

Pinehurst 21st Annual Labor Day Food and Wine Festival

September 3-September 7, 2009

TICKETS GO ON SALE JULY 15TH

FOR MORE INFORMATION OR TO PURCHASE TICKETS, PLEASE CALL THE RESORT SERVICES DESK AT (910) 235-8415 OR SEND AN EMAIL TO resort.services@pinehurst.com.

THURSDAY – September 3

- { } **Festival Focus Wine Competition - \$45 (includes After Competition Reception)** **5:00pm-6:00pm**
- Be part of the action as independent wine experts mingle with guests for an interactive wine competition. Guests serve as judges to score wines in 12 different categories. Please arrive by 4:45pm – the competition will begin at 5PM SHARP and the doors will be closed at this time.
- { } **After Competition Reception** **6:00-9:00pm**
- Join us for heavy hors d'oeuvres and a buffet of culinary delights directly following the competition. Meet our guest chefs and the Pinehurst culinary team along with select wines.

FRIDAY –September 4

- { } **Wine Seminar A - \$30** **1:45pm-3:00pm**
- *Food & Wine 101* – Randy Caporoso, editor of *Sommelier Journal*, will start you on the lifelong journey of enjoying food and wine. Learn wine terminology, tasting tips to discover wine nuances, basics on perfect food and wine pairing, glassware, and different wine styles and characteristics.
- { } **Wine Seminar B - \$30** **4:30pm-6:00pm**
- *An Exploration into "Terroir"* with Curtis Strohl of Ancien Wines - In this unique tasting presentation, you'll taste Pinot Noir from the same vintage, but from different appellations and vineyards, learning as you go the different soil types and the ways in which soil affects the wines.
- { } **Wine Seminar C - \$30** **4:30pm-6:00pm**
- *Blending of Bordeaux Styles* by Keith Schaufler of Girard Winery – each classic Bordeaux varietal, from Cabernet Franc to Petite Verdot, provides its own unique stamp on the world's best vintage wines. Find out their intrinsic nuances in this interactive seminar.
- { } **Welcome Reception- Northern Hemisphere Theme - \$55** **7:00pm-9:00pm**
- Join us in the new Carolina Hall & outdoor Terrace as we savor a bottle of Champagne to toast our 21st Anniversary year, followed by an over-flowing buffet, Grand Tasting and live music.
- { } **Grand Dessert Buffet and Tasting - \$40** **9:00pm-11:00pm**
- Award-winning Pastry Chef Matt Avery presents a confectionary delight, complete with dessert wines.

SATURDAY – September 5

- { } **Culinary Demonstration - \$30** **9:00am-10:30am**
- Enjoy a live cooking demonstration, teaching tips and techniques from our featured chef. Jeff Mosher, Executive Chef at the Robert Mondavi Winery, will present this demo as you taste your way through this learning experience.

- { } **Wine Seminar D** - \$30 **10:30am-11:45am**
- *New Zealand Produces Benchmark Sauvignon Blanc and More!* Master Sommelier Brain Koziel will lead you through a tasting of award-winning Sauvignon Blanc from New Zealand. You'll also learn about the other emerging varietals you should start discovering.
- { } **Luncheon** - \$40 **12:00noon-1:30pm**
- Let Chef Brett McKee, of Charleston's heralded Oak Steak House, tempt your palate with this three-course luncheon featuring expertly paired Chilean wines from Terra Andina. Our wine experts will be on hand for a fun q & a during this afternoon food and wine pairing.
- { } **Wine Seminar E** - \$30 **1:45pm-3:00pm**
- *Western Australia Wine Appellations* – David Faulkner of The County Vintner Australia and New Zealand will educate you on the difference between appellations and wine styles in Western Australia.
- { } **Wine Seminar F** - \$30 **1:45pm-3:00pm**
- *Reserve Judgment: Celebrating 50 Years at Rodney Strong Vineyards* with Stefen Soltysiak. Learn what Rodney Strong's been up to lately! Taste the stunning new Reserve wines from their Winery-Within-A-Winery project and test your knowledge on whether they have improved with age.
- { } **Wine Seminar G** - \$30 **3:15pm-4:30pm**
- *Cellaring Wines* – Donn Danielson will walk you through the ageability of California Cabernet and Chardonnay for your home cellar.
- { } **Wine Seminar H** - \$30 **3:15pm-4:30pm**
- *Sparkling Wine and Comparison of Terroir in Champagne & New Mexico* – Never thought excellent sparkling could come from a Southwestern state? Find out why the New Mexico territory proved an excellent place to cultivate France's prized varietal.
- { } **Wine Seminar I** - \$30 **4:45pm-6:00pm**
- Luis Torres presents *The Art of Pairing Wine with Sushi*. Sushi Chef Mike Lee teaches us basics of sushi, guides us in making our own rolls, and then turns the mic to our Master of Ceremonies on wines that pair well with them. Join us in an Asian fusion session that will amaze and enlighten.
- { } **Walk Around & Wine Tasting** - \$40 **6:30pm-7:30pm**
- Our second Grand Tasting of the festival is a precursor to our grand gourmet dinner, where our wineries will offer samples of their top of the line vintages. Located in the Members Club foyer.
- { } **Grand Gourmet Gala Dinner** - \$100 **7:30pm-11:00pm**
- Celebrate in style with our formal (black tie optional) gourmet dinner. This elegant five-course dinner featuring five chefs will be expertly paired, allowing you to sample and savor the best in haute cuisine with premier wines. We'll end the night on the dance floor with live music and wine bars.
- { } **Prestige Dinner featuring Jonathan Luft** - \$225 **7:30pm-9:30pm**
- Only 24 people can participate in this elite dining experience, featuring the prestige wines of Silver Oak and the six-course dinner featuring Intercontinental-Tampa Hotel's Executive Chef, Jonathan Luft. Join us in the new 1895 Grille Wine Room in the Holly Inn for this very special white-glove experience.

