



**HALEKULANI LIVING PRESENTS “THE JOY OF RIESLING”  
AS PART OF ITS CONNOISSEUR SERIES**

**FOR IMMEDIATE RELEASE**

**HONOLULU – June 2006.** Halekulani, internationally acclaimed home to Hawaii’s most sophisticated culinary escapes, is pleased to uncork a sophisticated weekend showcasing the finest German Rieslings. Courtesy of Cellars International and moderated by its Riesling Master Rudi Wiest, the event will take place July 1<sup>st</sup> and 2<sup>nd</sup>, 2006. Featuring wine seminars, tastings, pairings and an exclusive private finale dinner at La Mer, the weekend boasts invaluable knowledge for wine enthusiasts and novices alike, all while savoring award-winning hospitality and the culinary masterworks of Halekulani.

Halekulani is thrilled to showcase the following German winemakers during *Joy of Riesling*:

- Hanno Zilliken, owner and producer of Weingut Zilliken
- Fritz Hasselbach, owner and producer of Weingut Gunderloch
- Robert Eymael of Weingut Mönchhof
- Christoph Graf, operations manager of Weingut Von Buhl
- Felix Bürklein, operations manager of Weingut Künstler

The weekend event held exclusively at Halekulani is open to the public. For reservations and information call 931-5040. Complimentary valet parking will be provided courtesy of Halekulani.

**DAY ONE**

**Saturday, July 1, 2006 – 2:00 p.m.  
German Wine Styles Seminar, \$155 pp  
Hau Terrace, Halekulani**

Affectionately nicknamed *German Wine 101*, this classroom-style seminar will cover the varied styles of vinification (winemaking), wine regions, and effects of age. Led by Wiest and our panel of renowned winemakers. Highlights of the seminar’s 18-wine tasting flight include Zilliken’s ’93 Saarburger Spätlese, Mönchhof’s ’85 Würzgarten Spätlese, and Gunderloch’s Beerenauslese. After the seminar, participants will have an opportunity to mingle with panelists over exquisite hors d’oeuvres.

**DAY TWO**

**Sunday, July 2, 2006 – 12:00 p.m.  
German Wine and Food Tasting, Seminar & Lunch, \$175 pp  
Ballroom, Halekulani**

Wiest leads the initial discussion with a few general lessons and rules of thumb. Then, participants will create pairings of their own. This walk-around event features three food stations created by Halekulani Executive Chef Darryl Fujita accompanied by twelve Rieslings from the panelists’ estates. Each station’s cuisine is paired with a particular style of wine. For example, “Variation of Oysters” matches with dry-styled wines, “Trilogy of Mo” with medium-dry wines, or the “Symphony of Duck” with fruity wines.

**DAY TWO GRAND FINALE**

**Sunday, July 2, 2006 – 6:00 p.m.  
Treasures from the Cellar, \$360 pp  
Limited seating (including five winemakers and Rudi Wiest)  
La Mer, Halekulani**

To showcase the nobility, elegance and versatility of German wines, the evening begins with a mini-tasting with our panelists.

Guests are then treated to the rewards of the epicurean partnership of La Mer Chef du Cuisine Yves Garnier and Wiest – a seven-course dinner menu accompanied by duet wine selections from our panelists' estates. Dine side-by-side and experience first hand, the perspective of these masterful winemakers, all the intricacies and rarities of German winemaking.

**About the series, Halekulani Living**

Designed to accentuate guests' every interest and cultural desire, the series offers three distinctive initiatives, *Halekulani Connoisseurs*, *Halekulani Wellness* and *Halekulani Masterworks*. Each initiative promises to enrich lifestyles with everyday luxury; health and wellness; culinary escapes; and masterful works of art.

**HALEKULANI CONNOISSEUR**

Halekulani offers connoisseurs from around the world the most delectable and creative cuisine found in the Hawaiian Islands. With its striving commitment for epicurean excellence, Halekulani is uncorking an array of special events celebrating all things savory. From wine events with masterful producers, seasonal organic tastings, Dale DeGroff cocktail seminars, to cooking lessons with award-winning Halekulani chefs, and enticing restaurant promotions found only at House Without a Key, Orchids, Lewers Lounge and La Mer, the series, *Halekulani Living* will inspire and satisfy the most discriminating of gourmets.

*\*Forthcoming Halekulani Living events will be announced individually.*

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**About Halekulani**

Consistently ranked among the world's best hotels, Halekulani is a member of The Leading Hotels of the World and Okura Hotels & Resorts, two exclusive organizations pursuing service excellence and standards of the highest quality. *Travel + Leisure* ranked Halekulani as one of the top 20 hotels in the world in 2006, while the *Vera Wang Suite at Halekulani* was named one of the 50 most romantic destinations in the world. Also in 2006, the three year-old *SpaHalekulani* was named a "Leading Spa of the World" and the #2 best resort spa in North America by Conde Nast Traveler. In addition, Halekulani's fine dining restaurant La Mer is Hawaii's only AAA-Five Diamond Restaurant, holding this esteemed rating for 17-consecutive years, as well as being voted #8 of "America's Top 100 Hotel Restaurants" by Zagat in 2006. The Leading Hotels of the World, Ltd. has bestowed Halekulani with its annual *Quality Award*, making the Waikiki resort the only Leading Hotel to achieve this prestigious honor in either the United States or Canada.

Halekulani is managed by the Hotels and Resorts of Halekulani, a brand management division of the Honolulu-based Halekulani Corporation, which also manages Waikiki Parc Hotel. For reservations and information contact your travel planner or the hotel at (800) 367-2343 or (808) 923-2311. Reservations can also be made through Halekulani's website at [www.halekulani.com](http://www.halekulani.com).

**For Further Information, Please Contact:**

**Evins Communications, Ltd.**

Kate Laufer  
Director of Media, Group Manager  
Phone: (212) 688-8200 (ext. 13)  
Fax: (212) 935-6730  
E-mail: [kate.laufer@evins.com](mailto:kate.laufer@evins.com)

**Hotels and Resorts of Halekulani**

Erika Kauffman  
Director of Public Relations  
Phone: (808) 526-1186  
Fax: (808) 536-8794  
Email: [erika.kauffman@halekulanicorp.com](mailto:erika.kauffman@halekulanicorp.com)