Supporting Historic Preservation in Newport

Presenting Sponsor

FOOD & WINE

SEPTEMBER 17-20, 2020  |  Rosecliff
Welcome

Welcome to the Newport Mansions Wine & Food Festival!

Even during a pandemic, we can still celebrate great wine and food! Our 15th annual Newport Mansions Wine & Food Festival is adapted for these times, with smaller-scale events focused on experiencing and learning about great examples of the vintner’s art from all over the world, right here at Rosecliff.

Our Rosecliff Seminar Series will take participants from Italy’s Venetian and Tuscan regions to Spain’s Atlantic Coast, and from South Africa to America’s West Coast. We’ll have stops along the way to savor bubbly and caviar, sample the delights of Barbados rum, and explore the art of good ol’ American bourbon.

A highlight of this year’s festival is the Vintner Dinner, “Deliciosa!”, pairing an authentic South American menu with world-class wines of Chile and Argentina from the estates of Alta Vista, Montes and Bodega Norton.

The always-popular Sunday Brunch & Bubbly is an elegant affair enhanced by tastings of Prosecco, Sparkling Rosé, Chianti Classico and Pinot Grigio from Santa Margherita.

Extraordinary experiences such as these call for an extraordinary setting, and what better place than Rosecliff, inspired by the Grand Trianon, the garden retreat of French kings at Versailles?

In addition to these events, for the first time in years we are pairing with local fine restaurants to present a series of specially designed luncheons and dinners showcasing wines and craft cocktails chosen to complement the cuisine. This Restaurant Program is hosted by eight dining establishments with the support of presenting sponsor BankNewport.

Our thanks go to all of our sponsors for enabling The Preservation Society of Newport County to continue this world-class Wine & Food Festival even during these extremely challenging times.

And we also thank you, our festival participants, for supporting historic preservation in Newport. The Preservation Society of Newport County is a nonprofit organization accredited by the American Alliance of Museums, and all the proceeds from the festival go directly to the preservation, protection and presentation of our historic houses and landscapes.

Cheers and bon appetit!

Trudy Coxe
CEO & Executive Director
The Preservation Society of Newport County
What makes a classic?
Judged over time to be remarkably definitive, historically significant and of the highest quality. A classic knows when to hold true to its roots yet always be evolving. One thing about Newport is that it’s constantly in motion; always moving forward – just like the sea itself – even though its old New England soul is forever unchanged. It is The Classic Coast.

Visit our website for the latest things to do, places to stay, where to eat and places to shop.
Deliciosa! - A South American Culinary & Wine Adventure

SATURDAY, SEPTEMBER 19, 2020 | 7 p.m. - 10 p.m. | Rosecliff

Join us as we travel South to explore the world class wines of Chile and Argentina from the estates of Montes and Bodega Norton. Sample an array of crisp, aromatic whites, as well as intense, full bodied, spicy reds. Our South American chef will curate an authentic and delicious menu that will inspire and enlighten.

**Featured Wines:**
Bodega Norton 101 Bubbles
Calitisa Estate Torrontes
Bodega Norton Privada
Vina Montes Purple Angel 2011

**Presenters:**
Matthew MacCartney
Festival Wine Director

Rodolfo Neirotti
VP & Partner
Vinodivino

Carlos Figueroa
Culinary Consultant
Supporting local businesses and giving back to the community since 1819.
A Sunday Brunch & Bubbly - Uncork the Extraordinary

SUNDAY, SEPTEMBER 20, 2020 | 10:30 a.m. - 12 p.m. | Rosecliff

This elegant plated brunch and tasting is the perfect way to begin your day before joining us at one of our inspiring seminars. Learn and enjoy the Prosecco, Sparkling Rosé, Chianti Classico, and the iconic Pinot Grigio from Santa Margherita!

Featured Wines:
Pinot Grigio
Prosecco DOCG
Sparkling Rosé
Chianti Classico
TAKE A WALK
Through the Vineyards

PINE RIDGE
VINEYARDS
SEGHESTESIO
Archery Summit

Join us for an in-depth look at the effect of terroir and climate on wine. Sampling wines from several boutique luxury producers, we will compare and contrast the same varietals from some of the most noted growing regions of the West Coast.
Hello, Newport!
Meet the Albariño Wines of Rías Baixas.

The pure choice in white wine and the perfect match for New England’s seafood.

Find our wines at Newport Wine Cellar
HELP KEEP OUR HOUSES OPEN

We need your help!

At this time, we are only able to keep three of our 11 properties open to the public, and our overall visitation is roughly 20% of last year’s. That is not nearly enough to sustain operations. To be able to stay open and welcome visitors to these historic properties, we need your support during this unprecedented crisis. Keeping The Breakers or The Elms open costs $2,000 for a day, $5,000 for a weekend and $15,000 for a week.

