

# **Halloween CarnEvil! at Newport Vineyards features costume party, sideshow circus performers, live music, delicious fare and more on October 28th**

For many people, the answer to “Which Holiday is your favorite?” is “Halloween!” What’s not to like about satisfying your sweet tooth, dressing up in your favorite monster, princess, or super hero, and running around the neighborhood role playing? For weeks before the special night, people spend hundreds, even thousands of dollars to turn their yards and homes into decorated celebrations of the holiday – fake cemeteries, grills with barbecued limbs and a menu, and even genuine attractions that you can walk through and get the wits scared out of you.

We carve pumpkins into a variety of scary or funny faces, head to costume parties, and of course, visit any mill building that has been turned into a haunted house. We actually pay people to try to get us to pee our pants! It’s a holiday that kids and adults alike enjoy participating in. While Hallow’s Eve is a night we dedicate to the kids, leading up to the special night there are a number of events that are just for adults...so we don’t feel left out. We like to have fun too!



One such event that should be a special treat for locals is Newport Vineyard's 1st Annual Halloween CarnEvil which takes place on Friday, October 28th. The celebration will be the region's premier costume party with a number of activities to keep everyone entertained: there will be a performing sideshow circus, Tarot reading, live music from The Silks, a cash bar serving cocktails, beer, and wine, a Creepy Cocktail Hour, prizes for the best costume.

Brothers John and Paul Nunes founded Newport Vineyard in 1995 and since then they have become the largest producer of estate grown wines in all of New England. They've done this by possessing a bonafide passion for producing top quality, world class vintages that people have simply fallen in love with. Both have decades of experience in the hospitality industry which has led to a lot of travel and a wealth of experience.

Originally planted on a hill in 1977 as a way to preserve a portion of agriculture from impending development, the concept was always to go beyond the classic idea of what a vineyard was, but the core had to be the wine, so all the fundamentals had to be present. Aquidneck Island has always had a micro-

climate conducive to growing grapes – rich, fertile soil combined with the warm waters of the Gulf Stream which are tempered by Narragansett bay, produce the conditions for a long, cool growing season. This, in turn, is responsible for developing the complex flavor profiles that people have grown to love.



They started with a determination to turn Newport Vineyards into an agritourism destination – a vineyard that breaks the traditional mold of what vineyards have done in the past. The old way was for a vineyard to be a private affair that keeps the public at bay. With an agritourism destination the vineyard becomes a place that welcomes and wants the community to be a part of what they do. They want people to visit the vineyard and see the effort that goes into producing these quality wines. To see the faces of real people behind the label and the passion they have.

To do that an agriturismo will host special events, have activities, offer a farm stand or a number of other ways to turn locals into visitors. In the case of Newport Vineyards,

they do and have these things and then some. Their outreach to the community also consists of two fantastic restaurants, Brix Restaurant and the Vineyard Cafe. They host a culinary program, offer catering, and host comedy shows, live music, yoga, wine & cheese classes and provide a stunningly gorgeous setting for a bridal shower, wedding, corporate event or other special occasion. 75 acres means there is ample space to contain all of the goings-on, activities, events and working vineyard.

The Nunes' brothers and their team of seasoned and energetic hospitality professionals from across the region, are not a vineyard that stands aloof from the community, but they **are** a solid, important aspect of the community that deeply hopes that locals will visit and be a partake of. Over the years expansion into these other areas couldn't be done without the resolve, experience and deep knowledge of people like Director of Marketing and Events, Cassandra Earle, winemaker with over 27 years of perfecting wine, George Chelf, F&B Director Trisha Greene, Executive Chef Andy Teixeira or the numerous hard working staff that are work studiously in the fields, providing superlative customer service, or a number of other jobs behind the scenes.



With Newport Vineyards you have the perfect storm of passion, knowledge and experience. A business that is based in agriculture, a respect and appreciation for the environment and is happily a committed part of the community it is positioned in. Newport Vineyard prides itself on marrying locally sourced food with estate-grown wines, servicing many of the needs of locals with their restaurants, produce, and venue for special occasions. The Halloween CarnEvil event is seen as an opportunity – one to meet those they work and live near, to demonstrate the product of their passion and to show what makes them special.

Prepare yourself for the inaugural event of what organizers hope to be a regular special annual event that you'll visit time and again. Dress up as your favorite super hero or villain, princess or monster, prepare yourself to enjoy mouth-watering fare, live music, and circus performers and do it at one of the most gorgeous settings on the South Coast. It'll be a night to let loose, make some new friends, and start what Newport Vineyards hopes will be the beginning of boo-utiful relationship.

Sound like a good time? Interested? Head to Newport Vineyards at 909 E. Main Rd in Middletown, Rhode Island on Friday, October 28th. The event takes place from 7:00pm–11:00pm. Cost for a ticket is \$75 per person and includes complimentary food, one drink, live music from The Silks, tarot card readings and sideshow circus performers. Additional beer, wine and specialty cocktails available at cash bar.

Want to know more about the event or Newport Vineyards, the Brix Restaurant or Vineyard Cafe? All the contact information, social media accounts, and event page can be found below.

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**Halloween CarnEvil! at Newport Vineyards**

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**Facebook Event Page:** [facebook.com/events/1639345823062272/](https://facebook.com/events/1639345823062272/)

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