

second annual



PRESS RELEASE
December 15, 2011

world class cuisine meets cutting edge truffle science!

January 13-16, 2012

announcing...

Host Wineries: Raymond Vineyards and Robert Mondavi Winery
Plus - Truffles & Wine Dinner à la Carte!

Napa, CA – The second annual [Napa Truffle Festival](#), January 13-16, 2012, is pleased to announce...Raymond Vineyards and Robert Mondavi Winery will host the Festival lunches; plus the Truffles & Wine Dinner at La Toque is now being offered à la carte.

The Festival will focus primarily on black truffles—specifically the winter Périgord truffle (*Tuber melanosporum*), which will be discussed, examined, probed, prepared, demonstrated and, finally, paired with wines and feasted upon for breakfast, lunch and dinner!

Select the weekend package that works for you.

[PROGRAM/SCHEDULE](#)

Friday - Reception at La Toque

Saturday- *Scientific-Grower Programs at Westin Verasa, Lunch and Tour at Raymond Vineyards, Truffles & Wine Dinner at La Toque*

- 7:30-9:30am - Breakfast and Keynote with Barbara Fairchild
- 10-11:30am - Seminar: Science-based Truffle Cultivation
- 12-1:30pm - Lunch at Raymond Vineyards prepared by Chef Michou Cornu
- 1:30-2pm - Winery Tour & Tasting at Raymond Vineyards
- 2:30-3:30pm - Truffle Orchard Tour and Dog Training Demo at Sinskey Vineyards
- 4-5:30pm - Seminar: The Economics of Truffle Cultivation
- 7pm - Truffles & Wine Dinner at La Toque

Sunday- *Culinary Programs, Lunch and Tour at Robert Mondavi Winery*

- 10-11:30am – Cooking Demo with Michelin Star Chef
- 11:30am-1:30pm – Lunch at Robert Mondavi Winery prepared by Chef Jeff Mosher
- 1:30-3:30pm - Winery Tour & Tasting at Robert Mondavi Winery

Monday – Napa Truffle Festival Marketplace at Oxbow Public Market ***showcasing local wineries, artisanal vendors and specialty food products***

- 10am-2pm – Cooking Demos, Wine & Food Tastings

OVERVIEW

The Festival launches Friday night with a reception for guests to hobnob with hosts [Robert Chang](#) and [Dr. Paul Thomas](#) of the American Truffle Company, and [Chef Ken Frank](#) of La Toque; with keynote speaker [Barbara Fairchild](#), and the [Michelin Star Chefs](#) – sans toques - who have come from as far as Chicago and Italy to prepare the truffles!

Saturday begins with a breakfast and keynote address by distinguished food and travel writer and former editor of *Bon Appétit*, [Barbara Fairchild](#), followed by scientific-grower programs, a foray to [Raymond Vineyards](#) for a tour, tasting and lunch by Chef Michel Cornu, and finishing with a truffle orchard tour at Sinskey Vineyards (truffle dogs will be on hand to sniff things out).

Saturday night, truffles will be celebrated at the grand **Truffles & Wine Dinner** at [La Toque](#), featuring a multi-course truffle menu and wine pairing - each course prepared by a Michelin Star chef: [Michael Cimarusti](#) of [Providence](#) in Los Angeles; [Suzette Gresham-Tognetti](#) of [Acquerello](#) in San Francisco; [Marco Gubbiotti](#) of [La Bastiglia](#) in Spello, Italy; and [Andrew Zimmerman](#) of [Sepia](#) in Chicago.

Sunday is devoted to all things wine and culinary at [Robert Mondavi Winery](#): a cooking demo with Michelin Star chef, followed by a tour and tasting, and lunch prepared by Chef Jeff Mosher.

The Festival concludes on Monday with a lively **Napa Truffle Festival Marketplace** at [Oxbow Public Market](#)—*from farm, orchard and vineyard to kitchen, table and glass*—showcasing local wineries, artisanal vendors and specialty food products.

The beautiful [Westin Verasa](#) in downtown Napa will again serve as the host venue, offering a special rate for the Festival weekend.

PACKAGES/TICKETS

GRAND TRUFFLE WEEKEND PACKAGE

complete truffle, wine, science and cultivation package (includes Truffles & Wine Dinner)

Friday-Monday, January 13-16

EPICUREAN TRUFFLE WEEKEND PACKAGE

foodie and cultivation package (does not include Truffles & Wine Dinner)

Friday -Monday, January 13-16

SCIENTIFIC GROWER TRUFFLE PACKAGE

science and cultivation focus (lunch is optional)

Saturday, January 14

NEW OFFER!

TRUFFLES & WINE DINNER

prepared by Michelin Star Chefs – now available à la carte (all inclusive)

Saturday, January 14

NAPA TRUFFLE FESTIVAL MARKETPLACE

at Oxbow Public Market

cooking demos, local wines, artisanal vendors, specialty food products

Monday, January 16, 10:00am-2:00pm

- FREE to the public to browse and purchase truffle goodies
- \$25/person – food tasting ticket
- \$40/person – food and wine tasting ticket

The second annual Napa Truffle Festival is hosted by the [American Truffle Company](#).

Winery Hosts

[Raymond Vineyards](#), [Robert Mondavi Winery](#)

Partners

AIWF, Legendary Napa Valley, Napa County Farm Bureau, Napa River Inn,
Napa Valley Grapegrowers, Oxbow Public Market, Platypus Wine Tours, Westin Verasa

Media Sponsors

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A portion of the proceeds will go to support the [Napa Valley Food Bank / CAN-V](#).

[NAPA TRUFFLE FESTIVAL 2012](#)

Friday-Monday, January 13-16, 2012

To purchase packages, seats for Truffles & Wine Dinner and tickets for the Marketplace, visit the website for [Schedule](#) and [Tickets](#) at [www.napatrufflefestival.com](#).

[Westin Verasa Napa](#) – special Festival weekend rates are available! Book rooms [online](#).

For questions call: (888) 753-9378.

[www.napatrufflefestival.com](#)



“The truffles themselves have been interrogated, and have answered simply: eat us and praise the Lord.”

Alexandre Dumas

PRESS EVENT

A press event will precede the Friday night reception.
Contact Kathleen to reserve.

Press Contact

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[Images available](#)