EPCOT® INTERNATIONAL

FOOD & WINE FESTIVAL

CITIES IN WONDERLAND

FESTIVAL GUIDE

SEPTEMBER 26 – NOVEMBER 9, 2008

CITIES IN WONDERLAND

One of the many things I love about *Epcot*® is that I can take a trip around the world without ever packing a suitcase or stepping onto a plane. There is no better time to do that than during the *Epcot*® International Food & Wine Festival! This year's theme is *Cities in Wonderland*, showcasing great food cities like Melbourne, Australia; Tokyo, Japan; San Francisco, California and many, many more. As you stroll around the promenade, we hope you notice the fun and whimsical décor, inspired by Disney artist, Mary Blair. Her concept paintings were the starting point for numerous Disney projects, including animated films and attractions.

This Official Guide will help you discover all the Festival offerings, including the Festival Welcome Center located in East Future World! There you will find culinary demonstrations, wine seminars, book signings, Authentic Taste Seminars and bottle signings. You'll also find Festival merchandise and can purchase a large selection of wine served throughout the Festival.

Another Festival tradition takes place every evening when the *Eat to the Beat* concert series takes the stage at America Gardens Theatre. This year's line-up is scheduled to include Boyz II Men, David Cassidy, Big Bad Voodoo Daddy, En Vogue, Jon Secada and Sheena Easton.

On behalf of the entire *Epcot*® team, I wish you a delicious journey as you explore *Cities in Wonderland*!

Jim MacPhee
Vice President, *Epcot*®

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EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL CITIES IN WONDERLAND

Fine Cuisine and wines from some of the best *"foodie"* cities in the world will take a bow at the 13th annual *Epcot*® International Food & Wine Festival. Embark on an epicurean adventure as the festival showcases the flavors of the world. Explore Marketplaces featuring regional foods, wines and beers, learn from renowned chefs and winemakers at special programs and demonstrations. Sample the finest cuisine from around the globe, plus, be sure to savor the sizzling sounds of the *Eat to the Beat* concert series that boasts a stellar line-up of popular musical acts!

SPECIAL FESTIVAL EXPERIENCES

BOCUSE D'OR USA CULINARY COMPETITION

WORLD SHOWPLACE
Friday, September 26 and Saturday, September 27
11:00 a.m. to 3:30 p.m.

Epcot® International Food & Wine Festival and Chefs Paul Bocuse, Daniel Boulud and Thomas Keller invite you to watch some of the country's top professional chefs compete live in the Bocuse d'Or USA elimination competition. The finalists will go on to represent the United States at the world renowned Bocuse d'Or International Cuisine Competition in Lyon, France, 2009.

Guests are invited to join in the fun and cheer on the American chefs as they cook to earn the semi-finalist position. Al Roker will emcee the challenge and celebrity chef/judges include Jean-Georges Vongerichten, André Soltner, Patrick O'Connell and Laurent Tourondel.

Book signings will be scheduled throughout the competition with celebrity chefs, collectible merchandise will be available and a cocktail bar to purchase a drink in honor of your favorite contestant!

Entrance is included with Theme Park admission.

BOCUSE D'OR GRAND GALA

WORLD SHOWPLACE
Saturday, September 27, 7:00 p.m. - 12:00 a.m.
$450.00 per person, plus tax, gratuity included

Mix and mingle with the who's who of the food & wine world at this grand gala and awards ceremony culminating the Bocuse d'Or competition at *Epcot*®. Enjoy a reception, dinner and a dessert extravaganza with some of the most-respected and high-profile chefs, personalities, and professionals in the world today. Scheduled to attend: Paul Bocuse, Daniel Boulud, Thomas Keller, Jerome Bocuse, Patrick O'Connell, Charlie Trotter, Traci des Jardins, David Myers and many more. Al Roker and Dana Cowin will be host emcees.

Price includes 2 Epcot® Theme Park tickets for Friday, September 26th and Saturday, Sept. 27th.

MELBOURNE, AUSTRALIA—*Hosted by Tourism Victoria*
Lose yourself as you navigate through the intriguing laneways of Melbourne, cross Federation Square, and view scenes from the famous Queen Victoria Market. Meet with cultural ambassadors to discover all that Victoria has to offer and complete your visit with a sampling of wines... either from the *Victoria Crossings* wine walk-about or the *Melburnian* tasting bar. In addition, the experience includes wine seminars, an Aussie shop for the perfect souvenir and a Marketplace kiosk featuring Grilled Lamb and a unique Wattleseed Mousse.

Wine seminars on select days at 1:00, 2:50, 4:25, 6:15 and 7:25 p.m.
City Taste–October 17, 6:30-9:00 p.m.

THE PEARVILLE FAIR—*Hosted by USA Pears*
Visit this slice of Americana where pears have center stage. Like many traditional county fairs, this one celebrates one of the most important crops from the great Northwest. The variety, flavor, diversity and nutritional importance of pears is presented in a series of activities that are designed to engage and enlighten Guests of all ages.

Daily culinary demonstrations at 12:30, 1:30, 3:00 and 4:30 p.m.

THE HISTORY OF BEER IN AMERICA
Hosted by The Boston Beer Company, Brewers of Samuel Adams Beer®
Learn the history of beer in the New World and the awesome art and science of brewing.

Daily seminars at 11:50 a.m., 12:35, 2:05, 3:35, 5:00 and 6:05 p.m.

THE NEW YORK STATE WINE ADVENTURE
Hosted by The New York Wine & Grape Foundation
Explore the regional expressions from the award winning wines from the state of New York. This is an opportunity to purchase wine by the glass or select wines by the bottle to take home. Visiting wine makers present every weekend.

LOUISIANA—*Hosted by Louisiana Office of Tourism*
Discover the seven regions of Louisiana through the flavors, sights, and sounds of the Louisiana Culinary Trails; a true cultural gumbo! Regional chefs will guide you from the Creole fusion food of New Orleans to southern Bayou Bounty, Delta Delights and beyond in daily culinary seminars and demonstrations. A host of entertainers will delight you with lively zydeco rhythms and learn to fais-do-do... the Cajun street dance. The experience will include daily activities for children, weekly artisans, and roving cultural ambassadors who will share stories about the rich culture and history of their Louisiana! The French Market offers a selection of regional products and the Marketplace kiosk serves spicy Louisiana seafood, a traditional Praline Bread Pudding and local beers.

Daily culinary seminars at 12:40, 2:25, 3:30, 5:15 and 7:00 p.m.
Daily live entertainment at 1:55, 2:45, 4:20, 6:20 and 7:55 p.m.
City Taste–November 7, 6:30-9:00 p.m.

SPECIAL 10-DAY EXPERIENCES

TASTE OF PUGLIA, ITALY—*Hosted by Taste of Puglia:* October 23-November 2
Apulia, known as Puglia in Italian, is situated in the Southern region of Italy. Learn how Apulian chefs craft their specialties during this ten-day period on the World Showcase promenade, at the Italy Pavilion.

City Taste–October 31, 6:30-9:00 p.m.

THE GREEK ISLAND WINE BAR—*Hosted by Wines from Greece:* October 16-26
The palette of Greek wine is experiencing a Renaissance… the country boasts an incredible range of indigenous grape varietals. Visit the Greek Island Wine Bar to sample over 12 wines for sale by the glass or purchase by the bottle to take home.

A Regional Feast–Celebrating Greece–October 22, 6:30-9:00 p.m.

PLAN YOUR DAY

Everyday of the Festival there are complimentary beverage seminars, culinary demonstrations, gatherings with notable personalities, book signings, bottle signings and a wide selection of unique activities that require an additional fee. On pages 6-14 and 19-27, you can discover all these activities, listed by time, day, and location.

- ● *Festival events included with Epcot® admission.*
- ◆ *Festival events requiring an additional fee but no Epcot® admission.*
- ■ *Festival events requiring Epcot® admission and additional fee.*

● CULINARY DEMONSTRATIONS
Learn from the pros–a 30-minute culinary session allows you to meet the featured chef, pick up a few tips and sample the demonstrated dish.

● WINE SEMINARS
A 45-minute wine seminar allows you to meet the featured winery principal, learn a few wine tips and sample the selected wine.

● AUTHENTIC TASTES
One product–a world of history. Each of these seminars explore the origins, properties and history of pure ingredients such as olive oil, salts, spices and cocoa beans in a lively and informative presentation by subject authorities.

● AUTHORS WITHOUT BORDERS
Listen to renowned authors from the food & wine industry speak about popular topics.

● BOOK SIGNINGS AND MEET & GREETS
Don't miss the occasion to chat with a celebrity author and have your purchased book autographed… a perfect gift opportunity.

● BOTTLE SIGNINGS
Meet the winemaker and have your purchased bottle of wine autographed for that special occasion!

◆ *EPCOT® WINE SCHOOLS*–$125.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
Enjoy this fabulous, afternoon comprehensive program facilitated by a prestigious wine authority. This session concludes with a celebratory reception and a certificate of completion.

◆ VERTICAL WINE TASTINGS–$155.00-$195.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
This is a rare opportunity for wine aficionados to experience a tasting of 10 vintages from an exceptional vineyard. Presentations provided by leading wine authorities.

◆ **MASTER WINE CLASS SERIES**–$95.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
This new series of classes; Taste Wine Like a Master, Blend Wine Like a Master, or distinguish the nuances of Champagne Styles, are all designed for the serious wine aficionado!

◆ **SIGNATURE DINING**–$150.00-$375.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
WALT DISNEY WORLD® Signature Restaurant chefs invite a celebrity chef into their kitchens to prepare a stellar dinner. All dining events are accompanied by great wines and hosted by a renowned vintner. See schedule for dates, times and locations.

■ **SWEET SUNDAYS**–*Hosted by Martini & Rossi*
$75.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
A celebrity pastry chef demonstrates three signature desserts that will be sampled throughout the session. A welcome buffet breakfast, including sparkling wines, is served at each event.

■ **THE COOK, THE BOOK & THE BOTTLE**–$150.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
Observe an acclaimed cookbook author prepare a three-course lunch that you will enjoy with selected wines. All participants receive an autographed book and a commemorative bottle of wine. A notable wine principal will present the accompanying wines.

■ **KITCHEN CONVERSATIONS**–$75.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
Discover how an acclaimed television personality enjoys life inside–and outside–the kitchen! Culinary demonstration, single-dish tasting and an autographed copy of the celebrity's book are included.

■ **CHEESE TASTINGS**–$70.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
An exceptional opportunity to learn about cheese with the expert "fromagers" from the Artisanal Premium Cheese Center in New York City and other experts in the cheese industry.

■ **FOOD & WINE PAIRINGS**–$55.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
These late afternoon sessions are great opportunities to discover a marriage of three regional wines with three tasting-size portions of regional cuisines from select *Epcot*® restaurants. A wine representative will moderate each session and the theme will vary according to location. Featured wineries and menu selections will change daily. See schedule for dates, times and locations.

■ **A REGIONAL FEAST: CELEBRATING GREECE**– *Hosted by Wines of Greece*
$160.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
A rare opportunity to enjoy a sumptuous feast diligently crafted by heralded Greek chefs. The evening includes a welcome reception, a four-course dinner, exquisite Greek wines and authentic musical performers.

■ **CITY TASTES**–$95.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
This is a unique occasion to meet prominent winemakers, brew masters, mixologists and chefs from a particular geographical region. Each evening's walk-about includes entertainment themed to the evening.

■ **FRENCH REGIONAL** –$135.00 PER PERSON, PLUS TAX, GRATUITY INCLUDED
Discover the cuisine and wine from a different region in France on selected Sundays. Lunch will be prepared by the chefs from The Bistro de Paris at the France Pavilion at *Epcot*® and wines presented by a visiting winery principal.

All appearances, presentations, entertainment and events are subject to change without notice.

FRIDAY, SEPTEMBER 26

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Bob Waggoner, Charleston Grill, *Charleston, SC*
⇢ Au Bon Climat Winery
Santa Barbara County, CA

11:00 a.m. WORLD SHOWPLACE
BOCUSE d'OR COMPETITION, Teams 1-4

12:30 p.m. **BOOK SIGNING**, Bob Waggoner
Charleston Grill at Charleston Place

12:30 p.m. **WINE SEMINAR**, Sterling Vineyards: Future with Organic Wine, Presented by David Chu

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Hope Fox, *Impress for Less*

1:00 p.m. **BOOK SIGNING**, Hope Fox

1:15 p.m. **CULINARY DEMONSTRATION**
David Pasternack
Esca Restaurant, *New York, NY*
Hosted by Workman Publishing, Inc.

2:00 p.m. **BOOK SIGNING,** David Pasternack
The Young Man & the Sea

2:00 p.m. **WINE SEMINAR,** Moët & Chandon
Champagne, France, Presented by Seth Box

2:00 p.m. **AUTHENTIC TASTES**
Nielsen-Massey Vanillas, The Vanilla Specialist
Presented by Beth Nielsen

2:45 p.m. **CULINARY DEMONSTRATION,** Pam Smith, R.D.
Festival Program Host, *The Energy Edge*

3:30 p.m. **SPIRIT SEMINAR,** The Best of Mexico:
The History and Versatility of Tequila
Presented by Rebecca Quinonez

3:30 p.m. **BOOK SIGNING,** Pam Smith

3:30 p.m. **AUTHORS WITHOUT BORDERS**
David Pasternack

4:00 p.m. **BOOK SIGNING,** David Pasternack

4:15 p.m. **CULINARY DEMONSTRATION,** Tim Kuck
Hosted by Nielsen-Massey Vanillas, *Chicago, IL*

5:00 p.m. **WINE SEMINAR,** Moët & Chandon
Champagne, France, Presented by Seth Box

5:00 p.m. **AUTHENTIC TASTE SEMINAR**
Green's Sugarhouse Homemade Maple Syrups
& Sugar, Presented by Pam & Rich Green

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Big Bad Voodoo Daddy, *"You & Me & The Bottle Makes 3 Tonight (Baby)"*

5:45 p.m. **CULINARY DEMONSTRATION,** Pam Smith

6:30 p.m. **BOOK SIGNING,** Pam Smith

6:30 p.m. **SPIRIT SEMINAR,** Whiskeys of the World
Presented by Marcy Rudershausen, M.O.W.

SATURDAY, SEPTEMBER 27

10:00 a.m. **WINE SEMINAR**
⇢ Sterling Vineyards: Future with Organic Wine
Presented by David Chu

10:45 a.m. **CULINARY DEMONSTRATION,** Andrea Zelen
Owner of American Brownie Company
Orlando, FL

11:00 a.m. WORLD SHOWPLACE
BOCUSE d'OR COMPETITION, Teams 5-8

11:30 a.m. **WINE SEMINAR**, Moët & Chandon
Champagne, France, Presented by Seth Box

11:30 a.m. **AUTHORS WITHOUT BORDERS**
Hope Fox, *Impress for Less*

12:00 p.m. **BOOK SIGNING,** Hope Fox

12:15 p.m. **CULINARY DEMONSTRATION,** Pam Smith, R.D.
Festival Program Host and Author of
The Energy Edge

1:00 p.m. **SPIRIT SEMINAR**, Whiskeys of the World
Presented by Marcy Rudershausen, M.O.W.

1:00 p.m. **AUTHENTIC TASTES**
Nielsen-Massey Vanillas, The Vanilla Specialist
Presented by Beth Nielsen

1:00 p.m. **BOOK SIGNING,** Pam Smith

2:30 p.m.* **CHEESE TASTING,** A Selection of French Cheese
Presented by Max McCalman, Artisanal Premium
Cheese, New York, NY
The Bordeaux Wine Council, *Bordeaux, France*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

3:45 p.m. **BOOK SIGNING,** Max McCalman
Cheese: A Connoisseur's Guide to the World's Best

3:45 p.m. **WINE SEMINAR,** Moët & Chandon
Champagne, France, Presented by Seth Box

4:00 p.m. **AUTHORS WITHOUT BORDERS**, David Pasternack
The Young Man & The Sea
Hosted by Workman Publishing, Inc.

4:30 p.m. **BOOK SIGNING,** David Pasternack

5:15 p.m. **BOTTLE SIGNING,** Au Bon Climat

4:30 p.m. **CULINARY DEMONSTRATION,** Bob Waggoner
Charleston Grill, *Charleston, SC*

5:15 p.m. **BOOK SIGNING,** Bob Waggoner

5:15 p.m. **SPIRIT SEMINAR,** The Best of Mexico: The
History and Versatility of Tequila
Presented by Rebecca Quinonez

5:15 p.m. **AUTHENTIC TASTES**
Green's Sugarhouse Homemade Maple Syrups
& Sugar, Presented by Pam & Rich Green

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Big Bad Voodoo Daddy, *"You & Me & The Bottle Makes 3 Tonight (Baby)"*

6:00 p.m. **CULINARY DEMONSTRATION,** Dennis Hewett
Special Events, *Disney's BoardWalk Resort*

7:00 p.m.* WORLD SHOWPLACE
BOCUSE D'OR GRAND GALA

All events take place in the Festival Welcome Center, unless otherwise noted.

