



## **PRESS RELEASE**

For Immediate Release  
As of December 9, 2019

Contact: Gricelle Richmond  
Bristol Wines and Spirits  
[Gricelle.richmond@bristol.bs](mailto:Gricelle.richmond@bristol.bs)

*Written by Azaleta Ishmael-Newry*  
*Photo credits: Azaleta Ishmael-Newry*

### **The Beginning Of A Great Food and Wine Experience - Duckhorn Vineyard And Bristol Partner with Baha Mar's 3 Tides Restaurant**

Nassau, Bahamas - Duckhorn Vineyards, Bristol and the 3 Tides Fish House Restaurant at the Grand Hyatt, Baha Mar teamed up to create the first of many memorable wine pairing dining experiences – one of many that Ulrich Samietz, general manager of the Grand Hyatt attended and endorses.

Wine pairing dinners in The Bahamas have become popular where the best of food and wine by chefs and vintners offer the opportunity to taste many premium wines at one sitting through a gastronomy affair.

Set on the restaurant's verandah, the backdrop of the fountains and lush fauna helped set the tone for an intimate evening of fine dining. The specially created 5-course menu had influences of local fruits and was paired with 5 premium wines chosen from Duckhorn Vineyard's 8 wineries located in the Napa Valley of California and one in Washington State - each unique in their style of wine, flavours and price point.

Oysters with a Papaya Shallot Vinaigrette and Roasted Sesame Seeds, paired with the Decoy Rosé Wine, California, 2018 by Duckhorn was the first course. Brian Bostwick, export manager for the Duckhorn Portfolio shared, "The Decoy Rosé is more than a pretty wine and was inspired by the great rosés of Provence. It's really good, sassy and delicious and the pure fruit flavours of this rosé leaves a crisp refreshing mouthfeel. You'll taste the strawberries and raspberries and it pairs perfectly with the oysters. The kisser grape is the Vermentino, a white Italian grape that beautifully lifts this wine."

According to Bristol's Gricelle Richmond, they already have the largest selection of rosé wines in The Bahamas, and due to the huge success and the demand for the Duckhorn Decoy Rosé, it has incentivized Bristol to include it in their retail offering. It is a blend of 69% Syrah, 14% Vermentino, 9% Carignan and 8% Pinot Noir and is fermented entirely in stainless steel.

The second dish on the menu was Pan Seared Scallops with Soursop Carpaccio, Pomegranates and Lychee Salsa, paired with Duckhorn Sauvignon Blanc. "Enticing aromas of grapefruit, melon and lime leap from the glass, followed by tropical notes of lychee, pineapple and passionfruit. On the palate, this Sauvignon Blanc is juicy and bright, with silky layers of fruit balanced by lovely natural acidity, and a vibrant streak of minerality." ([www.duckhornportfolio.com](http://www.duckhornportfolio.com)).

For the third course, the Decoy Sonoma County Pinot Noir 2017 by Duckhorn was accompanied by Grilled Lamb Rack, Rice Croquette, Caribbean Curry and Pineapple. By now, the diners were impressed with the ambrosial creations and wines unfolding before them.

“After experiencing the Pinot Noir from Decoy, we’re going to exponentially lift that up in terms of the body and weight of the style of the wine with our 2013 Duckhorn Vineyards Three Palm Merlot,” said Bostwick. “This wine is near and dear to the family of Duckhorn and it is the flagship wine of the property that put Duckhorn on the map in the ‘70s and early ‘80s. It’s a sought after wine and for 40 plus years; it has been top-of-mind for people who enjoy fine wines.

The Three Palms Vineyard Merlot, Napa Valley 2013 and 2015 were paired with Wagyu Beef Tenderloin, Guava and dark Chocolate Jus, Confit Idaho Potato, Bay Carrot and Red Radish. “With the Beef Tenderloin you would usually find it with potatoes and carrots but we found a great way to include guava which is a very tropical fruit and we influenced that with dark chocolate in the sauce,” said Samuels of the vision for this dish.

To close the evening, Manchego Cheese, Smoked Almond, Coconut and Apple Chutney with Orange Blossom Honey was paired with Paraduxx Cabernet Sauvignon Napa Valley 2018. “Paraduxx – plays off the name paradox. Two ducks, California blend - It’s one of the original fine wine blends before blends were popular as they are today. The heritage grapes used are the Zinfandel grape and the Napa Valley’s most popular grape, Cabernet Sauvignon,” said Bostwick. He added that the grapes came together for a beautiful, rich style of wine and it has a bit of French Oak that paired well with the cheese dish.

Dana Bain, one of the diners who attended the dinner felt that the evening was a stellar presentation of food and wine. “I had never tasted Duckhorn wines before and some will definitely make it into my collection.”

Bristol’s Gricelle Richmond, account manager for Baha Mar was very happy with the evening’s success and praised those responsible for making the event memorable. Grand Hyatt Food and Beverage Director, David Samuel who discovered Duckhorn in California worked with Chef Istvan Erdos, Beverage Director, Peter Szekely, Bristol and Duckhorn Vineyards.

