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Music City Food + Wine Festival Announces Artisans & Experiences Around the Park

Nashville, TN (August 22, 2019) – Music City Food + Wine is pleased to announce the lineup of food, lifestyle, wine and spirits purveyors as well as a wide selection of interactive experiences at the seventh annual festival, September 20-22, 2019; <http://www.musiccityfoodandwinefestival.com>.

Located on festival grounds at Bicentennial Capitol Mall State Park, Music City Food + Wine invites attendees to sip, savor, mix and mingle their way through over 80 of the finest wine & spirits, food and lifestyle artisans from Nashville and across the country. Festivalgoers can eat and greet with artisans on Friday night, September 20, from 6:00 p.m. – 10:00 p.m., and on Saturday, September 21, from 11:00 a.m. – 4:00 p.m. Entrance is included in the Friday Night and Saturday tickets as well as the and All-In ticket option.

The food and lifestyle purveyors scheduled to participate include: *5Church Charlotte + Charleston; Cannon Bevco; Carrabba's Italian Grill; Cayman Islands; Charleston Mix; City Winery; Deacon's New South; Ellington's Mid Way Bar & Grill; Goo Goo Clusters; Hammer Stahl; Kerrygold; O-Ku; Olive + Sinclair; Nueske's; Red Clay Hot Sauce; and True Food Kitchen.*

Attendees will also have the opportunity to sample numerous wines, spirits and beers from across the globe, including: *3 Badge Enology Cedar + Salmon; Blue Chair Bay Rum; Cakebread Cellars; City Winery; Chattanooga Whiskey; Delicato Family Vineyards; Dewar's; Elouan Wines; Erath; Ferrari-Carano; Fess Parker Winery; Fling Craft Cocktails; Flor de Caña Rum; Four Roses Bourbon; Francis Ford Coppola Winery; GIFFT Wines; Heavens Hill Elijah Craig Bourbon; Hi-Wire Brewing; Hudson Baby Bourbon; Ironstone Vineyards; JNSQ; JUSTIN Winery; Klinker Brick Winery; Landmark Vineyards; Michael David Winery; Mike's Hard Lemonade; Oak Farm Vineyards; Oak Ridge Winery; Old Dominick Distillery; Palm Bay Mon Frère Wines; Provence Rosè; Sequoia Grove Winery; Sugarlands Distilling Company; Thomas Allen Wine; Three Finger Jack; Tito's Handmade Vodka; Treasury Wine Estates; Trinchero Family Estates; Uncle Nearest 1856; White Claw Hard Seltzer; and Wölffer Estate Vineyard.*

The Festival grounds will come alive on Friday night and Saturday with a variety of culinary, beverage and lifestyle offerings **Around the Park**, including experiences from: *21c Museum Hotels; Black Stallion; Blade and Bow Whiskey; Angry Orchard Hard Cider; Acqua Panna; Casa Dragones Tequila; Casa Noble Tequila; Château d'Esclans; Davis Bynum Wines; Don Julio; Drumshanbo Gunpowder Irish Gin; Fernet-Branca; GIFFT Wines; Guinness; Hap & Harry's Brewery; Hendrick's Gin; KREWE; La Cantina Del Agave; Lyft; Maker's Mark; Milagro Tequila; National Honey Board; Nine Banded Whiskey; Noble Vines; OluKai; Omaha Steaks; Penny Luck; Rowen Wine Company; Reyka Vodka; Savor South Walton,*

Florida; Standard Proof Whiskey Co.; Smirnoff Seltzer; Sysco; Tullamore Dew Irish Whiskey; Topo Chico Mineral Water; Toyota; and Z. Alexander Brown.

Toyota welcomes festival attendees to *Travel.Eat.Repeat.* at the global street fair. Indulge in new experiences and exotic destinations from around the world, compliments of Toyota. Visit the **Angry Orchard** treehouse bar to taste a variety of new and refreshing ciders made with the highest quality apples.

