

2016 EVENT PROGRAM



9TH ANNUAL

IOWA'S PREMIER

Beer, Wine & Food

EXPO

presented by **HyVee**

Friday, **NOV. 11 » 4-9 PM**

Saturday, **NOV. 12 » 1-8 PM**

Hy-Vee Hall » 730 Third Street, Des Moines, IA 50309
iowaeventscenter.com/wineandfood



@IABeerWineFood - - - #IowaBWF

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The Boston Beer Company

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Cheers!

Your Hy-Vee offers a wide variety of all of your favorite beers!

108 8th St. SW
ALTOONA

410 N Ankeny Blvd
ANKENY

2510 SW State St
ANKENY

3330 MLK Jr. Pkwy
DES MOINES

2540 E Euclid Ave
DES MOINES

3221 SE 14th St.
DES MOINES

4605 Fleur Dr.
DES MOINES

1107 SE Army Post Rd.
DES MOINES

910 N Jefferson
INDIANOLA

5750 Merle Hay Rd.
JOHNSTON

4815 Maple Dr.
PLEASANT HILL

8701 Douglas Ave.
URBANDALE

1005 East Hickman Road
WAUKEE

1700 Valley West Dr.
WEST DES MOINES

1990 Grand Ave.
WEST DES MOINES

1725 Jordan Creek
WEST DES MOINES

555 S 51st Street
(I-35 & Mills Civic)
WEST DES MOINES

7101 University Ave
WINDSOR HEIGHTS

4100 University Avenue
DES MOINES

1010 60th Street
WEST DES MOINES

*please drink responsibly

SHOW FEATURES

Presented by Hy-Vee

Stroll through The Emporium and Beer Garden and experience food and beverage options like never before in Des Moines. This unique shopping and sampling event includes a large range of items including: wine, beer, cheese, chocolate and much more. Exhibitors will be on-site dishing up the secrets of their success. Also, alcohol and food will be available for purchase and attendees will be able to engage with more than 140 exhibitors.

RM Haskins Kitchens & Baths Food Stage

Visit the RM Haskins Kitchens & Baths Food Stage, featuring 60 minute demonstrations from local chefs. Stop by this stage to see how your favorite local dishes are prepared and paired with beer or wine.

Wine Stage

The Wine Stage features 60 minute wine tasting education. Stop by this stage to hear about your favorite wines from local and regional winemakers. On Saturday from 10:30-12:30 enjoy a Wine & Canvas class and a tasting with Leslie Lucente of Barefoot Wine & Bubbly.

Sam Adams Beer Stage

The Sam Adams Beer Stage is located inside the Beer Garden. Stop by this stage to hear more from your favorite Brew Masters, sample craft beer and listen to beer education.

Gourmet Pairing Experience

This unique, exclusive dining experience pairs a tapas-style multi-course meal with select wine or beer presented, paired and served by one of Des Moines' top chefs! Reservations can be made in advance on a first-come, first-served basis. Limited seating for 20 is available for each experience and is located on Level 1 of Hy-Vee Hall.

Mercedes Benz of Des Moines VIP Reception Area

See the new Mercedes Benz of Des Moines models in this interactive area of the show floor. Brand-new models will be on display throughout the show. The Tony Valdez Duo will perform here from 4-7 p.m. on Saturday in the lounge area. Guests are welcome to sit and listen to the band while enjoying cake and champagne.

B.L.T. (Buy It, Leave It, Take It Home)

When attendees purchase items on-site at Iowa's Premier Beer, Wine and Food Expo, they can leave those items at our convenient, on-site drop-off location at no charge. Continue to peruse hands free and pick up your items when you're through. Curbside pickup will also be available at checkout with help from volunteers.

Variety the Children's Charity

A portion of this event's proceeds will be donated to Variety, thank you for supporting!

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of Des Moines

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of Des Moines



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EVENT SCHEDULE (SUBJECT TO CHANGE)

FRIDAY, NOVEMBER 11, 2016

RM Haskins Kitchens & Baths Food Stage

6:00–7:00 p.m. »

Lynn Pritchard,
Table 128

Marc Carrigan,
Foley Family Wines

7:30–8:30 p.m. »
Kathryn Conrad,
Taste of Home

Wine Stage

6:00–7:00 p.m. »
Benjamin Poole,
Prophecy Wines

7:30–8:30 p.m. »
David Protz,
Rutherford Wine
Company

Sam Adams Beer Stage

6:00–7:00 p.m. »
Brian Fox,
Fox Brewing

7:30–8:30 p.m. »
Joey Hansen,
Exile Brewing Co.

Hy-Vee Stage

4:30–5:30 p.m. »
David Jensen,
Urbandale Hy-Vee

6:30–7:30 p.m. »
Bill Wade,
Johnston Hy-Vee

Gourmet Pairing Experience *Must have separate ticket to attend.

6:30–8:00 p.m. » Level 1—Rooms 105–106

Andrew Kintigh, North Ankeny Blvd. Hy-Vee » **Kevin Hyberger,** Constellation Brands
Katie Griesbeck & Lisa Bouskos, Ravage Wines

7:00–8:30 p.m. » Level 1—Rooms 107–108

Dominic Iannarelli, Splash Seafood Bar & Grill » **Tim Grimes,** Johnson Brothers

SATURDAY, NOVEMBER 12, 2016

RM Haskins Kitchens & Baths Food Stage

1:30–2:30 p.m. »
Kerri Rush,
Fresh Café & Market

3:30–4:30 p.m. »
Josh McCurnin,
Magnolia Wine
Kitchen
Joe Foster,
Southern Glazer's
Wine & Spirits

5:30–6:30 p.m. »
Jonathan Cook,
Iowa Events Center

Wine Stage

10:30–12:30 p.m. »
Wine & Canvas
with **Leslie Lucente,**
Barefoot Wine

1:30–2:30 p.m. »
Marc Carrigan,
Foley Family Wines

3:30–4:30 p.m. »
Katie Griesbeck &
Lisa Bouskos,
Ravage Wines

5:30–6:30 p.m. »
David Jespersen,
Riboli Family Wine
Alex Strauss,
West Lakes Hy-Vee

Sam Adams Beer Stage

1:30–2:30 p.m. »
Zachary
Michniewicz,
Stella Artois

3:30–4:30 p.m. »
Paul DeVries,
Deschutes Brewery

5:30–6:30 p.m. »
JR Wheeler,
Odell Brewing
Company

Hy-Vee Stage

2:00–3:00 p.m. »
Amanda Jones,
WDM Hy-Vee

3:30–4:30 p.m. »
Jeff Russell,
Waukee Hy-Vee

6:00–7:00 p.m. »
Logan Lumley,
Ankeny 2 Hy-Vee

Mercedes Benz
of Des Moines
VIP Reception
4:00–7:00 p.m. »
Tony Valdez Duo

Gourmet Pairing Experience *Must have separate ticket to attend.

