



FOR IMMEDIATE RELEASE

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Fleming's Prime Steakhouse & Wine Bar Presents
The Vintage Rock Wine Dinner

March Event Features Wines By Mick Fleetwood and
Doobie Brothers Manager Bruce Cohn of B.R Cohn

Newport Beach, California, February 2009 – [Fleming's Prime Steakhouse & Wine Bar](#), Executive Chef Russell Skall has designed a wine dinner that will rock the house with a special menu as unforgettable as a classic guitar lick. Glasses will be filled with wines made by rock 'n' roll legends. Trivia games will be played, CDs will reward the winners, and great music will go through the night.

The three-course dinner opens with the Double Platinum Champagne Cocktail, created by mixologist Kim Haasarud, author of *101 Champagne Cocktails*. This original creation is followed by Mick Fleetwood Private Cellar Riesling and Doobie Red, made by Doobie Brothers manager and winemaker B.R. Cohn. Each is perfectly paired with Executive Chef Russell Skall's rockin' menu.

Rock star and winemaker, Mick Fleetwood partners with different wineries and winemakers to create varietals he personally likes to drink and share with friends. For the Riesling featured in the Vintage Rock Wine Dinner, Fleetwood partnered with Firestone Vineyard —using grapes from the cool, Riesling-friendly marine climate of Santa Barbara and Monterey Counties. With its bright, off-dry flavors of apricot, melon and honeysuckle, the slight sweetness of his 2005 Riesling balances its acidity, for a wine as accessible as a catchy tune.

"My signature wines are mellow and easy to drink," Fleetwood says. "Wine should always be fun, never challenging."

Mick Fleetwood Private Cellar began in 2001 with his single vintage 1998 Cuvée. The winery has since grown to include seventeen wines, and Fleetwood's Riesling recently garnered a "Best Wine" mention from the *Wall Street Journal*, as well as a bronze medal from the *San Francisco Chronicle* International Wine Competition.

Doobie Red, North Coast Collectors Series, was created by Bruce Cohn, who, in addition to having managed The Doobie Brothers for 35 years, is also owner of the acclaimed B.R. Cohn Winery Sonoma Valley. Cohn created Doobie Red in memory of Keith Knudsen, who had been the drummer for The Doobie Brothers from 1974 until his death in 2005 at the age of 56. The proceeds from Doobie Red benefit the National Veterans Foundation, an organization that was important to Keith, and close to the hearts of everyone involved with the band.

The Vintage Rock Wine dinner is \$55 per person, not including tax and gratuity. This one night performance will take place on either Tuesday, March 10, or Friday, March 13, at 6:30pm. Reservations are recommended for this event. Please visit www.FlemingsSteakhouse.com for your nearest ***Fleming's Prime Steakhouse & Wine Bar*** location and to view event dates by location. **For the complete Fleming's Vintage Rock Wine Dinner menu, see page 3.**

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Fleming's Vintage Rock Wine Dinner
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About Fleming's Prime Steakhouse & Wine Bar

The nationally acclaimed ***Fleming's Prime Steakhouse & Wine Bar*** offers the best in steakhouse dining – Prime meats and chops, fresh fish and poultry, generous salads and side orders—with a sophisticated and unique wine list that features over 100 wines served by the glass. ***Fleming's*** was launched in Newport Beach, California in 1998 by successful restaurant industry veterans Paul Fleming and Bill Allen. Today there are more than 60 restaurants nationwide. ***Fleming's*** is the recipient of numerous prestigious awards, including *Wine Spectator* magazine's annual Awards of Excellence, and *Wine Enthusiast's* annual Awards of Distinction.

For more information about ***Fleming's Prime Steakhouse & Wine Bar*** and the *Fleming's* 100, please visit www.FlemingsSteakhouse.com.

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Fleming's Vintage Rock Wine Dinner
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Vintage Rock Wine Dinner

Tuesday, March 10 or Friday, March 13 at 6:30pm

Opening song:

Groovy Goat Cheese & Oven Dried Tomato Crostini

Double Platinum Champagne Cocktail

created for Fleming's by rock star mixologist Kim Haasarud

She's got a shaker and she's not afraid to use it. She's Kim Haasarud, a "liquid chef," a professional mixologist by trade. Haasarud is the author of "101 Champagne Cocktails."

Cocktail:

Kim created a version of this cocktail for a Rolling Stone Magazine Oscar® bash. She's redesigned it for Fleming's using muddled strawberries, Citrus Vodka and Domaine Chandon Sparkling Chardonnay.

Mega-Hit:

Rockin' Shrimp & Blue Cheese Dipping Sauce

served with spring greens and batons of carrots

Mick Fleetwood Private Cellar, Riesling Central Coast, 2005

Drummer Mick Fleetwood formed the band Fleetwood Mac in 1967—11 Grammys® and 35 years later he launched the award-winning Mick Fleetwood Private Cellar to much acclaim. In early April, he will release the Mick Fleetwood Blues Band CD "Blue Again USA Edition." The ever busy Fleetwood kicks off an American tour with Fleetwood Mac beginning this March.

Wine:

Mick Fleetwood partnered with Firestone Vineyard to craft this crisp, refreshing 2005 Riesling from Santa Barbara and Monterey counties. There, the cool marine air guides the Riesling grape to exquisite ripeness and balance with aromas and flavors of apricot, melon and honeysuckle. This wonderful Riesling displays ample acidity with a nice touch of minerality and barely a hint of sweetness.

Chart Topper:

Killer Filet Mignon

served with sautéed chard, tomato and whole grain festival fries

Doobie Red, North Coast Collectors Series, 2005

The multi-Grammy® Award winning Doobie Brothers have released 15 albums, many of which went Gold, Platinum, Double Platinum and even Diamond. The Doobies are currently working on a new CD after a 10 year hiatus from the recording studio. Bruce Cohn, longtime Doobie manager and proprietor of B.R. Cohn Winery in Sonoma Valley, has named this Collectors Series after the artists. All proceeds of this wine go to support Veterans' charities.

Wine:

B.R. Cohn Winery produces this classic Bordeaux style meritage of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petite Verdot. The wine bursts with aromas and flavors of blackberry and plum, with notes of vanilla from French oak, all well integrated with exceptional depth and a long, smooth finish.

Encore:

Smokin' Brownie Sundae

Dark chocolate brownie, fudge sauce, raspberry sauce, chantilly cream, chopped candied walnuts

Coffee or tea

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