Escape. Explore. Indulge.
PACIFIC
WINE & FOOD
CLASSIC
OC's Ultimate Food & Wine Experience
NEWPORT DUNES • SEPTEMBER 12, 2026
PLEASE ENJOY RESPONSIBLY

Use the map to plan your adventure!

Discover celebrated chefs, exceptional wines, cocktails and can't miss experiences along the way, or simply follow your appetite and see where it takes you.

INFINITI
PHOTO BOOTH

Strike a pose and capture the moment at the **INFINITI Photo Booth**. Gather your friends, show off your festival style and take home a picture-perfect memory from the Pacific Wine & Food Classic.

SCAN QR FOR THE ONLINE MAP

Cocktails & Drinks

Aspen Vodka Espresso Martini Bar

Sip the festival's signature **Aspen Espresso Martini**, expertly crafted with ultra-premium Aspen Vodka, delivering a smooth, velvety finish with every pour. Distilled at one of the world's leading carbon-negative distilleries using Colorado Red Winter Wheat and pristine Rocky Mountain water, Aspen Vodka offers exceptional quality with a commitment to sustainability.

The Spritz Bar

Step into The Spritz Bar, a vibrant aperitivo experience nestled within the Bubble Garden. Set beneath the picturesque waterfront gazebo, this refreshing destination invites guests to discover the bright, bittersweet flavors of Italy with handcrafted spritzes featuring **Aperol, Campari, Sarti Rosa**, and the non-alcoholic favorite **Crodino**.

Garrison Brothers Bar

Texas Bourbon. Pacific Coast Vibes.

Discover the bold spirit of Texas at the Garrison Brothers Bar. Taste your way through four signature expressions, Small Batch, HoneyDew, Single Barrel and Balmorhea, plus an exciting first taste of the special new release, Bottled in Bond. Then slip into vacation mode with the Hye Tide, a refreshing tropical cocktail crafted with Garrison Brothers bourbon and made for sipping by the water. **One bar. Five exceptional pours. One seriously good Hye Tide**.

Papa's Pilar Rum Tiki Bar

Step into Tiki World and discover the Papa's Pilar Rum Tiki Bar, where tropical cocktails and island vibes meet the adventurous spirit of Ernest Hemingway. Sip the **Papa's Mai Tai** and **The Dark Coconut**, crafted with the rich, smooth character of Papa's Pilar Rum.

Empress 1908 Gin: Cheers to Brilliant Creations

Explore a new aesthetic of extra-sensory, extra-sensational spirits. **Empress 1908 Gin** is the perfect combination of exquisite taste, delicate aroma, soft texture, and remarkable presentation that provides the perfect base for cocktail innovation and enjoyment.

Cocijo Mezcal Bar

Sip on a handcrafted **Mezcalita**, where smoky mezcal meets fresh citrus for the perfect balance of bright and bold. Crafted from 100% Espadín agave in Oaxaca, Mexico, Cocijo Mezcal honors more than 400 years of artisanal tradition, delivering a rich, smooth spirit that celebrates friendship, family, and life.

Mission Craft Cocktails

Redefining the **ready to drink cocktail** experience with bar-quality cocktails made from real ingredients, premium spirits, fresh juices, and handcrafted flavors while fighting food insecurity. Every bottle purchased funds one meal for someone in need.

Honey Lemonade Coffee

A smooth refreshing beverage, blend of rich coffee, bright citrus, and sweet golden honey.

Honey Pot Meadery

A modern twist to one of the world's oldest fermented beverages, crafting meads with a diverse range of flavors, colors and sweetness levels.

Featured Wines

Ancient Peaks Winery
2025 Ancient Peaks Chardonnay
2024 Ancient Peaks Sauvignon Blanc
2023 One Stone Pinot Noir
2023 One Stone Cabernet Sauvignon
2021 Ancient Peaks Renegade
2021 Ancient Peaks Pearl Cabernet

Aveline Wines
Avaline Rose
Avaline White
Avaline Sauvignon Blanc
Avaline Pinot Noir
Avaline Cabernet
Avaline Prosecco

