

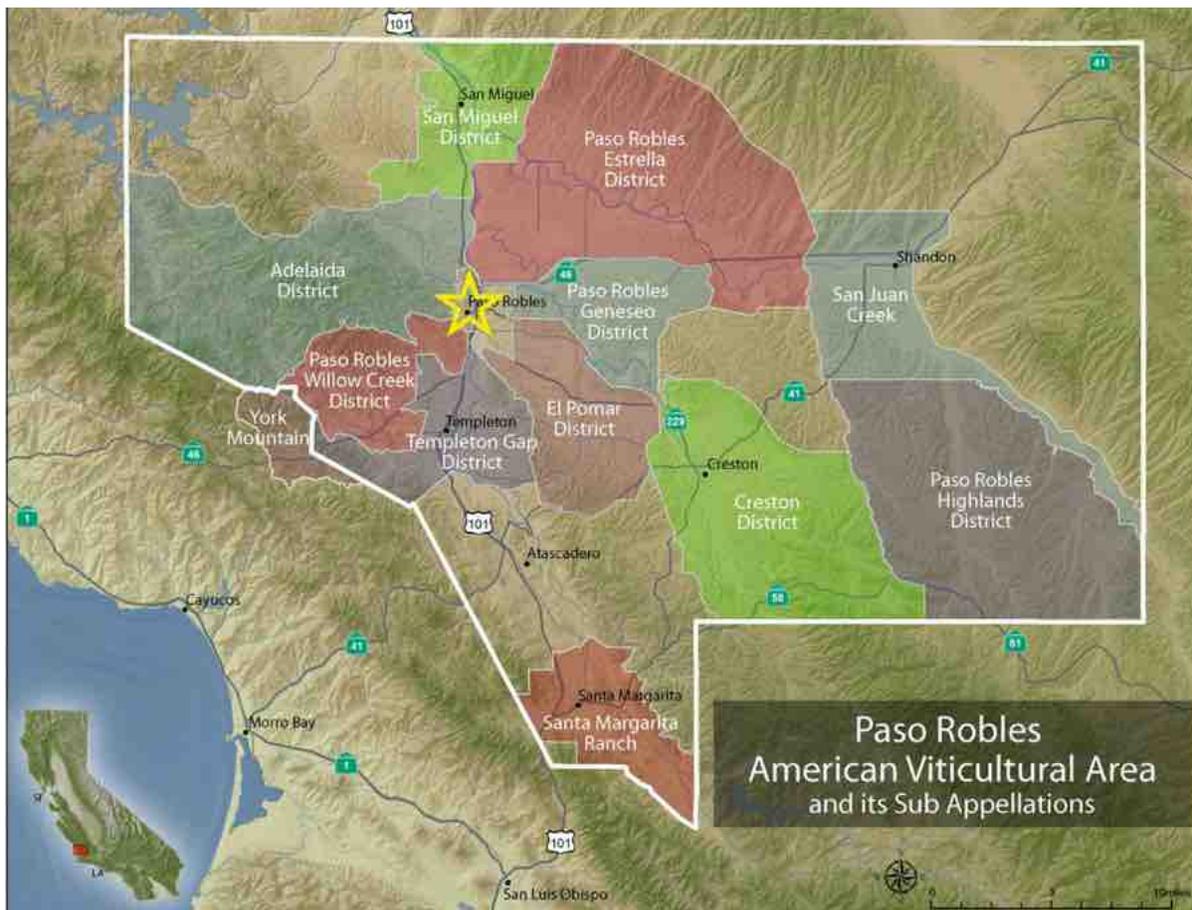
Orson Hall and Dave Johnston with Wine Parties by Design, LLC, announce a 6½-day tour of some of the most prestigious and fascinating wineries in Paso Robles, California. You fly into San Francisco International Airport (SFO) and be ready for pick up outside of your arrival terminal at **11:30 AM, Saturday, October 9th**. **Book your return flight after 3 PM on Saturday, October 16th**. The tour and EST flight time total 8 days.

This is not just a wine tour; it's a **Total Wine Experience**. You will spend all 6 ½ days in Paso Robles' Wine Country with a "Day of Relief" on the Coast. Your tour will include diverse experiences and delicious wines, many that are only available locally. You will also visit memorable and varied culinary establishments.

Please note: Due to COVID restrictions, a few of the experiences listed might be expanded if more COVID restrictions are lifted. If any changes occur due to the Delta variant, you will be notified immediately.

Paso Robles' Wine Appellation

Paso Robles Wine Country is centrally located between San Francisco and Los Angeles along California's Central Coast. As California's fastest growing wine region and largest geographic appellation, the territory encompasses more than 40,000 vineyard acres with close to 450 wineries. With a greater day-to-night temperature swing than any other appellation in California, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions for producing premium and ultra-premium wines. More than 60 wine grape varieties are grown in Paso Robles, ranging from Cabernet Sauvignon and Merlot to Syrah, Viognier and Roussanne, to Zinfandel, the area's heritage wine varietal. The area is also known for their famous and unique GSM (Grenache, Syrah, Mourvèdre) blends. Wine Enthusiast named Paso Robles 2014 Wine Region of the Year!



Our Tour Objectives:

1. No more than 11 guest travelers can be accommodated on the van plus your tour guide(s)
2. Maximize our guest traveler's exposure to the wine region
3. Provide Wine Experiences, not just wine tastings
4. Visit scenic wineries with premium wines
5. Taste the best wines that the wineries have to offer
6. Provide comfortable ground transportation
7. Stay in reasonably priced lodging with a hot breakfast option
8. Visit quality restaurants
9. Include industry personnel as our dinner guests on two to three occasions
10. Plan a half/whole "Day of Relief".

Our past travelers told us, and we listen:

1. Retire early the first day (travel day).
2. Stay in one lodging facility.
3. Provide some free time during the tour.
4. Visit just two on some days and three wineries on others.

We ask you, our travelers, to do just two things:

1. Be at respective airport curbside for pick up by the announced deadline.
2. Be ready to go at the specified time each morning and for each venue. Times vary from day to day.

Let's begin with the details of our tour. All times listed are West Coast times (Pacific Daylight Time).



Day 1 - Saturday, October 9th: Travel, Tasting and Dinner

You fly into **San Francisco International Airport (SFO)**. We ask that you make your own flight arrangements since some travelers will use Frequent Flyer Miles and others have preferred airlines (**the airline costs are not included in our price of this tour**).



11:30 AM: San Francisco International Airport (SFO) – Once you land and step outside the airport, we hope that you will feel that relaxed California atmosphere! Our Mercedes Sprinter Van with comfortable seats will be leaving SFO by **11:45 AM** in route to the wine country **so being at curbside in front of your terminal by or before 11:30 AM is essential**. **If you need to fly in the night before**, we can pick you up at an agreed SFO hotel that morning. We will stop for a tasting and lunch on our trip to the wine country. Once we

arrive at our destination, we will check into our rooms at the Oxford Suites before we enjoy a relaxing dinner.

