

# TABLAS CREEK VINEYARD



*The VINformer*  
*Vol. 4, No. 2*  
*Summer 2005*

## **Wine 101: Direct Shipment of Wine**

### *The Supreme Court's Decision*

We were pleased that on Monday, May 16, 2005, the U.S. Supreme Court struck down laws that prohibit out-of-state wineries from shipping to consumers while allowing in-state wineries to do so. However, some of the hype surrounding the case gave consumers the mistaken impression that wineries can now ship wine to anyone, anywhere. Although this decision is a positive step in the direction of giving consumers access to more wines, its impact will vary enormously from state to state.

### *Case Details*

In order to know what impact the decision will have, it is important to understand the two cases under review. Both Michigan and New York have laws that effectively permit their in-state wineries to ship wine directly to consumers, but prohibit out-of-state wineries from doing so. The mechanisms are slightly different in each state, but the effects were the same. In Michigan, wine writers Ray and Eleanor Heald, joined by San Luis Obispo winery Domaine Alfred, challenged the state's laws on the grounds that they represented unconstitutional favoritism of in-state producers over out-of-state producers. The Michigan Association of Wholesalers, fearing that direct shipping could erode their share of the wine market, intervened in favor of the state's argument, claiming that the 21<sup>st</sup> Amendment to the Constitution immunized states from prosecution for discrimination over alcohol. The district court upheld

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### **WHERE'S THE NEWSLETTER?**

We've gone electronic! **This will be our only print newsletter of the year.** If you would like to continue receiving an electronic version of the newsletter, as well as information about coming events and new releases, please make sure we have your correct email address. To update your record, call us 805.237.1231, visit [www.tablascreek.com/maillinglist.html](http://www.tablascreek.com/maillinglist.html), or email [maillinglist@tablascreek.com](mailto:maillinglist@tablascreek.com)

## **State of the Vineyard**

Summer is here! This winter was the wettest in seven years, and we received more than 42 inches of rain during the November-April rainy season. All that rain has replenished the ground water and made the vineyard vibrantly green. Tablas Creek is still running, though the succession of warm weeks we've had in June has nearly stopped its flow. With all the water in the ground, the vineyard has never looked better.

Flowering took place under ideal conditions: sunny and breezy with moderate temperatures. Grenache and Viognier began flowering the second week of May, and other varietals followed over the next month. Overall, from budbreak to flowering, to the number of warm days, the year looks similar to 2002, which makes us very excited about its prospects.

The focus in the vineyard is now on organic weed control and fertilization. The water in the ground has not only helped the grapevines, but has also given

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# Focus Varietal: Tannat

**A**lthough we specialize in Rhône varieties, we continue to experiment with other grapes that we feel might thrive in the shallow rocky soils and dramatic summer climate of Tablas Creek. Tannat is one varietal that was suggested to us by the Perrins' French nurseryman, and it has indeed thrived here.

Tannat's intense fruit, spice and tannins produce powerful wines capable of long aging.

