

SEMINARS

The Marriage of Food and Wine

2:30 pm ~ \$60*

Learn about the artful nuances of pairing food and wine with our Master Sommeliers, Ron Mumford and Ira Harmon, and Chef Pascal Olhats. Enjoy eight different wines paired with food prepared by our Culinary Team. The experts will host an open dialogue about the successful pairings of food and wine.

**Pricing is inclusive. Not all pricing is final. Events are subject to change. BBC Member discounts apply.*

The World of Zinfandel

4:30 pm ~ \$60*

Research has shown that the Primitivo grape from Italy and our Zinfandel grape from California are the same, with roots of both grapes being traced back to Croatia. Zinfandel grapes produce hearty, robust red wines filled with fruit, tannins, depth and complexity. Our Master Sommeliers, Ron Mumford and Ira Harmon, will discuss the differences that this grape produces as you taste some wonderful Zins from different regions.

