

BARNSELY GARDENS RESORT ANNOUNCES 2011 WINTER WINE SERIES

ADAIRSVILLE, GA – For the past six years, Barnsley Gardens Resort’s Winter Wine Series has introduced patrons to an extraordinary selection of unique and distinctive wines from some of the finest vineyards in the United States. This year the tradition will continue with another fabulous lineup of wineries that will be serving some of their best stock, including many wines that have not yet been made available to the general public. This winter’s featured vineyards include Silver Oak Cellars, Blue Rock Vineyards, Hess Family Estates, and Stephen Ross Wine Cellars.

The Winter Wine Series features an intimate, communal style seating, where guests and winery experts are encouraged to interact with one another. Representatives from some of the highest profile establishments in the country will be available to answer specific questions at each table or elaborate on winemaking in general. The award-winning culinary creations of Executive Chef Charles Vosburgh are masterfully paired with each wine, accentuating its relationship with food. Chef Vosburgh will design the menus around the specific varietals to be featured from each winery; however they won’t be revealed to the guests until the night of the dinner, providing an element of surprise.

Please see below for calendar listings with dates, prices, times and menu. Please call (877) 773-2447 to reserve a space at the Winter Wine Dinners. Prices for cottages start at \$299 per night for Manor Rooms, \$399 per night for Garden and Meadow Suites, and \$556 per night for Arbor Cottages.

What: Saturday January 22, 2011 – Silver Oak Cellars

Where: The Rice House at Barnsley Gardens Resort

Time: 7:00 p.m.

Price: \$195 per person

Menu:

Pan Seared Diver Scallop with Leek and Bluefoot Mushrooms

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Roasted Beets, Goat Cheese Croutons, Arugula and Belgian Endive, Red Wine Marinade

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Truffle Dusted Black Angus Rib Eye Chop with Red Wine, Marrow and Shallot Sauce, Creamed Spinach, Tourneed Maple Glazed Carrots and Roasted Potatoes

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Cheese Course

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Black and White Chocolate Cake, Crème Anglaise, Petite Cookies

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Café

What: Saturday February 26, 2011 – Hess Family Vineyards

Where: The Rice House at Barnsley Gardens Resort

Time: 7 p.m.

Price: \$120 per person

Menu:

Eggplant with Kobe Beef, Spinach, Ginger and Sesame-Miso Sauce

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Field Greens, Pears, Manchego Cheese, and Walnut Vinaigrette

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Roasted Duck Breast and Hudson Valley Foie Gras, Confit Bread Pudding, and Winter Vegetables, Duck Jus

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Passion Fruit Crepe Soufflé, Vanilla Bean Ice Cream

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Café

What: Saturday March 12, 2011 – Blue Rock Vineyards

Where: The Rice House at Barnsley Gardens Resort

Time: 7 p.m.

Price: \$120 per person

Menu:

Sorrel Soup with Shrimp, Grapefruit and Grilled Scallions and Rhubarb

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Maine Lobster Hot Dog, Shaved Cucumber, and Vegetable Chips

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Venison Chop with Sauce Poivrade, Trio of Beet, Parsnip and Sweet Potato Purees and Haricots Verts Sauté

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Warm Apple Turnover with Fig Sauce

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Café

What: Saturday March 26, 2011 – Stephen Ross Wine Cellars

Where: The Rice House at Barnsley Gardens Resort

Time: 7 p.m.

Price: \$120 per person

Menu:

Lobster and Hokkaido Squash Soup with Watercress and Brown Butter

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Curried Beef Shortribs with Roasted Parsnips, Carrots, Rutabaga and Fingerling Potatoes

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Roasted Sturgeon with Veal Jus, Bacon Lardons, Tomato and Pearl Onions

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Banana and White Chocolate Bread Pudding with Bittersweet Chocolate, Marshmallow Ice Cream, Hazelnut Praline and Caramel Sauce

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Café