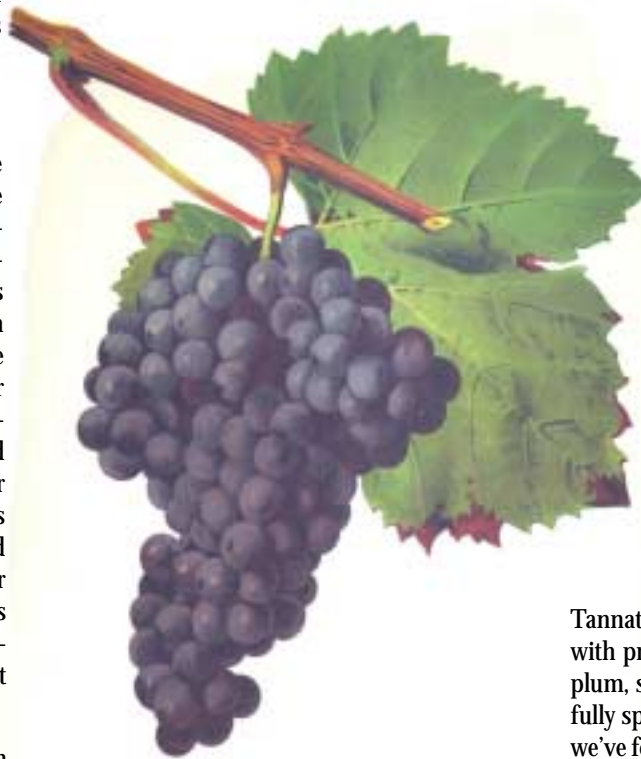
## Early History

Though many scholars believe Tannat originated in the Basque region, Tannat is most closely associated with the winemaking region of Madiran, at the foothills of the Pyrenees Mountains in southwestern France. The grape has been grown in that region for centuries, and 17<sup>th</sup> and 18<sup>th</sup> century French kings accepted Madiran wines as payment for taxes. Madiran appellation laws mandate that Tannat be blended with Cabernet Sauvignon or Cabernet Franc, but producers have recently begun receiving notable press for their 100% Tannat Madiran wines.

Tannat continues to be grown in the Basque country, most notably in the tiny appellation of Irouléguay, on the Spanish border. In 1870, Basque immigrants brought the grape to Uruguay, where it adapted perfectly to the local soil and climate. It has since become the national red grape variety of Uruguay, accounting for approximately one third of all wine produced in that country; more Tannat is grown in Uruguay than in the varietal's native France.

## Tannat at Tablas Creek

We did not originally intend to produce a Tannat. When the Perrins' French nurseryman suggested we do so, we brought cuttings in and entered them into quarantine at the USDA station in Geneva, New York. In 1993, they were declared virus free and released to us. We planted just under an acre of Tannat in 1996, and received our first significant harvest in 2002.



In the vineyard, Tannat is one of the easiest varieties to grow. It is late ripening, frost hardy and a solid producer. Unlike other varieties (such as Grenache and Syrah), it does not overproduce, and we do not have to thin the shoots to keep production down. Its berries have thick skins, which make it resistant to powdery mildew and botrytis. The sole difficulty with growing Tannat is its thick stems, which cling tightly to the

berries and can be difficult to remove at harvest.

Tannat is quite tannic (due in part to the berries' thick skins), and we ferment it in open-top tanks to expose the juice to more oxygen and soften the tannins.

## Tannat and the BATF

Although Tannat had existed in the University of California's vine collections since the 1890s, it had not yet been recognized by the Bureau of Alcohol, Tobacco and Firearms. When we decided to bottle it, we petitioned the BATF to recognize Tannat as a separate varietal, a process we had undergone with both Grenache Blanc and Counoise. We amassed literature on Tannat to demonstrate it was a recognized varietal in other countries, and compiled descriptions of its characteristics to show that it had positive value as a wine grape in the United States. In September of 2002, our petition was formally approved.

## Aromas and Flavors

Tannat makes decidedly robust wines, with pronounced aromas of smoke and plum, significant tannins and a wonderfully spicy finish. Here at Tablas Creek, we've found the wines to be dense purple-red in color, with a nose of tobacco, smoke, and ripe berries. The rich palate has juicy flavors of plum and raspberry, with a long, generous finish. The tannins are impressive, but nicely balanced with the intense fruit and spice flavors of the wine. Our 2002 *Tannat* is wonderful now, but we believe that it will benefit from three to five years of bottle aging. Its smoky character makes it a perfect match for roasted meats and game, as well as sausages and strong aged cheeses. ☺

### *SUPREME COURT, cont'd from Page 1*

the state's regulations, but the Sixth Circuit Court of Appeals reversed it.

In New York, small winery owners Juanita Swedenburg (Swedenburg Estate Vineyard in Virginia) and David Lucas (Lucas Winery in California) brought suit against New York claiming that the state's restrictions violated the Commerce Clause of the US Constitution. Again New York wholesalers intervened in the state's defense. A district court found for the plaintiffs, but the Second Circuit Court of Appeals reversed the decision, ruling in favor of the state.

