



Press Release

FOR IMMEDIATE RELEASE

CONTACT: Lynne White; Hanavan Marketing

FRIDAY, MAY 26, 2006 CELEBRATES THE BIRTHDAY OF TWO FAMOUS WESTERN LEGENDS—JAMES ARNESS AND JOHN WAYNE

ARNESS, WHO PORTRAYED MARSHAL MATT DILLON ON GUNSMOKE, TURNS 83 YEARS YOUNG

WAYNE WOULD HAVE BEEN 99—HELPED ARNESS GET THE GUNSMOKE PART

James Arness, known for his famous portrayal of Marshal Matt Dillon on TV's longest running dramatic series, Gunsmoke, will be celebrating his 83rd birthday on May 26, 2006 in Los Angeles, California. Arness, who was born on May 26, 1923 in Minneapolis, Minnesota, shares his birthday with another famous western legend—film star, John Wayne. Wayne was born on May 26, 1907 and died on June 11, 1979.

It was John Wayne who was instrumental in landing Arness his biggest break ever in 1955 as Marshal Matt Dillon for a then—new TV series called Gunsmoke.

In the early 1950's, Arness signed a contract with John Wayne's production company Bat Jack. During his three years there, he made four films with Wayne. As the story goes, CBS wanted Wayne for the Gunsmoke part when the series was adapted from radio to television. He declined, but suggested his good friend, Jim Arness. CBS agreed to audition the 6-foot-7-inch actor. (The network also met with 25 other actors, including Raymond Burr) and the rest, of course, is history.

Arness starred in Gunsmoke for 20 years and received three Emmy nominations, until the show was cancelled in 1975, making it the longest running dramatic series ever produced. In addition to the series, he made four Gunsmoke movies for TV the last of which was produced in 1992 "Gunsmoke IV: The Long Ride." Staying with the western genre, from 1976 through 1979, he starred in "How the West Was Won," which was rated as the fifth all time mini-series. His last television series was the police drama "Big Jim McLain" in the early 1980's.

Throughout his career, Arness has received numerous awards and honors for his work and dedication to law enforcement. He has twice been made an Honorary United States Marshal in recognition of his many contributions to their charitable activities over the years. He has been inducted into the Cowboy Hall of Fame in Oklahoma City and received numerous Western Heritage Awards.

During World War II, James Arness served his country at Anzio where he was wounded and was awarded the Purple Heart.

Over the years, he has given his time and personal donations to several non-profit organizations. In 1968, Arness donated his 1,400 acre ranch in Northern Los Angeles County to the Brandis Institute. He also donated his 60 ft. catamaran 'Sea Smoke', that was specially built for him, to the Sea Scouts.

These days, he is busy with many projects and charity involvements. One closest to his heart is the United Cerebral Palsy organization. Arness is also hard at work on his second book, a pictorial history of his life.

His first book is an autobiography. Jim and his wife, Janet, live in the Brentwood area of Los Angeles and are actively involved with their family, three sons and three grandchildren.

FOR MORE INFORMATION, VISIT www.jamesarness.com



Press Release: Ovene Page 1 of 2

CONTACT: Lynne White; Hanavan Marketing

Award Winning Ovene Winery Releases Three New Wines 2005 Sauvignon Blanc, Viogner and Muscat

Santa Maria, CA, August 22, 2006—Ovene Winery (www.ovenewinery.com), one of California Central Coast's newest wineries—and one to watch—has just released its first 2005 Sauvignon Blanc, Viogner and Muscat varietals, adding to its collection of award-winning wines, including Pinot Noir, Chardonnay, Pinot Blanc and Rose of Syrah. In just two short years of being in business, Ovene Winery—the name inspired by the wine maker's "Groovy Granny Ovene"—has produced outstanding varietals and has been consistently recognized with prestigious awards at noteworthy wine competitions. The three new wines promise to offer the same unique rich and fruity flavors that the Ovene wine making process is rapidly becoming known for.

