

FOR IMMEDIATE RELEASE



## **World of Pinot Noir Announces Its 20<sup>th</sup> Anniversary Lineup** *Champagne! Caviar! Rosé! Parties!*

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*Join more than 250 of the world's top wineries March 5-7 as we celebrate two decades of the planet's largest gathering of Pinot Noir fans and producers.*

**Jan. 31, 2020** (Santa Barbara, Calif.) – The [World of Pinot Noir](#) (WOPN) is proud to announce all tickets for the world's largest celebration of Pinot Noir are officially on sale for the weekend-long event taking place **March 5-7** at the seaside [Ritz-Carlton Bacara](#) in sunny Santa Barbara.

This year marks WOPN's 20<sup>th</sup> anniversary. To mark this milestone, the WOPN Board of Directors has created the most exciting and fun lineup in its history. For three days, there will be 20 different events and experiences for Pinot Noir fans, including two Grand Tastings, exclusive wine-pairing dinners, Champagne and Pinot Noir seminars and plenty of parties.

For more event details, to purchase tickets and learn about lodging options, please visit [WorldofPinotNoir.com](#).

Among the many deep-dive seminars, pairing dinners and parties, the WOPN Board of Directors is proud to announce its Founders Dinner, featuring the visionary winemakers who helped forge WOPN into the world's largest gathering of Pinot Noir producers and fans.

*Wine Enthusiast* Contributing Editor Matt Kettmann joined by winemakers Adam Lee and Matt Revelette and a panel of esteemed winegrowers, will explore 25 years of the iconic brand Siduri, whose history of working with the best coastal vineyard sites – from Oregon to Santa Barbara – is unmatched.

David Glancy, Master Sommelier and Founder of the San Francisco Wine School, along with Guillaume Large of Louis Jadot and Philippe Prost of Bouchard Père & Fils, will lead guests through an exploration of Grand and Premier Crus by tasting through some of the most sought after Pinot Noir on the planet.

Evan Goldstein, Master Sommelier, will lead a winemaker panel discussion and tasting that will delve into five of the Russian River Valley's distinct "Neighborhoods."

This year will also feature two seminars focusing on the exciting new frontiers of Pinot Noir. On Thursday, March 5, Master Sommelier Tim Gaiser will lead a panel tasting and luncheon on Italy's Alto Adige region. Then, on Friday, Michael Schachner, Spanish and South American Editor at *Wine Enthusiast*, will lead a winemaker discussion and tasting of wines from the up-and-coming Pinot Noir regions, including Alsace, Argentina, British Columbia, Chile and Sonoma – all of which are impacted by elevation, or lack thereof.

Returning this year will be the Opening Night Party, and the third-annual Rosé Lawn Party presented by United Airlines on March 7.

Here are the multiple ways Pinot Noir fans and aficionados can take part in the events throughout the weekend:

- **WEEKEND PASSPORT**

Secure your all-access passport to the World of Pinot Noir 2020. The 20<sup>th</sup> Anniversary Passport is your ticket to an all-inclusive, fully customizable WOPN weekend. Upon purchasing, you'll receive notification from your WOPN concierge, who will provide you the ticket options available including: the Opening Night Party, Friday and Saturday seminars and lunches; VIP Admission to the Friday and Saturday Grand Tastings; and your Pinot Noir Pairing dinner options on Friday and Saturday evenings. You'll have priority access\* to two of WOPN's most coveted dinners: Vintage Burgundy hosted by the SommFoundation and Le Grand Dinner hosted by Bollinger. You may also choose to kick-off your WOPN Weekend with a special seminar and lunch at Wine Cask in downtown Santa Barbara.

*\*Wine Cask Seminar, Vintage Burgundy and the Bollinger Le Grand Dinner have additional fees.*

#### Thursday

- **THURSDAY EXCURSION**

**WALT Wines Presents Mile Marker 60: Clos Pepe Estate Vineyard Experience**

This excursion, coined Mile Marker 60 – a reference to WALT's 1,000 Miles of Pinot concept – includes a vineyard tour, moderated panel conversation alongside a vertical tasting, and a backyard BBQ with live music. Guests will embark on a guided shuttle from the The Ritz-Carlton Bacara to the Clos Pepe Estate Vineyard for an experience focusing on vineyard site, winemaking from the coveted vineyard and the ageability of wines produced from the site. After a vineyard tour, there will be a panel discussion featuring Ambassador Kathryn Walt Hall, WALT Winemaker Megan Gunderson, Winemaker Adam Lee, Clos Pepe Vineyard Owner Stephen Pepe and moderated by WALT General Manager, Jeff Zappelli. The panel conversation and wine tasting will showcase a selection of library, current release and barrel samples of wines sourced from Clos Pepe Vineyard. Guests will enjoy a hosted backyard BBQ catered by The Hitching Post 2 and boogie down with a country music by Anderson Daniels. All guests will leave with a signed copy of Kathryn Hall's New York Times Bestseller, *A Perfect Score*.

