



FOR IMMEDIATE RELEASE

Boston Harbor Hotel to Host Acclaimed 19th Annual Boston Wine Festival January 11th through April 4th

BOSTON, MA (November 27, 2007) – Tickets for the highly acclaimed 2008 Boston Wine Festival at the Boston Harbor Hotel are now on sale. Tickets for all of the 2008 Boston Wine Festival events can be purchased by calling the Boston Harbor Hotel at (617) 439-7000 or 888-660-WINE or by visiting the official Boston Wine Festival website at www.bostonwinefestival.net.

This year's Boston Wine Festival uncorks on January 11, 2008 and continues through April 4, 2008. The celebration of wine and food features a unique variety of as many as five events, weekly. Attendees of the Boston Wine Festival will receive a special room rate of \$225 based on availability. Throughout the festival, connoisseurs and novices alike will enjoy exceptional dinner events, distinctive wine pairings and the delectable cuisine prepared by the festival's mastermind, Chef Daniel Bruce.

Now in its 19th year, the festival continues to grow, creating new opportunities for guests to experience national and international wines, while still keeping up with old favorites and signature events. Wine and food lovers of all levels can take pleasure in experiencing the marriage of world renowned wines and exquisite cuisine.

The festival will kick off with the annual opening gala reception, which includes more than fifty wines from this year's festival. The evening will include an extravagant buffet that is specially prepared by Chef Daniel Bruce and paired with these extraordinary wines. Throughout the festival, guests will delight in yearly sold out favorites including *Battle of the Cabernets*, *Quarterly Review of Wine's Best of the Best*, and *Meritage Madness*, as well as educational seminars by some of the world's most talented oenophiles. With a spectacular line-up of events and vintners, the 2008 Festival promises to be another stellar year.

"The Boston Harbor Hotel is very proud to host such a prestigious series. From enthusiasts to novices, the Boston Wine Festival offers something for everyone," said Paul Jacques, General Manager of the Boston Harbor Hotel. "It truly is the ultimate food and wine experience."

The hotel's renowned chef, Daniel Bruce is the creative mind behind this three-month long festival. Through his imagination and culinary expertise, the events of the 2008 Boston Wine Festival are guaranteed to excite the palate of every participating guest. Chef Bruce showcases his flawless coupling of food and wine and heralds the success of the internationally acclaimed festival.

“The Boston Wine Festival is an exciting time for us,” said Daniel Bruce, Chef of the Boston Harbor Hotel. “Each year, I look forward to introducing new wineries and creating innovative dishes that compliment and enhance the flavor of the selected wines.”

About The Boston Harbor Hotel: The Boston Harbor Hotel is Boston's landmark waterfront hotel, which celebrated its twenty-year anniversary in August 2007. A member of Preferred Hotels & Resorts Worldwide, it is Boston's only independent grand hotel. With its dramatic archway and domed rotunda at historic Rowes Wharf, the building is an architectural treasure and is the gateway to Boston from the water. The Boston Harbor Hotel is a Mobil rated Four Star and AAA rated Four Diamond hotel. For more information please visit the Boston Harbor Hotel web site at www.bhh.com.

The 2008 Boston Wine Festival Schedule of Events:

Friday, January 11

Grand Opening Reception

Reception, 7 p.m., the Wharf Room, \$100

Come celebrate the opening night of the 2008 Boston Wine Festival, which has become the cultural start of each New Year in Boston. Sample more than 50 wines from the many wineries featured in this year's festival, and savor selections from Chef Daniel Bruce's bountiful buffet.

Wednesday, January 16, Thursday, January 17, and Friday, January 18

Battle of the Cabernets

Dinner, 7 p.m., the Atlantic Room, \$210

A favorite event and festival tradition continues, with a distinguished panel of cabernet experts leading you through a blind tasting of many 2004 California cabernets. Experience the variety of dishes Chef Daniel Bruce matches perfectly to these powerful wines, and choose your favorite in this "battle."

