



**20TH ANNUAL
SANTA FE WINE & CHILE FIESTA**

September 22—26, 2010
santafewineandchile.org



WEDNESDAY

Indian Ocean Cuisine with Wines of South Africa with Chefs Eric DiStefano & Mark Miller and Master Sommelier Joe Spellman



Chefs Eric DiStefano of Coyote Cafe and Mark Miller team up with guest Master Sommelier Joe Spellman to focus on South African wines and how they pair with spicy cuisine. A flight of eight South African

wines will be served with Mark and Eric's four-course Indian Ocean menu.

(GC1) Noon to 2pm at Coyote Cafe (60 ppl) ~ \$125

Guest Chef Luncheon & Tour of Rancho de Las Golondrinas: James Campbell Caruso

Following a tour of the historic El Rancho de Las Golondrinas, the last encampment on the Camino Real from Mexico City, guest chef James Campbell Caruso of La Boca will prepare a four-course Spanish luncheon paired with wines introduced by Spanish wine authority Gerry Dawes.

(GC2) 9:30am to 2:30pm (40 ppl) ~ \$135

(bus from Eldorado Hotel - Johnson Street Side)

Guest Chef Demo & Tasting: Fernando Olea, Bert's Taqueria & Epazote

Chef/Owner of Epazote, Fernando Olea's passion is the traditional cuisine of Mexico. Olea will serve and demonstrate how to prepare moles including his new recipe for his New Mexico Mole. Wines from New Mexico's Gruet Winery will be paired with Olea's dishes.

(Demo1) 11:00am to 12:30pm

Santa Fe School of Cooking (44 ppl) ~ \$50

Guest Chef Demo & Tasting: Oliver Ridgeway, Anasazi Restaurant

Chef Oliver Ridgeway of the Inn of the Anasazi will lead a demonstration on how to cook with New Mexican chiles. Three different dishes will be prepared and tasted. Come taste how a British chef has found his home in New Mexico with wines from New Mexico's Casa Rondeña winery.

(Demo2) 2:30pm to 3:30pm

Santa Fe School of Cooking (44 ppl) ~ \$50

Wine Seminar: 20 Years Later: 1991 Versus 2001 Napa Cabernet Sauvignon

In celebrating our 20th annual event, Master Sommeliers Joe Spellman and Jonathan Pullis of the Little Nell in Aspen will introduce four Napa Cabernet Sauvignons from the acclaimed 1991 vintage, side by side with four from the outstanding 2001 vintage from Beringer, Heitz, Mondavi and Silver Oak, four top Napa producers who have been with us since 1991.

(WS1) 2:15pm to 3:15pm at La Fonda (75 ppl) ~ \$75

Artisanal Wines and Cheeses of the Pacific Northwest With Laura Werlin



Cheese expert and James Beard award-winning author Laura Werlin takes you on an unforgettable Pacific Northwest cheese and wine tasting tour. You'll taste six extraordinary Pacific Northwest artisanal cheeses and mix and match

with Cabernet, Syrah and Riesling from Washington State and Pinot Noir, Pinot Gris and Chardonnay from Ponzi Vineyards in Oregon.

(WS2) 4:30pm to 5:30pm at La Fonda (75 ppl) ~ \$75

THURSDAY

Guest Chef Luncheon: Stephan Pyles, Dallas, Texas



One of the founding fathers of Southwestern Cuisine, Stephan Pyles was the first person to win the James Beard Best Chef of the Southwest award. Pyles, a fifth generation Texan son, returns to the SFW&C Fiesta and celebrates with

a spectacular four-course Southwestern luncheon paired with wines from Tablas Creek presented by owner Jason Haas.

(GC3) 10am to 2pm (Demo & Lunch - 40 ppl)
Santa Fe School of Cooking & Coyote Cafe ~ \$175
(GC4) Noon to 2pm (Lunch only - 50 ppl) at Coyote ~ \$125



Guest Chef Luncheon: Jennifer Jasinski, Rioja, Denver Colorado

Chef/owner of Rioja and Vendome, two of Denver's most acclaimed

restaurants, Jennifer Jasinski's career was in part inspired by her mentor and culinary role model, Wolfgang Puck. Before settling in Denver 10 years ago, her career included stages at Spago in Vegas, Postrio in San Francisco and Ledoyan in Paris, a Michelin two-star. Jasinski's creative and inspired four-course meal is paired with wines from Verona's Bertani Winery presented by Stefano Mangiarotti.

