

# 2019 EVENT PROGRAM



IOWA'S PREMIER  
**BEER, WINE & FOOD**  
EXPO PRESENTED BY **HyVee**  
EMPLOYEE OWNED

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*Friday*  
**NOVEMBER 8**  
**4-9 PM**

*Saturday*  
**NOVEMBER 9**  
**1-8 PM**

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**HY-VEE HALL | IOWA EVENTS CENTER**  
730 3RD STREET DES MOINES, IA 50309  
[www.iowaeventscenter.com/wineandfood](http://www.iowaeventscenter.com/wineandfood)

A top-down view of a large, dark-colored charcuterie board. The board is filled with an assortment of gourmet items: several types of cured meats including salami, prosciutto, and speck; a variety of cheeses such as blue cheese, brie, and a soft white cheese; and a selection of breads, including a large round loaf and a long baguette. There are also small bowls of dips, including a dark sauce, a yellow hummus, and a green pesto, as well as fresh vegetables like cherry tomatoes, olives, and jalapeños. The entire spread is set on a light-colored, marble-patterned surface.

**Hy-Vee®**

# Party Headquarters!

Hy-Vee offers a wide variety of specialty items such as charcuterie, Artisan breads and imported cheeses to make your party unforgettable. Place your custom order today!

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# THANK YOU TO THIS YEAR'S SPONSORS



**Des Moines  
Register**

PART OF THE USA TODAY NETWORK



**FACTORY DIRECT**  
Bath, Kitchen & Lighting Gallery

# SHOW FEATURES

Sip and sample from the Midwest's best breweries, wineries and restaurants. Mingle, listen to live music and check out speakers and activities on the Hy-Vee + Food Stage and the Bottle + Bottega Des Moines Stage. Don't leave before purchasing the beer and wine you sample to take home with you!

## HY-VEE + FOOD STAGE

Featuring Helpful Smiles TV personalities including a mixologist, cake designer and Hy-Vee Chef & Sommelier.

## BOTTLE + BOTTEGA DES MOINES STAGE

This stage will combine local beer and wine experts as well as a fun grape stomping competition.

## LIVE MUSIC

Join us on the Bottle & Bottega Des Moines Stage as Geneviève Salamone performs Friday from 4:00-6:00 PM and Joshua Sinclair performs Saturday from 6:30-8:00 PM.

## CHEERS, IOWA! A VIP EXPERIENCE (separate ticket is required for this event.)

A high-end wine experience at the show. A limited number of VIP tickets are available! Choose from three different sessions and enjoy high-end wines, elegant unlimited hors d'oeuvres, a 1-on-1 session with certified Sommelier and current Hy-Vee Wine & Spirits Manager, Blair Jones Zachariasen, and a demonstration from the Iowa Events Center's Chef Jonathan and Chef Raul on Friday and Fleming's Prime Steakhouse & Wine Bar Head Chef, Matt Drennan on Saturday.

## NAMASTE FOR CHAMPAGNE (separate ticket is required for this event.)

Grab your friends and Namaste for Champagne with us as we partner with Power Life Des Moines and Soleil Mimosa! Saturday morning, join us for an hour of yoga taught by a Power Life Des Moines instructor beginning at 11:30 AM, followed by unlimited Soleil Mimosas, champagne and brunch bites provided by Fresh Café & Market.

## RESTAURANT CHALLENGE

Vote for your fan favorite food item throughout the show with a charitable donation! Proceeds go to Variety, the Children's Charity.

## DES MOINES REGISTER BOTTLE + COAT CHECK

All attendees who wish to purchase beer and wine at the show are invited to leave their selections at the Des Moines Register Bottle + Coat Check at no charge so they can freely roam and enjoy the rest of the event. Once ready to leave the show, simply head back to the area and check out. Curbside pickup will be available with help from volunteers. Purchase 6 or more 6-packs of beer or bottles of wine and get 10% off your order!

