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FOR IMMEDIATE RELEASE:

**SUNSET SAVOR THE CENTRAL COAST REVEALS DETAILS SURROUNDING NEW
DINNERS AND LUXURY NIGHTTIME CULINARY EXPERIENCES**

*When the Sun Goes Down Sunset SAVOR the Central Coast Shines with High-End Wine-
Paired Dinners and Special Events Featuring All-Star Talent*

San Luis Obispo County, CA (August 12, 2015) –All roads lead to [Volvo Presents Sunset SAVOR the Central Coast](#) September 24-27, 2015 as food and wine lovers embark on an unforgettable culinary adventure through the iconic California Central Coast. Boasting four-days of epicurean experiences, Sunset SAVOR the Central Coast offers a jam-packed itinerary filled with several delicious stops, including a selection of exclusive dinners and special events hosted by Sunset editors, celebrity chefs and local culinary all-stars.

These highly curated experiences extend the [Sunset SAVOR the Central Coast](#) adventure into the night, rounding out the four-day food, wine and lifestyle event through intimate winemaker dinners, a unique Santa Maria-style barbecue, an interactive mixology competition and beyond.

Top epicurean, wine and mixology talent featured includes: [Brigit Binns](#), popular food blogger, culinary instructor and author of *Eating Up The West Coast* (Oxmoor House, 2015); Executive Chef [Will Torres](#) from The Restaurant at JUSTIN; Executive Chef Jacob Moss of Lido at Dolphin Bay Resort & Spa, Sunset Wine Editor [Sara Schneider](#) and a selection of the California Central Coast's top mixologists.

"Intimate in nature and delicious at its core, Sunset SAVOR the Central Coast's dinners and special events provide an opportunity to truly be immersed in the high-end food, wine and spirits available in San Luis Obispo County," said Brigit Binns. "I feel inordinately lucky to live here. After many years spent in various points across the globe—including southern Spain and France, and central Italy—I couldn't imagine a better place to eat, drink, and be married." *Eating Up The West Coast* (Oxmoor House, 2015)

On the evenings of Friday, September 25 and Saturday, September 26, food and wine lovers can choose from several exclusive dining options that highlight farm-to-table cuisine, regional wines, and locally-sourced ingredients that showcase the quintessential tastes of

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the California Central Coast. Sunset SAVOR the Central Coast's lineup of dinners and special events, include:

- [**Ancient Peaks Wine Dinner at The Historic Paso Robles Inn & Steakhouse**](#) (September 25): The Historic Paso Robles Inn welcomes foodies to a four-course wine paired dinner with the award-winning Ancient Peaks winery. Open to only 40 guests, this experience is brought to the table by generations of farmers and purveyors, whose produce is featured throughout the menu, creating dishes that are abundantly flavorful and naturally tender. Priced at \$125.
- [**Dinner at JUSTIN Vineyards & Winery**](#) (September 25): Executive Chef Will Torres and the culinary team from The Restaurant at JUSTIN prepare a spectacular three-course dinner paired with fine JUSTIN wines, including the iconic JUSTIN ISOSCELES. Enjoy stunning hillside views while indulging in a handcrafted seasonal feast from local farms and ranches throughout the Central Coast, with succulent wine pairings. Priced at \$125. SOLD OUT.
- [**Hilltop Dinner at Adelaida Cellars**](#) (September 25): Paso Robles's celebrated Adelaida Cellars hosts a multi-course buffet by Chef Alex Martin of Crush Catering, and paired with exclusive Adelaida estate reserve and library wines. At this special hilltop location, indulge in breathtaking 180-degree views of Paso Robles Wine Country, while listening to acoustic music to complete the magical evening. Priced at \$125.
- [**Paso Robles Shoot Out - Live Cocktail Competition**](#) (September 25): The Paso Robles Inn and RE:FIND Handcrafted Spirits host an epic battle of the best and brightest mixologists found throughout the Central Coast for a winner-take-all wild-west inspired cocktail competition. Taste the libations based around the unique distillery methods of RE:FIND, and decide who should take home top honors. Each handcrafted cocktail is also specially paired with delicious bites from the Paso Robles Inn! Priced at \$85.
- [**An Oak-Kissed Evening Under the Stars at Refugio with Cookbook Author Brigit Binns**](#) (September 26): Join Brigit Binns, author of *Eating Up the West Coast*, as she grills pasture-raised local porterhouse over red oak on her Santa Maria-style barbecue, accompanied by rustic flatbreads from the wood oven, impeccable late-summer local produce, and estimable wines. Binns deliciously dishes up her theory, "The Central Coast is like Tuscany with cowboys," on a long, communal table under the 300-year-old oak tree located in the bucolic heart of California's Central Coast wine country. Culinary retreat Refugio is the perfect backdrop for wine country cuisine under the vibrant stars of San Luis Obispo County. Priced at \$95.
- [**The Best of the West**](#) (September 26): An intimate dinner hosted by Sunset's Wine Editor Sara Schneider, and featuring five iconic estate wineries from California, Oregon and Washington. Each winery pairs their wines with a course that bring out the best in both the food and the wine. With a beautiful sunset, world-class wines and a custom menu from Executive Chef Jacob Moss of Lido at Dolphin Bay Resort & Spa, this evening is assured to be memorable. Priced at \$140.

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To purchase tickets and for more information about Sunset SAVOR the Central Coast, visit <http://www.savorcentralcoast.com>

[View Boiler Plates here](#)

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