

25TH ANNUAL
Santa Fe Wine & Chile Fiesta



September 23rd - 27th, 2015
santafewineandchile.org

WEDNESDAY

VIP Tour, Tasting & Luncheon at Vivac Winery: Christian Pontaggio

Christian Pontaggio, executive chef of Osteria d'Assisi, prepares a four course Italian al fresco meal paired with Vivac wines at the picturesque Vivac Winery along the Rio Grande. Jessie and Chris Padberg, winemaking team at Vivac, greet you at the event and take you on a VIP Tour and Tasting prior the luncheon.

(GC1) 9:30am to 3:00pm (36 ppl) ~ \$125 (bus from SF Community Convention Center at 9:30am)



Guest Chef Luncheon and Master Sommelier Throwdown!

Four great Santa Fe chefs, three Master Sommeliers, whose pairing will reign supreme? Eric DiStefano (Coyote Cafe), Louis Moskow (315), Joel Coleman (Fire & Hops) and Todd Hall (Julia at La Posada) go palate to palate against Master Sommeliers Melissa Monosoff, Joe Spellman and Tim Gaiser. Each of the four chefs chooses a wine to pair with their course as does one of the Sommeliers. Not knowing who picked which wine, it's up to the guests to vote and decide on the best pairing for each of the four rounds and which team wins.

(GC2) 11:30am to 2:00pm at The Coyote Cafe (90 ppl) ~ \$150

Guest Chef Demo & Tasting: Martin Rios, Restaurant Martin, Santa Fe

A James Beard Finalist for Best Chef of the Southwest 2015, chef Martin Rios, Owner of Restaurant Martin, will give a demonstration of recipes and techniques of progressive American cuisine from his new cookbook Restaurant Martin. Tastes will be served and paired with wines from Duckhorn Winery.

(Demo1) 10:00am to 11:30am at The Santa Fe School of Cooking (60 ppl) ~ \$85



Guest Chef Demo & Tasting: Andrew Cooper, Terra, Santa Fe

Join Chef Andrew Cooper, Executive Chef of Terra Restaurant at the Four Seasons Resort Rancho Encantado Santa Fe, as he showcases contemporary regional American cuisine embracing fresh, seasonal and local ingredients straight from the Santa Fe Farmer's Market. Tastes will be served and paired with wines from Caymus Vineyards.

(Demo2) 2:30pm to 4:00pm at The Santa Fe School of Cooking (60 ppl) ~ \$85

Wine Seminar: Secrets of the Somms; Undiscovered White Whites (Fun & Serious Foreplay!)

Enliven your palates with three of the country's top Master Sommeliers -- Emily Wines, Tim Gaiser and Joe Spellman -- as you taste a flight of eight undiscovered white wines from around the world, including Assyrtiko from Greece, Fiano de Avellino from Campania, Viura from Rioja, Savagnin from Jura, Vermentino from Corsica, and other strange wonderful new wines to love.

(WS1) 2:30pm to 3:30pm at The Santa Fe Community Convention Center (75 ppl) ~ \$85



Wine Seminar: The Perfect Cheese Plate with Port, Sherry and Madeira

What is on the perfect after-dinner cheese plate and what are its perfect wine partners? Join The First Lady of Fromage, author Laura Werlin, and Master Sommelier Tim Gaiser as they take you on a cheese and desert wine pairing journey with different styles of Port, Sherry and Madeira, all with mind-blowing cheese companions.

(WS2) 4:30pm to 5:30pm at the Santa Fe Community Convention Center (75 ppl) ~ \$85



THURSDAY

Guest Chef Demo & Tasting: Juan Bochenski, Anasazi Restaurant, Santa Fe

As Executive Chef of Anasazi Restaurant, Argentine Juan Bochenski, finds inspiration in Santa Fe's rich culinary history, as well as ingredients that he finds locally. Join Juan for a demonstration and tasting of his latin-inspired dishes paired with Malbec wines from Susan Balbo.

(Demo3) 9:30am to 11:00am at the Santa Fe School of Cooking (60 ppl) ~ \$85

Santa Fe School of Cooking Walking Tours

Lace up your walking shoes and arrive hungry for the only tour of its kind. Starting at the internationally-recognized Santa Fe School of Cooking with a glass of Domaine Chandon Etoile Brut with your SFSC chef/guide, guests will head out for a tour of three of Santa Fe's most prestigious restaurants. Each stop includes a private tasting with the chef paired with wine.