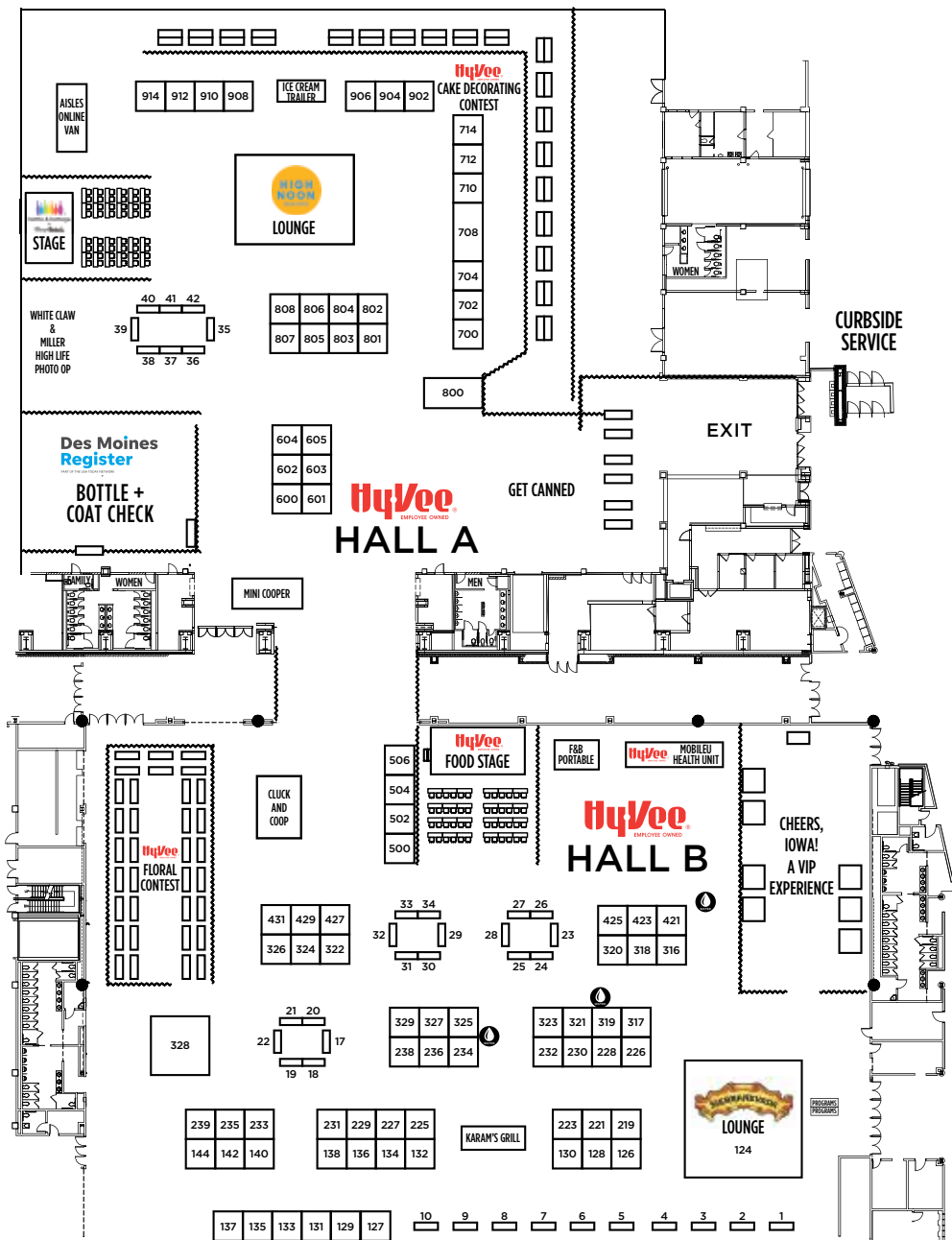
## GET CANNED

Your one stop shop for canned wine & cocktails! Located in front of the checkout, walk through our specialty area and add items to your order!

## VARIETY, THE CHILDREN'S CHARITY

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

## BOOTH & STAGE LAYOUT





# THIS YEAR'S EMCEES

*Friday*



**TAYLOR J**  
107.5 KISS FM

*Saturday*



**ERIC WHITE**  
107.5 KISS FM

## RESTAURANT CHALLENGE

### HELP CROWN THE RESTAURANT CHAMPION!

- 1.) Vote for your favorite bite at the show with a monetary donation.\*
- 2.) Donations will be accepted at each restaurant's booth.
- 3.) The restaurant with the highest amount collected will win!

