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SEASONS 52 BRINGS EXCLUSIVE WINES TO ATLANTA

ATLANTA, Ga. (January 22, 2007) – Seasons 52 fresh grill, one of Atlanta's newest dining destinations, brings exclusive wines to the Atlanta restaurant scene. Known for its award-winning wine list, Season 52 offers 70 wines by the glass, with four unique wines from around the globe that are a must try for trend-setting Atlantans.

Seasons 52 celebrates living well through seasonally inspired healthier dining and its wine program is a central part of that philosophy. Each year, Director of Beverage and Hospitality, George Miliotes, searches worldwide to provide guests with a stellar international wine list that is adventurous, yet approachable and inviting. In his travels, he has secured rare and remarkable wines that are exclusive to Seasons 52 in Atlanta including, **Radford Dale 'Gravity'** and **Escape Shiraz** both from South Africa and **Oberbergener Bassgeige Pinot Grigio** from Germany.

In addition to securing wines that are exclusive Seasons 52, George Miliotes actively participates in the making of exciting wines. He recently traveled to Germany and personally helped blend the **Selbach-Oster Riesling** which is available at Seasons 52 and a limited number of other restaurants in Atlanta. He was also instrumental in the creation of the Escape Shiraz, which is the first of its type to be produced in South Africa.

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Seasons 52 has the honor of being the only restaurant in the country to offer Radford Dale 'Gravity', an intense and powerful wine that pairs well with salmon, tuna, pork or any red meat on the menu. This blend of Cabernet Sauvignon, Shiraz and Merlot is considered one of South Africa's top red wines year in and year out. With only 200 cases available for restaurant sales in the United States, Seasons 52 swiftly acquired the entire lot of this limited production wine and due to its popularity, has already sold out of The Gravity.

Another unique wine perfect for winter meals is Selbach-Oster Riesling, a fruity white varietal from the Mosel River region of Germany. Considered one of the greatest Riesling makers in the world, Johannes Selbach, of the legendary Selbach family, who has been making wines since 1661, carefully takes a small amount of each vineyard's harvest and blends them to create an impeccably crafted bottle of wine for Seasons 52. The result is a perfect balance of fruitiness and palate cleansing green apple flavor. Its fruity structure and great balance complements a wide variety of menu items and is sure to please an array of guests.

For a versatile wine that pairs well with an assortment of appetizers as well as white meat and pork, sip a glass of Oberbergener Bassgeige Pinot Grigio from Germany. Grown on the mountainsides in the southern part of Germany, Oberbergener Bassgeige enjoys an excellent growing climate resulting in a very flavorful and intense Pinot Grigio. Whereas most Pinot Grigios emphasize crisp lemon flavors, Oberbergener Bassgeige offers richer flavors of baked apples with hints of vanilla and baking spices. George and his German winemaking team work each vintage on barrel regimens and vineyard blends to make a richer and creamier Pinot Grigio. Nationally exclusive to Seasons 52, Oberbergener Bassgeige is a rare find that guests can delight in, knowing that they are among the very few to experience it.

Seasons 52 also breaks new ground by offering Escape Shiraz, South Africa's first fruity, lightly sweet Shiraz. For this first vintage, Seasons 52's George Miliotes, in partnership with Mike Dubrovic of Mulderbosch Vineyards, considered by many as one of the top winemakers in South Africa, worked in tandem to bring this wine to fruition, offering something new to South Africa and now to the Atlanta area. While most Shiraz from Australia and South Africa tend to be dry, Escape Shiraz provides the perfect option for red wine drinkers who prefer a fruitier or lightly sweet wine. Its unique blend creates a great pairing with filet mignon, lamb and other foods typically enjoyed with red wine.

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The Seasons 52 wine list is defined by quality coupled with great value. The unique wine by-the-glass program encourages guests to make adventuresome choices, mixing and matching wines with each course of their meal. There is no worry about the expense of selecting the “wrong” bottle for the table. At any time, the restaurant has 70 wines open for guests who want to sample something new. Servers, whose ongoing training includes weekly instruction and tasting, are knowledgeable and well prepared to make suggestions.

The new restaurant located on Peachtree at West Paces at 3050 Peachtree Road NW is open daily at 11:30 am for lunch and 5:00 pm for dinner. The Buckhead location can be reached at (404) 846-1552. The Perimeter location at 90 Perimeter Center West is also open for lunch and dinner seven days a week and can be reached at (770) 671-0052. Both restaurants are entirely non-smoking. Reservations are welcomed but not required, and may be made at www.seasons52.com or by calling the restaurant.

Seasons 52 is owned by one of the nation’s most respected, casual dining companies, Darden Restaurants, Inc. (NYSE: DRI) of Orlando, FL.

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