

TABLAS CREEK VINEYARD



Harvest Report

The 2005 harvest is complete, and it looks like it will be a terrific vintage. The weather this year was very cooperative; after a hot mid-summer and a cool late summer (daytime highs in the second half of August and first week of September were an unseasonable mid-70s) a picture-perfect spell of weather set in the second week of September and continued through early November. Daytime highs in the mid to upper 80s allowed the grapes to attain ripeness, while cool nights (typically in the upper 40s) maintained acids and gave us the flexibility to pick at peak flavors. At this stage, the wines have good concentration, and the whites in particular are beautifully pure and clean.

We brought in the first lots of grapes on September 21, approximately three weeks later than normal. Viognier, as usual, was the first to come in, followed by Chardonnay and some lots of Roussanne. Last year, we set aside a few lots of Roussanne to make a Bergeron, and this year we did the same. Bergeron is the name for Roussanne in the Savoie region in the foothills of the Alps, where Roussanne makes a bright, clean wine with a pronounced citrusy character. Again, we selected Roussanne from one of the coldest spots in the vineyard, picked it a little early (September 27), and fermented it in barrels, consistent with the practices in the Savoie. The last week of September, in addition to Roussanne destined for the Bergeron, we continued harvesting Viognier and began harvesting Vermentino (September 28), Grenache Blanc (September 28) and Syrah (September 30).

See **HARVEST** on page 3

The VINformer *Vol. 5, No.1* *Winter 2006*

Wine 101: Vertical Tasting

by Jason Haas

Before Christmas, Neil Collins, Ryan Hebert, my dad and I opened up a vertical of our top red wines, from our first vintage in 1997 to the newly blended 2004. We wanted to see where the wines were in their evolution, as well as to decide if there was a consistent sense of place. We found some results that we expected (a consistency of style) and others that we didn't (even the oldest wines were tasting young and vibrant).

It was remarkable to us how well even the oldest wines had aged. We had expected the 1997 *Rouge*, made from three and four-year old vines, to be over the hill. Due to the very hot summer and the early harvest in 1997, the grapes had a short ripening cycle and generally fast fermentations. This led to wines that were early maturing and relatively low in complexity. The intervening years, however, had darkened the wine's flavors and softened its bright fruit. The tannins and acids had held up relatively well, and the wine, while still not complex, was balanced and pleasurable. It probably peaked a couple of years ago, but it is still drinking surprisingly well.

The 1998 vintage year was as different as possible from 1997. We had lots of rain that winter, followed by a cool summer. Harvest started later than ever before (or since) and produced compara-

See **VERTICAL** on page 4

**Esprit Blanc '03 Named #11
in Wine Enthusiast's
Top 100 wines of 2005!**

Details on page 4.

Focus Varietal: Counoise

Perhaps the question we hear most frequently at wine events and in our tasting room is “Counoise? What on earth is Counoise?” Even the *Wall Street Journal* joked about Counoise’s obscurity in a recent article about blends. Yet the grape is a key component of many Châteauneuf-du-Pape wines, and comprises 10% of the Beaucastel Rouge.

Early History

The precise origin of Counoise (pronounced “Coon-wahz”) is unknown. According to the great Provençal poet Frederic Mistral, it was introduced into Châteauneuf-du-Pape from Spain by a papal officer, who offered it to Pope Urban V when the papacy was based in Avignon in the mid-14th century.

Counoise was planted in the vineyards of Châteauneuf-du-Pape, and was given a prominent place in the wines of the celebrated *Château la Nerthe* estate of Commandant Ducos in the late 19th century. Ducos was a student of the characteristics of various grape varieties, and played a key role in the development of the Châteauneuf-du-Pape region. When the Appellation d’Origine Contrôlée laws regulating (among other things) each region’s permitted grape varieties were passed in the 1930s, the varieties planted by Ducos (including Counoise) comprised 11 of the 13 allowed Châteauneuf-du-Pape varieties.

