

HOW TO PICK RIPE PRODUCE AT YOUR LOCAL FARMER'S MARKET. PG. 21

denver life

Colorado's leading lifestyle magazine

FROM PRAIRIE TO YOUR PLATE

We delve into the wonderful world of farm-to-table and uncover how your meal goes from ranch to kitchen to menu.

INSIDE:
STEAMBOAT SPRINGS
FOOD & WINE
FESTIVAL
SPECIAL SECTION



Urban Farmer's Chef Ryan Rau prepares a mouthwatering charcuterie board for guests. Full profile inside. Pg. 48

AUGUST 2021

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THE STEAMBOAT FOOD & WINE FESTIVAL BRINGS NATIONAL AND REGIONAL ATTENTION TO A WIDE RANGE OF SPIRITS AND CULINARY OFFERINGS. WE DIVULGE EVERYTHING THIS HIGHLY ANTICIPATED EVENT WILL OFFER VISITORS THIS FALL—FROM THE ITINERARY TO THE ACTIVITIES TO THE TALENT.

By Kerrie Lee Brown

What to Expect

THE STEAMBOAT FOOD & WINE FESTIVAL TAKES PLACE ON SEPTEMBER 23-26 AND IS ONE OF COLORADO'S MOST DESIRED EVENTS. HIGHLIGHTS INCLUDE COLLABORATIONS BETWEEN LOCAL AND VISITING CHEFS PAIRED WITH SAVORY WINES TO PLEASE THE PALATE.



GUESTS CAN ALSO ATTEND WINE TASTINGS, BECOME EDUCATED ABOUT AND EXPERIMENT WITH DELICIOUS GOURMET FOODS, AS WELL AS EXPLORE THE QUAIN TOWN OF STEAMBOAT SPRINGS IN THE MOST LAVISH WAY IMAGINABLE.



Over The Top

THIS ANNUAL EVENT is the place to be seen, schmooze with other like-minded foodies and wine connoisseurs, and indulge in the finer things. It's a once-in-a-lifetime opportunity to meet and learn from globally recognized wine and culinary experts, take home new findings about boutique wines and great food, and enjoy the autumn

splendor of mountain living away from the hustle and bustle of the city. This is where you can take in the majestic views and escape into the magical world of relaxed elegance.

The festival is a multi-day culinary experience featuring celebrated chefs, wine experts, and other gastronomic specialists from across the country. Curated dinners, wine and spirit tastings, seminars, and demos are sure to enchant the mind and palate alike. "Our mission is to be immersed in the evolving space of food and wine by engaging curiosity and by going above and beyond to support food sustainability and our chefs," says founder Nicole Jarman. "We host an inspiring experience that creates thoughtful conversations and connections not just during our event, but throughout the year."





Why It's Unique

BESIDES THE ADDITIONAL ACTIVITIES that you can book, such as fly fishing with an expert guide, master caviar class, and exclusive chefs' dinners, the festival is known for introducing new chefs to foodies, and foodies to topics that impact the culinary world today. These topics include: sustainability; sourcing of ingredients that are good for the soul, body, and planet; new techniques; new dishes; and unique flavors.

"We provide compensation, food costs, accommodations, and travel expenses for our chefs and other talent, as we are indebted to our visiting talent for their time, expertise, and passion," adds Jarman. "Chefs and wine experts are the stars of the show—and their talents are showcased with care and respect for their craft."

Perhaps you'll find a new favorite wine to pair with an eclectic variety of fresh gourmet appetizers like artisan breads, cheeses, olive oils—or learn about what's new in the food and wine world from some of the most revered chefs and sommeliers in the area.



Enhance Your Festival Experience

THE EXCITEMENT IS ALSO in the one-of-a-kind experiences. While you're there, book an exclusive activity or two with your friends—or get a private guided tour and immerse yourself in Steamboat's breathtaking scenery. From exclusive wine and culinary seminars to chef dinners, cocktail making classes, and individual event tickets, you can experience it all. Turn the page for a selection of sought-after excursions that will take your festival experience to the next level.

