

September 20, 21 & 22, 2024

Rosecliff, Newport, RI



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Wine & Food Festival



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Great houses open windows to another age. Through our historic properties, preservation work and programs, we engage the public in the story of America's cultural heritage. We seek to inspire an appreciation of the value of preservation and how it enriches our lives.

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Welcome

WELCOME TO THE 19TH ANNUAL NEWPORT MANSIONS WINE & FOOD FESTIVAL!

We are delighted to welcome celebrity chef, author and TV personality Jacques Pépin for his fifth appearance at the festival. He joins a lineup of talented chefs, expert sommeliers and top-quality wineries, distilleries and food provisioners who together make this one of the premier events of its kind. If you share our passion for fine food and libations, you've come to the right place.



And 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. Look around you at Rosecliff. Last year we completed a \$7.4 million restoration of this house, preserving its elegant beauty for you and generations to come.

For the third year, we are grateful to partner with Presenting Sponsor J.P. Morgan Wealth Management, whose support makes this festival possible. Our thanks also go to all the sponsors who contribute to its success. You will see their names and logos throughout this booklet.

The festival starts with the Connoisseurs' Dinner at The Elms, featuring a menu prepared by Festival Culinary Director Chef Kevin Des Chenes and wines selected by Festival Wine Director Matthew MacCartney.

The annual Vintner Dinner at Rosecliff showcases a collaboration of four noted chefs hosted by Claudine Pépin and Rollie Wesen of the Jacques Pépin Foundation.

The Sunday Festival Brunch is always a delight, set in a relaxing atmosphere with live jazz on the ballroom piano and five world-class wines from Santa Margherita.

Also on Sunday, Chef Pépin and Claudine will join us for conversation about his amazing career and the work of the Jacques Pépin Foundation, which supports free culinary and life skills training to help people find employment in food service.

Between these signature events, a series of 21 seminars at Rosecliff will entertain and educate, exploring wines from around the world as well as Kentucky whiskey, Japanese sake, Mexican mezcal, delicious cocktails and fine beers. Here's a wine festival that goes above and beyond!

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

In addition, the festival pairs with local restaurants to offer fine dining with wines and menus selected just for the occasion. This restaurant program is brought to you with the support of sponsor BankNewport.

We hope you will enjoy the festival and plan to join us again next year.

Cheers and bon appétit!

Trudy Coxé
Chief Executive Officer
The Preservation Society of Newport County



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Gilded Age Madeira Tasting at The Elms

Presented by Andrew Jones

THURSDAY, SEPTEMBER 19, 2024 | 3:30PM | THE ELMS

This one-of-a-kind experience will offer a tasting from six different producers, maximizing the number of grape varieties and Gilded Age vintages, including 1902 (Rosecliff), 1895 (The Breakers) and 1901 (The Elms). Andrew Jones will offer wines from his private cellar that will allow guests at the seminar to savor and learn more about the characteristics of these exceptional wines.

Connoisseurs' Dinner

THURSDAY, SEPTEMBER 19, 2024 | 7:30PM | THE ELMS

Step back into the Gilded Age and indulge in an exquisite five-course dinner in the Louis XV-style Ballroom at The Elms. Guests will be treated to a memorable evening, immersed in the grandeur of this historic mansion, where history, fine dining and exceptional wines converge to create an unforgettable experience. Our Newport Mansions Wine & Food Festival Culinary Director, Chef Kev D, will present a meticulously crafted menu complemented by exquisite wine pairings carefully selected by Matthew MacCartney, Festival Wine Director.

