

CRETE, GREECE

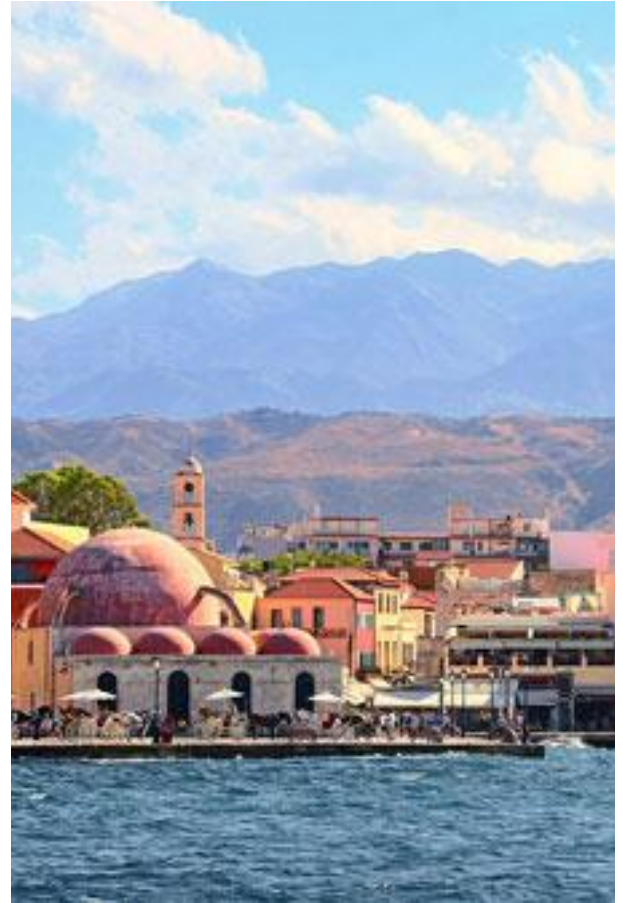
*Legendary food,  
breathtaking landscapes,  
soulful hospitality*

**DATES:** April 17-23, 2027

**PRICE:** \$6950.00 US Per Person\*

*Questions?*

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**ABOUT THIS EPIC JOURNEY**

Crete is a magical island where rolling hills of olive groves and vineyards meet towering mountains and the shimmering deep blue of the Aegean Sea. Food—and the culture of cooking and sharing it—has been at the heart of life here for at least 4,500 years, and throughout this weeklong tour, you'll have the chance to experience its very best.

This is the kind of place that warms your soul and I'm delighted to once again link arms with the celebrated food and travel writer, Isabella Zampetaki, to curate a one-of-a-kind itinerary. Imagine an immersive journey that blends fascinating history and vibrant food traditions with cultural connections and stunning scenery and read on...

*"I've spent years walking remote mountain paths and coastal trails across Greece, seeking out hidden landscapes, heirloom ingredients, and the artisans who still craft food with tradition and soul. What began as a personal passion soon became a calling — friends asked for my "secret spots," and I realized that sharing these discoveries brings me as much joy as making them. I look forward to sharing them with you on Joanne's culinary tour of Crete."*

-Isabella Zampetaki, food&travel writer - author of **Handcrafted Crete**





## WHERE YOU WILL STAY

Our home for the week is ideally situated in the prefecture of Rethymno, Crete. This unique and magnificent property is a member of the prestigious Historic Hotels of Europe, with a story as rich as the land upon which it was built. The settlement began with the Arkadi Monastery in the 1600s, and continued with the creation of the olive oil mill in 1763. As people came to the area to work on the olive trees and land, they built houses around the olive oil mill to accommodate their families.

With love and artistry, the architect-owner converted the settlement of Kapsaliana into a unique, beautiful hotel. Guests now enjoy the transformation with spacious accommodations, an on-site restaurant, swimming pool, outdoor bar, and lounge in the heart of one of the island's most extensive olive groves surrounded by the splendor of Cretan nature.

This rustic, yet chic and meticulously restored property features exquisitely appointed rooms and suites with modern amenities such as natural COCO-MAT mattresses, bathrobes, natural bath products, and luxurious linens. The clear Cretan sky and pure air inspired naming the rooms and suites after stars and constellations. Each has a unique personality, such as lovely sea views, terraces, and stone walls. Kapsaliana is a place where time stands still. You may never want to leave!

## DAY TRIPS & EXCURSIONS

We'll take a scenic drive to Chania, where a 14th-century harbor, featuring cobblestone alleys lined with elegant mansions, historic churches, and a stunning Venetian lighthouse, awaits. Explore the ancient Aptera theater, and join an experimental archeologist to travel back in time, discovering the refined culinary habits of ancient Cretans, Romans, and Minoans while feasting on delicious regional cuisine.

Then, we'll join local women who are preserving rich culinary traditions and discover the flavors and stories that make the Cretan diet one of the world's most delicious and healthiest. And wine lovers will be delighted by our visit to a visionary winemaker celebrated for crafting multidimensional wines near her ancestral home village, and reinvigorating viticulture in the mountainous region of Rethymno. From crisp Vidiano to elegant Liatiko, the island's dynamic wine tradition offers expressive pairings that elevates every meal.