A donation of any size will help us during this very challenging time.

To make a donation please contact:
Tara Flynn, Director of Development
tflynn@NewportMansions.org
401-847-1000, Ext. 191

Donate online at
www.HelpKeepOurHousesOpen.org
OR
Scan the QR code

We truly appreciate your support!
SEPTEMBER 17-20, 2020

The 2020 Newport Mansions Wine & Food Festival Restaurant event program includes a diverse schedule of multi-course lunches and dinners paired with unique and interesting wines and cocktails to inspire your festival weekend.

Bon Appetit!

PRESENTING SPONSOR

The Grill at Forty 1 North
Thursday, September 17 | 6:30 pm
This elegant evening will feature the wines of MASI Agricola and cuisine of Chef Terence Feury.
Details & Reservations 401-846-8012
https://www.41north.com/restaurants-bars/the-grill/

Greenvale Vineyards
Friday, September 18 | 5:30 pm
Enjoy an evening at Greenvale Vineyards with a four course wine dinner curated by Award Winning Chef Mario Molliere who has over 30 years experience in Classical French and World Cuisine. His traditional inspired French fare with ingredients sourced from New England Farms earned Plouf Plouf the award of Best Classical French Restaurant in Rhode Island, 2019 from Rhode Island Monthly.
Details & Reservations https://www.eventbrite.com/e/preservation-society-of-newport-county-dinner-tickets-119747290369

Diego’s Barrio Cantina & Bodega
Friday, September 18 | 1:30 pm
Tasting lunch with Woodford Reserve and Herradura Tequila inspired cocktails!
Details & Reservations 401-619-4402 or margaretjoycemurphy@gmail.com
https://www.diegosmiddletown.com/
Stoneacre Garden  
Friday, September 18 | 6:00 pm  
Enjoy an elegant wine dinner featuring the portfolio of Crimson Wine Group and a whimsical al fresco experience with the sights, sounds and glow of bustling Thames Street and America’s Cup Avenue.  
Details & Reservations  401-619-8400  
http://www.stoneacrebrasserie.com/stoneacre-garden/

Cara Restaurant at The Chanler on Cliff Walk  
Saturday, September 19 | 6:00 pm  
Representatives from Ca’del Bosco will guide you through a selection of the finest Franciacorta and Italian wines from the Lombardy region while tasting premium Calvisius caviar from Northern Italy. Executive Chef Jacob Jasinski will channel his culinary experience to create a signature pairing menu that complements the structure, texture and balance of the wines and caviar.  
Details & Reservations  401-847-2244  
https://www.thechanler.com/cara-restaurant

The Reef Restaurant  
Friday, September 18 | 6:00 pm  
Enjoy a three-course pairing dinner featuring Mount Gay inspired cocktails!  
Details & Reservations  401-324-5852  
https://thereefnewport.com/

Midtown Oyster Bar  
Saturday, September 19  
Chef Keven Des Chenes has created a perfect four-course dinner paired with Rias Baixas Alberiño wines of Spain’s Atlantic coast!  
SOLD OUT  
https://www.midtownoyster.com/

Diego’s Barrio Cantina & Bodega  
Saturday, September 19 | 1:30 pm  
Tasting lunch with Woodford Reserve and Herradura Tequila inspired cocktails!  
Details & Reservations  401-619-4402 or margaretjoycemurphy@gmail.com  
https://www.diegosmiddletown.com/

Nomi Park Restaurant at the Wayfinder Hotel  
Sunday, September 20 | 1:30 pm  
Check out one of Newport’s newest restaurants for a Sunday lunch and an amazing opportunity to see how American classic dishes match up with some of the most well-made South African wines.  
Details & Reservations  401-849-9800  
https://www.nomiparknpt.com/
SUNDAY, SEPTEMBER 19, 2020

In Italy, there is simply nothing more important than wine and food. The Newport Mansions Wine & Food Festival has partnered with Cara at The Chanler to create an intimate custom experience on the famed Cliff Walk overlooking the Atlantic Ocean. Representatives from Ca’del Bosco will guide you through a selection of the finest Franciacorta and Italian wines from the Lombardy region while tasting premium Calvisius caviar from Northern Italy. Executive Chef Jacob Jasinski will channel his culinary experience including time at Da Fiore, a Michelin star restaurant in Venice Italy to create a signature pairing menu that complements the structure, texture and balance of the wines and caviar.