Wines: Champagne Hebrart, "Clos de Leon" 2015, Brut; Chateau d'Yquem, Y Blanc Sec, 2020, Bordeaux; Pierre Girardin, Vosne Romanee, 1er cru Les Hautes Beaumonts, 2021, Burgundy; Casanuova delle Cerbaie, Brunello Montalcino, 2010 Riserva, Magnum, Tuscany; Chateau Angelus, 2015, St. Emilion; Chateau d'Yquem 1975, Sauternes, Magnum



Matthew MacCartney



Chef Kev D





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The Vintner Dinner: A Chef Collaboration hosted by Claudine Pépin and Rollie Wesen

Featuring Chefs Kev D, Kayla Robison, Robert Sisca & Adam Young

FRIDAY, SEPTEMBER 20, 2024 | 7:00PM | ROSECLIFF BALLROOM

We are excited to welcome Claudine Pépin, President of the Jacques Pépin Foundation, and Rollie Wesen, Chef, Culinary Instructor and Executive Director of the Jacques Pépin Foundation, as our co-hosts of the 2024 Vintner Dinner. This four-course dinner will be prepared by talented Chefs Kev D, Kayla Robison, Robert Sisca and Adam Young, and paired with emcee and host of the Rhode Show Will Gilbert and world-class wines.

Wines: Crystallum, Chardonnay “The Agnes” 2022, South Africa; Cakebread, Cabernet Sauvignon Benchland Reserve 2007, Napa Valley; Masi, Amarone della Valpolicella, Costasera, 2018, Veneto; Taylor Fladgate 30 Year Old Tawny Porto



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



Chef Kayla Robison
Commander N’ Beef
“Chopped” Champion,
Food Network
“Guy’s Grocery
Games” Winner,
Food Network
“Man vs. Food,” Travel
Channel



Chef Robert Sisca
Bistro du Midi, The
Banks Fish House,
Grill 23, Harvest
Two-time Best New
Chef nominee,
Food & Wine
Three-star review,
The Boston Globe



Chef Adam Young
Sift Bake Shop, Mix,
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Sunday Jazz Brunch

Presented by Santa Margherita Wines

SUNDAY, SEPTEMBER 22, 2024 | 10:00AM
ROSECLIFF BALLROOM

Set in the elegance of the Ballroom at Rosecliff and featuring jazz piano and a lavish buffet brunch, this is the perfect way to start your Sunday at the Wine & Food Festival. Guests will also enjoy a welcoming drink and a tasting of five world-class wines from Santa Margherita. Featuring signature dishes by Chefs Basil Yu, Kev D, Jennifer Behm-Lazzarini & more



Basil Yu
Yagi Noodles
 James Beard
 Semifinalist
 StarChefs Rising Star
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Chef Kev D
**Newport Mansions
 & CKD Productions**
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 Author, "Beyond My
 Chef Coat"
 "Today Show," NBC
 "Beat Bobby Flay,"
 Food Network
 "Great Food Truck
 Race," Food Network
 "Chef Wanted,"
 Food Network



Jennifer Behm-Lazzarini
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Fall 2024 – Winter 2025

The Jacques Pépin Foundation is curating fundraising celebrations nationwide to honor Jacques' 90th birthday and his incredible legacy.

*Chef & Restaurant
Benefit Events*

*Home Cook
Dinner Parties*

*Virtual
Celebrations*



*For more information and to get involved,
please email EVENTS@JP.FOUNDATION*



A Conversation with World-Renowned French Chef Jacques Pépin and Claudine Pépin

SUNDAY, SEPTEMBER 22, 2024 | 3:30PM | ROSECLIFF BALLROOM



This is a one-of-a-kind experience to learn about the career and culinary experiences of Jacques Pépin, as well as hear stories of his life as a chef, author, television personality and educator – all while sipping French wines and enjoying an elegant tasting plate in the beautiful Rosecliff Ballroom. Jacques will be joined by his daughter Claudine, President of the Jacques Pépin Foundation, who will host the discussion. Learn about the Jacques Pépin Foundation, which supports community kitchens that offer free life skills and culinary training to adults with high barriers to employment. Tasting plate sponsored by Alexian Pâté and Dole & Bailey. Wine tasting presented by Mosaic Distributing: Domaine de la Courtade, Vermentino/Semillon and Cardinaux Cote de Brouilly. Champagne sponsored by Taittinger Champagne.





