



Public Relations + Media
e: azaleta@azaletaandco.com | m: 242 557 0981
Nassau, Bahamas | www.azaletaandco.com

PRESS RELEASE

For Immediate Release
As of December 12, 2019

Contact: Kyle Stubbs
Bristol Wines and Spirits
Kyle.Stubbs@bristol.bs

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

A Wine That Tastes Like Popcorn Plus New Rombauer Wine Additions For Bahamian Market

Nassau, Bahamas – Wine and Spirits named it the number 1 most popular Chardonnay in American Restaurants. Another source listed it as a top ten contender for the past 16 years. Created almost 40 years ago, this Napa Valley Chardonnay has the taste of butter popcorn followed by fruity notes. Although it has been part of the Bristol portfolio for many years, it is still a new discovery for many.

At a wine paring dinner at the 3 Tides Fish House Restaurant at the Grand Hyatt, Baha Mar, Rombauer Vineyard wines were featured with signature dishes by Chef Istvan Erdos.

Served with Chef Istvan Erdos' specially created Lobster and Conch Duo with Starfruit Carpaccio and Tomato-Avocado Roll, was the Rombauer Vineyards' Carneros Chardonnay 2018. This combination was an instant hit. "Rombauer's Carneros Chardonnay is considered the standard of what is known as a typical California Chardonnay. It has good fruit character, the malolactic treatment offers a nice buttery sensation to the wine - texture wise, it has a very bright acidity, it's complex and you'll get a sternly balanced wine," said Kyle Stubbs, wine manager and Sommelier at Bristol.

Christopher Adderley, marketing and communications manager, Grand Hyatt now has a white wine that he likes. "I prefer red wines, and when I was told that I would taste butter popcorn on the palate, I was taken by surprise and I enjoyed the flavours in this Chardonnay."

The winemaker's notes for the Chardonnay reveal surprising and varied profiles. "This Chardonnay has enticing aromas of vanilla, peach and mango, are layered with apricots, crème brûlée, butter, and has a slight minerality. Those scents are echoed as flavours on the creamy, rich palate, along with peach, pie crust and baking spices. The long, smooth finish is marked by mouthwatering acidity."

Rombauer Vineyards offer many wines and in August 2019, Bristol representatives experienced the ranges when they visited export manager and vineyard representative John Egan in Napa Valley to tour the wineries. "The Rombauer Zinfandel will be exciting for us inside the market. It's one of those 14.5% red wines that's has good fruit notes, a good balance, good complexity and good alcohol component. Again, an interesting wine because the fruits add to the sweetness Bahamians love," said Stubbs. "Their Sauvignon Blanc is very crisp and clean for a California

Sauvignon Blanc. It's also fruit-forward and the acidity gives it a very nice kick. I think that the market will be impressed."

Egan offered some background to the Rombauer Vineyards' foothold in The Bahamas. "As a brand, we have been in The Bahamas and Caribbean for many years and with consumer feedback and acceptance, they are wanting other varietals. The Rombauer Chardonnay has been in the Bristol portfolio for a long time and we will be launching Sauvignon Blanc 2018 and Zinfandel 2017 followed by the Napa Valley Cabernet, Reserve Cabernet and Merlot in 2020."

Apart from the starting dish of the Tuna and Pineapple Mosaic, and the Seafood Combo, another entrée and dessert for this special evening featured the Wagyu Beef Tenderloin with Sweet Potato Mash, Grilled Shitake Mushroom, Crispy Plantain Chips and Old Bay Spiced Peppercorn Sauce that was paired with the Rombauer Cabernet Sauvignon. "The Wagyu Beef is a classic pairing of beef and Cabernet," said Egan. "You'll get dark plum, dark cherry, vanilla and spice that pairs very well with the Wagyu, and especially the mushroom – gives some earth tones to it."

For the finale, a Guava Duff with Dark Caribbean Rum Sauce and Guava Jam dessert was paired with Rombauer's Zinfandel. "It might be an unusual pairing for some but classic for us - is our Zinfandel with dessert," Egan told the diners. "Our Rombauer 2017 Zinfandel that's 95% Zinfandel and 5% petite Syrah is known as fruit-forward, juicy, and jammy - it kind of breaks the rules and it's like Mardi Gras in the bottle," to which a guest playfully suggested, "Junkanoo in the bottle."

To wrap up the evening Egan added, "I think that winemakers are creative but chefs truly are artists in what they do!"

Baha Mar's 3 Tides Restaurant is considered contemporary with focus on local foods and flavours of the Caribbean and has received high rankings on Trip Advisor and Open Table for their food, service and décor.

The Rombauer Vineyards, which started in 1980, is third generation family-owned and they will celebrate their fortieth harvest in 2020. More information about their winery and wines can be found at www.rombauer.com. The Rombauer wines are distributed in The Bahamas by Bristol Wines and Spirits.