*Pricing based per individual. Events are booking fast so make sure to check ticket availability as soon as possible by visiting: steamboatfoodandwine.com/tickets



Calendar of Events

HERE'S A SELECTION OF EVENTS THAT YOU CAN BUY TICKETS TO ATTEND—EVERYTHING FROM MAKING GREAT-LOOKING COCKTAILS TO LEARNING HOW TO BUTCHER A PIG TO TASTING WINE LIKE A PRO. TO VIEW THE FULL LIST, VISIT STEAMBOATFOODANDWINE.COM*



JACE ROMICK GALLERY

Thursday, September 23

12:30 PM – 5:00 PM: Fly Fishing at Marabou Ranch

Enjoy an afternoon fishing on the private waters of Marabou Ranch with a professional guide. The experience begins with a wine tasting of Italian White wines and limited release selections from the Beam Suntory portfolio at the Marabou Lodge. Participants will be outfitted by Marabou's experienced staff and enjoy two-three hours fishing on private stretches of the famous Elk River. Marabou holds a naturally diverse fishery that caters to all levels. After fishing, participants will enjoy a Barolo tasting with Jon Schlegel of Attimo Wine Group and a charcuterie spread from Laura the Butcher of MEATBAR. The Package includes a Coravin Pivot and two bottles of wine. They say a day spent on the Elk River is not just a day of fishing, it's a day of catching.

7:00 PM: Primrose Chef Dinner

Join Local Chef Collin Kelly at his new restaurant Primrose for a whole animal dinner. Chef Collin will purchase a locally raised steer at the Route County 4H auction and each chef will prepare a cut of the animal to utilize for the dinner. Chef Kelly will be joined by Tristen Epps Chef De Cuisine at Red Rooster Over-town in Miami. SFWF dear friends Daniel and Pipa Orrison will be pairing wines from their collection at Orison for the dinner.

Friday, September 24

6:00 PM: Jace Romick Gallery Chef Dinner

Join James Beard nominated Chef Jeff Osaka of Osaka Ramen and Paul Reilly of Beast and Bottle for dinner in Steamboat native Jace Romick's Gallery. The evening will start with cocktails from Steamboat Whiskey and hors d'oeuvres in the gallery before moving upstairs for this incredible collaboration dinner.

7:00 PM: Truffle Pig Chef Dinner

Celebrity Chef Hosea Rosenberg, *Top Chef* winner of Boulder's BlackBelly, along with Head Butcher Kelly Kawachi and Truffle Pig's own Chef Chris will feature Colorado lamb generously supplied by the American Lamb Board featuring wines from Maison Domaine and cocktails featuring Roku Gin by our very own Mark Stanford.

Saturday, September 25

11:00 AM – 2:00 PM: Morning Grand Tasting Session

Signature event: Enjoy more than 60 wines, spirit experiences, beers, and bites.

11:00 AM: Pizza & Fernet Lunch Experience

The Italians have made an art of slowing down and enjoying a long, mid-day meal. Participants will learn the joy of a leisurely Italian style lunch, starting with a spritz or two, followed by wine and a multi course lunch ending with espressos and fernet. Lunch will end just in time for you to take a riposo (nap) before heading to the afternoon grand tasting.

4:00 PM – 7:00 PM: Afternoon Grand Tasting Session

Signature event: Enjoy more than 60 wines, spirit experiences, beers, and bites.

Sunday, September 26



11:00 AM: BBQ, Bluegrass, Bubbles & Bloody's Brunch

Join your friends for a brunch that includes Haku Vodka Bloody Mary's, Kilbeggan Whiskey Irish Coffees, Basil Hayden Hot Toddy's, Angry Orchard Mimosas, and seasonal beers from Sam Adams and Dog Fish. New this year: Truffle Pig's Mark Stanford will be onsite demonstrating how to make boozy-morning beverages. Enjoy barbecued and smoked meats and groove to live bluegrass music as you wind up your weekend in true Steamboat "Sunday-Funday" style.

Who Will Be There

Meet the following chefs, culinary experts, wine makers, and many others at the event. You won't want to miss out on this unique opportunity. For the full list of talent who will be there, visit steamboatfoodandwine.com*



Alex Seidel: Chef/Owner of Mercantile Dining & Provisions and Fruition Restaurant in Denver.



Hosea Rosenberg: Executive Chef and Owner of Blackbelly and Santo restaurants. Winner of Bravo's *Top Chef* in 2009



Caroline Glover: Founder of Annette restaurant.



Jennifer Jasinski: Owner of The Crafted Concepts restaurants: Rioja, Bistro Vendôme, Stoic & Genuine, and Ultra.



Jon Schlegel: Co-Founder Snooze A.M. Eatery and Founder of Attimo Wines in Denver.

