



WORLD OF PINOT NOIR

FOR IMMEDIATE RELEASE

2018 World of Pinot Noir Announces Official Program Lineup

Tickets for Grand Tastings, seminars, parties, and pairing dinners and lunches are now available for the upcoming annual weekend-long event, March 1-3 at the Ritz-Carlton Bacara in Santa Barbara.

January 26, 2018 (Santa Barbara, Calif.) – The [World of Pinot Noir](#) (WOPN), the foremost organization dedicated to the education and celebration of Pinot Noir, announces its official program lineup for this year's marquee event, **March 1-3**, at the [Ritz-Carlton Bacara](#), in Santa Barbara.

Featuring more than 250 wineries from around the world, the event includes two days of dinners, expert-led wine seminars, luncheons, parties and two Grand Tastings. Tickets for all OWOPN events are now available at [worldofpinotnoir.com](#).

In light of the recent natural disasters in California, a portion of proceeds from WOPN's two Grand Tasting Charity Silent Auctions will support ongoing relief efforts.

Event highlights of the 2018 program lineup include three Grand Tastings; a Burgundy-Oregon seminar led by Joshua Greene, editor of *Wine & Spirits Magazine*; the returning Burgundy in-depth seminar led by Master Sommelier David Glancy, founder of the San Francisco Wine School; a celebration of the world's leading women winemakers of Pinot Noir; and an afternoon Rosé lawn party and luncheon, held on Bacara's seaside bluff overlooking the ocean.

"This year's upcoming World of Pinot Noir is on pace to be the biggest and most well-attended in the non-profit's 18 year history of promoting this delicious and loved wine grape," says Coby Parker-Garcia, president of the WOPN Board of Directors. "We are also proud that this year's event will further raise the bar of experiences for Pinot Noir lovers, from casual fans to wine professionals."

Wine experts – Matt Kettmann, of *Wine Enthusiast*; Chris Sawyer, sommelier and wine journalist; Master of Wine Bree Boskov of the Oregon Wine Board; the editors of *The SOMM Journal*, and Master Sommelier Jay Fletcher, round out the long list of wine experts. In addition, Chef Umit Kaygusuz, Ritz-Carlton Executive Chef and guest Chef Ken Tominaga, founder of PABU in San Francisco and Boston, and Hana Japanese Restaurant in Sonoma will be preparing gourmet Pinot Noir pairing menus throughout the weekend.

Here is the full 2018 World of Pinot Noir program. All events take place March 1-3, 2018, at the Ritz-Carlton Bacara, in Santa Barbara, Calif.

Thursday | March 1, 2018

- **OPENING NIGHT PARTY - \$110**

Kickoff the World of Pinot Noir with a wine-filled feast and fête, presented by *The SOMM Journal*. Meet participating winemakers, America's leading sommeliers and preview the weekend while sampling wines and indulging in tasty bites prepared by Chef Kaygusuz.

Friday | March 2, 2018

- **SEMINAR & LUNCHEON: Exploring the Oregon-Burgundy Connection - \$265**

Joshua Greene, Editor of *Wine & Spirits Magazine*, will lead a winemaker panel discussion and tasting that explores Oregon's deep and growing ties to Burgundy, and the how this is influencing the current and future state of this exciting New World region. The wineries include Maison Joseph Drouhin, Domaine Drouhin Oregon, Domaine du Louis-Michel Liger-Belair, Chapter 24 Vineyards, Domaine des Comtes Lafon and Lingua Franca.

- **LUNCHEON: Celebrating the New Petaluma Gap AVA - \$75**
This three-course luncheon will showcase the award-winning wineries within the newly minted Petaluma Gap AVA. Located in southern Sonoma and northern Marin counties, Petaluma Gap – California’s newest AVA – boasts 4,000 acres of vineyards, of which, 75 percent are planted with Pinot Noir.
- **CENTRAL COAST SEMINAR: Discovering Cool Climate Terroirs of the Central Coast - \$65**
Wine Enthusiast magazine’s contributing editor, and Central Coast expert, Matt Kettmann, will explore Pinot Noirs from the top cool-climate terroirs of the vast Central Coast. Along with a panel of acclaimed winemakers, Kettmann will guide the tasting of nine award-winning wines he scored 92 points or above. The wineries include Adelaida, Big Basin, Black Kite, Dierberg, Ken Brown Wines, Laetitia, Stephen Ross Wines, and Talbott.
- **FRIDAY VIP GRAND TASTINGS - \$135**
This exclusive VIP ticket provides you with early entry to the Ritz-Carlton Bacara’s Grand Ballroom, where you’ll be able to meet winemakers, be the first to bid on silent auction items, and taste through hundreds of Pinot Noir producers from around the world. Several other exclusive VIP experiences will be announced soon.
- **FRIDAY GRAND TASTING - \$85**
Taste through more than 150 Pinot Noir producers from around the world gathered in the Ritz-Carlton Bacara, Santa Barbara’s Grand Ballroom, bid on silent auction items and “taste the place” while you nibble on fresh, local and seasonal wine country appetizers from the Ritz-Carlton Bacara culinary team.
- **FRIDAY DINNER No. 1**
The Art of Japanese Cuisine + Freeman Winery Pinot Noir - \$275
Chef Tominaga, founder of PABU in San Francisco and Boston, and Hana Japanese Restaurant in Sonoma, crafts a multi-course umami-fueled feast designed to pair perfectly with the award-winning Pinot Noirs from Freeman Winery.
- **FRIDAY DINNER No. 2**
The Bounties of the Santa Maria Valley: A Celebratory Farm-to-Fork Dinner - \$125
The Santa Maria Valley partners with WOPN to showcase its highest regarded Pinot Noir vineyards and producers alongside its hearty and robust eponymously-named style of steak made from locally raised beef. Enjoy an elevated take on Santa Maria barbecue prepared by Chef Kaygusuz all paired with wines from the region’s most famous wineries.
- **FRIDAY DINNER No. 3**
101 Years of Single-Vineyard Pinot Noir Along the Historic Highway 101 - \$165
A collection of winemaking expertise gathers for this epic dinner featuring winemakers Greg Brewer of Brewer-Clifton, Adam Lee of Siduri, Wells Guthrie of Copain and Jonathan Nagy of Byron. These trailblazing winemakers share stories of their collective 101 years of crafting some of California’s most expressive Pinot Noirs along the Golden State’s historic coastal corridor.