The varietal saw a similar rebirth at Château de Beaucastel when, in the mid 1900s, Jacques Perrin increased the planting of Counoise as a complement for Syrah. Its moderate alcohol and tannins, combined with relatively high acidity, good fruit and aromatics,

balance Syrah’s characteristic intense spice, strong tannins, and high alcohol.



Counoise at Tablas Creek

We brought Counoise cuttings from Château de Beaucastel in 1990 and they spent three years in USDA inspection. Once the vines cleared quarantine, we began the process of multiplying and grafting, and we currently have 5 acres planted. The grape is particularly suited to the geography of Tablas Creek, as it produces most reliably in stony hillside soils and reliable sun. It is easy to graft, is moderately vigorous, and ripens fairly late in the cycle.

We knew that we wanted to list the individual varieties on the front label of our bottles beginning in 1999. Before we could do that, though, we had to get past

the Bureau of Alcohol, Tobacco, and Firearms -- the federal agency which, until the reorganization mandated by the Homeland Security Act, oversaw label approval for wine. Since no one else in the States had used Counoise on their label, it fell to us to demonstrate it was a legitimate grape. The process, which included submitting a full dossier of materials (in French and English), took two years. Now Counoise is a fully registered (if not widely recognized!) grape varietal.

Flavors and Aromas

Counoise is a pretty garnet color, and has a rich, spicy character, with flavors of anise, strawberries, and blueberries, good acids and soft tannins.

Counoise comprises 5-10% of our *Esprit de Beaucastel* blend and 10-15% of our *Côtes de Tablas* blend. In both wines, it helps open up the more closed varieties of Mourvèdre and Syrah. Its soft tannins and forward fruit rounds out the blend and provides an element of finesse to the final product. ☺

Come Try Counoise!

If you want to try Counoise, or any of the other Tablas Creek varieties individually, join us on Saturday, April 8 for a varietal tasting and blending seminar at the vineyard (the white blending seminar will be on March 4). The cost is \$30 for VINsiders and \$40 for guests. To make reservations, or for more information, call 805.237.1231 or email events@tablascreek.com.

HARVEST, cont'd from Page 1

By the end of the first week of October, we had picked all of our Viognier and most of the Syrah, and harvest was in full swing. We brought in Tannat, Grenache, Cabernet, and the first Mourvèdre lots into the cellar during the week of October 10. On October 13th, we brought in nearly 20 tons of grapes. It was our busiest harvesting day of the year, and one of our busiest ever. That week was a hectic one at the winery because we were pressing our Syrah at the same time and moving it to barrels, both to free up tank space for the other reds and to get the Syrah into neutral wood while it completed its fermentation.

In the second half of October, we harvested Grenache Blanc, Counoise, Picpoul and the remainder of the Mourvèdre. Surprisingly, Roussanne was the last varietal to be harvested this year, and we brought in the last of the grapes on November 7, marking the end of harvest. We ended with final crush weights of just under 320 tons: 180 tons of red grapes and 140 tons of white grapes.

The quality of the grapes was uniformly high, with beautiful clusters of fruit, excellent flavors, and near perfect numbers. It appears that the grapes have achieved ripeness at slightly lower sugars in 2005, at least for the whites, which should allow us to make full-bodied wines at slightly lower alcohol levels than in the past few years.

We were a bit surprised, though, by our quantities. We had between 15% and 20% more crop than the past two years, partly due to a few additional acres in production, and partly due to higher than expected yields. Even though we had the expected numbers of clusters on the vines, the average cluster was slightly bigger than expected, and we've had higher yields of juice than normal from each ton of grapes. This would be worrying if the weather hadn't been so good, but we are thrilled with the flavors and color that we're getting off of the wines.

It has been a puzzle to fit nearly 18,000 cases worth of wine into a winery designed for 14,000 cases. One major tool we have had in this effort is our foudres. In addition to gently aging the wines with minimal application of wood flavors, the 1200-gallon foudres are more efficient in their use of space than small barrels. And since we began stacking our foudres above one another, we created the capacity for the additional 4,000 cases!

