

# 23<sup>RD</sup> ANNUAL LABOR DAY FOOD & WINE FESTIVAL

September 2-5, 2011

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## FRIDAY –September 2

### **Wine Tasting & Competition** - 2:00pm-3:00pm

Be part of the action for an interactive wine competition. Guests serve as judges to score wines in 10 different categories.

### **Champagne Reception** - 3:30pm-4:30pm

Join fellow festival guests for a toast of bubbly and meet our presenting chefs and wine experts. Question the team and get insider tips for the weekend. *Presented by Biltmore*

### **The Art of Blind Tasting** - 4:30pm-6:00pm

Nationally recognized wine expert Jim Kopp presents the secrets that sommeliers use to identify specific components which reveal the origin of wine.

### **The Wholistic Approach to Wine Making** - 4:30pm-6:00pm

Some say that the methods used for farming do not have a massive impact on wine quality as previously believed. A wholistic approach to wine making, without intervention, or dialing into the wine based on conventional taste or the hype for the year. Presented by Debra Lewis with Vintage 59 imports

### **Wine and Dine Reception** - 7:00pm-9:00pm

Enjoy this opening event and Saber Ceremony overlooking the fairways of Pinehurst on the clubhouse veranda. The event features tastings prepared by the Pinehurst Resort culinary team, led by Resort Executive Chef, Thierry Debailleul.

*\*Price includes ticket for the Grand Dessert Buffet and tasting.*

### **Grand Dessert Buffet and Tasting** - 9:00pm-11:00pm

Award-winning Pastry Chef Matt Avery presents an array of confectionary delights, complemented by fine dessert wines.

## SATURDAY – September 3

### **Culinary Demo Luncheon** - 11:30am-1:30pm

Enjoy culinary demonstrations from three featured chefs at this interactive lunch event.

### **Global Thinking & Local Drinking: World Class Wines from NC** - 1:45pm-3:00pm

Mark Friszolowski, Winemaker of Childress Vineyards & Chair of the NC Grape Council, hosts this Q&A format panel discussion & tasting with Bernard Delille, winemaker for Biltmore Estate, & Chris Cunningham, VP of Sales & Distribution for Shelton Vineyards. Taste for yourself how centuries of experience & modern advancements have placed NC among the top US producers of fine wine!

### **Pigs and Pinot Noir** - 1:45pm-3:00pm

Luis Torres Master of Ceremonies/Director of Education Constellation Academy of Wine East Coast welcomes you to a Food and Wine experience designed to give you a deeper understanding of Pinot Noir. Enjoy a mini degustation of recipes showcasing North Carolina's great pork producers as you answer the question: "Can Pinot Noir adapt to some of the most challenging presentations of pork, smoking, and North Carolina BBQ?" This presentation includes a surprise recipe from Chef Thierry and a guest appearance from one of North Carolina's best pork producers

### **Evolution of the Wine Glass** - 3:15pm-4:30pm

World renowned Riedel Glass Company explains how the perception of wine has changed through the evolution of glassware production. This session includes a set of 4 Riedel glasses. (\$25.00 Surcharge)

### **The Great Rieslings of Alsace** - 3:15pm-4:30pm

12<sup>th</sup> Generation Winery Director, Jean Trimbach leads an in depth discussion on what differentiates the Rieslings of Alsace. Come try five different Rieslings including Grand Cru Rieslings, paired with the perfect cheeses.



***Discover New Zealand through the Eyes of a Pioneer - 4:45pm-6:00pm***

George Foote, National Wine Educator for Ste. Michelle Wine Estates discusses the story of the iconic Villa Maria winery in New Zealand founded in 1961 by George Fistonich.

***Castello di Fonterutoli: Building the Perfect Chianti – 4:45pm-6:00pm***

Francesco Mazzei, owner of Castello di Fonterutoli, one of Chianti's most famous estates, shares the secret to making the world's finest Chianti. Taste the idiosyncrasies of 5 different Sangiovese's from 5 different vineyard parcels used to make Fonterutoli's flagship wine, and then blend your own creation!

***Walk Around & Wine Tasting - 6:30pm-8:00pm***

Our second Grand Tasting of the festival is a precursor to our gourmet dinner. Enjoy samples of top vintages from participating wineries.

***Grand Gala Dinner - 8:00pm-11:30pm***

Celebrate in style with our formal gourmet dinner. Enjoy four courses expertly paired with premier wines, allowing you to sample and savor the best in haute cuisine.

*\*End the night on the dance floor with live music by Big Daddy Rhythm and the Heavyweights,*

*The theme of the night is: everything white. Guests are encouraged, but not required to wear white clothing.*

*Doors open for seating at 8:00pm sharp.*

**SUNDAY – September 4**

***The Ultimate Champagne Brunch - 11:30am-2:00pm***

Enjoy Champagne at noon and feast from an expansive buffet.

***Paul Hobbs Sets the Stage for Napa Cabs - 1:15pm-2:30pm***

Stephanie Harris, Eastern Regional Sales Manager presents a structured tasting and an in-depth look at trend-setter Paul Hobbs flagship Napa Cabernet Sauvignons. Guest will have the opportunity to sample five Cabernets which includes a non-released 2009 barrel sample.

***South Africa-Keen to be Green - 1:15pm-2:30pm***

Zingo Munger from Cape Classics introduces South African wines. He explains how South Africa is an emerging wine exporter focusing on sustainability programs and how they have become one of the forerunners in the Organic, Sustainable and Green movements in the world.

***PURE: The Wine Club of the PGA - 2:30pm-3:45pm***

President and Cellar master Paul Kalemkarian discusses the growing landscape of wine labels by Professional Golfers. He will expand on regional differences in the wines and the philosophies of each golfer.

***Cambria Gone Clonal - 3:45pm-5:15pm***

Matthew Brown, Regional Director of Majestic Fine Wine discusses the idea of Clones, specifically with Pinot Noir from Cambria Estate Winery in the Santa Maria Valley. Take an in-depth look at the characteristics each clone brings to the finished product.

***Highly Rated Wines You Never Knew Were Organic - 5:15pm-6:30pm***

Andrew Raifasisen explores Flora Springs Winery and uncovers 90-point rated Robert Parker Cabernet Sauvignons that are certified organic.

Moore County Chamber and Pinehurst Resort present:

***“The Culinary Showcase” - 6:00pm-8:30pm***

Top chefs from the Sandhills compete for the Culinary Cup. Enjoy various entrees and desserts prepared by 18 Moore County restaurants, accompanied by an array of wines.

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Call **800.487.4653** for package details and to make reservations!

Tickets to individual events are available for purchase on [www.shoppinehurst.com](http://www.shoppinehurst.com).