

AND THE WINES ARE: (in no particular order)

Robert Renzoni Vineyards will be pouring their 2011 Cantata. This blend of 60% Pinot Grigio and 40% Viognier offers a crisp bouquet of apple and pear with a hint of pineapple. For their red, 2010 Big Fred's Red Aromas of ripe blueberry and black cherry, hints of caramel, with notes of dark fruit and cherry on a soft finish.

Gershon Bachus Vintners will be pouring their 2010 Villa Vino Mélange 5-2-2-5 Blend, 50% Sauvignon Blanc, 25% Chardonnay and 25% Viognier from Temecula Valley, a floral bouquet with nice acidity and pear accents. Their 2008 Hesperus, an Estate Grenache is a mild red with a rich berry bouquet, and a long lingering finish.

Keyways Winery will feature 2010 Traditions a semi-sweet blend that is slightly effervescent, yet a very easy-drinking red table wine and 2010 Valley Cuvee Du Nord. This blend emulating a Northern Rhone wine has impress Frenchmen well enough to carry back to Rhone.

Fazeli Cellars, a new trail member will serve 2008 Shiraz-Cabernet Sauvignon 82% Shiraz, 18% Cabernet Sauvignon- Medium bodied with boysenberry fruit, hints of black licorice and clove, and just a touch of green olive. Silky tannins lead into a silky finish. The 2009 Norooz by Fazeli 70% Viognier, 30% Muscat Canelli - Light and crisp, offering delicate aromas and flavors of peach, apricot and pear, bright fruit and crisp lingering finish.

Danza Del Sol will be pouring 2011 Roussanne- elegant aromas of tangerine and caramel with a note of vanilla; rich and velvety on the palate and their 2010 Tempranillo-Herbaceous aromas open and transform into spiced cherry and blackberry. Deep flavors are highlighted with eucalyptus and wet slate.

You cannot miss Oak Mountain with their 2011 Zinfandel Blanc de Noir- This white Zinfandel tends to have citrusy and light flavors - orange, vanilla, strawberry, raspberry and cherry. It is delicious with cream-based-sauce with pasta, with fish, pork, and other "lighter" meals. Its flavor is refreshingly sweet and fruity, which makes it perfect for a warm summer day.

Oak Mountain's 2009 Tempranillo is from their picturesque vineyard sitting at an elevation of 3,000 feet, 1800 feet above the Temecula Valley. The wine is a soft, and fruit forward with just the right balance to make this an award winner. Pairs well with Paella. Leoness Cellars will serve a few of the Valley's favorites, Mélange de Blanc and Mélange de Reves.

Cougar Winery is known for its Italian Varietals and will be serving its 2008 Aglianico. Wines produced from Aglianico tend to be full bodied with firm tannins and high acidity, making this a wine that has aging potential. The rich flavors of the wine make it appropriate for matching with rich meats such as lamb and of course paella. They will also serve their 2010 100% Vermentino, a pale straw color wine

relatively low in alcohol, with crisp acids, citrus-leaf aromatics, and pronounced minerality. In the mouth, Vermentino shows flavors of green apple and lime, heightened by refreshing acidity, good richness and medium body. The wine's crispness makes it a delicious accompaniment to fresh seafood, oysters on the half shell, or grilled Mediterranean vegetables.

Let's not forget Masia De Yabar. Gustavo will be on site making the paella and pouring two of his favorites.

Frangipani is test pairing his wines today, and will release his selections in the next few days.