



FOR IMMEDIATE RELEASE

**Gourmet Meals, Artisanal Cheeses, Charcuterie and Chocolates to Complement  
Wines at CABs of Distinction Gala**

*Epicurean delights to abound at April 26 Grand Tasting*

April 22, 2014 (Paso Robles, Calif) – The Saturday, April 26<sup>th</sup> **Paso Robles CAB Collective** (PRCC) **CABs of Distinction Gala** will offer exquisite culinary pairings to showcase the Collective’s superior-quality, age-worthy Cabernet and Bordeaux varietals. Top Paso Robles culinary talent will feature the finest and freshest ingredients, artisanal cheeses, Charcuterie, and gourmet dishes paired with regional, seasonal produce. The palate pleasing experience has been specifically designed to complement the wines provided by the 32 Gala winemakers.

Luxury VIP ticket holders will enjoy an exceptionally intimate, multi-course, gourmet lunch with some of Paso Robles’ most revered CAB producers. The menu is crafted to compliment rare library wines during this not-to-be-missed experience at Thomas Hill Organics. Gary Eberle, Eberle Winery will share a 1984 Estate Cabernet from a three-liter bottle along with bottles of 1997 Reserve Estate Cabernet. Scott Shirley, JUSTIN Vineyards & Winery will showcase a 2005 ISOSCELES; Steve Lohr, J. Lohr Vineyards & Wines is serving a rare 2007 J. Lohr Cuvée St. E; David Hunt, Hunt Cellars will be sharing a 2007 Red Velvet and 2006 Rhapsody in Red; Daniel Daou, DAOU Vineyards and Winery has pulled the 2009 Reserve Cabernet, and Michael Mooney, Chateau Margene will showcase a 2005 Reserve Cabernet from their cellar for this festive affair.

The remarkable lunch at Thomas Hill Organics will include passed appetizers prior to the Tartlet of Braised Beef Short Rib, topped with Buttermilk Whipped Potato and Demi-glace in Philo. The next course features a Warm Spring Salad, Fromage Blanc, English Peas, Fava Beans, Pea Tendrils, Carrot Ribbons, and Shaved Shallot with Warm Bacon Vinaigrette. A Hangar Steak serves as the entrée, paired with Warm Cranberry Bean Salad, Roasted Asparagus and Blackberry Salmis. A vegetarian option of Quinoa and Tabbouleh Stuffed Pasilla Pepper, with Roasted Asparagus and Blackberry Salmis is also available. For dessert, a Chocolate Marquis Cake paired with Sea Salt and Caramel will be served. Luxury VIP guests will subsequently be ushered via limousine charter to the event for early access to the reserve wine tasting followed by the Gala. VIP ticket holders will have

access to the exclusive VIP lounge throughout the day. The pairings continue throughout the afternoon.

“Just as there will be a variety of Paso Robles Cabernet Sauvignons and red Bordeaux at the Gala, there will also be a diversity of cheeses to pair with the wines,” said Le Vigne Winery’s **Fromager, Zina Miakinkova**. “We will feature a wide range of local and international cheeses, including cow, sheep, goat and mixed milk. We’re also offering something a bit special at this event with Charcuterie.”

Gourmet meats are to include **Prosciutto de Parma, Coppa Pianentina and Serrano Ham**, among other delicacies. Accompanying cheeses have been carefully handpicked from **Italy, France, Denmark, Ireland and locally within San Luis Obispo County**.

According to Miakinkova, the expertly-paired culinary offerings will heighten the wine tasting experience to new levels of pleasure. “CABs, especially, tend to be very tannic wines, and by pairing them with cheeses and Charcuterie, the tannic structure will actually bond to the protein and soften that aspect,” she said. “This allows for other characteristics within the wines — such as the fruit or oak profiles — to shine.”

All guests will enjoy gourmet dishes provided by notable Paso Robles restaurants and caterers in the **CAB Bistro** with palate pleasers such as: Roasted Wild Mushroom Lasagna with Garlic Cream Pesto Sauce from **Robert’s; Crush Catering’s** award winning Farro Paella Cuit "Sous Vide" Filet of Beef Tenderloin, Caramelized Cauliflower, Wild Mushrooms, Crispy Kale, Farmer's Pea Sprouts and Toasted Pepitas finished with Black Truffle Oil; **Avant-Garde Experience** presents Grilled Short Rib Flatbread, Smoked Spinach, Roasted Tomato Cream Sauce, Red Onions with Jack Cheese. Decadent **chocolate tastings** will be provided by Monterey Chocolate Company.

Tickets for the CABs of Distinction event can be purchased at [www.pasoroblescab.com](http://www.pasoroblescab.com).

**Sponsors of the 2014 Paso Robles CAB Collective** include: Smurfit Kappa Orange County / Orange County Container Group; *The Tasting Panel Magazine*; Paso Robles Wine Country Alliance; Parker Sanpei; *The SOMM Journal*; Bruni Glass; Enartis Vinquiry; Cellotape / Landmark Label; Saxco International; Guurgle; Demplos; Martinez Farm Labor; GSO; Portocork; Tonnellerie/Leroi; Farm Credit West; Lafitte Cork & Capsule; Umpqua Bank; Travel Paso Robles Alliance; The Blueprinter; Fiji Water; *The Tasting Room with Tom Leykis*; American General Media; Chill&Go; Butlerz Events; Proforma; Saury USA, Cal Poly University; La Quinta Inn & Suites; The Oaks Hotel; Paso Robles Inn.

Members of the PRCC to date include ADELAIDA Cellars, Ancient Peaks Winery, B&E Vineyard, Bon Niche Cellars, Calcareous Vineyard, Cass Vineyard & Winery, Chateau Margene, Clautiere Vineyard, DAOU Vineyards & Winery, Eberle Winery, Halter Ranch Vineyard, HammerSky Vineyards, Hunt Cellars, J. Lohr Vineyards & Wines, Jada Vineyard & Winery, JUSTIN Vineyards &

Winery, Le Cuvier Winery, Le Vigne Winery, Opolo Vineyards, Parrish Family Vineyards, Peachy Canyon Winery, Pomar Junction Vineyard & Winery, Record Family Wines, Red Soles Winery, Robert Hall Winery, Sextant Wines, Villa San-Juliette Vineyard & Winery, and Vina Robles Winery.

### **ABOUT THE PASO ROBLES CAB COLLECTIVE**

Formed in 2012, the Paso Robles CAB (Cabernet and Bordeaux) Collective (PRCC) is an independent collaborative effort of leading Paso Robles growers and producers of Cabernet and red Bordeaux varietals specific to the Paso Robles AVA in California. The PRCC strives to promote the full potential of the Paso Robles region in producing superior quality, classic and age-worthy Cabernet and Bordeaux varietals that compete with like varietals on a global stage to consumers and media worldwide. For more information, please visit [www.pasoroblescab.com](http://www.pasoroblescab.com).

# # #

CONTACT: Linda Sanpei  
Parker Sanpei  
Linda@ParkerSanpei.com  
805.543.2288