

# SCHEDULE

February 8-10, 2019



## FRIDAY | 8<sup>TH</sup>

- 7:00pm** **Cakebread Cellars Wine Dinner\***  
**Hosted by TBD (Cru)**  
\$125/person<sup>tax</sup> (pay at event). Reservations required.  
Limited seating available.
- 7:00pm** **Two Mountain Winery Dinner\***  
**Hosted by Matt Rawn Owner and Winemaker**  
(Heritage) \$95/person<sup>tax</sup> (pay at event).  
Reservations required. Limited seating available.

## SATURDAY | 9<sup>TH</sup>

- 11:15am-12:15pm** **Culinary Classes & Wine Seminars #1**
- Riedel Glass Tasting with Miner Wines  
Additional \$55 (fee includes glass set of 4)  
(Norway Center)
  - Blind Tasting: Comparison of Single Varitals from Different Countries  
(Lake Margaret - Gull Lake Center)
  - Argentina; More than Malbec with Grape Beginnings  
(Oak Room - Norway Center)
  - Science of Mixology 101 with Lee Egbert from Dashfire Bitters  
(Lake Itasca - Gull Lake Center)
  - Napa vs Sonoma with Trinchero Estates  
(Birch Room - Norway Center)
  - Loide' Oils & Vinegars Bloody Mary Demo  
(Lake Edward - Gull Lake Center)
- 12:30pm-2:00pm** **Keynote Speaker with Food & Wine Celebrity Jamie Malone**  
Jamie Malone is Head Chef and Co-founder at Grand Cafe and Eastside in Minneapolis, MN and has great success by her several awards and being a James Beard Nominee.  
(Ballroom - Gull Lake Center)
- ProStart High School Cooking Challenge**  
(Ballroom - Gull Lake Center)
- Grand View's Soup Challenge (Lunch)**  
(Ballroom - Gull Lake Center)

## SATURDAY | CONTINUED

- 2:00pm-3:00pm** **Culinary Classes & Wine Seminars #2**
- The Three V's of Vino: Viognier, Vermentino, and Verdejo with Cheese Pairings by Jason Kallsen from Twin Cities Wine Education  
(Lake Margaret - Gull Lake Center)
  - Science of Mixology 101 with Lee Egbert from Dashfire Bitters  
(Lake Itasca - Gull Lake Center)
  - Napa vs Sonoma with Trinchero Estates  
(Birch Room - Norway Center)
  - Let's Do France! A Tour with the Importer with Joe Kotnik from Rootstock Wines  
(Oak Room - Norway Center)
  - Loide' Oils & Vinegars Party Punch Demo  
(Lake Edward - Gull Lake Center)
- 3:30pm-4:30pm** **Culinary Classes & Wine Seminars #3**
- Napa AVA's by Cakebread Cellars Wine  
(Birch Room - Norway Center)
  - Loide' Oils & Vinegars Antipasta Party Platter Demo  
(Lake Edward - Gull Lake Center)
  - Bubbles and Bites with Heather Howard from Moët Hennessy  
(Norway Center)
  - Washington Wines with Two Mountain Winemaker  
(Lake Margaret - Gull Lake Center)
  - Spain, Tour the Iberian Peninsula with Torres  
(Lake Itasca - Gull Lake Center)
  - Let's Do France! A Tour with the Importer with Joe Kotnik from Rootstock Wines  
(Oak Room - Norway Center)
- 5:30pm-8:30pm** **Grand Tasting**  
(Gull Lake Center - Ballroom)

## SUNDAY | 10<sup>TH</sup>

- 9:00am-11:30am** **Champagne Brunch**  
Package Guests Only (Gull Lake Center - Ballroom)