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Questions? Contact David Grunner, Northeast Director of Sales
david@daylightwineco.com



Festival Seminar Series

Wine Director and Moderator, Matthew MacCartney

FRIDAY, SEPTEMBER 20, 2024

SEMINAR 1: EXPRESSIONS OF NAPA VALLEY CABERNET

Friday, September 20, 2024 | 11:00am
Rosecliff Terrace

Presented by Laura Webb, Cakebread Cellars
 Do you love Cabernet Sauvignon? For nearly 50 years, Cakebread Cellars has crafted exceptional quality wines in the heart of Napa Valley. Join Cakebread Cellars for an exquisite wine tasting from one of the world's top Cabernet Sauvignon production locations! Tasting plate sponsored by Dole & Bailey.

Wines: Cakebread Cabernet Sauvignon, Napa 2021; Cakebread Cabernet Sauvignon Blend Dancing Bear Ranch Reserve 2021; Cakebread Cabernet Sauvignon, Benchland Select Reserve 2021; Cakebread Cabernet Sauvignon, Suscol Springs Vineyard 2021



Laura Webb



SEMINAR 2: A PINOT NOIR GRAND TOUR

Friday, September 20, 2024 | 11:30am
Rosecliff Salon

Presented by Cam Dauterive, Empson USA
 Discover some exciting Pinot Noirs from around the world! This seminar will not only save you the expensive airfare but give you a sensory tour through countries that produce diverse, stellar and all-around delicious Pinot. Explore the wonderful differences and gifts that each country, terroir and winemaking choice provide. Tasting plate sponsored by Alexian Pâté.

Wines: Ferghettina Franciacorta Rose "Eronero"; Franz Haas Pinot Nero; Marchesi Pancrazi Pinot Noir "Villa di Bagnolo"; Pegasus Bay Pinot Noir; Paul O'Brien Pinot Noir "Umpqua Valley"



SEMINAR 3: REMY COINTREAU COCKTAIL MASTERCLASS

Friday, September 20, 2024 | 12:00pm
Rosecliff Dining Room

Presented by Jason Cousins
 Sharpen your mixology skills while tasting delicious cocktails from the Remy Cointreau portfolio in the elegance of the Rosecliff Dining Room.



SEMINAR 4: TASTING OF KNIGHTS BRIDGE WINES: ICONIC ESTATE OF NORTHERN CALIFORNIA

Friday, September 20, 2024 | 1:00pm
Rosecliff Terrace

Presented by John Bailey and Wine Educator Anne Burgio

Attendees will experience in-depth tasting of Knights Bridge wines that represent the character and personality of the Knights Valley Estate. Discover how the inherent character of each block vividly reveals itself under the masterful winemaking of Derek Baljeu. Knights Bridge Winery was built with the goal of producing exceptional wine from an exceptional place with inspiration derived from the wild beauty of Knights Valley and the grandeur of Mount St. Helena. Join family member John Bailey and wine educator Anne Burgio (WSET Diploma, CWE) for a joyful exploration of this exceptional place. Tasting plate sponsored by Dole & Bailey.


Wines: Pont de Chevalier Sauvignon Blanc; West Block Chardonnay; Estate Cabernet Sauvignon; Haggerty Road Red Blend; Linville Cabernet Sauvignon



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Festival Seminar Series Continued

FRIDAY, SEPTEMBER 20, 2024

SEMINAR 5: PORT & PRESTIGE: A JOURNEY OF HISTORY AND STYLE

Friday, September 20, 2024 | 1:30pm

Rosecliff Salon

Presented by Steve Remming

Discover the history and different styles of Ports – White, Ruby, Tawny and Vintage – from the acclaimed Houses of Taylor Fladgate, Fonseca & Croft. Tasting plate sponsored by Alexian Pâté.

