



Zorvino
Vineyards



Zorvino WEDDINGS

WEDDING SUITE

\$600

Relax in a private, comfortable and stress-free setting where you can pamper and prep with your bridal party. Wedding suite opens at 9am with option to customize your snacks and beverages.

FIRST LOOK

\$250

Capture your first moments together with your wedding party and immediate family for up to 2 hours before ceremony.

CEREMONY

\$650

Choose between an outdoor ceremony at the gazebo overlooking our beautiful vineyard or a cozy fireside indoor ceremony. Includes a half hour ceremony and one hour rehearsal.

OUTDOOR COCKTAIL HOUR

\$1,500

Enjoy a beautiful cocktail hour on the patio next to our picturesque vines, complete with bocce ball court and fire pits. Available May through October (weather permitting).

POST & BEAM VENUE

Zorvino hosts one wedding per day and reception includes a 5 hour venue rental, on-site parking, dedicated wedding planner, and use of the grounds.



Free Bird Photography

VENUE RATES

IN SEASON

JUN - OCT

Friday	\$5,000	\$2,500
Saturday	\$6,000	\$3,000
Sunday	\$4,000	\$2,000
Monday-Thursday	\$2,000	\$1,000
Weekday Holidays	\$4,000	\$4,000

OFF SEASON

NOV - MEMORIAL DAY Wkd.

MINIMUMS

Guest and package minimums for weddings.
Inquire for short-term and winter wedding incentives.

Friday	120 Guests	\$13,000
Saturday	140 Guests	\$15,000
Sunday	100 Guests	\$11,000
Monday-Thursday	50 Guests	\$ 6,000
Weekday Holidays	100 Guests	\$11,000

*Additional reception time is available at \$500 per half hour.
Off season also includes half off ceremony fee and wedding suite fee.*

*Events not meeting the minimum guest requirements will be charged a
\$75 per person fee for the number of guests under the minimum.*

Wedding PACKAGES

	<i>Classico</i> WINE BARREL FOR COCKTAIL HOUR	<i>Reserva</i> BEER & WINE FOR COCKTAIL HOUR	<i>Grand Cru</i> FULL OPEN BAR FOR 4.5 HOURS
BAR			
HORS D'OEUVRES	CRUDITÉ PLATTER FRUIT PLATTER CHEESE & CRACKERS	CRUDITÉ PLATTER FRUIT PLATTER CHEESE & CRACKERS	CRUDITÉ PLATTER FRUIT PLATTER CHEESE & CRACKERS
	3 PASSED APPETIZERS	4 PASSED APPETIZERS	5 PASSED APPETIZERS
CHAMPAGNE TOAST	INCLUDED	INCLUDED	INCLUDED
INSALATA	BASIC OPTIONS	FRUIT & CHEESE OPTIONS	PROTEIN OPTIONS
DINNER	CHOICE OF 2 ENTRÉES & VEGETARIAN/VEGAN OPTION	CHOICE OF 2 ENTRÉES & VEGETARIAN/VEGAN OPTION	CHOICE OF 2 ENTRÉES & VEGETARIAN/VEGAN OPTION
WEDDING CAKE	INCLUDED	INCLUDED	INCLUDED
FLORAL CENTERPIECES	INCLUDED	INCLUDED	INCLUDED
LATE NIGHT SNACK		INCLUDED	INCLUDED
ESPRESSO CART			INCLUDED
TABLESCAPES & DECOR		CHARGER PLATES WOOD SLABS OR MIRRORS 3 VOTIVE CANDLES TABLE NUMBERS SIGNS & WINE BARREL CARD BOX	CHARGER PLATES WOOD SLABS OR MIRRORS 3 VOTIVE CANDLES TABLE NUMBERS SIGNS & WINE BARREL CARD BOX GOLD FOIL COASTERS
MONOGRAM			CUSTOM MONOGRAM
SPECIALTY LINENS			RUNNERS OR OVERLAYS SHEER DRAPERY
STARTING PRICE <i>per person</i>	\$100	\$127	\$168



Classico

COCKTAIL *Hour*

WINE BARREL

A wine barrel filled with your favorite Zorvino wine and displayed during cocktail hour for guests to enjoy.

STATIONARY HORS D'OEUVRES

Assorted fresh fruit display, assorted cheese and crackers, and crudités of fresh vegetables with dipping sauce.

