



THE 2009 FEARRINGTON HOUSE WINEMAKER SERIES

February 16, 2009, Pittsboro, NC – The Ferrington House Restaurant's 2009 Winemaker Dinner Series offers an evening of outstanding cuisine, fine wines and exemplary service. Ferrington Wine Director Maximilian Kast and guest winemakers from around the world will discuss the history, culture and qualities of the featured wines which will accompany Executive Chef Colin Bedford's seasonal multi-course menus.

"We started our winemaker series in 2007 to bring our guests closer to the producers and personalities that make the wine we love. We are very excited about our 2009 series for it is the first time we will be bringing winemakers from all corners of the world to The Ferrington House. Making wine is, in essence, farming, and in step with our farm-to-table philosophy our wine dinner series brings the farmers' passion for quality, natural goods to our guests," stated Kast.

Dinners begin with a wine and hors d'oeuvres reception. Reservations required; call (919) 542-2121. The Ferrington House is pleased to host the following winemaker dinners for 2009:

Sunday, March 15th: Nile Zacherle of Zacherle Winery & Whitney Fisher of Fisher Vineyard

Winemaker couple Whitney Fisher and Nile Zacherle represent the next generation in Napa Valley winemaking. Fisher is a partner and head winemaker at Fisher Vineyards which is based in the Sonoma side of Spring Mountain, and also has Estate vineyards south of Calistoga. Nile Zacherle is the namesake and winemaker for the Zacherle Label and the Head Winemaker at David Arthur winery in Napa Valley. Both will be joining us for this gourmet tasting dinner. \$150 per guest, excludes tax and gratuity.

Sunday, April 19th: Wine Dinner with Susan Neel of McCrea Cellars

The first winery dedicated solely to Rhone varietals in Washington State, Doug McCrea and Susan Neel have developed relationships with some of the best vineyard owners in the state - a relationship that makes the winery the beneficiary of truly amazing fruit, which in their hands evolves into some of the best wines made from Rhone varietals in the world. Susan Neel, Co-founder and Co-owner of the



winery, will be joining us for a tasting journey through their collection. \$150 per guest, excludes tax and gratuity.

Sunday, July 26th: Wine Dinner with James Dare of Warwick Estate

Located on a farm in South Africa that dates back to 1792, the Warwick Estate has been in the Ratcliffe family since 1964. When they purchased it there was not a single vine on the property. They soon planted Cabernet Sauvignon, which produced great grapes and were soon in demand from area wineries. By 1982 the first Warwick vintage was released - it was a Cabernet Sauvignon. Now their portfolio includes a Sauvignon Blanc, Pinotage, and two Red Blends, the Estate Reserve being one of the most highly regarded Bordeaux Blends in the world. James Dare, Warwick Export Director, will join guests in exploring some of Warwick's exceptional wines. \$150 per guest, excludes tax and gratuity.

Sunday, August 30th: Wine Dinner with Iduna Weinert of Bodega y Cavas de Weinert

In a colonial winery located in Mendoza, the cradle of Argentina's wine industry, the Weinert Family, focuses on making high-quality, age-worthy, and complex fine wines and on the production of bold yet elegant Malbecs, with a strong record of age-ability. They also produce a very aromatic Sauvignon Blanc and Chenin Blanc blend. Iduna Weinert, partner and head of marketing for the winery, will be joining us for a tasting of her family's wines. \$150 per guest, excludes tax and gratuity.

Sunday, November 1st: Wine Dinner with Serge Hochar of Chateau Musar

One of the finest wineries in the world, Chateau Musar is located in the Bekaa Valley of Lebanon. Started in 1930 by Gaston Hochar in the cellars of a 17th century castle, Chateau Musar has won accolades from every section of the international wine trade. Gaston's son, Serge Hochar, will be joining us for a rare and unique dinner sampling Chateau Musar's wines from as far back as the 1960s. \$175 per guest, excludes tax and gratuity.

About The Fearington House Restaurant

The Fearington House Restaurant is a member of Relais & Chateaux, an association of the finest restaurants and hotels in the world, and is the only Green Certified™ AAA Five Diamond restaurant in the country. Awarded the 'Best Of Award of Excellence' from The Wine Spectator since 2004, the farmhouse restaurant is recognized for its sophisticated contemporary American cuisine. Opened in 1980 and surrounded by extensive gardens, The Fearington House Restaurant is located 8 miles south of Chapel Hill, NC. For further information, visit www.fearington.com.



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For immediate release

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