



## **Atelier Fine Foods & Catering Charts New Course**

Culinary Director Victor Scargle leading vision for Napa and Sonoma with espresso bar, catering operations and Atelier gourmet food line

**YOUNTVILLE, CA** (May 17, 2017) – Boisset Collection has enhanced its culinary program with the addition of renowned chef Victor Scargle as Culinary Director, an espresso and tea bar, elegant catering operations and its own Atelier line of gourmet foods. Atelier Fine Foods & Catering is the natural evolution of the Atelier gourmet boutique — an épicerie with a curated assortment of culinary delights that opened in February 2016 — and will increase opportunities for customers and guests to enjoy delicacies sourced from very site-specific locales both locally and internationally. The espresso and tea bar is now open daily from 7:30 a.m. to 7 p.m. at Atelier, 6505 Washington St. in Yountville.

The evolution of Atelier allows Boisset to supply Napa and Sonoma with high-quality gourmet products and catering services with ingredients from very site-specific locales including Boisset's own gardens and farms, as well as hard-to-find international items — some of which are exclusively imported and sold by Atelier.

“Our philosophy is to source the best that the world has to offer from incredibly dedicated and passionate people who are relentlessly committed to be true to Mother Nature,” said Jean-Charles Boisset, proprietor of the Boisset Collection. “All ingredients are at our disposal to provide plurality, diversity, and naturally a savory and sophisticated palate. We are what we eat ... and therefore our vision of food must reflect who we wish to become... We are fortunate that nature gives her best, and we must honor and respect that gift.”

Chef Victor Scargle is spearheading the dynamic vision for the growth of Boisset's culinary mission, which includes culinary demonstrations and private catered events. He joins Boisset after more than two decades of professional culinary experience in some of America's finest restaurants, including Lucy Restaurant & Bar at the Bardessono Hotel in Yountville, Go Fish in St. Helena, Grand Café at the Hotel Monaco in San Francisco, Jardinière in San Francisco and Aqua in Las Vegas and San Francisco.

“I'm excited to be part of a family with passion and vision. Boisset has amazing properties and I look forward to creating a culinary brand that will contribute to our ability to curate complete experiences for our guests,” said Scargle. “Atelier foods are hand-selected by our team and are items that you may not be able to find anywhere else; we have developed products that are our own and unique.”

Chef Scargle is excited about developing unique gourmet items directly from Boisset's gardens and farms in order to offer more opportunities to taste site-specific foods. In addition, he envisions locals being able to stop into Atelier to pick up items such as deviled eggs from the chickens at Raymond or a salad from greens grown at DeLoach. Atelier produces gourmet delicacies including honey from the hives at Raymond and DeLoach as well as eggs from the chickens at those locations. They encompass the high standard of quality and taste that has become a hallmark of the épicerie. In addition, Atelier features its own mustard, jams, pickles, olives, chips, jerky, sausages and meats and is also developing its own custom roast that will be served from the espresso and tea bar as well as sold in bags for customers to brew at home.

Alongside the locally sourced epicurean offerings, Atelier will continue to offer gourmet products from around the world that cannot be obtained from other U.S. purveyors — for example, Poilâne bread from Paris. The elegantly

presented collection includes salts, peppers and spices, olive oil and vinegar, smoked salmon, caviar, anchovies, truffles, foie gras, terrines, charcuterie, more than 120 cheeses, chocolate, specialty teas and coffees.

Atelier showcases all of its products through four membership opportunities that allow customers both near and far to receive selections of local and international gourmet products. Shipments are sent in February, May, September, and November and local members who pick up their boxes save \$15.

- **Fromage** – Four artisan cheeses cut just prior to shipping or pickup. Quarterly shipments (\$75 including shipping) are accompanied by tasting notes, descriptions, and wine pairing suggestions.
- **Caviar** – Two selections of the world’s finest caviars sent monthly or quarterly (\$225 or \$300 including shipping) with tasting notes and pairing suggestions.
- **Gourmand** – A selection of must-have pantry essentials sent quarterly (\$125 including shipping) from our wide selection of artisanal delights.
- **Soirée** – Ten-item quarterly selection designed for those who love to entertain (\$250 including shipping) — it will provide a party in a box!

In addition to Scargle, Atelier is led by Atelier Fine Foods & Catering Manager Betsy Musick and Senior Cheesemonger James Ayers. Betsy is a native California farm girl born and raised in the San Joaquin Valley whose passion and first love is farming, which led her to study viticulture and enology at Fresno State. Betsy has been fortunate to discover her talents through great mentorships, which have helped her apply her leadership and passion to various endeavors, including business ownership, restaurant management, event program management, and creating and operating culinary and merchandise teams in Napa, Sonoma, and San Francisco. Before joining Boisset in November 2016, Betsy expanded her in-depth knowledge of wine making and grape growing under the wing of famed Biodynamic® farmer Mike Benziger and the Benziger Family in Glen Ellen. While in Sonoma, Betsy also served on the Sonoma Valley Visitors Bureau Board of Directors, a position in which she helped to rebrand Sonoma Valley to attract more visitors. Betsy is happy to be back in Napa Valley and bring her love of people and passion for and knowledge of food and wine under the Atelier roof.