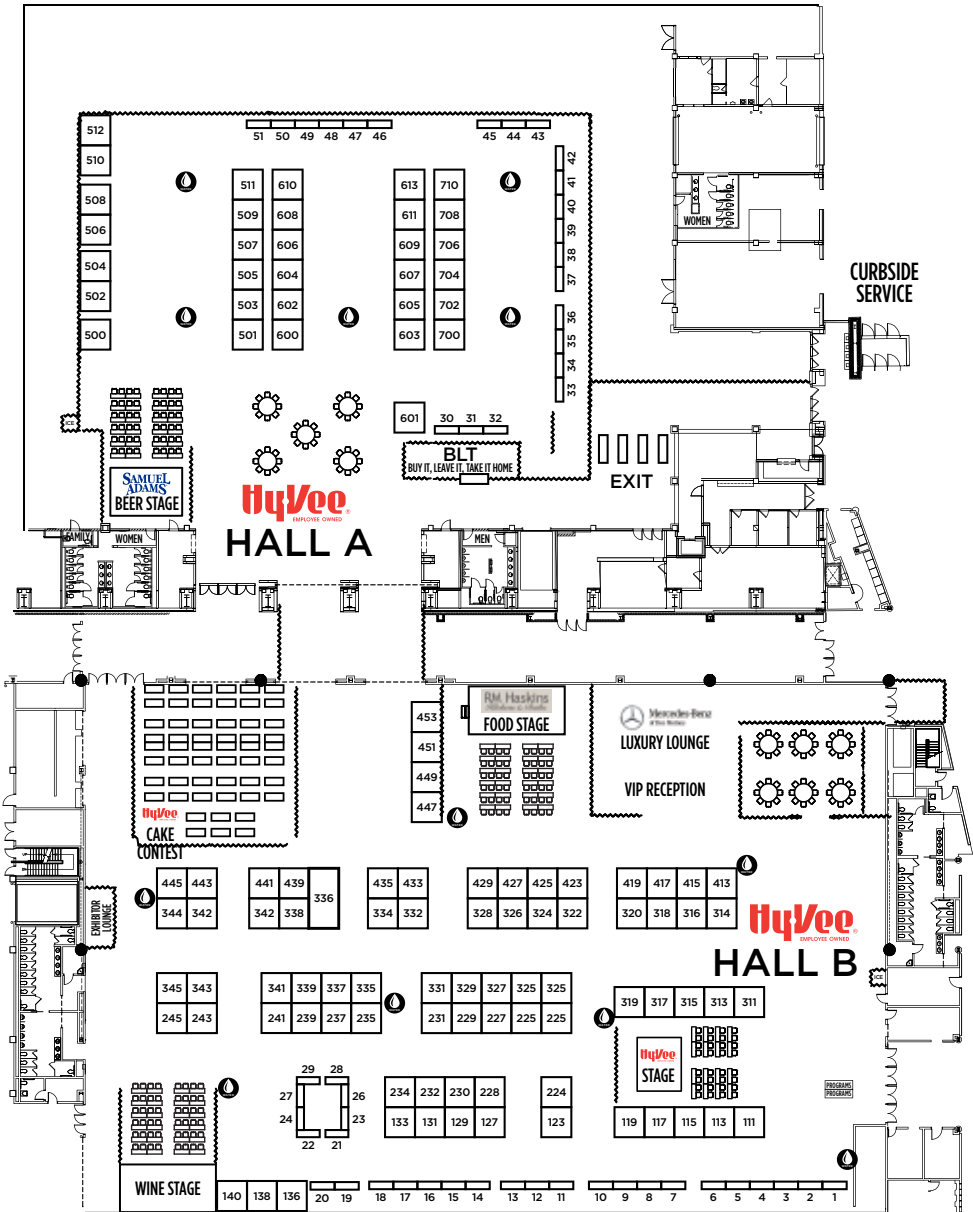
6:00–7:30 p.m. » Level 1—Rooms 105–106

Stacey Wertzberger, Fleur Drive Hy-Vee » **Jeanne Jesse,** Bogle Winery

6:30–8:00 p.m. » Level 1—Rooms 107–108

Jason Attig, HoQ » **Southern Glazer's Wine & Spirits**

BOOTH + STAGE LAYOUT



EXHIBITORS

BOOTHS

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Kitchens & Baths

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www.rmhkitchensandbaths.com

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Beer, Wine and Food Expo

FEATURED WINE + BEER

Featuring nearly 600 varieties of wine and beer to sample and purchase at the show exit. You will have the opportunity to sample wines and beers from around the world as well as from right here in Iowa. With each purchase, you will receive a complimentary wine tote. Fill the bag and receive a discount on your purchase!

Ackerman Winery

Blueberry
Lover's
Rhubarb
Blackberry

Anchor Brewing Co.

Anchor Steam
Anchor Porter
Anchor Liberty Ale

Ardon Creek

Red 52
Rosemary's Rose
Ardon Depot White
Cranston Berry
Old Brick Red
Artesian White
Lace Curtain White
Commission Man Red
Jonnycakes
Holiday White
Sweet Reward
County Fair
Ardon A
Chancellor
Ardon Creek Apple

Arel Wine Group

Candoni Moscato
Candoni Prosecco
Candoni Chianti
Candoni Pinot Grigio
Candoni Organic Merlot
Candoni Organic Pinot Grigio
Candoni Organic Buongiorno
Carletto Rico Dolce
Carletto Montepulciano
Carletto Pinot Grigio
Tenuta Cabernet Sauvignon
Tenuta Pinot Grigio
Tenuta Nero

Tenita Oro
Elviana Rose Frizante
Elviana Red Blend

Barefoot/Barefoot Bubbly

Barefoot Pinot Noir
Barefoot Sauvignon Blanc
Barefoot Riesling
Barefoot Sweet Red
Barefoot Rich Red
Barefoot Crisp White Spritzer
Barefoot Summer Red Spritzer
Barefoot Rose Spritzer
Barefoot Moscato Spritzer
Barefoot Bubbly Extra Dry
Barefoot Bubbly Pink Moscato
Barefoot Bubbly Peach
Barefoot Bubbly Pineapple

Bell's Brewery

Two Hearted
Oatsmobile
Best Brown
Amber Ale
Oarsman

Beverage Spectrum

Ventana Rubystone (Grenache/Syrah)
Ventana Sauvignon Blanc
Oak Grove Viognier
Oak Grove Chardonnay
Oak Grove Red Blend
Oak Grove Cabernet Sauvignon
Oak Grove Zinfandel
Quady Electra Red
Quady Electra White

Big Sky Brewing

IPA
Moose Drool

BNA Wines

Butternut Chardonnay
Butternut Pinot Noir
Humble Pie Cab
Nannas Shortcake Zin
The Rule Red Blend
The Rule Sauvignon Blanc

Bogle Winery

Bogle Chardonnay
Bogle Sauvignon Blanc
Bogle Pinot Noir

FEATURED WINE + BEER

Bogle Petite Sirah
Bogle Cab
Bogle Essential Red
Bogle Old Vine Zin

Boone Valley Brewing

IPA
Halligan Porter
Roxie Irish Red

Boston Beer Co.