3 PASSED HORS D'OEUVRES

Asian Beef Skewers

Buffalo Chicken Tenders

Coconut Chicken with Tropical Chutney

Jalapeño Cornbread Bites with Chicken & Avocado

Peanut Chicken Satay

Prosciutto Wrapped Asparagus

Spinach & Artichoke Phyllo Cups

Spinach & Cheese Arancini

Spinach Stuffed Mushroom

Sweet Potato Sopapilla

Tomato Basil Bruschetta

RECEPTION

CHAMPAGNE TOAST

INSALATA

Choose one:

Tossed Garden with Zinfandel Vinaigrette

Mixed Green with Balsamic Vinaigrette

Caesar with Herbed Croutons

FULL DINNER SERVICE

Your choice of two dinner entrées from our plated menu selections and prepared on-site by our talented chefs using fresh ingredients. Dinner service also includes bread, coffee & tea served with your cake, and a water station at the end of the night. See "Plated Dinner Entrées" section for details. *An additional 3rd entrée is available for +\$2 per person.*

CUSTOM WEDDING CAKE

A custom wedding cake or cupcakes made by Chickadee Hill Cakes or Jacques Pastries with your choice of design and flavors. Served buffet style with a coffee and tea station. Complimentary use of house cake knife and server also available.

CUSTOM FLORAL CENTERPIECES

Beautiful floral centerpieces custom designed by Britton Designs or Ford Flowers.

Prices starting at \$100 per person

Reserva

COCKTAIL *Hour*

BEER & WINE

A wide selection of domestic & imported beer and Zorvino wine available for cocktail hour.

STATIONARY HORS D'OEUVRES

Assorted fresh fruit display, assorted cheese and crackers, and crudités of fresh vegetables with dipping sauce.

TUSCAN DISPLAY

Display of roasted red peppers, olives & marinated mushrooms, charcuterie, hummus, spinach and artichoke dip, tri-colored tortilla chips, baked brie en croûte, and tomato mozzarella.

4 PASSED HORS D'OEUVRES

Asian Beef Skewers	Jalapeño Cornbread Bites with Chicken & Avocado	Spinach & Cheese Arancini
Bacon Wrapped Tenderloin	Peanut Chicken Satay	Steak Frites
Buffalo Chicken Tenders	Prosciutto Wrapped Asparagus	Sweet Potato Sopapilla
Coconut Chicken with Tropical Chutney	Scallops Wrapped in Bacon	Tomato Basil Bruschetta
Crab Stuffed Mushrooms	Spinach & Artichoke Phyllo Cups	

RECEPTION

CHAMPAGNE TOAST

INSALATA

Choose one from the below or from the Classico options:

Vineyard hearts of bib with tomatoes, bacon, chives, and blue cheese dressing

Zorvino salad with candied pecans, apples, goat cheese, sun-dried cranberries, and cider vinaigrette

FULL DINNER SERVICE

Your choice of two dinner entrées from our plated menu selections and prepared on-site by our talented chefs using fresh ingredients. Dinner service also includes bread, coffee & tea served with your cake, and a water station at the end of the night. See Plated Dinner Entrées section for details. *An additional 3rd entrée is available for +\$2 per person.*

CUSTOM WEDDING CAKE

A custom wedding cake or cupcakes made by Chickadee Hill Cakes or Jacques Pastries with your choice of design and flavors. Served buffet style with a coffee and tea station. Complimentary use of house cake knife and server also available.

LATE NIGHT SNACK

Your choice of a savory or sweet enhancement station.

CUSTOM FLORAL CENTERPIECES

Beautiful floral centerpieces custom designed by Britton Designs or Ford Flowers.

DECOR

Choice of round mirrors or wood slabs to compliment your centerpieces, three votive candles for each table, and gold, copper, or silver charger plates. Selection of signage to display on your special day, choice of table numbers, and option to use our wine barrel card box.

Prices starting at \$127 per person

Grand Cru

COCKTAIL *Hour*

OPEN BAR

Premium brand liquors, imported & domestic beer, Zorvino wine, soda, juice, and your choice of signature drinks.

STATIONARY HORS D'OEUVRES

Assorted fresh fruit display, assorted cheese and crackers, and crudités of fresh vegetables with dipping sauce.

TUSCAN DISPLAY

Display of roasted red peppers, olives & marinated mushrooms, charcuterie, hummus, spinach and artichoke dip, tri-colored tortilla chips, baked brie en croûte, and tomato mozzarella.

