

UNCORKED ALL OVER TOWN



KILLINGTON UNCORKED

JULY 18TH

JULY 20TH

TASTING TRAIL WEEKEND



GRAND TASTING

SATURDAY JULY 19TH • Noon - 4 PM

www.KillingtonUncorked.com • TICKETS AVAILABLE AT DOOR



KILLINGTON PICO
AREA ASSOCIATION

The Uncorked Tasting Trail!

The fun continues beyond the festival! Follow the Tasting Trail to local restaurants and bars offering exclusive food and drink specials all weekend long. Just look for the lawn signs!

PRESTON'S Preston's is showcasing Michael David wines with a refined, three-course experience:

- Oysters on the Half Shell with Yuzu Mignonette, paired with Misfits & Mavens Sauvignon Blanc
- Wild Mushroom Ravioli in white truffle parmesan cream, paired with Freakshow Chardonnay
- Filet Mignon with porcini demi and whipped Yukon potatoes, paired with Earthquake Cabernet Sauvignon



The Still on the Mountain is pouring their signature Mountain Water and Killington Crush — made with 7x-distilled vodka — and serving crowd-pleasers like crispy wings, burgers, and a warm grain salad that hits all the right notes. Sunday will feature "Brunch Without Borders" — starting with a continental plate and a selection of breakfast sandwiches, waffles, and French toast, all served with their signature black bean & sweet potato hash.



The Lookout Tavern will feature a High West Distillery special and serve up summer classics like fried clams, lobster rolls, burgers, and cold beer — all with their signature family-owned flair.



Dominic's Pizzeria is celebrating all things Italian with a weekend of Rocca delle Macie wines, perfectly paired with their signature pizzas and hearty entrees.



Choices is skipping straight to the sweet stuff with their signature Strawberry Shortcake, paired with your choice of white or red sangria.



Charity's 1887 Saloon Friday and Saturday will feature select wines from Deutsch Family Wines matched perfectly with a curated cheese plate.



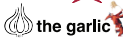
Liquid Art: Friday: Argentinian wines from Domaine Bousquet paired with tasty bites from 5pm-9pm. Saturday: make your reservations for the Copper Cane wine dinner with Sophie Daniels. Sunday: Bellini's & Brunch will featuring bellinis paired with Belgian waffles.



Casey's Caboose is toasting to High West Distillery with craft cocktails designed to complement their bold, satisfying menu in a setting that's as cozy as it is iconic.



Sushi Yoshi: Sunday Funday. Bloody Marys and some much-needed (and muchloved) fried delights.



The Garlic is spotlighting Palm Bay Imports wines all weekend long — the ideal match for their crave-worthy tapas and Italian comfort classics.



The Foundry at Summit Pond has selected three iconic California producers to feature all weekend: Pine Ridge Chenin Blanc/Viognier, Belle Glos Oeil De Perdrix Rose, and Decoy Cabernet Sauvignon.



The Inn at Long Trail is serving up their legendary hearty Irish breakfast and spotlighting featured pours from Gallo (Clos du Bois Chardonnay), Kobrand (Louis Jadot Beaujolais), and premium Pernod Ricard whiskies — Jameson and The Glenlivet — for a true mountain-meets-Ireland experience.

Whether you're looking for bold sips, local bites, or the perfect post-festival hangout, the Tasting Trail delivers a full pour of Killington flavor.

Please call restaurants for additional information. Subject to change.

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