



2017 Agave Heritage Festival April 28 - May 7, 2017

Overview

2017 Agave Heritage Festival Overview

Tucson's Agave Heritage Festival explores and celebrates the cultural, commercial, and culinary significance of agave on the border region through a festival of seminars, trade shows, and world-class culinary events.

Festival Packages

Anejo Packages - \$225

Agave Seminars, Agave Heritage Dinner, Agave Heritage Fest & Agave Heritage Brunch. Price includes tax and gratuity

Reposado Packages - \$175

Agave Heritage Dinner & Agave Heritage Brunch. Price includes tax and gratuity.

Blanco Package - \$60

MEZcrawl Plus and Agave Heritage Fest

Hotel Packages

Anejo PLUS - \$319

1 Night Stay*, Agave Seminars, Agave Heritage Dinner, Agave Heritage Fest & Agave Heritage Brunch. Price includes tax and gratuity.

Reposado PLUS - \$269

1 Night Stay*, Agave Heritage Dinner & Agave Heritage Brunch. Price includes tax and gratuity.

Blanco PLUS - \$154

1 Night Stay*, MEZcrawl Plus and Agave Heritage Fest

**rate is based on weekday stay, additional fee for weekend nights.*

Festival Director

TODD HANLEY
Hotel Congress / Maynards

Culinary Director

JANOS WILDER
Downtown Kitchen + Cocktails

Culinary Team

AARON DEFEQ

Casino Del Sol

CHEF BRIAN SMITH

Maynards

CHEF TONY COLUCI

Hotel Congress

MEGAN NOLI

Downtown Kitchen + Cocktails

MELISSA MATRISS

Hotel Congress

DEVON SANNER

Carriage House

UNESCO

GARY NABHAN

Native Seeds/SEARCH

University of Arizona

Entertainment

DAVID SLUTES

Hotel Congress

International

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AGAVEHERITAGEFESTIVAL.COM

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2017 Agave Heritage Festival Events

April 28th

Mission Garden Presentation – 4pm | \$25/\$5/free | Mission Garden - Jesus Garcia fires up the agave pit while sharing about agave preparation and tasting the best in agave spirits.

April 29th

Ancient Agave Garden Tour – 8:30am | \$25 | U of A Desert Laboratory Tumamoc Hill - Suzanne and Paul Fish take you on a fascinating tour of ancient agave roasting sites, right in our backyard.

Mission Garden Presents The Opening Of The Fire Pit – 4:30pm | \$25/\$5/free | Mission Garden - Jesus Garcia is joined by Suzanne and Paul Fish and Carolyn Niethammer, to share tastes of roasted agave, how to cook it at home, make agave rope and more...and spirit tastings of course!

Tickets for Mission Garden Events can be purchased at: <http://www.tucsonbirthplace.org/news-events/#agaveweek>

May 3rd

Gentry Award Lecture on Mezcal Origins & Future - 12-1:30pm | Free | Haury Auditorium at University of Arizona - Ana Valenzuela presents an overview of mezcal research & conservation in Mexico, sponsored by Southwest Center.

Agave Heritage Festival Week Proclamation from Mayor Rothschild – 2pm | Free | Hotel Congress Lobby - Mayor Rothschild makes Agave Heritage Festival official!

Agave Heritage International Tradeshow – 3pm | Invitation Only | Mexican Consulate - Hotel Congress and the Mexican Consulate have found a way to showcase inaccessible Mexican agave products to US purveyors from the culinary industry helping create new partnerships and international connections.

<https://agaveheritagetradeshow.eventbrite.com>

Agave Heritage VIP Party – 6pm | Invitation Only | Tucson Botanical Garden – Finish the night with this exclusive VIP party! <https://agaveheritagevipparty.eventbrite.com>

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May 4th

Art In The Lobby – 6pm | FREE | Hotel Congress Lobby - Come and see the great art work of local artists Diane Bombshelter and Paul Mirocha displayed on the famous walls of Hotel Congress during the festival event dates.