The harvest season concluded with the annual preparation of our *vin de paille* wines. The grapes had been dehydrating on beds of straw in our greenhouses throughout the harvest, and by early November, the last grapes to go in (Mourvèdre) were ready to be pressed to make our annual production of *Sacrerouge*. Because of their reduced cluster weight, dried stems and skins, the berries do not separate easily from the stems. This is not a problem for our white grapes; the clusters are pressed right away, and stems and skins remain in the press. However, with red grapes, which need to ferment with their skins, we were left with the old standby of stomping the grapes by foot.

The berries and what little juice remained fermented for several weeks at the end of November and December. When they reached the ideal concentration, they were pressed and the juice moved to barrels to complete fermentation. We'll bottle our white *vin de paille* wines in the early summer, for release around the holidays; the red *vin de paille* wines will be bottled next year. ☺



David Maduena lays Mourvedre grapes on straw for the vin de paille.

Tablas Creek Launches Blog

Keep up with what's going on at the vineyard, learn about winery and vineyard processes, enjoy updated photos, read our thoughts and observations on the wine industry, and share your own comments and ideas. Visit the new Tablas Creek blog! It is online at <http://tablascreek.typepad.com>.



The Haas family visited Château de Beaucastel in November, and 7-month-old Eli investigated the small, heat-retaining pebbles, called galets, that traditionally surround the vines in Châteauneuf-du-Pape.

2003 *Esprit Blanc* and 2002 *Esprit* make 2005's Top 100 Lists

We are proud to announce that our 2003 *Esprit de Beaucastel Blanc* has been named the #11 wine of 2005 by the *Wine Enthusiast*. They describe the wine as "a stunning white Rhône blend of enormous complexity and charm. Fills the mouth with butterscotch, creme brulee, pineapple, mineral, vanilla, impossibly ripe white peach and hazelnut flavors and, as sweet as that sounds, the wine is dry and crisp. 95 points." The 2002 *Esprit de Beaucastel* was also honored in a year-end list. It was included in the *San Francisco Chronicle's* Top 100 Wines of 2005. The review panel described the wine as having "fragrant black cherry, blackberry, violet and toast aromas, and tobacco, black currant, olive and black spice flavors."

VERTICAL, continued from Page 1

tively subtle wines with purple fruit, soft texture, relatively low alcohol, and moderate tannins. The 1998 *Rouge* then shut down about a year after bottling, and stayed closed for 18 months. Although it is more in the style of our *Côtes de Tablas* wines, it is still tasting great. What's more, with its balance and elegance, it has at least a couple of years ahead of it.

There were two noticeable jumps in concentration and overall quality: one between 1998 and 1999, and another between 2001 and 2002. At our December tasting, we found the 1999 *Reserve Cuveé* to be still quite young and muscular, showing a Syrah-like minerality, red fruit, lots of spice, and a healthy dose of tannin. Although it has reopened after a closed period, it is still a few years from its peak. We'd suggest drinking it between 2007 and 2010.

The 2000 *Esprit de Beaucastel* is just coming out of its closed period, and was still tight. It was showing very dark: black fruit, earth and funk, and some metal character. We also found a slight spritz on the tongue from trapped CO₂; we knew that we had bottled the 2000 reds with relatively high levels of dissolved carbon dioxide. We would recommend, if you are drinking the 2000 *Esprit* over the next couple of years, that you splash decant it at least an hour before drinking to open up the flavors and release any CO₂ present. Otherwise, it should be terrific from 2008-2015.

The 2001 *Côtes de Tablas* (which we included in the vertical tasting because we did not make an *Esprit de Beaucastel* in 2001) was for many of us the revelation of the tasting. It is drinking marvelously right now, with ripe purple fruits, lots of spices (allspice and pepper predominant) a silky texture, good acidity, and a long finish. The tannins have evolved beautifully. Drink this now and for the next three or four years.