Demo 4: Dinner for Two, Sazón, Luminaria. **Demo 5:** 315, Georgia, TerraCotta Wine Bistro

(Demo 4 or Demo 5) 2:00pm to 4:00pm at the Santa Fe School of Cooking (20 ppl per tour) ~ \$115



Wine Seminar: Silver Oak with Tim Duncan, SFW&C Honorée of the Year

For over 40 years, Tim Duncan and his family have been crafting Napa Valley and Alexander Valley Cabernet Sauvignons that have been iconic representations of California Cabernet. Tim Duncan will pour a rare double vertical of both the Alexander and Napa Valley Cabernets from the 2003, 2004 and 2005 vintages and finish with 2011 Alexander and 2010 Napa Valley Cabs.

(WS3) 10:30am to 11:30am at The Santa Fe Community Convention Center (75 ppl) ~ \$125

Wine Seminar: Around the World of Pinot Noir (with a Blindfold)

Pinot Noir from Burgundy (Domaine Roux), New Zealand (Craggy Range), California (Lucas & Lewellen) and Oregon (Ponzi); can we tell them apart? Two flights of Pinot, featuring a wine from each region, will be tasted. The first flight is tasted open with characteristics noted with our Master Sommeliers. The second flight is tasted blind with guests asked to pick the region.

(WS4) 1:30pm to 2:30pm at The Santa Fe Community Convention Center (75 ppl) ~ \$85

Wine Seminar: New California Wine with Jon Bonné, Author of *The New California Wine*

Before becoming the wine columnist for the *San Francisco Chronicle* in 2006, Jon Bonné often found California wines, though delicious, to be too ripe and powerful. His new book highlights that over the past decade California producers in pursuit of balance have created a new style of restraint and transparency. Joining Jon, pouring two wines each, are Lindy Novak of Spottswoode (Napa), Jason Haas of Tablas Creek (Paso Robles) and Sarah Harshaw of Lioco (Sonoma).

(WS5) 4:00pm to 5:00pm at the Santa Fe Community Convention Center (75 ppl) ~ \$85

Live Auction & Guest Chefs Luncheon presented by Los Alamos National Bank

Chefs Stephan Pyles of Dallas, John Sedlar of Eloisa in Santa Fe, Mark Kiffin of the Compound Restaurant, Martin Rios of Restaurant Martin and Tony Smith of Eldorado join forces for a five-course luncheon paired with wines introduced from this year's Honorée of the Year, Tim Duncan of Silver Oak and Twomey Cellars. Charitable auctioneer Greg Quiroga auctions 35 wine lots to benefit Santa Fe's public schools program, Cooking with Kids.

(Live) 11:30 to 2:00 at The Eldorado Hotel (150 ppl) ~ \$150



FRIDAY



Guest Chef Luncheon at Allan Houser Sculpture Garden With Juan Bochenski

Experience a lifetime of work by an American master, Allan Houser, in the setting where it was created amidst stunning panoramic mountain vistas. A tour of the gardens will be followed by a four-course luncheon served by Juan Bochenski, Executive Chef of Anasazi. Born in Argentina, Chef Bochenski pairs his meal with four Rhone-inspired wines from Tablas Creek in Paso Robles.

(GC3) 10:00am to 3:00pm (38 ppl) ~ \$125 (bus from SF Community Convention Center 10:00am)



Guest Chef Luncheon: Stephan Pyles of Stephan Pyles Restaurant, Dallas

Stephan Pyles was here our first year as a Guest Chef and we are honored to have him celebrating our 25th with us. "An absolute genius in the kitchen" (NY Times) and one of the founding fathers of Southwestern Cuisine, Pyles will serve a four-course luncheon with Mark Kiffin at The Compound Restaurant paired with Sonoma wines from Lioco and Napa wines from Ehlers Estate.

(GC4) Noon to 2:00pm at The Compound Restaurant (90 ppl) ~ \$150



Guest Chef Luncheon: Matthew Accarrino, SPQR, San Francisco

A James Beard Best Chef of the West finalist 2015 and Winner of 2014's *Food & Wine Magazine's* Best New Chef, Matthew Accarrino -- Executive Chef at SPQR, a Michelin-star restaurant in San Francisco -- will prepare a four-course meal partnering with his friend Kevin Nashan of Sydney Street Cafe. Wines from central Italy's Umbria, Lazio and Le Marche will be featured.

