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## FOR IMMEDIATE RELEASE

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### **31<sup>st</sup> Annual Santa Barbara Wine + Food Festival Brings Together the Best of Santa Barbara County on June 30**

**Santa Barbara, California (May 25, 2018)** — The Santa Barbara Museum of Natural History will host its 31<sup>st</sup> Annual Santa Barbara Wine + Food Festival on Saturday, June 30 from 2:00-5:00 PM. All net proceeds from the festival support the Museum’s nature and science education programs for all ages.



On the Museum’s 14-acre campus along the shaded banks of Mission Creek, guests can mingle with winemakers, bakers, and chefs while enjoying the best of Central Coast food and wines.

The scenic venue and good company make this the tasting event award-winning winemakers prefer. “This is one of the very best tastings that we attend throughout the year,” says Richard Sanford of Alma Rosa. Jim Clendenen of Au Bon Climat reports, “This is the most beautiful tasting, the most beautiful setting that I do anywhere in the country.”

The Festival features more than 50 premier Central Coast wineries, including:

- Alexander & Wayne
- Alma Rosa
- Andrew Murray Vineyards
- Area 5.1
- Arthur Earl Winery
- Au Bon Climat
- Babcock Winery
- Beckmen Vineyards
- Bedford Winery
- Blair Fox
- Brander Vineyard
- Brewer-Clifton
- Buttonwood
- Cambria
- Carr Vineyards and Winery
- Casa Dumetz
- Cebada
- Consilience
- CORE
- Cutler's Artisan
- D'Alfonso-Curran
- De Paola
- Domaine de la Cote
- Epiphany Cellars
- Feliz Noche
- Fess Parker Winery & Vineyard
- Fiddlehead Cellars
- Flying Goat Cellars
- Foxen
- Gainey Vineyards
- Grassini Family Vineyards
- Jaffurs Wine Cellars
- Jamie Slone
- Kalyra
- Kaena Wine
- Ken Brown Wines
- Kenneth Volk Vineyards
- Koehler Winery



- LaFond Winery
- Lerner Wines
- Longoria
- Lumen
- Mail Road Winery
- Margerum Wine Company
- Melville
- Mosby Winery & Vineyard
- Municipal Winemakers
- Notary Public
- Nielson
- Oreana
- Palmina
- Potek
- Qupé
- Rancho Sisquoc Winery
- Rideau
- Sagebrush Annie's
- Sandhi Wines
- Santa Barbara Winery
- Savoy Wines
- Silver Wines
- Storm Wines
- Sunstone Winery
- Tablas Creek
- Tatomer
- Tercero Wines
- Transcendence Wines
- Whitcraft Winery
- Zaca Mesa

Wine tastings are complemented with sweet and savory delectable delights from more than 40 of Santa Barbara County's finest eateries and caterers, including:

- Barbareño
- Benchmark
- Black Bow Sweets
- Blue Water Grill
- Bob's Well Bread
- Bottlest Bistro
- Brophy Bros.
- Ca' Dario
- Corazon Cocina
- Country Catering
- Deux Bakery
- Enterprise Fish Company
- Farmer Boy
- Finch and Fork Restaurant
- Gelson's Market - Santa Barbara
- Helena Avenue Bakery
- Hitching Post
- il Fustino
- Industrial Eats
- Jessica Foster Confections
- Les Marchands
- Loquita
- Michael's Catering
- Oat Bakery
- Outpost at Goodland
- Pacific Pickle Works
- Pico
- Renaud's Patisserie & Bistro
- Santa Barbara Popcorn Co.
- Savoy Cafe and Deli
- Scarlett Begonia
- Solvang Bakery
- The Bear and Star
- The Lark
- Tondi Gelato
- Via Maestra 42

Santa Barbara Wine + Food Festival tickets cost \$75 for Museum members and \$100 for non-members. VIP tickets, including access to the VIP Lounge, early entry at 1:00 PM, six exclusive tastings and food pairings with winemakers, chair massages, and more cost \$125 for Museum members and \$150 for non-members.

Designated drivers are free to enter as long as they accompany a paid guest. Designated drivers can sign up by emailing Sarah at [sclement@sbnature2.org](mailto:sclement@sbnature2.org) and giving the names of their passenger(s). For more information, please visit [www.sbnature.org/winefestival](http://www.sbnature.org/winefestival).



## **About the Santa Barbara Museum of Natural History**

*Powered by Science. Inspired by Nature.* Founded in 1916, the Santa Barbara Museum of Natural History inspires a thirst for discovery and a passion for the natural world. The Museum seeks to connect people to nature for the betterment of both, and prides itself on being *naturally different*. For more information, visit [www.sbnature.org](http://www.sbnature.org).

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