





MEMBERSHIP HAS ITS PRIVILEGES!

The Kobe & Cabernet Club offers a unique dining experience

When it comes to food and wine pairings, American Kobe (Wagyu) beef matched with an intensely flavored Cabernet Sauvignon is nothing short of impeccable. The combination of a full-bodied Cabernet with a deep, concentrated flavor, in combination with a fine-cut grade of this succulent, buttery beef, is an exquisite epicurean experience like none other.

Fortunately, this luxury food and wine fête is not relegated to fine dining establishments. In fact, Napa Valley's estate winery Signorello Estate and Snake River Farms, America's leading producer of Kobe (Wagyu) beef, are jointly offering this genius gastronomic experience at home with the Kobe & Cabernet Club.

A natural marriage of two rare and highly sought-after tastes, the Kobe & Cabernet Club offers culinary devotees, oenophiles, and others with discriminating palates a spectacular gourmet encounter at three key times of the year: winter holiday celebrations, Valentine's Day, and Father's Day.

In time for these holidays, those who are Kobe & Cabernet Club members receive the most select, finest grade raw cuts

GOURMET



of American Kobe (Wagyu) beef, along with thoughtfully paired Signorello's Estate Cabernet Sauvignons not available to the general public. Members also receive recipes and other key ingredients to create the ultimate savory holiday dinner that won't be soon forgotten-all delivered directly to their (or a lucky gift recipient's) front door.

Kobe & Cabernet Club members enjoy exclusive access to the high-quality Signorello Estate Padrone and the Estate Cabernet Sauvignon wines, among others only available to club constituents. These wines, grown exclusively on Signorello's singular hillside estate along the Silverado Trail just south of the Stags Leap District, include Meta (50% Cabernet Sauvignon and 50% Syrah), East Hillside Cabernet Sauvignon (100% Cabernet Sauvignon) and Uvaggio (34% Cabernet Sauvignon, 33% Merlot and 33% Cabernet Franc).

The delectable holiday-pegged packages each average \$390, with actual price based on shipment and size. For its part,

the winter holiday package includes one Rib Eye Roast (6-8 pounds, serving 8-10 people) and one bottle each of the Estate Cabernet Sauvignon, Padrone (Reserve Cabernet Sauvignon) and Meta. The Valentine's Day and Father's Day packages can vary each year, but all, of course, boast differing forms of this inimitable rare beef and wine combination.

Kobe & Cabernet Club members also receive a number of other benefits, including discounts on all Signorello wine and Snake River Farms purchases throughout the year, access to Signorello Estate's very special Padrone and wines made exclusively for Wine Club members, special recipes pairing Kobe (Wagyu) beef with Signorello wines, free tastings at Signorello Estate for members and up to three guests, and newsletters and emails regarding winery news and event updates. Also included are invitations to special members-only events at the winery and to exclusive Kobe & Cabernet winemaker dinners throughout the country.

This is one club well worth the price of admission.

For more information, visit http://signorellovineyards.com/ wine-club-kobe-cab.asp.

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