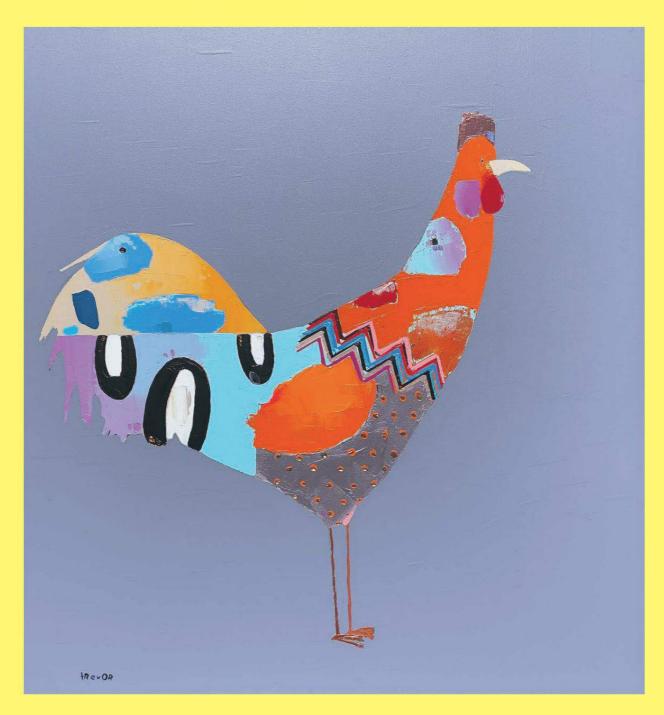
FOOD&WINE FESTIVAL



2021 Program Guide November 4th - November 7th

Overlooking Provincetown Harbor!

The Masthead Resort & Cottages offers distinctive accommodations in an authentic Old Cape Cod Setting







- Rooms, Suites & Cottages
- 450 feet of Private Dock
- Sun Deck On the Water
- Spacious Lawns
- Beautifully Landscaped Grounds
- Walking Distance to Town Center





31-41 Commercial Street, PO Box 577, Provincetown, Cape Cod, Massachusetts 02657 www.themasthead.com • Reservations: 508-487-0523 • reservations@themasthead.com

Greetings and salutations,

On behalf of the Provincetown Food & Wine Festival I would like to welcome you to this inaugural weekend.

But how did this all begin?

Last fall I had reached out to Mark Certonio who is the creator and event diretor of the Key West Food & Wine Festival. That festival takes place in January and I was hoping to volunteer my time. Mark gladly accepted my help and I was looking forward to those events in the coming months. But something started me thinking...

Having previously lived and worked in Provincetown for almost five years I tried to think if a festival like Key West's would work in a town I love and miss so much. Ideas started to generate, and I pulled together a proposal and reached out to the Tourism Board.

More and more ideas started to evolve and in getting feedback from friends and colleagues in Provincetown, things really started to take shape as Spring approached.

Funding, licensing, sponsorships, vendors, distributors, winemakers, wine experts, business owners, consultants, laywers, restaurant owners, chefs, bankers, advertisers... The summer was full of hurdles as planning solidified.

And here we are in the fall of 2021. What started as a simple gesture towards helping in Key West ended up inspiring me to return to Provincetown and build something that unites the community and celebrates local businesses and restaurants.

We raise our glasses high in thanks and appreciation to all that has allowed us to enjoy Food & Wine together again and for many years to come.

Here's to experimenting with wine, Cheers!

Matthew King Event Director

Provincetown Food & Wine Festival



Fun and festive shows and events are on our calendar this Fall at Pilgrim House!



OCT 29-31: SPOOKY BEAR WEEKEND

A Beary Spooky Miss Conception 2 SHOWS! Miss Conception's Drag Brunch 4 SHOWS!



NOV 4-7: PROVINCETOWN FOOD & WINE FESTIVAL

Afternoon Delight Wine Social 11/5: 4-6PM Pop! Champagne Drag Brunch 11/7:12-2PM



Paige Turner's Christmas Show 2 SHOWS!
Sunday Service Drag Brunch 3 SHOWS!



+ MORE MADAME: ALIVE!

Back by popular demand, the Legend returns to Pilgrim House for select performances!