Before joining Boisset Collection in August 2015, James Ayers was the cheesemonger for more than 19 years at the beloved Napa Valley market Sunshine Foods in St. Helena. During his time there, James worked with many Napa Valley wineries in creating custom pairings with their wines. In the late 1980s James honed his skills at Il Fornaio Cucina Italiana in San Francisco’s Levi Plaza, where he quickly worked his way up to senior kitchen management. James travels extensively throughout the United States and Europe to keep abreast of trends in the cheese world, and he recently visited Amsterdam, Italy and Spain.

Please [click here](#) for the full bio of Culinary Director Victor Scargle and [here](#) for a sample catering menu. For more information, please visit [www.AtelierFineFoods.com](http://www.AtelierFineFoods.com)

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### **About Boisset Collection**

Boisset is a family-owned collection of historic and unique wineries bound together by a common cause: authentic, terroir-driven wines in harmony with their history, their future and the land and people essential to their existence. With more than twenty-five historical and prestigious wineries in the world’s preeminent terroirs, including the Côte d’Or, Beaujolais, Rhône Valley, California’s Russian River Valley and the Napa Valley, each house retains its unique history, identity, and style, and all are united in the pursuit of fine wines expressive of their terroir. To learn more about the Boisset Collection, please visit [www.boissetcollection.com](http://www.boissetcollection.com).

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## **Atelier Fine Foods & Catering Purveyors**

### **Caviar & Seafood:**

Calvisius  
Frinsa  
Gonidec  
Groix and Nature  
H. Forman and Sons  
Jose Gourmet  
Kaviari  
La Brujula  
Marky's  
Michel Blanchet  
Napa Pearls  
Ortiz  
Petrossian  
Ramon Pena  
Rougie  
Sterling Caviar  
Minerva  
California Caviar  
Company  
The Caviar Company  
Anfonso  
Jacques Gonidu  
Frinsa  
Donostia

### **Cheese:**

Agour  
Andante Dairy  
Bellwether  
Bleating Heart  
Bonati  
Boxcarr Cheese  
Cowgirl Creamery  
Cypress Grove  
Echire  
Gourmino  
Jasper Hill  
Landmark Creamery  
Marcel Petite  
Milton Creamery  
Nicasio Valley Cheese  
Paccard  
Point Reyes  
Farmstead  
Rodolphe le Munier  
Rouzaire  
Tomales Farmstead  
Tremblay  
Uplands Cheese  
Basco  
Oakdale Cheese  
Company  
Sini Fulvi  
Ami du Chambertin  
Central Coast  
Creamery  
Luigi Guffanti  
Aleamar Cheese Co.

### **Charcuterie, Fish &**

#### **Foie Gras:**

Hudson Valley  
Rougie  
Salumeria Biellese  
Creminelli  
D'Artagnan  
Dehesa  
Hobb's  
La Quercia  
Les Trois  
Petits Cochons  
Mastro  
Michael Blanchet  
Dehesa Cordobesa  
Charlito's Cocina  
Petrossian  
Alle Pia  
Smoking Goose  
Fabrique Délices  
5J  
Olli  
Leoncini

#### **Condiments:**

Edmond Fallot  
Sur Les Quais  
Hurly Farms  
Quince & Apple  
Cochon Violant  
Prickly Pig  
Casa Forcello  
Jakes Castro Kitchen  
Pacific Pickle Works  
Napa Cakes  
Noci Bella

### **Chocolate &**

#### **Desserts:**

Mulot and Petitjean  
Angelina  
Bonnat  
Pecou Dragees  
Poco Dolce  
Torn Ranch  
Fossier  
Dunkerquoise  
Kollar Chocolates  
Kubli  
Ginger Elizabeth  
Paris Caramels  
Nuttyness  
Venchi  
Dufour  
Steve's Ice Cream  
McConnells Ice  
Cream  
Haribo  
Henry Langdon  
Chioistro di Saronno  
Dragees de Verdern  
Gavottes Biscuiterie  
Glissons b Gilles  
Les Amis de Flavigny  
Bernard Loiseau  
La Cucina Rustica

#### **Crackers, Bread &**

#### **Snacks:**

Torres  
Poilâne  
Rustic Bakery

### **Spices & Seasoning,**

#### **Oils & Vinegars:**

Tere Exotique  
Mill & Mortar  
Pollen Ranch  
Clif Family  
Seku Hills  
Giuseppe Giusti  
Gianfranco Becchina  
Beaune Imports  
Salinity

#### **Teas &**

#### **Refreshments**

Maraige Freres  
Angelina  
HiBall  
Izze  
Fever Tree  
Baladin  
Lemoncocco  
Perrier  
Lurisio  
Gavioli  
San Benedetto

