

Pinehurst 22nd Annual Labor Day Food and Wine Festival

September 2-September 6, 2010

(One registration form per person or couple)

Fax your completed form to 910.255.3366 or mail to:
Pinehurst Resort / PO Box 4000 / Pinehurst, NC 28374 / Attn: Wine Festival

Pinehurst.winefest@pinehurst.com

Have you made your room reservation? Yes/No – to make your reservations, please call 1.800.487.4653
Have you attended the Food & Wine Festival in previous years? Yes/No (circle) No. of years attended_____

Full Name(s) _____

Address _____

City _____ State _____ Zip _____

Telephone _____ (e-mail) _____

Arrival Date _____ Departure _____

Children's names and ages _____

Don't forget to ask about our KidsClub and other children's activities, as well as specials in the Spa!

Please check the events you'll be attending (if a couple, please specify who is attending). Remember, only 1 choice is allowed when more than 1 seminar is available in any given time slot – seminars generally last at least 1 hour.

THURSDAY – September 2

- { } **Festival Focus Wine Competition** **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 9 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** **6:00pm-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 3

- { } **Boutique Winery Private Tasting** **11:00am-12:30pm**
- Join Country Vintner for a private tasting from their stellar portfolio of up and coming boutique wineries.
- { } **Wine Seminar A** **1:45pm-3:00pm**
- *Food & Wine Pairing 102* with Randy Caparoso, Editor of Sommelier Journal – Discover the amazingly diverse world of barbeque and how different wines interact, given the different sensations of the sauces and meat types.

- { } **Meet and Greet Champagne Reception** **3:30pm-4:30pm**
 - Join us for a toast of bubbly in the Ryder Cup to meet your fellow festival friends, the Wine Fest team, our presenting chefs and wine experts. Question the team and get insider tips on the weekend. Presented by Biltmore.

- { } **Wine Seminar B** **4:30pm-6:00pm**
 - *New wines in the market, their unique AVA's and style* presented by Liz Cooper of DS Trading Inc. Dive into the new world of wines that have old world flair and learn about the unique factors that make them exceptional.

- { } **Wine Seminar C** **4:30pm-6:00pm**
 - *The New Generation of French Wines* by Thomas Meunier of Authentique Vin – Learn how the winemaking process has improved through more accurate work in the vines and what new processes of vinification are being used by winemakers today.

- { } **Wine & Food in the New Age** **7:00pm-9:00pm**
 - Friday's opening event at the Clubhouse takes a very modern, new age twist in the wine and dine category. Prepare to be wowed right from the beginning.

- { } **Grand Dessert Buffet and Tasting** **9:00pm-11:00pm**
 - Award-winning Pastry Chef Matt Avery presents a confectionary delight, complete with dessert wines.

SATURDAY – September 4

- { } **Culinary Demonstration** **9:00am-10:30am**
 - With a passion for fresh ingredients and multi-cultural flavors, Gene Briggs, Executive Chef at Blue Restaurant and Bar, will electrify you and your taste buds during this exciting demo.

- { } **Wine Seminar D** **10:30am-11:45am**
 - Luis Torres presents *Washington Wine: The State of a Great Wine Industry*. Enjoy an interactive review of the history, laws, and wine regions of Washington State. This presentation includes a special tasting of the luxury tiers from Hogue Cellars and will include a special surprise which is not to be missed.

- { } **Luncheon – The Old World: From France to the Mediterranean** **12:00noon-1:30pm**
 - Let Chef Gene Briggs, Pinehurst Executive Chef Thierry Debailleul and Chef Lisa Bott whisk you away to the flavors of the old world, paired with selections from Villa San Juliette.

- { } **Wine Seminar E** **1:45pm-3:00pm**
 - *The Wine Style of the Future: Modern and Traditional Winemaking Working Together* with Greg Fowler of Constellation Wines. In this interactive presentation, you'll taste selections from prestigious grape growing areas of California and learn the winemaking techniques that influence the ultimate style of a wine.

- { } **Wine Seminar F** **1:45pm-3:00pm**
 - *Malbec and Argentina's High Altitude Vineyards* by William Davis of Catena - one of the first pioneers of the high-altitude method, learn what Catena discovered and hear about what made Malbec and Argentina one of the fastest rising stars in wine-making today.

- { } **Wine Seminar G** **3:15pm-4:30pm**
- *Designing Your Meal with Wine in Mind* presented by Greg McIntosh and Chef Colin Crowley of Terlato Wines International. Featuring a short culinary demo, learn how good food and great wine come together to make both even more spectacular.
- { } **Wine Seminar H** **3:15pm-4:30pm**
- Curtis Strohl with Ancien presents “*Napa Valley Rocks*”, a tasting of different wines grown on various Napa soils with a discussion of soil types, vineyard and terroir and the effect that these have on finished wines.
- { } **Wine Seminar I** **4:45pm-6:00pm**
- Lawrence Lohr, Director of Wine Education at J. Lohr, takes you on a trip through the *California Central Coast Appellations*, with focus on Paso Robles and Arroyo Seco, their impact on wine flavor and why it is that J. Lohr’s vineyard-driven wines are such outstanding examples of the appellations in which the grapes are grown.
- { } **Walk Around & Wine Tasting** **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 Cardinal Ballroom.
- { } **Grand Gourmet Gala Dinner – Tradition deconstructed** **8:00pm-11:00pm**
- Celebrate in style with our formal (black tie optional) gourmet dinner. This elegant four-course dinner featuring four 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. Doors open for seating at 7:30pm.
- { } **Prestige Dinner featuring Scott Howell** **8:00pm-9:30pm**
- Only 24 people can participate in this elite dining experience, featuring the prestige wines of Schramsberg Vineyards and the 4-course dinner featuring Scott Howell, Executive Chef of Nana’s in Raleigh. Join us in the new 1895 Grille Wine Room in the Holly Inn for this very special white-glove experience. (\$125 upgrade charge per person). Shuttles available.

