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CONTACT:

BALTZ & COMPANY  
SARAH ABELL, 917.584.8567  
SABELL@BALTZCO.COM  
SUZANNAH MAY, 704.998.7695  
SMAY@BALTZCO.COM

***Austin Food + Wine Releases Final Festival Programming,  
Including Cooking Demos, Chefs & Pitmasters for Contigo Catering and Friends,  
Meet the Maker and Tasting Sessions, Book Signings, and More***

*Tickets on Sale for the Eighth Annual Festival, April 26-28, 2019*

Austin, TX (April 12, 2019) – Austin Food + Wine Festival is pleased to announce the remainder of programming to round out the eighth annual event, including the Cooking Demonstration schedule, the chefs & pitmasters cooking with Contigo Catering and Friends, Meet the Maker and Tasting Sessions, as well as the Book Signing schedule and more. Austin Food + Wine Festival is scheduled for April 26-28, 2019, and tickets are available via <http://www.austinfoodandwinefestival.com>.

**Cooking Demos**

Throughout the weekend, All-In and Weekender ticket holders will have the opportunity to get up close and personal as chefs lead interactive cooking demonstrations in the Chef Demo Tent featuring Monogram Appliances.

On Saturday, April 27, *Chaka Chaka Chả Cá Lã Vọng* with 2019 James Beard Foundation Award Best Chef: Northeast nominee **Tiffani Faison** (Big Heart Hospitality) as she shares the Vietnamese art of cooking seafood. Have a *Pasta Fiesta* with acclaimed chef **Jonathan Waxman** (Jams, Adele's, Barbuto, Brezza Cucina) or go *Rolling in the Dough* with **Sarah Grueneberg** (Monteverde). Join **Andrew Zimmern** (TV Personality, Lucky Cricket) and take home a trick or two for prepping poultry during *Game Birds for Everyone*.

On Sunday, April 28, *Hakuna Frittata* with **Nancy Silverton** (Mozza Restaurant Group) and find out her problem-free cooking philosophies, while **Antonia Lofaso** raises a prawn to *Shrimp Toast of the Town*. *Viva La Torta* with **Aarón Sánchez** (Johnny Sánchez) as he demos this classic Mexican dish.

**Contigo Catering and Friends**

New to Austin Food + Wine this year, **Contigo Catering and Friends** will offer an expanded Fire Pit experience helmed by **Andrew Wiseheart** (Contigo) on Saturday, April 27 and Sunday, April 28. Attendees can watch as some of Texas' top pitmasters and chefs celebrate the art of cooking over live fire, offering tastes of their wood-fired creations throughout the weekend. Pitmasters and chefs scheduled to attend include **Freddy Diaz** (Contigo); **PJ Edwards** (Meadow); **Gabe Erales** (Comedor); **Evan LeRoy** (LeRoy & Lewis); **Takuya "Tako" Matsumoto** (Ramen Tatsu-ya); **Rich Riebolt** (Better Half); and **Davis Turner** (Huckleberry).



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## **Tasting Session & Meet the Maker**

**Tasting Sessions** and **Meet the Maker** will offer attendees an informative and hands-on sampling of spirits, cocktails and more from the world's premier beverage experts. Join Master Sommeliers **Devon Broglie** (Whole Foods Market), **Craig Collins** (Vintus) and **June Rodil** (Goodnight Hospitality) to taste five unique French wines and find out why they are *Masters of their Domain*.

*Tour Rioja in the Glass* with **Ana Fabiano**, Rioja DOCa Brand Ambassador and author of "The Wine Region of Rioja," taste the three subzones of Rioja, Spain's premier wine region and take a "tasting tour" of four Rioja bodegas while exploring the region's architectural diversity, unique terroir and range of wine styles. Attendees will also have a chance to *Explore the Royal Reservas & Gran Reservas of Rioja* with Fabiano. Sip and savor a unique range of exceptional, age-worthy Reservas and Gran Reservas. Learn about Rioja's history and the region's traditional aging classifications while experiencing bodegas. Gain valuable insights on when to drink, how long to age and what to gift a host at the next outdoor celebration.

Experience why *Washington State is New Epicenter of Wine* with **Craig Collins** and find out the reason he claimed, "No one can touch what's happening in Washington State right now," and why **James Suckling**, wine critic and writer, pronounced, "Washington State has some of the most exciting wines in America."

*Sequoia Grove Winery* in Napa Valley specializes in balanced, intensely flavorful Cabernet Sauvignons that are the perfect companion to a wide range of cuisines. Find out how to craft the perfect bite to complement favorite Cabernets during *Sequoia Groves' Cabernet & Food: The Art and the Science of a Perfect Pairing*. Learn about *Time + Grain* with *Treaty Oaks Distilling* as they sample three whiskies that are all crafted with different mash bills, including barley, wheat and corn, and aged for various amounts of time. Each whiskey will be served with dishes that highlight the distinctive flavor profiles.

