



The International Wine & Food Society
IWFS Americas Inc.
Presents

**NEW ORLEANS
GREAT WINE WEEKEND**

March 14-16, 2024
Windsor Court Hotel

ABOUT NEW ORLEANS:

Join IWFS Members from around the world
for an unforgettable three days in New Orleans.



Visiting New Orleans is an experience like no other. The city is known for its vibrant culture, rich history, and lively music scene. From the moment you step foot in the French Quarter, you are immersed in a world of jazz music, delicious cuisine, and stunning architecture. The city's unique blend of French, Spanish, and African influences is evident in its food, with dishes like gumbo, jambalaya, and beignets being must-tries.

Exploring the city's historic neighborhoods, such as the Garden District and Treme, allows you to appreciate the beautiful mansions and colorful shotgun houses. And of course, no visit to New Orleans is complete without experiencing the lively atmosphere of Bourbon Street, where you can enjoy live music, sip on a Hurricane cocktail, and dance the night away.

- **Taste fine wines from North & South America** — Learn how to pair wines with Cajun and Creole cuisine from Master Sommelier Larry O'Brien and world-renowned winemaker Randy Ullom. Stay at AAA Four Diamond Windsor Court Hotel.

LEARN ABOUT CAJUN & CREOLE CUISINE

A journey through Cajun and Creole cuisines can help us understand the similarities between the two as well as appreciate the differences.

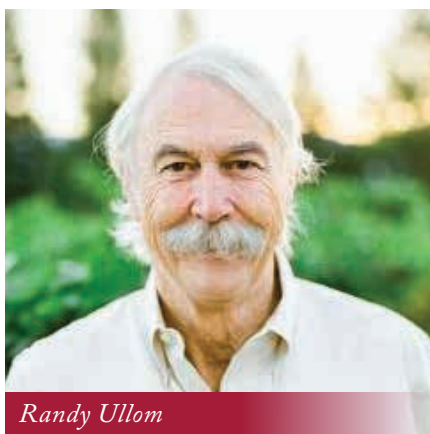


WINE EDUCATION

The Wines: South America and the United States are both renowned for their wine production, but they offer distinct flavors and characteristics. South American wines, particularly those from Argentina and Chile, are known for their bold and robust flavors. Malbec, Cabernet Sauvignon, and Chardonnay from Argentina and Carménère, Pinot Noir, and Chardonnay from Chile are popular choices, showcasing rich fruit flavors and smooth tannins.

On the other hand, American wines, especially those from California, are often characterized by their fruit forwardness and complexity. Varietals like Cabernet Sauvignon, Pinot Noir, and Chardonnay are widely produced, offering a range of styles from oaky to crisp to citrusy. Ultimately, both regions offer exceptional wines, and we will be exploring many 94-99 pt. wines that these two continents have to offer.

Enjoy an in-depth comparison of North American versus South American wines with dinner each evening.



Larry O'Brien — Master Sommelier (one of 273 professionals worldwide) and **Randy Ullom** — Head Winemaker for the entire Kendall-Jackson portfolio, will guide you through the clear differences between the wines and how to pair wines with Cajun and Creole dishes.

DAY 1

- **Check-in at the Windsor Court Hotel**
- **Meet & Greet Dinner at the Hotel** — Our Meet and Greet dinner will welcome you to New Orleans and the start of our festival with the flavors of a chef selected menu of Cajun dishes to be paired with the wines selected just for this evening.



We have negotiated an exceptional room rate at the AAA Four Diamond Windsor Court Hotel for suites at only \$409 per night (double occupancy).



Located in the heart of the legendary city of New Orleans, the Windsor Court Hotel is a haven for those who seek to experience luxury, revelry, comfort, and beauty in their own unique ways. From arrival to departure, your stay will have you smiling from the inside out. Oversized rooms & suites offer an escape from the hustle and bustle of the city. The rooftop pool and bar provide a refreshing oasis with stunning views.

DAY 2

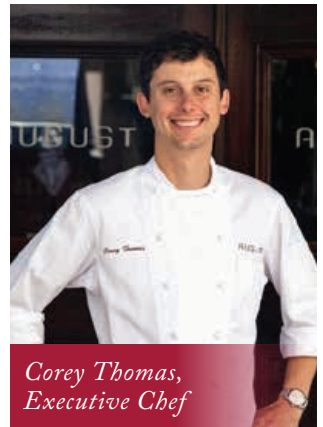


Riverboat City of New Orleans

- ▶ **Riverboat City of New Orleans — Sightseeing Jazz Cruise**
Experience a spirit of adventure aboard the newest vessel to the French Quarter riverfront, the Riverboat City of New Orleans, as she takes you on a journey down the mighty Mississippi. See captivating views of the French Quarter fade into the distance as the joyful tunes of traditional jazz carry you down the river. Stroll the multiple decks, explore the beautiful refinished interiors, and savor the leisurely two-hour cruise that will give you panoramic views of the Mississippi River and the many unique sites along the way, with live narration.
- ▶ **Afternoon to Explore the City**



Restaurant August



*Corey Thomas,
Executive Chef*

- ▶ **Dinner at Restaurant August —** A contemporary Creole restaurant creating unique dishes with a focus on Louisiana ingredients and inspired by classical training.

