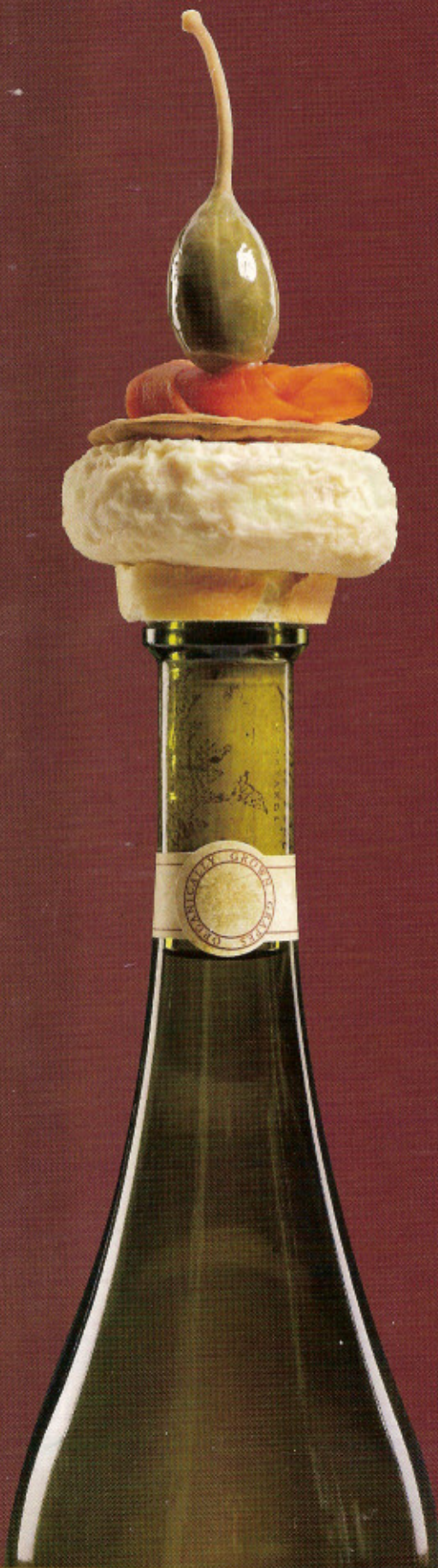


Savour 2007



Savour Wine & Food Experience

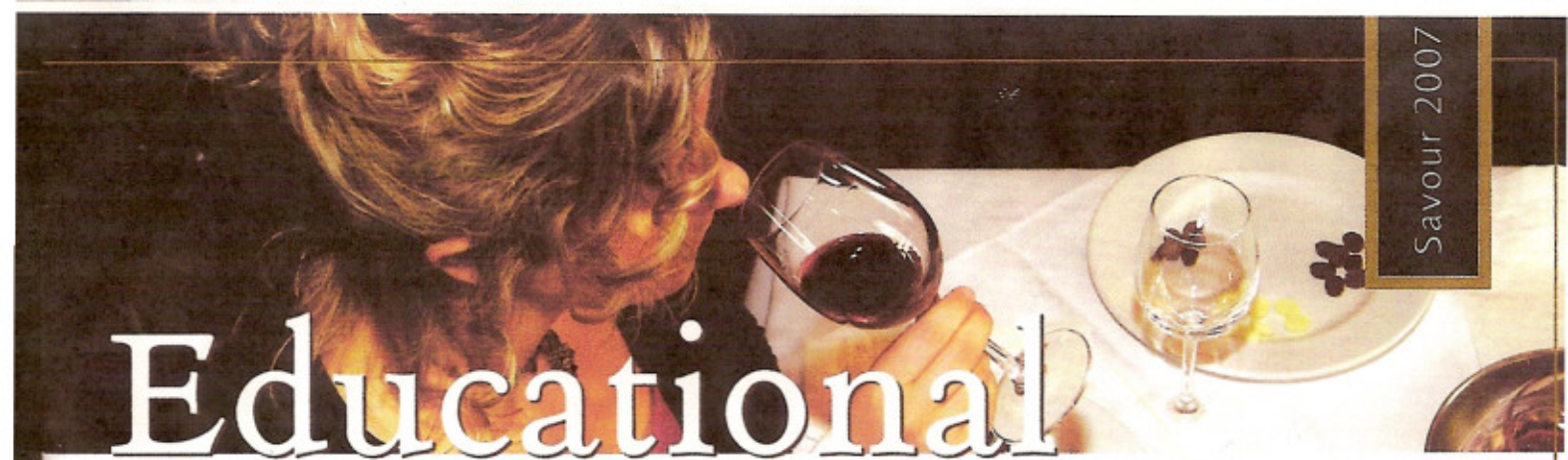
MARCH 5 - MARCH 17, 2007

THE FIFTH ANNUAL CELEBRATION OF GOURMET DELIGHTS IN CALGARY'S DOWNTOWN EPICUREAN CENTRE.