"The 2005 harvest was the perfect storm, good temperatures, nice long hang time which contributed to great concentration of flavors which are magnified in these new releases," says Jeff White, Ovene's owner and wine maker. "We think these are some of the best white wine varieties we grow here in the Central Coast of California," he added.

Ovene's two Pinot Noirs have gone off the charts, winning medals from California to Texas. In May, 2006, the 2004 Pinot Noir from Santa Maria Valley Solomon Hills vineyards won the "Best in Class, Pinot Noir, \$30+" at the prestigious West Coast Wine Competition and the "Puzzle" San Luis Obispo County Pinot Noir was awarded its second silver medal at the same competition, adding to its collection of gold, bronze and other silver medals. Ovene's 2004 Chardonnay won Silver at the Santa Barbara Country fair and the Pinot Blanc won Gold in Santa Barbara and Silver at the Orange County fair. These wines represent the best of what Santa Barbara County's cool climates can offer in these exciting varietals.

Wine making was not always such an award-winning process for wine makers, Jeff and Genni White, who learned how to make wine the old fashioned way—in their garage. After four years of selling wines for Italian Swiss Colony, Taylor California Cellars and Rodney Strong Wineries, Jeff decided to do a little experimentation on his own. So, in 1986, he and Genni began their own home wine making experimentations. They remember the days of inviting their entire Yorba Linda neighborhood to make the trek to Temecula to pick grapes and bring them back for a "Lucy Style" crushing, then, months later, finding several of the five gallon glass carboys exploded in the Jacuzzi and finished bottles of wine with corks that had blown off in the garage after hot summer days. Nevertheless, they kept pursuing their dream.

And, eighteen years later, after the fall harvest of 2003, they took the plunge and, in March, 2004, Ovene Winery, Inc. was officially founded and named in honor of Jeff's grandmother, Merthel "Ovene" McConnel, known to the family as "Groovy Granny." Always an inspiration with her contagious enthusiasm and passion for food and wine, she blessed their venture despite her failing health at 94 and passed away the day after they received their first grapes and bonded winery license.

"We are blessed to dedicate Ovene Winery to all the inspirational women in our lives," says Jeff, "Groovy Granny always said to save the best for last."



Press Release: Ovene Page 2 of 2

Today, Ovene Winery occupies 1,400 square feet of space in the CCWS (Central Coast Wine Services) in Santa Maria, California and houses over 200 French and American Oak barrels, five stainless steel tanks, totaling some 3,200 gallons of cooperage and 16 open top fermentors. Ovene produced 2,000 cases of wine in 2004 and 4,500 cases in 2005 consisting of Chardonnay, Sauvignon Blanc, Viogner, Muscat, Pinot Noir, Syrah, Grenache, Cabernet Sauvignon and Cabernet Franc. Ovene Winery, Inc. (www.ovenewinery.com) is located at 2717 Aviation Way #E29, Santa Maria, CA 93455 and shares a tasting room at "Wines of Pine," 1244 Pine Street, Paso Robles, California 93446.

Notes from the Winemaker about Ovene Winery's newly released wines:

The Sauvignon Blanc was fermented 85% in stainless steel and 15% in neutral oak which helped bring out the floral perfumy character of the Muscat clone. The 2005 Viogner brings out the fresh herbaceous character of the Viogner fruit and offers a superb balance of fruit and acidity. The Muscat Canelli came from the Opolo vineyard in Paso Robles and we fermented it in 100% stainless steel tanks. We stopped the fermentation at 6 brix which resulted in a 3% residual sugar that is supported by a good acid profile which brings all the classic Muscat flavors together in a smooth easy drinking dessert wine.



Press Release

By Lynne White

“THE FUTURE OF REALITY TV”

Sponsored by the Manhattan Beach Chamber of Commerce

November 10, 2004—Rick Silverman, Chief Operating Officer, David E. Kelley Productions, and acclaimed producers, J.D. Roth & John Foy of 3 Ball Productions, will be featured guest panelists in a discussion on “The Future of Dramatic and Reality TV” on Wednesday, November 17 at the Raleigh Studios in Manhattan Beach. The event, which is being sponsored by the Sports and Entertainment Committee of the Manhattan Beach Chamber of Commerce, will be held from 8:00AM to 10:00AM (PST) in the Studio Café. Additional panel discussion includes remarks on the various aspects of creating and running productions in the city of Manhattan Beach as well as opportunities, benefits and challenges that the South Bay area offers the entertainment industry. The panel will be moderated by Yodi Richeson, the Co-Chair of the Chamber’s Entertainment Program Sub-Committee.

