

# Complimentary Culinary Demonstration and Wine Seminar Schedules

Everyday throughout the Festival there are numerous complimentary wine seminars and culinary demonstrations. Pre-registration is not required, however to secure your seating at these popular events, please plan to arrive at the location at least 30 minutes in advance.

## Festival Welcome Center

The hub for all Festival Information, Wine Seminars, Wine Shop, Merchandise and more!

- **Festival Information Desk** for all details on programming and Festival dining reservations.
- **Complimentary Wine Seminars, Book Signings, and Meet the Winemaker sessions** by renowned wine authorities. Please check daily schedules for seminar times, topics, and presenters.
- **Festival Merchandise Shop** for commemorative items such as the 10th Anniversary poster and Marketplace recipe booklet, plus a Wine Shop boasting a selection of over 300 wines from the cellars of the prestigious wineries showcased at the Festival's seminars and dinners.
- **A Champagne and Wine Bar** to start your day or for winding down the evening!

*Open Daily 9:00 a.m. – 9:00 p.m.*

## Odyssey – The Chef's Showplace Hosted by Viking Range Corporation

Culinary demonstrations with *Walt Disney World*® Chefs, visiting celebrity chefs and speakers – watch the pros in action! Please check daily schedules for demonstration times, topics, and presenters.

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

## FRIDAY, SEPTEMBER 30

- 11:00 a.m. Gloria Ferrer Champagne Caves, Sonoma, CA
- 12:30 p.m. Hardys, South Australia
- ▲ 1:00 p.m. Flora Springs Vineyards & Winery, St Helena, CA
- 1:30 p.m. Authentic Taste: David Rosengarten, Recla Speck & Virgilio Parmigiano Reggiano
- 2:00 p.m. Justin Vineyards & Winery, South Central Coast, CA
- 2:30 p.m. Brian Kenny, Red Sage, Washington DC
- ▲ 3:00 p.m. Wattle Creek, Sonoma, CA
- 3:30 p.m. Blackstone Winery, Monterey Bay, CA
- 3:45 p.m. Authentic Taste: Huma Siddiqui, Pakistani Spices
- 4:45 p.m. Steve Oakley, Oakley's Bistro, Indianapolis, IN
- 5:00 p.m. Hill of Content, South Australia
- ▲ 5:00 p.m. Schloss Wallhausen, Germany
- 6:00 p.m. Authentic Taste: Chris Da Mazzio, Joffrey's Coffee & Tea Co.
- 7:00 p.m. Ivy Magruder, Eleven Eleven, St. Louis, MO
- ▲ 7:15 p.m. Highland Distillers, Scotland

## MONDAY, OCTOBER 3

- 11:00 a.m. The World Of Rosé
- 12:30 p.m. Understanding New World Reds
- 12:30 p.m. JoAnne Theodore, Greek Island Spice, Fort Lauderdale, FL
- ▲ 1:00 p.m. Sonoma County Wines
- 2:00 p.m. Australia: The King of Shiraz
- 2:00 p.m. Diego Lozano, Diego's, Coral Gables, FL
- ▲ 3:00 p.m. Sideways in Epcot - Pinots
- 3:15 p.m. JoAnne Theodore, Greek Island Spice, Fort Lauderdale, FL
- 3:30 p.m. On Safari with South African Wines
- 4:30 p.m. Matt Carter, Zinc, Scottsdale, AZ
- 5:00 p.m. Wines of the Pacific Northwest
- ▲ 5:00 p.m. The Okanagan Valley, Canada
- 5:45 p.m. Dean Max, 3030 Ocean, Fort Lauderdale, FL

## THURSDAY, OCTOBER 6

- 11:00 a.m. Bodegas Nieto Senetiner, Argentina
- 12:30 p.m. Casa Lapostolle, Chile
- ▲ 1:00 p.m. August Kessler, Germany
- 2:00 p.m. Vinedo de los Vientos, Uruguay
- ▲ 3:00 p.m. Georges DuBoeuf, Burgundy, France
- 3:15 p.m. Judy Gelman and Vicki Levy Krupp, co-authors of The Book Club Cookbook
- 3:30 p.m. Silverado Vineyards, Napa Valley, CA
- 4:30 p.m. Scott Kandzer, Disney's Yacht and Beach Club Resort, Hosted by The Peanut Advisory Board
- ▲ 5:00 p.m. Casa Lapostolle, Chile
- 5:00 p.m. Fred Dame, Master Sommelier
- 5:45 p.m. Pam Smith, author of Healthy Living
- 7:00 p.m. Judy Gelman and Vicki Levy Krupp, co-authors of The Book Club Cookbook
- ▲ 7:15 p.m. Oyster Bay Wines USA Limited, New Zealand

- Wine Seminars at the Festival Welcome Center – The Cellar ▲ Wine Seminars at the Festival Welcome Center – The Vineyard
- Culinary Demonstrations at Odyssey – The Chef's Showplace

## SATURDAY, OCTOBER 1

- 11:00 a.m. Hill of Content, South Australia
- 12:30 p.m. Justin Vineyards & Winery, South Central Coast, CA
- ▲ 1:00 p.m. Hardys, South Australia
- 1:30 p.m. Authentic Taste: Chris Da Mazzio, Joffrey's Coffee & Tea Co.
- 2:00 p.m. Blackstone Winery, Monterey Bay, CA
- 2:30 p.m. Frank Morales, Zola, Washington DC
- ▲ 3:00 p.m. Gloria Ferrer Champagne Caves, Sonoma, CA
- 3:30 p.m. Mezzacorona/Rotari, Italy
- 3:45 p.m. Authentic Taste: David Rosengarten, Recla Speck & Virgilio Parmigiano Reggiano
- 4:45 p.m. Susanna Foo, Chinese Cuisine, Philadelphia, PA
- 5:00 p.m. Flora Springs Vineyards & Winery, St Helena, CA
- ▲ 5:00 p.m. Schloss Wallhausen, Germany
- 6:00 p.m. Authentic Taste: Huma Siddiqui, Pakistani Spices
- 7:00 p.m. Huma Siddiqui, author of White Jasmine, Madison, WI

## SUNDAY, OCTOBER 2

- 11:00 a.m. Wattle Creek, Sonoma, CA
- 12:30 p.m. Schloss Wallhausen, Germany
- ▲ 1:00 p.m. Andrea Robinson, Master Sommelier
- 1:00 p.m. Authentic Taste: David Rosengarten, Recla Speck & Virgilio Parmigiano Reggiano
- 2:00 p.m. Gloria Ferrer Champagne Caves, Sonoma, CA
- 2:00 p.m. Walter Staib, City Tavern, Philadelphia, PA
- ▲ 3:00 p.m. Justin Vineyards & Winery, South Central Coast, CA
- 3:15 p.m. Authentic Taste: Chris Da Mazzio, Joffrey's Coffee & Tea Co.
- 3:30 p.m. Hardys, South Australia
- 4:15 p.m. John DiGiovanni, Crystal Palace at *Magic Kingdom*® Park
- 5:00 p.m. Highland Distillers, Scotland
- ▲ 5:00 p.m. Mezzacorona/Rotari, Italy
- 5:30 p.m. Authentic Taste: Huma Siddiqui, Pakistani Spices
- 6:30 p.m. Suvir Saran, Devi, NYC

## TUESDAY, OCTOBER 4

- 11:00 a.m. Brunch Wine Favorites
- 12:30 p.m. Crisp and Refreshing Sauvignon Blanc
- 12:30 p.m. Anthony Gregorak, Citricos at Disney's Grand Floridian Resort & Spa, Hosted by The Peanut Advisory Board
- ▲ 1:00 p.m. Silky and Smooth Pinot Noir
- 2:00 p.m. Wines from the Southern Hemisphere
- 2:00 p.m. Marcos Barrios, Seasons, Land Pavilion at *Epcot*®, Hosted by Mission Foods
- ▲ 3:00 p.m. Exploring aromatic white varietals
- 3:15 p.m. Mike Bersell, Land Pavilion at *Epcot*®
- 3:30 p.m. Merlot from Chile, California and Washington
- 4:30 p.m. Bruno Vriignon, Les Chefs de France at *Epcot*®
- 5:00 p.m. Over 100 Years in Napa Valley
- ▲ 5:00 p.m. Oak, Explore the different styles
- 5:45 p.m. John DiGiovanni, Crystal Palace at *Magic Kingdom*® Park