(GC5) Noon to 2:00pm at The Coyote Cafe (90 ppl) ~ \$150



Guest Chef Demo & Tasting: James Campbell Caruso, La Boca, Santa Fe

Chef/Owner of La Boca and Taberna in Santa Fe, James Campbell Caruso will demonstrate techniques and recipes from his cookbook *Espana, Exploring the Flavors of Spain*. A James Beard Best Chef of the Southwest nominee, Caruso is an expert at pairing tapas with Sherry and will demonstrate how.

(Demo6) 9:30am to 11:00am the Santa Fe School of Cooking (60 ppl) ~ \$85



Guest Chef Demo: Kevin Nashan, Sidney St. Cafe

A James Beard Finalist for Best Chef Midwest, Chef Kevin Nashan has been wowing guests at his Sydney Street Cafe in St. Louis for more than a decade with his Spanish and New Mexican influenced cuisine. A native of Santa Fe, Nashan returns home and showcases techniques of three of his signature dishes with tastes paired with Spanish wines from Artadi.

(Demo7) 3:00pm to 4:30pm at Santa Fe School of Cooking ~ \$85



FRIDAY

Wine Seminar: Champagne 101 with Champagne Ruinart, SFWC Champagne of the Year

The oldest established house in Champagne, Ruinart has been producing Champagne since 1729. We are honored to have Champagne Ruinart as our Honorary Champagne of the year for our 25th anniversary. Join Megan Gordon, Champagne Ruinart Brand Ambassador, for a lively and educational tasting of the different styles of Champagne. Non-vintage Champagne Ruinart Blanc de Blancs and Rosé will be tasted side by side with Vintage Champagne Ruinart Blanc de Blancs and Rosé. Older vintages will be also be tasted to show how Champagne ages.

(WS6) 10:00am to 11:00am at the Santa Fe Community Convention Center (75 ppl) ~ \$85

Wine Seminar: DOC Sicilia

Over the past fifteen years, no wine region has been more advancing then Sicily. The renaissance in Sicily can be attributed to the Greeks and Phoenicians, indigenous vine varieties, unique soils, climate and a resurgence of quality producers. Antonio Rallo, the President of DOC Sicilia hosts a fascinating tasting of the varieties of Narello Mascalese, Caricante, Frappato, Nero D'Avalo, Grillo, Grecanico and Zibbio from the Mt. Etna, Vittoria, Alcamo & Moscato di Noto DOCs.

(WS7) 12:30pm to 1:30pm at the Santa Fe Community Convention Center (75 ppl) ~ \$85

Wine Seminar: A Study in Sangiovese

Sangiovese is the primary red grape of Italy and no where does it express itself as compellingly as it does in Tuscany. Our Master Sommeliers walk and taste you through the four primary Tuscan regions of Chianti Classico, Chianti Rufina, Montepulciano and Montalcino, each represented with a pair of Sangiovese wines from a historic producer -- Castello di Ama, Conti Costanti, Nipozzano and Fattoria del Cerro.

(WS8) 3:00pm to 4:00pm at The Santa Fe Community Convention Center (75 ppl) ~ \$85



Reserve Wine Tasting & Auction

The best wines of the week will be featured from all 100 participating wineries. As a new feature with our new larger venue, six Santa Fe restaurants will be serving delectable tastes alongside the winery samples. A silent auction of 75 rare wine lots will take place during the tasting to benefit Santa Fe Wine & Chile Fiesta education programs. The perfect event to attend before dinner at your favorite Santa Fe restaurant.

(RSV) 4:00pm to 6:30pm at The Santa Fe Community Convention Center ~ \$95

SATURDAY



Guest Chef Demo: Lisa and Tom Perini, Perini Ranch Steakhouse

Former rancher, Tom Perini began his career as a chuck wagon cook and in 1983 opened Perini Ranch Steakhouse on the family ranch. In 2014, Perini Ranch Steakhouse was recognized by the James Beard Foundation as "America's Classic" Restaurant. Tom is bringing the chuck wagon, firing up the grill and throwing a brunch roundup you will not want to miss.

(Demo8) 9:30am to 11:00am at The Santa Fe School of Cooking (60 ppl) ~ \$95

Saturday September 26th: The Santa Fe Wine & Chile Fiesta Grand Tasting

The Wine Event with All The Great Santa Fe Restaurants beckons you to spend a glorious Fall afternoon at The Santa Fe Opera, featuring tastes from 75 of Santa Fe's finest restaurants and sips from 100 world-class wineries. The most fun you can have with a wine glass!