Tucson City of Gastronomy Seminar – 6pm | \$15 | Maynards Market & Kitchen Drawing Room - Learn more about Tucson being named the first City of Gastronomy in the United States and how the native agave plant continues to be a source of inspiration to our food, local products and economics. Spearheading the seminar is renowned nature activist and founding director of the Center for Regional Food Systems, Gary Nabhan and celebrated mixologist and founder of the Tucson chapter of the USBG, Aaron Defeo.

Mezcal and Chocolate Pairing Seminar – 7pm | \$15 | Maynards Market & Kitchen Drawing Room - Chocolates can bring out the distinctive characteristics of Mezcal in a unique way. Join artisanal chocolatier Anagency Gomez and experience how these two complement each other!

MEZcrawl – 7-9pm | \$25/\$40(take home a commemorative t-shirt) | Check in at Hydra - Explore downtown through the many takes on Mezcal. Starting at Hydra, you will map your way across participating bars: Good Oak Bar, Rbar, Penca, Borderlands Brewery and Charro Steak. Join this event for an exciting night on the town filled with agave spirits, great cocktails and paired lite bites.



May 5th

Fibers, Tequila and Fun – 10am & 1pm | Free with admission | Arizona-Sonora Desert Museum - This program explores local resources, with a special focus on Agaves that native peoples of the Sonoran Desert region have traditionally used for food, beverage, medicines, fibers, and more.

Agave Garden Tours – 10am-1pm | Free with admission | Arizona-Sonora Desert Museum - Enjoy a tour of the Agave Garden from Desert Museum horticulturist, Jason Wiley.

Cryptic Gardens and Cryptic Agaves – 1:30pm | Free with admission | Arizona-Sonora Desert Museum - Learn how Pre-Columbian agave clones persisted in our Sonoran landscape from A.D. 600 to the present with Wendy Hodgson & Andrew Salywon.

Agave Heritage Dinner – 6:30-10pm | \$110 (plus tax & gratuity) | Maynards Market & Kitchen Patio - Culinary giants Chef Janos Wilder and Chef Brian Smith collaborate to create this Sonoran-style 4-course dinner with agave based cocktail pairings. Proceeds from this dinner help benefit Native Seeds/SEARCH.

Cinco De Mayo Concert – 9pm | FREE | Club Congress - Tucson, come and party with us at this fun and colorful event!

May 6th

Fibers, Tequila and Fun – 10am & 1pm | Free with admission | Arizona-Sonora Desert Museum - This program explores local resources, with a special focus on Agaves that native peoples of the Sonoran Desert region have traditionally used for food, beverage, medicines, fibers, and more.

Agave Garden Tours – 10am-1pm | Free with admission | Arizona-Sonora Desert Museum - Enjoy a tour of the Agave Garden from Desert Museum horticulturist, Jason Wiley.

Agave Heritage Fest – 6-9pm | \$30/\$35 (at the door) | Hotel Congress - The nationally acclaimed Agave Fest is the tequila+ party of the year! Immerse yourself in this annual celebration with over 40 tastes of tequilas, mezcals, sotols & bacanoras. The Hotel Congress plaza will come alive with a cocktail competition, education, live demonstrations, music and much more! The party starts at 6pm with an Agave 101 by Master Mezalier Sergio Inurrigario so don't miss out!

May 7th

Fibers, Tequila and Fun – 10am & 1pm | Free with admission | Arizona-Sonora Desert Museum - This program explores local resources, with a special focus on Agaves that native peoples of the Sonoran Desert region have traditionally used for food, beverage, medicines, fibers, and more.

Agave Garden Tours – 10am-1pm | Free with admission | Arizona-Sonora Desert Museum - Enjoy a tour of the Agave Garden from Desert Museum horticulturist, Jason Wiley.

Agave Heritage Brunch – 11am-1pm | \$55 (plus tax & gratuity) | The Carriage House - End this year's celebration with a culinary fusion 4-course brunch. Chef Janos Wilder and Chef Anthony Coluci will create a dining sensation paired with agave inspired mimosa flights. Proceeds from this brunch help benefit Mission Garden.

Purchase tickets for events at https://www.ticketfly.com/purchase/event/1434163?utm_medium=bks

