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**CITY WINERY CHICAGO ANNOUNCES
EXCLUSIVE SUMMER WINE EVENTS FEATURING
MANASTIRA WINERY FROM BULGARIA
PLUS: INTIMATE WINEMAKING CLASSES WITH ROBERT KOWAL & BAROLO
CLASS WITH TOM HYLAND
PUBLIC TICKETS ON SALE NOW FOR ALL EVENTS**

CHICAGO (May 23, 2018) – City Winery Chicago, 1200 W. Randolph Street, announces its summer wine education events. Tickets for the following events are on sale now and available at citywinery.com/chicago.

Winemaking classes with Robert Kowal – Wine and Wood

Wednesday, June 6 at 7 p.m.

\$60

Attendees will be guided through the basics, all the way to advanced wine making, with an interactive, “research”-intensive wine course. Much tasting. And wine discussion. the fun of wine, and wine tasting, with some intricate details and practical knowledge. Attendees will hear professional tips on what one needs to know about the vine, farming, fermenting grape juice, and the wine-making process, as well as how to utilize your wine savvy in the real world. The session will provide a deeper understanding of how oak maturation and aging influence wine. Light cheese and charcuterie included. The courses are held in the winery, which is at cellar temperature, so attendees are encouraged to dress in layers.

Barolo Class with Tom Hyland

Monday, June 11 at 6:30 p.m.

\$60

Join City Winery for a special class covering the wines of Piedmont in their private barrel room. One of the world's greatest wine regions, Piedmont in northern Italy is known for a wide variety of wines, ranging from Barbera and Barbaresco to Barolo and Moscato d'Asti. Attendees will taste 6-8 wines from Piedmont in this class and learn the geography and special characteristics of this territory, as well as discuss its special cuisine. Conducting the class will be **Tom Hyland**, U.S. ambassador for the I Vini del Piemonte consorzio, a marketing group that represents more than 150 producers from the region. Hyland is also the author of the book, "The Wines and Foods of Piemonte," published in 2016. Light cheese and charcuterie will be provided.

City Winery Wine School: France [3 class series]

Tuesday, June 12 at 7 p.m., Tuesday, July 10 at 7 p.m. and Tuesday, August 14 at 7 p.m.

\$140 for all three classes in series

From the vineyard, to the winery to the glass, each varietal has its own virtues and nuances, and there's no better way to learn about them than through firsthand tasting. In this series of interactive, "research"-intensive courses, held in City Winery's barrel room, attendees will sip a range of classic expressions and styles of numerous grapes while delving into history, genealogy, geography, and terroir, as well as production methods, aging, flavor profiles, and food pairings. Each class stands alone or can be packaged. The class series includes a family style selection of cheese and charcuterie with baguette in each course.

City Winery Wine School: France; Burgundy, Jura, Rhône

Tuesday, June 12 at 7 p.m

\$60 for single class

The focal point of this course is Pinot Noir and Chardonnay, otherwise known as Red Burgundy and White Burgundy. City Winery will unfurl maps, break down producers and explain how to pair and how to purchase. The class will swing on down to Beaujolais for a bit of fun with Gamay before popping over to the granitic slopes and the burly beasts of the Rhone Valley.

With a comparative look at the Northern Rhone versus the Southern Rhone, we'll delve into Syrah and Grenache and the supporting cast of blending varieties, along with Viognier.

City Winery Wine School: France; Bordeaux, Loire, Southern France

Tuesday, July 10 at 7 p.m.

\$60 for single class

Attendees will taste and learn about the original wine, the history and the food pairing of wines from Bordeaux, Loire and Southern France. Attendees will also hear about the white wines of the region, both dry and dessert.

City Winery Wine School: France; Champagne and Alsace

Tuesday, August 14 at 7 p.m.

\$60 for single class

Enjoy Champagne any time of year: the production, the process, the producers, all the bubbles. Attendees will taste through the expressions of styles and vintages to give a true cross section of the small region. Alsace shares the same grapes as Champagne, but, this is the land of permanent sunshine and warmth. The wines are voluptuous, textured and gorgeous with food.

