

EVENT DESCRIPTIONS

REGISTRATION

The north side of Riley Hall (#2)
Early registration is strongly encouraged as IPNC begins early in the morning on Friday with Opening Ceremonies at 8:30 a.m. and buses departing promptly at 9:00 a.m. for the Vineyard Tour & Winery Lunch.

OPENING CEREMONIES

The Riley Hall Lawn
IPNC Master of Ceremonies **Ray Isle** welcomes you to the Celebration, and the Featured Winemakers are introduced.

BREAKFAST ON THE PATIO

On the patio of Riley Hall (#2)
Begin each day with an array of locally baked bread and pastries, Oregon's legendary berries, cured meats, and additional savory items.

THE GRAND SEMINAR

WINE IS FOOD: THE ART OF PAIRING PINOT
Dillin Hall (#33)

Pinot noir has long been lauded as a food-friendly wine and favorite among chefs. Winemaker and chef panelists will broach the topic of food and wine pairing for this year's highly anticipated Grand Seminar. The seminar will be divided into two sessions.

SESSION 1 - THE WINEMAKERS

Master of Ceremonies **Ray Isle**, Wine Editor of *Food & Wine*, will engage you in a discussion and tasting of four Pinot noir wines made by **Dan Goldfield** of California's *Dutton Goldfield*, **Lynnette Hudson** of New Zealand's *Pegasus Bay*, **Olivier Leriche** of Burgundy's *Domaine de l'Arlot*, and **Mark Vlossak** of Oregon's *St. Innocent Winery*. You will learn about the history, vineyard practices, and vinification methods of each winery, as well as hear commentary on how each winemaker is influenced by food.

SESSION 2 - THE CHEFS

In the second session, Master Sommelier and "Daring Pairings" author **Evan Goldstein** will be joined on stage by four Northwest chefs including **Renée Erickson** of Seattle's *Boat Street Café*, **Kevin Gibson** of Portland's *EVoE*, **Jason Stoller Smith** of *The Dundee Bistro* and *Timberline Lodge*, and **Cathy Whims** of Portland's *Nostrana*. Each chef will create and discuss a pairing for one of four Pinots using a different cut of lamb. Guests will be served small portions of each dish to taste alongside the wines while learning the process a chef goes through in identifying the style and characteristics of a wine and then creating a complimentary recipe that allows both elements to shine. Guests will enjoy the unique opportunity to hear from both winemakers and chefs about the topic of food and wine as side-by-side partners on the table.

ALFRESCO LUNCH

PINK PINOT FOR ALL

Chilled rosé of Pinot noir and an exquisite meal of homegrown ingredients provide the perfect diversion for a lovely summer day. Relax and enjoy a parade of Pinot as you feast on the culinary talents of guest chefs Adam Bernstein (*Adam's Sustainable Table*), John Gorham (*Toro Bravo*), Craig Hetherington (*Taste Restaurant*), Jeff McCarthy (*Ten 01*), Kristen Murray (*Fenouil*), and Jason Tofte (*Eddie Martini's*).

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VINEYARD TOUR & WINERY LUNCH

THE CRAFT OF BLENDING

Travel through the vine-covered countryside to a nearby Willamette Valley winery where you will enjoy a guided stroll through the vineyard and an intimate day with your host and featured winemakers.

Following the vineyard tour, participate in a blending seminar where you will be paired with featured winemakers to create a blend of three barrel samples from the host winery's cellar. Learn the process a winemaker goes through in crafting a unique blend. After the blending seminar, enjoy an array of wines paired with a multi-course meal created by one of our talented guest chefs.

AFTERNOON ACTIVITIES

In the afternoons during the Celebration, enjoy a variety of informal activities including:

FRIDAY AFTERNOON ACTIVITIES:

THE OREGON AVA EXPERIENCE, Riley Hall Lawn (#2) 3:30 - 5PM
Taste a selection of Pinots from Oregon's Willamette Valley AVAs and the Umpqua Valley AVA. Featured winemakers will be on hand to share their wines, answer questions, and explain the characteristics of each sub-region.

BARREL SHAPING, The south side of Walker Hall (#3) 3 - 5PM
Watch Rick DeFerrari of *Oregon Barrel Works* as he fires and shapes wood from three French forests into barrels.

MEET THE PRESS: Wine Journalism in a Changing Landscape, The ICE Auditorium in Melrose Hall (#1) 4 - 5PM
Join members of the wine press for an informal discussion about wine writing in the ever-evolving world of online news media and social networking sites. Discussion will be moderated by Stephany Boettner, Marketing & Communications Director of the Oregon Wine Board.

THE TASTING TENT, Riley Hall Lawn (#2) 3 - 5PM
Sample local teas from *Smith Tea*, coffee from *Portland Roasting*, and olive oils from the *Oregon Olive Mill*. Taste products and discuss them with the artisans who craft these regional favorites.

PETANQUE & PALE ALE, Riley Hall Lawn (#2) 3:30 - 5PM
Back by Popular Demand! Round 1: Cheer on Featured Winemakers in this French pastime as they compete for the prestigious title of IPNC Pétañque Champions. Enjoy cold pale ale and *Wandering Aengus* cider on the sidelines.

SATURDAY AFTERNOON ACTIVITIES:

AUTHOR BOOK SIGNING, Riley Hall Lawn (#2) 3 - 5PM
Authors of recent food and wine releases are present to discuss their works with you. Pick up your own copy and have it signed on the spot.

THE CURE, Riley Hall Lawn (#2) 3:30 - 5PM
Artisan charcuterie is on every foodie's radar. Find out how meat curing is done with Adam Sappington of *The Country Cat Dinner House* with colleague Camas Davis of the *Portland Meat Collective*, who will demonstrate curing processes while you taste the final product with a lineup of California Pinots.

JAZZ & ICED TEA, Riley Hall Patio (#2) 3 - 5PM

PETANQUE & PALE ALE, Riley Hall Lawn (#2) 3:30 - 5PM
Round 2: Winners from Round 1 battle it out for the second annual Championship title. Enjoy cold pale ale and *Wandering Aengus* cider on the sidelines.