

## WINE & DINE YOUR WOUR



## FOR A SPECIAL WINE WEEKEND WITH CHATEAU MARGENE. | FEBRUARY 16–18, 2018

Raise a toast to wintertime and Valentine's Day with our February Wine Weekend, featuring special guests Michael and Margene Mooney of Chateau Margene and Mooney Family Wines. We're hosting receptions and a behind-the-scenes seminar where you'll get to know the wine-maker and hear what it takes to oversee a true family-run vino business.

Between sips, you'll get to enjoy winter adventure with an array of outdoor activities such as snowmobiling, horse-drawn sleigh rides and dogsledding, plus a bevy of spa services. Nosh nightly on dinners expertly prepared by Executive Chef Sunny Jin and carefully paired with featured wines. Then retreat to your luxurious accommodations with an over-the-top cozy fireplace and a private hot tub under a starry sky.



A LABOR OF

Atop the rolling hills just outside Creston, California, Michael and Margene Mooney fulfilled their dream to plant a vineyard, build a winery and establish a home. The couple founded Chateau Margene in 1997 as a boutique micro winery within the Paso Robles AVA (American Viticulture Area). It specializes in the production of small lots of highly rated, award-winning luxury Cabernet Sauvignon and Bordeaux-style blends. Their Mooney Family Wines, featuring Pinot Noirs from the Santa Lucia Highlands, are also poured at their Creston estate.

Michael is the viticulturist and winemaker. Margene runs the day-to-day operations and is the winemaker for her favorite varietal, Cabernet Franc. Using sustainable farming practices, their goal is to allow the vines to find their unique sense of place (terroir).



A litte romance, along with something to whet your whistles. What better way to celebrate the season? For reservations, call 866-991-9078 or visit pawsup.com/chateaumargene.





## 866-991-9078 GREENOUGH, MONTANA WWW.PAWSUP.COM



© 2018 The Last Best Beef LLC