FOR IMMEDIATE RELEASE

Santa Barbara Wine + Food Festival™ Attracts Santa Barbara County’s Finest on June 29

Santa Barbara, California (February 13, 2019) — The Santa Barbara Museum of Natural History will again host the region’s premier wine and food event on Saturday, June 29 from 2:00-5:00 PM. Boasting unparalleled quality and ambiance, the acclaimed Santa Barbara Wine + Food Festival™ sells out earlier and earlier every year. 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 will mingle with award winning winemakers and chefs while enjoying the best of Central Coast food and wines. New this year, the festival will expand to the recently renovated Museum Backyard and Butterfly Pavilion. The VIP Lounge across the creek will be double the size, and all guests will have more room to roam while sampling exquisite wine and food pairings.

Unlike other wine festivals that can be crowded or overrun, the Santa Barbara Wine + Food Festival offers a serene experience where an appreciation for the best is shared by everyone—from the wineries and the food purveyors to the guests themselves. “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 2019 festival features more than 60 premier Central Coast wineries, including:

- Alexander & Wayne Winery
- Alma Rosa Vineyard and Winery
- Andrew Murray Vineyards
- Area 5.1
- Arthur Earl
- Au Bon Climat
- Babcock Winery and Vineyards
- Barden
- Beckmen Vineyards
- Bedford Winery and Vineyards
- Brander
- Brewer-Clifton
- Buttonwood Farm Winery & Vineyard
- Cambria Estate Wines
- Carr Vineyard & Winery
- Casa Dumetz

- Cebada
- Consilience Wines
- CORE Wine Company
- Cutler's Artisan Spirits
- D'Alfonso ~ Curran
- De Paola Vineyard
- Domaine de la Côte
- DV 8
- Epiphany Cellars
- Feliz Noche Cellars
- Fess Parker Winery & Vineyard
- Fiddlehead Cellars
- Flying Goat
- Folded Hills Winery
- Foxen Vineyard
- Gainey Vineyard
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 Hotel
- Pacific Pickle Works
- Pico
- Renaud's Patisserie & Bistro
- Santa Barbara Popcorn Co.
- Savoy Cafe and Deli
- Scarlett Begonia
- Solvang Bakery
- S.Y. Kitchen
- The Bear and Star
- The Lark
- Tondi Gelato
- Via Maestra 42

Santa Barbara Wine + Food Festival tickets cost $80 for Museum members and $105 for non-members. VIP tickets, including access to the VIP Lounge, early entry at 1:00 PM, eight exclusive tastings and food pairings with winemakers, and more, cost $130 for Museum members and $155 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 and giving the names of their passenger(s).

The event is made possible through the generous support of the following sponsors: The Berry Man, Town and Country Event Rentals, Frank Schipper Construction Company, HUB International, Inside Wine Santa Barbara, Sunrun, KOPU Sparking Water, Beacon Coffee, and Boxed Water is Better.

For more information and to purchase tickets, visit 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 sbnature.org.

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Kim and Andrew Busch, Owners of Folded Hills Winery

The Lark Restaurant
Guests enjoying wine tasting at 2018 festival

VIP Lounge in Wooded Area across Mission Creek