SUNDAY, SEPTEMBER 28

10:30 a.m.* **SWEET SUNDAYS**
Matt Lewis and Renato Poliafito, Baked *Brooklyn, NY,* Hosted by Martini & Rossi, *Piedmont and Veneto, Italy*

12:30 p.m. **BOOK SIGNING**, Matt Lewis & Renato Poliafito, *Baked*

12:30 p.m. **WINE SEMINAR,** Sterling Vineyards: Future with Organic Wine, Presented by David Chu

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Hope Fox, *Impress for Less*

1:00 p.m. **BOOK SIGNING**, Hope Fox

1:15 p.m. **CULINARY DEMONSTRATION,** Wade Camerer Narcoossee's, *Disney's Grand Floridian* Resort & Spa

2:00 p.m. **WINE SEMINAR,** Moët & Chandon *Champagne, France,* Presented by Seth Box

2:00 p.m. **AUTHENTIC TASTES**
Nielsen-Massey Vanillas, The Vanilla Specialist Presented by Beth Nielsen

2:45 p.m. **CULINARY DEMONSTRATION,** Matt Lewis & Renato Poliafito, Baked, *Brooklyn, NY*

3:30 p.m. **BOOK SIGNING**, Matt Lewis & Renato Poliafito

3:30 p.m. **SPIRIT SEMINAR,** The Best of Mexico: The History and Versatility of Tequila Presented by Rebecca Quinonez

3:30 p.m. **AUTHORS WITHOUT BORDERS,** David Pasternack *The Young Man & the Sea* Hosted by Workman Publishing, Inc.

4:00 p.m. **BOOK SIGNING,** David Pasternack

4:15 p.m. **CULINARY DEMONSTRATION,** Tim Kuck Hosted by Nielsen-Massey Vanillas, *Chicago, IL*

5:00 p.m. **WINE SEMINAR,** Moët & Chandon *Champagne, France,* Presented by Seth Box

5:00 p.m. **AUTHENTIC TASTE SEMINAR**
Greens' Sugarhouse Homemade Maple Syrups & Sugar, Presented by Pam & Rich Green

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Sheena Easton, *"Morning Train (Nine to Five)"*

5:45 p.m. **CULINARY DEMONSTRATION,** Tim Kuck

6:30 p.m. **SPIRIT SEMINAR**, Whiskeys of the World Presented by Marcy Rudershausen, M.O.W.

MONDAY, SEPTEMBER 29

11:15 a.m. **WINE SEMINAR**, Difference: Pinot Gris and Pinot Grigio, Presented by Brian Formby

12:45 p.m. **WINE SEMINAR**, Sparkling Wines: Not Just for Celebrating, Presented by Michael Howarth

2:15 p.m. **WINE SEMINAR**, Rosé: Is it really the Next Big Hit in America, Presented by Brian Formby

3:30 p.m.* **JAPAN PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tokyo Dining

MONDAY, SEPTEMBER 29

3:45 p.m. **WINE SEMINAR,** Picking the Perfect Food & Wine Pairings, Presented by Michael Howarth

5:15 p.m. **WINE SEMINAR,** Bold & Zesty Zins Presented by Brian Formby

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Sheena Easton, *"Morning Train (Nine to Five)"*

TUESDAY, SEPTEMBER 30

11:15 a.m. **WINE SEMINAR,** Wine Tasting Techniques Presented by Amy Medintz

12:45 p.m. **WINE SEMINAR,** North American Vineyards Presented by Amy Medintz

2:15 p.m. **WINE SEMINAR,** Syrah versus Shiraz Presented by John Meyer

3:45 p.m. **WINE SEMINAR,** Wines of Washington Presented by Lori Barranon

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Restaurant Marrakesh

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Sheena Easton, *"Morning Train (Nine to Five)"*

5:15 p.m. **WINE SEMINAR,** Sparkling Wines Presented by John Meyer

WEDNESDAY, OCTOBER 1

10:00 a.m. **WINE SEMINAR,** Wente Vineyards, *Livermore Valley, CA,* Presented by Amy Hoopes

10:45 a.m. **CULINARY DEMONSTRATION,** Steve McHugh, *St. Tammany, LA, Hosted by Louisiana Office of Tourism*

11:30 a.m. **WINE SEMINAR,** Trivento, *Mendoza Argentina,* Presented by Silvina Barros

12:15 p.m. **BOTTLE SIGNING,** Trivento

12:15 p.m. **CULINARY DEMONSTRATION,** Matt Tebbutt The Fox Hunter, *Nantyderry, Monmouthshire, UK*

1:00 p.m. **WINE SEMINAR,** Viñedos Emiliana *Santiago, Chile,* Presented by Fernando Pavon

1:45 p.m. **BOTTLE SIGNING,** Viñedos Emiliana

1:45 p.m. **CULINARY DEMONSTRATION,** William Clark Bakery, *Disney's Grand Floridian* Resort & Spa

2:30 p.m. **WINE SEMINAR,** Concha y Toro *Santiago, Chile,* Presented by Sebastian Lopez & Italo Jofre

3:15 p.m. **BOTTLE SIGNING,** Concha y Toro

3:15 p.m. **CULINARY DEMONSTRATION,** Matt Tebbutt

4:00 p.m. **WINE SEMINAR,** Quintessa, *Napa Valley, CA* Presented by Blair Price

4:45 p.m. **BOTTLE SIGNING,** Quintessa

** Additional fee required*

WEDNESDAY, OCTOBER 1 *(continued)*

4:45 p.m. **CULINARY DEMONSTRATION,** Steve McHugh
St. Tammany, LA
Hosted by Louisiana Office of Tourism

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Starship starring Mickey Thomas
"We Built this City"

5:30 p.m. **WINE SEMINAR,** Anura, *Simonsberg-Paarl South Africa.* Presented by Lance Bouma

6:15 p.m. **BOTTLE SIGNING,** Anura

THURSDAY, OCTOBER 2

10:00 a.m. **CULINARY DEMONSTRATION,** Andy Trousdale
Le Bistro Restaurant, *Lighthouse Point, FL*

10:45 a.m. **WINE SEMINAR,** Anura, *Simonsberg-Paarl South Africa,* Presented by Lance Bouma

11:30 a.m. **BOTTLE SIGNING,** Anura

11:30 a.m. **CULINARY DEMONSTRATION,** Grady Spears
The Texas Cowboy Kitchen, Fort Worth, TX
Hosted by Andrews McMeel Publishing, LLC

12:15 p.m. **BOOK SIGNING,** Grady Spears

12:15 p.m. **WINE SEMINAR,** Georges DuBoeuf
Burgundy, France, Presented by Oliver Coste

2:00 p.m.* **KITCHEN CONVERSATION,** Tory McPhail
Commander's Palace, *New Orleans, LA*
Hosted by the Lousiana Office of Tourism
⇢ Abita Beer, *Abita Springs, Louisiana*

3:30 p.m. **BOOK SIGNING,** Tory McPhail

3:30 p.m. **WINE SEMINAR,** Viñedos Emiliana
Santiago, Chile, Presented by Fernando Pavon

4:15 p.m. **BOTTLE SIGNING,** Viñedos Emiliana

4:15 p.m. **CULINARY DEMONSTRATION,** David Guas
DamGoodSweet Consulting Group
Washington, DC

5:00 p.m. **WINE SEMINAR,** Concha y Toro
Santiago, Chile, Presented by
Sebastian Lopez & Italo Jofre

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Starship starring Mickey Thomas
"We Built this City"

5:45 p.m. **BOTTLE SIGNING,** Concha y Toro

5:45 p.m. **CULINARY DEMONSTRATION,** Mike Grimes
Publix Apron's Cooking School

6:30 p.m. **WINE SEMINAR**
⇢ Quintessa, *Napa Valley, CA*
Presented by Blair Price

7:15 p.m. **BOTTLE SIGNING,** Quintessa

FRIDAY, OCTOBER 3

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
John Ash, John Ash & Co. Restaurant
Santa Rosa, CA
⇢ Bonterra Vineyards, *Mendocino County, CA*

12:30 p.m. **BOOK SIGNING,** John Ash
From the Earth to the Table

12:30 p.m. **WINE SEMINAR,** Zonin Wines, *Veneto, Italy*
Presented by Jorge Estella & Steve Howard

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Jamie Gwen, *Good Food for Good Times*

1:00 p.m. **BOOK SIGNING,** Jamie Gwen

1:15 p.m. **CULINARY DEMONSTRATION,** Peng Looi
August Moon Chinese Bistro, *Louisville, KY*

2:00 p.m. **WINE SEMINAR,** Silverado Vineyards
Napa Valley, CA, Presented by Clint Wilsey

2:00 p.m. **AUTHENTIC TASTE SEMINAR**
Fizzy Fruit Fresh Fruit with a Twist
Presented by Alex Espalin

2:45 p.m. **CULINARY DEMONSTRATION,** Rock Harper
FOX's Hell's Kitchen Season 3, *Henderson, NV*

3:30 p.m. **MEET & GREET,** Rock Harper

3:30 p.m. **WINE SEMINAR,** Maison Louis Jadot
Burgundy, France, Presented by Missi Holle

3:30 p.m. **AUTHORS WITHOUT BORDERS LECTURE**
Carlyn Berghoff, *The Berghoff Family Cookbook*
Hosted by Andrews McMeel Publishing, LLC

4:00 p.m. **BOOK SIGNING,** Carlyn Berghoff

4:15 p.m. **CULINARY DEMONSTRATION,** Ron Cope
Fulton's Crab House, *Downtown Disney®*

5:00 p.m. **WINE SEMINAR,** Georges DuBoeuf
Burgundy, France, Presented by Oliver Coste

5:00 p.m. **AUTHENTIC TASTES**
Cantu Designs Edible Paper Creations
Presented by Homaro Cantu

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Starship starring Mickey Thomas
"We Built this City"

5:45 p.m. **CULINARY DEMONSTRATION,** Celina Tio
j u l i a (n), *Charlotte, NC*

6:30 p.m. **WINE SEMINAR,** Concha y Toro
Santiago, Chile, Presented by
Sebastian Lopez & Italo Jofre

6:30 p.m. **BOOK SIGNING,** Gary Vaynerchuck
101 Wines

7:15 p.m. **BOTTLE SIGNING,** Concha y Toro

All events take place in the Festival Welcome Center, unless otherwise noted.

SATURDAY, OCTOBER 4

10:00 a.m. **WINE SEMINAR,** Casa LaPostolle
Santiago, Chile, Presented by Jerome Poisson

10:45 a.m. **BOTTLE SIGNING,** Casa LaPostolle

10:45 a.m. **CULINARY DEMONSTRATION**
Nicky Riemer, *Victoria, Australia*
Hosted by Tourism Victoria, Australia

11:30 a.m. **WINE SEMINAR,** Korbel Champagne Cellars
Sonoma, CA, Presented by Paul Ahvenienan

11:30 a.m. **AUTHORS WITHOUT BORDERS**
Jamie Gwen, *Good Food for Good Times*

12:00 p.m. **BOOK SIGNING,** Jamie Gwen

12:15 p.m. **BOTTLE SIGNING,** Korbel Champagne Cellars

12:15 p.m. **CULINARY DEMONSTRATION,** Nicky Riemer

1:00 p.m. **WINE SEMINAR,** Casa LaPostolle
Santiago, Chile, Presented by Jerome Poisson

1:00 p.m. **AUTHENTIC TASTES**
Fizzy Fruit Fresh Fruit with a Twist
Presented by Alex Espalin

1:00 p.m.* ***EPCOT*® WINE SCHOOL**
⇢ Napa Valley Sauvignon Blanc and Cabernet Sauvignon, *California*
Presented by Karen MacNeil
Author and Wine Educator

1:45 p.m. **BOTTLE SIGNING,** Casa LaPostolle

2:30 p.m.* **CHEESE TASTING,** A Selection of American Cheese Presented by Waldemar Albrecht
Artisanal Premium Cheese, *New York, NY*
⇢ Rogue Ales, *Newport, Oregon*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

3:45 p.m. **WINE SEMINAR,** Wente Vineyards, *Livermore Valley, CA,* Presented by Amy Hoopes

4:00 p.m. **AUTHORS WITHOUT BORDERS,** Carlyn Berghoff
The Berghoff Family Cookbook
Hosted by Andrews McMeel Publishing, LLC

4:30 p.m. **BOOK SIGNING,** Carlyn Berghoff

4:30 p.m. **CULINARY DEMONSTRATION,** John Ash
John Ash & Co., *Santa Rosa, CA*

5:15 p.m. **BOOK SIGNING,** John Ash
From the Earth to the Table

5:15 p.m. **WINE SEMINAR,** Trivento, *Mendoza Argentina,* Presented by Silvina Barros

5:15 p.m. **AUTHENTIC TASTES**
Cantu Designs Edible Paper Creations
Presented by Homaro Cantu

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Starship starring Mickey Thomas
"We Built this City"

6:00 p.m. **CULINARY DEMONSTRATION,** Carlyn Berghoff

6:00 p.m. **BOTTLE SIGNING,** Trivento

6:30 p.m.* **WORLD SHOWPLACE**
PARTY FOR THE SENSES

6:45 p.m. **BOOK SIGNING,** Carlyn Berghoff

SUNDAY, OCTOBER 5

10:30 a.m.* **SWEET SUNDAYS,** Richard Capizzi
Per Se, *New York, NY*
Hosted by Martini & Rossi
Piedmont and Veneto, Italy

12:00 p.m.* **FRANCE PAVILION AT *EPCOT*®**
FRENCH REGIONAL LUNCH, Bistro de Paris
⇢ Bordeaux, Presented by
Lionel Gallula, Metrowine, *Orlando, FL*

12:30 p.m. **WINE SEMINAR,** Rudi Wiest, *Germany*
Presented by Christopher Bartha

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Jamie Gwen, *Good Food for Good TImes*

1:00 p.m. **BOOK SIGNING**, Jamie Gwen

1:00 p.m.* **VERTICAL WINE TASTINGS**
Napa Valley Presented by Eric Hemer, M.S., C.W.E. and Tony Dalton
⇢ Franciscan Magnificat, *Napa Valley, CA*

1:15 p.m. **CULINARY DEMONSTRATION,** Cathy Haynes
Harrahs Casino, *Reno, NV*

2:00 p.m. **WINE SEMINAR,** Zonin Wines, *Veneto, Italy*
Presented by Jorge Estella & Steve Howard

2:00 p.m. **AUTHENTIC TASTES**
Fizzy Fruit Fresh Fruit with a Twist
Presented by Alex Espalin

2:45 p.m. **CULINARY DEMONSTRATION,** Matt Gennuso
Chez Pascal, *Providence, RI*

3:30 p.m. **WINE SEMINAR,** Bonterra Vineyards
Mendocino County, CA
Presented by Colleen Stewart

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Carlyn Berghoff
The Berghoff Family Cookbook
Hosted by Andrews McMeel Publishing, LLC

4:00 p.m. **BOOK SIGNING,** Carlyn Berghoff

4:15 p.m. **CULINARY DEMONSTRATION,** Jamie Gwen

5:00 p.m. **BOOK SIGNING,** Jamie Gwen

5:00 p.m. **WINE SEMINAR,** Maison Louis Jadot
Burgundy, France, Presented by Missi Holle

5:00 p.m. **AUTHENTIC TASTE SEMINAR**
Cantu Designs Edible Paper Creations
Presented by Homaro Cantu

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
En Vogue *"Hold On"*

5:45 p.m. **CULINARY DEMONSTRATION,** Rock Harper
FOX's Hell's Kitchen Season 3, *Henderson, NV*

6:30 p.m. **WINE SEMINAR,** Silverado Vineyards
Napa Valley, CA, Presented by Clint Wilsey

6:30 p.m. **MEET & GREET,** Rock Harper

** Additional fee required*

MONDAY, OCTOBER 6

11:15 a.m. **WINE SEMINAR,** Bordeaux: Always Classic, Forever Contemporary, Presented by Robin Kelley O'Connor

12:45 p.m. **BEVERAGE SEMINAR** Odwalla, Presented by Jason Dolenga

2:15 p.m. **WINE SEMINAR,** Bordeaux: Discover the Mystery of Greatness Presented by Robin Kelley O'Connor

3:30 p.m.* **JAPAN PAVILION AT *EPCOT*®** **FOOD & WINE PAIRING,** Tokyo Dining

3:45 p.m. **WINE SEMINAR,** Bordeaux: A Tribute to 2,000 years of experience in Saint Emilion Presented by Robin Kelley O'Connor

5:15 p.m. **BEVERAGE SEMINAR** Odwalla, Presented by Jason Dolenga

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** En Vogue *"Hold On"*

TUESDAY, OCTOBER 7

11:15 a.m. **BEVERAGE SEMINAR** Odwalla, Presented by Jason Dolenga

12:45 p.m. **WINE SEMINAR,** Bordeaux: Always Classic, Forever Contemporary Presented by Robin Kelley O'Connor

2:15 p.m. and 5:15 p.m. **WINE SEMINAR,** Bordeaux: A Tribute to 2,000 years of experience in Saint Emilion Presented by Robin Kelley O'Connor

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT*®** **FOOD & WINE PAIRING,** Restaurant Marrakesh

3:45 p.m. **BEVERAGE SEMINAR** Odwalla, Presented by Jason Dolenga

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** En Vogue *"Hold On"*

WEDNESDAY, OCTOBER 8

10:00 a.m. **WINE SEMINAR,** S.A. Prüm, *Germany* Presented by Raimund Prüm

10:45 a.m. **BOTTLE SIGNING,** S.A. Prüm

10:45 a.m. **CULINARY DEMONSTRATION,** Cory Bahr Sage Restaurant, *Monroe, LA* Hosted by Louisiana Office of Tourism

11:30 a.m. **WINE SEMINAR,** Rodney Strong, *Sonoma, CA* Presented by Stefen Soltysiak

12:15 p.m. **CULINARY DEMONSTRATION,** Nicky Riemer *Victoria, Australia* Hosted by Tourism Victoria, Australia

WEDNESDAY, OCTOBER 8 *(continued)*

1:00 p.m. **WINE SEMINAR,** Rosenblum Cellars *Sonoma County, CA* Presented by Kent Rosenblum

1:45 p.m. **BOTTLE SIGNING,** Rosenblum Cellars

1:45 p.m. **CULINARY DEMONSTRATION,** M'Barek Naitbihi & Samad Benzari, Restaurant Marrakesh *Morocco Pavilion, Epcot®*

2:30 p.m. **WINE SEMINAR,** Francis Ford Coppola *Napa Valley, CA,* Presented by Tina Pantoja

3:15 p.m. **CULINARY DEMONSTRATION,** Nicky Riemer

4:00 p.m. **WINE SEMINAR,** Cecchi Winery *Tuscany, Italy,* Presented by Cesare Cecchi & Roland Marandino

4:45 p.m. **BOTTLE SIGNING,** Cecchi Winery

4:45 p.m. **CULINARY DEMONSTRATION,** Cory Bahr Sage Restaurant, *Monroe, LA* Hosted by Louisiana Office of Tourism

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Jonny Lang, *"Lie to Me"*

5:30 p.m. **WINE SEMINAR,** Borgo Scopeto e Caparzo *Montalcino, Italy,* Presented by Mario Turrini

6:15 p.m. **BOTTLE SIGNING,** Borgo Scopeto e Caparzo

THURSDAY, OCTOBER 9

10:00 a.m. **CULINARY DEMONSTRATION,** Buddy Valastro Carlo's Bakery, *Hoboken, NJ*

10:45 a.m. **WINE SEMINAR,** Borgo Scopeto e Caparzo, *Montalcino, Italy,* Presented by Mario Turrini

11:30 a.m. **BOTTLE SIGNING,** Borgo Scopeto e Caparzo

11:30 a.m. **CULINARY DEMONSTRATION,** Ken Vedrinski Sienna Restaurant, *Daniel Island, SC*

12:15 p.m. **WINE SEMINAR,** Castello Banfi, *Tuscany, Italy,* Presented by Sharron McCarthy, C.W.E.