Traveler Winter Variety
Truly Spiked Variety
Samuel Adams Winter Variety
Sam Adams Rebels
Angry Orchard Fall Variety

Chateau Ste. Michelle Winery

14 Hands Stampede Red
14 Hands Cabernet Sauvignon
14 Hands Merlot
14 Hands Chardonnay
14 Hands Pinot Grigio
14 Hands Moscato
14 Hands Riesling
14 Hands Brut

Chateau Souverain

Chateau Souverain Cabernet Sauvignon
Chateau Souverain Chardonnay
Chateau Souverain Merlot
Chateau Souverain Sauvignon Blanc

CocoVino

All American Cream (Original)
All American Cream (Mint)

Confluence Brewing Company

Capital Gold Lager
Des Moines IPA
Gray's Lake Nessie
Farmer John's Multi-Grain Ale
Milk Man Milk Stout
4th Anniversary Porter

Constellation

Ravage Cab Sauvignon
Ravage Knight Fall Red Blend

Constellation Brands

Corona Familiar
Corona Light
Pacifico

Modelo Chelada
Modelo Especial

Country Barn Winery

Bountiful Harvest
Fall Festival
Black Beauty
Summer Breeze
Country Fair
Midsummer Nights Dream

Daily's Cocktails

Daily's Chocolate Cream
Daily's Salted Caramel
Daily's Horchata Cream
Daily's Pouches Strawberry
Daily's Pouches Bahama Mama
Daily's Pouches Hurricane

Delicato Family Vineyards

Gnarly Head Authentic Black
Gnarly Head Sauvignon Blanc
Noble Vines 337 Cabernet Sauvignon
Noble Vines 667 Pinot Noir
Bota Box Nighthawk
Belle Ambiance Chardonnay
Belle Ambiance Pinot Grigio
Alexander Brown Cabernet Sauvignon

Deschutes Brewery

Fresh Squeezed
Chasin Freshies
Jubelale
Black Butte
Mirror Pond
Obsidian Stout

Deutsch

Josh Cabernet
Josh Chardonnay
Josh Legacy Red Blend
Villa Pozzi Nero D'Avola
Baroni Fini Pinot Grigio
Eppa Red Sangria
Eppa White Sangria
Yellowtail Moscato

Diageo Guinness USA

Guinness Blonde American Lager
Extra Stout
Nitro IPA
Smirnoff Ice
Smirnoff Ice Electric Berry

Smirnoff Ice Electric Mandarin
Smirnoff Ice Electric Watermelon

Duvel Moortgat USA

Boulevard Unfiltered Wheat
Boulevard 80 Acre
Boulevard Bourbon Barrel Quad
Boulevard Chocolate w/Raspberry
Boulevard Dark Truth
Boulevard Frequent Flier
Boulevard Love Child
Boulevard Pale Ale
Boulevard Rye on Rye on Sazerac
Boulevard Singlewide IPA
Boulevard Sixth Glass
Boulevard Tank 7
Boulevard Tell Tale
Boulevard The Calling
Boulevard Tropical Pale Ale
Boulevard Heavy Lifting

Exile Brewing Co.

Ruthie
Hannah
Beatnik
Giving Tree

Fetzer

Fetzer Chardonnay
Fetzer Gewurtztraminer
Fetzer Pinot Grigio
Fetzer Cabernet Sauvignon
Bonterra Sauvignon Blanc
Bonterra Cabernet Sauvignon
Bonterra Merlot
1000 Stories

Fireside Winery

Hearthstone
Autumn Spice
Holiday Spice
Firefly
Glow
Sunset

Foley

Chalk Hill Sonoma Coast Chardonnay
Chalk Hill Sonoma Coast Pinot Noir
Guenoc California Cabernet Sauvignon
Guenoc California Chardonnay
Guenoc California Petite Syrah
Guenoc California Pinot Grigio
Guenoc California Pinot Noir
Guenoc Victorian Claret
Clifford Bay Sauvignon Blanc
Sebastiani Sonoma Chardonnay
Sebastiani Sonoma Sauvignon Blanc
Sebastiani Sonoma Merlot
Sebastiani Sonoma Zinfandel
Sebastiani Sonoma Pinot Noir

Sebastiani Sonoma Cabernet Sauvignon
Lincourt Santa Rita Hills Pinot Noir
Lincourt Unoaked Chardonnay
Nieto Don Nicanor Malbec
Piccini Chianti "Orange Label DOCG"
Piccini Pinot Grigio
Piccini Memoro Rosso
Poizin "California" ZINFANDEL
Firestone Riesling
Roth Heritage "Red Blend"

Founders Brewing Co.

Centennial IPA
All Day IPA
Breakfast Stout
Mango Magnifico
PC Pils
Porter
Dirty Bastard
Rubaeus

Gambrinus

Shiner Bock
Shiner Ruby Redbird
Shiner White Wing
Shiner Wicked Ram

Global Wines

Mosketto Semi-Sweet White
Mosketto Semi-Sweet Pink
Mosketto Semi-Sweet Red
Sweet Bitch Moscato Peach Bubbly
Sweet Bitch Moscato Rose Bubbly
Slices Red Sangria
Chocolate Lab
Path Chardonnay
Trois Couronnes Cotes du Rhone Rose
Light Horse Pinot Noir
Whiplash Red Blend
Roodeberg Red Blend
Oak Farm Tievoli Red Blend
Zolo Malbec
Gen 5 Old Vine Zinfandel
Zin--Phomanic Zinfandel
Light Horse 3 Country Cabernet Sauvignon
Gunsight Rock Cabernet Sauvignon

Glunz Imports

Stiegl Grapefruit Radler

Hess

Hess Select Treo
Hess Select Sauvignon Blanc
Hess Collection Chardonnay
Hess Collection Allomi Cabernet
Hess Block 19 Curvee
Amalaya Malbec
Colome Estate Malbec
Artezin Zinfandel

FEATURED WINE + BEER

Heineken USA

Bohemia
Dos Equis Ambar
Dos Equis Lager
Heineken
Tecate
Tecate Light
Sol
Strongbow Gold Apple
Strongbow Cherry Blossom
Strongbow Honey & Apple

Jackson Family Wines

Kj Vr Pinot Gris
Kj Avant Red Blend
Kj Riesling
Cambria Bench Break Pinot Noir
La Crema Sonoma Coast Chardonnay
Murphy-Goode Fume Blanc
Liberated Pinot Noir
Silver Palm Zinfandel

John Anthony Wines

Butter Chardonnay
JaM Cabernet
Toast Sparkling Brut

Johnson Brothers

Quady Electra Red
Quady Electra White
Ventana Sauvignon Blanc
Ventana Rubystone

Kalona Brewing Company

Sucha Much IPA
Lewbricator
Sheer Madness
Kalona Classic

Kingdom

Cabernet Sauvignon
Chardonnay
Red Blend

Lagunitas Brewing Company

12th of Never
Aunt Sally Sour
Censored Ale
Hop Stoopid
IPA
Lil Sumpin Sumpin
Maximus IPA
Sucks

