

21ST ANNUAL

Santa Fe Wine & Chile Fiesta

SEPTEMBER 21—25, 2011





WEDNESDAY

Guest Chef Luncheon: Eric DiStefano, Coyote Cafe & the Wines of Chateau Beaucastel



Elegant, bold, complex and delicious are descriptors apt for both the food of Chef Eric DiStefano of Coyote Cafe and the wines of Chateau Beaucastel. When DiStefano and Beaucastel team up

for a four-course meal one has to say: Stupendous. Chateau Beaucastel Rouge and Blanc from the acclaimed 2007 vintage will be featured. Master Sommelier Tim Gaiser, and Sandy Day, of Vineyard Brands Imports, present the wines of this historic estate.

(GC1) Noon to 2pm at Coyote Cafe (90 ppl) ~ \$125

Guest Chef Luncheon & Tour of O'Keeffe House

Tour the interior of Georgia O'Keeffe's former home in the quaint village of Abiquiu and enjoy a tour of the surrounding countryside where she painted. Then enjoy lunch, paired with wines from Bethel Heights, at the O'Keeffe Cafe in Santa Fe, next door to the O'Keeffe Museum.

(GC2) 8:00am to 3pm (22 ppl) ~ \$175 (bus from Eldorado Hotel at 8:00am - Johnson Street side)

Guest Chef Demo & Tasting: Fernando Olea, Epazote

Chef/Owner of Epazote, Fernando Olea's passion is the traditional cuisine of Mexico. Olea will serve and demonstrate how to prepare his recipe for his New Mexico Mole. Wines from D'Alfonso-Curran in Santa Barbara will be paired with Olea's dishes.

(Demo1) 11:00am to 12:30pm
Santa Fe School of Cooking (44 ppl) ~ \$50

Guest Chef Demo & Tasting: Roland Richter, Joe's Diner, Santa Fe

Chef/Owner of Joe's Diner, Roland Richter is passionate about sourcing and preparing quality local ingredients. Richter will serve and demonstrate how to stretch fresh Mozzarella using curd from the local Old Windmill Dairy. Sicilian Cerasuolo di Vittoria and Grecanico wines from Azienda Agricole COS will be featured.

(Demo2) 2:30pm to 3:30pm
Santa Fe School of Cooking (44 ppl) ~ \$50

Wine Seminar: How to Taste (and talk about) Wine Like a Master Sommelier



SFWC Fiesta welcomes Master Sommelier Emily Wines to our event. Emily joins Master Sommeliers Tim Gaiser and Joe Spellman for a fun, information-packed tasting seminar. Six outstanding wines will be poured and the trio of Masters will

provide tips on tasting like a pro, food and wine pairing techniques and more.

(WS1) 2:00pm to 3:30pm at La Fonda (75 ppl) ~ \$75

Wine Seminar: Say "Oui" to French Cheese and French Wine With Laura Werlin

Cheese expert Laura Werlin and Master Sommelier Tim Gaiser join forces at this always-popular seminar to bring you the great cheeses and wines of France. You will taste everything from the ooey-goopy to firm-style fromages Francais, and Tim will pour their perfect Gallic matches. By the end, you'll be speaking French. Well, maybe not. But at least you'll be an expert in some of the extraordinary cheeses and wines made only in France.

(WS2) 4:30pm to 5:30pm at La Fonda (75 ppl) ~ \$75

THURSDAY

Guest Chef Demo & Tasting: Joe Wrede, The Palace, Santa Fe

A *Food & Wine Magazine* Best New Chef in America, Chef Joe Wrede wielded his knives in Taos at Joseph's table for 15 years. Excitement is high for his relocation to Santa Fe to launch the reopening of The Palace. Joe demonstrates trout cooked in ghee with blue crab pico de gallo paired with Chateau D'Esclans rosés.

(Demo3) 10:00am to 11:00am Santa Fe School of Cooking (44 ppl) ~ \$50

Santa Fe Guest Chef Luncheon and Master Sommelier Throwdown!



