



TASTE OF VAIL
elevate your palate

Schedule of Events 2022

Wednesday, April 6, 2022

Niman Ranch Iberian Duroc Hog Butchering \$75.00

Wednesday April 6, 2022 | 11:30 am - 12:30 pm | Grand Hyatt Kitchen

Niman Ranch Iberian Duroc Hog Sustainability at its best: Join Niman Ranch, as they show us how to utilize the entire hog. Master Butcher will take us through the process.

Debut of Rosé 22 \$85.00

Wednesday April 6, 2022 | 3:00 pm -6:00 pm | The Lodge at Vail

Come experience just released 2021 Rosés for the first time at the 2022 Debut event! The event will have over 100 Rosé varietals to try. Rosé wine is the liquid component of the much-celebrated lifestyle of Mediterranean France. It is just recently enjoying similar recognition in the US. As a category, Rosé wines embrace an immense diversity of styles and flavors, especially if you include sparkling Rosés. From Semi sweet to off-dry to bone-dry (very dry), they are startling, refreshing and immensely seductive. "Gulpable" if you will.

Ludwig Wine Dinner with Rebekah Wineburg, winemaker from Quintessa winery \$200.00

Wednesday April 6, 2022 | 5:30 pm -7:30 pm | Ludwig Restaurant, Sonnenalp

Please join us on April 6th at 5:30pm in the Ludwigs Restaurant located at the Sonnenalp hotel for a dining experience with Rebekah Wineburg, Winemaker at Quintessa Winery. Four wines will be poured at the event. There will be food action stations prepared by Sonnenalp's Executive Chef Joshua Marshall. Price is \$200/per person. Tax and gratuity extra.

Thursday, April 7, 2022

Chardonnay Two Ways with Jason Hunter, Lemon Rock Sommelier \$75.00

Thursday April 7, 2022 | 1:30 pm -2:30 pm | Grand View Lionshead, Vail View Room, Lionshead, Colorado

Jason Hunter (Lemon Rock Sommelier) Jackson Holstein (Granville Wine Co) come together to speak to you and have a comparative tasting of two chardonnay Winemaking approaches, Reductive Vs Oxidative.

Reductive winemaking is when a winemaker takes extra steps to limit the amount of oxygen a wine has exposure to. Oxidative wines are wines that have been deliberately exposed to oxygen during the winemaking process.

Quri Vodka Presents Niman Ranch Pork Challenge & Après Tasting \$85.00

Thursday April 7, 2022 | 3:00 pm -6:00 pm | Streets of Vail

Enjoy one of Vail's favorite events Thursday, April 7, 2022. The Quri Vodka Presents Niman Ranch Pork Challenge & Après Tasting: a true Après Party. Sample an array of dishes, courtesy of the Vail Valley's finest chefs and guest chefs. In the theme of "Life Beyond Chardonnay, Cabernet, and Merlot" Taste of Vail's participating wineries will be showcasing wines of a wide array of varietals that include Riesling, Sauvignon Blanc, Pinot Noir, Shiraz, and Zinfandel.

This event will happen in rain, snow or shine, so be prepared for any Rocky Mountain weather. This ticket includes both food and wine tastings.

Napa Rocks \$80.00

Thursday April 7, 2022 | 6:00 pm -7:00 pm | Sonnenalp Banquet Room

Napa Valley Terroir & Soil Seminar. Join Rebekah Wineburg from Quintessa Winery for an informative discussion on Napa Valley Terroir and how it influences the varietals grown there, specifically Cabernet Sauvignon.

Friday, April 8, 2022

Mountain Top Tasting 2022 \$220.00

Friday April 8, 2022 | 12:00 pm -2:30 pm | Eagle's Nest

Join Taste of Vail for the crème de la crème of outdoor tastings. Held at 10,350 feet above sea level, this event offers spectacular mountain vistas accompanied by gourmet food, beer, wine, and spirits. Snow or shine this is an event not to be missed. Please use your ski pass if you have one. If not, foot passes will be provided.

This event will happen in rain, snow or shine, so be prepared for Spring weather in the Rocky Mountains.