GET SHOW DATES & TICKETS @ PILGRIMHOUSEPTOWN.COM

PILGRIM HOUSE



336 COMMERCIAL ST * 508-487-6424 * PILGRIMHOUSEPTOWN.COM

EVENTS AT A GLANCE

THURSDAY 11/4 Uncorked Opening Reception - 3pm - 6pm

FRIDAY 11/5

Tuscan Wine Tasting & Seminar - 12pm Shop & Gallery Stroll - 1pm-4pm Afternoon Tasting & Social - 4pm - 6pm Italian Fine Wine Dinner - 7pm Amalfi Coast Wine Dinner - 7pm

SATURDAY 11/6

Food & Beer Pairing - 12pm, 1pm, 2pm The GRAND Tasting - 1pm-4pm The VIP Tasting - 3pm-5pm Winemaker's Dinner - 7pm

SUNDAY 11/7 Champagne Drag Brunch - 12pm-2pm Celebrating Women - 12pm-3pm Tickets to all events are on sale now, simply use this QRCode to start filling your shopping cart with all of the events you'd like to attend!





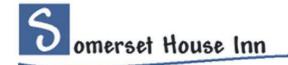
WHERE TO STAY

Be sure to check out our partnering Guesthouses and Inns and take advantage of the LOW OFF SEASON RATES. Be sure to mention the festival when booking! Some Inns will have even deeper deals! AND, Town Parking is FREE after November 1st.

BENCHMARK INN

PROVINCETOWN

















THURSDAY November 4th

Uncorked Opening Reception The Masthead Resort & Cottages Thursday, November 4th 3pm-6pm

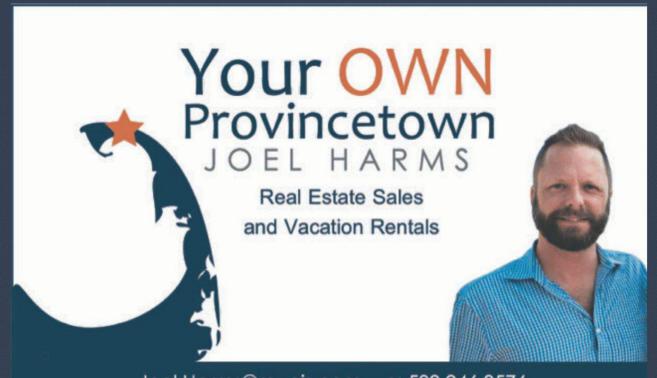
The Festival weekend begins at this afternoon reception at The Masthead Resort & Cottages in the beautiful West End of Provincetown. Overlooking the harbor, the Masthead's pier has one of the most serene views of the bay. Tented to protect from the elements, enjoy a classic sunset while sipping fine wines curated for the event accompanied by a delicious spread of delights!

What is on the menu? Well, Liz of Angel Foods will being showcasing some great party favorites, while the wine will be provided from the Jean-Claude Boisset Collection. Cheers!

Staying the weekend for the Festival? Book a Cottage or Room at The Masthead. Be sure to mention the festival to receive an extra 10% off your stay.







Joel.Harms@raveis.com · c: 508.246.8576

154 Commercial Street, Provincetown, MA 02657 · o: 508.487.4005

YourOWNProvincetown.com

FRIDAY November 5th

A Taste of Tuscany *The Post Office Café* Friday, November 5th **12pm-1:00pm**

The Pilgrim Monument inspired this educational yet informal seminar. Learn about Provincetown's connections to Siena. Then learn about the wines of Tuscany while enjoying an exceptional line-up! This enjoyable lunchtime lecture by The Wine Chemist will cover whites and reds from Tuscany and guide your wine tasting and selecting skills for the future.

Show up early or stay later to enjoy a lunch provided by the Post Office Café from a limited menu specific for the event. Lunch voucher included with event ticket.



Spend the afternoon sampling wines at various participating shops & galleries. Each venue will showcase a spotlight wine to enjoy while exploring local art and shops. Be sure to visit the Welcome Center at The Post Office Café Box Office or scan this QRCode for the list of participants.

The Willaim Scott Gallery, The School House Gallery, Rice Polak Gallery, On Center Gallery, Coffey Men are among the spots to grab some wine, but there are many others that are open for you to explore their works and wears!