(GC5) Noon to 2pm The Compound (90 ppl) ~ \$125

Guest Chef Demo & Tasting: Xavier Grenet, Ristra

Executive Chef of Ristra in Santa Fe, Xavier Grenet will demonstrate techniques for preparing fresh fish and seafood ceviches and tartares. Grenet's dishes will be paired with dry Alsatian Riesling and Pinot Gris from Domaine Trimbach.

(Demo3) 3:30pm to 4:30pm
Santa Fe School of Cooking (44 ppl) ~ \$50

Wine Seminar: Daring Food & Wine Pairings With Evan Goldstein, MS

Master Sommelier Evan Goldstein, author of *Daring Pairings* hosts a food and wine pairing class with Santa Fe Chefs Tom Kerpon of Rio Chama and Patrick Gharrity of La Casa Sena who prepare three small plates to pair with six different wines. Dare to Drink (and Eat) Differently. Today's wine market is chock full of exciting new varietals - from Albariño to Tannat. People are increasingly exploring exciting grapes and different flavors. Enjoy six new varietals and see how they work with food!

(WS3) 11am to Noon at La Fonda (75 ppl) ~ \$75

Wine Seminar: Wines of Spain With Gerry Dawes

Spanish food and wine authority Gerry Dawes, creative force behind his website *Spain: An Insider's Guide to Spanish Food, Wine, Culture and Travel*, will host a wine seminar focusing on the wines of Galicia's Ribera Sacra and Valdeorras regions in northwestern Spain. Gerry will pour eight wines from Galicia, showing why the grapes of Godello and Mencía are bound for glory in what is fast becoming one of the most exciting wine areas for terroir-driven wines.

(WS4) 1:30pm to 2:30pm at La Fonda (75 ppl) ~ \$75

Wine Seminar: Pinot Noir Tasting With Georg J. Riedel

Georg J Riedel returns to SFW&C Fiesta and presents a glassware seminar featuring four different styles of Riedel Pinot Noir glasses. One wine at a time, Domaine Serene, Joseph Drouhin, Alma Rosa and Cloudy Bay Pinot Noir will be poured into each of the four different Riedel Pinot Noir glasses. Georg will illustrate how the four different styles of Riedel Pinot Noir glasses interpret the unique terroir driven character of each Pinot Noir. Price includes the four-glass Pinot Noir tasting kit.



(WS5) 4:00pm to 5:30pm at La Fonda (75 ppl) ~ \$125



FRIDAY

Guest Chef Luncheon & Tour of O'Keeffe House



Tour the interior of Georgia O'Keeffe's former home in the quaint village of Abiquiu and enjoy a tour of the surrounding countryside where she painted. Then enjoy lunch, paired with four uniquely different Chateau D'Esclans

Rosés from Provence at the O'Keeffe Cafe in Santa Fe, next door to the O'Keeffe Museum.

(GC6) 8:00am to 3pm (24 ppl) ~ \$150
(bus from Eldorado Hotel at 8:00am - Johnson Street side)

Guest Chef Demo & Wine Tasting: Janos Wilder, Janos, Tucson Arizona



A James Beard Top Chef of the Southwest award winner, Chef Janos Wilder will demonstrate three dishes celebrating autumn in Southern Arizona from his new Tucson restaurant downtown

Kitchen and Bar: Ahi Ceviche with Willcox Apples, Radishes & Toasted Macadamia Nuts; Roasted Red Beet & Pima Golden Watermelon Salad with Basil, Mint, Feta and Minted Ginger Vinaigrette; Grilled Spanish Chorizo, Caramelized Pineapple, Black Beans and Green Chili-Lime Zest Espuma. Wines from Schramsberg Vineyards will be served with Chef Janos' tastes.

(Demo4) 10am to 11:30am Santa Fe School of Cooking (44 ppl) ~ \$75

Guest Chef Demo & Wine Tasting: Bobby Olguin, Buckhorn Tavern, San Antonio, New Mexico

With a flip of his spatula, Bobby Olguin put another star next to New Mexico on the world culinary map when his Buckhorn Tavern Green Chile Cheeseburger beat out the Food Network's Bobby Flay in a throwdown. Olguin will lead a cooking with chile demo, including tips on how to make the world's best Green Chile Cheeseburger. A pair of Numanthia wines from Toro in Spain will be paired with your burger!

