



Press Release:

**Calistoga Artisan Sandwiches and University of Louisville Team Up
At UofL Health Care Outpatient Center**

John Schnatter and Mark Bates Bring Artisan Sandwiches to Louisville

John Schnatter and Mark Bates have taken a big step to strengthen their relationship with the University of Louisville. The culinary entrepreneurs have signed a lease to open a Calistoga Artisan Sandwiches restaurant in UofL's Health Care Outpatient Center. It will be the city's second location. The first Calistoga will be located on Dutchmans Lane. Both locations are scheduled to open this fall. Currently, an espresso bar is open at the UofL location at 401 East Chestnut Street. The espresso bar is open Monday through Friday from 6:30 a. m. to 5:30 p.m.

"We're thrilled to have a Louisville-based business in our signature building," said Larry N. Cook, UofL's Executive Vice President for Health Affairs.

Schnatter and his wife Annette are big supporters of UofL. In 1998, the couple worked with UofL to make Papa John's Cardinal Stadium a reality, and now John Schnatter has identified the Outpatient Center as an ideal venue for Calistoga's artisan fare. Cook agrees, noting that he sees Calistoga as an advantage for the Outpatient Center that promotes a healthy lifestyle.

"In addition to offering comprehensive, multidisciplinary medical and dental services at one location, we strive to make our patients, their families and our staff feel welcomed here," said Cook. "Calistoga offers a healthy choice for dining and we are thrilled to welcome them to our building."

Calistoga is known for upscale artisan sandwiches and "pressatas," which is Italian for sandwiches stuffed with fresh ingredients and pressed on a hot grill. Favorites include the Turkey Artichoke Pressata made with smoked turkey, spinach artichoke spread, Asiago-parmesan cheese, caramelized onions and tomato, on herb focaccia and the Russian River Chicken Sandwich which is grilled chicken breast, black forest ham, melted Swiss and creamy pesto aioli served on herb focaccia.

Named after a small town nestled in the Upper Napa Valley of California, Calistoga Artisan Sandwiches has a neighborhood cafe feel with a warm and inviting atmosphere. Beyond the sandwiches, Calistoga also serves gourmet soups, salads, artisan breads, pastries, custom roasted coffees and espresso.

Bates founded Calistoga in 2004 and later partnered with Schnatter, known for founding Papa John's International Inc. pizza chain. Annette Schnatter will be a partner for the Dupont location.

Calistoga currently has three locations in Florida and one in Lexington, Ky. All locations serve breakfast, lunch and dinner daily and offer catering, call-ahead ordering, a children's menu and complimentary high-speed wireless internet access. For more information on Calistoga Artisan Sandwiches visit www.calistogacafe.com.

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