The jump in concentration between 2001 and 2002 was noteworthy, driven by our increasingly rigorous declassification of lots into the *Côtes de Tablas*. The resulting *Esprit de Beaucastel* (from a warm, consistent vintage) was, when it was released, big, dark, and brooding, with lots of spice, red and black fruit, and full body. The wine appears to be beginning to shut down, with a slight shortness on the finish that was not there six months ago. If you open this now, definitely decant it first. Better yet, let it sit for a few years and expect it to open up starting in 2008 and drink well for a decade.

The newly released 2003 *Esprit* shows the sunny character we have found in the vintage ever since it came into the cellar. Although it has terrific concentration, its character is dominated by the friendly side of Mourvèdre: cherry and plum fruit, some chocolate, a nice mineral note, and good acidity. The wine's complexity does come out on the finish, and also as the wine has a chance to breathe. It's drinking beautifully now, and we expect it to continue to do so over the next year or 18 months, then to shut down, though perhaps not as long or as hard as the 2002.

Finally, the 2004 *Esprit de Beaucastel* currently aging in foudre split the difference between the 2002 and the 2003: big, rich, and concentrated, showing both the red fruit component of Mourvèdre and the black fruit component of Syrah. Its tannins are noticeable, although they're buried in fruit. It's clear that this will be a terrific vintage, marrying both power and clarity of flavors. ☺

VINsider's Corner

March Wine Club Shipment

We're really excited about the upcoming wine club shipment. It includes a bottle of the much anticipated 2003 *Panoplie* (rated 95 points from Robert Parker), only our third vintage of this elite Mourvèdre-based wine. The shipment will also feature three terrific single varietal white wines: one bottle each of the 2004 *Antithesis* (our limited availability Chardonnay), the 2004 *Bergeron* (a lean and aromatic style of Roussanne), and the rich and nuanced 2004 *Roussanne*. Two bottles of the terrific 2003 *Côtes de Tablas* (91 points from Robert Parker) will complete the shipment.

The shipment will leave the winery on Tuesday, March 21. Local VINsiders and those who plan to be in town for the Zinfandel Festival can pick up their shipments at the winery starting Friday, March 17. Now is the time to make any changes that are needed to your VINsider record (e.g., credit card number or expiration date, shipping address, etc.). If you have record changes, please let Nikki Getty know as soon as possible at ngetty@tablascreek.com or 805.237.1231 x39.

Spring VINsider Tasting Party

Mark your calendar now for our shipment tasting party here at the vineyard on March 25 from 6:00 to 8:00 pm. Pick up your Spring 2006 shipment while you join us for a tasting of the wines in the Spring offering. Wines from the shipment will be available for an additional 5% off that night only. The event is free for VINsiders and \$15 for their guests; please RSVP by March 17 to events@tablascreek.com or 805.237.1231 x 39.

WINE ORDER FORM

FEBRUARY 2006

DISCOUNTS

Wine Club members receive a discount of 25% on orders of 12 bottles or more and 20% on orders of fewer than 12 bottles.

Non-VINSiders receive a 10% discount on orders of 12 bottles or more.

SHIPPING

CA

1- 6 bottles: \$14.00
7-12 bottles: \$20.00

CO, ID, NM, NV, OR, WA, WY

1-6 bottles: \$20.00
7-12 bottles: \$30.00

AK, IA, IL, MN, MO, NC, NH, OH, TX, VA, VT, WI, WV

1- 6 bottles: \$25.00
7-12 bottles: \$40.00

LEGAL

Due to federal and state laws, we are permitted to ship to addresses in the above states only. Wines may only be shipped to and received by adults at least 21 years of age.

An adult signature is required at delivery for all shipped wine orders.

