



**VANCOUVER  
COAST & MOUNTAINS**

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For immediate release

**Farmstead Wines Presents Gian Piero Marrone at Gastown's Salt Tasting Room**

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VANCOUVER, BC, February 10, 2008 - Farmstead Wines & The Salt Cellar at Gastown's award-winning Salt Tasting Room are excited to present an evening with Gian Piero Marrone of Italy's Agricola Marrone on Monday, March 3rd at 6:00 p.m.

Marrone produces remarkable handcrafted, organic wines from the Piedmont region of Italy. Completely harvested by hand and pesticide-free, Marrone's wines reflect the true nature of the soil. Coupled with wooden casks, natural fermentation and filtration, Marrone, his wife and three daughters produce exceptional wines, straight from the soil that reflect the honest and loving nature of the family and winery.

Gian and his family have been a perfect fit for Anthony Nicalo's Farmstead Wines, which aims to share the experience of wines hand-crafted by the very farmers who cultivate the grapes. In French, vigneron, a word inseparably meaning farmer and winemaker. Farmstead Wines works with trusted farmers, many of whom they call friends, to bring their connection with the earth to your supper table. The wines in the Farmstead Wines collection are all made by hand, through natural methods, in small quantities, with love.

The wines of Agricola Marrone will be presented against the stunning, and brand-new, backdrop of Gastown's Salt Cellar. Situated underneath Salt Tasting Room, the Salt Cellar features a floor-to-ceiling glass cooler with charcuterie and artisan cheeses, with over 1000 bottles of wine. This event will take place at the Cellar's 32-person, natural Fir table in an intimate setting that will include dozens of Salt's hand-crafted charcuterie from local producers such as J, N & Z Deli, Moccia's, and Oyama Sausage Company, along with artisan cheeses from Neal's Yard (UK), Italy, Spain, and British Columbia. Salt will offer many other treats for this event, Truffled Foie Gras Parfait, Venison Salami, Cotechino, and more.

Salt Tasting Room & Farmstead Wines look forward to what will be a unique and unforgettable evening.

Wines to be poured:

Agricola Marrone 2006 Langhe Arneis Tre Fie

Agricola Marrone 2004 Chardonnay Memundis

Agricola Marrone 2001 Barbera d'Alba La Pantelera

Agricola Marrone 2003 Barolo Pichemej

Agricola Marrone 2001 Barolo Pichemej Reserva

Agricola Marrone 2006 Moscato d'Asti Soleil d' Oro

Tickets for the evening will be \$90 all-inclusive. There are only 32 seats available, so call Salt Tasting Room at 604-633-1912 to ensure your spot!

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Salt Tasting Room

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