



St. Supéry Estate Launches ‘Great Sustainable Seafood Tour’

Winemaker dinners, pairings and a recipe contest highlight sustainable seafood and wine

Rutherford, Calif.—Known for its dedication to sustainable farming and business practices, St. Supéry Estate Vineyards & Winery will celebrate sustainable seafood and wine with the Great Sustainable Seafood Tour. Running now through October, the tour will include events at the Rutherford winery, along with winemaker dinners and featured seafood-and-wine pairings at restaurants across the country.

The tour kicks off at the Napa Valley winery on May 1—in anticipation of International Sauvignon Blanc Day—with a Sustainable Seafood Tasting for media, followed by a Spring Fling Lobster Boil at St. Supéry for wine club members on May 19. Consumer events will be added throughout the spring and summer.

Restaurants across the country will create special pairings for St. Supéry’s Napa Valley Estate Sauvignon Blanc—a natural match for fish and shellfish—with sustainable seafood dishes such as Kona Kampachi at Herringbone Waikiki in Honolulu, Madai Chimichurri at Blue Sushi Sake Grill in Denver, and Lemon Pepper Mahi Mahi at Bluewater Grill in Southern California.

The celebration culminates with the Great Sustainable Seafood Competition on August 22, which invites consumers to submit seafood recipes for a chance to win a trip to the Napa Valley, including a private tour of St. Supéry Dollarhide Estate Vineyard, along with other prizes. A judging panel will select four finalists from online entries, and St. Supéry’s estate chef will prepare the competitors’ recipes for a final showdown at the winery. Judges will choose a winning dish based on its flavor, use of sustainable seafood, and affinity with St. Supéry Napa Valley Estate Sauvignon Blanc.

For St. Supéry, the Great Sustainable Seafood Tour is a chance to partner with restaurants, chefs and purveyors that share the winery’s commitment to eco-friendly practices and sustainability. Just as they work with seafood that has been caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, St. Supéry makes its wines exclusively with sustainably farmed grapes grown on its Napa Valley estate. In addition to being Napa Green Certified, the winery received the California Sustainable Winegrowing Leadership Awards “Green Medal” in 2018 for promoting biodiversity on its Napa Valley Estate, dramatically reducing its water use, and generating 80% of its energy needs through solar panels.

For details about upcoming tour events and contest, along with wine pairing tips and sustainable seafood recipes from St. Supéry's estate chef, visit www.stsupery.com/seafood.

Restaurant Partners

Restaurants participating in the Great Sustainable Seafood Tour include: Bluewater Grill, Southern California; The Boathouse, Long Beach, Calif.; Mikaku Sushi, San Francisco; Perch, Los Angeles; Blue Sushi Sake Grill, Denver; Beach House Restaurant, Bradenton Beach, Fla.; City Fish Market, Boca Raton, Fla.; Herringbone Waikiki, Honolulu; The Clubhouse, Oak Brook, Ill.; Scotty's on 21, Vernon Hills, Ill.; Eastside Grill, Northampton, Mass.; Luciano's, Wrentham, Mass., Romaine's Wood Grill & Bar, Northborough, Mass.; The Sole Proprietor, Worcester, Mass.; Level 2, Bend, Ore.; ParkStone Wood Kitchen, Oregon; Field and Tides, Houston; Toulouse, Plano, Texas; Palisade, Seattle, Wash.; and Seeds Bistro, LaConner, Wash.

About St. Supéry Estate Vineyards & 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 focuses on its estate grown varietals; sauvignon blanc, cabernet sauvignon and red Bordeaux varieties. St. Supéry's reputation is based on the meticulous care of its Napa Valley vineyard properties, and the winery's goal of producing the highest quality wines is enhanced by supporting the estate's biodiversity and sustainability for generations to come.

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