WINE	QUANTITY	PRICE	TOTAL
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FEATURED WINE [*15% DISCOUNT WILL BE REFLECTED IN FINAL CHARGE]

MOURVÈDRE 2003	_____	\$35.00*	_____
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VINSIDER EXCLUSIVES

VERMENTINO 2004 (6 bottle limit)	_____	\$27.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2004 (6 bottle limit)	_____	\$35.00	_____
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WHITE WINES

GRENACHE BLANC 2004	_____	\$27.00	_____
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CÔTES DE TABLAS BLANC 2004	_____	\$22.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2003 (6 bottle limit)	_____	\$35.00	_____
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ANTITHESIS 2003 (4 bottle limit)	_____	\$35.00	_____
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VIOGNIER 2003 (4 bottle limit)	_____	\$27.00	_____
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ROUSSANNE 2003	_____	\$27.00	_____
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ESPRIT DE BEAUCASTEL BLANC 2002	_____	\$35.00	_____
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ROUSSANNE 2002	_____	\$27.00	_____
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CLOS BLANC 2000	_____	\$35.00	_____
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RED WINES

ESPRIT DE BEAUCASTEL 2003 (6 bottle limit)	_____	\$40.00	_____
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SYRAH 2003	_____	\$35.00	_____
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CÔTES DE TABLAS 2002	_____	\$22.00	_____
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LAS TABLAS ESTATES GLENROSE VINEYARD 2002	_____	\$32.50	_____
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SUBTOTAL	_____
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DISCOUNT	_____
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7.25% TAX (CA ONLY)	_____
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SHIPPING	_____
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ORDER TOTAL	_____
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BILLING & SHIPMENT: EITHER

VINSider Name: _____

VINSider Number: _____

Signature: _____

Bill to my credit card on file Ship to my address on file

OR

BILL TO:

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

SHIP TO:

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

CREDIT CARD:

MC/Visa #: _____

Exp. Date: _____

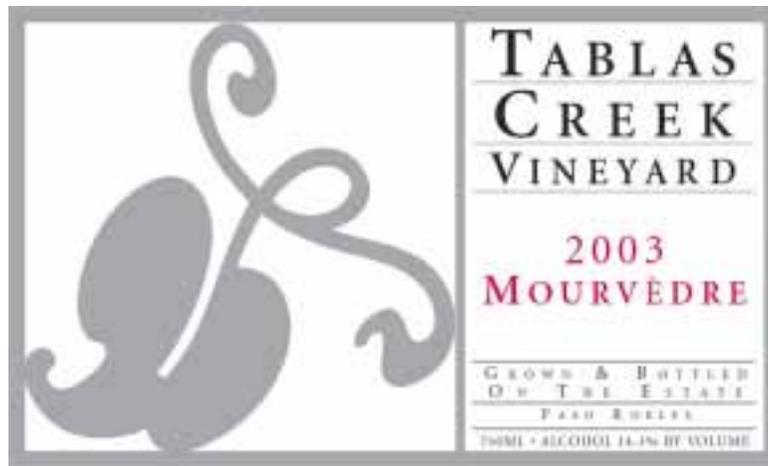
Name on Card: _____

Signature: _____

To order: return form to Tablas Creek Vineyard, 9339 Adelaida Road, Paso Robles, CA 93446 or fax 805.237.1314 :: **email** vinsider@tablascreek.com :: **order online** at www.tablascreek.com

FEATURED WINE: 2003 MOURVÈDRE

Wines are organic products and, as such, have their own life cycles. At the vineyard, we taste through our cellar every month and see which wines are showing particularly well given the season and the wines' own inherent evolution. As a way of sharing these observations with you, we will periodically spotlight one of our wines. To encourage you to try these great wines, we are offering the featured wine, for the designated time only, at a 15% discount. This discount is granted above and beyond any other discounts that might apply, such as for case purchases or wine club membership.



The Featured Wine program continues with the 2003 Mourvèdre, featured from February 1 through February 28, 2006.

Tasting Notes: The 2003 Tablas Creek Vineyard *Mourvèdre* is Tablas Creek's first bottling of its 100% Mourvèdre. The wine is classically Mourvèdre in character, with cherry, fig, mocha and spice flavors, medium to full body, and a spicy, appealing finish of saddle leather and loam. It displays a classic nose of roasted meats, cherries and spice. Juicy and full in the mouth, it features lingering notes of coffee, chocolate and leather, with a pronounced mineral finish.

