



*For immediate release
January 15, 2006*

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VINA ROBLES UNCORKS CUPID AT VALENTINE'S DINNER

Five-Course Dinner Pairs Wine with Roses at Dining with André

Paso Robles, California—Cupid gets some backup this year as Vina Robles and Dining with André team up on February 14 for an intimate five-course Valentine's "Wine with Roses" Dinner in Paso Robles. The festivities will include a rose for each lady, as well as the release of the 2005 Roseum, a delicious dry rosé from Vina Robles' estate vineyards.

"We'll take care of the wine and flowers, as well as the cooking and dishwashing, so that you and yours can focus on the romance," said Marc Laderriere, the winery's sales and marketing director.

The evening begins with appetizers paired with the 2005 Roseum. Subsequent courses will be paired with the 2003 Chardonnay, 2002 Petite Sirah Jardine, 2001 Cabernet Sauvignon Estate and 2001 Syrah Estate from Vina Robles.

Courses include trout filet stuffed with wild mushrooms, traditional Beef Wellington with sauté of Belgian endive, and heart-shaped flourless chocolate cake with raspberry coulis. The cost is \$150 per couple, all inclusive.

VALENTINE'S "WINE WITH ROSES" DINNER DETAILS

Date: February 14, 2006

Time: Appetizers at 6:30 p.m. followed by dinner at 7 p.m.

Location: Dining with André at 1032 Pine Street in Paso Robles

Cost: \$150 per couple inclusive of dinner, wine, tax and gratuity

Reservations: Call Dining with André at (805) 227-4100

Vina Robles is a family-owned California winery with a Swiss-European imprint and a vision for estate wines that express both the excellence and individuality of their noble terroir. Under the guidance of owner Hans Nef and Winemaker Matthias Gubler, Vina Robles specializes in varietals that excel amid the amenable growing conditions of Paso Robles, specifically Cabernet Sauvignon, Petite Sirah, Petit Verdot, Syrah and Zinfandel.

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