1:00 p.m. **BOTTLE SIGNING,** Castello Banfi

2:00 p.m.* **KITCHEN CONVERSATION,** Ming Tsai Blue Ginger Restaurant & Host of Simply Ming *Wellesley, MA* ⇢ Francis Ford Coppola, *Napa Valley, CA*

3:30 p.m. **BOOK SIGNING,** Ming Tsai, *Simply Ming*

3:30 p.m. **WINE SEMINAR,** Rosenblum Cellars *Sonoma County, CA* Presented by Kent Rosenblum

4:15 p.m. **BOTTLE SIGNING,** Rosenblum Cellars

4:15 p.m. **CULINARY DEMONSTRATION,** Ted Siegel Institute of Culinary Education, *New York, NY*

5:00 p.m. **WINE SEMINAR,** S.A. Prüm, *Germany* Presented by Raimund Prüm

All events take place in the Festival Welcome Center, unless otherwise noted.

THURSDAY, OCTOBER 9 *(continued)*

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
En Vogue *"Hold On"*

5:45 p.m. **BOTTLE SIGNING,** S.A. Prüm

5:45 p.m. **CULINARY DEMONSTRATION,** Mark Crowell
CuliNex, *Bainbridge Island, WA*
Hosted by the California Strawberry Commission

6:30 p.m. **WINE SEMINAR,** Cecchi Winery
Tuscany, Italy, Presented by Cesare Cecchi & Roland Marandino

7:15 p.m. **BOTTLE SIGNING,** Cecchi Winery

FRIDAY, OCTOBER 10

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Lori Lyn Narlock, *Small Plates, Perfect Wines, Napa, CA*
⇢ Kendall Jackson Vineyard Estates
Sonoma County, CA
Hosted by Andrews McMeel Publishing, LLC

12:30 p.m. **BOOK SIGNING,** Lori Lyn Narlock

12:30 p.m. **WINE SEMINAR,** Santa Ema, *Maipo Valley, Chile,* Presented by Jose Castro

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Robin Robertson, *Quick-Fix Vegetarian*
Hosted by Andrews McMeel Publishing, LLC

1:00 p.m. **BOOK SIGNING,** Robin Robertson

1:15 p.m. **BOTTLE SIGNING,** Santa Ema

1:15 p.m. **CULINARY DEMONSTRATION,** Ming Tsai
Blue Ginger Restaurant & Host of Simply Ming
Wellesley, MA

2:00 p.m. **BOOK SIGNING,** Ming Tsai, *Simply Ming*

2:00 p.m. **WINE SEMINAR,** Pascual Toso, *Mendoza, Argentina,* Presented by Francisco Cortes

2:00 p.m. **AUTHENTIC TASTES,** *Chuao Chocolatier*
The True Taste of Chocolate®
Presented by Michael Antonorsi

2:45 p.m. **CULINARY DEMONSTRATION,** Bill Telepan
Telepan Restaurant, *New York, NY*

2:45 p.m. **BOTTLE SIGNING,** Pascual Toso

3:30 p.m. **BOOK SIGNING,** Bill Telepan
Inspired by Ingredients

3:30 p.m. **WINE SEMINAR,** Castello Banfi
Tuscany, Italy, Presented by Sharron McCarthy

3:30 p.m. **AUTHORS WITHOUT BORDERS LECTURE**
Kimberley Davis, *Sur la Table presents Things Cooks Love*
Hosted by Andrews McMeel Publishing, LLC

4:00 p.m. **BOOK SIGNING,** Kimberley Davis

4:15 p.m. **BOTTLE SIGNING,** Castello Banfi

4:15 p.m. **CULINARY DEMONSTRATION,** Nicholas Lodge
International Sugar Art Collection

FRIDAY, OCTOBER 10 *(continued)*

5:00 p.m. **BOOK SIGNING,** Nicholas Lodge

5:00 p.m. **BOTTLE SIGNING,** Montes Premium Wines

5:00 p.m. **WINE SEMINAR,** Cline Cellars
Sonoma County, CA, Presented by Roger Gobler

5:00 p.m. **AUTHENTIC TASTES,** *Joffrey's Coffee*
The World in a Cup, Presented by Chris de Mezzo

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
The Smithereens *"A Girl Like You"*

5:45 p.m. **CULINARY DEMONSTRATION**
Andrea Curto-Randazzo & Frank Randazzo
Talula Restaurant, *Miami Beach, FL*

5:45 p.m. **BOTTLE SIGNING,** Cline Cellars

6:30 p.m. **WINE SEMINAR,** Masi, *Veneto, Italy*
Presented by Patricia Murphy

7:15 p.m. **BOTTLE SIGNING,** Masi

SATURDAY, OCTOBER 11

10:00 a.m. **WINE SEMINAR,** Bodega Norton, *Mendoza, Argentina,* Presented by Alejandro Panighini

10:45 a.m. **CULINARY DEMONSTRATION,** Lori Lyn Narlock
Small Plates, Perfect Wines, Napa, CA

10:45 a.m. **BOTTLE SIGNING,** Bodega Norton

11:30 a.m. **BOOK SIGNING,** Lori Lyn Narlock

11:30 a.m. **WINE SEMINAR,** Montes, *Apalta & Colchagua Valley, Chile,* Presented by Aurelio Montes, Jr., Carlos Serrano & Dennis Murray

11:30 a.m. **AUTHORS WITHOUT BORDERS**
Robin Robertson, *Quick-Fix Vegetarian*
Hosted by Andrews McMeel Publishing, LLC

12:00 p.m. **BOOK SIGNING,** Robin Robertson

12:15 p.m. **BOTTLE SIGNING,** Montes Premium Wines

12:15 p.m. **CULINARY DEMONSTRATION**
Fritz Sonnenschmidt, *Tastes and Tales of a Chef*
Hosted by Cutco

1:00 p.m. **BOOK SIGNING,** Fritz Sonnenschmidt

1:00 p.m. **WINE SEMINAR,** Achaval Ferrer, *Mendoza, Argentina,* Presented by Marcelo Victoria

1:00 p.m. **AUTHENTIC TASTES,** *Chuao Chocolatier*
The True Taste of Chocolate®
Presented by Michael Antonorsi

1:00 p.m. ***EPCOT*® WINE SCHOOL**
⇢ Italy, The Region of Tuscany
Presented by Sharron McCarthy, C.W.E.
Castello Banfi, *Tuscany, Italy*

1:45 p.m. **BOTTLE SIGNING,** Achaval Ferrer

2:30 p.m.* **CHEESE TASTING,** A Selection of Italian Cheese Presented by Max McCalman
Artisanal Premium Cheese, *New York, NY*
⇢ Masi, *Veneto, Italy*

** Additional fee required*

SATURDAY, OCTOBER 11 *(continued)*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

3:45 p.m. **BOOK SIGNING,** Max McCalman, *Cheese: A Connnoisseur's Guide to the World's Best*

3:45 p.m. **WINE SEMINAR,** Francis Ford Coppola, *Napa Valley, CA,* Presented by Tina Pantoja

4:00 p.m. **AUTHORS WITHOUT BORDERS,** Kimberley Davis *Sur La Table Presents Things Cooks Love*
Hosted by Andrews McMeel Publishing, LLC

4:30 p.m. **BOOK SIGNING,** Kimberley Davis

4:30 p.m. **CULINARY DEMONSTRATION**
Fritz Sonnenschmidt, *Tastes and Tales of a Chef,* Hosted by Cutco

5:15 p.m. **BOOK SIGNING,** Fritz Sonnenschmidt

5:15 p.m. **WINE SEMINAR,** Rodney Strong, *Sonoma, CA*
Presented by Stefan Soltysiak

5:15 p.m. **AUTHENTIC TASTES**
Joffrey's Coffee, The World in a Cup
Presented by Chris de Mezzo

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
The Smithereens *"A Girl Like You"*

6:00 p.m. **CULINARY DEMONSTRATION,** Alice Medrich *Pure Dessert, Berkeley, CA*
Hosted by Workman Publishing, Inc.

6:30 p.m. * **WORLD SHOWPLACE**
PARTY FOR THE SENSES

6:45 p.m. **BOOK SIGNING,** Alice Medrich

6:45 p.m. **BOTTLE SIGNING,** Cline Cellars

SUNDAY, OCTOBER 12

10:30 a.m.* **SWEET SUNDAYS,** Alice Medrich
Pure Dessert, Berkeley, CA
Hosted by Workman Publishing, Inc. and Martini & Rossi, *Piedmont and Veneto, Italy*

12:00 p.m.* **FRANCE PAVILION AT *EPCOT*®**
FRENCH REGIONAL LUNCH, Bistro de Paris
Loire Valley, Presented by Jorge Hernandez, Director of Corporate Education & Training, W.J. Deutsch and Sons
⇢ Jean Sauvion Wines

12:30 p.m. **BOOK SIGNING,** Alice Medrich

12:30 p.m. **WINE SEMINAR,** Masi, *Veneto, Italy*
Presented by Patricia Murphy

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Robin Robertson, *Quick-Fix Vegetarian*
Hosted by Andrews McMeel Publishing, LLC

1:00 p.m. **BOOK SIGNING,** Robin Robertson

1:00 p.m.* **VERTICAL WINE TASTINGS,** Lebanon
Presented by Bartholomew Broadbent
Founder of Broadbent Selections
⇢ Château Musar, *Bekka Valley, Lebanon*

1:15 p.m. **BOTTLE SIGNING,** Masi

SUNDAY, OCTOBER 12 *(continued)*

1:15 p.m. **CULINARY DEMONSTRATION**
Fritz Sonnenschmidt, *Tastes and Tales of a Chef,* Hosted by Cutco

2:00 p.m. **BOOK SIGNING,** Fritz Sonnenschmidt

2:00 p.m. **BOTTLE SIGNING,** Bodega Norton

2:00 p.m. **WINE SEMINAR,** Santa Ema, *Maipo Valley, Chile,* Presented by Jose Castro

2:00 p.m. **AUTHENTIC TASTES,** *Chuao Chocolatier*
The True Taste of Chocolate®
Presented by Michael Antonorsi

2:45 p.m. **BOTTLE SIGNING,** Santa Ema

2:45 p.m. **CULINARY DEMONSTRATION,** Patrick Escobar & Paco Lopez, ISTHM of Universidad del Este *Bayamon, Puerto Rico*

3:30 p.m. **BOTTLE SIGNING,** Montes

3:30 p.m. **WINE SEMINAR,** Pascual Toso, *Mendoza, Argentina,* Presented by Francisco Cortes

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Kimberley Davis *Sur la Table Presents Things Cooks Love*
Hosted by Andrews McMeel Publishing, LLC

4:00 p.m. **BOOK SIGNING,** Kimberley Davis

4:15 p.m. **BOTTLE SIGNING,** Pascual Toso

4:15 p.m. **CULINARY DEMONSTRATION**
Robin Robertson, *Quick-Fix Vegetarian Woodstock, VA*
Hosted by Andrews McMeel Publishing, LLC

5:00 p.m. **BOOK SIGNING,** Robin Robertson

5:00 p.m. **WINE SEMINAR,** Cline Cellars
Sonoma County, CA, Presented by Roger Gobler

5:00 p.m. **AUTHENTIC TASTES,** *Joffrey's Coffee*
The World in a Cup, Presented by Chris de Mezzo

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
The Smithereens *"A Girl Like You"*

5:45 p.m. **BOTTLE SIGNING,** Cline Cellars

5:45 p.m. **CULINARY DEMONSTRATION,** Kimberley Davis

6:00 p.m. **BOTTLE SIGNING,** Bodega Norton

6:30 p.m. **BOOK SIGNING,** Kimberley Davis

6:30 p.m. **WINE SEMINAR,** Achaval Ferrer, *Mendoza, Argentina,* Presented by Marcelo Victoria

7:15 p.m. **BOTTLE SIGNING,** Achaval Ferrer

All events take place in the Festival Welcome Center, unless otherwise noted.

MONDAY, OCTOBER 13

11:15 a.m. and 5:15 p.m.
BEVERAGE SEMINAR, Fuze
Presented by Lance Collins

12:45 p.m. and 3:45 p.m.
WINE SEMINAR, Clos La Chance, *Santa Cruz Mountains, CA,* Presented by Frank Markovich

2:15 p.m. **WINE SEMINAR,** Château Musar
Bekaa Valley, Lebanon
Presented by Bartholomew Broadbent

3:30 p.m.* **JAPAN PAVILION AT *EPCOT®***
FOOD & WINE PAIRING, Tokyo Dining

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Sister Hazel, *"All for You"*

TUESDAY, OCTOBER 14

11:15 a.m. and 3:45 p.m.
BEVERAGE SEMINAR, Fuze
Presented by Lance Collins

12:45 p.m. and 5:15 p.m.
WINE SEMINAR, Parducci, *Mendocino County, CA,* Presented by Greg Gauci

2:15 p.m. **WINE SEMINAR,** Yabby Lake
Yarra Valley, Victoria, Australia
Presented by Damon Ornowski

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT®***
FOOD & WINE PAIRING, Restaurant Marrakesh

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Sister Hazel, *"All for You"*

WEDNESDAY, OCTOBER 15

10:00 a.m. **WINE SEMINAR,** Rosenthal–The Malibu Estate, *Malibu, CA,* Presented by Neil McNally

10:45 a.m. **BOTTLE SIGNING,** Rosenthal

10:45 a.m. **CULINARY DEMONSTRATION,** Jude Theriot
Lake Charles, LA, Hosted by the Louisiana Office of Tourism

11:30 a.m. **WINE SEMINAR,** Lion Nathan, *Australia*
Presented by Jeff Kane

12:15 p.m. **CULINARY DEMONSTRATION,** Ian Curley
Victoria, Australia, Hosted by Tourism Victoria, Australia

1:00 p.m. **WINE SEMINAR,** Kenwood Vineyards, *Sonoma, CA,* Presented by Andi Gray

1:45 p.m. **BOTTLE SIGNING,** Kenwood Vineyards

1:45 p.m. **CULINARY DEMONSTRATION,** Moises Flores
San Angel Inn, *Mexico Pavilion, Epcot®*

WEDNESDAY, OCTOBER 15 *(continued)*

2:30 p.m. **BOTTLE SIGNING,** Matanzas Creek

2:30 p.m. **WINE SEMINAR,** Rutz Cellars
Russian Valley, CA, Presented by Duane Rose

3:15 p.m. **CULINARY DEMONSTRATION,** Ian Curley

4:00 p.m. **WINE SEMINAR,** Solaire by Robert Mondavi
Sonoma, CA, Presented by Brian Koziol, M.S.

4:45 p.m. **BOTTLE SIGNING,** Solaire by Robert Mondavi

4:45 p.m. **CULINARY DEMONSTRATION,** Jude Theriot
Lake Charles, LA, Hosted by the Louisiana Office of Tourism

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
David Sanborn, *"Leslie Ann"*

5:30 p.m. **WINE SEMINAR,** Bunratty Meade, *Ireland*
Presented by Nancy Larkin

6:15 p.m. **BOTTLE SIGNING,** Bunratty Meade

THURSDAY, OCTOBER 16

10:00 a.m. **CULINARY DEMONSTRATION,** Pam Smith, R.D.
Festival Program Host and Author of *the Energy Edge*

10:45 a.m. **BOOK SIGNING,** Pam Smith

10:45 a.m. **WINE SEMINAR,** Bunratty Meade, *Ireland*
Presented by Nancy Larkin

11:30 a.m. **BOTTLE SIGNING,** Bunratty Meade

11:30 a.m. **CULINARY DEMONSTRATION**
Tami McAdam, *Edible Artistry*
Hosted by Tourism Victoria, Australia

12:15 p.m. **WINE SEMINAR,** Matanzas Creek, *Sonoma, CA*
Presented by Patrick R. Connelly

1:00 p.m. **BOTTLE SIGNING,** Matanzas Creek

2:00 p.m.* **KITCHEN CONVERSATION,** Robert Irvine
Former Host of Dinner: Impossible
Salisbury, Wiltshire, UK
⇢ Caymus Vineyards, *Napa Valley, CA*

3:30 p.m. **BOOK SIGNING,** Robert Irvine
Mission: Cook!