On the trip from SFO to the wine country, we will get to know each other by introducing ourselves and telling a story or two; of course, nothing embarrassing. Our first stop:



12:00 – 1:00 PM: Par 3 @ Poplar Creek (San Mateo) - Lunch



Nestled among the trees along miles of evergreen grass, Par 3 at Poplar Creek is a welcome escape and refreshing lunch experience before our long drive to Paso Robles. They are known for their delicious food, great service and scenic ambiance. They feature seasonal menus, artisan cocktails and 12 rotating craft taps.

We will dine on the patio (weather permitting) and order from their standard lunch menu. We will send you their menu or menu link prior to the trip so you can pre-order and lunch will be ready

when we arrive.

During our van travels throughout the tour, we will have snacks to temporarily curb those hunger pangs between venues.

3:30 - 5:00 PM: Hahn Estate (Soledad) – Library Tasting 🍷😊

Hahn Estate winery founder and visionary, Nicolaus “Nicky” Hahn, is a Swiss native who, with his wife Gaby, toured the world after their marriage before carving out successful careers in Europe. When they arrived in Monterey, California they fell in love with the region. The couple wanted their children to grow up in a rural environment. They purchased land in the Santa Lucia Highlands and set about buying sheep, cattle, and horses.



Soon the Hahns realized that the soil and climate of the Santa Lucia Highlands was also perfect for grape growing so they planted Pinot Noir and Chardonnay vines. Immediately after harvest, Nicky Hahn saw that the first 1980 vintage of Pinot Noir was of extraordinary quality. He led the charge to establish the Santa Lucia Highlands as an American Viticultural Area (AVA) that came to fruition in 1991.

Eco-friendly wine drinkers will appreciate Hahn Family Wines’ sustainable initiatives. In 2008, they became one of the first SLH wineries to be “certified sustainable” under the Sustainability in Practice (or SIP) program. A rigorous three-year-long evaluation determined Hahn adheres to three tenets: Environmental Health, Social Equality, and Economic Viability.

Hahn Winery has been producing wine for decades in California’s Central Coast. In German, “Hahn” means “Rooster” and for this reason a rooster embellishes the Hahn Winery label, honoring the Hahn family’s European heritage. The winery has a wine portfolio that includes the Hahn, Hahn SLH, Lucienne, Smith & Hook, and Boneshaker brands.

We will visit their Tasting Room deck overlooking the Salinas Valley for a guided private Library Tasting. It features limited availability to past vintage releases of their luxury and smaller production labels. This experience offers an exclusive opportunity to experience their collection of older vintages, including an in-depth look at how growing seasons and winemaking techniques unfold in the glass.

Paso Robles, The City

Paso Robles (El Paso de Robles) is the fastest growing city in San Luis Obispo County. It sits on the Salinas River and north of the city of San Luis Obispo. It is famous for its hot springs, California red wine, and sponsoring the California Mid-State Fair. The town was incorporated in 1889, three years after the arrival of the Southern Pacific Railroad.

Paso Robles is home to some of the best red wine blends in the state of California.

The City of Paso Robles experienced great growth during the 1960s and 1970s. Not only was there an increase in the popularity of the best red wine blends, the California Mid-State Fair became a regional event and local lakes became popular vacation spots for families. All of these things within the confines of Paso Robles helped make the town a thriving city.

6:15 – 7:00 PM: Oxford Suites (Paso Robles) – Check in

Our hotel is conveniently located within walking distance to the main park and shops in downtown Paso Robles. It sits on land that was once home to the California Almond Orchards, Inc. processing plant, which was fully operational during the time Paso Robles was known as the "Almond Capital of the World." Throughout the hotel, you will find reminders that pay homage to this storied history.



The hotel offers signature complimentary amenities including a hot breakfast, wireless internet, a pool, a fire pit, nightly cocktail/wine with the manager and more. The rooms are appointed with nice linens, beautiful accents and amenities, and a very comfortable bed.

7:15 - 8:30 PM: Firestone Walker brewing Company (Paso Robles) – Dinner

Firestone Walker was founded in 1996 in Santa Barbara County's Santa Ynez Valley. In 2001, it moved operations to Paso Robles. In 2012, it unveiled a new brewhouse in Paso Robles, too.

Born in a humble shed on the back-forty of the family vineyard, Firestone Walker is a California beer company like no other—founded by two brothers-in-law, Adam Firestone (a.k.a. The Bear) and David Walker (a.k.a. The Lion), who simply wanted to make the perfect beer. Their initial brewing efforts were made in a second-hand brewhouse with converted winemaking equipment.



Firestone Walker's first beer, DBA (double barrel ale), is a British pale ale partially fermented in a patented oak barrel brewing system. The company now has one of the most extensive barrel-aging programs nationally ("Barrelworks"). It features more than 1,500 barrels, many of which are reclaimed from local wineries.

In January 2019, Firestone Walker announced the launch of Rosalie, a new year-round offering (in cans!) that combines the brewery's love for beer and wine. The beer is co-fermented with juice from local Paso Robles wine grapes with a hint of hibiscus. Brewmaster Matt Brynildsen calls it "the rosé lover's beer."

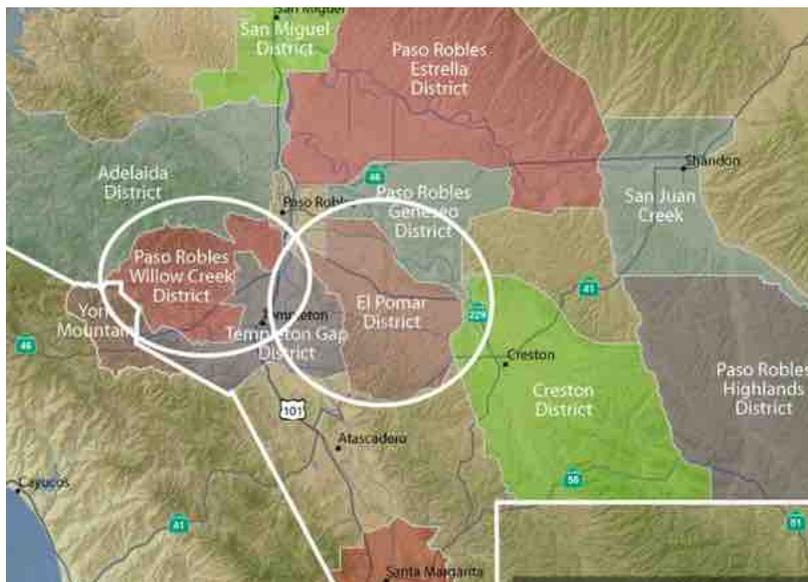
To chill after a long drive, we'll have casual dinner, ordering off the main menu accompanied with beer or wine to meet your taste. No reservations, first come, first served. We were assured it wouldn't be an issue.

8:45 PM: Oxford Suites (Paso Robles) – overnight

We will stay at this hotel for all 7 nights in the wine country ... Get a good night's sleep; we have a big day on Sunday!