## WEDNESDAY, OCTOBER 5

- 11:00 a.m. Château des Charmes, Canada
- 12:30 p.m. Oyster Bay Wines USA Limited, New Zealand
- 12:30 p.m. Jeffrey Johnson, Jiko - The Cooking Place, Disney's Animal Kingdom Lodge, Hosted by The Peanut Advisory Board
- ▲ 1:00 p.m. Vinedo de los Vientos, Uruguay
- 2:00 p.m. Georges DuBoeuf, Burgundy, France
- 2:00 p.m. Yaroslav Strohj, Concourse Steakhouse, Disney's Contemporary Resort
- ▲ 3:00 p.m. Bodegas Nieto Senetiner, Argentina
- 3:15 p.m. Dylan Schauwecker, Land Pavilion, *Epcot*®
- 3:30 p.m. Casa Lapostolle, Chile
- 4:30 p.m. Pam Brandon and Anne-Marie Hodges, PTA Divas
- 5:00 p.m. Silverado Vineyards, Napa Valley, CA
- ▲ 5:00 p.m. Château des Charmes, Canada
- 5:45 p.m. Richard Costa, Le Cellier Steakhouse, Canada Pavilion, *Epcot*®
- ▲ 7:15 p.m. August Kessler, Germany

## FRIDAY, OCTOBER 7

- 11:00 a.m. Concha y Toro, Santiago, Chile
- 12:30 p.m. Vina Morande, Chile
- ▲ 1:00 p.m. Australia: The King of Shiraz
- 1:30 p.m. TBD
- 2:00 p.m. Jacob's Creek Winery, South Australia
- 2:30 p.m. Karlheinz Hauser, Süllberg, Hamburg, Germany
- ▲ 3:00 p.m. Evans & Tate, South Australia
- 3:30 p.m. Cinnabar Vineyards & Winery, CA
- 3:45 p.m. Authentic Taste: Mary Ann Esposito, Principe Prosciutto di San Daniele & Gourmet Sardinia, Extra Virgin Olive Oil
- 4:45 p.m. Debbie Gold and Michael Smith, 40 Sardines, KS
- 5:00 p.m. Cape Classics, South Africa
- ▲ 5:00 p.m. Bonterra Vineyards, Mendocino, CA
- 6:00 p.m. Authentic Taste: Maricel E. Prescilla, Chocolate
- 7:00 p.m. Jacques Torres, Jacques Torres Chocolates, NY
- ▲ 7:15 p.m. Sapphire Hill Winery, Russian River Valley, CA

## SATURDAY, OCTOBER 8

- 11:00 a.m. Sapphire Hill Winery, Russian River Valley, CA
- 12:30 p.m. Evans & Tate, South Australia
- ▲ 1:00 p.m. Georges DuBoeuf, Burgundy, France
- 1:30 p.m. TBD
- 2:00 p.m. Cinnabar Vineyards & Winery, CA
- 2:30 p.m. Judy Gelman and Vicki Levy Krupp, co-authors of *The Book Club Cookbook*
- ▲ 3:00 p.m. Vinedo de los Vientos, Uruguay
- 3:30 p.m. Concha y Toro, Santiago, Chile
- 3:45 p.m. Authentic Taste: Mary Ann Esposito, Principe Prosciutto di San Daniele & Gourmet Sardinia, Extra Virgin Olive Oil
- 4:45 p.m. Jacques Torres, Jacques Torres Chocolates, NY
- 5:00 p.m. Maison Louis Jadot, Burgundy, France
- ▲ 5:00 p.m. Cape Classics, South Africa
- 6:00 p.m. Authentic Taste: Maricel E. Prescilla, Chocolate
- 7:00 p.m. Judy Gelman and Vicki Levy Krupp, co-authors of *The Book Club Cookbook*

- Wine Seminars at the Festival Welcome Center – The Cellar ▲ Wine Seminars at the Festival Welcome Center – The Vineyard
- Culinary Demonstrations at Odyssey – The Chef's Showplace

### SUNDAY, OCTOBER 9

- 11:00 a.m. Concha y Toro, Santiago, Chile
- 12:30 p.m. Cape Classics, South Africa
- ▲ 1:00 p.m. Sapphire Hill Winery, Russian River Valley, CA
- 1:00 p.m. TBD
- 2:00 p.m. Vina Morande, Chile
- 2:00 p.m. John Ash, author, *Cooking One on One*
- ▲ 3:00 p.m. Maison Louis Jadot, Burgundy, France
- 3:15 p.m. Authentic Taste: Mary Ann Esposito, Principe Prosciutto di San Daniele & Gourmet Sardinia, Extra Virgin Olive Oil
- 3:30 p.m. Jacob's Creek Winery, South Australia
- 4:15 p.m. Ted Cizma, Chicago, IL
- 5:00 p.m. Fred Dame, Master Sommelier
- ▲ 5:00 p.m. Bonterra Vineyards, Mendocino, CA
- 5:30 p.m. Authentic Taste: Coffee, Joffrey's Coffee & Tea Co.
- 6:30 p.m. Ximena Mariscal, Maricu Centro de Artes Culinarias, Mexico

### MONDAY, OCTOBER 10

- 11:00 a.m. French vs. California Chardonnay
- 12:30 p.m. Zinfandels by Ravenswood
- 12:30 p.m. Peter Tseng, 'Ohana Restaurant at Disney's Polynesian Resort
- ▲ 1:00 p.m. Australia: The King of Shiraz
- 2:00 p.m. Lolonis and Organic Wines
- 2:00 p.m. Mark Tarbell, Tarbell's, Phoenix, AZ
- ▲ 3:00 p.m. Sparkling Wines from California
- 3:15 p.m. Andrew Aubin, Tony's Town Square at *Magic Kingdom*® Park, Hosted by Mission Foods
- 3:30 p.m. New Zealand - Up and Coming
- 4:30 p.m. Mildred Council, Mama Dip's Kitchen, Chapel Hill, NC
- 5:00 p.m. Introduction to Ports
- ▲ 5:00 p.m. Zinfandels by Ravenswood
- 5:45 p.m. Joseph Seeletso, Phakalane Golf Estate Hotel Resort, Botswana

### THURSDAY, OCTOBER 13

- 11:00 a.m. Niebaum-Coppola, Napa Valley, CA
- 12:30 p.m. Castillo Perelada, Spain
- ▲ 1:00 p.m. Brancott, New Zealand
- 2:00 p.m. Osborne, Spain
- ▲ 3:00 p.m. Guenoc Estate Vineyard & Winery, Napa Valley, CA
- 3:15 p.m. René Bajeaux, Bistrot René, New Orleans, LA
- 3:30 p.m. Mission Hill Family Estate, Okanagan Valley, Canada
- 4:30 p.m. Keegan Gerhard, Pastry Chef, Windsor Court Hotel, LA
- ▲ 5:00 p.m. Vinos de Jerez - Steve Olson
- 5:00 p.m. Beringer Vineyards Napa Valley, CA
- 5:45 p.m. Ted Siegel, Institute of Culinary Education, NY
- 7:00 p.m. Ken Vedrinski, Sienna, Charleston, SC
- ▲ 7:15 p.m. Mumm Napa, Napa Valley, CA

