

**BREAKFAST OF CHAMPIONS SOUTHERN STYLE:
BISCUITS & BUBBLES**

ANTHONY GIGLIO & CARRIE MOREY

SEMINAR 104 & 304

Vilarnau Rosé 'Delicat' Reserva Cava, Catalonia

**Adriano Adami 'Col Credas' Rive di Farra di Soligo Brut,
Valdobbiadene Prosecco Superiore DCG**

Paul Mas 'Cote Mas' Cremant de Limoux Brut, Languedoc-Roussillo

Fratelli Lunelli Ferrari Perle Millesimato Trentodoc, Trentino-Alto Adige

2019 WillaKenzie Estate Éclatant Brutm, Yamhill-Carlton, Oregon

**2015 Stonestreet Estate Vineyards 'Blanc de Blancs' Alexander Valley,
California**

Delamotte Blanc de Blancs Brut, Champagne

2012 Frank Family 'Lady Edythe' Reserve Brut Los Carneros California

CALLIE'S HOT LITTLE BISCUITS:

Pimento Cheese Biscuit

Country Ham Biscuit

Sausage Egg and Pimento Cheese

**CELLAR STARS:
AMAZING REDS AT 5, 10 AND 20 YEARS OLD
RAY ISLE
SEMINAR 105 & 305**

2022 Château St Jean ‘Cinq Cépages’

2019 Domaine Drouhin Dundee Hills Pinot Noir

2015 Albert Bichot Charmes-Chambertin Grand Cru

2013 Ridge Vineyards Lytton Springs

2009 Castello di Monsanto Sangiovetto

2005 Jonata ‘La Sangre de Jonata’ Syrah

2004 Freemark Abbey Sycamore Vineyard Cabernet Sauvignon

1996 Château St Jean “Cinq Cépages”

**SOUTHERN HOSPITALITY:
CROWD-PLEASING WINES & SOUTHERN SNACKS**

AMANDA MCCROSSIN

SEMINAR 106 & 306

2013 Gloria Ferrer Carneros Cuvée

2023 Cruse Wine Co. Eaglepoint Sparkling White Zinfandel

2021 Hugel & Fils Classic Riesling

2023 Massican Annia

2022 Hirsch Estate Rosé of Pinot Noir

2022 Brewer-Clifton Sta. Rita Hills Pinot Noir

2019 Tenuta di Arceno Chianti Classico Riserva

Rare Wine Co. Charleston Sercial Madeira

SNACKS:

Fried Chicken

Curried Deviled Egg

Cheese Straws

Ham Delight

BBQ Brisket

BOURBON & BACON: THE ULTIMATE PAIRING
ALLAN BENTON, SCOTT BLACKWELL & ANN MARSHALL,
MODERATED BY ROY MILNER
SEMINAR 107

Jimmy Red Classic Straight Bourbon Whiskey

Benton's Smoked Jimmy Red Bourbon Whiskey

BENTON'S BACON & COUNTRY HAM:

