

Welcome to A4F

Welcome to the 3rd annual Amador Four Fires festival. A4F is a wine and food experience: an immersion into an entire region, igniting all your senses.

Ignite your Senses The festival is divided into zones to maximize your wine and food pairing experience. Four zones celebrate the regions that inspire local winemakers and winegrowers—South of France (Rhône), Italy, Iberia (Spain and Portugal), and “Heritage California”—paired with open-fire dishes prepared by local chefs.



2017 Panels, Guest Speakers, and Activities

SPECIAL FEATURES!

12:00 – 1:00	Wine and Food Q&A with the Experts! Our guest experts take the stage at noon for a special one-hour discussion on how to taste wine better, and how to taste better wine, complete with a Q&A session from the audience. Featuring Sara Schneider (Wine Editor, Sunset Magazine), Jim Gordon (Regional Writer, Wine Enthusiast), David Glancy (Master Sommelier, SF Wine School), and Bob Bath (Master Sommelier, Culinary Institute of America). MC, Rick Kushman of Capital Public Radio in Sacramento
2:00 – 2:30	Live BottleTalk Show! Rick Kushman of Cap Radio's <i>Kushman by the Bottle</i> and Paul Wagner host a live version of their fun-loving wine podcast: <i>BottleTalk with Rick and Paul</i> . Rick and Paul make fun of wine snobs while they take questions from the audience and talk about pet peeves in the world of wine.

Meet the experts PANELS

11:00 – 11:30	Wine Tasting 101: Sip, Swirl, and Smell Start off your day of exploration by reviewing the three basics of wine tasting. G. M. “Pooch” Pucilowski, Certified Wine Educator, takes you through the essentials of using your taste buds, swirling to volatilize, and inhaling to fully capture aromas.
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11:30 – 12:00	<p>Beer vs. Wine: A Pairing Tug of War</p> <p>Explore the flavor profiles of craft beer and wine, and how the complement food, as Scott Harvey (Winemaker, Scott Harvey Wines), “Big Mike” Moore (Beer Educator, Beer Judge), and Will Pritchard, (Brewer, Amador Brewing) push and pull for their favorite beverage.</p> <p>Moderated by Tracey Berkner, Owner Restaurant Taste, Sommelier</p>
1:00 – 1:30	<p>Conscious Tasting: How to Size Up Beer Like a Pro</p> <p>Craft beers, like fine wines, have specific tastes and quality markers. Join Big Mike” Moore (Beer Educator, Beer Judge) as he teaches you how to taste beer “consciously” and taste like a beer judge.</p>
1:30 – 2:00	<p>Expert Panel: Does Great Wine Start in the Vineyard?</p> <p>Repeat award-winning winemaker and renown winegrape grower discuss which is more important to crafting great wine: grapes or skill, or both? Open Q&A session. Featuring Joe Shebl (Renwood Winery) and Ann Kramer (Yorba Wines).</p>
2:30 – 3:00 3:00 – 3:30	<p>Wine & Food Pairings: There Are No Rules (Q&A to follow)</p> <p>Phil Werfelmann (Sommelier and Restaurant Wine Buyer) discuss the tried and true rules, and why to throw them out the window. G. M. “Pooch” Pucilowski (Certified Wine Educator) joins Phil for a Q&A session following the presentation.</p> <p>Moderated by Victoria Litherland</p>

Interactive Stations

All Day	<p>Renwood Sensory Station</p> <p>All day, walk on up and learn how to identify aromas in wines, how barrel “toasts” impart flavors, and why soil composition is important in this hands-on sensory station.</p>
All Day	<p>SipScore: You be the Judge</p> <p>Rate the wines at Amador Four Fires! Learn how use the SipScore™ ratings of your favorite wines and cuisine as a guide for future purchases and excursions. <i>Drawings for premier wine experience and other giveaways</i></p>
All day	<p>Wild vs. Domestic</p> <p>Family-friendly area featuring interactive station discussing wildlife and domestic animals, what happens in a wildfire, when wildlife meets urban areas, and more. Hosted by APAL and Tri-County Wildlife</p>

Special details VIP EXPERIENCE

The VIP experience includes exclusive, intimate seminars and selected food pairings. Meet the winemakers as they pour for you wines specially selected to pour at the VIP tent and nowhere else at the festival.

10:15 – 11:00	<p>Champagne Welcome Come join us with a taste of Renwood Winery’s refreshing sparkling wine created in the méthode champenoise style. Pick up your complimentary “goodie” 6-bottle wine tote filled with specials from our sponsors.</p>
10:30 – 3:00	<p>Gourmet Bites by Lone Wolf of the Jackson Rancheria Casino Resort provides delectable bites designed to complement a variety of styles of wine.</p>
10:30 – 11:00	<p>Take it From Us—An Experts Guide to Wine Tasting Meet our guest experts as they give you an insider’s guide to wine tasting. Featuring Sara Schneider (Wine Editor, Sunset Magazine), Jim Gordon (Regional Writer, Wine Enthusiast), and Mike Dunne (Wine Writer, Dunne on Wine; Sacramento Bee).</p>
11:00 – 12:00	<p>Meet & Greet the Winemakers Step up and meet the award-winning winemakers pouring wines featured nowhere else at the event: Joe Shebl (Renwood Winery), Jeff Meyers (Terra d’Oro Winery), Ann Kramer (Yorba Wines), and Robert Morse (Rancho Victoria Vineyards). Phil Werfelmann, Sommelier, available to answer your questions.</p>
1:00 – 1:30	<p>Blending Session with Gordon Binz Gordon Binz, winemaker of Binz Wines, has over 30 years of experience making blends. Partake in this intimate session on how winemakers combine flavors and taste your own shared creation.</p>
3:00 – 3:30	<p>Wine Educator Answers ALL Your Questions Have a question? Want clarity? Curious about what it takes to be a wine judge? G. M. “Pooch” Pucilowski, Certified Wine Educator and past Head Wine Judge of the California State Fair Wine Competition is at your service!</p>