



TASTE OF VAIL  
elevate your palate

## **Fall Wine and Food Classic Schedule of Events 2019**

*Ticket info at [www.tasteofvail.com](http://www.tasteofvail.com)*

### **Huia Pop-Up at La Tour Restaurant Free Taste, \$12/glass**

***Friday September 20, 2019 | 6 p.m. - 9 p.m. | La Tour Restaurant***

Come sample Southern Hemisphere wine, and chat with the actual winemaker! Huia Winery will be present and provide tastings this Friday, September 21st at the renowned La Tour restaurant! Buy additional glasses of wine for \$12; apps and food available for purchase.

### **Half Day Fly-Fishing with Vail Valley Anglers + Brunch at Vintage \$185**

***Saturday September 21, 2019 | 8 a.m. - 1:30 p.m. | Meet at Vail Information Center inside Vail Village Parking***

Spend a half day wading on the beautiful Colorado river with family and friends, and the experienced Vail Valley Anglers team. From 8 a.m. to noon you will have the opportunity to benefit from Vail Valley Anglers professional guide's personalized instruction - everything from refining casting technique to mastering the basics of fly fishing. Whether you are a seasoned angler or trying it for the first time, it will be a memorable wade trip as you experience the best fly fishing in Colorado. The trout-filled river awaits!

Included in the price of this trip is a rod and reels, flies, terminal tackle, wading gear, transportation and a fishing license. Gratuity is not included, but appreciated. Also included in this amazing fly-fishing excursion is brunch at 12 p.m. at Vintage, a French brasserie-restaurant in Vail. Guests will be able to order select items from their delectable brunch menu paired with Huia wine.

You will meet the Vail Valley Anglers team at Vail Info Center in the Vail Village Parking Structure and will be dropped off after the event at Vintage. This event will happen rain or shine.

*Vail Valley Anglers management and staff has successfully guided fly fishing business in the Vail area for over 25 years. Their professionalism and experience has earned them the premier fly fishing operation in the Vail area. To learn more about their company, visit [here](#).*

**Taste of Vail Bike and Brunch    \$70.00**

**Saturday September 21, 2019 | 9 am - 1:30 pm | Charter Sports at the Arrabelle**

Enjoy the crisp fall air and the beauty of autumn as you pedal on a 12-mile cruise through Vail. The adventure will start and end at Charter Sports in Lionshead.

This Guided bike tour is in partnership with Charter Sports in Lionshead. The price includes bike rental, tour and brunch at Vintage, a French brasserie-restaurant in Vail. You can choose from select items on their delectable brunch menu and apps to share paired with Huia Vineyards wine.

*Please send us your height at [info@tasteofvail.com](mailto:info@tasteofvail.com), so we can ensure you have the best bike for you! Brunch is at 12 p.m. following the bike ride.*

**Berry Picker (Strawberry & Berry) Hike & Brunch    \$55.00**

**Saturday September 21, 2019 | 9:00 am - 12:30 pm | Gondola One in Vail**

Enjoy the fall colors and beauty of nature with an autumn hike followed by brunch on the mountain, featuring wine tastings and education with Southern Hemisphere wines. The Berry Picker Trail is an intermediate hike that winds through wooded areas with picture perfect views of the fall season in Vail. We will meet at Gondola One in Vail and hike for 2 to 2.5 hours (approximately 3.2 miles) one way to Mid-Vail. After working up a sweat, enjoy a brunch paired with Southern Hemisphere wines on the decks of MidVail.

Price includes hike and brunch.

**Learn to Salsa Dance with Dance Instructor Maria Barry & Brunch at Matsuhisa    \$20.00 / \$50.00**

**Saturday September 21, 2019 | 10:00 am - 11:00 a.m. | Gerald Ford Amphitheater  
Brunch 11:30 a.m. - 1:00 p.m. at Matsuhisa**

Come learn how to salsa with Maria Barry. Maria has been dancing since the age of four. She danced professionally in Las Vegas, Atlantic City, California and Aruba. She also performed professionally in musical theater in Denver and Vail, Colorado. She has been teaching for over 20 years and has choreographed for numerous musical theater productions in the Valley.

You can try out your new talent Saturday Night at the Grand Tasting with the amazing music of Ginga, a Brazilian band that will be entertaining us all night.

Brunch immediately following the dance class at Matsuhisa in Vail.

*The Learn to Salsa Class is available without brunch, online.*

**Yoga in the Garden (Betty Ford Garden) with LaCroix + Brunch at Matsuhisa    \$20.00 / \$50.00**

***Saturday September 21, 2019 | 9:30 a.m. - 11:00 a.m. | Betty Ford Garden  
Brunch 11:30 a.m. - 1:00 p.m. at Matsuhisa***

Take in the peace, quiet, fresh air, the fall colors while practicing yoga below the waterfall of the Betty Ford Alpine Gardens. This is the world's highest botanical garden at 8,200 feet, nestled in the Rocky Mountains at 183 Gore Creek Drive, Vail. The event is open to all levels; yoga mats available. If rain occurs, yoga will take place under the awning at the Gerald Ford Amphitheater.