The Supreme Court combined the two cases to review the question of whether the 21<sup>st</sup> Amendment permits states to enact regulatory schemes that discriminate in favor of in-state wine producers.

#### ***Constitutional Arguments***

The cases highlight two seemingly contradictory constitutional guidelines –the Commerce Clause and the 21<sup>st</sup> Amendment. The Commerce Clause is embedded in a very short sentence in Article 8 of the Constitution, giving Congress “Power to regulate Commerce among the several States”, and the Supreme Court has interpreted this clause as prohibiting states from erecting trade barriers against the products of other states. The 21<sup>st</sup> Amendment, which repealed Prohibition, also assured that states or municipalities who wished to remain “dry” could do so.

In the cases at hand, Michigan and New York argued that the ban on out-of-state shipping was necessary for two reasons: to ensure that minors did not receive access to alcohol, and to ensure that states were able to collect the appropriate tax revenues. They further argued that it was reasonable to permit in-state wineries rights denied to those from other states because they could more easily enforce remedies against local wineries who broke state laws.

The plaintiffs countered that there were already remedies in place that addressed the states' legitimate concerns. As an example, they pointed to the twenty-six

states that permit some sort of direct wine shipping, requiring both an adult signature at delivery and appropriate taxes remitted by the winery.

#### ***The Supreme Court's Decision***

After reviewing case history, the Supreme Court, in a 5-4 decision, agreed that the 21<sup>st</sup> Amendment gave states broad powers to regulate alcohol in many ways, including the rights to assume all control over liquor distribution, or to funnel sales exclusively through distributors. However, as the Court pointed out in its decision, although states may control the distribution in many ways, they must do it equitably: “States have broad power to regulate liquor under Section 2 of the Twenty-first Amendment. This power, however, does not allow States to ban, or severely limit, the direct shipment of out-of-state wine while simultaneously authorizing direct shipment by in-state producers. If a State chooses to allow direct shipment of wine, it must do so on evenhanded terms.”

The Court affirmed the decision by the Sixth Circuit Court of Appeals in the Michigan case, and reversed the Second Circuit Court of Appeals decision in the New York case, sending both cases back to the state legislatures to enact new legislation.

#### ***The Decision's Impact***

There are currently only eight states that permit in-state wineries to ship to consumers but prohibit out-of-state wineries from doing the same thing (and who are therefore affected by this recent ruling). These are New York, Michigan, Massachusetts, Connecticut, Ohio, Florida, Indiana, and Vermont. The regulations in those states will have to be rewritten, and it is possible that the states will choose to prohibit direct shipping from everyone (including their own in-state wineries) rather than opening the states' borders to all. However, it appears unlikely that states with a significant winery presence (including New York, Michigan, and Connecticut) will take an action that would mean economic ruin for some of its small in-state wineries. States with a strong whole-

saler lobbying presence and very few wineries (including Florida and Massachusetts) seem more likely to prohibit all direct shipping of wine.

At press time, there were heated legislative debates ongoing in New York, Michigan, Connecticut, Massachusetts and Rhode Island, and discussions in many others. Online resources for getting involved include the Wine Institute ([www.wineinstitute.org](http://www.wineinstitute.org)) and Free the Grapes ([www.freethegrapes.org](http://www.freethegrapes.org)).

We will be contacting our mailing list members who live in affected states as soon as we learn what any new regulations mean for our shipping policies. We are also working with our common carriers (FedEx and UPS) to ensure that our customers are protected from questionable or unscrupulous shipping practices. We only ship to the states to which we are allowed by state law, and we mark our shipments clearly as wine. If you live in a non-shipping state, we're happy to help you find local retailers or wholesalers who carry our wine. ☺



#### **The newest vintage!**

We are thrilled to announce the newest member of the Tablas Creek family -- Elijah Haas, son of Jason Haas and Meghan Dunn, grandson of Bob and Barbara Haas. Eli was born on April 8, 2005, and like the 2004 *Rosé*, made his first public appearance at the Paso Robles Wine Festival.

