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***Austin Food + Wine Releases Final Festival Programming,
Including Cooking Demos, Book Signing Schedule,
Meet the Maker & Tasting Sessions and more***
Tickets on Sale for Seventh Annual Festival, April 27-29, 2018

Austin, TX, April 17, 2018 – Austin Food + Wine is pleased to announce the final festival programming, including Cooking Demos, the Book Signing schedule, Meet the Maker and Tasting Sessions and more to round out the seventh annual event, April 27-29, 2018: <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 engaging panels and interactive cooking demonstrations in the Chef Demo Tent.

On Saturday, April 28, attendees are invited to pull up a chair and enjoy a special ***Conversation with Lidia Bastianich*** (Felidia, Becco, Del Posto, Eataly, Lidia's Kansas City and Pittsburgh) moderated by *Texas Monthly's* **Kathy Blackwell**. Join 2018 James Beard Foundation Award nominated chef **Cassidee Dabney** (The Farm at Blackberry Farm) as she demos *Dinner from a Tennessee Farm*. Learn the ins & outs of Vietnamese cooking with award-winning chef **Jamie Bissonette** (Coppa, Toro, Little Donkey) as he makes *Happy Pancakes*, while **Stephanie Izard** (Girl & The Goat, Little Goat, Duck Duck Goat) begs the question, *Who Doesn't Love Brunch?*

On Sunday, April 29, festivalgoers can learn *The Perfect Cure* for over-imbibing with **Nyesha Arrington** (Native) or take a trip *Under the Sea* with **Paul Kahan** (One Off Hospitality Group). *Parlez-vous français?* with **Amanda Freitag** (*Chopped*) as she demos the art of making a French staple, Coq au Vin.

Tasting Sessions & 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. Get *Serious About Rosé* with LA's celebrated wine expert, **Helen Johannesen** (Helen's Wines, Jon & Vinny's, Joint Ventures Restaurant Group). Experience *Rutherford Pioneers - A Napa Valley Tasting with Hewitt and Beaulieu Vineyard*. **Trevor Durling**, the fifth winemaker in Beaulieu Vineyard's 118-year history, will guide a tasting of some of Rutherford's most notable and exclusive wines.

Learn about Italy's wine regions and numerous grape varieties during *Formaggio Forever - Pairing Italian Wines and Cheese*. Taste a selection of wines from the Santa Margherita USA portfolio, and learn about pairing cheese from Antonelli's Cheese, Austin's local cheese monger.



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Discover *Washington State: A Region on the Rise*, with Master Sommeliers **Craig Collins** (Elm Restaurant Group) and **June Rodil** (McGuire Moorman Hospitality) as they share why Washington State is exploding onto the world's wine scene with impressive quality and diversity rivaling the major wine regions around the world.

Join **Lexie Krall**, Austin's Tequila Herradura Brand Ambassador, for *Tequila Herradura: A Guided Tasting Experience* from the last truly operating tequila Hacienda in the world. Enjoy an expertly guided tasting with chocolate pairings and fun giveaways.

Malene Rosé Winemaker **Fintan du Fresne** and Master Sommelier **Craig Collins** will unveil why the Rosés of Provence are recognized as some of the greatest rosé wines in the world and explore why California is hot on its heels during *Out with the Old and In with the New: Provence versus California Rosé*.

Join **Michael Trujillo**, Sequoia Grove Winery's Director of Winemaking, for *The Cabernet Culinary Experience with Sequoia Grove*, and learn the "do's and don'ts" of pairing Cabernet Sauvignon. Sample the latest releases from Napa Valley's Sequoia Grove winery and delight your taste buds.

Discover Beaujolais, the Heart of Gamay and experience the captivating wines that have inspired winemakers from all over the world. Learn why the Beaujolais region only produces a small amount of white and rosé wines, but is best known for its versatile, light to medium-bodied reds -- all single-varietal and made of Gamay Noir à Jus Blanc -- accounting for 98% of all wines produced in the region. (Re)discover the Gamay of Beaujolais to see what motivated winemakers to share the iconic grape outside of its French borders.

Grillin' and Chillin'

On Friday, April 27, All-In ticket holders can officially kick-off the festival weekend with **Grillin' and Chillin'** – the ultimate hands-on grilling dinner party hosted by festival partner **Tim Love** (Lonesome Dove Western Bistro, Woodshed Smokehouse, Queenie's Steakhouse, Love Shack, White Elephant Saloon and Back Dough). Attendees will sharpen their grilling skills while mastering a special *Surf & Turf menu of buffalo and shrimp grilled alongside a slew of seasonal vegetables*. All-In ticket holders will also learn tricks and tips for grilling fruit to make *grilled strawberry shortcake*. The interactive and lively hands-on grilling party will also feature specialty cocktails from **Herradura Ultra Tequila** and wine selections from **Joel Gott** and **Charles & Charles** underneath the gorgeous Austin skyline.

The Big Cheese Giveaway

Austin Food + Wine is excited to announce **The Big Cheese Giveaway** in partnership with **Antonelli's Cheese Shop**. The Big Cheese winner will receive a fabulous prize package including a pair of Weekender Tickets, lessons in building the perfect cheese board with wine pairings from the experts at Antonelli's and a \$150 gift card to Antonelli's. Enter for a chance to win at: <https://www.austinfoodandwinefestival.com/win/the-big-cheese-giveaway/>

Bag Check

Austin Food + Wine is committed to the safety and security of all patrons in the park. ALL bags will be searched before entry. Bags will be restricted to small purses, totes and drawstring bags only. Please note that bag size may not exceed 14" x 11" x 5" (35cm x 28cm x 12cm) and must have no more than one singular pocket or opening. Backpacks and bags with multiple pockets are prohibited. Patrons should be prepared to have their bags searched each time they enter the festival and should plan for extra time to get through security. For faster entry, *No Bag Express Lanes* will be located at the entrance for those not carrying a bag.

Book Signings



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For a chance to meet and greet with chefs and have a cookbook signed and personalized, festivalgoers are encouraged to swing by the Book Signing tent throughout the weekend. Schedule can be found at <https://www.musiccityfoodandwinefestival.com/schedule/>.

Tickets & More Information:

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; all-day access to the Grand Taste, 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; all-day access to the Grand Taste, including the Chef Showcase; and a special Sunday Gospel Brunch.

All-In and *Weekender* tickets can be purchased at www.austinfoodandwinefestival.com/tickets. All attendees must be 21 years of age or older. For more information, please visit 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 Bank of America, Republic National Distributing, Toyota, HEB 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 27-29, 2018, bringing an array of taste, talent and culinary entertainment to the Capital City. Please visit 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; 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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