Day 2 - Sunday, October 10th: Willow Creek & El Pomar AVAs

A day of unique wine experiences capped off with dinner in the town of Templeton

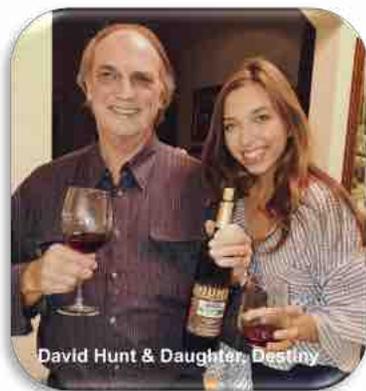


8:00 – 9:00 AM: Oxford Suites (Paso Robles) –  Breakfast

10:00 AM: Leave for Hunt Cellars

10:30 AM – 12:15 PM: Hunt Cellars (Willow Creek AVA) – Guided Estate Wine Tasting

Hunt Cellars started 20 years ago as a fantasy for David Hunt, Winemaker and owner of Hunt Cellars, a winery committed to producing “Memorable Wines.”



Before selecting Paso Robles as the location for starting a winery, the Hunts spent exhaustive days and weekends traveling to premium wine regions in Oregon, Washington, and California. They finally narrowed their decision down to San Luis Obispo County. Paso Robles was selected because of its rich diversity in soils, superb growing climate and unique styles of wine making.

The Hunt Family decided to name their vineyard “Destiny Vineyards,” in honor of their new baby girl they named Destiny who was born in 1996. The Vineyard’s first planting consisted of: Cabernet Sauvignon, Sangiovese, Sauvignon Blanc, Merlot, Syrah, Petite Syrah, Cab Franc, Viognier and Zinfandel. The Hunts decided to build a tasting room for their

premium wines, which opened in October of 1999. Many of their wines are aged 5-7 years.

We will experience their Magical Patio Tasting (in their cellar if inclement weather) led by Dave “Grape” Grapentine. Depending on our preferences, we will taste several whites (Sauvignon Blanc, Viognier, Roussanne, Chardonnay and/or Cinq d’Blanc white blend), up to 15 reds and 8 ports. He will pair a port or two with either cocoa truffles, or an edible chocolate mini cup.

12:30 – 2:30 PM: Niner Wine Estates (Willow Creek AVA) – Tasting and Lunch

Niner Winery produces 100% estate grown wines in three different vineyards in Paso Robles and Edna Valley. After growing up on a farm in West Virginia, Richard Niner spent his career building small businesses across a wide variety of industries. One of his business ventures brought him to Paso Robles in the early 1990s that sparked his interest. Richard and Pam purchased their first vineyard, Bootjack Ranch, in 2001 and spent the next decade building their business.

Niner Wine Estates provides a full experience that few achieve. They have an award-winning restaurant where they serve food that they grow on their estate, provide tours of their LEED-approved gravity-fed winery, and, of course, serve their flagship wine, Fog Catcher.



Varietals include Sauvignon Blanc, Barbera, Sangiovese (one of Orson's favorites), Syrah, Merlot, Petite Sirah, Cabernet Franc and Cabernet Sauvignon. Additionally, there are smaller blocks of blenders Malbec, Carmenère, and Petit Verdot.

They have a grove of about 50 olive trees. The trees add a beautiful element to the landscape, and Dick and Pam intend to eventually press the olives to make their own Niner olive oil.

Without telling you too much about what we want you to experience on the tour, the tasting room walls are faux stone and pine in high, vaulted ceilings. And the view just might be to die for..... 😊



We could possibly experience a tour that is not yet available due to COVID restrictions at the time this document was prepared.

We will experience a tasting of 4 wines and then a family style lunch in their highly rated restaurant. We will purchase 10-12 bottles of wine in part for lunch and to bring to some of our dinners.

2:45- 4:30 PM: Sextant Wines (El Pomar AVA) – Private tasting of Current & Library Wines



With established roots in the wine industry through Sunridge Nurseries, proprietors Craig and Nancy Stoller began with a vision of planting wine grapes to grow the nursery. Through their combined experience and love of wine, they grew a single vineyard block of Cabernet, Zinfandel and Rhône varietals in the El Pomar AVA. They now have vineyards stretching from San Luis Obispo to Monterey.

A Sextant is an old-world instrument using the sun, stars, and horizon to navigate across open water that aptly describes Craig's philosophy on growing and making wine.

Today, they produce Chardonnay and Pinot Noir from their cool climate vineyards, but their specialties are distinct Zinfandels, GSMs (Grenache, Syrah and Mourvèdre blend), and a Bordeaux blend. The winery is devoted to expanding the horizons of California's Central Coast by using carefully selected old-world varieties harvested from three vineyards from three distinct AVAs: Sextant Vineyards in Templeton; MacGregor Vineyards in Edna Valley; and Chalk Knoll Vineyards in San Ardo.



We will experience a Group Private Seating with a Tasting of Current & Library Wines with exquisite service and knowledgeable staff.

4:45 - 5:30 PM: Oxford Suites – Freshen up before dinner

6:00 - 8:00 PM: McPhee's Grill (Templeton) - Dinner

McPhee's Grill Chef-Owner Ian McPhee and his wife June have been serving customers in their downtown Templeton restaurant for 27 years. McPhee attributes his success to both the growth of the surrounding wine country, tourism, and the loyalty of his local customers. He recalls that when he and his wife, June, first opened the restaurant in 1994, there were about 20 wineries in the surrounding area. Today, close to 450 dot the countryside.

Tourists and locals alike have been loyal patrons to McPhee's Grill and that loyalty, McPhee says, is a result of his commitment to the philosophy of "great food and great service." McPhee says the large wine tourism industry on the Central Coast now brings numerous "foodies" to his door, but his core customer base has remained the same since the outset. "This is not a job to me – it's part of my life and lifestyle," McPhee said. "I am so happy to be here and I love what I do; I'm very lucky,"



Gary Eberle, who owns one of the first of the modern wave of wineries in Paso and is generally considered to be the "Godfather of Paso", is a long-time patron of McPhee's, including visits to the former Cambria location, has hired McPhee for 30-plus years to cater various Eberle Winery events.

The McPhee's believe in giving back to the small-town community that has supported their restaurant by donating to a number of non-profit organizations on a regular basis including the Boys & Girls Club of North County, the Templeton Education Foundation and the Templeton Library Foundation.

McPhee's has locations in Tin City (which we might visit on the ride to the restaurant), San Luis Obispo and the one we will patronize, Templeton.

