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**MEDIA CONTACTS:**

Katelyn Gosslee, [Katelyn@dpwpr.com](mailto:Katelyn@dpwpr.com)  
Mary Ann Cuellar, [MaryAnn@dpwpr.com](mailto:MaryAnn@dpwpr.com)  
*Dancie Perugini Ware Public Relations*  
713.224.9115

**THE CELLAR AT THE POST OAK HOTEL AT UPTOWN HOUSTON NOW OPEN**

*Intimate wine room now serving private events and world-class experiences with hotel's masterful sommelier team*

**HOUSTON, TX (April 4, 2019)** – The Cellar at The Post Oak Hotel at Uptown Houston, a spectacular private setting to experience the most impressive selection of vintage and contemporary wines, is now open offering an incredibly unique private dining space ideal for celebratory milestones, intimate social gatherings, corporate dinners, and wine tastings for groups of up to 20 people.

“This will be an experience not only unique to Houston, but a top wine experience of the world,” said Jorge Gonzalez, General Manager of The Post Oak Hotel. “We perfected our wine selections to offer the very best, most sought-after wineries from around the globe.”

Located on the sixth floor, the oenophiles utopia is the ideal venue to enjoy the hotel’s record shattering wine collection with more than \$3 million worth of inventory from over 25 countries, housing more than 30,000 bottles with vintages dating back to the 1800s.

Sumptuous design transports guests to the wine vault of a French Château or a cellar in a Tuscan Villa. Elegant highlights range from exposed brick, a cross-vault ceiling and glittering chandeliers to dramatically backlit wine vaults, making The Cellar a distinctive destination to celebrate special moments from wedding rehearsal receptions to indulgent romantic dinners.

The Cellar’s dining events deliver breathtaking menus that are skillfully selected by the hotel’s unrivaled culinary team. Led by Executive Chef Jean Luc Royere, sophisticated menus are thoughtfully coupled with the revered sommelier team’s depth of knowledge to ensure every course provides a personalized dining experience that pleases even the most discriminating of tastes.

In spring 2019, a “*Sommelier Series*” of exclusive dinners will launch featuring intimate epicurean experiences limited to 12 guests and hosted by the hotel’s esteemed sommelier team – led by Master Sommelier Keith Goldston and includes four Advanced Sommeliers. This team of accredited sommeliers will journey guests through some of the world’s greatest wines and wine regions, all paired with dishes expertly crafted by the hotel’s executive chefs. From the Grand Crus of Burgundy to the “Cult Cabs” of the Napa Valley; memorable selections and conversations will be presented throughout the series. “*Sommelier Series*” events include:

**April 25: Grand Crus of Burgundy.** A night exploring some of the world's greatest wines, discovering why this region has been celebrated for its wine for thousands of years.

**June 27: Napa versus Sonoma.** A "Battle Royale" between two of California's finest regions.

**August 29: Journey through Italy.** Often viewed by insiders as the single greatest wine producing region, experience the diversity of Italy's Northern and Southern vines.

**October 24: Beef and Bordeaux.** The Classification of 1855 was a ranking of the best of Bordeaux, taste through the five levels of the Classification ending with a "1st Growth" and a night to remember.

**December 12: 100 Point Dinner.** Nothing but 100 point wines all night long, a great way to wrap up the year.

With more than 30 years of experience, Master Sommelier Keith Goldston is charged with curating and managing the sophisticated wine program for The Cellar.

"Every bottle of wine has a story to tell and every cork popped is an opportunity to create your own," said Goldston. "The Cellar at The Post Oak is your chance to drink your way through some of the greatest wine stories ever told."

Originally from Napa, California, Keith has taught classes at the Culinary Institute of America and served on the Board for the Court of Master Sommeliers for multiple terms. In 2001, he became the 47<sup>th</sup> Master Sommelier in the nation. His impressive background has led him to work with some of the most prestigious and award-winning restaurants, wineries and hotels from around the world.

To book an event or private dinner, please call 346-227-5086. Visit [thepostoak.com](http://thepostoak.com) for Sommelier Series dinner reservations and ticket pricing.

## **ABOUT THE POST OAK HOTEL AT UPTOWN HOUSTON**

Houston's only AAA Five-Diamond hotel, The Post Oak Hotel at Uptown Houston, is Houston's newest destination for the discerning traveler. Set on 10 oak-studded acres, the sleek 38-story tower boasts 250 ultra-modern guestrooms and suites; 20 executive residences; and an elegant 35,000-square-foot conference facility, including the largest ballroom in Uptown Houston. Located mere steps from The Galleria and River Oaks District, The Post Oak Hotel caters to business and leisure travelers alike with lavish accommodations, five-fixture deluxe bathrooms, three televisions, sophisticated technology, and unobstructed views. While the standard guestroom offers over 500 square feet of luxurious and abundant living space, the immense 5,000 square-foot, two-bedroom Presidential Suite is the most opulent of them all and serves as Houston's unmatched, ultra-luxurious suite offering extra concealment and discretion with private elevator access, media room, exercise room and secluded terrace.

Unique amenities include a two-story Rolls-Royce showroom and on-site Bentley and Bugatti Post Oak Motors dealership, as well as six restaurants and bars throughout the hotel with dining choices from sophisticated cuisine in Bloom & Bee and exotic libations at H Bar to pub-style fare at Craft F&B and fresh-baked pastries at Bouchée Patisserie. Also on property is celebrity acclaimed and Texas' first Mastro's Steakhouse, as well as Willie G's Seafood, a Houston institution with an amazing raw

bar and seafood favorites. A multi-million-dollar modern art collection with pieces by Frank Stella, Alex Katz, Robert Motherwell, Donald Sultan, Joseph Glasco, and Howard Hodgkin are strategically placed throughout the hotel, giving it a museum-quality feel. The Cellar, the hotel's expansive wine collection with over 30,000 bottles, offers guests and restaurant patrons access to more than \$3 million of the world's finest wines including vintages dating back to the 1800's. The Spa is Texas' only Forbes Five Star rated spa and is one of only 31 in the nation to receive this prestigious honor. The 20,000-square-foot urban oasis features signature treatments and rituals, tranquility pools; aromatherapy-infused steam rooms; detoxifying high temperature, low humidity saunas; multi-sensory thermal showers; state-of-the-art Technogym fitness center; and quiet lounges with zero gravity chairs. Additional offerings for an effortless experience include the indulgent Post Oak Salon, and the hotel's fashion-forward boutique, 29° North. The Post Oak Hotel is also among 41 properties in the nation honored in the Preferred Hotels & Resorts Legends Collection, receiving the brand's top-level accreditation for its high-quality standards and unparalleled service. To make a hotel reservation, please call 844.386.1600 or visit [www.thepostoak.com](http://www.thepostoak.com).

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