DETAILS THAT INVITE YOU IN

At Monogram, we are defined by our attention to every handcrafted detail. Two new appearance choices—the Statement Collection and the Minimalist Collection—will be available in 2020. We’re not just raising the bar, we’re elevating everything.
The art of winemaking dates back to c. 7000 BC! The Preservation Society of Newport County is honored to celebrate this ancient and global tradition with all of you at our 14th annual Newport Mansions Wine & Food Festival. We are extremely proud to welcome hundreds of wineries representing 25 regions around the world at the Grand Tastings, seminars and special events.

Between the Fertile Crescent and the rugged landscapes of Greece, wine was essential to livelihood, culture and health and became a sacred part of everyday life in the Eastern Mediterranean. New to the festival this year, Wines of Israel will take you on a journey of their award-winning wines representing their ancient lands and deeply rooted traditions.

The Vintner Dinner is a French culinary experience inspired by the Grand Trianon, the garden retreat of French kings at Versailles, with wines representing the Loire Valley, Burgundy and Bordeaux. Italy, the largest wine-producing country in the world, will be the subject of one of our Seminars in The Breakers Stables, where you will taste and learn about the unique wines from Barolo to Brunello, and Tuscany to Campania!

Spanning 14 years of the Newport Mansions award-winning festival, we have welcomed many celebrity chefs, and this year is no different. Justin Chapple, FOOD & WINE’s very popular and entertaining Culinary Director at Large will join us at the Saturday Grand Tasting featuring an appearance on the MONOGRAM Culinary Stage and Pizza Oven finishing off the afternoon with a meet and greet book signing.

Rhode Island is proud of its world-class restaurants and culinary history, and we are grateful to the many local chefs who commit their time and talent to educate guests and serve exquisite cuisine throughout the festival to all of you!

“Elevate Everything” is the motto of our lead sponsor, MONOGRAM. Our longtime sponsor indeed continues to “Elevate” our festival experience at the Chef Stage and throughout the weekend for us all each year. Thanks to their support and the participation of 21 sponsors, volunteers, restaurants, wineries, spirits, and vendors, we are excited to offer you another inspired world class festival experience.

On the cover of this program you’ll see the phrase “Supporting Historic Preservation in Newport.” That’s what you are doing by attending the Newport Mansions Wine & Food Festival. The Preservation Society of Newport County is a non-profit 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.

Trudy Coxe
CEO & Executive Director
The Preservation Society of Newport County
CHÂTEAU D'ESCLANS EN PROVENCE

Château d'Esclans is located on an exceptional site, on elevated land near the Gorges de Pennafort, twenty five kilometers northwest of the ancient Roman city of Frejus on the Mediterranean coast.

4005 route de Callas, 83920 La Motte en Provence, France

TOURS AND TASTINGS BY REQUEST

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SIGNATURE EVENTS

Grand Cru Burgundy Dinner | *The Elms*  
Thursday  7:00 pm – 10:30 pm

Wine & Rosecliff Gala | *Rosecliff*  
Friday  7:00 pm – 11:00 pm

The Grand Tastings: Session 1 | *Marble House*  
Saturday  12:00 pm – 4:00 pm

Vintner Dinner | *Rosecliff*  
Saturday  7:00 pm – 10:30 pm

Newport After Dark | *Forty 1˚ North*  
Saturday  9:00 pm – 12:00 am

Jazz Brunch | *Marble House Terrace*  
Sunday  10:00 am – 12:00 pm

The Grand Tastings: Session 2 | *Marble House*  
Sunday  12:00 pm – 4:00 pm

SEMINARS

Le Grand Fromage | *The Breakers Stable*  
Friday  10:45 am – 12:15 pm

Flight of the Oysters | *The Breakers Stable*  
Friday  11:30 am – 1:00 pm

Old World Wine – New Tastes | *The Breakers Stable*  
Friday  1:00 pm – 2:30 pm

In Vino Veritas: Italian Wines | *The Breakers Stable*  
Friday  2:30 pm – 3:30 pm

Sonoma vs Napa | *The Breakers Stable*  
Friday  3:30 pm – 4:30 pm

Bubbles & Caviar | *The Breakers Stable*  
Friday  4:30 pm – 6:00 pm

SPECIAL EVENTS

Maritime Wine Dinner | *Forty 1˚ North*  
Thursday  7:00 pm – 10:00 pm

Opus One Luncheon | *Gold Room, Marble House*  
Saturday  11:00 am – 1:00 pm

Smile! Newport Mansions Wine & Food Festival Events will be filmed, photographed, and recorded.
Join Food & Wine at Auberge Resorts in Napa Valley This Fall

NOVEMBER 14–17, 2019

Editor-in-Chief Hunter Lewis and Executive Wine Editor Ray Isle invite you to a spectacular weekend getaway with F&W Best New Chef alumni and Napa’s most prestigious winemakers.