Wines: Talyor Fladgate Chip Dry Port; Taylor Fladgate Late Bottled Vintage Port; Taylor Fladgate 2003 Classic Vintage Port; Taylor Fladgate 10 Year Aged Tawny; Taylor Fladgate 20 Year Aged Tawny



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SEMINAR 6: SAKE TASTING AND CHEF-INSPIRED PAIRING PLATE

Friday, September 20, 2024 | 2:00pm

Rosecliff Dining Room

Presented by Chef Basil Yu and Dila Lee
2024 James Beard Award Semifinalist Chef Basil Yu will guide you through a culinary journey while Dila Lee, an educator from Komé Collective, importer of expertly curated craft Japanese sake, joins him in a fun and exciting tasting seminar!

Sakes: Kawatsuru; Fukucho; Konteki; Tozai



Chef Basil Yu



Dila Lee

SEMINAR 7: AMMUNITION WINE AND WHISKEY TASTING: GRAPES AND GRAINS

Friday, September 20, 2024 | 3:00pm

Rosecliff Terrace

Presented by Andy Wahl and David Grunner featuring Chef Kevin Des Chenes

The Ammunition Wines and Whiskey story is one of innovation and inspiration. Join us for a masterclass and tasting led by Andy Wahl, President and Master Blender, and David Grunner, Northeast Director of Sales, as we taste through a selection of wines that are unique expressions of Sonoma County and straight Kentucky whiskeys that are finished in French oak wine casks. We'll learn about the winemaking and distilling process, Ammunition's unique approach to wine cask-finishing whiskeys, and the nearly infinite possibilities for mixology. Pairing plate presented by Chef Kev D, Festival Culinary Director.

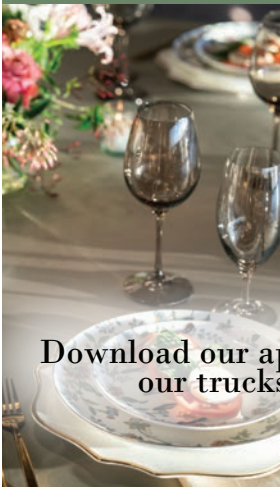


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Festival Seminar Series Continued

FRIDAY, SEPTEMBER 20, 2024

SEMINAR 8: EXPLORE THE FLAVORS OF AUSTRALIAN WINES

Friday, September 20, 2024 | 3:30pm
Rosecliff Salon

Presented by Jonathan Hetz, Quigley Fine Wines
This unique and vibrant tasting will feature a variety of Sparkling, White, Sagrantino and Shiraz wines presented by Wine Expert Johathan Hetz along with a tasting plate sponsored by Dole & Bailey.

Wines: 2019 Z Wine Feire Methode Traditionelle; 2022 Z Wine Nevah Chardonnay; 2022 Roman Old Vine GSM; 2018 Sons of Eden Studium Sagrantino; 2019 Sons of Eden Remus Shiraz; Hobbs of Barossa 1905 Shiraz



SEMINAR 9: EXPERIENCE ORGANIC WINE: REGENERATIVE, ORGANIC AND BIODYNAMIC PRACTICES

Friday, September 20, 2024 | 4:00pm
Rosecliff Dining Room

Presented by Mikaela Mikolaities
This tasting will dive into the concept of regenerative organic certification, biodynamics and how climate change is shifting the wine landscape. Enjoy estate and single-vineyard wines from Bonterra Organic Estates and tasting plate sponsored by Dole & Bailey.

Wines: Bonterra Estate Collection Sauvignon Blanc; Bonterra Single Vineyard "The Roost" Chardonnay; Bonterra Estate Collection Cabernet Sauvignon; Bonterra Single Vineyard "The Butler" Red Blend; Bonterra Single Vineyard "The McNab" Cabernet Sauvignon



2025 NEWPORT MANSIONS WINE & FOOD FESTIVAL

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Festival Seminar Series Continued

SATURDAY, SEPTEMBER 21, 2024

SEMINAR 10: THE ART OF A CHARCUTERIE BOARD AND WINE PAIRING

Saturday, September 21, 2024 | 11:00am

Rosecliff Terrace

Presented by Alexia DiGiglio-Mancini,
"U Had Me at Kitchen"

Designing a charcuterie with a wine pairing can be a delightful and flavorful experience. Join us for this seminar to enjoy a mini charcuterie tasting plate and learn step-by-step how you can create a well-balanced and visually appealing charcuterie board, along with wines from Frederick Wildman presented by Jaimie Puckett.



