

SPRING 2020

# NAPA VALLEY

# life

MAGAZINE

**PLUS+**

**Schweiger Vineyards**  
*Halfway to Heaven*

**Napa Green**  
*Sowing the Seeds  
of Sustainability*

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# Thank You, Napa Valley



L to R: Joe Peatman of the Gasser Foundation, Alicia Hardy of OLE Health, Linda Reiff of Napa Valley Vintners, and Jose Fleites of award sponsor AUL Corp.

**OLE Health was honored** to be co-recipients of the Napa Chamber of Commerce’s Collaborating Community Champions of the Year Award with The Peter A. and Vernice H. Gasser Foundation and the Napa Valley Vintners for the dedication and collaboration that resulted in the opening of OLE Health’s new Napa Valley Vintners South Napa Campus. This location – OLE Health’s 7<sup>th</sup> – has seen approximately 10,000 unique patients walk through its doors since opening in June 2019.

We are so grateful for the Napa Valley community for supporting and believing in our mission to provide primary health care to our entire community.

Learn more about OLE Health at [olehealth.org](http://olehealth.org).

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## TIME TO MAKE YOUR MOVE



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Beyond the gorgeous landscapes, the exquisite dining and award-winning wines you will find a warm sense of community in the Napa Valley. People come from all over the globe to get off the treadmill of life to live in the moment. This state of mind is evident when you greet neighbors at festivals, wine auctions, school fund-raisers, or even a crab feed. Whether you're living here already or consider becoming a member of this welcoming community, Jennifer and her team at Golden Gate Sotheby's can help you move into the next exciting stage of your Napa Valley Life.

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# Hello Spring



**W**e celebrate Spring in this issue, starting with a special feature on Napa Green. Napa Valley is known for its dedication to land stewardship and creating world-class wines. The Napa Green program elevates this commitment by protecting the land and conserving valuable resources through a rigorous certification program for vineyards and wineries which include protecting and restoring the Napa River watershed, saving energy and water, and reducing waste and carbon footprint. Over 250 wineries and growers have acquired certifications, and the list continues to grow. On April 22, 2020, our nation celebrates the 50th Anniversary of Earth Day. In this special feature, we're excited to share the stories of some of Napa Valley's wineries and growers who are doing their part to protect the planet.

Our cover story is about industry veteran vintners and growers, Fred and Sally Schweiger of Schweiger Vineyards. As one of Napa Valley's first vineyard owners high atop Spring Mountain, Fred Schweiger has been involved with this spectacular vineyard property since the early 1960s. Today, the management of the 35-acres of vineyards producing mostly Cabernet Sauvignon, Chardonnay, Merlot, and Malbec is an all-hands-on-deck family operation. The views are stunning, as are the wines. Fondly dubbed "Halfway to Heaven," a visit to Schweiger Vineyards is an experience not to be missed.

Mount Veeder is our star AVA feature for Spring. Known for its unforgiving terrain, its small footprint of ~1,000 vineyard acres creates challenges for vintners. For those who have committed to grow grapes and make wines in the harsh conditions, the payoff is worth it. Some of Napa Valley's most exquisite wines lauded for their rich depth and intensity come from Mount Veeder. Join us in learning more about this unique AVA and some of the vintners who are producing award-winning wines from here.

We have so much more to share as we welcome the Spring season, including Napa's annual Arts in April celebration, some fabulous places to dine al fresco, and for a trip to the Bay, a day in Sausalito.

So open the doors and windows, welcome the sunshine and longer days, and embrace all that Napa Valley offers with new signs of life in the great outdoors.

Cheers,

Laura Larson  
Editor

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Veteran Napa Valley grower and vintner, Fred Schweiger of Schweiger Vineyards on his original 1947 Caterpillar D2 Tractor  
Photo by Bob McClenahan

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# We Couldn't Have Done It Without You

Each year, more than 40,000 patients are cared for at Queen of the Valley – that's one of every two Napa residents.

To provide the best care, we are constantly upgrading our hospital facilities with the most advanced technology available, from imaging equipment to surgical systems.