Best New Chef Cooking Demos | One-of-a-Kind Winemaker Dinners | Exclusive Winery Tours and Tastings

BOOK NOW!
For ticket information, and to book your stay call 707-254-2905 or visit AubergeResorts.com/NapaBestNewChefs
THURSDAY, SEPTEMBER 19, 2019 | 7:00 pm | Forty 1° North

When Texas comes to town to join forces at Forty 1° North, you don’t want to miss the Maritime Dinner of the year. Chef John Tesar from Knife, Dallas brings years of experience with creating memorable and elegant seafood fare. With renowned host Chef Terence Feury of Forty 1° North, this dynamic duo has created a five course dinner celebrating the treasures of the sea paired perfectly with coastal wines from around the world.

The dinner will conclude with internationally renowned gourmet chocolates by the award-winning Christopher Curtin, Master Chocolatier of Éclat Chocolate in Philadelphia.

**Featured Wines:**

- NV Pere Ventura, Tresor, Penedes, ESP
- 2017 DeMorgenzon, Reserve Chenin Blanc, Stellenbosch, SA
- 2018 Domaine Sigalas, Santorini, Santorini, GR
- 2017 Kumeu River, Estate Chardonnay, Kumeu, NZ
- 2010 Erasmo, Riserva di Caliboro, Maule Valley, CL
- 2014 Planeta, Passito di Noto, Sicily, IT
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THE GRILL

Open 365 Days a Year | www.41north.com
THURSDAY, SEPTEMBER 19, 2019 | 7:00 pm | The Elms

The Elms, with its terraces, marble and bronze sculpture and fountains, is the most spectacular setting for an intimate Gilded Age Dinner. The mansion was modeled after the mid-18th century French Château d’Asnieres (c.1750) outside Paris. The evening will begin with a glass of Champagne Krug in the The Elms Conservatory, followed by dinner in the elegant Elms Dining Room. The wine pairings will include Grand Cru bottlings from some of the most sought-after domaines of Burgundy, paired with the cuisine of award-winning chef Daniel Bruce of Rowes Wharf Sea Grille at the Boston Harbor Hotel in Boston, Massachusetts, known for his classic French inspired cuisine. Join us for an unforgettable evening in the grandest of settings.

**Featured Wines:**
- MV Krug, Grande Cuvée Brut, Reims
- 2016 Domaine Christian Moreau, Les Clos, Chablis
- 2016 Domaine Dublere, Corton-Charlemagne
- 2015 Domaine Faiveley, Clos de Corton Faiveley
- 2016 Lignier-Michelot, Clos de la Roche
- 2015 Thibault Liger Bel-Air, Clos Vougeot

**Sommeliers**

Daniel Bruce  
Rowes Wharf Sea Grille  
Christopher Curtin  
Eclat Chocolate  
Peter Wasserman  
Becky Wasserman & Co.  
Dominick Purnomo  
Yono’s  
Sabrina Schatz  
Bobby Flay’s Steak at The Borgata Casino
Experience high style paired with fine wines and delicious cuisine for the most spectacular evening of the season!

The elegant setting of the Rosecliff Ballroom and Terrace is transformed into a food and wine extravaganza. Dance to the tunes of the Perry Rossi Orchestra and meander around the ballroom tasting exquisite wines from around the world and seasonal dishes from local, regional, and nationally acclaimed chefs. The evening includes Champagne and caviar, stunning wines, award-winning cuisine, spirited cocktails, delicious desserts and an ambiance of endless summer fun.

An evening befitting the elegance of Rosecliff.

