



For Immediate Release

26 Wing Road, Millbrook, NY 12545

Millbrook Vineyards & Winery

www.millbrookwine.com

**PAIRING WITH “THE MASTERS”
HUDSON VALLEY’S MILLBROOK VINEYARDS & WINERY
CELEBRATES 28TH HARVEST WITH WINE AND FOOD GALA LUNCHEON
SATURDAY, OCTOBER 19, 2013**

FEATURING GOURMET MEAL AND MILLBROOK WINE PAIRING CREATED BY CERTIFIED MASTER CHEF KEN ARNONE AND MASTER OF WINE JENNIFER SIMONETTI-BRYAN

For Immediate Release – Millbrook, NY - **Millbrook Vineyards & Winery**, the Hudson River Valley's premier wine estate, is pleased to announce the celebration of their 28th harvest celebration with their **Annual Harvest Party**, on **Saturday, October 19th** from **12-4:30 PM**. The harvest celebration will feature two top international experts – **Master of Wine Jennifer Simonetti-Bryan** and **Certified Master Chef Ken Arnone** who have joined forces to co-author *Pairing with the Masters: A Definitive Guide to Food & Wine Pairing*. The “Masters” will showcase their expertise in an informative and fun four-course autumnal meal paired with Millbrook’s finest wines outside under a large tent bordering the 35 acres of grapevines - the centerpiece of the bucolic 130-acre property. The all-inclusive afternoon is \$125 per person plus tax. Reservations can be made at 845-677-8383 x17 or at www.millbrookwine.com.

Advancing the topic of food and wine pairings in a way that no other book has, the authors make the information easily approachable and applicable to real life. To create *Pairing with the Masters*, the authors taste tested more than 600 food and wine combinations to arrive at the perfect compilation of recipes and wine pairings to include in the book. Recipes range from simple to complex and can speak to food and wine enthusiasts, culinary students, sommeliers and professional chefs alike.

Co-Authors Ken Arnone and Jennifer Simonetti-Bryan have achieved the highest accreditations, honors and titles of the global food and wine industry. As Olympians of the wine and culinary worlds, they are among fewer than 300 people, respectively, in the world to have ever received these internationally acclaimed titles.

“Ken and I are excited to share our knowledge at the Millbrook Harvest Party,” said Co-Author Jennifer Simonetti-Bryan, Master of Wine. “In this book, one of our goals was to expose food and wine pairing’s dirty little secret – great pairings don’t have to be expensive! Over 70 percent of the wines in this book are under \$25 and are very attainable for all readers. We also reveal specific tips and tricks on how to make certain dishes more wine-friendly and how to choose a wine that is more food-friendly. We look forward to creating a menu with Millbrook wines to showcase their quality and their unique attributes.”

“Even the most famous chefs and experts know that the best dishes can be sabotaged by the wrong wine pairing, but the right pairing can create magic,” said Co-Author Ken Arnone, Certified Master Chef. “What makes this book so unique is the unmatched recipe and pairing angles, the explanations of what to expect on your palate and why. We are taking great care in creating a Hudson Valley menu, paired with Millbrook’s finest wines, to explain why some pairings won’t work so that we can help attendees avoid common or surprising pitfalls.”

Millbrook Winery has a long tradition of having notable chefs and wine professionals prepare the meal for their Harvest Party, including Drew Nieporent’s Myriad Restaurant Group (Tribeca Grill, Nobu, Centrico), Charlie Palmer (Aureole), Marcus Samuelsson (Aquavit), Michael Romano (Union Square Cafe), Peter Kelly (Xaviar’s/X2O), Liz Neumark (Great Performances), Waldy Malouf (Hudson River Club, Rainbow Room, Beacon), Angelo Sosa (Social Eat), Jehangir Mehta (Methaphor), Kevin Zraly (Wine Educator and Windows on the World Wine School), Peter Morrell (International Wine Expert), and Bryan Miller (NY Times Food Editor).

26 Wing Road, Millbrook New York 12545 – 845-677-8383 Phone/845-677-6923 Fax

The 2013 Harvest Party lunch and Wine Pairing menu will be as follows:

12:00 Noon Wine & Cheese Reception

Assorted Breads, Vegetable Spreads & Villa Pillo Extra Virgin Olive Oil

Passed Hors d'oeuvres

Quinoa Salad with Sweet Corn and Crab

Sprout Creek Sheep's Cheese with Spiced Walnuts and Local Honey

Buckwheat Blini with Foie Gras Mousse and a Port Reduction

Grilled Linguica Sausage with Pears and Sage

2012 Tocai Friulano Proprietor's Special Reserve

Best Hudson Valley Wine & Double Gold Medal Winner - 2013 Hudson Valley Wine Competition

2011 Pinot Noir

Hunt Country Red

First Course

Butternut Squash Bisque with Tarragon Braised Rabbit, Crème Fraiche, and Spiced Pumpkin Seeds

2012 Lollipop Hill Tocai Friulano

2011 Chardonnay Proprietor's Special Reserve

Double Gold Medal Winner - 2013 Hudson Valley Wine Competition

Second Course

Salmon and Shrimp Roulade over Fall Greens with Beet and Pinot Noir Vinaigrette

2011 Chardonnay Proprietor's Special Reserve

2011 Grand Reserve Pinot Noir

Third Course

Hudson Valley Coq au Vin with Pearl Onions, Parsnips, Fall Mushrooms and Pork Belly Croutons