**Menu and Featured Wines:**

**Canapés**
- manila clams slow cooked with citrus
- rosehill heirloom zucchini with green garlic and vespers ash-aged goat cheese sungold tomato consommé
  
  **Ca’del Bosco Franciacorta Cuvée Prestige Brut**

**Crustaceans Crudo**
- rhode island calamari, finger limes, aigre doux pepper condiment
  
  **Ca’del Bosco Franciacorta Cuvée Prestige Rosé**

**Foie Gras Torchon En Satén Gelee**
- housemade peppered brioche, stone fruit
  
  **2015 Ca’del Bosco Franciacorta Satén Millesimato DOCG**

**Bream**
- santa barbara uni, slow cooked turnips
  
  **2010 Ca’del Bosco Cuvée Annamaria Clementi**

**Squab Smoked In Corn Husks**
- tortellini, mushroom, huckleberry
  
  **2015 Ca’del Bosco Pinero Pinot Nero del Sebino IGT**

**Slow Roasted Wagyu Beef**
- coffee roasted potatoes and alliums
  
  **2016 Ca’del Bosco ‘Maurizio Zanella’ Rosso del Sebino IGT**

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**Zoe Morel**
District Manager
Santa Margherita Wines

**Chef Jacob Jasinski**
Cara Restaurant @ The Chanler
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Festival Seminars Series

**Festival Seminars Series**

*Wine Director and Moderator, Matthew MacCartney*

*Seminars located at Rosecliff unless otherwise noted*

**FRIDAY, SEPTEMBER 18, 2020**

**DISCOVER RIAS BAIXAS ALBARÍÑO: A TASTE OF SPAIN’S ATLANTIC COAST AWAITS**
Journey to Rías Baixas, Spain, and discover the white wine you may not know yet, but are sure to fall in love with. No matter what your white wine of choice is, there is an Albariño style to please your palate. Featured wines:
- Condes de Albarei 2019
- Santiago Ruiz 2019
- LA VAL 2019
- Valmíner 2019
- Granbazán Etiqueta Ambar 2019
- Martín Códax 2019
- Robaliño 2019
- Selección de Anada 2011

**Presenter:** Michael Meagher, Master Sommelier

**TAKE A ROSÉ JOURNEY WITH CHATEAU D’ESCLANS**
The vision of Sacha Lichine with his acquisition of Château d’Esclans in 2006 was to create the greatest rosés in the world, igniting the “Rosé Renaissance.” This seminar will explore this new generation of rosés characterized by elegance, depth, richness and complexity. Oceans 97 Shrimp Pate paired with featured wines:
- Whispering Angel
- Rock Angel
- Les Clans
- Garrus

**HISTORY AND HERITAGE OF MOUNT GAY RUM**
Taste and learn the various expressions of Mount Gay Rum as well as the history of this iconic brand featuring Mount Gay Black Barrel, Mount Gay XO, and Mount Gay 1703. Feature Cocktail Bajan Rum Punch

**Presenter:** Darrio Prescod, National Brand Ambassador, Remy Cointreau & Mixologist, Scott Pinocci.

**AMERICAN DREAMS**
Wineries and vineyards, like people, have their own ancestry. Discover the legacy of Cakebread, St. Francis, Sequoia Grove, Resonance & Domaine Carneros through their premium wines with cheese pairings to enhance your experience. Kerrygold: Skellig, Dubliner, Cashel, Reserve Cheddar paired with featured wines:
- Domaine Carneros Brut Vintage Cuvee 2016
- Cakebread Cellars Napa Chardonnay 2018
- Resonance Willamette Valley Pinot Noir 2017
- St. Francis Sonoma County Merlot
- Sequoia Grove Cabernet Sauvignon 2017

**Presenter:** Festival Wine Director Matthew MacCartney

**WOODFORD RESERVE BOURBON TASTING & COCKTAIL SEMINAR**
The art of making fine bourbon first took place on the site of the Woodford Reserve Distillery, a National Historic Landmark, in 1812. The perfectly balanced taste of our Kentucky Straight Bourbon Whiskey is comprised of more than 200 detectable flavor notes, from bold grain and wood, to sweet aromatics, spice, and fruit & floral notes. Featured Bourbons:
- Kentucky Straight Bourbon Whiskey
- Double Oaked, Kentucky Straight Wheat Whiskey
- Kentucky Straight Malt Whiskey

Craft Cocktail: The Woodford Rhody.