*\*All voting proceeds benefit Variety, The Children's Charity.*

# EVENT SCHEDULE

(SUBJECT TO CHANGE)

FRIDAY, NOVEMBER 8, 2019

HY-VEE + FOOD STAGE	BOTTLE + BOTTEGA DES MOINES STAGE	CHEERS, IOWA! A VIP EXPERIENCE
<p><b>6:00-7:00 PM:</b> <b>Edi Cucurullo,</b> HSTV Series, EDItalian</p> <p><b>7:30-8:30 PM:</b> <b>Jeff Naples,</b> HSTV Series, The Beard Behind the Bar</p>	<p><b>4:00-6:00 PM:</b> Entertainment by <b>Geneviève Salamone</b></p> <p><b>6:00-7:00 PM:</b> <b>Joel Magad and</b> <b>Marc Carrigan,</b> Foley Family Wines</p> <p><b>7:30-8:30 PM:</b> <b>Eric Selander,</b> Confluence Brewing Company</p>	<p><b>5:00-7:00 PM:</b> <b>Chef Jonathan Cook</b> <b>and Chef Raul Murillo,</b> Iowa Events Center <b>Blair Jones Zachariasen,</b> Certified Sommelier and current Hy-Vee Wine &amp; Spirits Manager <b>Martin Ray Winery</b> <b>Riboli Family Vineyard</b> <b>Lloyd Cellars</b> <b>John Anthony Wines</b> <b>Foley Family Wines</b> <b>E&amp;J Gallo</b> <b>Constellation Wines</b></p> <p><b>Purchase your VIP ticket</b> <b>at the Show Office!</b></p>

## 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.



# EVENT SCHEDULE

(SUBJECT TO CHANGE)

SATURDAY, NOVEMBER 9, 2019

HY-VEE + FOOD STAGE	BOTTLE + BOTTEGA DES MOINES STAGE	CHEERS, IOWA! A VIP EXPERIENCE
<p><b>2:00-3:00 PM:</b> <b>Sara Vanderheyden,</b> HSTV Series, Cake This!</p> <p><b>3:30-4:30 PM:</b> <b>Edi Cucurullo,</b> HSTV Series, EDItalian</p> <p><b>5:00-5:30 PM:</b> Cake / Floral Winner Announcement</p> <p><b>5:30-6:30 PM:</b> <b>Jeff Naples,</b> HSTV Series, The Beard Behind the Bar</p>	<p><b>2:00-3:00 PM:</b> <b>James E. Neely</b> <b>and Jordan W. Brooks,</b> Bottle &amp; Bottega Des Moines</p> <p><b>3:30-4:30 PM:</b> <b>Iowa Wine Growers</b> <b>Association,</b> presents Grape Stomping Competition with <b>Luke &amp; Amy</b> <b>of KIOA Morning Show</b> and Wheel of Meat with <b>Moose &amp; Nadia</b> <b>of LAZER 103.3</b></p> <p><b>5:30-6:30 PM:</b> <b>Tony Schubert</b> <b>and Stu Hemesath,</b> Iowa Brewers Union</p> <p><b>6:30-8:00 PM:</b> Entertainment by <b>Joshua Sinclair</b></p>	<p><b>2:00-4:00 PM:</b> <b>Chef Matt Drennan,</b> Fleming's Prime Steakhouse &amp; Wine Bar <b>Blair Jones Zachariasen,</b> Certified Sommelier and current Hy-Vee Wine &amp; Spirits Manager <b>Martin Ray Winery</b> <b>Riboli Family Vineyard</b> <b>Lloyd Cellars</b> <b>John Anthony Wines</b> <b>Foley Family Wines</b> <b>E&amp;J Gallo</b> <b>Constellation Wines</b></p> <p><b>5:00-7:00 PM:</b> <b>Chef Matt Drennan,</b> Fleming's Prime Steakhouse &amp; Wine Bar <b>Blair Jones Zachariasen,</b> Certified Sommelier and current Hy-Vee Wine &amp; Spirits Manager <b>Martin Ray Winery</b> <b>Riboli Family Vineyard</b> <b>Lloyd Cellars</b> <b>John Anthony Wines</b> <b>Foley Family Wines</b> <b>E&amp;J Gallo</b> <b>Constellation Wines</b></p> <p><b>Purchase your VIP ticket</b> <b>at the Show Office!</b></p>

**NAMASTE FOR CHAMPAGNE** PRESENTED BY SOLEIL MIMOSA

**11:30 AM-12:30 PM:** (separate ticket required)

# EXHIBITORS

Featuring over 700 varieties of beer, wine and food 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 **10% discount** on your purchase!

