



DESTINATION VINES
CARNEROS
WINE ALLIANCE
AUTHENTIC DISTINCT DIVERSE

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DINE WITH “NEXT GEN” CARNEROS WINEMAKERS AT ALL-LAMB DINNER KICKING OFF 3RD ANNUAL CARNEROS HERITAGE FEST

8 by 8 by 80 Dinner to take place Friday, May 30 at Carneros Inn

CARNEROS, CA (April 24, 2008): Eight "next generation" Carneros winemakers will kick-off the 3rd Annual *Carneros Heritage Fest* by hosting eight tables at a special all-lamb, multi-course dinner -- for only 80 guests -- on May 30. The event will pair the wines of the featured winemakers with sumptuous cuisine created and prepared by Executive Chef Jeff Jake of The Carneros Inn at the Inn's Hilltop Restaurant. The dinner marks the launch of the Carneros appellation's annual celebration of its history and namesake ("Los Carneros" means "the Ram" in Spanish). The all-day outdoor *Carneros Heritage Fest* follows the dinner on Saturday, May 31.

What: 8 By 8 by 80: All-Lamb Dinner Featuring "Next Generation" Carneros Winemakers
When: Friday, May 30, 6:30 p.m.
Where: The Carneros Inn, Napa
How: All inclusive tickets are \$125. per person, Tickets are available only from the Carneros Wine Alliance website, www.carnerosheritagefest.com.

Featured winemakers are Michael Terrien, Kazmer & Blaise; Sean Foster, Merryvale; Jeff Stewart, Buena Vista Carneros; Axel Schug, Schug Carneros Estate Wines; Steve Rogstad, Cuvaision Estate Wines; John Clews, Clos Du Val; Matthew Glynn, Acacia Winery; and Anne Moller-Racke, The Donum Estate.

Chef Jeff's four-course dinner will feature a bounty of spring produce together with the flavors of Niman Ranch lamb and will include: Lamb Tenderloin Carpaccio with Shaved Artichoke, Olive Tapenade and Sonoma Dry Jack; Slow Braised Lamb Shoulder Stew with Pappardelle Pasta, English Peas, and Bellweather Ricotta; Smokey Grilled Porcini and Olive Oil from Carneros-based the Olive Press, and Marinated Lamb Sirloin, Farro and Spring Ramps. The dinner will include passed hors d'oeuvres and dessert, along with wines personally selected by the eight winemakers.

The 3rd Annual *Carneros Heritage Fest: Wines, Vines, Woolies & Wetlands*, partners the Carneros Wine Alliance with the Sonoma County Winegrape Commission, the American Lamb Board, the Napa Farm Bureau, and the California Department of Fish and Game. Proceeds will benefit the Carneros Land Stewardship Foundation, dedicated to the conservation and preservation of habitat in the San Pablo Bay wetlands adjacent to the Carneros region.

The Saturday, May 31 *Carneros Heritage Fest*, from noon to 4:00 p.m. at The Donum Estate, 24520 Ramal Road, off Rt. 121 in Sonoma, will feature a lamb BBQ, also under the direction of Executive Chef Jeff Jake of The Carneros Inn, pairings of Carneros Ultra Premium and Premium wines, sheep herding and falconry demonstrations, artisan wool boutiques, music by the Back Burner Blues Band (comprised of Napa Valley Chefs led by BAY TV personality Joey Altman), vineyard walks, marsh talks, and other activities and exhibitions by the California Department of Fish and Game. A special feature this year will be two growers pavilions, in which wineries will be paired with the Carneros growers who supply their renowned grapes. Guests at the Fest will have the rare opportunity to follow a vintage from grape to glass.

For more information, and tickets, please visit www.carnerosheritagefest.com or call (707)253-2678.