# Robb Report

## EAT, DRINK AND MEET MERRY AT THE RESORT AT PAWS UP'S INAUGURAL WINE WEEKEND RETREAT











## \_\_\_RobbReport\_\_\_ LUXURY NEWSWIRE

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EAT, DRINK AND MEET MERRY AT THE RESORT AT PAWS UP'S INAUGURAL WINE WEEKEND RETREAT

Merry Edwards Winery Toasts 20th Anniversary with a Celebration of Wine, Outdoor Adventure and Gourmet Cuisine

Montana's premier luxury ranch resort, The Resort at Paws Up, internationally acclaimed for year-round adventures and stellar culinary events, announces the perfect blend of wine, gourmet food, thrilling adventure and more wine. The Resort's first-annual wine weekend, this year's **Eat, Drink and Meet Merry event**, March 16–18, will allow guests the opportunity to rub shoulders with some of the country's leading vintners. This year's headlining talent will be Merry Edwards herself. Much like Paws Up's successful established weekend events, such as **Montana Master Grillers** (May) and **Montana Master Chefs** (September), the weekend retreat will feature top-notch talent, outstanding gourmet menus by award-winning Executive Chef Ben Jones, specialized wine pairings, live entertainment and plenty of adrenaline-pumping adventure. After attending, guests will no doubt be able to impress even the most knowledgeable of their wine-loving friends with sommelier-like expertise.

As part of Paws Up's inaugural Wine Weekend event, Resort guests are invited to wet their whistle during interactive seminars, educational tastings and wilderness excursions with two of the country's leading winemakers, Merry Edwards and her winemaking partner, Ken Coopersmith. The highlight of the weekend will be phenomenal dinners with expert pairings from Merry Edwards Winery, known for its exquisite Russian River Valley Pinot Noirs. One of California's first woman winemakers, Merry Edwards became a household name in the industry soon after she started making award-winning wines in the early 1970s. In 2013, Edwards was inducted into the Culinary Institute of America's Vintners Hall of Fame, and she also won the coveted James Beard Award for Best Wine, Beer or Spirits Professional in the United States. Edwards was just the fourth woman to be so honored. The Eat, Drink and Meet Merry event corresponds with the 20th anniversary of the founding of Merry Edwards Winery in 1997.

Kick-starting Paws Up's spring culinary events lineup, Eat, Drink and Meet Merry will be followed by WildFlavor (April 20–23, 2017), a four-day weekend event featuring exquisite menus and cream-of-the-crop culinary talents, including four Top Chef stars. Season 10 winner Kristen Kish and Season 10 runner-up and current contestant Brooke Williamson will be among the featured chefs.

For reservations or more information, call 877-588-6783. The Resort at Paws Up is also on Facebook and Twitter (@Paws\_Up) and Instagram (@TheResortatPawsUp).

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### ABOUT THE RESORT AT PAWS UP

The Resort at Paws Up combines luxury with unforgettable adventure on 37,000 acres of untamed Montana wilderness that is steeped in history. The Resort offers accommodations for a maximum of 225 guests in 30 safari-style tents (seasonally) and 28 luxurious vacation homes, ranging from the two-bedroom Meadow Homes and three-bedroom Wilderness Estates to the charming, private, four-bedroom Morris Ranch House. Paws Up is located in the heart of the Blackfoot Valley in western Montana, just 35 miles from Missoula International Airport. Travelers can access Missoula via direct flights from Chicago, Denver, Las Vegas, Los Angeles, Minneapolis, Phoenix, Salt Lake City, San Francisco and Seattle. For more information, please visit <a href="https://www.pawsup.com">www.pawsup.com</a> or call 800-473-0601.

#### ABOUT MERRY EDWARDS

Completed in 2008, Merry Edwards' state-of- the-art winery is located in the heart of Russian River Valley near the town of Sebastopol. Nestled amid the vines at Coopersmith vineyard, tastings educate visitors about Merry's handcrafted Pinot Noirs, Sauvignon Blanc and Chardonnay. Here wines are produced that have a genuine sense of place using site-specific viticulture and gentle, traditional winemaking practices. For more information visit <a href="https://www.merryedwards.com">www.merryedwards.com</a>, or to schedule an in-depth tasting, contact (888) 388-9050.