A Taste of Colorado's Governor Cup Collection \$75.00

Friday April 8, 2022 | 3:00 pm -4:30 pm | Grandview Room in Lionshead, Vail

Did you know that Colorado has over 160 wineries and that Wine Enthusiast Magazine named Colorado a top wine destination in 2018? This seminar will allow you to learn about our state's AVAs and taste the outstanding wines selected for the 2021 Governor's Cup Collection, ranging from traditional grapes to innovative styles.

Come enjoy tasting

Carboy Native Fizz Blanc (Grüner Veltliner sparkling)

Continental Divide Gewürztraminer

Bonacquisti Tempranillo

Bookcliff Graciano

Whitewater Chambourcin

Carboy Petite Pearl

Friday, April 8, 2022

Root & Flower Flight Night with Sean Capiaux and O'Shaughnessy

Friday April 8, 2022 | 4:00 pm -12:00 pm | Root & Flower, Vail CO

Root & Flower is offering a flight from Capiaux Cellars and O' Shaughnessy Estate Winery. This will be available anytime from 4 pm- midnight.

Saturday, April 9, 2022

Sturia Caviar Seminar with Champagne Tribaut \$100.00

Saturday April 9, 2022 | 10:30 am -11:30 am | Grand View Room, Lionshead, Colorado

Join us in enjoying the classic pairing of champagne and caviar.

Discover the world of caviar, or, if you are already a connoisseur, expand your gastronomical horizons. Each Sturia Caviar is created in the traditional method, and is completely unique: with each grain carefully selected to enhance and delight your experience. The variety and creativity of Sturia Caviar has won recognition from the world's most celebrated chefs.

Come experience how the delicious salty taste of Sturia Caviar, the leading French caviar producer, is beautifully enhanced by and perfectly paired with Champagne Tribaut

A family owned and run Champagne winery since 1929, specializing in oak-aged champagnes from their vineyards in Romery, near Epernay, in the heart of Champagne.

La Croix Yoga at Gravity Haus Vail \$10.00

Saturday April 9, 2022 | 11:00 am -12:00 pm | Gravity Haus Vail

Join us at Gravity Haus for LaCroix Yoga. The class will incorporate simple flowing sequences to warm up the body, as well as slower paced movements focusing on alignment, strength, balance, and flexibility. This class is appropriate for anyone of any age, shape or size. No experience or flexibility required.

Riedel Comparative Wine Glass Workshop \$80.00

Saturday April 9, 2022 | 12:30 pm -1:30 pm | Lodge at Vail Ballroom

We have all sipped wine out of a not-so-glamorous vessel. Think about casual restaurants and outdoor picnics. Sometimes the plastic cup or cheap chalice is unavoidable, but come see at the Riedel Comparative Wine Glass Workshop how much a glass can change the aroma, taste and overall experience of a wine.

"Riedel glassware is a vessel that will help to enhance wine when it's in its right glass", says Shelley Sale, a Riedel ambassador for the state of Colorado.

After the seminar concludes, you will take home your very own Riedel glass kit.

Join us when we taste wines and compare.

Illumination Sauvignon Blanc

Ferrari Carano Tre Terre Chardonnay

Sonoma AVAs \$80.00

Saturday April 9, 2022 | 2:30 pm -3:30 pm | The Sebastian

An American Viticultural Area is a designated wine grape-growing region in the United States, providing an official appellation for the mutual benefit of wineries and consumers. Winemakers frequently want their consumers to know about the geographic pedigree of their wines, as wines from a particular area can possess distinctive characteristics. Consumers often seek out wines from specific AVAs, and certain wines of particular pedigrees can claim premium prices and loyal customers. If a wine is labeled with an AVA, at least 85% of the grapes that make up the wine must have been grown in the AVA, and the wine must be fully finished in the state where the AVA is located.

There are six AVA's in Sonoma: Dry Creek Valley, Alexander Valley, Knights Valley, Chalk Hill, Russian River Valley, and Green Valley.

2022 Grand Tasting \$240.00

Saturday April 9, 2022 | 5:00 pm -8:00 pm | Hythe, Vail

Experience Vail's premier wine and food tasting. Taste of Vail's annual decadent and unparalleled wine and culinary spectacle. The evening will include celebrating the 30th Anniversary with the Vail Restaurants and Taste of Vail wineries. Enjoy the culinary delights from local culinary geniuses.

[Download the Taste of Vail app](#)

