

5-COURSE WINEMAKER DINNER

Saturday, June 11
6pm Reception and 7pm Dinner
Sunset Room

STAG'S LEAP WINE CELLARS

Celebrating the 40th anniversary of the Judgment of Paris with celebrity chef, **HUGH ACHESON**, **MARCUS NOTARO** from Stag's Leap Wine Cellars and **ROB BIGELOW**, Master Sommelier

\$350 PER PERSON

Inclusive of tax and gratuity. Limited availability.

**FOR RESERVATIONS,
PLEASE CALL (808) 662-6699**

Montage

KAPALUA BAY

MEET THE HOSTS



ROB BIGELOW, MS

Master Sommelier, Senior Director of Wine Education and On-Premise Development/ Ste. Michelle Wine Estates

As Senior Director of Wine Education and On-Premise Development, Rob Bigelow oversees all wine education programs for Ste. Michelle Wine Estates. Rob holds the coveted title of Master Sommelier, which he was awarded in 2002 as the fiftieth American recipient and the seventh American to pass all three parts of the rigorous exam on the first attempt.

Raised only an hour away from Napa Valley wine country and it was a 1961 Château Margaux served at a party in his parents' home when he was ten years old that confirmed his interest in wine. Since then, Rob has dedicated himself to the study of wine.

After studying hotel and restaurant management in college and working several sommelier positions, Rob became the Wine and Spirits Director at Canlis Restaurant in Seattle. There, under Rob's direction, the wine program received the coveted Wine Spectator Grand Award.

Rob then moved to Las Vegas to work at Bellagio as sommelier for Le Cirque, Circo and Aqua restaurants while preparing for his master sommelier examination. When appointed as Wine Director of Bellagio, he took charge of the hotel's entire wine program, one of the largest and most successful in the world, as well as managing daily operations and a staff of 16 Sommeliers.

He was also Corporate Director of Education for a prominent Las Vegas wholesaler and worked as a Director of Fine Wine Sales for the Wirtz Beverage Group, overseeing the entire wine sales and distribution efforts for the state of Nevada.

Most recently, Rob was the Director of Food and Beverage for ARIA Resort & Casino in Las Vegas. During his tenure, ARIA earned a Five Diamond rating from AAA and a Five Star rating from Forbes.

Rob serves on the Board of Directors of the Court of Master Sommeliers, where he also served as Education Chair in 2011. Rob was also an Adjunct Professor for the Hospitality Management Program at the esteemed College of Hotel Administration at the University of Nevada – Las Vegas. Rob was honored as the 2007 Wine Professional of the Year by Santé magazine.



HUGH ACHESON

Chef/Restaurateur

Hugh Acheson is the author of the James Beard Award Winning cookbook *A NEW TURN IN THE SOUTH: Southern Flavors Reinvented for Your Kitchen* and chef/owner of the Athens, Georgia, restaurants 5&10 and The National, the Atlanta restaurant Empire State South and coffee shop Spiller Park Coffee, and the Savannah restaurant The Florence. He is also the founder of the non-profit organization, Seed Life Skills, a living, multimedia curriculum built to serve the needs of the modern Family & Consumer Sciences (founded as Home Economics) classroom, emphasizing retainable real life skills with topics including hands-on culinary instruction, conscious consumer economics, and D.I.Y. design principles.

A New Turn in the South won the award for Best Cookbook in the field of "American Cooking" by the James Beard Foundation in 2012. His second cookbook is *Pick a PICKLE: 50 Recipes for Pickles, Relishes, and Fermented Snacks* and his third, *THE BROAD FORK: Recipes for the Wide World of Vegetables and Fruit*, was released in the spring of 2015. *Food & Wine Magazine* named him Best New Chef in 2002 and the James Beard Foundation awarded him Best Chef Southeast in 2012.

Hugh competed in Bravo's *Top Chef Masters*, Season 3 and starred as a judge on *Top Chef*, Seasons 9, 10, 11, 12, and 13. He lives in Athens with his family.



MARCUS NOTARO

Winemaker, Stag's Leap Wine Cellars

Marcus Notaro was named Winemaker at Stag's Leap Wine Cellars in May 2013, bringing with him close to two decades of expertise and passion for producing world-class Cabernet Sauvignon-based wines. Prior to joining Stag's Leap Wine Cellars, Marcus had been making red wines in Washington since 1995 and in 2003 became winemaker at Col Solare, a prestigious winery located in the state's celebrated Red Mountain appellation. Like Stag's Leap Wine Cellars, Col Solare is a partnership between Ste. Michelle Wine Estates and Marchesi Antinori of Italy.

Since 2003, Marcus has been honing a style of Cabernet Sauvignon that unites old world and new world traditions and innovations, similar to the philosophy long espoused by Stag's Leap Wine Cellars. It is his understanding of this signature winemaking style — one of elegance and balance, ripeness and restraint — as well as his ability to express both the terroir of the vineyard and the true varietal character of the grape, that make him ideally suited for continuing the winemaking legacy at Stag's Leap Wine Cellars.

As winemaker at Stag's Leap Wine Cellars, Marcus manages the winemaking process from grape to bottle, working with vineyard managers and growers, overseeing winemaking regimes and carrying out blending trials. He also works with Ste. Michelle Wine Estates Senior Vice President of Winemaking and Vineyard Operations Doug Gore and Marchesi Antinori Chief Enologist Renzo Cotarella to evaluate final blends of each vintage.

While working at Col Solare, Notaro developed a strong rapport with the Antinori vineyard and winemaking teams during frequent travels to the Antinori estates in Tuscany. That experience has helped him foster an international perspective that fuses both partners' winemaking philosophies.