



Tickets at www.tasteofvail.com

Wednesday

Debut of Rosè 2019 First Taste of 2018 Rosè

\$59.00 *Included in Festival Pass* **Wednesday April 3, 2019 | 4:00 pm - 7:00 pm | Arrabelle Grand Ballroom**

The chance to experience just released 2018 Rosès for the first time at the 2019 Debut event.

Thursday

Vail Mountain Coffee & Tea Cupping & Tour Seminar

\$40.00: **Thursday April 4, 2019 | 10:00 am - 11:30 am | Vail Mountain Coffee & Tea, Minturn**

Join Vail Mountain Coffee & Tea coffee expert from over 25 years of experience. A cupping seminar and tour of the roasters.

The American Lamb Cook-Off & Après Ski Tasting

\$85.00 *Included in Festival Pass* **Thursday April 4, 2019 | 3:00 pm - 6:00 pm | Vail Village**

Enjoy one of Vail's favorite spring events. The American Lamb Cook-Off is the ultimate Après Ski Tasting: a true Après Ski Party.



Friday

Champagne Brunch at Vintage with Champagne Houses Canard-Duchene, Henriot, and Collett Pop up

\$75.00 Friday April 5, 2019 | 9:00 am - 11:00 am | Vintage Restaurant

Indulge in a sumptuous 3-course paired Champagne Brunch at Vintage Restaurant featuring Champagne Canard-Duchene, Champagne Henriot and Champagne Collett. Explore the Champagne region of France with the winemakers while enjoying a lavish spread.

Mountain Top Tasting

\$150.00 *Included in Festival Pass* Friday April 5, 2019 | 12:00 pm - 2:30 pm | Top of Eagle Bahn, Lionshead

Join Taste of Vail for the crème de la crème of outdoor tastings. Held at 10,350 feet above sea level, this event offers spectacular mountain vistas accompanied by gourmet food, beer, wine, and spirits. Snow or shine.

Corsica with Lyle Railsback and Brett Zimmerman Seminar

\$55.00 Friday April 5, 2019 | 3:00 pm - 4:30 pm | Cucina Rustica, Lodge at Vail

At Kermit Lynch Wine Merchants, all the rave is about the wines of Corsica. In 30 years, Corsican vineyards have metamorphosized. Its size has been reduced, its vigneronns have strengthened, and its wines have developed in charm and typicity

Understanding Sustainably, Organic and Conventional Viticulture in Napa Valley Seminar

\$55.00 Friday April 5, 2019 | 5:00 pm - 6:30 pm | Cucina Restaurant, Lodge at Vail

Please join Winemaker and Vineyard Manager Mark Neal from Neal vineyards, Braiden Albrecht, Winemaker at famous Mayacamas Winery and President of Hall Wines, Mike Reynolds to learn about the difference in Farming Methods and taste 6 different vintages



Saturday

Join Master of Wine Ashley Hausman as she moderates, It's all Greek to Me Seminar

\$55.00 Saturday April 6, 2019 | 10:30 am - 11:45 am | Four Seasons - Piney Room

We're taking you on a trip through Greece, an ancient birthplace of wine. Join Ted Diamantis, owner and founder and probably the most knowledgeable mind for Greek wine in the business to help decode the country, and its wines

Discovering Santa Barbara with Author and Sommelier Rajat Parr, Master Sommelier Will Costello, and Winemaker from Scar of the Sea, Michael Brughelli Seminar

\$55.00 Saturday April 6, 2019 | 12:30 pm - 1:45 pm | Matsuhisa

Famous Sommelier, Author of several books and star in the movie Somm 3, Rajat Parr, is joined by Master Sommelier Will Costello of Bien Nacido Vineyards and Winemaker of Scar of the Sea, Michael Brughelli

The Pursuit of Premier Cru Status in Burgundy's Pouilly Fuisse Seminar

\$55.00 Saturday April 6, 2019 | 2:30 pm - 3:45 pm | Four Seasons

Pouilly Fuisse has been a household name in the wine world for decades and it is well on the way to clear the final hurdle of designating its finest vineyards to 1er Cru status.

The Reserve Grand Tasting & Auction

\$220.00 *Included in Festival Pass* Saturday April 6, 2019 | 5:00 pm - 8:00 pm | Vail Marriott Mountain Resort

Experience Vail's Premier Wine and Food Tasting. Taste of Vail's annual decadent and unparalleled wine and culinary spectacle. This event features all of the Taste of Vail's wineries and restaurants. The evening will include Taste of Vail's Auction.