



*For immediate release
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VINA ROBLES & BUONA TAVOLA DISH UP A “WORLD OF FLAVORS” Roseum, Touriga and Tempranillo Wines Showcased in May 20 Winemaker’s Dinner

Paso Robles, California—Vina Robles and Buona Tavola will join forces for a taste of the exotic on May 20 in Paso Robles, hosting a winemaker’s dinner that will pair the restaurant’s Northern Italian cuisine with the winery’s new release 2004 Roseum (a proprietary Rhône-style dry rosé), 2003 Touriga Nacional (a classic Portuguese varietal) and 2003 Tempranillo (a Spanish grape). The cost is \$95 total per person for wine, dinner, tax and gratuity.

“This dinner will bring a world of flavors to Paso Robles,” said Marc Laderriere, sales and marketing director for Vina Robles. “It is our unique way of kicking off the Paso Robles Wine Festival that weekend.”

The event marks the inaugural release of the winery’s estate-grown Touriga Nacional and Tempranillo, which were crafted in ultra-limited quantities of, respectively, 23 and 49 cases. “These wines are part of our quest to go beyond the mainstream and explore unique varietals that may be ideally suited to the growing conditions of Paso Robles,” said Winemaker Matthias Gubler, who will present the wines.

The 2004 Roseum is also an inaugural wine that was released in April. Made primarily from estate-grown Syrah with a small contribution of Viognier, it is a seasonal wine inspired by the refreshing dry rosés of southern France. Roseum (Ros-é-um) is the winery’s Latin-like name for a wine that pays homage to the Syrah grape and its Rhône Valley homeland, where Roman ruins testify to the endurance of the region’s wine trade for more than 2,000 years.

Buona Tavola will rise to the flavorful occasion with courses of, among others, bruschetta al pomodoro (paired with Roseum), risotto with porcini mushrooms and fresh herbs (paired with Tempranillo) and Alaskan halibut with sage and olive oil (paired with Touriga Nacional). Additional courses will be paired with Vina Robles’ 2004 Viognier and 2001 Syrah Huerhuero Vineyard.

“WORLD OF FLAVORS” DETAILS

Date: Friday, May 20, 2005

Time: Appetizers begin at 6:30 p.m., dinner begins at 7:00 p.m.

Location: Buona Tavola at 943 Spring Street in Paso Robles

Cost: \$95 per person, all inclusive

To RSVP: Call Buona Tavola at (805) 237-0600 before May 18

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