Applewood Smoked

Cherrywood Smoked

Hickory Smoked

Peppered Unsmoked

ROSÉ GETS A GLOW UP: LUXURY PINK WINES

WANDA MANN

SEMINAR 108 & 508

2023 Le Clos Peyrassol Côtes de Provence

2023 Wölffer Estate Long Island Rosé

2023 Penner-Ash Rosé of Pinot Noir

2023 The Language of Yes 'Les Fruits Rouges'

2023 VIK La Piu Belle Rosé

2021 Château d'Esclans Les Clans

NV Domaine Carneros Brut Rosé Cuvée de la Pompadour

NV Champagne Laurent-Perrier Cuvée Rosé

**OYSTERS & MUSCADET:
A DEEP DIVE INTO TERROIR**
FEMI OYEDIRAN, MILES WHITE & TREY MCMILLAN
SEMINAR 204

2023 Domaine de la Pepiere Clos des Briords

2021 Jean-Baptiste Hardy Muscadet “Fief de Chaintre”

**2018 Chéreau Carré, Clisson Muscadet Sèvre-et-Maine,
“Le Sillon des Braudières”**

2023 Domaine Michel Brégeon Muscadet Sèvre et Maine “Gorges”

2020 Famille Lieubeau Château-Thebaud Muscadet

**2015 Chéreau Carré Les Terrasses de la Cantrie Monnières Saint-Fiacre
Muscadet Sèvre-et-Maine**

FEATURING:
Trey McMillan’s Lowcountry Oysters

**AMOR AGAVE:
A COCKTAIL DIVE INTO TEQUILA AND MORE**

JOHNNY CALDWELL & TANEKA REEVES

SEMINAR 206 & 406

PALOMA

Ingredients:

1.5 oz of Agave Spirit
.5 oz of Lime Juice
1 oz of Grapefruit Juice
Pinch of sea salt
Topped with Tonic Water
Garnish: dehydrated lime wheel

Preparation:

1. Add liquor, lime juice, grapefruit juice and salt to a shaker full of ice
2. Secure the lid then shake passionately
3. Strain mixture into rocks glass full of ice
4. Lovingly place lime wheel garnish
5. Take #GentleLadySips

BLACKER THE BERRY

Ingredients:

1.5 oz of Agave Spirit
1 oz of Blackberry Purée
1 oz of Agave Syrup
.5 oz of Lime Juice
Topped with Soda Water
Garnish: Sage leaf & Blackberries

Preparation:

1. Add Tequila, blackberry puree and agave syrup to the mixing tin full of ice
2. Secure the lid then shake passionately
3. Strain mixture into chilled glass
4. Carefully add soda water until the glass is full
5. Lovingly add sage and blackberry garnish

**A WORLD WHISKEY TOUR: TOP BOTTLES
FROM SCOTLAND, JAPAN, THE U.S., AND MORE**

NATE GANAPATHI

SEMINAR 206 & 406

High Wire Distilling Jimmy Red Bottled in Bond

Stranahan's Diamond Peak Batch 3 Extra Anejo Tequila Cask

Cedar Ridge Distillery 'The QuintEssential Special Release'

Bulleit Barrel Strength Kentucky Straight Bourbon Whiskey

Bardstown Bourbon Collaborative Series Silver Oak

Green River Full Proof Bourbon Whiskey

Dalmore King Single Malt Scotch Whiskey

Benromach 21 Year Old Single Malt Whiskey

Aberfeldy

**SPICE & POWER:
GREAT SYRAHS FROM THE NORTHERN RHÔNE**

MATTHEW CONWAY

SEMINAR 208 & 408

2021 Domaine Clusel-Roch 'Les Vergers' Côtes du Rhône

2020 Maison Stephan 'Les Binardes' Côte-Rôtie

2021 Domaine Rostaing 'Ampodium' Côte-Rôtie

2022 JL Chave Selection 'Offerus' Saint-Joseph

2021 Famille Cecillon 'Babylone' Saint-Joseph

2022 Alain Graillot Crozes-Hermitage

2021 Domaine Combié Crozes-Hermitage

2020 Delas 'Domaine des Tourettes' Hermitage

SUPER SUMMER SIPPERS: THE WORLD OF LOW ABV & WINE-BASED COCKTAILS

BETHANY HEINZE

SEMINAR 307 & 507

VERN'S AMERICANO SPRITZ

Ingredients:

Vern'sAmericano Spritz

1 ½ oz. Cappelletti

1 ½ oz. Cocchi Dopo Teatro

Dash of Orange Bitters

2 oz. Sparkling Wine

Preparation:

Fill a wine glass with ice. Add Cappelletti and Cocchi Dopo Teatro. Top with sparkling wine and add a dash of orange bitters.

