

Hilton Head Island's Wine Festival 2008

Hilton Head Area Hospitality Association (HHAHA), P.O. Box 5097, Hilton Head Island, South Carolina 29938

Tuesday, March 4, 2008 Wine Dinner at Redfish

Wine Dinner at Redfish

Price of dinner: \$115 +tax and gratuity per person

6:30 p.m.

On Tuesday, March 4, we will be hosting the owners of the **TORII MOR** winery for a dinner at the restaurant. Located in the Northern Willamette Valley just south of Portland, Oregon, Torii Mor crafts a variety of wines but specializes in boutique Pinot Noirs. With this dinner, we will taste a Pinot Blanc, the Black Label Pinot, the Reserve Pinot and one of the wineries very select single vineyard Pinots.

Passed Hors d'oeuvres ~

- Tuscan Crustini
- Wild Mushroom Tartlettes
- Smoked Trout and Brie Blini

2006 Torii Mor Pinot Blanc

First Course -Asian Wild Salmon "Burger"

Sushi Rice Cake, Tobiko, Thai Chilli and Wasabi Cream

2006 Torii Mor Oregon Pinot Noir

Second Course -Duck "3" Ways

Crispy Breast atop Caraway Braised Red Cabbage

Confit with Gnudi (ricotta dumplings) with Sage Brown Butter

Seared Foie Gras with a Peach, Fig and Star Anise Compote

2006 Torii Mor Reserve "Deux Verres" Pinot Noir

Third Course ~Porcini Dusted Veal Tenderloin with Lobster and Sauce Americaine

Truffle Yukon Gold Potatoes and Grilled Asparagus

2005 Torii Mor Shea Vinyard Pinot Noir

Dessert -Amaretti Cookie Souffle with Strawberry - Rhubarb Sauce

2005 Torii Mor Gewürztraminer Late Harvest

Wednesday, March 5, 2008 AIWF Wine Dinner, Wine & Related Events, Various Locations

AIWF Wine Dinner at Aqua Grille & Lounge featuring EOLA HILLS WINERY

Wine maker Steve Anderson will be present

\$90/person (tax and tip included)

- Welcome Wine at 6 p.m. (Eola Hills Pinot Gris); Seating at 6:30 p.m.

- Eola Hills White Riesling

Sweet Thai Chili marinated local shrimp served over a nest of sweet potatoes and finished with a house aioli

- Eola Hills Oregon Pinot Noir

Cherry Glazed Pork Tenderloin medallions served over Aqua "hush puppies" and vegetable hash

- "la creole" reserve pinot noir

King Salmon off the open flame grill over creamy risotto served with grilled white asparagus and drizzled with raspberry gastric.

- "vin d' or" late harvest sauvignon blanc

House made Chocolate Truffles and Dried Pineapple

Michael Anthony's Chianti Discovered: A Wine Seminar and Small Plate Tasting

\$85 including tax and gratuity

6:30 p.m.

Chianti is one of the world's most famous red wines. Everyone's heard of it, but what exactly *is* Chianti? In the past, it's been the symbol for Italian wine and is most well known for its straw-covered bottles. Like an old friend, Chianti is open, inviting, and approachable. Don't miss an opportunity to "Discover Chianti" by sampling some terrific wines from the region during Executive Chef Michael Cirafesi's informal lecture. Michael will discuss this popular wine, its history and the evolution of the region. Following the discussion will be a pairing of these wines with a three course tasting menu of unforgettable Tuscan dishes.

Antonios Jermann Wines of Friuli

6:30pm reception...7:00pm Five Course Dinner

\$140 pp

Discover the premiere wines of Friuli's top producer and the delicious pairings from Chef Jonathan Hagins. Chef Jonathan is excited to show us how he can make these already spectacular wines even better with his culinary creations paired with the cuisine of the region. For reservations call 843.842.5505

Also Happening:

Island Winery (Chilean Wine Barrel Tasting/Blending, 07 Sauvignon Blanc Preview, Sweet & Savory) 1-5 p.m.

Hilton Oceanfront Resort & Spa at XO Start your first flight of the evening with us! Entertainment provided.

Thursday, March 6, 2008

AIWF Wine Dinners, Wine & Related Events, Various Locations

Sea Pines Country Club featuring award winning wines from CHATEAU ST. JEAN WINERY

Guest speaker will be Bill Young

\$90./person (tax and tip included)

Welcome Wine at 6 p.m. (Passed Hors D'Oeuvres) seating promptly at 6:30 p.m.