Pilsner

Lindemans Lambics

Raspberry Limbic
Peach Lambic
Lambic Gift Box
Saison 1858

Madhouse Brewing Company

Madhouse Honey Pilsner
Madhouse Pastime Pale
Madhouse Hopburst IPA
Madhouse Imperial Red
Madhouse Coffee Stout

Mark Anthony

Mike's Black Cherry
Mike's Lemonade
Mike's Lite Black Cherry
Mike's Lite Lemonade
Mike's Mango Punch
Mike's Margarita Strawberry
Mike's Peach Lemonade
Mike's Strawberry Lemonade
Palm Breeze Pineapple Mandarin Orange
Palm Breeze Ruby Red Citrus
Palm Breeze Strawberry Pineapple
Cayman Jack Margarita
Cayman Jack Mojito
White Claw Black Cherry Hard Seltzer
White Claw Lime Hard Seltzer
White Claw Ruby Grapefruit Hard Seltzer

Miller/Coors

Leinenkugel's Original
Leinekuegel's Sunset Wheat
Leinenkugel's Creamy Dark
Leinenkugel's Honey Weiss
Leinenkugel's Berry Weiss
Leinenkugel's Cran Ginger Shandy
Leinenkugel's Grapefruit Shandy
Blue Moon Belgian Wheat
Blue Moon Winter Seas
Blue Moon IPA
Redd's Apple Ale
Redd's Ginger Apple Seas
Redd's Green Apple Ale
Redd's Strawberry Apple Ale
Crispin Original
Crispin Pacific Pear
Crispin Blackberry Pear
Crispin Browns Lane
Henry's Hard Cherry Cola

Henry's Hard Ginger Ale
Henry's Hard Orange
Smith & Forge

Moët Hennessey

Chandon Brut
Chandon Rose
Newton Red Label Chardonnay
Newton Red Label Cabernet
Newton Red Label Claret
Terrazas Reserve Malbec
Numanthia Thermes

New Belgium Brewing Company

Fat Tire
1554 Black Ale
Abbey Dubbel
Citradelic
Glutiny Pale Ale
Glutiny Golden Ale
Rampant Impl IPA
Ranger IPA
Slow Ride Session IPA
Snapshot
Trippel

NoCoast Beer Co.

Low Brow Brown
Trend Bucker Stout
Yoga Poser Pale
Brew in Town Belgian

Odell Brewing Co.

90 Shilling
IPA
Cutthroat Porter
Drumroll
Isolation Ale
Myrcenary

Oskar Blues Brewery

Beerito
Dale's Pale Ale
IPA
Mama's Lil Yella Pils
Old Chub Scotch Ale
Passion Fruit Pinner
Pinner Throwback IPA
Priscilla White Wit Wheat
Ten Fidy

Pabst Brewing Co.

Ginger Ale
Root Beer
Vanilla Cream
Old Milwaukee
Old Milwaukee Light
Old Style
PBR
Schlitz Gusto

Palm Bay

Roscato Sparkling Prosecco
Roscato Sparkling Moscato
Roscato Sparkling Rosso
Roscato Rose
Roscato Pinot Grigio
Yealands Sauvignon Blanc
Heritance Cabernet
Au Contraire Pinot Noir

Peace Tree Brewing

Blonde Fatale
No Coast IPA
Red Rambler
Root Beer

Prestige Wine & Spirits

Selini The Plateau Reserve Pinot Noir
Selini Reserve Sauvignon Blanc
Luccio Bello Rosso
Luccio Peach Moscato
Luccio Strawberry Moscato
Le Grand GSM Red Blend
Astoria Sparkling Moscato
Astoria Pinot Grigio
Risata Red Moscato
Risata Prosecco

Prophecy

Prophecy Pinot Grigio
Prophecy Pinot Noir
Prophecy Red Blend
Prophecy Sauvignon Blanc

Quintessential Wines

New Age White
New Age Red
Bosio Tropical Moscato
Bosio Tropical Mango Moscato
Ironstone Cabernet Franc
Ironstone Petite Sirah
Pascual Toso Malbec Estate
Eguia Reserva Rioja Tempranillo

Regatta

Regatta Ginger Beer

Riboli Family

Maddalena Chardonnay
Maddalena Merlot
Maddalena Cabernet
Opaque "Darkness" Red Blend
Diama Sparkle Prosecco
Diama Sparkle Prosecco Rose
Santo Stephano Lambrusco Reserve
Stella Rosa "Black" (Blackberry, Raspberry)
Stella Rosa "Imperiale" Orange Moscato
Stella Rosa "Moscato d'Asti"
Stella Rosa "Peach"
Stella Rosa "Pink" (Peach, Honey, Redberry)

FEATURED WINE + BEER

Stella Rosa "Platinum" (Green Apple, Vanilla)
Stella Rosa "Red" (Raspberry, Strawberry, Plum)
Stella Rosa "Rosso" (Strawberry)

Rocky's

Rocky's Ginger Beer

Rutherford Wine Company

Rhiannon
Predator Zinfandel
Rutherford Ranch Sauvignon Blanc
Rutherford Ranch Chardonnay
Rutherford Ranch Merlot
Rutherford Ranch 2 Range Red
Rutherford Ranch Cabernet

Samual Smith Brewing

Organic Chocolate Stout
Oatmeal Stout
India Pale Ale
Winter Welcome Ale
Organic Cider
Organic Mix

Schell's Brewery

Schell's Pilsner
Schell's FireBrick
Grain Belt Premium
Grain Belt Nord East
Grain Belt Lock and Dam
Sierra Nevada Celebration
Sierra Nevada Snow Pack

Schlafly Beer

Christmas
T IPA
White Lager
Grapefruit IPA
Kolsch

Schmitt Sohne

Relax Riesling
Relax Cool Red
Relax PINK
Relax Pinot Grigio
Funf Sangria
Funf Riesling
Funf Moscato
Blue Bottle Auslese
Blue Bottle Kabinet
Blue Bottle Spatlese

St. James Winery

Velvet Red
Velvet White
Country Red
Peach
Blackberry
Strawberry
Cherry
Cranberry

Stone Cliff Winery

Stone Cliff Sangria
Stone Cliff Purple Cow
Stone Cliff Riesling
Stone Cliff Moscato
Stone Cliff Cabernet
Stone Cliff Strawberry Rhubarb
Stone Cliff Raspberry Port
Stone Cliff Raspberry Wine

Summit Brands

Extra Pale Ale
Pilsner
Saga
Great Northern Porter
30th Anniversary

Surly Brewing Co.

