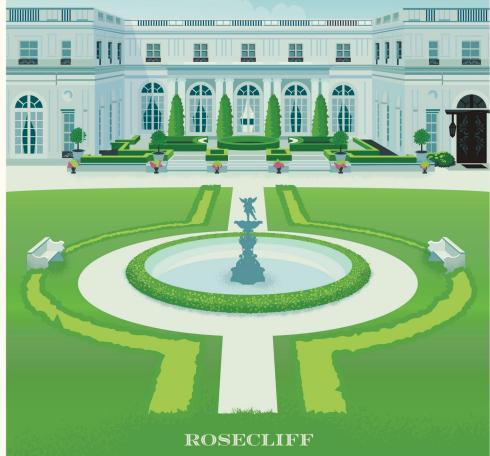


FESTIVAL

SEPTEMBER 19-21, 2025



NEWPORT, RHODE ISLAND

The French Influence in Newport

November 6-7, 2025



Newport symposium

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NewportMansions.org



Welcome

WELCOME TO THE 20TH ANNUAL NEWPORT MANSIONS WINE & FOOD FESTIVAL!

Thank you for helping us celebrate this milestone year for the festival. To make the occasion extra special, we're adding a generous helping of contemporary flair with international Chef Marcus Samuelsson, one of the culinary world's hottest stars. We've also expanded the festival's lineup of events to include a new "Soiree du Vin" tasting event in addition to favorites like the Connoisseurs' Dinner, Vintner Dinner and Sunday Jazz Brunch.



Between these signature festival events, a total of 23 seminars will broaden our understanding and appreciation of fine food, wine and spirits. Participants will explore wines from around the world, an array of spirits and craft beer, the art of charcuterie, the subtleties of caviar and even the joys of foraging wild foods.

The fun continues inside the Tasting Tent, where our Wine & Food sponsors and local dining establishments will serve samples and talk about their offerings.

We are fortunate to have so many sponsors who contribute to the festival's success, many of them year after year. You will see their names and logos throughout this booklet. The Newport Mansions Wine & Food Festival also benefits from the expertise and hard work of Wine Director Matthew MacCartney and Culinary Director Chef Kevin Des Chenes.

Did you know your ticket purchase reaches far beyond this weekend's festival? This event supports The Preservation Society of Newport County's work to preserve a remarkable collection of 11 historic properties that are vital to Newport's tourism economy. We hope you will enjoy the festival and plan to join us again next year.

Cheers and bon appétit!

Trudy Coxe

CEO & Executive Director

The Preservation Society of Newport County





Connoisseurs' Dinner

THURSDAY, SEPTEMBER 18, 2025 | 7:30PM | MARBLE HOUSE







Chef Kev D

Join us for an intimate culinary and wine experience, a celebration of legacy, craftsmanship and the art of fine wine. We are honored to welcome Carissa Mondavi, granddaughter of the legendary Robert Mondavi, as our special guest for the evening. Carissa will share the extraordinary story of her family's multigenerational winemaking journey, from Robert's groundbreaking vision to her father Tim Mondavi's founding of Continuum Estate, and the next generation's passion through RAEN Winery, led by her brothers Carlo and Dante Mondavi.

The evening opens with a brilliant flourish: the unmistakable sparkle of Krug Champagne, setting the tone for what's to come. Throughout the night, a thoughtfully curated multicourse menu will be paired with a complementary wine. As a grand finale, guests will enjoy a rare and exclusive Madeira from a private collection — a truly memorable close to a remarkable evening. This intimate gathering promises a night of elegance, flavor and unforgettable moments for discerning palates.





RAEN



The Vintner Dinner: A Chef Collaboration hosted by Marcus Samuelsson

FRIDAY, SEPTEMBER 19, 2025 | 7:00PM | ROSECLIFF

Guest emcee: Will Gilbert, Co-Host of "The Rhode Show"





Marcus Samuelsson

Mariano Buglioni

Get ready for an unforgettable night at the 2025 Newport Mansions Wine & Food Festival Vintner Dinner, where culinary artistry meets world-class wine — all under the guidance of the legendary **Marcus Samuelsson** and our valued sponsors Kobrand Corp. and Buglioni Wines! Each dish will be thoughtfully paired with exceptional wines courtesy of these sponsors, whose world-class selections will elevate every bite and sip.

Set in the stunning Rosecliff Ballroom, this elegant dinner will be elevated by the presence of **Mariano Buglioni**, a third-generation winemaker. This evening promises an unforgettable culinary experience of wine and food in an atmosphere of timeless elegance.