3:30 p.m. **WINE SEMINAR,** Kenwood Vineyards
Sonoma County, CA, Presented by Andi Gray

4:15 p.m. **BOTTLE SIGNING,** Kenwood Vineyards

4:15 p.m. **CULINARY DEMONSTRATION,** Noah French
Setai Hotel, *Miami Beach, FL*

5:00 p.m. **WINE SEMINAR,** Rutz Cellars, *Russian River Valley, CA,* Presented by Duane Rose

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
David Sanborn, *"Leslie Ann"*

5:45 p.m. **CULINARY DEMONSTRATION,** Robert Irvine

6:30 p.m. **BOOK SIGNING,** Robert Irvine

6:30 p.m. **WINE SEMINAR,** Solaire by Robert Mondavi, *Napa Valley, CA,* Presented by Brian Koziol, M.S.

7:15 p.m. **BOTTLE SIGNING,** Solaire

** Additional fee required*

FRIDAY, OCTOBER 17

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Mark Olive, The Outback Café, *Melbourne, Victoria, Australia*
Hosted by Tourism Victoria, Australia
⇢ Yabby Lake, *Mornington, Victoria, Australia*

12:30 p.m. **BOOK SIGNING**, Mark Olive

12:30 p.m. **WINE SEMINAR,** Yering Station
Yarra Valley, Australia
Presented by Gordon Gebbie

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Bill & Cheryl Jamison
Around the World in 80 Dinners

1:00 p.m. **BOOK SIGNING,** Bill & Cheryl Jamison

1:15 p.m. **BOTTLE SIGNING,** Yering Station

1:15 p.m. **CULINARY DEMONSTRATION,** Robert St. John
New South Grilling, Hattiesburg, MS
Hosted by Hyperion

2:00 p.m. **BOOK SIGNING,** Robert St. John

2:00 p.m. **WINE SEMINAR,** Allan Scott Wines
Marlborough, New Zealand
Presented by Fred Ordway

2:00 p.m. **AUTHENTIC TASTES,** *WineRoads Productions*
Authentic Australian Ingredients
Presented by Sally James

2:45 p.m. **CULINARY DEMONSTRATION,** Stefan Czapalay
Over and Above, *Montréal, Québec, Canada*

3:30 p.m. **BOTTLE SIGNING,** Château de la Gardine

3:30 p.m. **WINE SEMINAR,** Marques di Riscal, *Rioja, Spain,* Presented by Paul Chevalier

3:30 p.m. **AUTHORS WITHOUT BORDERS LECTURE**
Robert St. John

4:00 p.m. **BOOK SIGNING,** Robert St. John

4:15 p.m. **BOTTLE SIGNING,** Marques di Riscal

4:15 p.m. **CULINARY DEMONSTRATION,** Doug Turbush
Bluepoint Restaurant, *Atlanta, GA*

5:00 p.m. **WINE SEMINAR,** Lion Nathan, *Australia*
Presented by Jeff Kane

5:00 p.m. **AUTHENTIC TASTES,** Over and Above Exotic Pepper Showcase, Presented by Stefan Czapalay

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Jon Secada, *"Just Another Day"*

5:45 p.m. **CULINARY DEMONSTRATION**
Kurt Fleischfresser, The Coach House
Nichols Hills, OK

6:30 p.m. **BOTTLE SIGNING,** Matanzas Creek

6:30 p.m. **WINE SEMINAR,** Viña San Pedro, *Maipo Valley, Chile,* Presented by Mark Vanston

6:30 p.m.* **WORLD SHOWPLACE**
CITY TASTE–A TASTE OF VICTORIA
Hosted by Tourism Victoria

7:15 p.m. **BOTTLE SIGNING,** Viña San Pedro

SATURDAY, OCTOBER 18

10:00 a.m. **WINE SEMINAR,** Rutz Cellars, *Russian River Valley, CA,* Presented by Duane Rose

10:45 a.m. **CULINARY DEMONSTRATION,** Jude Theriot
Lake Charles, LA, Hosted by the Louisiana Office of Tourism

11:00 a.m. **BOOK SIGNING,** Jamie Deen
The Deen Bros. Y'all Come Eat

11:30 a.m. **WINE SEMINAR,** Château de la Gardine
Rhône Valley, France, Presented by Alain Riviere

11:30 a.m. **AUTHORS WITHOUT BORDERS**, Bill & Cheryl Jamison, *Around the World in 80 Dinners*

12:00 p.m. **BOOK SIGNING,** Bill & Cheryl Jamison

12:15 p.m. **BOTTLE SIGNING,** Château de la Gardine

12:15 p.m. **CULINARY DEMONSTRATION,** Dean Max
3030 Ocean Restaurant, *Ft. Lauderdale, FL*

1:00 p.m. **BOOK SIGNING,** Dean Max

1:00 p.m. **WINE SEMINAR,** Foss Marai, *Veneto, Italy*
Presented by Umberto Biasiotto

1:00 p.m. **AUTHENTIC TASTES,** *WineRoads Productions*
Authentic Australian Ingredients
Presented by Sally James

1:45 p.m. **BOTTLE SIGNING,** Foss Marai

2:00 p.m.* **KITCHEN CONVERSATION,** Jamie Deen
Road Tasted, Food Network® and
The Lady & Sons, *Savannah, GA*
⇢ Yering Station, *Yarra Valley, Australia*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

2:30 p.m.* **CHEESE TASTING,** A Selection of Spanish Cheese, Presented by Waldemar Albrecht
Artisanal Premium Cheese, *New York, NY*
⇢ Marques di Riscal, *Rioja, Spain*

3:30 p.m. **BOOK SIGNING,** Jamie Deen

3:30 p.m. **BOTTLE SIGNING,** Yering Station

3:45 p.m. **WINE SEMINAR,** Rosenthal–The Malibu Estate, *Malibu, CA,* Presented by Neil McNally

4:00 p.m. **AUTHORS WITHOUT BORDERS,** Robert St. John
New South Grilling, Hosted by Hyperion

4:30 p.m. **BOTTLE SIGNING,** Rosenthal–
The Malibu Estate

4:30 p.m. **BOOK SIGNING,** Robert St. John

4:30 p.m. **CULINARY DEMONSTRATION,** Emily Luchetti
Farallon Restaurant, *San Francisco, CA*

5:15 p.m. **BOOK SIGNING,** Emily Luchetti

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Jon Secada, *"Just Another Day"*

5:15 p.m. **AUTHENTIC TASTES,** *Over and Above, Exotic* Pepper Showcase, Presented by Stefan Czapalay

5:15 p.m. **WINE SEMINAR,** Lion Nathan, *Australia,* Presented by Jeff Kane

6:00 p.m. **CULINARY DEMONSTRATION**
Bill & Cheryl Jamison, *Around the World in 80 Dinners, Sante Fe, NM*

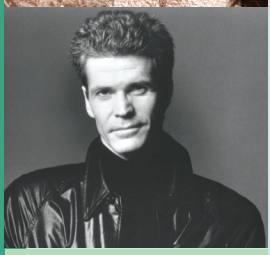
6:45 p.m. **BOOK SIGNING,** Bill & Cheryl Jamison

6:30 p.m.* **WORLD SHOWPLACE**
PARTY FOR THE SENSES

All events take place in the Festival Welcome Center, unless otherwise noted.

EAT TO THE BEAT

CONCERT SERIES



From top:
En Vogue,
The Smithereens,
David Cassidy,
Exposé,
David Sanborn

WORLD SHOWCASE AT *EPCOT*® AMERICA GARDENS THEATRE

Daily at 5:15 p.m., 6:30 p.m. and 7:45 p.m.

Set the mood for food with the savory sounds of dazzling, diverse musical acts, live on stage at the World Showcase, America Gardens Theatre.

In addition to crowd favorites like David Sanborn, Jon Secada and David Cassidy, several new performers will rock the stage for the very first time this year! En Vogue, Spyro Gyra, Boyz II Men and Big Bad Voodoo Daddy are just a sampling of the new artists that will have you on your feet as you *Eat to the Beat*.

September 26-27	**Big Bad Voodoo Daddy** *"You & Me & The Bottle Makes 3 Tonight (Baby)"*
September 28-30	**Sheena Easton,** *"Morning Train (Nine to Five)"*
October 1-4	**Starship starring Mickey Thomas** *"We Built this City"*
October 5-7	**En Vogue,** *"Hold On"*
October 8-9	**Jonny Lang,** *"Lie to Me"*
October 10-12	**The Smithereens,** *"A Girl Like You"*
October 13-14	**Sister Hazel,** *"All for You"*
October 15-16	**David Sanborn,** *"Leslie Ann"*
October 17-18	**Jon Secada,** *"Just Another Day"*
October 19-21	**Spyro Gyra,** *"Morning Dance"*
October 22-23	**Otis Day & the Knights,** *"Shout"*
October 24-26	**Exposé,** *"Point of No Return"*
October 27-28	**Kool & the Gang,** *"Celebration"*
October 29-30	**Boyz II Men,** *"End of the Road"*
October 31-November 2	**Atlanta Rhythm Section** *"So Into You"*
November 3-5	**David Cassidy,** *"I Think I Love You"*
November 6-7	**Night Ranger,** *"Sister Christian"*
November 8-9	**Los Lobos**, *"La Bamba"*

Theme Park admission required.
Entertainment subject to change without notice.
All songs listed are for artist recognition only and may not be included in the play list.

INTERNATIONAL MARKETPLACE MENUS

Visit the Marketplaces to purchase regional food, wine and beer (indicated by a number) and enjoy the special Festival experiences (indicated by a letter).

Ⓐ FESTIVAL WELCOME CENTER

❶ REIMS, CHAMPAGNE — CONTINENTAL EUROPE

Moët & Chandon Wines: Impérial, Rosé Impérial, Nectar Impérial, Nectar Impérial Rosé

❷ SANTIAGO, CHILE — LATIN AMERICAN

Shrimp with Cilantro Salsa, Spicy Beef Empanada, Dulce de Leche

Montes Wines: "Limited Selection" Sauvignon Blanc, Classic Series Chardonnay, Alpha Syrah, "Limited Selection" Cabernet-Carmenère

❸ BUENOS AIRES, ARGENTINA — LATIN AMERICAN

Beef and Corn Pie, Grilled Beef with Chimichurri Sauce

Bodega Norton Wines: Chardonnay, Torrontes, Reserva Malbec, Reserva Cabernet Sauvignon

❹ THE MOUSE CATCH — CONTINENTAL EUROPE

Selection of Cheese: Dorothea, Holland; Asiago Pressato, Italy; Manchego, Spain

Heineken Beer, Martini & Rossi Prosecco, Marqués de Cáceres Rioja

❺ MEXICO CITY, MEXICO — LATIN AMERICAN

Chilaquiles, Quesadilla con Chorizo, Capirotada

L.A. Cetto Wines: Chardonnay, Petite Sirah, Private Reserve Cabernet Sauvignon; Dos Equis Beer; Cinnamon Rice Milk

❻ BARCELONA, SPAIN — CONTINENTAL EUROPE

Chilled Tomato and Garlic Soup, Seared Tuna Loin with Spicy Red Pepper Coulis and Garlic-Herb Ciabatta, Churro with Chocolate Sauce

Poema Cava Brut, Bodega Don Olegario Albariño, Bodegas Julián Chivite Gran Feudo Rosé, Abadía Retuerta Selección Especial

❼ VIENNA, AUSTRIA — CONTINENTAL EUROPE

Beef Goulash with a Bacon Dumpling, Tafelspitz, Apricot Cake

Leth Grüner Veltliner Leth Riesling, Iby Zweigelt

❽ SHANGHAI, CHINA — ASIA

Chicken Sha Cha, Pork Pot Stickers, Ginger Ice Cream

Dragon Hallow Chardonnay, Plum Wine Green Tea Cooler, Tsing Tao Beer, Mango-Gingerita

❾ NEW DELHI, INDIA — ASIA

Samosa with Tamarind Sauce, Red Curry Shrimp over Rice, Mango Mousse

Sula Sauvignon Blanc, Sula Chennin Blanc, Kingfisher Premium Lager Beer

10 CAPE TOWN, SOUTH AFRICA — AFRICA

Durban Spiced Chicken with Coconut Milk-infused Root Vegetables, Bobotie with Mango Chutney, Spice Cake with Chocolate Sauce

Fairview Wines: Sauvignon Blanc, Goats Do Roam White, Pinotage, The Goatfather Red Blend

11 MELBOURNE, AUSTRALIA — PACIFIC RIM

Pepperberry Prawns on the Barbie with Sweet Potato Hash, Chilled Barramundi Fish with a Fennel Slaw, Grilled Lamb Chops with Caramalized Onion Jam, Wattleseed Mousse

Yellowglen Pink Sparkling Wine, Cooralook Chardonnay, Cooralook Pinot Noir, Green Point Shiraz, Foster's Lager

12 MUNICH, GERMANY — CONTINENTAL EUROPE

Spaetzle with Creamy Mushroom Ragoût, Regensburger Sausage with Sauerkraut in a Pretzel Roll, Apple Strudel

S.A. Prüm Wines: Essence Riesling, Blue Slate Riesling, Graacher Himmelreich Riesling, Spätlese; Schloss Reinhartshausen Old Vines Riesling, Beck's Pilsner, Beck's Oktoberfest

13 BOLOGNA, ITALY — CONTINENTAL EUROPE

Pizza with Sausage, Baked Ziti, Cream Puff with Mascarpone and Gianduja Chocolate

Tantinel Prosecco, Sartori Pinot Grigio, Placido Chianti, Moretti Beer, Virgin Primavera

B TASTE OF PUGLIA

14 CORK, IRELAND — EUROPE

Potato Leek Soup with a Dubliner Cheese Stick, Boxty with Bacon Chips and Kerrygold® Garlic & Fresh Herb Butter, Irish Cheese Selection: Reserve Cheddar, Dubliner and Ivernia Cheese with Apple Chutney and Brown Bread

Guinness® Draught, Frozen Irish Coffee

C PEARVILLE FAIR

15 HOPS AND BARLEY — NORTH AMERICA

Boston Crab Cake with Corn and Barley Salad, New England Lobster Roll

Samuel Adams® Beers: Light®, Boston Ale, Pale Ale, Boston Lager®, Octoberfest, Cherry Wheat®, Honey Porter, Black Lager, Cream Stout, 13th Annual Festival Lager

D HISTORY OF BEER IN AMERICA

16 SAN FRANCISCO, USA — NORTH AMERICA

Roasted Beet Salad with Goat Cheese, Seared Beef Medallion with Cheddar Cheese Polenta, California Strawberry Shortcake

Sterling Vineyards Napa Valley Sauvignon Blanc, Rosenblum Cellars Kathy's Cuvée Viognier, Dynamite Vineyards Merlot, Beaulieu Vineyard Napa Valley Cabernet Sauvignon

17 TOKYO, JAPAN — ASIA

Spicy Tuna Roll, California Sushi Roll, Seaweed Salad with Shrimp and Mandarin Oranges

Ozeki Dry Sake, Hana Raspberry Sake, Takara Plum Wine, Kirin Ichiban Beer, Ocha Gyokuro Iced Green Tea

E THE NEW YORK STATE WINE ADVENTURE

18 WELLINGTON, NEW ZEALAND — PACIFIC RIM

Bay Scallops with Baby Greens and Cranberry Vinaigrette, Lamb Slider on a Brioche Roll, Kiwi Meringue Tartlet

Villa Maria Wines: Private Bin Sauvignon Blanc, Private Bin Unoaked Chardonnay, Private Bin Riesling, Private Bin Merlot/Cabernt Sauvignon

19 MARRAKESH, MOROCCO — AFRICA

Grilled Beef and Hummus in a Pita Pocket, Chicken Brewat Rolls, Walnut Baklava
Guerrouane Red, Bodegas Pinord Moscatel, Zambra Sangria, Casa Beer, Iced Mint Tea

20 LOUISIANA — NORTH AMERICA

Louisiana Seafood Gumbo, Crawfish Etouffée, Praline Bread Pudding, Bourbon Caramel Sauce
Abita Beer: Amber, Purple Haze

21 LYON, FRANCE — CONTINENTAL EUROPE

Escargot Persillade en Brioche, Goat Cheese and Leek Quiche,
Milk Chocolate Crème Brûlée
Sparkling Pomegranate Kir, Vouvray, Michel Picard, Chardonnay Macon-Villages
Georges Duboeuf, Merlot Bordeaux Rouge, Château Haut-Mondain, Orangeade

22 BREWER'S COLLECTION

Pretzel Chips and Pita Chips
An international selection of beer.

