

AMAN AT SUMMER PALACE, BEIJING invites you to experience a weekend of food, wine and culture at the inaugural 2009 Aman Beijing Wine Classic. This year, the showcase features California's most notable producers in a three-day event marked by extensive panel discussions, wine tastings and dining events. Guests can choose from a menu of ticket offerings ranging from a two-night stay at the resort and full festival participation, to day passes for attendance at specific events. This is an extraordinary opportunity to meet and mingle with renowned winemakers, while enjoying the luxurious setting of Aman's property located on the fringes of Beijing's iconic Summer Palace.



FRIDAY, NOVEMBER 13TH	SATURDAY, NOVEMBER 14TH	SUNDAY, NOVEMBER 15TH
Weekend Guest Check In	Breakfast in THE GRILL	Breakfast in THE GRILL
Wine Classic Welcome Reception in THE LIBRARY	Wine Workshop: "Anything but Chardonnay" in THE BAR <i>This workshop will showcase a variety of vibrant and fruity California white wines.</i>	Wine Workshop: "Quirky Reds" in NAOKI <i>California is the land of opportunity for grape growing; this workshop will showcase examples of a few eccentric grapes that thrive in California and assume a distinct flavour profile.</i>
Imperial Gala Dinner in THE GRILL <i>Multi-course Imperial dinner paired with a variety of top California wines.</i>	Dim Sum Wine Luncheon in THE CHINESE RESTAURANT <i>Traditional dim sum paired with fruity whites and reds.</i>	
Post-Dinner: Spirits & Cigars in THE AMAN CLUB LOUNGE	Wine Workshop: "California Chardonnay" in NAOKI <i>This workshop will explore the wines of Napa and Sonoma. Guests will sample several expressions of the Chardonnay grape from both areas.</i>	
		

SCHEDULE OF EVENTS

 	Wine Workshop: "Pinot Extravaganza" in THE AMAN CLUB LOUNGE <i>This workshop will focus on the characteristics of the famed finicky grape, with a tasting of top California producers.</i>	Spirits Workshop: "Charbay Cocktails" in THE CHINESE RESTAURANT <i>From blood orange vodka to Tahitian vanilla rum and whisky, Charbay will take us on a cocktail adventure behind the bar.</i>
	Imperial Culture Workshop and "Afternoon Wines" in THE LIBRARY <i>Spend the afternoon learning the intricate skill of Chinese calligraphy and paper cutting while enjoying a glass of white, rosé or red wine. Take part in a traditional tea ceremony, savouring the nuances of Chinese tea.</i>	Bubbles & Brunch in THE GRILL <i>East meets West in this brunch which combines traditional Chinese "brunch" items and Western standards.</i>
	Riedel Glassware Workshop: "Exploring the Senses" in THE CINEMA <i>During this workshop, George Riedel will take us on a journey through the world of Riedel glass creation and the unique philosophies on the ultimate enjoyment of wine.</i>	Guest Check Out
	"Cult Cabernet Dinner" in THE GRILL <i>Savour prized California Cabernets during this multi-course dinner.</i>	

IMPERIAL PASS

	Double Occupancy	Single Occupancy
Guestroom	US\$ 3,600*	US\$ 2,800*
Courtyard Guestroom**	US\$ 3,800*	US\$ 2,800*
Suite	US\$ 4,000*	US\$ 3,200*
Deluxe Suite**	US\$ 4,250*	US\$ 3,200*
Courtyard Suite	US\$ 4,600*	US\$ 3,800*
Imperial Suite	US\$ 9,688*	US\$ 8,888*

- * Includes VIP airport transfer, two nights stay with daily breakfast, all dining events, six seminars, one spa treatment, one salon treatment, two morning Tai Chi classes and one Pilates consultation.
- * Subject to 15% service charge and applicable government tax.
- * Rates and government tax are subject to change without notice.
- * US\$ rates are converted to local currency at time of billing.
- ** Early bookings may receive an upgrade subject to availability.

ROYAL PASS

2-day pass
US\$1,200*

- * Includes all dining events, six seminars, one spa treatment, one salon treatment and one Pilates consultation.
- * Subject to 15% service charge and applicable government tax.
- * Rates and government tax are subject to change without notice.
- * US\$ rates are converted to local currency at time of billing.
- * Reservations are subject to availability.

PALACE PASS

2-day pass
US\$500*

- * Includes two lunches and six seminars.
- * Subject to 15% service charge and applicable government tax.
- * Rates and government tax are subject to change without notice.
- * US\$ rates are converted to local currency at time of billing.
- * Reservations are subject to availability.