### FRIDAY, OCTOBER 14

- 11:00 a.m. Nobile, New Zealand
- 12:30 p.m. Aussie Great Whites
- ▲ 1:00 p.m. Treana Winery, South Central Coast, CA
- 1:30 p.m. Authentic Taste: Caviar, Sterling Caviar
- 2:00 p.m. 57 Main Street Wine Co., South Africa
- 2:30 p.m. Alan Wong, Alan Wong's Restaurant, Hawaii
- ▲ 3:00 p.m. McWilliam's Wines, Australia
- 3:30 p.m. Vinos de Jerez - Steve Olson
- 3:45 p.m. Authentic Taste: Craig Nielsen, Nielsen-Massey Vanillas
- 4:45 p.m. Dominique Macquet, Dominiques, New Orleans, LA
- 5:00 p.m. Stags' Leap Winery, Napa Valley, CA
- ▲ 5:00 p.m. Niebaum-Coppola, Napa Valley, CA
- 6:00 p.m. Authentic Taste: Stephen Twining, Twinings Tea
- 7:00 p.m. Thierry Rautereau, Rover's, Seattle, WA
- ▲ 7:15 p.m. Craft Distillers/Germain-Robin, Mendocino, CA

### MONDAY, OCTOBER 17

- 11:00 a.m. Beyond Tuscany
- 12:30 p.m. Sauvignon Blancs around the World
- 12:30 p.m. Pam Smith, author, *Healthy Living Cookbook*
- ▲ 1:00 p.m. Larry O'Brien, Master Sommelier
- 2:00 p.m. Pinot Noirs around the World
- 2:00 p.m. Richard Starke, Flying Fish Café, Disney's BoardWalk Inn
- ▲ 3:00 p.m. Larry O'Brien, Master Sommelier
- 3:15 p.m. Katrina Van Oudheusden, Jiko - The Cooking Place, Disney's Animal Kingdom Lodge, Hosted by Mission Foods
- 3:30 p.m. Spanish Wines
- 4:30 p.m. Alan Shelton, Chef Mickey's Café, Disney's Contemporary Resort
- 5:00 p.m. French vs. California Chardonnay
- ▲ 5:00 p.m. Larry O'Brien, Master Sommelier
- 5:45 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia

### TUESDAY, OCTOBER 18

- 11:00 a.m. The World Of Rosé
- 12:30 p.m. Understanding New World Reds
- 12:30 p.m. Michael Thompson, Disney's Polynesian Resort
- ▲ 1:00 p.m. Sonoma County Wines
- 2:00 p.m. Larry O'Brien, Master Sommelier
- 2:00 p.m. Joe Karnath, Sci-Fi Dine In at *Disney-MGM Studios*
- ▲ 3:00 p.m. Australia: The King of Shiraz
- 3:15 p.m. David Lambert, Jiko - The Cooking Place at Disney's Animal Kingdom Lodge, Hosted by Mission Foods
- 3:30 p.m. Larry O'Brien, Master Sommelier
- 4:30 p.m. Shigeru Kanda, Mitsukoshi Restaurant at *Epcot*®
- 5:00 p.m. Larry O'Brien, Master Sommelier
- ▲ 5:00 p.m. Sideways in *Epcot*® - Pinots
- 5:45 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia

## TUESDAY, OCTOBER 11

- 11:00 a.m. Luscious and Sweet Wines
- 12:30 p.m. Bubbles for all occasions
- 12:30 p.m. Mildred Council, Mama Dip's Kitchen, Chapel Hill, NC
- ▲ 1:00 p.m. Spain...Classic and New Wave Wine Styles
- 2:00 p.m. Holiday Favorites
- 2:00 p.m. Nicholas Crispino, Disney's Port Orleans Resort
- ▲ 3:00 p.m. Discovering Rhone Valley Varietals
- 3:15 p.m. Tjetjep Sudiswa, Boma at Disney's Animal Kingdom Lodge, Hosted by Mission Foods
- 3:30 p.m. The King of Red Wines
- 4:30 p.m. Moises Flores, San Angel Inn at *Epcot*®
- 5:00 p.m. What's a Meritage
- ▲ 5:00 p.m. Wines of the Pacific Northwest
- 5:45 p.m. Joseph Seeletso, Phakalane Golf Estate Hotel Resort, Botswana

## WEDNESDAY, OCTOBER 12

- 11:00 a.m. Brancott, New Zealand
- 12:30 p.m. Guenoc Estate Vineyard & Winery, Napa Valley, CA
- 12:30 p.m. Keegan Gerhard, Pastry Chef, Windsor Court Hotel, LA
- ▲ 1:00 p.m. Mission Hill Family Estate, Okanagan Valley, Canada
- 2:00 p.m. Osborne, Spain
- 2:00 p.m. Mildred Council, Mama Dip's Kitchen, Chapel Hill, NC
- ▲ 3:00 p.m. Guenoc Estate Vineyard & Winery, Napa Valley, CA
- 3:15 p.m. Robert Small, Disney's Yacht and Beach Club Resort, Hosted by Mission Foods
- 3:30 p.m. Mumm Napa, Napa Valley, CA
- 4:30 p.m. Anthony Scott, Spoodles at Disney's BoardWalk Inn
- 5:00 p.m. Niebaum-Coppola, Napa Valley, CA
- ▲ 5:00 p.m. Castillo Perelada, Spain
- 5:45 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia
- ▲ 7:15 p.m. Beringer Vineyards Napa Valley, CA

## SATURDAY, OCTOBER 15

- 11:00 a.m. Treana Winery, South Central Coast, CA
- 12:30 p.m. McWilliam's Wines, Australia
- ▲ 1:00 p.m. Nobile, New Zealand
- 1:30 p.m. Waldy Malouf, Beacon, NYC
- 2:00 p.m. Kimball, CA
- 2:45 p.m. Michael Kramer, McGrady's, Charleston, SC
- ▲ 3:00 p.m. 57 Main Street Wine Co., South Africa
- 3:30 p.m. Craft Distillers/Germain-Robin, Mendocino, CA
- 4:00 p.m. Authentic Taste: Craig Nielsen, Nielsen-Massey Vanillas
- 5:00 p.m. Authentic Taste: Caviar, Sterling Caviar
- 5:00 p.m. Merryvale Vineyards, Napa Valley, CA
- ▲ 5:00 p.m. Pierre Sparr, Alsace, France
- 6:00 p.m. Authentic Taste: Stephen Twining, Twinings Tea
- 7:15 p.m. Diane Morgan, author of various cookbooks

## SUNDAY, OCTOBER 16

- 11:00 a.m. Pierre Sparr, Alsace, France
- 12:30 p.m. Nobile, New Zealand
- ▲ 1:00 p.m. Merryvale Vineyards, Napa Valley, CA
- 1:00 p.m. Authentic Taste: Craig Nielsen, Nielsen-Massey Vanillas
- 2:00 p.m. McWilliam's Wines, Australia
- 2:00 p.m. Alan Wong, Alan Wong's Restaurant, Hawaii
- ▲ 3:00 p.m. Treana Winery, South Central Coast, CA
- 3:15 p.m. Authentic Taste: Caviar, Sterling Caviar
- 3:30 p.m. Kimball, CA
- 4:15 p.m. Bob Waggoner, Charleston Grill, SC
- 5:00 p.m. 57 Main Street Wine Co., South Africa
- ▲ 5:00 p.m. Stags' Leap Winery, Napa Valley, CA
- 5:30 p.m. Authentic Taste: Stephen Twining, Twinings Tea
- 6:30 p.m. Diane Morgan, author of various cookbooks

## WEDNESDAY, OCTOBER 19

- 11:00 a.m. The Grateful Palate, Australia
- 12:30 p.m. Bunratty Meade, Ireland
- 12:30 p.m. Yaroslav Strohji, Concourse Steakhouse at Disney's Contemporary Resort
- ▲ 1:00 p.m. Antinori, Tuscany, Italy
- 2:00 p.m. Masi, Veneto, Italy
- 2:00 p.m. Russell Palmer, Hollywood Brown Derby at *Disney-MGM Studios*
- ▲ 3:00 p.m. Bodegas Pinord, Spain
- 3:15 p.m. Wade Camerer, Cinderella's Royal Table at *Magic Kingdom*® Park
- 3:30 p.m. Ste. Michelle Wine Estates, Puget Sound, WA
- 4:30 p.m. Javier Pareja, *Disney-MGM Studios* and *Disney's Animal Kingdom*® Theme Park Catering Team, Hosted by Mission Foods
- 5:00 p.m. Antinori, Tuscany, Italy
- ▲ 5:00 p.m. Kalin Cellars, Marin County, CA
- 5:45 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia
- ▲ 7:15 p.m. Kluge Estates Winery & Vineyards, Albemarle, VA

