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#### **WINE, DINE + MORE AT THE LITTLE NELL DURING THE FOOD & WINE CLASSIC IN ASPEN**

**Aspen, Colo. (June 5, 2018)** – As the confluence of culinary and wine experiences in Aspen, The Little Nell is the epicenter for wining, dining and special events during the [FOOD & WINE Classic](#) in June. Choose from three premium wine and culinary experiences at element 47, presented in tandem with esteemed wineries and hospitality partners including Blackberry Farm, Château Palmer and Harlan Estate. Burn the midnight oil at our two late night Champagne Parties at Chair 9 presented in partnership with Dom Pérignon and Veuve Clicquot. Visit our culinary team at the official events at Wagner Park and venues around town. Enter a sweepstakes with @thefeedfeed for a deluxe trip to Aspen and The Little Nell. Learn more about these experiences and more below or by visiting the [events page on our website](#) and join us for Aspen's decadent kick-off to summer.

#### **Wine + Dine**

**[Friends and Fellows Ride and Lunch](#): On Thursday, June 14**, Relais & Châteaux resorts The Little Nell and Blackberry Farm have partnered to present a road bike ride and an al fresco lunch to raise awareness for the Sam Beall Fellows Program. Late Blackberry Farm proprietor Sam Beall was a passionate champion of the culinary arts. In honor of Sam's legacy, this scholarship fund sponsors young professionals in pursuit of stages in world-renowned restaurants. Departing at 9 a.m., the 32-mile roundtrip ride is a scenic route from the hotel through the Ashcroft Valley with bikes provided by Allied Cycle Works, ambassadors including former pro cyclists Robbie Ventura and Craig Lewis, and mechanical and SAG wagon support from The Little Nell. At 12:30 p.m., lunch takes place on the patio at element 47 prepared by executive chefs Matthew Zubrod from The Little Nell and Cassidee Dabney from The Barn at Blackberry Farm. The multi-course menu, complete with wine pairings from Wine Director Carlton McCoy, M.S., will bring a taste of Blackberry Farm's renowned Foothills Cuisine to the Rockies. Reservations are currently available online at [RESY.com](https://www.resy.com) or via the RESY app.

**Château Palmer Wine Dinner:** On Friday, June 15, enjoy a five-course meal prepared by Executive Sous-Chef Keith Theodore, paired with rare vintages representing five decades of Château Palmer. Jean-Louis Carbonnier, Director of the Americas for Château Palmer, will speak throughout the evening. In the Margaux appellation, only one wine, Château Palmer, has ever challenged the preeminence of Château Margaux. Although ranked as a third growth, Château Palmer has in some vintages surpassed Château Margaux and, in every vintage, provided a fascinating comparison with its eminent rival. Reservations are currently available online at [RESY.com](https://www.resy.com) or via the RESY app.

**Harlan Estate Wine Dinner:** On Saturday, June 16, indulge in a five-course dinner prepared by Executive Chef Matthew Zubrod, paired with one of the greatest wines in the world. Don Weaver, Director of the Harlan Estate, will host the evening, sharing insights and stories about the famed estate. Harlan has consistently been one of the most highly-rated wines ever to be produced in the U.S. Bill Harlan produced his first vintage from this 40-acre Oakville vineyard in 1990. At this special dinner, we will feature vintages from 1991 to the current releases, offering once-in-a-lifetime opportunities to experience the progression of one of the great wines of the world. Reservations are currently available online at [RESY.com](https://www.resy.com) or via the RESY app.

### **Late Night Parties**

**Champagne Parties:** On Thursday, June 14, and Friday, June 15, join us at Chair 9 for the hottest late night parties of the weekend. Presented by Dom Pérignon and Veuve Clicquot with DJs nightly, you're invited to mingle with culinary greats, wine industry notables, and Aspen's jet set. No cover, no list, no reason not to stay up late with The Little Nell. Cash bar with drink specials and bar menu available. Private booths are available with a \$2,000 minimum spend. To reserve a private booth, please email Wine Director Carlton McCoy at [cmccoy@thelittlenell.com](mailto:cmccoy@thelittlenell.com). \*Please note: Thursday's party is from 10:30 p.m. to 1:30 am. Due to a private event prior, Friday's night party will begin at 11 p.m.

### **Seminars + Grand Tastings**

**Bring on the Bubbles Seminars:** On Friday afternoon, June 15, and Sunday morning, June 17, Little Nell Wine Director Carlton McCoy, M.S., will serve six sparkling wines as part of FOOD & WINE's seminar series. Jay Fletcher, M.S. will join him both days while sommeliers Carlin Karr of Frasca Food & Wine and Erik Elliott of The Little Nell will each support him Friday and Sunday, respectively. Open to FOOD & WINE Classic pass holders, based on availability.

**The Little Nell Booth at Grand Tasting 5:** On Sunday afternoon, June 17, at Wagner Park, visit The Little Nell's booth for a grand finale to the weekend. Executive Chef Matthew Zubrod and his team will serve element 47's popular beet barley burgers with turmeric corn aioli, a savory vegetarian dish. Open to FOOD & WINE Classic pass holders.

### **Private Events**

**The Little Nell's wine cellar, a.k.a. The Red Light Lounge,** remains one of Aspen's most legendary speakeasies. This subterranean setting has been reserved by Pernod Ricard for pop-up events over the weekend, requiring an invitation from the premium spirits and wine company. Diplomático Rum is also presenting private pop-up events at The Nell, with access to the Diplomático Lounge by invitation only.

## Sweepstakes with @thefeedfeed

[The Little Nell has partnered with the Feedfeed for a sweepstakes](#) that runs through June 13, and social media spotlight during the FOOD & WINE Classic. As the world's largest curated crowd sourced publication, the Feedfeed is filled with recipes, videos, articles and roundups, connecting people that love to cook whether as a professional chef, home cook, farmer, blogger, food stylist or otherwise. Join the Feedfeed community by [entering for a chance to win](#) a food and wine-focused trip to Aspen and The Little Nell and follow along on social media throughout the Classic.

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**Images of The Little Nell:** <https://aspensnowmass.imagerelay.com/sb/9b90a64f-690c-46db-8d1a-d7814af42faa/food-wine-classic-in-aspen>

### **Instructions for Image Relay:**

*When you click on Download and agree to the terms, you'll see the sizes available to download – from full res to web res. For images, when you click on Photo Details, you'll see the photographer's name. If no photographer listed, please credit The Little Nell.*

### **About The Little Nell**

*Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort. For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit [www.thelittlenell.com](http://www.thelittlenell.com).*

### **Awards, Accolades and Talent**

*The Little Nell's culinary team is led by Executive Chef Matt Zubrod, Executive Sous-Chef Keith Theodore, Lucas Rocca as Chef de Cuisine of element 47, Oscar Carrasco as Chef de Cuisine at Ajax Tavern and Amy Andrews as Pastry Chef. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1995, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast, nominated for its Outstanding Wine Program by the James Beard Foundation and the recipient of a Forbes Five-Star rating since 2015.*

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