Bezel from the Cakebread Family
2025 Bezel Sauvignon Blanc, Paso Robles
2023 Bezel Cabernet Sauvignon, Paso Robles
2024 Bezel Chardonnay, San Luis Obispo Coast
2025 Bezel Pinot Noir, San Luis Obispo Coast

Bianchi Winery
Signature Sparkling NV
Reserve White Grenache '25
Reserve Viognier '25
Signature Rose '25
Reserve Sangiovese '22
Reserve Cabernet Sauvignon '19
Reserve GSM '20
Reserve Duality '22

Booker Vineyard
My Favorite Neighbor
2023 Chardonnay
2023 Rosé
2022 Moonsprings (red blend)

Caelesta
2025 White
2023 Parallax
2023 Cabernet Sauvignon
2023 Centauri

Cairjn Wine Cellars
2025 Vermentino
2023 Crown of Avignon
2023 Syrah
2023 Blend No.4

The Spritz Bar
Step into The Spritz Bar in the Bubble Garden for a vibrant aperitivo experience featuring **Aperol, Campari, Sarti Rosa**, and non-alcoholic **Crodino**. Sip, gather, and toast beneath the waterfront gazebo.

Hi-Time Bubble Bar
SPARKLING WINE
Pascual Toso Brut, Mendoza, Argentina
Bohigas Brut Rosat Cava, Spain
BEER
Warsteiner Oktoberfest, Germany
Samul Adams Oktoberfest Festbier, USA & Germany

Wines Subject to Change

Caymus Vineyards and Wagner Family of Wines

Bonanza Chardonnay Lot 1
2024 Conundrum White Blend
Bonanza The Vinekeeper Cabernet Sauvignon Lot 1

Copia Vineyards and Winery

Decemil Estate Wines

2024 Rosé by Du Beau
2022 Syzygy
2023 Trivia
2023 Ternary

Dracaena Wines

2023 Classic Cabernet Franc - Double Gold SF Chronicle
2025 Cordyline Rosé - Gold medal OC Wine Competition
2025 Chenin Blanc - Gold medal OC Wine Competition
2023 Cinnabari - Double Gold SF Chronicle

Ghost Block Wine

Hawks Hill Ranch Winery

2025 Rosé
2024 Pit of Chaos (Chenin Blanc)
2024 Moth to Flame (Chardonnay)
2023 Parity (Mourvèdre)
2023 Liquidity (Blend)
2023 Limit Up (Blend)

J. Lohr Vineyards & Wines

Jeremy Nickel Cellars

Jeremy Nickel Cellars Sauvignon Blanc, Napa Valley
Jeremy Nickel Cellars Cabernet Sauvignon, Napa Valley

Le Vigne

Isabella Blan de Noirs (Sparkling) 2021
Le Vigne Estate Chardonnay 2023
Le Vigne Paso Robles Rosé of Sangiovese 2025
Le Vigne Estate Nero d'Avola 2023
Le Vigne Estate Nikiara 2021 (Bordeaux blend)

Maha Estate | Villa Creek

The Landing

The Landing Rose 2025
The Landing Point Gris 2025
The Landing Chardonnay 2024

ONX Wines

2024 Field Day
2021 Mad Crush
2021 Reckoning

SIP THE BEST OF PASO ROBLES

Experience the rich, sun-kissed flavors of California's premier wine country. Paso Robles wineries will be pouring their finest selections inside the Grand Wine Pavilion, offering you a chance to swirl, sip, and savor the region's most iconic and exciting wines—all in one unforgettable afternoon.

Wines ...

Paul Hobbs
Hillick and Hobbs Riesling, Seneca Lake, New York 2023
Paul Hobbs Chardonnay, Russian River Valley, CA 2023
Paul Hobbs Pinot Noir, Gold Rock Estate, West Sonoma Coast, CA 2022
Paul Hobbs Cabernet Sauvignon, Coombsville, Napa Valley, CA 2022
Crossbarn Cabernet Sauvignon, Sonoma County, CA 2022

Prestige Wine Imports, Corp.
Mezzacorona Pinot Grigio DOC
Bigi Orvieto Classico DOC
Otello Ceci Lambrusco IGT

Ruakh Wines
VIP HOUR: 2023 Find Less (Petit Verdot)
2025 Roussanne
2023 Listen to the Mustn't (Grenache)
2023 Somos Café de Olla (Red blend)
2023 Hineini (Red blend).
VIP Reserve wine hour: 2023 Find Less (Petit Verdot)

