

Pigs & Pinot 2010 Epicurean Weekend Recap

3/24/2011

Location: Dry Creek Kitchen

Raising Funds for Share Our Strength® and the Healdsburg Schools



Healdsburg, CA. – On March 18-19, 2011, food and wine enthusiasts gathered at the beautiful Hotel Healdsburg and Dry Creek Kitchen as Chef Charlie Palmer welcomed guest chefs Marc Forgione, Nancy Oakes, Philippe Rispoli, Bryan Voltaggio and Michael Voltaggio, as well as wine industry elites Zina Bower, Tom Cvjetkovi, Merry Edwards, Anne Parent, Tom Rochioli and Nikolai Stez for the collaborative epicurean extravaganza benefit, Pigs & Pinot.

The sold-out 6th annual weekend kicked-off with Friday's Taste event featuring over 60 Pinot Noirs alongside small pork bites such as Grape Marinade and Roasted Pork Loin from Charlie Palmer; Wild Boar Ravioli from Nancy Oakes; and Marc Forgione's Creme Fraiche Agnolotti, Black Pig Meat Co. Bacon and Potato Brown Butter. Bryan Voltaggio impressed guests with his Crispy Pork Trotters while Philippe Rispoli shared his Toasted Farmers Bread served with Pure Pork Rillettes and Shaved Black Truffles.

...Friday evening also included the reveal of the highly anticipated Pinot Cup winner. The notable judging panel of the 2011 Pinot Cup—a blind tasting competition among 60 hand-picked Pinot Noirs—included: Dan Berger (national wine columnist), Leslie Sbrocco (epicurean author and television host), and Drew Hendrix (master sommelier for Pappas Restaurant Group). **Receiving top honors** was **Domaine Parent Winery** for their **2007 Domaine Parent Pinot Noir, Pommard 1er Cru, Burgundy** and the **runner-up** was **Boulder Bank for their 2009 Boulder Bank Pinot Noir, New Zealand, Marlborough.**