



# CIA SOMMELIER SUMMIT

May 6-8, 2018 | Napa Valley, CA

## SCHEDULE OF EVENTS

### Sunday, May 6

1 – 2 p.m.

#### **Registration**

*Copia Entrance*

1 – 3 p.m.

#### **High Energy Warm-Up**

*Mezzanine*

These tastings are the perfect way to get your palate ready, willing, and able. Each station will provide a unique challenge for your senses. The open-format of this tasting allows you to quickly calibrate your palate while getting professional coaching and feedback from your station host. We'll taste through wine, tea, beer and cider.

Presenters: **Bob Bath, MS**, Professor, CIA at Greystone  
**Christie Dufault, CHE**, Professor, CIA at Greystone  
**Gillian Ballance, MS**, National Education Manager, Treasury Wine Estates  
**Peter Granoff, MS**, Owner/Partner, Oxbow Cheese & Wine  
**Connor Howard, CS**, SommSelect  
**Tony Tellin**, Head Teamaker, Smith Tea  
**David Yoshida, MS**, Pollux Wine

3 – 4 p.m.

#### **Cocktail Treasure Hunt**

*Copia Gardens*

Tour our Copia Gardens with farm manager Matt Gunn and culinary gardener Jon Brzycki. Discover new ways to go from garden to glass with a special mixologist guest.

Presenters: **Matt Gunn**, Farm Manager, CIA  
**Jon Brzycki**, Culinary Gardener, CIA at Copia  
**Traci Dutton**, Sommelier, CIA

4 – 5 p.m.

#### **Celebration and Cheers**

*Mezzanine*

Celebrate the 50<sup>th</sup> anniversary Napa Valley Agriculture Preserve and enjoy a toast from our friends at the Napa Valley Vintners before the Terroir session begins.



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5 – 6:30 p.m.

## Conversations at Copia: Terroir

*Copia Theater*

How do you define terroir? Our guest panelists will share their unique perspectives and expertise on what we believe, know, or hope to be terroir.

Moderator: **Jordan Mackay**, Author

Presenters: **Sue Conley**, Cheese Maker/Owner, Cowgirl Creamery  
**Alexandra Kicenik Devarenne**, Olive Oil Consultant, CalAthena  
**Randall Graham**, Winemaker/Owner, Bonny Doon Vineyards  
**Tony Tellin**, Head Teamaker, Smith Tea  
**John Williams**, Winemaker/Owner, Frog's Leap Winery

6:30 – 8 p.m.

## Walk-Around Dinner

*Hestan Kitchen*

*Supported by Napa Valley Vintners*

## Monday, May 7

8 – 9 a.m.

## Napa Valley Breakfast

8 – 9 a.m.

## Late Arrival Registration

9 – 10 a.m.

General Session I

## Modern Models within the Wine Business

*Copia Theater*

From wine bars and wine collectives to Internet-based wine clubs, how has the beverage industry changed in the past few years to reach new audiences and adapt to the changing customer?

Moderator: **Andrea Robinson, MS**, Wine Educator and Author

Panelists: **Brandon Carneiro**, Co-Owner, Somm Select  
**Ken Fredrickson**, Tenzing Wine & Spirits  
**David Lynch**, Editorial Director, Somm Select  
**Michael Ireland**, Co-Owner, High Treason  
**Matt Stamp, MS**, Co-Owner, Compline



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10:15 – 11:15 a.m.

## Breakout Sessions – Group 1

### Session 1

#### **Poised for Greatness: Four Regions You Should Know**

*Classrooms 1 + 2*

Winemaking excellence has quickly come to some exciting regions. Grape varieties, styles, winemakers, and flavors will all be discussed. Come with eyes (and palates) wide open.

Moderator: **Paul Roberts, MS**, COO, Colgin Cellars

Presenters: **Greg Brewer**, Founder & Winemaker, Brewer Clifton

**Traci Dutton**, Sommelier, CIA

**Paolo di Marchi**, Owner, Isole e Olena

**Karoline Walch**, Winemaker, Elena Walch

### Session 2

#### **Chenin Blanc: A Historical and Global Perspective**

*Private Dining Rooms 1 +2*

Take a 360-degree view of Chenin Blanc and explore this darling of the wine world through classic and emerging regions.

Moderator: **Christie Dufault, CHE**, Professor, CIA at Greystone

Presenters: **Andrea Mullineux**, Mullineux / Swartland

**Gabrielle Shaffer**, Proprietor, Gamling & McDuck

**John Skupny**, Proprietor/Winemaker, Lang & Reed Wine Company

**Patrick Will**, Vice President, Brand Management & Development, Vintus Wines

### Session 3

#### **Hayne Vineyard: 146 Years, 56 Acres, 1 Badass Vineyard**

*Napa Valley Vintners Theater*

What more is there to say?

