

# InterContinental Hong Kong and Cottage Vineyards (International) to launch Washington State boutique wines in 'Old World Terroir, New World Vitality' Winemaker Dinner

Thursday, August 2, 2007 HK\$1388 + 10% service per person

HONG KONG, July 12, 2007— On Thursday, August 2<sup>nd</sup>, **THE STEAK HOUSE winebar + grill** at InterContinental Hong Kong and Cottage Vineyards (International), a specialist in cool-climate wines from boutique wineries, will jointly organize a Washington State Winemaker Dinner, entitled "Old World 'Terroir', New World Vitality" – to mark the launch of the August 2007 Washington State boutique wine promotion.

The dinner at THE STEAK HOUSE winebar + grill will be hosted by Arbor Crest Wine Cellars winemakers Kristina Mielke van-Löben Sels and her father C. Harold Mielke, Jr, who will showcase wines from Arbor Crest Wine Cellars and Kiona Vineyards Winery, paired with a gastronomic 4-course menu created by STEAK HOUSE Chef Ka-Ming Tin.

The event will introduce wine-lovers to a premium world of wines, which are not very well known. These are unique wines with New World softness, fruitiness, and intense flavour, but at the same time, Old World elegance, firmer structure, and greater earthiness.

The evening will begin with a casual reception from 6:30pm to 7:30pm in THE STEAK HOUSE winebar, where participants will have the chance to mingle with the winemaker while sipping the crisp, almost spritzy Kiona Chenin Blanc 2006, which was awarded Double Gold and Best Buy in the Wine Press Northwest Platinum Judging.

At 7:30pm, dinner will begin with a pairing of "Lobster, Iranian caviar and Duck Foie Gras" with the 2005 vintage of the Arbor Crest signature wine. This spicy mineral Bacchus Vineyard Sauvignon Blanc was awarded Silver medals in both the Northwest Wine Summit and the Dallas Morning News (USA).

The first of three red wines to be showcased will be the Washington State cult wine, Kiona Estate-Bottled Red Mountain Lemberger 2003, which was awarded Double Gold in the Wine Press Northwest Platinum Judging. This will be paired with a "Double Boiled Pigeon Consomme".

The highlight of the evening will be the pairing of guests' choice of either THE STEAK HOUSE's "US Rib Eye Steak or South African Jumbo Tiger Prawns" from the charcoal grill with the remaining two red wines. These include the Arbor Crest Merlot 2003, which was awarded 90 points in Wine Enthusiast Magazine and 92 points by Wine & Spirits Magazine; then the Arbor Crest Dionysus (Meritage) 2001, which is a full-flavoured blend of 65% Cabernet Sauvignon, 25% Merlot, and 13% Cabernet Franc. Its Cabernet Sauvignon base comes from the famed Dionysus 16 vineyard, one of the oldest vineyards of Washington State.

The dinner ends on a rare sweet note, with "'Mystery' Alaska Peach Flambéed", paired with the Kiona Chenin Blanc Ice Wine 2005. This is a sweet wine made from frozen Chenin Blanc grapes. Described as the "Nectar of the Gods", this is another wine pioneered by Kiona Vineyards Winery, which captures Washington State's uncanny ability to balance grape sugars with refreshing acidity.

As per Ada Leung, Managing Director of Cottage Vineyards (International), "We have taken great care to choose wines for this dinner which would showcase the unique and varied 'terroir' of Washington State". She continues by saying, "Washington State's terroir, being situated around the northerly 46° latitude (somewhere between Bordeaux and the Loire Valley regions of France), resembles that of the Old World more than the New World. Grapes here receive extensive sunlight – some 17.4 hours per day during the summer growing season, about two hours more than California, with large temperature swings from warm, sunny days and cool, crisp nights, yielding wines that are flavourful, yet clean and elegant."

The inauguration Washington State Winemaker Dinner is **HK\$1,388 per person**, **plus 10% service**. To make a reservation, please contact InterContinental Hong Kong's Restaurant Reservations Hot Line at (852) 2313 2323.

Please click **here** to view the menu. Please click **here** to download images.

# THE STEAK HOUSE winebar + grill

InterContinental Hong Kong, Lower Level 18 Salisbury Road, Kowloon Hong Kong

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NOTE: The inauguration dinner wines will be available at THE STEAK HOUSE winebar + grill at InterContinental Hong Kong from August 2, 2007 onwards. The restaurant and bar selection of wines-by-the glass and bottle will include two additional award-winning Washington State wines from Kiona Vineyards Winery. These are the Kiona Merlot, Columbia Valley 1999 (winner of Gold Medals in the Amercian Wine Society, Amenti del Vino International Competition, Taster's Guild International Wine Competition and the Northwest Wine Summit) and the Kiona Cabernet Sauvignon, Estate Bottled Reserve, Red Mountain 2002 (winner of Gold Medals in the Wine Press Northwest Platinum Judging and Northwest Wine Summit, Best Buy).

### **About Arbor Crest Wine Cellars**

Arbor Crest Wine Cellars is located in Spokane, Washington. It was founded by Kristina Mielke-van Löben Sels's father Dr. Harold Mielke and his brother (Kristina's uncle). In June 1999, Kristina's uncle transferred his stake in the winery, so that sole ownership of Arbor Crest Wine Cellars now rests in Dr. Harold and Marcia Mielke, Kristina's parents. Since 1999, Kristina and her husband Jim van Löben Sels now run the family business which includes the vineyard and winery.

As general manager and winemaker, Kristina spends most of her time at their production facility managing the crew and making the wine. Jim, who manages their five acres of vineyards, handles wine grower relations and spends most of his time at their historic Cliff House which houses the tasting room and offices, where he is general manager.

The dramatic Cliff House is an historic landmark, built in 1924 by flamboyant tramway inventor Royal Riblet for one of his seven wives. Situated about 450 feet above the Spokane River on sheer basalt rock cliffs, it juts out on a promenade, offering those who visit a splendid panoramic view of the Spokane Valley and the Arbor Crest vineyard. This eclectic mountain top fortress is particularly popular on the weekends when people like to bring a picnic, purchase a bottle of Arbor Crest wine and watch the dramatic sunset and the darting swallows as they soar over the Spokane Valley.

The Arbor Crest Wine Cellars showroom at historic Cliff House is located at 4705 N. Fruithill Road in Spokane, Washington.

## **About Cottage Vineyards (International) Limited**

Cottage Vineyards (International) Limited is a wine merchant established by wine lover, Ada Leung, with the mission of helping wine lovers in Hong Kong and Greater China "discover the wine world's best kept secrets". It specializes in the offerings of cool-climate wines produced by boutique wineries focused on creating and producing premium wines with unique characters. Cottage Vineyards is the realization of Ms.Leung's dream after founding of her Hong Kong-listed company, *Finet Holdings Limited (E-finet.com)* (HKEx: 8317), where, as the company's Chief Operating Officer, she helped devise and execute the business, marketing and Public Relations strategy which made the E-finet.com website Hong Kong's leading financial portal.

# About The STEAK HOUSE winebar + grill at InterContinental Hong Kong

THE STEAK HOUSE winebar + grill is a haven for meat lovers with prime cuts of the world's finest meat, seared to perfection on Hong Kong's only charcoal grill. The restaurant also has an elaborate salad bar and a new eclectic selection of condiments including twelve special blended mustards and

eight exotic rock salts. An intimate new wine bar features over 270 superb international wines.

For further press information, please contact:

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