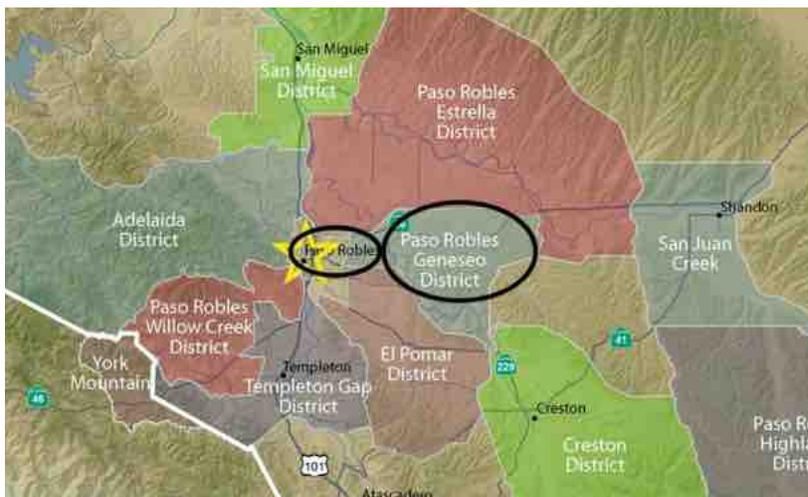
We will have the pleasure of owners Pamela and Greg Martin of Seven Angels Cellars joining us for dinner and they are bringing some of their wines for us to taste. Seven Angela Cellars is a boutique winery located in Templeton. They began making Petite Sirah wine in 2009 and have increased production to around 3000 cases per year. Greg is the winemaker and Pamela handles social media, food pairings, wine club and club events and the website. The story behind the name came from their passion for family. They have seven children, i.e., – 7 angels - in their blended family.



They specialize in Rhone blends as well as single varietals. Many of their wines have been recognized by Wine Enthusiast with ratings in the 90's. They believe in the "less is best" approach to winemaking. Less manipulation and more natural methods of making wine. Their wines are food friendly, approachable in both flavor and price point. They participate in many non-profit and charity events as their way of giving back.

8:15 PM: Oxford Suites (Paso Robles)
Sleep well...we have another big day on Monday!

Day 3 - Monday, October 11th: Geneseo and Paso Robles AVAs



Today we will visit the iconic and very first winery in the modern Paso era. Then, we will have a guided walking tour of Paso Robles before enjoying an Italian dinner in the city with an industry guest.

7:00 – 8:30 AM: Oxford Suites (Paso Robles) –  Breakfast

10:00 – 11:30 AM: Steinberg Vineyards & Winery (Geneseo AVA) – Private Tasting Experience



Steinbeck Vineyards & Winery is a boutique family owned and operated winery. The family has been farming here for seven-generations, since 1884. Their ancestors were pioneers in many aspects of farming in Paso Robles, including wine grapes and wine in the year in 1900.

The Ernst Family moved from Geneseo, IL to settle and name Geneseo, CA in 1884. They planted 25 varieties of grapes for making wine, most notably taking cuttings from a UC Davis experimental project in California. Frank and Rosie Ernst purchased what is now Steinbeck Vineyards in 1921. During their purchase, they built the ranch home, the old barn, the blacksmith shop that has since converted to become their wine tasting room. A 1875 wine press sits in a corner of the tasting room and the walls are decorated with antique musical instruments, including an 1885 coronet. Wine bottles rest on a table that had once been a forge.

The owners, Howie and Beverly Steinbeck, are known for their hospitality and for the food and experiences they create for their guests. Howie has been a leader in viticulture in Paso Robles since 1970, and established Steinbeck Vineyards in 1982.

Mike and Leslie Barba joined the Steinbeck team in 2012. Leslie manages the wine club and Mike is a lead salesman in the tasting room. They work together several days a week and love telling the Steinbeck story and pouring the estate wines for visitors. Mike is a skilled carpenter and creates furniture and platters out of old wine barrels.

The winery will be closed from 10-11 AM for our tasting of 6 wines, mostly 5-6 years old. Mike and Leslie will present the wines and tell us about the history of the winery and the many generations who have owned and managed the winery. Our tasting might include The Crash, a red blend commemorating a B-52 crash that took place on the family farm in 1956.

Unfortunately, there are no Jeep tours during this time since the Jeep driver is in working in the vineyards during harvest.



11:30 AM – 1:00 PM: Steinbeck Vineyards – lunch on their patio (Geneseo AVA) – Lunch

We will have lunch on Steinbeck's patio with food from Thomas Hill Organics Restaurant in Paso. We will preorder our lunch selections in September.

1:45 – 3:15 PM: Eberly Winery (Paso Robles AVA) – Reserve Tasting and Cave Tour



Eberle Winery is a family-owned producer and marketer of premium wines. Eberle wines have showcased the history and diverse flavors of the Paso Robles Appellation since 1979.

Gary Eberle grew up in a small town in Pennsylvania and went to Penn State on a football scholarship. After graduating with a Bachelor of Science in biology, he attended Louisiana State University (LSU) where he continued his graduate work studying cellular genetics. While attending LSU, Gary developed an appreciation for wine and changed his academic path to become a winemaker. Gary launched his career as a winemaker and as the “Pioneer” of Paso Robles Wine Region by helping to establish his family's Estrella River Winery & Vineyards. In the late 70's, he decided to pursue his own project and acquired nearly 64 acres just down the road from Estrella River Winery. Shortly thereafter, Gary released his first Eberle wine, the 1979 Cabernet Sauvignon debuting the iconic boar logo, depicting the German origin of the name Eberle, meaning “small boar.”

The winery plays host to the first wine caves in the Paso Robles wine region. With over 38 years of experience and history at Eberle, Gary still greets guests daily with complimentary wine tastings, public tours of the production facility and 16,000 square feet of underground caves. The Eberle Winery Caves are said to be *haunted*.

We will experience a reserve tasting of 5, possibly 6 wines, with a selection of cheeses on their patio followed by a Cave Tour.

4:30 – 6:00 PM: City of Paso Robles: Guided Historical Walking Tour



Paso Robles, or what the locals like to call “Paso” [pass-oh], history goes beyond the area's wines. Their hot springs, spirit and grit made Paso a standout town in the Wild West. The likes of John Wayne and famed outlaw, Jesse James added some color to the local history.

Points of Interest: Carnegie Library, Paso Robles History Museum, Paso Robles Inn, Acorn Clock Tower, Victorian District, Paso Street Murals, Paderewski Statue.

We will experience a walking tour through downtown with Erik Hormann and learn about the pioneers and trailblazers who helped create the Paso known today.

6:30 – 8:30 PM: Fish Gaucho (Paso Robles) - Dinner with Industry Guest

This restaurant is the favorite of our Oxford Suite's Marketing Administrator. A short walk after the historic tour and close to our hotel, Fish Gaucho is a popular modern Mexican restaurant downtown with a big space that gets crowded in a hurry. They have over 80 different kinds of mezcal and tequila, and tasty, seafood-focused Mexican food. The popular order is fish tacos (get the fresh-caught halibut), but their carnitas nachos are a must-order as well.

