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## Robert Mondavi Tour back at Arts, Beats & Eats

*SANDRA SILFVEN*

This weekend's Ford Arts, Beats & Eats festival not only pours on food and entertainment — but a large selection of Robert Mondavi wines.

For the second year in a row, the California winery's Robert Mondavi Discover Wine Tour will set up its tasting tables, displays, cooking demonstrations and new iPad station all in the OUR Credit Union parking lot, on Washington between Lincoln and Seventh, south of Jimmy's Restaurant, during the four-day festival, which runs Friday to Monday.

The unique "set," which duplicates a Napa Valley tasting room with a tasting bar, features the Robert Mondavi Private Selection and Robert Mondavi Winery portfolios.

"Last year, I was told it was one of the most popular events at Arts, Beats & Eats," says Scott Lindquist, the local marketing and sales representative of Constellation Wines, which owns Robert Mondavi. "People came back to do it a second day," said Lindquist, who put on last year's event and is in charge this week, too. And he's prepared for the crowds with more than 125 cases of wine.

Participants can taste an array of wines in two-ounce pours, including the new Brut from Woodbridge by Robert Mondavi.

The attractions include:

**The Robert Mondavi Wine and Cooking Stage:** Participate in a wine tasting and cooking demonstrations by chefs Christian Borden, 24grille, Westin Book Cadillac, Friday; Tim Cikra, Franklin Grill, Saturday; Jason Stoops, Five Restaurant at The Inn at St. Johns, Sunday; and Brian Henson, Big Rock Chophouse, Monday. You will be able to taste two dishes with two wines, a red and a white. Sally Champion from Robert Mondavi will narrate the tasting.

**Essence Station:** Hold small canisters to your nose filled with essences of aromas and flavors used to describe wine — things such as herbal nose, toasty oak and vanilla, Lindquist says.

**Interactive iPad Station:** Get access to recipes, wine pairings, photos and tasting notes to email to yourself.

**Wine tasting seminars:** Sally Champion will lead the discussions.

The tasting bar will feature ongoing videos including some with the late wine pioneer Robert Mondavi.

The Robert Mondavi Tour is open noon to 8 p.m. Friday, Saturday and Sunday; and noon to 7 p.m. Monday.

The 11-city Mondavi tour will wrap up the summer with stops in Chicago and Philadelphia next.

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## Additional Facts

### New from Mondavi

**Woodbridge by Robert Mondavi Nonvintage Sparkling Brut, \$10:** This tart-dry bubbly in very French-like packaging is delightful and surprising for the affordable price. It's a cocktail of bright citrus, pear and tangerine with a toasty finish. You could hand a glass to guests with confidence. It's made by the bulk, or Charmat, method. Find it at better-stocked supermarkets.

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*Big Rock Chophouse executive chef, Brian Henson, gives a cooking demonstration on the Mondavi stage during Arts, Beats and Eats.*