



**VELA RESTAURANT GIVEN PRESTIGIOUS
AWARD OF EXCELLENCE BY WINE SPECTATOR MAGAZINE**

*Wines chosen from the waterways of the world enhance globally inspired cuisine
at new San Diego restaurant*

SAN DIEGO (August 2009) – Vela restaurant is honored to announce it has been given an Award of Excellence by *Wine Spectator* magazine in its 2009 Restaurant Wine List Awards. Opened in December 2008, Vela is located within the new Hilton San Diego Bayfront. According to the publication, *Wine Spectator's* annual Restaurant Wine List Awards recognize restaurants whose wine lists offer interesting selections, are appropriate to their cuisine and appeal to a wide range of wine lovers.

Vela takes its culinary inspiration from global coastal lifestyles, enhanced by its own waterfront location. Throughout the world's coastal destinations, eateries thrive on the finest products grown and caught locally where "from farm to table" is a way of life. Chef Adam Bussell delights guests with modern interpretations of culinary traditions from the most desired destinations of the world. Vela features the freshest meats, daily caught fish, and locally grown organic and sustainable market produce.

"It is an honor to be recognized by one of the most respected publications in the restaurant and wine world," commented Brian Marcus, Director of Food & Beverage at Vela. "As a new restaurant this year, we are thrilled to be amongst a prestigious list of the best restaurants in the world being recognized by *Wine Spectator* for this honor. We look forward to continuing to grow our wine list and take our guests on new culinary journeys each time they visit."

The journey begins with a tour of the Pacific Rim featuring such notable wines as California's Brandborg Love Puppets of Umpqua Valley and Bure Nuit Blanche of Sonoma County. Next, guests are glided down to the Russian River Valley with Favia's La Josefina, and then across the ocean with Sophie's Two Hands Shiraz out of Australia. The Pacific journey ends with a smooth Wakatake Junmai Diaginjo Saké.

Vela's trip through the Atlantic Ocean brings delights from regions in Europe, South America, and Africa including Germany's Spatenbrunger, Argentinean Tri Tono's Malbec, and South Africa representative Professor Black Sauvignon Blanc.

The exploration continues to the Indian Ocean with Elderton's Shiraz, while producers near the Mediterranean Sea offer a wide range of pleasures including Spain's Trio Infernal Priorat.

Vela's global offerings are rounded out with Italy's Bruno Rocca's Barbaresco and Lebanon's Chateau Musar.

Guests at Vela are uniquely invited to taste varietals with wine flights that compliment culinary offerings. Wine flights include three 2-ounce tastes of wines from the following categories chosen to pair perfectly with the culinary menu: Bubbles, Pacific Rim Whites, Old World Traditions, Reds of HWY 101, New World Pinot's, and Quintessential Spice. Additionally, Vela offers a monthly weeklong "Epicurean Exploration," including a prix-fixe menu of unique global cuisine and wine pairings.

For more information on Vela, please visit www.hiltonsandiegobayfront.com or call 619-321-4284.

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