Tuesday, January 22

Quarterly Review of Wines: "Best of the Best"

Dinner, 7 p.m., the Atlantic Room, \$210

One of the world's most influential wine magazines returns with a selection of wines from its 23rd Annual California "Best of the Best" issue. Hosts Richard Elia and Randy Sheahan will guide you through this unique dinner as Chef Daniel Bruce pairs his cuisine with 2005 Caymus Special Selection, 2003 Phelps Insignia, and 2005 Sbragia Gamble Ranch Chardonnay, among others.

Wednesday, January 23

Cardinale

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$245

Dinner only, 7:30 p.m., the Atlantic Room, \$195

Cardinale makes only one wine, a cabernet sauvignon-based blend made from small vineyards in and around Napa Valley. Start the evening with a seminar, led by winemaker Chris Carpenter, sampling the different component cabernets used to make Cardinale's distinctive wine. Complete the evening with a delicious dinner prepared by Chef Bruce, featuring a vertical of Cardinale, along with wines from the Artisan Estate portfolio.

Thursday, January 24

Swanson Vineyards

Dinner, 7 p.m., the Atlantic Room, \$165

Swanson Vineyards has been producing world-class Napa Valley wines since its inception in 1985. This event provides a rare opportunity to meet owner and founder, Clarke Swanson, who will treat us to his wines including his cabernets and proprietary blend, Alexis. Chef Bruce will create the perfect complement to these fine wines in a memorable meal.

Friday, January 25

B.R. Cohn Winery

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$195

Dinner only, 7:30 p.m., the Atlantic Room, \$145

Award-winning winery, B. R. Cohn, located in the heart of Sonoma, was founded in 1984 by Bruce Cohn, longtime manager of the Doobie Brothers. Experience a vertical of the winery's highly acclaimed Olive Hill Cabernet Sauvignon at a seminar hosted by Dan Cohn. Enjoy an array of this prestigious winery's libations at a dinner paired with Chef Bruce's fabulous fare.

Monday, January 28

Allegrini

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

For generations, the Allegrini family has been making exceptional valpolicella wines just north of Verona. The dynamic duo of Leonardo LoCascio and Marilisa Allegrini will present their classic and cru wines. Drawing upon his training in Northern Italian cuisine, Chef Daniel Bruce will produce his interpretation of regional dishes.

Tuesday, January 29, Wednesday, January 30, Thursday, January 31

Meritage Madness

Dinner, 7 p.m., the Atlantic Room, \$210

Inspired by Daniel Bruce's award-winning restaurant Meritage, we present Meritage Madness. This year, we will taste many Bordeaux-style wines from Sonoma and Napa Valley from the 2004 vintage. You will have the opportunity to taste contrasting styles, listen to comments from our panel of wine professionals, and vote on your favorite meritage of the night.

Monday, February 4

Super Tuscan

Dinner, 7 p.m., the Atlantic Room, \$295

Sample the best Tuscan wines that Italy has to offer. Chef Daniel Bruce will prepare his version of his favorite Tuscan-influenced four-course meal, paired with these incredible Italian wines including Ornellaia, Tignanello, and Sassicaia.

Tuesday, February 5

Hedges Family Estate

Dinner, 7 p.m., the Atlantic Room, \$145

Founded by Tom Hedges in 1986, Hedges Family Estate has focused on cabernet sauvignon, syrah, and merlot blends in the French winemaking style. Join Christophe Hedges as he presents these blends and his port style dessert wine from Red Mountain AVA in Washington State, the site of this family owned and run winery.

Wednesday, February 6

Gary Farrell Vineyards & Winery

Dinner, 7 p.m., the Atlantic Room, \$145

Gary Farrell pinot noirs and chardonnays are highly sought after. International winemaker Nick Goldschmidt will present the most prized, single-vineyard and appellation selection wines from this Russian River Valley winery. Chef Bruce will pair the small production, hand-crafted chardonnays, pinot noirs, and zinfandels with his thoughtful preparations.

