

**FOR IMMEDIATE RELEASE**

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**Sip, Swirl, Savor and Learn During Holman Ranch Tasting Room's "In Your Own Backyard" Series  
Local Chefs and Culinary Artisans Will Offer Tips and Tricks For The Perfect Flavor Pairings**

CARMEL, CA (January 20, 2012) Inspired by the culinary bounty of the Central Coast of California, Holman Ranch Tasting Room, located at 19 E. Carmel Valley Road in Carmel Valley Village, has invited local culinary chefs and artisans to demonstrate how wine can be best complemented with fresh culinary products found throughout the Central Coast.

Holman Ranch Tasting Room's "In Your Own Backyard" series will have chefs and artisans sharing their tips and techniques for finding the perfect, fresh ingredients for preparing truly memorable meals, side dishes as well as understanding flavor pairings. From paella to olive oil tastings, the series will showcase local experts knowledgeable about tips and tricks on everything from how to select the best olive oil to creating savory pastries with ingredients from the local Farmers' Market. Each demonstration will offer recommendations for the best wine to pair with the featured culinary item.

Celebrate National Paella Day with Chef Brandon Miller of Mundaka Restaurant on Tuesday, March 27 6:00 p.m.

Every cuisine has one – a one-pot meal, a peasant dish that is the quintessential definition of that place and people. Louisiana has jambalaya. Chile has the cazuela. There's Irish Stew and Pad Thai. And the Spanish? Well, they have paella. March 27<sup>th</sup> is National Paella Day. Let Chef Brandon take you on a culinary journey through Spain and teach you the tips and tricks of how to make traditional Spanish Paella. Sip Holman Ranch wine, learn how to make paella and take home a recipe card so that you can create this dish for your family and friends.

In April Get Savory with Elena Salsedo from Sweet Elenas Thursday, April 12th 6:00 p.m.

Elena will teach the art of making the perfect sweet and savory morsels and what wines complement her delights. She will focus on cooking with products from the Farmers' Market. The Farmers' Market, with its seasonal variety of products, has been a great source of inspiration for her cooking: Sweet Elena's is an artisan bakery, where everything is made from scratch, reminiscent of home country cooking, using fresh and local ingredients

Meet the Queen of Quince on Thursday, May 3rd beginning at 6:00 p.m.

Meet cookbook author and Chef Barbara Ghazarian! Barbara is passionate about sharing her Armenian heritage with others. She has authored two award-winning cookbooks and a collection of inspirational stories. Join the fun as Barbara prepares small dishes, called mezze, and demonstrates how to roll Vegan Stuffed Grape Leaves, called Yalanchi in Armenian (often called dolmades).

Since the publication of her most recent cookbook, Simply Quince, Barbara has become well-known as the “Queen of Quince.” She is passionate about cooking with the near-forgotten fruit of her ancestry as well as resurrecting the quince to its rightful place on the table and in the garden. Simply Quince builds on the success of her first award-winning cookbook, Simply Armenian: Naturally Healthy Ethnic Cooking Made Easy (2004), now in its 4th printing.

The Mysteries of Olive Oil Revealed on Wednesday, July 18<sup>th</sup> 6:00 p.m.

Meet Charlotte Muia, owner of Fattoria Muia Olive Oil. You have always loved the flavor, now learn the secrets behind olive oil! Exactly what is “Extra Virgin” olive oil? What is the meaning of “Cold Press” and “First Press?” Blind taste 5 - 7 olive oils and the mysteries will be revealed! You will know what to look for when purchasing olive oil and why taste matters!

Charlotte also took Sensory Evaluation classes at UC Davis and has taken extensive tours for just olive oil. She is also a business member of the American Institute of Wine & Food and a member of Les Dames d’Escoffier. Charlotte authored a cook book called “Dishing It Out” which will be for sale at the event as well as her flavored balsamic, salts and olive oils

Holman Ranch’s Carmel Valley Village Tasting Room is the perfect backdrop to swirl, sip and savor the different complexities of Holman Ranch Vineyards and Winery wines while learning about the culinary bounty available in your own backyard.

The tasting room is open daily from 11:00 a.m. – 6:00 p.m. and is available for private events. [www.holmanranch.com](http://www.holmanranch.com)

### **Holman Ranch Vineyards and Winery Background:**

Located at the north eastern tip of the Carmel Valley Appellation, the family-owned Holman Ranch resides approximately 12 miles inland from the Pacific Coast. Immersed in history and romance, the ranch has not only proven to be an excellent growing location for our vineyards but also for the Tuscan varietal olive trees which have flourished under the temperate climate.

Holman Ranch estate-grown wine varietals are planted on approximately 19 acres of undulating terrain. The wines produced are unfinned and crafted to deliver the true varietal of the grape from harvest to bottle. The climate and terroir of the appellation has played a critical part in the success of their wines. The warmth of the inland valley coupled with the cooling marine layer has proven to be an ideal microclimate for the production of Pinot Noir and Pinot Gris. The vineyards’ Burgundy Clones have thrived from the perfect blend of ideal climate, southern exposure and thin rocky soils.

The estate wines of Holman Ranch include: Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc, and Rosé of Pinot Noir. Carefully hand-harvested, cold pressed and bottled, the Extra Virgin Olive Oil produced from the fruits of our trees has a delightfully distinctive flavor.

**Holman Ranch Background:**

Holman Ranch: Where the Past is Always Present. Tucked away in the rolling hills of Carmel Valley, historic Holman Ranch provides a unique and memorable setting for weddings, special events, family gatherings, corporate retreats, and team-building events. With its charming gardens, stunning mountain views and serenity, this private estate affords old-world charm while providing modern day conveniences. This stunning Property includes a fully restored stone hacienda, overnight guest rooms, vineyards, olive grove, horse stables and more.