Saturday

- **BURGUNDY SEMINAR & LUNCHEON: Tasting Through The Best of Burgundy - \$265**
Founder of the San Francisco Wine School and Master Sommelier David Glancy – along with a panel of Burgundy experts and winemakers – will lead a fun and educational tasting of some of the most notable producers and most acclaimed vintages from France’s famed Pinot Noir region, and will discuss the varying classification systems of Burgundy’s sub-regions, their history, trends and the changing roles of growers and *negociants*. This seminar will feature multiple vintages of premier cru wines from Domaine Faively, Domaine Henri Gouge and Domaine Chanson.
- **LUNCHEON: Rosé Lawn Party Atop the Bluff - \$80**
Held on the seaside bluff of the Angel Oak veranda, this daytime lawn party will feature some of the best Pinot Noir Rosés on planet, a gourmet buffet lunch crafted by the Angel Oak Chef du Cuisine, and the unobstructed views of the Pacific Ocean.

- **Attack of the Clones, a Tasting Seminar - \$60**
 In this fun and educational seminar, led by Chris Sawyer, sommelier and wine journalist, you'll learn – and taste – the difference between many key Pinot Noir grape clones. Panelists include: Greg Morthole - Davis Bynum, Heidi Bridenhagen - MacRostie Winery & Vineyards, Ben Papapietrao - Papapietrao Perry Winery, Amy Thorn – Thorn Hill Vineyards and Ben Cane – Westwood Estate Winery.
- **SATURDAY VIP GRAND TASTINGS - \$150**
 This exclusive VIP ticket provides you with early entry to the Ritz-Carlton Bacara's Grand Ballroom, where you'll be able to meet winemakers, be the first to bid on silent auction items, and taste through hundreds of Pinot Noir producers from around the world. Several other exclusive VIP experiences will be announced soon.
- **SATURDAY GRAND TASTING - \$100**
 Taste through more than 100 Pinot Noir producers from around the world gathered in the Ritz-Carlton Bacara, Santa Barbara's Grand Ballroom, bid on silent auction items and "taste the place" while you nibble on fresh, local and seasonal wine country appetizers from the Ritz-Carlton Bacara culinary team.
- **SATURDAY DINNER No. 1**
Celebrating the Women of Pinot Noir - \$150
 This feast and will showcase 12 wineries: Bouchaine Vineyards, Chenoweth Wines, La Crema, Lumen Wines, Meiomi, Merry Edwards Winery, Rideau Vineyards, Seagrape Wine Co & Buttonwood, St. Francis Winery, Stolo Family Vineyards, Trombetta Family Wines & Furthermore Wines, Wrath Wines and their trailblazing winemakers. This multi-course feast will feature a gourmet whole-roasted pig prepared by Chef Kaygusuz.
- **SATURDAY DINNER No. 2**
Willamette Valley Pinot Noir Dinner - \$165
 This five-course dinner will shine a spotlight on Oregon's most famous region, the Willamette Valley, home to arguably some of the most food-friendly Pinot Noirs in the world. Emceed by Joshua Greene, the editor of *Wine & Spirits Magazine*, and Master of Wine Bree Boskov of the Oregon Wine Board, the evening will feature a long list of award-winning wines and their winemakers.
- **SATURDAY DINNER No. 3**
Vintage Burgundy Dinner with the Guild of Sommeliers - \$450
 The World of Pinot Noir is thrilled to present an extraordinary wine dinner hosted by the Guild of Sommeliers. Jay Fletcher, Master Sommelier, will present vintage Burgundy wines from the Guild's extensive cellar in this six-course gourmand experience.

About The World of Pinot Noir

WOPN, a 501(c)(6) trade organization, was established in 2001 by a small but dedicated group of winemakers from California's Central Coast. The group's mission is to bring fans of Pinot Noir together for a weekend of festivities. Wineries, sponsors and wine enthusiasts interested in learning more, contact info@wopn.com. [Purchase tickets](#). Follow us on [Facebook](#), [Twitter](#) and [Instagram](#) #wopn, #wopn2018

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