Suggested Food Pairings: The 2003 *Mourvèdre* is a lovely food wine, and pairs wonderfully with red meats. It is particularly good with richly flavored stews and

roasted meats and game, such as pork and venison, but is also delicious when paired with Asian beef stir fries, and even bittersweet chocolate desserts.

Wine Pairing: Winter Root Vegetable and Farro Risotto with Spiced Duck Leg Confit

This recipe, provided by Chef Tom Fundaro of Villa Creek Restaurant in Paso Robles, was created especially to pair with the 2003 Mourvèdre. The richness of the spiced duck and the roasted sweetness of the root vegetables really enliven the fruit, spice and complexity of the wine. Serves 4.

Ingredients

4 duck legs
1 quart rendered duck fat (or 2 cups olive oil and 2 cups vegetable oil)
2 tbsp Spice Rub (see below)
2 cups farro
4 cups chicken or duck stock
1 onion, diced
2 cloves garlic, sliced
1 carrot, peeled and diced in 1/2" pieces
1 parsnip, peeled and diced 1/2" pieces
1 turnip, peeled and diced 1/2" pieces
1 rutabaga, peeled and diced 1/2" pieces
Olive oil
1 tsp chopped rosemary
1 tsp chopped thyme
1 tbsp chopped parsley
1/2 cup grated pecorino cheese
Salt and paper

Spice Rub:

1 tsp salt
1 tsp black pepper
1 tsp ground fennel seed
1 tsp ground coriander seed
1/2 tsp red chile flake
1 small pinch ground clove



Combine ingredients for Spice Rub. Season duck skin with spice rub, and let sit at room temperature for 1 hour.

Using a nonstick pan, sear seasoned duck legs skin side down over medium high heat until golden brown, about 10 minutes.

Add duck fat (or oil mix) until duck is covered. Cover with aluminum foil and lid, and bake at 300 degrees for 1 hour and 45 minutes. Meat should be almost falling off the bone.

Let duck legs stand at room temperature for 30 minutes.

Toss root vegetables with olive oil, salt and pepper, and place on cookie sheet. Bake for 40 minutes at 350 degrees, or until slightly soft and toasty around edges. Remove from oven and let cool.

Saute onion in olive oil at medium heat. Add garlic, and cook until golden. Add farro and coat with garlic and onion mix.

Add stock and bring to a boil. Reduce heat so stock is just simmering, and cover. Cook slowly until moisture has evaporated and farro is puffy and soft, but still a little chewy.

Remove from heat and add root vegetables, cheese, herbs, and 2 tbsp of olive oil.

When ready to serve, heat 1 tbsp of oil in a non stick frying pan until almost smoking. Add duck legs skin side down. Fry until crispy, then flip and let cook over low heat until warmed through. Top 1 cup of farro risotto with duck leg.

Tablas at Home: Coming Events at the Vineyard

Saturday, February 4 **Wine and Cheese Seminar**

Noon

Join Tablas Creek and Master of Cheese Jeff Scott for our second annual Wine and Cheese Seminar! Jeff will focus on a comparison of New and Old World styles, and we will be pairing wines with each cheese. Don't miss this fantastic opportunity to taste Tablas Creek wines with some spectacular and unusual cheeses, and to experience Chef Scott's tremendous grasp of the history and people involved in the world of cheese. Space is limited, reservations are required, and the event sold out early last year; the price is \$35 for VINsiders and \$45 for guests.

Saturday, March 4 **Blending Seminar: WHITES**

10:00AM

This year we are splitting our popular blending seminar and barrel tasting into two events -- one for white wines and one for red. In the white wine seminar, Jason Haas and winemaker Neil Collins will lead a barrel tasting of our white varietals (including Picpoul and Grenache Blanc), and will then set you loose with graduated cylinders to produce your own blend. This event is extremely popular and sells out quickly -- reserve your spot now. The cost is \$30 for VINsiders and \$40 for guests.