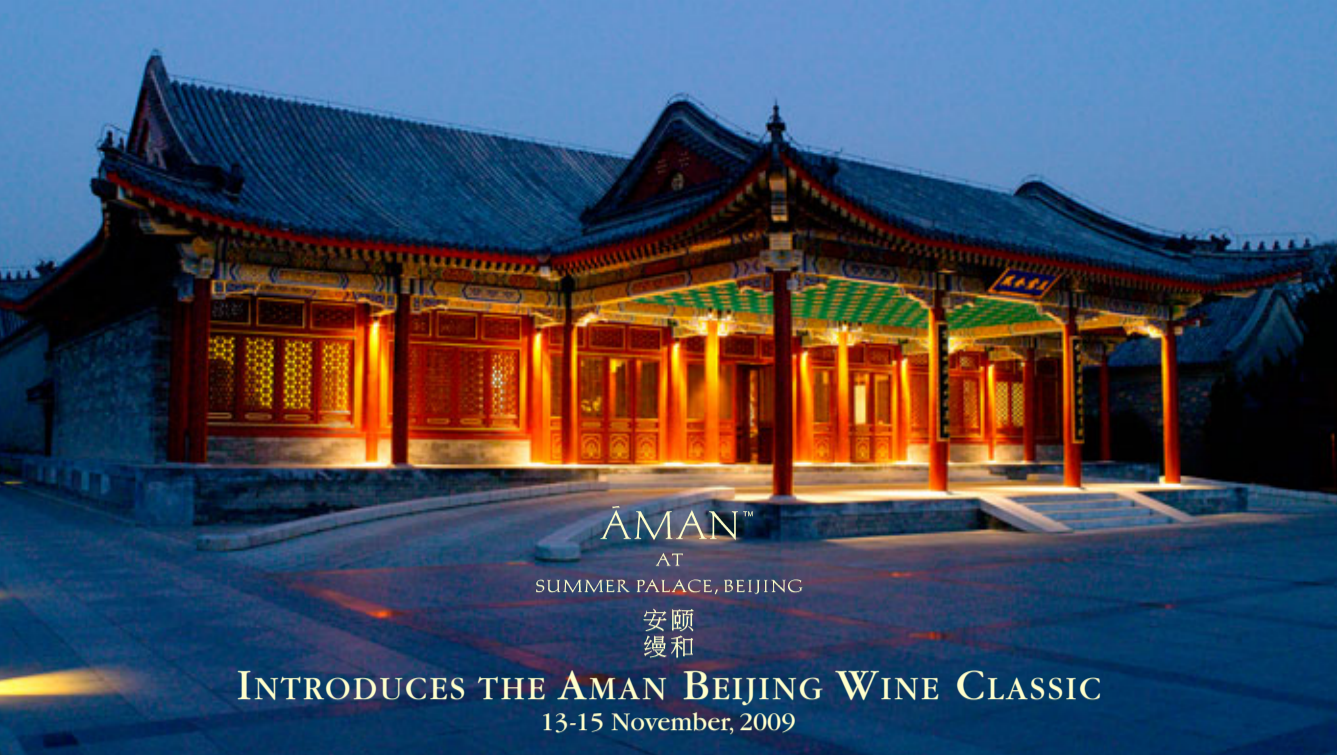
AMAN PASS

1-day pass
US\$300*

- * Includes one lunch, two seminars, access to all Aman facilities and private admittance to the Summer Palace.
- * Subject to 15% service charge and applicable government tax.
- * Rates and government tax are subject to change without notice.
- * US\$ rates are converted to local currency at time of billing.
- * Reservations are subject to availability.



Reservations may be made by phone at (86) 10-5987-9999 extension 7601 / 7606 or by email to Cecilia Leong, Reservation Manager at cleong@amanresorts.com. For specific event enquires please contact wine@amanresorts.com.



AMAN™

AT
SUMMER PALACE, BEIJING

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INTRODUCES THE AMAN BEIJING WINE CLASSIC

13-15 November, 2009

A number of California's top producers will be leading panel discussions and conducting tastings during this Wine Classic. Participating wineries include: Chateau Montelena, La Sirena, Schramsberg, Peter Michael Winery, Patz & Hall, Harlan Estate, BOND Estates, Calera Wine Company, Claudia Springs Winery, Lail Vineyards, Peay Vineyards, Fisher Vineyards, Gargiulo Vineyards and Howell Mountain Vineyards along with Charbay Winery & Distillery.

CHATEAU MONTELENA

Bo Barrett, Winemaker

Chateau Montelena wowed the wine world in 1976 by winning the "Judgement of Paris," a tasting that pitted the best white Burgundy producers with California Chardonnays. Today, the Barrett family continues to produce highly acclaimed wines with the sought-after Estate Cabernet garnering numerous awards since its development in 1978.

LA SIRENA

Heidi Peterson Barrett, Winemaker

Dubbed "The First Lady of Wine" by critic Robert Parker, Jr., Heidi has held the position of winemaker for legendary and award-winning cult wines Screaming Eagle and Dalle Valle, to name just two. Since 1994, Heidi has been producing her own wines at La Sirena.

PATZ & HALL

Donald Patz, Winemaker

Patz & Hall's commitment to crafting both Chardonnays and Pinot Noirs using fruit from elite single vineyards has helped to earn a place for the winery on many of the world's great wine lists.

