



SCHEDULE

March 3-5, 2023

Sign-up is required on all classes/seminars.



FRIDAY | MARCH 3RD

6:00pm | **Zenato Wine Dinner** (Cru)

\$100/person+tax (pay at event). Limited seating available. Reservations required. 218-963-8756

7:00pm | **Caymus Vineyards Wine Dinner** (Heritage Room)

\$130/person+tax (pay at event). Limited seating available. **SOLD OUT**

SATURDAY | MARCH 4TH

9:00am | **Yoga** (Discover - North)

11:00am-12:30pm | **Keynote Speakers** (Ballroom - Gull Lake Center)

Thomas Begnaud, Mr. Paul's Supper Club in Edina and Joy Summers, Food & Drink Reporter for Star Tribune

11:00am-12:30pm | **ProStart Cooking Demo and Grand View Lodge Soup Challenge** (Ballroom - Gull Lake Center)

12:30pm-1:30pm | **Culinary Classes & Wine Seminars #1**

Riedel Glass Tasting | Buenavista Winery \$60/person (includes glass set of 4 - \$158 value) (Norway Center)

Presented by Maribeth Baumberger, Riedel

Sips Ensemble Presents "Different Shades of Rose" (Birch Room - Norway Center)

Presented by Michael and Vanessa De Courcy, WSET Certified wine educators and owners of Sips Ensemble LLC

Learn about the four primary methods for producing rosé wine, including the direct press, maceration, blending, and saignée methods. As we learn, we'll taste through four rosé wines, each from different winegrowing regions and each produced using one of these four primary methods of production. You'll have an opportunity to compare and contrast across the different resulting styles and discover which may appeal most to your own personal palate.

SloCro: The Exciting Present Moment in Slovenian & Croatian Wines (Lake Itasca - Gull Lake Center)

Presented by Erin Ungerman, Director of Sales, New France Wine Co.

There's a lot of stuff happening in Slovenia and Croatia, and Erin is here to bring you up to speed! Both countries have winegrowing terrior praised since Ancient times, but in the last centuries the quality has been muted by political systems in place. Independence from Yugoslavia in the early nineties freed wine estates to bottle and sell their own wine, and since then the scene and the quality have exploded. Both countries hold varying climates and landscapes, from Mediterranean coastal cliffs and islands to continental inland rolling hills. Learn how this varied geography and youthful winemaking energy is shaping the phenomenal (and largely under the radar) wines today.

Vin de Cuisinier (Lake Margaret - Gull Lake Center)

Presented by Weston Smith, Director of Fine Dining, Grand View Lodge

How to throw away the cooking wine and start cooking wine! Wine is food. How can you use it like an ingredient? Weston will break out the nice stuff to show you what you're missing when you cook with "cooking wine".

2:00pm-3:00pm | **Culinary Classes & Wine Seminars #2**

Cheese and Wine (Ballroom - Norway Center)

Presented by General Manager, Tom Otto of Prairie Farms Cheeses | Pete Voshell & Scott Lindman with Paustis Wine Company

Tasting four cheeses paired with four wines.

Sparkling Wines of the World (Birch Room - Norway Center)

Presented by Michael and Vanessa De Courcy, WSET Certified wine educators and owners of Sips Ensemble LLC

Raise your hand if you love bubbles! If your hand is up, or if you're interested to learn more, please join Michael and Vanessa De Courcy in an exploration of the diverse world of sparkling wine. In this seminar, we'll discuss the different methods for making bubbly, identify key production regions, and taste four examples across a spectrum of winemaking methods, varieties, and styles.

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2:00pm-3:00pm | Culinary Classes & Wine Seminars #2

Understanding Sake (Lake Itasca - Gull Lake Center)

Presented by: Tyler Staples, Level II Advanced Sake Professional, New France Wine Co.

Is sake still a nebulous, rice-based foreign drink to you? One that maybe you bypass due to a 'bad experience' in college? You're not alone! But be prepared to learn what you've been missing! Tyler Staples, who has spent time in Japan studying the art of sake, will guide us through how it is made and the importance of place, the different styles and what to look for in flavor, mouthfeel and aroma, and how to serve and enjoy. We'll taste a diverse selection that showcases the depth of variety in this exciting, historic, and delicious beverage.

French Wines (Oak Room - Norway Center)

Presented by Zach Zilm, Midwest Regional Manager at Michael Corso Selections

Wines have this incredible capability of transporting you. Travel to France with Zach to taste artisan French wines from small family winemakers with fierce authenticity.

Wine Should Not Be Stressful Presented by Stephan Braun with Winebow (Heritage)

A class featuring wine varietals you may not be familiar with, but we think you'll love. Along with an open forum of Q & A for any questions you've always wanted to ask about wine.

3:30pm-4:30pm | Culinary Classes & Wine Seminars #3

Cheese and Wine (Ballroom - Norway Center)

Presented by General Manager, Tom Otto of Prairie Farms Cheeses | Pete Voshell & Scott Lindman with Paustis Wine Company

Tasting four cheeses paired with four wines.

Salomon Undhof, An Austr(al)ian Legend (Lake Margaret - Gull Lake Center)

Presented by Ashley Hausman, Master of Wine

Austria? Australia? The Salomon's do both! Join Ashley Hausman, Master of Wine, for a deep dive into the history of Austrian winemaking told through the story of Salomon Undhof, one of the oldest family wineries in the country. Founded in 1792, the family has been crafting Gruner Veltliner and Riesling on the terrasses of the Danube River for generations, making honest and traditional expressions of the varieties from some of the best vineyards in the Kremstal. Bert Salomon, the 8th generation to lead the estate, has expanded into Australia, seeing the promise of the Finniss River on the southeast shoulder of the Adelaide hills, where they make world class Shiraz. Join us this special opportunity to be guided through these exceedingly beautiful and long-lived whites and elegant reds by one of the best wine educators in our country.

Revana Family Wines (Lake Itasca - Gull Lake Center)

Presented by Sam Dungan, National Sales Manager at Revana Family Vineyards.

Revana Family Vineyard was established in 1997 and is part of a portfolio of wine-growing estates that were founded by Houston Cardiologist and Sole Proprietor, Dr. Madaiah Revana, who immigrated to the United States from India in 1973. His vision has been to produce world-renowned, site-specific wines from exceptional vineyards. He has accomplished exactly that with three remarkable brands, each named on Wine Spectator's Top 100 lists and located in California's Napa Valley, Oregon's Willamette Valley, and Argentina's Uco Valley.

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5:30pm-8:30pm | Grand Tasting Event (Ballroom - Gull Lake Center)

Sample a vast array of wines from around the world and a variety of culinary flavors delicately prepared by our talented chefs.

SUNDAY | MARCH 5TH

8:30am-10:30am | Champagne Brunch (Ballroom - Norway Center)

Taste different bubbles from The Wine Company, Maverick Wine Co, and Winebow

