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## **Press Release**

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Phone: (757) 229-0999 9 A.M. EDT, December 13, 2009

## PATSY'S RESTAURANT CELEBRATES 2007 ADAGIO LAUNCH

NEW YORK, NY/ WILLIAMSBURG, VA, DECEMBER 13, 2009:

Matthew Meyer, Master Winemaker at the Williamsburg Winery will partner with Executive Chef Sal Scognomillo, of the legendary Patsy's Restaurant on the evening of Tuesday, January 19<sup>th</sup> to launch Matthew's 2007 Adagio wine.

The 2007 vintage Adagio is Matthew's second release of his flagship offering, and is limited to 123 cases of production. Formerly Assistant Winemaker at the heralded Heitz Cellars of Napa Valley, and graduate of the highly regarded oenology and viticulture programs at the University of California at Davis, Matthew's 7-year stewardship of the Williamsburg Winery wine portfolio has resulted in three successive 'World's Best Wines' awards from Decanter magazine and a stance on the world wine stage.

Patsy's restaurant, located at 247 West 56<sup>th</sup> street, is widely known as singer Frank Sinatra's favorite Italian restaurant, and loved by loyal

fans and celebrities alike. Family-owned for the past 65 years, Patsy's has featured only 3 chefs over that period, and Chef Sal, grandson of founder Pasquale (Patsy) Scognomillo, will hold center stage with Matthew Meyer at the launch of Adagio as they expand on their beliefs in the marriage of extraordinary food and wines.

The 2007 Adagio, in a private blind tasting amongst a panel of respected sommeliers and other wine industry professionals, recently bested a number of exceptional wines, including the 2004 Chateau Pichon Longueville. Matthew Meyer offered that the focus of his Adagio is one of "above all else: balance. The fruit, oak, tannins and alcohol all come together delightfully, and creating a symphony of organoleptic pleasures". Translation? A wonderfully complex and interesting wine.

The Adagio launch event will begin at 6:00pm, with a champagne greeting, followed by a 6:30pm press conference with both Matthew and Chef Sal participating in a lively moderated discussion. A wine-paired 3-course dinner will follow at 7:00pm, featuring the culinary styling's of Chef Sal mated to Matthew Meyer's 2007 Vintage Reserve Chardonnay, 2006 Trianon, and 2007 Adagio wines.

For additional information on Patsy's Restaurant Celebrates 2007 Adagio Launch, contact Courtney Darden at (757) 229-0999 ext. 120.