



*For immediate release
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Savor “The Art of Zin” in Paso Robles on March 15

Vina Robles Winery and Artisan Restaurant Inaugurate Zinfandel Festival Weekend with Intimate Four-Course Dinner

Paso Robles, California—The Paso Robles Zinfandel Festival begins deliciously on Thursday, March 15 as Vina Robles winery and Artisan restaurant team up for “The Art of Zin,” an intimate four-course dinner featuring Zinfandels and other wines presented by Vina Robles. The dinner inaugurates the festival, which unfolds throughout the ensuing weekend.

The evening begins at 6:00 p.m. inside the Artisan Wine Room. Seating is limited to the first 24 reserved guests. The cost is \$100 per person, all inclusive. Call Vina Robles at (805) 227-4812 for reservations.

“This dinner is designed to showcase the art of pairing Zinfandel with cuisine,” said Marc Laderriere, sales and marketing director for Vina Robles. “It’s also designed to provide a fun and festive evening for all.”

The evening begins with family-style appetizers, including chorizo and seared ahi, which will be paired with the new release 2006 Roseum, a dry Rhône-style rosé. A duck confit salad will be matched with the 2003 Zinfandel Westside, followed by a main course paired with the 2004 Zinfandel Westside. Main course choices include grilled game hen in bourbon sauce, Zinfandel-braised pork osso bucco, and bacon-crusting king salmon in beurre rouge. Dessert is a Scharffen Berger chocolate mousse cake with Guinness ice cream.

Under the guidance of Executive Chef Chris Kobayashi, Artisan is inspired by American flavors and built upon traditional techniques, taking classic comfort food and re-introducing it as fresh and innovative cuisine. “Chef Kobayashi’s cuisine is perfectly suited for Zinfandel, which is considered California’s own heritage variety,” Laderriere said.

The Paso Robles Zinfandel Festival will be held March 16 through March 18. More than 80 wineries will participate in the festivities, which include a grand tasting on March 17. Visit www.PasoWine.com for details.

VINA ROBLES “ART OF ZIN” DINNER DETAILS

Date: Thursday, March 15, 2007

Time: Appetizers begin at 6:00 p.m., followed by dinner at 6:30 p.m.

Location: Artisan Restaurant at 1401 Park Street in Paso Robles

Cost: \$100 per person inclusive of dinner, wine, tax and gratuity

Reservations: Call Kelda Edgeman at Vina Robles (805) 227-4812

Vina Robles is a family-owned California winery with a Swiss-European lineage and a vision for estate wines that express the excellence 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. Selecting fruit from only the finest blocks at three estate vineyards—Huerhuero, Jardine and Pleasant Valley—we ultimately aim to produce distinctive red wines that embody the Central Coast’s adventurous spirit and world-class viticulture.

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