Marcus Samuelsson is an acclaimed chef, restaurateur, author and television personality, celebrated for his vibrant, globally inspired cuisine. Born in Ethiopia and raised in Sweden, Samuelsson rose to international fame with his Harlem restaurant Red Rooster, which has become a culinary and cultural landmark. An eight-time James Beard Award winner and familiar face on shows like "Top Chef Masters," "Chopped" and "No Passport Required," Samuelsson is known for his passion for blending diverse culinary traditions and his commitment to community and storytelling through food.

Chef Samuelsson will open the evening with a signature first course, setting the tone for a night of extraordinary dishes.



The Vintner Dinner: A Chef Collaboration hosted by Marcus Samuelsson continued

You'll also savor the culinary creations of:



CHEF KEVIN DES CHENES

Chef Kev D is a celebrated private chef to the stars and a charismatic fan favorite thanks to his appearances on "The Today Show," "Beat Bobby Flay" and as a finalist on "The Great Food Truck Race." With over 25 years in hospitality — including executive chef roles at 156 Bistro, Centro Martini and Washington Square Tavern — he's built a reputation for culinary

excellence and creativity.



CHEF TERENCE FEURY

Executive Chef of Ocean House with more than 25 years in the industry, Feury honed his craft at prestigious establishments such as Le Bernardin in New York City, and led top-tier kitchens like Forty 1° North, Fork and Striped Bass in Philadelphia, Tavro 13 in New Jersey and The RitzCarlton in Washington, D.C. He's been recognized with honors like Best Chef by Philadelphia

Magazine, a James Beard Best Chef: MidAtlantic finalist, and multiple RisingStar awards, including one from Restaurant Hospitality and another from StarChefs.com.



CHEF ADAM YOUNG

Founder and head pastry chef of Sift Bake Shop, Young previously spent six transformative years as Executive Pastry Chef at the prestigious Ocean House. In 2018, he won Food Network's Best Baker in America and was named CT's Best Pastry Chef. Young is also an author — having published "Adam Young's Sift Cookbook" — and a familiar face on the Food Network

as a guest judge on shows like "Holiday Gingerbread Showdown" and "Chopped Sweets."

Welcome Cocktail – Lucano Spritz, Medici Ermete Lambrusco

Buglioni Wines

2023 Lugana Gabriella

2020 Ripasso Valpolicella Classico Superiore Il Bugiardo

2019 Amarone Classico della Valpolicella Il Lussurioso

2019 Buglioni Recioto













In Conversation with Chef Marcus Samuelsson

SATURDAY, SEPTEMBER 20, 2025 | 4:30 PM - 6:30 PM | ROSECLIFF

World-renowned Chef Marcus Samuelsson takes the stage in the Ballroom at Rosecliff for an inspiring conversation during our festival weekend. Chef Samuelsson will share stories from his remarkable culinary journey, his distinctive approach to flavor and culture, and how food serves as a powerful tool for connection and community. As you enjoy the conversation, delight in a delicious tasting plate and wine pairing designed to complement the moment. Be sure to arrive at least an hour before the session starts to spend some time exploring the Tasting Tent on the front lawn of Rosecliff, where you'll sample wines and tasty bites to set the stage for this extraordinary opportunity to hear Chef Samuelsson's stories and insights.







Marcus Samuelsson

Soirée du Vin: Tastings and Small Plates

SATURDAY, SEPTEMBER 20, 2025 | 7 PM – 9 PM | MARBLE HOUSE

This unforgettable evening is a must-attend reception for lovers of wine, food and historic beauty. Experience the grandeur of Marble House, an architectural masterpiece and one of Newport's most iconic museum properties. Sip on selected wines and spirits while enjoying an array of savory and sweet small plates, artfully prepared by celebrated local chefs. As you mingle with fellow guests, explore the magnificent first-floor rooms and linger on the outdoor terrace, where live music and beautiful views will set the perfect tone for an evening of elegance. Reserve your tickets now for this dazzling new addition to the Newport Mansions Wine & Food Festival weekend!