**Wineries for the evening include:**

- Abadia Retuerta | Castilla y Leon, ESP
- Alpha Estate | Florina, GR
- Belpoggio | Brunello di Montalcino, IT
- Bret Brothers | Burgundy, FR
- Ca’del Bosco | Franciacorta, IT
- Canard Vineyard | Napa Valley, CA
- Cantine Le Grotte | Puglia, IT
- Champagne Palmer | Reims, FR
- Chappellet Winery | Napa Valley, CA
- Château d’Esclans | Côtes-de-Provence, FR
- Château Musar | Bekaa Valley, Lebanon
- Cotarella | Lazio, IT
- Covenant Israel Winery | Israel
- Craggy Range | Hawkes Bay, NZ
- DeLille Cellars | Red Hills, WA
- Domaine Skouras | Peloponnese, GR
- Kir-Yianni | Naoussa, GR
- Domaine La Soufrandièrè | Burgundy, FR
- Famiglia Pasqua | Veneto, IT
- François Carillon | Burgundy, FR
- Gail Wines | Sonoma, CA
- Gran Moraine | Willamette Valley, OR
- Hirsch Vineyards | Sonoma Coast, CA
- Mas de Daumas Gassac | Languedoc, FR
- Maxime Blin | Reims, FR
- Nino Negri | Valtellina, IT
- Overture by Opus One | Oakville, CA
- Planeta | Sicily, IT
- Segal Winery | Galilee, Israel
- Sequoia Grove | Napa Valley, CA
- Tulip Winery | Israel
- Viña Montes | Colchagua Valley, Chile

*All attendees must be 21 or over*
Chefs & Restaurants:

A Rake’s Progress, Opie Crooks | Washington, DC
ArtScience Culture Lab & Café, Benjamin Lacy & Ryan Boya | Cambridge, MA
Brix at Newport Vineyard, Andy Teixeira | Middletown, RI
Castle Hill Inn, Lou Rossi | Newport, RI
Cara at The Chanler at Cliff Walk, Jacob Jasinski | Newport, RI
Chatham Bars Inn, Anthony Cole | Chatham, MA
Deadhorse Hill, Jared Forman | Worcester, MA
Éclat Chocolate, Christopher Curtin | Philadelphia, PA
Forty 1˚ North, Terence Feury | Newport, RI
Knife Dallas, John Tesar | Dallas, TX
Le Coucou, Daniel Skurnick | New York, NY
Mill’s Tavern, Ed Bolus | Providence, RI
Newport Beach House, David Blessing | Newport, RI
Oak + Rowan, Mike Destifano | Boston, MA
Puritan & Co., Will Gilson & Brian Mercury | Boston, MA
Salt Raw Bar, Johnny Sheehan | Plymouth, MA
Scarpetta, Melanie Dulude & Melqui Corleto | Newport, RI
SRV, Kevin O’Donnell & Michael Lombardi | Boston, MA
Stoneacre Brasserie, Christopher Bender | Newport, RI
Tastemaker Group, Rachel Klein | Boston, MA
Wequassett Resort & Golf Club, James Hackney | Harwich, MA
Our angel is our commitment. A promise to elevate our wines to their zenith.

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Newport Mansions® Wine & Food Festival

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We're all in.
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SATURDAY, SEPTEMBER 21 & SUNDAY, SEPTEMBER 22, 2019
12:00 PM (VIP ENTRY), 1:00 PM – 4:00 PM | MARBLE HOUSE

The Main Event!
Taste and learn all afternoon! Magnificent wines from around the world, fabulous food from local, regional and national chefs, artisans, cooking demos on the MONOGRAM Culinary Stage, chef entertainment on the Outdoor Grill Stage, Dole & Bailey Grill, Pop-Up tastings in the Tea House, Wines of Israel Mediterranean Lounge, interactive activities, Whispering Angel Rose Garden, Santa Margherita Italian Café and an exquisite ocean view. A full day of delicious seaside fun!

All attendees must be 21 or over

Festival Presenting Sponsor
FOOD & WINE

Culinary Stage Sponsor
MONOGRAM
Don’t miss our stellar lineup of talented chefs on the MONOGRAM Culinary Stage. Taste and learn from our All-Star chefs as they share their favorite recipes and demonstrate tricks of the trade. Our emcee is the lively Annie B. Coops, cookbook author and celebrated chef.