HARLAN ESTATE & BOND ESTATES

Don Weaver, Director

For nearly two decades, Harlan Estate has been committed to creating California "First Growth" wines from its expansive setting on over 240 acres in Oakville.

BOND Estates originates from vineyards believed to be Grand Cru in quality and diverse in geographic representation, showcasing the range of Napa Valley's finest terroirs.

CALERA WINE COMPANY

Josh Jensen, Proprietor/Winemaker

Josh has grown Calera Wine Company to include five single vineyard Pinot Noir sites and Viognier and Chardonnay plantings in the Mt. Harlan AVA, a total of 83.6 planted acres, a 30,000 square foot winery, and distribution in 45 American states and 20 foreign countries.

CLAUDIA SPRINGS WINERY

Bob Klindt, Winemaker

Claudia Springs Winery is a family-

owned micro-winery producing limited quantities of premium Zinfandel, Pinot Noir, Syrah and Viognier. Located in the beautiful winemaking region of Anderson Valley in California's Mendocino County, Claudia Springs has won medals for every release since 1989.

SCHRAMSBERG

Hugh Davies, President

Napa Valley's first winery was established in 1862 by Jacob Schram, a German immigrant. Schramsberg was re-established in 1965 by Jack and Jamie Davies as a producer of premium méthode Champenoise sparkling wines. Their son, Hugh Davies, is now president and director of winemaking. Seven vintage-dated and two multi-vintage sparklers are produced each year.

PEAY VINEYARDS & WINERY

Andy Peay, Owner

Peay Vineyards produces Pinot Noir, Syrah, Chardonnay, Viognier, and a Roussanne/Marsanne blend. Since inception in 2001, Peay Vineyards has received enthusiastic praise for creating world-class single vineyard wines which express the minerality and fruit complexity of their cold-climate terroir.



FISHER VINEYARDS

Cameron Fisher, Owner

Founded in 1973 by Fred and Juelle Fisher, Fisher Vineyards grows and produces wines from both its Napa Valley Estate and Spring Mountain Estate (Sonoma County). Today, Fred and Juelle's three children, Whitney, Robert and Cameron, have joined Fisher Vineyards and are leading the way to a second generation of fine wines.

GARGIULO VINEYARDS

April Gargiulo, Owner

Gargiulo Vineyards is a 3,500 case family winery committed to hand-crafting exceptional wines from two Oakville estate vineyards, Money Road Ranch and 575 OVX. Gargiulo wines represent the culmination of years of research, responsible farming, rigorous selection and a winemaking philosophy dedicated to a vivid and true expression of two extraordinary vineyards.

LAIL VINEYARDS

Lail Vineyards was founded by veteran Napa Valley vintner Robin Lail and her family. In the early 1990's, Robin sought to create an outstanding wine to honor her ancestors' storied history in Napa Valley; their first vintage was released in 1995.

HOWELL MOUNTAIN VINEYARDS

Zealock Chow

Howell Mountain Vineyards was acquired in 2005 by Rutherford Bench LLC, which is owned by the Chow Family. From their elevation of over 1,800 feet, Howell Mountain grapes are known to produce exceptional Zinfandel and Cabernet Sauvignon.

CHARBAY WINERY & DISTILLERY

Miles and Susan Karakasevic, Founders, Owners & Distillers

Celebrating its 26th anniversary, Charbay remains a small family business and one of the early pioneers in the modern American artisan distillery movement.

PETER MICHAEL WINERY

In 1982, Sir Peter Michael established the Peter Michael Winery on a square mile of rocky volcanic ridge that forms the western face of Mount St. Helena in Sonoma County. From the beginning, the winery's philosophy was modeled on French tradition infused with a few modern influences. This ethos remains true today: classic grape varieties grown in small mountain vineyards made into great wines using classical winemaking techniques. Given this commitment to the product, only a limited quantity will ever be available.

AMAN AT SUMMER PALACE, BEIJING is housed in a series of courtyard pavilions, some of which are over one hundred years old. This tranquil retreat adjacent to the East Gate of the Summer Palace is an ideal base from which to discover the multi-faceted city of Beijing.

The resort offers a variety of accommodation that pays homage to traditional Chinese architecture and celebrates the courtyard style of Imperial China. Guests can enjoy an expansive Spa and recreational facility which include a state-of-the-art gym, a dedicated Pilates and yoga studio, an on-site juice bar, two squash courts and a 25-metre indoor lap pool graced by a wide deck with reclining daybeds. The Aman Spa features nine self-contained double treatment rooms offering a variety of wellness and beauty treatments and a hair studio by celebrated stylist Kim Robinson. Other facilities include three restaurants serving Chinese, French *kaiseki* and Western cuisine, a lounge for relaxation and wine tastings, a bar, library, 37-seat cinema and boutique.

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***Toll-free 24-hour service (use international access code). GDS Code: Use 'IQ' for Amadeus, Abacus, Galileo, Sabre & Worldspan.**

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