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McMinnville Wine & Food Classic – SIP! Celebrates its 26th Annual Event
26th annual event brings big changes to the Evergreen Aviation & Space Museum
March 8-10, 2019

McMinnville, OR, February 15, 2019: The much-beloved SIP McMinnville Wine & Food Classic invades the Evergreen Aviation & Space Museum **March 8-10, 2019, for its 26th anniversary event.** This festival brings together small independent producers of Oregon wine, beer, liquor, food, and art for three days of tasting, toasting, and raising funds for St. James School in McMinnville, founded in 1906.

Seventy-five wineries from all over Oregon plan to participate in this year's event, including such esteemed names as **Archery Summit, Beaux Frères, Dobbes Family Estate, Domaine Roy, Pike Road Wines, Torii Mor, Lenné Estate, Yamhill Valley Vineyards and Youngberg Hill.**

This year's 26th annual event introduces several new elements. Guests will enjoy **live music throughout the weekend**, and take home a limited supply of **free stemmed crystal pinot noir glasses** (1,000 glasses on Friday, 1,500 on Saturday, and 500 on Sunday). One-day or three-day tickets are available, as well as a new "decide later" one-day ticket that entitles access on whatever day its holder finds most convenient.

The event's formal Wine Competition has also been significantly reorganized and refreshed, with new award categories that recognize Best of Show, Best Red, Best White, Best Pinot Noir, Best Chardonnay, Best Dessert Wine, and a new Double Gold classification. Taking home top honors for 2019 was **Cardwell Hill Cellars**, which claimed **Best of Show, Best Red, Best Pinot Noir, and Double Gold** for their 2014 Estate Pinot Noir Dijon Blocks, as well as **Best Chardonnay** for their 2017 The Bard Chard. **Best White and Double Gold** went to **Chris James Cellars** for their 2017 Cuvée Blanc, while Apolloni Vineyards claimed **Best Dessert Wine** and **Double Gold** for their 2015 Muscat Lacrima D'Oro. The full list of winners is available on the event website, <http://macclassic.org/wine-competition>.

Representing the full spectrum of the wine industry, this year's judging panel assembled preeminent wine buyers, wine educators, winemakers, writers, and chefs. New faces include **Michael Alberty, Wine Editor of The Oregonian, Otto Han, Buyer at New Seasons Market, Eric Degerman, editor of Great Northwest Wines, and Erin James, editor of Sip Northwest Magazine.**

"A major goal of the competition is to introduce Oregon's great wines to the consumer," said the competition coordinator, Rolland Toevs. "So our efforts begin with selecting influential and well-credentialed judges who can effectively communicate the results to consumers. As the competition gets more rigorous, we attract more and more esteemed wineries to participate, in an upward spiral." Wineries must be event vendors to participate in the Wine Competition.

More than 25 food vendors, 18 artisans, 6 distilleries, local beer, cider, and distilled liquors will also participate in this year's event, including **newcomers Pacific Crab Company, Carlton Farms, Ribslayer BBQ, Asiatico Waterfront Fusion Sushi and Lajitama Greek Cuisine.** Guests can enjoy their beverages with fresh oysters, crab and shrimp melts, barbecue, German grilled specialties, authentic tamales, and more. Local craftsmen display jewelry, art, and furniture. Local musicians will perform live all three days.

The owners and artisans themselves are on hand to pour and chat, making this one of the most personal and convenient ways to discover Oregon's delicious bounty. For those who wish to purchase, a streamlined system lets guests enjoy the event to the fullest, without having to carry around their treasures. Orders are made available for pick up at a valet counter including assistance on transportation to your vehicle.

The Wine & Food Classic began in 1993 (pre-internet, pre-smartphone) as a small school fundraiser, but has grown into one of the largest and most beloved food & wine festivals in Oregon. Today, it attracts thousands of attendees from every age group, more than half of which have made it an annual tradition.

"Everything about the event is centered upon having fun, and the venue is what really sets the Classic apart," says event Chair Jon Johnson. Approximately 160 vendors will set up among the artifacts of the space age – jets, missiles, and displays from outer space missions.

In addition to the incredible setting and artisanal experience, this event provides essential funding for McMinnville's venerable St. James Catholic school. Last year, the event raised approximately 12% of the school's operating budget, or \$1000 per student.

Father Mike Walker, St. James's Pastor, says: "Thanks to so many good and generous people, the McMinnville Wine & Food Classic - SIP does so much to support St. James School, while at the same time giving the Small Independent Producers the opportunity to share their craft with the region. We very much rely on and appreciate the support from this great event!"

TICKETS

Beginning February 1, General Admission one-day tickets are \$24 for Friday, \$28 for Saturday, \$16 for Sunday, or \$28 for an "any day" ticket that lets you keep your plans flexible. General Admission three-day passes are \$44. Children 12 and under are free with parent or guardian. After entry, patrons pay for each tasting or food item on an individual basis. VIP Parking, free parking, and Portland and McMinnville shuttle service will be available. For more info and to order tickets online, go to <http://macclassic.org/>

PLAN YOUR TRIP TO THE MAC CLASSIC

To help maximize your time in this beautiful part of the state, check the resources on Visit McMinnville's website: <http://visitmcminnville.com/>

ABOUT MCMINNVILLE WINE & FOOD CLASSIC – SIP!

Nicknamed SIP, this weekend food & wine festival is a dedicated fundraiser for McMinnville's St. James Catholic School that has raised hundreds of thousands of dollars for programs benefiting the school's children. Organized and staffed entirely by volunteers, the Mac Classic is one of the largest community events of the year in McMinnville, and one of the largest and most beloved indoor food and wine festivals in Oregon. For more information on the event including Places to Stay, visit www.macclassic.org.

ADDITIONAL RESOURCES

Facebook: [@McMinnvilleWineandFoodClassic](#) Twitter: [@MacWineClassic](#) Instagram: [@macwinefoodclassic](#) and Evergreen Aviation Museum link: <https://www.evergreenmuseum.org/>

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