

FOR IMMEDIATE RELEASE

ST. SUPÉRY ESTATE VINEYARDS AND WINERY PRESENTS: THE ART OF CHEESE

Rutherford, CA (March 21, 2017):

St. Supéry Estate Vineyards and Winery is proud to present The Art of Cheese throughout the month of April in conjunction with the Arts Council Napa Valley's Arts in April. Cheese will take center stage at St. Supéry Estate every day throughout the month where winery guests will have the opportunity to enjoy artwork from renowned cheese artist, Mike Geno, daily interactive wine and cheese experiences and weekend workshops led by top cheesemongers dedicated to all things cheese.

"All of us at the winery love cheese, so it is only fitting that we dedicate a month to the perfect wine and cheese pairings," says St. Supéry CEO, Emma Swain. "We always enjoy looking at the art of wine and complementing it with different art forms from painting, to cooking, to learning the craft of cheesemaking. We are thrilled to showcase cheese in so many different ways and pair the selections with our favorite wines."

Sample local and imported cheeses from a rolling cheese cart with the opportunity to delve further into the art of wine and cheese pairing with St. Supéry's Chef's Table, a four course food and wine pairing offered by appointment that will captivate your palate and elevate your taste buds to a new level of appreciation. The seated Chef's Table experience features the finest ingredients from Dollarhide Ranch and St. Supéry's Estate Culinary Garden along with cheese from local creameries.

Explore St. Supéry's art gallery with over 50 paintings dedicated to cheese. Philadelphia based artist, Mike Geno, best known for his ongoing series of cheese portraits, recreates the same hunger inducing attraction with paint that he finds in his most appetizing food models. View his collection along with additional works from The Paul Thiebald Gallery in St. Supéry's upstairs art gallery. See art imitate life as you sip wine and sample cheese from some of the same local Bay Area creameries featured in his spectacular pieces. "I only paint things that I find attractive and appetizing. I like to translate what I find the most seductive about my subject," says Mike, "and cheese, it turns out, is the absolute perfect match for the way I paint."

Daily opportunities to join the Art of Cheese conversation will be presented throughout the month on Facebook, Twitter and Instagram with ability to #ChooseTheCheese, share favorite St. Supéry wine pairings and submit Artisanal grilled cheese recipes using #StSuperyGrilledCheese. On Wednesday, April 12, 2017, St. Supéry will celebrate #NationalGrilledCheeseDay with a showdown of the top artisanal grilled cheese recipes prepared by St. Supéry's Estate Chef with one crowned the victor.

St. Supéry Estate Vineyards and Winery is open by appointment. Reserve your next tasting or a seat at a cheese inspired workshop online or please call 707.302.3448. Additional cheese inspired events are being added daily so make sure to visit stsupery.com/artsinarpil and follow @StSupery on Facebook, Instagram and Twitter. #StSuperyArtOfCheese #TheArtOfCheese #ArtsinApril

ST. SUPÉRY: THE ART OF CHEESE WEEKEND WORKSHOPS

Experience cheese like never before through St. Supéry's weekend workshops. Janet Fletcher, publisher of popular Planet Cheese blog, author of the bestselling *Cheese & Wine* and recipient of three James Beard Awards will share her favorite pairing strategies as you taste six St. Supéry Estate grown, sustainably farmed wines and six cheeses that are a match made in heaven in Wine Meets Cheese: Six Slam-Dunk Pairings. Executive Chef Nash Cognetti of St. Helena's Tra Vigne and Tre Posti will demonstrate how to make homemade mozzarella while a number of Bay Area creameries from the California Artisan Cheese Guild will be on hand to sample and educate cheese lovers including Sky Hill Farms, Laura Chenel, Marin French and Point Reyes Farmstead Cheese Company.

With your newfound knowledge of wine and cheese pairings, meet 2017's Cheesemonger Invitational winner, Jessica Lawrenz. Jessica will share her techniques and tricks of the trade as she mentors eager cheese aficionados on The Art of Making the Perfect Cheese Plate. With your cheese selection, wine pairings and plating complete, you are ready to wow at your next party.

[Full workshop schedule and online bookings.](#)

ABOUT ST. SUPÉRY ESTATE VINEYARDS AND WINERY

St. Supéry Estate Vineyards and Winery is a 100% Estate Grown, sustainably farmed winery located in the renowned Rutherford growing region in the heart of Napa Valley. The winery combines French château tradition with Napa Valley terroir and a focus on Sauvignon Blanc, Cabernet Sauvignon and other red Bordeaux varieties. Proud to be certified Napa Green Land and Napa Green Winery, St. Supéry is committed to producing the highest quality estate wines, without compromise. Its award-winning wines are available from local retailers, restaurants, at the winery in Rutherford and online at stsupery.com.

Learn more about [Mike Geno](#), [The Paul Thiebald Gallery](#), [Janet Fletcher](#), [Chef Nash Cognetti](#), [Jessica Lawrenz](#), [Sky Hill Farms](#), [Point Reyes Farmstead Cheese Company](#), [Laura Chenel](#), [Marin French Cheese Company](#), [California Artisan Cheese Guild](#), [Arts Council Napa Valley](#).

For inquires please contact Julia Jinks, Marketing and Communications Manager at julia@stsupery.com or 707.302.3438. Learn more about [St. Supéry Estate Vineyards and Winery and The Art of Cheese](#).

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