Rick Silverman, formerly an entertainment attorney with Gendler & Kelly, currently serves as the COO of David E. Kelley Productions. Silverman, who manages all business, administrative and legal operations for the company and also serves as production executive on all of its shows, has been involved in some of the most successful and award-winning TV series of the last decade—*Ally McBeal*, *The Practice*, *Boston Public*—all of which were filmed at The Raleigh Studios, as well as the new ABC series *Boston Legal*. Silverman also was Supervising Producer on David Kelley’s new legal reality series, *The Law Firm*, which will air on NBC.

J.D. Roth and John Foy, and their production company 3 Ball Productions, are perhaps best known as the executive producers of the NBC reality TV hits *Biggest Loser* and *For Love or Money* and its sequels. 3 Ball Productions has also created and produced *Endurance*, the teen reality show for Discovery Kids on NBC, which finished #1 in its lineup for 2 consecutive years. Roth, the primary partner at 3 Ball productions, also serves as show host for *Endurance*. In addition, 3 Ball Productions also created and produced *Moolah Beach*, a six-order series for ABC Family, which garnered the network its highest ratings, including prime-time.

The Raleigh Studios, located at 1600 Rosecrans Avenue, was built by Roy E. Disney in 1998 and was the first motion picture studio lot to be developed in Los Angeles County in 50 years. The 22-acre studio boasts cutting edge technology and amenities, including five 25,000-square-foot stages and nine 18,000-square-foot stages, a commissary and related office and production support space. The lot is fiber-optically equipped and all stages have been audience-rated for television production.

The Sports and Entertainment Committee of the Manhattan Beach Chamber of Commerce, which is hosting the event, makes these events possible through the generous local contributions from corporate sponsors. Leading sponsors for this breakfast event include: First Coastal Bank, Envision Strategic Group, Lauzon & Euler, LLP Family, Labor & Employment Law and Molly’s Skin Care Boutique Inc. In-kind sponsors are MeetingWise, The Graphic Element and South Bay Values.

For companies interested in sponsoring future events, please contact Voc Gregorian, Chair of the Sponsorship Sub-Committee, at voc2@mac.com. The Committee has recently been expanded to accommodate the increased interest from members in its activities and events. More information can be obtained at www.mb-chamber.com/involved/sports.html. For anyone interested in joining the Committee, please contact Dean Stehlik, Chair of the Membership/Hospitality Sub-Committee, at deanstehlik@hotmail.com.

The event will be held at Raleigh Studios, 1600 Rosecrans Avenue, Manhattan Beach. The cost is \$30 for Chamber members and \$40 for non-members (table discounts are available). Persons interested in attending the Wednesday, November 17 breakfast (from 8.00AM – 10.00AM) can register by calling (310) 545-5313 or by emailing info@manhattanbeachchamber.net. Tickets must be purchased in advance and seating is limited.



Brochure: Luxe Page 1 of 4

By Lynne White

WEDDINGS & EVENTS

WELCOME HOME TO THE LUXEPHOTO PROVIDED BY VERNON T WILLIAMS

A Perfectly Luxurious Setting for Entertaining in Style

With breathtaking views, exquisite cuisine and service that indulges and pampers, the Luxe Sunset Boulevard Hotel is the ideal location to celebrate your special event in style. Nestled on a beautiful seven acre estate in Brentwood, the property provides a tranquil resort setting with picturesque grounds, upscale cuisine and versatile event space. Whether it is a wedding, Bar/Bat Mitzvah, rehearsal dinner, baby shower, holiday reception or corporate event, our experienced and caring catering professionals are at your service to handle every detail and request. We can easily accommodate up to 300 people and offer both indoor and outdoor settings to suit every occasion. Menus range from popular favorites to international selections prepared with the finest and freshest ingredients by our critically acclaimed Executive Chef Olivier Rousselle. Off-site and kosher catering are also available.