Newport Vineyards - Chef Andy Teixeira CHS Wagyu CKD Productions

L'Ocean Yagi Noodles - Chef Basil Yu Sift Bakery





























AMELIA CHARDONNAY 2023 AMELIA PINOT NOIR 2023

95pls James Surkling

94pts Robert Fischer's Wine Advocate

> 92pts Wine Spectator

92pts



95pts James Suckhag

94_{pls} Rabert Parker's Wine Advocate

92pts Ware Speciator

92_{pts}









Savor & Swing: A Chef-Paired Jazz Buffet Brunch

Presented by Santa Margherita Wines

SUNDAY, SEPTEMBER 21, 2025 | 10 AM - 12 PM | ROSECLIFF

Experience the perfect harmony of flavor and rhythm at the Jazz Buffet Brunch at Rosecliff, one of Newport's most iconic Gilded Age mansions. As live music from a jazz quartet fills the elegant ballroom, guests can indulge in a delicious brunch buffet curated by regional chefs. Enjoy the wines from Santa Margherita, our longtime sponsor, as you enjoy the company of fellow food lovers in a setting as grand as the experience. After brunch, don't miss the chance to stroll out to the Tasting Tent on the front lawn, where the festivities continue with additional wine and spirits samplings offered by our event sponsors and local eateries.



Chef Kev D CKD Productions & **Newport Mansions** Author, Beyond My Chef Coat Beat Bobby Flay, Food Network Great Food Truck Race, Food Network Today Show, NBC



Chef Jen Lazzarini L'Ocean Eats MasterChef Season 2 Champion Beat Bobby Flay Champion



Chef Justin Rexroad James Beard BBP Culinary Fight Club



Chef Josh Berman Little Fish IB Cuisine











Festival Seminar Series

Wine Director and Moderator, Matthew MacCartney

Tasting Plates are generously provided by D'Artagnan and Alexian Pâté for all wine seminars. D'Artagnan is the nation's premier specialty food distributor and leading purveyor of foie gras, game meat, organic poultry, pâtés, sausages and smoked delicacies in the nation. Established in 1985, D'Artagnan has been at the forefront of the farm-to-table movement and has a strong reputation with four-star restaurants that have D'Artagnan products on their menus.





FRIDAY, SEPTEMBER 20, 2024

BOUTIQUE WINERIES FROM AROUND THE WORLD

Friday, September 19, 2025 | 11 am – 12 pm Presented by Jonathan Hetz, Quigley Fine Wines Embark on a global journey of flavor with a curated wine-tasting seminar by Quigley Fine Wines showcasing selections from boutique wineries around the world. Explore distinctive terroirs, uncover hidden gems and expand your palate with every sip.

2020 Clos Saint Sébastien Inspiration Minerale 2023 Caldeira Barrel Select Chardonnay 2020 Bodegas Fuentenarro Esenzias 2018 Elio Filippino Barbaresco Riserva 2023 Pipevine Napa Valley Cabernet 2019 Chateau Guibeau "Noe"





THE ART OF CHARCUTERIE

Friday, September 19, 2025 | 11:30 am -12:30 pm

Sponsored by D'Artagnan and presented by Matthew Foley

Indulge in the art of charcuterie with a handson tasting experience featuring premium meats and cheeses from D'Artagnan — renowned for their farm-to-fork excellence. Discover expert tips, elevate your grazing board skills and enjoy perfectly paired wines throughout this flavorful seminar. Wine Tasting presented by Natalie Volpe







SAVOR THE WINES OF SPAIN

Friday, September 19, 2025 | 12 pm - 1 pm Sponsored by Gonzalez Byass USA and presented by Mark Raymond Savor the bold, vibrant flavors of Spanish wines, where each sip tells a story, infused with the country's signature flair and passion.

Vilarnau Brut Organic NV - Organic Cava Tio Pepe en Rama 2025 - Classic Sherry Pazo de Luzcos Albarino 2024 - Rias Biaxas Beronia Rioja Reserva 2020 - Rioja Alta Dominio Fornier Reserva 2016 - Ribera del Duero Gonzalez Byass VORS "Noe" - PX Sherry





MARKY'S CAVIAR TASTING: LUXE BITES. EXPERT INSIGHTS WITH BUBBLES OF BRITAIN PAIRING.

Friday, September 19, 2025 | 1 pm - 2 pm Presented by Nadya Zheleznyak and Egor Aslanov, Marky's Caviar, and Kate Hamrick Foskett, Bubbles of Britain Delight in an indulgent and enlightening seminar that embodies Marky's mission: to make rare, world-class caviar feel personal, exhilarating and unforgettable, gracefully paired with the effervescence of Britain's finest sparkling wine from Bubbles of Britain, presented by Kate Hamrick Foskett.







Elaine M. - Resident since 2023

At Benchmark Senior Living, connections with friends, programs in which to learn new things, and personalized support when needed all help seniors connect to what matters most. On average, our residents experience 19 daily interactions with our associates—moments that come together over chef-prepared meals in the dining room, during community concerts, in one of our spacious living areas or even just chats in the hallway.

