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FOR IMMEDIATE RELEASE

**SAN DIEGO BAY WINE & FOOD FESTIVAL ANNOUNCES STAR-STUDDED LINE UP
OF COOKING AND WINE TASTING CLASSES**

*Southern California's Largest Wine & Food Festival Features 15 Classes by Award-Winning Chefs, Winemakers,
Master Sommeliers and Local Culinary Stars*

San Diego, CA (September 5, 2006) – Life is good for gourmands and enophiles attending this year's San Diego Bay Wine & Food Festival November 8-12. Festival producers announced today their line up of celebrity chefs, winemakers, master sommeliers and local culinary stars set to teach in 15 savory cooking and wine tasting classes.

“This year's festival blends top-notch wine and culinary talent in classes designed for both the novice wine and food enthusiast as well as the more experienced home chef and serious wine collector,” said Michelle Metter, the Festival's co-producer. “We have brought together masters of their craft in both the culinary and enology fields to provide Festival attendees with an exceptional range of classes from which to choose.”

Some of the chefs and winemakers joining this year's festival include:

- In 2004, Chef Gavin Kaysen of El Bizcocho at the Rancho Bernardo Inn was named “Best Chef” critics choice in *San Diego Magazine*, as well as “Hottest Young Rising Star” by *Riveria Magazine*. Most recently, Kaysen won the Finals of the Bocuse d'Or competition and will now go on to represent the United States at the Bocuse d'Or 2007 in Lyon, France. Kaysen will take attendees through the wonderful benefits of Sous-Vide cuisine during his class at this year's Festival.
- Napa Valley winemakers and representatives unite on a panel discussion of the region's distinct AVAs. Panel members include Mike Grgich of Grgich Hill Winery, Jac Cole of Spring Mountain, Marketta Fourmeaux of Chateau Potelle, Diana Snowden of Snowden Winery, Gianni Paoletti of Paoletti Winery, Florencia Palmaz of Palmaz Winery, and Beth Thompson of Trefethan Winery.
- Chef David Lawrence, author of *Boy Eats World*, is a master at making gourmet food simple for the home chef. Lawrence's fun and upbeat classes at this year's Festival include “A Private Chef Cooks Simple Gourmet” and “Cocktails & Hors d'oeuvres To Die For”.
- Master Sommelier Joseph Spellman is Director of Education for Joseph Phelps Vineyards, Napa Valley. He has worked in wine for 25 years, principally as a sommelier, in Chicago's top restaurant cellars. He is a frequent instructor and examiner in the Court of Master Sommeliers, and has been recently elected Chairman of the American Chapter of the Court. Serious wine enthusiasts will enjoy classes moderated by Spellman including “Napa Valley AVA Panel Discussion” and “Master Sommelier Blind Tasting”.

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- Winner of 7 Emmy awards for his San Diego based cooking show titled “Sam The Cooking Guy”, Chef Sam Zien brings a refreshing and “regular persons” approach to making terrific dishes for his audience. With a cookbook due out in 2007, Sam The Cooking Guy, is an exciting addition to this year’s Festival. His class, “Happily South of the Border” will teach guests how to make mouth-watering cuisine such as Mexican Bruschetta, Shrimp Tacos, Chicken Enchiladas, Halibut with Salsa Cream, and Toasted Pound Cake with Mango.

Wine and cooking classes held during the five-day festival take place on Thursday, November 9 and Friday, November 10 at three locations throughout San Diego. Following is a complete list of this year’s class line up:

Thursday, November 9

- **Spice Up Your Holiday with A Southwest Thanksgiving** by Chef Vikki Nulman, Owner of Sol Café in Santa Fe, NM. Class will be held at the San Diego Wine & Culinary Center from 11:30 a.m. – 1:00 p.m. \$55 per person.
- **Debunking the Myth of the Perfect Pairing** by John Alonge, wine expert/owner San Diego Wine & Culinary Center. Class will be held at the San Diego Wine & Culinary Center from 1:30 p.m. – 2:30 p.m. \$45 per person.
- **International Tour of Sparkling Wines** by Deborah D. Lazear, CSW, CIM. Class will be held at the San Diego Marriott Hotel & Marina from 12:00 p.m. – 1:00 p.m. \$45 per person.
- **Ole! Tour de Spanish Wines & Tapas** by Sommelier Tracy Wallace of The Wine Encounter. Class will be held at the San Diego Marriott Hotel & Marina from 2:00 p.m. – 3:30 p.m. \$55 per person.
- **Perfect Paella Preparation** by Executive Chef Gary Thompson of Viejas Casino. Class will be held at the San Diego Wine & Culinary Center from 3:00 p.m. – 4:00 p.m. \$45 per person.
- **Pinot Noir California Style** by Parris Driggers, Sommelier. Class will be held at the San Diego Wine & Culinary Center from 4:30 p.m. – 5:30 p.m. \$45 per person.
- **Cocktails And Hors d’ oeuvres To Die For** by Chef Dave Lawrence author of Boy Eats World. Class will be held at the San Diego Wine & Culinary Center from 5:30 p.m. - 7:00 p.m. \$55 per person.

