



MEDIA ADVISORY

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Here's the weekend food and wine lineup for Taste Alexander Valley,
June 5 and 6. More information, visit www.alexandervalley.org

Alexander Valley Vineyards

- Enjoy their famous "Sangio Sliders" – pulled pork made with their own Estate Sangiovese.

Clos du Bois

- Try their award winning wines paired with delicious seasonal bounty.

deLorimier Winery

- Savor grilled rib eye steak and picnic fare paired with our award-winning cabernets. Play a brisk round of croquet or just soak in the sounds of Open Hearts playing blues and light rock favorites.

Field Stone Winery & Vineyard

- Start with melon soup courtesy of Ken Rochioli, KR Catering, paired with the Family Reserve Viognier. Next, it's the Estate Merlot along with cheese, sausage, pepper and veggie kabobs. Finish with a delicious handmade chocolate truffle from Bert's Desserts paired with petite sirah from their century-old vineyard.

Francis Ford Coppola Winery

- Rosso Pizzeria will be on hand to fire things up and serve up traditional Neapolitan wood fired pizzas alongside three classic varietals from the barrel.

Garden Creek Ranch Vineyard Winery

- Enjoy this private mountain ranch while enjoying the 2004 Cabernet Sauvignon blend paired with boar and sausage barbeque; artisanal cheeses and grilled prosciutto wrapped asparagus paired with the 2008 Chardonnay. Finish with a goat cheese and saba pana cotta while enjoying live music under the shade of the walnut trees.

Hanna Winery

- Award-winning wines paired with open face brioche BLTs made with local cherry tomatoes, smoked bacon, micro greens and aioli. Sit on the veranda and take in the view or play on the new petanque court while rocking out to the Steve Pile Band.

Hart's Desire Wines

- At their Front Street tasting room in Healdsburg, try the new– a 2007 cabernet sauvignon and merlot releases. Chef Garrett Adair and his crew will prepare french oak-smoked pork, infused with the Hart's Desire merlot.

Hawkes Wine

- Barrel taste three limited production cabernets, as well as a late harvest semillion, paired with handmade local chocolates. Hard-luck legend Doug Unkrey, will be sitting on the patio, picking the guitar and singing good songs about bad times – all day long.

The Outlaw 7

- Icaria Winery, Joseph Family Winery, Mojon's Bench Winery, Wilson Fleming, Pendleton Estates, Quaking Hills and Kelley & Young – a group of artisan wineries tasting collectively at the Geyserville Inn. Enjoy their finest whites and reds paired with chilled sea bass and bay scallop ceviche, slow braised pork shoulder with sweet chili and garlic barbeque sauce, with a fresh mango and ginger salad. Relax to the live western swing sounds of the Susan Comstock Swingtet.

J. Rickards Winery

- How about a bit of sauvignon blanc paired with grilled prawns, seasonal chutney and saffron aioli? Or the J. Rickards zinfandel with grilled steak, gorgonzola or chimichurri, not to mention a petite sirah paired with manchego canapes and quince paste? Save room for cabernet sauvignon paired with dense chocolate cake rolled in pecan praline.

Medlock Ames

- Pouring wines from signature varietals, estate grown and produced sauvignon blanc, chardonnay, merlot, and cabernet sauvignon matched with slices of fresh, locally made pies, produced with ingredients from their own organic gardens. Sip and learn about sustainable approaches to farming and winemaking, or choose some fresh produce from the Medlock Ames farmstand.

Mercury Wine

- Diavola owner/chef Dino Bugica will pair wine-infused editions of handmade salumi and artisan cheese paired with Mercury's small production gewurztraminer, cabernet sauvignon, and ink-dark cabernet franc. Trevor Babb, world renowned artist, will be spinning Mercury Records all weekend.

Palmeri Wines

- At the Terroirs artisan tasting room in Geyserville enjoy savory delights created by Chef Matthew Alain Paille of Epicurean Escape Catering. Try slow roasted kahlua pork drizzled with guava-syrah barbeque sauce; and, smoked gouda blinis with heirloom beet salad and toasted hazelnuts paired with the 2005 Palmeri Van Ness Alexander Valley Syrah.

Pech Merle

- Enjoy the Pech Merle sauvignon blanc grilled prawns and seasonal fruit chutney or saffron aioli; the l' Entrée zinfandel paired with grilled steak sauced with chimichurri or gorgonzola; and save room for flourless chocolate and praline cake with the Pech Merle cabernet sauvignon.

