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**Favorite Destinations for Food and Wine Enthusiasts in**

**Temecula Valley Southern California Wine Country**

TEMECULA VALLEY Southern California Wine Country: In Temecula Valley Southern California Wine Country, food and wine enthusiasts discover that fresh, local, innovative, artisanal, and sustainably grown, farmed, and meticulously and intuitively handcrafted wines are always in season. Growing in the good earth, harvesting at perfection; farm-to-fork, tree-to-table, grape-to-glass are celebrated daily. Midweek is especially ideal; less-busy weekdays provide potential opportunities to converse with dedicated and imaginative chefs, talented winemakers, gracious winemaking family members, and passionate artisanal food purveyors. Temecula Valley hotels’ and resorts’ better-than-weekend, Sunday-through-Thursday, nightly room rates are also appealing. Welcoming more than 2.6 million visitors each year, the casual, picturesque Temecula Valley is a year-round, boutique, getaway and vacation destination located 60 minutes from San Diego, Orange County, and Palm Springs; 90 minutes from Los Angeles and Hollywood.

**Cork|Fire Kitchen at Temecula Creek Inn**

Surrounded by 350 acres/141 hectares of rustic, natural beauty, Cork|Fire Kitchen is nestled within the Temecula Creek Inn full-service destination resort. Down-to-earth satisfying cuisine with an artisan’s touch describes Cork|Fire Kitchen; it is rustic, yet refined. The culinary team shows a passion for sourcing ingredients from favorite local purveyors and farmers. Made for sharing, the inventive menus highlight the daily bounty of local edibles, foraged fresh and organic whenever possible. Dining is indoors or on the new, outdoor deck overlooking the golf course and picturesque setting of the San Jacinto Mountains.

**Creekside Grille at Wilson Creek Winery**

Growers and producers of fine award-winning Temecula Valley AVA (American Viticultural Area) Estate wines, the 93-acre/38-hectare Wilson Creek Winery is also home of the famed almond sparkling wine. Creekside Grille is a wine country alfresco dining experience offering fresh and creative cuisine, and inspiring views of the 30-year-old Cabernet vineyards. Creekside Grille’s seasonal menus have always shown a commitment to sustainable produce and seafood, and more recently reflect a greater emphasis on sourcing locally. The menu also includes Wilson Family favorites, and gluten-free fare. Creekside Grille is certified as a GREAT (Gluten-Free Resource Education Awareness Training) Kitchen, a program overseen by the National Foundation for Celiac Awareness. All Wilson Creek wines including currently released Wilson Creek Temecula Valley AVA Estate vintages are available at Creekside Grille.

**E.A.T.–Extraordinary Artisan Table in Old Town Temecula**

A champion of Slow Food, foraging within a 100-mile radius for 14 years, and a local advocate for farmers, ranchers, and artisans, E.A.T.-Extraordinary Artisan Table loves to cook with fresh, local produce and sustainable meats from small family ranches because the flavors are so bold and so true. Most E.A.T. proteins are pasture-raised with some even eating organic produce clippings from the E.A.T. kitchen year-round. Almost Portlandia with interest and concern for freshness, quality, and healthy food, E.A.T. is insanely diligent to understand current dietary and market trends, and creates dishes that are 90% naturally gluten/grain free. The restaurant also includes a Craft Coffee Bar with fresh, healthy breakfasts or snacks and coffee, or later in the day, Temecula Valley wine or craft beer along with local artisan cheeses from the charcuterie. The casual, friendly, locally grown, handcrafted eatery and marketplace inspires diners to slow down and savor the moment. E.A.T. is popular for breakfast, lunch, and dinner.

**Meritage at Callaway Vineyard & Winery**

The valley’s first winery helped put Temecula Valley Southern California wines on the map in 1976 when an Estate bottled Callaway premium varietal wine was served to Her Majesty, Queen Elizabeth II at New York City's Waldorf Astoria. Her majesty, not known to be a wine drinker, requested a second glass. Then as now, carefully crafted Callaway Temecula Valley AVA and Estate wines are well balanced with fresh fruit flavor, round body, and crisp character. The Meritage menu reflects use of the freshest, local, sustainable, and organic ingredients available to create tapas, salads, and entrées that accentuate Callaway wines’ character. Sourcing is from local farms and small family ranches. Grown on-property are pomegranates, figs, citrus, peaches, tomatoes, tomatillos, chilies, arugula, chard, cabbage, zucchini, rosemary, oregano, and mint. The inventive, fresh seasonal cuisine is deliciously big with flavor and variety; and menus include Callaway wine-pairing suggestions (available by the glass and as a taste). All seating provides panoramic views of the 20-acre/8-hectare Callaway vineyard estate.