Class will be taught by Tara Goike. Tara has been teaching yoga in the Vail Valley since 2003, and has more than 500 hours of yoga teacher training in vinyasa, restorative yoga, aerial yoga, fluid power, budokon and yoga for kids. Growing up as a trained athlete in gymnastics and springboard diving, she learned the commitment of athletics and staying fit mentally and physically. In 2001, she took her first yoga class and immediately fell in love with the athleticism and mental clarity of this art. Tara's classes are dynamic and powerful, creative, and energizing!

Ticket price includes yoga class and brunch at Matsuhisa, the premier sushi restaurant located in the heart of Vail Village. "Nobu Bento Box" brunch will include Tuna Tataki Salad with Matsuhisa Soy Dressing and Field Greens, Rock Shrimp Tempura with Creamy Spicy Sauce, four pieces of Chef's Choice Sushi and miso soup. Also included is one glass of wine, beer or sake, plus tax and tip.

*Yoga is available without brunch, online.*

**Brunch at Matsuhisa    \$50.00**

***Saturday September 21, 2019 | 11:30 a.m. - 1:00 p.m. | 141 E. Meadow Drive Vail***

Spend the afternoon at a high-end destination for Japanese fusion fare and sushi in the heart of Vail Village.

The special "Nobu Bento Box" brunch at Matsuhisa will include Tuna Tataki Salad with Matsuhisa Soy Dressing and Field Greens, Rock Shrimp Tempura with Creamy Spicy Sauce, 4 pieces of Chef's Choice Sushi and miso soup. Also included is 1 glass of wine, beer or sake, plus tax and tip.

**Sip & Savor Tasting at Sweet Basil \$40.00**

**Tasting and Pairing Cheddars; The Classic, The New Age and what about that thing called Affinage.**

***Saturday September 21, 2019 | 12:00 p.m. - 2:00 p.m. | Sweet Basil Restaurant***

Your tour guide, Wisconsin Licensed Cheese Grader and founder of Deer Creek Cheese, Chris Gentine and his hosts from Sweet Basil of Vail will take you on a cheddar flavor odyssey that will give you a fun perspective into cheddar cheese tasting. Join us at Sweet Basil for this private tasting September 21, 2019 from 12 p.m. - 2 p.m. This unique opportunity to taste some of the most award-winning cheeses made in the US will be complemented with cheese boards (to help you understand how it goes together), a wonderful wine pairing and Southern Hemisphere-inspired snacks prepared by renowned Sweet Basil Executive Chef and Partner, Paul Anders. We will go from Mild to Wild with classic cheddars ranging from 3 to 7 years and then explore 4 Sweet Finish/ New World Cheddars that utilize different aging processes to enhance desired flavors. Please join us for our trek up Cheddar Mountain.

Chris Gentine is the Founder and President of The Artisan Cheese Exchange and Deer Creek Cheese. He is a Wisconsin Licensed Cheese Grader who has been involved in the cheese industry for over 35 years. In 2009, Chris and his wife created Deer Creek, a creatively whimsical line of cheeses that offers customers some of the finest and most consistent classic Cheddars and Colby cheeses as well as developing New World flavor twists utilizing old Wisconsin cheesemaking techniques, wild cocktails of cheese cultures and unique ingredients. The Deer Creek brand has been awarded 99 top medals in US and international competitions for its cheeses in the last 9 years.

Sweet Basil is a creative, modern American restaurant located in the heart of Vail Village, voted Colorado's Most Popular Restaurant by the Zagat survey. See more about their outstanding team and imaginative cuisine [here](#).

This special opportunity is part of the Taste of Vail's Fall Wine and Food Classic in town Sept. 20th and 21st. Space is limited.

**The Fall Wine & Food Classic Grand Tasting      **\$85.00****  
***Saturday September 21, 2019 | 5:00 p.m. -7:30 p.m. | Gerald Ford Amphitheater***

Explore and sample Southern Hemisphere wine at the Fall Wine & Food Classic Grand Tasting Event at the Gerald Ford Amphitheater in Vail. Local Restaurants will be preparing spectacular tastings. Guests will enjoy a picnic-style event on the grass with south of the equator music, while taking in the gorgeous Vail scenery and fall colors. The Grand Tasting features more than 50 wines and 13 restaurants from the Vail Valley.



*All ticket sales are final. There will be no refunds issued for any event.*