(Demo5) 2:30pm to 4pm
Santa Fe School of Cooking (44 ppl) ~ \$75

Wine Seminar: Spottswoode Estate Vineyard and Winery Vertical Tasting

Since their first vintage in 1982, the historic family-owned Spottswoode Estate Vineyard and Winery has achieved recognition as one of Napa's most renowned wineries. We are proud to honor this year's Santa Fe Wine & Chile Fiesta Honorary Wine Achievement Award Winners -- Owner Mary Novak and President Beth Milliken Novak. Mary and Beth will host a six-vintage vertical tasting of their Spottswoode Estate Cabernet Sauvignon, declared by Robert Parker to be the Chateau Margaux of Napa Valley.

(WS6) 10am to 11:00am at La Fonda (75 ppl) ~ \$95



Live Auction & Guest Chefs Luncheon

Santa Fe chefs Mark Kiffin of The Compound Restaurant and Tony Smith of Eldorado join forces with visiting chefs Jenifer Jasinski of Rioja, Janos Wilder of Janos Restaurant and Laura Werlin for a five-course luncheon paired with wines from Spottswode Estate. SFW&C Fiesta Champagne sponsor, Dom Ruinart, will host the live auction preview. During the luncheon, Charitable Auctioneer David Reynolds will auction 50 wine lots to benefit the SFW&C Foundation's education programs.

(Live) 11:30am to 2:00pm Eldorado (125 ppl) ~ \$150



Blind Tasting of Regional Syrah

Joe Spellman and Jonathan Pullis will present six Syrah-based wines from around the World. The wines will be served blind so that you may use your skills and palate to determine which are from the old world versus the new world. Judge for yourself the origin of each wine and which you prefer.

(WS7) 12:30pm to 1:30pm at La Fonda (75 ppl) ~ \$75

Inspired Wine Drinking for Creative Thinking With Author Michael Gelb

Michael Gelb, author of the international bestseller "How to Think Like Leonardo Da Vinci" teams up with Joe Spellman to explore the relationship between wine and creative inspiration. A comparative tasting of Pio Cesare Barolo and Barbaresco from the superb 2005 vintage will serve as a catalyst for your creative juices. Be part of a tradition that has inspired many of the greatest minds in history! Signed copy of book included.

(WS8) 3:00pm to 4:00pm at La Fonda (75 ppl) ~ \$75



Reserve Wine Tasting & Auction

The best wines of the week will be featured from all 95 participating wineries. A silent auction of 50 rare wine lots will take place during the tasting to benefit the SFW&C Foundation's education programs. The perfect event to attend before your wine dinner.

(RSV) 4pm to 6:30pm at Eldorado ~ \$95

SATURDAY

Bill & Cheryl Jamison's BBQ Breakfast

We're drinking plenty of wine before noon, so why not wake up to real barbecue then as well? Four-time James Beard award



winning authors Cheryl & Bill Jamison, "The King and Queen of Outdoor Cooking," host this festive kick-off to the day, matching Syrah and Riesling with the smoke & spice of small signature dishes like barbecued brisket hash.

(Demo6) 10:00am to 11:30am

The Santa Fe School of Cooking (44 ppl) ~ \$75

SUNDAY

The 17th Annual Gruet Golf Classic

Gruet Winery features six of their wines in a golf scramble with six of SFWC Fiesta's great restaurants. A different sparkling wine is



paired with food from a different restaurant at every third hole, featuring Terra, Red Sage, La Plazuela, La Casa Sena, Club at Quail Run, Milagro 139, Jinja, Sleeping Dog Tavern and Rio Chama. Green fee,

cart, range balls, logo golf shirt, food, wine, and prizes for winning teams are included.

