

Santa Barbara Urban Wine Trail Part 3

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Carr Winery appears deceptively small from the outside, wait until you enter wine wonderland!

Patricia Decker

Onward to **Carr Wines**, located in their working winery warehouse, where the great ambience, music, friendly service, and delicious wines draw in tourists and locals alike. Taste at the barrel top bar, or mingle among the barrels in their simulated wine cave. Carr offers limited production wines, tastings by the glass or flight, even wine on tap! The hand-harvested, low yield grapes are certified organic. The **2011 Carr Turner Vineyard Pinot Gris Sta. Rita Hills** is very nice, especially on a hot summer day, with lemon curd, melon, guava, and lime zest, a full-bodied white with good acidity, a velvety mouthfeel, and soft lingering finish. Erisa, my wine hostess, suggested a grilled halibut with mango salsa would be a perfect pairing. I can't wait to try it! The **2009 Carr Turner Vineyards Pinot Noir Sta. Rita Hills** is rich and full-bodied, with raspberry, cocoa, cherry cola, plums, clove and spice, and the scent of rose petals, with a soft black pepper finish. This intriguing wine has received critical acclaim, including 93 points from the Pinot Report. A different wine, the **2010 Carr Cabernet Franc Camp Four Vineyards Santa Ynez Valley**, is a ripe version of Cab Franc with black cherry and raspberry fruit, spiced dark chocolate, and moderate tannins. Linger at Carr Wines tasting room, make new friends, relax to great music, drink delicious wine, and live like a local in paradise. It's a great spot to finish up a day of [wine tasting](#).

Erisa of Carr Wines suggested a local hot spot for dinner, **La Super-Rica Taqueria**, beloved by Julia Child, where locals line up for the authentic, tasty, made from scratch Mexican food. The sublime tortillas are handmade, the chiles freshly flame-roasted, the salsas intense and fresh, and the marinated pork pleasantly spicy and delicious.

Everyone in line had their favorites, and it was all different! As it was my first time, I ordered the Super Rica Especial, a soft taco with roasted pasilla peppers, melted cheese, and marinated pork. Wow! Spectacularly good flavor at a bargain price of \$6.89, plus a beer, for a big total of \$12 with tip. It fueled the drive home, happy and satisfied, with the persistently fresh flavors resonating in my mouth. This humble taco shack offers a varied menu of tacos, tamales, gorditas, and chile rellenos, made from flank steak, pork, chicken, and some seafood, along with daily specials. It's definitely worth the wait, for the food and a seat, a simple but great meal that will linger on in your mind.

Obviously, this is just a snippet of the wonders of the Santa Barbara Urban Wine Trail. Make your own itinerary for wine and food, and you can return again and again for a totally different experience. It's as close to heaven as a day trip can be!



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