

## **St. Supéry Estate Announces ‘Great Sustainable Seafood Tour’**

*Napa Valley winery promotes sustainably sourced seafood paired with sustainably farmed wines, virtual tastings, restaurant pairings and a recipe contest*

**Rutherford, CA** - April 15, 2020. St. Supéry Estate Vineyards and Winery, known for its dedication to sustainable farming and production, is pleased to announce its Great Sustainable Seafood Tour, created to inspire the importance of sustainably sourced seafood and promote seafood’s renewable supply as a direct line from sea to table.

St. Supéry wines are made exclusively with sustainably farmed grapes grown on its Napa Valley estate vineyards and received the California Sustainable Winegrowing Leadership Awards “Green Medal” in 2018. Caring for our land and our oceans is important to the winery, which has been certified Napa Green for its Land and Winery since 2012.

“We invite you to make thoughtful seafood choices that will not only sustain our oceans but help restore them. We all can be part of the solution by educating ourselves, holding companies accountable and supporting those that are doing the right thing,” says St. Supéry CEO Emma Swain.

A selected handful of American purveyors showcase this ethos, including a third generation lobsterman from Maine, an oysterman from the Florida Panhandle and a swordfish angler in the Santa Barbara Channel. St. Supéry introduces them and sustainably sourced seafood recommendations, recipes, wine pairing tips and recipe contest details on [stsupery.com/seafood](https://stsupery.com/seafood).

### **Supporting Sustainable Seafood in Restaurants**

Now, more than ever, we need to support local restaurants and business. Use the resources at [stsupery.com/restaurants](https://stsupery.com/restaurants) to locate restaurants that share the winery’s commitment to eco-friendly practices, offering delivery of sustainably-sourced seafood dishes paired with St. Supéry Napa Valley wines. Examples include: Captain’s Tavern’s Citrus Glazed Branzino in Miami, Terilli’s Shrimp Scampi in Dallas and Carelli’s Salmon Pappardelle in Boulder.

### **Virtual Tastings**

St. Supéry resumed virtual wine tastings last month to connect with fans following government directive. Upcoming weekly online tastings, starting April 30, focus on sustainable seafood and are led by Estate Chef Tod Kawachi. Featuring guest chefs, seafood purveyors, aquaculture specialists and other engaging personalities in a dynamic 45-minute format, Chef Kawachi will offer a recipe paired with a new wine each Thursday. Find the wines near you or purchase a kit that includes six wines, the recipes and a Zoom link to participate in the virtual tastings at [st.supery.com/tasting-kits](https://st.supery.com/tasting-kits).

Everyone is welcome to join via Facebook Live at 3pm PDT or 5:30pm PDT every Thursday through June 4, 2020.

### **Consumer Recipe Contest**

Aspiring home chefs can enter The Great Sustainable Seafood Recipe Contest for a chance to win a trip to the Napa Valley, including a private tour of St. Supéry Dollarhide Estate Vineyard. Entries will be accepted through August 31, 2020 and will be judged on flavor, use of sustainable seafood, and its affinity with St. Supéry Napa Valley Estate Sauvignon Blanc.

### **Restaurant Partners**

Seven Glaciers Restaurant, Girdwood, AK; The Crow's Nest at Hotel Captain Cook, Anchorage, AK; Southside Bistro, Anchorage, AK; Mikaku Sushi, San Francisco, CA; The Boathouse on the Bay, Long Beach, CA; Bluewater Grill, Southern California; Perch, Los Angeles, CA; Sunnyside Restaurant & Lodge, Tahoe City, CA; The Keep, Missoula, MT; 1889, Missoula, MT; For(a)ged, Denver, CO; Carelli's, Boulder, CO; Parker Garage, Parker, CO; Blue Sushi Sake Grill, Denver, CO; Humboldt Farm Fish Wine, Denver, CO; Spruce Farm and Fish, Boulder, CO; Captain Anderson's, Panama City Beach, FL; Captain's Tavern, Miami, FL; City Fish Market, Boca Raton, FL; Beach House Restaurant, Bradenton Beach, FL; Keoki's Paradise, Koloa, HI; Hula Grill Waikiki, Honolulu, HI; Duke's Beach House Lahaina, HI; Duke's Waikiki, HI; Hula Grill Ka'anapali, Lahaina, HI; Kimo's Maui, Lahaina, HI; Leilani's, Lahaina, HI; Duke's Canoe Club Kauai, Lihue, HI; Herringbone Waikiki, Honolulu, HI; Scotty's on 21, Vernon Hills, IL; The Clubhouse, Oak Brook, IL; Mestizo's, Baton Rouge, LA; GW Fins, New Orleans, LA; Brennan's Restaurant, New Orleans, LA; Mile Marker One Restaurant & Bar, Gloucester, MA; The Sole Proprietor, Worcester, MA; Romaine's Wood Grill & Bar, Northborough, MA; Luciano's, Wrentham, MA; Eastside Grill, Northampton, MA; ParkStone Wood Kitchen, Portland, OR; Level 2, Bend, OR; Toulouse, Plano, TX; Terilli's, Dallas, TX; Rider, Seattle, WA; Ballard Annex Oyster House, Seattle, WA; Blueacre Seafood, Seattle, WA.

### **Sustainable Seafood Purveyors**

Hama Hama Oysters, WA; Little Cranberry Lobster, ME; Hog Island Oyster Co, CA; Lost Coast Oysters, FL; Get Hooked, CA; Fall Line Fisheries, AK.

### **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 sauvignon blanc 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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