As the leading senior living provider in the Northeast with over 65 communities, Benchmark is proud to be a sponsor of the Newport Mansions Wine & Food Festival and showcase our delicious, artfully prepared cuisine.



Get in touch to learn more about life at Benchmark.
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FRIDAY, SEPTEMBER 19, 2025

FROM BUBBLES TO BORDEAUX: A JOURNEY THROUGH FRANCE, ITALY & CALIFORNIA

Friday, September 19, 2025 | 1:30 pm - 2:30 pm Presented by Elyse Kudo, Vice President Vigneron Collection by Jackson Family Wines Journey through the iconic regions of France, Italy and California as you explore the art and elegance of bubbles and Bordeaux varietals. This guided tasting will showcase the nuanced expressions of classic Bordeaux grapes, alongside thoughtfully selected sparkling wines that highlight each region's unique terroir and winemaking traditions. This seminar offers a sophisticated look into the harmony of varietals and effervescence.

Champagne Henriot Brut Souverain & Champagne Henriot Blanc de Blanc Chateau Lassegue, Anakota Knights Valley Cabernet Sauvignon/Cabernet Franc, Tenuta di Arceno Valadorna





A PINOT NOIR GRAND TOUR PRESENTED BY JAIMIE PUCKETT

Friday, September 19, 2025 | 2 pm – 3 pm Take a captivating journey with wine expert Jaimie Puckett through the world of Pinot Noir, exploring its signature elegance and diverse expressions from renowned regions. Discover the nuances that make this grape a favorite among wine lovers, with tastings that highlight its delicate balance of fruit, earth and spice.

Bergstrom "Cumberland Reserve" Pinot Noir Faiveley Mercurey Vieilles Vignes Ken Wright "Carter" Pinot Noir Louis Latour Marsannay Rouge Dumol Wester Reach Pinot Noir Long Meadow Ranch Anderson Valley Pinot Noir









CONCHA Y TORO FROM VINEYARD TO BLOCK: THE ART OF PRECISION TERROIR IN CHILEAN WINEMAKING

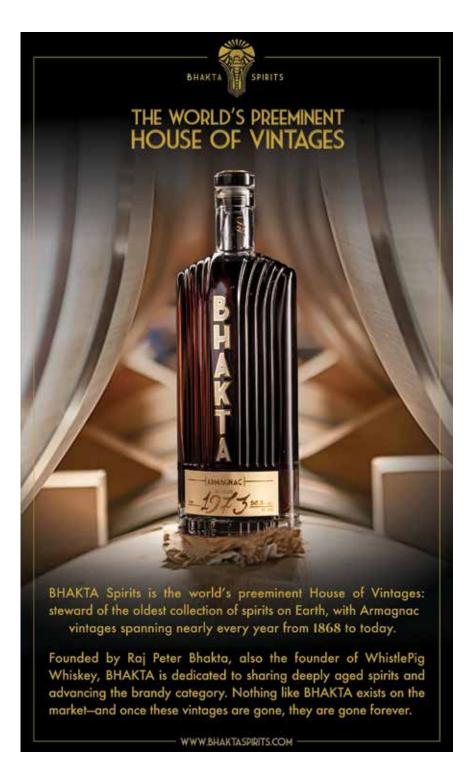
Friday, September 19, 2025 | 3 pm - 4 pm Presented by Justin Stone

Discover how Chile's most iconic terroirs reveal their truest expression when viticulture goes beyond the vineyard to the micro-parcel level. Hosted by Viña Concha y Toro, the country's largest and most innovative estate grower, this seminar will explore how deep land ownership and advanced block-by-block farming techniques unlock a New World precision traditionally associated with Old World regions. Guests will be guided through a curated tasting of estate-grown, single-vineyard wines from the acclaimed Amelia and Terrunyo collections.

Amelia Chardonnay - Quebrada Seca Vineyard, Limarí Valley (specific block TBD) Amelia Pinot Noir – Quebrada Seca Vineyard, Limarí Valley (specific block TBD) Terrunyo Sauvignon Blanc - Los Boldos Vineyard, Casablanca Valley (specific block TBD) Terrunyo Carmenère – Peumo Vineyard, Cachapoal Valley (specific block TBD) Terrunyo Cabernet Sauvignon - Pirque Vineyard, Maipo Valley (specific block TBD)









FRIDAY, SEPTEMBER 19, 2025

A VOYAGE THROUGH WHALERS BREWS

Friday, September 19, 2025 | 3:30 pm - 4:30 pm Embark on a flavorful voyage with Whalers Brewing Company, where every glass is a new adventure. From the beloved flagship brew to bold and breezy seasonal creations, you will discover the full range of their craft. Whether you're a seasoned beer lover or a curious first taster, there's something delicious waiting to be discovered.