Thursday, February 7

Rising Stars

Dinner, 7 p.m., the Atlantic Room, \$165

This year's edition of Rising Stars will showcase three wineries from Napa and Sonoma, each known for its distinct varietal focus. John Drady of Sonoma Coast Winery will share his chardonnays and pinot noirs. Susan Durbrow of Grilley Family Cellars presents her cabernet franc and Brian Page from Page Wine Cellars will pour his meritage blend. Chef Bruce will match each varietal with some distinct dishes of his own.

Tuesday, February 12

St. Supéry Vineyards & Winery

Dinner, 7 p.m., the Atlantic Room, \$145

St. Supéry wines are created from two estate vineyards located in Napa Valley. Winemaker Michael Beaulac will share the winery's diverse wines including Dollarhide Cabernet Sauvignon, and meritage blends, Élu and Vertú. An exciting meal by Chef Bruce will accompany these fine wines.

Wednesday, February 13

Rodney Strong Vineyards

Dinner, 7 p.m., the Atlantic Room, \$145

One of the pioneers of Sonoma winemaking, Rodney Strong, established his winery in 1959. His legacy continues with longtime winemaker Rick Sayre. This special evening will feature the single-vineyard cabernet sauvignon Alexander's Crown, many library selections, and some of the exciting new releases coupled with Chef Bruce's masterful creations.

Thursday, February 14

Champagne Dinner

Dinner, 7 p.m., the Atlantic Room, \$145

Champagne is for more than just toasting! Chef Daniel Bruce once again shows his rare talents with his perfectly matched, all champagne dinner featuring wines from Charles Heidsieck including the 1999 Rosé and Brut Reserve. A perfect opportunity to share a special evening coupled with incredible wine and food.

Friday, February 15

Valentine's Dinner Dance

Dinner, 7 p.m., the Atlantic Room, \$225

A night of romance and fun with friends awaits you. Chef Daniel Bruce will create a spectacular four-course dinner complementing Charles Heidsieck champagnes including its 1995 Blanc des Millenaires and the Cuvée Sublime. Enjoy the view overlooking beautiful Boston Harbor, and dance the night away to the sounds of a live band.

Sunday, February 17

Valentine's Brunch

Brunch, reservations between 10 a.m. and 2 p.m., the Atlantic Room, \$75

Valentine's Day may be gone, but it's not forgotten. Enjoy your favorite champagne and the view of Boston Harbor while listening to soothing live piano music and savoring the extensive buffet offerings of Chef Daniel Bruce.

Wednesday, February 20

HdV

Dinner, 7 p.m., the Atlantic Room, \$165

HdV is a family venture between Hyde Vineyards of Napa Valley, and Aubert and Pamela de Villaine of Burgundy. What sets these wines apart is the partnership's philosophy of minimal intervention, which allows the wines to develop the characters that are true to the terroir. Winemaker Stéphane Vivier will present the wines featuring HdV's chardonnay, syrah, and cabernet-merlot blend Belle Cousine.

Thursday, February 21

Chimney Rock

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

Chimney Rock was established in 1980 in the Stags Leap District in Napa Valley, the smallest but arguably the best Napa Valley appellation. The wines were created with the goal of competing against the best of Bordeaux. New winemaker Elizabeth Vianna joins us to discuss the history and future of this extraordinary winery, while Chef Bruce creates dishes to accentuate the nuances of these wines.

Friday, February 22

Hanzell Vineyards

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

From high in the Sonoma Mountains, Hanzell produces handcrafted Burgundian-style chardonnays and pinot noirs. Enjoy many older vintages of these outstanding wines, as Michael Terrien discusses Hanzell's philosophy and approach to creating Burgundian-style wines in California. A fabulous meal by Chef Bruce will follow, which will include a surprise vintage from Hanzell's cellars.

Sunday, February 24

Jazz Brunch

Brunch, reservations between 10 a.m. and 2 p.m., the Atlantic Room, \$75

Chef Daniel Bruce will create a lavish buffet of Cajun-influenced cuisine inspired by his newly created French Quarter Wine Festival. Experience the essence of the Big Easy. Enjoy wine chosen to complement Chef Bruce's interpretation of Creole dishes, while you listen to the authentic sounds of a New Orleans jazz band.