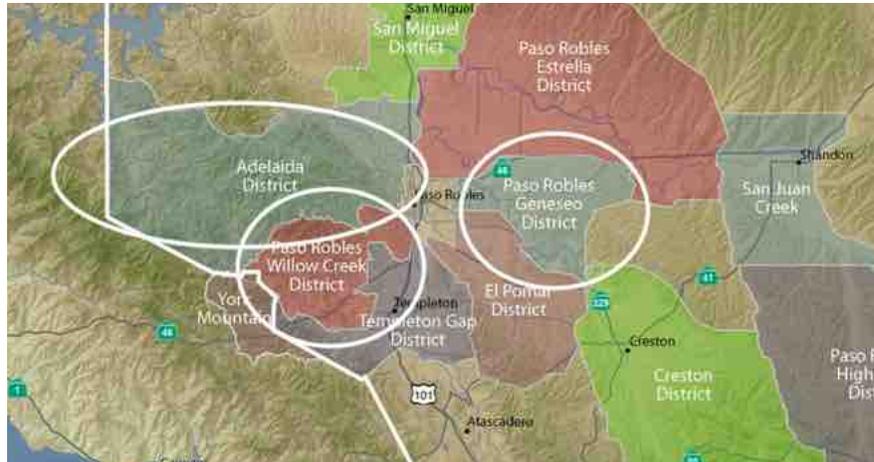
Craig Miller, National Sales Manager for Le Vigne Winery, will join us for dinner and present his wines. Craig is currently distributing his wines in Georgia through Ted Field with Domaine Wine Distributors. We will taste a few of Le Vigne's single vineyard wines.



8:45 PM: Oxford Suites (Paso Robles)

Be ready for Day 4. It will be another day of wine and culinary experiences.

Day 4 - Tuesday, October 12th: Willow Creek, Adelaida & Geneseo AVAs



Another day of unique wine experiences capped off with a winery dinner and a special industry guest. We will visit wineries in three different AVAs (the locals call them Districts) with some free time before dinner.

7:00 – 8:30 AM: Oxford Suites (Paso Robles) –  Breakfast

9:30 AM: Leave the Hotel

10:00– 11:00 AM: Linne Calodo (Willow Creek AVA)

‘Linne Calodo’ (pronounced 'lynn-eh ka-lodo') is the name of the distinct limestone-based soil type found in the Willow Creek AVA, high in calcium and marine fossils, perfect for GSM varietals.



In 1998 Matt and Maureen Trevisan started Linne Calodo with a dream and a vision to produce wines from the westside of Paso Robles. Matt and his college roommate, Justin Smith, started off picking fruit from his family’s vineyards using the Wild Horse Winery facility after hours. Many days they would pick fruit in the early morning. Then, Matt would go to work at Wild Horse at 9 am and finish around 10 pm. After everyone left for the day, they start processing the fruit for Linne Calodo and complete cleaning around 2 am. He practically lived at the winery! In fact, Matt lived in his car for a period of time in the Wild Horse vineyard. He was too busy helping Wild Horse expand both case production and facilities that he had little time to look for a place to sleep.

Matt and Maureen found a property in late 1999 and moved into the existing residence and by 2002 they had a fully functioning winery. They celebrated the Grand Opening and the first Linne Calodo Harvest Party that year.

Their enclave sits within the Estate’s organically/dry-farmed vineyards which live in harmony with the surrounding woodland. Matt’s winemaking style is a balance of science and art, not shy of experimentation and altering his approach to work with each vintage. Volumes are extremely low, but all the reds and whites are sold out in their entirety every year. Dave says that they have some of the best wines in the area.

One of Matt's many hobbies is to produce olive oil from the Linne Calodo Estate, which he c-presses with good friend and Saxum owner (and LC co-founder), Justin Smith.

We will taste five of their 2019 estate red wines, all young wines. We will also be treated to their 2016 Nemesis and 2016 Perfectionist library wines (usually sold only to their wine club members). Nemesis is their Syrah dominant blend with 40% new French Oak and exhibits a velvet mouthfeel and rich dark fruit. The Perfectionist is their counterpoint Syrah blend, aged exclusively in concrete tanks so the tannin comes entirely from the skins and stems giving it an almost linear structure and chalky tannins.



11:00 AM – 12:15 PM: Linne Calodo – Lunch

We will have lunch on the winery's property with food provided by our hotel's restaurant. They will create a unique menu for us incorporating options that address dietary restrictions. We will also have two bottles of Linne Calodo's wines to enjoy with lunch.

12:30 – 2:30 PM: Tablas Creek Vineyard (Adelaida AVA) – Tasting

Tablas Creek is the realization of the combined efforts of two of the international wine community's leading families: the Perrin family, proprietors of Château de Beaucastel, and the Haas family of Vineyard Brands. Equally owned and run by the two families, the partnership began in 1987 and remains today. Château de Beaucastel has won numerous international awards, including Wine Spectator's Wine of the Year in 1991.

Robert Haas set out on his own in the mid-1960s on his own to import fine estate wines from Burgundy, Bordeaux, the Loire, Alsace and the Rhône Valley where he met the Perrins.

Over the course of two decades traveling around the United States together to promote their French wines, Haas and the Perrins became friends, and emerged convinced that the Rhone grape varieties that are well suited to the sunny south of France would thrive in Paso Robles' Mediterranean climate.

In 1989, the partners purchased a 120-acre parcel twelve miles from the Pacific Ocean in what is now the Adelaida District. They named it Tablas Creek Vineyard, after the small creek running through the property. They initially planted Mourvèdre, Grenache Noir, Syrah, Counoise, Roussanne, Viognier, Marsanne, Grenache Blanc and Picpoul Blanc grapes in 1994. Then they added Cinsaut, Terret Noir, Muscardin, Vaccarese, Picardan, Clairette Blanche, and Bourboulenc.



This is our fraternity brother's (who has 6 acres of vineyards in Southern California) favorite winery in Paso Robles. We will experience their "Wine Flight Tasting" in a private room (if Covid restrictions are lifted). Otherwise, a tasting of their wines on their patio or in the tasting room.

2:30- 3:30 PM: Scenic Tour on return trip to Oxford Suites (Adelaida AVA)

Scenic Route: possible stops at Dubost Winery, Kiamie Wine Cellars, Kukkula Winery, The Vineyard Dome House, Chronic Cellars, Almond Hill Vineyards.

Direct Route: possible stops at Rolph Family Vineyards, Manzanita Manor Organics Farm Stand, Adelaida Vineyards, Manucci Winery, Wild Coyote B&B, and/or McPrice Myers Wines to walk the grounds.

3:30 – 5:45 PM: Free time

6:30 – 8:30 PM: Cass Winery (Geneseo AVA) – Wine Dinner

In 1999, Steve Cass retired from his career of twenty years at Charles Schwab at 48. In 2000 the 145-acre Cass Vineyard was established with twelve varieties to be planted. The barn to house all the farming equipment was built at roughly the same time.



In 2002, the man that built the new Cass residence and barn, Ted Plemons, and Steve Cass took a golfing/wine tasting trip to Stellenbosch, South Africa. They wanted to celebrate the completion of the residence and the establishment of the vineyard. During this trip they fell in love with the South African wine style and the ambiance of the tasting rooms

there. They took a trip to the local University of Stellenbosch in Cape Town and put up a job wanted sign for an assistant winemaker. After a short interview process, Cass found winemaker Lood Kotze who became their head winemaker at Cass until 2014. Once the vineyard began to bear fruit in 2003, the first vintage began. Two years later when the barn was finished being converted into a tasting room and the reds had aged a few years in the barrel, the Cass Winery tasting room opened its doors in May 2005.