Bulgarian Wine Dinner with Manastira Winery

Wednesday, June 13 at 7 p.m.

\$65

Explore wines from an ancient winemaking region of the world – The Thracian Valley, Bulgaria! This event will feature five wines from Manastira Winery in a four-course plated dinner. Located to the north of Greece and Turkey, Bulgaria has a lot to offer to wine enthusiasts. The predominantly continental climate, with clearly defined four temporal seasons and elevated terrains, offer excellent grape growing conditions, especially, the Thracian Valley region. The area is particularly known for its quality red wines made from both traditional and indigenous grape varietals. Thracians, one of the three primary ancestral groups of modern Bulgarians, are considered one of the earliest wine settlers in Europe. They are credited with introducing grape

fermentation to the region and then carrying out west to what's now France and Italy. After joining the EU in 2007, the Bulgarian wine making industry began a new chapter, poised to add a new perspective and voice to its rich 3,000-year old wine making tradition. Historic poems and documents indicate that Greek gods, Roman emperors, and modern times leaders, such as Winston Churchill, all had a deep fondness and appreciation for Bulgarian wine. Food menu TBD.

Vignamaggio Italian Wine Dinner with Montcalm Imports

Monday, June 18 at 7 p.m.

\$85

Join City Winery and Montcalm Imports for an exclusive dinner to explore the wines of Tuscany from one of the region's most historic producers. Located in City Winery's wine garden (if weather allows) attendees will enjoy a four-course meal artfully prepared by City Winery's chef. Vignamaggio is one of Tuscany's oldest farming estates: a working farm since 1404, Vignamaggio has been cultivating grapes and making wine for over 600 years and it is today one of the leading wineries in the Greve in Chianti subzone.

Winemaking class with Robert Kowal – How to Build a Cellar

Wednesday, July 25 at 7 p.m.

\$60

Whether attendees are seasoned collectors, or just beginning to understand which wines to purchase, this class will teach the ins and outs of building a wine cellar. Learn proper storage temperatures, taste a variety of wines through different vintages, and compare which wines to age and which should be consumed right away. Attendees will be guided through the basics, all the way to advanced wine making, with this interactive, "research"-intensive wine course. All the fun of wine, and wine tasting, with some intricate details and practical knowledge. Attendees will hear professional tips on what one needs to know about the vine, farming, fermenting grape juice, and the wine-making process, as well as how to utilize your wine savvy in the real world. The session will provide a deeper understanding of how oak maturation and aging influence wine. Light cheese and charcuterie included. The courses are held in the winery, which is at cellar temperature, so attendees are encouraged to dress in layers.

Opened in 2012, **City Winery Chicago** is a fully operational winery, restaurant with outdoor patio, concert hall and private event space located in the heart of the West Loop at 1200 W. Randolph, in the historic urban Fulton Market district. Once a refrigerated food distribution warehouse, the 1911 building has been transformed into a contemporary 33,000 square foot haven for those passionate about wine, music and culinary arts. The décor evokes the romance of being in wine country, from the exposed stainless steel fermenting tanks and French oak barrels, to the aroma of fermenting grapes. The West Loop's only fully operation winery has produced dozens of in-house wines sourced from vineyards in California, Oregon, Washington, Argentina and Chile, including a Wine Enthusiast 92-point 2015 Verna's Vineyard Reserve Pinot Noir. With more than 400 unique producers from around the world City Winery is recognized with 2014 and 2015 Best of Awards of Excellence "for having one of the most outstanding restaurant wine lists in the world" by *Wine Spectator*. The globally inspired, locally sourced, wine-focused food menu is conceived for pairing and sharing. The concert hall accommodates up to 300 guests, all seated at tables with complete beverage and dining service, ensuring a comfortable "listening room" experience enhanced by a state-of-the-art Meyer Sound system. Riedel is the official and exclusive provider of glassware, showing City Winery's commitment to enjoying quality wine in a quality vessel. American Airlines is the Official Airline and Virgin Hotels Chicago is the Official Hotel of City Winery. For more information, please visit www.citywinery.com.

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