Stop in to the William Scott Gallery and view art by Trevor Mikula, the artist who created the rooster cover art. This glorious bird could be yours!









Snap a picture of this QRCode to open the Gallery Stroll Webpage with the most current listing of participating spots to stop in!

FRIDAY November 5th

Amalfi Coast Wine Dinner *Tin Pan Alley* Friday, November 5th **7pm**

Enjoy this food & wine paired dinner showcasing Italian wines from the Amalfi Coast and Southern Italy. Serving as host for this dinner is Italian Wine Specialist Ciro Pirone.

Five wines from Villa Matilde Avallone will be poured this evening and Ciro will discuss these unique and often overlooked varietals.

Ciro Pirone, Director of Italian Wines for Horizon Beverage Company, is a graduate of the Istituto Alberghiero (Hotel & Restaurant Management school) of Salerno, Italy and a Vinitaly Wine Ambassador. Traveling and working in Italy, England and the US, Ciro developed an incredible passion for wine, food and culture. After all, growing up in Italy, wine was always a very important part of his family's lifestyle and traditions.





EST. EST. 2016

Entertainment to follow in the Caberet.

Under the Tuscan Moon Italian Fine Wine Dinner Strangers & Saints Friday, November 5th 7pm

There is nothing better than an evening of great food, amazing wines, lively conversation, and an uncorked Italian. Together with certified wine specialist and Italian wine expert, Jessica Brennan, Strangers & Saints is hosting an intimate gathering to explore the food and wines of Italy. From the north to the southern island of Sicily, Jessica will guide the evening's tasting and help demystify some of the confusion around Italy's vast array of varietals. Wines will be paired with a 4-course dinner specially designed by chefs Fred Latasa-Nicks and Matt Forant for the night.

Jessica has been in the wine business for ten years. She's held every role from bartender to sommelier to beverage director and is now the Fine Wine Specialist in the Connoisseur Division of Martignetti Companies. She is well versed in wines from all over the globe but Italian wines are her true passion. She jokes that nebbiolo has been running through her viens since the first time she visited Piemonte.







INTRODUCING OUR NEW WATERFRONT APARTMENTS



164 COMMERCIAL ST. PROVINCETOWN, MA 02657 508-487-1850





FRIDAY November 5th

Afternoon Delight Wine Social The Pilgrim House - The Landing Friday, November 5th 4pm-6pm

Join friends at this informal happy hour showcasing some wines celebrating Provincetown's diversity. Enjoy this selection of wines as you compare old world with new world in The Landing located in The Pilgrim House.

Light fare provided by the kitchen here at the Pilgrim House.

The new world wines will be provided from the Duckhorn Collection and are paired up against similar varietals and blends from their old world origins.

There will be live entertainment during this event as well! Be sure to check the ticketing site and our website for updates on our special surprises!







PUSSONADO SALANY

HENRY& COMPANY

210 Commercial Street, Provincetown 1 henryptown.com

SATURDAY November 6th

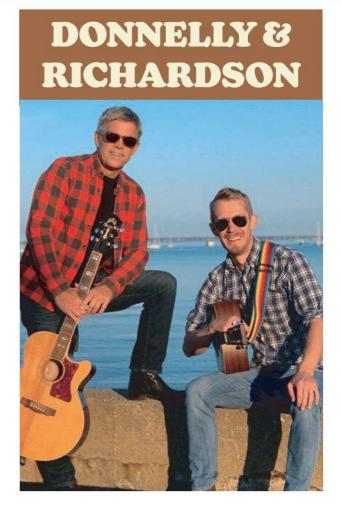
Grilled Cheese & Beer *Provincetown Brewing Co.*Saturday, November 6th

12pm, 1pm, or 2pm

Wine isn't the only drink that pairs with food. Take a journey into beer and cheese pairings at the Provincetown Brewing Co. Taste through a flight of beers paired with crafted grilled cheese samples while enjoying Live Music!



3 Seatings available, please arrive promptly at ticketed time.



(PROVINCETOWI

WE ARE OUTER BER

TAPROOM OPEN EVERYDAY 141 BRADFORD ST www.provincetownbrewingco.com @ptownbrewingco

SATURDAY November 6th

The GRAND Tasting *Provincetown Town Hall* Saturday, November 6th **1pm-4pm**

Dozens of vendors, suppliers & distributors. Winemakers and winery ambassadors. This event allows you to taste through a plethora of selections from local vineyards to well known favorites as well as some unique wines brought in to pair with the diversity of Provincetown. Pace yourself!