(GRAND) 1:00 pm to 4:00pm Santa Fe Opera ~ \$150 (E-Ticket - limit 10) (PARK) Parking Pass ~ \$25 (E-Ticket)

- No Parking Available Without an E-Ticket Parking Pass.
- Free continuous shuttles starting at 11:00am from, and returning to, the PERA Building at Paseo de Peralta and Old Santa Fe Trail (with free parking).

(VISTA) Noon to 4:00pm Santa Fe Opera ~ \$300. (limit 10 seats per person)

Arrive at the exclusive entrance to the Aspen Vista Terrace with complementary valet parking, relax and savor a selection of special wines in your reserved seat beginning at noon (an hour before the Grand Tasting opens). Enjoy full access to all Grand Tasting tents from 1 - 4 pm and return to your reserved seat as often as you like.

SUNDAY



The 22nd Annual Santa Fe Wine & Chile Fiesta Gruet Golf Classic

Gruet Winery features six of their wines in a golf scramble with 10 of SFWC Fiesta's great restaurants. A different sparkling wine is paired with food from a different restaurant at every third hole, including Anasazi, the Club at Quail Run, Derailed, Iguana Cafe, Izmi, Jinja, La Plazuela, Red Sage, San Francisco Street Bar & Grill, Santacafe. Green fee, cart, range balls, goodie bag, food, wine, prizes for winning teams, vistas and fun all included.

(GLF) 10:00am Check-In / 11:00am Tee Time Towa Golf Course (15 minutes north of Santa Fe) ~ \$125 (\$109 Sunday-only room rate at Buffalo Thunder call 505-455-5555 use code: WINE)



The 2nd Annual Santa Fe Wine & Chile Fiesta Gran Fondo Bike Ride

Ride the only Gran Fondo of its kind in New Mexico with celebrity guest chef riders and their gourmet food. A 75 or 45-mile loop from the Four Seasons Rancho Encantado takes you through the historic villages of Nambé, Cundiyo, Truchas and Chimayo with food stops from Matthew Accarrino, Mark Kiffin, Kevin Nashan, Andrew Cooper and Master Sommelier Melissa Monosoff. Celebrate the finish of your ride back at the Four Seasons with Tacos by Zacatecas and Champagne Ruinart. Sleep, Ride, Eat, Drink, Repeat!

(RIDE) 6:30am Checkin, 7:30am Start, Four Seasons - \$75



Champagne Ruinart & Dirty Boots Brunch

The SFW&C Champagne & Dirty Boots Brunch returns to Rancho Encantado Four Seasons where Executive Chef Andrew Cooper will tantalize your tastebuds with his savory cuisine paired with Champagne Ruinart Blanc de Blancs and Brut Rosé and gorgeous views from the Monte Vista Terrace.

(BRUNCH) Noon to 2:00pm, Four Seasons Rancho Encantado - \$125



Tickets: santafewineandchile.org

Phone: (505) 438-8060 Fax: (505) 438-7134

Tickets are non-refundable. Schedule subject to change.

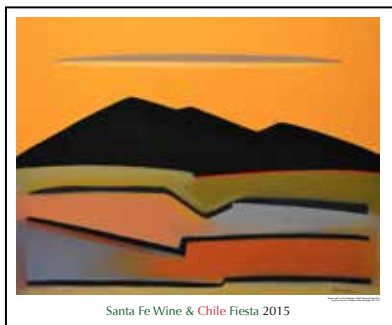
No one under 21 admitted (including infants)



We are excited about our new changes this year (please note):

- Grand Tasting tickets and parking passes are E-Tickets through Hold My Ticket
- No tickets will be mailed by postal service
- Tickets other than Grand Tasting are Will Call only at our Hospitality Desk
- Our Hospitality Desk for the week is at The Santa Fe Community Convention Center
- Our Reserve Tasting is at The Santa Fe Community Convention Center
- Our Wine Seminars are at The Santa Fe Community Convention Center

Tickets other than Grand Tasting may be picked up Monday, September 21st through Friday, September 25th, between 9:00am and 5:00pm, at the Santa Fe Wine & Chile Fiesta Hospitality Desk at the Santa Fe Community Convention Center (201 West Marcy Street).



"Desert Light" by Dan Namingha

Santa Fe Wine & Chile Fiesta

Featured Artist 2015

Acrylic on canvas, 20" x 26"

Courtesy of Dan Namingha

Poster and Tee Shirts available
at santafewineandchile.org

Who's Cooking?