## THURSDAY, OCTOBER 20

- 11:00 a.m. Ste. Michelle Wine Estates, Puget Sound, WA
- 12:30 p.m. Evan Goldstein, Master Sommelier
- ▲ 1:00 p.m. The Grateful Palate, Australia
- 2:00 p.m. Kluge Estates Winery & Vineyards, Albemarle, VA
- ▲ 3:00 p.m. Bunratty Meade, Ireland
- 3:15 p.m. Martha Stamps, Martha's at the Plantation, Nashville, TN
- 3:30 p.m. Antinori, Tuscany, Italy
- 4:30 p.m. Jean-Philippe Maury, Executive Pastry Chef, Bellagio Resort
- ▲ 5:00 p.m. Bodegas Pinord, Spain
- 5:00 p.m. Masi, Veneto, Italy
- 5:45 p.m. Giovanna Huyke, cookbook author, San Juan, Puerto Rico
- 7:00 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia
- ▲ 7:15 p.m. Kalin Cellars, Marin County, CA

- Wine Seminars at the Festival Welcome Center – The Cellar
- ▲ Wine Seminars at the Festival Welcome Center – The Vineyard
- Culinary Demonstrations at Odyssey – The Chef's Showplace

## FRIDAY, OCTOBER 21

- 11:00 a.m. Champagne Pommery, France
- 12:30 p.m. Casa de la Ermita, Spain
- ▲ 1:00 p.m. Mandu, Australia
- 1:30 p.m. Authentic Taste: Güzin Yalin, Turkish Pomegranate Molasses
- 2:00 p.m. Michele Chiarlo, Italy
- 2:30 p.m. Alain Roby, Corporate Pastry Chef, Hyatt Hotels
- ▲ 3:00 p.m. Bodegas Pinord, Spain
- 3:30 p.m. Australia: The King of Shiraz
- 3:45 p.m. Brooke Vosika, Four Seasons, NYC
- 4:45 p.m. Richard Ruskell, Montage, Laguna Beach, CA
- 5:00 p.m. WillaKenzie Estate, OR
- ▲ 5:00 p.m. Rudi Wiest Selections, Germany
- 6:00 p.m. Authentic Taste: Kerrygold Cheeses and Butter, Irish Dairy Board
- 7:00 p.m. Marc Salter, Inn at Perry's Cabin, MD
- ▲ 7:15 p.m. Matanzas Creek, Sonoma, CA

## SATURDAY, OCTOBER 22

- 11:00 a.m. Kluge Estates Winery & Vineyards, Albemarle, VA
- 12:30 p.m. Mandu, Australia
- ▲ 1:00 p.m. Casa de la Ermita, Spain
- 1:30 p.m. TBD
- 2:00 p.m. Champagne Pommery, France
- 2:30 p.m. Paul Delios, Meze Esetario, Boston, MA
- ▲ 3:00 p.m. WillaKenzie Estate, OR
- 3:30 p.m. The Grateful Palate, Australia
- 3:45 p.m. Authentic Taste: Kerrygold Cheeses and Butter, Irish Dairy Board
- 4:45 p.m. Matt Bennink, Magill Estate Restaurant, Adelaide, Australia
- 5:00 p.m. Matanzas Creek, Sonoma, CA
- ▲ 5:00 p.m. Michele Chiarlo, Italy
- 6:00 p.m. Authentic Taste: Kerrygold Cheeses and Butter, Irish Dairy Board
- 7:00 p.m. Giuliano Hazan, Italian Cooking School, Tampa, FL

## TUESDAY, OCTOBER 25

- 11:00 a.m. Brunch Wine Favorites
- 12:30 p.m. Crisp and Refreshing Sauvignon Blanc
- 12:30 p.m. Bill Clark, Disney's Polynesian Resort, Hosted by The National Honey Board
- ▲ 1:00 p.m. Silky and Smooth Pinot Noir
- 2:00 p.m. Wines from the Southern Hemisphere
- 2:00 p.m. Tim Hall, Victoria and Albert's at Disney's Grand Floridian Resort & Spa
- ▲ 3:00 p.m. Exploring aromatic white varietals
- 3:15 p.m. Albert Riviello, Rose and Crown Pub at UK Pavilion, *Epcot*®, Hosted by Mission Foods
- 3:30 p.m. Merlot from Chile, California and Washington
- 4:30 p.m. Zong-xin Wei, Nine Dragons Restaurant at *Epcot*®
- 5:00 p.m. Over 100 years in Napa Valley
- ▲ 5:00 p.m. Oak, Explore the different styles
- 5:45 p.m. Tjetjep Sudiswa, Boma at Disney's Animal Kingdom Lodge, Hosted by Mission Foods

## WEDNESDAY, OCTOBER 26

- 11:00 a.m. Bodegas Protos, Spain
- 12:30 p.m. Vintex S.A., France
- 12:30 p.m. Tony Marotta, Flying Fish Café, Hosted by The National Honey Board
- ▲ 1:00 p.m. Castello Banfi, Italy
- 2:00 p.m. Kenwood, Sonoma, CA
- 2:00 p.m. TBD
- ▲ 3:00 p.m. The Click Wine Group, Spain
- 3:15 p.m. Robert Lauri, Garden Grill, Land Pavilion, *Epcot*®, Mission Foods
- 3:30 p.m. Eberle Winery, South Central Coast, CA
- 4:30 p.m. Richard Costa, Le Cellier Steakhouse, Canada Pavilion, *Epcot*®
- 5:00 p.m. Castello Banfi, Italy
- ▲ 5:00 p.m. Chalk Hill Estate Vineyards & Winery, Sonoma, CA
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine
- ▲ 7:15 p.m. Markham Vineyards, Napa Valley, CA

## SATURDAY, OCTOBER 29

- 11:00 a.m. Stonehaven Vineyards, South Australia
- 12:30 p.m. Bodega San Isidro, Spain
- ▲ 1:00 p.m. Buena Vista Winery, Sonoma, CA
- 1:30 p.m. Authentic Taste: Julie Sahni, Savory Spices & Herbs Ltd.
- 2:00 p.m. RH Phillips, CA
- 2:30 p.m. Celina Tio, An American Place, Kansas City, MO
- ▲ 3:00 p.m. Fattoria di Rendola, Tuscany, Italy
- 3:30 p.m. Beaulieu Vineyard, Rutherford, CA
- 3:45 p.m. Authentic Taste: Julie Sahni, Savory Spices & Herbs Ltd.
- 4:45 p.m. Alfonso Blanco, 'Ohana at Disney's Polynesian Resort, Hosted by Florida Aquaculture
- 5:00 p.m. Clos du Bois, Sonoma, CA
- ▲ 5:00 p.m. Domaine de la Vougeraie, Burgundy, France
- 6:00 p.m. Authentic Taste: Michael Ginor, Hudson Valley Foie Gras
- 7:00 p.m. Manny Castro, Annual Meatloaf Cook off Winner, FL

