



The Show

MER-ZIN™

CELLAR

TASTING ROOM

CAVES

CRUSH PAD

PATIO

PROJECTION SCREEN DROPS
FOR SCENIC OVERLOOK
AND PICNIC SCENES

Audience is seated "classroom-style" having seven glasses with one oz. pours of wine in front of them. People that have an empty glass are "in the show" for the scene in which that wine is poured!

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CURTAINS PULL BACK

Cast of Characters for... **MER-ZIN™**

Tasting Room Staff

ALEX - Tasting Room Manager

Straightforward. Effective but in a precarious position depending on Sales.

ZOE - Wine Educator and de Facto Assistant Tasting Room Manager

Edgy and been around the wine block. Does the work but has fun doing it.

SPENCER - Wine Concierge. Directs Guests. Books and occasionally leads tours.

A ham and comedian that genuinely wants to teach people about wine.

MARVYN - Tasting Room Staff. Former civil servant that left the rat race.

Knows his stuff, but glad to leave at the end of the day.

FRITZ - The Floater who helps where needed. An oldster working to supplement his pension and stock his wine cellar. Obsessive about selling wine clubs.

ETHAN - Young guy. Still exploring the various jobs. Special Events. Clubs.

Keeps getting hit on. How's he know so much? His Dad owns a Winery.

TRACY - Runner. College co-ed from UC Davis who drives the golf cart a little too fast. She stocks wine, cleans the glasses and maintains the picnic grounds.

----- Separately, two couples VISIT the Winery

DR. OTTO FINE - Enology Professor at UC Davis. He has his own consulting and grape vine inventing business. He occasionally consults for the Winery.

PAM'LA - Former student of OTTO'S. Now a Wine Magazine Writer. Still stoking a flame for the Professor.

CEDRIC BOSHNOSE - An unscrupulous distributor and Wine Opportunist. Wants to capitalize on the next thing. Multiple ex-wives, overextended maybe.

CHIC - (pronounced "chick") Quiet associate of BOSHNOSE. She has a capitalist bent and diabolical manner. She's not mute. Shy? We're never sure.

----- SIX - TEN AUDIENCE MEMBERS will go on each of FOUR TASTINGS and TOURS for the rest of the audience to watch. A "Staff Member" will invite them to bring their glasses and they'll briefly leave the building. Once outside, the Tour Guides explain the next scene and give them some questions and setups for jokes. They re-enter and continue the PLAY. When the on-stage TOUR GROUP tastes the different wines, the AUDIENCE tastes the same wine which sits among seven other wine glasses of unknown vintage in front of them at the start of the PLAY.

----- A FEW ACTORS are PLANTED amongst the tables and TOUR GROUPS.

A Synopsis for... **MER-ZIN**

(A full script is at www.mer-zin.com not including the final selection of wineries and wines.)

In a way, it's an INFO-COMEDY.

There's tons of jokes, but also a lot of genuine information about wine and wine-making in this phenomenal region that is Napa Valley. PLUS... you taste SEVEN great NAPA VALLEY WINES while you watch a play... that you're part of.

This is the INTERACTIVE AUDIENCE TASTE-A-LONG VERSION.

As the audience members sit down, they each find seven glasses of wine with small pours in front of them. However, some of them have a wine glass that is empty. Those are for the audience members that will get their pour in the scene being played out on stage and on the floor of the venue

When the "volunteered" audience members are playing their Wine-Tasting scene onstage, the audience TASTES-A-LONG.

The "wall" between the actors and the audience is very transparent and permeable. The Tasting Room Staff interact with the AUDIENCE like actual Tour Guides would. During the "between" parts, people return to their seats. We ask them how they liked the wine. We have appetizers, cheeses, fruits and desserts served during the show.

There is an introduction and explanation of how the show works. We meet the Tasting Room Staff and listen as they plan the day. ZOE, the Wine Educator teaches us "How to Taste."

WINE #1 - SAUVIGNON BLANC.

The first tour is being held up while a visiting Professor from UC Davis arrives... a video SCREEN descends and a mock CAR is placed on a riser. The "movie" starts as a drive up Hwy 29 in Napa Valley with air balloons in the background. A couple are in the Car in front of video of the drive to the Inglenook Winery. He's DR. OTTO FINE of UC DAVIS – Professor in Vine Genealogy and Cloning.

His companion is a "slightly" younger female. Now, she's a Wine Magazine Writer. His former student, PAM'LA'S smart and there's definitely some rhythm between the two.

They talk about his latest project - the search for the perfect vines to parent a new varietal.