315 Restaurant & Wine Bar
 Agoyo Lounge
 Amaya
 Anasazi Restaurant
 Andiamo!
 Arroyo Vino
 Atrisco Cafe
 Artist Cafe
 The Bistro at Marriot
 Bouche Bistro
 Cafe Pasqual's
 Casa Chimayo
 Club at Quail Run
 The Compound Restaurant
 Coyote Cafe
 Del Charro
 Derailed
 Dinner for Two
 Dr. Field Goods Kitchen
 El Farol
 Estevan
 Gabriel's
 The Galisteo Bistro
 Garbo's
 Garduños
 Georgia
 Geronimo

The Guesthouse
 Iguana Cafe
 Il Piatto
 Infierno
 izanami
 Izmi Sushi
 Jambo Cafe
 Joseph's
 Julia
 l'Olivier
 La Boca
 La Casa Sena
 La Plazuela
 Loyal Hound
 Luminaria
 Maria's
 Midtown Bistro
 The Old House
 Omira Grill
 Osteria d'Assisi
 The Palace
 Paper Dosa
 Pizzeria da Lino
 Pranzo Italian Grill
 Pyramid Cafe
 Raaga
 Radish & Rye

The Ranch House
 Red Sage
 Restaurant Martin
 Rio Chama
 San Francisco Street B&G
 Santa Fe Bar & Grill
 Santacafe
 Sazón
 The Shed
 Shohko Cafe
 Swiss Bistro
 Taberna La Boca
 Tabla de Los Santos
 The Tea House
 Terra
 TerraCotta
 Tesuque Village Market
 Thai Cafe
 Tomasitas
 Tortilla Flats
 Vanessaie
 Vinaigrette
 Tabla de los Santos
 Zia Diner





A to Z Wineworks
 Allan Scott Family
 Antinori
 Banfi
 Beaulieu Vineyards
 Black Mesa Winery
 Bodegas Ontanon
 Ca' Momi
 CADE
 Cambria
 Carne Humana
 Carpineto
 Cartledge & Browne
 Casa Rondeña Winery
 Casa Silva
 Caymus
 Cesari
 Champagne Ruinart
 Chandon
 Château D'Esclans
 Chateau Ste Michelle
 Cline Cellars
 Concha y Toro
 Cosentino
 Cuvaision Estate Wines
 D. H. Lescombes
 Davis Bynum Winery
 DOC Sicilia
 Don Quixote
 Dows
 Duckhorn Wine Company
 Ehlers Estate
 Elk Cove Vineyards
 Empson USA
 European Cellars
 Ferrari-Carano Vineyards
 Fetzer Vineyards
 Flora Springs Winery
 Foley Family Wines

Francis Ford Coppol
 Frederick Wildman Imports
 Frog's Leap
 Galante Vineyards
 Gekkeikan Saké
 Girard
 Gloria Ferrer
 Graham's
 Grgich Hills Estate
 Gruet Winery
 Hahn Family Wines
 Hand Picked Selections
 Heitz Wine Cellars
 Hess Collection Winery
 Ironstone
 J Lohr Vineyards & Wines
 Jacuzzi Wines
 Joseph Carr
 Justin Vineyards
 Landmark Vineyards
 Kendall-Jackson
 Kenwood Vineyards
 Klinker Brick Winery
 Kobrand
 La Marca
 La Posta
 Lioco Wine
 Lucas & Lewellen Vineyards
 Mark Macedonio
 Martinelli Winery
 Martini & Rossi Winery
 Mazzoni
 Meiomi
 Merry Edwards
 Merryvale Family of Wines
 Michael David Winery
 Michael Mondavi
 Morgan Winery
 Murphy-Goode

New Age
 Newton
 Nica + Dado
 Palm Bay International
 Pine Ridge
 PlumpJack Estate Winery
 Ponzi
 Purple Wine
 Ramey Wine Cellars
 Rex Hill
 Ridge Vineyards
 Rodney Strong Vineyards
 Rombauer Vineyards
 Schramsberg
 Schug Carneros Estate
 Seghesio Family Wines
 Silver Oak
 St. Cosme
 Susana Balboa
 Silverado
 Skurnik Wines
 Spire Collection
 Spottswoode Estate
 Sterling
 Tablas Creek Vineyard
 Tangley Oaks
 The Sorting Table
 Thomas Fogarty Winery
 Trimbach
 Trinchero Family Estates
 Twomey Cellars
 Veuve Clicquot
 Vias Imports LTD
 Vinaceous
 Vintage Wine Estates
 Vivac Winery
 William Hill

Who's Pouring?