(GLF) 11am Check-In / Noon Tee Time

Towa Golf Course (15 minutes north of Santa Fe) ~ \$125

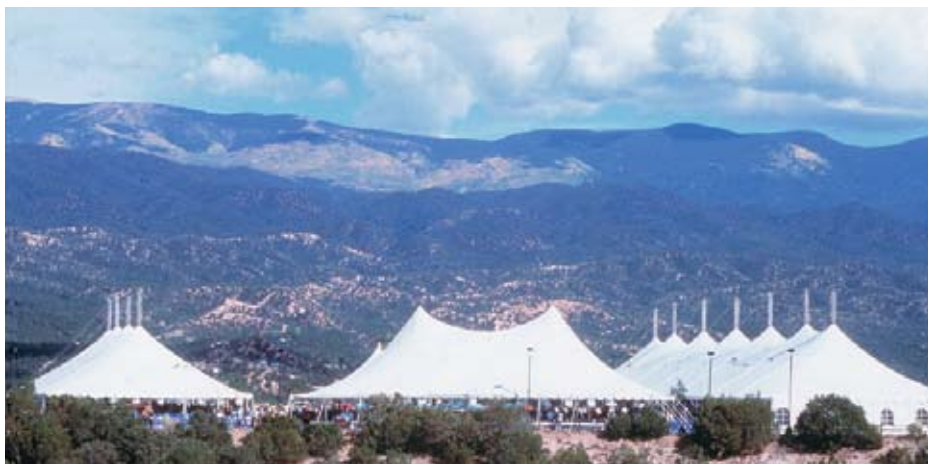
Saturday, September 25 — The Grand Food & Wine Tasting

The Wine Event with All Those Great Restaurants beckons you to spend a glorious afternoon at The Santa Fe Opera, featuring tastes from 65 of Santa Fe's finest restaurants and sips from 100 world-class wineries. The most fun you can have with a wine glass!

(BIG) 1pm to 4pm Santa Fe Opera ~ \$125 (limit 10 tickets per person)

(Park) Parking Passes (limited) ~ \$10

- No Parking Available Without a Parking Pass.
- Free continuous shuttles starting at 11:00am from the Johnson Street entrance of the Eldorado Hotel (no parking) & from the PERA Building at Paseo de Peralta and Old Santa Fe Trail (with parking).



The Santa Fe Wine & Chile Fiesta

551 West Cordova Rd #723
Santa Fe, NM 87505

Phone: (505) 438-8060 (to order tickets by phone)
Fax: (505) 438-7134 (to order tickets by fax)

Tickets to all events are available online at
santafewineandchile.org

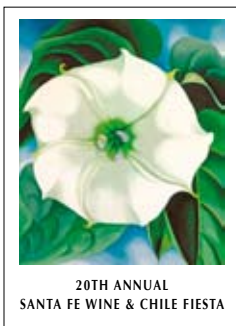


All tickets are non-refundable.

Program subject to change without notice.

No one under 21 (including infants) will be admitted to any event.

Tickets purchased by September 3, 2010 will be mailed with a confirmation letter. Tickets ordered after September 3rd may be picked up Monday, September 20th through Friday September 24th between 9am and 5pm at the SFW&C Fiesta Hospitality Suite in the lobby of La Fonda Hotel.



SFW&C Fiesta Jimson Weed Poster available at
santafewineandchile.org or at all events.

Cover: Georgia O'Keeffe *Jimson Weed*, 1932, oil on canvas, 48 x 40 in.
© Georgia O'Keeffe Museum (okeeffemuseum.org). Gift of The Burnett Foundation.

Who's Cooking

315 Restaurant & Wine Bar
¡A La Mesa!
Amavi Restaurant
Anasazi Restaurant
Andiamo!
Bert's Burger Bowl
Blue Corn Cafe
Cafe Cafe
Café Pasqual's
Club at Quail Run
Compound
Coyote Cafe
Del Charro
Dinner for Two
El Farol
Epazote
Flying Star Cafe
Flying Tortilla
Fuego at La Posada
Gabriel's
Garbo's at Rainbow Vision
Geronimo
Jambo Cafe

Jinja Bar & Grill
Joe's Diner
Koi
La Boca
La Casa Sena
La Plazuela
Las Campanas
Las Fuentes
Luminaria
Maria's
Mariscos Costa Azul
Milagro 139
Mine Shaft Tavern
O Eating House
O'Keeffe Cafe
Old House
Ore House
Osteria d'Assisi
Pink Adobe
Pranzo Italian Grill
The Railyard Restaurant
Real Food Nation
Red Sage