23 ISTANBUL, TURKEY — EASTERN EUROPE

Meze, Manti with Yogurt Sauce, Pistachio Baklava
Kavaklidere® Wines: Çankaya White, Selection Beyaz White, Yakut Red
Selection Kirmizi Red; Efes Pilsener Beer

24 MONTREAL, CANADA — NORTH AMERICAN

Cheddar Cheese Soup, Maple Glazed Salmon with Arugula and Roasted Corn,
Maple Custard topped with Almond Crumble
Château des Charmes Wines: Chardonnay, Riesling, Merlot, Vidal Icewine;
Moosehead Beer

25 ATHENS, GREECE — CONTINENTAL EUROPE

Greek Salad, Spanakopita, Honey and Spice Cookie
Boutari Moschofilero, Oenoforos Asprolithi, Vatistas Cabernet
Sauvignon-Agiorghitiko Blend, Kourtaki Mavrodaphne of Patras

F GREEK ISLAND WINE BAR

26 KRAKOW, POLAND — EASTERN EUROPE

Creamy Wild Mushroom Soup, Kielbasa and Potato Pierogies with
Caramelized Onions and Sour Cream
Chopin Vodka Raspberry Cocktail

27 SAN JUAN, PUERTO RICO — CARIBBEAN

Mofongo, Plantain and Beef Casserole, "Gypsy's Arm" Jelly Roll
Frozen Piña Colada, Frozen Mojito

DISNEY GIFT CARDS

For your convenience, a special festival edition of the DISNEY GIFT CARD may be purchased at six convenient merchandise locations: the *Festival Gift Shop,The Gilded Pear, The New York State Wine Adventure, Fed Square Gifts,* the *French Market* and the *Stockpot* at the Festival Center.

You may use these cards in any International *Marketplace Food Kiosks* or shopping locations at the Festival or within the *WALT DISNEY WORLD®* Resort.

The Disney Gift Card can only be used at select participating locations at Disneyland® Resort, Walt Disney World® Resort, Disney Cruise Line®, Disney Store locations in the US, and Disney Shopping.com. See participating locations for details or visit DisneyGiftCard.com for more information about the Disney Gift Card program.

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PARTY FOR FOR THE SENSES

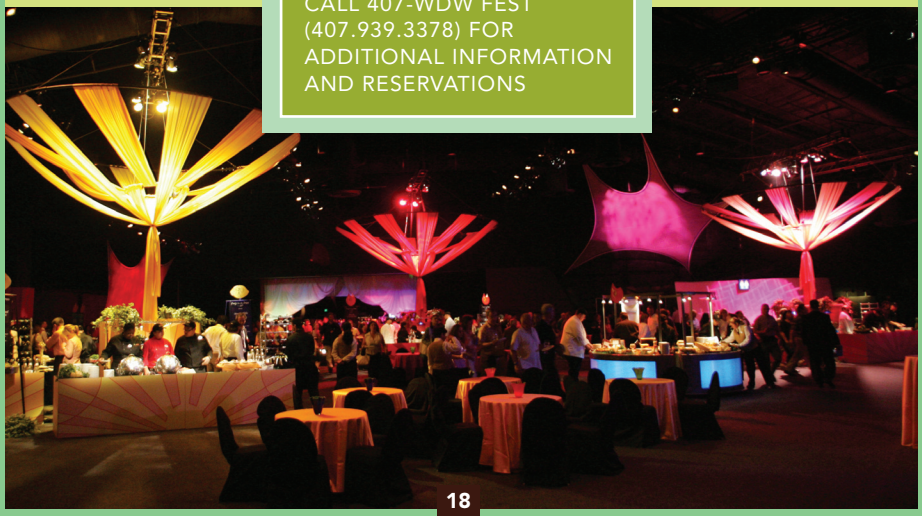
WORLD SHOWPLACE AT *EPCOT*®

Saturdays, October 4, 11, 18, 25 and November 1 & 8
6:30 p.m. - 9:00 p.m.
$135 per person, plus tax, gratuity included. Theme Park admission is required.
Hosted by Vanity Fair® Premium Napkins.

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the *Eat to the Beat* Concert Series at the America Gardens Theatre. Following the show, World Showplace Pavilion becomes the setting for a sensational evening showcasing the talents of more than 25 eminent chefs and the diversity of over 70 wines and beers Wander among tempting tasting stations in the midst of imaginative décor and live entertainment.

On the stages, extraordinary artists from *METROPOLIS* perform feats of balance, strength, agility and mayhem throughout the evening, while other remarkable characters interact with the Guests to their surprise and delight. Between acts, unique music by *Mechanical Soul* will provide a stylish world-beat accompaniment to the party.

CALL 407-WDW FEST
(407.939.3378) FOR
ADDITIONAL INFORMATION
AND RESERVATIONS



SUNDAY, OCTOBER 19

10:30 a.m.* **SWEET SUNDAYS,** Emily Luchetti
Farallon Restaurant, San Francisco, CA
Hosted by Martini & Rossi
Piedmont and Veneto, Italy

12:00 p.m.* **FRANCE PAVILION AT *EPCOT*®**
FRENCH REGIONAL LUNCH, Bistro de Paris
⇢ Burgundy, Presented by Marc Dupin
Export Director for Maison Louis Jadot

12:30 p.m. **BOOK SIGNING,** Emily Luchetti

12:30 p.m. **WINE SEMINAR,** Allan Scott Wines
Marlborough, New Zealand
Presented by Fred Ordway

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Bill & Cheryl Jamison
Around the World in 80 Dinners

1:00 p.m. **BOOK SIGNING,** Bill & Cheryl Jamison

1:00 p.m.* **MASTER CLASS SERIES,** A Taste of Champagne: Comparing the Styles of Champagne
Presented by Tamara Stanfill
Hosted by Office of Champagne USA
featuring Champagne Nicolas Feuillate

1:15 p.m. **CULINARY DEMONSTRATION,** Tami McAdam
Edible Artistry, *Victoria, Australia*
Hosted by Tourism Victoria, Australia

2:00 p.m. **WINE SEMINAR,** Marques di Riscal
Rioja, Spain, Presented by Paul Chevalier

2:00 p.m. **AUTHENTIC TASTES** *Wine Roads Productions*
Authentic Australian Ingredients
Presented by Sally James

2:45 p.m. **BOTTLE SIGNING,** Marques di Riscal

2:45 p.m. **CULINARY DEMONSTRATION,** John Malik
33 Liberty Restaurant, *Greenville, SC*

3:30 p.m. **WINE SEMINAR,** Yering Station, *Yarra Valley, Australia,* Presented by Gordon Gebbie

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Robert St. John
New South Grilling, Hosted by Hyperion

4:00 p.m. **BOOK SIGNING,** Robert St. John

4:15 p.m. **BOTTLE SIGNING,** Yering Station

4:15 p.m. **CULINARY DEMONSTRATION,** Amy Malik
33 Liberty Restaurant, *Greenville, SC*

5:00 p.m. **WINE SEMINAR,** Viña San Pedro, *Maipo Valley, Chile,* Presented by Mark Vanston

5:00 p.m. **AUTHENTIC TASTES,** *Over and Above,* Exotic Pepper Showcase, Presented by Stefan Czapalay

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Spyro Gyra, *"Morning Dance"*

5:45 p.m. **BOTTLE SIGNING,** Viña San Pedro

5:45 p.m. **CULINARY DEMONSTRATION,** Robert Laurie
Chef Mickey's, *Disney's Contemporary* Resort

6:30 p.m. **WINE SEMINAR,** Caymus Vineyards
Napa Valley, CA, Presented by Edward Murray

MONDAY, OCTOBER 20

11:15 a.m. and 3:45 p.m.
WINE SEMINAR, MacMurray Ranch, *Russian River Valley, CA,* Presented by Kate MacMurray

12:00 p.m. and 4:30 p.m.
BOTTLE SIGNING, MacMurray Ranch
⇢ Clos La Chance, *Santa Cruz Mountains, CA*
Presented by Frank Markovich

12:45 p.m. **WINE SEMINAR,** Yabby Lake
Mornington Peninsula, *Victoria, Australia*
Presented by Damon Ornowski

2:15 p.m. and 5:15 p.m.
WINE SEMINAR, Wines from Greece,
Presented by George Athanas & Sophia Perpera

3:30 p.m.* **JAPAN PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tokyo Dining

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Spyro Gyra, *"Morning Dance*

TUESDAY, OCTOBER 21

11:15 a.m., 2:15 p.m. and 5:15 p.m.
WINE SEMINAR
⇢ Wines from Greece, Presented by George Athanas & Sophia Perpera

12:45 p.m. and 3:45 p.m.
WINE SEMINAR
⇢ Sweet Treats, Presented by Jerry Spoto

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Restaurant Marrakesh

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Spyro Gyra "*Morning Dance"*

WEDNESDAY, OCTOBER 22

10:00 a.m. **WINE SEMINAR**
⇢ Benziger Family Winery, *Napa Valley, CA*
Presented by Chris Benziger

10:45 a.m. **BOTTLE SIGNING,** Benziger Family Winery

10:45 a.m. **CULINARY DEMONSTRATION,** Peter Bruenen
Special Events, *Disney's Yacht and Beach Club Resort*

11:30 a.m. **WINE SEMINAR**
⇢ Kobrand, *Spain*
Presented by John Bradbury

12:15 p.m. **CULINARY DEMONSTRATION,** David Bridges
Bella Fresca, *Shreveport, LA*
Hosted by the Louisiana Office of Tourism

1:00 p.m. **WINE SEMINAR**
⇢ Meeker Vineyards, *Sonoma, CA*
Presented by Charlie, Molly & Lucas Meeker

1:45 p.m. **BOTTLE SIGNING,** Meeker Vineyards

1:45 p.m. **CULINARY DEMONSTRATION,** Noriko Aizawa
Teppan Edo, *Japan Pavilion, Epcot*®

All events take place in the Festival Welcome Center, unless otherwise noted.

**Additional fee required.*

WEDNESDAY, OCTOBER 22 *(continued)*

2:30 p.m. **WINE SEMINAR,** La Crema Winery, *Sonoma, CA*
Presented by Rick Bonitati

3:15 p.m. **BOTTLE SIGNING,** La Crema Winery

3:15 p.m. **CULINARY DEMONSTRATION,** Andrew Blake
Blake's Feast, *Melbourne, Australia*
Hosted by Tourism Victoria, Australia

4:00 p.m. **WINE SEMINAR,** Familia Schroeder
Patagonia, Argentina, Presented by Julie Suarez

4:45 p.m. **BOTTLE SIGNING,** Familia Schroeder

4:45 p.m. **CULINARY DEMONSTRATION,** Andrew Blake

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Otis Day & the Knights, *"Shout"*

5:30 p.m. **WINE SEMINAR,** Bodegas Portal del Alto
Maipo and Maule Valleys, Chile
Presented by Rodrigo Hernandez

6:15 p.m. **BOTTLE SIGNING,** Bodegas Portal del Alto

6:30 p.m.* **WORLD SHOWPLACE**
REGIONAL FEAST–CELEBRATING GREECE
Hosted by Wines from Greece
Featuring: Pano Karatassos, Kyma Restaurant *Atlanta, GA* & Piero Premoli, Pricci Restaurant, *Atlanta, GA*

THURSDAY, OCTOBER 23

10:00 a.m. **CULINARY DEMONSTRATION,** Paul Wilson
The Botanical, *South Yarra, Victoria, Australia*
Hosted by Tourism Victoria, Australia

10:45 a.m. **WINE SEMINAR,** Bodegas Portal del Alto,
Maipo and Maule Valleys, Chile
Presented by Rodrigo Hernandez

10:45 a.m. **BOOK SIGNING,** Paul Wilson

11:30 a.m. **BOTTLE SIGNING,** Bodegas Portal del Alto

11:30 a.m. **CULINARY DEMONSTRATION,** Paul Wilson

12:15 p.m. **WINE SEMINAR,** Kobrand, *Spain*
Presented by John Bradbury

12:15 p.m. **BOOK SIGNING,** Paul Wilson

2:00 p.m.* **KITCHEN CONVERSATION,** Jeff Henderson
The Chef Jeff Project Food Network®
Las Vegas, NV
⇢ Benziger Family Winery, *Napa Valley, CA*

3:30 p.m. **BOOK SIGNING,** Jeff Henderson
Chef Jeff Cooks

3:30 p.m. **BOTTLE SIGNING,** Benziger Family Winery

3:30 p.m. **WINE SEMINAR,** Meeker Vineyards, *Sonoma, CA*
Presented by Charlie, Molly & Lucas Meeker

4:15 p.m. **BOTTLE SIGNING,** Meeker Vineyards

4:15 p.m. **CULINARY DEMONSTRATION,** Frank Lee
Slightly North of Broad, *Charleston, SC*

5:00 p.m. **WINE SEMINAR,** La Crema Winery, *Sonoma, CA*
Presented by Rick Bonitati

THURSDAY, OCTOBER 23 *(continued)*

5:45 p.m. **BOTTLE SIGNING,** La Crema Winery

5:45 p.m. **CULINARY DEMONSTRATION,** Terry Letson
Fumé Bistro and Bar, *Napa, CA*

6:30 p.m. **WINE SEMINAR,** Familia Schroeder
Patagonia, Argentina, Presented by Julie Suarez

6:30 p.m. **BOTTLE SIGNING,** Meeker Vineyards

7:15 p.m. **BOTTLE SIGNING,** Familia Schroeder

FRIDAY, OCTOBER 24

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Efisio Farris, *Arcodoro and Pomodoro Restaurants, Houston, TX*
⇢ Cantina del Giogantinu, *Sardinia*

12:30 p.m. **BOOK SIGNING,** Efisio Farris
Sweet Myrtle and Bitter Honey

12:30 p.m. **WINE SEMINAR,** Trefethen Vineyards
Napa Valley, CA, Presented by David Whitehouse

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Farina Wong Kingsley, *Organic Marin*
Hosted by Andrews McMeel Publishing, LLC

1:00 p.m. **BOOK SIGNING,** Farina Wong Kingsley

1:15 p.m. **BOTTLE SIGNING,** Trefethen Vineyards

1:15 p.m. **CULINARY DEMONSTRATION,** Richard Sandoval
Modern Mexican Restaurants, *New York, NY*

2:00 p.m. **BOOK SIGNING,** Richard Sandoval
Modern Mexican Flavors

2:00 p.m. **WINE SEMINAR,** Sherry, *Spain*
Presented by Steve Olson

2:00 p.m. **AUTHENTIC TASTES,** *Irish Dairy Board*
Kerrygold® Irish Butter
Presented by John Durcan

2:45 p.m. **CULINARY DEMONSTRATION,** Ciril Hitz
Johnson & Wales University, *Providence, RI*

3:30 p.m. **WINE SEMINAR,** Treana Winery, *South Central Coast, CA,* Presented by Macey Bires

3:30 p.m. **BOOK SIGNING,** Ciril Hitz
Baking Artisan Bread

3:30 p.m. **AUTHORS WITHOUT BORDERS**, Jamie Gwen,
Good Food for Good Times

4:00 p.m. **BOOK SIGNING,** Jamie Gwen

4:15 p.m. **BOTTLE SIGNING,** Castello Banfi

4:15 p.m. **CULINARY DEMONSTRATION,** Kent Rathbun
Abacus & Jasper's Restaurant, *Dallas, TX*

5:00 p.m. **WINE SEMINAR,** Kobrand, *Spain*
Presented by Sarah Powers

5:00 p.m. **AUTHENTIC TASTES,** *Wholesome Sweeteners*
Organic Honeys & Agave Nectar
Presented by Pauline McKee

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Exposé, *"Point of No Return"*

All events take place in the Festival Welcome Center, unless otherwise noted.