Whalers Rise APA - 5.5% Whalers Muse NEIPA - 7% Whalers East Coast IPA - 6.5% Whalers Drift Blueberry Lemon Hard Seltzer - 4.5% Whalers Drift Cucumber Lime Hard Seltzer - 4.5%





RUM DECODED: UNDERSTANDING STYLES **AND GI AUTHENTICITY**

Friday, September 19, 2025 | 4 pm - 5 pm Rosecliff Dining Room

Presented by Ben Jones, Managing Director, Spiribam USA

Unlock the complexities of rum. This session demystifies rum styles and Geographic Indications (GI), showcasing what defines authenticity. Experience an expert-led tasting featuring Chairman's Reserve Rum, Rhum Clément and Rhum J.M.

Rhum Clement Canne Bleue Rhum Clement VSOP Rhum JM Terroir Volcanique Rhum JM Vintage

Chairman's Reserve Legacy

Chairman's Reserve Original Chairman's Reserve The Forgotten Casks Chairman's Reserve 1931



2026 **NEWPORT MANSIONS** WINE & FOOD FESTIVAL

SEPTEMBER 18 - 20, 2026

Become a Preservation Society member & receive early access to purchase 2026 Wine & Food Festival tickets prior to general public.











SATURDAY, SEPTEMBER 20,2025

A TASTE OF VALPOLICELLA: BUGLIONI ORGANIC VINEYARDS "WHAT THE COOL KIDS ARE DRINKING NOW"

Saturday, September 20, 2025 | 11 am - 12 pm Presented by Mariano Buglioni

Journey to the heart of Italy's Veneto region with this tasting of wines from Buglioni Organic Vineyards. Family-owned and operated for three generations, Buglioni produces 100% estate-grown, estate-bottled wines from 153 acres of certified organic vineyards nestled in the prestigious Valpolicella Classico zone. Discover the elegance, purity and passion behind every pour as you explore a lineup that beautifully reflects the land, legacy and organic commitment of one of Valpolicella's most respected producers.





Mariano Buglioni

THE LEGACY OF HARDY: AN EXCLUSIVE COGNAC JOURNEY

Saturday, September 20, 2025 11:30 am - 12:30 pm

Presented by Bénédicte Hardy, fifth generation of the renowned Hardy Family

Join us for an immersive exploration of the world of Cognac. This seminar offers a deep dive into the history and heritage of the Cognac category, followed by an intimate tasting of Hardy's rare and exceptional eaux-de-vies. Discover what makes Cognac an enduring symbol of craftsmanship and luxury through the expertise of one of its most celebrated ambassadors.

Hardy Cognac XO Rare Cognac Hardy Noces d'Argent Cognac Hardy Noces d'Or Cognac Hardy Noces de Perle Cognac Hardy Noces de Diamant



WILD & FORAGED: A CULINARY JOURNEY WITH WINE TASTING BY MARIA CHIANCOLA

Saturday, September 20, 2025 | 12 pm - 1 pm Presented by Chef Nina Quirk, Benchmark and Maria Chiancola, Newport Wine Cellar Discover the rich flavors of nature's bounty gathered through the art of ethical foraging as you learn about wild foods deeply connected to their place, seasonality and sustainable practices. Experience these unique ingredients brought to life through bites perfectly paired with wines that enhance their natural essence.





BASIL HAYDEN BOURBON TASTING

Saturday, September 20, 2025 | 1 pm – 2 pm Experience the smooth, rich flavors and subtle spice that make this bourbon a standout. Perfect for both bourbon enthusiasts and curious newcomers. Raise your glass and savor every sip in a stunning setting.





ALMA DEL JAGUAR TEQUILA: DRINK **BOLDLY. PROTECT WILDLY**

Saturday, September 20, 2025 1:30 pm - 2:30 pm

Presented by Joe Nemchek, Alma del Jaguar Partner Dive into the bold and distinct flavors crafted through traditional production methods. Discover how every bottle supports a powerful mission: protecting the majestic wild jaguars of Mexico. This will be a spirited experience celebrating exceptional tequila and meaningful conservation.





