

EPICUREAN

CONNOISSEURS OF LIFE WEEKEND PACKAGE

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EPICUREAN HOTEL | TAMPA, FLORIDA

CHEF & WINERY BIOGRAPHIES

CHAD JOHNSON

Executive Chef

Epicurean Hotel & Sidebern's

Growing up in Paducah, Kentucky, Johnson decided to pursue a culinary career after spending time at his best friend's family's restaurant. He attended the French Culinary Institute in New York where he was determined to learn all he could from the famed staff which included modern culinary luminaries like Jacques Pepin, Andre Soltner and Alain Sailhac. He paid for his own tuition, came in early and stayed late - always pressing his instructors for more information. From these legends, Johnson learned the techniques and traditions that have made French chefs leaders in dining for hundreds of years.

Johnson began his culinary career in the modern Mediterranean kitchen of Layla under Chef Frank Proto. At Layla, Johnson was introduced to the cooking styles of the Eastern Mediterranean and North Africa. After a stint at Layla, Johnson worked in the popular kitchen of Montrachet where, as he assisted the pastry chefs and plated amuses nightly, he learned, from Chef Chris Gesualdi, how a high volume, fine dining kitchen could be organized for maximum efficiency. Following Montrachet, he enjoyed a stint at the Savoy, under Chef Peter Hoffman. Johnson was exposed to premium products in their natural state. This was the essence and focus of Hoffman's cuisine; great ingredients prepared simply, allowing their natural flavors to shine.

Using the freshest, premium ingredients and preparing them using modern cooking techniques that highlight the ingredient's inherent flavors, Chef Chad Johnson's culinary passions are translated into SideBern's modern New American cuisine. His ultimate goal is to let his guests feel that someone in the kitchen truly cares about what they are eating, how it is prepared and presented.

At Élevage, Johnson's newest brainchild at the Epicurean Hotel, where nostalgia meets nouveau, Johnson hopes to recapture the feeling of your old favorites, while dining in a chic atmosphere. Johnson spent nearly two years perfecting the concept and recipes to ensure the restaurant will be a staple in the Southeast dining scene.

Johnson was recently named a semi-finalist for 2012 Best Chef: South Region by the James Beard Foundation and was named the 2011 and 2012 Best of the Bay Chef by Creative Loafing. In addition, he was named Top Chef by the Tampa Bay Times, and has been featured in numerous National and Regional publications and television including CNN, Bay News 9, Studio 10, The Tampa Tribune, Wine Spectator and Dupont Registry. His natural passion for great food combined with his French Culinary Institute education and exposure to some of the country's best restaurants have all influenced Johnson's signature cuisine.

ADELSHEIM VINEYARD

David Adelsheim first planted the grapes of northern Europe in Oregon's Willamette Valley in 1972 because he believed that fine and distinctive wine could be created in the cool climate of this unknown place. As the industry advanced, we realized that this new region could only succeed if all its growers and winemakers aimed for the highest quality ... and we led the collaborative charge to achieve that goal by writing Oregon's labeling regulations, setting up the system for importing grapevine clones from Europe, and helping found most of the organizations and events that define the industry. Today a new generation of passionate Adelsheim staff continues the tradition of leadership of the Oregon industry in areas such as sustainability, marketing of brand Oregon, grape and wine research, and the ongoing evolution of wine style. In our vineyards and winery, we merge traditional and modern techniques to craft wines that are elegant, complex, rich, age worthy, yet consistently alluring.

CHEF & WINERY BIOGRAPHIES

ALLAMAND VIÑAS Y VINOS

Coming from a family with a longstanding tradition of farming in Mendoza, and after making wine at other area wineries, Cristian Allamand founded Bodega Campo Negro in 2002. The original winery facility and immediately surrounding vineyards, including 90+ year old Saint Jeannet vines, are situated in the Cruz de Piedra district in the heart of Maipu, Mendoza. Cristian also draws fruit extensively from his father Raymond Allamand's vineyard (located in beautiful rolling farmland near Vistaflora), and his father-in-law Fico Villafane vineyard (located near Altamira in one of the most sought after growing sites in the Uco Valley). Two other sites in Tupungato (Valle de Uco) and La Carrizal (Lujan de Cuyo) are utilized as well. While Cristian has always pursued boutique winemaking of the highest quality, what has become most apparent in recent vintages is his unique ability to produce wines that clearly identify the different appellations involved and express, to the fullest extent, the particulars of each distinctive area, representing an entirely new approach to the Mendoza winemaking revolution.

BEDROCK WINE CO.

