

**AUBERGE DU SOLEIL UNVEILS A SWEET NEW  
POSTSCRIPT TO DINNER**

*Award-Winning Restaurant Introduces New Pairings of  
Rare Vintage Madeiras and Decadent Sweets*

**RUTHERFORD, CALIF.** (September 14, 2010) – The Michelin-starred Restaurant at Auberge du Soleil unveils a new, delectable way for guests to delight their palates with the innovative pairing of rare vintage Madeira and house-made confections. A delightful surprise, the presentation of Madeiras and candies on a custom-made cart is an indulgent ending to an unforgettable meal prepared by award-winning Chef Robert Curry.

Laden with handmade sweets, created by acclaimed Executive Pastry Chef Paul Lemieux, the cart offers guests a tempting selection that includes chocolate hazelnut truffles, pistachio caramels sprinkled with fleur de sel and amandes au chocolat. The sweet treats are matched by Head Sommelier Kris Margerum with a trio of hard-to-find vintage Madeiras. Guests can choose from an offering of rare vintages that include Blandy's, *Terrantez*, 1976, Cossart Gordon, *Bual*, 1958 and the venerable Broadbent, *Malvasia* 1933. All of the Madeiras are offered as one-ounce tastes or two-ounce glasses. Prices range from \$17 for a taste of the 34-year old Blandy's to \$97 for a glass of the 77- year old Broadbent.

With the launch of the new pairings, Auberge du Soleil introduces a new generation of food and wine lovers to the storied fortified wine, Madeira. Created accidentally in the 18th Century, when a white wine delivery from the Madeira Islands was affected by excessive heat on its journey overseas, the resulting rich and complex dark wine surprise was a favorite of President Thomas Jefferson.

“Vintage Madeira is one of those exquisite, little-known pleasures that will enhance the already extraordinary experience that guests can only have at Auberge du Soleil,” said Margeurm. “Nowhere else can guests taste the perfect complement of the handcrafted sweets with the pure, lingering golden raisin, chocolate, caramel and nutty flavors of these very special Madeiras.”

The dining experience at Auberge du Soleil ends with a with a tasteful farewell — as guests depart the restaurant, each receives a signature box filled with house-made pâte de fruit that will remind them of their culinary adventure at Napa Valley's legendary resort.

Celebrating its 30<sup>th</sup> anniversary in 2011, the Restaurant at Auberge du Soleil has been serving award-winning cuisine paired with world-class wines to its legions of satisfied patrons. The restaurant offers culinary enthusiasts a range of dining options while still allowing them to enjoy French-inspired cuisine at one of the most revered establishments in North America. For more information about private events and dinner at Auberge du Soleil, call 1-800-348-5406 or visit [www.aubergedusoleil.com](http://www.aubergedusoleil.com).

### **About Auberge Resorts**

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. Among the distinctive properties are Auberge du Soleil, Napa Valley; Esperanza, Cabo San Lucas; Calistoga Ranch, Napa Valley; The Inn at Palmetto Bluff, South Carolina; Encantado, Santa Fe; Rancho Valencia Resort and Spa, Rancho Santa Fe, Calif, with several others currently in development. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. For more information about Auberge Resorts, please visit [www.aubergeresorts.com](http://www.aubergeresorts.com).

Auberge du Soleil is also a member of **Relais & Châteaux**, the prestigious global hospitality association of intimate, elegant and independently owned hotels and acclaimed restaurants. Founded in 1954 in France, the association is comprised of 480 luxurious establishments in 56 countries.

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