5 PASSED HORS D'OEUVRES

Asian Beef Skewers	Jumbo Shrimp Cocktail	Spinach & Artichoke Phyllo Cups
Bacon Wrapped Tenderloin	Lamb Lollipops	Spinach & Cheese Arancini
Buffalo Chicken Tenders	Mini Crab Cakes	Steak Frites
Coconut Chicken with Tropical Chutney	Peanut Chicken Satay	Sweet Potato Sopapilla
Crab Stuffed Mushrooms	Pork Tenderloin with Apple Bacon Relish	Tomato Basil Bruschetta
Grilled Cheese & Tomato Soup Shooters	Prosciutto Wrapped Asparagus	
Jalapeño Cornbread Bites with Chicken & Avocado	Scallops Wrapped in Bacon	

RECEPTION

OPEN BAR

Premium brand liquors, imported & domestic beer, Zorvino wine, soda, juice, and your choice of signature drinks.

CHAMPAGNE TOAST

INSALATA

Choose one from the below or from the Classico and Reserva options:

Arugula with shaved fennel, orange segments, red onion, red pepper, and citrus vinaigrette

Stacked caprese tomato and mozzarella with olive oil and a balsamic reduction

FULL DINNER SERVICE

Your choice of two dinner entrées from our plated menu selections and prepared on-site by our talented chefs using fresh ingredients. Dinner service also includes bread, coffee & tea served with your cake, and a water station at the end of the night. See "Plated Dinner Entrées" section for details. *An additional 3rd entrée is available for +\$2 per person.*

CUSTOM WEDDING CAKE

A custom wedding cake or cupcakes made by Chickadee Hill Cakes or Jacques Pastries with your choice of design and flavors. Served buffet style with a coffee and tea station. Complimentary use of house cake knife and server also available.

LATE NIGHT SNACK

Your choice of a savory or sweet enhancement station.

Grand Cru

ESPRESSO CART

Enjoy 2 hours of hand-crafted specialty drinks including espressos, lattes, cappuccinos and more.

CUSTOM FLORAL CENTERPIECES

Beautiful floral centerpieces custom designed by Britton Designs or Ford Flowers.

DECOR

Choice of round mirrors or wood slabs to compliment your centerpieces, three votive candles for each table, and gold, copper or silver charger plates. Selection of signage to display on your special day, choice of table numbers, and option to use our wine barrel card box.

SPECIALTY LINENS

Choice of table runners or overlays from Perfect Parties.
Sheer panel drapery framing dance floor included.

CUSTOM MONOGRAM

Custom monogram with your names and wedding date displayed on the fireplace.

Prices starting at \$168 per person



Marina Zinoyeva Photography

DINNER *Entrées*

All entrées are served with homemade bread and chef's choice of seasonal vegetable and accompanying starch.

Entrées

CHICKEN MARSALA OR CHICKEN PICCATA

Sautéed with a marsala wine & wild mushroom demi-glaze or a lemon, white wine, and caper sauce

ZORVINO HARVEST CHICKEN

Butternut squash, sun dried cranberries, and apple sage stuffing topped with a brandy cream sauce

CHICKEN VALLE D'AOSTA

Stuffed with prosciutto and fontina cheese, breaded and topped with a sage cream sauce