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E-mail: sunset@luxehotels.com

THE PERFECT SPACE FOR YOUR EVENT

The Luxe Sunset Ballroom and Terrace

Our Sunset Ballroom with its beautiful architecture and classically designed interior, dressed in warm neutral tones of taupe, ecru and bronze, transforms into style and elegance to fit your special event. The 4,500 square foot space can accommodate up to 300 people banquet or theatre style. Wrapping the ballroom is a beautifully landscaped Event Garden and 1,500 square foot courtyard. The tranquility of the garden, with its picturesque canopy of leafy olive trees and Mediterranean plantings, offers the ideal setting for a wedding ceremony. There is an easy flow between the indoor ballroom and the surrounding outdoor spaces. A series of built-in, cushioned concrete banquettes and melodic fountains add to the courtyard's appeal. Smaller groups and meeting planners can choose among several intimate break out rooms. Both the Sunset Ballroom and break out rooms offer the most sophisticated audio, visual and Internet connectivity available.

Banquet: 300, Theatre: 300, Classroom: 210

The Malibu

For a slightly smaller event, we offer The Malibu, a 600 square foot, elegantly styled room which is the perfect size space for a banquet for up to 40 people. The Malibu is ideal for rehearsal dinners, wedding and baby showers, anniversaries and executive occasions.

Banquet: 40, Theatre: 50, Classroom: 25



Brochure: Luxe Page 2 of 4

The Bel-Air

For a group of 20 theatre style or 30 seated for lunch or dinner, our Bel-Air room is ideal. Adjacent to the lobby, this 345 square foot, naturally lit, adjoining conference room can be transformed to meet the needs of your business or social occasion.

Banquet: 30, Theatre: 20, Classroom: 15

The Brentwood

The Brentwood, located on the ground floor, has an intimate private patio, food service area, and its own bathroom facilities. This 300 square foot room is perfect for 10-15 people planning a meeting, having a retreat or using it as their corporate boardroom.

Banquet: 12, Theatre: 15, Classroom: 10

CELEBRATE SPECIAL EVENTS AND CEREMONIES

The Luxe Is the Perfect Venue for Your Next Event

Whether it is a small intimate group or large lively party, The Luxe will make your event special. With our personalized menus, ideal setting and attention to every detail, your occasion will be one to remember.

- Weddings
- Bar/Bat Mitzvahs
- Rehearsal Dinners
- Wedding and Baby Showers
- Anniversaries
- Birthdays
- Special Events
- Business Meetings
- Corporate events

OLIVIER ROUSSELLE, EXECUTIVE CHEF

Experience the Cuisine of Internationally Acclaimed Chef Olivier Rousselle

Our Executive Chef, Olivier Rousselle, comes to the Luxe Sunset Boulevard with world renown culinary experience having worked with some of the most notable chefs on the globe in the finest of international eateries.

Growing up in Paris in a family with strong roots in the French regions of Bordeaux and Gascogne, Rousselle was exposed to gastronomy at a very young age. At 16, he enrolled at a culinary school in Paris where he served his first internship under Chef Bernard Ramouneda, member of "Les Mousquetaires de Gascogne," along with world famous Chef Andre Daguin.



Brochure: Luxe Page 3 of 4

Following graduation, he worked at a busy seafood bistro in Paris where he experienced the fast paced environment of a traditional French brasserie. In London, he met Chefs Keith Podmore and Keith Stanley, both from the prestigious Academy of Culinary Arts. Preparing culinary specialties at Boodle's under Podmore, Rousselle was later privileged to showcase his talents as a chef, cooking on a regular basis for Prince Charles, the Queen Mother and various members of the Royal Family.

His passion for food and travel led him to South Africa's Wineland to the La Couronne Hotel and Winery where he worked with award-winning European Chef Peter Goffe-Wood. Sharing the same goals, the two chefs took the hotel from its opening to instant world class status, rated one of "the 50 most exciting restaurants in the world" by Conde Nast Traveler Magazine's "Hot List 1999".