SUNDAY – September 5

- { } **The Ultimate Champagne Brunch** **11:30am-2:00pm**
- Champagne is served at noon as we feast from an incredible buffet in the Carolina Dining Room.
- { } **Wine Seminar J** **1:15pm-2:30pm**
- George Denka, President of Shelton Vineyards, presents “*Battle of the Valleys*” - an entertaining and interactive blind tasting of East Coast vs. West Coast varietals. Experience a comparative tasting of wines representing various well-known AVAs from around the U.S.
- { } **Wine Seminar K** **1:15pm-2:30pm**
- Join Scott Daniel, Wine Director of Blue Restaurant and Bar for *Hip Summer Sips – The OTHER White Grapes*. Featuring stunningly refreshing white varietals, you’ll experience some of the more unique flavors in the world of white wines today.
- { } **Pastry Demonstration** **2:30pm-3:45pm**
- Featured on the Food Network, Florian Bellanger, Executive Pastry Chef and co-owner of Mad-Mac, is sure to tempt your sweet tooth and surprise your senses during this exciting demo.

- { } **Wine Seminar L** **3:45pm-5:15pm**
- *Cheese and Wine Pairing* with Jaime Glenn of Villa San Juliet – take a journey through the delightful pairings of cheese and wine, a combination that’s been around since ancient times.
- { } **Wine Seminar M** **5:15pm-6:30pm**
- *A Trip through Sonoma County* by Max Vater of Alexander Valley Vineyards – discuss the major AVAs of Sonoma and savor the specific varietals in which each AVA is noted for.
- { } **Taste of the South Soiree** **7:00pm-9:30pm**
- Join us as we sample food and wine from all over the Carolinas. 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!

Additional Information:

- For additional information about the wine festival, call 910.235.8708 or send an e-mail to pinehurst.winefest@pinehurst.com. Information will also be posted to pinehurstwinefest.com
- **Wine Mart** will be open Friday and Saturday from 10am until 9pm, Sunday from 12noon until 9pm, and Monday from 9am-11am. All wines purchased at Wine Mart will be at cost plus 10% + tax. Wine Experts will be available at Wine Fest Central/Wine Mart throughout the weekend.
- Fed Ex will ship your wine home from the wine mart. Costs will depend on weight and amount to be shipped at your expense. Check with Wine Mart for more details upon arrival.
- A silent auction benefiting the Moore County Chapter of the American Red Cross and the culinary programs at Sandhills Community College and Pinecrest High School will be held Sunday evening at the Taste of the South. Door Prizes will be posted in Wine Central and winners will be displayed as prizes are awarded throughout the weekend, all by Saturday evening.
- **NEW THIS YEAR:** The Spa and La Bella Donna Minerals will be offering complimentary 30-minute mineral makeovers to Wine Fest guests on Friday and Saturday. You must have a reservation. To book Spa appointments and makeovers or tee times, call 1.800.487.4653, option #3.
- All events are resort/business casual attire, with the exception of the Grand Gourmet Gala, which is formal/jacket and tie required, and black tie optional.
- You must be 21 years of age or older to attend dinners, seminars, and tastings.

[See pinehurstwinefest.com](http://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

Florian Bellanger –
Executive Pastry Chef/co-owner Mad-Mac
Gene Briggs –
Executive Chef, Blue Restaurant and Bar, Charlotte

PARTICIPATING CHEFS

Scott Howell – Nana’s
Colin Crowley – Terlato Wines International
Jonathan Luft - Intercontinental Tampa
Mark Elliott – Elliott’s on Linden, Pinehurst
Thierry Debailleul - Exec. Chef, Pinehurst Resort
Adam Hinderliter – Centennial Dining Room at Pinehurst
Matt Avery – Pastry Chef at Pinehurst
Ryan Payne – Magnolia Inn
Chris Hylton – Mint
Martin Brunner – The Bakehouse & Café
Angela Guiffrida – Deer Park Biltmore
Ashley Van Camp – Ashten’s Restaurant

PRESENTING WINE EXPERTS

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

Greg Fowler – Constellation Wines

Randy Caparoso – *Sommelier Journal*

Lawrence Lohr – J. Lohr Vineyards and Wines

Thomas Meunier – Authentique Vin

Scott Daniel – Blue Restaurant and Bar

Greg McIntosh – Terlato Wines International

Max Vater – Alexander Valley Vineyards

Jaime Glenn – Villa San Juliette Winery

George Denka – Shelton Vineyards

William Davis – Bodega Catena Zapata

Liz Cooper – DS Trading Inc.

Curtis Strohl – Ancien Winery