- When: Thursday, March 5, 2020 | 9:30am
- Where: Meet in the lobby of The Ritz-Carlton Bacara

- **THURSDAY SEMINAR & LUNCHEON**

**Exploring the Elegance of Alto Adige Pinot Noir**

Take a deep dive into Italy's preeminent Pinot Noir region, Alto Adige. Led by Tim Gaiser, Master Sommelier, the seminar and luncheon will explore the region's rise as a Pinot Noir powerhouse, forecast its exciting future and delve into the wines of its top producers. Open to trade and consumers alike, this special event is co-hosted by Santa Barbara's premier wine restaurant, Wine Cask.

- When: Thursday, March 5, 2020 | 10:30am-2pm
- Where: Wine Cask | 813 Anacapa St, Santa Barbara

- **OPENING NIGHT PARTY**

Kickoff the 20<sup>th</sup> Anniversary of World of Pinot Noir with a wine-filled feast and fête. The evening will feature Pinot Noir wines from all over the world poured by America's leading sommeliers. This year, the main bar is hosted by the Carneros Wine Alliance and will feature a special selection of wines from the famed region. You'll meet and talk with winemakers, indulge in tasty bites prepared by The Ritz-Carlton Bacara's Executive Chef, Umit Kaygusuz, and dance the night away with DJ Malik. It's time to get this weekend-long Pinot party started!

#### Friday

- **FRIDAY SEMINAR & LUNCHEON**

**What's Altitude Got To Do With It?**

Michael Schachner, Spanish and South American Editor at *Wine Enthusiast* magazine, will lead a winemaker panel discussion and tasting exploring the wines from the most exciting frontiers of Pinot Noir, the effect of

elevation (or lack thereof), and the exciting future of these regions on the rise. The panel includes Darryl Brooker of Iconic Wineries of British Columbia (Okanagan); Laura Catena of Domaine Nico (Argentina); Gonzalo Marina of Cono Sur (Chile); James McPhail of Sangiacomo (Sonoma); and Samuel Tottoli of Domaine Kirrenbourg (Alsace). *The seminar includes a three-course Pinot Noir-paired lunch prepared by The Ritz-Carlton Bacara culinary team, with wine service by the World of Pinot Noir Sommelier Team.*

- **FRIDAY SEMINAR**

- **Siduri: 25 Years of Cruising the Pacific Coastline**

- Join Siduri winemakers Adam Lee and Matt Revelette for a celebratory retrospective tasting. Known for its single-vineyard Pinot Noir, Siduri has bottled wines from an incredible array of exclusive vineyard sites along the 900 miles of Pacific coast, stretching from Oregon's Willamette Valley to Santa Barbara. We'll explore the wines, along with Siduri's partners in the vineyard—a handful of growers from this famously sunny yet cool stretch of coastline—who will regale us with stories about growing and making Pinot Noir together for the last 25 years. Moderated by Matt Kettmann, Contributing Editor of *Wine Enthusiast*, the partner growers on the panel include Bob Grimes, viticulturist for Willamette Valley's Shaw Mountain, Hawks View and Arbre Vert vineyards; Gary Francioni, founder of Roar Wines and third generation Santa Lucia farmer of Garys', Rosella's, Soberanes, and Sierra Mar vineyards; and Jim Pratt, owner of Cornerstone Vineyard in the Russian River Valley and farmer of Pratt-Sexton, Ewald and Parsons vineyards.

- **FRIDAY FEATURED SEMINAR**

- **The Bollinger Experience (Sold Out)**

- One of the last remaining family-owned Champagne houses, this seminar will explore Bollinger's age-old winemaking artistry, and the role of Pinot Noir in its bubbles. Led by Champagne Bollinger's U.S. Director, Valerie McDaniel, the seminar will leave guests agreeing with the brand's matriarch, Lily Bollinger, who famously said: "I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it—unless I'm thirsty." Wines include: Bollinger Special Cuvée, Bollinger NV Brut Rosé, Bollinger La Grande, Bollinger La Grande Année Rosé, and a special "Vin Surprise."

- **FRIDAY VIP GRAND TASTING**

- This exclusive VIP ticket provides guests with early entry to The Ritz-Carlton Bacara's Grand Ballroom, where they can to meet winemakers, be the first to bid on silent auction items, and taste through hundreds of Pinot Noir producers from around the world. VIP guests also have sole access to the VIP room, a private area filled with special wines, cheeses, sweet treats and plenty of lounging space.

