



CALISTOGA RANCH
An Auberge Resort

CALISTOGA RANCH INTRODUCES FOOD OF PLACE PROGRAM

New Programs at Luxury Resort Immerse Guests in Napa Valley Culinary Scene

CALISTOGA, CALIF. – Calistoga Ranch, an Auberge Resort in Napa Valley, announced the debut of their latest culinary adventures, as part of Auberge Resorts’ Food of Place program. This complimentary, interactive educational program allows guests and members the chance to learn new recipes and prepare delicious culinary creations alongside Calistoga Ranch’s Executive Chef Christian Ojeda. The special offerings are inspired by Napa Valley’s culture, flavors and renowned culinary traditions, and will change to reflect the seasonal harvests. Event venues will rotate from month-to-month, showcasing different beautiful locations on property, from the secret garden and Lommel Lawn to the Wine Cave and the resort’s signature vineyard.

“The Food of Place program showcases the best Calistoga Ranch and this region have to offer,” said Coni Thornburg, general manager of Calistoga Ranch, an Auberge Resort. “We’re excited to provide our guests with another opportunity to experience and truly connect with the celebrated bounty of the region, from the wine and olives to the honey and citrus fruits.”

Each Auberge Resort has created seasonal programming throughout 2013 and the Calistoga Ranch Food of Place program includes:

JUNE: “Sweet Summer Time” – Summer cocktails and teas will incorporate delicious fruit from Calistoga Ranch’s own secret garden, paired with light and easy bites.

JULY: “Localvor Exploration” – Spend a day in the resort’s Secret Garden with Executive Chef Christian Ojeda, Resident Beekeeper, Steve Ferrini, local food producers and the resort’s wine experts. Following an afternoon of collecting delicious ingredients, guests will return to the kitchen to prepare a self-designed multi-course tasting using the gathered ingredients.

OCTOBER: “Early Morning Harvest” – Harvest Breakfast in the resort’s on-property vineyard, followed by a one-of-a-kind opportunity to join winemaker Kirk Venge in harvesting the resort’s own Sotero Vineyard Cabernet grapes.

NOVEMBER: “Wine Blending” – Guests will add a bottle to their collections during this exclusive wine blending experience in the Wine Cave. Advice and bottling techniques will be taught by winemaker Kirk Venge.

DECEMBER: “Olive Harvest Party” – The 3rd Annual Olive Harvest Party will be enjoyed by all in the Wine Cave and will feature an olive-curing demonstration by Steve Ferrini followed by a four-course dinner created by Chef Ojeda.

Food of Place experiences are complimentary and open to all Calistoga Ranch guests, owners and members. Those interested in the events can sign up with the concierge at the beginning of each month. For more information, please call 707-254-2800.

About Calistoga Ranch

Located in a private canyon on 157 acres just outside the town of Calistoga, Calistoga Ranch is a mixed-use private community consisting of 50 guest lodges and 21 owners lodges. The property offers overnight accommodations, spa services, Lake Lommel, and the private Lakehouse Restaurant and lounge. The property’s contemporary architecture is inspired by its natural surroundings, and created to fit the landscape, with a focus on an indoor-outdoor lifestyle. In keeping with the rich heritage of Napa Valley, Calistoga Ranch features an on-site vineyard and mountain wine cave, where owners and guests can share in the process of winemaking and immerse themselves in the wine culture. Owners and resort guests also enjoy a number of recreational activities including swimming in a pool overlooking the vineyards and oak groves, and hiking on one of the property’s numerous trails. For more information about Calistoga Ranch, please visit www.calistogaranch.com.

About Auberge Resorts

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. Among the Auberge collection of distinctive properties are: Auberge du Soleil, Napa Valley, Calif.; Calistoga Ranch, Napa Valley, Calif.; Solage Calistoga, Napa Valley, Calif.; Esperanza, Cabo San Lucas, Mexico; The Inn at Palmetto Bluff, Bluffton, S.C.; Hotel Jerome, Aspen, Colo.; Pronghorn Golf Club & Resort, Bend, Ore.; Auberge Residences at Element 52, Telluride, Colo.; and the Malliouhana Hotel & Spa on the Island of Anguilla, British West Indies, with several others currently in development. For more information about Auberge Resorts, please visit www.aubergeresorts.com. Follow Auberge Resorts on Facebook at facebook.com/AubergeResorts and on Twitter at [@AubergeResorts](https://twitter.com/AubergeResorts).

Media Contacts:

Laura Millett / Jaclyn Slifer
Murphy O'Brien, Inc.
310-453-2539
lmillett@murphyobrien.com
jslifer@murphyobrien.com