Alexia DiGiglio-Mancini



SEMINAR 12: INTRODUCTION TO FRENCH CUISINE

Saturday, September 21, 2024 | 12:00pm

Rosecliff Dining Room

Presented by Rollie Wesen and Claudine Pépin
Learn about and taste exemplary dishes with a sprinkling of history and culture, featuring a tasting plate including escargot and steak Diane along with wine pairings. Rollie Wesen, Culinary Professor, Chef and Executive Director of the Jacques Pépin Foundation, will demonstrate three classic recipes that exemplify the principal characteristics and techniques of French cuisine. His presentation with Claudine Pépin, President of the Jacques Pépin Foundation, will provide instruction on the dishes and insight into their history along with entertaining stories.



Jacques Pépin



Rollie Wesen



Claudine Pépin



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SOURCES:

IWSR Study on US Spirit-based RTDs: RTD Market Size by Spirit Base (2022-27F)

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Festival Seminar Series Continued

SATURDAY, SEPTEMBER 21, 2024

SEMINAR 13: DISCOVER THE RICHES OF RIOJA ALTA

**Saturday, September 21, 2024 | 1:00pm
Rosecliff Terrace**

Presented by Ana Fabiano, Rioja Region Expert As the DOca of Rioja climbs to new heights on the worldwide wine stage, it is the perfect time to focus on the unrivaled zone of Rioja Alta, located in the Spanish province of La Rioja. The westernmost area of Rioja is blessed with altitudes, valleys, continental and Atlantic climates, historic wineries and fabled villages. The magical characteristics of this area will be explored as we taste our way through Rioja Alta. We will take a deeper dive into Ollauri, Cenicero and Haro, home to three spectacular wineries. Our tasting will also share a selection of awarded Palacios chorizo from La Rioja! This delicious pure sausage is as authentic as the wines and free from preservatives.



Ana Fabiano



SEMINAR 15: WORLD OF BREWS: A GLOBAL BEER TASTING

**Saturday, September 21, 2024 | 2:00pm
Rosecliff Dining Room**

Presented by Kris Sjolander, United States Beverage

Take a tantalizing trip around the world of beer at this fun and educational seminar. Enjoy a variety of ice-cold styles paired with savory bites from Dole & Bailey.



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Festival Seminar Series Continued

SATURDAY, SEPTEMBER 21, 2024

SEMINAR 16: MEZCAL TASTING & COCKTAIL EXPERIENCE

Saturday, September 21, 2024 | 3:00pm

Rosecliff Terrace

Presented by Abe & Erin Lichy and Chris Roth From Tulum, Mexico, to New York, from beach to bottle, taste and learn about Mezcalum's journey highlighting over 100 years of Mezcal family tradition. Handcrafted in Oaxaca, inspired by Tulum, this is Mezcal for the pure of spirit, made with agave, water and time — nothing else. Enjoy time with co-founders Abe & Erin Lichy and co-founder President Chris Roth to experience this sophisticated yet approachable expression of the centuries-old mezcal tradition.



SEMINAR 18: AGED TO PERFECTION: CULINARY SEMINAR AND WINE PAIRING

Saturday, September 21, 2024 | 4:00pm

Rosecliff Dining Room

Presented by Benchmark Chefs Join us for an educational and delectable culinary seminar featuring award-winning chefs James Hourihan and Michael Eckrote, Regional Directors of Culinary and Dining Experience. These esteemed culinary leaders will demonstrate the delightful dining experiences enjoyed by Benchmark residents every day. Immerse yourself in this unique opportunity to learn from the best, as they showcase their expertise and share insights into the culinary artistry that makes Benchmark Senior Living a haven for exceptional dining. Tasting plates will be paired perfectly with wine from Sakonnet Vineyards.





