



MEDIA CONTACTS:

Fuller & Sander Communications  
Tom Fuller. 707.253.0868  
[tafuller@pacbell.net](mailto:tafuller@pacbell.net)  
Monty Sander 707.253.8503  
[monsan@aol.com](mailto:monsan@aol.com)

Peter Bowers  
Hospitality Director  
JUSTIN Vineyards & Winery  
Ph: 805.238.6932 x130  
[peter@JUSTINwine.com](mailto:peter@JUSTINwine.com)

**FOR IMMEDIATE RELEASE**

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**Deborah's Room New Year's Dinner**

*November 25, 2007, Paso Robles, CA* - Deborah's Room Restaurant at JUSTIN Vineyards & Winery will offer a very special toast to the beginning of 2008 at their annual New Year's Eve Dinner. Guests will be greeted with a complimentary glass of champagne, followed by seven spectacular courses prepared by chef Ryan Swarthout and paired with a special selection of JUSTIN wines.

A very limited number of reservations are available for overnight lodging at the celebrated JUST Inn on property. Overnight accommodations include a complimentary bottle of hand crafted JUSTIN wine, full breakfast and a winery tour.

Dinner fare for New Year's Eve is \$195 per person, all-inclusive. Library wine pairings with dinner are also available for \$245, all-inclusive. Reservations are available at 6:30pm, 7pm, and 7:30pm. Seating is limited and reservations are required. Lodging fares range from \$325-\$395 per night.

JUSTIN Vineyards & Winery is Justin and Deborah Baldwin's family-owned and operated winery making estate grown and produced wines in the heart of the Paso Robles appellation. JUSTIN's emphasis is on making Bordeaux-style blends and single varietals, combining Old World tradition with New World techniques. JUSTIN offers wine sampling in both the Tasting Room and Wine Society Lounge, in addition to sensory evaluation and cave tours in the ISOSCELES Center, epicurean lunch and dinner at Deborah's Room, and overnight retreats at the JUST Inn.

JUSTIN Vineyards & Winery is located at 11680 Chimney Rock Road, Paso Robles, California, 93446. The tasting room is open daily from 10am to 5pm. Tours daily by appointment at 10:30am and 2:30pm. Check the website for holiday hours and closings.

For reservations or more information on the New Year's Eve dinner, please call 805.238.6932 x300 or toll-free 800.726.0049 x300 or visit the website at [www.justinwine.com](http://www.justinwine.com).

# Sample New Years Menu

## Course One

“Soup and Sandwich”

French Onion Soup and Comte Gruyere Grilled Cheese

2006 JUSTIN Sauvignon Blanc

2003 JUSTIN Sauvignon Blanc \*\*

## Course Two

Sous Vide Lobster Tail

White Truffle Risotto and Lemon Verbena Foam

2006 JUSTIN Reserve Chardonnay

1996 JUSTIN Chardonnay \*\*

## Course Three

Oven Roasted Quail

Stone Ground Oats, Pearl Onions, Bacon Lardons and Thyme Oil

2005 JUSTIN Zinfandel

2000 JUSTIN Syrah Halter Ranch \*\*

## Course Four

Snake River Farms Pork Belly

Crispy Sweet Potato Ravioli, Apple Chutney and Rosemary Essence

2005 JUSTIN Syrah

2000 JUSTIN JUSTIFICATION \*\*

## Course Five

Duo of Beef

Tea Smoked Beef Cheeks, Cauliflower Puree, Asparagus Tips and Powdered Hollandaise

Pan Seared Filet, Parmesan Potato Skins, Bordelaise and Beef Foam

OR

Pan Roasted Seasonal Fish

Soubise, Baby Carrot Trio and Sauce Homard

2004 JUSTIN ISOSCELES

1999 JUSTIN ISOSCELES \*\*

## Course Six

Composed Cheese Course

2005 JUSTIN SAVANT

1996 JUSTIN Cabernet Franc \*\*

## Course 7

EL Rey Chocolate Torchon

Roasted Hazelnut, Grey Sea Salt and Smoked Blueberry Ice Cream

2006 JUSTIN OBTUSE

2004 JUSTIN OBTUSE \*\*

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\*\* Library wine pairing, subject to change

