

Contact: Julie Ann Kodmur, 707/963-9632, [corking@julieannkodmur.com](mailto:corking@julieannkodmur.com), [www.zinfandel.org](http://www.zinfandel.org), [www.zinworld.org](http://www.zinworld.org)

Skype interviews with Chef Beverly Gannon:

<http://zinfandel.org/default.asp?cid=1&n1=2&n2=555>

Photos of Chef Gannon: <http://zinfandel.org/default.asp?cid=1&n1=2&n2=464>

More about Chef Gannon, including recipes for her signature Lamb Cannelloni, Grilled Pork Tenderloin, Chocolate Macadamia Nut Pie: <http://zinfandel.org/default.asp?cid=1&n1=2&n2=455>

More about Ms. Gannon: [bevgannonrestaurants.com](http://bevgannonrestaurants.com).

at Twitter: <http://twitter.com/ZinfandelOrg>

on Facebook: [Facebook/ZAP-Zinfandel](https://www.facebook.com/ZAP-Zinfandel)

## ZAP CELEBRATES 19<sup>TH</sup> ANNUAL ZAP FESTIVAL 2010 *Zin in Paradise* features celebrity chef Beverly Gannon

Rough & Ready CA, January 2010----The 19th Annual Zinfandel Advocates & Producers Grand Tasting welcomed almost 8,000 people at Ft. Mason in San Francisco on January 30. Attendees were ushered into the tasting in bright sunshine by an 'island' band and the décor inside the two pavilions included 10' tall metallic palm trees and wandering grass-skirted personalities. Over 2,000 lbs. of different cheeses and 8,000 small baguettes were enjoyed along with wines from 211 Zinfandel wineries, making this the largest all-Zinfandel event in the world. More than 300 volunteers pitched in to keep everything humming smoothly. The 20th Annual Zinfandel Advocates & Producers Festival will take place January 27-29, 2011 in San Francisco.

The 19th Annual ZAP Festival included three other events and this year headlined Chef Beverly Gannon, one of the founders of 'HAWAII regional cuisine' and the proprietor of Maui's world famous Hali`imaile General Store; she developed the "HAWAII regional cuisine" menu for Dinner With The Winemakers on January 29 and prepared several dishes for Good Eats & Zinfandel Pairing on January 28. She circulated through the events during the Festival meeting fans and signing copies of her newest cookbook, *Home Style Meals at The Hali`imaile General Store*. Why link up with Chef Gannon? "With Chef Gannon, we had a partner who helped us express our theme of *Zin In Paradise* through her long-standing regional cuisine expertise," explains Rebecca Robinson, ZAP's Executive Director. "Chef Gannon's food is an exciting complement to the range of Zinfandels our members make and her enthusiasm made the collaboration an exciting and memorable effort," Robinson adds.

One of the unusual elements of the three-day Festival is the opportunity to taste The Heritage Vineyard Zinfandel, made from ZAP's Heritage Vineyard, a collection of old-vine Zinfandel clones. This year the 2008 vintage was showcased, made by Tom Mackey of St. Francis Vineyards & Winery. The wine is available to purchase only during the annual Festival: for more information, contact 530/274-4900.

Over \$100,000 was raised at four different auctions going on throughout the Festival events. "Thanks to all the successful bidders during the live and silent

auctions, we can continue with our support for the Heritage Vineyard with UC Davis and with ZAP's other Heritage Projects like scholarships for culinary students at San Francisco City College to further their wine education," Duane Dappen added; Dappen is the President of ZAP Board of Directors and the proprietor/winemaker at D-Cubed Cellars. The top lots at the live auction were a 27-liter bottle containing a unique Zinfandel blend assembled by Ridge, Rosenbloom and Ravenswood; a getaway at Seghesio where Chef Gannon prepares a lavish dinner, co-hosted by Biale and Ridge and a Cakebread cooking class and luncheon.

Flights: A Showcase of Zinfandels, on January 29, was a seated tasting focusing on limited-production Zinfandels and discussing blending, among other topics. The winemakers conducting the tasting were Eric Baugher (Ridge Vineyards), Matt Cline (Three Wine Company), Jeff Cohn (JC Cellars), Steve Hall (Robert Biale Vineyards) and Morgan Peterson (Bedrock Wine Company).

Evening With the Winemakers on January 29 was a lively gala dinner at The InterContinental Mark Hopkins which featured a dinner designed and prepared by Chef Gannon as well as silent and live auctions. Chef Gannon's dinner menu consisted Asian Duck Tostada; Blackened Ahi With Sweet Thai Chili Sauce, Wasabi Micro Greens, Tobiko, Mashed Potato In Filo Cup; Smoked Salmon Pinwheels With Chipotle-Chili Fresh Fruit Salsa; Kalua Pork And Goat Cheese Won-Tons With Mango Chili Sauce; Terrine Of Foie Gras, BBQ Eel, Potato Pineapple Compote, Vanilla Syrup And Spicy Micro-Greens; Lamb Shank Cannelloni With A Poached Fig Demi-Glaze Double-Cut Lamb Chop, Lavender Honey Glazed Baby Carrots and Chocolate Macadamia Nut Tart. Participating wineries were Alderbrook Winery, Artein Wines, Cakebread Cellars, Charter Oak Winery, D-Cubed Cellars, Dogwood Cellars, Edmeades Winery, Four Vines Winery, JR Wines, Mazzocco Winery, Peachy Canyon Winery, Ravenswood, Ridge Vineyards, Robert Biale Vineyards, Rosenblum Cellars, Saddleback Cellars, St. Francis Winery, Starry Night Winery, Terra d'Oro-Trinchero Family Estates and Three Wine Company.

Wineries participating in the January 30 Tasting are listed here:  
[http://www.zinfandel.org/default.asp?n1=14&n2=474&member=.](http://www.zinfandel.org/default.asp?n1=14&n2=474&member=)

Good Eats & Zinfandel featured 50 wineries paired with 50 restaurants, having collaborated on ideal pairings of the specific Zinfandel and dish: the details are here: [http://www.zinfandel.org/default.asp?n1=14&n2=472&member=.](http://www.zinfandel.org/default.asp?n1=14&n2=472&member=) ) Chef Gannon prepared her Signature Crab Cannelloni with Saffron Cream Sauce and Joe's Favorite Meatloaf with Hawaiian Sweetbread Roll from the Hali'imaile General Store

ZAP wineries will be traveling in Colorado, California and Hawaii this spring, going to Denver (April 15), Costa Mesa (April 18 & 19) and Hawaii (May 21-24).

Visit [zinfandel.org](http://zinfandel.org), [zinworld.org](http://zinworld.org) to join in the enormous online world of Zinfandel lore and socializing or join that conversation at Twitter (<http://twitter.com/ZinfandelOrg>), Facebook ([Facebook/ZAP-Zinfandel](https://www.facebook.com/ZAP-Zinfandel)).

The Association of Zinfandel Advocates & Producers (ZAP) is a non-profit, educational 501(c)(3) organization. ZAP is dedicated to advancing public knowledge of and appreciation for American Zinfandel and its unique place in our culture and history. Winegrowers, winemakers and wine enthusiasts combine to form the membership. The common focus is the preservation and recognition of Zinfandel as America's heritage wine. ZAP's membership includes approximately 300 winery-members, 6,000 advocate-members and 50 associate members.

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