**Saturday, September 21**

<table>
<thead>
<tr>
<th>Time</th>
<th>Chef Name</th>
<th>Institution</th>
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<tbody>
<tr>
<td>1:00 pm – 1:30 pm</td>
<td>Justin Chapple</td>
<td>FOOD&amp;WINE Culinary Director at Large, USA</td>
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<tr>
<td>2:00 pm – 2:30 pm</td>
<td>Rachel Klein</td>
<td>The Tastemakers Group, Boston</td>
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<tr>
<td>3:00 pm – 3:30 pm</td>
<td>Jacob Jasinski</td>
<td>Cara at The Chanler, Newport</td>
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**Sunday, September 22**

<table>
<thead>
<tr>
<th>Time</th>
<th>Chef Name</th>
<th>Institution</th>
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<tbody>
<tr>
<td>1:00 pm – 1:30 pm</td>
<td>Will Gilson</td>
<td>Puritan &amp; Co., Cambridge</td>
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<tr>
<td>2:00 pm – 2:30 pm</td>
<td>Terence Feury</td>
<td>Forty 1° North, Newport</td>
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<tr>
<td>3:00 pm – 3:30 pm</td>
<td>Kevin Des Chenes</td>
<td>Celebrity Chef, USA</td>
</tr>
</tbody>
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(Continued on page 18)
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A MEETING PLACE OF SEA, SUN, MOUNTAINS & TERROIR
In Israel, a tiny sliver of a land of stunning beauty and extreme contrast, grapes of every type - classic and local varieties, ancient indigenous vines - are planted in every region. From the sandy Coastal Plain to the volcanic Golan Heights, from the majestic forested peaks of the Galilee to the stony Biblical hills of the Central Mountains, from the verdant valleys of the Judean Foothills to the blooming desert of the Negev, the diversity of the land and its bounty challenges a winemaker by offering unlimited opportunities to create.

GRAPES, GRAINS, AND OLIVES
The three basics common to all Mediterranean cuisine - bread, wine, and olive oil - originated here in ancient times, and became the foundation of civilizations and a food culture that persists until this day. In Israel, with its wealth of fresh and simple flavors and ingredients, that culture means friends sharing wine around a mezze laden table.

WHERE THE MEDITERRANEAN BEGINS

LOOK EAST
Where the Fertile Crescent meets the Mediterranean, wine was produced 5000 years ago. Over millennia it earned a reputation for quality, and was sent west in Canaanite Jars to ancient empires in Egypt, Greece, and Rome. For the local people, it was essential to their livelihood and culture, even their health, and it became a sacred part of everyday life.

MODERN WINES FROM AN ANCIENT LAND
Inspired by tradition but driven to innovate, a new generation of Israeli winemakers and growers are combining global training with Israel’s world-leading agricultural technology. With their anything-is-possible attitude they are fulfilling the promise of this fertile land by creating wines that are increasingly receiving international recognition and awards, and are enjoyed by wine lovers worldwide.

Visit www.winesofisrael.com
**Book Signings**
The Newport Mansions Store will host book signings by our celebrity chefs and other guest authors on Saturday and Sunday.

**Pop Up Tastings in the Tea House**
Pop in for a 20 minute Master Class. These fast-paced sessions are led by industry leaders and food and beverage experts – from Caviar to Artisan Cheese to Italian Truffles and more.

**Mediterranean Lounge**
Taste and learn, relax by the sea – enjoy a Mediterranean Moment with Wines of Israel.

**Rosé Garden**
Join us seaside in the Whispering Angel Rosé Garden for a splash of Château d’Esclan’s legendary Whispering Angel Rosé and a fresh oyster from Newport’s iconic Midtown Oyster Bar.

**Italian Café**
Enjoy a seaside sip of Santa Margherita Prosecco and Sparkling Rosé with a taste from Newport’s Castle Hill Inn, a Relais & Château tasting experience!

**D&B Grand Tasting Grill**
Don’t miss the non-stop chef entertainment on the Dole & Bailey Grand Tasting Grill! Experience the master-grillers in action all day and sample chicken, pork, meat and seafood seasoned and grilled to perfection!

**Knob Creek – Smokin’ Taste of Kentucky**
Savor the hard-earned flavors of meat, smoke and bourbon – drenched in summer vibes! Knob Creek is sippin’ and smokin’ seaside.