The Intensive Care Unit (ICU) at the Queen is at the pinnacle of sophisticated healthcare with 20 family-friendly suites, round the clock intensivist support, and leading-edge technology housed in a state-of-the-art facility. A significant part of the costs for this project were funded by local residents like Ron. In fact, Foundation donations paid for 82% of all new technology acquired by the Queen last year.

Bringing Big Medicine to Napa is a costly enterprise. It depends on the ongoing generosity of our community to ensure that the high-level care we all deserve is available when we need it.

**Thanks to all our donors for helping us with this important work!**

**“When my wife Carolyn was admitted to the Queen’s ICU, I was thankful that we have high-caliber health care in Napa, made possible by the generosity of community donors. I’m proud to be one of them.”** -Ron Tapper, Napa Resident

## Bringing Big Medicine to Napa Valley

Queen of the Valley  
Foundation   
[www.queensfoundation.org](http://www.queensfoundation.org)

# NV Scene

*The Napa Valley scene of recent parties, concerts, celebrations and events*

## HANDWRITTEN WINES GRAND OPENING OF SOYO HOUSE

PHOTOS BY BOB MCCLENAHAN

Handwritten Wines celebrated the opening of its new location in South Yountville with an inaugural event, A New Year's Eve Progressive Celebration, in partnership with Bardessono Hotel & Spa's Lucy Restaurant, followed on January 30th with its official Grand Opening & Ribbon Cutting with the Yountville Chamber of Commerce. Handwritten featured multiple wine pairing stations highlighting its hillside and mountain Napa Valley District Cabernet Sauvignons sourced from two-acre blocks. "The opening of SOYO House turns a new page in the story of Handwritten Wines," said Philip O'Connor, Director of Handwritten Wines. "Our mission is to present some of the finest wine tasting and culinary experiences in the Napa Valley catering to those seeking a more private and intimate setting with a highly personalized and caring touch." One of the new wine and culinary experiences will be Handwritten's Bread & Butter Tasting, which includes various artisan bread and butter pairings, along with prosciutto and artisan cheeses presented tableside. [HandwrittenWines.com](http://HandwrittenWines.com)



*Brian and Cindy Huchens celebrate with Handwritten's Matt Beverly*



*Brian Lee of Handwritten Wines with Gary Thompson of NV Wine Tasting Driving Service*



*Handwritten Wines SOYO House made with reclaimed redwood from vintage wine vats*



*Jeri Hansen, Sustainable Napa County; John Dunbar, Mayor of Yountville; Handwritten Co-Owners Jana & Vance Thompson; Whitney Diver McEvoy, Yountville Chamber CEO; and Matt McEvoy, Tournament Director-Safeway Open, PGA Tour*



*Handwritten Circle Members Gary & Leslie Miller*

## NAPA LIGHTED ART FESTIVAL

PHOTOS BY TIM CARL

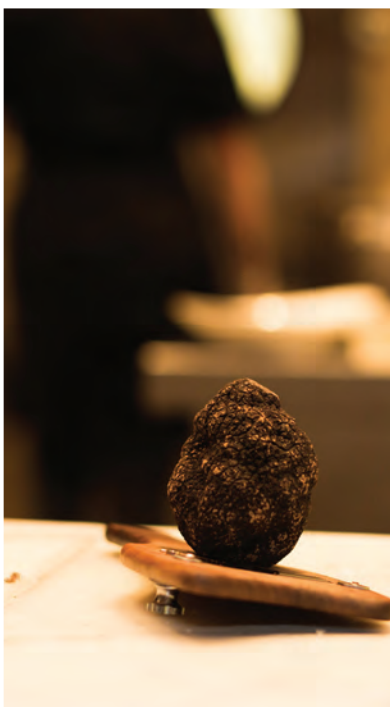
The 3rd annual Napa Lighted Art Festival returned to downtown Napa this year, creating an experience where high impact, innovative artwork was moved out of museums and ticketed venues into the city streets with large outdoor canvases for all to enjoy and appreciate. This year's festival theme was Renew. Renew can be defined as giving fresh life and strength, extending and prolonging into the future, restoring and rehabilitating our physical world, or reestablishing and reconnecting with each other. The nine-day festival ran from January 11th -January 19th in Downtown Napa and the Oxbow District. Original artwork was created by local and international artists with installations at 13 locations. Artwork displayed included video projection mapping, lighted sculptures, Lumia lasers, and video art. The festival also included several artist talks, historical tours and special events such as the Night Bloom hot air balloon display and the Lantern Parade featuring Rhino Redemption. Promoting the arts, science, and technology. The Napa Lighted Art Festival is a "must-see-experience" in a world-class destination.



