



ASPEN

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Event Wrap Up: The 11 Best Moments of the Food & Wine Classic in Aspen

Our favorite things from 2016

BY MEGAN BARBER

Anyone who's ever attended the FOOD & WINE Classic in Aspen knows that come Monday, festival goers are in need of some detox and a green smoothie. Between the parties, the charity events, the damn good food, and of course all the drinks, the Classic is one of our favorite weekends of the summer. We've rounded up the top highlights, from the best wine moments to the baller late-night shin-digs of 2016.

Best seminars:

1. Mark Oldman's Wines for IPO

Trillionaires: For the third year in a row, Mark Oldman impressed at the Classic with his latest seminar on rare and expensive wines. Dressed in a custom-made space suit and pulling out all the stops per usual, Oldman delivered on some of the most delicious wine we've ever tasted at a festival. This year's best "nugget" of wine knowledge: if you want to look like a restaurant badass, sniff your empty wine glass to check for smells of detergent. The only question we have is after wines for "trillionaires," what will Oldman do next year?

2. "America's Obsession with Food": The brand-new editor of Food & Wine, Nilou Motamed, moderated this panel discussion on how America turned into a nation of wine-drinking, flavor-addicted foodies. The iconic Jacques Pepin argued that people come together over food, while Chris Consentino showed the crowd the worn cookbooks that inspired his career. This was Classic highlight.

3. Laura Werlin's American Cheeses, East

vs. West: James-Beard award-winning author and icon of all things dairy related, Laura Werlin, hosted one of our favorite food seminars of the weekend. Werlin put four samples of cheese from each coast of the U.S. against each



Mark Oldman in space suit | All images courtesy of Nick Tininenko/ Getty Images for FOOD & WINE

a

other. Who came out on top? A Tarentaise Reserve from Springbrook Farm in Vermont. Werlin described this garlicky cow-milk cheese as "cheese crack." Yes, please.