Consume global culture, sleep with art and connect with local communities at **21c Museum Hotels**, a multi-venue contemporary art museum, coupled with a boutique hotel and chef-driven restaurant. Don't miss a chance to become immersed in a one-of-a-kind journey with **Casa Noble Tequila** via sensory tastings and craft cocktails.

Join **Blade and Bow** for a taste of Kentucky Straight Bourbon Whiskey and celebrate the renowned craftsmanship of the legendary Stitzel-Weller Distillery. Festival attendees can also indulge their senses with premium spirits from Mexico at **La Cantina del Agave**. La Cantina offers an array of flavors to amaze every palate: agave forward - Illegal Mezcal (Oaxaca, Mexico); cooked agave and tropical fruit - Tequila Ocho (Jalisco, Mexico); and roasted chiles - Ancho Reyes Liqueur (Puebla, Mexico).

Sample and savor **Nine Banded Whiskey's** Straight Bourbon Whiskey and their brand new Wheated Bourbon. Blended and bottled in Austin, Nine Banded Whiskey is a smooth and approachable 90-proof Whiskey made with limestone filtered water from the Texas Hill Country.

Taste **Tullamore Dew Irish Whiskey**, the world's only triple distilled, triple blend, triple matured whiskey named after Daniel E. Williams, the man who decided true craft could only come from true character and insisted that his whiskey was made accordingly. Try a signature Tullamore Dew Irish Whiskey XO Rum Cask Finish cocktail or enjoy a neat sample from the core range.

Milagro Tequila invites festival attendees to come check out their Cantina and enjoy a taste of the vibrant Mexico City culture with a Verde Passionfruit or Paloma and don't miss a chance to sample Milagro's award-winning Silver and Reposado made from the best 100% Blue Agave. Try a "cool" cocktail with **Reyka Vodka** and experience the Icelandic vodka that is made from arctic glacier water and filtered through lava rocks for exceptional purity. The distillery is powered by geothermal energy from volcanoes. Reyka Vodka is not just made in Iceland but Made of Iceland.

Join **Hendrick's Gin** for a most peculiar imbibing experience during this year's Music City Food + Wine Festival. Sip on refreshing specialty cocktails including one made with the newest innovation, Midsummer Solstice. Oddly infused with roses and cucumber, Hendrick's Gin is the perfect pairing for any occasion.

Savor South Walton, Florida with flavors from award-winning chefs that transport taste buds to this city's sugar-white sand and turquoise water. Speak to the experts and pick up some beach goodies, explore 26 miles of beaches, 16 unique beach neighborhoods and the endless opportunity to find the perfect vacation. Festival attendees can also sip on innovative Sonoma wines and luxuriate at the **Rowen Wine Company | Davis Bynum** with friends while **Gypsy Floral** creates tailormade flower crowns.

Celebrate the spirit of craftsmanship with **Maker's Mark** as they travel across the country, partnering with local makers at every stop for *The Makers Wanted Tour*. Taste craft cocktails and take part in one-of-a-kind, hands-on experiences that showcase Maker's Mark's commitment to handcrafted character.

Stop by the **National Honey Board** to taste Chive and Orange Blossom Honey Waffles with Spicy Garlic Honey Chicken, a modern take on a classic that is sure to set taste buds abuzz. The National Honey Board hopes to inspire a passion for

honey, nature's finest food, and an appreciation for the honeybees that make it possible. Honey is a versatile ingredient that can elevate dishes and inspire with its deliciously unique flavor and endless possibilities.

Experience the *Fernet-Branca Bar*, a beautiful, traveling, pop-up bar where festival attendees can experience **Fernet-Branca** in an immersive setting. Taste Fernet-Branca both neat and in cocktails, featuring unique recipes served by passionate bartenders knowledgeable about the 174-year-old brand. Outfitted with custom branded coasters and merchandise, photo opps and giveaways

Come one, come all to experience one of the world's finest gins. Made at the edge of a lake, in a shed, in a small Irish town, the ordinary is made extraordinary. **Drumshanbo Gunpowder Irish Gin** is a handmade, slow distilled gin with oriental botanicals and gunpowder tea. Stop by for a refreshing Gin and Tonic and experience the gin that critics and tasters all over the world are raving about.

