

## California Winemakers are Praising San Francisco's Award-Winning Restaurant and Wine Shop, The Barrel Room

### Restaurant Announces Seasonal Menu Focused on West Coast Cuisine with a Truly Unrivaled Wine List

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San Francisco, CA –The Barrel Room's new focus pays homage to the West Coast's culinary history with an unprecedented lineup of wines, spirits, and dishes featuring native ingredients.

The Barrel Room, known for its rotating menus that explore different regions of the world, launched their latest menu which includes over 60 wines by-the-glass, 1500 bottles, educational flights, and a West Coast-inspired menu which all showcase the history of the West from pre-Prohibition times to today.

Wine Director and Co-Owner Sarah Trubnick's hand-selected wine list offers guests the chance to follow the development of the West through the perspective of wine, with 60 wines by the glass, 20 flights, and educational notes about each. Flights include:

- "A Journey to Pre-Prohibition Times" featuring the rare Hendry Ranch Wines Mission, Divergent Vine Alicante Bouchet, and Bruliam Wines Zinfandel, along with the caption "Before Prohibition, vineyards were planted with the Mission grape (aka Listan Negro of the Canary Islands), Alicante Bouschet (aka Garnacha Tintorera of Spain), and Zinfandel (aka Crljenak Castelanski of Croatia)"
- "The Sierra Foothills: Rebel Territory" features wines from Edmunds St. John, Forlorn Hope, and Scholium Project, along with the caption "Winemaking here developed in the 1850's to quench the thirst of gold prospectors. This region's unbridled individuality has resulted in rustic, enticing styles that should not be missed."
- Additional small-production finds from big-name West Coast producers such as Corison Winery, Anthill Farms, Gramercy Cellars, Dominus Estate, Rhys Vineyards, and Brianne Day Wines, among others

The wine list can be found here:

What winemakers are saying:

**Kerith Overstreet, Bruliam Wines:** "This is an amazing and heartfelt love letter to West Coast wines."

**Joy Sterling, Iron Horse Wines:** "This is so great and I personally, very deeply appreciate the terrific history lesson! The perfect way to learn ... through wine."

**Stephy Terrizzi, Giornata Wines:** "It is no easy task to put together such a diverse and interesting array of choices."

**Herb Quady, Quady North Wines:** "This is an amazing wine lineup. It's extremely dynamic and well curated. I would spend every evening there for a month if I could. It's an honor to be a part of it."

**Pax Mahle, PAX Wines:** "Love it. The menu looks amazing, I can't wait to stop in and try the Pre-Prohibition Flight."

**Abe Schoener, Scholium Wines:** "I love being in rebel territory. That is a serious west coast selection."

To further emphasize local producers, Trubnick has partnered with Rhys Vineyards, The Hess Collection, Chateau Montelena, Benevolent Neglect, Thomas Fogarty Winery, and Steven Kent Winery for upcoming winemaker dinners in December 2018 and January 2019. Details are available at [www.barrelroomsf.com](http://www.barrelroomsf.com).

Executive Chef and Co-Owner Manuel Hewitt has created dishes to pair with the wines, focusing on ingredients native to the West. Hewitt has included acorn flour, foraged blackberries, and dandelion honey and greens as components as well as an in-house mustard created from 21<sup>st</sup> Amendment Brewery's "Blood Orange Brew Free! Or Die" IPA. Hewitt's "Seared Wood Duck Breast with Acorn Bread" pairs wood duck with its main source of nutrition, acorns. His "Wild Boar – Two Ways" features a wild boar rib chop alongside a house-made wild boar and green apple sausage. The seasonal menu is available until March of 2019.

#### About the Barrel Room

The Barrel Room is a wine-focused restaurant and bar in the San Francisco Financial District. Wine Director Sarah Trubnick's wine list showcases 60+ wines by the glass organized into educational flights, as well as 1600+ wines by the bottle. Executive Chef Manuel Hewitt's seasonal menus and Bar Manager Chris Day's house cocktails complete the regional transformation. The Barrel Room, founded in 2011, has been operating in the Financial District since 2015 and has received numerous accolades and awards including the Wine Spectator Best of the Award of Excellence in 2016, 2017, and 2018, and The World of Fine Wines' Best Wine List Award in 2018. The Barrel Room has a Three Star Rating by The World of Fine Wines. In addition to the restaurant The Barrel Room also operates a wine retail shop next door and an underground speakeasy. All venues are available for private parties.

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