*Subject to change

The Visionary

FROM HELPING GROW MARKETS AND MUSIC FESTIVALS TO SPREADING THE WORD ABOUT CULINARY EXPERTS—WHATEVER NICOLE JARMAN TOUCHES, SHE MAKES A LONG-STANDING IMPRESSION.



Nicole Jarman has produced over 1,200 events throughout Colorado, raising close to \$5 million for nonprofit organizations. Her professional experience ranges from the symphony to healthcare consulting to the corporate world. When she moved to Denver, she acquired a local attractions television channel and it was through this venture that she was introduced to South Pearl Street.

Jarman ended up running her first event, the South Pearl Street Music Festivals, for ten years. Impressively, she also built the farmer's market from the ground up—going from 20 vendors and half a street to 140 vendors and two blocks. “I

learned a lot about the importance of agriculture, food, and promoting local businesses. I knew how to ask the right questions, get answers, and make things happen to grow awareness for those who needed it most.”

EVENTS MASTER

Jarman's professional relationship with Steamboat began during her five-year-run of the USA Pro Challenge, the seven-day, professional, stage racing cycling event that encompassed Colorado. In 2014, she collaborated on a new venture starting MOTIV, a company that brought endurance events together under one umbrella. As Executive Vice President of MOTIV, Jarman helped to acquire 25 races in three countries with the concept of

strength in collaboration and shared resources, a vision she truly believed in.

When she left MOTIV at the end of 2018, plans for Steamboat Food & Wine were already starting to unfold and following a call to the contacts from the USA Pro Challenge that originated six years earlier, the Festival was born. “One of the highlights of this event is that it's very experiential. We set it up that way so that people remember the experience they uncovered and want to come back each year.”

She's also proud of the fact that they compensate their chefs, where a lot of food festivals don't. “We're constantly asking ourselves, how can we support the industry better? From chefs to wine makers to the local businesses, I want to

make sure we are challenging ourselves by growing awareness about what we do, but also about how we respect and appreciate all of our partners.”

WORK-LIFE BALANCE

Jarman does everything in her power to support the wine and food industry—and with her consultative approach to business, she knows how to get pertinent messages into the community. But on the home front, her priority is being mom to her five-year-old son Henry.

“At the height of my career, I was on site 165 days a year, five events a week during the summer. I look back now and know that it was all worth it to get where I am today but also realize keeping that pace and being a mom would be incredibly difficult.”

The Charitable Partner

BESIDES ATTRACTING VISITORS NEAR AND FAR, THE STEAMBOAT FOOD & WINE FESTIVAL PLAYS AN IMPORTANT ROLE IN HELPING THE PEOPLE IT BRINGS TOGETHER.

After their daughter Sophie was diagnosed with Multi-centric Carpotarsal Osteolysis, Lauren and Hosea Rosenberg started a nonprofit called Sophie's Neighborhood to fund life-saving research. While their ultimate goal is to help Sophie and others living with this extremely rare disorder, they also hope the research becomes an integral part in helping people with similar disorders.

"Sophie was meeting all of her baby milestones but she didn't want to be on her feet," Lauren explains. "We did genetic testing that came back with nothing. We looked at her hips, her ears, and even went to an orthopedic specialist to have x-rays done underneath her ankles to rule out inflammation. At first, we thought she might have arthritis, but it wasn't. Eventually Sophie won't be able to use her hands or feet, and her kidneys will start to deteriorate."

STRENGTH IN NUMBERS
Thankfully the food and restaurant community has



come together. The couple met Nicole Jarman a few years ago and say they are eternally grateful for her support. Not only does she help share their organization's mission, but she also brings awareness to a like-minded community. "We love the fact that Nicole is just as interested in food and wine and the chefs as we are," says Chef Hosea, a recognized personality from *Top Chef* and the owner of Blackbelly and Santo in Boulder. "She makes every effort to incorporate products from local farms without the pretention of other festivals."

Fortunately, the nonprofit has been able to form an advisory board, conduct silent auctions, and garner help

from local chefs, but there's still a long way to go. "We love that the people behind the event care about local farmers, ranchers, respecting the ingredients they work with, and local restaurants," Lauren adds. "It's hard to make an impact with a pertinent message at local festivals unless there's some common ground. That's why we think this is a wonderful way to marry our mission with our passion for food."