On SCREEN, the Wine Train runs alongside them. With a low blast of its horn, the train pulls away. Rotating themselves and the CAR, they appear to make a right

turn to cross the Valley floor. They spot a former unpleasant associate driving in the opposite direction.

DR. OTTO and PAM'LA groan as they recant stories about the opportunist sleazebag with many ex-wives and too many jet-skis. It's CEDRIC BOSHKOSH, renown as the wannabe Winemaker with the first Hummer in the Valley. He's still got that Car. Who's the new chick?

In the rear-view mirror, DR. OTTO spots the Hummer turning around to follow them.

At the Tasting Room, DR. OTTO asks Tasting Room Manager, ALEX to keep BOSHKOSH away from him. ALEX is happy to comply. OTTO and PAM'LA join TOUR GROUP #1.

CEDRIC BOSHKOSH and CHIC arrive. He has a lot of questions about OTTO. CHIC is silent and uses CEDRIC to speak for her. ALEX sends them off to join a different Tour.

Wine Concierge, SPENCER is taking TOUR GROUP #1 to the "Scenic Overlook." As the Group re-enters the building after their "briefing" session, the VIDEO SCREEN show a gorgeous view overlooking the Napa Valley from a hillside promontory.

Focus here is on the Agriculture, Dirt, Appellation, Micro-Climates, Winery Properties...

of course, interspersed with Questions and Answers like:

"What are those big fans for?" – "It can get really hot down there. When the workers start really sweating, they turn those on to cool everybody off."

"What wines do the workers drink?" – "Mostly, they drink beer. We have a saying – It takes a lot of beer to make a great wine."

WINE #2 - MERLOT 2006 is poured.

Talking about tastes and aromas... "how do you get those in there?" – "It's not easy. We have special pneumatic funnels. Melons are tricky."

The UC DAVIS Professor's questions are more specific: "Was it the Mee Lane Vineyard that got replanted with Merlot in 2008?" and "Does it say which Clone was used on your sheet?"

The first group returns to their seats. A plate of cheeses and fruit is served to everyone in the AUDIENCE. They are warned not to start before the appropriate moment in the next Scene. The AUDIENCE members with an empty Wine Glass #3 leave for their briefing and re-entry.

TOUR GROUP #2 re-enters with Tasting Room Associate, MARVYN opening the doors. He turns on the lights to reveal a massive expanse of s with a couple of barrels and a tasting station. All the AUDIO DIALOGUE has strong reverb and echoe simulating actual sound in the caves.

"If the Bat-mobile comes in, press yourself against the wall like this."

"We've lost a few people in here, but we usually find them a couple of days later with a big smile on their face."

"What's that long glass tube thingy?" asks one of the audience members. "That's the Wine Thief. We're going to start doing Barrel Tastings next week. It's tricky to use. Best to have a glass handy. If you try to drink straight from the end, you might get a Wine Bath instead."

BOSHKOSH and CHIC are on this Tour. She leans to him. BOSHKOSH asks MARVYN: "Can we taste what's in the barrel?" It seems to be very important for him to taste this unreleased Pope Valley ZINFANDEL and that barrel marked "MZ." Sorry, Barrel Tasting is not part of the Tour.

WINE #3 - CAB FRANC 2007 is poured. CHEESES are sampled.

MARVYN talks about the mile of , the constant temperature and high humidity. Barrels cost over a thousand dollars. We only use French Oak. Topping off and racking.

As the Group leaves the , BOSHKOSH and CHIC linger behind. MARVYN locks the door and turns the LIGHTS OFF.

TOUR GROUP #2 returns to their seats.

We hear some stumbling around in the dark and voices from the .
AUDIENCE sees nothing and has to imagine the goings-on from the SOUND ONLY.

The moaning wimper is CHIC. CEDRIC reminds her that he has a pack of FOUR Matches that came with the Cigar he bought. And, there's another tour group coming in half an hour..

After a few strikes, the match lights. He hands it to CHIC and goes for the glass Wine Thief. The match goes out.

(When the matches are lighted, the backlit silhouettes of BOSHKOSH and CHIC dimly appear on the DOORS.)

They strike another. Finally, it lights and we hear a groping and sound of glass tube rolling across a concrete floor. The match goes out.

They find the Wine Thief and strike the third match. He gets the Wine out of the Barrel and attempts to drink directly from the end. Of course, it spills all over him

and soaks their last match as well. Now, they both start banging on the doors from inside.

BEEP. BEEP. An electric GOLF CART enters the building. It's Summer Intern, TRACY with some CAB FRANC to restock the . She hears the banging and opens the doors to reveal a WINE-SPLATTERED CEDRIC and CHIC.