You won't want to miss this wine pairing throwdown extravaganza when four great Santa Fe Chefs, Eric DiStefano, Joe Wrede, Tom Kerpon and Louis Moskow partner with two Master Sommeliers, Joe Spellman and Emily Wines. Each chef

chooses a wine for their course as do both sommeliers. But it is up to the guests, aside from having a fabulous meal, to vote and decide on the best pairing.

(GC4) Noon to 2pm (90 ppl) at Coyote Cafe ~ \$125

Guest Chef Luncheon: Jonathan Waxman, Barbuto, New York, NY



A Bravo TV Top Chef Master, Chef Jonathan Waxman continues to add to his illustrious career, both with his acclaimed Italian-inspired Manhattan restaurant, Barbuto, and his new cookbook, *Italian My Way*.

Celebrate both with Waxman's four-course Italian meal paired with classic Piedmont wines from Contorno-Fantino at Mark Kiffin's Compound Restaurant.

(GC5) Noon to 2pm The Compound (90 ppl) ~ \$150

Guest Chef Demo & Tasting: Charles Dale, Terra at Encantado Resort

Charles Dale, Executive Chef at Encantado Resort and former *Food and Wine Magazine* Best New Chef in America, has built a 30-year career on the masterful blending of rustic and modern cuisines. Learn new techniques for lightening up classic favorites. Enjoy Dale's tastes from the demo with the Napa Valley wines of Grgich Hills.

(Demo4) 3:00 to 4:30 SF School of Cooking (44 ppl) ~ \$50

Wine Seminar: German Riesling, Slate Makes the Difference

Nik Weis, winemaker/owner of St.-Urbanshof, by sharing seven of his Mosel Riesling wines, will show how the Riesling grape gains enormous structure and flavor when grown upon slate soils. Slate releases its minerals easily to the vines. This minerality gives structure and a refined and silky drinking pleasure, while the slate-iness binds the relatively high acidity from the Riesling grape with its natural sweetness.

(WS3) 11am to Noon at La Fonda (75 ppl) ~ \$75

Wine Seminar: Around the World of Pinot Noir (with a Blindfold!)

Pinot Noir from Oregon, California, New Zealand and Burgundy; what's the difference and can we tell them apart? Two flights of four Pinot Noirs, featuring a wine from each region, will be tasted. The first flight will be tasted open with markers and characteristics noted by MS Tim Gaiser. The second flight will be tasted blind with guests asked to pick the region. Domaine Drouhin Oregon, Maison Joseph Drouhin, Schug Carneros and Peregrene from New Zealand are the featured producers.

(WS4) 1:30pm to 2:30pm at La Fonda (75 ppl) ~ \$75

Wine Seminar: Malbec Masterclass

Our trio of Master Sommeliers help you discover why Malbec has found such an intriguing home in the high altitude Mendoza region of Argentina by tasting some of its most compelling expressions from it's top producers -- Achaval Ferrer, Pasqual Toso, Terrazas de los Andes, Bodega Catena Zapata and Colome.

(WS5) 4:00pm to 5:00pm at La Fonda (75 ppl) ~ \$75



FRIDAY

Guest Chef Luncheon & Tour of Allan Houser Sculpture Garden: Kim Müller, Real Food Nation & Megan Tucker, Amavi, Santa Fe

Experience a lifetime of work by an American master, Allan Houser, in the setting where it was created amidst stunning panoramic mountain vistas. A tour of the gardens, showcasing Houser's timeless



sculpture, will be followed by a luncheon catered by Kim Müller of Real Food Nation and Megan Tucker of Amavi, paired with wines from Richard and Thekla Sanford of Alma Rosa in Santa Barbara.