AARP // 316

AH JEEZ // 140

ANHEUSER-BUSCH // 227, 229

Elysian

Goose Island

Stella Artois

ARDON CREEK VINEYARD  
& WINERY // 23

ATOMIC BRANDS // 42

Monaco

BABE WINE // 801

BARATTA'S ITALIAN RESTAURANT,  
CATERING & EVENTS // 329

BAREFOOT WINES // 10

BASIN // 604

BANG ENERGY // 19

BATH PLANET IOWA // 902

BELL'S BREWERY // 223

BIG GROVE BREWERY // 136

BIG LOST MEADERY // 24

\*BLAZE PIZZA // 802

BLUE MARBLE COCKTAILS // 41

\*BOTTLE + BOTTEGA DES MOINES  
// 806

BRAVO! CUCINA ITALIANA // 322

BRECKENRIDGE BREWERY // 235

CABOT CREAMERY  
COOPERATIVE // 704

CLUCK N' COOP + ICE CREAM  
CART // HALL B

CONFLUENCE BREWING  
COMPANY // 700

CONSTELLATION BRANDS  
(BEER) // 233

Corona

Modelo

Pacifico

CONSTELLATION BRANDS  
(WINE) // 6

Champagne Palmer

Eternally Silenced

Ruffino

Simi

CROOK & MARKER // 321

CUTCO CUTLERY // 130

CUTWATER COCKTAILS/  
FLING COCKTAILS // 40

DAVOS BRANDS // 29  
Tyku

DELICATO FAMILY VINEYARDS // 34

Gnarly Head

Noble Vines

Relax

ZAB

DESCHUTES BREWERY // 506

\*DES MOINES REGISTER // 914

DIAGEO/HUSA // 319

Heinken

Smirnoff

Shiner

DINO'S BAR & GRILL // 126

DUVEL USA // 132

EMBRACE LIFE  
CHIROPRACTIC // 712

EXILE BREWING COMPANY // 142

EREN'S NAILS & SPA // 710

FENDERS BREWING // 702

FIRETRUCKER BREWERY // 327

FLIX BREWHOUSE // 708

FOLEY FAMILY WINES // 423, 425

Acrobat  
Chalk Hill  
Dashwood  
Firestone  
Lucien Albrecht  
Rickshaw  
Roth Estate  
Sebastiani  
The Four Graces

FOUNDERS BREWING CO. // 325

FREIXENET/MIONETTO USA // 9

FRESH CAFÉ & MARKET // 421

FRESH MEDITERRANEAN  
EXPRESS // 225

FUSION BOUTIQUE // 800

GLOBAL WINES // 26

Acquesi  
AOE  
El Tractor  
Mosketto  
Paxiz  
PV

GRANITE CITY  
FOOD & BREWERY // 908

\*HIGH NOON SUN SIPS // HALL A

\*HY-VEE BAKERY // 603

\*HY-VEE BLENDER BIKE +  
HEALTHY U MOBILE UNIT // HALL B

\*HY-VEE DELICATESSEN // 602

\*HY-VEE HICKORY HOUSE // 601

\*HY-VEE MARKET GRILLE // 600

\*HY-VEE MIA PIZZA // 605

IOWA'S BREWERS UNION // 904

IOWA WINE GROWER'S  
ASSOCIATION // 805

Fireside Winery  
Prairie Crossing Winery  
Soldier Creek Winery

JACKSON FAMILY WINES // 25

Benvolio  
Cambria  
Kendale Jackson  
La Crema  
Matanzas  
Siduri

JOHN ANTHONY FAMILY  
OF WINES // 28

Butter  
Candy  
Farm  
JAM  
Toast

KARAM'S GRILL // HALL B

KEY POTENTIAL  
CHIROPRACTIC // 228

LAGUNITAS // 317

LEAFFILTER NORTH OF  
IOWA, LLC // 912

LEFTIE WINE CO. // 807

LOON JUICE CIDER // 37

MAMA MIA'S // 226

MARTIN RAY WINERY // 4  
Angeline

MARK ANTHONY GROUP // 230  
Mike's Hard Lemonade  
White Claw

MILLERCOORS // 232  
Blue Moon  
High Life

# EXHIBITORS

MISTRESS BREWING  
COMPANY // 906

MOËT HENNESSEY // 30

Chandon Brut  
Newton SKYSIDE  
Terrazas Reserve

NEW BELGIUM BREWING // 236

NEW HOLLAND BREWING // 502

NOCOAST BEER CO. // 21

NORWALK CHIROPRACTIC // 239

OAK RIDGE WINERY // 32

OZV  
Old Soul  
Moss Roxx

ODELL BREWING CO. // 219

OKOBOJI WINES // 127, 129, 131,  
133, 135, 137

Chilensis  
Ernie Els  
Lapis  
Opaque  
Oveja  
Quintessential  
Riboli  
San Antonio  
San Simeon  
Shannon Ridge  
Stella Rosa

