



TASTE OF VAIL FEST PARTNERS WITH SCHOTT ZWIESEL

FOR IMMEDIATE RELEASE:

Sterling, VA -- Taste of Vail, the country's premier spring food and wine festival, has partnered with the world-famous glass-maker Schott Zwiesel, which will supply its elegant crystal stemware for dining and wine events during the ski resort's 16th annual celebration, April 5-8, 2006.

As a new sponsor, Schott Zwiesel will add luster to a series of stylish scheduled events, including restaurants' presentation dinners, wine seminars, après-ski tasting, and a grand-tasting finale, according to Paul Ferzacca, award-winning chef and owner of La Tour, voted "best French restaurant in the Vail Valley," and longtime Taste of Vail board member.

"We are very pleased to have Schott Zwiesel as our sponsor, providing wine glasses at this year's Taste of Vail. Here at La Tour Restaurant, we have tried many different wine glasses and found the Schott Zwiesel tritan series to be one of the strongest, clearest and most reasonable quality stemware on the market," said Chef Ferzacca.

The resort's many superb restaurants independently will stage "winemaker dinners," featuring the work of leading winemakers - with all wines served in the fest's signature glass: a 17.03-oz. stem from the "Forté" collection, chosen for its perfect shape and balance, that can equally enhance both red and white wines.

"It's a pleasure to be able to bring our stemware - the best crystal in the world - and wine knowledge to Taste of Vail's festival of fine food and wine and to support many of our customers whose restaurants will be participating in the event," said Chad Price, vice president of glassware products for Schott Zwiesel's U.S. marketing partner, Fortessa.

Schott Zwiesel, available in North America through Sterling, VA-based Fortessa ([www.fortessa.com](http://www.fortessa.com)), is known world wide for its trendsetting designs and technical innovations in the glass industry. The latest breakthrough, tritan® crystal glass, combines the beauty of fine crystal with unsurpassed durability for everyday use. "Our patented technology, using titanium and a tempering process, creates the ultimate in brilliant, durable glassware," said Mr. Price.

During the 2006 fest, more than 4000 visitors are expected to travel to the scenic Colorado town, which pairs some of the world's best and most challenging terrain with great après- ski. Each spring, Taste of Vail offers a glimpse of the resort's lifestyle, showcasing its chic, cosmopolitan boutiques; picturesque shops and cafes; and trendy restaurants.

All proceeds from the 2006 event will benefit a number of charitable organizations in the Vail Valley, Chef Ferzacca said. "In 2005, Taste of Vail donated close to \$25,000.00 to Vail Valley charities and \$10,000.00 to the American Red Cross for Katrina victims," he noted.

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