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FOR IMMEDIATE RELEASE:

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Bishop's Lodge to host Wine & Chile Dinner Sept. 26

"Layering flavors with diversity"

Santa Fe, NM – Las Fuentes Restaurant & Bar at The Bishop's Lodge Ranch Resort & Spa will feature Zaca Mesa Winery & Vineyards at a seven-course "A" dinner on Friday, Sept. 26. The "A" designation by the Santa Fe Wine & Chile Fiesta is the most prestigious of dinners at the event. Passed Hors d'oeuvres begin at 6 p.m. Guests will be seated at 6:30 and dinner begins at 7 p.m.

"Since Zaca Mesa is dedicated to Rhone varieties, the menu is very French," says Executive Chef Brian Shannon. "But I wanted to give it some New Mexican flavor so we're using some local ingredients and layering the flavors with diversity -- like the sweet gastrique on the tart rhubarb with peppery duck and mellow foie gras. The wines are paired to bring out that diversity."

Zaca Mesa representative Celeste Bernard will be the wine orator for the evening. The menu will include Peppered Muscovy Duck Breast with Foie Gras and a Braised Rhubarb and Vanilla Gastrique served with a 1997 Late Harvest Voignier, selected for its buttery peachiness and pepper finish to compliment the tartness of the rhubarb, according to Chef Shannon. The second course is a Creamy Chipotle Lobster Bisque served with a 2005 Roussanne, a high acidity wine that counteracts the richness of the bisque.

The third course is an Ahi Tuna Carpaccio served with a 2005 Chardonnay, selected for its fruitiness. The fourth course is a Roasted Poussin en Crepinette de Ratatouille served with a 2006 Z Gris to give a tangy counterbalance. The fifth course, Braised Beef Short Ribs, Porcini Mushrooms and Gruyere Potato Gratin is served with a meaty, aromatic Z Cuvee. For dessert, a Dark Chocolate Hazelnut Mousse Napoleon with a 2003 Syrah, which has a blackberry cassis flavor.

Zaca Mesa Winery & Vineyards won the Wine & Spirits Magazine award for Estate Winery of the Year in 2007. It is a Santa Ynez Valley estate winery dedicated to Rhone varieties because the climate and terrain are well suited to produce grape varieties indigenous to the Rhône Valley of France (Syrah, Grenache, Mourvèdre, Cinsaut, Viognier, Roussanne and Grenache Blanc).

Over the years, the vineyard was found to consistently produced grapes with well developed flavors that ripen evenly. It is located in the northern-most portion of Santa Ynez Valley within Santa Barbara County, 30 miles from the Pacific Ocean.

The Bishop's Lodge is a historic hotel located 3 miles north of downtown Santa Fe on Bishop's Lodge Road. The Lamy Chapel, located at the center of the resort, was built in 1853 for Bishop Jean-Baptiste Lamy as his country retreat and private chapel. It is open for self-guided tours from 8 a.m. to 8 p.m.

The Santa Fe Wine & Chile Fiesta is a non-profit organization and proceeds after expenses from the event help raise money for the Fiesta's Restaurant Education program. It is one of the premier celebrations of its kind in the country, and originated in 1991 as a one-day Grand Tasting event. Today the 4-day fiesta includes 60 restaurants, 90 wineries, seminars, tastings, cooking demonstrations, wine meals, and auctions all over town, and a Grand Tasting held at the Santa Fe Opera on the final evening.

Reservations are required. Dinner is \$125 per person, not including tax and gratuity. For reservations call (505) 819-4035.

Bishop's Lodge Ranch Resort & Spa is managed by Prism Hotels & Resorts whose clients also include Marriott, Hilton, Radisson, Embassy Suites, and Holiday Inn. To make a resort or spa reservation, call 800-732-2240 or visit www.bishopslodge.com.

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