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Far Niente Sets a New Benchmark for Luxury Hospitality with its Premier Library Tasting Experience

Esteemed Napa Valley Winery Hires Executive Chef Phillip Moratin to Elevate its Culinary Program to Compliment its Wines

Oakville, CA, September xx, 2022 – [Far Niente Winery](#) is excited to launch one of Napa Valley's preeminent hospitality experiences, specifically curated to showcase its renowned wine and culinary programs. Far Niente helped establish the benchmark for luxury hospitality in Napa at its idyllic Oakville estate and the winery's new Library Tasting presents the very best of wine country with a chef-curated pairing menu created by new Executive Chef Phillip Moratin, highlighting its exclusive Cave Collection wines.

Far Niente has appointed Chef Phillip to continue to build its renowned culinary program, which highlights the bounty of Napa from its local produce to its wines. The winery recognized early on the intrinsic link between wine and food and has made gastronomy a vital element of its tasting experience from its inception. Chef Phillip will work closely with the Director of Hospitality, Elias Mandilaras, who is a fellow alum of the Thomas Keller Restaurant Group, to continue to develop the winery's hospitality and culinary programs to provide the finest experiences the valley has to offer.

"Hospitality has always been at the core of our philosophy at Far Niente and is a central element to the wine experience. We are thrilled to have Chef Phillip join our team and help us elevate the culinary program to showcase the exceptional quality of our wines," said CEO Steve Spadarotto. "For more than 40 years we have prided ourselves on offering first-in-class service to visitors and members at our historic estate and our new Library Tasting will take that hospitality to a new level."

The new Library Tasting will take guests on a multisensory experience as they explore Far Niente's beautiful estate and taste its award-winning wines. Starting with a tour of the winery's magnificent caves, guests will adjourn to the historic winery for a curated food and wine pairing featuring Far Niente's Cave Collection Cabernet Sauvignons and Chardonnay. This exclusive tasting is one of the only opportunities to taste the Far Niente Cave Collection wines, which are expertly aged with a portion saved specifically for this experience.

Chef Phillip is carefully developing each dish to match the Far Niente Cave Collection wines and accentuate their flavors, showcasing the care and attention that Far Niente's team puts into crafting the wines. He is working with the winemaking team to fine tune each dish to find the ideal match using seasonal ingredients from Far Niente's culinary garden and local purveyors. Chef and his team will personally guide guests through the food and wine pairings exploring each interpretation and the stories behind the products.

"I'm delighted to be joining one of Napa Valley's flagship wineries and to work with such a talented and dedicated team who consistently produces such high-quality and food friendly wines," said Chef Phillip. "We want our food and wine pairings to have a wow factor that leaves an indelible impression on our guests when they walk out the door. Far Niente has always been about luxury; this experience aims to raise that bar even higher while honoring the beauty of Napa."

Chef Phillip has worked for some of Napa's top restaurants including the Thomas Keller Restaurant Group, Morimoto and Etoile Restaurant at Domaine Chandon. Prior to joining Far Niente, he was the Chef de Cuisine at Angele Restaurant and Bar in the city of Napa. It was at Etoile that Chef Phillip first became fascinated with pairing food and wine when he tasted a Foie Gras Torchon served alongside a glass of Dolce, America's leading late-harvest dessert wine produced under Far Niente Wine Estates.

About Far Niente Wine Estates - <https://farniente.com/>

Far Niente was established in Oakville, CA in 1885 and prospered until the onset of Prohibition in 1919, when the winery ceased operation and the estate was abandoned. Sixty years later, in 1979, the old stone shell of a winery underwent a three-year renovation, which restored the building to its original, 19th century grandeur. During restoration, the name "Far Niente," which romantically translated means "without a care," was found carved in stone on the front of the building.

[Far Niente](#) helped create the high-end Napa Valley wine market and has served as the benchmark wine estate for more than three decades. [Dolce](#), the only North American winery devoted to a single late-harvest, botrytized Napa Valley wine was introduced in 1989. [Nickel & Nickel](#), launched in 1997, is focused on producing single-vineyard, 100 percent varietal Napa Valley Cabernet Sauvignon. [EnRoute](#), established in 2007 in the Russian River Valley, is dedicated to the appellation's Pinot Noir. [Bella Union](#), devoted to Napa Valley Cabernet and located along Bella Oaks Lane in Rutherford, introduced its first wine with the 2012 vintage. Most recently, [Post & Beam](#) launched in 2020 with classic expressions of Napa Valley Cabernet Sauvignon and Chardonnay. Together, the wineries comprise the [Far Niente](#) Wine Estates.