Presenter: **Bob Bath, MS**, Professor, CIA at Greystone

**Tegan Passalacqua**, Director of Winemaking, Turley Wine Cellars



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## 11:45 a.m. – 12:45 p.m. Breakout Sessions – Group 2

### Session 1

#### **Tony Tellin About Tea**

*Classrooms 1 + 2*

Just like wine, tea has unique varieties, aromas, and flavors – if not many more than wine. Go on an organoleptic journey through tea and herbal ingredients with Master Tea Blender, Tony Tellin, and his team at Smith Tea. This hands-on experience is aimed at building vocabulary, descriptors and mental reference points for flavor and aroma.

Presenters: **Tony Tellin**, Head Teamaker, Smith Tea  
**Claire Boyer**, Formulation Manager, Smith Tea  
**Donovan Eilert**, Lab Manager, Smith Tea  
**Sara Kaufman**, Tea Buyer, Smith Tea

### Session 2

#### **Vermouth: Aromatized, Romanticized, Revitalized**

*Private Dining Rooms 1 +2*

The recent cocktail revival has made vermouth en vogue again, but vermouth isn't just for cocktails – it's perfectly delicious on its own.

Presenters: **Michael Wolf**, Assistant Professor, CIA at Greystone  
**Scott Beattie**, Beverage Director, Meadowood Estate Events

### Session 3

#### **Belgian Beer: Out of Darkness**

*Napa Valley Vintners Theater*

Since the 12th century, Belgium has been one of the top contributors to the creation of an elevated image for beer as part of a civilized life. In 2016, the small European country - roughly the size of Maryland - was added to the Unesco List of Intangible Cultural Heritage, which recognizes significant, and in this case delicious, treasures of humankind worldwide. This session will prepare you for lifelong learning, appreciation, and consumption of one of the finest fermented gifts to the world. (Sorry, no frites).

Presenters: **Hoby Wedler, Ph.D.**, Co-Founder, Sensepoint Design  
**Dick Cantwell**, Partner, New Belgium Oud Beersel and Magnolia Brewery  
**Nile Zacherle**, Proprietor, Mad Fritz Brewing Co.

## 12:45 – 2 p.m.

### Lunch



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2 – 3 p.m.

**Breakout Sessions – Group 3**  
*(Same as Breakout Sessions – Group 1)*

3:30 – 4:30 p.m.

**Breakout Sessions – Group 4**  
*(Same as Breakout Sessions – Group 2)*

4:30 – 4:45 p.m.

**Break**

4:45 – 6 p.m.

General Session II

## **Food and Wine Pairing on the Fly: Secret Chef Edition**

*Copia Theater*

Three sommeliers compete to pair mystery wines with three different courses in this spur of the moment live action brown bag challenge. Play along and vote for the sommelier that convinced you their pairing, which they had 60 seconds to come up with, is the best pairing in the room.

Moderators: **Kevin Zraly**, Author & Wine Educator; and **Evan Goldstein, MS**, President and CEO, Full Circle Wine Solutions

Presenters: **Will Costello, MS**, Estates Ambassador, Bien Nacido & Solomon Hill Vineyards

**Gillian Dougherty**, Sommelier, PRESS Restaurant

**Jim Rollston, MS**, Wine Director, Manresa

Chef: *Surprise guest!*

6 – 8 p.m.

## **Jackson Family Wines Soiree**

*Jackson Family Wines Amphitheater*

Enjoy an evening with winemakers from Sonoma, Napa, Oregon, and Santa Barbara along with the Jackson Family Culinary Team and Culinary Gardener for a party to celebrate the 2018 CIA Sommelier Summit. Live music, Seismic brewing, barrel tasting, oysters, and more promise to keep this event lively.

Participating wineries: Arcanum, Brewer Clifton, Captûre, Freemark Abbey, Galèrie, Gran Moraine, Hartford Family, Hickinbotham, Mt. Brave, Penner-Ash, and WillaKenzie.

*Sponsored by Jackson Family Wines*

7:30 p.m.

**Program concludes for the evening**



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## Tuesday, May 8

8 – 9 a.m.

### **Napa Valley Breakfast**

9 – 10 a.m.

General Session III

### **Career Advice from the Ultimate Guidance Counselor**

*Copia Theater*

What are the keys to success? There may not always be a clear road, but in this discussion with two hospitality industry icons, you'll get an insight on what success looks like, how to make goals a reality, and lessons learned from past mistakes.

Moderator: **Kevin Zraly**, Author & Wine Educator

Presenter: **Charlie Palmer**, Chef, Restaurateur, and Hotelier, Charlie Palmer Group

10:15 – 11:15 a.m.