Robert Young Estate Winery

- You're invited on Tour de Robert Young – visit with some of the premier cycling adventure companies taking along your own picnic basket filled with Costeaux French Bakery sandwiches and Robert Young wines.

Rodney Strong Vineyards

- Taste Charlotte's Home Sauvignon Blanc; the Alexander Valley Cabernet Sauvignon; the Reserve Cabernet Sauvignon; and, the 2006 Rockaway, Single Vineyard Cabernet Sauvignon – all alongside gourmet cheeses and groovy live tunes.

Sapphire Hill Winery

- Try succulent bacon-wrapped figs with a Sapphire Hill Old Vine Zinfandel reduction sauce; and, Point Reyes blue cheese and roasted pear crostinis with black pepper candied walnuts pairing with the Alexander Valley Porky's Patch and Rosenburg Vineyards Old Vine zinfandels.

Sausal Winery

- Experience the 2007 Private Reserve Zinfandel alongside chef/owners Duskie Estes and John Stewart's (Zazu and Bovolo) world famous pork cheek sliders with sour cherry mostarda. Enjoy the smooth sounds of the Kai Devitt-Lee Trio while taking in the beautiful valley views.

Silver Oak Cellars

- Chef Dominic Orsini will be serving all natural Sonoma County beef and shiitake mushroom skewers atop Thai coleslaw, along with the Silver Oak 2005 cabernet sauvignon or the Bordeaux blend – all while listening to the in-house DJ spinning hip tunes to enhance the food and wine.

Simi Winery

- In-house Chef Lee creates grilled cheese panninis paired with Simi's benchmark signature wines. Also enjoy the cheese exhibit and learn how to make mozzarella and other cheese delights.

Souverain

- At this historic Asti winery, enjoy enjoy the 2007 Winemaker's Reserve Chardonnay with chilled corn and sundried tomato chowder; and the 2005 Wine Makers Reserve Merlot served with braised veal, cremini mushrooms and celery root. Move on to the 2007 Buchignani Vineyard Zinfandel, served with penne pasta, Italian sausage, porcini and portobello mushroom, and zinfandel sauce. Finally, try the 2006 Dessert Syrah served with chocolate and orange brownies.

Starlite Vineyards

- Experience Starlite's artisan zinfandel, paired with traditional charcuterie, artisan cheeses, breads and spreads.

Stonestreet Winery

- The Alexander Mountain Estate Chardonnay will be paired with a wild mushroom tart; Red Point Chardonnay with roasted shrimp, saffron aioli and roasted fennel salad. Try the Fifth Ridge Red and Legacy Bordeaux Style Red with short rib Arancini – parmesan cheese risotto with braised cabernet short rib. From the Stonestreet library, enjoy the 2000 Black Cougar Ridge Cabernet Sauvignon with a bitter chocolate, coffee and molasses ganache-topped chocolate coupe.

Stryker Sonoma

- Partnering with Zin restaurant of Healdsburg, one of the originators of the Farm to Table movement, enjoy chef/owner Jeff Moll's delicious Sonoma County faire paired with Stryker zinfandels and Bordeaux-style wines.

Stuhlmuller Vineyards

- Owner/chef, Ralph Tingle of Healdsburg's Bistro Ralph, will be grilling lamb burgers and tuna paired with the 2008 Estate Zinfandel and other small lot, estate-grown and reserve wines.

Trentadue Winery

- Enjoy Chef Michael Matson's faire paired with Trentadue's latest chardonnay, while the swing soul blues band "Brothercat" enhances guests' food and wine tastings and vineyard tours.

Trione Vineyards & Winery

- Celebrate Trione's Italian heritage with their 2006 Bordeaux Blend and 2005 Cabernet Sauvignon. Chef Tim Vallery of Peloton Catering will serve meatball sliders with fresh Vella jack cheese, as well as hazelnut gelato and rosemary scented biscotti. Enjoy strolling musicians and soak up la dolce vita.

White Oak Vineyards and Winery

- Enjoy yummy Mac n' Cheese with the White Oak chardonnay, or merlot with mouth watering blue cheese burgers hot off the grill. Try the barbeque baby back ribs with the White Oak syrah, then pull up a chair and listen to the music of Jay & Rocky.