Honor the relationship between Great Grandfather Harry Lipman and Hap Motlow of Jack Daniels distillery with **Hap & Harry's Brewery**. Crafted and enjoyed in Nashville, experience "proud-passionate-uncaged" with **Z. Alexander Brown**. A full-bodied wine with uncommon finesse that offers a boundless, "uncaged" style and image, rooted in a pure connection to the land.

Dublin is 4,000 miles from Nashville, but *@GuinnessUS* is pouring right at Music City Food + Wine Festival this September. Come by and try some amazing local food pairings with refreshing **Guinness Beers**.

Tickets & More Information

Music City Food + Wine Festival ticket options include an **All-In Ticket**, as well as **Friday Evening Ticket**, **Saturday Ticket**, **Harvest Night Ticket**, and **Gospel Brunch Ticket**. All attendees must be 21 years of age or older. Ticket prices are inclusive of all food and drink.

The **All-In Ticket** (\$525 per person) enables guests to experience the full weekend of Music City Food + Wine Festival programming, including Friday and Saturday festival access; the Friday Night Throwdown; interactive cooking demos & book signings; hands-on beer, wine and cocktail tasting sessions; tastes from Nashville's best chefs & restaurants; access to Saturday's Harvest Night and Sunday's Gospel Brunch.

The **Friday Evening Ticket** (\$165 per person) includes single-day access to Friday, September 20 Festival programming at Bicentennial Capitol Mall State Park, including interactive cooking demos & book signings; Friday Night Throwdown; hands-on beer, wine and cocktail tasting sessions; tastes from over Nashville's best chefs & restaurants; and more.

The **Saturday Ticket** (\$165 per person) includes single-day access to Saturday, September 21 festival programming at Bicentennial Capitol Mall State Park, including interactive cooking demos & book signings; hands-on beer, wine and cocktail tasting sessions; tastes from Nashville's best chefs & restaurants; and more.

Harvest Night Ticket (\$275 per person) is available as a stand-alone ticket option for Saturday evening, September 21. Harvest Night brings together signature dishes from world-renowned chefs from Nashville and across the country with a live musical performance from Chicago Plays the Stones, two generations of Chicago Blues stars paying homage to The Rolling Stones, whose own sound was inspired by the great bluesmen of all time.

Gospel Brunch (\$85 per person) is available as a stand-alone ticket for Sunday, September 22, at Walk of Fame Park. Gospel Brunch features a dynamic roster of restaurants and chefs serving creative brunch favorites. Get a jump-start on the day with eye-opening cocktails, wine, coffee, and a spirited live gospel brunch performance from Cedric Sesley & Out For Sous.

For more information, please visit <http://www.musiccityfoodandwinefestival.com> or follow us on Twitter (twitter.com/musiccityfw) and Facebook ([Facebook.com/musiccityfw](https://facebook.com/musiccityfw)) #MCFW.

About Music City Food + Wine Festival:

Music City Food + Wine Festival is produced by founding partners Vector Management, GRAMMY-award winning artists Kings of Leon, world-renowned chef Jonathan Waxman and Austin-based C3 Presents — producer of Lollapalooza in Chicago's Grant Park, and Austin City Limits Music Festival in Austin's Zilker Park.

About FOOD & WINE:

FOOD & WINE is the ultimate authority on the best of what's new in food, drink, travel, design and entertaining. FOOD & WINE has an extensive social media following on Facebook, Twitter, Instagram, Pinterest, Tumblr and Snapchat. FOOD & WINE includes a monthly magazine in print and digital; a website, foodandwine.com; a books division; plus newsletters, clubs, events, dinnerware and cookware. FOOD & WINE is a registered trademark of TI Inc. Affluent Media Group, a subsidiary of Meredith Corporation.