

AWSSMC Special Event

Mountain Brook Vineyards Wines

Presented by Winemaker

Dave Coventry

February 23, 2026



COST: \$100 per person (includes food, tax & tips)
guests are welcome

MAXIMUM: 50 Tasters

HOSTS: Tom & Julie Hille

LOCATION: Tellico Village Yacht Club, Main Dining Room

TIME: 5:00 pm

North Carolina may not be the first place that comes to mind when considering world class wine regions, but its industry is quickly gaining national and international recognition.. North Carolina is home to seven AVAs with local wineries earning top honors in prestigious competitions, proving North Carolina wines can stand alongside more established regions such as Napa, Sonoma, Willamette Valley and New York's Finger Lakes Region. We hope you'll join us for a very special evening with Mountain Brook Vineyards, winemaker, Dave Coventry for a private event. Tellico Village Yacht Club Chef Juan Castro has prepared a special five course tapas menu, pairing delicious food with wines personally selected by Dave Coventry. Coventry, a California native, has formerly worked with award winning wineries in California, including Chalone Vineyard, Morgan Winery and most recently, Talbott Vineyards.

Five Course Tapas Menu Paired with Mountain Brook Vineyards Wines

1st Course: Seared Sea Scallop, Apple-celery root purée, citrus beurre blanc, chive oil

Paired with: **2024 Wooden Steel Chardonnay** (Virginia), Bright acidity and subtle oak highlight the scallop's sweetness while echoing apple and citrus notes.

2nd Course: Pork Belly (Crispy), with fruit-forward garnish, like apple butter

Paired with: **2024 Petit Manseng** (Virginia), Opulent texture and tropical fruit complement the richness of foie gras, while crisp acidity keeps the pairing balanced.

3rd Course: Grilled lamb meatball, tomato-olive relish, shaved pecorino, grilled flatbread

Paired with: **2021 ALLIN – Red Wine Blend** (American), Fruit-forward and medium-bodied, this wine bridges savory herbs and bright red fruit for an approachable yet elevated course.

4th Course: Seared beef tenderloin crostini, truffle demi-glace, caramelized shallot

Paired with: **2022 Reserve BDX** (North Carolina, Structured tannins and layered oak elevate this luxurious pairing, showcasing the wine's Old-World inspiration.

5th Course: Dark chocolate torte, blackberry coulis, candied pecans

Paired with: **2023 Savor – Dessert-Style Red Wine** (Petite Sirah)

Rich, dark fruit and balanced sweetness deliver a refined and memorable finish.

[REGISTER HERE](#)

Please register by January 19, 2026

By registering for this event, I recognize it is my responsibility to drink responsibly. Net Contributions are used to support the AWS Educational Scholarship Fund and Local Charities.