



*For immediate release  
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## **SET SAIL WITH FINE WINE AND FARE IN MORRO BAY**

### **February 24 Winemaker's Dinner Cruise aboard Luxury Yacht Christens Tall Boat Weekend, Features Visiting Captains as Guests of Honor**

*Paso Robles, California*—Fine wine and fare will hit the high seas on Friday, February 24 as Vina Robles winery and the Papagallo II luxury yacht embark on a winemaker's dinner cruise from Morro Bay.

The festivities will include a five-course gourmet dinner prepared by Papagallo II Executive Chef Leonard Gentieu and paired with Vina Robles estate wines, as well as two notable guests of honor: the captains of the Lady Washington and the Hawaiian Chieftan, the famous antique replica sailing brigs that will be docking in Morro Bay for the city's Tall Ship Weekend.

"This will be a nautical affair to remember, full of wonderful flavors and fun company," said Marc Laderriere, the winery's sales and marketing director. "We encourage guests to wear nautical-themed attire."

The journey will be christened with sparkling wine as guests board the yacht at 5:15 p.m. Featured wines will include the 2005 Roseum, 2002 Petite Sirah and 2003 Zinfandel, all of which will be paired with exquisite courses by Chef Gentieu. The cost is \$100 per person, all inclusive.

### **VINA ROBLES "NAUTICAL AFFAIR" DINNER DETAILS**

**Date:** February 24, 2006

**Time:** Boarding begins at 5:15 p.m.

**Location:** Boarding at Morro Bay Harbor

**Cost:** \$100 per person inclusive of dinner, wine, tax and gratuity

**Reservations:** Call (805) 927-5705

*Vina Robles is a family-owned California winery with a Swiss-European imprint and a vision for estate wines that express both the excellence and individuality of their noble terroir. Under the guidance of owner Hans Nef and Winemaker Matthias Gubler, Vina Robles specializes in varietals that excel amid the amenable growing conditions of Paso Robles, specifically Cabernet Sauvignon, Petite Sirah, Petit Verdot, Syrah and Zinfandel.*

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