FRIDAY, OCTOBER 24 *(continued)*

5:45 p.m. **BOTTLE SIGNING,** S.A. Prüm

5:45 p.m. **CULINARY DEMONSTRATION,** Julian Rose
Moonstruck Chocolate, *Portland, OR*

6:30 p.m. **SPIRITS SEMINAR,** French Cognac
Presented by Patricia Murphy

6:30 p.m.* **WORLD SHOWPLACE**
CITY TASTE–THE GREAT MATCH: WINE & TAPAS
Hosted by the Wines of Spain

SATURDAY, OCTOBER 25

10:00 a.m. **WINE SEMINAR,** Piper & Charles Heidsieck
Champagne, France
Presented by Patricia Murphy

10:45 a.m. **BOTTLE SIGNING,** Piper & Charles Heidsieck

10:45 a.m. **CULINARY DEMONSTRATION,** Michael Kramer
Voice Restaurant at Hotel Icon
Houston, TX

11:30 a.m. **BOTTLE SIGNING,** Bodegas

11:30 a.m. **WINE SEMINAR,** Gloria Ferrer Champagne Caves, *Sonoma, CA,* Presented by Eva Bertran & David Brown

11:30 a.m. **AUTHORS WITHOUT BORDERS**
Farina Wong Kingsley, *Organic Marin*
Hosted by Andrews McMeel Publishing, LLC

12:00 p.m. **BOOK SIGNING,** Farina Wong Kingsley

12:15 p.m. **CULINARY DEMONSTRATION,** Jamie Gwen
Good Food for Good TImes, Newport Coast, CA

1:00 p.m. **BOOK SIGNING,** Jamie Gwen

1:00 p.m. **SPIRIT SEMINAR,** Macallan Scotch
Speyside, Scotland, Presented by Patricia Murphy

1:00 p.m. **AUTHENTIC TASTES,** *Irish Dairy Board*
Kerrygold® Irish Butter
Presented by John Durcan

1:00 p.m. * **EPCOT® WINE SCHOOL,** Spain-A Regional Tour
Presented by Steven Olson Wines from Spain

2:30 p.m.* **CHEESE TASTING,** A Selection of English Cheese, Presented by Erin Hedley, Artisanal Premium Cheese, *New York, NY*
⇢ Cockburn, *Portugal*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

3:45 p.m. **WINE SEMINAR,** Benziger Family Winery
Napa Valley, CA, Presented by Chris Benziger

4:00 p.m. **AUTHORS WITHOUT BORDERS,** Jamie Gwen
Good Food for Good Times

4:30 p.m. **BOTTLE SIGNING,** Benziger Family Winery

4:30 p.m. **BOOK SIGNING,** Jamie Gwen

4:30 p.m. **CULINARY DEMONSTRATION**
Geraldine Randlesome, Creative Cutters
Richmond Hill, Ontario, Canada

5:15 p.m. **BOOK SIGNING,** Geraldine Randlesome

SATURDAY, OCTOBER 25 *(continued)*

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Exposé, *"Point of No Return"*

5:15 p.m. **WINE SEMINAR,** Kobrand
Presented by Sarah Powers

5:15 p.m. **AUTHENTIC TASTES,** *Wholesome Sweeteners*
Organic Honeys & Agave Nectars
Presented by Pauline McKee

6:00 p.m. **CULINARY DEMONSTRATION,** Efisio Farris
Arcodoro and Pomodoro Restaurants,
Houston, TX

6:30 p.m.* **WORLD SHOWPLACE**
PARTY FOR THE SENSES

6:45 p.m. **BOOK SIGNING,** Efisio Farris

SUNDAY, OCTOBER 26

10:30 a.m.* **SWEET SUNDAYS,** Geraldine Randlesome
Creative Cutters, *Richmond Hill, Ontario, Canada*

12:00 p.m.* **FRANCE PAVILION AT *EPCOT*®**
FRENCH REGIONAL LUNCH, Bistro de Paris: Alsace, Presented by Evan Goldstein, M.S.
President and Chief Education Officer
⇢ Wines from Pierre Sparr, *Alsace, France*

12:30 p.m. **BOOK SIGNING,** Geraldine Randlesome
Simply Elegant

12:30 p.m. **WINE SEMINAR,** Freixenet, *Catalonia, Spain*
Presented by Patricia Murphy

12:30 p.m. **AUTHORS WITHOUT BORDERS**
Farina Wong Kingsley, *Organic Marin*
Hosted by Andrews McMeel Publishing, LLC

1:00 p.m. **BOOK SIGNING,** Farina Wong Kingsley

1:00 p.m.* **MASTER CLASS SERIES:** Taste Wine Like a Master, Presented by John Blazon, M.S.

1:15 p.m. **CULINARY DEMONSTRATION,** Diane Henderiks
Dietitian in the Kitchen, *Oakhurst, NJ*

2:00 p.m. **BOOK SIGNING,** Diane Henderiks
Shaken & Stirred

2:00 p.m. **WINE SEMINAR,** Gloria Ferrer Champagne Caves, *Sonoma, CA,* Presented by Eva Bertran & David Brown

2:00 p.m. **AUTHENTIC TASTES** *Irish Dairy Board*
Kerrygold® Irish Butter
Presented by John Durcan

2:45 p.m. **CULINARY DEMONSTRATION**
Farina Wong Kingsley

3:30 p.m. **BOOK SIGNING,** Farina Wong Kingsley

3:30 p.m. **BOTTLE SIGNING,** Trefethen Vineyards

**Additional fee required.*

SUNDAY, OCTOBER 26 *(continued)*

3:30 p.m. **SPIRITS SEMINAR,** Macallan Scotch *Speyside, Scotland*, Presented by Patricia Murphy

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Jamie Gwen *Good Food for Good Times*

4:00 p.m. **BOOK SIGNING,** Jamie Gwen

4:15 p.m. **CULINARY DEMONSTRATION,** Keegan Gerhard The Food Network Challenge® Food Network® and d bar desserts, *Denver, CO*

5:00 p.m. **MEET & GREET,** Keegan Gerhard

5:00 p.m. **SPIRITS SEMINAR,** French Cognac Presented by Patricia Murphy

5:00 p.m. **AUTHENTIC TASTES,** *Wholesome Sweeteners* Organic Honeys & Agave Nectars Presented by Pauline McKee

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Exposé, *"Point of No Return"*

5:45 p.m. **CULINARY DEMONSTRATION,** David Bridges Bella Fresca, *Shreveport, LA* Hosted by The Louisiana Office of Tourism

6:30 p.m. **WINE SEMINAR,** Piper & Charles Heidsieck *Champagne, France* Presented by Patricia Murphy

7:15 p.m. **BOOK SIGNING,** Piper & Charles Heidsieck

MONDAY, OCTOBER 27

11:15 a.m. **WINE SEMINAR,** The New Spain Presented by Carolo Dumont de Chassart

12:45 p.m. **WINE SEMINAR,** From Our Table to Yours: Food Pairings with White of Rias, Baixas, and Reds of Rioja, Presented by Marcos Berros & Felipe Gonzales-Gordon

2:15 p.m. **WINE SEMINAR,** Puglia: Tenuta Cocevola Wines, Presented by Antonella Millarte

3:30 p.m.* **JAPAN PAVILION AT *EPCOT*® FOOD & WINE PAIRING,** Tokyo Dining

3:45 p.m. **WINE SEMINAR,** A Taste of Spain: From the Mediterranean Coast and Green Spain to the Duero Valley, Presented by Luisa de Paz, Josep Valls & Ramon Mosquera

5:15 p.m. **WINE SEMINAR,** Puglia: Treerre Wines Presented by Antonella Millarte

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Kool & the Gang, *"Celebration"*

TUESDAY, OCTOBER 28

11:15 a.m. **WINE SEMINAR,** The History of González Byass Sherries and Beronia Riojas's Wines Presented by Felipe Gonzales-Gordon

12:45 p.m. **WINE SEMINAR,** Puglia: Tenuta Cocevola Presented by Antonella Millarte

2:15 p.m. **WINE SEMINAR,** Introduction to Torres Wine in Catalunya, Priorat, and Ribera Presented by Joan R. Pujol

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT*® FOOD & WINE PAIRING,** Restaurant Marrakesh

3:45 p.m. **WINE SEMINAR,** Puglia: Treerre Presented by Antonella Millarte

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Kool & the Gang, *"Celebration"*

5:15 p.m. **WINE SEMINAR,** Wines from Puglia Presented by Antonella Millarte

WEDNESDAY, OCTOBER 29

10:00 a.m. **WINE SEMINAR,** Biltmore Estate Winery, *Asheville, NC*, Presented by Sharon Fenchak

10:45 a.m. **BOTTLE SIGNING,** Biltmore Estate Winery

10:45 a.m. **CULINARY DEMONSTRATION** Marcelle Bienvenue, *Lafayette, LA* Hosted by The Louisiana Office of Tourism

11:30 a.m. **WINE SEMINAR,** Markham Vineyards *Napa Valley, CA*, Presented by Bryan A. DelBondio

12:15 p.m. **BOTTLE SIGNING,** Markham Vineyards

12:15 p.m. **CULINARY DEMONSTRATION,** Nick Martin Biergarten, *Germany Pavilion, Epcot*®

1:00 p.m. **WINE SEMINAR,** Michael & David Winery *Lodi, California*, Presented by Michael & Melissa Phillips

1:45 p.m. **BOTTLE SIGNING,** Michael & David Winery

1:45 p.m. **CULINARY DEMONSTRATION,** Patrick Walley Publix Apron's Cooking School

2:30 p.m. **WINE SEMINAR,** Rudd Winery, *Napa Valley, CA* Presented by Kenny Koda

3:15 p.m. **CULINARY DEMONSTRATION,** Tim Donnelly Publix Apron's Cooking School

3:15 p.m. **BOTTLE SIGNING,** Rudd Winery

4:00 p.m. **WINE SEMINAR,** Charles Krug Winery-Peter Mondavi Family, *Napa Valley, CA*, Presented by Peter Mondavi Jr.

4:00 p.m. **BOTTLE SIGNING,** Biltmore Estate

4:45 p.m. **BOTTLE SIGNING,** Charles Krug Winery-Peter Mondavi Family

4:45 p.m. **CULINARY DEMONSTRATION** Marcelle Bienvenue, *Lafayette, LA* Hosted by The Louisiana Office of Tourism

All events take place in the Festival Welcome Center, unless otherwise noted.

WEDNESDAY, OCTOBER 29 *(continued)*

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Boyz II Men *"End of the Road"*

5:30 p.m. **WINE SEMINAR,** Ste. Michelle Wine Estates *Columbia Valley, WA,* Presented by George Foote

6:15 p.m. **BOTTLE SIGNING,** Ste. Michelle Wine Estates

THURSDAY, OCTOBER 30

10:00 a.m. **CULINARY DEMONSTRATION,** Todd Winer
The Metropolitan Club, *Chestnut Hill, MA*

10:45 a.m. **WINE SEMINAR,** Ste. Michelle Wine Estates *Columbia Valley, WA,* Presented by George Foote

11:30 a.m. **BOTTLE SIGNING,** Ste. Michelle Wine Estates

11:30 a.m. **CULINARY DEMONSTRATION,** Marimar Torres
⇢ Marimar Estate Torres Family Vineyards *Sonoma, CA*

12:15 p.m. **BOOK SIGNING,** Marimar Torres
The Catalan Country Kitchen

12:15 p.m. **WINE SEMINAR**, Tenuta Vitanza *Montalcino, Italy,* Presented by Rosalba Vitanza & Guido Andretta

1:00 p.m. **BOTTLE SIGNING,** Tenuta Vitanza

2:00 p.m. **CULINARY DEMONSTRATION,** Keith Shockling
Wolfgang Puck Grand Café
Downtown Disney® Area

3:30 p.m. **WINE SEMINAR,** Michael & David Winery, *Lodi, CA,* Presented by Michael & Melissa Phillips

4:15 p.m. **BOTTLE SIGNING,** Michael & David Winery

4:15 p.m. **CULINARY DEMONSTRATION,** Cathal Armstrong
Restaurant Eve, *Alexandria, VA*

5:00 p.m. **WINE SEMINAR,** Rudd Winery, *Napa Valley, CA* Presented by Kenny Koda

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Boyz II Men *"End of the Road"*

5:45 p.m. **BOTTLE SIGNING,** Rudd Winery

5:45 p.m. **CULINARY DEMONSTRATION,** Frederic Monti
The Greenbrier Resort
White Sulphur Springs, WV

6:30 p.m. **BOTTLE SIGNING,** Biltmore Estate Winery

6:30 p.m. **WINE SEMINAR,** Charles Krug Winery-Peter Mondavi Family, *Napa Valley, CA* Presented by Peter Mondavi, Jr.

7:15 p.m. **BOTTLE SIGNING,** Charles Krug Winery-Peter Mondavi Family

FRIDAY, OCTOBER 31

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Marimar Torres, The Marimar Estate
⇢ Torres Family Vineyard, *Sonoma, CA*

12:30 p.m. **BOOK SIGNING,** Marimar Torres
The Catalan Country Kitchen

12:30 p.m. **WINE SEMINAR,** Mezzacorona/Castello di Querceto, *Tuscany, Italy*
Presented by Alessandro Repola

12:30 p.m. **AUTHORS WITHOUT BORDERS,** Sheilah Kaufman
Upper Crust

1:00 p.m. **BOOK SIGNING,** Sheilah Kaufman

1:15 p.m. **BOTTLE SIGNING,** Mezzacorona/Castello di Querceto

1:15 p.m. **CULINARY DEMONSTRATION,** John Hui
Pebble Beach Resorts, *Pebble Beach, CA*

2:00 p.m. **WINE SEMINAR,** Empson Marcarini *Piedmont, Italy,* Presented by Manuel Marchetti

2:00 p.m. **AUTHENTIC TASTES,** *Forever Cheese Inc.*
Drunken Goat Cheese
Presented by Michele Buster

2:45 p.m. **CULINARY DEMONSTRATION,** Tre Wilcox
BRAVO's Top Chef Season 3, *Cedar Hill, TX*

3:30 p.m. **BOOK SIGNING,** Tre Wilcox
Top Chef: The Cookbook

3:30 p.m. **WINE SEMINAR,** King Estate Winery, *Eugene, OR*
Presented by Randi Ford

3:30 p.m. **AUTHORS WITHOUT BORDERS**, Kim Sunée
Trail of Crumbs

4:00 p.m. **BOOK SIGNING,** Kim Sunée

4:15 p.m. **BOTTLE SIGNING,** King Estate Winery

4:15 p.m. **CULINARY DEMONSTRATION**
Alphonse "Lee" Lucier, *eat!, Hilton Head, SC*

5:00 p.m. **BOOK SIGNING,** Alphonse "Lee" Lucier

5:00 p.m. **WINE SEMINAR,** Tenuta Vitanza *Montalcino, Italy,* Presented by Rosalba Vitanza & Guido Andretta

5:00 p.m. **AUTHENTIC TASTES,** *POSH Salt*
100% Natural Himalayan Salt
Presented by Laura Castelli

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Atlanta Rhythm Section *"So Into You"*

5:45 p.m. **BOTTLE SIGNING,** Tenuta Vitanza

5:45 p.m. **CULINARY DEMONSTRATION,** Bret McKee
Oak Steakhouse, *Charleston, SC*

6:30 p.m.* **WORLD SHOWPLACE**
CITY TASTE–TASTE OF ITALY
Hosted by the Taste of Puglia

6:30 p.m. **WINE SEMINAR,** Martini & Rossi *Piedmont and Veneto, Italy*
Presented by Jimmy Cefalo

7:15 p.m. **BOTTLE SIGNING,** Martini & Rossi

**Additional fee required.*

SATURDAY, NOVEMBER 1

10:00 a.m. **WINE SEMINAR,** Hartford Family Winery, *Sonoma, CA,* Presented by Tom Rozner

10:45 a.m. **BOTTLE SIGNING,** Hartford Family Winery

10:45 a.m. **CULINARY DEMONSTRATION,** Chris Prosperi Metro Bis Restaurant, *Simsbury, CT*

11:30 a.m. **WINE SEMINAR,** Sapphire Hill Winery, *Russian River Valley, CA,* Presented by Tim Meinken & John Hall

11:30 a.m. **AUTHORS WITHOUT BORDERS** Sheilah Kaufman, *Upper Crust*

12:00 p.m. **BOOK SIGNING,** Sheilah Kaufman

12:15 p.m. **BOTTLE SIGNING,** Sapphire Hill Winery

12:15 p.m. **CULINARY DEMONSTRATION,** Gale Gand Host of Sweet Dreams, Food Network® & Gale's Coffee Bar, *Chicago, IL*

1:00 p.m. **BOOK SIGNING,** Gale Gand

1:00 p.m. **WINE SEMINAR,** Martini & Rossi, *Piedmont & Veneto, Italy* Presented by Jimmy Cefalo

1:00 p.m. **AUTHENTIC TASTES,** *Forever Cheese Inc.* Drunken Goat Cheese Presented by Michele Buster

1:00 p.m. * ***EPCOT®* WINE SCHOOL:** South Africa Presented by Robin Back, Proprietor ⇢ Fairview Wines, *Paarl, South Africa*

1:45 p.m. **BOTTLE SIGNING,** Martini & Rossi

2:30 p.m.* **CHEESE TASTING,** A Selection of Italian Cheese, Presented by Waldemar Albrecht, Artisanal Premium Cheese, *New York, NY* ⇢ Mezzacorona/Castello di Querceto, *Tuscany, Italy*

2:30 p.m.* **ITALY PAVILION AT *EPCOT®*** **FOOD & WINE PAIRING,** Tutto Italia Ristorante

3:45 p.m. **WINE SEMINAR,** Biltmore Estate Winery *Asheville, NC,* Presented by Sharon Fenchak

4:00 p.m. **AUTHORS WITHOUT BORDERS,** Kim Sunée *Trail Crumbs*

4:30 p.m. **BOOK SIGNING,** Kim Sunée

4:30 p.m. **BOTTLE SIGNING,** Biltmore Estate Winery

4:30 p.m. **CULINARY DEMONSTRATION,** Russell Palmer *The Hollywood Brown Derby Disney's Hollywood Studios™*

5:15 p.m. **WINE SEMINAR,** Markham Vineyards *Napa Valley, CA,* Presented by Brian A. Del Bondio

5:00 p.m. **AUTHENTIC TASTES,** *POSH Salt* 100% Natural Himalayan Salt Presented by Laura Castelli

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Atlanta Rhythm Section *"So Into You"*

6:00 p.m. **BOTTLE SIGNING,** Markham Vineyards

6:30 p.m. **CULINARY DEMONSTRATION,** Steve Richard Portobello, *Downtown Disney®* Area

6:30 p.m.* **WORLD SHOWPLACE** **PARTY FOR THE SENSES**

SUNDAY, NOVEMBER 2

10:30 a.m.* **SWEET SUNDAYS,** Gale Gand Host of Sweet Dreams, Food Network® & Gale's Coffee Bar, *Chicago, IL* Hosted by Martini & Rossi, *Piedmont and Veneto, Italy*

12:30 p.m. **BOOK SIGNING,** Gale Gand *Chocolate and Vanilla*

12:00 p.m.* **FRANCE PAVILION AT *EPCOT®*** **FRENCH REGIONAL LUNCH** Bistro de Paris, Beaujolais ⇢ Selection from Georges Dubœuf Presented by Mike Aitken, Vice President of Sales, W.J. Deutsch & Sons

12:30 p.m. **WINE SEMINAR,** Empson Marcarini *Piedmont, Italy,* Presented by Manuel Marchetti

12:30 p.m. **AUTHORS WITHOUT BORDERS** Sheilah Kaufman, *Upper Crust*

1:00 p.m. **BOOK SIGNING,** Sheilah Kaufman

1:00 p.m.* **VERTICAL WINE TASTING,** Presented by Alfred Tesseron, Proprietor of Château Pontet Canet, *Bordeaux, France*

1:15 p.m. **CULINARY DEMONSTRATION,** Cat Cora Iron Chef America, Food Network®, *Fairfield, CA*

2:00 p.m. **BOOK SIGNING,** Cat Cora, *Cooking from the Hip*

2:00 p.m. **BOTTLE SIGNING,** Hartford Family Winery

2:00 p.m. **WINE SEMINAR,** Mezzacorona/Castello di Querceto, *Tuscany, Italy* Presented by Alessandro Repola

2:00 p.m. **AUTHENTIC TASTES** *Forever Cheese Inc.* Drunken Goat Cheese Presented by Michele Buster

2:45 p.m. **BOTTLE SIGNING,** Mezzacorona/Castello di Querceto

2:45 p.m. **CULINARY DEMONSTRATION,** Sheilah Kaufman

3:30 p.m. **BOOK SIGNING,** Sheilah Kaufman

3:30 p.m. **WINE SEMINAR,** Hartford Family Winery, *Sonoma, CA,* Presented by Tom Rozner

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Kim Sunée *Trail Crumbs*

4:00 p.m. **BOOK SIGNING,** Kim Sunée

4:15 p.m. **BOTTLE SIGNING,** Hartford Family Winery

4:15 p.m. **CULINARY DEMONSTRATION** Jean-Pierre Wybauw, Barry-Callebaut Chocolate, *Edegem, Antwerp, Belgium*

5:00 p.m. **WINE SEMINAR,** King Estate Winery, *Eugene, OR* Presented by Randi Ford

5:00 p.m. **AUTHENTIC TASTES,** *POSH Salt,* 100% Natural Himalayan Salt Presented by Laura Castelli

5:15 p.m., 6:30 p.m., 7:45 p.m. **AMERICA GARDENS THEATRE** Atlanta Rhythm Section, *"So Into You"*

5:45 p.m. **BOTTLE SIGNING,** King Estate Winery

All events take place in the Festival Welcome Center, unless otherwise noted.