Todd the Axe Man
Abrasive
Furious
Coffee Bender
Hell
Overrated

SW/New Mexico Winery

Vino De Muertos Dulce Red
Vino De Muertos Dulce White
Soleil Mimosa Mango
Soleil Mimosa Pineapple
Soleil Mimosa Pomegranate
Soleil Mimosa

Tall Grass

8 Bit Pale Ale
Buffalo Sweat
Zombie Monkie Porter
Vanilla Bean Buffalo
Top Rope IPA

Toppling Goliath Brewing Co.

pseudoSue
Golden Nugget

Rover Truck
Dorothys

Treasury Wine Estates

19 Crimes The Banished Dark Red
19 Crimes The Warden
Matua Sauvignon Blanc
Etude Lyric Pinot Noir
Chat. St. Jean Chardonnay
Beringer Founders Estate Cabernet
Run Riot Pinot Noir
Penfolds Bin 8 Cabernet/Shiraz
Sterling Napa Cabernet
Sterling Vitners Collection Chardonnay
BV Napa Cabernet
A by Acacia Carneros Chardonnay
A by Acacia Pinot Noir
Provenance Sauvignon Blanc
Stellina Di Notte Prosecco
Gentlemans Collection Red Blend

Ty Ku

Ty Ku Silver
Ty Ku Black
Ty Ku Coconut
Ty Ku Cucumber

Trincher Family Estates

Menage Gold Chardonnay
Menage Merlot
Menage Moscato
Menage Pinot Grigio
Menage Red
Menage Sauvignon Blanc
Menage Cabernet
Menage Midnight
Menage Silk
Menage Prosecco

Vines to Wines

Girls are Meaner
Army Post Road Rosso
Birdland Black Raspberry
Sherman Hill Dessert Wine (Chocolate Raspberry)
Greenwood Green Apple

Wilson Orchard Hard Cider

Goldfinch
Hoppleseed
Spiced Up
Cherry Crush

The Wine Group

Cupcake Chardonnay
Cupcake Sauvignon Blanc
Cupcake Black Forest
Cupcake Pinot Grigio
Cupcake Cabernet
Cupcake Moscato "still"
Cupcake Sparkling Red
Cupcake Moscato D Asti
Cupcake Prosecco
Chloe Pinot Grigio
Chloe Pinot Noir
Chloe Prosecco
Concannon Founders Cabernet
Concannon Founders Petite Sirah
13 Celsius Sauvignon Blanc
Insurrection Red Blend
Slow Press Chardonnay
Love Noir Pinot Noir
Benziger Merlot
Benziger Cabernet
Trapiche Broquel Malbec
Flip Flop Fizzy Moscato
Flip Flop Fizzy Pink Moscato
Flip Flop Fizzy Sangria
Flip Flop Fizzy Chill Red
Flip Flop Fizzy Crisp White

IOWA SAMPLING INSTRUCTIONS

1. Wristband is required to sample.
2. Iowa law allows sample sizes:
 - A. 1 ounce for wine.
 - B. 1 ounce for beer.
3. Iowa law only allows 1 sample, per person, per item.

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OF BEER**
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KIDS EAT FREE
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SATURDAY

\$10 SIRLOIN STEAK NIGHT
4 p.m. to close

WEDNESDAY

**1/2 PRICE BOTTLES
OF SELECT WINE AND
1/2 PRICE SUSHI**
(varies by location)
11 a.m. to close

SUNDAY

SUNDAY BRUNCH
9 a.m. to 2 p.m.

\$6 FLATBREAD PIZZAS
4 p.m. to close

THURSDAY

2 FOR \$20
11 a.m. to close

All offers for dine-in only.
See restaurant for details.

Excludes alcohol. Dine-in only. Limit one with coupon. Limit one coupon per customer. Cannot be combined with any other offers. Valid at all Des Moines area Hy-Vee Market Grille locations. Expires 12/31/16.

hy-veemarketgrille.com

GOURMET PAIRING EXPERIENCE

This unique, exclusive dining experience pairs a tapas-style multi-course meal with select wine or beer presented, paired and served by one of Des Moines' top chefs! Wine and beer pairing education presented by various wineries and breweries. Reservations can be made in advance on a first come, first-served basis. Limited seating for 20 is available for each experience and is located on Level 1 of Hy-Vee Hall. See below for the dinner menus and schedules.

Note: Gourmet Pairing is an additional charge of \$50 per person. (\$70 package includes admission.)

FRIDAY, NOV. 11, 2016

Andrew Kintigh // 6:30–8:00 p.m.

with Katie Griesbeck & Lisa Bouskos,
Ravage Wines and Kevin Hyberger,
Constellation Brands

1st Course » Pear Carpaccio,
La Quercia Prosciutto,
Baby Arugula, Hazelnut,
Cambozola, Flatbread Cracker

2nd Course » Butternut Squash Soup,
Spiced Crème Fraiche,
Crisp Pancetta, Toasted Pepitas

3rd Course » Wild Mushroom stuffed
Pork Tenderloin, Sweet Potato
Brussels Sprout Hash, Pork Jus

4th Course » Caramelized Apple,
Baklava Crisp, Five Spice Ice Cream,
Red Wine Cherry Reduction

Dominic Iannarelli // 7:00–8:30 p.m.

with Tim Grimes, Johnson Brothers

1st Course » Talleggio stuffed Figs
and a Warm Salad of White Beans
and Garlicky Greens

2nd Course » Colossal Shrimp,
Acorn Squash and Sunflower Pesto
Ravioli with Sage Pomegranate
Brown Butter

3rd Course » Heritage Pork Rib Steak
and Polenta Sauce with Smoked Onions

4th Course » Orange Éclairs
with Cranberries

SATURDAY, NOV. 12, 2016

Stacey Wertzberger // 6:00–7:30 p.m.

with Jeanne Jesse, Bogle Winery

1st Course » Baked Cranberry
Brie Morsels

2nd Course » Creamy Apple and
Parsnip Bisque

3rd Course » Peppered Beef
Tenderloin topped with a Blackberry
Sauce served with Gnocchi and
Maple Roasted Brussels Sprouts

4th Course » Blueberry Upside
Down Cake served with Homemade
Vanilla Cheesecake Ice Cream and
Crème Anglaise

Jason Attig // 6:30–8:00 p.m.

with Southern Glazer's Wine & Spirits

1st Course » Bocce Balls—Lamb
and Beef Meatballs in Beef Broth

2nd Course » Timbale—Risotto
molded with Chicken Gizzard Ragout

3rd Course » Sweet n' Sour
Butternut Squash—Sweet Iowa
Onions, Butternut Squash and Rasin

4th Course » Almond Cake with
Berry Compote

LEVEL 1—ROOMS 105–106

LEVEL 1—ROOMS 107–108

GOURMET PAIRING EXPERIENCE

PRESENTING CHEFS & SPEAKERS



ANDREW KINTIGH—NORTH ANKENY BOULEVARD HY-VEE

Andrew Kintigh, from Ankeny Hy-Vee has over a decade of restaurant experience. He started his culinary career in northwest Iowa. He went on to receive an Associate's degree in Culinary Arts and a Bachelor's degree in Culinary Management from the Art Institutes International Minnesota in Minneapolis. He was the captain of the American Culinary Federation Junior Team where he competed at both local and national levels.

Since working with Hy-Vee, he has participated in many local events including Iowa's Premier Beer, Wine & Food Expo, SWINE Fest and Morsel Combat. His previous experience includes working at Minneapolis restaurants such as Dakota Jazz Club and Restaurant, Bobino Wine Bar and Cafe and Tryg's Restaurant.