O'NEILL VINTNERS &  
DISTILLERS // 31

Allegro  
Day Owl  
Exitus BB Red Blend  
Harken  
Line 39  
Robert Hall

PABST BREWING CO. // 500

Hard Coffee  
Lime Stronger Seltzer

PACIFIC HIGHWAY // 1

Giesen  
Merryvale  
Starmont  
Rib Shack  
Robert Oatley

PANKA PERUVIAN  
RESTAURANT // 431

PARK STREET KITCHEN // 320

PEACE TREE BREWING CO. // 238

PHILLIPS DISTILLING // 910  
UVGO

PRAIRIE FARMS DAIRY CHEESE  
DIVISION // 234

PRECEPT WINE // 504

Day Drinking  
House Wine

PRESTIGE BEVERAGE GROUP  
(BEER) // 18

Joia  
Kinky

PRESTIGE BEVERAGE GROUP  
(WINE) // 5

Astoria  
Champs Rose  
Finca Las Moras Bourbon Barrel  
Le Grand  
Luccio  
Oreilly's  
Paz  
Risata Moscato D Asti  
Yes Way Rose

RECLAIMED RAILS  
BREWING CO. // 20

RENEWAL BY ANDERSEN // 144

RESPIRE 1 LLC. // 804

ROBERTO'S PIZZA // 231

SHAW ROSS INTERNATIONAL  
IMPORTERS // 33

Gato

Gekkeikan

Mouton

Rapaura

Real Sangria

Whispering Angel

\*SIERRA NEVADA BREWING CO. //  
HALL B

SINGLESPEED BREWING CO. // 138

SOCIAL SPARKLING WINE // 38

\*SOUTHWEST WINES // 427

Cantina Sangria

Hatch

Soleil

VDM

STE. MICHELLE WINE ESTATES // 27

CSM

BOF

Erath

Intrinsic

SLWC

Villa Maria

STRAWBERRY HILLS // 323

SURLY BREWING CO. // 128

SWEET SWIRLS ROLLED  
ICE CREAM // HALL A

THE BEVERAGE SPECTRUM // 3

All About Red

Dachshund

Experience

Flower Garden

Moselland

Oak Grove

Quady

THE BOSTON BEER  
COMPANY // 328

Angry Orchard

Sam Adam's

Truly

THE CELLAR WINERY AT  
WHITE OAK // 318

THE FORT // 808

THE TRAVEL CENTER // 714

THE WINE GROUP // 8

7 Deadly

Ava Grace

Chloe

Cupcake

Imagery

McManis

TREASURY WINE ESTATES // 7

19 Crimes

Beringer Brothers

Matua

TRINCHERO FAMILY ESTATES // 2

Seaglass

VINES TO WINE // 803

WESTERN SON // 36

WX BRANDS // 324, 326

Bread & Butter

Chronic Cellars

Exitus

Jelly Jar

JRV

Our Daily

Reckless Love

Sunday Funday

# GET CANNED

CANNED WINE &  
COCKTAILS

---

Your one stop shop for all your  
favorite canned wine & cocktails.

Located in Hall A before you exit.





IOWA'S PREMIER  
**BEER, WINE & FOOD**  
EXPO PRESENTED BY **HyVee**

*Cheers,*  
**IOWA!**  
*A VIP EXPERIENCE*

---

**Upgrade your ticket today to attend  
our *NEW* VIP Experience!**

**Choose from three sessions:**

Friday, 5:00–7:00 PM

Saturday, 2:00–4:00 PM

Saturday, 5:00–7:00 PM

Enjoy unlimited elegant hors d'oeuvres,  
demonstrations by local chefs,  
and high-end wine sampling.

Purchase at the Show Office located near the entrance.

# PRESENTING CHEFS & SPEAKERS

FRIDAY // CHEERS, IOWA! A VIP EXPERIENCE



**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 almost 15 years ago. 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's favorite events include BRAVO Awards Gala, Festival of Trees and Iowa Pork Congress.