LOOKING FORWARD
With all proceeds going towards studies and experiments, the couple is determined to find the right people to help further their

research around the globe. "The problem is when you're among only 30 people in the world with this rare disorder, you need really smart people in your circle," adds Lauren. "We need people to help us spread the word so we can help others like Sophie and extend assistance into research for other rare conditions. This is something we can do together as a community."

Chef Hosea is appearing at the Steamboat Food & Wine Festival at the Truffle Pig Chef Dinner. For more information on Sophie's Neighborhood or to make a donation, visit sophiesneighborhood.org.

Contact: Sophie's Neighborhood, 3215 5th St., Boulder
blackbelly.com / [@blackbellyco](https://www.instagram.com/blackbellyco) / santoboulder.com / [@santoboulder](https://www.instagram.com/santoboulder) / sophiesneighborhood.org / [@sophiesneighborhood](https://www.instagram.com/sophiesneighborhood)

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The Winery

TO SAY ORISON WINES BLOSSOMED FROM A COUPLE'S LOVE STORY DOESN'T DO THE TALE JUSTICE. PIPA AND DANIEL ORRISON ARE AT THE HEART OF THEIR WINEMAKING BUSINESS—LITERALLY AND FIGURATIVELY.

Orison Wines was founded by Daniel and Filipa 'Pipa' Orrison in 2011—and embodies two young winemakers' desire to bring the beauty and spirit of Portugal to the United States through wine. Pipa says everything just fell into place naturally. "I studied food science in Portugal and started looking for jobs straight out of school, so I applied for an internship with a wine company. Eventually, I started traveling around the world making wine." She met Daniel in Portugal after finishing school.

Not only is their love for wine a true testament to their craft, but their appreciation for the world around them is the backbone of their global success. In 2011, Daniel traveled, worked in France, and then moved to Napa. "We fell in love with beautiful places and wonderful people; and fortunately we've had the op-

portunity to work with some of the top winemakers in the world," he explains. "It's quite simple really—we knew what we loved and where there was value. We also knew who loved it just as much as we did, and how to get it produced. That was key."

THE WINE

Together the duo have made wines in five different countries at a collection of the world's top estates—Harlan Estate & Bond Winery, Chateau Montelena, Domaine des Croix, Camille Giroud, Larkmead Winery, Pride Mountain Vineyards & Failla Winery. Their style is a mixture of new world precision and old world instinct as they look to produce wine of unique origin and abundant value under the simple belief that authenticity and balance are paramount. The brand stretches 2,000 cases a year, represented in two countries and six major



markets in the United States, at a collection of the world's top restaurants and retail stores. "From Burgundy to Napa Valley, New Zealand to Portugal, and also Denver, at each step of our journey we have been inspired by the people and the various winemaking techniques and traditions of each incredible location we've lived and worked."

STAYING CONNECTED

Today, the couple makes wine in both Alentejo, Portugal and Napa Valley, California. Two regions, centered in agriculture, that have influenced the couple's soul purpose. They live in Napa four months of the year and Portugal four months,

but Denver is where they feel most at home. "Denver is the perfect home base for us and how we got involved with the Steamboat Food & Wine Festival in the first place." With two young children (both bilingual) Orison Wines is a classic tale of building a business from the ground up and growing it to international recognition.

"Wine helped us create this incredible vessel to see the world and meet new people," says Daniel. "After all, friends share what they love with friends and have a good time when they're happy. That's the real purpose of our winemaking."

To learn more, visit orisonwines.com/wines





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Info for Visitors

NESTLED IN THE ROCKY MOUNTAINS, Steamboat Springs is situated off the beaten path but still provides all the modern amenities. While you're enjoying the Steamboat Food & Wine Festival, be sure to explore all that this mountain town has to offer at an impressive 7,000 feet. But remember, this sought-after vacation destination attracts visitors from across the globe—so make sure you book accommodations and activities early.

HERE ARE A FEW THINGS TO DO WHILE YOU'RE IN TOWN:

GO BIKING

Whether you're looking for a scenic ride along the Core Trail, a spin out to Lake Catamount, or some early season mountain biking at Mad Creek, there's something for every rider.

EXPLORE THE TRAILS

There's no shortage of beautiful trails to hike in Steamboat Springs. Many of the lower valley trails dry out in the spring through the fall, including Blackmere Trail, Mad Creek, the Yampa River Core Trail, and Spring Creek.