**Palumbo Family Vineyards & Winery in Temecula Valley Wine Country**

A certified member of the California Sustainable Winegrowing Alliance, the Palumbo Family Vineyards & Winery commitment is to small lot, handcrafted wines from grape varieties grown on the estate vineyards along with a select few other properties that adhere to strict farming practices to ensure only the best grapes. Often described as “boutique,” the family-run winery favors the term “artisanal” to describe the involvement and passion that goes into daily operations. Specializing in full-bodied reds, the estate-grown and produced offerings include single-varietal wines and a few special blends. Palumbo Winery garners a reputation for exceptional quality and the wine club is continually at capacity.

**Palumbo’s Ristorante in Old Town Temecula**

The landmark Old Town Italian restaurant with indoor and outdoor, front patio dining is nestled in the middle of the block on Fifth Street. The cuisine is authentic, honest, and meticulously prepared using family recipes and techniques with modern twists and the freshest, quality ingredients. If there is traditional, contemporary, artisanal Italian cuisine, this is one delicious version. The sauces, soups, sausage, meatballs, ravioli, gnocchi, focaccia, and bread for the bruschetta, are freshly house made; as are the tiramisu and the cannoli; and all meals are made-to-order. Using organic practices, the Palumbos also tend a seasonal, 1-acre restaurant garden on their 5-acre property near Temecula Valley Wine Country. Herbs, vegetables, and greens are grown, as well as a variety of fruit trees (pear, plum, fig, orange, and lemon) that are the source for special restaurant fresh-fruit desserts. A nice variety of local Temecula Valley wines includes Bel Vino, Palumbo Family Vineyards, Robert Renzoni Vineyards, and Wiens Cellars; the local craft beer is Wiens Brewing Company.

**The Restaurant at Ponte and Bouquet Restaurant at Ponte Family Estate Winery**

Located on a 310-acre/125-hectare, vineyard ranch, Ponte Family Estate Winery is a certified member of the California Sustainable Winegrowing Alliance. Guests dine amongst the vines at the estate’s two restaurants, The Restaurant at Ponte and Bouquet at Ponte Vineyard Inn. From farm to plate to vineyard, Ponte is committed to a sustainable and environmentally friendly restaurant experience. Ponte wine country cuisine is prepared with quality, local, fresh, seasonal, and regional ingredients sourced from sustainable growers, farmers, and ranchers. Seafood is wild-caught or sustainably farmed (consistent with Seafood Watch from the Monterey Bay Aquarium); meat and game are all-natural, hormone free; and chicken is free range, vegetarian-raised, and organic. The Ponte garden provides heirloom tomatoes in summer, lettuces in cooler seasons. Ponte boutique, single-varietal wines and proprietary blends complement the cuisine.

**Temecula Olive Oil Company.**

Temecula Olive Oil Company garners an exceptional following for their sustainable practices, and quality, fresh, pure, and flavorful, 100% California, 100% extra virgin olive oil. Founded in 2001, the company’s original retail shop and tasting room is located in Old Town Temecula at the corner of Old Town Front Street and Main Street. At the complementary tasting bar, guests taste fresh olive oil the way nature intended. Savoring the purity illustrates that sustainable growing practices and the old world process make all the difference.

**The Vineyard Rose at South Coast Winery.**

A certified member of the California Sustainable Winegrowing Alliance, the 39-acre/16-hectare South Coast Winery has three times earned "best of the best" as California State Golden Bear Winery of the Year (2008/09, 2009/10, and 2013/14). With views of the estate vineyards and surrounding hills, South Coast Winery’s Tuscan-inspired Vineyard Rose restaurant serves California-contemporary wine-country cuisine. Selections are prepared using natural California beef, fresh seafood, locally and regionally sourced products including artisan foods like Temecula Olive Oil, and farm to fork from the estate garden. By advance reservation, the Vineyard Rose offers the ultimate in a fine dining experience, a Private Chef's Table Dinner. The five-course menu is paired with award-winning South Coast wines and the chef visits the table to describe how each course is prepared.

**An additional note:**

Three of Temecula Valley’s winery estates are **certified sustainable under the strict standards of the California Sustainable Winegrowing Alliance** program created by the Wine Institute and the California Association of Winegrape Growers. Less than 60 of the wineries in the entire state of California have achieved membership in the California Sustainable Wine Growing Alliance. Temecula Valley’s three certified members are **Palumbo Family Vineyards & Winery, Ponte Family Estate Winery, and South Coast Winery.**

**About Visit Temecula Valley**  
Visit Temecula Valley is the official tourism marketing organization and resource for visitors in the Temecula Valley Southern California region. The Temecula Hotel Tourism Improvement District is the primary source of funding for Visit Temecula Valley activities and programs. Additional funding is provided through alliances with visitor-serving partners throughout Temecula Valley.

Visit Temecula Valley is online at VisitTemeculaValley.com. The Temecula Valley Visitors Center is located in Downtown, Old Town Temecula (Third Street and Mercedes) adjacent the Old Town Temecula Parking Garage. For visitor information and assistance, please call 888-363-2852 or 951-491-6085.

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