Explore the five flavor influences that make *Tequila Herradura* unique during *Tequila Herradura - A Sensory Experience* and sample different expressions of Tequila Herradura to discover the production processes that have been in use since 1870. Taste, learn and *Discover the World of Bordeaux Wines* with one of Bordeaux's expert accredited tutors.

Learn about the terroir of California's premier Pinot Noir growing region with Inman Family Wines during *All the Single Vineyards: Inman Family's Russian River Valley Rosés and Pinot Noirs*. Taste Rosés and Pinot Noirs from vineyards in three distinct neighborhoods of the Russian River Valley.

Stop by a *Wine Tasting with Hotel ZaZa Austin* to indulge in some of the greatest California wines from Paso Robles. Each wine will be accompanied by a curated selection of cheeses from the ZaZa kitchen. Join acclaimed Winemaker **Steven Rogstad** as he explores the *Diversity of Los Carneros with Cuvaison* and discover how a single vineyard can produce distinct and unique Chardonnays and Pinot Noirs.

Sharpen palates with *Fever-Tree's Amanda Victoria* and discover the pleasures of *Simple Cocktails with Real Ingredients*. Taste the importance of the natural ingredients that Fever-Tree expertly sources from Cochin, India and the Yucatán. After all, if three-fourths of a drink is the mixer, mix with the best. Uncover the unique flavor of Sotol during *Desert Door Sotol – Wild Texas Spirit* and learn about this wild plant and spirit that dates back 13,000 years in Texas.

## **Book Signings**

For a chance to meet chefs and have a cookbook signed and personalized, festivalgoers are encouraged to swing by the Festival Store throughout the weekend. Chefs and personalities scheduled to appear include **Ana Fabiano**; **Aarón Sánchez**; **Nancy Silverton**; **Jonathan Waxman**; and **Andrew Zimmern**. The book signing schedule can be found at



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<https://www.austinfoodandwinefestival.com/schedule/>

### **H-E-B Curbside**

Austin Food + Wine is excited offer festivalgoers **H-E-B Curbside**. For the first time, attendees can order favorite wines during the festival and pick them up at select Austin stores with H-E-B Curbside. Visit <https://shop.hebtoy.com/> to register and search keyword HEBAFW to explore the great selection.

### **Tickets & More Information:**

For more information, please visit [www.austinfoodandwinefestival.com](http://www.austinfoodandwinefestival.com).

The *All-In* ticket is \$625/per person and includes Saturday and Sunday Festival access; over 40 culinary demos; beer, wine and cocktail tasting sessions; access to the expanded Fire Pits; including the Chef Showcase; a special Sunday Gospel Brunch; Grillin' and Chillin'; and entrance to Saturday night's *Rock Your Taco*.

The *Weekender* ticket is \$250/per person and includes Saturday and Sunday Festival access; over 40 culinary demos; beer, wine and cocktail tasting sessions; access to the expanded Fire Pits; including the Chef Showcase; and a special Sunday Gospel Brunch.

*All-In* and *Weekender* tickets can be purchased at [www.austinfoodandwinefestival.com/tickets](http://www.austinfoodandwinefestival.com/tickets). All attendees must be 21 years of age or older. For more information, please visit [www.austinfoodandwinefestival.com](http://www.austinfoodandwinefestival.com), or follow us on Instagram [@austinfoodwine](https://www.instagram.com/austinfoodwine), Twitter [@austinfoodwine](https://twitter.com/austinfoodwine) and [Facebook.com/austinfoodwine](https://www.facebook.com/austinfoodwine).

The Austin Food + Wine Festival is generously sponsored by Toyota, HEB, Monogram Appliances, Republic National Distributing Company, Stella Artois and FOOD & WINE.

### **About Austin Food + Wine Festival:**

The Austin Food + Wine Festival marks a compelling collaboration between C3 Presents and some of Texas' most exciting chefs and restaurateurs, including Tim Love, *Iron Chef Champion* and co-host of *CNBC's Restaurant Startup*, as well as owner/chef of TLC Catering, The Lonesome Dove Western Bistro, Love Shack, White Elephant Saloon, Queenie's Steakhouse, and The Woodshed Smokehouse across Texas and Tennessee, and Restaurateur Jesse Herman. C3 Presents is the Austin-based event company that produces Lollapalooza in Chicago's Grant Park, and Austin City Limits Music Festival in Austin's Zilker Park. The Austin Food + Wine Festival will take place April 26-28, 2019, bringing an array of taste, talent and culinary entertainment to the Capital City. Please visit [www.austinfoodandwinefestival.com](http://www.austinfoodandwinefestival.com) for future details on the event.

### **About FOOD & WINE**

FOOD & WINE is the ultimate authority on the best of what's new in food, drink, travel, design and entertaining. FOOD & WINE has an extensive social media following on Facebook, Twitter, Instagram, Pinterest, Tumblr and Snapchat. FOOD & WINE includes a monthly magazine in print and digital; a website, [foodandwine.com](http://foodandwine.com); a books division; plus newsletters, clubs, events, dinnerware and cookware. FOOD & WINE is a registered trademark of Time Inc. Affluent Media Group.



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