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SATURDAY, SEPTEMBER 20,2025

A TALE OF TWO FRENCH TREASURES: **DELAMAIN COGNAC & ARMAGNAC** LARRESSINGLE

Saturday, September 20, 2025 | 2 pm - 3 pm Enjoy a spirited tasting adventure as we dive into two of France's finest brandies. Discover the elegance of Delamain Cognac and the rustic charm of Armagnac Larressingle — each with its own story, style and unforgettable flavor.





TOUR THE WINES OF PORTUGAL

Saturday, September 20, 2025 | 3 pm - 4 pm Presented by Chris & Nelly Saraiva, Brands of Portugal – Worth the Conversation Embark on a flavorful journey through Portugal's diverse wine regions as you taste a curated selection that showcases the country's unique grapes, rich traditions and bold styles. Perfect for wine lovers eager to explore the vibrant spirit of Portuguese winemaking. Join Chris and Nelly Saraiva, Co-founders of Brands of Portugal, a Rhode Island based national importer, as they take you on a journey throughout six different wine regions of Portugal. Experience the Old World through a new lens as they share the stories behind small, family-run wineries that pay respect to tradition and infuse innovation all while keeping sustainability at the forefront. Travel from the volcanic island of Pico to the sun-drenched Algarve then to the peaks and valleys that is the Douro and so much more. The itinerary is set, no passport is required, Portugal awaits!

Featured Wine Producers: Picowines (Cooperativa Vitivinicola Da Ilha Do Pico) Torre de Palma Quinta dos Santos Quinta do Piloto Quinta da Pedra Alta Quinta da Alorna





ARMAGNAC: THE LAST GREAT UNDISCOVERED SPIRIT

Saturday, September 20, 2025 3:30 pm - 4:30 pm

Presented by Jennifer Lagor, BHAKTA Spirits Concierge, and Leo Gibson, Co-founder and Proconsul

BHAKTA Spirits, brought to you by Raj Peter Bhakta — also the founder of WhistlePig — is the owner of the oldest, rarest and most exquisite single-vintage spirits across Armagnac, whiskey, rum and beyond.









Perchance Estates crafts wines from Napa Valley's most coveted vineyards made by 100 point winemaker, Mike Smith.

2023 Cabernet Sauvignon Napa Valley Beckstoffer Zo Kalon Vineyard₎





SUNDAY, SEPTEMBER 21, 2025

JOSEPH PHELPS MASTER CLASS

Sunday, September 21, 2025 | 1 pm - 2 pm

Presented by John Sorice

Explore the depth and elegance of Phelps Napa Valley Cabernet, the finesse of Phelps Pinot Noir and the legendary Phelps Insignia, a true benchmark in California winemaking.

2021 Insignia

2022 Freestone Pinot Noir

2022 Napa Valley Cabernet Sauvignon

2022 Insignia





SIP HAPPENS: DISCOVER THE WINES OF THE FINGER LAKES

Sunday, September 21, 2025 | 2 pm - 3 pm Presented by Elisa Wybraniec

Get ready to sip, swirl and smile as you explore the hidden gems of New York's wine region. This tasting showcases the unique terroir and rising stars of one of America's most exciting wine destinations.

2023 Mo Chuisle Estate Pinot Noir 2023 Aligoté







BIG BEAUTIFUL REDS

Sunday, September 21, 2025 1:30 pm - 2:30 pm

Presented by Jonathan Hetz, Quigley Fine Wines Bold, rich and full-bodied — these reds are here to make a statement. From velvety textures to deep, dark fruit flavors, these wines are guaranteed to steal the spotlight.

2019 Sons of Eden Remus Shiraz 2020 Carmelo Rodero Pago de Valterenna 2019 Chateau Guibeau Grande Reserve 2023 Pipevine Cabernet Franc 2022 Caldeira Cabernet Sauvignon 2019 Domaine St. Sebastien Le Clos







RHONE VALLEY VINEYARDS

Sunday, September 21, 2025 | 3 pm - 4 pm

Presented by Nick Daddona

Take a flavorful trip to the Rhone Valley and discover the diversity, history and charm of one of the world's great wine regions.

M. Chapoutier AOC Côtes du Rhône Blanc Famille Perrin AOC Côtes du Rhône Rosé

E. Guigal AOC Côtes du Rhône Rouge Château Coccinelles AOC Côtes du Rhône Villages Signargues Rouge

Les Cassagnes de la Nerthe AOC Côtes du Rhône Villages Rouge

Domaine Pégau AOC Côtes du Rhône Villages Rouge





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SUNDAY, SEPTEMBER 21, 2025

PROVENCE ROSÉ SEMINAR

Sunday, September 21, 2025 3:30 pm - 4:30 pm Presented by John Sorice

Join this delightful journey through Provence as you taste and explore iconic rosés from Minuty, Château d'Esclans and Galoupet. Whether you're a rosé rookie or a seasoned sipper, this seminar is your passport to pink perfection.

