



FOR IMMEDIATE RELEASE

Media Contacts

Phoebe Stein Public Relations

Bill Schreiber/773-477-1855 or bill@phoebestein.com

Phoebe Stein/773-281-5767 or phoebe@phoebestein.com

EDITORS NOTE:

A limited number of complimentary winemaker dinners will be made available to members of the press. Please contact Phoebe Stein Public Relations for reservations and details.

**HARVEST AT PHEASANT RUN RESORT ANNOUNCES
MARCH 31 WINEMAKER DINNER**

ST. CHARLES, Ill. (February 25, 2008) – Harvest, the award-winning restaurant at Pheasant Run Resort, will feature selections from Stag's Leap Wine Cellars at the next winemaker dinner on Monday, March 31, 2008 at 6:00 p.m.

The event is the latest in a series of popular winemaker dinners. Each event includes a reception and gourmet four-course meal paired with specially selected wines. For the upcoming dinner, Executive Chef Josef Yurisich and Stag's Leap Wine Cellars' representative Tim Clark will provide commentary on both the ingredients and preparation of each course and the accompanying wines. More information about Stag's Leap Wine Cellar is available at www.cask23.com.

Considered one of the "first growths" of Napa Valley, Stag's Leap Wine Cellars is a private winery estate owned by the Warren Winiarski family since 1970.

-more-

The Winiarskis first brought international recognition to California winemaking and the Napa Valley when the 1973 S.L.V. Cabernet Sauvignon won the now famous 1976 Paris Tasting. Stag's Leap Wine Cellars' three estate-grown Cabernet Sauvignons—CASK 23, S.L.V. and FAY—are among the most highly regarded and sought after Cabernet Sauvignons internationally. Two generations of Winiarskis continue to own and operate the winery.

The cost of the winemaker dinner event is \$90.00 per person. Guests are also encouraged to spend the night at Pheasant Run Resort at a special discounted rate. For reservations, please call 630-524-5080.

Upcoming winemaker dinners will feature selections from Grgich Hills Cellar on June 23, Heitz Cellars on September 22 and Brassfield Estate Winery on November 10. For additional information on any of the winemaker dinners, please contact Joe Orichiella, Food and Beverage Director for the resort, at 630-584-6300.

Harvest, located in Pheasant Run Resort's historic dairy barn, provides a unique venue for memorable dining. The restaurant was designed to create an atmosphere of warmth and elegance, combining the best of Midwest tradition with innovative cuisine. Harvest offers only the finest grade of aged beef, exceptional seafood and seasonal dishes inspired by fresh ingredients available in local markets.

Located less than an hour from downtown Chicago in historic St. Charles, Ill., Pheasant Run Resort is a member of the Summit Hotels & Resorts, a part of Preferred Hotel Group, is the Midwest's largest entertainment resort, offers 473 spacious guest rooms, indoor/outdoor swimming pools, the Mario Tricoci Hair Salon and Day Spa, two live theaters and a Zanies Comedy Club. For general information about the resort, call 800.4.PHEASANT or visit www.pheasantrun.com.

-more-

ABOUT PREFERRED HOTEL GROUP

Preferred Hotel Group is a global leader in the hospitality industry that delivers high-performance sales, marketing, and technology solutions to approx. 400 independent hotels and resorts in more than 60 countries around the world. Other well known member hotels include The Peninsula Hotel, Chicago; Naples Bay Resort, Naples, FL; The Broadmoor, Colorado Springs and The Lodge at Pebble Beach, Monterey, CA.

#