**Tito’s Bar in a Box**
Straight from Austin, Texas, we bring you the world famous Tito’s Handmade Vodka – taking America by storm! Sample a signature Tito’s Cocktail and chill by the innovative “Bar in a Box”.

**Beer Garden**
Experience the outdoor beer garden featuring some of the Ocean State’s best craft beers, Angry Orchard hard ciders and Truly spiked and sparkling seltzers.

**Filippo Berio**
Stop by the Filippo Berio tent for a taste of the Mediterranean! Sample their delicious olive oils and pestos; unique flavors from Italia!

**Don Julio**
Kick back and relax in the Don Julio Lounge! Taste the world’s original handcrafted luxury tequila.
WHISKEY FOR THOSE WHO HAVE WORKED UP AN APPETITE.

EVERY BIT EARNED

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GRAND TASTING WINERIES

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   Spy Valley
   Casa Ferreirinha
   Ferreira
Canard Vineyard
Cape Classics
   Bayten
   Raats Family Wines
   Glenelly
Carolyn's Sakonnet Vineyard
Castello Banfi
Chappellet Winery
Château d'Esclans
Château Léoube
Craggy Range
Delegat USA Inc.
   Oyster Bay
Diamond Wine Importers
   Domaine Skouras
   Kir-Yianni
   Alpha Estate
Distinguished Vineyards
   Argyle Winery
   Wither Hills Winery
Domaine Bousquet
Dry Creek Vineyard
Duckhorn Wine Company
Dutton Goldfield Winery
Europvin
   Lupe Cholet
   Monteabellon
   Viña Herminia
Famiglia Pasqua
Ferrari-Carano Vineyards & Winery
Frederick Wildman & Sons
   Vipra
   Cavicchioli 1928
   Cuvaison
   Pol Roger
   Olivier Lelfaive
   Marchesi di Barolo
Freixenet-Mionetto USA
   Gloria Ferrer
   Freixenet
   Segura Viudas
   WindVane
   Mionetto
   Monsanto
   Capezzana
   Alfred Gratien
GAIL Wines
Gérard Bertrand
Gooseneck Vineyards
J. Lohr Vineyards and Wines
Jack Winery
Jackson Family Wines
   Hartford Family Wines
   Copain
   Freemark Abbey
   La Crema
   Kendall Jackson
Justin Vineyards & Winery/
Landmark Vineyards
Laureate Imports Company Inc.
   Vinska Klet
Leonardo LoCascio Selections
- Tellus
- Falesco
- Cotarella
- Le Machioche

M.S. Walker
- Quinta do Regueiro
- Rui Roboredo Madeira
- Boas Quintas
- Grapevine Imports
- Parras Vinhos
- Finca En Encinal
- Bodegas Franco Españolas
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Mas de Daumas Gassac

Mi Terruño Winery & Vineyards

Michael David Winery

Newport Vineyards

Notorious Wines, Inc

Oak Ridge Winery

Obsidian Wine Co.

Opici Wines
- La Luca
- Auspicion
- Carpineto
- Viberti
- Cesari
- Carpiento

Premium Ports & Madeiras
- Graham's Port
- Dow’s Port

Provence Rosé Group
- Château de Berne
- Ultimate Provence

Quigley Fine Wines

St. Francis Winery

Santa Margherita USA

Scarpetta Wine

Seghesio Family Vineyards

Sequoia Grove Winery

Silver Oak Winery

Smoking Gun Wines

Sojourn Cellars

SYLTBAR

Taub Family Selections
- Jean-Luc Colombo
- Domaine Saget
- F.E. Trimbach

Terroir Wine Group

Trifecta Cellars & Wine

Viña Las Perdices

Vineyard Brands
- Jolie-Pitt & Perrin Miraval
- Umani Ronchi

Viña Montes

Vintage Point
- Educated Guess
- Gary Farrell
- DeLille Cellars

Votto Vines Importing
- Jacsi & Marchesani
- Tabarrini
- Vechia Cantina
- Haustor
## Grand Tasting Wineries Continued

### Win Resources USA
- Dona Matilde
- Quinta da Romaneira
- Casa Anadia
- Calem Porto
- Quinta do Castelinho
- Duchessa Lia