- **FRIDAY GRAND TASTING**

- Taste through more than 100 Pinot Noir producers from around the world in The Ritz Carlton Bacara's Grand Ballroom. Bid on silent auction items while you nibble on fresh, local and seasonal wine country appetizers from The Ritz-Carlton Bacara culinary team.

- **FRIDAY BURGUNDY DINNER**

- **Celebrating Bouchard & Champagne Henriot (Sold Out)**

- The World of Pinot Noir is honored to feature Maisons & Domaines Henriot's two most storied brands – Bouchard Père & Fils, one of Burgundy's oldest estates, and the famed Champagne Henriot. Bouchard Père & Fils Emeritus Winemaker Philippe Prost will host this five-course dinner, and has selected some of his favorite wines to pair with the menu, created by The Ritz-Carlton Bacara's Executive Chef Umit Kaygusuz. The wines include: 2008 Champagne Henriot; 2017 Bouchard Père & Fils Beaune Clos Saint-Landry Premier Cru; 2014 Bouchard Père & Fils Beaune Clos de la Mousse Premier Cru; 2013 Bouchard Père & Fils Meursault Genevrières Premier Cru; and magnums of 2013 Bouchard Père & Fils Beaune Grèves Vignes de L'Enfant Jésus Premier Cru.

- **FRIDAY CELEBRATION DINNER**

- **The World of Pinot Noir's 20<sup>th</sup> Anniversary Founders Dinner**

- Two decades ago a small, dedicated group of winemakers banded together to assemble – in a gorgeous setting – the world's foremost Pinot Noir producers to celebrate the delicious and expressive variety. To mark this milestone, we invite you join a handful of these visionaries as they pour their own wines – including deep pulls

from the cellar – and fête the founding of the World of Pinot Noir. The founders in attendance include, Brian Talley of Talley Vineyards; David Adelsheim of Adelsheim Vineyard; Dick and Jenny Doré of FOXEN; James Hall and Anne Moses of Patz & Hall; and Stephen and Paula Dooley of Stephen Ross Wine Cellars. The wine will flow and the stories will unfold as guests enjoy a five-course menu prepared by The Ritz-Carlton Bacara's Executive Chef Umit Kaygusuz.

- **FRIDAY NEW WORLD DINNER**

**The World Tour of Pinot Noir Pairings**

Prepare to indulge in the wines and cuisines from Pinot Noir's most exciting frontier regions. Hosted by Michael Schachner, Spanish and South American Editor at *Wine Enthusiast* magazine, the wines in this global, multicourse feast will be paired with dishes inspired by that region's native fare. The menu will be prepared by Chef Santos MacDonald of Il Cortile and La Cosecha in Paso Robles, both of which have won *Wine Spectator's* Award of Excellence six and three years in a row, respectively. Those pouring wines include, Gianni Abate of Chalone (Monterey); Darryl Brooker of Iconic Wineries of British Columbia (Okanagan); Laura Catena of Domaine Nico (Argentina); and Jake Pippin of Amelia (Chile).

**Saturday**

- **SATURDAY BURGUNDY SEMINAR & LUNCHEON**

**The Grand and Premier Crus of Burgundy**

To celebrate the World of Pinot Noir's 20<sup>th</sup> anniversary, this year's popular Burgundy seminar and luncheon will focus on the region's marquee designations: Grand and Premier Cru. The panel includes moderator David Glancy, Master Sommelier and Founder of the San Francisco Wine School, Guillaume Large of Louis Jadot and Résonance, and Philippe Prost, Winemaker Emeritus of Bouchard Père & Fils. This fun and educational tasting will explore the wines and history of the two designations and delve into the popular (and controversial) sentiment there are more than a few Burgundy sites that *should* be deemed Grand Cru.

Wines include:

2011 Bouchard Père & Fils Le Corton Grand Cru

2016 Bouchard Père & Fils Beaune Grèves Vignes de L'Enfant Jésus Premier Cru

2016 Bouchard Père & Fils Beaune du Château Rouge Premier Cru

2011 Domaine Dujac Charmes-Chambertin Grand Cru

2014 Louis Jadot Clos Vougeot Grand Cru

2016 Louis Jadot Beaune Aux Cras Domaine Gagey Premier Cru

2016 Louis Jadot Nuits-Saint Georges Les Vaucrains Premier Cru

2014 Domaine Michel Magnien Charmes-Chambertin Grand Cru

2015 Domaine Michel Magnien Chambolle-Musigny Les Sentiers Premier Cru

*The seminar includes a three-course Pinot Noir-paired lunch prepared by The Ritz-Carlton Bacara culinary team, with wine service by the World of Pinot Noir Sommelier Team.*

- **SATURDAY ROSÉ LAWN PARTY – Presented by United Airlines**

Held on the lush seaside lawn of Angel Oak, this popular pink party allows you to sip more than 50 of the best Pinot Noir Rosés available. Gourmet bites by the Angel Oak's Chef du Cuisine – along with and unobstructed, sweeping views of the Pacific Ocean – are included. Music provided by Moonshiner Collective (Duo).

