

Peace, Love & Whiskey: Sip into the Holidays on the Rooftop at Archer Hotel Napa

Napa, CA — October 30, 2024 — This holiday season, think beyond the wine glass and raise a whiskey tumbler instead, as you take your Napa Valley festivities to new heights — literally. **Peace, Love & Whiskey at Archer Hotel Napa** invites you to cozy up on the rooftop, where warm blankets and fireside seating meet the bold flavor of whiskey. Let nostalgia and rich notes of fruit, spice and vanilla take you back to an era of peace, love and laid-back vibes.

Kicking off the holiday spirit on Wednesday, November 20, **Peace, Love & Whiskey** will feature a trio of festive whiskey cocktails, a bonus non-whiskey spirited beverage, the *Holi-Date*, and shareable plates created by executive chef Elizabeth Espiritu to accompany them. From the *Winter is Coming* to the *Barrel-Aged Maple Syrup Old Fashioned*, these holiday-inspired cocktails are sure to keep guests warm and toasty, lending all the more reasons to gather with friends and toast to the season. Seasonal shareables include brie fondue with sliced apples, ciabatta and salami bites; prosciutto and fig flatbread with ricotta, roasted red peppers and arugula; and mini beef Wellingtons — all perfectly paired for your après Napa adventures.

And there's no better nightcap after a day of wine tasting than a cozy, tucked-away corner on the sixth-floor rooftop at Archer Hotel in downtown Napa. The intimate alfresco enclave is anchored by a stone fireplace and furnished with Sonoma redwood Adirondack chairs. Ledge seating overlooks the buzz of downtown Napa, and the 12-seat covered bar boasts up-close pizza oven and golden bottle views. Lava lamps, garland and a tinseled tree add just the right retro holiday glow.

Beyond the special holiday menu, whiskey enthusiasts and novices alike with a list spanning more than 100 choices that can be sipped neat, on the rocks and within its specialty cocktails built on private barrel selections. The extensive menu, which reads as a who's who in the world of whiskey, has been thoughtfully curated with unique and rare pours that include small vintage collections, private barrel flights and a range of approachable selections.

Whiskey Bar hosts who are passionate about nurturing the perfect pour will guide guests through the experience, which showcases such rare and allocated whiskeys as Pappy Van Winkle, EH Taylor Barrel Proof, Weller Full Proof, Orphan Barrels, Elmer T Lee and Yamazaki. Global selections include Irish, Scotch (Highland, Speyside, Islay and Blended), Japanese, Canadian and American varieties. A small vintage collection features Teitessa 30 Year, The

Balvenie 30 Year and Red Breast 27 Year. One-of-a-kind private barrel flights, selected via blind tastings throughout the year, constantly evolve.

The whiskey-themed holiday event will run through December 28 from 4 to 10 pm nightly; reservations are recommended. Guests are welcome to bar hop and check out the holiday spirit just around the corner at Sky & Vine Rooftop Bar.

Join us for **Peace, Love & Whiskey** up on the Rooftop at Whiskey Bar.

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ARCHER® Hotel Napa, a luxury boutique, new-build hotel in the heart of downtown Napa, was lauded as one of the top hotels in Northern California in the 2024 Condé Nast Traveler Readers' Choice Awards and consistently ranks at the top of trusted review sites. The hotel opened in November 2017 with a focus on sincere service, curated luxuries and a dedication to details big and small. Archer Hotel Napa features 183 rooms, including 39 balcony-clad suites spanning five stories and sweeping views of downtown Napa and the valley beyond from its expansive sixth-floor destination rooftop featuring Sky & Vine Rooftop Bar and Whiskey Bar at Sky & Vine. Charlie Palmer Steak is the hotel's signature restaurant and executive chef Elizabeth Espiritu provides the culinary direction for the 22,000+ square feet of indoor and outdoor event space.

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