Morgan Twain-Peterson was born at home in Sonoma, Ca. On January 6th, 1981 to Joel Peterson and Kate Twain. Raised at his father's Ravenswood Winery, Morgan was exposed to wine and wine tasting at an early age. Motivated by the best wines of Domaine Dujac, he began experimenting with whole cluster fermentation, different types of French oak, and various ripeness points. Vino Bambino Pinot Noir, as the wine came to be known, was made from 1986 to 2001 and has been featured on the wine lists of Craft, Gramercy Tavern, Blue Hill (which featured the original 1986), Delmonico's, Aureole, and Mesa Grill.

Morgan returned home to Sonoma in 2005 to work harvest at Ravenswood. From there he spent time as a visiting winemaker at Hardy's Tintara in McLaren Vale (where he also spent a few highly educational days with Drew and Rae Noon at Noon Winery), and in the fall of 2006 was a visiting winemaker at Chateau Lynch-Bages in Pauillac. He has also passed the prestigious Master of Wine exam and upon successful completion of the dissertation will become one of the less than thirty American M.W.'s.

Bedrock is an itty-bitsy winery making wine in a converted chicken coop. Fruit from only the most excellent vineyard sites is hand pitch-forked into the destemmer, fermented in open top redwood and stainless vats using only native yeasts, and are manually basket pressed by winemaker Morgan Twain-Peterson into the sexiest oak from the coldest French forests. Morgan's objectives for the winery are:

- To channel the fruit of ancient vines into powerful, elegant, and distinctly Californian wines.
- To spread the gospel of Syrah in California by sourcing fruit from great terroirs throughout the North Coast.
- To proclaim the greatness of Sonoma Valley Cabernet by sparing no expense on wines of uniqueness.
- To reclaim rosé from the excesses of saignee and focus on precision, delicacy, and aromatics.
- To make fascinating and quixotic white wines from unique sites and interesting varietals.
- To make California Pinot Noir that ages as well as '74 Swan.
- To dream big but keep production low!

CHAMPAGNE BILLECART-SALMON

Founded in 1818 upon the marriage of Nicolas François Billecart and Elisabeth Salmon, Billecart-Salmon now stands as the oldest continuously family-owned and operated house in Champagne. It is currently managed by the seventh generation, brothers François and Antoine Roland-Billecart, with the winemaking duties handled by renowned "chef de cave" Francois Domi.

Billecart-Salmon represents something tremendously unique within the world of Champagne, in that they are a widely-recognized producer, with the breadth and scope of a larger negociant-style operation, yet they continue to operate with the extremely rigorous viticultural approach and focus on quality of a much smaller récoltant-manipulant, or "grower". Their philosophy in the vineyard generally favors early harvests, which yield grapes that combine dense, multi-layered elements of fruit and minerality with a scintillating, tensile-strength acidity. In the winery, the wines undergo long, cool fermentations that allow for much greater preservation of the aromatic nuances inherent within the unfinished juice. Billecart is also committed to the relatively higher inclusion of Pinot Meunier in many of their cuvées, as Meunier's distinctive nuances are served particularly well by this careful approach to winemaking. Furthermore, their state-of-the-art winery allows the winemaking team complete freedom to vinify and keep separate dozens of parcels in order to determine a final blend that coalesce layers of terroir and depth of fruit.

CHEF & WINERY BIOGRAPHIES

LAIL VINEYARDS

Founded and led today by Robin Lail, Lail Vineyards' history reaches back five generations to 1879 when her great granduncle Gustav Niebaum founded Inglenook Vineyards. By the 1890's, Niebaum and his wines had become legendary, and Inglenook was considered by many to be the finest wine producer in the country. Following Niebaum's death in 1908, the winery was under the guidance of John Daniel Sr. who managed the vineyards until the repeal of Prohibition. When Inglenook passed into the hands of Niebaum's great-nephew John Daniel Jr. in 1936, he became the steward of Gustav Niebaum's dreams for the winery, with remarkable results. Working closely with his friend Robert Mondavi, John Daniel Jr. was largely responsible for creating the foundation of the Napa Valley appellation as we see it today. He believed that the wines made in Napa Valley could rival the best wines made anywhere in the world, and he played a significant role in making this vision a reality. When Inglenook was sold in 1964, it was widely recognized as a winery that had changed the face of winemaking in California forever.

MELVILLE VINEYARDS

In 1989, Melville Vineyards was founded in Sonoma County's Knights Valley, where Ron Melville grew Chardonnay, Merlot, and Cabernet Sauvignon of the highest quality. In 1996, Ron's desire to grow Pinot Noir and Chardonnay brought Melville Vineyards to Lompoc's Santa Rita Hills, located in the western Santa Ynez Valley of Santa Barbara County, California. Since then, Ron has also developed an interest in Rhone varietals, particularly Northern Rhone Syrah and Viognier. The Melville estate achieves quality through the integrity of its farming practice and its respect to the microclimate, allowing the true terroir of the vineyard to shine through in the wines.