**VINEYARD, continued from Page 1**

a boost to the weeds. We've bought a second *tournefol* cultivator for removing weeds among the vine rows, and have been disking and mowing the cover crops. We've also begun brewing our organic compost tea for mildew control and fertilization, and have been adding nutrients where necessary through our fertilizer, a patented organic mix made primarily from fish emulsion.

In the winery, François Perrin has made two visits this spring to help finalize and bottle the 2003 reds (including our first varietal releases of the *Mourvèdre* and *Syrah*) and to blend the 2004 whites. The newly-blended 2004 whites all share a pronounced minerality, and the 2004 *Esprit de Beaucastel Blanc* will for the first time feature Picpoul to complement the Roussanne and Grenache Blanc. Next on tap for these wines is bottling in early July.

Finally, we have been active in festivals locally and around the country, with visits to Atlanta, New Orleans, Denver, Seattle, and Chicago, as well as Fresno, Bakersfield, Cambria, San Francisco and (of course) the Paso Robles Wine Festival and the Hospice du Rhône in May. Wine festival season is underway, and we have a complete listing of our upcoming events on our Web site ([www.tablascreek.com/upcomingevents.html](http://www.tablascreek.com/upcomingevents.html)). ☺

**Coming this Summer...**

☺ **New Wines Released**

August will mark the release of three new wines: the 2003 *Syrah*, the 2003 *Mourvèdre* and the 2004 *Grenache Blanc*. These join the *Roussanne* as single-varietal wines to complement our signature *Esprit de Beaucastel* and *Côtes de Tablas* blends. Although they are all made in small quantities (550-700 cases), a small allocation will also be available for wholesale distribution, so look for them where you live!

☺ **Partnership with Windrose Farm**

Windrose Farm, a certified organic farm based in Atascadero, is expanding their operation into our nursery facilities. In addition to providing plants and vegetables to their wholesale customers, they will also be opening a farm stand out of the nursery complex. We're thrilled to have them, and look forward to a summer of fresh organic vegetables!



Tablas Creek was one of more than 70 wineries represented in the park during the 23rd Annual Paso Robles Wine Festival on Saturday, May 21. The weekend also marked the release of the 2004 *Rosé* -- a perfect match for the beautiful day.

**VINsider's Corner**  
**September Wine Club Shipment**

The next VINsider Wine Club Shipment is scheduled to go out on Tuesday, September 6, and will include:

- ☺ 2 bottles of 2003 *Esprit de Beaucastel*, our signature Mourvèdre-based blend. This wine will not be released nationally until October.
- ☺ 1 bottle of 2004 *Esprit de Beaucastel Blanc*, our Roussanne-based signature white wine which will not be released nationally until January 2006.
- ☺ 1 bottle of 2003 *Mourvèdre*, our first ever varietal Mourvèdre, which has wonderfully intense flavors of cherry, mocha and spice.
- ☺ 1 bottle of 2004 *Rosé* in screwcap, a personal favorite at the winery.
- ☺ 1 bottle of 2004 *Vermentino* in screwcap, a VINsider-only release. This is our third vintage of this delightfully clean and citrusy wine, and it has quickly become a favorite.

The shipment will leave the winery on Tuesday, September 6. Local VINsiders and those who plan to be in town for the Paso Robles Wine University can pick up their shipments at the winery starting Friday, September 9. Now is the time to make any changes that are needed to your VINsider record (e.g., credit card number or expiration date, shipping address, etc.). If you have changes, please let Nikki Getty know as soon as possible at 805.237.1231x39 or [ngetty@tablascreek.com](mailto:ngetty@tablascreek.com).

**Fall VINsider Tasting Party**

Mark your calendar now for our shipment tasting party here at the vineyard on September 17 from 5:00 pm to 7:00 pm. Pick up your Fall 2005 shipment while you join us for a tasting of the wines in the Fall offering. Wines from the shipment will be available for an additional 5% off that night only. The event is free for VINsiders and \$15 for their guests. Please RSVP by September 12 to [events@tablascreek.com](mailto:events@tablascreek.com) or 805.237.1231 x 39.



