

Round Pond

E S T A T E

Round Pond Estate Shines Light on Food with New Olive Mill Experiences

New food experiences takes visitors through culinary exploration

Visitors are drawn to Napa Valley as much for the legendary wines as for the culinary scene focused on fresh, locally-grown produce. Round Pond Estate, long known for their seamless pairing of these two pillars of Napa Valley lifestyle, announces they have refreshed their Olive Mill experiences for 2015 beginning this month. www.roundpond.com

"Today's visitors to Napa Valley are looking for more than to just 'taste this, taste that.' They want to experience a way of life," said Round Pond Estate proprietor Ryan MacDonnell. "What's more, they want to be able to recreate a slice of that way of life at home. Our new Olive Mill Experiences were created with these simple tenets in mind."

Beginning today, visitors to Round Pond's Olive Mill may choose from a 60-minute culinary **Mill Tasting** (\$45) or a 90-minute **Mill Tasting and Tour** (\$65). Both experiences require reservations.

Mill Tasting

Offered daily 10 a.m., 12 p.m. and 2 p.m., the new Mill Tasting is a sensory exploration of Round Pond's handcrafted olive oils, red wine vinegars and artisan syrups. In three flights, participants taste the full complement of Round Pond's food products paired with seasonally-focused composed bites from the Round Pond Estate Chef Jamie Pouten featuring those very products, organic produce grown on the property and locally-sourced meats and cheeses.

The spring pairing menu includes delights such as *Smoked Salmon Lollipop with Round Pond Estate Meyer Lemon Olive Oil, Roast Pork Loin with Cherry Agrodolce* made with Round Pond Estate Nebbiolo-Sangiovese-Petit Verdot Red Wine Vinegar and a flight of dessert bites incorporating the citrus and pomegranate syrups. The menu concludes with a refreshing 'mocktail' made with a fruit and vinegar shrub, Meyer Lemon Syrup and seltzer inspired by the one of the hottest mixology trends of adding vinegar to cocktails. Seasonally, recipes for the pairings can be found on the Estate's blog *The Feed* www.feedbyroundpond.com so guests can recreate dishes at home. Dietary restrictions can be accommodated upon request.

Mill Tasting and Tour

Offered daily 10 a.m. and 3 p.m., includes both the above culinary Mill Tasting with the addition of an educational tour that follows the olive from tree to table and explains why some olive oil stacks up and some doesn't.

Splash & Dash

Round Pond will continue to offer the 20-minute "Splash and Dash" abbreviated tasting for visitors with less time.

Since the first bottling of olive oil at Round Pond Estates Olive Mill in 2003, food has been part of the Round Pond experience. Together with the Il Pranzo Lunch, Sunday Brunch and Estate Wine Tasting, Round Pond's new Olive Mill tours and tastings solidifies Round Pond's place in the Napa Valley culinary landscape and makes it a must-go destination for any serious culinary traveler. Reserve a spot in an upcoming Round Pond Olive Mill experience by calling 888.302.2575, emailing concierge@roundpond.com or visiting www.roundpond.com.

Media Contacts

Sarah Jones

Benson Marketing Group

jones@bensonmarketing.com

(707) 254-1114

Adrienne Stillman

Benson Marketing Group

stillman@bensonmarketing.com

(707) 254-1168

About Round Pond Estate

Round Pond Estate, owned and operated by the MacDonnell family, is a Rutherford farm, winery and olive mill specializing in the creation of pure, expressive Cabernet and Sauvignon Blanc wines, artisan olive oils, red wine vinegars and unforgettable farm-to-table guest experiences—all from the heart of Napa Valley. Round Pond has one of only two olive oil mills in Napa Valley allowing the estate to bottle as demand dictates providing customers with the freshest, best quality olive oil possible. Visitors are welcome, by appointment, seven days a week. www.roundpond.com