



The 15th ANNUAL SONOMA VALLEY HARVEST WINE AUCTION WEEKEND UNVEILS NEW FOOD AND WINE EVENT

PALATE, The Highly Anticipated Evening with Sonoma Valley’s Masters of Food and Wine, Will Kick-off Sonoma Valley’s Annual Wine Celebration and Fundraiser at The Fairmont Sonoma Mission Inn and Spa

Sonoma Ca (August 13, 2007) The Sonoma Valley Vintners and Growers Alliance has announced details for **Palate**; the new and highly anticipated vintners and chefs dinner that will kick off this year’s **15th Annual Sonoma Valley Harvest Wine Auction Weekend**. The sit down, multi-course dinner will take place Friday August 31st from 5:30pm - 11:00 pm at the **Fairmont Sonoma Mission Inn and Spa**. Seating is limited with tickets offered at \$200 per person. Palate is the first in a series of Sonoma Valley Harvest Wine Auction events taking place over Labor Day weekend at venues throughout the valley, culminating in the Live Auction on Sunday, September 2nd at Cline Cellars. Due to the limited availability of weekend packages, event tickets and local lodging, early registration and purchase are highly recommended. Visit www.sonomavalleywine.com for more information and to purchase tickets.

PALATE: An Evening with Sonoma Valley’s Masters of Food and Wine

A premier celebration of artisan food and wine, Palate will feature the epicurean talents of six local chefs paired with limited edition single vineyard wines from 13 of Sonoma Valley’s most celebrated vintners. Sommelier Christopher Sawyer will act as Master of Ceremonies for the evening, which will include a Fund a Need live auction followed by dancing to the music of Rich Little's Band Blend. Proceeds from the evening’s event, which is being underwritten by **Nelson Staffing** and **The Fairmont Sonoma Mission Inn**, will benefit the **Sonoma Valley Hospital Foundation**.
{Reception and dinner menu below.}

About the Sonoma Valley Harvest Wine Auction Weekend

The 15th Annual Sonoma Valley Harvest Wine Auction Weekend represents the kickoff of “California Wine Month” – an official designation proclaimed by **Governor Arnold Schwarzenegger** in recognition of the industry’s vast contributions to the state’s economy and to winemaking worldwide. Since its inception 15 years ago, the Sonoma Valley Harvest Wine Auction Weekend has established itself as one of the nation’s top wine auctions, drawing visitors from all over the world to the three day wine celebration and fundraiser. In addition to showcasing Sonoma’s unparalleled wine quality and unrivaled hospitality, the Sonoma Valley Harvest Wine Auction has donated more than \$5,000,000 in vital funding to local charities serving children, vineyard and hospitality workers, their families, and community healthcare.



About the SVVGA

The Sonoma Valley Vintners & Growers Alliance (SVVGA) is a non-profit trade organization representing over 500 vintners, grape growers and associates who share a mission to promote global and community awareness of Sonoma Valley's grapes, wine, terroir and history as the birthplace of the California wine industry. For more information on the SVVGA, please call 707-935-0803 or visit www.sonomavalleywine.com.

Photos Upon Request

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PALATE

Pre-tasting and Appetizer Reception

Prepared by Ryan Fancher of El Dorado Kitchen
and Bruno Tison of Santé

Offered with:

2004 Kunde Century Vines Zinfandel

2006 Kunde Block Sauvignon Blanc

GlenLyon Winery Estate Syrah

2005 Landmark Damaris Reserve Sangiacomo Vineyard Chardonnay

Colin Lee Casa Ladera Sonoma Valley Syrah

Valley of the Moon Estate Old Vine Zinfandel

2004 David Noyes Dutton Ranch Russian River Valley Pinot Noir

Ledson Amy's Vineyard Russian River Valley Zinfandel

2004 Charles Creek Double Gold Sangiacomo Merlot

and wines from Ty Caton Vineyards, Robledo Family Winery, Kenwood Vineyards, Deerfield Ranch, Emery Estate Vineyards, B.R. Cohn, Chateau St. Jean, and VJB Vineyards & Cellars

Seated Menu

Heirloom Tomato Salad with Basil Soda

Prepared by Janine Falvo of Carneros Bistro & Wine Bar at The Lodge at Sonoma

Served with 2004 Nicholson Ranch Estate Chardonnay and 2005 Gundlach Bundschu Rhinefarm Vineyard Chardonnay

Homemade Sonoma Foie Gras Tortelloni with a Wild Sage Truffle Vella Mezzosecco Jack Sauce

Prepared by Carlo Cavallo of Sonoma Meritage Restaurant & Oyster Bar

Served with 2004 MacRostie Wild Cat Pinot Noir and 2004 Schug Carneros Estate Heritage Reserve Pinot Noir

Braised "Painted Hills" Natural Beef Short Rib, Cabernet jus, Black Truffled Mashed Fingerling Potato, Sebastopol Organic Mushroom Fricassee

Prepared by Bruno Tison of Sante at the Fairmont Sonoma Mission Inn

Served with 2004 Audelssa Estate Reserve Cabernet Sauvignon, 2004 Benziger Tribute Cabernet Sauvignon, and 2004 Sebastiani Cherryblock Cabernet Sauvignon

Bleau de Chevre with Fler de Sel and Sonoma Valley Honey Walnut Crostini

Prepared by Sheana Davis of The Epicurean Connection

Served with 2004 St. Francis Pagani Ranch Zinfandel and 2004 Ravenswood Old Hill Zinfandel

Local Fig & Brown Butter Cake, Hazelnut, Honeyed Mascarpone

Prepared by Preston Dishman of The General's Daughter

Served with 2004 Parmalee Hill Night Cap and 2004 Wellington Vineyards Sonoma Valley White Port

(Chef Photos and Bios Available Upon Request)