



**CHADDSFORD WINERY ANNOUNCES ONE-OF-A-KIND
SERIES OF LOCAL FOOD AND LOCAL WINE CLASSES
SPOTLIGHTING AREA PRODUCERS**

CHADDS FORD, PA – This October, on the first four Thursdays, local food and drink enthusiasts will flock to **Chaddsford Winery** (632 Baltimore Pike, 610-388-6221), Pennsylvania’s premier winery, for a very special series of weekly **“Lessons From a Locavore” Food and Wine Events**. Winery proprietors **Eric and Lee Miller** are delighted to share their acclaimed wines alongside extraordinary regional products for this four-part series that examines delicious locally grown and produced foods and wines.

“For more than thirty years, I have described myself as a locavore,” says Eric Miller, using the term widely accepted to describe passionate advocates of fresh, local food and drink. “These one-of-a-kind tastings will help introduce our guests to our fine wines alongside the other amazing products that are being crafted right here in our area.”

“Lessons from a Locavore” events will take place the first four **Thursdays in October**. The schedule includes: **Anthony Ianni**, whose family has grown mushrooms in Kennett Square for four generations, on **October 1**; **Glen Brendle**, of Green Meadow Farm, and his fresh produce, on **October 8**; **Sue Miller** of Birchrun Hill Farms cheeses, on **October 15**; and grass-fed beef from Buckrun Farms’ **Bill Elkins** on **October 15**. Each event will last from **7 p.m. until 9 p.m.**, including multiple small plates composed of the local food offerings prepared by **Pace One Restaurant & Country Inn**, wine pairings from Chaddsford Winery with each course, and lively question-and-answer sessions between guests and their hosts. Participation is limited to 36 people per event; reservations are required.

Winemaker Eric Miller will lead the discussion at each event, presiding over a question-and-answer session with a special guest host, also showcasing their own delicious

local products, each week. Each farmer will give details of how they grow their products from start to finish. Although only one guest host will be featured alongside Miller at each event, all four evenings will feature small plates from all four producers, to expose attendees to a range of excellent local products and their corresponding wine pairings.

Chaddsford Winery is Pennsylvania's premiere winery. In 2008, *Wine Enthusiast* named Chaddsford Winery one of "America's Top 25 Tasting Rooms"; to be considered for this honor, "wine quality was paramount," but "decor, staff savvy, amenities and more ephemeral characteristics, such as overall quirkiness or warmth" were considered as well. The 2005 Chaddsford Miller Estate Vineyard Chardonnay was featured in *Food & Wine* magazine (April 2008) as one of the "67 Best American Wines (\$15 and Under)."

Chaddsford wines are available directly from the winery in Chadds Ford, at Chaddsford's Bucks County Tasting Room in Peddler's Village, Lahaska, or the Chaddsford Wine Shop at the Ardmore Farmers Market at Suburban Square. Wines may also be ordered on-line at www.chaddsford.com; please visit their website or contact Chaddsford Winery at (610) 388-6221 for more information on wines, events, upcoming festivals and tastings.