


THE KAHALA
HOTEL & RESORT
Honolulu, Hawaii

A CELEBRATION OF WINE AT THE KAHALA, OCTOBER 7 & 8



KAHALA, HAWAII – September 13, 2016 – For the first-time in Hawaii, The Kahala Hotel & Resort is partnering with *Wine Spectator* to offer a spectacular wine weekend on October 7 and 8 with three events featuring special guest, Gillian Ballance, Napa Master Sommelier: a **90+ Wine Tasting**, a **Master Sommelier Seminar** and a five-course **Wine Dinner at Hoku's**.

The first event takes place Oceanside at The Kahala on Friday, October 7th from 6:30-8:30 p.m. *Wine Spectator* and Ballance will offer tastings for several 90+ rated wines including the recently rated *2014 Beringer Private Reserve Chardonnay* at 92 pts, *2013 Penfolds Bin 389* (92 pts) and *Hewitt Rutherford Cabernet* rated 94 pts with delectable hors d'oeuvres by The Kahala's culinary team. The **90+ Wine Tasting** is priced at \$75 per person inclusive of food and beverages (tax and gratuity additional).

For wine aficionados, The Kahala will offer an educational tasting seminar, **Blind Tasting 101 – How to Taste Like a Pro** with Master Sommeliers Gillian Ballance, Patrick Okubo of The Estates Group, a division of Young's Market Company and Roberto Viernes general manager of American Wine and Spirits, a division of Southern Glazer's Wine & Spirits on Saturday, October 8 from 10 a.m.–12 p.m. at the resort's Maile Ballroom and Foyer. Four wines will be blind tasted and the cost is \$50 (tax and gratuity additional).

The final and last event of **A Celebration of Wine at The Kahala** ends with a special, five-course Hoku's Wine Dinner, **Napa Valley Wine Trail** prepared by Kahala executive chef, Wayne Hirabayashi and Hoku's chef de cuisine, Hiroshi Inoue paired with *Wine Spectator* selected wines on October 8 starting at 6:30 pm at Hoku's. Menu items include *Kauai Ama Ebi*, *Pomegranate Roasted Foie Gras*, *Carta Fata Wrapped Local Onaga Snapper*, *Kona Maine Lobster*, *Cabernet Sauvignon Miyazaki Wagyu Beef Ragout* & *Kona Coffee Crusted Lamb Rack* and *Pineapple Tarte Tatin with Rosemary Ricotta Sorbet*. Cost is \$150 per person inclusive of food and beverages (tax and gratuity additional).

For event reservations and more information on **A Celebration of Wine at The Kahala**, call The Kahala's Dining Reservations at 808.739.8760 or visit <https://www.kahalaresort.com/Dining/Dining-Offers-Favorites>.

(more)

About Gillian Ballance

Gillian Ballance has spent the last 20 years working in the top fine dining restaurants in the country. In 2012, Ballance passed the esteemed Master Sommelier Diploma Exam through the Court of Master Sommeliers, representing one of 30 women in the world. She received her Higher Certificate of Distinction as well as her Diploma in Wines & Spirits from the British Wine and Spirits Education Trust. Her career includes opening up Cello in NYC, Wine and Beverage Director at Bacara Resort in Santa Barbara, Plumpjack Group's Wine Director, Wine Consultant and Sommelier for Bottega Restaurant in Napa Valley, Wine Director at the luxurious Cavallo Point. Currently Ballance is the National Education Manager at Treasury Wine Estates. Ms. Ballance has a BFA from the Tisch School of the Arts at New York University and grew up in Tulsa.

About The Kahala Hotel & Resort

The legendary Kahala Hotel & Resort is an oceanfront, destination luxury property known for its gracious Hawaiian hospitality. Located just minutes from Waikiki, The Kahala offers an exclusive ambiance of a neighbor island experience.

The Kahala has been Honolulu's social address for weddings and gatherings since its opening in 1964. World leaders, royalty, rock bands and Oscar winners call the 338-room resort their Hawaiian home-away-from-home. The Kahala is a member of The Leading Hotels of the World and Preferred Hotels & Resorts.

The resort is home to *The Kahala Spa*, lush tropical gardens and a natural ocean-water lagoon with the hotel's own resident dolphins cared for by *Dolphin Quest*. The Kahala also has five restaurants: *Plumeria Beach House*, *Seaside Grill*, *The Veranda*, *Arancino* and the award-winning *Hoku's* restaurant.

Stay connected with The Kahala via www.kahalaresort.com, on Instagram at kahala_resort or on Facebook at The Kahala Hotel & Resort and Twitter at @KahalaResort. Share your Kahala moment #AtTheKahala.

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