

Press Acclaim for the Culinary Programs at Pine Ridge

Winecountry.com, January 2007

Wine Country Personalities

From “Appellations and Appetizers” to “Creative Culinary Combinations,” Pine Ridge Winery, located in the historic Stags Leap District of Napa Valley, boasts an active culinary program to compliment their award-winning wines. Led by Chef Eric Maczko, the winery’s food-focused events include a variety of cooking demonstrations, cave dinners and extensive wine tastings.

Always a full house, Sundays mark the day for Chef Maczko’s food and wine pairing seminar at the winery. During the winter months, this seminar called “Creative Culinary Combinations” teaches guests how to create a delectable dish to pair with the perfect Pine Ridge wine. The hour and a half exploration incorporates lessons on deconstructing the flavors that flourish within different wines and how they can compliment specific ingredients within the entree.

Chef Maczko says what people really enjoy most is the time and attention paid to their questions. Whether during a cooking demonstration or on a tour of the winery, it’s truly about the experience and the story behind the wines. “I aspire to increase the guests’ enjoyment of Pine Ridge wines with their favorite foods by sharing trade secrets and cooking tips. I take full advantage of the time spent with these guests, impressing upon them my enthusiasm for the wines and winery,” says Chef Maczko.

Winecountry.com, February 2007

Food & Wine Tastings

This serious winery may be known for its Cabernet, but if you are planning to visit during a summertime weekend and book in advance, you can also hang out among the hillside vineyards for a sophisticated food and wine-pairing seminar. The alfresco affair is led by the winery chef who demonstrates how to prepare three appetizers, pairs them with three wines, and then lets guests taste the results.

Napa Sonoma Magazine, Fall 2006

“A Scrumptious Taste of Wine Country”

In the Stags Leap District, at Pine Ridge Winery’s subterranean Cabernet Caves, Culinary Institute of America-trained chef Eric C. Maczko demonstrates for guests how to prepare some of his mouthwatering creations during such programs as Appellations and Appetizers and Creative Culinary Combinations. Dishes change monthly but feature signatures like his fall-off-the-bone braised beef short ribs paired with three different Cabernet Sauvignons or pan-roasted monkfish matched with both red and white wines to emphasize versatility.

Item Magazine, Winter 2006

“Eating Napa”

If you start feeling a bit peckish, stop for a cooking demonstration at Pine Ridge Winery with the talented Chef Eric C. Maczko, who used to work for Thomas Keller. His braised beef short ribs fall off the bone and marry perfectly with their 2002 Cab.

Napa Valley Life, Jan/Feb. 2007

Editor’s Choice: Creative Culinary Combinations at Pine Ridge Winery

Learn the secrets of successful food and wine pairings while enjoying a delectable entrée paired with three different wines from Napa Valley’s best growing regions.

The Press Democrat, September 27, 2006

“Food and Wine in Luxurious Settings”

Pine Ridge Winery chef Eric Maczko leads a cooking demonstration and food and wine pairing most Sunday afternoons. In summer, it’s called Appellations and Appetizers and takes place in the winery’s gardens. The events are limited to 24 people, intimate enough to allow space and time for Maczko to show guests in a hands-on way how to make three different hors d’oeuvres that will then be paired with three different Pine Ridge wines. There’s then time for discussion to ensue about how each wine meshes with the food.