RuVango Winery
2023 CAB SAUV - Alexander Valley
2022 CHARD - Estate Carneros
2023 Pinot Noir - Estate Carneros

Tercero Wines
2025 Sparkling Chenin Blanc
2022 Trilogia (white blend)
2023 Mourvedre Rose
2023 Carbonic Mourvedre
2021 Pinot Noir - Kessler-Haak Vyd
2015 Grenache - Larner Vineyard

The Fableist
2025 Rose
2025 Albarino
2023 Chardonnay
2023 Pinot Noir
2024 Cabernet Sauvignon

The Vineyard House
Estate Chardonnay, Oakville
Estate Cabernet Sauvignon, Oakville
Block 5 Cabernet Franc, Oakville
The Boss Block 8 Cabernet Sauvignon, Oakville
Estate Sparkling Blanc de Blanc, Oakville

Tobin James Cellars

RAISE A GLASS TO GOOD TIMES!

Wente Vineyards
Wente Riva Ranch Sauvignon Blanc
Wente Riva Ranch Rose
Wente Riva Ranch Chardonnay
Wente Santa Lucia Highlands Pinot Noir
Wente Charles Wetmore Cabernet Sauvignon

Willow Creek Wine Co
2025 Rococo Own Rooted Chenin Blanc
2023 Willow Creek Wine Co. GSM Red Blend
2023 Willow Creek Wine Co. Mourvèdre
2023 In Medias Res Estate Blend

Wine Guy & Wine Gal
2025 Sonoma County Brody's White Blend
2025 Judith Ann Russian River Rosé of Pinot Noir
2023 Allons Ensemble Russian River Pinot Noir
2023 Sonoma County Brody's Red Blend
2023 Allons Ensemble Dry Creek Valley Zinfandel
2023 Allons Ensemble Alexander Valley Cabernet

ZANOLI Wines
2024 Shell Creek Chenin Blanc
2024 Cinsault - Chillable Red
2023 GSM - Red Blend

Wines *Subject to Change*

SILENT DISCO

TUNE IN. LET LOOSE.

Slip on the headphones and dance to your own beat at the Silent Disco. Keep the party going with live DJs throughout the day!

SILENT SOUND.
LOUD ENERGY.

Chefs & Restaurants

Bosscat Kitchen & Libations, Executive Chef Peter Petro
Chelas Mexican Kitchen, Karla Vasquez, CEO Co-Founder & Visionary
City Cruises, Executive Chef Sergio Agustin
Descanso, Executive Chef Jose Angulo
Farmhouse at Roger's Gardens, Owner & Executive Chef Rich Mead
Five Crowns, Chef Christopher Meehan
Highball Costa Mesa
Il Girasole, Antonio Bevacqua, Managing Partner and Chef
L'Waffle USA, a luxury catering company, Sacha Marco, Founder
Lola's by MFK, Owner & Chef Henry Pineda
Lōrea Restaurant at Pasea
Lover Boards, Lauren Edwards
Melissa's Produce
Miss Mini Donuts, Leslie Nguyen
Mor Mors, Chase Lippert, Owner & Restaurateur
Ospi, Executive Chef Jackson Kalb
Puesto
RED O - Fashion Island, Chef Hugo Cruz

Roy's Restaurant, Chef Partner Ricardo Ledesma

Salt & Lime Modern Taqueria - Zach Ficke, Executive Chef/Owner

Scratch Bakery Cafe, Voted Best Desserts in OC

Sol Cocina, Douglass Farnsworth, Culinary Director, Xperience Restaurant Group

Solita

Solstice

Strong Water Anaheim, Galley Master, Executive Chef Steve Kling, 2024-2026 James Beard Finalist

Strong Water Anaheim, Ying Chang, Co-Founder and Beverage Director

Sushi Roku, Head Sushi Chef, Toshikazu Sasue

Ten Sushi + Cocktail Bar, Executive Sushi Chef Toshi Muira

The Crack Shack, Culinary Director Jon Sloan

The Hardware House Kitchen Catering & Events, Angela Samuels & Wesley Minichiello, Coastal California Cuisine with Italian Roots