He enjoys opportunities to teach others about large production catering, diversifying his own skill sets and expanding opportunities for specialty meals. In his spare time, he enjoys fishing, learning about mushrooms prevalent in Iowa and has a passion for cheese.



**RAUL MURILLO**  
IOWA EVENTS CENTER

Raul began with Spectra Food Services & Hospitality as a Prep Cook at the Iowa Events Center in 2006. He took over the Suites and Restaurant at Wells Fargo Arena in 2007 as a Sous Chef. During his time with Spectra, Raul has created great relationships with clients at Wells Fargo Arena, he has been the driving force in producing food for large groups and always knows how to make the department laugh. Raul looks forward to BRAVO Awards Gala and holiday parties each year.

Raul's interest in food started when he was young, his mom would often look to him and his siblings to help with the evening meal. Outside of work, Raul enjoys spending time with his family, bowling and grilling.

# PRESENTING CHEFS & SPEAKERS

SATURDAY // CHEERS, IOWA! A VIP EXPERIENCE



**MATT DRENNAN**  
FLEMING'S PRIME  
STEAKHOUSE & WINE BAR

Growing up, Chef Matt cooked alongside his mother and grandmother. Later in life, he realized his passions were rooted in the culinary arts and went on to attend the Iowa Culinary Institute and then completed an internship in France. Shortly after his return, Chef Matt joined Fleming's and became Chef Partner.

Chef Matt considers the Chef's Table to be a tremendously unique opportunity, allowing both his restaurant and his team's culinary skills to be showcased in an exciting way. He enjoys the chance to put unique, interesting spins on his favorite dishes, while taking into account the ideas and opinions of his team.

A decorative header for the event. It features a dark, horizontal-grained wood background. Ten incandescent light bulbs are hanging from the top, each with a black cord. The bulbs are arranged in a slightly irregular line, with some hanging higher than others. The text "the fort" is centered below the bulbs in a large, white, serif font.

# the fort

WELLS FARGO ARENA

**OPEN TO ALL ARENA GUESTS**

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**LOCATED ON SOUTH END SUITES LEVEL**

# PRESENTING CHEFS & SPEAKERS

FRIDAY & SATURDAY // HY-VEE + FOOD STAGE



**EDI CUCURULLO**  
HSTV SERIES, EDItalian

Hy-Vee Chef Edi Cucurullo—host of the HSTV series EDItalian—is from Positano, Italy, where his love for Italian food and seafood started. Edi's inspiration for cooking stemmed from watching his grandmother cook while growing up. Edi studied at Associazione Italiana Sommelier and has decades of experience working in restaurants and studying food and wine pairings.

**EDI**Italian™



**JEFF NAPLES**  
HSTV SERIES,  
THE BEARD BEHIND THE BAR

Jeff Naples, also known as “The Beard Behind the Bar”—is the host of Hy-Vee’s HSTV series baring his nickname. Jeff is a Certified Master Mixologist and Master of Spirits, headquartered in Des Moines, Iowa. He creates exciting cocktails and has a passion for mixology and gastronomy that shows in the cocktails he creates. Jeff finds new ways of incorporating farm fresh produce into an industry that is being overhauled by localism and discovers innovative methods to bring out exceptional flavors (i.e., culinary cocktails).



# PRESENTING CHEFS & SPEAKERS

SATURDAY // HY-VEE + FOOD STAGE



**SARA VANDERHEYDEN**  
HSTV SERIES, CAKE THIS!

Award winning Hy-Vee Cake Designer, Sara Vanderheyden—featured on Hy-Vee's HSTV series *Cake This!* lets her imagination run wild to create tasty masterpieces for unique occasions that totally take the cake. Feast your eyes as she gives a behind-the-icing look at her processes for whipping up exquisite cakes layer by layer.



**BLAZE BIGGER WITH**

# LARGE SHAREABLE PIZZAS

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**Ames**

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**Valley West Mall**

1551 Valley West Drive

**University of Iowa**

201 South Clinton Street

**West Des Moines - Galleria**

6305 Mills Civic Pkwy

**Lincoln**

1317 Q Street



**BLAZEPIZZA.COM**



**BLAZE PIZZA APP**

FAST • FIRE'D

**BLAZE PIZZA**



# PRESENTING CHEFS & SPEAKERS

FRIDAY // BOTTLE + BOTTEGA DES MOINES STAGE



**JOEL MAGAD**  
FOLEY FAMILY WINES

Joel has worked in the wine industry since 1996 and was born and raised in Chicago. Joel spent seven years in Northern California as a sales manager for select wineries in Napa Valley, Amador County and Monterey.

