years ago, completely preserved in a glacier and is over 5000 years old. Fascinating and far older than the Egyptian mummies! Your driver will bring you to the airport at the end of your Alto Adige Sojourn. \$2695 per person.

Lake Como-Villa d'Este Experience-Post-cruise three night deluxe accommodations at the Villa d'Este. Transfers between Venice and Vila d'Este. Transfers between hotel and airport in Milan. Private guided tour by boat on Lake Como. Full breakfast daily. \$2695 per person

Gualtiero Marchesi-Two nights post-cruise. Deluxe accommodations at L'Alberta, a fantastic country hotel which houses the famed Michelin 2 star Ristoranti Gualtiero Marchesi. This chef was the first to bring nouvelle cuisine to Italy. Indeed some restaurant critics divide Italian cooking into two eras ; before Gualtiero Marchese and after him. The restaurant is awesome and the service so professional. An experience! Dinner one night is included in the package. The area itself is beautiful and vines come right up to to hotel. The Franciacorta and Bellavista wineries are minutes away, as is beautiful lake Iseo. Private car transfers from Venice and to Milan airport are included. \$1995 per person.

Shopper's Milan-Two nights post-cruise at the Four Seasons Milan, located right among the designer shops. Transfers from Venice and to the airport. Breakfast daily. \$1695 per person



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SEGMENT ONE
August 27, 2004 Stockholm to Rouen

Dear Wine Lover/Cruiser

You are cordially invited to join me aboard the new Seven Seas Voyager, a magnificent all-suite ship from Radisson Seven Seas Cruises, the world's best smaller ship cruise line. We will be cruising the great cities of the Baltic, including St. Petersburg, with some of the best of the wines of Germany, Rouen, France. From there, the second leg of our trip brings us to the vineyards of Bordeaux, as well as to the fashionable cities of Barcelona, while sampling the best of First Growth Bordeaux, Vintage Port, 19th Century Madeira, and some of the hot new cult wines of Spain, before ending in fantasy. The third leg of our voyage features the best wines of Italy, as we circle the Italian Peninsula, ending in Nice. As usual, we will be featuring many special experiences designed exclusively for Specialty Wine Cruises, both aboard ship and ashore, ranging from wine dinners, to exclusive wine to dinner in a 3 star Michelin Restaurant. And the collection of wines you'll taste with us - the great German wines of the 2000 vintage, the best of aged Bordeaux, old vintage port and Madeira that was already old during the American Civil War, as well as Super Tuscans and aged Barolos - are simply the best available anywhere, the best to find in the world; most score over 95 points by Wine Spectator or Robert Parker. It takes months to assemble them. Our wine and food oriented voyages are truly special. If you have traveled with us before, you'll understand why we frequently hear these words: "This was the best cruise we've ever taken." You may even utter them yourself!

Jim Siciglia

ITINERARY

- Aug 27 Stockholm, Sweden
- Aug 28 Tallinn, Estonia
- Aug 29 St Petersburg
- Aug 30 St Petersburg
- Aug 31 Cruise the Baltic
- Sep 1 Copenhagen
- Sep 2 Cruise the North Sea
- Sep 3 Hamburg
- Sep 4 Hamburg
- Sep 5 Amsterdam
- Sep 6 Rouen
- Sep 7 Rouen

HIGHLIGHTS

- ¥Wine themed dinner, w/German Riesling from the phenomenal 2000 vintage
- ¥Optional tour to Moscow (St. Petersburg)
- ¥Afternoon caviar and sparkling wine. Wines to be tasted include Germany, Russia, and France.
- ¥Theme dinner featuring the wines of Austria
- ¥Optional tour to Berlin (Hamburg)
- ¥Afternoon tasting of German late harvest and ice wines, accompanied by
- ¥Wine dinner featuring the red wines of Germany.



The above segment also offers cooking classes by Le Cordon Bleu. For those interested the program is \$100 per person, and space is very limited. Since so many of our guests appreciate fine food, but love to cook as well, we receive enormous interest in the intensive Le Cordon Bleu Classe Culinaire des Croisieres. These workshops, taught by the visiting Le Cordon Bleu chefs, are a dynamic, hands-on introduction to the art of French cooking. So every participant can have an opportunity to interact with our chefs and practice his or her skills, individual classes are limited to just three intensive two-hour workshops, guests will watch fascinating cooking demonstrations detailing the preparation and separation of French cuisine - updated for contemporary tastes - and discover the secrets and techniques of world-renowned chefs as each participant prepares selections taken from the ship's own Le Cordon Bleu menus. Upon graduation, guests receive their own chef's name and short toque, a tea towel, a special Le Cordon Bleu cookbook of classic recipes and a certificate of participation.