### Wine Winery
- Wine Worldwide, Inc.
  - Cantine Le Grotte
  - Masseria Vecchia
  - Puglia in Rose Pandora

### Wines of Israel
- Alexander Winery
- Barkan Winery
- Bravdo Winery
- Carmel Winery
- Covenant Israel Winery
- Dalton Winery
- Ella Valley Vineyards
- Five Stones Vineyards
- Golan Heights Winery
- Gva’ot Winery

### Hayotzer Winery
- Jacques Capsouto Vignobles
- Jezreel Valley Winery
- Jerusalem Wineries
- Kishor Winery
- Lueria Winery
- MAIA Winery
- Meishar Winery
- Or Haganuz Winery
- Recanati Winery
- Segal Winery
- Somek Estate Winery
- Tabor Winery
- Teperberg Winery
- Tulip Winery
- Tura Winery
- Yatir Winery

### Zonin USA
- Zonin
- Rocca di Montemassi
- Tenuta Ca bolani
- Masseria Altemura
- Castello d’Albola
- Principi di Butera
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## EXHIBITORS

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<td>Zainab Sumu Primitive Modern</td>
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## RESTAURANTS

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<tbody>
<tr>
<td>80 Thoreau, Carolyn Johnson (SUNDAY)</td>
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<tr>
<td>ArtScience Culture Lab &amp; Café, Benjamin Lacy &amp; Ryan Boya</td>
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<tr>
<td>Atria Senior Living, Scott Weaver</td>
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<td>Basta, Antonio Franco (SUNDAY)</td>
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<tr>
<td>Blackstone Caterer, Jennifer Hourigan</td>
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<tr>
<td>Brassica Kitchen, Jeremy Kean</td>
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<td>Castle Hill Inn, Lou Rossi</td>
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<td>Catsmo Artisan Smokehouse, Brett Portier</td>
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<td>Gourmet Galley, Jeffrey Crawford</td>
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<td>Leena’s Kitchen &amp; Salt Raw Bar, Johnny Sheehan</td>
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<td>Midtown Oyster Bar, Harry Graham</td>
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<td>Newport Beach House, David Blessing (SATURDAY)</td>
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<tr>
<td>Oak + Rowan, Mike Destifano &amp; Michelle Boland (SATURDAY)</td>
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<tr>
<td>Puritan &amp; Co., Will Gilson (SATURDAY)</td>
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<tr>
<td>Scarpetta, Melanie Dulude &amp; Melqui Corleto</td>
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<tr>
<td>Tavolo Wine Bar &amp; Tuscan Grille, Leonard Mello (SUNDAY)</td>
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<tr>
<td>The Mooring, Jennifer Backman (SATURDAY)</td>
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<td>The Reluctant Panther, Sigal Rocklin</td>
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<td>The White Horse Tavern, Kevin Wood</td>
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Saturday, September 21
1:15 pm – 1:45 pm
John Tesar
Knife Dallas

2:15 pm – 2:45 pm
Jeremy Kean
Brassica Kitchen

3:15 pm – 3:45 pm
Ed Brylczyk
Dole & Bailey, Inc.

Sunday, September 22
1:15 pm – 1:45 pm
Ed Brylczyk
Dole & Bailey, Inc.

2:15 pm – 2:45 pm
Peter Kelly
Anchor Toffee
Guittard Chocolate Company

3:15 pm – 3:45 pm
Jessica Biederman
Four Seasons, Boston
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Use code Newport in the notes section for a special gift
SATURDAY, SEPTEMBER 21, 2019 | 7:00 pm | Rosecliff

Join this French-inspired dinner in the spectacular setting of Rosecliff, modeled after the Grand Trianon, the garden retreat of French kings at Versailles. This exquisite dinner will begin with Calvisius Caviar and Champagne on the Terrace along with passed canapés. Guests will move to the ballroom for an engaging and entertaining 3-course dinner, followed by dessert and cordials on the terrace. Each course will be paired with a fine wine from the French regions of Alsace, Burgundy, Rhône and Bordeaux, and the vintners will educate on each wine, the nuances of the region and the beautiful pairings for each dish. Vive la France!
The Vintner Dinner – *Vive La France*