GET CULTURED

If you happen to be visiting on the first Friday of the month, the First Friday Artwalk is a must-see. You can also learn about the history of the Yampa Valley at the Tread of Pioneers Museum or check out the latest exhibit at Steamboat Art Museum.

SHOP THE BOUTIQUES

Take a stroll down Lincoln Avenue, a walk around the mountain area, or a short drive to the multitude of stores throughout town to find that perfect Steamboat souvenir.

RELAX AND SOAK

If you want fewer crowds in an inviting setting, visit the area's hot springs. Relax and soak away the day in either a remote rustic setting or an in-town, family-friendly facility. So much to discover.



PLUS

- 100+ restaurants and dining options
- 80+ condos, 20 hotels, and a variety of home rentals
- Endless activities for the entire family

Source: steamboatsprings.net

HOW TO GET THERE Steamboat Springs is easy to get to by air or by car, year-round. More specifically, it's a two-hour, 52-minute drive from Denver via I-70 W and US-40 W (156.0 mi). However, if you prefer to fly, there's a Regional Airport 25 miles away from Steamboat Springs with daily service from Denver.

Where to Stay

COME FOR THE FESTIVAL AND STAY FOR THE HOSPITALITY AT THESE NEARBY HOTELS AND RESIDENCES. AFTER ALL, YOU'LL NEED A PLACE TO REST AFTER ENJOYING WINE AND CULINARY DELIGHTS PREPARED BY COLORADO'S FINEST CHEFS AND SOMMELIERS.



ELEVATED PROPERTIES

Residence Inn by Marriott Steamboat Springs

The new, all suites Steamboat Residence Inn is delighted to welcome the Steamboat Food & Wine guests. All rooms are suites with full kitchens, and have a seating area with a double sleeper sofa, workstation, King beds, and free Wi-Fi. Also includes a complimentary breakfast, full-service bar, and dinner-only restaurant, and is conveniently located just steps from the local free bus—one stop to the mountain.

marriott.com/hotels

Elevated Properties

Enjoy premier lodging accommodations at Bear Claw Condominiums and Edgemont Condominiums, managed by Elevated Properties. With a unique location on the mountain, these properties are sure to exceed your expectations, whether you're looking for a comfortable home-away-from-home or a luxurious lifestyle residence. Now offering 10% to 25% off lodging for Steamboat Food & Wine Festival attendees.

steamboatelevated.com

Nomadness Rentals

When you book with Nomad rentals for the 2021 Steamboat Food & Wine Festival, you'll receive 20% off your reservation. Bring a couple of bottles back to your luxurious getaway and keep the party going. Nominated for Best in the Boat and Inc. 5000 Award Winner, Nomad Rentals offers luxury accommodations, access to more local activities, and the finest in vacation living while you're in Steamboat Springs.

nomadnessrentals.com
888.472.5777

Vacasa Rentals

Choose from 580 exclusive condo rentals, townhouses, and studios. These exclusive vacation homes are listed so you can easily find what you are looking for and know exactly what you'll get from booking. Book through Vacasa to receive a 15% off the published full price rate as a Steamboat Food & Wine Festival 2021 participant.

vacasa.com/usa/Colorado/Steamboat-Springs

Moving Mountains

Being local experts, the Moving Mountains team is ready to respond to any questions or needs that you have during your stay. The hotel team can stock your home with groceries prior to arrival and we can set you up with a personal chef or steer you to the best local restaurants. All of this will save you time and help you enjoy your stay to the maximum.

moving-mountains.com/steamboat-springs

Holiday Inn Steamboat Springs

Featuring 117 newly renovated guestrooms and suites—guests can indulge in a delicious meal at the hotel's Rex's American Grill & Bar, offering breakfast, lunch, dinner, and room service with an incredible patio, outdoor bar and live entertainment. Relax in its year-round heated indoor pool and hot tub or by the seasonal outdoor pool and hot tub.

ihg.com/holidayinn/hotels/us/en/steamboat-springs

Fairfield Inn & Suites by Marriott Steamboat Springs

The hotel's breakfast attendant is one of the most efficient and personable in her field, housekeepers keep the rooms looking clean and crisp, and front desk staff takes customer service to the next level. The experience is warm from the beginning to the end—with a stone fireplace ablaze in the lobby to the spacious rooms, spa, and fireplace suites.

marriott.com/hotels

To learn more about lodging, visit steamboatfoodandwine.com/lodging

