



FOR IMMEDIATE RELEASE

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**ENO RITZ-CARLTON, LAGUNA NIGUEL ANNOUNCES
FIRST ORGANIC FLIGHTS**

DANA POINT, CA— **ENO**, Southern California’s premiere wine, cheese and chocolate tasting room located at The Ritz-Carlton, Laguna Niguel, recently announced the addition of the first organic wine and cheese flights to its menu. The new organic flights only further ENO’s world-class array of gourmet foods by giving guests the option of exploring the latest organic wines and cheeses.

Organic Wine Flight: “Message in A Bottle”

ENO’s “Message In A Bottle,” wine flight encourages guests to, “save the earth one wine at a time,” by drinking organic or bio-dynamic wines. Organic wines are made from grapes that have been grown without the exposure to chemical fertilizers, weed killers, insecticides and other synthetic chemicals, making them better for the environment and for consumers because they prevent damage to soil, plants and can end up in the wine as residue . In addition, bio-dynamic wines, which are also organic, are made from grapes that have been holistically grown, specifically in the areas of soil fertility, crop nutrition, and pest, weed, and disease management. The “Message in A Bottle” organic and bio-dynamic wine flight begins with an exquisite Shafer “Red Shoulder Ranch” Chardonnay 2005, rich and full-bodied with flavors of pear and apple, and hints of vanilla and spice. A deep red biodynamic wine, “Altagracia Red” (by Araujo) Napa Valley 2005 continues the flight with soft aromas of dark berries, graphite, sweet oak and lush flavors of cherry and licorice. A tasting of Benziger’s biodynamic “Tribute” Sonoma Mountain 2005, completes the exquisite flight with a velvety and rich texture, complimented by flavors of berry, bittersweet chocolate and spiciness.

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Organic Cheese Flight: “Organically Yours”

A selection of unique cheeses imported from Europe, comprise the “Organically Yours” cheese flight. Organic cheeses are usually unpasteurized, contain no hormones or antibiotics and are produced in a fixed geographical area. Beginning with a fine, heavy cheese, the flight’s “Abbaye de Bellocq,” is a French Pyrenees sheep’s milk cheese that is made by Benedictine Monks in the abbey of Notre-Dame de Belloc. Second, “Caciotta,” an Italian goat’s milk cheese distinguished by its pale straw yellow color has a soft, delicate flavor and texture that is ideal for slicing. Finally, directly from Romagna, Italy, an aged “Parmegiano Reggiano,” completes the flight with a delicious caramel flavor combined with the saltiness of a traditional parmegiano.

“Based on the eco-friendly qualities and health benefits of organic wines and other related food industries, we are proud to introduce our new organic wine and cheese flights,” said April Bloom, Wine Director and Sommelier. “To satisfy this growing trend amongst our customer’s palates, we will continue to serve organic wines that enhance the overall ENO experience.”

ENO is located at the renowned Ritz-Carlton, Laguna Niguel, at One Ritz-Carlton Drive, along California’s scenic Pacific Coast Highway in Dana Point. ENO is open Monday thru Thursday from 5:00 p.m. to 11:00 p.m., Friday from 5:00 p.m. to 12:00 a.m., Saturday from 1:00 p.m. to 12:00 a.m. and Sunday from 12:00 p.m. to 10:00 p.m. For more information please call The Ritz-Carlton, Laguna Niguel at (949) 240-2000 or visit www.ENOwineroms.com.

About ENO - ENO, an upscale wine tasting room, is the ideal destination for the appreciation and pairing of the finest wines in the world, with artisanal cheeses from around the globe and hand-crafted chocolates. ENO’s unpretentious and socially inviting approach to oenological exploration offers guests an interactive and educational experience. The design of ENO’s communal tables is intended to encourage friendly conversation and discussion as guests interact with one another and the sommelier through their indulgence of these three prized delicacies. Tasting note cards are provided at each table and guests are invited to keep them for future reference. ENO Fairmont Chicago and ENO Hotel del Coronado in San Diego, California opened in 2008 following the openings of ENO Ritz-Carlton, Laguna Niguel in May 2007 and ENO InterContinental Chicago in December 2006, the first tasting venue from Strategic Hotels & Resorts. Additional ENO wine rooms are slated to open in 2008 at the Fairmont Chicago, the Four Seasons Washington DC and Union Square in San Francisco.