## SUNDAY, OCTOBER 30

- 11:00 a.m. Bordeaux-Nancy Rugus
- 12:30 p.m. Domaine de la Vougeraie, Burgundy, France
- ▲ 1:00 p.m. Feudo Arancio/Castello di Querceto, Italy
- 1:00 p.m. Authentic Taste: The National Honey Board
- 2:00 p.m. Buena Vista Winery, Sonoma, CA
- 2:00 p.m. Cathy Haynes, Harrah's Casino, Reno, NV, Hosted by The National Honey Board
- ▲ 3:00 p.m. Stonehaven Vineyards, South Australia
- 3:15 p.m. Authentic Taste: Michael Ginor, Hudson Valley Foie Gras
- 3:30 p.m. RH Phillips, CA
- 4:15 p.m. Paul Morris, Stowe Mt. Resort, VT
- 5:00 p.m. Clos du Bois, Sonoma, CA
- ▲ 5:00 p.m. Beaulieu Vineyard, Rutherford, CA
- 5:30 p.m. Authentic Taste: The National Honey Board
- 6:30 p.m. Pam Smith, author, Healthy Living Cookbook

## SUNDAY, OCTOBER 23

- 11:00 a.m. Casa de la Ermita, Spain
- 12:30 p.m. Rudi Wiest Selections, Germany
- ▲ 1:00 p.m. Champagne Pommery, France
- 1:00 p.m. Authentic Taste: Allen Susser, Tropical Fruits
- 2:00 p.m. WillaKenzie Estate, OR
- 2:00 p.m. Giuliano Hazan, Italian Cooking School, Tampa, FL
- ▲ 3:00 p.m. Mandu, Australia
- 3:15 p.m. TBD
- 3:30 p.m. Matanzas Creek, Sonoma, CA
- 4:15 p.m. Steve Gontram, Harvest Restaurant, St. Louis, MO
- 5:00 p.m. Michele Chiarlo, Italy
- ▲ 5:00 p.m. Rudi Wiest Selections, Germany
- 5:30 p.m. Authentic Taste: Allen Susser, Tropical Fruits
- 6:30 p.m. Constance Snow, author, The Rustic Table Cookbook

## MONDAY, OCTOBER 24

- 11:00 a.m. Introduction to Ports
- 12:30 p.m. Australia: The King of Shiraz
- 12:30 p.m. Allen Susser, Chef Allen's, Aventura, FL
- ▲ 1:00 p.m. Pinot Noirs around the World
- 2:00 p.m. Sparkling Wines from California
- 2:00 p.m. Constance Snow, author, The Rustic Table Cookbook
- ▲ 3:00 p.m. Spanish Wines
- 3:15 p.m. David Obenour, Jiko - The Cooking Place at Disney's Animal Kingdom Lodge, Hosted by Mission Foods
- 3:30 p.m. Southern Italy
- 4:30 p.m. Pam Smith, author of Healthy Living Cookbook
- 5:00 p.m. Russian River Valley
- ▲ 5:00 p.m. Lolonis and Organic Wines
- 5:45 p.m. Constance Snow, author, The Rustic Table Cookbook

## THURSDAY, OCTOBER 27

- 11:00 a.m. Castello Banfi, Italy
- 12:30 p.m. The Click Wine Group, Spain
- ▲ 1:00 p.m. Vintex S.A., France
- 2:00 p.m. Eberle Winery, South Central Coast, CA
- ▲ 3:00 p.m. Bodegas Protos, Spain
- 3:15 p.m. Seth Konder at Disney's Polynesian Resort, Hosted by The National Honey Board
- 3:30 p.m. Chalk Hill Estate Vineyards & Winery, Sonoma, CA
- 4:30 p.m. Grant MacPherson, Wynns, Las Vegas, NV
- ▲ 5:00 p.m. Eberle Winery, South Central Coast, CA
- 5:00 p.m. Markham Vineyards, Napa Valley, CA
- 5:45 p.m. John Sarich, Chef for Ste. Michelle Winery, WA
- 7:00 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine
- ▲ 7:15 p.m. Kenwood, Sonoma, CA

## FRIDAY, OCTOBER 28

- 11:00 a.m. Buena Vista Winery, Sonoma, CA
- 12:30 p.m. Fattoria di Rendola, Tuscany, Italy
- ▲ 1:00 p.m. Bordeaux-Nancy Rugus
- 1:30 p.m. Authentic Taste: The National Honey Board
- 2:00 p.m. Bodega San Isidro, Spain
- 2:30 p.m. Paul Morris, Stowe Mt. Resort, VT
- ▲ 3:00 p.m. Aussie Great Whites
- 3:30 p.m. Domaine de la Vougeraie, Burgundy, France
- 3:45 p.m. Authentic Taste: Julie Sahni, Savory Spices & Herbs Ltd.
- 4:45 p.m. Tamara Murphy, Brasa, Seattle, WA
- 5:00 p.m. Beaulieu Vineyard, Rutherford, CA
- ▲ 5:00 p.m. Feudo Arancio/Castello di Querceto, Italy
- 6:00 p.m. Authentic Taste: The National Honey Board
- 7:00 p.m. Stephen Window, Roppongi, San Diego, CA
- ▲ 7:15 p.m. Stonehaven Vineyards, South Australia

## MONDAY, OCTOBER 31

- 11:00 a.m. The World Of Rosé
- 12:30 p.m. Understanding New World Reds
- 12:30 p.m. TBD
- ▲ 1:00 p.m. Sonoma County Wines
- 2:00 p.m. Australia: The King of Shiraz
- 2:00 p.m. Christopher Geno, *Disney-MGM Studios* Catering Team
- ▲ 3:00 p.m. Sideways in *Epcot®* - Pinots
- 3:15 p.m. Allison Emery, Garden Grill, Land Pavilion, *Epcot®*, Hosted by Florida Aquaculture
- 3:30 p.m. On Safari with South African Wines
- 4:30 p.m. Spanish Tapas, Hosted by Excal
- 5:00 p.m. Wines of the Pacific Northwest
- ▲ 5:00 p.m. The Okanagan Valley, Canada
- 5:45 p.m. Darryl Mickler, *Disney-MGM Studios* and *Disney's Animal Kingdom®* Theme Park Catering, Hosted by The National Honey Board

## TUESDAY, NOVEMBER 1

- 11:00 a.m. Luscious and Sweet Wines
- 12:30 p.m. Bubbles for all occasions
- TBD Musa Dagdeviren, Istanbul
- ▲ 1:00 p.m. Spain... Classic and New Wave Wine Styles
- 2:00 p.m. Holiday Favorites
- 2:00 p.m. Spanish Tapas, Hosted by Excal
- ▲ 3:00 p.m. Discovering Rhone Valley Varietals
- 3:15 p.m. Anthony Marotta, Flying Fish Café, Disney's BoardWalk Inn, Hosted by Florida Aquaculture
- 3:30 p.m. The King of Red Wines
- 4:30 p.m. Chef Lahsen, Marrakesh Restaurant at *Epcot®*
- 5:00 p.m. What's a Meritage
- ▲ 5:00 p.m. Wines of the Northwest, USA
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine

- Wine Seminars at the Festival Welcome Center – The Cellar
- ▲ Wine Seminars at the Festival Welcome Center – The Vineyard
- Culinary Demonstrations at Odyssey – The Chef's Showplace

### WEDNESDAY, NOVEMBER 2

- 11:00 a.m. Villa Maria Estate, Auckland, New Zealand
- 12:30 p.m. Fleur Du Cap & Nederburg, South Africa
- 12:30 p.m. TBD
- ▲ 1:00 p.m. Charles Krug Winery, Napa Valley, CA
- 2:00 p.m. Mas de la Dame, Provence, France
- 2:00 p.m. Kevin Downing, Flying Fish Café, Disney's BoardWalk Inn, Hosted by Florida Aquaculture
- ▲ 3:00 p.m. Dynamite Vineyards, North Coast, CA
- 3:15 p.m. Spanish Tapas, Hosted by Excal
- 3:30 p.m. La Crema Winery, Sonoma, CA
- 4:30 p.m. Anna Badida, Citricos, Disney's Grand Floridian Resort & Spa, Hosted by Mission Foods
- 5:00 p.m. Charles Krug Winery-Peter Mondavi Family, Napa Valley, CA
- ▲ 5:00 p.m. Stonestreet, Alexander Valley, CA
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine
- ▲ 7:15 p.m. Chalone Wine Estates, Monterey, CA

