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LAS ALCOBAS
NAPA VALLEY

Las Alcobas, a Luxury Collection Hotel, Debuts in Napa Valley

Napa Valley, Calif. (June 1, 2017) – Las Alcobas, a Luxury Collection Hotel, has officially opened its doors in Napa Valley as the first luxury resort to debut in the area in seven years. The 68-room boutique hotel, sister property to Las Alcobas Mexico City is nestled next to the Beringer Vineyard in the charming and sophisticated community of St. Helena. Positioned as one of the most alluring hotels in wine country, it offers tranquil views overlooking the expanse of the vineyards.

“Following the success of Las Alcobas, Mexico City, we look forward to welcoming guests to our new Napa property,” says Samuel Leizorek, Founder and CEO of the Las Alcobas brand and co-developer of Las Alcobas Napa Valley. “We designed a hotel that feels like home with unique amenities and approachable service that will create lasting impressions with our guests who will feel they became part of our family when they leave. This follows the brand’s philosophy of “*sobremesa*” which means staying together after a meal, and the interaction of family and friends that creates the warmth and feeling of being recognized and included. Overall, an experience that fills one with delight and creates a cherished memory.”

The property is spread over three acres with the centerpiece being the historic Acacia House, a 1905 former Georgian-style residence that has been fully restored and now houses the new Acacia House restaurant, six guest rooms and a small boardroom. “The idea behind Las Alcobas was to create a hotel where guests would enjoy unrivaled views in a gorgeous setting, embraced by the warmth and majesty of St. Helena and Napa Valley,” says Guneet Bajwa co-developer and Managing Principal for Presidio Companies. “This project adds a new level of luxury in a coveted destination where guests are next door to the historic Rhine Mansion and Beringer Winery and within walking distance to the Culinary Institute, great restaurants, tasting rooms, wineries, shopping and downtown St. Helena.”

Most of the hotel’s guestrooms and suites, starting at a generous 450 square-feet, feature fireplace-adorned outdoor terraces including ten with outdoor soaking tubs situated on private balconies. Seductive, peaceful and splendid interiors designed by award-winning international design firm Yabu Pushelberg are appointed with custom furniture, and oversized, spa-like bathrooms with soaking tubs and showers, stone carved sinks and beautiful marble throughout. The light, airy guestrooms feature beds with linen-upholstered headboards flanked by custom bedside tables. Clean and modern finishes in natural tones with striking contrasts between the different areas of the room are enhanced by wood floors rolled up and integrated into the walls. The use of warm, organic materials like oak, completes the fresh, relaxing feel of the interiors. Special in-room amenities such as handmade soaps made with local wine and unique “*alebrijes*” (Mexican folk art sculptures of fantastical creatures) handcrafted in Mexico City, exemplify some of the thoughtful touches.

At the helm of Las Alcobas Napa Valley is General Manager Alain Negueloua, a seasoned hotelier with over 30 years of luxury hotel experience who most recently served as General Manager of the Mandarin Oriental, Boston and previously was at Meadowood Napa Valley for six years. “I am delighted to come back to a place I call home and to join a brand that approaches luxury with utmost care and warmth.”

With a charismatic and holistic approach to the culinary program, all banquets, in room dining and the 50-seat Acacia House restaurant, are led by celebrated chef Chris Cosentino, who has captured the prevailing seasonal sensibility of California's wine country, and offers familiar dishes with a refreshing twist of refinement that showcase Cosentino's signature brand of bold and balanced flavors. Acacia House reflects the rustic and bustling atmosphere of the former inn, updated with modern elements while the service, executed by the pedigreed hotel team from Las Alcobas, is characterized by a warm, intuitive approach for a re-imagined Napa Valley dining experience.

The serenity of the surrounding hotel's landscape is emulated at the 3,500 square-foot Atrio spa, a wellness center designed to provide a deeper spa experience and connection to guests. The curated treatment menu consists of traditional and authentic massage and mind techniques from Asia, many dating back over 2,000 years. Signature treatments incorporate organic and locally sourced products and ingredients to highlight the best that Napa has to offer. Most spa services begin with an apothecary style-blending bar. Marjorie Charlton, Las Alcobas Spa Curator, consulted with world-renowned aromatherapists and herbalists to create an authentic, easy and effective aroma blending system personalized for every guest. After a quick blending session, selected organic essential oils are carefully combined to co-create an oil blend used during the treatment for inhalation and massage. At the conclusion of the treatments, guests are gifted a 2 oz bottle to continue their aroma experience at home. Atrio offers Naturopathica organic skincare products inspired by nature and drawing from traditional healing practices.