(GC6) 10:00am to 3pm (38 ppl) ~ \$135
 (bus from Eldorado Hotel at 10:00am - Johnson St. side)

Guest Chef Demo & Tasting: Michael Ginor, Hudson Valley Foie Gras

Owner of TLV Restaurant and Lola, both in Great Neck, NY on Long Island, and co-founder and Chef of Hudson Valley Foie Gras (A James Beard Award of Excellence winner) Michael Ginor has been busy since he last attended the SFWC in 2000. Michael returns in great style and demonstrates cooking techniques from Lola using his world-class duck. Tastes from the demo will be paired with Oregon Pinot Noir from Penner Ash.



(Demo5) 10am to 11:30am
 Santa Fe School of Cooking (44 ppl) ~ \$75

Santa Fe School of Cooking Walking Tours

Lace up your walking shoes and arrive hungry for the only tour of its kind. Starting at the internationally-recognized Santa Fe School of Cooking for a toast of Domaine Chandon Etoile Brut with your SFSC chef/guide, guests will head out for a tour of three of Santa Fe's most prestigious restaurants. Each stop includes a private tasting with the chef paired with wine.

Demo6: James Campbell Caruso, La Boca; Oliver Ridgeway, Inn of the Anasazi; Angel Estrada, Santacafe.

Demo7: Matt Ostrander, Luminaria; Estevan Garcia, Tabla de los Santos; Matt Yohalem, Il Piatto

(Demo6 or Demo7) 2:00pm to 4:30pm
 Santa Fe School of Cooking (20 ppl per tour) ~ \$115

Wine Seminar: Heitz Martha's Vineyard Cabernet Sauvignon Vertical Tasting

Celebrating their 50th anniversary, the historic family-owned Heitz Wine Cellars has achieved recognition as one of Napa's most renowned wineries. We are proud to honor this year's Santa Fe Wine & Chile Fiesta Honorary Wine Achievement Award Winner, Kathleen Heitz Myers. Kathleen will host a six-vintage vertical tasting of Heitz Martha's Vineyard Cabernet Sauvignon, vintages 2001 through 2006.

(WS6) 10am to 11:00am at La Fonda (75 ppl) ~ \$95

Guest Chef Demo & Tasting: Martin Rios, Restaurant Martin

A Robert Mondavi Award of Excellence winner, Chef Martin Rios will demonstrate how to make ricotta and pepper cavatelli pasta with a ragu of fresh peas and prawns. Tastes are paired with Robert Mondavi Fumé Blanc.

(Demo8) 3:30pm to 5:00pm
 Santa Fe School of Cooking (44 ppl) ~ \$50



Live Auction & Guest Chefs Luncheon

Santa Fe chefs Mark Kiffin of The Compound Restaurant and Tony Smith of Eldorado join forces with visiting chefs Michael Ginor, Jonathan Waxman and Laura Werlin for a five-course luncheon paired with wines from Heitz Wine Cellars. SFW&C Fiesta Sparkling Wine Sponsor, Domaine Chandon, will host the live auction preview with Etoile Rosé. Charitable Auctioneer David Reynolds will auction 45 wine lots.

(Live) 11:30am to 2:00pm Eldorado (125 ppl) ~ \$150



Wine Seminar: Napa Versus Sonoma 2007

Joe Spellman and Emily Wines will present eight California Cabernet Sauvignons from acclaimed 2007 vintage—four from Sonoma and four from Napa. The wines will be served blind so that you may use your skills and palate to determine which are from Napa and which from Sonoma. Judge for yourself the origin of each wine and which you prefer.

(WS7) 12:30pm to 1:30pm at La Fonda (75 ppl) ~ \$75

Wine Seminar: Sake to Me Baby!

We've all enjoyed a glass of Sake, but what makes it so unique and special? Tour the world of Sake and its styles and flavors guided by a panel of Sake experts, including one of the America's top "Sake Advanced Specialists," Santa Fean Deborah Fleig. How is Sake made? How does the type of rice affect flavor and style? What is Junmai? Daigingo? Genshu? Nigori? How do you pair Sake with food? Taste, sip and discover.

