

Vignola

Media Advisory

SPANISH WINE TASTING AT PORTLAND'S VIGNOLA TO FEATURE WINE FINDS FROM SPAIN AND TRADITIONAL TAPAS MENU

WHAT: Lee Skawinski, executive chef and co-owner of Portland, Maine's acclaimed Vignola restaurant (www.vignolamaine.com), along with wine experts Chris Campbell from C and P Imports and Justin Woodward from Wicked Wines, will host a traditional **Spanish Wine and Tapas Tasting on June 24**. (\$25 per person excluding tax/gratuity)

On a recent trip to Spain, Campbell, Woodward and Skawinski discovered 25 winning, affordable wines, including the new white vintages from 2009 and the latest red varietals. The trio will introduce guests to these wine selections while spotlighting the producing regions and offering tasting notes. Chef Skawinski will complement the offerings with a tasting menu featuring Winter Point oysters and traditional Spanish tapas.

WHEN: Thursday, June 24, 5:30-8 p.m.

WHERE: Vignola
10 Dana St.
Portland, Maine
Call 207.772.1330 for reservations

About Vignola:

Portland, Maine's Vignola, located in the heart of the city's historic Old Port neighborhood, has earned a prominent slot on the national culinary map. Known for its European bistro ambiance and authentic Italian dining experience, the Vignola team uses the best seasonal ingredients, and organic, naturally grown items from local Maine farmers, suppliers and producers. Additionally, Vignola's award-winning wine and beer selection showcases varietals from around the world that aren't available anywhere else in New England. Situated nearby Portland's working waterfront, the popular restaurant has earned an impressive amount of press in national and regional outlets including *The Washington Post*, *Food Arts*, *The New York Times*, *Wine & Spirits*, StarChefs.com, BonAppetit.com, and *The Portland Press Herald*.

For further information or photos or to request an interview with Chef Lee Skawinski, contact Ann Ewing at Front Burner PR, Ph: (207) 699-5500, ann@frontburnerpr.com.

Easily Downloadable photos are available at www.frontburnerpr.com/vignola.