The spa features four single treatment rooms as well as The Sanctuary, a couple's treatment suite with a relaxation area and private steam room. The spa also offers a co-ed steam room, outdoor showers and indoor and outdoor relaxation areas. The fitness center offers state-of-the-art Life Fitness equipment, with beautiful views overlooking a creek, as well as a dedicated studio for yoga, breath-work and meditation classes. The cabana-lined outdoor pool also serves as a place for guests seeking relaxation and rejuvenation throughout their stay with unobstructed views of the vineyard and the mountains; in the evening the area turns into a cozy lounge area with a fireplace to enjoy gorgeous sunset views and starry nights.

For private events, the Acacia Barn is a 2,200 square-foot space with vaulted wooden ceilings and sliding barn doors that provide an airy sense of space for gatherings of up to 120 people. The venue is equipped with an interactive demonstration kitchen and built-in AV, and is dividable by two full-size soundproof walls. Outside, an event lawn can be reserved for intimate wedding ceremonies or cocktail receptions and is a versatile area that is cozy for smaller functions or adaptable for receptions of up to 200 people. Smaller groups of up to 44 people can enjoy the Acacia House patio, a unique private outdoor dining space.

Las Alcobas, a Luxury Collection Hotel, Napa Valley is located at 1915 Main Street in St. Helena, CA. Rates start at \$695 per night. For more information, please visit www.lasalcobas.com.

About Las Alcobas, a Luxury Collection Hotel, Napa Valley

Las Alcobas, A Luxury Collection Hotel, Napa Valley is a luxury boutique hotel located amidst vineyards in the St. Helena community of Napa Valley, California. The hotel features 68 luxuriously-appointed guest rooms and suites

offering terraces and outdoor fireplaces, a signature restaurant by acclaimed Chef Chris Cosentino, a 3,500 square foot spa and wellness center, an outdoor pool, meeting and event facilities and all of the brand's signature amenities and services. This is the second property for the Las Alcobas brand following the award-winning flagship hotel located in Mexico City. For more information visit www.lasalcobas.com

About Presidio Companies

Presidio is based in Sacramento, Calif., Presidio Companies and its affiliates (the "company" or "Presidio") have been involved in over \$1B of hotel and commercial real estate transactions. Presidio has over 16 years of experience in ground up development, deep renovations, and management of operations of virtually every segment of the hospitality market. Presidio has owned and operated independent boutique properties, full-service conference center hotels, full-service resort hotels as well as select service and extended stay service properties. During this time Presidio has developed hotels with all the major hotel franchisors including Hilton, Hyatt, Marriott, and Starwood. For more information, visit www.PresidioCo.com

About The Luxury Collection® Hotels & Resorts

The Luxury Collection® brand is comprised of world-renowned hotels and resorts offering unique, authentic experiences that evoke lasting, treasured memories. For the global explorer, The Luxury Collection offers a gateway to the world's most exciting and desirable destinations. Each hotel and resort is a unique and cherished expression of its location; a portal to the destination's indigenous charms and treasures. Originated in 1906 under the CIGA® brand as a collection of Europe's most celebrated and iconic properties, today The Luxury Collection brand is a glittering ensemble, recently surpassing 100 of the world's finest hotels and resorts in more than 30 countries. All of these hotels, many of them centuries old, are internationally recognized as being among the world's finest. For more information and new openings, visit theluxurycollection.com or follow [Twitter](#), [Instagram](#) and [Facebook](#). The Luxury Collection is proud to participate in the industry's award-winning loyalty program, Starwood Preferred Guest®. Members can now link accounts with Marriott Rewards®, which includes The Ritz-Carlton Rewards® at members.marriott.com for instant elite status matching and unlimited points transfer.

About Chris Cosentino

Chris Cosentino is the chef & co-owner of San Francisco's celebrated [Cockscomb](#) restaurant and Portland's [Jackrabbit](#) – alongside partner Oliver Wharton and parent company Delicious MFG & CO – and the chef & co-creator of Boccalone artisanal salumeria. Cosentino's first executive chef position began at Incanto in 2002 where his innovative Italian and whole animal cookery drew critical acclaim. Cosentino opened Cockscomb in 2014, showcasing a range of sustainable meat cuts and dishes inspired by the city's culinary history, which *San Francisco Chronicle* restaurant critic Michael Bauer awarded 3 stars. Chris is currently working on a title dedicated to offal with writer and photographer Michael Harlan Turkell (Clarkson Potter; August 29, 2017).