**Presenter:** Cameron King, National Bourbon Ambassador, Woodford Reserve

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CA’DEL BOSCO & CAVIAR - THE ART OF LUXURY
Bubbles and caviar have long been considered a perfect match. Taste and learn about two of the world’s most luxurious delicacies by pairing the wines of Italian Franciacorta producer Ca’ del Bosco and the fine caviar of Calvisius. A magical tasting experience.
Featured Wine and Caviar Pairings:
- Cuvée Prestige MV Franciacorta and Calvisius Tradition Prestige
- Cuvée Prestige Rosé MV Franciacorta and Calvisius Siberian Royal
- Vintage Collection Dosage Zéro 2014 Franciacorta and Ars Italica Calvisius Oscietra Classic
- Annamaria Clementi Dosage Zéro 2010 Franciacorta Riserva and Ars Italica Calvisius Oscietra Royal

THE SUPER TUSCAN
Learn how breaking the rules led to creating new rules, helping to shape today’s Tuscan wine culture through the introduction of international grape varieties like Cabernet and Merlot. Experience why this new style of wine has garnered international praise and has introduced the region to new wine drinkers.
Alexian Pâté paired with featured wines:
- Tenuta di Biserno Il Pino
- Tenuta Sette Ponti Crognolo
- Tenuta San Guido Guidalberto
- Cabreo Il Borgo

Presenter: Brett Wilson

SANTA MARGHERITA, A LOVE STORY
Fall in love with the heart and soul of Italian wines from three distinct regions and five distinct wines, matched with artisan cheeses. You will discover Santa Margherita is so much more than Pinot Grigio. Featured wines:
- Pinot Grigio
- Prosecco DOCG
- Prosecco Rive
- Sparkling Rosé
- Chianti Classico

Presenter: Lisa Milano

Festival Seminars Series Continued
Saturdays, September 19, 2020
Festival Seminars Series Continued

SUNDAY, SEPTEMBER 20, 2020

DIVING DEEP INTO THE DIVERSE WINES OF SOUTH AFRICA
Marble House, 596 Bellevue Avenue, Newport
South Africa is the oldest of all “new world” wine-producing countries. Join us for a tasting journey through its various wine-growing regions and some exclusive imports. Biltong & Manchego cheese paired with featured wines: Botanica Chenin Blanc 2017 (Citrusdal Mountain), Mullineux “Old Vines” white 2013 (Swartland), Hamilton Russel Pinot Noir 2018 (Hemel-en-Aarde), Blacksmith Cinsault 2018 (Paarl), Fram Pinotage 2016 (Citrusdal Mountain), Aslina Umzasane red 2017 (Stellenbosch), Klein Constantia “Vin de Constance” 2013 (Constantia)
Presenter: Pascal Schildt

A WALK THROUGH WEST COAST VINEYARDS
Just like people from different places have different tastes, grapes have their own unique characteristics depending on where they grow. Join Crimson Wine Group and our historic West Coast wineries as we learn to understand our palate preference and the difference place makes to how a wine tastes. The pioneering spirit is what brought all these wineries to fruition, and we look forward to sharing our stories and wines with you. Kerrygold: Skellig, Dubliner, Cashel, Reserve Cheddar paired with featured wines: Pine Ridge Chardonnay, Chamisal Chardonnay, Seven Hills Cabernet, Double Canyon Cabernet, Seghesio Zinfandel Sonoma, Seghesio Zinfandel Old Vine
Presenter: Elisa Wybraniec

AMARONE & APPAXXIMENTO
With deep roots in the winemaking heritage of the Venetian regions, Masi has particular expertise in the Appaxximento (grape drying) method traditionally used to concentrate aromas and flavors. Sample Masi Appaxximento wines and a range of years and crus of Amarone. Alexian Pâte paired with featured wines: Campofiorin 2014, Costasera Amarone 2015, Campolongo di Torbe (single vyd) Amarone - 2007, Mazzano (single vyd) Amarone - 2007, Costasera Amarone Ris 2013
Presenter: Daniel Burgio

STEP INTO CASA HERRADURA: A SPIRITED TASTING FOR LOVERS OF GREAT TEQUILA
Marble House, 596 Bellevue Avenue, Newport
Discover what makes Tequila Herradura the most gold-medal-awarded tequila. Learn about the basics of tequila and the agave plant, the 150-year history of Casa Herradura and its unique production process while tasting the distinctive flavor profiles of Silver, Reposado, Anejo & Seleccion Suprema.

Presenter: Elisa Wybraniec
MADE WITH MAGNIFICENT BOLD POWERFUL FLASHY STRIKING BREATH TAKING STAR STUDDED FABULOUS DAZZLING HEAD-TURNING ASTOUNDING NOTES OF FLAVOR

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It’s good to be together, safely.

We all want ourselves and our families to be safe – yet we still yearn for the human connection so vital to our well-being.

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Thank You

The Preservation Society of Newport County

gratefully acknowledges the support of the organizations that make this event possible.

Presenting Sponsor

FOOD & WINE

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Vintage

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