Receive your commemorative etched wine glass upon admission!



A portion of all ticket sales is being donated to SKiP (Sout Kitchen In Provincetown).





158 BRADFORD ST
PROVINCETOWN, MA
508.487.9665
WWW.ADMIRALSLANDING.COM



- · CENTRAL LOCATION
- PRIVATE BATHS
- FREE ON-SITE PARKING
- HIGH SPEED WIFI A/C
- SEASONAL FIREPLACES
- DELIVERED BREAKFAST

WINEMAKER SPOTLIGHT



McMinnville, Oregon's Remy Drabkin knew she wanted to be a winemaker at 8 years old. By 14 she was working her first grape harvest and by 17, with three harvests under her belt, she was studying winemaking abroad. Remy's Old World Style philosophy developed under the guidance of Oregon wine industry pioneers and was informed by the Italian families around which she was raised. Her eponymous Remy Wines and Three Wives Wines started in 2006, baR (pronounced R bar) opened in 2011 and in 2017 she opened her second location at the family's vineyard in the Dundee Hills. In 2020, Remy launched a new series of wines dedicated to iconic wines from around the world - she calls these her playing card series. In addition to being the Winemaker and General Manager of the winery, Remy is in her 10th year of public service. Currently dually elected to the McMinnville City Council and serving as it's President she also chairs the McMinnville Affordable Housing Commission and is the liaison to the newly formed Diversity, Equity and Inclusion Task Force. She was recently appointed by the Governor as a Director on the Oregon Wine Board where she serves on the Education Committee. In 2020 Remy co-founded Wine Country Pride, bringing Pride celebrations to rural Oregon and creating scholarships and learning opportunities for her community at large. Remy continually invests in building a diverse, equitable and inclusive community.

Taste Remy Wines at different occassions during the festival. She will be pouring wines during the Gallery Stroll, The Grand Tasting, and she is the feature presenter at the Winemaker's Dinner at The Crown & Anchor on Saturday evening.



SATURDAY November 6th

A Taste in Heaven *Café Heaven* Saturday, November 6th **3pm - 5pm**

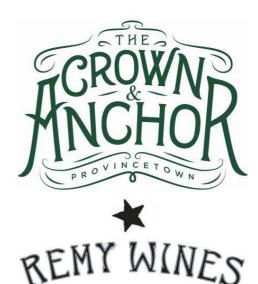
Taste the best of the best at this highly exclusive VIP tasting. Push your palate to the limit as we feature exceptional super-Tuscans, Napa's finest, and several other Bordeaux blends. These highly rated wines always score well, now is a chance to compare them for yourself!
Limited tickets available.
Light fare provided.



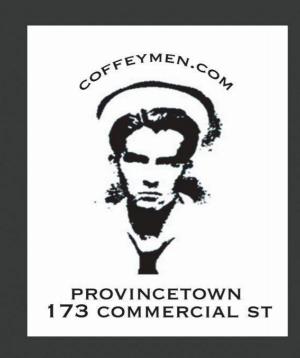
Winemakers's Dinner featuring Remy Wines The Crown & Anchor Restaurant Saturday, November 6th 6pm reception, 7pm dinner

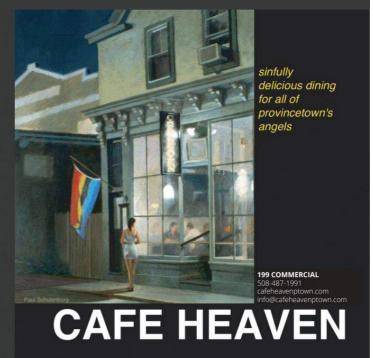
A special dinner featuring carefully paired wines. Our special guest, winemaker Remy Drabkin, will be presenting her wines while giving insights and providing colorful commentary. Five of her wines will be poured!