SUMMER VERMOUTH HIGHBALL

Ingredients:

2.5 oz. Lime-leaf Infused

Quinquina

¾ oz Lime leaf + herb syrup

¾ oz. Lime Juice

Preparation:

Fill a rocks or highball glass with ice, add all ingredients, top with sparkling water and stir.

BAMBOO

Ingredients:

¾ oz. Manzanilla Sherry

¾ oz. White Port

¾ oz. Quinquina

Dash Orange Bitters

Castelvestrano Olives

Preparation:

Add ice to a cocktail glass. Add spirits and stir until cold. Strain into a Nick & Nora or Coupe glass and garnish with olives.

**CHOOSE YOUR OWN ADVENTURE:
A PINOT NOIR AND SNACK PAIRING PARTY**

**CJ MCCOLLUM, CHRIS SHEPHERD,
MILES WHITE & FEMI OYEDIRAN**

SEMINAR 308

2022 Buona Notte, “Pianoforte” Pinot Noir

2021 Hirsch Vineyards, “San Andreas” Pinot Noir

**2021 Domaine Jean-Noel Gagnard,
Hauts Cotes de Beaune Rouge ‘Clos Bortier’**

2022 Stein, “Waecter” Mosel Pinot Noir

2021 Miner Family Gary’s Vineyard Pinot

2021 McCollum Heritage 91 Pinot Noir

2021 The Hilt Estate “Radian Vineyard” Pinot Noir

2021 McCollum Heritage 91 Bryan Creek Vineyard Pinot Noir

SNACKS:

Charleston’s Own Low Country Okra Chips

Boiled Peanuts

Lowcountry Kettle Potato Chips, Spicy Pimento Cheese

Lowcountry Kettle Chips, Sea Salt

Benne Wafers

Callie’s Hot Little Biscuit Cheese Crisps

Gulla “Whole Lotta Hissy Fit” Popcorn

BlackJack Sweet & Smoky Beef Jerky

**BEER BY THE SEA: HOW COASTAL BREWERIES ARE
MAKING SOME OF AMERICA'S GREATEST BREWS**

ROY MILNER

SEMINAR 404

Edmund's Oast Something Cold

Munkle Brewing Munkle Pils

Westbrook Brewery One Claw

Edmunds Oast Bound By Time

Westbrook Gose

Dogfish Head Seaquench

**YOU WRITE THE WINE NOTE:
A HANDS ON SIPPING SESSION**

LESLIE SBROCCO

SEMINAR 405 & 505

NV Champagne Piaff Blanc de Blancs

2021 Yalumba Samuel's Collection Viognier, Eden Valley

2021 Patz & Hall Dutton Ranch Russian River Chardonnay

2021 Donum Estate Pinot Noir, Napa Valley

2012 Faustino I Gran Reserva, DOC Rioja

2013 Mt. Brave, Mt. Veeder Cabernet Sauvignon, Napa Valley

**CHAMPAGNE SUPERN(OVA):
CHAMPAGNE & CAVIAR**

MEGAN MINA

SEMINAR 504

2018 Dremont & Savart 'Ephemere' Grand Cru Blanc de Blancs

NV Pertois-Moriset 'Les Quatre Terroirs' Blanc de Blancs Grand Cru Brut

NV Benoit Dehi Cuvee 'Initiation' Extra Brut

NV André Heucq Blanc de Meunier Brut Nature

2016 Marie-Courtin 'Efflorescence' Blanc de Noirs Extra Brut

NV Paul Bara Grand Brut Rosé

**FEATURING:
Regis Ovaá Caviar**

**INVESTOPEDIA PRESENTS:
FINDING THE NEXT UNICORN WINES & WHISKIES**
NATE GANAPATHI & KERRIN LAZ,
MODERATED BY CALEB SILVER
SEMINAR 506

Dalmore 21 Year Single Malt Scotch

Bardstown

Teeling

2023 Tench Estate Sauvignon Blanc

2019 LAZ Napa Valley Cabernet Sauvignon