The story continues as we discover the evolution of olive oil in Greek life over the centuries, considering their significance in the mythology, history, culture, and cuisine of ancient and modern Cretan civilization. Stroll through the peaceful olive grove and learn about the flavors and aromas of olive oil that has endured from Minoan times to the present. To top it all off, Greece ranked in the top 3 for quality among 38 olive-oil producing countries in the prestigious New York International Olive Oil Competition's (NYIOOC) World Olive Oil Competition and Greece's *The Master Miller* took the top global ranking with 10 gold medals and a perfect consistency score.

These are just a few of the unique experiences we've planned for you, and we can't wait to share them with you!





## COOKING CLASSES

Get ready to dive into the world of Cretan cuisine, where fresh, local, seasonal, and quality ingredients are the stars of the show! Discover the flavors and stories that make the Cretan diet one of the world's most delicious and healthiest, and celebrate the island's designation as Europe's Region of Gastronomy 2026!

We'll join local cooks and prepare dishes that highlight fresh vegetables, wild herbs, fragrant honey, exceptional cheeses, and—of course—world-class Cretan olive oil, the backbone of the island's cuisine. From Crete's most ubiquitous starter, a twice-baked snack of barley toast slowly soaks up olive oil and the juice of chopped tomatoes sprinkled with wild oregano and Xinomyzithra cheese, to woodfired vegetables and meats, the island's cuisine offers a delicious variety.

We will create photo-worthy cheese boards with regional delicacies, including artisanal cheeses and wild greens. Or we could make regional meze and delicacies, like boureki from Chania, a comforting vegetarian dish layered with zucchini, local cheese, potato, and filo, that is sure to impress guests back home!

Then, join a food archaeologist to discover the ingredients, herbs, and cooking methods used by ancient Minoans. Picture delectable ancient recipes simmering in clay pots over an open fire, and served with unleavened bread loaves and luscious wine.

RESERVE YOUR SPACE

## TRIP DETAILS

The price for this tour is \$6950.00 US per person\*, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers. Please read the [Tour Terms and Conditions](#) for details.

**We strongly recommend trip insurance.** Policies vary, so be sure to review the details and make sure that it suits your needs.

### Included:

- Expertly curated itinerary offering unique experiences off the well-traveled path
- Luxurious accommodations in an historical village of our own
- Cultural immersion with celebrated Greek food and travel writer extraordinaire, Isabella Zampetaki
- Hands-on cooking classes and wine-pairings
- Breakfast, lunch, dinner paired with local wine
- Group airport transfer and private coach bus transportation throughout the tour
- Exclusive excursions with exceptional multilingual guides and your host, Joanne Weir
- Limited group size



## SAMPLE ITINERARY

### **DAY 1: Welcome to the island of Crete**

Group transfer from Heraklion Airport to the property followed by a welcome reception and a Cretan-style dinner prepared for you by a local chef.

### **DAY 2: Cultural Immersion**

Fuel up with some traditional breakfast offerings and don your aprons for our first cooking class. We've selected a variety of recipes to create in our outdoor kitchen, and may even fire up the wood stove! Lunch will be al fresco, with local wine, of course. Then we'll take a short drive to the village of Mararites where we'll meet one of Crete's best potters. We might even join him for a lesson and get our hands into some clay. For dinner, we simply must do what the locals do and savor Souvlaki at one of Isabella's favorite tavernas.

### **DAY 3: Renaissance of Wine**

After breakfast, embark on an excursion to a terraced vineyard in a lovely mountain village, where a visionary winemaker is simultaneously protecting ancient vines and traditions, while incorporating new grape varietals and cutting-edge sustainable practices. Join her for a tour and tasting, followed by a special cooking demonstration and lunch prepared especially for us. Take some time to explore Rethymno before a casual dinner at a local gem..

### **DAY 4: Cultural Immersion**

Enjoy a leisurely breakfast buffet and prepare for a cultural immersion. We'll be joined by local women who share their passion for preserving traditional arts and customs. Roll up your sleeves for a private breadmaking class that's like a delicious storytelling journey through Crete. Lunch features dishes that have been handed down for generations. Take some time to relax on the property before heading out for an optional dinner at one of Crete's most iconic restaurants.

### **DAY 5: Enchanting Chania**

Fuel up with breakfast for a day packed with adventure- we're heading to another exciting region of the island! Savor the gorgeous drive to Chania, where a 14th-century harbor, featuring a stunning Venetian lighthouse awaits. We'll stroll along cobblestone alleys lined with elegant mansions, visit the ancient Apta theater and join an experimental archeologist to travel back in time, and discover the island's diverse food culture while feasting on delicious regional cuisine. Then, take some time to explore Chania's old city, and meet us for dinner at a farm-to-table restaurant by the sea.

### **DAY 6: Land of olives and farewell celebration**

Today is our grand finale and we'll make the most of it with a visit to a stunning local olive grove. Explore the grounds and discover the nuances in flavor and aroma in a guided olive oil tasting. Then, savor a private lunch served in an idyllic setting- a 2000-year-old monumental olive grove that you'll never forget! We'll return to Kapsailana for some time to swim, take a Cretan dance class or relax before a memorable evening celebration and sumptuous dinner with surprises.

### **DAY 7: Departure \*\***

Enjoy breakfast before the morning group transfer to Heraklion Airport, concluding your Greek Island adventure.

**\*\*Please ask about the optional Tour Extension in Heraklion**

