FOR IMMEDIATE RELEASE June 22, 2011

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BARRAGE CELLARS OWNER/WINEMAKER TANTALIZES THE SENSES AT TULALIP RESORT CASINO

"Taste with Tommy" Event Features Seattle Magazine's Winner of "Best Cabernet Franc in Washington State for 2011"



Tulalip, Washington---Kevin Correll, owner and winemaker of Barrage Cellars in Woodinville, Washington, will make a personal appearance at Tulalip Resort Casino on Saturday, July 9th from 6:00 to 10:00 pm. Part of the "Taste with Tommy" wine experiences, which are orchestrated by award winning Tulalip sommelier and wine buyer Tommy Thompson, the sip and savor evening will take place in the Mpulse Lounge and is priced at \$95 per person, including tax and gratuity.

Thompson decided to feature Barrage Cellars as the boutique winery's handcrafted wines are produced in such limited quantities that it is often hard for the public to get a chance to taste current releases. "Kevin has gone from hobbyist to a winemaking force to be reckoned with in just a few short years", says Thompson. "The winery wasn't licensed until 2006 and is focused on maintaining quality by sourcing grapes from our top state growers. In a tie vote by Seattle Magazine, the 2007 Cabernet Franc was selected the best in the state for 2011. For what is quite literally a one-man show, Kevin is making remarkable wine!"

Correll's sense of humor is evident in both the name of his winery and the names of his soon to be released wines. The name "Barrage" is a combo of where Kevin began making wine – in the gaRAGE, and when that space became too small, where he moved to next – the BARn. His new releases are also named with a "wink": the 2008 "Trifecta" Merlot and the 2008 "Outcast" Cabernet Franc. The winery will be changing their label with these wines.

Tulalip Executive Chef Perry Mascitti has his own fun with the evening's edgy, interactive menu. He starts with a tip of the chef's toque to a Victory Garden Road Stand, has a twinkle in his eye for The Ring of Fire – Where the Guest is the Chef, tempts the taste buds with a Four-Way Sliders Grill, sizzles with Pizzette Pizzette! Over the Coals, adds Sidecars to complement all of the above and of course, sends guests off in a cloud of sugar delight with a rendition of Sweet Endings. Included are:

Victory Garden Road Stand

Watermelon Salad with Mint, Sour Orange, black salt
Heirloom Summer Tomato Salad with Feta, Kalamata Olives, EVOO, White Balsamic and Oregano Leaves
Grilled New Potato Napoleons with Goat Cheese in a Spicy Tomato Mayonnaise
Baby Greens with Summer Fruit, Sweet Corn-Shallot Vinaigrette

The Ring of Fire – Where the Guest is the Chef

(Here's a chance for each guest to discover their own taste profile) Choose from a NY Steak, Local Free Range Chicken, Shrimp Skewers, or Cut Summer Vegetables with Mild Coarse Salted Chiles

Then select among Global Salts, World Spice Blends, Special Marinades and Mop Sauces to taste

"Four-Way" Sliders Grill

Smoky Porky Belly Burger, Blackberry-Onion Jam, Swiss Chorizo-Jalapeno infused Burger, Pineapple Relish, Fresh Mozzarella Blue Cheese Burger, Peach Relish, Balsamic Romaine Shreds, Corn Tortilla Shreds Aged Cheddar Kobe Burger with a Big Fat Tomato, Burnt Onions, Super-Super-Secret Sauce

Pizzette Pizzette! Over the Coals

Mini Flame Raised Pizzas
Wild Mushroom, Pig Candy, Cambazola and Red Spring Onions, with Tomato Basil Relish
Dungeness Crab, Apple and Arugula with Sauce Chardonnay
Carnitas with Manchego, Cilantro Pesto, Tomatoes and Roasted Garlic

Sidecars

Grilled "Salt and Vinegar" Potato Wedges with Walla Walla Ranch Cuban Corn on the Cob, Lime, Cotija, Mayonnaise, Chile Powder

Sweet Endings

Sssshhhh! Come find out for yourself what Pastry Chef Nikol Nakamura has up her sweet sleeve

For information call (360) 716-1458 or go to www.tulalipresort.com

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