



FOR IMMEDIATE RELEASE:

## **Relish Culinary School partners with Hotel Healdsburg to offer three-day Sonoma County artisan food and wine experience**

HEALDSBURG, California, May 13, 2007 — Relish Culinary School has joined with Hotel Healdsburg, Sonoma County's premier luxury lodging, to create a three-day food and wine tour introducing participants to the boutique vineyards, creative winemakers and artisan food purveyors that make the region a hot gastro-tourism destination. Three tours are being offered throughout the summer and fall on June 13-15, August 29-31 and October 21-23. The tour price is \$1150 per person double occupancy (\$500 single supplement).

Each tour will commence with a **welcome wine and appetizer reception** specially created by **Chef Michael Ellis, chef de cuisine at Charlie Palmer's Dry Creek Kitchen**, using local and seasonal products.

The next day includes an introduction to the food of Sonoma County through a visit to **Bellwether Farms**, an artisan cheese maker specializing in sheep and cow milk cheeses served at some of the finest restaurants across the country. Co-owners Liam and Cindy Callahan will personally lead a **tour during the morning cheese-making** after which guests will taste samples of each cheese.

After our cheese visit, we'll drive to **Twomey Winery** in the Russian River Valley near Healdsburg where Chef Kevin McKenzie will lead a **hands-on cooking workshop** with recipes that feature Bellwether Cheese and other local produce. McKenzie is ideal for our cooking adventure—a food writer and chef whose passion is discovering and cooking with the artisanal products of the region. Guests will work in the winery kitchen to create a **four-course lunch paired with Twomey Wines** to share on the winery patio overlooking the valley. After lunch, we'll return the guests to Hotel Healdsburg for some free time to explore the area's unique shops, restorative spas and outstanding restaurants.

The final day is all about wine. Vine Rovers will pick up guests at the hotel and transport them to the vineyards owned by **Passalacqua Winery** in the hills above the Russian River Valley. Guests will cruise through the hillside vineyards in **open-air Vine Rover jeeps**, learning about grape growing practices and enjoying the spectacular views of the valley below. After the jeep tour, guests will enjoy a **private tasting** of Passalacqua wines with owner Jason Passalacqua, followed by a **wine country lunch paired with Passalacqua wines** on the scenic winery patio.

After lunch, Vine Rovers will transport guests to **Lambert Bridge Winery**, known for their luscious Bordeaux-style blended wines. After a VIP tasting, **guests will be transformed into winemakers**, learning how to blend, bottle, cork and custom label wine under the tutelage of Lambert Bridge winemaker Jill Davis. Each guest will **take home a bottle of their own custom cuvée** as a wonderful memento from the day.

Guests will have some free time before the culmination of their food and wine adventure—an **exclusive six-course dinner by Charlie Palmer's Dry Creek Kitchen** with each course paired with a different local wine.

“Sonoma County stands alone as a premier food and wine destination,” stated Donna del Rey, owner of Relish Culinary School. “This unique tour combines interactive cooking and exquisite dining experiences with intimate visits with grape growers, winemakers and other artisan purveyors.”

For more detailed information on the tour and other culinary activities, visit the Relish website at [www.relishculinary.com](http://www.relishculinary.com) or contact us by phone at 877.759.1004.

### **About Hotel Healdsburg**

Hotel Healdsburg and The Spa Hotel Healdsburg are located at 25 Matheson Street at the corner of Healdsburg Avenue on the western edge of the historic Healdsburg Town Square. Charlie Palmer's Dry Creek Kitchen is adjacent to the hotel on the Town Square. The hotel can be reached by phone at (707) 431-2800 or toll free at (800) 889-7188. Fax: (707) 431-0414. Hotel Healdsburg can be visited on the Web at [www.hotelhealdsburg.com](http://www.hotelhealdsburg.com).

### **About Relish Culinary School**

Relish Culinary School is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class. For more information, visit [www.relishculinary.com](http://www.relishculinary.com).

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