Palm Desert Food & Wine Festival, March 23-25,2012

What an enjoyable weekend! Despite the threat of rain, the weather cooperated and the sun was shining on the event. Food and wine were plentiful. The event was well attended. Two large tents were erected just off of El Paseo and about 50 local restaurants and about the same number of wineries came to share with us their best. We were lucky enough to be able to attend on Saturday and Sunday. There was a lot of good food and good wines. Throughout the day on both days, chefs and wine experts had demonstrations on 4 different stages.

SOME OF OUR FAVORITES:

Food

The Whist at Viceroy Santa Monica had a Venison Neck Croquette. The croquette was sitting on a bed of huckleberry mustard and topped with cocoa coffee crumble, pickled fresno chilies and crispy shallots. It was a surprising combination of wonderful tastes.

The Viceroy Palm Springs was serving a wonderful Shrimp Ceviche.

The IW Club had a Lamb Slider w/ tzatziki sauce & multi-grain Greek Salad topped with feta cheese. Everything about the lamb slider was outstanding. The multi-grain greek salad tasted very fresh and healthy.

Wine

As most of you know, our favorite wine is Pinot Noir so we were drawn to the Pinots. However, we did find some outstanding wines that were not Pinot.

Dutton Goldfield, Dutton Ranch Pinot ($38)

Hahn SLH Estate Pinot Noir Santa Lucia Highlands 2010

Bright red fruit dominates the nose and palate, along with the black fruit flavors characteristic of Santa Lucia Highlands Pinot Noir. ($30)

Kings Estate Pinot Noir, Oregon ($27)

2008 Ommagio, Seghesio Family Vineyards

93pts Wine Enthusiast

Omaggio, Italian for homage, is a tribute to our grandparents Edoardo and Angela Seghesio who wisely planted our familys first vineyard in America in 1895. First produced for our Centennial in 1995, Omaggio blends 40% Sangiovese, planted by our first generation, with 60% Cabernet Sauvignon planted by the second. ($60.00)

Hahn Winery GSM Red Wine Blend Central Coast 2010

Flavors of black cherry cola, blackberry, fig and pepper are supported by refreshing acidity and a well-framed tannic structure. ($12)