(WS8) 3:00pm to 4:00pm at La Fonda (75 ppl) ~ \$75



Reserve Wine Tasting & Auction

The best wines of the week will be featured from all 90 participating wineries. A silent auction of 50 rare wine lots will take place during the tasting. The perfect event to attend before your winery dinner at your favorite restaurant.

(RSV) 4pm to 6:30pm at Eldorado ~ \$95



SATURDAY

Guest Chef Demo & Tasting: Laura Werlin

Say grilled cheese and visions of ooey, gooey ribbons of delectable melted cheese sandwiched between butter-crisped slices



of bread come to mind. Join Laura Werlin, author of her second ode to grilled cheese, *Grilled Cheese, Please!*, for a special class dedicated to all things grilled cheese and wine. Laura will show you her method for making the very best grilled cheese sandwiches, which, of

course, you'll get to taste. And, Laura has chosen a different wine to pair with each sandwich and the cheeses in them. If only school had been this much fun.

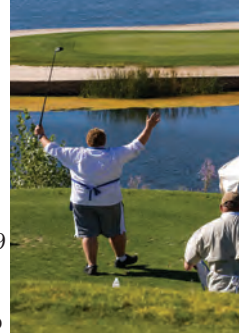
(Demo9) 10:00am to 11:30am The Santa Fe School of Cooking (44 ppl) ~ \$75

SUNDAY

The 18th Annual Gruet Golf Classic

Gruet Winery features six of their wines in a golf scramble with nine of SFWC Fiesta's great restaurants. A different sparkling wine

is paired with food from a different restaurant at every third hole, featuring Balconies on the Plaza, La Plazuela, La Casa Sena, Jinja, Quail Run, Coyote Cafe, Blue Corn, Ore House at Milagro 139 and Sleeping Dog Tavern. Green fee, cart, range balls, logo golf shirt, food, wine, and prizes for winning teams are included.



(GLF) 11am Check-In / Noon Tee Time

Towa Golf Course (15 minutes north of Santa Fe) ~ \$125

Saturday, September 24 — The Grand Food & Wine Tasting

The Wine Event with All Those Great Restaurants beckons you to spend a glorious afternoon at The Santa Fe Opera, featuring tastes from 75 of Santa Fe's finest restaurants and sips from 90 world-class wineries. The most fun you can have with a wine glass!

(BIG) 1pm to 4pm Santa Fe Opera ~ \$140 (limit 10 tickets per person)

(Park) Parking Passes (limited) ~ \$25

- No Parking Available Without a Parking Pass.
- Free continuous shuttles starting at 11:00am from, and returning to, the PERA Building at Paseo de Peralta and Old Santa Fe Trail (with free parking).



The Santa Fe Wine & Chile Fiesta

Tickets available at: santafewineandchile.org

Phone: (505) 438-8060 (to order tickets by phone)

Fax: (505) 438-7134 (to order tickets by fax)



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All tickets are non-refundable.

Program subject to change without notice.

No one under 21 will be admitted to any event.

Tickets purchased by August 31, 2011 will be mailed. Tickets ordered after August 31st may be picked up Monday, September 19th through Friday September 23rd, between 9am and 5pm, at the SFW&C Fiesta Hospitality Suite in the lobby of La Fonda Hotel.



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SANTA FE WINE & CHILE FIESTA

SFW&C Fiesta Featured Art Poster and T-Shirt available at santafewineandchile.org or at all events.

Cover: *Dionysus: a Brief History*, by Melinda K. Hall 2011, oil on canvas, 46 x 46 in. Santa Fe Wine & Chile Fiesta Featured Artist 2011. Courtesy of Melinda K. Hall and Meyer East Gallery, Santa Fe.

