

# SCHEDULE - GROUP A

For event descriptions, see pages 8 - 10

## **THURSDAY, JULY 22**

REGISTRATION 3:00 - 6:00 p.m.

On the north side of Riley Hall (#2)

## **FRIDAY, JULY 23**

REGISTRATION 7:30 - 8:30 a.m.

On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.

On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.

The Riley Hall Lawn (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.

Board the buses at the Memorial Fountain Lawn (#34) promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:30 p.m.

For locations, please refer to individual activities in the Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.

On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.

On the Intramural Field (#64)

## **SATURDAY, JULY 24**

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.

On the patio of Riley Hall (#2)

THE GRAND SEMINAR 9:30 - 11:30 a.m.

*Wine is Food: The Art of Pairing Pinot*

Dillin Hall (#33)

ALFRESCO LUNCH noon - 2:00 p.m.

On the Intramural Field (#64)

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.

For locations, please refer to individual activities in the Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.

On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.

In the Oak Grove (#63)

## **SUNDAY, JULY 25**

SPARKLING BRUNCH FINALE 10:00 a.m. - noon

Dillin Hall (#33)

**SHUTTLE SERVICE:** Shuttles to participating off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For 24-hour taxi service call Shamrock Taxi at 503/472-5333 and Rick Shaw Taxi at 503/883-3668.

# SCHEDULE - GROUP B

For event descriptions, see pages 8 - 10

## **THURSDAY, JULY 22**

REGISTRATION 3:00 - 6:00 p.m.

On the north side of Riley Hall (#2)

## **FRIDAY, JULY 23**

REGISTRATION 7:30 - 8:30 a.m.

On the north side of Riley Hall (#2)

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.

On the patio of Riley Hall (#2)

OPENING CEREMONIES 8:30 - 9:00 a.m.

The Riley Hall Lawn (#2)

THE GRAND SEMINAR 9:30 - 11:30 a.m.

*Wine is Food: The Art of Pairing Pinot*

Dillin Hall (#33)

ALFRESCO LUNCH noon - 2:00 p.m.

In the Oak Grove (#63)

AFTERNOON ACTIVITIES 3:00 - 5:30 p.m.

For locations, please refer to individual activities in the Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 6:00 - 8:00 p.m.

On the patio of Murdock Hall (#6)

THE GRAND DINNER 8:00 - 11:00 p.m.

On the Intramural Field (#64)

## **SATURDAY, JULY 24**

BREAKFAST ON THE PATIO 7:30 - 9:00 a.m.

On the patio of Riley Hall (#2)

VINEYARD TOUR & WINERY LUNCH 9:00 a.m. - 3:00 p.m.

Board the buses at the Memorial Fountain Lawn (#34) promptly at 9:00 a.m.

AFTERNOON ACTIVITIES 3:00 - 5:00 p.m.

For locations, please refer to individual activities in the Event Descriptions (p. 8 - 10)

ALFRESCO TASTING 5:30 - 7:30 p.m.

On the patio of Murdock Hall (#6)

NORTHWEST SALMON BAKE 7:30 - 11:30 p.m.

In the Oak Grove (#63)

## **SUNDAY, JULY 25**

SPARKLING BRUNCH FINALE 10:00 a.m. - noon

Dillin Hall (#33)

**SHUTTLE SERVICE:** Shuttles to participating off-campus lodging will depart from the east corner of Riley Hall (#2) at posted times throughout the day. For 24-hour taxi service call Shamrock Taxi at 503/472-5333 and Rick Shaw Taxi at 503/883-3668.

# 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 Vossak** 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*).

# EVENT DESCRIPTIONS

## 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 Pétanque 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.

# EVENT DESCRIPTIONS

## **ALFRESCO TASTINGS**

On the patio of Murdock Hall (#6)

Each evening before dinner, the IPNC hosts grand, outdoor tastings where you will have the rare opportunity to meet featured winemakers and taste, discuss, and compare the 2007 and 2008 vintages from your favorite wineries and Pinot regions.

## **THE GRAND DINNER**

Intramural Field (#64)

Experience northwest cuisine in its prime as you savor the creations of rising star chefs Jason Barwikowski and Elias Cairo (*Olympic Provisions*), Matt Dillon (*The Corson Building*), Gabriel Rucker (*Le Pigeon*), and Cheryl Wakerhauser (*Pix Pâtisserie*). Enjoy a series of inspired courses with an outstanding collection of wines poured by IPNC Maîtres d'Hôtel.

### ***After Dark Tasting Bar***

Taste wine-inspired cocktails created by inventive Portland mixologists!

## **NORTHWEST SALMON BAKE**

In the Oak Grove (#63)

A long-standing tradition of the IPNC, the Salmon Bake dramatically showcases wild salmon roasted on alder stakes over a huge custom-built fire pit. Bask in the warm glow of a lantern-lit Oak Grove where cellared Pinot noir and wines from around the world will accompany an extravagant outdoor buffet designed by local chefs Paul Bachand (*Farm to Fork*), Ben Dyer, David Kreifels and Jason Owens (*Laurelhurst Market*), and Jason Stoller Smith (*The Dundee Bistro* and *Timberline Lodge*). Sample an extraordinary assortment of delectable desserts prepared by chef-instructors Charles Drabkin, Traci Edlin and their talented students (*Edmonds Community College*). After dinner, enjoy music and dancing under the stars with Portland swing jazz confection, *The Stolen Sweets*.

## **SPARKLING BRUNCH FINALE**

Intramural Field (#64)

Raise your glass in a festive toast as you bid farewell to the 2010 Celebration at our sumptuous brunch paired with fine sparkling wines. Guest chefs Kevin Atchley (*Pine State Biscuits*), Leif Benson (*Oregon State Chef of the Year*), Mieko Nordin and Ko Kagawa (*Kame*), Ethan Powell and Tobias Hogan (*EaT: An Oyster Bar*), and Adam Stevenson (*Earth & Ocean*) will prepare a final meal to send you off in style.

Sparkling wines to be served with brunch include:

**Henry of Pelham**, NV Brut Rosé, Cuvée Catharine

**Johanneshof Reinisch**, NV Blanc de Noir Sekt

**R. Stuart & Co.**, NV Rosé d'OR

**Schug Carneros Estate Winery**, 06 Rouge de Noirs Carneros