Tuesday, February 26

Simi Winery

Dinner, 7 p.m., the Atlantic Room, \$145

One of the oldest Sonoma wineries, founded in 1876, Simi has continued to grow as a landmark California house, branching from its beginnings in the Alexander Valley to the Russian River Valley. Today, its portfolio of wines include cabernet sauvignon, chardonnay, sauvignon blanc, shiraz, pinot noir, and zinfandel. Winemaker Steve Reeder will present these quality wines, as well as Simi's Landslide Vineyard Cabernet Sauvignon, alongside the reputable cuisine of Chef Daniel Bruce.

Wednesday, February 27

Bordeaux Appellations

Dinner, 7 p.m., the Atlantic Room, \$165

Join Howie Rubin of Bauer Wines for this premier event. Howie will lead you through a journey of some of the top appellations of Bordeaux, including Pauillac, Saint-Julien, Margaux, Saint-Émilion, and Pomerol. Discover the stylistic differences of these remarkable wines while enjoying Bordeaux-inspired dishes from Chef Daniel Bruce.

Thursday, February 28

Falesco

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$195

Dinner only, 7:30 p.m., the Atlantic Room, \$145

Riccardo Cotarella is a legend in Italian winemaking. He is regarded as a pioneer in the industry. His expertise spans every aspect of winemaking, and he is largely responsible for the vast improvement in the quality of wines from Central and Southern Italy. Falesco will take central stage as Riccardo presents his wines, which display his philosophy using native varietals as well as New World grapes.

Friday, February 29**Benziger Family Winery**

Dinner, 7 p.m., the Atlantic Room, \$145

Benziger Family Winery is dedicated to the natural growing of sustainable agriculture and produces organic and biodynamic wines from the Sonoma Mountain. Kathy Benziger will present her single-vineyard, reserve, and estate wines as well as the signature Tribute blend, throughout the evening's four-course meal.

Monday, March 3**Clos Pegase**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

Clos Pegase is a unique estate-bottled winery in that its two vineyards are located at both ends of the Napa Valley, one in Calistoga and the other in Carneros. This allows for a tremendous variation in flavors in its wine portfolio. Jan Schrem is an international art collector and passionate proprietor. His wines reflect a sense of place and his commitment to traditional winemaking techniques. After five years, Jan returns to the festival and will present a unique seminar on the history of wine, followed by an exciting dinner of Chef Daniel Bruce's great food served with Clos Pegase wines.

Tuesday, March 4**Paitin**

Dinner, 7 p.m., the Atlantic Room, \$145

Paitin was established in 1796 with the first Barbaresco Sori Paitin bottled in 1893. This Piedmontese winery has been producing outstanding barbarescos ever since, along with arneis, barberas, dolcettos, and nebbiolos. Seventh-generation winemaker, Giovanni Pasquero, will present these artisan wines at dinner. Chef Bruce will create Northern Italian fare to complement these estate wines.

Wednesday, March 5**Ponzi Vineyards**

Dinner, 7 p.m., the Atlantic Room, \$145

Willamette Valley visionaries Dick and Nancy Ponzi were among the first Oregon pinot producers and have been creating Burgundian-style pinot noirs and chardonnays, among other varietals, for the past 30 years. Their daughter, Anna-Maria Ponzi, will showcase their wines and discuss their winemaking practices such as gravity flow and pressing techniques. Enjoy these lovely wines together with Chef Bruce's elegant fare.

Thursday, March 6**Spring Mountain Vineyard**

Dinner, 7 p.m., the Atlantic Room, \$165

Spring Mountain Vineyard's 226 acres are located on the eastern slopes of Spring Mountain. There, they produce a renowned Bordeaux blend as well as a small quantity of sauvignon blanc, sémillon, viognier, and syrah. Winemaker Jac Cole will show off his collection of wines including his reserves and a library selection. This is an opportunity to sample some of the best of this amazing appellation.