Restaurant Martín
Rio Chama
Ristra
Rooftop Pizzeria
San Francisco St. B&G
Santa Fe Bar & Grill
Santacafé
Shohko Cafe
Sleeping Dog
Steaksmith at El Gancho
Tabla at Hotel St Francis
Terra at Encantado
Tesuque Village Market
The Shed
Tomasitas
Tortilla Flats
Vanessie
Vinaigrette
Whole Foods
Z French Bistro
Zia Diner



Who's Pouring

Acacia
Achaval Ferrer
Alexander Valley
Allan Scott
Alma Rosa
Andre Lurton
Antinori
Archery Summit
Argyle
Banfi Vintners
Beaulieu Vineyards
Beringer Winery
Beronia
Black Mesa Winery
Bottega Vinaia
Broquel
Byron
Casa Lapostolle
Casa Rondeña
Chalone
Champagne Dom Ruinat
Champagne Duval-Leroy
Chateau D'Esclans
Chateau de la Gardine
Chateau Ste Michelle
Cline Cellars
Concha y Toro
Cosentino
David Bruce
Davis Bynum Winery
Domaine Carneros
Domaine Chandon
Domaine Serene
Ehlers Estate
Elk Cove Vineyards
Emiliana
Ferrari-Carano
Fess Parker
Feudi di San Gregorio
Folonari
Foris Vineyards
Foster's Wine Estates
Galante Vineyards
Gary Farrell
Gekkeikan Saké
Girard
Gonzalez Byass
Graham's & Dow's Port
Graziano Family of Wines
Grgich Hills
Gruet Winery
Hall Wines
Heitz Wine Cellars
Hess Family Estates
Hogue
Hundred Acre
Irony
J Lohr Winery
Jacuzzi Winery
Joel Gott
Jordan Vineyard
Joseph Drouhin
Justin Winery
K Vintners
Kendall-Jackson
Kenwood
KGB
King Estate Winery
La Crema
La Posta
Lake Sonoma
Layer Cake
Leza Garcia
Louis M. Martini
Lucas & Lewellen Vineyards
Merryvale Vineyards
Michael David Winery
Miguel Torres
Moet & Chandon
Montes
Morgan
Murphy Goode
Napa Cellars
Navaro Cellars
Newton
Norton
Nudo
Numanthia
O'Shaughnessy Winery
Palacio Quemado
Paul Dolan
Peirano Estate Vineyards
Peltier Staion
Penfolds Winery
Perrier Jouet & GH Mumm
Peter Lehmann
Pine Ridge
Planeta
Ponzi Vineyards
Ramey Wine Cellars
Ramon Bilbao
Ravenswood Winery
Red Zeppelin
Robert Mondavi
Rodney Strong Vineyards
Rosenblum Cellars
Row Eleven Wine Company
Santa Fe Vineyards
Schramsberg
Sequoia Grove
Shaw Ross
Silver Oak Cellars
Southwest Wines
Spottswoode Estate
St. Francis
St. Hallett
Stag's Leap Wine Cellars
Steele Wines
Summerland Winery
Susana Balbo
Tablas Creek Vineyard
Terrazas de los Andes
The Meritage Alliance
Thomas Fogarty Winery
Tikal
Trapiche
Trimbach
Trinchero Napa Valley
Uno
Valley of the Moon
Van Duzer Vineyards
Vivac Winery
Willamette Valley Vineyards
Winebow Imports
Wither Hills
Writers Block
Zaca Mesa



Wine Dinners

The SFW&C Fiesta is proud to promote the following schedule of restaurant wine dinners. At each dinner, a spokesperson will be present to introduce all wines to guests at a set time with a special wine pairing menu. Please call the host restaurant for time, price and reservations. Please see our website for updates.

