

When You Know Wine, Drink The Best



Paso Robles Wine Club ~ 2985 Theatre Dr. #2, Paso Robles CA 93446

Letter from the President

By Coy Barnes

Paso Robles is growing! Not just grapes or wineries any more, the collective interest in Paso includes great restaurants, and now hotel rooms are following! As many of you know, the Paso Robles wine region was selected by Wine Enthusiast as the 2013 Wine Region of the Year. All of this means demand which requires supply (wine, food, rooms), must be ample in the near future for visitors and the consuming public. Investment in beds is the next serious growth addition to Paso.

With 200 tasting rooms and another 100 + smaller labels without tasting facilities calling Paso Robles home, the attention of the media has focused here for the past few years. The attention has brought better wine making practices and better wine, higher prices and higher end restaurants. There are no less than 18 nice restaurants within 100 paces of the PR city park. The weekend traffic has increased to the point where if you don't have a room reservation at least a month in advance you will not be able to find a room. B & B's have been popping up all over the region helping with room availability on a small scale, but hotel rooms which are desperately needed are slower to come online. We have added 1 new hotel in the last two years and 1 is near completion while at least 3 more are planned and in the permitting process.

With all of the investments noted above, Paso Robles is growing its ability to call itself a world class wine region. The Paso Robles Wine Club endeavors to deliver to you the best world class wines from this burgeoning area!

Cheers!

RESTAURANTS 2004

- Villa Creek Bistro Laurent
- Paso Robles Inn Steakhouse
- Trumpet Vine Vinoteca
- Berry Hill Bistro Odyssey Café
- McClintocks

RESTAURANTS 2014

- Villa Creek Bistro Laurent
- Paso Robles Inn Steakhouse
- Berry Hill Bistro Odyssey Café
- McClintocks Yanagi
- Basil Thai Chico's Café
- Lombardi's Paso Terra
- Pappy McGregor's Downtown Brew
- Roberts Artisan
- Estrella La Cosecha
- Il Cortile Buona Tavola
- Second Press Fish Gaucho
- Pasoterra

New Hotels:

Complete – Oaks Hotel, 90 rooms

Near Completion – Ayers Resort and Conference facilities, Buena Vista Dr. Bungalows & Suites 100+

Planned – Oxford Inn and Suites – 4th & Pine St. 120+ rooms

Hilton Corp Hotel – 46 east close to town - rooms?

Residence Inn by Marriott – 46 West at Vine, rooms?

If you are coming to town and need assistance finding a room...Give us a call, we may be able to help!

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Featured Winery, The Missing Leg

Entering the wine industry at the age of 23, Karl's first experience was as a graveyard shift crush worker at Mondavi's Woodbridge Winery in Lodi. "I learned several important things in Lodi," recalls Karl, "First, that this was a career path that I could pursue. I also learned that I didn't want to live in Lodi or make 1,000,000+ cases of wine a year. It drove home the importance of having a college degree." So it was back to San Luis Obispo, to finish his Bachelors' in Fruit Science from Cal Poly in the winter of 1994. Spring of the same year marked the beginning of what would be a 9 year employment at Wild Horse winery in Templeton. There, Karl learned vast amounts about Central Coast vineyards and where grape varieties performed at their peak. In doing so, he rose from cellar-rat to cellar-master, and had the opportunity to work beside industry pioneers and future industry superstars. "It was a learning environment, and everyone had something to teach," says Karl, "the caliber of fruit and the caliber of the people that I worked with boggles my mind, plus we drank LOTS of beer."

Smelling change in the wind and itching to focus on small lot wine-making, Karl decided to maneuver his way west. Across town, the historic Pesenti Winery had recently been sold to Dr. Larry Turley of St. Helena in the Napa Valley. So in 2002, after a focused marketing blitzkrieg of his professional skills, Karl convinced Dr. Turley to take him on as winemaker for Turley Wine Cellars, Templeton where he continues to hold that position with honor; 12 vintages and one 6.5 Richter earthquake and counting...

Launched in 2007, The Missing Leg is the culmination of over 20 years of wine production experience in California's Central Coast wine industry. Karl and Heidi Wicka have witnessed firsthand the unbelievable coming of age of Paso Robles as a world renowned wine destination. Over the last 2 decades, we have developed an awesome respect for the nuances of the dozens of central coast appellations that surround Paso Robles. Our mission at The Missing Leg is to create quality, limited production wines that reveal the secrets that we have learned along our incredible journey. In creating their wine brand, Karl Wicka had 2 main goals:

1. The label had to be visually recognizable.
2. Its Purpose was to honor the memory of his father Ronald Wicka.

While rummaging through a collection of inherited British pub memorabilia, Karl and Heidi stumbled upon a brass casting that depicted an arrangement of 3 horseshoes. The "horse brass" was emblematic of Karl's father's favorite pub outside of London, known as The Missing Leg. The Wicka's presented the brass piece to the design firm 300FeetOut where the concept of the letter "M" with one of the vertical "legs" missing was selected. A new version of an old brand was born.



