

## **PRESS RELEASE**

April 8, 2026

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## **Santa Barbara Wine Festival® Returns, Celebrating the Region's Remarkable Bounty**

- A celebration of Santa Barbara County's wine and food scene set on the Museum's iconic oak woodland campus, June 27
- Tastings from dozens of renowned wineries, alongside local chefs, bakeries, and specialty food producers
- Beer, coffee, and non-alcoholic beverage offerings round out a full sensory experience
- All net proceeds support the Santa Barbara Museum of Natural History's year-long education programs

**SANTA BARBARA, CA**— The Santa Barbara Museum of Natural History invites the community to raise a glass to the flavors, landscapes, and people that make the region extraordinary at the 38<sup>th</sup> annual Santa Barbara Wine Festival®. Set against the Museum's iconic oak woodland campus, the festival brings together many of the region's most celebrated wineries, restaurants, and culinary artisans for an afternoon of tasting, discovery, and connection on June 27, from 2-5pm. While many more winemakers and chefs are yet to be added, we are delighted to announce the first phase of showcased vendors with over 75 vendors already confirmed. By the time the festival comes around, this number will be closer to 90.

Guests will enjoy wines from across Santa Barbara County, including the Sta. Rita Hills and beyond, poured by an exceptional lineup of producers such as Au Bon Climat, Foxen Vineyard and Winery, Fess Parker Winery and Vineyard, Tablas Creek, Zaca Mesa Winery, Lyons Vineyards, Presqu'île Winery, Beckman Vineyards, Hitching Post II Restaurant and Winery, Brander Vineyard, Melville Winery, Whitcraft Winery, Longoria Wines, Margerum Wine Company x Barden, Grassini Family Vineyards, Rideau, Peake Ranch Winery, Lumen

Wines, and Riverbend Vineyard and Winery. The full list of confirmed wine makers can be found below.

Complementing the wines is a vibrant culinary program that reflects Santa Barbara's farm focused, seasonal ethos. Guests can sample bites from beloved local restaurants and producers including The Lark, Loquita, Ospi, Convivo Restaurant, Finch and Fork, Costa Restaurant, Paloma, Blackbird, Empty Bowl Gourmet Noodle Bar, Secret Bao, Lucky Penny, Il Fustino, Helena Avenue Bakery, Bob's Well Bread Bakery, Cuso's Creamery, Jessica Foster Confections, Pacific Pickle Works, Solera & Co., Rondeno Culinary Designs, and Figure Ate Foods in partnership with White Buffalo Land Trust. Thoughtfully crafted offerings from Solera & Co., Events by Rincon, and Mendocino Farms will round out the experience.

Alternative beverages will be available for non-wine drinkers. Beer, coffee, and non-alcoholic options round out the tasting experience, with participation from Draughtsman Ale Works, Ysidro, and Beacon Coffee.

Community partners like Farmers & Merchants Bank help make the event possible, reinforcing the collaborative spirit that defines the festival. Additional sponsors include Frank Schipper Construction Company, Town and Country Event Rentals, Santa Ynez Band of Chumash Indians, Knight Real Estate Group, HUB International, and many others. To learn more about partnership opportunities, prospective partners can contact Philanthropy Officer Becca Summers at [bsummers@sbnature2.org](mailto:bsummers@sbnature2.org).

More than a tasting event, the Santa Barbara Wine Festival supports the Santa Barbara Museum of Natural History and its mission to inspire a thirst for discovery and a passion for the natural world. One hundred percent of the net proceeds benefit the Museum's education programs, transforming community enjoyment into meaningful educational impact.

With gentle live music, relaxed outdoor settings, and opportunities to meet winemakers, chefs, and artisans face to face, the Santa Barbara Wine Festival offers an experience that is both celebratory and deeply rooted in place. It is a chance to savor the bounty of Santa Barbara County while supporting an institution that has served the community for generations.

For tickets and event details, visit [sbnature.org/winefestival](https://sbnature.org/winefestival)

**Confirmed Early Line Up:**

**Wine:**

Sta. Rita Hills Wine Alliance

Allan Hancock College of Viticulture and Enology

Andrew Murray Vineyards

Au Bon Climat

Carr Winery

CrossHatch Winery

Cutruzzola Vineyards

Donnachadh Family Wines

Dusty Nabor Wine

Fess Parker Winery & Vineyard

Fiddlehead Cellars Folded Hills - Winery Ranch Farmstead

Foxen Vineyard & Winery

Grassini Family Vineyards

Kaena Wine Company

Lavender Oak Winer

Longoria Wines

Loudbud Wines

Lucas & Lewellen Vineyards

Lumen Wines

Margerum Wine Company x Barden

Melville Winery

Peake Ranch Winery

Rideau

Riverbench Vineyard & Winery

SAMsARA Wine Co

Sandhi Wines

Santa Barbara Winery

Silver Wines LLC

Tablas Creek

Toussaint Cellars

Trippers and Askers

Ultima Tulie

Zaca Mesa Winery  
Hitching Post II Restaurant & Winery  
Caella Wines  
Renegade Wines  
Tatomer Wines  
Flying Goat Cellars  
Temperance Cellars  
Liquid Farm  
Brander Vineyard  
Fennell Family Wine Company  
Presqu'ile Winery  
Beckman Vineyards  
Mizel Estate  
Whitcraft Winery  
Lieu Dit Winery  
Sapien Wines  
Miller Family Wines (Bien Nacido & J. Wilkes)  
The Berry Man

**Food :**

Blackbird  
Bob's Well Bread Bakery  
Convivo Restaurant  
Cuso's Creamery  
Empty Bowl Gourmet Noodle Bar  
Events by Rincon  
Helena Avenue Bakery  
Il Fustino  
Jessica Foster Confections  
Loquita  
Ospi  
Pacific Pickle Works  
Paloma  
The Lark  
Finch and Fork  
Secret Bao  
Solera & Co.  
Figure Ate Foods (White Buffalo Land Trust)

Costa Restaurant  
Rondeno Culinary Designs  
Lucky Penny

**Other Beverage:**

Draughtsman Ale Works  
Ysidro  
Beacon Coffee  
Ready Refresh

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

*Powered by Science. Inspired by Nature.* The Santa Barbara Museum of Natural History connects people to nature for the betterment of both, drawing on collections that preserve the natural and cultural heritage of the Central Coast and beyond. Founded in 1916, the Museum is a private nonprofit supported in part by philanthropy, membership, and visitors. Members visit free. For more information, visit [sbnature.org](http://sbnature.org).



*CrossHatch Winery offering a refreshing rose to help participants beat the heat*



*Lumen Wines pouring their best with a smile*



*Festival participants enjoying the delightful June weather and wines*



*Beyond wines, the festival features a delicious lineup of chefs and restaurants. Here Costa Restaurant offers chilled cucumber & mint masala soup.*

*Photos by Baron Spafford*