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Seastar's New Enomatic System Brings Palatable Pricing

Wednesday, 20 August 2008

The **Enomatic wine preservation system** has expanded the by-the-glass tasting experience at Seastar Restaurant & Raw Bar, much to the delight of wine lovers. Rather than missing the chance to experience an exquisite but pricey bottle, Seastar guests can now taste four of the country's most heralded and sought after wines.

Leonetti, "Reserve", Walla Walla Valley, WA 2005; Quilceda Creek, Cabernet Sauvignon, Columbia Valley, WA 2005; Harlan, Napa Valley, CA 2004; and Sloan, Napa Valley, CA 2004 are now available in ounce pours. These limited production, top of the rating spectrum wines will be at their optimum as Seastar's new Enomatic dispensing system prevents them from oxidation and protects their organoleptic integrity (taste, aroma, body, and color) for over 24 days (certified) after opening the bottle.

To experience these wines while available, paired with chef/owner John Howie's award winning menu, call Seastar Restaurant & Bar at (425) 456-0010. Seastar is located at 205 – 108th N.E. in Bellevue's Civica Building.