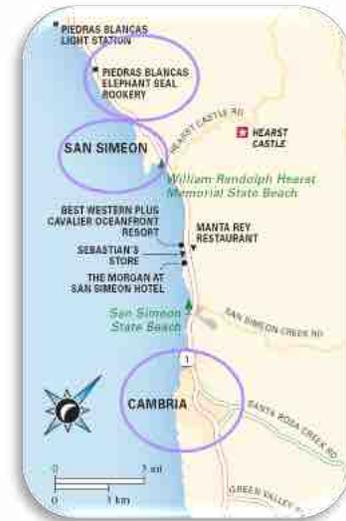


We will experience a 5-course dinner paired with their wines. We are privileged to be joined by Mr. Dynamic Personality, Ted Plemons, co-owner of the winery. Ted is a regular at the High Museum’s Wine Auction in Atlanta. He is a magnet, always having a crowd of wine lovers at his station.

9:00 PM: Oxford Suites (Paso Robles)

Tomorrow is our (half) *Day of Relief* with visit to the coast.

Day 5 - Wednesday, October 13st, “Day of Relief” (Paso, San Simeon & Cambria)



Today we will take a wine “breather” (almost) to visit a small olive oil farm and a visit to the coast. The afternoon will be free to browse the shops of “Cambria on the Ocean”. Dinner should be a real treat!

7:00 – 8:15 AM: Oxford Suites (Paso Robles) –  Breakfast

8:40 AM: Drive to the Partridge Family Olive Company

9:00 – 10:00 AM: Partridge Family Olive Company (Paso Robles AVA)

Partridge Family Olive Company is a family-owned hobby grove producing small batches of hand-crafted California Extra Virgin Olive Oil. The family adventure started in 2008 with the planting of their first trees and now have six Italian varietals, 175 trees in all, to make Tuscan-style Extra Virgin Olive Oil with true Tuscan character that is sharp, flavorful oil.

The Partridge Family Olive Oil consists of Mike, Angela & daughter Shelby along with German Shorthaired Pointers Pongo & Cisco. Their olive oil business is more of a hobby and a nice distraction for the family because the family runs a very success business known worldwide as Advance Adapters.



Angela is first- and second-generation Italian. Her inspiration to start up a small hobby grove was a way to incorporate her heritage, and the family's love of good food and appeal towards stronger extra virgin Tuscan Olive Oils.

Their brand names are "Shelby's Blend", "Tusci", "Points North", "The Field". Future releases will be blends, "Shelby's Blend - SBP" and "Drop of Olive".

Angela Partridge will provide us with an educational session in the orchard and tasting. She will discuss growing, harvesting, production and bottling followed by a tasting of their two blends.

We will purchase a small bottle of the family's olive oil for each traveler.

10:45 AM: Sandy's Deli (Cambria) – pick up lunch orders

11:30 - 12:30 PM: Hearst Ranch Winery's Tasting Room (San Simeon) – Lunch with a wine tasting

Overlooking a breathtaking bay, beside Highway 1 and across from the iconic Hearst Castle, we will visit Hearst Ranch Winery's San Simeon tasting room. It's a building with soaring ceilings and a wrap-around bar and wooden table seating that can be enjoyed in any weather. The large picture windows frame rolling hills dotted in oak trees and vineyards, with peeks of the Salinas River.



Steve Hearst and Jim Saunders began their business and personal relationship after Jim purchased a Hearst Ranch tour at a Hearst Cancer Resource Center fundraiser. As the saying goes, "a meeting of the minds" developed into this benevolent project—Hearst Ranch Winery.

Independently, Steve Hearst and Jim Saunders are accomplished businessmen. Collectively, their shared vision on sustainable agriculture, resource protection and historical preservation brought Hearst Ranch Winery to fruition. These men have fostered a friendship and an enduring devotion to their community.

We will have lunch from Sandy's Deli and a tasting with lunch with a view of the Pacific Ocean from their patio.

12:45 – 4:45 PM: Free Afternoon (Cambria) – Shopping / Sightseeing

A few ideas for your afternoon ... I can drive you to your first stop and pick you up before dinner beginning at 5:00 PM.

Moonstone Beach: so-called because of the shiny, multi-colored gemstones that can be found on the beach. They're not really worth anything, but you'll find people out collecting them to make jewelry, because they're so pretty. There's also a nice boardwalk along the city coast that you can follow.



Historic Downtown Cambria: no visit to a town is complete without wandering around the downtown area and Cambria has a pleasant downtown for a stroll. Studded with antique shops, restaurants and even a micro-brewery, you can keep yourself entertained for a while. There's also a bike hire shop in the center of town in case you want to explore a bit more. You can also use the bike to explore the Fiscalini Ranch Preserve.

Fiscalini Ranch Preserve: right behind Cambria's Main Street is a huge green area, known as Fiscalini Ranch Preserve. This 430-acre wilderness area is easily accessible from the town center, and you'll find yourself wandering green meadows and wooded hillsides in moments. The highlight is the Coastal Bluff Trail, a track that runs along the coastline and offers stunning views up and down the California coastline. If you only go on one walk in Cambria, we encourage you to make it this one.



Nitt Witt Ridge: visit a building that could be described as a poor-man's Hearst Castle, although to do so is perhaps to do it an injustice. Make time to take a tour of Nitt Witt Ridge, where one man spent a lifetime building a house out of, well, whatever he could find. Construction materials include abalone shells, beer cans and driftwood – whatever Arthur Beal, who spent fifty years building the place, could beg, borrow... or acquire through possibly dubious means.

Wine Tasting Rooms: can't stay away from the vino? Then there are a number of tasting rooms within the city limits. Cutruzzola Vineyards, Moonstone Cellars, Cayucos Cellars, Fermentations, Black Hand Cellars and more.

Craft Beer: In the center of town, you'll find the 927 Beer Co, a microbrewery who have been brewing craft beers since 2012.

Please be on time for dinner. You can't be late. There are consequences 😞

5:00- 7:00 PM: Robin's Restaurant (Cambria) – Dinner

Voted several times as "Best North Coast Restaurant" by the San Luis Obispo New Times' poll, Robin's features handcrafted, comfort cuisine with an array of international flavors made from farmers' market-fresh ingredients of fresh produce, meats, cheeses, and wines. They have one of the largest vegetarian menus in the county.

Robin Covey and Shanny Covey first began serving wholesome fare in the back room of a small health food store in Cambria. The popularity of their dishes allowed them to soon expand and open Robin's, which was then located on Bridge Street. Five years after opening, Robin & Shanny moved the restaurant to Burton Drive. They feature live music in the Garden throughout the year.



8:30 PM: Oxford Suites (Paso Robles)

We will have another full day of wine and culinary experiences tomorrow.

Day 6 - Thursday, October 14th, Adelaida & Willow Creek AVAs



We're back to all full day of wine experiences with visits to some wonderful wineries in the Paso Robles Willow Creek and Adelaida AVAs (Districts).