www.savourcalgary.com

Presented by
American Express





Educational WINE SEMINARS

Saturday March 10th, 2007

\$40 Each

☞ SUSTAINABLE WINEMAKING: FARMING FOR QUALITY

12 PM

Find out what California's leading wineries and winemakers are doing in an increasingly challenging wine-producing environment. Discover why the movement towards biodynamic, organic and sustainable winemaking is bigger than ever, and why so many are making the switch to these high-calibre wines. Led by DeLoach Vineyards' Associate Winemaker Ginny Lambrix, and featuring traditional, organic and biodynamic wines.

☞ BIG REDS & BIG CHEESE

1:30 PM

No two things quite bring out the best in each other like wine and cheese. Join Reg Hendrickson, an expert on cheese from the Dairy Farmers of Canada, and wine expert Brad Royale, as they guide you through an exploration of this classic pairing. An in depth and informative tasting featuring a selection of fine red wines and several Canadian cheeses.

☞ SPARKLING WINE: A GIRL'S MUST HAVE WINE STYLE

2:30 PM

Sparkling wines from around the world can easily bring a touch of decadence to any occasion. Add a touch of decadence to your Saturday afternoon with this fun and informative seminar featuring sommelier Erin Rosar and Domain Chandon's senior wine educator Ellen Flora. This seminar will explore the many different textures and flavours of sparkling wines, food pairing ideas, serving temperatures, and glassware styles. Leave this seminar with the expertise to choose the perfect sparkling wine to celebrate at a dinner party, romantic picnic or just a great hair day!

☞ CORK VS. SCREWCAP: UNPLUGGED

3:30 PM

Join Antonio Silva, Export Director for Napa Valley's Andretti Winery, as he explores the ongoing debate about the best means to seal a bottle of your favourite wine. There have been many discussions about the pros and cons of each closure and after this seminar, you will never look at a natural cork or "Stelvin" closure the same way.

Saturday March 17th, 2007

\$40 Each

☞ BIG REDS & BIG STEAKS

12 PM

Join television personality and wine expert Michael Bigattini as he guides guests through a delicious course of four big reds to perfectly match with a succulent cut of Alberta Beef. If you have never tried it, find out why Alberta Beef is renowned around the globe.

☞ DESSERTS & DESSERT WINE

3:30 PM

A well-paired wine with dessert is a thing of beauty. Unfortunately, many people are intimidated by the challenge of pairing sweets and wine. Join Sommelier and Pastry Chef Rebekah Pearse of Nectar Desserts in Inglewood for a tasting designed to blow your mind with a selection of scrumptious and unique desserts along with a variety of wines that will have you looking forward to the dessert course from now on.

☞ WOMEN & WINE: WINE BASICS EVERY GIRL MUST KNOW

2:30 PM

Come and join Sommelier Erin Rosar for this fun wine seminar geared toward any woman who has ever wanted to learn a bit more about the world of wine. Topics that will be covered in this seminar include how to taste wine like a pro, grape variety profiles and food pairing suggestions, serving temperatures, glassware, home cellar ideas and how to stock your kitchen with wines so you will be ready for any occasion.

☞ "SPARKLES & ICE" "CHEESE AND WINE TASTING

1:30 PM

Just about everybody knows about how well wine and cheese go together, but why not icewine or sparkling wines and cheese? Once again, join wine expert Brad Royale and cheese expert Reg Hendrickson from the Dairy Farmers of Canada for what promises to be a tasting you won't forget. Enjoy a selection of icewines, sparkling wines and others, expertly paired with a range of fine Canadian cheeses.

FOR VENUE LISTINGS,
VISIT WWW.SAVOURCALGARY.COM