### **Breakout Sessions – Group 5**

Session 1

### **From Chateau Faux-regard to Sham-bolle Musigny**

*Private Dining Rooms 1 + 2*

In the business of fine wines, what's on the outside must match what's on the inside. This session will review key visual checks to make when inspecting a rare, collectible, or just-plain-old bottle of wine, followed by a tasting of older wines with discussion of how to evaluate signs of age, poor storage, or just plain fakes. We'll help you develop your thinking cap to suss out authenticity and audacity with the assistance of experts in the field of collection, auction, and the billion-dollar fraudulent wine market.

Moderator: **Bob Bath, MS**, The Culinary Institute of America

Presenters: **Andrew Green**, Wine and Spirits Director / Partner, Bacchus Management Group

**Lucas Jones**, VP of Business Development, Benchmark

Session 2

### **WTF: What, the Food?**

*Hestan Kitchen*

Every chef should know something about wine, and every sommelier should know something about food and how it's prepared. In this interactive session, chefs will demonstrate and cook with you, while they discuss how ingredients and cooking techniques can influence pairings.



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Presenters: **Christie Dufault**, The Culinary Institute of America  
**Laura Barrett**, Winemaker, Clif Family Winery  
**John McConnell**, Executive Chef, Clif Family Winery

Session 3

## **Somm Circuit Training**

*Classrooms 1 + 2*

Condition your nose, calibrate your palate, and sharpen your skills through this interactive session. This high-intensity workout is comprised of a series of lightning-round sensory challenges. Our team of Master Sommeliers will rotate you through several stations, while you learn firsthand their secrets to confident evaluation.

Presenters: **Gillian Ballance, MS**, Education Manager, Treasury Wine Estates  
**Reggie Narito, MS**, VP of Fine Wine, Young's Market Company  
**Andrea Robinson, MS**, Wine Educator & Author  
**Jim Rollston, MS**, Wine Director, Manresa  
**Paul Roberts, MS**, COO, Colgin Cellars  
**David Yoshida, MS**, Pollux Wine  
**Kevin Zraly**, Author & Educator

## **11:45 a.m. – 12:45 p.m. Breakout Sessions – Group 6**

Session 1

### **The Sensory Evaluation of Cider**

*Private Dining Rooms 1 + 2*

In every area of beverage, the accurate descriptive analysis, including agreeing upon key aroma and flavor terms, scientific validation of chemical properties and systematically training to identify both attributes and flaws, is key in furthering the quality and enjoyment of the drink. Paying special attention to acidity, sweetness, carbonation, appearance, color, and astringency, we'll learn to add our expertise in evaluating aroma and flavor to the tasting of cider and how to know when a few bad apples have spoiled the bunch.

Presenters: **Ellen Cavalli**, Co-owner, Tilted Shed  
**Darlene Hayes**, All Into Cider  
**Mike Reis**, Operations Manager, Lime Ventures

Session 2

### **A Sherry Tasting that will Flor you!**

*Napa Valley Vintners Theater*

The most famous wine area within the hot, arid and dusty region of Andalucia has been making wine for nearly 3,000 years. One wonders how the winemakers of Jerez, and the magical, palm and citrus tree laden terroir, are



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able to remain inspired. One sip will remind you of the intense and deeply layered flavor and history to be found here, and compel you to savor, seek out new experiences, and always stock a bottle or two.

Presenters: **Ian Adams**, 15 Romolo, San Francisco  
**Christopher Canale-Parola**, González Byass  
**Jordan Mackay**, Author

Session 3

## **American Gin: From Bathtubs to Ryan Reynolds**

*Classrooms 1 + 2*

American craft distillers have gone beyond London Dry to ambitiously break the barriers using unique, local botanicals, American grain bases, and oak aging.

Moderator: **Traci Dutton**, Sommelier, CIA  
Presenters: **Arne Hillesland**, Distillery No. 209  
**Jon Santer**, Prizefighter

**12:30 – 2 p.m.**

### **Lunch**

*Copia Gardens*

*Sponsored by Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.*

**2 – 3 p.m.**

### **Breakout Sessions – Group 7**

*(Same as Breakout Sessions – Group 5)*

**3:15 – 4:15 p.m.**

### **Breakout Sessions – Group 8**

*(Same as Breakout Sessions – Group 6)*

**4:30 – 6 p.m.**

### **Copia Block Party**

Close out the 2018 CIA Sommelier Summit with a block party! Mix and mingle with your fellow summit attendees and a few industry folks, as you explore wines from all over California and enjoy bites from local food trucks.

[REGISTER NOW!](#)