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FOR IMMEDIATE RELEASE

**BRAVO “TOP CHEF” CONTESTANT BRIAN HILL AND SOMMELIER TRACY WALLACE
TO TEACH SPANISH WINE AND INTERNATIONAL TAPAS CLASS AT THE SAN DIEGO
BAY WINE AND FOOD FESTIVAL**

San Diego, CA (October 12, 2006) – Join Bravo “Top Chef” contestant Celebrity Chef Brian Hill and Sommelier Tracy Wallace on November 9 from 2:00 p.m. – 3:30 p.m. as the San Diego Bay Wine & Food Festival presents Ole! A Tour of Spanish Wines & International Tapas sponsored by Castillo de Tabernas Spanish Olive Oil.

One of 15 classes held during the five-day Festival, the course focuses on people’s passion for sensational wine and food, showcasing why Spain has erupted on the scene as a country that’s wine production is worth watching. In this tasting class attendees will taste wines from six different Spanish wine regions guided by Sommelier Tracy Wallace of The Wine Encounter.

This fun, informative and lip smacking session will teach you:

- How to identify the different grape varieties in Spain
- How to read a Spanish wine label
- Understand what the wine will taste like even before opening the bottle
- Understand how to describe Spanish wines to your friends and guests that will have them drooling!

Guests will take home the following:

- “Become A Wine Genius in 5 Minutes or Less” cheat sheet to Spanish Wine
- A no-brainer guide to holding your own Spanish wine and tapas tasting at home
- Red & White Sangria Recipes

In addition to the wine education in this class, attendees have a unique opportunity to meet Celebrity Chef Brian Hill and taste from his three international tapas recipes including:

- Paradise Salad: Kalamata olives sliced with chopped English cucumbers, grape tomatoes, red seedless grapes, sliced red onion, fresh basil, topped with crumbled feta cheese with Chief Brian’s original pineapple vinaigrette made with Castillo de Tabernas Coupage olive oil.
- Lemon Chicken Skewers: Lemon chicken skewers accompanied with Chef Brian’s Original Mango & Papaya relish
- Sautéed Jumbo Prawns: Sautéed jumbo prawns resting on a bed of tomatoes, white bean and corn relish

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Space for the Spanish Wine & International Tapas class is only open to the first 50 registrants. The class is held Thursday, November 9 at the Marriott Hotel & Marina from 2:00 p.m. – 3:30 p.m. Tickets are \$55 per person and may be purchased by visiting the Festival website at www.worldofwineevents.com or calling 619-342-7337. No one under 21 permitted 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, Bristol Farms, Castillo de Tabernas Spanish Olive Oil, Brandt Beef and Cost Plus.

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, 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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