2011 Grand Reserve Pinot Noir

2010 Cabernet Franc Block Three East

Silver Medal Winner - 2013 Hudson Valley Wine Competition

Dessert

Brûléed Apple and Carrot Cake with Mascarpone Cream, Cranberry Vanilla Sauce, Pistachio Dust
Coffee

Under the watchful eye of Chef Arnone, food preparation for the afternoon will be provided by **Tomáš Monoši** who has provided Hudson Valley catering services for more than ten years. Located in Wappingers Falls, Tomáš has recently opened **Tomáš Tapas Bar and Restaurant**, a blend of the traditional Spanish tapas bar and a conventional American, three-course-meal restaurant.

Millbrook Vineyards & Winery, founded in 1985, was the first vineyard in the Hudson River Region of New York dedicated exclusively to the production of vinifera grapes. Millbrook's 35 acres of vines, first planted by **owner John Dyson** in 1983, include Chardonnay, Riesling, Tocai Friulano, Pinot Noir, and Cabernet Franc grapes. The winery produces 15,000 cases of wine per year and is distributed regionally by Winebow in New York, New Jersey, Connecticut, and Washington DC. The wines have received accolades from *Wine Spectator*, *The New York Times*, Robert Parker's *Wine Advocate*, Hugh Johnson's *Pocket Encyclopedia of Wine*, *Bloomberg Markets* and *Bon Appetit*.

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For more information, contact:

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Jennifer Simonetti-Bryan MW

Master of Wine

Jennifer Simonetti-Bryan is fast rising as one of media's best featured "go to" experts on wine. She holds the world's top wine title (MW), has trained thousands in the industry and judges in international wine and spirits competitions.

Jennifer is the fourth woman and among only 30 people in the US to ever attain the international title of Master of Wine (MW), the highest wine title to achieve in the world. She was also honored with an international tasting trophy for her palate and holds an additional 5 leading wine and spirits certifications.

She is the author of *The One Minute Wine Master: Discover 10 Wines You'll Like in 60 Seconds or Less*. She has also co-authored a culinary textbook featured at the Culinary Institute of America and Le Cordon Bleu titled *Pairing with the Masters: A Definitive Guide to Food & Wine*.

Jennifer is also the author and host of five DVD series on wine and spirits with The Great Courses- *The Everyday Guide to Wine*, *The Everyday Guide to Spirits & Cocktails*, *The Everyday Guide to Wines of France*, *The Everyday Guide to Wines of Italy*, and *The Everyday Guide to Wines of California*.

She is a frequent guest on national television including NBC's Today Show, Fox Business, Fox News, *Anderson Cooper*, Bloomberg TV, *Real Housewives of New York City*, and *VH1 Morning Buzz*. She has also been featured in world-class publications such as *Fortune*, *Businessweek*, *O The Oprah Magazine*, *Everyday with Rachael Ray*, and *Wine Enthusiast*. Jennifer is also a columnist with *Great Wine News*.

With an energetic, dynamic personality, Jennifer Simonetti-Bryan has also hosted seminars with famous Food Network Stars such as Rachel Ray, Bobby Flay, Tyler Florence, Mario Batali and Jacques Pépin.



Ken Arnone

Certified Master Chef

Chef Ken Arnone has achieved the highest level of certification in his craft, Certified Master Chef (67 in the US) and Global Master Chef (300 worldwide). His culinary expertise was honed at the Culinary Institute of America, Cuisine Actuelle, The Salish Lodge and the New York Marriott Marquis as he traversed across the country. Chef Arnone returned to the CIA in 1999, as a professor he taught numerous classes and took the helm at two of their noted eateries: Caterina de' Medici and The Apple Pie Bakery Café.

Since 1999 Chef Arnone has operated a global consulting firm bringing his passion for food to restaurateurs, hotels, universities, private clubs, corporations and manufacturers. His vast knowledge base, attention to detail and creative style have attracted many prominent clients including: Colavita International, Granite City Food and Brewery, Darden Restaurant Group, GRS Restaurant Group, Marriott International and Renaissance Hotels, Panera Bread, and Yale University. He has developed recipes for over 30 current retail food products spanning from snacks, sauces, soups, entrees to desserts. Ken is sought after for speaking engagements throughout the industry and frequently serves as a culinary judge, recent appearances include: the National Restaurant Association, Jakarta Culinary Festival, Las Vegas Challenge, Healthy World of Flavors Singapore, Hong Kong's Top Sommelier Summit, and the Tokyo Food Show.

In August of 2012 he released a food and wine pairing book titled "Pairing with The Masters" which he co-authored with Jennifer Simonetti-Bryan Master of Wine. Dedicated and passionate about flavor Chef Arnone also produces Pesto Diavolo a spicy spread and dip available in the retail market and on the web.

Chef Arnone is currently partnered with iconic entrepreneur Sam Metzger, (former CEO of Chipwich) to found **dcuisine**, a dynamic venture where he has developed Master Chef quality meals that are delivered direct to the consumer.