

# Santa Barbara

MAGAZINE

DEC / JAN 2011

SWEET  
SEREN

BILLY BALDWIN  
CHYNNA PHILLIPS  
MAKE GIVING  
A FAMILY AFFAIR

A ROMANTIC  
HACIENDA  
REINVENTED

HOLIDAY  
HITS

COZY PUBS,  
MERRY WREATHS  
& A CHAMPAGNE  
NEW YEAR

## NORTH

**HEADING** Paso

Robles

A two-hour zip up the 1001 lands you in this quaint California Central Coast town. Its full name, El Paso de Robles, means "Pass of the Oaks," but grapevines are now taking over as the more prominent landscape.

**HEADING**

**STAY** at part-time Montecito residents Robert and Sherry Gilson's **Hotel Cheval**, 1021 Pine St., Paso Robles, 805-226-9995, [hotelcheval.com](http://hotelcheval.com)—a ridiculously luxurious equestrian-theme boutique hotel just off the main square downtown.

**EAT** at the chic fine-dining **Artisan**, 1401 Park St., Paso Robles, 805-237-8084, [artisanpasorobles.com](http://artisanpasorobles.com), frequented by locals for chef Chris Kobayashi's organic dishes such as chanterelle mushroom toast with bacon and a soft-poached farm egg on brioche (\$14). The weekly seasonal lunch, dinner, and brunch menus at **Thomas Hill Organic Market Bistro & Wine Bar**, 1305 Park St., Paso Robles, 805-226-5888, [thomashillorganics.com](http://thomashillorganics.com), typically feature items such as braised duck and spinach rolls with spiced cranberry butter and cashews (\$8). Try the mozzarella tasting menu (\$17) at **Il Cortile Ristorante**, 608 12th St., Paso Robles, 805-226-0300, [ilcortileristorante.com](http://ilcortileristorante.com)—fresh burrata, mozzarella di bufala, and mozzarella da gioia del colle.

**TOUR** local wineries and tasting rooms. Though Spanish conquistadors and Franciscan missionaries originally introduced wine grapes to the region in the late 1700s, the area is now the fastest-growing grape-producing region in California. Home to about 200 vineyards and wineries and more than 40 varietals, Paso has come to be known for its Zinfandels. The Hope family, [austinhope.com](http://austinhope.com)—pioneers of the local industry for more than 30 years—creates five labels (**Treana**, **Liberty School**, **Austin Hope**, **Candor**, and **Westside Red**) and has tasting rooms all over town. The berry flavors, silky tannins, and spiciness of the Candor Zinfandel Lot 2 (\$20) are a spot-on representation of the fruit. Visit the Yaguda family's **Pasolivo** extra-virgin olive oil tasting room, 8530 Vineyard Dr., Paso Robles, 805-227-0186, [pasolivo.com](http://pasolivo.com), to learn about the artisanal pressing process and try more than 10 varieties of oil. — *Gina Z. Terlinden*

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