Joel earned a Certified Specialist of Wine credential from the Society of Wine Educators in 2006. He has visited and studied wine in Italy's Piedmont region, multiple wine producing regions in Australia and Spain's sherry producing region, Jerez.

Currently, Joel is the Strategic Retail Chain Sales Manager for Foley Family Wines. Foley owns 18 wineries in CA, OR and WA as well as five wineries in New Zealand and represents wine brands from Italy, France, Argentina and Chile. Whereas Joel has never met a wine he doesn't like, California Pinot Noir and Barolo Wines from Italy top his list of favorites.

Joel currently lives in Chicago with his wife, three children and dog, Willow. Joel is a passionate Cubs and Bears fan. When not drinking wine, he enjoys craft IPA's.



**MARC CARRIGAN**  
FOLEY FAMILY WINES

Marc is a 20 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 Divisional Sales 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".



# PRESENTING CHEFS & SPEAKERS

FRIDAY // BOTTLE + BOTTEGA DES MOINES STAGE



**ERIC SELANDER**  
CONFLUENCE BREWING  
COMPANY

Des Moines native and all-around nerd.

Married to Erika Selander, proud father of Halden and Caulder and keeper of Louie, Walter, and Fionna. Eric is living one of his dreams being able to work, not just in a brewery, but in a brewery that he loves and respects. Eric loves quality beer in any form but has a huge place in his heart for Belgian beers as well as sours and more experimental varieties.

When not drinking beer he loves nerdy pursuits, hockey (The Chicago Blackhawks) and woodworking/tinkering in his workshop.



EST. 1993  
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**CATERING**



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# MUSICAL ENTERTAINMENT

FRIDAY // 4:00-6:00 PM



**GENEVIÈVE M. SALAMONE**

[WWW.GENEVIEVESALAMONE.COM](http://WWW.GENEVIEVESALAMONE.COM)

Geneviève M. Salamone is a Canadian-American violinist from Des Moines, Iowa. She is 25 years old and received her Bachelor's degree in Violin Performance at the Schulich School of Music at McGill University in Montréal, Québec.

Geneviève has been a student of Richard Roberts, Concertmaster of the Montréal Symphony Orchestra; Vernon Summers, first violinist of the National Symphony Orchestra; Walter Schwede at the Meadowmount School of Music; and William Steck, former Concertmaster of the National Symphony Orchestra. Geneviève has performed with the National Symphony Orchestra, the Des Moines Symphony, the Des Moines Metropolitan Opera, The McGill Symphony Orchestra, The World Youth Symphony Orchestra, and Interlochen Philharmonic.

Miss Salamone is the recipient of the James Levine Music Scholarship, Phillis Reeves Musical Excellence scholarship at McGill University, the Joy Yi Violin Scholarship, the Fauteux Violin Instrument Scholarship, the William Steck Scholarship, and was winner of the 2011 Rotary Club International Music Competition.

Geneviève has been a part of several prestigious music festivals including the National Symphony Orchestra Summer Music Institute at the Kennedy Center; the Meadowmount School of Music, a prominent summer music program for accomplished musicians training for professional careers in music; and Interlochen Arts Camp, one of the most renowned summer ensemble training experiences in the world. Miss Salamone has also served as a member for the National Symphony Orchestra Young Associates' Program, an exclusive music program for students interested in pursuing music as a career.

Geneviève may currently be found working fulltime as a freelance musician, performing for hundreds of events and concerts throughout the calendar year and across the Midwest. In her free time, Miss Salamone enjoys teaching violin privately in her own studio, the Des Moines Symphony Academy, and has in the past taught for the Montréal Academy of Music.