# WINE ORDER FORM

WINE	QUANTITY	LIST PRICE	TOTAL
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**DISCOUNTS**  
 Wine Club members receive a discount of 25% on orders of 12 bottles or more and 20% on orders of fewer than 12 bottles.  
 Non-VINsiders receive a 10% discount on orders of 12 bottles or more.

**SHIPPING**  
 CA  
 1- 6 bottles: \$14.00  
 7-12 bottles: \$20.00  
 CO, ID, NM, NV, OR, WA, WY  
 1-6 bottles: \$20.00  
 7-12 bottles: \$30.00  
 AK, IA, IL, MN, MO, NC, NH, TX, VA, VT, WI, WV  
 1- 6 bottles: \$25.00  
 7-12 bottles: \$40.00

**LEGAL**  
 Due to federal and state laws, we are permitted to ship to addresses in the above states only. Wines may only be shipped to and received by adults at least 21 years of age.  
**An adult signature is required at delivery for all shipped wine orders.**

**FEATURED WINE\* [15% DISCOUNT WILL BE REFLECTED IN FINAL CHARGE]**

ESPRIT DE BEAUCASTEL BLANC 2002	_____	\$35.00*	_____
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**VINsider EXCLUSIVES**

VIOGNIER 2003 (4 bottle limit)	_____	\$27.00	_____
ANTITHESIS 2003 (4 bottle limit)	_____	\$35.00	_____
PANOPLIE 2002 (2 bottle limit)	_____	\$95.00	_____

**WHITE WINES**

ESPRIT DE BEAUCASTEL BLANC 2003 (6 bottle limit)	_____	\$35.00	_____
CÔTES DE TABLAS BLANC 2003	_____	\$22.00	_____
ROUSSANNE 2003	_____	\$27.00	_____
ROUSSANNE 2002	_____	\$27.00	_____
CLOS BLANC 2000	_____	\$35.00	_____

**ROSÉ WINES**

ROSÉ 2004	_____	\$27.00	_____
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**RED WINES**

ESPRIT DE BEAUCASTEL 2002 (6 bottle limit)	_____	\$40.00	_____
TANNAT 2002	_____	\$35.00	_____
LAS TABLAS ESTATES GLENROSE VINEYARD 2002	_____	\$32.50	_____
CÔTES DE TABLAS 2002	_____	\$22.00	_____

**DESSERT WINES (375 mL)**

VIN DE PAILLE QUINTESSANCE 2003 (6 bottle limit)	_____	\$85.00	_____
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SUBTOTAL	_____	_____	_____
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DISCOUNT	_____	_____	_____
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7.25% TAX (CA ONLY)	_____	_____	_____
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SHIPPING	_____	_____	_____
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<b>ORDER TOTAL</b>	_____	_____	_____
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**BILLING & SHIPMENT: EITHER**

VINsider Name: \_\_\_\_\_

VINsider Number: \_\_\_\_\_

Signature: \_\_\_\_\_

Bill to my credit card on file  Ship to my address on file

**OR**

**BILL TO:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Email: \_\_\_\_\_

**SHIP TO:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

**CREDIT CARD:**

MC/Visa #: \_\_\_\_\_

Exp. Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Signature: \_\_\_\_\_

**To order:** return form to Tablas Creek Vineyard, 9339 Adelaida Road, Paso Robles, CA 93446 or fax 805.237.1314 :: email vinsider@tablascreek.com :: order online at www.tablascreek.com

## FEATURED WINE: 2002 ESPRIT DE BEAUCASTEL BLANC

Wines are organic products and, as such, have their own life cycles. At the vineyard, we taste through our cellar every month and see which wines are showing particularly well given the season and the wines' own inherent evolution. As a way of sharing these observations with you, we will periodically spotlight one of our wines. To encourage you to try these great wines, we are offering the featured wine, for the designated time only, at a 15% discount. This discount is granted above and beyond any other discounts that might apply, such as for case purchases or wine club membership.



The Featured Wine program continues with the 2002 *Esprit de Beaucastel Blanc*, featured from July 1 through July 31.

