

Friday, August 8, 2008

1:00-2:00 pm An Exploration of Fine Cheeses and Loire Valley Wines

Highwood

\$40/\$25 w/GT ticket) (30 people)

The wines of the Loire Valley are known for their freshness and diversity, as well as their compatibility with food. In addition to Sancerre, there are six appellations that producer crisp, lively Sauvignon Blanc that pair beautifully with creamy goat cheeses. Stephanie Teuwen and Cate Evans of the Loire Valley Wine Bureau will be discussing this fascinating region and its wonderful wines. Cheese will be provided by Farmstead, Inc., in Providence, and presented by Robert Aguilera. Farmstead has made a name for itself by its attention to quality and the diversity of its artisan cheeses. The staff, under owner Matt Jennings, takes care to “affine” (ripen) their cheeses to perfection. Robert Aguilera is the cheesemaster at Farmstead and will give you an insightful and informative presentation.

2:00-3:00 pm Chocolate seminar with Josh Needleman

Highwood

\$40/\$25 w/GT ticket (30 people)

Joshua Needleman, creator and chocolatier, has loved chocolate all of his life. His fascination with this magical ingredient, inherited from his Dutch grandmother and family, has evolved into an art form. His goal is to create a balanced harmony between the natural complexities of the natural dark chocolate and his flavor infusions. There will be a surprise wine component to this seminar, to be revealed at the seminar.

Saturday, August 9, 2008

10:30-11:30 am **iGourmet cheeses with Robert Kacher Selections wines**

Highwood

\$40/\$25 w/GT ticket (30 people)

This seminar features the outstanding cheeses of iGourmet, famed in gourmet circles for their never-ending quest for quality. Presenting their cheeses will be Tracy Chesman, an expert in her own right. **Accompanying the cheeses will be artisan wine selections from Robert Kacher Selections, presented by Carole Decouard-O'Connor. Bobby Kacher has had a profound influence on the making of wine in France. Hailed by Robert Parker as one of the leading lights in the American wine trade, Mr. Kacher has made quality and terroir his watchwords. A great opportunity to learn about a significant player in the wine trade.**

10:30-11:45 am Ron Savenor with Kyocera knives

Viking Stage at the Hawthorne Tent

\$40/\$25 w/GT ticket (30 people)

Master butcher Ron Savenor, of the legendary Savenor's Market in Boston and Cambridge, returns to basics with a lesson in all things meat. Discuss who's really serving USDA prime, learn why oleaginous is actually a good thing, and taste four different cuts of pork (leg, loin, rack, and shoulder) all prepared the same way with just

oil, salt, and pepper, to show how different cuts taste. Kyocera Advanced Ceramics offers the highest quality ceramic cutlery and kitchen tools available today. Experience the ceramic advantage: unrelenting sharpness, unparalleled purity, and ultra lightweight. The food will be paired with elite Italian wines from the portfolio of Robert “Abobdanza” Valchuis of Cape Cod Wholesale Wine & Spirits.

10:45 am-noon Bill Nesto and World of Pinot Noir
Highwood

\$45/\$25 w/GT ticket (25)

A comparative tasting of six Pinot Noirs from New Zealand, Burgundy, and the United States will be presented by Tanglewood favorite, Master of Wine Bill Nesto. Mr. Nesto will show you the nuances, describe winemaking trends, and in general bring you up to speed on the world of Pinot Noir. This is an informative and straightforward exposition on what many (especially those who have seen the film *Sideways*) consider to be the greatest red wine grape. This is the real deal.

4:30-5:30 pm Italian Wines that Inspired the Book—Passion on the Vine
The Lenox Athenaeum

\$65 (30 people)

Italian Wine Merchants is offering a special wine event showcasing the wines and producers that inspired IWM owner, Sergio Esposito, to write his new book, *Passion on the Vine: A Memoir of Food, Wine, and Family in the Heart of Italy*. Bill Buford describes the memoir as “the best book about Italian wine today,” and we at IWM think it’s the perfect summer read, integrating wine, food, and Italian culture in an engaging, accessible style. An IWM Sommelier will lead the tasting, retracing Sergio’s footsteps through Piemonte’s rustic landscape to the rolling hills of Toscana to the Adriatic Coast of Le Marche. Five wines will be poured, including selections from the estates of *Movia*, *Biondi-Santi*, *Mascarello*, as well as Barolo from its rising star, *Anselma* complete our book-to-wine experience. Each guest will receive a signed copy.