



## **Chateau at Lake La Quinta to Host Wine Pairing Dinner with Napa Valley's Acclaimed Flora Springs Winery**



[www.thechateaulakelaquinta.com](http://www.thechateaulakelaquinta.com)

**LA QUINTA, California (January 4, 2015)** - The Chateau at Lake La Quinta, the only lakefront property in the Palm Springs area, will be joining Napa Valley's acclaimed Flora Springs Winery to host an exclusive four-course dinner with wine pairings on the evening of Friday, January 15, 2016. The event is the second installment of The Chateau at Lake La Quinta's popular Wine Dinner Series.

The intimate culinary event will blend gourmet cuisine and exceptional California wines in a beautiful lakefront setting. The dinner on the Chateau's Mélange Patio, offering sweeping views of Lake La Quinta set against the San Jacinto Mountains.

During the dinner, Flora Springs Winery's sommelier will lead attendees through tastings of each wine featured, providing a rare opportunity to sip and learn about award-winning wines. The four course meal will feature the freshest local ingredients sourced from top California family farms, creating the perfect complement to Flora Springs' estate-grown California wines.

Pricing for the Flora Springs Wine Dinner is \$105 per person excluding tax and gratuity. Overnight rates at the Chateau at Lake La Quinta are available from \$340.

The Flora Springs Wine Dinner will be held at The Chateau at Lake La Quinta, located at 78-120 Caleo Bay Drive. To reserve a seat at this exclusive culinary event, call the Chateau directly at 888-226-4546.

The full menu for the Flora Springs Wine Pairing Dinner at the Chateau at Lake La Quinta is as follows:

## **Flora Springs Wine Pairing Dinner Menu**

Friday January 15<sup>th</sup>, 2016

### **Welcome Tasting with Flora Springs Chardonnay 2013**

#### *Course 1*

#### **Winter Salad**

Artisan mixed greens lightly tossed in a white balsamic vinaigrette, topped with dried cherries, onion crisps, spicy pecans and goat cheese  
*Accompanied by Flora Springs Soliloquy Sauvignon Blanc, 2013*

#### *Course 2*

#### **Braised Pork Belly**

Pork belly served over a blackened potato with a brandy reduction sauce  
*Accompanied by Flora Springs Cabernet Sauvignon, 2012*

#### *Course 3*

#### **Veal Chop**

Milk-fed succulent pan seared veal chop with a morel mushroom sauce. Accompanied by Yukon gold potatoes au gratin and yellow and green haricot verts tossed in roasted garlic  
*Accompanied by Flora Springs Trilogy 2012, a unique blend of traditional Bordeaux varietals – Cabernet Sauvignon, Merlot and Cabernet Franc.*

#### *Course 4*

#### **Pistachio Crème Brûlée**

Served with fresh seasonal berries  
*Accompanied by Flora Springs Tawny Port, 2002*

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**THE CHATEAU AT LAKE LA QUINTA** – La Quinta, California([www.thechateaulakelaquinta.com](http://www.thechateaulakelaquinta.com))  
Nestled in the Coachella Valley near Palm Springs, the waterfront Chateau at Lake La Quinta brings Old World charm to the California Desert. With architecture reminiscent of a French manor, the chic oasis opened in October 2015 with 24 private suites, villas and bungalows with panoramic views of Lake La Quinta framed by swaying palms and the San Jacinto Mountains. The lakefront retreat offers personalized service and thoughtful amenities, including a 24-hour pool and a farm-to-table restaurant, Mélange, the only lakefront dining destination in the Palm Springs area. The Mélange Restaurant and Bar offers craft cocktails, fine wines, and a gourmet field-to-fork seasonal menu sourced from the finest California family farms. Nearby, guests can explore five PGA golf courses, plus boating, hiking, horseback riding, hot air balloon tours, fishing and mountain biking. The Living Desert, Palm Springs and Joshua Tree National Park are also within reach.

**FLORA SPRINGS WINERY** - St. Helena, CA ([www. https://www.florasprings.com/](https://www.florasprings.com/))

More than 30 years ago, Jerry and Flora Komes stepped foot onto the historic Flora Springs estate in search of a place to “kick off their boots.” Once an abandoned “ghost winery” with winemaking roots dating back to the 19<sup>th</sup> century, Flora Springs today is a pioneer in the American wine landscape. Located at the base of the Mayacamas Mountains in the far northwest corner of the Rutherford appellation, the Flora Springs estate has remained a family affair since 1978. As both artisan winemakers and growers, the family is committed to the traditions of fine winemaking and responsible stewardship of its 650 acres of vineyard land for future generations to savor. Ninety percent of Flora Springs’ red wines are sourced from

its organically-farmed estate vineyards and crafted in a solar-powered 19<sup>th</sup> century stone winery and caves. Today, third-generation vintners Nat Komes and Sean Garvey, both of whom grew up at the winery, are poised to take the helm and guide the winery into a new era of artisanal winemaking in the spirit of tradition, innovation, and community values epitomized by their grandparents, Flora and Jerry.