**Tasting Notes:** The 2002 *Esprit de Beaucastel Blanc* displays a bright, clean nose of pears, peaches, and honeysuckle, with added nuances of hazelnut and honey from bottle age. In the mouth, it exhibits flavors of peach, apricot, honey, and anise, balanced by crisp acidity and an exceptionally long finish. It is best served slightly chilled, but not ice cold. The wine should continue to improve for another 5-7 years in bottle.

**Suggested Food Pairings:** The *Esprit de Beaucastel Blanc* is quite versatile, and pairs wonderfully with food. The 2002 vintage is particularly good with cooked shellfish, such as lobster, crab and shrimp,

but is also delicious when paired with rich fish dishes, Asian preparations of fresh vegetables or chicken, and Mediterranean dishes cooked with garlic and olive oil.

### Wine Pairing: Asian Chicken with Ginger and Scallion Sauce

The Asian flavors and ginger spice of this favorite Haas family dish are natural complements to the *Esprit de Beaucastel Blanc*'s honey, nut and mineral flavors. Enjoy!

Serves 2 as a main course or 4 as an appetizer.

#### Ingredients

- 1 whole chicken (3 pounds)
- 2 tsp sesame oil
- 4 tbsp peanut or vegetable oil
- 3/8 cup finely shredded fresh ginger
- 4 scallions, green part included, trimmed and cut into 4-inch lengths, then cut into fine strips
- 3 tbsp light soy sauce
- 1 tsp sugar
- 1 1/2 tbsp dry sherry

- ⑥ Place the chicken in a large pot and add water to cover. Bring to a boil and simmer about 30 minutes. Turn off the heat and let the chicken stand in the cooking liquid until just warm (about 2 hours). Drain and save broth for another use.
- ⑥ Cut the chicken into serving pieces, then chop into bite-sized morsels and drizzle with sesame oil. Arrange chicken pieces neatly on a platter.

- ⑥ Heat the peanut or vegetable oil in a saucepan. When hot, add the ginger and scallions. Cook about 45 seconds.
- ⑥ Scoop the ginger and scallions out of the oil with a slotted spoon, and scatter them over the chicken.
- ⑥ Add the remaining ingredients to the oil. Bring to a boil, cook for 15 seconds and pour over the chicken.
- ⑥ Serve warm or at room temperature.



## Tablas at Home: Coming Events at the Vineyard

### **Saturday, July 16** **Library Tasting and Sale**

**5:00-7:00 PM**

We periodically go into our wine library and taste an eclectic selection of previous vintages. At this event, we are pleased to be able to offer VINsiders the chance to taste and buy wines that are no longer available (many of which haven't been available for years), including treats such as the 2001 *Founders' Reserve*, the 2000 *Cotes de Tablas* and the 2001 *Esprit de Beaucastel Blanc*. These wines will only be for sale at this event, so don't miss this unique opportunity! Free for VINsiders; \$15 for guests.

### **Saturday, July 23** **Sushi and Wine Pairing Dinner Discussion**

**4:00-7:00 PM**

Join Chef Jeff Scott at Tablas Creek for an evening of sushi and wine pairing. He will lead the group through three different courses: a traditional Japanese-style sushi and sashimi, a Mediterranean-style sushi, and a distinctly California sushi. With each course, Winemaker Neil Collins and Chef Scott will discuss the range of possibilities in pairing sushi and wine, and we'll pair a flight of Tablas Creek wines with each course. This unique event is limited to 40 people. The cost is \$80 for VINsiders and \$100 for guests.

### **Saturday, August 20** **Pig Roast**

**6:00 PM**

At Tablas Creek, we love terrific parties -- especially when they involve great food, charming company and, of course, wonderful wine. To that end, we're hosting our second annual pig roast to celebrate both the beginning of harvest and our newly released 2003 *Syrah*. Join us for roast pork and all the accompaniments to launch our newest wine! This will be a casual, outdoor party, just right for summer at the vineyard. The cost is \$45 for VINsiders and \$60 for guests. Space is limited and reservations are essential-- this event sold out quickly last year!

