

Meet the Chefs



Becca Richards, *Stoller Wine Group*
Pinot Pork Belly

Demo
Time

11:20AM

2021 Nancy's Pinot Noir
\$75 Retail | \$60 Club



Chris Williams, *Roy's Grille*
Carolina Style Pulled Pork

12:00PM

2020 History Red Blend
\$45 Retail | \$36 Club



Jason Johnson, *BBQ Artist*
Smoked Chicken with Blues Hog Glaze

1:40PM

Non-Vintage Dundee Hills Estate Brut
\$40 Retail | \$32 Club



Mary Cressler & Sean Martin, *Vindulge*
Maple Chipotle Cedar Plank Salmon

2:20PM

2018 History Risdall Ranch Pinot Noir
\$65 Retail | \$52 Club



Britt Rescigno & Kinsey Leadler,
Communion Bay Supper Club
Birria Style Shredded Beef Taco

3:00PM

2022 Dundee Hills Estate Pinot Noir
\$40 Retail | \$32 Club



Karl Weichold, *Stoller Wine Group*
Cheesesteak Slider

2021 History Canoe Ridge Merlot
\$65 Retail | \$52 Club



Eddie Frisk & Sara Line Bjorn Frisk, *Colorado BBQ*
Beef Steak Taco with Grilled Avocado Crema

2021 Dundee Hills Estate Pinot Noir
\$40 Retail | \$32 Club



Brian Gurney, *Bad Bones BBQ*
Smoked Brisket

2019 Reserve Pinot Noir
\$60 Retail | \$48 Club

Wine Pairings