SUNDAY, NOVEMBER 2 *(continued)*

5:45 p.m. **CULINARY DEMONSTRATION,** Arthur Artiles
Brosia Restaurant, *Miami, FL*

6:30 p.m.* **SIGNATURE DINNER,** Victoria & Albert's at Disney's Grand Floridian Resort & Spa
Host Chef: Scott Hunnel
Guest Chef: Zach Bell, Café Boulud, *Miami, FL*
⇢ Pontet Canet, *Bordeaux, France*
Presented by Alfred Tesseron

6:30 p.m. **WINE SEMINAR,** Fairview Wines, *Paarl, South Africa,* Presented by Robin Back

7:15 p.m. **BOTTLE SIGNING,** Fairview Wines

MONDAY, NOVEMBER 3

11:15 a.m. **WINE SEMINAR,** Pontet Canet, *Bordeaux, France,* Presented by Alfred Tesseron

12:45 p.m. **WINE SEMINAR,** Wines of Austria–Old World Elegance, Presented by Dan Laughter

2:15 p.m. and 5:15 p.m.
WINE SEMINAR, Bacardi, Presented by Willie Ramos

3:30 p.m.* **JAPAN PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tokyo Dining

3:45 p.m. **WINE SEMINAR,** Fairview Wines, *Paarl, South Africa*, Presented by Robin Back

4:30 p.m. **BOOK SIGNING,** Fairview Wines

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
David Cassidy, *"I Think I Love You"*

TUESDAY, NOVEMBER 4

11:15 a.m. and 2:15 p.m.
WINE SEMINAR, Bacardi, Presented by Willie Ramos

12:45 p.m. **WINE SEMINAR**
⇢ Fairview Wines, *Paarl, South Africa*
Presented by Robin Back

1:30 p.m. **BOTTLE SIGNING,** Fairview Wines

3:30 p.m.* **MOROCCO PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Restaurant Marrakesh

3:45 p.m. **WINE SEMINAR,** Wines of Austria–Old World Elegance, Presented by Kelly Richardson

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
David Cassidy, *"I Think I Love You"*

5:15 p.m. **WINE SEMINAR,** Fairview Wines, *Paarl, South Africa*, Presented by Robin Back

6:00 p.m. **BOTTLE SIGNING,** Fairview Wines

WEDNESDAY, NOVEMBER 5

10:00 a.m. **WINE SEMINAR,** Ehlers Estate, *Napa Valley, CA*
Presented by Emily Bell

10:45 a.m. **CULINARY DEMONSTRATION,** Jeremy Langlois
Latil's Landing, *Darrow, LA*
Hosted by the Louisiana Office of Tourism

11:30 a.m. **SPIRITS SEMINAR,** Chopin Vodka, *Poland*
Presented by Julie Andersson

12:00 p.m. **BOTTLE SIGNING,** Chopin Vodka

12:15 p.m. **CULINARY DEMONSTRATION**
Dylan Schauwecker, The Wave
Disney's Contemporary Resort

1:00 p.m. **WINE SEMINAR,** Château des Charmes, *Niagara-on-the-Lake, Canada*
Presented by Paul Bosc

1:45 p.m. **BOTTLE SIGNING,** Château des Charmes

1:45 p.m. **CULINARY DEMONSTRATION,** Renzo Barcatta
Tutto Italia Ristorante, *Italy Pavilion, Epcot*®

2:30 p.m. **WINE SEMINAR,** Villa Maria, *Marlborough New Zealand*, Presented by Simon Fell & Taylor Case

3:15 p.m. **BOTTLE SIGNING,** Villa Maria

3:15 p.m. **CULINARY DEMONSTRATION,** Jeremy Langlois

4:00 p.m. **WINE SEMINAR,** Golan Heights, *Galilee Israel,* Presented by Richard Hutchinson & Jose Vinas

4:45 p.m. **BOTTLE SIGNING,** Golan Heights

4:45 p.m. **CULINARY DEMONSTRATION**
William Mitchell, Publix Apron's Cooking School

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
David Cassidy, *"I Think I Love You"*

5:30 p.m. **BOTTLE SIGNING,** Château des Charmes

5:30 p.m. **WINE SEMINAR,** Iron Horse Vineyards, *Sonoma, CA,* Presented by David Munksgard

6:15 p.m. **BOTTLE SIGNING,** Iron Horse Vineyards

THURSDAY, NOVEMBER 6

10:00 a.m. **CULINARY DEMONSTRATION,** Dan Powers
Hollywood & Vine, *Disney's Hollywood Studios*™

10:45 a.m. **WINE SEMINAR,** Iron Horse Vineyards, *Sonoma, CA*, Presented by David Munksgard

11:30 a.m. **BOTTLE SIGNING,** Iron Horse Vineyards

11:30 a.m. **CULINARY DEMONSTRATION,** Pam Smith, R.D.
Festival Program Host, *The Energy Edge*

12:15 p.m. **BOOK SIGNING,** Pam Smith, R.D.

12:15 p.m. **WINE SEMINAR,** Antinori, *Tuscany, Italy,* Presented by Aldo Rafanelli

1:00 p.m. **BOTTLE SIGNING,** Ste. Michelle Wine Estates

2:00 p.m. * **KITCHEN CONVERSATIONS,** Todd English
Olives Restaurant, *Charleston, MA* and *bluezoo,* Orlando, FL
⇢ Figge Cellars, *Monterey, CA*

**Additional fee required.*

THURSDAY, NOVEMBER 6 *(continued)*

3:30 p.m. **BOOK SIGNING,** Todd English
The Figs Table

3:30 p.m. **BOTTLE SIGNING,** Figge Cellars

3:30 p.m. **WINE SEMINAR,** Château des Charmes,
Niagara-on-the-Lake, Canada
Presented by Paul Bosc

4:15 p.m. **BOTTLE SIGNING,** Château des Charmes

4:15 p.m. **CULINARY DEMONSTRATION,** James Hendry
Publix Apron's Cooking School

5:00 p.m. **SPIRITS SEMINAR,** Chopin Vodka, *Poland*
Presented by Julie Anderson

5:00 p.m. **BOTTLE SIGNING,** Villa Maria

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Night Ranger, *"Sister Christian"*

5:45 p.m. **CULINARY DEMONSTRATION,** Tjetjep Sudiswa
'Ohana, *Disney's Polynesian Resort*

6:30 p.m. **WINE SEMINAR,** Golan Heights, *Galilee, Israel,* Presented by Richard Hutchinson & Jose Vinas

7:15 p.m. **BOTTLE SIGNING,** Golan Heights

FRIDAY, NOVEMBER 7

10:30 a.m.* **THE COOK, THE BOOK & THE BOTTLE**
Andrea Immer Robinson, M.S.,
Everyday Dining with Wine
⇢ A Selection of Wines by
Andrea Immer Robinson

12:30 p.m. **BOOK SIGNING,** Andrea Immer Robinson

12:30 p.m. **WINE SEMINAR,** Dynamite Vineyards
Napa Valley, CA, Presented by Malcom Seibly

12:30 p.m. **AUTHORS WITHOUT BORDERS,** Tracey Seaman & Tanya Steel, *Real Food for Healthy Kids*
Hosted by William Morrow-An Imprint of Harper Collins Publishers

1:00 p.m. **BOOK SIGNING,** Tracey Seaman & Tanya Steel

1:15 p.m. **BOTTLE SIGNING,** Dynamite Vineyards

1:15 p.m. **CULINARY DEMONSTRATION,** Tommy Grella
Methuen, MA and Adrien Sharp, *Jackson, MI*
The Next Food Network® Star: Season 3

2:00 p.m. **MEET AND GREET,** Tommy Grella and Adrien Sharp

2:00 p.m. **WINE SEMINAR,** Figge Cellars, *Monterey, CA*
Presented by Peter Figge

2:00 p.m. **AUTHENTIC TASTES,** *Lake Champlain Chocolates,* Vermont Fine Chocolates
Presented by Allyson Myers

2:45 p.m. **BOTTLE SIGNING,** Figge Cellars

2:45 p.m. **CULINARY DEMONSTRATION,** Clay Conley
Azul Restaurant, *Miami, FL*

3:30 p.m. **BOTTLE SIGNING,** Graham Beck Wines

3:30 p.m. **WINE SEMINAR,** Fess Parker Winery
Santa Barbara, CA, Presented by Tim Snider

FRIDAY, NOVEMBER 7 *(continued)*

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Nirmala Narine
In Nirmala's Kitchen

4:00 p.m. **PRODUCT SIGNING,** Nimala Narine

4:15 p.m. **BOTTLE SIGNING,** Fess Parker Winery

4:15 p.m. **CULINARY DEMONSTRATION,** Allen Susser
Chef Allen's, *Adventura, FL*

5:00 p.m. **BOOK SIGNING,** Allen Susser

5:00 p.m. **WINE SEMINAR,** Antinori, *Tuscany, Italy*
Presented by Aldo Rafinelli

5:00 p.m. **AUTHENTIC TASTES,** *Mr. Recipe, LLC*
Spice Guru, Presented by Aaron Isaacson

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Night Ranger, *"Sister Christian"*

5:45 p.m. **BOTTLE SIGNING,** Antinori

5:45 p.m. **CULINARY DEMONSTRATION,** Shawn McClain
Spring Restaurant, *Chicago, IL*

6:30 p.m.* **WORLD SHOWPLACE**
CITY TASTE–TASTE OF LOUISIANA
Hosted by Louisiana Office of Tourism

6:30 p.m. **BOTTLE SIGNING,** Kendall-Jackson Vineyards

6:30 p.m.* **SIGNATURE DINNER,** Todd English's bluezoo
Orlando, FL, Chef: Todd English
Host Chef: Christopher Windus, *Orlando, FL*
⇢ Ruffino Winery, *Tuscany, Italy*
Presented by Fred Dame, M.S.

6:30 p.m. **WINE SEMINAR,** Beaulieu Vineyards
Napa Valley, CA, Presented by Domenica Totty

7:15 p.m. **BOTTLE SIGNING,** Beaulieu Vineyards

SATURDAY, NOVEMBER 8

10:00 a.m. **WINE SEMINAR,** Grover Vineyards
Nandi Hills, India, Presented by Karishma Grover

10:45 a.m. **BOTTLE SIGNING,** Karishma Grover

10:45 a.m. **CULINARY DEMONSTRATION,** Rafael Vasquez
Casa Colonial Beach & Spa Resort
Puerto Plata, Dominican Republic

11:30 a.m. **WINE SEMINAR,** Graham Beck Wines
Franschhoek/Robertson South Africa
Presented by Douglas Elliot

11:30 a.m. **AUTHORS WITHOUT BORDERS,** Tracey Seaman & Tanya Steel, *Real Food for Healthy Kids*
Hosted by William Morrow-An Imprint of Harper Collins Publishers

12:00 p.m. **BOOK SIGNING,** Tracey Seaman & Tanya Steel

12:15 p.m. **BOTTLE SIGNING,** Graham Beck Wines

12:15 p.m. **CULINARY DEMONSTRATION**
Andrea Immer Robinson, M.S.
Everyday Cooking with Wine

1:00 p.m. **BOTTLE SIGNING,** Villa Maria

1:00 p.m. **BOOK SIGNING,** Andrea Immer Robinson, M.S.

1:00 p.m. **WINE SEMINAR,** Kendall Jackson Vineyard Estates, *Sonoma County, CA*
Presented by Andi Gray

All events take place in the Festival Welcome Center, unless otherwise noted.

SATURDAY, NOVEMBER 8 *(continued)*

1:00 p.m. **AUTHENTIC TASTES,** *Lake Champlain Chocolates,* Vermont Fine Chocolates Presented by Allyson Myers

1:00 p.m. * **MASTER CLASS SERIES:** Franciscan Magnificant and Cuvée Sauvage Blending Presented by Fred Dame, M.S. and Tony Dalton

1:45 p.m. **BOTTLE SIGNING,** Kendall Jackson Vineyard Estates

2:30 p.m.* **CHEESE TASTING,** A Selection of French Cheese, Presented by Max McCalman, Artisanal Premium Cheese, *New York, NY* ⇢ W.J. Deutsch and Sons, *France*

2:30 p.m.* **ITALY PAVILION AT *EPCOT*®**
FOOD & WINE PAIRING, Tutto Italia Ristorante

3:45 p.m. **WINE SEMINAR,** Ehlers Estate, *Napa Valley, CA* Presented by Emily Bell

3:45 p.m. **BOOK SIGNING,** Max McCalman *Cheese: A Connoisseur's Guide to the World's Best*

4:00 p.m. **AUTHORS WITHOUT BORDERS** Nirmala Narine, *In Nirmala's Kitchen*

4:30 p.m. **BOOK SIGNING,** Nirmala Narine

4:30 p.m. **CULINARY DEMONSTRATION,** Tracey Seaman & Tanya Steel, *Real Food for Healthy Kids* Hosted by William Morrow-An Imprint of Harper Collins Publishers

5:15 p.m. **BOOK SIGNING,** Tracey Seaman & Tanya Steel

5:15 p.m. **SPIRITS SEMINAR,** Chopin Vodka, *Poland* Presented by Julie Andersson

5:15 p.m. **AUTHENTIC TASTES,** *Mr. Recipe, LLC* Spice Guru, Presented by Aaron Isaacson

5:15 p.m. **BOTTLE SIGNING,** Villa Maria

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Los Lobos, *"La Bamba"*

6:00 p.m. **CULINARY DEMONSTRATION,** Nirmala Narine

6:45 p.m. **PRODUCT SIGNING,** Nirmala Narine

6:30 p.m.* **WORLD SHOWPLACE**
PARTY FOR THE SENSES

SUNDAY, NOVEMBER 9

10:30 a.m.* **SWEET SUNDAYS,** Warren Brown Sugar Rush Food Network® and CakeLove *Washington, D.C.* and Mary Meyers CakeLove, *Washington, D.C.* Hosted by Martini & Rossi *Piedmont and Veneto, Italy*

12:30 p.m. **BOOK SIGNING,** Warren Brown

12:30 p.m. **WINE SEMINAR,** Figge Cellars, *Monterey, CA* Presented by Peter Figge

SUNDAY, NOVEMBER 9

12:30 p.m. **AUTHORS WITHOUT BORDERS,** Tracey Seaman & Tanya Steel, *Real Food for Healthy Kids* Hosted by William Morrow-An Imprint of Harper Collins Publishers

1:00 p.m. **BOOK SIGNING,** Tracey Seaman & Tanya Steel

1:00 p.m.* **VERTICAL WINE TASTING,** Stag's Leap Wine Cellars and Faye Vineyards, *Napa Valley, CA* Presented by Tim Clark, National Wine Educator for Ste. Michelle Wine Estates and Representative for Stag's Leap Wine Cellars

1:15 p.m. **BOTTLE SIGNING,** Figge Cellars

1:15 p.m. **CULINARY DEMONSTRATION,** David Britton Springwater Bistro, *Saratoga Springs, NY*

2:00 p.m. **WINE SEMINAR,** Dynamite Vineyards *Napa Valley, CA,* Presented by Malcom Seibly

2:00 p.m. **AUTHENTIC TASTES** *Lake Champlain Chocolates,* Vermont Fine Chocolates Presented by Allyson Myers

2:45 p.m. **CULINARY DEMONSTRATION** Tracey Seaman & Tanya Steel

2:45 p.m. **BOTTLE SIGNING,** Dynamite Vineyards

4:15 p.m. **CULINARY DEMONSTRATION** Tracey Seaman & Tanya Steel

3:30 p.m. **WINE SEMINAR,** Beaulieu Vineyards *Napa Valley, CA,* Presented by Domenica Totty

3:30 p.m. **BOOK SIGNING,** Tracey Seaman & Tanya Steel

3:30 p.m. **AUTHORS WITHOUT BORDERS,** Nirmala Narine *In Nirmala's Kitchen*

4:00 p.m. **PRODUCT SIGNING,** Nirmala Narine

4:15 p.m. **BOTTLE SIGNING,** Beaulieu Vineyards

4:15 p.m. **CULINARY DEMONSTRATION,** Scott Linquist Modern Mex, *New York, NY* Hosted by Andrews McMeel Publishing, LLC

5:00 p.m. **BOOK SIGNING,** Scott Linquist

5:00 p.m. **BOTTLE SIGNING,** Graham Beck Wines

5:00 p.m. **WINE SEMINAR,** Fess Parker Winery *Santa Barbara, CA,* Presented by Tim Snider

5:00 p.m. **AUTHENTIC TASTES,** *Mr. Recipe, LLC* Spice Guru, Presented by Aaron Isaacson

5:15 p.m., 6:30 p.m., 7:45 p.m.
AMERICA GARDENS THEATRE
Los Lobos, *"La Bamba"*

5:45 p.m. **BOTTLE SIGNING,** Fess Parker Winery

5:45 p.m. **CULINARY DEMONSTRATION,** Antony Osborne Culinard, The Culinary Institute of Virginia College, *Birmingham, AL*

6:30 p.m. **WINE SEMINAR,** Grover Vineyards *Nandi Hills, India* Presented by Karishman Grover

6:30 p.m. **BOTTLE SIGNING,** Kendall-Jackson Vineyard

7:15 p.m. **BOTTLE SIGNING,** Grover Vineyards Presented by Tim Snider

**Additional fee required.*

FESTIVAL SHOPPING

Ⓐ FESTIVAL WELCOME CENTER

WONDERS OF LIFE PAVILION IN FUTURE WORLD

Open Daily: 9:00 a.m. - 9:00 p.m.