“Every dish was prepared perfectly and the presentation was fantastic. To be able to taste and enjoy five premium wines, where some bottles are priced as high as \$160.00 with these spectacular dishes, at this highly rated restaurant (TripAdvisor and Open Table) for \$145.00 (\$184.88 with taxes and gratuity) is unusual and was welcomed by the diners,” said Richmond.

Duckhorn winery had been voted as one of the 11 best wineries in the United States and in the December 2017/January 2018 issue of Wine Spectator, they listed Duckhorn’s Merlot 2014 from the Napa Valley’s Three Palm Vineyard as the number 1 wine in the top 100.

Duckhorn Wines are distributed in The Bahamas by Bristol Wines and Spirits. More information about the wines can be found at [www.duckhornportfolio.com](http://www.duckhornportfolio.com) and on the vineyard at [www.duckhorn.com](http://www.duckhorn.com).

...more

Photos and captions:

Photo 1



Duckhorn Vineyard's Wine Pairing at the Three Tides Fish House Restaurant at the Grand Hyatt, Baha Mar was an intimate evening of fine dining. From left to right are Norma Zervos, Peter Szekely, Beverage Manager, Grand Hyatt, Baha Mar, Ulrich Samietz, General Manager, Grand Hyatt, Mrs. Samietz, Juan Bacardi, CEO, Bristol Group of Companies, Brian Bostwick, Export Manager, Duckhorn Vineyards and Gricelle Richmond, Bristol Account Manager for Baha Mar. Photo by Azaleta Ishmael-Newry

Photo 2:



Duckhorn Vineyards partnered with the 3 Tides Fish House Restaurant at the Grand Hyatt, Baha Mar for a 5 course menu paired with 5 specially selected wines ranging from rosé, sauvignon blanc, pinot noir, merlot and cabernet sauvignon. A highlight wine was the Three Palms Vineyard 2013 and 2015 Merlot. After 4 decades of working with its sought-after fruit, Duckhorn Vineyards acquired Three Palms Vineyards, widely recognized for producing the finest Merlot vineyard in North America and it is considered the crown jewel of their Estate program ([www.duckhorn.com](http://www.duckhorn.com)). Photo Azaleta Ishmael-Newry

Photo 3



Food and Beverage Manager David Samuel of the Grand Hyatt Baha Mar (left) pour the Duckhorn Paraduxx for dinner guests Monique Albury (left) and Dana Bain (right). Dana attended the wine pairing dinner to try the various Duckhorn wines for the first time and stated that she will add some to her collection. Photo by Azaleta Ishmael-Newry.

Photo 4



Baha Mar staff of the Grand Hyatt's 3 Tides Fish House Restaurant serve the first of 5 courses - Oysters, with Papaya Shallot Vinaigrette, and Roasted Sesame Seeds paired with Decoy Rosé by Duckhorn at a wine pairing dinner held by Bristol and Duckhorn. Photo by Azaleta Ishmael-Newry.

Photo 5



Chef Istvan Erdos prepared an exquisite 5 course meal that was paired with 5 wines from the Duckhorn Vineyards for the first wine pairing that was held at the Grand Hyatt's 3 Tides Fish House Restaurant at Baha Mar. Chef Istvan is holding the Oyster appetizer that had Papaya Shallot Vinaigrette, Roasted Sesame Seeds and was served with Decoy Rosé that is distributed by Bristol Wines and Spirits. Photo by Azaleta Ishmael-Newry.

Photo 6



The Three Palms Vineyard Merlot, Napa Valley 2013 and 2015 by Duckhorn were paired with Wagyu Beef Tenderloin, Guava and dark Chocolate Jus, Confit Idaho Potato, Bay Carrot and Red Radish for the Duckhorn Wine Pairing Dinner at 3 Tides Fish House Restaurant at Baha Mar. "With the Beef Tenderloin you would usually find it with potatoes and carrots but we found a great way to include guava which is a very tropical fruit and we influenced that with dark chocolate in the sauce," said David Samuel, Food and Beverage Director, Grand Hyatt, Baha Mar. Photo by Azaleta Ishmael-Newry

Photo 7



Peter Szekely, Beverage Manager at the Grand Hyatt Baha Mar (middle) pour the Duckhorn Sauvignon Blanc for dinner guests Martha Salpadimos (left) and Norma Zervos (right). Photo by Azaleta Ishmael-Newry.

Photo 8



On the special 3 Tides Fish House menu was Pan Seared Scallops with Soursop Carpaccio, Pomegranates and Lychee Salsa, paired with Duckhorn Sauvignon Blanc. “Enticing aromas of grapefruit, melon and lime leap from the glass, followed by tropical notes of lychee, pineapple and passionfruit. On the palate, this Sauvignon Blanc is juicy and bright, with silky layers of fruit balanced by lovely natural acidity and a vibrant streak of minerality.” (www.duckhornportfolio.com). Photo by Azaleta Ishmael-Newry

# End #