## TENTH ANNUAL NAPA TRUFFLE FESTIVAL

PHOTOS COURTESY OF NAPA TRUFFLE FESTIVAL

The Napa Truffle Festival returned to Napa on January 17-20 to celebrate their tenth anniversary, presenting one of the world's most recognized truffle events. The foodie-centric weekend brought together a remarkable gathering of acclaimed experts, mycologists, chefs, food and beverage artisans, wineries, orchardists, and dog trainers to showcase the esteemed Périgord black truffle. The American Truffle Company™ along with Napa Valley sponsors and partners hosted a myriad of exciting events throughout the valley designed to educate and titillate truffle lovers of all levels. Highlights included exquisite truffle tasting dinners and luncheons prepared by Michelin chefs at LaToque, B Cellars, Raymond Vineyards, cooking demonstrations, and an all-day “Dig Truffles” event which began with an educational seminar at the CIA at Copia, a coursed truffle luncheon and barrel tasting at Del Dotto Vineyards, followed by a truffle dog hunting demonstration at Sinskey Orchards. Truffles were available to purchase at the Westin Verasa and Oxbow Marketplace throughout the weekend. [www.napatrufflefestival.com](http://www.napatrufflefestival.com)





## NAPA VALLEY VINTNERS PREMIERE – BARREL AUCTION

On February 22, over 200 of Napa Valley’s top vintners participated in America’s most prestigious wine futures auction, Napa Premiere. Napa Valley Vintners hosted the event, which raised \$3.9 million in support of its mission to promote, protect, and enhance the Napa Valley. In turn, the auction provided sole proprietorship of a selection of rare Napa Valley wines to a record 71 winning bidders. Ninety percent of the expertly-curated lots were from the 2018 vintage, lauded for their opulence, balance, drama, and depth. A week of educational, tasting, and networking opportunities leading up to the event offered top wine trade attending from around the world a chance to connect with each other, winemakers, and the 2018 vintage. Each of the Premiere Napa Valley limited edition wine lots featured as few as 60 and no more than 240 bottles of wine. Each bottle is hand-numbered and signed by the winemaker, creating exceptional allure for wine collectors searching for rare bottles. [napavintners.com](http://napavintners.com)