Chef Andrew specializes in teaching customers how to cook with fresh new ingredients and bringing his recipes and dishes to the family table. He is skilled in pastries and cooking for special diets, such as gluten-free.



KEVIN HYBERGER—CONSTELLATION BRANDS

Kevin Hyberger has 17 years' experience in the Alcohol Beverage Industry. He joined Constellation Brands in 2009 and filled the role of Senior Field Sales Manager where he manages Constellation Brands vast portfolio of award winning wines and spirits.

When not promoting and selling his brands, you might find Kevin on one of the local bike trails enjoying one of his favorite hobbies.

GOURMET PAIRING EXPERIENCE

PRESENTING CHEFS & SPEAKERS



DOMINIC IANNARELLI—JETHRO'S, SPLASH SEAFOOD BAR & GRILL

Dominic Iannarelli, as many industry professionals, started washing dishes as a teenager. That was his introduction to what would lead to his current position as Executive Chef of Splash Seafood Bar & Grill and Jethro's BBQ.

Dom is a graduate of Iowa State University and has been named to the Des Moines Business Records "40 under 40" list and was named Iowa Restaurant Associations "Chef of the Year" for 2014. He is the culinary leader of two of the most creative and popular restaurant concepts in Iowa. Under his leadership Splash and Jethro's BBQ have grown from a single fine dining seafood restaurant with 30 employees, to an award winning group of restaurants with over 600 employees.

His philanthropy, Winefest (Executive Board), ARL, Metro Opera, Leukemia Lymphoma Society, Amanda the Panda, Big Brother's Big Sisters, Des Moines Playhouse, etc. on a local level is unmatched.



TIM GRIMES— JOHNSON BROTHERS

Tim has been working in the wine wholesale business for over twenty years in the greater Des Moines market. His start was with a small wholesaler Quality Wine Co. calling on retail and restaurants in the Des Moines and surrounding areas for six years. Tim then moved to another wholesaler for eight years where he had the opportunity to sell to fine dining and upscale bars. He took a short break (two years) to open a restaurant/wine bar & wine shop, Sbrocco, in downtown Des Moines with the Full Court Press Restaurant & Bar group.

Tim is currently working for Johnson Brothers selling to fine wine shops and restaurants. He is a certified CSW and loves selling wine in his home market of Des Moines where he resides with his wife and two children. Splash is currently one of Johnson Brothers' top accounts and Tim considers it a pleasure to team up with Chef Dom Iannarelli for Iowa's Premier Beer, Wine & Food Expo!

GOURMET PAIRING EXPERIENCE

PRESENTING CHEFS & SPEAKERS



STACEY WERTZBERGER— FLEUR DRIVE HY-VEE

Stacey graduated from Iowa State University with a Bachelor of Science degree in hotel and restaurant management. She has worked in various restaurants and hotels around the metro and held many positions from the grill to the sauté station, from salads and desserts, to Kitchen Supervisor and Sous Chef.

Stacey has worked for Hy-Vee since 2008, formerly serving as the Catering Manager of the Fleur Drive Hy-Vee. Stacey has a passion for food and customer service, and is here to provide you with the knowledge you need to cook and eat healthy, while enjoying it too!

Stacey looks forward to the opportunity to help your family create new memories in the kitchen, and teach you that it is not difficult to make a gourmet meal. Stacey is looking forward to helping you design and plan the perfect menu for the most elegant dinner party to the perfect family gathering.

Stacey specializes in appetizers, healthy cooking, sneaking vegetables into dishes, and convenient and fast dishes for your family.



JEANNE JESSE—BOGLE WINERY

Jeanne is a 20-year wine industry veteran with experience initially selling old world wines from France, and Southern Hemisphere wines from New Zealand, South Africa and Argentina.

The last few years she has been focused on California Wine with a stint at Hess Collection Winery in Napa and is now with the Bogle Family at Bogle Vineyards. The Bogle family has been farming in California since the mid 1800's. In 1968 Warren and Patty Bogle planted their first 20 acres in Clarksburg, California. They now grow and manage over 1800 acres there. Family owned. Family pride. Respect for the land and the vines. The winery has grown exponentially because of the consumer demand. Great quality at a great price will do that.

GOURMET PAIRING EXPERIENCE

PRESENTING CHEFS & SPEAKERS



**JASON ATTIG—HOQ
WITH SOUTHERN GLAZER'S
WINE & SPIRITS**

Born in York, Pennsylvania. He began cooking at 17 in assisted living in York, Pennsylvania. Cooking around his hometown for several years. He attended The Culinary Institute of America (CIA).

After graduating in 2006, he returned home to Pennsylvania where he worked for several local restaurants.

In 2009 he became sous chef at John J Jeffries in Lancaster, Pennsylvania. In 2012 he came to Iowa to work with Suman Hoque to open HoQ restaurant in Des Moines. He is the Chef de Cuisine at HoQ restaurant. He runs the back of the house.



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PRESENTING CHEFS & SPEAKERS

SATURDAY // WINE & CANVAS EVENT



**LESLIE LUCENTE—
BAREFOOT WINE & BUBBLY**

Small town Iowa gal that has been in the Wine Business for 13+years; most recently working for the E&J Gallo Winery with focus on the Barefoot Brand. I enjoy sharing the Barefoot story, keeping wine inclusive, showing local love, and most of all Getting Barefoot & Having a Great Time.

Outside of work, I love sports! Watching and playing! Die-Hard Iowa Hawkeyes, Green Packers, & St. Louis Cardinals fan. I enjoy getting Barefoot on the volleyball court. Last, but not least I am a wife and mother to two beautiful children.

TONY VALDEZ & DON JACQUES

SATURDAY 4-7 PM // VIP RECEPTION AREA



Self-taught on the guitar, Tony has been an integral part of the central Iowa music scene since the mid-1960's. It all began with The Echo's Five. Through the 1970's, 80's and 90's, Tony played in groups loved locally and known regionally such as the Cavaliers, The Flight and Sam Salomone and the Spy Boys to name a

few. In the mid-1990's, Tony teamed up with saxophonist extraordinaire Don Jaques, playing their way up and down Court Avenue. Jazz thrived along the avenue, at venues such as The French Quarter, Spanky's, Julio's, and Tony's "beloved" Nacho Mamma's.

By the turn of the millennium, Latin music was snowballing in popularity. Tony recalls, "I had a medium-sized band of five players and we played some Latin music. I got an offer to open for 'El Conguero' Poncho Sanchez, who'd just earned a Grammy for his Latin Soul CD. I thought if I really want to play Latin music, I better go big or go home!"

Therein was laid the groundwork for the 10-piece Tony Valdez Large Band in March of 2000.



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PRESENTING CHEFS & SPEAKERS

FRIDAY // RM HASKINS KITCHENS & BATHS FOOD STAGE



**LYNN PRITCHARD—
TABLE 128 BISTRO + BAR**

Lynn Pritchard grew up on a small family farm in Annawan, Illinois. Lynn began studying business and soon shifted to the culinary arts when he moved to New York. As a graduate of the Culinary Institute of America, Hyde Park, NY, he has worked for and with some of America's greatest chefs; Stephen Pyles, Dean Fearing, Hubert Keller, Anne Willan and Julia Child.