WEDNESDAY, SEPTEMBER 22

315 Restaurant	2000 Bordeaux 10 Years After	986-9190
¡A La Mesa!	Sbragia	988-2836
Andiamo!	Casa Rondeña	995-9595
Joe's Restaurant	Milagro	471-3800
Osteria d'Assisi	Robert Mondavi	986-5858
Red Sage	Domaine Chandon	780-1435
Ristra	Premiere Vins de France	982-8608
Rooftop Pizzeria	Michael-David	984-0008
Santa Fe Bar & Grill	Murphy-Goode	982-3033
Terra at Rancho Encantado	Pine Ridge	946-5700

THURSDAY, SEPTEMBER 23

¡A La Mesa!	Katherine Hall	988-2836
Amavi	Vin Iberian	988-2355
Andiamo!	Bertani	995-9595
Café Pasqual's	Suttcliff	983-9340
Club at Quail Run	Merryvale	986-2200
Dinner for Two	Rodney Strong	820-2075
Flying Tortilla	Majestic Fine Wines	424-1680
Inn of the Anasazi	Moet Hennessy	988-3236
La Boca	Wines of Spain	982-3433
La Casa Sena	Ramey Wine Cellars	988-9232
La Plazuela at La Fonda	Silver Oak	982-5511
Las Fuentes at Bishop's Lodge	Steele	819-4035
Luminaria	Tablas Creek	984-7931
Milagro 139	Casa Lapostolle	995-0139
Mine Shaft	Morgan Winery	473-0743
Ore House	Hess Collection	983-8687
Osteria d'Assisi	Premier Vino Italiano di Kobrand	986-5858
Pink Adobe	Penfolds	983-7712
Red Sage	Ehlers Estate	780-1435
Restaurant Martin	Stag's Leap Wine Cellars	820-0919
Rio Chama	Galante	955-0765
Tabla de los Santos	Santa Christina by Antinori	983-5700
Steaksmith	Artisanal Argentinean Wines	988-3333
The Compound	Spottswoode Estate	982-4353
Terra at Rancho Encantado	Summerland	946-5700
Tesuque Village Market	Alma Rosa	988-8848
The Old House at the Eldorado	Chateau Ste. Michelle	995-4530
Vanessie	Chalone Estates	982-9966





FRIDAY, SEPTEMBER 24

315 Restaurant	Louis Jadot Burgundy	986-9190
Dinner for Two	Cline	820-2075
El Farol	Wines of Chile	983-9912
La Casa Sena	Elk Cove	988-9232
Fuego at La Posada	La Crema	954-9670
Las Fuentes at Bishop's Lodge	Ferrari Carano	819-4035
O Eating House	Banfi	455-5065
Osteria d'Assisi	Antinori Estates	986-5858
Pranzo	Beringer	984-2645
Real Food Nation	Frog's Leap	466-4073
Rio Chama	Justin	955-0765
Sleeping Dog Tavern	Fess Parker	982-4335
The Compound	Champagne Duval-Leroy	982-4353
The Old House at Eldorado	Jordan Winery	995-4530
Vanessie	Van Duzer	982-9966
Ze French Bistro	Foris	984-8500

Featured Winery of the Week

The following restaurants will feature wine from the Featured Winery of the Week (call host restaurant for details).

¡A La Mesa!	Sbragia	988-2836
Amavi Restaurant	Vin Iberian Imports	988-2355
Café Paqual's	Suttcliff	983-9340
Inn of the Anasazi	Casa Lapostolle	988-3236
Jinja	Gekkeikan	982-4321
Joe's Restaurant	Milagro Vineyards	471-3800
La Casa Sena	Elk Cove Vineyards & Ramey Wine Cellars	988-9232
Las Fuentes at Bishop's Lodge	Ferrari-Carano	819-4035
Luminaria	Tablas Creek	984-7931
Maria's New Mexican Kitchen	Murphy-Goode	983-7929
Mine Shaft	Morgan Winery	473-0743
O Eating House	Banfi	455-2000
Ore House	Hess Collection	983-8687
Osteria	Antinori	986-5858
Pink Adobe	Penfolds	983-7712
Pranzo	Beringer	984-2645
Real Food Nation	Frog's Leap	983-7712
Red Sage	Ehlers Estate	780-1435
Rio Chama	Justin	955-0765
San Francisco Street Bar & Grill	Foris-Rogue	982-2044
Santa Fe Hilton	Sterling Winery	988-2811
Steaksmith	Argentinean Malbec & Fine Wines	988-3333
Terra at Rancho Encantado Resort	Summerland	946-5700
Vanessie	Chalone & Van Duzer	982-9966

SANTA FE WINE & CHILE FIESTA

551 W. Cordova Road #723

Santa Fe, NM 87505

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Georgia O'Keeffe Museum