Friday, March 7**California Cabernet Reception**

Reception, 7 p.m., the Atlantic Room, \$75

Cabernet sauvignon, with its full-bodied, robust flavors, is a favorite of many. California is a region that produces some of the greatest cabernets in the world. Walk through a tour of the many styles of California cabernets while sampling dishes that Chef Daniel Bruce creates to complement these wines perfectly.

Tuesday, March 11

Ferrari-Carano Vineyards & Winery

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$195

Dinner only, 7:30 p.m., the Atlantic Room, \$145

For years, Ferrari-Carano has been producing excellent wines from vineyards throughout Sonoma. Recently, it expanded its red wine production to Alexander Valley, headed by winemaker Aaron Poitter. Aaron will start the evening with a seminar featuring Ferrari-Carano's newly released and highly acclaimed PreVail and continue through to a dinner including its Mountain and Vineyard Ranches wine.

Wednesday, March 12**Rubicon Estates**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$245

Dinner only, 7:30 p.m., the Atlantic Room, \$195

Founded by sea captain Gustav Niebaum and purchased by Francis Ford Coppola in the 1970's, this magnificent estate produces some of the best wines in Napa Valley. Winemaker Scott McCleod returns to host a seminar featuring the components of its heritage blend, Rubicon. Dinner will follow with Rubicon's amazing Rutherford wines and Chef Bruce's outstanding cuisine.

Thursday, March 13**Testarossa**

Dinner, 7 p.m., the Atlantic Room, \$145

Located in Los Gatos, Testarossa Vineyard is housed in a 19th century Jesuit-built winery. Founder Rob Jensen produces limited quantity wines that have received critical acclaim for their complexity, balance, and silky texture. Rob will share his history and philosophy while pouring a broad array of Testarossa's single-vineyard wines from some of the most highly acclaimed vineyard sites.

Friday, March 14**Old World/New World**

Dinner, 7 p.m., the Atlantic Room, \$175

Wine can have completely different flavors depending on where it is grown. You will experience these nuances as you sample wines from California, Australia, France, and Italy. Howie Rubin returns and will guide you through a side-by-side comparison of five different grape varieties: pinot gris, chardonnay, san giovese, syrah, and cabernet sauvignon.

Tuesday, March 18**Elyse Winery**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

The gregarious Ray Coursen, owner and winemaker, will lead a captivating seminar on the differences between syrah and petit syrah. Then, during a special dinner, Ray will introduce his cabernet, zinfandel, and two newest wines, chardonnay and pinot noir.

Wednesday, March 19**Rosenblum Cellars**

Dinner, 7 p.m., the Atlantic Room, \$145

Long reputed for his zinfandels, Kent Rosenblum also produces stylized Rhône varieties. He handpicks his grapes from a bounty of vineyards throughout California in order to achieve a broad pallet of flavors needed to create these artisan wines. Share Kent's passion and personal commitment for winemaking while feasting on a signature Chef Bruce dinner.

Thursday, March 20**Cliff Lede Vineyards**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$210

Dinner only, 7:30 p.m., the Atlantic Room, \$165

Cliff Lede Vineyards is a newcomer in the Napa Valley winemaking circuit, having released its first wine in 2002. The vineyards are planted with cabernet sauvignon, malbec, cabernet franc, merlot, and petit verdot, the basis of Cliff Lede's Bordeaux-style wines. Jack Bittner presents a great opportunity to sample an assortment of these fantastic wines, including the vineyard's sparkling wine and meritage blend, Poetry. Chef Daniel Bruce draws upon his personal memories of a visit to the winery to create a magical meal.

Friday, March 21

Flavors of the Mediterranean Reception

Reception, 7 p.m., the Atlantic Room, \$75

Enjoy a relaxed evening of wine and food from the Mediterranean. This walk-around reception will treat you to the many different wines of Spain, Southern France, and Italy while indulging you with Chef Daniel Bruce's lavishly prepared buffet of Mediterranean dishes.

