

PRESS RELEASE

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**THE CARNEROS WINE ALLIANCE PINOT PLUS EVENT'S FEATURED SPEAKER
IS DAVID GLANCY OF THE PROFESSIONAL CULINARY INSTITUTE**

Area's Respected Master Sommelier Speaks at Renowned Wine Fundraiser and Auction in Napa

CAMPBELL, Calif. – March 20, 2008 – David Glancy, the Professional Culinary Institute's (PCI) wine department chair, has been selected as the featured speaker for the Carneros Wine Alliance Pinot Plus Second Annual Trade Auction event, held on March 29, 2008 in Napa. Glancy is a member of the Court of Master Sommeliers and conducts their Certified Sommelier Wine Program from the PCI campus, located in Campbell, in the heart of the Silicon Valley, and surrounded by some of California's most desirable wine country.

"I am pleased to have been chosen as the key note speaker for this highly regarded event," says Glancy. "The Carneros Wine Alliance Pinot Plus auction provides support for the advancement of young wine professionals' careers. I am happy to help with this event wherever needed, as this event assists in furthering wine education, a topic I am passionate about."

The second annual Pinot Plus Trade Auction is presented by the Carneros Wine Alliance, and features rare and unique barrel lots and special offerings. Pinot Plus benefits the scholarship programs of the Guild of Sommelier's Education Foundation. In addition, the event supports the education and training programs of the Carneros Wine Alliance's Cru Carneros program, where during each harvest, vintners and growers of Carneros host members of the new generation of wine and food professionals in its vineyards, wine cellars and homes in a hands-on professional development experience.

Glancy and PCI share a commitment of providing education that meets the highest standards. The layout of the high-tech wine cellar classroom rivals the world's finest tasting rooms, and the Certified Sommelier program offers a comprehensive lesson plan, including tasting over \$12,000 worth of wine in the course of study. As the only program world-wide to be certified by the Court of Master Sommeliers, PCI's Certified Sommelier program offers its students the opportunity to become an authority on the many great wines and spirits of the world through detailed, individual instruction in all aspects of the wine industry.

The Carneros Wine Alliance Pinot Plus Second Annual Trade Auction will take place March 29, 2008; wine tasting is from 3:00pm - 5:00pm; the reception is from 5:00pm - 6:00pm; the auction and Carneros Barbeque begins at 6:30pm. Tickets are \$200.00 per person or \$1500.00 for a table (eight seats). For more information about the Carneros Wine Alliance Pinot Plus Second Annual Trade Auction event, or to purchase tickets, visit <http://www.carneros.com>. For more information about PCI, visit www.pcichef.com or call toll free 1-888-PCI-LEARN.

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About the Professional Culinary Institute

Founded by Chef Richard Battista in 2005, the Professional Culinary Institute (PCI) is a premier chef-owned culinary school located in the heart of the Silicon Valley in Campbell, California. Offering full- and part-time programs in culinary arts, baking and pastry arts, a certified sommelier program, and a hospitality management program, PCI offers small class sizes, renowned instructors, state-of-the-art equipment and facility, a required paid externship and an Artisense method of teaching that is unique to PCI. Degrees and diplomas offered at PCI include: Diploma of Essential Professional Culinary Skills, Diploma of Essential Professional Baking and Pastry Skills, Certified Sommelier, and Associates of Occupational Science in Hospitality Management. To learn more about PCI, visit www.pcichef.com or call toll free, 1-888-PCI-LEARN.