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Fleming's Prime Steakhouse & Wine Bar Presents
Napa vs. Sonoma Wine Dinner

The Wine World's Cross-Valley Rivals Go Head-To-Head at June Wine Dinner

Newport Beach, California, May 2009 – [Fleming's Prime Steakhouse & Wine Bar](#) is proud to present one of the great rivalries of the wine world: Napa Valley vs. Sonoma Valley in California at its Napa vs. Sonoma Wine Dinner this June. Director of Wine Marian Jansen op de Haar has selected two wines for each delicious course, and guests will be asked to decide which one provides the perfect complement. While every guest will taste victory in this head-to-head line up, there will also be trivia games and prizes awarded throughout the night.

Executive Chef Russell Skall invites guests to warm up their taste buds for the three-course dinner with the GLORIA FERRER, Blanc de Noirs Sonoma County NV paired with the a Blue Cheese Flatbread with red onion marmalade. From there, the Chardonnays step onto the mound for the First Pitch with MERRYVALE, Napa Valley Starmont, 2006 taking on PICKET FENCE, Russia River Valley, 2006. Which will go best with Skall's Bodega Bay Crab Cocktail? Cabernet Sauvignon's take the next swing at bat. The FREEMARK ABBEY, Cabernet Sauvignon Napa Valley, 2004 and RODNEY STRONG, Cabernet Sauvignon Alexander Valley Reserve, 2005 are sure to hit a Home Run with the Filet Mignon and Wonton Crusted Ahi Tuna.

Napa and Sonoma Valleys are situated next to each other in Northern California and separated by the Mayacamas mountain range, and while they both produce some of the finest wine in the world, they both languished in relative obscurity for most of the past century. So what fuels this battle of the valleys? In some way, it's been the publicity.

Robert Mondavi helped put Napa Valley on the map in the '60s by inviting travel writers to taste his wine. In 1976, Napa wines stunned the world after winning over French judges in a blind tasting at the now infamous Paris Wine Tasting that year. In the '90s, the Bay Area's tech boom brought new wine lovers and their money to the area.

Technically, Sonoma was the first of the two valleys to grow wine grapes. "Its coastal climate nurtures grapes to impart lovely nuances in wine," says Jansen op de Haar. "Many winemakers and critics agree that Sonoma wines are as good as Napa's, but Napa has done a better job of promoting itself." On June 2 or June 5, Fleming's guests will be the judges.

The Napa vs. Sonoma Wine dinner is \$55 per person, not including tax and gratuity. This one night event will take place on either Tuesday, June 2, or Friday, June 5, at 6:30pm. Reservations are recommended for this event. Please visit www.FlemingsSteakhouse.com for your nearest ***Fleming's Prime Steakhouse & Wine Bar*** location and to view event dates by location. **For the complete Fleming's Napa vs. Sonoma Wine Dinner menu, see page 3.**

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Fleming's Napa vs. Sonoma Wine Dinner
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About Fleming's Prime Steakhouse & Wine Bar

The nationally acclaimed ***Fleming's Prime Steakhouse & Wine Bar*** offers the best in steakhouse dining – Prime meats and chops, fresh fish and poultry, generous salads and side orders—with a sophisticated and unique wine list that features over 100 wines served by the glass. ***Fleming's*** was launched in Newport Beach, California in 1998 by successful restaurant industry veterans Paul Fleming and Bill Allen. Today there are 63 restaurants nationwide. ***Fleming's*** is the recipient of numerous prestigious awards, including *Wine Spectator* magazine's annual Awards of Excellence, and *Wine Enthusiast's* annual Awards of Distinction.

For more information about ***Fleming's Prime Steakhouse & Wine Bar*** and the *Fleming's 100*, please visit www.FlemingsSteakhouse.com, www.vinevoyage.com or m.flemings100.com from your mobile phone.

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Fleming's Napa vs. Sonoma Wine Dinner
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Napa vs. Sonoma Wine Dinner

Tuesday, June 2 or Friday, June 5 at 6:30pm
(Dates vary by location)

Warm-Up:

Blue Cheese Flatbread with red onion marmalade
GLORIA FERRER, Blanc de Noirs Sonoma County NV

First Pitch:

Bodega Bay Crab Cocktail
MERRYVALE, Napa Valley Starmont, 2006
vs.
PICKET FENCE, Russia River Valley, 2006

Home Run:

Filet Mignon and Wonton Crusted Ahi Tuna
Cantonese mushroom sauce, yucca tater tots
FREEMARK ABBEY, Cabernet Sauvignon Napa Valley, 2004
vs.
RODNEY STRONG, Cabernet Sauvignon Alexander Valley Reserve, 2005

Extra Innings:

Dutch Apple Pie
Layers of Gala apples, laced with cinnamon & nutmeg with an aged Wisconsin cheddar crumble
Coffee & Tea

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