Saturday, April 8 **Blending Seminar: REDS**

10:00 AM

In the second part of our annual blending seminar and barrel tasting, we will focus on the red varietals. Jason Haas and winemaker Neil Collins will lead a barrel tasting of our red varietals (including Counoise), and will then set you loose with graduated cylinders to produce your own blend. Again, this event is extremely popular and sells out quickly -- reserve your spot now. The cost is \$30 for VINsiders and \$40 for guests.

Sunday, May 21 **Wine Festival Open House**

10:00 AM

On the Sunday of Wine Festival, we will be welcoming Chef Jeff Scott back to the vineyard for a cured salmon tasting. Come early on Sunday and enjoy different cured salmons, homemade bread, and pair them with the newly released *Rosé*. We will serve the fish until it's gone, but we don't expect it to last past 11AM, so come early! No reservations necessary.

To make reservations or get more information about any of these events, please contact Nikki Getty at 805.237.1231 x39, or ngetty@tablascreek.com.

Tablas in the Community: Coming Events in Paso Robles

February 17-20 **Follow Your Heart** **Far Out Wineries**

10:00 AM to 5:00 PM

Celebrate heart health with your Valentine! Tablas Creek, along with the other Far Out Wineries, will be donating 5% of the proceeds from our weekend sales to the American Heart Association. Each of the 14 wineries will be serving heart-healthy snacks from the American Heart Association's cookbook, and AHA representatives will be at various tasting rooms throughout the weekend to answer questions. Information about wine and its effects on the heart will also be available.

Saturday, March 18 **Far Out Wineries ZIN Summit V**

10:00 AM to Noon

No, we don't make a Zinfandel, but we won't let that prevent us from enjoying the Zinfandel Festival! We'll be pouring at the fifth annual "Zinfandel and More" seminar, organized by the Far Out Wineries. The seminar will include tasting of

current releases and barrel samples produced by the 14 members of the Far Out Wineries. Don't miss this excellent opportunity to experience the wines of the west side! The event is hosted by Halter Ranch, and the cost is \$55 per person. The event always sells out quickly, so get your tickets now. Contact Halter Ranch for reservations or more information at 805.226.9455.

Sunday, May 14 **Far Out Wineries Rhône Seminar**

1:00-4:00 PM

The Rhône Revolution is coming to Paso Robles! In an event designed to complement the Hospice du Rhone, the Far Out Wineries will showcase their Rhône producers at Tablas Creek. Jason Haas will join representatives from the 13 other Far Out Wineries to pour the newest blends and discuss why Rhône varietals have thrived on the Central Coast. The cost is \$45, and this event will sell out quickly. For more information, visit the Far Out Wineries website at www.faroutwineries.com.

Tablas on Tour: National Events

🌱 **February 1, 2006**

Paso Robles Grand Tasting Tour
Atlanta, Georgia
www.pasowine.com

🌱 **February 16-18, 2006**

Savor Dallas
Dallas, Texas
www.savordallas.com

🌱 **March 6, 2006**

Paso Robles Grand Tasting Tour
Dallas, Texas
www.pasowine.com

🌱 **March 8, 2006**

Paso Robles Grand Tasting Tour
Austin, Texas
www.pasowine.com

🌱 **March 17-19, 2006**

Zinfandel Festival
Paso Robles, CA
www.pasowine.com
805.239.8463

🌱 **March 18, 2006**

Rhone Rangers Tasting
San Francisco, California
www.rhonerangers.org
707.462.5943

🌱 **April 25, 2006**

Paso Robles Grand Tasting Tour
New York, New York
www.pasowine.com

🌱 **May 2, 2006**

Paso Robles Grand Tasting Tour
San Francisco, California
www.pasowine.com

🌱 **May 11-13, 2006**

Hospice du Rhone
Paso Robles, California
www.hospicedurhone.com
805.784.9543

🌱 **May 19-21, 2006**

Paso Robles Wine Festival
Paso Robles, California
www.pasowine.com
805.239.8463

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