Friday, November 10

- **A Private Chef Cooks Simple Gourmet** by Chef Dave Lawrence author of Boy Eats World. Class will be held at Macy’s School of Cooking in Mission Valley from 11:30 a.m. – 1:00 p.m. \$60 per person.
- **Autumn Harvest** by Chef Augie Saucedo, Chef de Cuisine at The Shores Restaurant in La Jolla. Class will be held at the San Diego Wine & Culinary Center from 11:30 a.m. – 1:00 p.m. \$55 per person.
- **Napa Cabernet Tasting & Panel Discussion** by Master Sommelier Joseph Spellman and Panel of Napa Valley Winemakers. Class will be held at the San Diego Marriott Hotel & Marina from 12:00 p.m. – 1:30 p.m. \$55 per person.
- **Simply Sensational Syrah Tasting** by Kerry Damskey, Winemaker. Class will be held at the San Diego Wine & Culinary Center from 1:30 p.m. – 2:30 p.m. \$55 per person.
- **Paso Robles Taste Tour** by Panel of Paso Robles Winemakers. Class will be held at the San Diego Marriott Hotel & Marina from 2:30 p.m. – 3:30 p.m. \$55 per person.
- **Sous-Vide Cuisine** by Chef Gavin Kaysen, Chef de Cuisine, El Bizcocho at the Rancho Bernardo Inn. Class will be held at Macy’s School of Cooking in Mission Valley from 2:30 p.m. – 4:00 p.m. \$60 per person.
- **Happily South of the Border** by Sam the Cooking Guy. Class will be held at the San Diego Wine & Culinary Center from 3:00 p.m. – 4:00 p.m. \$55 per person.

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- **Master Sommelier Blind Tasting** by Master Sommelier Joseph Spellman. Class will be held at the San Diego Wine & Culinary Center from 4:30 p.m. – 6:00 p.m. \$75 per person.

Space for each class is limited and may be reserved by visiting the Festival website at www.worldofwineevents.com or calling 619-342-7337. Tickets must be reserved in advance, as classes will sell out. Individuals must be 21 and older to attend.

Festival Sponsors include Union Bank of California, Viejas Casino, San Diego Magazine (Media Partner), Cox Communications, BMW, Fiji Water, Southwest Airlines, Expo Design Center, S. Pellegrino, Vine Times, California Olive Oil Council, Wine X Magazine, San Diego Marriott Hotel & Marina, Port of San Diego, Hornblower Crusies, Dining Out Magazine, Sadie Rose Baking Company, Macy's School of Cooking, Classic Party Rentals, Serving San Diego, Alanas Marketing & Creative, 760 KFMB, Imbibe Magazine, Fifty Seven Degrees, Radio ASB, North County Times Preview, Sign on San Diego, The Wild Thyme Catering Company, Lake Isle Press, Sadie Rose Baking Co., and igourmet.com, Basiltops, Chesapeake Fish Co., TK&A Catering, Peroni Beer, Saveur Magazine, Wine Club TV, the San Diego Wine & Culinary Center and Bristol Farms.

ABOUT SAN DIEGO BAY WINE & FOOD FESTIVAL

The 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 8-12 in 2006, the event benefits the American Institute of Wine & Food culinary arts scholarship program. Over 700 wines, 50 of San Diego's top fine dining restaurants and 30 gourmet food companies and exhibitors will participate in the 2006 Festival. Now in its third year, the San Diego Bay Wine & Food Festival has quickly grown into a world-class wine and culinary extravaganza. The three-day festival features wine tasting seminars, cooking classes by award-winning chefs, and an elegant Reserve Tasting at one of San Diego's finest hotels. The festival culminates on Saturday at the star-studded Grand Tasting Event and Fine Wine/Lifestyle Auction complete with dueling chef demonstration stages, celebrity cookbook signing tents, "Living Large" entertainment tent, and more. For more information visit www.worldofwineevents.com.

ABOUT WORLD OF WINE EVENTS

World of Wine Events, LLC is an event management and festival production company specializing in the creation of world-class wine and culinary trade and consumer events. World of Wine Events provides strategic guidance, logistics, operations, marketing, and industry insights for winery and spirits road shows, distributor trade tastings, as well as large format tasting and lifestyle festivals. World of Wine Events is the producer of the San Diego Bay Wine & Food Festival, Southern California's largest wine and culinary extravaganza. More information on World of Wine Events and the San Diego Bay Wine & Food Festival may be found by contacting Michelle Metter at 619-602-9789 or by visiting www.worldofwineevents.com.

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