TRACY invites them to get in the CART to make sure they get back to the TOUR. Drives off.

TOUR GROUP #3 is led out of the building by Tasting Room Associate, ETHAN. They are debriefed as they walk around the outside and come from backstage thru the TALL DOORS. As the DOORS open, a blast of cold air and machine noise hit the AUDIENCE.

ETHAN walks by pulling the curtain to reveal the CELLAR and tall Stainless Steel Tanks.

"Fermentation is the process that occurs naturally when yeast eats up the sugars in the grape must and turns it into the alky-hall that we all know and love. Go Yeast, Go!

See that ice on the tank there. Cold stabilization. And crystals. Wine Diamonds."

Then there's the "protein-fining" that uses the isinglass which is made from the swim bladder of the sturgeon. But, you knew that.

WINE #4 - MALBEC 2007

One of my personal favorites. Big in Argentina and Chile. Hard to find as a Single Varietal up here. This has 8% Merlot. It has to have 75% of that grape to get its name on the label.

DOC OTTO and PAM'LA are on this Tour Group. DOC spies a SAFETY EYE WASH and rinse his "Beer-looking" Root Beer Bottle out.

ETHAN alerts him. "Doc, please don't do that." Introducing him to the Group, they pick his brain about "flocculation" and "colloidal fluids."

As the Tour presentation continues, DOC surreptitiously opens the valve on the Tank to pour out a little MERLOT from Mee Lane Vineyard into his bottle.

As ETHAN leads the Group out of the CELLAR, PAM'LA distracts him so DOC can get a little wine out of the POPE VALLEY ZIN Tank into his "Beer Bottle."

A "BETWEEN" Segment. TOUR GROUP returns to their seat. We have some merchandise GIVEAWAYS and CHARITY RAFFLES. We start to SERVE a plate of APPETIZERS to be eaten during the PICNIC SCENE.

The VIDEO SCREEN drops down revealing another giant vista looking over the floor of the NAPA VALLEY. PAM'LA pulls out their picnic food as DOC uncorks the SANGIOVESE. With a flair, he brings the custom blend he just made in the CELLAR.

WINE #5 - SANGIOVESE along with some "fru-fru" APPETIZERS.

"This is the dried tomato with a marinated cheese ball and organic dill on toasted crustacian."

AUDIENCE taste the wine and eats their similar appetizers along with DOC and PAM'LA.

OTTO holds up his blended Root Beer "Beer Bottle."

"This is real young but I've got the blend we're striving for in the MER•ZIN vine. Clone 96 was a bit earthy to me. Too much clove. The acidity was more noticeable. Then again 4 and 5 were not nearly so aromatic. They were juicy but diluted, with 5 the softest."

PAM'LA "That's the Clone we worked on when I was a grad student. You could've been a little nicer back then."

OTTO "I was trying to separate serious winemakers from serious wine drinkers."

BEEP. BEEP. TRACY drives in on electric GOLF CART. She goes about policing the area when she's spies the upraised Beer Bottled. After radioing headquarters, she must tell the guest the Rules about outside liquors.

DOC and PAM'LA are getting closer to a kiss.

DOC "We have get those flavor right next to each other. You be MERLOT and I'll be ZINFANDEL." Their lips are about to meet as TRACY interrupts them.

"Oops. It was only a root beer bottle. And, I spoiled your kiss, too."

"Don't worry. He'll try again later."

ZOE, the Wine Educator comes out to get TOUR GROUP #4.

After a brief exit, the re-enter from the side "WAREHOUSE" DOORS. As ZOE walks along, she draws back the curtain to reveal the CRUSH PAD. There is some machine noise and ZOE talks loudly.

WINE #6 - CABERNET SAUVIGNON 2006

ZOE "We're going to have the '07 CABERNET SAUVIGNON here.

I call this Wine my "Boyfriend" Wine. I'm spending way too much time with it. We've been going out for about ten months now. Great with Pizza. Peanut butter sandwich."

A disheveled and WINE-SPLATTERED BOSHKOSH and CHIC join up with this Group. "Were you at a Barrel Tasting?" ZOE asks.

"The flatbed trucks drive under here and the crane lifts up the bins of grapes. They fall into this auger which sends them down this shoot and into the destemmer. See those two flap doors on springs at the top and the bottom.

TOUR MEMBERS jostle around the set and pretend to look down. The Machine starts up. TOUR MEMBER (loudly) "What would happen if you stuck your hand in there?"

A nearby worker turns the CRUSHER ON. Wine splats against the back wall.

