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### **TASTE OUR TERROIR IN LIVERMORE VALLEY WINE COUNTRY JULY 25-28**

*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. (June 6, 2019)—Taste Our Terroir Weekend, Livermore Valley’s premier food and wine affair, returns for four delectable days in 2019 as the historic region celebrates and educates wine lovers about its unique “taste of the land.” From July 25 to 28, Livermore Valley wineries will offer nine events, including the popular food and wine pairing competition, sparkling wine and rosé events, a falconry demonstration, sustainable garden tours and a blind tasting seminar. VIP tickets grant early access to Thursday’s food and wine pairing competition. All event tickets are on sale now at [www.LVwine.org](http://www.LVwine.org).

**Taste Our Terroir Weekend 2019 will begin Thursday night, July 25, 6-9pm** with the region’s signature event, the annual quest for food and wine pairing excellence at Casa Real in Pleasanton. Seventeen Livermore Valley winemakers have partnered with Bay Area chefs to compete for honors. Experts Ethan Fletcher of *Diablo Magazine*, wine and travel writer Jill Robinson and Mike Dunne of *Dunne on Wine* will sample the gourmet pairings in a blind tasting to award Most Innovative Pairing, Judges’ Best Pairing and Best Classic Pairing.

Guests will have the opportunity to taste all of the 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 (\$130 until sold out) include a sparkling wine reception at 4:30pm with wineries pouring on the patio and access to the pairings at 5pm (one hour early). General admission tickets are \$85 in advance and \$95 after July 1<sup>st</sup> at [www.LVwine.org](http://www.LVwine.org). Valet parking is available for an additional \$20 per ticket. 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 unique experiences highlighting the region’s terroir. Visit [www.LVwine.org](http://www.LVwine.org) for tickets and details on all events, which include:

#### **Friday, July 26**

##### **WENTE LUNCH IN THE GARDEN**

10:30am-1pm at Wente Vineyards

Join Master Gardener Diane Dovholuk on a tour of the sustainable Wente garden. Guests will partake in a three-course lunch, paired with Wente wines in the Veranda Dining Room, at the new Vineyard Table! Wine Director Jorge Tinoco will guide you through the pairings. Limited to 24 people. [\$105]

##### **BEHIND THE BUBBLES**

5pm-7pm at Page Mill Winery

Discover the behind-the-scenes work that goes into making Page Mill’s Blanc de Blanc. Winemakers Dane and Michael will walk you through the process of creating a timeless sparkling wine in the traditional method. End the night with a sabering lesson! Each guest will have the opportunity to learn how to saber a bottle of bubbly. [\$55]

## **Saturday, July 27**

### **SECRETS OF A SOMMELIER**

1:30pm-3:30pm at McGrail Vineyards

Join Certified Sommelier Jeremy Troupe-Masi for an interactive, blind tasting experience that makes wine fun and approachable. Together, you will taste through some of Livermore Valley's heritage white and red varietals including Semillon, Sauvignon Blanc, Merlot, Cabernet Franc and Cabernet Sauvignon. Compare and enjoy wines from 3 Steves, McGrail Vineyards, Steven Kent and Wood Family Vineyards. Limited to 50 people. [\$60]

### **PAELLA DINNER**

6pm-9pm at Darcie Kent Vineyards

Enjoy an authentic family style Paella dinner provided by Ñora Concina Española at Darcie Kent Vineyards. The night will begin with wines from several Livermore Valley wineries, including Darcie Kent Vineyards, Crooked Vine Winery, Longevity Wines, Murrieta's Well and Big White House Winery. The seated dinner will begin around 6:30, after you select the bottle of wine you would like to enjoy with your dinner! (one bottle per couple) You'll also enjoy a professional Salsa dance performed by Arthur Murray Dance Studio. [\$80]

### **PORT-A-PALOOZA**

7pm-9pm at Rios Lovell Estate Winery

Have you ever wondered how port is made? Well, winemaker Dan Baldwin will answer that question. Sit in on his educational seminar of the history of Port and how it is made. Once you've become a port master you will sample a variety of Livermore Valley ports out of the barrel and pair them with delectable cheeses and a selection of chocolates provided by Gourmet Works of Pleasanton. Participating wineries include Rios-Lovell, Mitchell Katz Winery and Charles R Vineyards. [\$35]

## **Sunday, July 28**

### **FALCONRY FLY, AND WINE!**

10am-12pm at el Sol Winery

Meet and greet California State licensed falconer and Embodied Wines winemaker and owner Kimmie Orani Spears and her beautiful birds. Watch a flight demonstration in the vineyards at el Sol Winery while you sip Embodied Wines' 2016 Corset - Rosé of Pinot Noir and 2017 Chardonnay. Limited to 30 people. [\$40]

### **PINK PARTY ROSÉ BRUNCH**

11am-1pm at Retzlaff Vineyards

Rise & Rosé! Head to Retzlaff Vineyards for a fabulous brunch provided by Salt Craft. Sip rosé from Embodied Wines, Fenestra Winery, Garré Vineyard, Nella Terra Cellars, Omega Road Winery and Retzlaff Vineyards. We encourage you to dress the theme and wear pink attire. [\$65]

### **VERTICAL TASTING OF LIVERMORE VALLEY AWARD WINNING WINES**

12:30pm-2:30pm at 3 Steves

Join our San Francisco Chronicle Wine Competition Sweepstakes-Winning Wineries: 3 Steves Winery, Las Positas Vineyards and McGrail Vineyards to taste through a 3-year vertical of their signature red wines. Guided by the winemakers, you will taste 9 wines and learn what it takes to make one of the best wines in the United States. Cast your vote for your favorite vintage and varietal in this fun and educational tasting. [\$60]

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