**Featured Wines**
- 2005 Champagne Charles Heidsieck, Millésimé Brut, Reims
- 2016 Philippe Pacalet, Meursault, Burgundy
- 2016 Marcell Deiss, Rouge, Alsace
- 2017 Château la Nerthe, Châteauneuf-du-Pape, Rhône
- 2016 Cyprès de Climens, Sauternes-Barsac, Bordeaux

**Moderators:**
- Annie B. Copps
  *Cookbook Author, Chef Instructor*
- Robin Kelley O’Connor
  *Wine Specialist*
  RKO Vine Global Wine Consultants

**Featured Chefs**
- Laurent Manrique
  Café de la Presse, Blanc et Rouge, Aquitaine, Herlen Place
  San Francisco, CA
- Robert Sisca
  Bistro du Midi
  Boston, MA
- Anthony Cole
  Chatham Bars Inn
  Chatham, MA

**Featured Pastry Chefs**
- Daniel Skurnick
  Le Coucou
  New York, NY
- Michelle Boland
  Oak + Rowan
  Boston, MA
- Christopher Curtin
  Éclat Chocolate
  Philadelphia, PA
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- Free and unlimited admission to all 11 properties
- Discounted tickets for our specialty tours, The Elms Servant Life and Beneath The Breakers
- 10% discount in our Newport Mansions Stores

By joining today, you will help preserve, protect and present an exceptional collection of house museums and landscapes in one of the most historically intact cities in America.

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GURNEYSRESORTS.COM/NEWPORT
SATURDAY, SEPTEMBER 21, 2019 | 9:00 pm | Forty 1° North

The most talked about After Party in Newport! Kick back and relax on the harbor at Forty 1° North, Newport’s hot spot. Mix and mingle with Festival celebs. Enjoy spirited cocktails, late night bites, special wines, music and dancing under the stars, overlooking the yachts. The party isn’t over yet!

*All attendees must be 21 or over*
Sunday Jazz Brunch

Sunday, September 22, 2019 | 10:00 am | Marble House Terrace

Channel the aristocrats of the 1880s. Join us for Sunday Brunch – the perfect way to leisurely begin your day at the Grand Tastings. Enjoy live jazz, delicious bubbles from Ca’ del Bosco and gourmet dishes prepared by our featured Guest Chefs.

Ticket includes elegant buffet brunch and VIP entry to the Grand Tasting.

Featured Chefs & Sponsors

Laurent Manrique
Café de la Presse, Blanc et Rouge, Aquitaine, Herlen Place, San Francisco, CA

Scott Burnett
Parc, Philadelphia, PA

Maurizio Zanello
Chairman & Founder, Ca’ del Bosco

Christopher Bender
Stoneacre Brasserie, Newport, RI

Jessica Biederman
Four Seasons, Boston, MA

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Four Seasons, Boston, MA
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LE GRAND FROMAGE
Friday, September 20, 2019
The Breakers Stable
10:45 am – 12:15 pm
Take a trip around the globe with an expert selection of artisanal cheeses, each with their own taste, texture, story and sense of place, along with a flight of a wines from a variety of regions around the world.

FLIGHT OF THE OYSTER
Friday, September 20, 2019
The Breakers Stable
11:30 am – 1:00 pm
Join the experts from Midtown Oyster Bar as they educate us on a local oyster varietal that has been farmed in six different locations. Learn about perfect wine pairings for the beautiful bivalves. The lively discussion will be led by wine educator Robin Kelley O’Connor of RKO Vines Global Wine Consultants and Harry Graham of Midtown Oyster.

OLD WORLD WINE – NEW TASTES
Friday, September 20, 2019
The Breakers Stable
1:00 pm – 2:30 pm
Between the Fertile Crescent and the rugged landscapes of Greece lies an area known as the Eastern Mediterranean. The art of fine winemaking originated here over 5,000 years ago, and its producers supplied some of the world’s greatest wines throughout the ancient empires of Egypt, Greece, and Rome.

Join us for an unforgettable experience as we revisit the Eastern Mediterranean to unearth some of today’s more important wines from the areas now known as Israel, Lebanon, and Greece – wines representative of their ancient lands, unforgettable cuisines, and deeply rooted cultural traditions.

