

FOR IMMEDIATE RELEASE
July 19, 2011

For Information Contact:
Tommy Thompson, Sommelier
Tulalip Casino Resort
10200 Quil Ceda Boulevard
Tulalip, Washington 98271



TASTE WINES THAT ARE THE TOAST OF THE WHITE HOUSE AT TULALIP
Owner/Winemaker Rolando Herrera of Mi Sueño Featured Guest at Fiesta Wine and Dine Event

Tulalip, Washington --Tulalip sommelier Tommy Thompson knows how seductive the outdoors can be during the long, hot days of mid-summer. His next "Taste with Tommy", a fiesta event, will be held Saturday, August 6th on the mpulse Lounge patio and feature the top rated wines of Mi Sueño. Rolando Herrera, owner and winemaker of this boutique winery that is Spanish for "my dream", will be the featured guest at the wine and dine evening. Mi Sueño, located in California's Napa Valley, has been honored to have a wine served on three separate occasions at White House state dinners. At Tulalip, guests will have the opportunity to taste six of Herrera's wines from the silky Los Carneros Chardonnay to vibrant Pinot Noirs, dark fruit Cabernets and the tantalizing El Llano Cabernet and Syrah blend.

Great wine should accompany exceptional fare. Tulalip Executive Chef Perry Mascitti has designed a festive tasting menu to complement Rolando's handcrafted, ultra-premium wines. The menu:

A Festival of Tastes from México and Pacific Coastal Regions

To Refresh

Jamaica and Horchata Juice Bowls

For Tradition

Freshly made to order corn and flour tortillas
Grande Salsa Bar – ten different styles of salsa

On Ice

Fresh Fuerte Guacamole - Barista made to order
Ceviche Bar - raw seafood with lime, tomato, garlic, serrano, green onion
Seafood Cocktail with shrimp, scallop, squid in spicy chile sauce

On the Mesquite Grill

Flank Steak Carne Asada ~ Adobada Spice Rub
Mesquite Pollo ~ California Citrus Glaze
Grilled Salmon ~ Roasted Chile-Honey Mop
Camarones Skewers ~ Tomatillo Sauce

To Stuff

Tortas de Carnitas Bar, Cacique cheese, roasted salsa, white onion, avocado, crema

Traditional Rice, Beans, Ensalada de Nopales

For a Sweet Ending

Caramelized Flan ~ Kahlua Sauce
Buñuelos ~ Mango
Mango, Pineapple and Papaya ~ Lime, crushed raw sugar, chile powder

Michoacán born Rolando began work at Stag's Leap Winery at the age of 17 as a laborer and during his tenure there, spent the last seven as Cellar Master. With twenty-plus years in the industry, he has worked as assistant winemaker at Chateau Potelle, winemaker at Vine Cliff Winery and Director of Winemaking at Paul Hobbs Consulting. Each job has played a significant role in refining his style of winemaking. He founded Mi Sueño with the philosophy that "great wine is made in the vineyard". Rather than purchasing fruit from a variety of growers, Rolando has taken the slightly different approach of long-term leasing where the winery actually manages and farms the land itself. This gives ultimate control of the process from start to finish.

The Mi Sueño Fiesta and Tasting event will take place from 5:00 to 9:00 pm and is priced at \$110 inclusive of tax and gratuity for tickets purchased in advance and \$125 for those purchased at the door. For more information call (360) 716-1458 or go to www.tulalipresort.com.

###