DAY 3

➤ **Day to Shop or Visit Some of the Suggested Local Attractions**

New Orleans is a city with a rich shopping scene that offers a diverse range of options for visitors and locals alike. Shop Luxury at Canal Place, visit Royal Street in the French Quarter or shop on Magazine Street.

➤ **Optional Activity**

New Orleans School of Cooking — A Hands-On Cooking Class

Cook and enjoy an authentic Louisiana three-course meal from start to finish with guidance from their chefs.

Members would need to sign up in advance. (cost \$150 per person)

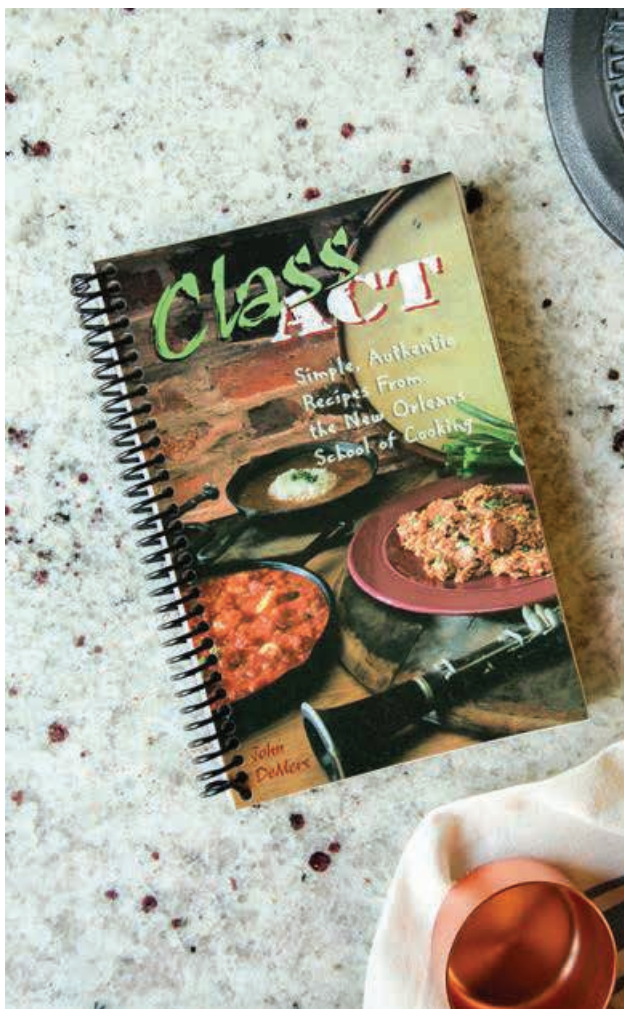
➤ **Grand Finale Dinner at the Hotel** — A creole dinner in New Orleans is a culinary experience like no other. The city's rich history and diverse cultural influences are reflected in its vibrant food scene, and creole cuisine is at the heart of it all. You will be enjoying beautiful oysters, shrimp, flavorful fish and meats with a combination of bold flavors, fresh ingredients, and a touch of spice that make a creole dinner in New Orleans an unforgettable experience. The dinner will be paired with an array of excellent wines to compliment the New Orleans cuisine.



Canal Place

IN YOUR WELCOME BAG, YOU WILL RECEIVE A COPY OF CLASS ACT

If cooking Cajun or Creole food was easy, everyone would do it. That's why we created The New Orleans School of Cooking Class Act Cookbook — to make it easier than ever to make favorite Southern dishes like gumbo, grits and grillades, red beans and rice, and more! With 90 easy-to-follow recipes, including appetizers, soups, brunch, seafood, poultry, side dishes, dessert and cocktail recipes created by our chefs and staff, you'll enjoy learning how to create an incredible variety of famous Louisiana meals. Treat your family and friends to the likes of shrimp remoulade, fried crawfish, assorted gumbos, turtle soup and muffalettas. They'll thank you for it.



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Thursday, March 14

Check-in at the Windsor Court Hotel

Meet & Greet Dinner at the Hotel

Friday, March 15

Riverboat City of New Orleans

Afternoon to Explore the City

Dinner at Restaurant August

Saturday, March 16

Day to Shop or Visit Some of the Suggested Local Attractions

Optional Activity

New Orleans School of Cooking —

A Hands-On Cooking Class

Grand Finale Dinner at the Hotel

The cost of this event is \$1,995 per person.

We expect this festival to sell out quickly.

A 50% deposit is due at registration, and the balance is due by February 1, 2024, to register for New Orleans Great Wine Weekend.

CLICK HERE to book your room at our special group rate.