- Appetizer: Blackened Scallop with a Mango Salsa
- Salad: Yellow Tomato Napoleon with Stilton Blue Cheese, Arugula and Balsamic Drizzle
- Entrée: Pork Saltimboca
- Dessert: Crème Bulle with a raspberry coulis

Barony Grill at The Westin Hilton Head Island Resort & Spa featuring award winning wines from POL ROGER CHAMPAGNE.

Guest speaker will be Rick Caudill.

\$100/person (tax and tip included).

Welcome Wine 6 p.m. seating promptly at 6:30 p.m.

- Appetizer: Herb-crusted American Sturgeon with baby spinach terrine saffron, vanilla bean beurre blanc
- Salad: Whipped Brie & mache salad, truffled baquette chip, pomegranate vinaigrette
- Entrée: Cashew crusted Lamb Chop, Portobello mushroom. Yukon gold potato pave, Evian poached herloom carrots
- Dessert: Apple Bavarian, Linzer cookie, mango berry coulis

Backwater Bill's Jelly Belly Wine Challenge

6:00pm

\$15

Wine X Magazine has created the Jelly Bean Wine Bar. It is a fun, unique way to recognize those complicated nuances of flavors in that favorite glass of wine. We will follow the recipes with CWE Craig Locascio and see how Wine X has mastered what sounds absurd. We will stay open for dinner so please make a separate reservation for dinner, as you will still have an appetite for the food and the fun of the evening. For reservations call 843.836.7475

Trade Only~Wine Education for Food and Beverage Industry Personnel

Host: Ben Arnold Beverage Company

Instructor: Craig Locascio, Ben Arnold Beverage Company National Education Director, Charmer-Sun Belt

Spanish Wells Golf Club House (1 Brams Point Road, Hilton Head Island)

March 6, 2008, 2-3p

SPACE IS LIMITED

RSVP to Brittany Clements at 877.519.0801 by close of business on March 3, 2008

Sit down with the experts from Ben Arnold Beverage Company and learn to taste wine. Take advantage of an intimate setting where you can ask the questions, get the answers and come away with confidence in your own opinions.

Wine 101 - great way for people just getting into wine to have a better understanding of what it is all about – what happens in the vineyard, in the winery, in your glass.

Component Tasting – Learn to taste, analyze and describe wine by gaining an understanding of how the structural components in wine interact on your palate.

Also Happening:

Island Winery (Chilean Wine Barrel Tasting/Blending, 07 Sauvignon Blanc Preview, Sweet & Savory) 1-5 p.m.

The Jazz Corner Lavon Stevens trio featuring the marvelous Louise Spencer as vocalist

Friday, March 7, 2008

Grand Tasting The Westin HHI Resort and Spa 5:30 p.m.

This new component of Hilton Head Island's annual wine festival offers an opportunity to showcase wines in a premium category (wines retailing \$50 or more) to a select audience of 150 people in a reception setting at The Westin Hilton Head Island Resort and Spa. Cost to attend is \$125/person and includes glassware, wine and food tastings. Featured wines include, but are not limited.

Menu

Chef's selection of brie, saga, alouette, muenster, smoked gouda, cheddar, havarti, pepper jack, and derby sage assorted crackers and french baguettes

~~~~

Peppered tuna, pickled daikon and wasabi

~~~~

Chilled shrimp and brie on Brioche

~~~~

Cedar smoked salmon with onion confit and mango curry butter

