



The Relentless Pursuit of Results

Media Alert

*Interview/Photo Opportunity
April 2009*

VINOTECCA CELEBRATES MICHIGAN WINE MONTH WITH LOCALLY-MADE WINES, COMPLEMENTARY MENU THROUGHOUT APRIL

- What:** Vinoteca is spotlighting the flavors of Michigan this April. The wine bar and restaurant has added Michigan Wine Flights and a complementary new menu.
- When:** April 2009
- Hours:** 4 p.m. to midnight, Monday-Wednesday; 4 p.m. to 2 a.m. Thursday-Saturday; 4 to 10 p.m. Sunday
- Where:** 417 South Main Street, Royal Oak
- Uncorked:** Michigan Wines are available by the glass or in a Michigan Wine Flight for \$18.50. Try these new additions:
- **Shady Lane Cellars 2000 Brut** – A classic blend of Pinot Noir and Chardonnay. \$13 by the glass.
 - **Left Foot Charlie Pinot Blanc** – Voted Michigan’s Best Dry White Wine in the Michigan Wine & Spirits Competition. \$10 by the glass.
 - **Black Star Farms Arcturos Pinot Noir** – A blend of Pinot Noir Clones from three different vineyards. \$14 by the glass.
- The Menu:** Michigan Wine Month-inspired these special entrées:
- **Pan Seared Duck Breast** – Served with herbed grit cakes, cherry buerre rouge and fresh vegetables for \$17.
 - **Finnish Beef Pasties** – Served with horseradish crème fraiche and fresh vegetable for \$13.
 - **Grilled Salmon** – Served with mustard maple sauce and roasted fingerling potatoes and fresh asparagus for \$15
 - **Walnut Crusted Pork Tenderloin Medallions** – Served with butternut squash risotto cakes, spiced apple cream sauce and haricots verts for \$16.
- Wine Facts:** Michigan is home to more than **14,000** grape-bearing acres. The Michigan Wine Industry raises **\$780 million** a year in wine, grapes and grape juice sales, and employs more than **5,000** people.
- Contact:** For more information or to arrange an interview, contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.