Tiki Kai, Alex Osario, Operating Partner

Trevor's at the Tracks, Chef Ronnie Chavez

Uchi

Verde: Seasonal California Cuisine, Owners Koire Rogers & Anthony Laborin

Wahoo's Fish Tacos, Co-Founder Wing Lam

A Little Magic Around Every Corner

This year, Pacific Wine & Food Classic gets a little more magical with **Davis Ink**, the award-winning interior design studio known for creating unforgettable restaurants, nightclubs, hotels and hospitality spaces. Known for transforming spaces into experiences and adding their signature unexpected "**WTF Twist**," Davis Ink brings that same imagination and creative energy to the festival.

THE BUBBLE BAR

Step into a sparkling waterfront escape celebrating bubbles of every kind. Sip sparkling wines and effervescent libations, discover delicious bites and desserts, and soak in a playful setting filled with bubbles, beautiful design and a little unexpected magic. Be sure to stop by the **Bubble Garden Photo Booth** to capture the moment and take a little of the magic home with you.

THE LOUNGES

Sip, lounge, mingle and explore.
Throughout the festival, **Davis Ink** has created stylish lounge spaces featuring the sculptural, modern design of **Bend Goods furniture**. Perfect for catching up with friends, taking in the waterfront views, or simply enjoying a beautiful moment before seeing where the festival takes you next.

DIAMOND VIP PRIVATE LOUNGE

A festival experience all its own. The **Diamond VIP Private Lounge** is an exclusive waterfront retreat designed by **Davis Ink** where Diamond VIP guests can sip, savor and settle in while enjoying premium experiences throughout the afternoon.

Discover exclusive tastings featuring **Caviar by L'Waffle USA, ONE OF US Mezcal**, **Highball**, the Japanese speakeasy in Costa Mesa, and exceptional wines from **The Vineyard House Winery**.

TIKI WORLD

Escape to the tropics without ever leaving Newport Beach. **Tiki World** combines immersive design with island-inspired bites from **Tiki Kai** and handcrafted tropical cocktails, creating a transportive escape filled with bold flavors, playful details and serious tiki vibes.

Papa's Pilar Rum is joining the escape with two tropical cocktails made for the occasion: the **Papa's Pilar Mai Tai** and **The Dark Coconut**. Sip, explore and let Tiki World transport you somewhere far beyond Newport Beach.

Wander. Discover. Sip. Stay awhile.

About Davis Ink

Founded in 2001 by husband-and-wife team Davis and Andrea Krumins, **Davis Ink is an award-winning interior design studio known for creating distinctive restaurants, nightclubs, hotels, and hospitality spaces** that are as memorable as they are immersive. With a signature approach that blends imaginative design, purposeful storytelling, and what the studio calls its signature "WTF Twist," Davis Ink transforms spaces into environments that surprise, delight, and invite people to experience something unexpected.

As a family-owned studio, Davis Ink approaches each project with creativity, collaboration, and meticulous attention to detail, bringing an alternative perspective to hospitality design. For the 2026 Pacific Wine & Food Classic, Davis Ink brings that creative vision to **The Bubble Garden**, **Tiki World**, and the **Diamond VIP Private Lounge**, while weaving thoughtfully curated design elements and moments of magic throughout the festival.

Keep your eyes open. Davis Ink has sprinkled unexpected design details, playful touches and little moments of magic throughout the festival.

Some you'll notice right away. Others are waiting to be discovered.

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WINE COUNTRY ALLIANCE

CRODINO
NON-ALCOHOLIC SPRITZ

Hi-Time Wine Cellars

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TERMS & CONDITIONS

All ticket holders agree to the following waiver: The Pacific Wine & Food Classic is for guests 21 and over.
By attending, guests consent to the use of their image or likeness in event photography, video and promotions.
No one under 21 will be admitted, including infants. ID's will be checked at entrance.
This is no smoking event, no backpacks. All attendees must have a valid photo ID.
ALL SALES ARE FINAL: All tickets are non-refundable. The event happens rain or shine.
No exchanges, no exceptions. Event schedule is subject to change without notice.
Please see website for full terms and conditions at PacificWineandFood.com.

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