Tuesday, March 25

Archery Summit

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$195

Dinner only, 7:30 p.m., the Atlantic Room, \$145

Archery Summit has been producing some of the highest-rated and most notable pinot noirs in Oregon for years. Anna Matzinger, who started as assistant winemaker in 1999 and assumed the role of head winemaker in 2001, will lead a blending seminar on Archery Summit's premier cuvee. You are sure to enjoy Anna's outstanding, full expression wines, as she engages you in an informative discussion of her hands-on approach.

Wednesday, March 26

Pine Ridge

Dinner, 7 p.m., the Atlantic Room, \$165

Pine Ridge, in Napa Valley, has a long reputation for creating elegant, distinct, and expressive wines. Stacy Clark has been with the winery since 1983 and winemaker since 1988. Take this superb opportunity to hear a firsthand account of Pine Ridge's past and present, and savor its phenomenal lineup of Crimson Creek Merlot, single-vineyard cabernet, and Andrus Reserve in magnum.

Thursday, March 27

Cuvasion Winery

Dinner, 7 p.m., the Atlantic Room, \$145

Cuvasion Winery is situated on the Silverado Trail in Northern Napa Valley with the vineyards spanning the Carneros, Mount Veeder, and Napa Valley regions. Though chardonnay is Cuvasion's most dominant wine with regard to production, the Carneros Merlot, pinot noir, and Brandlin Ranch Cabernet Sauvignon have all won numerous accolades. Jay Schuppert joins us for a lively evening with amazing wine and food.

Friday, March 28

Terlato Family Vineyards

Dinner, 7 p.m., the Atlantic Room, \$145

Founder Anthony Terlato has a diverse approach to making Mediterranean-style wines in Sonoma, drawing from regional styles of pinot grigio, syrah, Rhône, and Bordeaux blends. Enjoy this broad scope of wines capped off with Terlato's limited production Bordeaux blend, Episode. Chef Bruce's cuisine will reflect the variety of flavors that these wines display.

Tuesday, April 1

Souverain

Dinner, 7 p.m., the Atlantic Room, \$145

For the past 15 years, Ed Killian has been at the helm of winemaking at Souverain, in Geyserville. This top Sonoma winemaker produces full bodied and rich wines from Alexander Valley. Ed will be on hand with a full gamut of his wines, including Reserve Alexander Valley Cabernet Sauvignon as well as some older vintages. Chef Daniel Bruce will once again create inspirational cuisine.

Wednesday, April 2**Wines of Bordeaux with Clive Coates, MW**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$320

Dinner only, 7:30 p.m., the Atlantic Room, \$220

There are few things in the world more alluring than a glass of Bordeaux. Clive Coates, Master of Wine and one of the world's leading wine authorities, returns to the festival for an evening of Bordeaux. Clive will introduce you to many glasses during a seminar comparing the regions of Bordeaux, including Graves, Margaux, Pauillac, St-Emilion, St-Estèphe, and St-Julien. A five-course dinner will follow featuring Chef Bruce's cuisine along with selected Chateaus.

Thursday, April 3**Wines of Burgundy with Clive Coates, MW**

Seminar and Dinner, 6:30 p.m., the Atlantic Room, \$320

Dinner only, 7:30 p.m., the Atlantic Room, \$220

*Clive Coates's latest book, *The Great Wines of France*, is a complete guide to France's top domains and wines. Clive will lead you on a journey through Burgundy with a tasting of his top choices of Premier Cru wines, followed by a five-course dinner that will include several Grand Cru Burgundies.*

Friday, April 4**Closing Reception**

Reception, 7 p.m., the Wharf Room, \$100

The 2008 festival concludes with a celebration of some of the year's favorite wines as well as a preview of wineries you can look forward to in 2009 at the benchmark 20th Annual Boston Wine Festival. While enjoying this stellar selection of wines, you will savor a signature buffet of white wine and red wine inspired dishes by Chef Daniel Bruce.

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