

EXHIBITOR REGISTRATION DETAILS

EVERYTHING YOU NEED TO KNOW TO REGISTER

FOR HOSPICE DU RHÔNE PASO ROBLES | APRIL 21 - 23, 2022



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A SPECTACULAR INTERNATIONAL RHÔNE GATHERING

Occurring biannually, Hospice du Rhône's flagship event in Paso Robles, California gathers an international community of Rhône enthusiasts, sommeliers, winemakers, trade and media to celebrate Rhône wines. Take part in the multi-day event featuring two wine tastings with over 150 international Rhône producers, seminars on the forefront of Rhône thinking, an exclusive live auction, delicious meals and above all - serious fun!



AT A GLANCE

- Monday, November 1, 2021: Exhibitor Registration opens at 10 am PST
- Monday, January 17, 2022: Event Ticket Sales open at 10 am PST
- ALL exhibitor tables are sold on a first-come, first-served basis per appellation
- Upon secured registration, an email confirmation will contain important event details

THE RHÔNE DOWN

- Registration includes an exhibitor table at both the Opening and Closing tastings
- Rhône variety wines are the only wines allowed
- Winemaker and/or proprietor must be present
- Exhibitor tables are allocated by appellation
- Only one wine brand per exhibitor table (exceptions for importers and int'l wine assoc.)
- Wine retailers of any kind are not allowed to exhibit, yet are encouraged to attend
- No one (even babies) under 21 are allowed entry to any events throughout the weekend
- All event attendees, exhibitors and staff must be vaccinated against COVID-19, or provide proof of a negative COVID-19 test within 72 hours from time of entry into the event venue.

DAILY POURING TIMETABLE

The Opening and Closing tastings use the same daily schedule. Full details will be shared with secured exhibitors.

- Load-in: 1:45 pm - 2:45 pm
- Media/Trade: 3:00 pm - 4:00 pm
- Enthusiasts: 4:00 pm - 7:00 pm

REGISTRATION CHECK LIST

Please gather the following items prior to registration day:

- Contact Information: name, phone, email of who will answer questions
- Event Guide/App Information: physical address, phone, website, social media outlets
- Wines to be Poured or Donated: vintage, name, variety, appellation (for each wine)

OPENING TASTING | FRIDAY, APRIL, 22 2022

An opportunity for winemakers to dig deep into their cellars to share past vintages. Highlight a vertical, large format bottles or any Rhône wines from the 2016 vintage or older. Don't forget age-worthy whites! Show the passionate Rhône collectors in attendance how gracefully Rhône wines age.

- What to Pour: 2016 vintage or older - verticals, large formats, Rhône whites and more
- Don't have a 2016 vintage? Pour a different selection than you will for the Closing Tasting
- Wine Limit: You may pour up to eight (8) Rhône wines
- Wine Quantity: Recommendation is two (2) 12 bottle cases (2 oz pours required)
- Attendance: approximately 1,000 guests

CLOSING TASTING | SATURDAY, APRIL 23, 2022

Bring Rhône enthusiasts up to date by offering tastes of current releases to those in attendance. This tasting is the perfect platform for winemakers to showcase unreleased wines, futures and barrel samples. An ideal opportunity to grow your wine club and allocations!

- What to Pour: 2016 vintage or newer including unreleased wines, futures, barrel samples
- Wine Limit: You may pour up to eight (8) Rhône wines
- Wine Quantity: Recommendation is two (2) or three (3) 12 bottle cases (2 oz pours required)
- Attendance: approximately 1,200 guests

WEEKEND SCHEDULE

Thursday, April 21

Watch your email and our website!
Full details to come.

Friday, April 22

9:00 a.m. - Seminar 1
10:30 a.m. - Seminar 2
12:00 p.m. - Rose Lunch
3:00 p.m. - Opening Tasting
7:00 p.m. - Rhône Around Dinners

Saturday, April 23

9:00 a.m. - Seminar 3
10:30 a.m. - Seminar 4
12:00 p.m. - Auction Lunch
3:00 p.m. - Closing Tasting
7:30 p.m. - Farewell Dinner

Schedule subject to change, reference hospicedurhone.org for updates.

DONATION OPPORTUNITIES

In addition to the tastings, we invite you to showcase your wines at the following meals, all feature chef-developed menus complementing Rhône varieties. Participation is by donation and may be completed at registration.

- Rosé Lunch: up to twelve (12) 750ml bottles
- Auction Lunch: up to twelve (12) 750ml bottles
- Farewell Dinner: up to twelve (12) 750ml bottles

EXHIBITOR FEES

Pour your wines at the most comprehensive Rhône tastings available

Your registration for the Opening and Closing tastings includes:

- One covered table, ice, water, dump bucket, signage, two Riedel stems
- Two pouring passes per tasting
- Secured exhibitor discount code to purchase Weekend Packages and additional tickets

Exhibitor Fee: \$995 plus a required venue insurance of \$35

Payment Methods: Visa, MasterCard or American Express