The Santa Rita Hills appellation's microclimate, which is characterized by cool temperatures, prominent coastal winds, and foggy mornings, is widely recognized as viticulturally ideal for growing Burgundian grape varietals. Currently, Melville possesses 139 acres of estate vineyards, with fourteen different clones of Pinot Noir, nine clones of Syrah, and six clones of Chardonnay.

NORMAN VAN AKEN

Legendary chef Norman Van Aken is known internationally as "the founding father of New World Cuisine" for his celebration of Latin, Caribbean, Asian, African and American flavors. He is also known for introducing the concept of "fusion" to the culinary world. He is the chef and director of restaurants at the Miami Culinary Institute, and chef-owner of the fine dining restaurant NORMAN'S, at the Ritz-Carlton Orlando, Grande Lakes, Florida. The New York Times described NORMAN'S as Florida's best restaurant, "and Norman Van Aken its best chef." He is the only Floridian to have been inducted into the prestigious James Beard Foundation's Who's Who of Food and Beverage in America.

In 2006 at Madrid Fusión, Spain's annual international gastronomy summit, Van Aken was honored with Alice Waters, Paul Prudhomme and Mark Miller as a "Founder of the New American Cuisine." Van Aken has written four books: Feast of Sunlight, The Exotic Fruit Book, Norman's New World Cuisine and New World Kitchen. His fifth, My Key West Kitchen, will be published in 2012.

"Norman Van Aken is the Walt Whitman of American cuisine." – Charlie Trotter

PATZ & HALL

Patz & Hall began producing wines in 1988 in order to fulfill a life-long dream of making elegant Pinot Noir and Chardonnay. Partners James Hall, Anne Moses, and Donald and Heather Patz created their first vintage after years of experience working for other wineries in the Napa Valley. They were inspired by the classic Burgundian model of hands-on control for small vineyard sites and small lot, barrel-by-barrel winemaking. The winery dedicated itself to making rich, complex wines from low-yielding, cool-climate vineyards located in a variety of appellations including Napa, Sonoma, Mendocino and Monterey.

Now into their third decade of fine winemaking, Patz & Hall has refined their focus to include small production, single vineyard wines, while expanding their portfolio to include over ten different bottlings of elegant Chardonnays and enthralling Pinot Noirs. The wines project the distinctive Patz & Hall style of layered complexity, purity, and balance, while highlighting the individual terroir of selective vineyard sites.

PETER MICHAEL WINERY

In 1982, Sir Peter Michael established the Peter Michael winery on a square mile of rocky volcanic ridges that form the western face of Mount St. Helena in Sonoma County. From the beginning, the wine growing philosophy was modeled on the French tradition infused with a few modern influences: that the vineyard terroir would be the single most important feature, and that the wines would be elegant rather than overstated. There would also be a hundred-year commitment to

CHEF & WINERY BIOGRAPHIES

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the development of a great estate. The philosophy of the winery is irrevocably purist – whatever the vineyard gives becomes the wine. Winemaking serves exclusively to preserve the quintessential character, flavor, and personality of each vineyard so as to convey a sense of place, or “terroir.” Only premium hillside vineyard fruit is selected for Peter Michael wines. Vineyards from the estate are located on the slopes of Mount St. Helena in Eastern Sonoma County, the Alexander Mountain Estate above Alexander Valley, and the Morelli Vineyard seven miles from the Pacific Ocean. They provide the foundation for the intense flavors and aromas in the wines. Each wine is a single-vineyard bottling representing the unique characteristics of its site.

TALLEY VINEYARDS

For three generations the Talley family has farmed in the Southern San Luis Obispo County. The tradition began in 1948 when Oliver Talley founded Talley Farms and started growing specialty vegetables in the Arroyo Grande Valley. During the 1970s extensive planting of winegrapes began in the neighboring Edna Valley and Santa Barbara County areas. After observation and extensive analysis, Oliver's son, Don Talley, was convinced of the potential to grow high quality chardonnay and pinot noir on the steep hillsides above Talley Farms. Don planted a small test plot in 1982 on the west hillside of the Rincon Vineyard that included chardonnay, pinot noir, riesling, sauvignon blanc and cabernet sauvignon. Over time the varietal and clonal selections were refined and planting expanded to a total of 165 acres in the Arroyo Grande and Edna Valleys.

TURLEY WINE CELLARS

Turley Wine Cellars was founded by former emergency room physician Larry Turley in 1993. With the help of winemaker & vineyard manager Tegan Passalacqua, Turley now makes 33 separate wines from 38 different vineyards across Napa, Sonoma, Lodi, Contra Costa, Amador, and Paso Robles. Primarily Zinfandel and Petite Syrah, many of these vineyards date back to the late 1800's. By focusing on old vine vineyards in particular, Turley aims to both create and preserve California's unique winemaking culture.