

**Tentative Upcoming Events:**

December 14th - 1994 Vintage Port Tasting  
January 11th - Sicilian Wine & Pizza  
February 8th - 2000 Bordeaux Tasting

**What:** Paso Robles Tasting  
**When:** Saturday, November 16, 2013 at 7:00 PM  
**Where:** St. Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow  
**Cost:** \$40 for members and \$45 for non-members  
**Contact:** Eric Jensen ([ericj@uidaho.edu](mailto:ericj@uidaho.edu)) or Tim Steffens ([tims@uidaho.edu](mailto:tims@uidaho.edu))

During the past decade the Paso Robles area has become one of the jewels in the royal crown of California wine districts. As The Wine Advocate recently commented, "Paso Robles is one of the most exciting and dynamic wine producing regions in the world." Following the lead of the Perrin family who established the Tablas Creek Vineyard in 1989, Paso has experienced an explosion in plantings of Rhone varieties and the emergence of a number of boutique wineries specializing in Rhone blends. The red blends tend to be full-bodied, fruity and delicious. A number of these wines are available only at the winery or via club membership. The wines for this tasting for this tasting were selected by Eric and Jan Jensen during a tasting foray to Paso in 2011

This tasting presents a variety of wines which characterize this new trend in Paso wines. We will begin with three Rhone varietal whites and move on to 10 red blends. A diversity of wineries are represented in this tasting including two of the most revered of the pre-boutique winery era (Tablas Creek and Justin), several of the newer highly regarded wineries (Booker, Denner, Terry Hoage, and Epoch), and several that produce wines at more affordable price points.

With each flight, listed below, we will be having a small amount food to go with the wine.

**Flight One "Whites":** (Food: sauté of bay scallops)  
2009 Barton Roumours  
2010 Villa Creek James Berry Vineyard Roussane  
2008 Angliim Grenache Blanc

**Flight Two "California Blends":** (Food: pork tenderloin)  
2009 Thatcher Controlled Chaos  
2008 Lone Madrone The Will  
2009 Epoch Estate

**Flight Three "GSM":** (Food: leg of lamb)  
2009 Tablas Creek Esprit de Beaucastel  
2010 Villa Creek Willow Creek Cuvee  
2009 Terry Hoage The Pick  
2009 Booker Oblie

**Flight Four "Cabernet Sauvignon Blends":** (Food: beef skirt steak)  
2009 Villa Creek Granadina  
2009 Denner Mother of Exiles  
2009 Justin Isosceles

For more information on the event, please contact Eric Jensen ([ericj@uidaho.edu](mailto:ericj@uidaho.edu)) or Tim Steffens ([tims@uidaho.edu](mailto:tims@uidaho.edu)). **This tasting will be limited to 24 people.** To reserve a spot, mail in this coupon and your check to:

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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Being willing to taste amazingly good Paso Robles wines, I will attend the Paso Robles Tasting on November 16, 2013 at 7:00 PM. I have enclosed a \$\_\_\_\_\_ check for \_\_\_\_ people (@\$40 member or \$45 non-member).

I(We) cannot make the tasting but would like to become a member of the Palouse Chapter-Pacific Northwest Enology Society for a year (September 1, 20013-August 31, 2014). I(We) have enclosed \_\_\_\_\_ for \_\_\_\_ person(s) (\$18 for one and \$31 for two).

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

email address \_\_\_\_\_

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