



Paso Robles CAB Collective offers top flight tasting experiences

Visitors to the region can expect award-winning wines and memorable adventures

August 1, 2017 (Paso Robles, Calif.) – Spend a day soaring over vineyards and exploring underground caves before breaking wine pairing rules while dining on farm-to-table fare. When visiting members of the [Paso Robles CAB Collective](#) (PRCC), guests can expect sensational experiences that accompany the highly acclaimed wines.

“The Paso Robles wine region is constantly innovating, and one of the ways our members do so is to make guests a priority and offer them encounters that are memorable,” says PRCC President and Ancient Peaks Winery co-owner Doug Filipponi.

For the thrill seeker, Ancient Peaks Winery has created Margarita Adventures, which offers zipline tours over historic Santa Margarita Ranch. Guests can soar along six distinct ziplines, starting with two epic rides over Cabernet Sauvignon vines on the 2,800-foot Double Barrel tandem zipline and the 1,300-foot Renegade zipline. Afterward, visitors can relax in the winery’s tasting room and sample Ancient Peaks’ red Bordeaux varietals, Cabernet Sauvignon, Merlot, Malbec, Petit Verdot and Oyster Ridge, a Bordeaux-style blend.

Guests can balance soaring over the vines with exploring underground caves at Eberle Winery. Built as a place to age the wines, the 16,000 square foot caves include the 100-seat Wild Boar Room, and can be visited during daily tours. The winery hosts their monthly Guest Chef Dinner Series and special events in the caves, which serve as a romantic and unique backdrop. Founder Gary Eberle, known as the “Godfather of Paso Robles wine,” was one of the first to plant Cabernet Sauvignon in the region, offering his first vintage in 1979. Guests can expect to enjoy current vintages of the same varietal during their tour.

At Allegretto Vineyards & Wines, the focus is on food and wine pairing, but not in the traditional manner that experienced oenophiles come to expect. Each wine is poured in its own glass to honor its unique, elegant and balanced flavor profile, with guests encouraged to set their own pace of enjoyment. Here the emphasis is put on flavor and teaching guests the technique of “flavor balancing.” Educating guests to understand why they like certain wines and then balancing them with food allows for unconventional pairings, such as the Allegretto’s Cabernet

Sauvignon with Grilled Halibut. The theory Allegretto embraces is to pair the wine with the diner, not the dinner.

Once visitors have learned how to pair wine with food, a visit to JUSTIN Vineyards & Winery is a must. Guests are encouraged to browse the herbs, strawberries, squash, lettuce and edible flowers that renowned Executive Chef Will Torres might pick for the featured dish that evening. These farm fresh ingredients are designed to pair with JUSTIN's Merlot, Petit Verdot, Malbec, Cabernet Sauvignon and signature ISOSCELES blend. The winery also offers daily production and vineyard tours that include access to the Founder's vineyard, barrel chai and ISOSCELES library.

A day spent visiting the wineries of the Paso Robles CAB Collective offers an unlimited variety of encounters paired with the enjoyment of top caliber wines. Members are committed to creating experiences that are as memorable as each of the wines.

Sponsors of the Paso Robles CAB Collective are: [Smurfit Kappa](#), [The Tasting Panel Magazine](#), [The Somm Journal](#), [Seguin Moreau](#), [Fiji Water](#), [Paso Robles Wine Country Alliance](#), [The Bottle Meister](#), [Martinez Farming](#), [Travel Paso Robles Alliance](#), [Encore Glass](#), [Umpqua Bank](#), [Nomacorc](#), [Heritage Oaks Bank](#), [Cork Supply](#), [Crop Production Services](#), [Farm Credit West](#), [Lafitte Cork & Capsule](#), [TricorBraun](#), [Moss-Adams](#), [Peltier Glassworks](#), [Portocork](#), [Longcrier & Associates](#), [Glenn Burdette](#), [The Blueprinter](#), [Vineyard Professional Services](#), and [Breakaway Tours and Event Planning](#).

The 28 distinguished wineries of the Paso Robles CAB Collective are: [Adelaida Vineyards & Winery](#), [Allegretto Vineyards & Wines](#), [Ancient Peaks Winery](#), [Brecon Estate](#), [Calcareous Vineyard](#), [Cass Vineyard & Winery](#), [Castoro Cellars](#), [Chateau Margene](#), [Clos Solène](#), [DAOU Vineyards & Winery](#), [Eberle Winery](#), [Halter Ranch Vineyard](#), [Hoyt Family Vineyards](#), [J. Lohr Vineyard & Wines](#), [JUSTIN Vineyards & Winery](#), [Lions Peak Vineyards](#), [Niner Wine Estates](#), [Opolo Vineyards](#), [Parrish Family Vineyard](#), [Pomar Junction Vineyard & Winery](#), [RN Estate Vineyard & Winery](#), [Robert Hall Winery](#), [Rotta Winery](#), [San Antonio Winery](#), [Sextant Wines](#), [The Farm Winery](#), [Treana Winery](#) and [Vina Robles Vineyards & 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 to trade, media and consumers the full potential of the Paso Robles region in producing superior quality, classic and age-worthy Cabernet and red Bordeaux varietals that compete on a global stage. For more information, please visit www.pasoroblescab.com.

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