Know someone who enjoys great wine? Refer a friend!
www.pasorobleswineclub.com

Wines in the Spring Shipment

Missing Leg 2011 Pinot Noir
Brecon Estate 2012 Cabernet Franc
Brecon Estate 2012 Albarino
Laraneta 2009 "Misto" Red Blend
Hoyt Family Vineyards 2010 Cabernet Sauvignon
Cutruzzola 2010 Dry Riesling
Sculpterra 2012 Primitivo
Giornata -2011 "Gemellaia" Red Blend

Paso Robles Wine Country Events

Concerts in the Park

Date(s): Fridays From June 20th through August 22nd , 5:30 -7:30, City Park

Concerts in the Park kicks off the summer season on June 14th and you are invited. Enjoy the sounds of a different band each Friday ranging from live jazz, blues, rock, fusion and more in downtown Paso Robles. Savor a glass of Paso Robles wine and a picnic dinner while enjoying the warm summer weather.



Vina Robles Amphitheater (VRA)

Date(s): Known Dates as of May 15th for the 2014 Concert Season

- May 30th War w/ Cheech & Chong
- July 12th Kenny Loggins
- August 8th Sarah Brightman
- September 14th Chicago
- September 21st Jeff Dunham
- September 30th Crosby, Stills and Nash

Tickets are available to you - The Paso Robles Wine Club Members! Limited Availability: Luxury Box Seats. Let us know if you are interested in any of these or other soon to be announced VRA shows!

California Mid-State Fair (MSF)

Date(s): July 16th - July 27th **Great Seats Available to any of these shows also.... Please let us know by June 5th if you are interested in any of the MSF concerts.**

Enjoy concerts, carnival, and agriculture, as well as lots of shopping, food and drinks!

www.midstatefair.com So far the concerts include: July 16th Zac Brown Band, July 17th Kid Rock, July 18th Lifehouse w/Hot Chelle Ray, July 19th The Fab Four, July 20th Demi Lovato with MKTO, July 21st Florida Georgia Line, July 22nd Lady Antebellum, July 23rd Journey & Steve Miller Band, July 24th Train, and July 25th Doobie Brothers.

11th Annual Olive Festival

Saturday, August 16th, 10 am - 5 pm, City Park

Join us for the 11th Annual Paso Robles Olive Festival. Paso Robles Downtown City Park Paso olives you! It's all about olives during the annual Paso Robles Olive Festival. Bring the entire family to Downtown City Park for a day dedicated to Paso Robles area olives including sampling, vendors, demonstrations and an olive dish-cooking contest. Check out the mobile olive oil press, or take a stroll through Culinary Row to entice your epicurean fancy with local artisanal, farm-fresh food, and be sure to try the olive oil ice cream!

For any concert at the Mid State Fair or the Vina Robles Amphitheater, payment in advance is required and non refundable. Availability for Paso Robles Wine Club members is an exclusive opportunity brought to you as a member benefit in addition to regular member benefits. Contact the membership coordinator if you have questions or for more details.



Wine and Food Pairings with the Spring Club Shipment.

Cutruzzola Riesling and Abalone in Lemon Shells:

Ingredients:

1 pound cooked abalone, diced
1 medium cucumber
6 large lemons
3 tablespoons grated white radish
2 tablespoons rice vinegar
1 teaspoon sugar
1 teaspoon soy sauce

Directions:

Slice one end off of each lemon and save the end. Scoop out the pulp. If the lemon will not stand upright, with the open end up, cut a thin slice off the other end to level it. Peel the cucumber and chop it coarsely. Combine the diced abalone and cucumber with the grated radish, rice vinegar, sugar and soy sauce. Season with salt. Toss well, then stuff into the lemons. Cover them with their "lids" and serve on small saucers.

Serves 6.

This is from THE ABALONE LOVER'S COOKBOOK, Second edition by Jeri Siegel and Michael Hill.

Potatoes with Mexican Chorizo | Papas con Chorizo and Sculpterra Primitivo

Ingredients:

1 1/2 tablespoons kosher salt, plus more to taste
5 (about 1 1/2 pounds) russet or Yukon gold potatoes, washed, peeled, and diced into roughly 1/4-inch cubes
10 ounces Mexican chorizo, store-bought or homemade, casings removed
1 cup shredded queso quesadilla cheese.

Directions:

1. Preheat the oven to 350°F (176°C).
2. Bring about 8 cups water to a boil in a deep pot with 1 1/2 tablespoons salt. Add the potatoes and cook over medium-high heat until almost but not quite tender, 8 to 15 minutes. Be careful not to overcook the potatoes or they'll turn to mush. Drain the potatoes in a colander but do not rinse them.
3. While the potatoes are cooking, crumble the chorizo into a cast-iron skillet or a casserole dish. Cover with foil and place in the preheated oven until no trace of pink remains, 15 to 20 minutes. Check after 10 minutes to make sure the chorizo isn't burning. The chorizo will release some oil, but don't discard it. (You can instead cook the chorizo in a skillet on the stovetop, especially if you prefer a crisped exterior. But I prefer the oven method because it makes less of a mess.)
4. Add the drained potatoes to the cooked chorizo along with salt to taste and gently stir to combine. Mind you, don't stir too much or the potatoes will turn to mush. Top with the shredded cheese, return the skillet to the oven, and bake, uncovered, just until the cheese melts, maybe 7 minutes or so. Serve immediately.

We hope you have a chance to try these and enjoy them over the summer!

Cheers!