7:30 – 8:30 AM: Oxford Suites (Paso Robles) –  Breakfast

9:15 – 9:45 AM: Drive to Denner Vineyards (Willow Creek AVA)

10:00 – 11:15 AM: Denner Vineyards (Willow Creek AVA) – Guided Tasting

After traveling the state for years searching for the perfect piece of dirt to grow grapes that would produce highly acclaimed wines, Ron Denner finally found exactly what he was looking for in the far western reaches of Paso Robles in 1997. He began planting in 1999, which has now grown to a total of 130-acres, consisting of 20 different grape varietals, and counting.



Their 156 acres press up against the Santa Lucia Range, giving the site great diversity of elevation and soil. Previously dry farmed barley, the estate is nestled into the Templeton Gap, an East/West corridor where the marine layer can reach the inland valleys. As a result, the vineyards receive large diurnal temperature swings without high moisture pressure, giving

them a near perfect growing climate.

In 2008, the winery installed a 140,000 DC watt ground-mounted solar project. The system handles all of the electrical energy needs of the winery and most of the exclusive Comus Club Center. They expanded their wetlands to include a system for filtering the water used in production to be distributed throughout the vineyard.

This is Dave's favorite Paso winery! We will be spoiled by not only their guided Classic Wine Tasting experience, but we will also enjoy lunch on their grounds.

11:15 AM – 12:15 PM: Denner Vineyards – Lunch with wine

We will have lunch at their picnic table on the grounds that they have reserved for us. We will preorder from the menu and have it delivered. The tour group will decide if we should order their large platters or individual lunches. We will enjoy a few bottles of Denner's wine with lunch.



12:30 – 3:00 PM: Booker (Willow Creek AVA) – Terrace Tasting

As we drive up Anderson Road, passing the large Niner Winery on the left, look to the right and you will find the small family run Booker Vineyard. The name Booker comes from the two orphan brothers, Claude and Dick Booker, who had purchased the land in the late 1920's. By the turn of the century the Booker brothers had acquired over 1,200 acres on Paso's Westside. They dedicated their lives to being great farmers and humanitarians, leaving 100% of their estate to charity when they passed (1999 & 2000).



Eric and Lisa Jensen purchased 100 acres of the property in 2001 with the intent of growing the best fruit for some of the best wineries in the area. After making wine with some of the best winemakers in the area, the Jensens decided it was time to create their own expression with Booker Vineyard. The 2005 Vintage was Booker Vineyard's first release with the wines being made by owner Eric Jensen. The vineyard

received organic certification this year. The vineyard is planted to mostly Rhone varieties and is a grape source for a number of well-known quality names in the area, including Villa Creek, Linne Calodo, L'Aventure, Saxum and Summerland. Eric Jensen tends the vines himself.

In their cellar they strive to respect the philosophy that they have throughout the year in the vineyard; interfere as little as possible. They are minimalists. Their 2014 vintage was the first at Booker to be fermented in stainless vessels as opposed to plastic fermenters before the wine is moved into barrels.



Tucked into their hillside estate vineyard, a private oasis from the tasting room, this refuge is the perfect place to relax with Booker wines. We will experience their Terrace Tasting where we will choose from their club member exclusives and some of the most sought-after wines Booker has to offer. Hopefully the tasting will include their 2006 Fracture, their flagship 100% Syrah.

3:30 – 5:00 PM: DAOU Family Estates (Adelaida AVA) – DiscoverDAOU

Joseph and Marie Daou, owners of one of the most successful furnishing companies in the entire Middle East, moved their family of six from Lebanon to France after recovering from serious injuries suffered in the Lebanese civil war. In France, Joseph developed a passion for wine, and it was here, surrounded by vineyards and centuries of winemaking tradition, that sons Georges and Daniel first dreamt of a life in wine.

In the early 1980s, Georges and Daniel moved to California to pursue their American dream. After college in San Diego, they started a very successful networking technology company - DAOU Systems - that would revolutionize hospital computer systems. During this time, Daniel had been making wine in his garage in rural San Diego, tending to a one-acre vineyard of Cabernet Sauvignon, and reading every book he could find about winemaking. In 1998, they sold the company and bought property on what is now called DAOU Mountain. George runs the company while Daniel continues to master the art and science necessary to make transcendent wines. He has set out to make true California First Growth Cabernet Sauvignons and become the Central Coast's ambassador of Bordeaux varieties.



The beautiful winery is at the top of a mountain with a breathtaking view of the surrounding area.

We will experience their "DiscoverDAOU", a guided tasting of a flight of 5 wines from their coveted DAOU Reserve and Estate collections with a charcuterie plate or two.

5:45 – 6:45 PM: Oxford Suites (Paso Robles) – Free Time

7:00 – 9:00 PM: BL Brasserie French Restaurant (Downtown Paso Robles) – Dinner

BL Brasserie offers great dishes of French cuisine utilizing local ingredients and paired perfectly with both local and French wines. Chef / Owner Laurent Grangien has worked in the kitchens of the St. James, in Bordeaux France, Chateau de la Chevre d'or in Eze France, and Michel Guerard in Eugenie les bains, France. Moving to Paris, Laurent became the Head Chef of Michel Rostang's restaurant. He also became a partner and Chef at Bistro d'a Cote. He then received the opportunity to work in California at the newly opened Fennel restaurant in Santa Monica. While working in California he fell in love with the idea of creating a bistro in the Central Coast of California. The natural beauty and ability to use local wines with local ingredients, Paso Robles became the only choice.



The restaurant occupies an 1890s brick building across from City Park. Laurent focuses on traditional dishes such as duck confit, rack of lamb, rosemary potatoes, goat curry and onion soup are the tastiest dishes, but always prepares a few au courant daily specials as well. You can always try tasty caramel apples, apple tarts and cheese brûlée - a special offer of this restaurant.

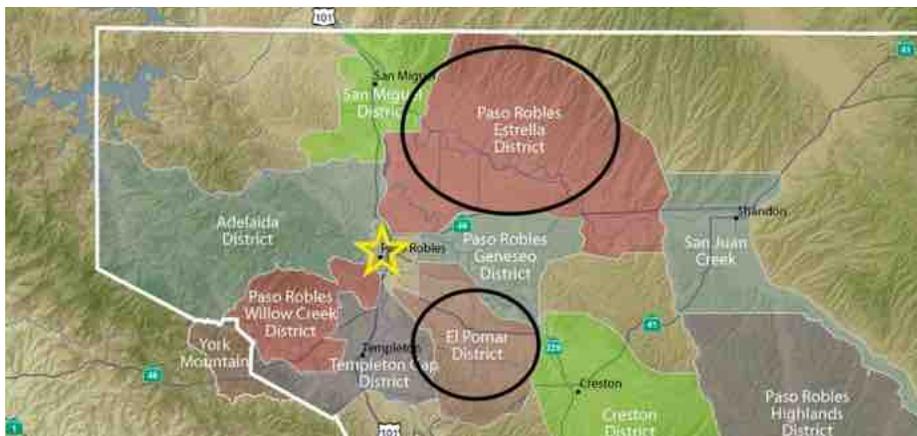


We are honored to have as our dinner guest, Sean Geoghegan, winemaker for Derby Wine Estates. Sean is a California native and after earning his degree in Viticulture and Enology from the University of California, Davis, he began his career at Mount Eden Vineyards in 2007. After ten vintages as assistant winemaker, Sean relocated to Paso Robles. He first became a viticulturist, becoming familiar with the varied soils and microclimates that make up the Central Coast winegrowing region, before settling into winemaking. Sean will provide us with a taste of one or more of his wines.