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Festival Seminar Series Continued

SUNDAY, SEPTEMBER 22, 2024

SEMINAR 19: A PINOT NOIR GRAND TOUR

Sunday, September 22, 2024 | 1:00pm

Rosecliff Terrace

Presented by Cam Dauterive, Empson USA
 Discover exciting Pinot Noirs from around the world! This seminar will not only save you the expensive airfare but also give you a sensory tour through some exciting countries that produce diverse, stellar and all-around delicious Pinot. Explore the wonderful differences and gifts that each country, terroir and winemaking choice provides. Tasting plate sponsored by Alexian Pâté.

Wines: Ferghettina Franciacorta Rose “Eronero”; Franz Haas Pinot Nero; Marchesi Pancrazi Pinot Noir “Villa di Bagnolo”; Pegasus Bay Pinot Noir; Paul O’Brien Pinot Noir “Umpqua Valley”



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SEMINAR 20: THE RISERVAS OF ITALY

Sunday, September 22, 2024 | 1:30pm

Rosecliff Salon

Presented by Jonathan Hetz, Quigley Fine Wines
 We will start with a rare Prosecco as an aperitif, followed by VINO Nobile Riserva, the King of Wines Barolo Riserva, and the Queen of Wines Barbaresco Riserva. The final wine is the ultimate experience, a true Amarone Riserva, one of the most powerful wines on the planet! Tasting plate sponsored by Dole and Bailey.

Wines: 2022 Ritter de Zahony Prosecco Brut; 2015 Cantine Innocenti VINO Nobile Riserva; 2015 EF Barolo Riserva; 2015 EF Barbaresco Riserva; 2016 San Cassiano Amarone Riserva; 2020 Ritter de Zahony Nyar Dessert Wine



SEMINAR 21: BUBBLES & CAVIAR

Sunday, September 22, 2024 | 2:00pm

Rosecliff Dining Room

Presented by Natalie Volpe, IWS, IWM of NDV Wine and Lisa Simon, Founder, Haute Caviar Company

This sparkling seminar will explore a famous luxurious pairing. Guests will delve into the history, production and appreciation of Mirabella Franciacorta Sparkling wines – Brut, Saten and Rose – and Haute caviar, and how the flavors and textures complement and enhance each other.

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SEPTEMBER 20 – 21, 2024



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The Newport Mansions Wine & Food Festival partners with local fine dining establishments to offer an inspiring series of culinary events. Enjoy and learn about unique wines and other beverages from many regions of the world, all paired with multi-course meals prepared just for the occasion by some of Newport and Jamestown's world-class chefs! Celebrate our restaurant community and reserve your table.

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Newport Mansions Wine & Food Festival After Dark Party

SATURDAY, SEPTEMBER 21, 2024 | 9:00PM
FORTY 1 NORTH | 351 THAMES STREET | NEWPORT, RI



After enjoying the festival's seminars, tasting tent and wine dinners, the fun continues at the Newport After Dark Party hosted by Forty 1 North! Taste our favorite beer, wine and cocktails featured by our festival sponsors. We'll also have an assortment of tasty small bites throughout the evening sponsored by Dole & Bailey and Alexian Pâté.

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USBeverage



Benchmark community residents share countless opportunities to participate and engage.

Throughout the day, our residents share moments with associates that range from chats over breakfast, to bonding over music, to making plans to see the newest art exhibit at a nearby museum.

As the leading senior living provider in the Northeast with 66 communities, Benchmark is proud to be a sponsor of the Newport Mansions Wine & Food Festival and showcase our delicious, artfully prepared cuisine.

