

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 25 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 Tequileno Tequila Experience - New this year, the El Tequileno Tequila Experience will take you through a tasting flight led by their master distiller! 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 Tequileno 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, is our VIP Wine Experience! You can expect to be wined and dined through the Grand Tasting Hall with the ticket including a minimum of 10 premium wines, including the **Zorzal El Barba** and **Deerfield Los Chamizal Zinfandel**, and so much more. Run, don't walk - limited tickets available!

Jane Skilton Master of Wine Experience - From across the pond, we welcome Jane Skilton, Master of Wine (MW). There are only a handful of individuals with the Master of Wine distinction in Canada and so far, none located in Alberta. With only 414 MWs worldwide this is a rare opportunity for Albertans. She will lead a tasting highlighting six of her favourite wines from around the world. With a focus on varied regional characteristics and what makes wines taste the way they do, attendees will have an opportunity to truly understand six special wines newly available in Alberta.

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 who will be pouring delectable homegrown sips at this year's event. Some favorites include, Broken Oak Distilling Co, Core Values Cider Company, Cabin Brewing Company 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 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

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.

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.

Blindman Brewing – Blindman Brewing is all about creating quality and innovative beer while using the best local ingredients. It shows considering they were the winner of the Best In Show at the 2023 Canadian Brewing Awards. Cheers to that!

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

The Inn on Officers Garden - As a boutique hotel and historic heritage building, The Inn offers everything from incredible locally sourced food and beverages. The Inn on Officers' Garden began life as the Officers' Mess of Currie Barracks.

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

The Wilde on 27th - Get your Instagram ready, the Wilde is BACK for another year showcasing their fine dining experiences and stunning bites.

Bretzel King - A little bit of Oktoberfest all year round, Bretzel King brings you European style hand-made pretzels and all the joys of carbs!

Brie & Banquet Wild Catering Co. - Every cheese and charcuterie lover's dream come true! Enjoy beautiful, luxe grazing boards that are almost too pretty to eat - *almost!*

Calgary Cravings - Guests can sink their teeth into the delicious eats these other amazing food booths are cooking up: **Brix + Barrel, Blowers & Grafton, Sunterra Market, Codo Agave Social House, Terra, The Mash, Veranda,** 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 like the Calgary Food Banks, and the SAIT Culinary Campus. Guests are encouraged to bring a monetary or nonperishable food donation to the event to support the Calgary Food Bank.