Who's Cooking

315 Restaurant & Wine Bar
Amavi Restaurant
Amaya at Hotel Santa Fe
Anasazi Restaurant
Andiamo!
Aztec Cafe
Azur
Balconies on the Plaza
Bert's Burger Bowl
Blue Corn Cafe
Café Café
Café Pasqual's
Castle Ranch Steakhouse
Club at Quail Run
The Club at Las Campanas
The Compound Restaurant
Cowgirl Western Bistro
Coyote Cafe
Del Charro
Dinner for Two
El Farol
Epazote
Fuego at La Posada
Gabriel's
Garbo's at Rainbow Vision

Geronimo
Il Piatto Italian Farmhouse
Izmi Sushi Restaurant
Jambo Cafe
Jinja Bar & Grill
Joe's Diner
Junction
La Boca
La Casa Sena
La Plazuela La Fonda
Las Fuentes Bishops Lodge
Luminaria
Maria's
Mariscos Costa Azul
Max's Cafe
Mine Shaft Tavern
O Eating House
O'Keefe Cafe
Old House
Ore House at Milagro 139
Osteria d'Assisi
Pranzo Italian Grill
Pyramid Cafe
Raaga
Real Food Nation

Red Sage
Restaurant Martìn
Rio Chama
Ristra
Rooftop Pizzeria
San Francisco Street B&G
Santa Fe Bar & Grill
Santa Fe Capitol Grill
Santacafé
Shohko Cafe
Sleeping Dog
Steaksmith at El Gancho
Tabla de los Santos
Terra at Encantado
Tesuque Village Market
The Palace
Restaurant at Hotel Chimayo
The Shed
Tomasita's
Tortilla Flats
Vanessie
Vinaigrette
Whole Foods
Whole Hog Café
Zia Diner



Who's Pouring

Albert Bichot
Alexander Valley
Alma Rosa
Archery Summit
Banfi Vintners
Beaulieu Vineyards
Beringer
Bethel Heights
Black Mesa Winery
Campo Viejo
Casa Lapostolle
Casa Rondeña
Chandon Sparkling
Chateau D'Esclans
Cline Cellars
Clos du Val
D'Alfonso-Curran
Diageo
Domaine Chandon
Domaine Serene
Don Quixote Winery
Duckhorn Vineyards
Elk Cove
Empson
Eric Solomon Selections
Estrella del Norte
Ferrari-Carano
Francis Ford Coppola
Frederick Wildman
Galante Vineyards
Gauchezco Vineyard
Gekkeikan Saké
Grgich Hills
Gruet Winery

Hahn Family Wines
Heitz Wine Cellars
Hess Family Estates
Hogue Cellars
Hope Family Wines
Hundred Acre
Irony Winery
J Lohr Winery
Jordan Vineyard
Joseph Drouhin
Justin Winery
K Vintners
Kendall-Jackson
Kenwood
Klinker Brick Winery
Kobrand Imports
Kunde
Ladera Winery
Layer Cake
Louis M. Martini
Lucas & Lewellen
Luigi Bosca
Luna di Luna
Meritage Alliance
Michael David Winery
Montes
Monticello Vineyards
Morgan
Murphy Goode
Newton
Palm Bay International
Paul Dolan
Peirano Estate Vineyards
Penfolds Winery

Penner-Ash
Pine Ridge
Ramey Wine Cellars
Ravenswood Winery
Raymond Vineyards
Robert Mondavi
Rodney Strong
Row Eleven Wine Co.
Rubicon Estate
Santa Fe Vineyards
Sbragia Vineyards
Schug Carneros Estate
Silver Oak Cellars
Sineann
Sokol Blosser Winery
St. Clair Winery
Steele Wines
Tablas Creek
Terrazas de los Andes
TGIC Importers
San Francisco Wine Ex.
Thomas Fogarty Winery
Valley of the Moon
Vine Connections
Vineyard Brands
Vivac Winery
W.J. Deutsch & Sons
Weingut St.-Urbans-Hof
Winebow Imports
Wine Guerrilla
Zaca Mesa
ZD





Wine Dinners

The SFW&C Fiesta is proud to promote the following schedule of restaurant wine dinners. At each dinner, a spokesperson will be present to introduce all wines to guests at a set time with a special wine pairing menu. Please call the host restaurant for time, price and reservations. Please see our website for updates.