FILET MIGNON

6oz filet served with herb butter

SLOW ROASTED PRIME RIB OF BEEF

A generous cut of prime rib topped with au jus

NEW YORK SIRLOIN

NY sirloin served with herb butter

BAKED HADDOCK

Panko crusted fillet of haddock topped with a lemon butter sauce

PAN SEARED SALMON

Pan seared fillet of salmon served with seasonal compote

SEARED SCALLOPS OVER RISOTTO

Served over champagne risotto and topped with a pancetta crisp

ROASTED HERB CRUSTED PORK TENDERLOIN

Pork tenderloin crusted with fresh herbs and served with seasonal accompaniments

VEGETARIAN & VEGAN OPTIONS

CHILDREN'S MEAL

VENDOR MEAL

Combination Plates

GRILLED TENDERLOIN TIPS & MARINATED CHICKEN

PETITE FILET MIGNON & CHICKEN MARSALA OR PICCATA

PETITE FILET MIGNON & SCALLOPS

PETITE FILET MIGNON & BAKED HADDOCK

PETITE FILET MIGNON & STUFFED SHRIMP

Classico

\$100

\$106

\$106

\$118

\$111

\$111

\$105

\$107

\$109

\$106

\$100

\$75

\$35

\$109

\$115

\$123

\$118

\$125

Reserva

\$127

\$133

\$133

\$145

\$138

\$138

\$132

\$134

\$136

\$133

\$127

\$75

\$35

\$136

\$142

\$150

\$145

\$152

Grand Cru

\$168

\$174

\$174

\$186

\$179

\$179

\$173

\$175

\$177

\$174

\$168

\$75

\$35

\$177

\$183

\$191

\$186

\$193

*Additional entrée selections may be available upon request. Please inquire for options and pricing.
Prices do not include a 9% meals tax, 14% service fee, and 6% administrative fee. All prices are subject to change.*

BAR Options

Cocktail Hour

INCLUDED IN YOUR WEDDING PACKAGE

PACKAGE UPGRADE OPTIONS

PRE-PAID BEER & WINE FOR 1 HOUR

PRE-PAID OPEN BAR FOR 1 HOUR

Cocktail Hour & Reception

PACKAGE UPGRADE OPTIONS

PRE-PAID BEER & WINE FOR 4.5 HOURS

PRE-PAID OPEN BAR 4.5 HOURS

Classico	Reserva	Grand Cru
WINE BARREL 1HR	BEER & WINE 1HR	OPEN BAR 4.5HRS
+\$12 PP +\$16 PP	Included +\$6 PP	n/a Included
+\$20 PP +\$34 PP	+\$12 PP +\$24 PP	n/a Included

Reception

ADDITIONAL BAR OPTIONS FOR RECEPTION

CONSUMPTION BAR

Price based on drinks consumed. Paid by credit card night of event.

CASH BAR

Paid by your guests.

*The wedding venue fee includes a 5 hour rental. Bar closes 30 minutes prior to event end.
Bar pricing does not include any additional time that may be added to the reception.*

Bar Enhancements

CHAMPAGNE ADDITION

Add champagne to a beer & wine package.

\$1 PP FOR 1 HR

\$4 PP FOR 4.5 HRS

CHAMPAGNE TOAST UPGRADE

Upgrade to Zorvino's Amore Frizante or Black Magic.

\$2 PER PERSON

WHISKEY OR TEQUILA BAR

Setup fee plus per glass, upon consumption during cocktail hour.

\$500 SETUP +

CHAMPAGNE BAR W/FRESH FRUIT & BERRIES

Setup fee plus per glass, upon consumption during cocktail hour.

\$500 SETUP +

WINE POUR WITH DINNER

Choose one white and one red Zorvino wine.

\$27 PER BOTTLE

WELCOME DRINK

Choose one: blushing bride, red sangria, white sangria, spiked blueberry lemonade, or a Zorvino wine.

\$4 PER PERSON

+ \$125 SETUP FEE



© Dan Duke Photography

Savory ENHANCEMENTS

TUSCAN DISPLAY

\$7 PP

Display of roasted red peppers, olives & marinated mushrooms, charcuterie, hummus, spinach and artichoke dip, tri-colored tortilla chips, baked brie en croute, and tomato mozzarella.

FLATBREAD PIZZA STATION

\$6 PP

BBQ chicken, meat lovers, margherita, and vegetarian pizzas.

FRENCH FRIES STATION

\$5 PP

Waffle fries, steak fries, and sweet potato fries served with assorted toppings.

MACARONI & CHEESE MARTINI BAR

\$6 PP

Macaroni and cheese served in a martini glass with assorted toppings.

MASHED POTATO MARTINI BAR

\$6 PP

Red bliss mashed potato served in a martini glass with assorted toppings.

PRETZEL STATION

\$5 PP

Warm soft pretzels with assorted dipping sauces.

SLIDER SANDWICH BAR

\$6 PP

Choose one: mini burgers and cheeseburgers, mini BBQ pulled pork, mini BBQ pulled chicken, mini crab cake.
Upgrade to a choice of two sliders for +\$2 per person.

Sweet ENHANCEMENTS

CARAMEL APPLE STATION

\$5 PP

Locally grown apples served with your favorite sauces and toppings.

COOKIE BAR

\$5 PP

Shots of milk and choice of two cookie flavors from chocolate chip, sugar, oatmeal, M&M, or macadamia nut.

