

Central Coast Cavalcade
Sign-up – Page 1 - Wineries

Wednesday, September 4th – Paso Robles - part 1

Itinerary – Rabbit Ridge - 10:00 AM, Tablas Creek - Noon (Lunch), Halter Ranch – 2:00 PM, Bodega de Edgar – 3:30 PM

of Tasters ____ @ \$40.00_____
of Lunch Only ____ @ \$35.00 ____
of Not Participating ____ @ free



Thursday, September 5th – Edna Valley

Itinerary – Autry Cellars – 9:00 AM, Saucelito Canyon 10:30 AM, Chamisal – Noon (Lunch), Kynsi Winery – 2:00 PM, Claiborne & Churchill – 3:30 PM,



of Tasters ____ @ \$40.00_____
of Lunch Only ____ @ \$35.00 ____
of Not participating ____ @ free

Friday, September 6th – Santa Barbara County

Itinerary – Byron Winery – 9:00 AM, Foxen Winery – 10:45 AM, Zaca Mesa – 12:30 PM (Lunch), Babcock Winery – 3:30 PM, Montemar – 5:00 PM

of Tasters ____ @ \$40.00_____
of Lunch Only ____ @ \$35.00 ____
of Not Participating ____ @ free



Saturday, September 7th – Paso Robles part 2

Current Itinerary – To Be Determined – 9:00 AM, Castoro Cellars 10:00 or 10:30 AM, Tobin James – 12:30 PM (Lunch)



TOBIN
JAMES
CELLARS

of Tasters ____ @ \$40.00_____
of Lunch Only ____ @ \$35.00 ____
of Not Participating ____ free

Subtotal owed for winery visits_____

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Sign-up – page 2 – Winemaker Dinner

Winemaker Dinner
Thursday,
September 5th, 7:00 PM
Bodega Paso Robles
at **La Bodega Tapas**
(790 Price St., Pismo Beach)



Menu Planning by
Theresa Cordeiro
of **La Bodega Tapas** and
Heather Gray
of **Bodega Paso Robles**



With
Bodega Paso Robles
General Manager
Heather Gray
As guest speaker

of Diners _____@
\$110.00_____

Winemaker Dinner Menu by Ed Walsh

Fall Harvest Salad

Bautista Farms organic mix, cucumbers,
tomatoes, avocado, snap peas, Serrano ham,
feta cheese, citrus mustard vinaigrette,
candied walnuts

2018 Galicia (Albariño)

Empanadas de Beef

Flaky dough stuffed with braised short ribs,
onions, peppers, manchego cheese,
cilantro chimichurri

2013 Vaca Negra (Monastrell/Tempranillo/Garancha)

Valencia Paella

Saffron Arborio rice, shrimp, clams, mussels, cod,
chicken, Spanish chorizo, peas, bell peppers,
herbs

2014 Viva Yo (Tempranillo/Cabernet Sauvignon)

Short Ribs

Cabernet Sauvignon braised beef, fresh herbs,
Yukon potato mousse, slow roasted tomato
coulis, chimichurri

2014 Piminteiro (Trousseau/Tempranillo)

Mousse al Cioccolato

Dark chocolate mousse, apple/wine compote,
salted cracker crumble, red wine reduction,
edible flower, gold leaf

Dulce Dama (Ruby Port) [barrel samples]

Central Coast Cavalcade
Sign-up – page 3 – Summary & Info

Total Winery Visits + Dinner _____

Less: Deposit _____

Net due now _____

Mail all three pages to:

Diablo Wine Tasters
PMB #148 / ste. A-4
21001 San Ramon Valley Bl.
San Ramon, CA 94583

Where will you be joining the party?

_____ at the home of Steve Arnold (recommended for carpoolers)
40812 Ondina Pl., Fremont, CA at 6:30 AM

_____ at Rabbit Ridge Winery (first stop – day one) at 10:00 AM

_____ somewhere else, namely _____

Who are you and how can we reach you?

Name(s) _____

Email _____

Cell Phone # that you will be bringing on trip _____