SEGMENT TWO
September 7, 2004 Rouen to Monte Carlo

ITINERARY

- Sep 7 Rouen
- Sep 8 St. Malo
- Sep 9 At Sea
- Sep 10 Bordeaux
- Sep 11 Bilbao
- Sep 12 At Sea
- Sep 13 Lisbon
- Sep 14 Cadiz
- Sep 15 Malaga
- Sep 16 Barcelona
- Sep 17 Barcelona

HIGHLIGHTS

- ¥Theme dinner featuring the best of First Growth Bordeaux.
- A chance to compare the greats; Mouton, Lafite, Margaux, La Tour, Petrus and more.
- ¥An exclusive tour & lunch at a top Chateau
- ¥A chance to see the renowned Guggenheim museum
- ¥Gala dinner featuring the wines of the Island of Madeira. We will be tasting the amazing wines from the vintages of 1948, 1905, 1862, 1834, and believe it or not, 1820. An event that any wine lover will never forget.
- ¥Port tasting hosted by Bartholomew Broadbent, one of the world's leading experts on Port and Madeira.
- ¥For those who have already visited, we will be offering an optional tour of the hill town of Ronda, with lunch at the renowned Tragabuches, accompanied by a tasting of local wines. It is most worth taking this tour just for the fantastic fois gras at Tragabuches.
- ¥Segment 2 will have Michael and Bartholomew Broadbent, two of the most respected individuals in the world wine trade, on board. They will lead a number of their own lectures and tastings, in addition to those being offered by Specialty Wine Cruises.

SEGMENT THREE
September 18, 2004 Monte Carlo to Venice

ITINERARY

- Sep 18 Monte Carlo
- Sep 19 St Tropez
- Sep 20 Portofino
- Sep 21 Livorno
- Sep 22 Civitavecchia (Rome)
- Sep 23 Sorrento
- Sep 24 Taormina, Sicily
- Sep 25 At Sea
- Sep 26 Venice
- Sep 27 Venice

HIGHLIGHTS

- ¥Theme dinner featuring the wines of Barolo and Barbaresco
- ¥We tour the wineries of Bolgheri, the home of Italian Cabernet and Merlot. Indeed, the Merlots of Bolgheri are second only to the merlots of the grape's native territory, the Pomerol region of Bordeaux. We lunch in San Vincenzo at the Michelin two-star Gambero Rosso, probably the best seafood restaurant in Italy, which will prepare a special menu for us, pairing each course with a Bolgheri wine.
- ¥Theme dinner explores the Sangiovese based wines of Chianti and Brunello di Montalcino.
- ¥Enjoy another exclusive shore experience. We drive up the Amalfi Drive and visit the beautiful village of Ravello with its views of the whole Amalfi Coast. From there, we continue on the Amalfi Drive to the village of Sant'Agatha sui due Golfi and lunch at the Michelin two star O'Don Alfonso 1890, which happens to be the best restaurant in Southern Italy. Here we will enjoy a special meal prepared for us with the best of south-Italian wines. After lunch, we will tour the wine cellar, which is built into a pre-Roman tomb.

SEGMENT COMBINATIONS:

- ¥11 days from Stockholm to Rouen, Aug 27-Sep 7, from \$5467 per person, plus \$295 port charges
- ¥11 days from Rouen to Monte Carlo, Sep 7-Sep 18, from \$5867 per person, plus \$295 port charges
- ¥9 days from Monte Carlo to Venice, Sep 18-Sep 27, from \$4791 per person, plus \$270 port charges
- ¥22 days from Stockholm to Monte Carlo, Aug 27-Sep 18, from \$10588 per person, plus \$590 port charges
- ¥31 days from Stockholm to Venice, Aug 27-Sep 27, from \$13995 per person, plus \$860 port charges
- ¥20 days from Rouen to Venice, Sep 7-Sep 27, from \$9595 per person, plus \$565 port charges

*Economy & Business Class Air available through RSSC at additional cost

Partial Wine List -- Over 100 wines will be tasted
(Note that the number in Italics is a Wine Spectator or Robert Parker rating)

2001 Joh. Jos. Prum Riesling Auslese Mosel-Saar-Ruwer Graacher <i>99</i> mmelreic	1989 Haut-Brion <i>100</i>
1998 Prince zu Salam-Dalberg Riesling Eiswein Gold Cap Nahe Schloss <i>97</i> Wallf	1986 Mouton-Rotschild <i>100</i>
2001 Hermann Donnhoff Riesling Auslese Oberhauser <i>95</i> Leistenberg	1986 Leoville-Las Cases <i>98</i>
2001 Selbach-Oster Riesling Auslese Mosel-Saar-Ruwer Zeltinger <i>95</i> mmelreic	1998 Haut-Brion <i>100</i>
1992 Gunderloch Riesling Beerenauslese Rheinhessen Nackenhei <i>99</i> Rothenbr	1961 Mouton-Rotschild <i>98</i>
1982 Chateau Laton <i>100</i>	1905 D'Oliveira Verdelho <i>96</i> Ma
1986 Chateau Lafite-Rothschild <i>100</i>	1862 D'Oliveira Sercial <i>97</i> Ma
1990 Soldera (Case Basse) Brunello di <i>98</i> Montalcino	1834 Barbeito Malvasia <i>96</i> Ma
1997 P Antinori Solai <i>98</i>	1990 Luciano Sandrone Barolo Cannubi <i>96</i> schis
1988 Toscana Solai <i>97</i>	1971 Giacomo Conterno Barolo Monforte <i>96</i>
1997 Bolgheri Superiore Guado al Tasso Tenuta <i>96</i> lvedere	1997 Paolo Scavino Barolo Rocche dell'Ann <i>98</i> enziata
1997 Tignanello <i>95</i>	1985 Angelo Gaja Brbar <i>95</i> co