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***Fleming's Prime Steakhouse & Wine Bar***  
Honored By *Wine Enthusiast Magazine*

Newport Beach, California, February 2009 – *Wine Enthusiast Magazine* has recognized ***Fleming's Prime Steakhouse & Wine Bar*** with 58 awards - one for every restaurant open at the time of judging. The restaurants were recognized in the February 2009 issue with the Award of Distinction and the Award of Unique Distinction. The *Wine Enthusiast* Restaurant Awards for 2008 are granted to the best restaurants in the world for wine, and are a 20-page toast to quality and commitment.

According to Karen Berman of *Wine Enthusiast*, awards “are based on the quality of the overall wine program. Selection, service, individuality and value are all considered,” she adds. The magazine’s panel of judges consists of wine experts, connoisseurs, and editors.

“It is an honor to be recognized by *Wine Enthusiast Magazine*,” says ***Fleming's*** Director of Wine, Marian Jansen op de Haar. “We are delighted to receive these highly-coveted awards as it validates our ongoing commitment to providing our guests with the ultimate dining experience.”

***Fleming's*** is recognized for its innovative wine program that features the ***Fleming's 100™*** wines-by-the-glass program. Each year, wines are selected by tasting through thousands of wines. A majority of these selections will appear on each ***Fleming's*** list throughout the country. Additionally, wines are selected in conjunction with local wine managers to reflect regional tastes.

“The ***Fleming's 100*** is an honor roll of excellence from around the world. We look for balanced wines that complement our food, have a sense of place and are a good value,” says Jansen op de Haar.

(more)

*Fleming's Prime Steakhouse & Wine Bar*  
*Add one*

Over 70% of the new wines featured on the 2008/2009 ***Fleming's 100*** come from “green” wineries –wineries that practice sustainable farming, and/or organic and biodynamic farming. A sustainable farm is environmentally responsible, economically feasible and embraces social equity. The goal of sustainable, organic and biodynamic agriculture is to avoid depleting the long-term health of the land for short-term gain. These practices include avoiding herbicides and pesticides and embracing natural, biologically-based farm management strategies. Additionally, the restaurant offers a by the bottle list including over 80 wines from vineyards in the United States and around the world. These wines usually have limited availability, so wine lists are changed often to take advantage of these boutique offerings

**Fleming's Wine Flights**

Wine flights, served in ***Fleming's*** stylish “Wine Vines”, give guests the opportunity to sample a trio of 2-ounce tastes. Comparing wines side-by-side is an excellent way for diners to educate their palates, experience a wide array of flavors, and discover new favorites. ***Fleming's*** features a daily white, red and a reserve Flight of the Night. A friendly, knowledgeable staff is available to assist guests with creating their own flight.

**About Fleming's Prime Steakhouse & Wine Bar**

The nationally acclaimed ***Fleming's Prime Steakhouse & Wine Bar*** offers the best in steakhouse dining – prime meats and chops, fresh fish and poultry, generous salads and side orders—with a wine list that features over 100 wines served by the glass. ***Fleming's*** was launched in Newport Beach, California in 1998 by successful restaurant industry veterans Paul Fleming and Bill Allen.

For more information about ***Fleming's Prime Steakhouse & Wine Bar***  
and the ***Fleming's 100***, please visit [FlemingsSteakhouse.com](http://FlemingsSteakhouse.com).

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