



FOR IMMEDIATE RELEASE

Contact:

Mike Bernstein
407-245-5270 (direct)
407-353-4242 (cell)
mbernstein@seasons52.com
www.seasons52.com

GEORGE MILIOTES OF SEASONS 52 EARNS MASTER SOMMELIER DIPLOMA Director of Beverage & Hospitality Joins Ranks of the World's Top Wine Experts

ORLANDO & ATLANTA (March 27, 2007) – Seasons 52 announced today that Director of Beverage & Hospitality George Miliotes passed the Court of Master Sommeliers' Master Sommelier Exam, held March 17-22 in San Francisco. Having successfully completed the three-part exam, which included a blind tasting of six different wines, Miliotes joins the ranks of the 142 Master Sommeliers worldwide. The Master Sommelier diploma is considered the ultimate professional credential in the wine & spirits service industry.

"I still find it hard to believe," said Miliotes. "When I think about what it means to be a Master Sommelier, it stands for three things: overall knowledge, tasting ability, and service. It's the third of these that is most meaningful to me. The ability to educate our guests and team members and help them to enjoy wine – the diploma would be academic without that. And while it's great to be acknowledged personally, it is even better to know that through Seasons 52 I can enhance others' enjoyment and appreciation of wine."

Miliotes began the certification process ten years ago, moving through three levels and a series of classes with rigorous examinations. The Master Sommelier diploma is the culmination of that process, and very few individuals have attained this highest accreditation since the first successful Master Sommelier examination was held in 1969. The exam itself consists of three parts: Restaurant Services and Salesmanship (including the presentation, preparation and service of not only wines but spirits, brandies, liqueurs and cigars); Sommelier Knowledge (including international wine laws and the various methods of distillation); and Practical Tasting.

For the latter, candidates must accurately describe six wines in twenty-five minutes, including the grape variety, country of origin, district of origin and vintage of each.

“George has been a wine lover for most of his life and a serious student of wine for decades,” said Stephen Judge, President of Seasons 52. “His knowledge is tremendous, but it’s his passion that truly stands out. This is an exceptional honor for an exceptional man. Seasons 52 is extremely proud of his accomplishment and believe it speaks volumes about the seriousness of our commitment to providing our customers the very best wines along with the freshest seasonal food.”

The Seasons 52 wine list, which features more than 120 wines total and 60 that are available by the glass, has won multiple awards, including *Wine Spectator’s* Award of Excellence for three years running. To construct it, Miliotes travels the world, purchasing notable wines like South Africa’s Radford Dale ‘Gravity’ and Germany’s Selbach-Oster Riesling. George also works with winemakers to blend wine to appeal to the American palette. “Nobody else in casual dining is doing what we’re doing,” says Miliotes. “Our goal is to have great-tasting wines at every price point. One of the first things I tell someone who hasn’t yet discovered the pleasures of wine is that you don’t have to spend a lot of money. With wine, there is something for everyone – and we probably have it at Seasons 52.”

Seasons 52 is an award winning fresh grill and wine bar offering a seasonally inspired menu and an adventurous international wine list. The restaurant is owned by Darden Restaurants, Inc. (NYSE: DRI) of Orlando, Fla., which is one of the nation’s most respected casual dining companies.

#

For more information on the Court of Master Sommeliers and the Master Sommelier Diploma Exam, visit <https://mastersommeliers.org/>.