2024 Chateau Minuty Prestige

2024 Chateau Minuty 281

2024 Chateau D'Esclans

2023 Cheateau D'Esclans Les Clans

MINUTY





MY GREATEST PICKS

Sunday, September 21, 2025 | 4 pm - 5 pm Presented by Matthew MacCartney, Festival Wine

Our Festival Wine Director shares his top five favorite wine selections of the weekend. Handpicked for their character, quality and story, each wine reflects MacCartney's expert palate and passion for exceptional wine. Don't miss this exclusive insider tasting!

Mirabella Franciacorta Satén Artelium English Sparkling Wine Sentium Sauvignon Blanc by Continuum Estate Tenuta Garetto, Derthona Timorasso Concha y Toro, Carmin de Peumo, Carménère











Restaurant Program

Presenting Sponsor



Member FDIC



THURSDAY, SEPTEMBER 18, 6 pm **Quigley Fine Wines Dinner** at 41° North

41° North - The Grill 351 Thames Street, Newport, RI

Join us for a special evening with Quigley Wines, named "Best Small Family Importer in the World." Enjoy a curated five-course dinner paired with organic sustainably produced wines from familyowned vineyards around the globe. Wines include 2024 Bodega Del Abad Come Bueno Rose, 2023 Bluebell Oregon Chardonnay, 2022 Clos Galena Crossos Priorat, 2018 Clos St. Sebastien Marine, 2023 Jewel Flower Rockpile AVA Cabernet.

1st Course Oyster & Caviar 2nd Course Scallop & Walnut Truffle 3rd Course Soup & Tiny Toast Curry Butter 4th Course Wagyu & Oxtail 5th Course Chocolate & Spice

Reservations 401-846-8012 or click here





FRIDAY, SEPTEMBER 19, 5:30 pm Viña Concha y Toro Dinner at Cara A celebration of Terroir, Time & Taste

5:30 - 6:00 pm Canape Pairing 6:30 - 8:30 pm 5 Course Tasting Menu

Cara at The Chanler at Cliff Walk 117 Memorial Boulevard, Newport, RI

Join us for a one-night-only culinary experience in collaboration with the Luxury Brands of Viña Concha y Toro. This immersive five-course tasting menu highlights the artistry of the culinary team alongside a curated selection of exceptional wines from Chile, Argentina, and California. Each course is thoughtfully composed to reflect the character of its pairing, from the bold complexity of Chilean Cabernet Sauvignon to the vibrant spirit of Mendoza Malbec and the sunlit elegance of California's reds and whites.

Reservations 401-847-2244 or click here

Restaurant Program continued



FRIDAY, SEPTEMBER 19, 6 pm Perchance Wine Dinner at Beech Restaurant Beech Restaurant

13 Narragansett Avenue, Jamestown, RI

Perchance Wines paired with four-course menu First Course Late Summer Harvest Salad/2023 Sauvignon Blanc, Beckstoffer Melrose Vineyard.

Second Course Summer Succatash, Greilled Corn Puree, Lemon Beurre Blanc/2022 Chardonnay, Beckstoffer Carneros Lake Vineyard

Third Couse USDA Prime NY Strip/2023 Cabernet Sauvignon, Beckstoffer To Kalon & 2023 Cabernet Sauvignon, Beckstoffer Georges III, Finish with a Chocolate Tasting

Reservations 401-560-4051



FRIDAY, SEPTEMBER 19, 6 pm Quigley Fine Wine Dinner at One **Bellevue Restaurant**

One Bellevue Restaurant at The Hotel Viking

1 Bellevue Avenue, Newport, RI

The Wine & Food Festival dinner inspired by Chef Christian Ruffasto offers a delightful celebration of culinary artistry and world class wines showcasing innovative dishes crafted in Ruffasto's signature style, paired with a curated selection of Quigley Fine Wines by Wine Expert, Jonathan Hetz.

Reservations 401-848-4824 or click here



SATURDAY, SEPTEMBER 20, 7 pm Alma del Jaguar Tequila Tasting and Tapas Brenton Hotel - The Rooftop

31 America's Cup Avenue, Newport, RI You are cordially invited to an exclusive tequila

and chef-inspired tapas pairing event, proudly featuring Alma del Jaguar Tequila. Alma del Jaguar Tequila, recognized with multiple awards, is estate cultivated and distilled at NOM 1414, offering an exceptional tequila experience.