Following South Africa, Rousselle returned to London's newest booming scene of trendy eateries and later to California, where he served for four years as the Executive Chef at Michael's, a highly prestigious restaurant in Santa Monica.

We are proud to welcome Chef Olivier Rousselle, one of the world's finest chefs, to the Luxe Sunset Boulevard Hotel. Come experience the cuisine of Chef Rousselle, who will provide our guests with exquisite meals in warm and inviting settings.

EXPERIENCE OUR UPSCALE COMFORT CUISINE

Dine In Or At A Catered Event

Whether you are dining in with us or sampling selections at one of our catered events, the Luxe Hotel Sunset Boulevard presents seasonally fresh, upscale comfort cuisine prepared by Executive Chef Olivier Rousselle. Enjoy a signature pizza at poolside, fine dining in our On Sunset Restaurant & Patio or a savory appetizer at the Luxe Lounge. Because of our commitment to individually prepared, flavorful dishes and excellent service, the hotel dining spots are popular venues with both local residents and hotel guests alike.

The Luxe Lounge

Just off the lobby on Sunset Terrace is the Luxe Lounge. Airy and casual with comfortable seating, the Lounge is a sociable choice for intimate gatherings such as a shower or a high tea. Guests can choose from a full array of select boutique wines, beer and mixed drinks including seasonal cocktails such as a blood orange or pomegranate martini. A tasty sampling of small plates and appetizers is also available. A small patio is adjacent.

On Sunset Terrace

Our newly redesigned On Sunset Terrace is the perfect place to host a dinner for 75 or a cocktail style reception for 100. Our outside shade canopy, heaters, soothing fountain and cushy seating make for an ideal, casual event space. The décor of cool colors and upholstered banquettes combine for a living room feel, perfect for intimate celebrations.

Catering

Call us at (310) 476-6571 or toll free at 1-800-HOTEL. 411 for more information.



Brochure: Luxe Page 4 of 4

ACCOMMODATIONS & AMENITIES

Indulge in the Tranquility of this Chic Urban Resort

Situated on seven breathtaking acres of beauty, the Luxe Hotel Sunset Boulevard is truly the perfect backdrop for entertaining. Its picturesque grounds, lush greenery, classic architecture and beautiful décor complement one another to create a natural flow. The location is spacious, serene and peaceful. In addition to the picturesque grounds, guests enjoy the swimming pool, tennis court, fitness facility and full service Day Spa.

There are 160 spacious guestrooms and suites, decorated in warm natural shades with all custom made furniture providing the comforts of a luxury home. Each room features a flat screen TV, an iPod base at bedside, plush designer linens with feather comforter, daily turn down service, air-conditioning, plush robes, video games and complimentary wireless Internet access. In-room dining is available 24 hours a day. There is also a Business Center and gift shop on the premises.

Dining for breakfast, lunch and dinner is available indoors or on the chic patio at our On Sunset Terrace restaurant with specialties of farm fresh California cuisine prepared by Chef Olivier Rousselle. Our intimate Luxe Lounge is located off the lobby.

With one of the best locations in Los Angeles, The Luxe Hotel offers easy access to many attractions, including the famous Getty Center, neighboring UCLA campus, Brentwood shopping and the beaches of Santa Monica, all just minutes away. A short drive east brings you to the celebrated shopping district of Beverly Hills and West Hollywood's trendy dining, theatre and entertainment.

16 to 9 MONTHS BEFORE WEDDING

- Determine type of wedding (formal or informal) and a date
- Visit the clergy and review church/synagogue requirements
- Determine size of the guest list
- Determine your budget and division of expenses
- Find a reception location and make reservations early
- Select a wedding consultant
- Select Wedding Gown

9 to 6 MONTHS BEFORE WEDDING

- Choose your attendants
- Choose a color theme
- Choose attendant's dresses
- Book your caterer
- Book your photographer
- Book your videographer
- Plan ceremony and reception music
- Compile names and addresses for guest list