### THURSDAY, NOVEMBER 3

- 11:00 a.m. Fleur Du Cap & Nederburg, South Africa
- 12:30 p.m. Chalone Wine Estates, Monterey, CA
- ▲ 1:00 p.m. Villa Maria Estate, Auckland, New Zealand
- 2:00 p.m. Charles Krug Winery-Peter Mondavi Family, Napa Valley, CA
- ▲ 3:00 p.m. Mas de la Dame, Provence, France
- 3:15 p.m. Holly Clegg, author, Fit and Trim Cookbook Series
- 3:30 p.m. Dynamite Vineyards, North Coast, CA
- 4:30 p.m. Patti Mitchell, Solana Beach Baking Co., CA
- ▲ 5:00 p.m. La Crema Winery, Sonoma, CA
- 5:00 p.m. Doug Frost, Master Sommelier, Master of Wine
- 5:45 p.m. Andrea Curto-Randazzo and Frank Randazzo, Talula, Miami, Hosted by Florida Aquaculture
- 7:00 p.m. Holly Clegg, author, Fit and Trim Cookbook Series
- ▲ 7:15 p.m. Stonestreet, Alexander Valley, CA

### SUNDAY, NOVEMBER 6

- 11:00 a.m. Inniskillin, Canada
- 12:30 p.m. Sterling Vineyards, Napa Valley, CA
- ▲ 1:00 p.m. Kendall-Jackson Vineyards & Winery, Sonoma, CA
- 1:00 p.m. Authentic Taste: Darrell Corti, Balsamico
- 2:00 p.m. Three Rivers Winery, Walla Walla Valley, WA
- 2:00 p.m. Holly Clegg, author, Fit and Trim Cookbook Series
- ▲ 3:00 p.m. Turner Road Vineyards, Central Coast, CA
- 3:15 p.m. Authentic Taste: Rob Seideman, Salt Traders
- 3:30 p.m. Storybook Mountain-Seps Estate, Napa Valley, CA
- 4:15 p.m. Chris Prosperi, Metro Bis, CT
- 5:00 p.m. Jean-Luc Colombo, Rhone Valley, France
- ▲ 5:00 p.m. Trentadue Winery, Sonoma County, CA
- 5:30 p.m. TBD
- 6:30 p.m. Marco Casol, Pastry Chef, PreGel, USA

### MONDAY, NOVEMBER 7

- 11:00 a.m. French vs. California Chardonnay
- 12:30 p.m. Zinfandels by Ravenswood
- 12:30 p.m. TBD
- ▲ 1:00 p.m. Australia: The King of Shiraz
- 2:00 p.m. Lolonis and Organic Wines
- 2:00 p.m. Susan Hermann-Loomis, author of Cooking at Home on Rue Tatin
- ▲ 3:00 p.m. Beyond Tuscany
- 3:15 p.m. Spanish Tapas, Hosted by Excal
- 3:30 p.m. New Zealand - Up and Coming
- 4:30 p.m. Susan Hermann-Loomis, author of Cooking at Home on Rue Tatin
- 5:00 p.m. Pinot Noirs around the World
- ▲ 5:00 p.m. Sauvignon Blancs around the World
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine

### THURSDAY, NOVEMBER 10

- 11:00 a.m. Robin Kelley O'Connor, Bordeaux Wine Educator
- 12:30 p.m. Yelcho Wines, Chile
- ▲ 1:00 p.m. Portugese Wines - Bartholomew Broadbent
- 2:00 p.m. Benziger Family Winery, Glen Ellen, CA
- ▲ 3:00 p.m. Seghesio Family Vineyards, Sonoma County, CA
- 3:15 p.m. Rick Tramonto, TRU, Chicago, IL
- 3:30 p.m. Iron Horse Vineyards, Sonoma, CA
- 4:30 p.m. Susanna Hoffman, Cookbook author, The Olive and the Caper
- ▲ 5:00 p.m. King Estate Winery, Willamette Valley, OR
- 5:00 p.m. Hartford Family Wines, Sonoma, CA
- 5:45 p.m. Christopher Gross, Fermier Brassiere, Phoenix, AZ
- 7:00 p.m. Melissa Kelly, Primo, Maine and Orlando
- ▲ 7:15 p.m. Piper Heidsieck Champagne, France

### FRIDAY, NOVEMBER 11

- 11:00 a.m. B.R. Cohn, Sonoma County, CA
- 12:30 p.m. Caymus Vineyards, Napa Valley, CA
- ▲ 1:00 p.m. Robin Kelley O'Connor, Bordeaux Wine Educator
- 1:30 p.m. Authentic Taste: Nancy Mahaffey, Colonel Bill Newsom's Country Ham
- 2:00 p.m. Fess Parker Winery, Santa Barbara County, CA
- 2:30 p.m. Deanna Cook, Family Fun Magazine
- ▲ 3:00 p.m. Korbel Champagne Cellars, Sonoma, CA
- 3:30 p.m. Aussie Great Whites
- 3:45 p.m. Authentic Taste: Max McCalman, Cheese
- 4:45 p.m. Frederic Monti, Pastry Chef, Greenbrier Resort, White Sulphur Springs, WV
- 5:00 p.m. Portugese Wines - Bartholomew Broadbent
- ▲ 5:00 p.m. Silver Oak & Twomey Cellars, Napa Valley, CA
- 6:00 p.m. Authentic Taste: Susan C. Holt, Sugar, Hosted by The Sugar Association
- 7:00 p.m. Michael Kloeti, Michael's on the Hill, VT
- ▲ 7:15 p.m. Rodney Strong Vineyards, Sonoma County, CA

## FRIDAY, NOVEMBER 4

- 11:00 a.m. Three Rivers Winery, Walla Walla Valley, WA
- 12:30 p.m. Jean-Luc Colombo, Rhone Valley, France
- ▲ 1:00 p.m. Turner Road Vineyards, Central Coast, CA
- 1:30 p.m. TBD
- 2:00 p.m. Storybook Mountain-Seps Estate, Napa Valley, CA
- 2:30 p.m. Jerry Garcia, Coast Restaurant, Milwaukee, WI
- ▲ 3:00 p.m. Australia: The King of Shiraz
- 3:30 p.m. Sterling Vineyards, Napa Valley, CA
- 3:45 p.m. Authentic Taste: Darrell Corti, Balsamico
- 4:45 p.m. Shaun Doty, Table 1280, Atlanta, GA
- 5:00 p.m. Trentadue Winery, Sonoma County, CA
- ▲ 5:00 p.m. Kendall-Jackson Vineyards & Winery, Sonoma, CA
- 6:00 p.m. Authentic Taste: Rob Seideman, Salt Traders
- 7:00 p.m. Randy Zweiban, Nacional 27, Chicago, IL
- ▲ 7:15 p.m. Inniskillin, Canada

## SATURDAY, NOVEMBER 5

- 11:00 a.m. Inniskillin, Canada
- 12:30 p.m. Turner Road Vineyards, Central Coast, CA
- ▲ 1:00 p.m. Dynamite Vineyards, North Coast, CA
- 1:30 p.m. TBD
- 2:00 p.m. Three Rivers Winery, Walla Walla Valley, WA
- 2:30 p.m. Paula Deen Lady and Sons, Savannah, GA and host of TV Food Network Paula's Home Cooking
- ▲ 3:00 p.m. Storybook Mountain-Seps Estate, Napa Valley, CA
- 3:30 p.m. Trentadue Winery, Sonoma County, CA
- 3:45 p.m. Authentic Taste: Darrell Corti, Balsamico
- 4:45 p.m. Holly Clegg, author, Fit and Trim Cookbook Series
- 5:00 p.m. Kendall-Jackson Vineyards & Winery, Sonoma, CA
- ▲ 5:00 p.m. Sterling Vineyards, Napa Valley, CA
- 6:00 p.m. Authentic Taste: Rob Seideman, Salt Traders
- 7:00 p.m. Paula Deen Lady and Sons, Savannah, GA and host of TV Food Network Paula's Home Cooking