Photo by Alexander Rubin



Laura Larson with Doug Shafer of Shafer Vineyards



Sampling Joseph Phelps 1990 Backus



Photo by Alexander Rubin



CIA Greystone Pastry Chefs



Andre Crisp with Winemaker Shasena Miller of Luna Vineyards



John and Stacy Reinert of Brilliant Mistakes Wine

### CAMEO CINEMA HOSTS ANNUAL RED CARPET OSCAR BASH

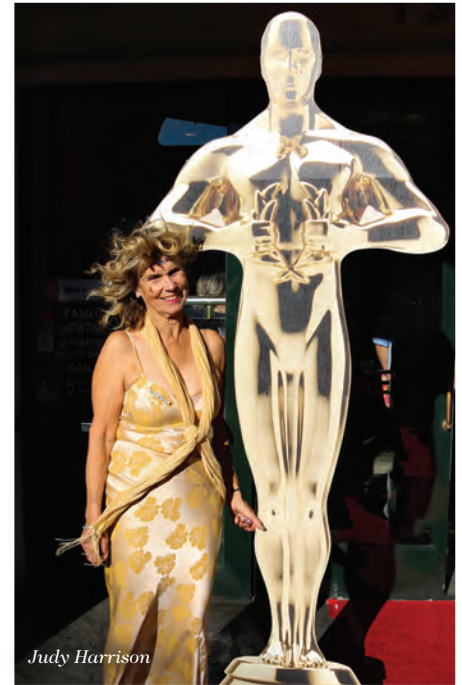
On February 9, St. Helena's Cameo Cinema hosted its much anticipated annual Oscar bash. Proprietor and devout movie fan Cathy Buck rolls out the red carpet and live streams the Academy Awards festivities at the sold-out event starting at 3:00 pm as the stars strut the red carpet from Hollywood's Dolby Theater. Patrons are invited to dress up in Oscar party attire or come as their favorite star. The Cameo pours selected wines and bubbly and serves gourmet popcorn. "In the know" locals bring appetizers to share and their own bowls for popcorn refills. Prizes are awarded for bets on winners in each Oscar category, Oscar IQ Trivia, and best-dressed costumes. [www.cameocinema.com](http://www.cameocinema.com)



Cathy Buck and Linda Hylan-Burris



Jan Suzle and Heidi Johnson



Judy Harrison



# NV Calendar

The Napa Valley scene of upcoming parties, concerts, celebrations and events

For up-to-date calendar listings visit [napavalleylife.com](http://napavalleylife.com) and click on **EVENTS** at the top of the page

April 2020

## 8TH ANNUAL ARTS IN APRIL

The month of April is Napa Valley's most creative month. It's a time of countywide celebration of the arts with live music, art fairs and exhibitions, storytelling, theatre performances, culinary arts, and hands-on activities. The eighth annual Napa Valley Arts in April will showcase arts and cultural events across the Napa Valley from Napa to Calistoga and in between. In addition to the independently-produced events that dot the idyllic valley at wineries, museums and galleries, the county will host four central city events that celebrate each town's unique cultural landscape. There are four weeks of special events that demonstrate just how many beautiful things are cultivated in the legendary Napa Valley.

For more information and schedule of events: [www.artsinapril.com](http://www.artsinapril.com) | [www.artscouncilnapavalley.org](http://www.artscouncilnapavalley.org)

April 2020

## THE GROVE AT THE CIA AT COPIA- LIVE MUSIC WEEKENDS

In April, the popular outdoor Grove at CIA at Copia re-opens for the season. Adjacent to the CIA at Copia's expansive garden, Grove offers a laid-back yet comfortable setting for eating, drinking, and relaxing and live music every Friday and Saturday evening from 6:00- 9:00 pm. The venue is open for lunch or dinner and serves house-smoked barbecue, wood-fired pizzas, and garden-fresh salads. The bar is also open late-night and serves a selection of wine, beer, or cocktails around the fire pits and Bocce court. [www.ciaatcopia.com](http://www.ciaatcopia.com)

April 22-26

## FOOD IS LIFE: A SUSTAINABLE FOOD FESTIVAL

CIA at Copia is hosting Napa Valley's Food is Life festival from April 22-26, 2020. The five-day event celebrates all things food,



Art, Sip and Stroll // Photo courtesy of Yountville Chamber of Commerce

beverage, and sustainability with cooking demonstrations and tastings, live talks, film screenings, music, and the awe-inspiring, three-dimensional "Gaia" art installation—a 23-foot wide NASA floating image of the Earth's surface. Festivities kick off on the 50th anniversary of Earth Day and bring together leading chefs, winemakers, and sustainable food producers for fun, hands-on experiences for all ages. [www.ciaatcopia.com](http://www.ciaatcopia.com)

