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THE SAN DIEGO BAY WINE & FOOD FESTIVAL UNVEILS FOCUS: BORDEAUX

In Two Unique Tasting Experiences, Southern California's Largest Food and Wine Classic Brings a Bordeaux First Growth Premier Cru Event and an Affordable Bordeaux Seminar to This Year's Lineup

San Diego, CA (October 9, 2014) Bordeaux is one of the world's oldest and most prestigious wine regions. On Friday, November 21, the San Diego Bay Wine & Food Festival explores the flavor, splendor and mystique of Bordeaux wine in two unique and educational events. This year, the [food and wine festival](#) will feature some of the most coveted and sought after wines of the world, said Michelle Metter, co-producer of the [San Diego Bay Wine & Food Festival](#).

"One of our events invites connoisseurs to a comparative tasting of all five of Bordeaux's First Growths; in another, an exploration of Bordeaux's lesser known chateaux wines will help dispel the myth that all Bordeaux blends are accompanied by a lavish price tag," added Metter. "This year we are excited to offer our [wine and food festival](#) attendees the choice to take part in either the elite tasting from the region's most treasured chateaux or to discover new and affordable favorites."

The two Bordeaux -Focused events include *The Mystique of First Growth Bordeaux* featuring Master Sommelier David Glancy; and *Bargain Bordeaux: Discover Amazing Chateaux Wine Under-\$40*, featuring Master of Wine Mary Gorman.

In the first event, a two-vintage tasting of the legendary Chateau's Lafite, Latour, Haut Brion, Margaux and Mouton will be accompanied by a specially paired lunch menu created by the formidable Chef de Cuisine Stephane Voitzwinkler of Bertrand at Mr A's. All five First Growths from the famous 1855 Bordeaux wine classification will be presented alongside Chef Voitzwinkler's epicurean panache. David Glancy, Master Sommelier, will lead a discussion into the unique qualities of these legendary wines and their terroir.

The Mystique of First Growth Bordeaux, a two-vintage, First Growth gourmet lunch and discussion is priced at \$550 per person and will be held from 11:30 a.m. until 2 p.m. on Friday, November 21 at one of San Diego's finest restaurants, Bertrand's at Mr A's.

One need not break the bank to enjoy true Bordeaux blends that other regions can only try to emulate. In *Bargain Bordeaux*, the San Diego Bay Wine & Food Festival reveals some of the unsung heroes of Bordeaux's legendary terroir.

This second event introduces hidden gems from 10 lesser known chateaux and winners of tasting competitions seeking the best value or "affordable" Bordeaux. Presented by Master of Wine Mary Gorman, this tasting and Master Class will feature the top under-\$40 wines in the annual "Today's Bordeaux" competition in New York, as well as gold medal winners of a blind-tasting competition, also staged annually, by the Commanderie de Bordeaux, United States.

Bargain Bordeaux: Discover Amazing Chateaux Wine Under-\$40 will be held at San Diego's historic U.S. Grant Hotel from 12:30 p.m. until 2:00 p.m. on Friday, November 21. Tickets to Bargain Bordeaux are priced at \$50 per person.

For a full schedule of events and more information on the San Diego Bay Wine & Food Festival, visit www.sandiegowineclassic.com.

SAN DIEGO BAY WINE & FOOD FESTIVAL

The 11th Annual San Diego Bay Wine & Food Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 16-23, 2014, the event benefits culinary arts and enology scholarships awarded by The American Institute of Wine & Food and the Chaîne des Rôtisseurs. Over 200 wineries, breweries and spirit companies, 70 of San Diego's top fine dining restaurants and 30 gourmet food companies will participate in the 2014 Festival. For more information visit www.sandiegowineclassic.com. Produced by World of Wine Events and Fast Forward Event Productions. For more information call 619-312-1212.

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