~~~~

Spinach and feta in phyllo triangles

~~~~

Mignonettes of beef with toast points and madeira wine sauce

1. Alexander Valley Vineyards Cyrus, 2004
2. Allegrini Amarone, 2003
3. Antler Hill Syrah, 2005
4. Arnione Campo alla Sughera, 2003
5. Beringer Private Reserve Cabernet Sauvignon, 2004
6. Bernard Burgand Cote-Rotie, 2005
7. BV George de Latour, 2004
8. Casa Lapostolle Clos Apalta Colochagua Valley 2004
9. Castello Banfi Brunello di Montalcino, 2001
10. Chateau Saint Jean Cinq Cepages, 2003
11. Clarendon Hills Hickinbotham Syrah, 2003
12. Concha Y Toro Don Melchor Cabernet Sauvignon Puente Alto Vineyard, 2005
13. Diebolt-Vallois Brut, NV
14. Dierberg Vineyard Pinot Noir Santa Maria, 2005
15. Domaine Nicolas Rossignol Volnay "Chevret" 1er cru, 2005
16. Donnafugata Mille e Una Notte Contessa Entellina, 2004
17. Duckhorn Napa Valley Reserve Merlot, 2004
18. Etude Caberbet Sauvignon Napa Valley, 2004
19. Falesco Marciliano Cabernet, 2003
20. Fonseca Vintage Port, 2003
21. Gosset Grande Reserve Champagne Brut, NV
22. Grigch Hills Estate Chardonnay, 2005
23. Heritage Chateau Bekaa Valley, 2000
24. Hess Collection Cabernet Sauvignon Mt Veeder, 2004
25. Hewitt Rutherford Cabernet Sauvignon, 2003
26. Hugel Gewurztraminer "Jubilee Grand Cru", 2003
27. J de Telmont J ole Telmont Damery Champagne Epernay Grand Vintage, 2001
28. Jermann Were Dreams, 2005
29. Kenwood Artist Series Cabernet, 2003

30. Latour Chassagne Montrachet, 2005
31. Latour Meursault, 2005
32. Legacy Alexander Valley, 2003
33. Marchesi di Barolo Cannubi Barolo, 2003
34. Merryvale Reserve Cabernet Sauvignon, 2003
35. Miner Oracle Oakville, 2004
36. Mt Veeder Reserve Cabernet Sauvignon, 2003
37. Northstar Merlot Columbia Valley, 2004
38. Peter Lehmann Stonewell Shiraz Barossa, 2002
39. Pol Roger "Extra Cuvee Reserve" Epernay, NV
40. Prince Matei Dealu Mare Doc Villa Zorilor Gran Riserva, 2003
41. Quorum Barbera d' Asti, 2001
42. Robert Mondavi Reserve Cabernet, 2004
43. Roda Rioja Reserva, 2001
44. Rodney Strong Symmetry, 2004
45. Sequoia Grove Cabernet Sauvignon Rutherford Reserve, 2003
46. Speri Amarone della Valpolicella Classico, 2003
47. Star Lane Syrah Santa Ynez, 2004
48. Tenuta dell Ornellaia LeSerre Nuove, 2005
49. Tenuta San Guido Guidalberto, 2005
50. Terrazas Cheval Des Andes 2004
51. Tessano Borgo Maggiore, 2003
52. Trefethen Cabernet Sauvignon, 2004

**Also Happening:**

**Alligator Grille** featuring award winning wines from **ALEXANDER VALLEY WINERY**

Guest Speaker is Kate Wetzel Murphy

\$90./person (tax and tip included)

Welcome Wine 7 p.m. seating promptly at 7:30 p.m.

- Amuse Bouch Tuna Tartare
- Starter: Ostrich Meatloaf
- Entrees: Braised Beef Shortrib "Osso Bucco" or Grilled Swordfish
- Dessert: Poached Pear

**Island Winery** (Chilean Wine Barrel Tasting/Blending, 07 Sauvignon Blanc Preview, Sweet & Savory) 1-5 p.m.

**The Jazz Corner** world class jazz vibraphonist Christian Tamburr and his quartet.

**Saturday, March 8, 2008**

**Public Tasting & Auction Shelter Cove Community Park**

Post Festival Transportation: Yellow Taxi Cab 843.686.6666

- |                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• 11:30 am – 4:00 pm</li> <li>• 12noon - 1:00 pm</li> <li>• 1:00 - 4:00 pm</li> <li>• 1:00 - 3:00 pm</li> <li>• 2:15 pm</li> <li>• 2:30 pm</li> <li>• 2:45 pm</li> <li>• 3:00 - 4:00 pm</li> <li>• 5:00 pm</li> </ul> | <p>EZ Go Golf Cart Transportation</p> <p>Trade Only Admission (<i>Food and Beverage Industry; requires ticket</i>)</p> <p>General Admission (One Main Entrance)</p> <p>Silent Auction (Auction Tent 116 lots in 2007)</p> <p>A Toast to Papy (Entire Festival Site) <i>The First Licensed Vintner of Wine in South Carolina</i></p> <p>Coffee Break with Refreshment Services begins</p> <p>Island Cigar Seminar/Graycliff Cigar Factory</p> <p>Live Auction (16 items in 2007)</p> <p>Festival Grounds Close</p> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

**Also Happening:**

**San Miquel's:** After the Tasting Party (Special Beverage Selections)

**The Jazz Corner:** World class jazz vibraphonist Christian Tamburr and his quartet.

**Sunday, March 9, 2008**

**Hilton Head Area Hospitality Association**

- Brunch at Old Fort Pub
- Brunch at BoatHouse II
- Brunch at Ocean Grilled
- All Breed Dog Show at Honey Horn Plantation
- Monthly Media Group Bridal Showcase Country Club of Hilton Head, Sea Pines Country Club, Indigo Run

Note: This year Hilton Head Island's St Patrick's Day Parade is Sunday, March 16, 2008 at 3:30 p.m.