# MUSICAL ENTERTAINMENT

SATURDAY // 6:30-8:00 PM



**JOSHUA SINCLAIR**

[WWW.JOSHUASINCLAIR.COM](http://WWW.JOSHUASINCLAIR.COM)

Using only a guitar, a microphone, and a loop pedal, JOSHUA SINCLAIR has been described as "Ryan Adams meets Ed Sheeran," performing originals as well as popular cover tunes. With 14 original albums under his belt, 4 record deals from 2003-2011 (Mutiny 2k NYC, PlayTyme Ent, Dreammakers Music, a developmental deal with Universal Motown), and having placed over 30 songs in film and network television, including MTV, NBC, and more, Sinclair shows no signs of slowing down; performing 120-140 shows yearly and releasing new music constantly. He tours mainly throughout the midwest but has also toured nationally, opening up for artists such as NeedToBreathe, Tanya Tucker, Trick Daddy, Trailer Choir, Blind Melon, The Bodeans, and countless others.

# BRAVO!

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## CUCINA ITALIANA™

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# PRESENTING CHEFS & SPEAKERS

SATURDAY // BOTTLE + BOTTEGA DES MOINES STAGE



**JAMES E. NEELY**  
BOTTLE + BOTTEGA  
DES MOINES

After more than 25 years as a technology professional in corporate America, an opportunity presented itself that allowed me to pursue my dream of entrepreneurship. This was a dream both Bridget and I shared (as well as our sons). We decided to walk by faith and pursue business ownership while setting examples for our sons to do the same someday.

Our goal was to engage in a business that aligned with our passions. After researching and evaluating original and franchise business opportunities, the “paint & sip” industry resonated with us. Bottle & Bottega was an instant connection. We both love to entertain friends, have a deep appreciation for the arts, and enjoy good wine. After attending a fun-filled event at a B&B studio, we fell in love with the experience and became excited with the possibilities of having our very own studio. We knew Bottle & Bottega would be great for us and the Des Moines metro area.



**JORDAN W. BROOKS**  
BOTTLE + BOTTEGA  
DES MOINES

Jordan is an artist, student affairs professional, speaker, trainer, and community-oriented leader. His primary mediums are acrylic, spray paint, pen & ink, and digital painting. Jordan spreads his passion for creativity as a painting instructor at Bottle & Bottega of Des Moines. He also currently serves as the Director of Equity, Inclusion, and Multicultural Student Success at Iowa State University—College of Design where he develops identity centered co-curricular strategies for students and inclusive pedagogy workshops for faculty and staff.

He received his Bachelor's in Psychology and Art & Technology at Allegheny College and Master of Student Affairs and Higher Education at Slippery Rock University.

Jordan is the founder of self.uneARThed LLC., an equity and inclusion coaching and training company. They blend the creative process with developmentally engaging activities to guide you in unearthing your authentic self and creating environments that allow us all to simply, be.



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# PRESENTING CHEFS & SPEAKERS

SATURDAY // BOTTLE + BOTTEGA DES MOINES STAGE



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Iowa wineries are making award-winning wines from exciting new grapes that some have yet to experience—all the more reason to plan your next weekend adventure visiting Iowa wineries for a relaxing, friendly and downright fun time! So, plan your next staycation exploring Iowa's nearly 100 wineries across the state and experience the different styles and varietals they offer to find YOUR new favorite wine. We invite you to sip & stay awhile! Learn more at [www.iowawinegrowers.org](http://www.iowawinegrowers.org).



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# PRESENTING CHEFS & SPEAKERS

SATURDAY // BOTTLE + BOTTEGA DES MOINES STAGE



**STU HEMESATH**  
IOWA BREWERS UNION

Stu has been brewing for nine years and is one that you can always count on to have an excellent hoppy beer on tap. His IPA passion has led to recent success with the New England IPA style at the National Homebrew Competition level and he has also pulled in a Best of Show win at our local Iowa Brewers Union Open competition!



**TONY SCHUBERT**  
IOWA BREWERS UNION

Tony started brewing in 2013. As he progressed through styles, he developed an interest in brewing sour, barrel aged, and wild fermented beers. In 2018 his passion for this style won him the gold medal for the American Wild Ale style at the National Homebrew Competition!

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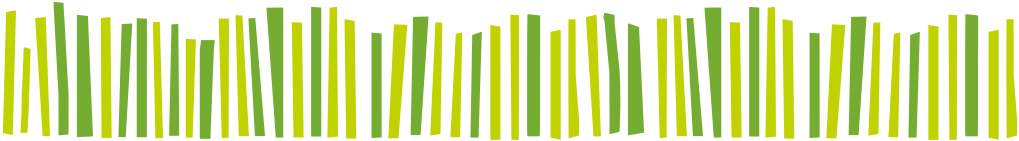
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