Beginning at 6pm with a cocktail reception followed by a seated dinner at 7pm. *Live entertainment to follow after dinner.*



Old World Style Wines





SUNDAY November 7th

Pop! Champagne Drag Brunch *The Pilgrim House* Sunday, November 7th

12pm-2pm



We are stepping brunch up with a champagne tasting flight followed by drag mh. obles a.

ABBY CUMMINGS performances that are sure to sparkle! The Pilgrim House is featuring a unique brunch menu elevated to pair with selected bubbles and endless mimosas. Arrive promptly.

Sponsored by JCB Wines and The Boisset Collection.











SUNDAY November 7th

Celebrating Women in Food & Wine Strangers & Saints Sunday, November 7th 12pm-3pm

SAINTS

In the spirit of creating new traditions, the team at Strangers & Saints is taking a Sunday afternoon to celebrate women, food, and wine. An afternoon fête to mingle, nibble a bit and enjoy delicious libations in a backdrop of a modern-day port tavern. Meet local purveyors, chefs and other women of the Outer Cape who share a passion for food and wine. Wines will be paired with tray passed hors d'oeuvres and appetizers. The afternoon will also feature local beer on tap.

Our friends at Aperol are excited to collaborate and will be the featured cocktail of the day - The Aperol Spritz!

A portion of the ticket sales is being donated to HOW (Helping Our Women).





WE ARE HERE

TO HONOR TRADITION,
SUPPORT OUR COMMUNITY,
CELEBRATE QUEER ARTS,
AND ELEVATE LGBTQ+ TOURISM

ROWN & ANCHOR

PROVINCETOWN'S PREMIERE ENTERTAINMENT DESTINATION

HOTEL • RESTAURANT • CABARET
THE VAULT • WAVE BAR • PARAMOUNT • DIVE BAR

OPEN FALL AND WINTER

FOR MORE INFORMATION VISIT: WWW.ONLYATTHECROWN.COM

247 COMMERCIAL ST

Say bonjourno to Sangiovese!

SPOTLIGHT VARIETAL

This Italian red varietal will surprise you with its different styles, flavors and overall versatility observed all within the small region of central Italy known as Tuscany. Sangiovese has become less recognized by its name and more so by the appellations where it is used.

First, there is Chianti. Wines made here will have the Chianti DOCG (Denominazione di Origine Controllata e Garantita) designation, meaning they followed their established rules Next, The higher altitude region of Chianti Classico DOCG, requires more rules including 12 months of aging. Further is Chianti Classico Riserva DOCG requiring twice the aging. Finally, Gran Selezione requires single estate and 6 months additional aging. These wines are almost exclusively made from Sangiovese but with a huge range of flavors, body, and texture.

Just south of Chianti, with cooler micro-climates, Brunello di Montalcino (DOCG) and Vino Nobile di Montelpulciano (DOCG) have high standards and rules for making their wines. Vino Nobile allows some other varietals blended into their sangiovese and these wines must age for at least 2 years. Even more strict, Brunello MUST be 100% sangiovese and age for 5 years, (with 2 of which in oak.)

For centuries, sangiovese has been the work horse for these Tuscan wines and it is these rules and standards that help the consumer buy with confidence knowing what to expect of their purchase. For example, Brunello and Chianti, both made from Sangiovese, taste extremely different, but are always consistent. The DOCG rules make sure you know what you're about to drink.

Rules ensure integrity however they can stifle creativity and ingenuity. Which brings us to the rest of Tuscany. Where everything is mostly classified as Toscana IGT (also Bolgheri DOC). Few rules here. Basically, table wine. Here, you can use sangiovese as your main grape or a blending grape or you don't need to use sangiovese at all! Without rules, winemakers were allowed to use different grapes and blends as well as varying oak aging. The winemakers explored, and over time, some of the greatest wines were crafted. It wasn't until before the turn of the century where they gained attention as being such exceptional wines, these so-called table wines, receiving high scores and praise from the most prestigious of wine experts, wherein they ultimately acquired the name... Super Tuscan. All of this began with Sangiovese.

Take time to compare Chianti and Brunello, discover Super-tuscans, and look for Sangiovese by name in new world wines and discover its profound versatility.

Here's to experimenting with wine. Saluti!





To learn more about different wine grape varietals as well as the fundamental principles of wine, wine tasting and food pairing, visit The Wine Chemist YouTube Channel using this QRCode

