

# THE WESTIN

## BONAVENTURE

### HOTEL & SUITES

#### LOS ANGELES

#### FOR IMMEDIATE RELEASE

Contact: Michael Czarcinski, Managing Director  
The Westin Bonaventure Hotel & Suites  
(213) 624-1000 / [michael.czarcinski@westin.com](mailto:michael.czarcinski@westin.com)

### **The Westin Bonaventure Hotel & Suites Celebrates the Singular Passion of Opus One with an Exclusive Winemaker Dinner with Michael Silacci**

July 31<sup>st</sup> Intimate Winemaker Event Includes Six Course Dinner, Paired with Six Vintages of Opus One

LOS ANGELES – July 7, 2010 – The Westin Bonaventure Hotel & Suites ([www.thebonaventure.com](http://www.thebonaventure.com)) continues its wine and culinary series with a rare offering in July featuring a winemaker dinner with Michael Silacci of Opus One.

The July 31<sup>st</sup> winemaker dinner will begin with an opening reception led by the Westin Bonaventure's Managing Director, Michael Czarcinski and Executive Chef Andreas Nieto. Afterward, guests will enjoy a sumptuous six-course dinner created by Chef Nieto designed to be enjoyed with a six vintage vertical of Opus One, 2000 to 2006, hand selected by winemaker Michael Silacci. The event will take place in an intimate venue at the iconic Westin Bonaventure in downtown Los Angeles, with limited seating available.

Mr. Silacci joined Opus One in March 2001, becoming master winemaker in January 2004 with full responsibility for all aspects of vineyard management and winemaking. Prior to joining Opus One, Silacci was most recently winemaker at Stag's Leap Wine Cellars for six years, one year as winemaker at King Estate in Oregon, and six years at Beaulieu Vineyard.

Opus One is a standout among America's most celebrated wines, producing luxury wines at its Napa Valley winery in Oakville, California. At Opus One, Mr. Silacci conceptualizes and directs viticulture and winemaking practices, advancing the philosophy of founders Baron Philippe de Rothschild and Robert Mondavi to create the ultimate expression of terroir.

**WHAT:** Winemaker Reception and Six-Course Dinner  
**WHEN:** Saturday, July 31, 2010  
**WHERE:** The Westin Bonaventure Hotel & Suites  
404 S. Figueroa St., Los Angeles, Calif., 90071

Seating is limited. Please RSVP to Claudia Lambaren ([claudia.lambaren@westin.com](mailto:claudia.lambaren@westin.com)) at the Westin Bonaventure. Participants must be 21 years of age or over. The cost for the Winemaker Dinner is \$199 per person. Reservations are taken on a first come, first served basis.

#### **About The Westin Bonaventure Hotel & Suites**

The landmark Westin Bonaventure Hotel & Suites is located in the heart of Los Angeles. With its signature soaring glass towers, the hotel is the most photographed building in the world. Award-winning Chef Andreas Nieto brings a unique culinary experience to downtown Los Angeles' Westin Bonaventure Hotel & Suites, overseeing the culinary operations for the hotel as executive chef. After completing a degree in Hotel Management in Culinary Arts and a three-year culinary apprenticeship program, Nieto began his award-winning career. He was recognized as Chef of the Year by Le Toque Blanchés International in 2001 and again in 2002 by the American Academy of Hospitality Sciences. *Esquire* magazine noted Nieto's talents by naming 'Breeze' Best New Restaurant while he was at the helm. *Wine Spectator* profiled Nieto in a three-page spread in 2002. Additionally, Nieto was awarded the James Beard Dinner and Award, as well as the Best New Chef by *Food & Wine Magazine* in 2001. For more information, visit the hotel's Web site: [www.thebonaventure.com](http://www.thebonaventure.com).