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## VINA ROBLES OFFERS NEW TAPAS MENU AND WINE & FOOD PAIRING EXPERIENCE

Paso Robles, CA— Vina Robles Vineyards & Winery has expanded its regular tasting offerings to include a new Wine and Food Pairing Experience as well as a selection of tapas plates that pair with the winery's estate wines.

The Vina Robles Wine and Food Pairing Experience showcases a flight of five limited-production wines each paired with a small, delectable bite. The fall/winter pairing menu starts off with a "puddle" of soft-ripened Crescenza cheese drizzled with orange-infused olive oil and crushed red pepper paired with the Vina Robles 2013 Verdelho – Huerhuero. Continuing with savory pairings featuring bresaola and dates, the tasting ends on a sweet note with an almond macaroon filled with whipped chocolate ganache paired with the winery's 2012 Segredo dessert wine.

The Wine and Food Pairing Experiences are guided by one of Vina Robles' Hospitality Center Hosts who will help guests explore the world of aromas and how certain flavors can complement each other to highlight the wines. This tasting is an ideal way to entice experienced foodies to explore new and exciting pairings. Food and wine pairing novices receive the opportunity to learn how to create their own matches, taking with them the confidence to decide what wines to order at a restaurant or create their own memorable pairings at home.

As a nod to the winery's Swiss heritage, visitors will find European-inspired items incorporated into both the Wine & Food Pairing Experience as well as the tapas menu, such as Raclette, a sumptuous traditional Swiss dish of melted cheese. Other tapas selections include crostini with Speck and Piave, hummus plate, olives, almonds, and a charcuterie plate.

Pricing for the tapas selections range from \$6 to \$35, the Food and Wine Pairing Experience is priced at \$40 (discounts offered to Vina Robles Signature Wine Club members). Tastings and tapas are offered daily at the Vina Robles Hospitality Center located at 3700 Mill Road, off Highway 46 East, in Paso Robles from 10:00 a.m. to 6:00 p.m. summer and 10:00 a.m. to 5:00 p.m. winter. Reservations are encouraged for the Wine and Food Pairing Experience.

**About Vina Robles Vineyards & Winery:** *European Inspiration – California Character.* Vina Robles crafts wines that represent a stylistic bridge between the Old and New worlds, capturing the finesse associated with European wines while celebrating the bold natural flavors of their estate vineyards in Paso Robles. Here, proprietor Hans Nef and managing partner Hans – R. Michel bring their Swiss heritage to California's Central Coast, where they aim to unite the best of both experiences. For more information, visit **www.vinarobles.com**.