CRÈME BRÛLÉE BAR

\$5 PP

Crème brûlée served with whipped cream and fresh berries. Choose two flavors from traditional vanilla, pumpkin cream, Baileys, or Frangelico.

DONUTS & APPLE CIDER BAR

\$5 PP

Warm apple cider served with fresh plain, sugar, and cinnamon sugar donuts.

ITALIAN DESSERT TABLE

\$6 PP

A spectacular display of assorted Italian pastries, cakes, tortes, and more.

MACARON STATION

\$6 PP

A sweet display of assorted French macarons.

S'MORES STATION

\$5 PP

Marshmallows roasted over an open flame and served with graham crackers and chocolate.

SPECIALTY ESPRESSO CART

\$650

Enjoy 2 hours of hand-crafted specialty drinks including espressos, lattes, cappuccinos, and more.

Package

ADDITIONS

CHARGER PLATE RENTAL

Rental of gold, copper, or silver charger plates for each table setting. Price per charger plate.

\$1

TABLE NUMBER RENTAL

Rental of wood table numbers for your guest tables. Price for set of up to 18 tables.

\$3

WOOD SLABS OR ROUND MIRRORS RENTAL

Rental of up to 18 wood slabs or round mirrors to compliment your centerpieces.

\$10

LANTERN RENTAL

Rental of up to 18 rustic lanterns for use as centerpieces. Price per lantern.

\$10

WOODEN SEATING CHART RENTAL

"Please Find Your Seat" wooden board with strings and clips for guest seating, placed at entryway.
Add printed table cards with seating assignments for +\$25.

\$150

WOODEN PHOTO BOOTH BACKDROP RENTAL

Zorvino's custom built backdrop with wooden frame, white sheers, and twinkle lights.

\$200

BLACK PIPE & DRAPE PHOTO BOOTH BACKDROP RENTAL

Black pipe frame and white sheer backdrop.

\$125

CUSTOM MONOGRAM

Displayed on fireplace.

\$100

SHEER DRAPERY

Elegant sheer panels frame the dance floor.

\$500

Custom Favors & Gifts

ZORVINO WINE FAVORS WITH CUSTOM LABEL

Your favorite Zorvino wine bottled with a custom designed label. Available in split (375ml) or full (750ml) bottles.
\$75 Setup Fee | \$0.50 Per Label | 2 Case Minimum | 10% Case Discount | Order 6 Months in Advance.



Wedding SUITE

Pamper and prep the morning of your special day in our gorgeous wedding suite. The suite includes a large lounge area, high-top table, private bathroom, and designated glamor room with salon chairs.

Wedding suite opens at 9am.

\$600



Lauren Dobish Photography

Wedding Suite Snacks & Beverages

FRUIT PLATTER	\$6 PP
CHEESE & CRACKER PLATTER	\$5 PP
SANDWICH BOARD WITH CHIPS	\$9 PP
CRUDITÉ WITH HERB DIP	\$5 PP
CHARCUTERIE BOARD	\$8 PP
NACHO PLATTER	\$8 PP
MIMOSA BAR	\$8 PP
ASSORTED SODAS	\$2 PP
COFFEE & TEA	\$2 PP
ZORVINO WINE	\$27 PER BOTTLE
ZORVINO BUBBLY	\$29 PER BOTTLE

*Prices do not include a 9% meals tax, 14% service fee, and 6% administrative fee. All prices are subject to change.
Off season rates include half off the wedding suite fee.*

Vendor SERVICES

Zorvino Vineyards works with the most professional and accommodating vendors in the region. Vendors are familiar with our facility, comfortable navigating our grounds and guide you through the timeline. Their experience contributes to a stress free planning process and altogether perfect day.

DJ

\$1,300

5 Hours (5.5 includes ceremony and reception)

- **GET DOWN TONIGHT ENTERTAINMENT** | (603) 890-1204 | getdowntonight.com
- **MAIN EVENT ENTERTAINMENT** | (603) 434-8293 | amainevent.com

PHOTOGRAPHER

\$2,800

6 hours of coverage with 1 photographer, includes an online gallery of full resolution (unmarked files) with rights to print

- **GARONE PHOTOGRAPHY** | (603) 490-2917 | garonephotography.com
- **MARINA ZINOVYEVA PHOTOGRAPHY** | (603) 396-3541 | marinaz.com
- **NH IMAGES PHOTOGRAPHY & VIDEOGRAPHY** | (603) 831-5073 | nhimages.com
- **NUVIEW PHOTOGRAPHY** | (603) 893-4011 | nuviewphotography.com
- **BOSTON PHOTO COMPANY** | (978) 376-4911 | ramzi@bostonphotoco.com

