

# ROCKY MOUNTAIN

## WINE & FOOD FESTIVAL

### A Taste of What's to Come

#### *2023 Rocky Mountain Wine & Food Festival's Must-Try Experiences*

*Happiness Never Tasted So Good!* Chefs from over 20 restaurants and more than 200 wineries, breweries, cideries and distilleries are bringing the best of the best to this year's Festival and serving up some incredible samples.

#### **Some highlights include:**

**KLM Presenters Stage** - A first-of-its-kind partnership for RMWFF, official travel partner KLM Royal Dutch Airlines sponsors a stage for our local Alberta businesses to share their restaurants, products, and educate while walking through the Grand Tasting Hall.

**El Tequileño Tequila Experience** - New this year, the El Tequileño Tequila Experience will take you through a tasting flight led by a tequila enthusiast! Guests can expect to be transported through the world of tequila, we mean that figuratively and maybe even literally... you could be the lucky winner of a once in a lifetime trip to the El Tequileño distillery in Tequila, Mexico! Cheers to that!

**Gerard Bertrand Wine Flight** - Gerard Bertrand, who recently graced the cover of the Wine Spectator, is known for their biodynamic wines, the Gerard Bertrand Winery will be pouring a selection of their premium wines from Southern France in a wine flight experience. There might even be something orange? You must experience it to believe it!

**VIP Wine Experience** - New to the festival, it's our VIP Wine Experience! You can expect to be wined and dined through the Grand Tasting Hall with this ticket, including a minimum of 12 premium wines such as the **Zorzal El Barba** and the **Deerfield Los Chamizal Zinfandel**, plus so much more. Run, don't walk - limited tickets available!

**Choose Local** - Together with Sobey's Liquor and Safeway Liquor we bring you *Choose Local*, a program that celebrates Alberta-made craft beverages! Showcasing over 30 Alberta-based breweries, distilleries, and cideries that will be pouring delectable homegrown sips at this year's event. Some favorites include Dark Woods Brewing & Coffee Roasting, Broken Oak Distilling Co, Bent Stick Brewing and many more.

**Riedel Glass Workshop** - In this wine glass workshop, you'll learn about the relationship between the shape of a glass, and your perception and enjoyment of the wine. Led by a Riedel expert, experience a sensory tasting where you'll learn how the wine glass can change and enhance your wine. Three glasses, three wines, three thumbs up!

#### **Sizzling Sips**

**Tomato Wheels Lambrusco** - Tomato Wheels Lambrusco is a sparkling red wine, designed to be sipped chilled. What makes Lambrusco special is the Salamino grape—native to one region in the world, Emilia-Romagna, Italy.

**Weingut Salwey Winery** – From Germany, their top location in Kirchberg borders directly on one of the best-protected nature reserves in the country. They will be showcasing three new-to-market wines.

**Glenfarclas** - Multi-award winning Glenfarclas Single Highland Malt Scotch Whisky has been distilled on Speyside for six generations by one family – the Grants. The Glenfarclas Distillery was legally established in 1836, on the Recherlich Farm at Ballindalloch, in the heart of Speyside. Get a rare opportunity to try their 12 year old, 15 year old, 17 year old and 40 year old Single Highland and their 105 Cask Strength.

**Taylor Fladgate** - Taylor Fladgate is one of the oldest of the founding Port houses and will be pouring their Golden Age 50 Year Tawny Port and more.

**The Establishment Brewing Company** - The 2021 Canadian Brewery of the Year and an RMWFF team favourite, Establishment is pouring some of their classics such as *My Best Friend's Girl* & *Jam Rock*, plus some new-to-market beers with *Wandering Star Robust Porter* and *Second Hand News Mixed Culture Saison* – a limited edition wild ale.

**byHendo** – A new locally owned Banff company specializing in ready-to-drink cocktails and cocktails on tap. They pride themselves on using real juice to craft their cocktails.

**Burwood Distillery** – Pouring alongside some of their tried-and-true favourites, Burwood Distillery will also be featuring their Aged (Not So) Old Fashioned – a premixed cocktail and ready to drink over ice!

### **Delectable Bites**

**Edmonton Expo Centre** – Snagging bronze at the 2023 Canadian Culinary Championships in Ottawa, Chef Serge Blair and his amazing culinary team will be showcasing their amazing bites! If you've attended Winefest in Edmonton – you know you're in for a treat!

**ATLAS Steak & Fish** - A flirtatious and modern twist on the iconic North American steakhouse. Serving up an amazing Warm Prime Rib Bun made with 100% Alberta Beef prime rib, red wine jus, toasted brioche bun, truffle mayonnaise – is your mouth watering too?

**Pablo Cheese Tart** – Japan's #1 freshly baked cheese tarts opened in Edmonton in 2021 and that's enough said – yum!

**Terra** – Terra is a taste of Jasper, using foraged and farmed ingredients to create new and unexpected flavours. A destination you don't want to miss when exploring the Rockies, you can now explore in Edmonton!

**Edmonton Eats** – Guests can sink their teeth into the delicious eats these other amazing food booths are cooking up: **Fuzion Donuts, District 102, The Popcorn Co., The Mash, Sunterra Market**, and more!

**Giving Back** - The RMWFF has donated more than \$200,000 to local charities and organizations since 1998, thanks to help from Festival guests and sponsors. This year, RMWFF aims to donate even more to fantastic organizations such as the Edmonton Food Banks, STARS, and the NAIT Culinary Campus. Guests are encouraged to bring a monetary or nonperishable food donation to the event to support the Edmonton Food Bank.