

Lauren Ash Donoho  
Director of Public Relations  
Tel 619 522 8041  
lashdonoho@hoteldel.com

**NEWS RELEASE**  
**February 7, 2008**

**ENO — A WINE, CHEESE AND CHOCOLATE, SENSATION — OPENS AT  
THE LEGENDARY HOTEL DEL CORONADO**

CORONADO, Calif. — **ENO**, a wine, cheese and chocolate sensation, opened at Hotel del Coronado in December 2007. Devoted to providing the three most delectable indulgences in the culinary world — fine wine, rare cheeses and gourmet chocolate — ENO offers guests a one-of-a-kind tasting experience. Developed by Strategic Hotels & Resorts' President and CEO Laurence Geller and The Puccini Group, a San Francisco-based restaurant design company, the unique ENO tasting room concept combines wine education with exploration.

ENO unveiled its newest location at the centerpiece of Coronado Island, The Del, following ENOs at InterContinental Chicago and The Ritz-Carlton, Laguna Niguel. Directing the operation of ENO is The Del's Wine Director/Sommelier Ted Glennon, who recently arrived at the resort after working in numerous wine director and educator positions, including at Arterra Restaurant, Bar & Outdoor Lounge in The San Diego Marriot Del Mar and restaurant NINE-TEN in the Grand Colonial Hotel, among others.

Glennon's philosophy of creating an interactive and comfortable environment for every guest is reflected in ENO's friendly and unpretentious attitude, where learning about, discovering and discussing new wines, cheeses and chocolates is strongly encouraged. "Learning about wine and sharing my knowledge of wine are my two greatest passions," explains Glennon. "I'm thrilled that ENO's educational philosophy will allow me to interact with guests in an intimate setting and introduce them to the finest wines and pairings of cheeses and chocolates from local San Diego artisans and around the world."

The tasting room — complete with built-in cheese and chocolate cases and a prominent glass-ensconced, floor-to-ceiling wine tower that stores more than 2,800 wine bottles — is approximately 816 square feet.

The indoor space provides seating for 30 guests and includes a marble-topped bar and four high-topped communal tables etched with backlit names of wine varietals. ENO's outdoor terrace, opening in May, includes three chevron-shaped wine tables also etched with names of wine varietals with a central fire pit in each and accommodating 32 guests. The terrace is designed to encourage interaction and communication between guests and ENO's wine attendants.

ENO wine attendants — sommeliers in training — were each handpicked from some of the best restaurants in San Diego. They work with guests to recommend labels based on their individual tastes and preferences and offer educated suggestions on pairings of all three indulgences. The educational experience at ENO is even furthered with weekly tasting and pairing classes offered as part of its ENO-versity program, available for hotel guests and locals alike. All wines at ENO are served in delicate Riedel stemware and can be purchased by the bottle, glass or flight.

ENO features about 55 wines by the glass arranged into tasting flights with more than 300 selections by the bottle. Each flight offers tastings and consists of anything from three Pinot Noirs to three Chardonnays that may change during the course of the year. A rotating selection of 33 artisanal cheeses from all over the world (with special attention to America) is also available individually or in flights. Assembled and presented by the resident cheesemonger, cheeses are served on marble slabs and stored in a temperature-controlled cave that the staff encourages guests to view for educational tours. And Charcuterie, the art of cured meats such as pates and prosciutto or salami, is also offered.

Flights arrive at the table with freshly baked breads and seasonal accoutrements such as quince paste, Spanish Marcona almonds and assorted olives or can be supplemented with a Charcuterie plate. A variety of handmade, exotic chocolate confections is also available separately or in flights, featuring the exquisite craftsmanship of world-class chocolatiers including Dallmann Confections and the remarkable products of artisans including Norman Love Confections, based in Florida. ENO guests can choose to purchase any wine, cheese or chocolate they desire within the tasting room, in addition to the wine accessories, books and art that are available as part of its retail component.

ENO is located at the renowned Hotel del Coronado in Coronado, California, located on 28 oceanfront acres. ENO is open Sunday through Thursday from 4:00pm to 10:00pm and on Friday and Saturday from 4:00pm to 11:00pm. No reservations required. For more information, please call Hotel del Coronado at (800) HOTELDEL or visit ENO's website, [www.ENOwinerooms.com](http://www.ENOwinerooms.com).

###

Founded in 1992, KSL Resorts manages six time-honored resorts with outstanding recreational amenities, including spa, golf, tennis and ski. Each is refined yet unpretentious, rich in legacy, and genuine in service. The KSL Resorts are:

Hotel del Coronado (San Diego, CA)  
La Costa Resort and Spa (Carlsbad, CA)  
Rancho Las Palmas Resort & Spa (Rancho Mirage, CA)  
Vail Mountain Lodge & Spa (Vail, CO)  
Barton Creek Resort & Spa (Austin, TX)  
The Homestead (Hot Springs, VA)

For more information, call 1-866-KSL-7727 or visit [KSLResorts.com](http://KSLResorts.com).