



Calaveras Winegrape & Gourmet Schedule of Events

Now a Two Day Event! On Friday experience interactive Vineyard, Wine & Food Seminars presented by industry experts...

Friday March 12, 2010 from 10am to 5pm - please note the locations!

10:00am Pruning Vines for Quality Wines presented by Steve Collum, Viticulturist and owner of Vineyard Concepts at **Vallecito Vineyards**, 2388 Hwy 4 in Vallecito. 209-743-2773

12:00pm The Basics of Wine & Cheese Pairing presented by Cheesemonger Judy Creighton at **Chatom Vineyards**, 1969 Hwy 4, Douglas Flat. Wow your guests with great wine & cheese pairing matches... easier than you may think! 209-736-6500 (Limit 50 people)

2:00pm Guide to Wine presented by 'Chicken Soup for the Soul' co-author Dahlynn McKowen at **Tanner Vineyards**, 202 Main St, in Murphys. Dahlynn will unveil her latest book *The Wine-Oh's Guide to California's Sierra Foothills* 300+ pages covering 83 wineries. Dahlynn will demo how to make her delicious 'Wine-Oh! Dessert Sauce' - napkins provided! 209-728-8229

4:00pm Blending a Great Wine presented by winemaker Scott Klann at **Twisted Oak Winery**, 4280 Red Hill Rd, off Hwy 4 in Vallecito. Scott will discuss winemaking techniques to successfully build a "better blend". Home winemakers - bring your notebooks! 209-736-9080

Saturday March 13, 2010 from 10am to 4pm – Mark Twain Hall!

Seminars begin at 10:00am in the Frogeteria and Wine & Food Pairings begin at 1:00pm sharp!

The premiere foodie event of the Sierra!

A day of Food - Wine - & Sensory Fun!

Enjoy boutique wines with select pairings of gourmet hors d'oeuvres and cheeses prepared by more than 15 of our region's finest chefs. During the afternoon's festivities break away for short informative seminars highlighting Wine, Culinary, and Sensory Evaluation topics - all presented by our widely respected industry leaders... a wine & food lovers perfect adventure!

Saturday 'Break-out' Seminars

10:00am Home Winemakers Round Table led by winemakers Scott Klann and Matt Hatcher. With your homemade bottle of wine in hand, our professional winemakers will critique your wine - problems, challenges, styles, our panel will answer your questions, one on one and exchange commentary and advice. Bring your notebooks and a bottle of your wine!

12:00pm Food and Wine presented by Yankee Hill Cooking School owner, Chef Ron Erickson.

1:15pm Food & Wine: A Sensory Explosion! Presented by Sommelier Nicole Darracq, a.k.a. "The Wine Chick" will teach us how to create a sensory explosion! Learn how a food paired with one wine tastes absolutely delicious but when paired with another wine tastes disastrous!

2:30pm Dessert, Cheese & Wine... A Love Affair! presented by Cheesemonger Judy Creighton. A guide to selecting the perfect cheese & wine pairing for an elegant dessert. Cremes to Bleu, discover great wine choices that will end your meal with surprising fanfare!