## TUESDAY, NOVEMBER 8

- 11:00 a.m. The World Of Rosé
- 12:30 p.m. Understanding New World Reds
- TBD Vedat Basaran, Istanbul
- ▲ 1:00 p.m. Sonoma County Wines
- 2:00 p.m. Shiraz - Not only from Down Under
- 2:00 p.m. Spanish Tapas, Hosted by Excal
- ▲ 3:00 p.m. Sideways in *Epcot* - Pinots
- 3:15 p.m. Susan Hermann-Loomis, author of *Cooking at home on Rue Tatin*
- 3:30 p.m. On Safari with South African Wines
- 4:30 p.m. Walter Guarnori, L'Originale Alfredo di Roma Ristorante at *Epcot*
- 5:00 p.m. Wines of the Pacific Northwest
- ▲ 5:00 p.m. The Okanagan Valley, Canada
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine

## WEDNESDAY, NOVEMBER 9

- 11:00 a.m. Piper Heidsieck Champagne, France
- 12:30 p.m. Etude, Napa Valley, CA
- TBD Vedat Basaran, Istanbul
- ▲ 1:00 p.m. Yelcho Wines, Chile
- 2:00 p.m. King Estate Winery, Willamette Valley, OR
- 2:00 p.m. Spanish Tapas, Hosted by Excal
- ▲ 3:00 p.m. Etude, Napa Valley, CA
- 3:15 p.m. Anthony Scott, Spoodles Restaurant, Disney's BoardWalk Inn, Hosted by The National Wine Board
- 3:30 p.m. Seghesio Family Vineyards, Sonoma County, CA
- 4:30 p.m. Jorge Sotelo, Pastry Chef, Disneyland® Hotel
- 5:00 p.m. Benziger Family Winery, Glen Ellen, CA
- ▲ 5:00 p.m. Hartford Family Wines, Sonoma, CA
- 5:45 p.m. Sally James, Host of Wine Roads International, presents Australian Cuisine
- ▲ 7:15 p.m. Iron Horse Vineyards, Sonoma, CA

## SATURDAY, NOVEMBER 12

- 11:00 a.m. Korbel Champagne Cellars, Sonoma, CA
- 12:30 p.m. Empson Wines, USA
- ▲ 1:00 p.m. Silver Oak & Twomey Cellars, Napa Valley, CA
- 1:30 p.m. Authentic Taste: Max McCalman, Cheese
- 2:00 p.m. Fairview & Goats do Roam, South Africa
- 2:30 p.m. Susanna Hoffman, Cookbook author *The Olive and the Caper*
- ▲ 3:00 p.m. B.R. Cohn, Sonoma County, CA
- 3:30 p.m. Rodney Strong Vineyards, Sonoma County, CA
- 3:45 p.m. Authentic Taste: Susan C. Holt, Sugar, Hosted by The Sugar Association
- 4:45 p.m. Deanna Cook, Family Fun Magazine
- 5:00 p.m. Caymus Vineyards, Napa Valley, CA
- ▲ 5:00 p.m. Fess Parker Winery, Santa Barbara County, CA
- 6:00 p.m. Authentic Taste: Nancy Mahaffey, Colonel Bill Newsom's Country Ham
- 7:00 p.m. Ben and Karen Barker, Magnolia, NC

## SUNDAY, NOVEMBER 13

- 11:00 a.m. Robin Kelley O'Connor, Bordeaux Wine Educator
- 12:30 p.m. B.R. Cohn, Sonoma County, CA
- ▲ 1:00 p.m. Fairview & Goats do Roam, South Africa
- 1:00 p.m. Authentic Taste: Susan C. Holt, Sugar, Hosted by The Sugar Association
- 2:00 p.m. Empson Wines, USA
- 2:00 p.m. Nicholas Lodge, International Sugar Art Collection, Atlanta, GA
- ▲ 3:00 p.m. Rodney Strong Vineyards, Sonoma County, CA
- 3:15 p.m. Authentic Taste: Max McCalman, Cheese
- 3:30 p.m. Silver Oak & Twomey Cellars, Napa Valley, CA
- 4:15 p.m. Deanna Cook, Family Fun Magazine
- 5:00 p.m. Fess Parker Winery, Santa Barbara County, CA
- ▲ 5:00 p.m. Caymus Vineyards, Napa Valley, CA
- 5:30 p.m. Authentic Taste: Nancy Mahaffey, Colonel Bill Newsom's Country Ham
- 6:30 p.m. Susanna Hoffman, author of *The Olive and the Caper*



# Visiting Wineries

## Visiting Wineries

- Antinori  
Tuscany, Italy
- August Kesseler  
Germany
- B.R. Cohn Winery  
Sonoma County, CA
- Beaulieu Vineyard  
Rutherford, CA
- Benziger Family Winery  
Glen Ellen, CA
- Beringer Vineyards  
Napa Valley, CA
- Blackstone Winery  
Monterey Bay, CA
- Bodega San Isidro  
Spain
- Bodegas Nieto Senetiner  
Argentina
- Bodegas Pinord  
Spain
- Bodegas Protos  
Spain
- Bonterra Vineyards  
Mendocino, CA
- Brancott Vineyards  
New Zealand
- Buena Vista Winery  
Sonoma, CA
- Bunratty Meade  
Ireland
- Cape Classics  
South Africa
- Casa de la Ermita  
Spain
- Casa Lapostolle  
Chile
- Castello Banfi  
Italy
- Castillo Perelada  
Spain
- Caymus Vineyards  
Napa Valley, CA
- Chalk Hill Estate  
Vineyards & Winery  
Sonoma, CA
- Chalone Wine Estates  
Monterey, CA
- Champagne Pommery  
Champagne, France
- Chappellet Winery  
Napa Valley, CA
- Charles Krug Winery-  
Peter Mondavi Family  
Napa Valley, CA
- Château Angelus  
St. Emilion, France
- Château des Charmes  
Canada
- Château Montelena Estate  
Napa Valley, CA
- Cinnabar  
Vineyards & Winery  
Santa Cruz, CA
- Clos du Bois  
Sonoma, CA
- Concha y Toro  
Santiago, Chile
- Craft Distillers/  
Germain-Robin  
Mendocino, CA
- Domaine de la Vougeraie  
Burgundy, France
- Dynamite Vineyards  
North Coast, CA
- Eberle Winery  
South Central Coast, CA
- Empson  
Italy
- Etude Winery  
Napa Valley, CA
- Evans and Tate  
Margaret River, Australia
- Fairview/Goats do Roam  
South Africa
- Fess Parker Winery  
Santa Barbara County,  
CA
- Feudo Arancio/  
Castello di Querceto  
Italy
- Fife Vineyards  
Napa Valley, CA
- Fleur Du Cap &  
Nederburg  
South Africa
- Flora Springs  
Vineyards & Winery  
St Helena, CA
- Georges DuBoeuf  
Burgundy, France
- Gloria Ferrer  
Champagne Caves  
Sonoma, CA
- Guenoc Estate  
Vineyard & Winery  
Napa Valley, CA
- Hardys  
South Australia
- Highland Distillers  
Scotland
- Hill of Content  
South Australia
- Inniskillin Winery  
Canada
- Iron Horse Vineyards  
Sonoma, CA
- Jacob's Creek Winery  
Australia
- Jean-Luc Colombo  
Rhône Valley, France
- Justin Vineyards &  
Winery  
South Central Coast, CA
- Kalin Cellars  
Marin County, CA
- Kendall-Jackson  
Vineyards & Winery  
Sonoma, CA
- Kenwood Vineyards  
Sonoma, CA
- Kimball  
CA
- King Estate Winery  
Willamette Valley, OR
- Kluge Estates  
Winery & Vineyards  
Albemarle, VA
- Korbel Champagne  
Cellars  
Sonoma, CA
- La Crema Winery  
Sonoma, CA
- Maison Louis Jadot  
Burgundy, France
- Mandu  
Australia
- Markham Vineyards  
Napa Valley, CA
- Mas de la Dame  
Provence, France
- Masi  
Veneto, Italy
- Matanzas Creek  
Sonoma, CA
- McWilliam's Wines  
Australia
- Merryvale Vineyards  
Napa Valley, CA
- Mezzacorona/Rotari  
Italy
- Michele Chiarlo  
Italy



