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SEAFOOD VENDOR ANNOUNCED FOR OXBOW PUBLIC MARKET

Napa's Public Market Signs Kanaloa Seafood to Newly Opened Market

December 24, 2007, Napa, CA – Oxbow Public Market, newly opened to the public on Saturday, December 15th, 2007, has announced the addition of its much-anticipated seafood vendor, Kanaloa Seafood, the heralded environmentally responsible seafood purveyor out of Santa Barbara, California. Kanaloa Seafood has signed a lease to operate the Market's retail seafood operation. Kanaloa is the only ISO 14001 Seafood Company in North America. ISO 14001 certification is a framework following international standards which helps organizations to better manage the impact of their activities on the environment and to demonstrate sound environmental management standards.

"Kanaloa Seafood is a great addition to the public market." stated Steve Carlin, founder and CEO of Oxbow Public Market. "From the beginning, locals have been anxious for us to announce our seafood vendor. We have been extremely critical in our search for the right artisan to fill this space and I believe we have hit the jackpot with Kanaloa. Visitors and shoppers at the market are going to be ecstatic with the breadth and quality of their seafood selections...it will be worth the wait," Carlin added.

Since 1983, Kanaloa has fished the waters of the world for premium seafood. Owners Don Disraeli, PhD biologist, and Randee Disraeli, former researcher at Scripps Institute of Oceanography, have researched worldwide sources firsthand and have cultivated an outstanding network of seafood suppliers from Alaska to New Zealand. At Oxbow Public Market, Kanaloa will offer a full-service seafood market, providing the highest quality seafood and related items to locals and customers throughout the United States. Shellfish and locally caught fish will be featured.

Don and Randee Disraeli were trained by a Japanese fishing family who had been perfecting the art of seafood for the past three generations. Their approach combines traditional Japanese techniques with current scientific knowledge, pursuing quality at every step in the process.

"We are very much looking forward to opening at the Oxbow Public Market," said Don & Randee Disraeli. "We hold all of our suppliers of seafood to the most stringent standards. We utilize innovative seafood storage and shipping techniques which exceed industry and government standards, putting Kanaloa in a class all its own. We are very excited to offer our seafood to the people of Napa Valley and couldn't be more thrilled

about the Oxbow Public Market," the Disraelis added.

Oxbow Public Market opened December 15th, 2007, bringing artisan food, fine wines, and specialty shops to wine country residents and tourists alike. The Main Market Hall, located at 610 First Street in Napa, offers customers a variety of products, cafes and services. Taylor's Automatic Refresher, the Fatted Calf charcuterie, and the Model Bakery - all housed adjacent to the main market hall - are due to open in early January 2008. Additional vendors in the main market hall, and farmers in the Market's exterior year-round farm stands will continue to open in the coming weeks. In addition, the market is preparing to announce several new tenants, including a coffee roaster, casual market Cafe, and garden shop. The Market will be in full swing by Summer 2008.

Currently open are:

- Anette's Chocolate Factory, noted for their excellent assortment of truffles, fudges, creams, brittles and other confectionery wonders;
- Heritage Culinary Artifacts, the ultimate source for premium culinary antiques that are both aesthetically pleasing and functional;
- Kitchen Library, where world-renowned photographer Steven Rothfeld will offer an assortment of culinary collectibles;
- Tillerman Tea, offering a limited selection of rare loose-leafed teas in addition to tea making paraphernalia;
- Fête, a new oasis of provisions for the at-home entertainer;
- Bera Ranch and DeSantis Farm, with a variety of citrus in the exterior farm stands;
- Folio Enoteca and winery, bringing the wine country into the Market with a functioning micro-winery and casual cafe;
- Three Twins Organic Ice Cream, producing certified organic ice creams, one of only two known such producers in the U.S.;
- The Olive Press, dedicated to everything having to do with olives and olive oil;
- and Whole Spice, offering approximately 300 different spices and 50-60 blends from around the world, both in bulk and pre-packaged..

Opening early January and beyond will be:

- Pica Pica Maize Kitchen, featuring a variety of native Venezuelan foods;
- Five Dot Ranch, Northern California's premium producer of natural beef;

- The Oxbow Cheese Merchant, offering the finest artisan domestic and imported cheeses for any cheese lover;
- Rôtisario, grilled meats and poultry from the region's foremost authority on the rotisserie method of grilling;
- The Fatted Calf, an artisanal charcuterie and butcher producing a wide range of handcrafted products using quality, natural ingredients;
- The Model Bakery, specializing in artisan breads made with organic stone ground flours and the highest quality ingredients;
- The Oxbow Wine Merchant and Wine Bar, a classic, hands-on, service-oriented shop for buying, tasting, and learning about wine;
- Taylor's Automatic Refresher, serving excellent market-fresh food at high speed with a focus on quality;
- and Kanaloa Seafood.

Oxbow Public Market is located within the emerging Oxbow District of Napa and is poised to become the local gathering place for great food and wine in the Napa Valley and downtown Napa. The 40,000 square foot marketplace, which includes a scenic outdoor deck with seating along the Napa River, features a diverse tenant mixture of local food vendors, artisan cafes and organic farm stands. Oxbow Public Market is open seven days a week, Monday through Friday 10:00am to 6:00pm, Saturday 9:00am to 6:00pm Sunday 10:00am to 5:00pm. Spring/Summer expanded hours will be Monday through Saturday from 9:00am to 9:00pm, Sunday to 8:00pm.

For further information, please contact Oxbow Public Market at 707.226.6529 or visit the website at: www.oxbowpublicmarket.com.

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(photos available upon request)