



Dive Fish House "Goes Deep" at the Grand Tasting



Mountain Top Picnic at top of Eagle Bahn Express

Gourmet food served by the finest restaurants and hotels provided an unforgettable week of sensory overload. No matter if attending the American Lamb Cook-off, the Mountain Top Picnic, Debut of Rosé or the Grand Tasting, there was so much culinary delight at every turn. From savory crab appetizers to lamb sliders to delicious cupcakes, there was so much to indulge and marvel on every single day and night.

So Much To Taste

One again, the Taste of Vail brought smiles of delight to thousands of guests attending this year's extraordinary wine and food event. Many wineries generously poured tastings from some of the best wineries around the world, such as E16 from the Russian River Valley. Says Kelly Young, Vice President of Sales for E16, "E16 has enjoyed the anniversary celebration at the 2015 Taste of Vail with our partner restaurants and fine wine purveyors showing their wonderful support throughout the week."

While fine wine may have been the focus at this year's Taste of Vail, by no means was it exclusive. Guests had a chance to taste Belgium beer, such as Hoegaarden, the Original Belgian Wheat Beer, dating back to the 15th Century, whiskey from the 10th Mountain Whiskey & Spirit Company and freshly brewed coffee with distinct aromas and flavors. Many seminars focused on other beverages, such as exceptional teas from each tea category, which was taught by world renowned tea expert Devan Shah.



Kelly Young, Vice President of Sales for E16 Wines pours his wine for guests

Adding to the event, guests could learn how to wine pair at Blu's Restaurant, who produced an a la carte tasting menu, or visitors could "Speed" wine taste from nine different winemakers who presented their very best Cabernet. The beautiful and first class Sonnenalp Hotel and Van Duzer Vineyards joined together for an amazing evening of delectable wines and unforgettable foods. Many guests were able to try a variety of sparkling wines and an organic menu during this year's "Breakfast of Champions".



Rebecca Clubb Regional Sales Manager for L'Ecole



Enchanted wines at the Debut of the Rosé

If that was not enough for everyone to enjoy, guests once again could learn how to pair the world's finest cigars from Davidoff Cigars and whiskey from 10th Mountain Whiskey and Spirit & Company. And for those guests feeling generous, they could bid on gifts, trips, wines and more during the Grand Tasting's silent auction held at the Four Seasons Hotel.

Food and Wine Events

This year's Taste of Vail again featured a savory array of events ranging from Mountain Top picnics to Apres skiing and formal tastings. Highlights of the event included:

Debut of Rosé: Under a heated big tent in Lionshead Village, the 2015 Taste of Vail kicked off with its Debut of Rosé, featuring over 100 refreshing rosé varietals to try, from semi-sweet to dry and sparkling.

Mountain Top Picnic: At 10,350 feet above sea level, next to Eagle Bahn Express, wine and food lovers enjoyed a spectacular culinary venue while a small army of highly acclaimed Vail Valley chefs prepared the gourmet feast.

Lamb Cookoff: This year the annual Taste of Vail Lamb Cook-Off was joined with the Apres Ski Tasting to create a true Apres Ski Party. Skiers (and non skiers alike) got to sample an vast array of tasty lamb dishes.

Grand Tasting: The Grand Tasting was truly the grand daddy of this year's wine and food event. Vail's annual decadent and unparalleled wine and culinary spectacle featured all of Taste of Vail's finest wineries and restaurants.



Mountain Top Picnic at top of Eagle Bahn Express

--- Leslie Stevens. Editor