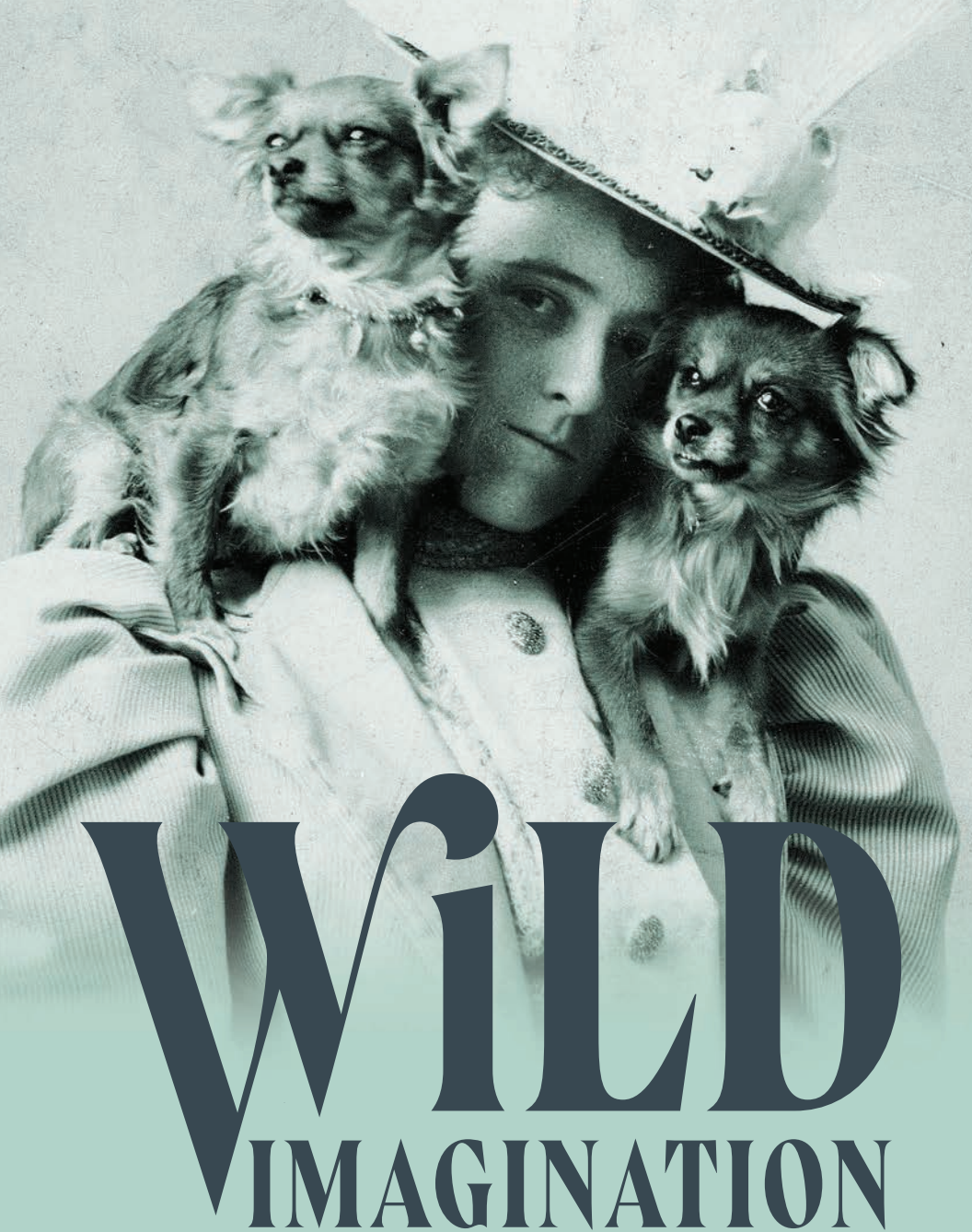
- 24/7 personalized care
- Premium indoor and outdoor amenities
- Chef-prepared, restaurant-style dining



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Rosecliff • Newport, RI
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