IN VINO VERITAS: ITALIAN WINES
Friday, September 20, 2019
The Breakers Stable
2:30 pm – 3:30 pm
Italy is the largest wine producing country in the world. With over 2,000 unique grape varieties across 20 administrative regions and over 2,000 years of history on the topic, Italian culture and cuisine are synonymous with wine. Taste and learn about some of the important Italian wine regions and their unique wines from Barolo to Amarone, Tuscany to Friuli and the always fun wines from Emilia-Romana!
LET THE SUN SHINE IN!
NAPA VS SONOMA
Friday, September 20, 2019
The Breakers Stable
3:30 pm – 4:30 pm
Both legendary wine regions Napa and Sonoma share the sunshine and the stunning California climate. But they have distinguishable differences. Latitude, altitude, soil, proximity to the ocean and the artisanal influence all play a role in creating wines unique to each region. Learn about the wine styles, the subtle nuances and the grape varietals that put these California wines on the world map.

BUBBLES & CAVIAR: AN ITALIAN LOVE AFFAIR
Friday, September 20, 2019
The Breakers Stable
4:30 pm – 6:00 pm
Bubbles and Caviar have long been considered a perfect gourmet match. Taste and learn about two of the world’s most appreciated and luxurious delicacies in this seminar, featuring Calvisius Caviar, one of the finest caviar producers in Italy and the legendary Italian sparkling wine producer Ca’ del Bosco! Discover how the flavors of caviar are beautifully enhanced by the texture of this sparkling wine with its varying degrees of body and dryness. Learn about the history and the underlying magic of the world’s most extravagant tandem indulgence.

OPUS ONE LUNCHEON
Saturday, September 21, 2019
Gold Room, Marble House
11:00 am – 1:00 pm
In 1978 Baron Philippe de Rothschild and Robert Mondavi created a single red wine of absolute quality that would reflect the personality and character of both partners. This trail blazing joint venture began in Napa Valley with its first vintage in 1979. Opus One has since grown to worldwide recognition. Since 2001, Opus One’s wines have been crafted by one winemaker, Michael Silacci. This prestigious vertical tasting, presented by the winery’s senior stateswoman France Posener, will take an in-depth look at the evolution of the winery’s grape growing, winemaking philosophy and expert techniques that all contribute to the beauty that is Opus One.

Featured Wines
Opus One 2005
Opus One 2007
Opus One 2010
Opus One 2015
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We are proud to welcome our team of professional sommeliers who represent the finest restaurants and wine establishments in the Northeast. They will lead the wine service for all events and are available for guidance as you navigate the festival events. Feel free to ask questions and engage in conversation – they are here to educate and to share their expertise and knowledge!

Lauren Daddona, AS  
AP Wine Imports  
Boston, MA

Nick Daddona, AS  
Boston Urban Hospitality  
Boston, MA

Jaimie Puckett  
Mandarin Oriental  
Boston, MA

Dominick Purnomo  
Yono’s  
Albany, NY

Marika Vida, AS  
Vida et Fils Wine Consulting  
New York, NY

Chris Rienteau  
Southern Glazers  
NH

Ryan Robinson  
Craveable Hospitality Group - David Burke Prime  
CT

Sabrina Schatz  
Bobby Flay’s Steak at The Borgata Casino  
Atlantic City, NJ

Alan Freudman  
Gracie’s  
Providence, RI

William Rohlfing  
L’Andana  
Burlington, VT

Joe Hageman  
Cellarology  
Narragansett, RI

Steffen Rasch  
Persimmon  
Providence, RI

Todd Lipman  
Festival Wine Director  
Boston, MA

Allie Nault  
Johnson & Wales  
Providence, RI

Ian Magiros  
MS Walker RI  
RI

Shanley Snyderman  
Atlantic Fish Co.  
Boston, MA

Seth Thomas  
Vinifera Imports  
Boston, MA

Charlotte Berdensey  
Momofuku Ssam Bar  
New York, NY
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MONOGRAM

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In a year celebrating women, we shine a bright light on the lasting impact made by four of our own. From Alice Vanderbilt’s philanthropy, her daughter Gertrude Vanderbilt Whitney’s work as patron, artist and museum founder, to Alva Vanderbilt Belmont’s tireless efforts on behalf of women’s suffrage and her daughter Consuelo Vanderbilt Balsan’s benevolence, we honor the legacy of these extraordinary women.

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