After several years of living on the East coast and in the South, Lynn returned to the Quad Cities area and opened Red Crow Grille. As the Executive Chef for six years, he garnered multiple awards for his culinary skills and became a well-recognized figure in the restaurant scene.

With a career change from kitchens to sales and distribution, Lynn and his wife, Sarah, moved to Des Moines in 2006. Today, Lynn and Sarah are co-owners of Table 128 Bistro + Bar in Clive, Iowa which they opened in the Spring of 2013. The restaurant has been recognized as one of the best restaurants in Iowa and has a loyal following of the best guests anywhere, according to Lynn.



**KATHRYN CONRAD—
TASTE OF HOME MAGAZINE**

Kathryn Conrad is the Lead Food Stylist at *Taste of Home* Magazine, the #1 food and entertaining magazine in the world.

Her work can also be seen in *Taste of Home's* sister publications *Simple & Delicious*, *Modern Comfort* and an array of special interest publications and books published through the TOH parent company Trusted Media Brands, Inc.

Her career as a Chef and Food Stylist has included work with *Cooking Light Magazine*, *Health* magazine, *Southern Living*, Duncan Hines and the Campbell Soup Company.

Kathryn is in her sixth year with *Taste of Home*, planning on staying at least another 20, and is excited to share her experience.

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PRESENTING CHEFS & SPEAKERS

FRIDAY // WINE STAGE



BENJAMIN POOLE, CSW— PROPHECY WINES

A Des Moines local, and very active in the restaurant scene working for Johnson Brothers the last 6 years. Most recently, as a manager in the on premise division where his time is devoted to driving sales, training, educational tastings, and wine dinners. Outside of work, Poole is an avid sports fan, foodie, craft beer lover, and family man.



DAVID PROTZ— RUTHERFORD WINE COMPANY

David has been in the wine business since 1997 after having worked at a number of popular restaurants, known for their wine programs, in Illinois and the southwest. With experience as both a wine distributor and a supplier, David represented some of the largest and most commercial brands available. However, he has chosen to spend the most recent part of his career focused on domestic family owned wineries. It is the way wines have been made, marketed and sold for the history of wine in the US—though it seems that model may be disappearing fast.

As the Midwest Regional Manager for Rutherford Wine Company, David manages their business in 10 Midwestern states with focus on seven different, diverse brands. The winery is located in Napa Valley and owned by a family who has farmed for generations. Our Rutherford Ranch brand is wholly made from Napa grapes at our facility in the eastern side of the valley on Silverado Trail.



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PRESENTING CHEFS & SPEAKERS

FRIDAY // SAM ADAMS BEER STAGE



BRIAN FOX—FOX BREWING

Brian Fox grew up in West Des Moines, Iowa and graduated from TCU with degrees in History and Radio/TV/Film in 2009.

He got started in the world of craft beer as a homebrewer and began his career in it at Court Avenue Restaurant and Brewing Company where he quickly developed a passion for making the highest quality beer possible. After two and a half years learning the business of beer from some fantastic mentors at Court Avenue he left to start Fox Brewing, which opened in September 2015.

He and his fiancé, Cortney, live in Valley Junction. Brian loves bad action movies, trying new restaurants, and spending time drinking top-notch craft beers with good friends.



**JOEY HANSEN—
EXILE BREWING COMPANY**

Joey Hansen joined the Exile team as an assistant brewer in 2014, becoming the Brewmaster in 2015. With Joey as Brewmaster, Exile has explored styles ranging from fruited sour beers to farmhouse ales and everything in between.

Joey is currently developing new flagship and seasonal recipes for 2017, while maintaining the quality of Exile's core lineup. His favorite style of beer to enjoy are based on seasonality, but always has room for a sour, oatmeal stout or American Pale Ale.



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PRESENTING CHEFS & SPEAKERS

SATURDAY // RM HASKINS KITCHENS & BATHS FOOD STAGE



KERRI RUSH— FRESH CAFÉ & MARKET

Kerri Rush, “the wheatgrass girl” is the owner, farmer and chef at Fresh Wheatgrass Farm in Carlisle, Iowa and Fresh Café & Market in Clive, Iowa.

She started growing wheatgrass in 1996 when her mother was diagnosed with stage 4 colon, liver and lymph node cancer. After researching “alternative” healthy ways to give her immune system a boost she found it in wheatgrass and juicing. (Her mother is now cancer free!) Kerri became hooked on all of the benefits of wheatgrass and her business started growing!

She opened up Fresh Café & Market and a Fresh Juice Stand at the Downtown Des Moines Farmers Market in 2006 (find her there every Saturday morning on the corner of 3rd & Court). She specializes in juices, smoothies, salads and anything that can be made with fresh produce.

Fresh Café & Market is Clive’s only Healthy Vegan, Raw & Organic Café. With ten years strong in the restaurant business, Kerri has become an award winning Chef with a knack for making healthy taste great! Fresh Café and Market is located inside the Healthy Living Center Building 1 at 12493 University Ave, Clive 515-221-1007 or 515-440-4700.



JOSH MCCURNIN— MAGNOLIA WINE KITCHEN

Josh McCurnin has become a culinary mentor for young aspiring chefs in the Des Moines area with over 15 years of experience.

Josh’s roots have always been deep in Iowa. He grew up in Mitchellville, Iowa and began his journey into the kitchen in high school—while attending Southeast Polk—where he found his passion for food. Josh went on to study at DMACC through the Iowa Culinary Institute. He graduated with his AA in Culinary Arts & Restaurant management in 2003. During his studies, Josh completed a French Internship in St. Etienne, France where he worked side-by-side French chefs and was classically trained.

He continues to mentor Iowa Culinary Institute students and work in the Des Moines area. Josh recently opened Magnolia Wine Kitchen in the Western Gateway section of Downtown Des Moines and will soon open Blu Toro, an upscale Mexican restaurant in West Glen Town Center.



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PRESENTING CHEFS & SPEAKERS

SATURDAY // RM HASKINS KITCHENS & BATHS FOOD STAGE



**JOE FOSTER—
SOUTHERN GLAZER'S WINE & SPIRITS**

Joe Foster is currently Director of Sales Off Premise wine for Southern Glazer's of Iowa. He has been with the company since 2004.

Prior to joining Southern Glazer's he worked for Hy-Vee Foods INC. for eleven years in various capacities that included Operations and Wine & Spirits department management. He also previously managed Captain Morgan On Premise promotions for DIAGEO/ U.S. Concepts. (He was Captain Morgan.)

Joe earned a Bachelor's Degree in Business Management from William Penn College in Oskaloosa, Iowa. He went on to earn his CSS designation from the Society of Wine Educators in 2013. He also earned his GPE designation in 2013.