SUNDAY – September 6

- { } **The Ultimate Champagne Brunch - \$40** **11:45am**
- Champagne is served at noon as we feast from an incredible buffet in the Carolina Dining Room.
- { } **Wine Seminar J - \$30** **1:15pm-2:30pm**
- *Sangiovese As Seen Through 600 Year-Old Eyes* - Presented by George Foote of Ste. Michelle Wine Estates, enjoy an in-depth look at the unique characteristics of one of the country's newest and most exciting viticultural areas. Find out what makes it different, and how its unique micro-climate influences the flavor profile of the wines produced in the A.V.A.
- { } **Wine Seminar K - \$30** **1:15pm-2:30pm**
- *The Development of a New Winery* - Jaime Glenn of Villa San Juliette Winery will walk you through start to finish on what it takes to build a winery, a brand, and your wines in the market place.
- { } **Wine Seminar L - \$30** **2:30pm-3:45pm**
- *Biodynamics and Unusual Food and Wine Pairings*- Jack Tankesly of Ceago Vineyard will discuss organic and biodynamic wine & food pairings from his book, "Breaking all the Rules."
- { } **Pastry Demonstration featuring David Nolan - \$30** **3:45pm-5:15pm**
- Executive Pastry Chef of the Ritz-Carlton/Tysons Corner, David Nolan will introduce seasonal berries into three separate desserts you can learn how to make – and sample the results.
- { } **Wine Seminar M - \$30** **5:15pm-6:30pm**
- *Walla Walla Valley - The Perfect Climate for Wine*. In this seminar presented by Kim Clothier of L'Ecole No. 41, you'll discover Washington State's acclaimed Walla Walla Valley AVA. Walk through the history, geology, climate, soils, sustainable farming practices and wines from their Estate Seven Hills Vineyard.
- { } **Feast from the Four Corners - \$65** **7:00pm-9:30pm**
- Join us as we sample food and wine from all over the world. Complete with five culinary experts waiting to wow your taste buds, great door prizes and an incredible silent auction to benefit local programs, you won't want to miss this spectacular event!

See pinehurstwinefest.com for a complete list of featured wineries at each Grand Tasting.

SPECIAL GUEST AND FEATURED WINE EXPERT:

Luis Torres – Co-Founder, Academy of Wine, Constellation Wines

Master of Ceremonies and Seminar Presenter

FEATURED CHEFS

Jeff Mosher - Executive Chef, Robert Mondavi Winery

David Nolan – Executive Pastry Chef, Ritz-Carlton/Tyson's Corner

PARTICIPATING CHEFS

Jonathan Luft - Intercontinental Tampa

Brett McKee- Oak Steak House, Charleston, S.C

John Tharpe- Bleu Restaurant, Winston-Salem

Mike Lee – Mura/Sona Japanese Restaurants, Raleigh

Warren Lewis- Chef Warren's, Southern Pines

Mark Elliott – Elliott's on Linden, Pinehurst

Thierry Debailleul - Exec. Chef, Pinehurst Resort

Adam Axman – 1895 Grille at Pinehurst

Barry Gladman – Carolina Dining Room at Pinehurst

Adam Hinderliter – Centennial Dining Room at Pinehurst

Matt Avery- Pastry Chef at Pinehurst

PRESENTING WINE EXPERTS

Master of Ceremonies Luis Torres – Academy of Wine,
Constellation Wines

Brian Koziel - Master Sommelier, Constellation Wines

Randy Caporoso- *Sommelier Journal*

George Foote - Wine Educator, Chateau Ste. Michelle

Farid Himeur – Principal, Gruet Winery

Curtis Strohl – Ancien Winery

Stefen Stoltysiak – Rodney Strong

Kim Clothier – L'Ecole 41

Tom Johnson – Silver Oak Winery