



Hospice du Rhône Paso Robles April 21 – 23, 2022

Twenty-Two Varieties. One Vision.

Hospice du Rhône's flagship event in Paso Robles, California gathers an international community to celebrate Rhône wines and winemakers.

California, USA— Hospice du Rhône® (HdR), an international wine organization based in San Luis Obispo, will host their biannual Paso Robles event April 21 - 23, 2022 at the Paso Robles Event Center in California. For over twenty years, Hospice du Rhône Paso Robles has brought an audience to Paso Robles with renowned Rhône wine producers, respected wine industry media, talented sommeliers, wine importers and educated enthusiasts coming from global wine regions. The 2022 event will gather attendees for wine tastings featuring over 120 international Rhône wine producers, seminars on the forefront of Rhône thinking, an exclusive live auction, delicious meals paired with Rhône wines, and above all - their motto of 'serious fun'.

Seminar Series | April 22 & 23, 2022

Seminar One | Cave de Tain: A Magical Assemblage | April 22, 2022

Cave de Tain, the esteemed wine cooperative of Tain l'Hermitage, France has been producing wines in the Northern Rhône for over 85 years. David Quillin will guide us through their Hermitage Appellation offerings, focusing on the Hermitage Gambert de Loche 2015. In a fascinating dissection of the final blend, we will taste through the wines from the six individual Hermitage Appellation plots used to create the final Hermitage Gambert de Loche 2015 vintage, gaining a nuanced understanding of the numerous differences in terroir on the Hermitage hillside. A true discovery of each individual plot, concluded with a tasting of the magical assemblage - Hermitage Gambert de Loche 2015.

Featuring producer David Quillin, Cave de Tain.

Seminar Two | Horsepower Vineyards: The Hoofbeat of Tradition | April 22, 2022

In 1997, vigneron Christophe Baron launched Cayuse Vineyards by planting the first vineyard in the stones of the ancient Walla Walla River bed. In 2011, Christophe created Horsepower Vineyards, focusing on high density vineyards cultivated by draft horses. Currently, Horsepower Vineyards creates five wines with a production of 2,300 cases. Moderator Jeb Dunnuck will explore the terroir and wines from this truly one-of-a-kind estate.

Featuring producers Christophe Baron, Horsepower Vineyards, Bionic Wines; Elizabeth Bourcier, Horsepower Vineyards, Bionic Wines.

Moderated by Jeb Dunnuck, JebDunnuck.com.



Seminar Three | Ventoux, red hot cause it's cool | April 23, 2022

The Ventoux AOC region in the Southern Rhone has been in the spotlight lately: its cooler climate, making a fresher style of wines, has made this area particularly well prepared against climate change. High-altitude enclaves yielding bright mountain fruit is attracting winemaking talent from very diverse backgrounds to uncover a patchwork of exciting micro-terroirs in the valley, while inspiring new generations of local growers to rediscover their potential and go for gold. Five of the benchmark estates of the Appellation will be presenting their wines to showcase some of the quality and diversity of this remarkable region whose star is rising.

Featured producers include Mathieu Rabin, Château Juvenal; Frédéric Chaudière, Château Pesquié; Nicole Sierra-Rolet, Chêne Bleu; Simon Chiuppi, Domaine de Fondrèche; Kelly McAuliffe, Saint Jean du Barroux.

Moderated by Jeb Dunnuck, JebDunnuck.com.

Seminar Four | Syrah to Rock the World: The Rocks District of Milton-Freewater | April 23, 2022

The basalt stones of The Rocks District of Milton-Freewater in the Walla Walla Valley form one of the most distinctive viticultural regions in the world. It has quickly become a pre-eminent growing area for Rhône varieties. This engaging seminar will dig into Syrah of The Rocks District and consider the question of site versus style, while looking at the region's unique growing conditions, hallmark producers, and evolving farming practices.