WEDNESDAY, SEPTEMBER 21

Amavi	North Berkley Imports	(505) 988-2355
Amaya	Saintsbury	955-7805
*Jambo	Black Mesa	473-1269
Ore House at Milagro	Delicato Family Vineyards	995-0139
Restaurant Martin	Robert Mondavi	820-0919
Red Sage	Vine Connections	819-2056
Rooftop Pizzeria	Galante	984-0008
Santa Fe Bar & Grill	Irony	982-3030
Steaksmith	K Vintners	988-3333
Supper Club @ Real Food Nation	Morgan	466-2440

THURSDAY, SEPTEMBER 22

315 Restaurant	Sineann	986-9190
*Anasazi Restaurant	Justin Vineyards & Winery	988-3030
*Castle Ranch	Francis Ford Coppola Winery	473-2800
Café Café	Winebow: Wines of Southern Italy	466-1391
Club at Quail Run	Pine Ridge & Archery Summit	986-2222
Cowgirl Western Bistro	Wine Guerrilla	982-2565
*Dinner for Two	J.Lohr	820-2075
El Farol	Casa Rondeña	983-9912
*Joe's Diner	Kunde Family Estates	471-3800
*La Casa Sena	Weingut-St.Urbans-Hof	988-9232
*La Plazuela	TGIC: Malbecs of Argentina	995-2316
Max's	Domaine Serene	984-9104
Mine Shaft Tavern	Cline Cellars	473-0743
*O'Keeffe Café	Franciscan	986-2008
Old House at Eldorado	Stags' Leap Winery	995-4530
Osteria d'Assisi	Ferrari-Carano	986-5858
Restaurant Martin	Silver Oak	820-0919
Rio Chama	Heitz Wine Cellars	955-0765
Sleeping Dog Tavern	Alma Rosa	982-4335
Tabla de los Santos	Spanish Wines of Eric Solomon	992-5863
*Terra at Rancho Encantado	Hess Collection	946-5800

FRIDAY, SEPTEMBER 23

*315 Restaurant & Wine Bar	Schug Estate	986-9190
The Compound	Elk Cove Vineyards	982-4353
Fuego at La Posada	La Crema	986-0000
*La Casa Sena	Duckhorn Vineyards	988-9232
*Luminaria at Inn at Loretto	Zaca Mesa	984-7915
O Eating House	Feudi di San Gregorio	455-2000
*O'Keeffe Café	Mumm	986-2008
Old House at Eldorado	ZD Winery	995-4530
Osteria d'Assisi	Empson - Einaudi Barolo	986-5858
*Pranzo Italian Grill	Simi	984-2645
Rio Chama	Wente	955-0765
Tabla de los Santos	Black Mesa	992-5863
Terra at Rancho Encantado	Grgich Hills	946-5800

Featured Winery Prix Fixe Menu

The following restaurants will feature an optional Prix Fixe menu with wines from SFWC wineries -- no set time, no winery principal present.

Epazote	D'Alfonso-Curran	988-5991
Il Piatto	Italian Wines of Banfi	984-1091
La Boca	Sherries of Equipos Navazos	982-3433
Vinaigrette	Rosés of SFWC	820-9205

Featured Winery of the Week

The following restaurants will feature wine from the Featured Winery of the Week (call host restaurant for details).

Andiamo!	Allergini	995-9595
Balconies on the Plaza	K Vintners	490-6550
Café Café	Tasca Regaleali	466-1391
Il Piatto	Banfi	984-1091
Joe's Diner	Kunde Family Estates	471-3800
Maria's	Heitz Wine Cellars	983-7929
Mine Shaft Tavern	Cline Cellars	473-0743
Supperclub @ Real Food Nation	Eric Solomon Selections	466-2440
Terra at Rancho Encantado	Hess	946-5800
Vinaigrette	Rosés of SFWC	820-9205

* Restaurant is also doing a "Featured Winery of the Week" with the same winery.



SANTA FE WINE & CHILE FIESTA

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WATER

Wine Spectator