VIDEOGRAPHER

\$2,800

2 camera coverage for 6 hours with a Movie Trailer Film (5-7 min) and documentary edits of key moments

- **NH IMAGES PHOTOGRAPHY & VIDEOGRAPHY** | (603) 831-5073 | nhimages.com
- **PRECIOUS MOMENTS WEDDING FILMS** | (603) 886-0212 | preciousmomentsweddingfilms.com

LIMOUSINE

\$450

Professionally uniformed chauffeur for up to 3 hours of service in a black or white 6-person limousine

- **BLACK TIE LIMOUSINE** | (800) 624-9990 | blacktielimo.com

*Upon contracting with the above vendors, Zorvino Vineyards will send a deposit to the vendor.
Final payment will be made in hand to vendors on wedding date.*

Any upgrades, enhancements or add-ons are to be paid by couple directly to the vendors.

Package VENDORS

Included Vendors

Vendor inclusion varies based on Wedding Package selection

CHICKADEE HILL CAKES	(603) 887-CAKE	chickadeehillcakes.com
JACQUES PASTRIES	(603) 485-4035	jacquespastries.com
BRITTON DESIGNS	(603) 247-7794	brittondesigns.com
FORD FLOWERS	(603) 893-9955	fordflowers.com
PERFECT PARTIES LUXURY LINENS	(603) 883-3878	perfectpartylinens.com
ESPRESSO DAVE	(888) 221-9029	espressodave.com

Local Vendors

HAIR STYLIST & MAKEUP

AMBER JAYCEE - SALON NOIR	(603) 867-4889	amberjaycee@gmail.com
C. MELLUCI SALON & SPA	(603) 378-9197	cmelucci.com
MONICA HALLAHAN - HAIRXMONICA	(978) 697-9952	hairxmonica@gmail.com
LUMARI SALON	(978) 657-4010	lumarisalon.com

OFFICIANT

JEFFREY M. DEMARCO	(603) 867-7976	jeffdemarco-jp.com
FATHER MATTHEW MICHAUD	(603) 396-7564	northeastnuptials.com
DANIEL GRIFFITHS	(978) 376-6925	dangriffiths.me

TRANSPORTATION

FIRST STUDENT (SALEM NH)	(603) 893-1631	kristina.greene@firstgroup.com
STUDENT TRANSPORTATION OF AMERICA	(603) 589-9205	ridestbus.com

REHEARSAL DINNER

BLACK WATER GRILL - SALEM, NH	(603) 328-9013	theblackwatergrill.com
TUSCAN KITCHEN - SALEM, NH	(603) 952-4875	tuscanbrands.com
COPPER DOOR - SALEM, NH	(603) 458-2033	copperdoor.com

ACCOMMODATIONS

EXETER INN - EXETER, NH	(603) 772-5901	25 Minutes / 15 Miles East
DOUBLETREE HILTON - MANCHESTER, NH	(603) 625-1000	30 Minutes / 20 Miles West
HOLIDAY INN - SALEM, NH	(603) 893-5511	25 Minutes / 15 Miles South
HAMPTON INN - HAVERHILL, MA	(978) 374-7755	30 Minutes / 15 Miles South
DOUBLETREE HILTON - ANDOVER, MA	(978) 975-3600	35 Minutes / 24 Miles South

STATIONARY

IMPRESS ME DESIGNS - INVITATIONS & FAVORS	(603) 490-6148	impressmedesigns.com
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MUSICIAN

KATHRYN SKUDERA HADDAD (VIOLINIST)	(774) 262-2219	kathrynskuderahaddad.com
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Tom Gibbons Photography



Rebecca Calone Photography



Esra Y Photography



Tom Gibbons Photography



Marina Zinovyeva Photography



Marina Zinovyeva Photography



Marina Zinovyeva Photography



Marina Zinovyeva Photography



NuView Photography



Jen Macarelli Photography



Rebecca Carone Photography



Rebecca Carone Photography



Marina Zinovyeva Photography



Marina Zinovyeva Photography

Back Cover: Lauren Dobish Photography



Zorvino Vineyards

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EVENTS@ZORVINO.COM

VERSION 1/2022