ZOE (sardonically) "First, your skins get removed. And then those fingers... See those long fingers that rotate around down there. Well, you wouldn't have any stems left on you."

"There's still some grapes down there." BOSHKOSH declares.

ZOE reads the Delivery Manifest. It's the ZIN from POPE VALLEY. The one BOSHKOSH thinks is part of the rumored hybrid he wants to bring to the marketplace.

ZOE continues the Tour. "We don't call it a Crusher anymore. It's a Wine Press. The Wine gets pumped up overhead and into the Press..."
After more info and questions like "what are those big fans out in the vineyards for?"

ZOE takes the Group back to their seats. As she turns to make sure everyone has left the CRUSH PAD, BOSHKOSH and CHIC duck down. When everyone is seated, they climb over the gate and down the ladder.

Again, the AUDIENCE sees nothing but is left to imagine the activities below in the dangerous conveyors and de-stemming machinery via dialogue and sound effects.

BOSHKOSH: "Come on, I need you to hold that flap door open." A splash is heard as his iPhone falls into the muck. "ACK. That was my iPhone. Huh? What?"
"It's okay, there's no Tours for another thirty minutes. Now, I have to get way down in here. Sit on my legs."

Over the RADIOS, we learn that the VIP couple has shown up and Tasting Room Manager, ALEX and FRITZ is to meet them at the CRUSH PAD and do the TOUR backwards.

Within moments, COOL GUY with his girl, HONEY meet FRITZ coming thru the side doors. Since they've never been to a winery, Fritz explains the Wine Club first. And now, let's turn on the CRUSH MACHINE...

As the machine starts up with a screech, a SCREAM is heard as well. Wine splashes against the back wall. FRITZ quickly turns off the machine. The low machine sound drone returns. And, maybe a little moan is heard?

Not having any glasses, they grab the CAB SAV, and go to the Blending Room. HONEY thinks she may have heard something, but no one else did. FRITZ and the couple exit out WAREHOUSE DOORS as ZOE enters looking for her missing TOUR GUESTS.

Meeting TRACY, who is replacing the CRUSH PAD CAB SAV... they both walk over to the Machine railing and start to look down... just as an arm is thrown up in their faces! It is "bloodied" with grapes and must with electronic parts visible.

Startled, the AUDIENCE witnesses a completely wine-drenched BOSHKOSH and CHIC climbing out of the bottom of the CRUSH PAD DE-STEMMER.

"I dropped my iPhone in there and was going to retrieve it."
Heckler in the AUDIENCE; "He was making Apple Wine."

ZOE "If you were looking for grapes. There's a whole bunch right here. Take some."

For the Grand Finale, the entire AUDIENCE will taste a PORT and chocolates. Servers distribute little cups with a few chocolate covered blueberries. They are chided to wait.

WINE #7 - ZINFANDEL PORT and CHOCOLATE COVERED BLUEBERRIES

ETHAN "This is an IQ test. Follow directions or, hands will be slapped. Now, everyone - clear your mind."

SPENCER "This is like that scene in "When Harry Met Sally." Remember, Meg Ryan in the deli. And, the lady wants what she was having... well, this is what she was having."

ALEX "Here's the way it works. Take a sip of the Port. This is a Ruby-style Port. It's more user-friendly. Not that ghastly yucky syrup you might have had. Those can hurt."

ZOE "So, take a little Port. Let your mind wrap around it. Now, take a bite of the chocolate. Keep a little in your mouth and take another sip of Port. Then, ooh-la-la."

The AUDIENCE has a group "winegasm."

Getting back to the day's business, it turns out that they've made the SALES GOALS and thus everyone gets a bottle of "INCENTIVE WINE." Cheering, they prepare to select.

This selection process is directed by the Manager, ALEX and turns into CURTAIN CALLS for the actors. As each selects, their REAL NAMES are introduced to APPLAUSE. DOC OTTO and PAM'LA get bottles. BOSHKOSH and CHIC get bottles to cover their dry cleaning costs.

Overlooked in the introductions, SPENCER learns he will receive his coveted PETIT VERDOT 2008. And, even before the Wine Club gets theirs. His THANK YOU'S quickly turn into a parody of an Academy Awards speech.

As the STAFF leaves to mingle with the AUDIENCE, Manager ALEX is left to set the Burglar Alarm system. With a couple of screw-ups and flashing BELLS going off, finally we hear the soothing robotic voice of the alarm...

"You have thirty seconds to leave the building."

— THE END —

The audience is reminded that they can pickup their Wine Bottle purchases, buy or place orders for additional bottles, and select items in the Gift Shop or from the Wine Educators with the wireless credit card keypads.

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