...more: 8 photos with captions

PHOTO CAPTIONS

Photo 1



Photo caption:

Rombauer wines were featured at a special Wine Pairing Dinner that was held at the 3 Tides Fish House Restaurant at the Grand Hyatt, Baha Mar. Executives and guests were able to enjoy a specially prepared menu by Chef Istvan Erdos and his team which paired perfectly with the Rombauer Chardonnay, Sauvignon Blanc and Zinfandel wines. Shown in the photo standing from left to right are: John Egan, export manager, Rombauer Vineyards, Marc, host at 3 Tides, Peter Szekely, beverage manager, Grand Hyatt, Baha Mar, Ashley, hostess, 3 Tides, Braedan Quigley, director of sales and marketing, Grand Hyatt (back), Marshneil Bharadwaj, director of rooms, Grand Hyatt, Christopher Adderley, marketing communications manager, Grand Hyatt, Patrick Burke (back) distributor of Rombauer Wines for the Caribbean, Chef Istvan Erdos, Grand Hyatt, and Delano, host at 3 Tides Restaurant. Photo by Azaleta Ishmael-Newry.

Photo 2



Photo caption:

Many reasons to express happiness: A delightful evening of fine dining and three popular Rombauer wines - Chardonnay, Sauvignon Blanc and Zinfandel, along with excellent service and a beautiful ambiance at the 3 Tides Fish House restaurant at Grand Hyatt, Baha Mar was enjoyed by those who experienced the wine pairing event organized by Gricelle Richmond of Bristol and David Samuel, food and beverage director, Baha Mar. Shown in the photo is Beverage Manager at Grand Hyatt, Peter Szekely pouring Rombauer Zinfandel that was paired with a popular Bahamian dessert - Guava Duff in a dark Caribbean rum sauce and Guava jam. Photo by Azaleta Ishmael-Newry.

Photo 3



Photo caption:

Kyle Stubbs (left) wine manager and Sommelier at Bristol Wines and Spirits is shown in this photo with Patrick Burke (right), distribution partner of Rombauer Vineyards at the 3 Tides Fish House restaurant at the Grand Hyatt, Baha Mar. New additions to the Bristol Wines and Spirits portfolio will include the Napa Valley Rombauer Sauvignon Blanc which has a nice “kick,” as well as a Reserve Cabernet and Merlot. Photo by Azaleta Ishmael-Newry.

Photo 4



Photo caption:

Grand Hyatt's Sales and Marketing Director, Braedan Quigley (second from left) sits with a guest and John Egan (right), export manager of Rombauer Vineyards, as they await the pouring of the Carneros Chardonnay 2018. The wine was paired with the Lobster and Conch Duo with Starfruit Carpaccio and Tomato-Avocado Roll at 3 Tides Fish House restaurant. Photo by Azaleta Ishmael-Newry.

Photo 5



Photo caption:

Three Rombauer Wines - Chardonnay, Sauvignon Blanc and Zinfandel wines are shown in glasses and were featured at a Wine Pairing Dinner in November 2019 at 3 Tides Fish House restaurant, Grand Hyatt, Baha Mar. The grand finale involved the Rombauer 2017 Zinfandel paired with a Guava Duff dessert. Rombauer Vineyards' export manager stated, "Our Zinfandel is a blend of several Vineyard. Twenty percent of it is barrel is fermented in new French Oak for 17 months. What you get is very intense fruit flavour on the front of the nose and a little spice and cedar - almost like baking spice. These canons are very plush and the finish is really long. After that first sip of wine and you've swallowed it, all those aromatic flavours come back to the top. So anytime a wine does that, it's a solid indication that the winemaker has done their job." Photo by Azaleta Ishmael-Newry.

Photo 6



Photo caption:

Rombauer Vineyards' Chardonnay, Sauvignon Blanc and Zinfandel wines were featured at a Wine Pairing Dinner organized by Bristol Wines and Spirits at Baha Mar's Grand Hyatt's 3 Tides Fish House restaurant in November 2019. The Carneros Chardonnay had been named by Wine and Spirits as the number 1 most popular Chardonnay in American Restaurants and it has been a top ten contender for the past 16 years. Photo by Azaleta Ishmael-Newry.

Photo 7



Photo caption:

The Wagyu Beef Tenderloin with Sweet Potato Mash, Grilled Shitake Mushroom, Crispy Plantain Chips and Old Bay Spiced Peppercorn Sauce that was paired with the 2017 Rombauer Cabernet Sauvignon at a Wine Pairing Dinner at the 3 Tides restaurant, Grand Hyatt, Baha Mar is placed before a guest. Photo by Azaleta Ishmael-Newry

Photo 8



Rombauer's Carneros Chardonnay is considered the standard of what is known as a typical California Chardonnay. It has good fruit character, the malolactic treatment adds a nice buttery sensation to the wine - texture wise, it has very bright acidity, is complex and you'll get a sternly balanced wine," said Kyle Stubbs, wine manager and Sommelier, Bristol Wines and Spirits. Shown in the wine glass is the Chardonnay and on the plate is the Lobster and Conch Duo with Starfruit Carpaccio and Tomato-Avocado Roll. Photo by Azaleta Ishmael-Newry.

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