9:15 PM: Oxford Suites (Paso Robles)

Rest well in preparation for our final full day in the Paso Robles Wine Country. We think you will enjoy the experiences that are planned for Friday.

Day 7 – Friday, October 15th, Estrella & El Pomar AVAs



The last of our experiences will be with two unique wineries and dinner at highly rated restaurant. We will enjoy lunch on the grounds of the first winery.

7:00 – 8:15 AM: Oxford Suites (Paso Robles) –  Breakfast

9:00 – 10:00 AM: Vivant Fine Cheese – Presentation & Tasting

Danika Gordon, Founder, Owner & Cheese Queen is native to the Central Coast of California and San Luis Obispo County. She majored in Dairy Science with a minor in Agriculture Business at Cal Poly SLO. There, she gained hands-on experience with the campus milk processing plant making butter, ice cream and, of course, cheese. She went on to a successful cheese industry career that included purchasing, marketing, national sales, commodity trading and brokering cheese for companies in Los Angeles, Wisconsin and Central Valley (Hilmar Cheese.) Eventually, she opened Vivant Fine Cheese in 2006 and is serving the local Paso Robles wine region ever since. Danika is the cheese vendor for the Oxford Suites.



Danika will give us a cheese presentation while providing us with a tasting of a few cheeses.

10:15 AM: leave for Villa San Julietta

11:00 AM – 1:00 PM: Villa San Juliette (Estrella AVA) – Tasting and Lunch

In 2005, proprietors Ken & Julie Warwick and Nigel Lythgoe began the pursuit of turning their long-held dream of owning a vineyard into a reality. Once childhood friends in the backstreets of Liverpool, the Emmy-winning pair would grow up to produce the primetime hit, American Idol.



It was during their time on Idol, travelling between audition cities, that they first discovered Paso Robles, a wine region still under the radar. Not long after consulting with their families, Ken and Nigel purchased and began redevelopment of an old-vine property located at the northern edge of the Paso Robles AVA. Over ten years later, Villa San-Juliette has emerged as a premier wine destination on the Central Coast.

The Winery is a bit of Tuscany, with fine panoramic views of the vineyards as far as the eye can see, lovely grounds, tasty chef-styled cuisine and of course, delicious, crafted wines. They host a ton of weddings.

A private wine tasting with a delicious lunch awaits us. It's an experience

1:30 – 3:00 PM: Sculpterra Winery & Sculpture Garden (El Pomar) – Tasting

The Sculpterra estate vineyards reside in the hills of the scenic Linne Valley located just a few miles east of the city of Paso Robles. For a connoisseur of wine, this is one of the best attractions in Paso Robles. The Sculpterra Winery & Sculpture Garden is made up of five distinct wine club options to offer you a true indulgence into wine-tasting experience. Their flagship wine consists of Cabernet Sauvignon and Bordeaux-style wine, Viognier, Pinot Noir, Primitivo, Cabernet Franc, Mourvèdre, and Petite Sirah.

Dr. Warren Frankel, his wife Kathy and their three children moved to Paso Robles from the San Fernando Valley in 1979 with a vision for a simpler life. The Frankel family first planted 20 acres of pistachios on the ranch, followed by 20 acres of Cabernet Sauvignon grapes. After initial success with both plantings, Dr. Frankel expanded the vineyard operation in 1997 with more varietals mentioned above.

With the potential for a tasting room and winery that could showcase the estate vineyard fruit and become a destination for wine and art aficionados, Dr. Frankel broke ground on the winery in 2006 and opened for business in October 2007. Sculpterra now features a fine portfolio of ultra-premium wines, fine art and a multi-million-dollar sculpture garden that greet guests and make for a memorable wine tasting experience.



In 2002, Dr. Frankel joined with other doctors and founded "His Healing Hands", a medical missionary foundation that sends medical missionary teams on short-term trips all over the world to care for the neediest underprivileged people on five continents. They also respond to catastrophic disasters and have been invited to provide medical relief work in Indonesia after the Tsunami, Pakistan after the earthquake and Mississippi after Hurricane Katrina. A portion of the proceeds from the sale of Sculpterra wine are donated to "His Healing Hands".

Go to their website to see a flyover of the winery and grounds. Impressive!



We will experience a tasting of 6-8 of their wines, ones that you select. They do a little extra, a little like Chateau St. Jean. You also have time to tour the grounds.

3:30 – 3:45 PM: Bring your wine to ship home to the van

We will stop by the Oxford Suites and pick up your wine to be shipped home before visiting the store.

4:15 – 5:00 PM: Perry's Parcel & Gifts – Pack and ship the week's wine collection home

Perry's ships wines to Georgia, Florida and in-state.

6:30 – 8:30 PM: La Cosecha Bar + Restaurant – Dinner

La Cosecha Bar + Restaurant has been honored with Wine Spectator's 2019 Award of Excellence. It is a vibrant restaurant that serves Spanish and South American cuisine in a warm and welcoming setting. Meaning 'harvest' in Spanish, Sommelier Carole MacDonal is wine and beverage director, and co-owner with her husband, chef Santos MacDonal. "We pride ourselves on finding the best local and international wine that truly pair well with Chef Santos' dishes." MacDonal draws inspiration from his Honduran heritage to create sublime dishes with local farmer's market-fresh produce, meats, and cheeses from California's Central Coast.



Signature dishes include steaming paella, gourmet wood-fired pizzas and fresh Ecuadorian shrimp, which are enhanced by herbs and spices from each dish's nation of origin. Their creative cocktails use locally sourced artisanal spirits. They have a reputation for having the best pizza on the Central Coast. The Mediterraneo with house made lamb sausage and goat cheese is special. La

Cosecha is a crowd-pleaser on Paso's main square. The Award of Excellence winning wine list focuses on local producers, with additional depth in Spain, Argentina and Chile.

Janalyn and Amanda Simpson (mother & daughter) of Whalebone Vineyard will be our dinner guests. They will showcase a few of their wines and tell us about their winery.

8:45 PM: Oxford Suites (Paso Robles)

Day 8 - Saturday, October 16th, Return to San Francisco Int'l Airport 🙄

7:00 – 8:00 AM: Oxford Suites (Paso Robles) –  Breakfast

7:30 - 8:15 AM Check out and pack up the Van

We ask that all travelers be ready by 8:00 AM to load their suitcases, etc. into our vehicle so we can depart on time.

8:30 AM – 1:00 PM: Return to San Francisco International Airport

Note: Please book return flights to Atlanta no earlier than 3:00 PM.