

PINEHURST NEWS

FOR IMMEDIATE RELEASE

Contact: Janeen Driscoll, 910.235.8710
janeen.driscoll@pinehurst.com



2007 FOOD AND WINE FEST AT PINEHURST FEATURES IRON CHEF AMERICA WINNER, NATIONAL COMPETITION August 31 – September 3 Event Offers Access to International Experts

VILLAGE OF PINEHURST, N.C. (June 1, 2007) – From the growing interest in California syrahs, to the hot international unoaked chardonnays, there's a plethora of new information popping out of the wine industry in 2007. Pinehurst plans to uncork them at its 19th annual Food and Wine Festival Labor Day weekend.

The Thursday-Monday event is packed with seminars whose topics cover an international table. The Chilean wine terroir, the great wines of Bordeaux and Bracco's modern Italian winemaking (of *The Sopranos* fame) blend perfectly with the evolution of Californian pinot noirs, the new wines of Malibu and North Carolina's own vintages.

Pair it with two internationally recognized chefs, and the result is a fun feast for the senses. Walter Royal, executive chef of the renowned Angus Barn, will tell tales of his win on *the Food Network's* Iron Chef America in Saturday's culinary demonstration. And En-Ming Hsu, noted as one of the top 10 pastry chefs in America, will delight crowds on Sunday as she discusses her leadership role as Team USA's President in the 2007 Pastry World Cup in Lyon, France.

Both chefs will team with Pinehurst's renowned culinary team of Executive Chef Scott Rowe and Executive Pastry Chef Todd Richter to expertly pair the wine offering with a culinary bonanza for each evening's gala events.

On Thursday, the weekend kicks off with an American wine competition in which guests and experts independently rank wines via handheld computers. Friday evening is the Old Vine Harvest Picnic presented by a Southern Season, followed by the popular Grand Dessert and Jazz Buffet. Saturday's Grand Gourmet Gala is a formal wine dinner affair ending with music by the Gary Lewis Swing Band followed by Sunday's final Wine and Food Showdown – Pinehurst's own food competition.

But the treasures of the weekend are found in the daily wine tastings themselves, offering more than 100 different wines from around the globe each evening. Master of Ceremonies Luis Torres of Beam Wine Estates, Wine Educator George Foote of Chateau Ste Michelle, Owner Jody Bogle Van Deplol of Bogle Winery, and Trinchero Cellar Master Chuck Parker are among the experts guiding oenophiles through the maze of the latest varietals.

From bold reds to summer whites, sparkling and dessert wines, the collection gives wine lovers an exclusive entrée into the wine world, as well as an opportunity to purchase featured wines at a cost plus 10% rate.

Packages start at \$279 per person, per night, and includes overnight accommodations, breakfast and dinner daily, plus access to all daily events, daily tastings, and Wine Mart access. Tickets to individual events will also go on sale in August. For more information or to make a reservation, see www.pinehurst.com or call 800-487-4653.

Located in the North Carolina heartland, world-renowned Pinehurst Resort is a 2,000-acre property featuring spa, golf, tennis, family, events and leisure recreation. Built in 1895, it continues to receive numerous awards for its exceptional accommodations, dining, meeting and children-friendly offerings, including #1 Resort by the readers of *Travel + Leisure Golf* magazine, the coveted Mobil Four-Star Spa recognition, the only facility so designated in a three-state region, and the AAA Four Diamond dining award.

#