- **SATURDAY NEW WORLD SEMINAR**

**Exploring The Neighborhoods of the Russian River Valley**

Led by Master Sommelier Evan Goldstein, this winemaker panel discussion and tasting will explore "The Neighborhoods" of Sonoma's famed Russian River Valley, including Green Valley, Laguna Ridge, Middle Reach, Santa Rosa Plain and Sebastopol Hills. The seminar will lead guests through a lineup of marquee wines that spotlight each of the distinctive neighborhoods. Producers include Davis Bynum, Benovia Winery, Chenoweth Wines, DeLoach Vineyards, Domaine de la Rivière, Emeritus Vineyards, J Vineyards, Kanzler Vineyards, MacRostie Winery & Vineyards and Siduri.

- **SATURDAY VIP GRAND TASTING**

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- **SATURDAY GRAND TASTING**

Taste through hundreds of Pinot Noirs from around the world in the Ritz-Carlton Bacara's Grand Ballroom. Bid on silent auction items while you nibble on fresh, local and seasonal wine country appetizers from The Ritz-Carlton Bacara culinary team.

- **SATURDAY CHAMPAGNE DINNER**

**Bollinger: Le Grand Dinner Featuring Calvisius Caviar**

This limited-seating dinner will explore the pairing power of one of Champagne's historic houses, Bollinger.

**Attendees are encouraged to wear white to celebrate the evening's release of Bollinger's Champagne La Grande Année.** Hosted by Champagne Bollinger's U.S. Director, Valerie McDaniel, the evening will begin with bubbles and a tasting of Calvisius Caviar. Peggie Marks, of Calvisius Caviar, and Daniels will guide guests through this decadent pairing. Following the tasting, guests will enjoy a multi-course menu prepared by The Ritz-Carlton Bacara's Executive Chef, Umit Kaygusuz. Each course will be paired with special selections from Bollinger's prized cellar. Wines include: Bollinger Special Cuvée, Bollinger NV Brut Rosé, Bollinger La Grande Année (both 750ml and 1.5 liter), and Bollinger La Grande Année Rosé (both 750ml and 1.5 liter).

- **SATURDAY BURGUNDY DINNER**

**Vintage Burgundy Dinner**

Jay James, Master Sommelier and Chairman of SommFoundation, will present vintage Burgundy wines from their extensive cellar in this one-of-a-kind, six-course gourmand experience. Wines include: 1990 Laurent-Perrier Grand Siècle; 1999 Denis Mugneret & Fils, Richebourg Grand Cru; 2007 Domaine Gros Frère et Sœur Grands-Echezeaux Grand Cru; 2010 Domaine Gros Frère et Sœur Echezeaux Grand Cru; 2011 Bruno Colin Puligny-Montrachet La Truffière Premier Cru; 2013 Bouchard Père & Fils Volnay les Caillerets Ancienne Cuvée Carnot Premier Cru; 2015 Olivier Leflaive; and Puligny-Montrachet, Les Folatières Premier Cru.

- **SATURDAY ANNIVERSARY DINNER**

**The 20<sup>th</sup> Anniversary Soirée Dinner**

Celebrate 20 years of the World of Pinot Noir at this gala event spotlighting some of the best Pinot Noirs ever produced. Put on your cocktail attire for an evening of epicurean delights, dynamite wine and dancing as you mingle among the legends and rising stars of Pinot Noir. The event will take place in The Ritz Carlton Bacara's Rotunda and Terrace and feature a walk-around mixer of the World of Pinot Noir winemakers, sommeliers, wine-world celebrities and a gourmet food stations menu prepared by The Ritz-Carlton Bacara's Executive Chef Umit Kaygusuz. Spags Music will be playing throughout the evening.

For more information about the World of Pinot Noir, please visit [WorldofPinotNoir.com](http://WorldofPinotNoir.com). Members of the media interested in covering and/or attending the annual event, please contact [mike@solterrastrategies.com](mailto:mike@solterrastrategies.com).

**About The World of Pinot Noir**

WOPN, a non-profit trade organization, was established two decades ago by a small, dedicated group of winemakers from California's Central Coast. The group's mission is to bring together the world's foremost Pinot Noir producers, and in a gorgeous setting, celebrate the delicious wine grape. Wineries, potential sponsors and wine enthusiasts interested in learning more, please visit [worldofpinotnoir.com](http://worldofpinotnoir.com), or contact [info@wopn.com](mailto:info@wopn.com). Follow and tag us on [Facebook](#), [Twitter](#) and [Instagram](#). #wopn #wopn20

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