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**FOR IMMEDIATE RELEASE:**

**TURN UP THE VOLUME. TURN ON YOUR TASTEBUDS. DETAILS REVEALED  
SURROUNDING BRAND NEW OPENING NIGHT EVENT, STRINGS AT SUNSET**

*Culinary Headliners, Award-Winning Wine Tastings and Local Musical Talent Announced for  
Multi-Sensory Showcase of Food, Wine and Music*

**San Luis Obispo County, CA (September 16, 2015)** – Get ready to turn up the volume and turn on your tastebuds as food, wine and music collide at Strings at Sunset! The brand new opening night extravaganza kicks off the 6<sup>th</sup> annual Sunset SAVOR the Central Coast, a four-day culinary showcase of San Luis Obispo County with celebrity chefs, award-winning wines, spellbinding performances and more!

On Thursday, September 24, Vina Robles Amphitheatre plays host to award-winning performance artists String Theory and DJ Violinist Spags, who captivate the senses and suspend reality through visually stunning performances that utilize the entire amphitheatre as their stage! In addition to the main-stage acts, local favorites Jon Stephen, Brazilian guitarist, and Phil Cisneros, singer, songwriter, round out a night jam-packed with world-class music.

The all-inclusive evening features several celebrity chef tasting stations located throughout the venue and opportunities to dine with celebrity chefs and culinary personalities from across the state, including:

- A signature Paella from James Beard Award-winning author of *Kitchen Gypsy* (Oxmoor House, Sept. 2015), international cooking teacher and chef, **Joanne Weir**
- Dungeness crab mac & cheese from popular food blogger, culinary instructor and author of *Eating Up the West Coast* (Oxmoor House, April 2015), **Brigit Binns**
- Specialty treats from the Border Grill Truck with modern Mexican cuisine ambassador, **Mary Sue Milliken**
- Duck confit and smoked trout deviled eggs from Executive Chef **James Siao** of Finch & Fork Restaurant
- Almond French Toast Souffle, Sweet Heat Chocolate Brownies, and more at the Torani Dessert Bar

(Continued)

Be among the first in the country to taste from the collection of this year's *Sunset* Magazine International Wine Competition Winners. Featured medal-winners include:

- Alexandria Nicole
- Clavo Cellars
- Guglielmo Winery
- Huston Vineyards
- Ledger David Cellars
- Mattina Fiore
- Medlock Ames
- Oakville Ranch
- Petrified Forest
- Record Family Wines
- Roxo Port Cellars
- Voros Cellars
- Oak Ridge Winery
- Niven family Winews
- Mike Kaufher Wines
- Summerwood
- Ste. Michelle Wine Estate
- Grapeheart Vineyards
- La Rochelle
- Laetitia Vineyard & Winery
- Vina Robles

Strings at Sunset will be held from 5:00 p.m. until 9:30 p.m. with VIP Admission beginning at 5:00 p.m., and General Admission entry starting at 6:00 p.m. VIP Tickets are priced at \$150 per person and General Admission are priced at \$85 per person. VIP tickets are limited and in demand, VIP attendees enjoy:

- Early admission to attend the *Sunset* Editor's VIP Reception
- Red carpet arrival
- Celebrity chef meet and greet
- Access to exclusive "Sparkling Lounge" featuring intimate seating, delectable desserts, late harvest wine and lots of bubbles.
- Reserve Room wine tastings
- Enhanced concert seating

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

For a limited time, save on tickets to Strings at Sunset and Sunday's Main Event with the \$100 Combo Ticket Package. To purchase, select "[SAVOR Combo Ticket "Package"](#)" and enter the code COMBO at checkout. Offer Valid until Sunday, September 20.

[View boiler plates here](#)

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