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SPANISH WINES OF JORGE ORDONEZ...CHEFS ERIC WARNSTEDT AND ART SMITH FEATURED AT 11TH ANNUAL STOWE WINE & FOOD CLASSIC AT TRAPP FAMILY LODGE JUNE 19-21, 2009

Tickets On Sale Now for Northern New England's Premiere Epicurean Event
Benefiting Copley Hospital

Stowe, VT (March 9, 2009) – Celebrating its 11th year, the Stowe Wine and Food Classic returns June 19-21, 2009 with two time James Beard Award recipient Art Smith, Food & Wines' Top Chef Eric Warnstedt of Hen of the Wood and the fine Spanish wines of Jorge Ordóñez, twice named "Wine Personality of the Year" by the world's most influential wine critic Robert Parker. The popular destination event is a signature event at Trapp Family Lodge, the renowned 2,400 acre premier resort nestled in the mountains above the village of Stowe, Vermont. Proceeds of the Stowe Wine & Food Classic benefit the charitable care program of Copley Hospital.

Visit with leading chefs and winemakers and sample the latest trends during this renowned three-day epicurean festival. Featured events include:

- Gala Dinner Dance & Fine Wine Auction featuring an exquisite five course dinner prepared by Trapp Family Lodge Executive Chef Brian Thomlinson with wine pairings exploring the depth and breadth of Spanish wines in the vast portfolio of Jorge Ordóñez, one of today's most influential wine personalities.
- Grand Tasting featuring more than 100 premium wines and world-class culinary selections from Vermont's top chefs, including Eric Warnstedt of Hen of the Wood.
- Acclaimed chef and two time James Beard Award winner Art Smith takes a break from his new Capitol Hill restaurant "Art and Soul" for cooking demonstrations with Tony Campos and Carol Day of New England Cooks.
- "Best New Chef" Eric Warnstedt of Hen of the Wood also takes to the demonstration kitchen to show how he takes advantage of Vermont's farmers and cheesemakers to create terrific New American dishes. Warnstedt is a nominee for the 2009 James Beard Award.

Tickets for the Stowe Wine and Food Classic range from \$75 for the Wine Tasting, to \$150 per person for the Gala Dinner and Dance to \$60 for Sunday afternoon's activities. A package including all the events is priced at \$185. Dress is casual except for the Gala Dinner and Dance which is black-tie optional. Register online at stowewine.com or call 802-253-0399.

The Stowe Wine and Food Classic is a non-profit event. Many, many sponsors provide in-kind services and financial support to present the event, including MS Walker, New England Cooks, and the volunteers of Copley Hospital.

A sample of the buzz around this event:

-“The Stowe Wine and Food Classic” ...has grown into a destination of its own... continues to be one of our favorite events of the year.” – George Schwartz, Vias Imports.

-“The Sunday Grand Tasting” is an excellent event and value for consumers, with over 90 mostly upscale (some VERY upscale) wines offered, along with excellent food from the top local restaurants....” –Dan Kravtiz, Hand Picked Selections.

-“Since our first wine event in 1998, I have seen this event grow larger and more interesting every year.” –Tony DeVito, Trattoria La Festa.

Copley Hospital is Lamoille County's non-profit rural community hospital, providing services for residents whose next nearest hospital, in most cases, is an hour away. Copley provides excellent primary care, women's and children's health services, emergency services, general surgery and orthopedics, along with a state-of-the-art Cancer Care program, Pain Management, and access to a variety of medical specialists on its campus in Morrisville. In 2008, Copley was named EMS Hospital of the Year and provided nearly a million dollars in charitable care. Copley Hospital is located at 528 Washington Highway in Morrisville, VT.