The SFW&C Fiesta is proud to promote the following schedule of restaurant wine dinners. At each dinner, a spokesperson will be present to introduce all wines to guests at a set time with a special wine pairing menu. Please call the host restaurant for time, price and reservations. Please see our website for updates.

WEDNESDAY, SEPTEMBER 23

315 Restaurant	Brunello 2010	(505) 986-9190
Bouche Bistro	Wilson Daniels (Hyde de Villaine, Dom. Anne Leflaive)	982-6297
Dinner For Two	Hand Picked Selections	820-2075
Galisteo Bistro	Jackson Family	982-3700
La Plazuela	J. Lohr	995-2316
Las Campanas	Rombauer	995-3500
Rio Chama	Michael David	955-0765
Santa Fe Bar & Grill	Ca'Momi	982-3033
Sazón	Galante	966-2670

THURSDAY, SEPTEMBER 24

Amaya	Tour de France with Esprit du Vin	(505) 982-1200
Anasazi Restaurant	Martinelli (with Regina Martinelli)	946-4018
Arroyo Vino	Champagne & Burgundies of Frederick Wildman	983-2100
Bouche Bistro	California Duet: Spottswoode/Ramey	982-6297
Café Pasqual's	Susana Balbo and Ben Marco	983-9340
Club at Quail Run	Merry Edwards Winery	986-2200
Compound Restaurant	Silver Oak (with Honorée of the Year Tim Duncan)	982-4353
Estevan	Bodegas Ontañon	930-5363
Galisteo Bistro	Craft and Estate	982-3700
Infierno	Concha y Toro	466-1391
Joseph's of Santa Fe	Ridge Vineyards	982-1272
Julia at La Posada	Cakebread	986-0000
l'Olivier	Elk Cove	989-1919
La Boca	Spanish Wines of Folio	982-3433
La Casa Sena	The Sorting Table	988-9232
Loyal Hound	Vine Connections: Hand crafted wines from Argentina	471-0440
Luminaria	Gruet & Browne Family	984-7915
Old House	Justin Vinyards	995-4599
Osteria d'Assisi	Ferrari Carano	986-5858
Pranzo	Cht Ste. Michelle	984-2645
Red Sage	Plumpjack & Cade	816-2056
Restaurant Martin	Duckhorn Vineyards	820-0919
The Tea House	Fine Italian Wines of Empson USA	992-0972

Wine Dinners Cont.

FRIDAY, SEPTEMBER 25

315 Restaurant	Schug	986-9190
The Compound Restaurant	Heitz Martha's Vineyard	982-4353
Galisteo Bistro	Cline Cellars	982-3700
Las Campanas	Champagne Ruinart & Newton	995-3500
Luminaria	Merryvale Starmont	984-7915
l'Olivier	Frog's Leap	989-1919
Osteria d'Assisi	Antinori Italian Wines	986-5858
The Old House	Justin Vineyards	995-4599

Featured Winery Prix Fixe Menu

(Optional Prix Fixe menu all week -- no set time, no winery principal present)

Andiamo!	Italian Wines of Palm Bay Imports	(505) 995-9595
El Farol	Guarachi Wine Imports	983-9912
Il Piatto	Seghesio Family Wines	984-1091
TerraCotta Wine Bistro	Girard Winery	989-1166

Featured Winery of the Week

(Restaurants featuring wine specials from the Featured Winery of the Week)

Anasazi Restaurant	Martinelli	946-4018
Andiamo!	Feudi di San Gregorio	995-9595
Café Pasqual's	Susana Balbo and Ben Marco	983-9340
Eloisa	Spanish Wines of Eric Solomon	982-0883
Estevan	Bodegas Ontañon	930-5363
Il Piatto	Seghesio & Archery Summit	984-1091
La Plazuela	J. Lohr	995-2334
Luminaria	Gruet/Browne Family	984-7915
Old House	Justin Vineyards	995-4599
Pranzo	Cht Ste. Michelle	984-2645
Restaurant Martin	Duckhorn Vineyards	820-0919
Rio Chama	Michael David	955-0765
Santacafé	Tablas Creek	984-1788
TerraCotta Wine Bistro	Girard Winery	989-1166





SANTA FE WINE & CHILE FIESTA

1000 Cordova Place #723

Santa Fe, NM 87505

505-438-8060

santafewineandchile.org



Mercedes-Benz
of Santa Fe



ARROYO VINO



Wine Spectator



Local Flavor

Non-Profit Org.
US Postage
PAID
Albuquerque NM
Permit No 1322