Mission Hill Family Estate  
Okanagan Valley, Canada

Mumm Napa Winery  
Napa Valley, CA

Niebaum-Coppola  
Napa Valley, CA

Nobilo Wine Group  
New Zealand

Osborne  
Spain

Oyster Bay Wines  
New Zealand

Penfolds, Rosemount  
Estate, Wynns and  
Lindemans  
Australia

Pierre Sparr  
Alsace, France

Piper Heidsieck  
Champagne  
France

Rendola  
Tuscany, Italy

R.H. Phillips Winery  
CA

Rodney Strong Vineyards  
Sonoma County, CA

Rudi Wiest Selections  
Germany

Sapphire Hill Winery  
Russian River Valley, CA

Schlöss Wallhausen  
Germany

Seghesio Family  
Vineyards  
Sonoma County, CA

Silver Oak &  
Twomey Cellars  
Napa Valley, CA

Silverado Vineyards  
Napa Valley, CA

Stags' Leap Winery  
Napa Valley, CA

Ste. Michelle Wine Estates  
Puget Sound, WA

Sterling Vineyards  
Napa Valley, CA

Stonehaven Vineyards  
South Australia

Stonestreet Winery  
Alexander Mountain, CA

Storybook  
Mountain-Seps Estate  
Napa Valley, CA

The Click Wine Group  
Spain

The Grateful Palate  
Australia

Three Rivers Winery  
Walla Walla Valley, WA

Treana Winery  
South Central Coast, CA

Trentadue Winery  
Sonoma County, CA

Turner Road Vineyards  
Central Coast, CA

Villa Maria Estate  
Auckland, New Zealand

Vina Morande  
Casablanca, Chile

Vinedo de los Vientos  
Uruguay

Vintex S.A.  
France

Wattle Creek  
Sonoma, CA

WillKenzie Estate  
Willamette Valley, OR

Yelcho Wines  
Chile

57 Main Street Wine Co.  
South Africa

## Disney Sommeliers

Chuck Barker

John Blazon, M.S.

Manuel Brack

Susan Carroll

Jason Cha-Kim

Jeremy Corday

Tanya Droubay

Rob Dunham

Kim Eich

Holly Hansen

Cindy Hoevenaars

Gary Lee

Lisa Lyons

Israel Perez

Steven Shepherd

Bridget Sherren

Sylvester Taylor

## Visiting Wine Masters

Fred Dame, M.S.,  
*President,*  
*Court of Master*  
*Sommeliers USA*  
San Francisco, CA

Doug Frost, M.S., M.W.  
*Author & Master*  
*Sommelier,*  
*Master of Wine*  
Kansas City, MO

Evan Goldstein, M.S.  
*Master Sommelier*  
San Francisco, CA

Matt Lane  
*Wine Educator – Australia*  
Napa Valley, CA

Karen MacNeil  
*Author, Educator, TV*  
*Personality and Consultant*  
Napa Valley, CA

Sharron McCarthy  
*Wine Educator – Italy*  
West Islip, NY

Larry O'Brien, M.S.  
*Master Sommelier*  
Orlando, FL

Robin Kelley O'Connor  
*Wine Educator –*  
*Bordeaux*  
New York, NY

Steven Olson  
*Wine Educator – Spain*  
New York, NY

Andrea Robinson, M.S.  
*Author & Master*  
*Sommelier*  
Stamford, CT



*Participating Wineries,  
Disney Sommeliers,  
and Visiting Wine Masters  
are subject to change  
without notice.*



# LA NOUBA

CIRQUE DU SOLEIL.

DOWNTOWN DISNEY.

Can amazing be a souvenir? Actually, yes. While it won't fit in your suitcase, pack *La Nouba* somewhere between your memory and your imagination and you'll possess a memento unlike any other. A keepsake of vibrant live music, physical daring, and awesome acrobatics — ready and waiting at the *Downtown Disney West Side*.

**FOR TICKETS CALL 407.939.1298**

Costumes: Dominique Lemieux ©Disney 4050194AMA0303

# Festival Merchandise

## Festival Welcome Center

Innoventions West

Open daily 9:00 a.m. to 9:00 p.m.

- **Festival Information Desk** – for all details on programming and Festival dining reservations.
- **Complimentary Wine Seminars, Book Signings and Meet the Winemaker sessions** by renowned wine authorities.
- **Festival Merchandise Shop** – Commemorative items such as the 10th Anniversary poster and Marketplace recipe booklet, plus a Wine Shop boasting a selection of over 300 wines from the cellars of the prestigious wineries showcased at the Festival's seminars and dinners.
- **Champagne and Wine Bar** – to start your day or for winding down in the evening!

## Artisan's Circle

American Adventure Courtyard

Open daily from 11:00 a.m. to 9:00 p.m.

Celebrate the diversity of taste with an eclectic group of artists who demonstrate their talented skills – artwork available for purchase.

## Festival Gift Shop

World Showcase, between Showcase Tower West and Canada Pavilion

Shop for exclusive Festival pins, Disney kitchen and cooking products and commemorative Festival merchandise.

## Weinkeller

German Pavilion

Featuring a selection of *Valckenberg*® wines.

## Les Vins de France

France Pavilion

Featuring a selection of *Georges Duboeuf*® wines.

## Enoteca il Castello

Italy Pavilion

Featuring a selection of Castello Banfi wines.

2005 Festival  
Commemorative Pins  
and Poster



In addition, discover amazing offerings only available during the Festival at our special cultural exhibits:

**F** Australia   **M** Spain   **R** Botswana

# Special Thanks to Our Festival Participants

Best Manufacturing

The Boston Beer Company  
*Brewers of Samuel Adams Beer®*

Botswana Export Development and Investment Authority

Castilla y Leon, Spain

Chocolates á la Carte

Dudson

Fernleaf

Florida Bureau of Seafood and Aquaculture

InBev® USA

Irish Dairy Board

Italian Trade Commission

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Mission Foods

Monkey Bay

National Honey Board

National Pork Board

Nobilo

Peanut Advisory Board

Penfolds

Rosemount Estate

The Jibe

Twinings

Viking Range Corporation

Whole Food Market, Inc.



Make plans now for other exciting *Walt Disney World®* events, including:

2005

*OCTOBER 9*

**Disney's Race for Taste 10K**

*NOVEMBER 11-13*

**Festival of the Masters  
at *Downtown Disney®***

*NOVEMBER 12-13*

**ABC Super Soap Weekend  
at *Disney-MGM Studios***

*NOVEMBER 25-DECEMBER 30*

**Holidays Around the World  
at *Epcot®***

*NOVEMBER 14-JANUARY 8, 2006*

**Osborne Family  
Spectacle of Lights  
at *Disney-MGM Studios***

2006

*FEBRUARY-MARCH*

**Atlanta Braves  
Spring Training**

*APRIL 21-JUNE 11*

***Epcot®* International  
Flower & Garden Festival**

*MAY 18-21*

**Teddy Bear & Doll Weekend  
at *Epcot®***

*MAY-JUNE*

***Star Wars* Weekends  
at *Disney-MGM Studios***

*SEPTEMBER*

**Night of Joy  
at the *Magic Kingdom®* Park**

*SEPTEMBER 8-10*

**Pin Celebration  
at *Epcot®***

*SEPTEMBER 29-NOVEMBER 13*

***Epcot®* International  
Food & Wine Festival**

Visit [disneyworld.com](http://disneyworld.com) for additional details.