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TASTE OUR TERROIR IN LIVERMORE VALLEY WINE COUNTRY JULY 21-24

The French term terroir expresses “a sense of place,” the way local conditions of land, climate, culture and technique combine to create wine attributes specific to a region.

Livermore Valley, Calif.— Livermore Valley’s premier food and wine affair, Taste Our Terroir, will span four delectable days in 2016 as the historic region celebrates and educates wine lovers about its unique “taste of the land” July 21-24. Over the four days, Livermore Valley wineries will offer eleven different events, including the popular food and wine pairing competition, cooking demonstrations wine tasting seminars and vineyard tours. VIP tickets grant early access to Thursday’s food and wine pairing competition, and many wines featured in the competition will be available for immediate purchase at the event. All event tickets are on sale now at www.LVwine.org.

Taste Our Terroir 2016 will begin Thursday night, July 21, 5-9pm, with the region’s signature event, the annual quest for food and wine pairing excellence at Casa Real in Pleasanton. Eighteen Livermore Valley winemakers have partnered with Bay Area chefs to compete for honors. Experts Fred Swan of the San Francisco Wine School, culinary instructor and author Linda Carucci and Catherine Fallis of Planet Grape® LLC (see bios below) will sample the gourmet pairings in a blind tasting before awarding Most Innovative Pairing, Judges’ Best Pairing and Best Classic Pairing.

Guests will have the opportunity to taste the 18 pairings, bid on luxurious silent auction items, enjoy decadent desserts presented by Sysco and cast two votes in the People’s Choice competition for the best red and white wine pairings. VIP tickets (\$125 until sold out) grant access to the event at 5pm (one hour early). General admission tickets are \$85 in advance and \$95 after July 14 at www.LVwine.org. This event sells out every year—there will be no tickets available at the door.

On Friday, Saturday and Sunday, wineries across Livermore Valley will host cooking classes, blending sessions, vineyard tours and other unique experiences highlighting the region’s terroir. Visit www.LVwine.org for tickets and details on all events, which include:

Friday, July 22

Lunch and Learn: Pairing Summer Risotto

12pm – 2pm at John Evan Cellars/Big White House Wines

This interactive lunch experience will give you the skills needed to make your own Summer Risotto and pair it with an impeccable wine. Linda Carucci, author of *Cooking School Secrets for Real World Cooks*, will demonstrate the preparation of a vegetarian risotto prepared with local, seasonal produce. Embark on an interactive guided pairing with a flight of three Big White House and John Evan Cellar wines as you enjoy your lunch. Leave equipped with the skills to create your own food and wine pairings for a perfect summer luncheon. [\$45]

Chomped: A Whole Foods Mystery Challenge

4-6pm at Whole Foods Market Dublin

Watch the dramatic competition unfold as four wineries and restaurants are randomly partnered to compete for the title of Chomped! Champion. Each chef will be given the same basket of ingredients to create the perfect small plate. Winemakers will come prepared with 3 wines that could pair with the given ingredients and then work with their partner chefs to create an awesome pairing. Guests will be the judges and decide who will be the Chomped! Champion. [\$55]

A Wine Country Progressive Dinner

6:30-9:30pm at Fenestra Winery, Garre Vineyards, and Eagle Ridge Vineyard

Take an evening tour through Livermore Valley as the warm afternoon sun sets and the vineyards begin to cool. Start your evening at Fenestra Winery with hors d'oeuvres and a salad on their historic property. Once finished, ride the Livermore Wine Trolley to Garre Vineyards and Winery to enjoy your dinner al fresco on their new patio. Board the trolley again to finish the evening at the rustic Eagle Ridge Vineyard barn—a sunset view over Livermore Valley and dessert paired with Port. This is one evening you will not soon forget! [\$125]

Saturday, July 23

Taste our Terroir Through Wine and Food

10:30am-1pm at Wente Vineyards (on Arroyo)

Join 5th generation winemaker Karl Wente and Master Gardener Diane Dovholuk for an in-depth “taste of the land.” Sip on wines created in the very soil you are standing on as Karl Wente guides you through the vineyards. Then, rest your feet and feast on a delectable meal made with fresh ingredients from Wente Vineyard’s on-site organic herb and vegetable garden. This will be a true taste of what the Livermore Valley terroir creates. [\$100]