In his free time Joe volunteers for multiple local animal charities, spends time watching 80's movies, collecting vintage vinyl records and most of all spending time with his family. He is married to Kara and has three children—Ella (13) and twins Mason (2) and Audrey (2). The family also has an extremely grumpy but lovable Dachshund named Paxton.



**JONATHAN COOK—
IOWA EVENTS CENTER**

Jonathan began with Spectra Food Services & Hospitality as a Sous Chef at Wells Fargo Arena overseeing the Principal River's Edge restaurant. Throughout the course of his career with Spectra, Jonathan has grown the food and beverage department at the Iowa Events Center through the opening of Community Choice Credit Union Convention Center, menu creation, client tastings and striving to take the "convention" out of convention center catering.

Jonathan has traveled to assist with numerous other properties including Gateway International Raceway, Iowa Speedway, Duke Energy Center, Memphis International Raceway and Columbia Metropolitan Convention Center. Jonathan's favorite events include the BRAVO Awards Gala, Festival of Trees, and the VIP Reception for Iowa's Premier Beer, Wine and Food Expo.

He enjoys opportunities to use molecular gastronomy within the kitchen and pushing vegetarian meals to be more unconventional. In his spare time, he enjoys fishing, learning about mushrooms prevalent in Iowa and has a passion for cheese.

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SATURDAY // WINE STAGE



MARC CARRIGAN— FOLEY FAMILY WINES

Marc is a 17 year industry veteran with both distributor and supplier experience. Originally from Southern California, this Twin City transplant has had the opportunity to travel the globe and work with many domestic and international wine partners from Napa and Sonoma, to South Africa, Chile, Argentina, New Zealand, Italy, Germany and other world renowned growing regions.

Currently, Marc is the Midwest Regional Manager for Foley Family Wines. Foley owns and represents multiple wineries and brands, both domestically and internationally. Marc's philosophy on good wine is simple; "good wine is the wine YOU like".



KATIE GRIESBECK— RAVAGE WINES

Leading the cavalry at Ravage Wines, Katie focuses on carrying out the winery's mission to tempt taste buds with dark, rich, defiant wines unlike any other. Based in California, Katie and the Ravage team are dedicated to producing wines as complex as the people who drink them. As a Certified Wine Specialist and an all-around Cabernet lover, Katie particularly enjoys putting Ravage wines to the food pairing test to see all the delicious flavor combinations that unfold.

LISA BOUSKOS— RAVAGE WINES

A dedicated member of the cavalry at Ravage Wines and Katie's right hand man, Lisa has a passion for wines that provide consumers with an experience in a glass. Born and raised in Southern California, Lisa moved to San Francisco in 2012 to follow her love for all things wine. Wine & Spirit Education Trust certified and a red wine enthusiast, she shares her passion by bringing Ravage wines to the consumers who crave the dark, rich, defiant flavors it delivers.



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SATURDAY // WINE STAGE



DAVID JESPERSEN— RIBOLI FAMILY WINE ESTATES

Born in Des Moines, Iowa, David Jespersen spent his first twenty-four years in Iowa. David worked at the Des Moines Golf and Country Club where he developed his passion for the food and wine industries. David then accepted a position in Scottsdale, Arizona as the general manager of a gourmet family-owned restaurant where he further refined his knowledge of food and wine. He began working exclusively in the wine industry in Tucson, Arizona as the fine wine sales person for a local distributor. He has enjoyed working in the wine industry ever since.

David's career has taken him around the country and the world to explore the wine regions and learn about all aspects of the wine industry. He has continued his education throughout his career, and has garnered Certifications from the Society of Wine Educators as a Specialist of Wine and a Specialist of Spirits. David is the Regional Manager for Riboli Family Wine Estates, a family-owned company in their fourth generation which has been producing wines since 1917. Riboli produces award-winning estate bottled wines, having earned over 1,000 medals at wine competitions throughout the United States.



ALEX STRAUSS— WEST LAKES HY-VEE

Alex Strauss comes to West Lakes Hy-Vee with over 15 years of experience. He received a master's degree from Loyola University and then went on to get an associate's degree in culinary arts from Kendall College in his hometown of Chicago, Illinois. During this time he worked at numerous restaurants and hotels in Chicago, including the Drake Hotel.

Moving to Des Moines at the turn of the century, Alex started a catering and personal chef company. During this time, he taught cooking classes, won culinary awards and made local television appearances.

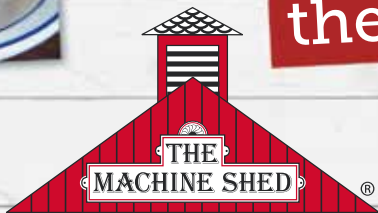
Alex has traveled the world "on his stomach" picking up knowledge and recipes from around the globe. His main focuses at Hy-Vee are working with customers on recipe development, answering cooking questions, offering healthy dining options and helping on menu development.

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ZACHARY MICHNIEWICZ— STELLA ARTOIS

Zack Michniewicz is a true lover of all things involving beer and is a three-year veteran to the beer industry.

Zack's love of beer started when he was 21 and his parents took him to the original Goose Island Brew Pub in Chicago, Illinois. After trying multiple beer styles that Goose Island offered, Zack realized his calling in life.

After working in various sectors of the food and beverage industry Zack began his career in the beer industry in event marketing covering several high-end food and wine events educating consumers on the benefits of pairing beer with food. Most recently he has relocated to the Des Moines area to share his love of beer and life with the local beer community.



PAUL DEVRIES— DESCHUTES BREWERY

Paul is the Market Manager for Deschutes Brewery overseeing sales, marketing and beer education in the Midwest.

After earning a degree from Iowa State University, he has worked for the last 20+ years in the beer industry, providing him with a unique skill-set as an expert in the craft beer industry. Extensive knowledge working as the regional director for Goose Island Beer Company, a craft beer manager for a local distributor, and a long history of bar and restaurant management has rounded his experience as a seasoned professional.

Traveling, tasting and speaking to large and small groups about Belgian and American craft beers (and hockey) are his passions.

PRESENTING CHEFS & SPEAKERS

SATURDAY // SAM ADAMS BEER STAGE



JR WHEELER— ODELL BREWING COMPANY

JR—a native of Lee, Massachusetts—moved to Colorado in 1996, after graduating from the Culinary Institute of America. After running kitchens in several area restaurants, it was time for a change, and in June 2003 he was hired on at Odell Brewing Company in their wholesale distribution department as driver sales.

In 2006 he was promoted to Southern Colorado sales and relocated to Castle Rock, Colorado, followed by a move to the Phoenix, Arizona area in 2008 to open up the Arizona market for Odell Brewing. In 2015 JR was promoted again, this time to National Account Manager and in June 2015 the Wheeler's relocated back to Fort Collins, Colorado where he currently offices out of the brewery and calls on all of Odell Brewing's chain accounts both on and off premise.

When JR is not on the road for Odell you can find him spending time with his wife of 10 years, Gretchin and their children, Grace (9), Gavin (7) and Oscar Meyer Wheeler—their four-legged child—enjoying the great outdoors, camping, live music and the amazing beer culture of Colorado.



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NOTES

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