Featured producers include Steve Robertson, Delmas; Todd Alexander, Force Majeure; and PÁŠXA; Billo Naravane MW, Rasa Vineyards; Sean Boyd, Rôtie Cellars; and Valdemar Estates.

Moderated by Elaine Chukan Brown, Executive Editor US, Jancis Robinson.

Opening and Closing Tastings | April 22 & 23, 2022

Over 120 leading international producers and importers will be showcasing the twenty-two Rhône varieties for two days of tastings. The Opening Tasting, taking place on Friday April 22nd, acts as an introduction and foundational look into past vintages with featured Rhône variety wines being 2016 vintage or older. Verticals, large format bottles and Rhône variety whites will also be poured. The Closing Tasting on Saturday April 23rd brings enthusiasts up to date by offering tastes of current releases, unreleased wines, futures and barrel samples.

With all participating producers and importers pouring in both days of Opening and Closing Tastings, attending each ensures a varied, in-depth look into their offerings. In addition, the winemaker or winery proprietor will be present at their respective exhibitor table, providing a unique opportunity to taste with high level representatives of each label. A complete list of exhibiting producers and importers is available on Hospice du Rhône's website.



Meals and Live Auction | April 22 & 23, 2022

Hospice du Rhône will be partnering with the girl & the fig and Field to Table for meals at the 2022 Paso Robles event.

For over twenty years, Sonoma mainstay the girl & the fig has presented 'country food with a French passion'. The restaurant's producer-focused, international 'Rhône-Alone' wine list concentrates solely on Rhône varieties, emphasizing their food friendliness. For the Rosé Lunch on Friday, April 22nd the girl & the fig will prepare a meal with Middle Eastern flavors pairing perfectly with the wide selection of Rhône rosés to be served, with many bottles donated by attending producers.

Field to Table is not only a movement of eating synonymous with California dining, it is quite literally its founder and California Central Coast native Tracy Labastida's life journey as a farmer turned chef. With family ties in local produce farming and an interest in sustainable growing, Labastida shines in presenting cuisine with eye-catching visual elements, along with a sense of freshness and ease that embodies the California Central Coast. Field to Table will prepare meals for the Live Auction Lunch and Farewell Dinner, both on Saturday, April 23rd. A varied selection of Rhône wines, many donated by attending producers, will be served with both meals.

Paying homage to the cattle industry history of Paso Robles, the Live Auction is led by auctioneer Todd Ventura and his crew - that means lots are coming in hot and fast! Held during lunch on Saturday, April 23rd, the Live Auction offers an exclusive opportunity to bid on rare lots generously donated by Rhône producers and friends of Hospice du Rhône.

Concluding the Farewell Dinner will be live music from Mark Adams Band, starring winemaker Mark Adams of Ledge Vineyards.

Event Sponsors include Cadus Cooperage Inc., Cellar Masters, Epoch Estate Wines, Farm Credit West, Famille Sylvain Groupe, Itek Wine, Moonsprings Vineyard, Onx Wines, Paso Robles Wine Country Alliance, Riedel, Scott Labs, Sunridge Nurseries, the girl & the fig, The Somm Journal, Travel Paso, Taylor Rental Party Plus, Umpqua Bank.

Event tickets start at \$125 and are now on sale. To purchase tickets and learn more visit www.hospicedurhone.org.

About Hospice du Rhône®

Hospice du Rhône® (HdR), located on the Central Coast of California, operates as a non-profit business league with the specific purpose of improving the business conditions of the grape growers and wine producers of Rhône variety wines and grapes throughout the world. We serve as an international vintners association, providing promotional and educational opportunities. Hospice du Rhône is not affiliated with any other charitable organization. Non-profit 501 (c) (6) Business League

Instagram: HospiceduRhône *Facebook:* HospiceduRhôneIntl
#HdRPaso #HdRPaso2022 #RhôneReunion

For all press inquires, please contact Erin Carroll at erin@hospicedurhone.org