Sauvignon Blanc & Ghielmetti Vineyard: 1 Varietal, 3 Winemakers

1:30-3:30PM at The Steven Kent Winery

Ghielmetti Vineyards enjoys a certain mystique among Livermore Valley Winemakers. Tucked away on the corner of Reuss and Tesla Roads, the vineyard is home to 10 different grape varieties, including Sauvignon Blanc. The Steven Kent Winery, 3 Steves Winery and Cedar Mountain all harvested Sauvignon Blanc grapes from Ghielmetti Vineyards in 2015 and have put their own unique style into the wines. Join the three winemakers to learn and experience the effects of different winemaking techniques with a side-by-side comparison tasting. Can you taste the differences? [\$55]

Cabernet Clones of the Livermore Valley

4-6pm at Nottingham Cellars

Livermore Valley has a rich history in Cabernet Sauvignon with Concannon Vineyard bringing Cabernet vines over from France more than 130 years ago. Did you know that Concannon Clones 7, 8, and 11 make up nearly 80% of Cabernet plantings in California? Concannon Vineyard, Nottingham Cellars, McGrail Vineyard, and The Steven Kent Winery will explore these and other single clone Cabernet Sauvignons in this educational seated tasting with the winemakers. [\$65]

The Wine Country Lobster Feed

6:30-9:30pm at McGrail Family Vineyards

Join us for a night to remember by sampling 5 Livermore Valley award winning wines while watching the preparation for a typical East Coast Lobster Bake. Then, put on your lobster bib and dig in! The table will be filled with fresh Maine lobster, prawns, sausage, corn on the cob, garlic, artichokes, potatoes, bread, and lots of butter! After this fun, family style dinner, you are invited to dance the night away under the stars with live music. Ticket includes wine tasting, lobster dinner and one bottle of wine per pair of tickets. Wine provided by McGrail Vineyards, Page Mill, Eagle Ridge, and Longevity. [\$125]

Sunday, July 24

Vine to Table: Brunch with Posada

10am-12pm at Retzlaff Vineyards and Estate Winery

Enjoy a wonderful spread among the vines at Retzlaff Vineyards, prepared by two-time Taste Our Terroir winner, Chef Eduardo Posada of Posada Restaurant. Explore six wines as members of the Taylor family describe their winemaking process and the rich history of Retzlaff Vineyards & Estate Winery in Livermore Valley. [\$95]

Better with Age, Best with Chocolate

12:30-2:30pm at Charles R

Charles R and Julio Covarrubias, a well-known grape grower and owner of Casa de Vinas, lead you through the fascinating history of Livermore Valley wine country and the journey of the grape. From the rocky soil to the process of barrel aging, learn exactly what it takes for wine to mature and how it improves with time. The guided vertical tasting will allow you to taste and compare wines of the same varietal, from the same vineyard, over different years. Then, enjoy the elegance and complexities in the flavors of the wines when paired with chocolate. [\$45]

An Exploration of Port: From Portugal to Livermore Valley

3-5pm at Cedar Mountain Winery

Cedar Mountain winemaker Earl Ault will guide you through the history of Port and how it is made. Taste a variety of award-winning Cedar Mountain Winery Ports alongside other California and Portuguese Ports. Which will you prefer? [\$35]

Taste Our Terroir 2016 Judges:

Linda Carruci - Culinary Instructor and Author

Based in Oakland, Linda Carruci is an award-winning culinary instructor and author of *Cooking School Secrets for Real World Cooks*. A graduate of the California Culinary Academy, Linda went on to earn a Level 2 Intermediate Certificate in Wines and Spirits from the Wine and Spirit Education Trust.

Catherine Fallis - Wine Reviewer, Author, Speaker

Catherine Fallis, MS is the world's 5th female Master Sommelier and proprietor at Planet Grape[®] LLC, a wine consulting firm providing corporate and private tastings, restaurant wine program development and speaking services. She created her alter-ego, *grape goddess*[®], to help bring wine down to earth for consumers.

Fred Swan - Wine Writer & Educator, San Francisco Wine School

Fred Swan is a San Francisco Bay Area-based wine writer and educator. He holds a diploma from the Wine & Spirit Education Trust, and is a Certified Sommelier, California Wine Appellation Specialist and Certified Specialist of Wine. His writing and reviews appear in *The Tasting Panel*, *Somm Journal*, *Snooth*, PlanetGrape.com and NorCalWine.com.

About Livermore Valley Winegrowers Association

The Livermore Valley Winegrowers Association is a 501(c)6 organization that supports the wineries, growers and members in the Livermore Valley American Viticultural Area through educational and marketing programs. The organization is dedicated to advancing, protecting and promoting the quality wines, vineyards and experiences of Livermore Valley Wine Country. For information, please visit www.LVwine.org.

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