Reservations 401-849-3100 or click here









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Delamain

 ${\it Learn\ more\ about\ Delamain\ here:} \\ www.kobrandwineandspirits.com$

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AS A WORLD-RENOWNED

SPIRIT ...



Learn more about Delamain here:
www.kobrandwineandspirits.com
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NEWPORTMANSIONS.ORG

Thank You



The Preservation Society of Newport County

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

Grand Cru Sponsors

































Vintner Sponsors































































HERITAGE





RESTAURANT GROUP

The Heritage Restaurant Group delivers exceptional dining experiences rooted in quality, service, and community. We specialize in acquiring and revitalizing beloved restaurants—preserving their history, recipes, and local ties for future generations.

Every great restaurant tells a story. We honor these legacies by blending tradition with smart, modern operations, enhancing both their charm and guest experience.

Our team of culinary and hospitality experts is passionate about restoring and celebrating iconic establishments—from classic diners to historic fine-dining spots. We don't just manage restaurants—we steward legacies and create spaces where tradition and hospitality thrive.



WE LOOK FORWARD TO SERVING YOU AT OUR RESTAURANTS & FOOD TRUCKS!







Featured in the Tasting Tent

196 Vodka Seltzer

Alexian Pâté

Amelia Wines

Alma del Jaguar Tequila

Basil Hayden Bourbon

Benchmark

Bhakta Spirits

Botegga Bocconi

Brands of Portugal

Chairman's Reserve Rum

Concha y Toro

D'Artagnan

Delamain Cognac

Fortune Fish & Gourmet

Gonzalez Byass

Heritage Restaurant Group

Jackson Family Wines

Kobrand

Marky's Caviar

Mirabella Franciacorta

Mystic Coffee

Newport Chowder Company

Newport Craft Beer

Newport Harbour Resort

Newport Wine Cellars

Perchance Wines

Quigley Fine Wines

Sakonnet Vineyards

Hardy Cognac

Spiribam (spirits)

TRE MONTI Wines

Trifecta Wines

Yagi Noodles, Chef Basil Yu







#PhaseOutPlastic



@NaturalTableware



(f) Natural Tableware USA





2025 Newport Mansions Wine and Food Festival Sommelier Team

Matthew MacCartney - Festival Wine Director

SOMMELIERS

Ash Anderson

Danielle Bergeron

Justin Bothur

Gianpaolo Cefaliello

James Eden

Cameron Gagnon

Matthew Gant

Ryan Kenny

Dylan Kesson

Britney LeBelle

Ian Magiros

Craig Osborne

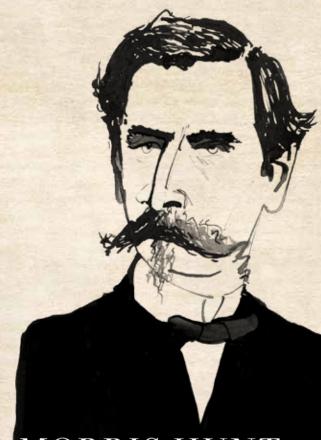
Ali Alejandro Quero

Cassandra Tondreault

Lourdes Woolfson-Wright

Elisa Wybraniec





RICHARD MORRIS HUNT In a New Light

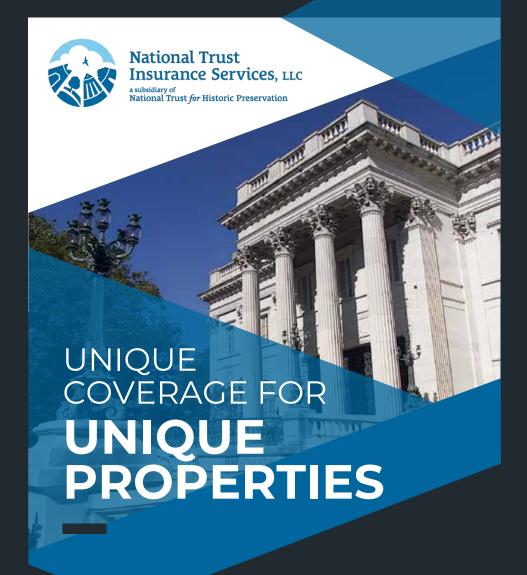
THROUGH NOV 2, 2025

Exhibition included with Rosecliff admission

ROSECLIFF, NEWPORT, RI







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