For Festival souvenirs, *The Stockpot* shop is brimming with inspiring gifts for family and friends, including the 13th annual poster and Marketplace Cookbook.

The Festival wine shop, *The Mad Hatter's Cellar*, boasts a selection of more than 300 wines from the cellars of prestigious wineries showcased at the Festival's seminars, dining events and International Marketplaces.

For books on wine and food, *Tasteful Chapters* is the place. Consult the schedules on pages 6-14 and 19-27 for appearances and book signings by celebrity chefs and authors.

A selection of special Festival kitchen gifts

Ⓑ PEARVILLE FAIR

HOSTED BY USA PEARS

Visit the *Gilded Pear* to purchase a variety of fresh pears from the northwestern states of Washington and Oregon and an especially delicious Almond & Pear Tartlet.

Ⓒ THE NEW YORK STATE WINE ADVENTURE

HOSTED BY THE NEW YORK WINE & GRAPE FOUNDATION

Make this a destination to discover some of the exciting wines emerging from these northeastern vineyards. Wines available for purchase by the glass and by the bottle-a perfect gift to take home!

Ⓓ MELBOURNE, VICTORIA, AUSTRALIA

HOSTED BY TOURISM VICTORIA

Fed Square Gifts is the urban shop for awesome Aussie souvenirs and terrific regional wines by the bottle.

Ⓔ LOUISIANA

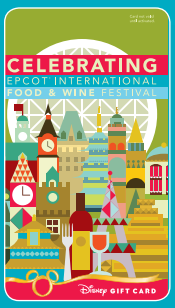
HOSTED BY LOUISIANA OFFICE OF TOURISM

The *French Market* includes Louisiana crafts, a special selection of spicy pepper inspired goods, authentic Pecan Pralines and much more!

DISNEY GIFT CARDS

For your convenience, a special festival edition of the DISNEY GIFT CARD may be purchased at six convenient merchandise locations: the *Festival Gift Shop, The Gilded Pear, The New York State Wine Adventure, Fed Square Gifts,* the *French Market* and the *Stockpot* at the Festival Center.

You may use these cards in any International *Marketplace Food Kiosks* or shopping locations at the Festival.



The Disney Gift Card can only be used at select participating locations at Disneyland® Resort, Walt Disney World® Resort, Disney Cruise Line®, Disney Store locations in the US, and Disney Shopping.com. See participating locations for details or visit DisneyGiftCard.com for more information about the Disney Gift Card program.

VISITING WINERIES AND BREWERIES

AMERICAN

▸CALIFORNIA

Au Bon Climat Winery
Santa Barbara County

Beaulieu Vineyards
Napa Valley

Benziger Family Winery
Napa Valley

Bonterra Vineyards
Mendocino

Caymus Vineyards
Napa Valley

Charles Krug Winery
▸Peter Mondavi Family
Napa Valley

Cline Cellars
Sonoma

Clos La Chance Winery
& Estate Vineyard
Santa Cruz Mountains

Craft Distillers
Ukiah

Dynamite Vineyards
Napa Valley

Ehlers Estate
Napa Valley

Fay Vineyard
Napa Valley

Fess Parker Winery
Santa Barbara County

Figge Cellars
Monterey

Francis Ford Coppola
Napa Valley

Franciscan Magnificat
Napa Valley

Gloria Ferrer
Champagne Caves
Sonoma

Hartford Family Winery
Sonoma

Iron Horse Vineyards
Sonoma

Kendall-Jackson
Vineyard Estates
Sonoma

Kenwood Vineyards
Sonoma

Korbel Champagne Cellars
Sonoma

La Crema Winery
Sonoma

MacMurray Ranch
Sonoma

Markham Vineyards
Napa Valley

Matanzas Creek
Sonoma

Meeker Vineyards
Sonoma

Michael-David Winery
Lodi

Quintessa
Napa Valley

Parducci Wine Cellars
Mendocino

Rodney Strong Vineyards
Sonoma

Rosenthal–The
Malibu Estate
Malibu

Rudd Winery
Napa Valley

Rutz Cellars
Russian River Valley

Rosenblum Cellars
Sonoma

Sapphire Hill Winery
Russian River Valley

Solaire by Robert Mondavi
Napa Valley

Silverado Vineyards
Napa Valley

Stag's Leap Wine Cellars
Napa Valley

Treana Winery
South Central Coast

Trefethen Vineyards
Napa Valley

Wente Vineyards
Livermore Valley

▸LOUISIANA

Abita Beer
Abita Springs

▸MASSACHUSSETTS

The Boston Beer Company,
brewers of Samuel
Adams® Beer
Boston

▸MISSOURI

Anheuser-Busch, Inc.
St. Louis

▸NEW YORK

Casa Larga Vineyards
Finger Lakes

Fox Run Vineyards
Seneca Lake

Fulkerson Winery
Seneca Lake

Merritt Estate Winery
Lake Erie

Heron Hill Winery
Finger Lakes

W.J. Deutsch and Sons, Ltd.
White Plains

▸NORTH CAROLINA

Biltmore Estate Wines

▸OREGON

King Estate Winery
Willamette Valley

Rogue Ales
Newport

▸WASHINGTON

Ste. Michelle Wine Estates
Columbia Valley

ARGENTINA

Achaval Ferrer
Mendoza

Anturcura Winery
Mendoza

Bodega Norton
Mendoza

Familia Schroeder
Patagonia

Pascual Toso
Mendoza

Trivento
Mendoza

AUSTRALIA

Coldstream Hills
Yarra Valley, Victoria

Cooralook Wines
Mornington Peninsula,
Victoria

Foster's Beer
Victoria

Green Point Winery
Yarra Valley, Victoria

Greg Norman Estate
Victoria

Lindeman's
South Australia

Lion Nathan
Orange and South
Australia

Rosemount Estate
McLaren Vale, Victoria

Rutherglen Estates
Rutherglen, Victoria

Yabby Lake Vineyard
Mornington Peninsula,
Victoria

Yellowglen
Victoria

Yering Station Vineyards
Yarra Valley, Victoria

CANADA

Château des Charmes
Niagara-on-the-Lake

CHILE

Bodegas Portal del Alto
Maipo and Maule Valleys

Casa Lapostolle
Santiago

Concha y Toro
Santiago

Montes
Apalta & Colchagua Valley

Santa Ema
Maipo Valley

Viña San Pedro
Maipo Valley

Viñedos Emiliana
Santiago

FRANCE

Bordeaux Wine Council
Bordeaux

Château de la Gardine
Rhône Valley

Georges DuBœuf
Burgundy

Jean Sauvion Wines
Loire Valley

Maison Louis Jadot
Burgundy

Moët & Chandon Champagne
Champagne

Piper & Charles Heidsieck
Champagne

Pierre Sparr
Alsace

Pontet Canet
Bordeaux

Rémy Martin Cognac
Cognac

GERMANY

S.A. Prüm Winery
Mosel River Valley

Rudi Wiest Selections

GREECE

Wines from Greece

INDIA

Grover Vineyards
Nandi Hills

IRELAND

Bunratty Meade
County Clare

ISRAEL

Golan Heights
Galillee

ITALY

Antinori
Tuscany

Azienda Agricola Marmo Maria-Tenuta Cocevola
Puglia

Azienda Agricola Sordo
Piedmont

Azienda Agricola Treerre
Puglia

Azienda Brunelli Luca
Tuscany

Borgo Scopeto e Caparzo
Montalcino

Cantina del Giogantinu
Sardinia

Castello Banfi
Tuscany

Cecchi Winery
Tuscany

Empson Marcarini
Piedmont

De Falco Vini
Campania

Foss Marai
Veneto

Martini & Rossi
Piedmont and Veneto

Masi
Veneto

Mezzacorona/Castello di Querceto
Tuscany

Montagner Vini & Spumanti
Veneto

Ruffino Winery
Tuscany

Tenuta Pomine
Tuscany

Tenuta Vitanza
Montalcino

Zonin Wines
Veneto

LEBANON

Château Musar
Bekaa Valley

NEW ZEALAND

Allan Scott Wines
Marlborough

Villa Maria
Marlborough

POLAND

Chopin Vodka
Polmos Siedlce

PORTUGAL

Cockburn
Porto

SCOTLAND

Macallan Scotch
Speyside

SOUTH AFRICA

Anura
Simonsberg-Paarl

Fairview Wines
Paarl

Grahm Beck Wines
Franschhoek and Robertson

SPAIN

Freixenet
Catalonia

Kobrand Spain

Marques di Riscal
Rioja

Wines from Spain

WINE SPEAKERS

Robin Back
Proprietor of Fairview Wines, Paarl, South Africa

John Blazon, M.S.
Master Sommelier and WALT DISNEY WORLD® Resort Wine Sales and Standards Manager

Bartholomew Broadbent
Founder of Broadbent Selections

Tim Clark
National Wine Educator for Ste. Michelle Wine Estates, Washington State and Representative for Stag's Leap Wine Cellars, Napa Valley, California

Fred Dame, M.S.
Master Sommelier

Marc Dupin
Export Director for Maison Louis Jadot, Burgundy, France

Evan Goldstein, M.S.
Master Sommelier & Author

Eric Hemer, M.S., C.W.E.
Master Sommelier and Certified Wine Educator

Karen MacNeil, *Author, TV Personality & Wine Educator*

Sharron McCarthy, C.W.E
Certified Wine Educator and Wine Educator for Castello Banfi, Tuscany, Italy

Robin Kelley O'Connor
Wine Educator

Steve Olson
Wine Educator & TV Personality

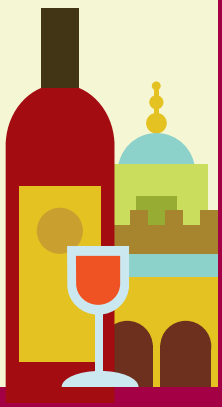
Andrea Immer Robinson, M.S.
Master Sommelier, Author & TV Personality

Marcy Rudershausen, M.O.W.
Master of Whiskey

Nancy Rugus
Certified Wine Educator

Tamara Stanfill
Accounts Executive, Champagne Nicholas Feuillatte

Alfred Tesseron
Proprietor of Château Pontet Canet Bordeaux, France



VISITING CHEFS & SPEAKERS

The following chefs and speakers are scheduled to participate in this year's festival, listed under their style of cuisine. Please check daily schedules at the *Festival Welcome Center* or pages 6-14 and 19-27 for appearance dates and times.

AMERICAN

Cathal Armstrong
John Ash
Carlyn Berghoff
David Britton
Wing Cheung
Andrea Curto-Randazzo
Kimberley Davis
Tim Donnelly
Kurt Fleischfresser
Noah French
Mike Grimes
David Guas
Cathy Haynes
Diane Henderiks
James Hendry
John Hui
Cheryl Jamison
Bill Jamison
Michael Kramer
Frank Lee
Terry Letson
Matt Lewis
Nicholas Lodge
Emily Luchetti
Alphonse Lee Lucier
Amy Malik
John Malik
Dean Max
Mike McCarey
Shawn McClain
Alice Medrich
Mary Meyers
William Mitchell
Renato Poliafito
Chris Prosperi
Frank Randazzo
Ted Siegel
Fritz Sonnenschmidt
Grady Spears
Robert St. John
Allen Susser
Bill Telepan
Celina Tio
Buddy Valastro
Patrick Walley
Todd Winer
Andrea Zelen

ASIAN

Farina Wong Kingsley
Peng Looi
Antony Osborne
Doug Turbush

AUSTRALIAN

Nicky Riemer
Ian Curley
Tami McAdam
Guy Grossi
Mark Olive
Andrew Blake
Paul Wilson

BELGIAN

Jean Pierre Wybauw

CANADIAN

Stefan Czapalay

CARIBBEAN

Rafael Vasquez

ENGLISH

Geraldine Randlesome

FRENCH

Zach Bell
Richard Capizzi
Antony Fernandez
Matt Gennuso
Stanton Ho
Frédéric Monti
Julian Rose
Andy Trousdale
Bob Waggoner

GLOBAL

Hope Fox
Nirmala Narine
Kent Rathbun
Robin Robertson
Kim Sunée

GREEK

Pano Karatassos
Piero Premoli

ITALIAN

Giuseppe Aversa
Efisio Farris
Andrea Fregnan
Brett Mckee
Domenico Maggi
Mauro Pansini
David Pasternack
Paolo Piovan
Ettore Silvestri
Ken Vedrinski

LATIN

Patrick Escobar
Paco Lopez

LOUISIANAIAN

Cory Bahr
Kevin Belton
John Besh
Marcelle Bienvenue
David Bridges
Louie Finnan
John Folse
Jeremy Langlois
Jorg Limper
Jesus Lorenzo
Steve McHugh
Tory McPhail
Phil O'Donnell
Donovan Solis
Jude Theriot

MEDITERRANEAN

Arthur Artiles
Clay Conley

MEXICAN

Scott Linquist
Richard Sandoval

ORGANIC

Mark Crowell
Tim Kuck

SPANISH

Marimar Torres

SWISS

Ciril Hitz
Ewald Notter

TURKISH

Sheilah Kaufman

TELEVISION PERSONALITIES

Warren Brown
Cat Cora
Jamie Deen
Todd English
Gale Gand
Keegan Gerhard
Tommy Grella
Jamie Gwen
Rock Harper
Jeff Henderson
Robert Irvine
Adrien Sharp
Matt Tebbutt
Ming Tsai
Tre Wilcox

SPEAKERS

Waldemar Albrecht-Luna
Michael Antonorsi
Michele Buster
Homaro Cantu
Laura Castelli
John Durcan
Chris de Mezzo
Alex Espalin
Pamela Green
Richard Green
Erin Hedley
Aaron Isaacson
Sally James
Max McCalman
Pauline McKee
Allyson Myers
Lori Lyn Narlock
Beth Nielsen
Tracey Seaman
Tanya Steel
David Weir

FESTIVAL PROGRAM HOST

Pam Smith, RD

WALT DISNEY WORLD® CHEFS

Special thanks to all the support provided by the following Resort chefs and their teams.

Lahsen Abrache
Robert Adams
Noriko Aizawa
Renzo Barcatta
Tony Benitez
Samad Benzari
Michael Bersell
Jeffrey Bliss
Andreas Born
Travis Bowman
Bruce Bray
Bill Brown
Peter Bruenen
Artur Bukalo
Wade Camerer
Beatriz Candelario
Sergio Carranza
Ron Cavileer
Marco Chaves
John Clark
William Clark
Ron Cope
Nicholas Crispino
Norm Curka
Jens Dahlmann
Connell Daniel
Lenny DeGeorge
Anthony De Luca
Michael Deardorff
Charles Dolson
Mark Donovan
Kevin Downing
Aidan Dwyer
Kristine Farmer
Patrick Fischer
Moises Flores
Dee Foundoukis
Bob Getchell
Jamar Gilkey
Stephen Gower
Gina Greene
Anthony Gregorek
Mikko Gruenzner
Gregg Hannon
Ernie Haverkorn
Paul Hazzard
Erich Herbitschek
Dennis Hewett
Brett Hill
Tom Hill
Keith Hiner
Julie Hrywnak
Scott Hunnel
David Hutnick
Jeffrey Johnson
Gary Jones
Joseph Karnath
Karen Karwowski
Tim Keating
Tom Kelly
Amber Kent
Mustapha Khetem
James Kleinschmidt
Brian Knox
Jason Kohl
Jerry Kuchinskas
Jacob Lacquement
Deran Lanpher
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