### **Saturday, October 1** **Harvest and Winemaking Seminar**

**9:00 AM**

Winemaker and Vineyard Manager Neil Collins will lead this seminar on grape analysis, harvesting and winemaking. We'll walk participants through the process of testing grapes for ripeness by examining physical characteristics and chemical analyses. Participants will then have an opportunity to work for about an hour in the harvest, followed by a demonstration of the destemming process and native yeast fermentation. The day will conclude with a field lunch prepared by our vineyard crew. The event is free for VINsiders and \$20 for guests. Space is limited and reservations are required.

To make reservations or get more information on any of these events, please contact Nikki Getty at 805.237.1231 ext. 39 or at [events@tablascreek.com](mailto:events@tablascreek.com).

## Tablas in the Community: Coming Events in Paso Robles

### **Empress's Table Dinner** **San Luis Obispo Mozart Festival**

**July 9, 2005**  
**5:30 PM**

This feast, commemorating Hapsburg Empress Maria Theresa's generosity to Mozart and musicians, is fit for royalty. Stroll the grounds of the stunning Chapman House, a famous seaside estate in Shell Beach. Renowned chef Maegen Loring of the Park Restaurant in San Luis Obispo will pair her exquisite cuisine with Tablas Creek wines. Celebrate the rich tradition of the San Luis Obispo Mozart Festival at this, its most elegant event. The event is limited to 80 people and evening dress is requested. Reservations will be taken on a first come, first served basis. The cost is \$125 per person (\$60 tax deductible). For reservations, call the Mozart Festival at 805.781.3009.

### **Best of the West IV** **Far Out Wineries Tasting**

**October 15, 2005**

Join us for a celebration of the Paso Robles west side! Winemakers and owners from each of the twelve Far Out Wineries will showcase their signature wines and discuss how these wines reflect the unique soils of the "far out" hills west of Paso Robles. The seminar will be held at Opolo Winery and Vineyard, located at 7110 Vineyard Drive. The event is \$50 per person, and will include a selection of cheeses, breads and other treats. Seating is limited and reservations are required -- this event will sell out quickly. Tickets are available through Opolo Winery and Vineyard beginning August 1. Call 805.238.8593 or visit [www.opolo.com](http://www.opolo.com).

## Tablas on Tour: National Events

🕒 **July 9, 2005**

California Wine Festival  
Santa Barbara, California  
[www.touringandtasting.com](http://www.touringandtasting.com)  
800.850.4370

🕒 **July 14-17, 2005**

Central Coast Wine Classic  
Avila Beach, California  
[www.wineclassic.org](http://www.wineclassic.org)  
805.544.1285

🕒 **July 18, 2005**

Rose Avengers and Producers "Pink Out"  
Butterfly Kitchen on Pier 33  
San Francisco, California  
[www.rapwine.com](http://www.rapwine.com)

🕒 **August 6, 2005**

Rhône Rangers Tasting  
Seattle, Washington  
[www.rhonerangers.org](http://www.rhonerangers.org)  
707.462.5943

🕒 **August 21-22, 2005**

Family Winemakers of California Tasting  
San Francisco, California  
[www.familywinemakers.org](http://www.familywinemakers.org)

🕒 **September 9-11, 2005**

Paso Robles Wine University  
Paso Robles, California  
[www.pasowine.com](http://www.pasowine.com)  
805.239.8463

🕒 **September 21-25, 2005**

Santa Fe Wine and Chile Fiesta  
Santa Fe, New Mexico  
[www.santafewineandchile.org](http://www.santafewineandchile.org)  
505.438.8060

🕒 **October 14-16, 2005**

Harvest Festival  
Paso Robles, California  
[www.pasowine.com](http://www.pasowine.com)  
805.239.8463

🕒 [www.tablascreek.com](http://www.tablascreek.com) 🕒 phone: 805.237.1231 🕒 fax: 805.237.1314 🕒 email: [info@tablascreek.com](mailto:info@tablascreek.com) 🕒



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