April 25

## ART, SIP & STROLL

Celebrate ARTS IN APRIL in Yountville. Napa Valley's Largest Visual Arts Event takes place on Saturday, April 25, in beautiful Yountville, CA. This free art event starts at the Napa Valley Museum where Art, Sip & Stroll Tasting Packages (\$25 optional) can be retrieved. From there, wine and art lovers can walk or board a shuttle to Washington Street to stroll up and down visiting 50 high-quality juried artists, live music, gallery exhibits, tasting stops, restaurants, and more. The event will host 50 Artists of varying Mediums - Live Music - Wine Tasting. 11 am -5 pm  
For more info: [www.artsipstroll.com](http://www.artsipstroll.com)

April 25

## DISCOVER COOMBSVILLE- GRAND TASTING

Discover the unique terroir and premier wines from Coombsville wineries that are not open to the public at the second annual Coombsville AVA Spring event hosted at the Napa Valley Country Club. Custom food pairings will be prepared by the Napa Valley Country Club culinary team and paired with wines from the following Coombsville wineries: Ackerman Family Vineyards, Ancien, Arrow & Branch, Caldwell Vineyard, Covert Estate, Duhig, Farella, Italics, Maritas, Maroon Wines, Merus Wines, Palmaz Vineyards, Porter Family Vineyards, Rocca Wines, Scalon Cellars, Scian-dri Vineyards, Shadybrook Estate, Silverado Vineyards, Southern Roots & Tournesol Wine. Proceeds support Puertas Abiertas (Open Doors), a non-profit organization working with Latinos to achieve healthy living, self-sufficiency & community engagement. 3:30-5:00 pm  
For more information and tickets: [www.coombsvillenapa.org](http://www.coombsvillenapa.org) ➔

# Inside Track

## What the Locals are Doing



### La Taberna

La Taberna is more for nibbling tapas and sipping than eating dinner like sister Zuzu two doors down. It doesn't have a happy hour since all the time is happy hour, with many reasonable tapas posted on the blackboard typically \$6 to \$12. Most wines are \$9, but pretend you're in Spain and Sherry starts at \$6. // **815 MAIN STREET, NAPA • LATABERNANAPA.COM • 707-224 5551**

### Ca Momi *Osteria Live!*

Catch the beat each Friday & Saturday night at 10 pm for weekly editions of Osteria Live! – CaMomi's live music series. Watch the dining room transform from bustling restaurant to a speakeasy-like listening room and savor the sounds of area musicians who grace the stage each weekend for complimentary shows paired with spirited cocktail adventures and a late-night dining menu. // **1141 FIRST STREET, NAPA • CAMOMIOSTERIA.COM • 707-224-MOMI**

### Hog Island Oyster Company *Locals Tuesdays*

Hog Island Oyster Bar at Oxbow Public Market offers a casual and relaxed oyster haven in the heart of downtown Napa, proudly serving its own Hog Island oysters and shellfish, complemented with savory seafood entrees, organic salads and small plates showcasing the amazing farmers, fisherman and artisan food producers of Napa Valley and northern California. On Tuesdays, locals enjoy Chef's choice half- priced oysters on the half shell (varieties change weekly), small plates and beer and wine specials until 7pm. // **610 FIRST STREET, NAPA • HOGISLANDOYSTERS.COM • 707-251-8113**

### Ristorante Allegria *Wednesday Live Italian Music*

Join in on the fun Wednesday evenings at Ristorante Allegria as Lou Zanardi provides authentic, live Italian music and some favorite oldies on his trusty accordion. Now in his 25th year, the charming ambience complements the restaurant's traditional Italian menu and popular happy hour specials such as a selection of discounted bar menu items, \$5.00 mixed well drinks and beer for \$3.50. // **1026 FIRST STREET, NAPA • RISORANTEALLEGRIA.COM • 707-254-8006**

### St. Clair Brown *Locals Night*

Every Thursday night locals and visitors alike meet in the garden at St. Clair Brown and enjoy wine by the glass for half price, and all beer on tap for \$5. Beverages are paired up with the tastiest of tacos from the Mercadito Food Truck. Every Thursday, 4-8pm. // **815 VALLEJO STREET, NAPA • STCLAIRBROWN.COM • 707-255-5591**

May 1-3

### CLIF CAMPO VELO

The fourth annual CLIF CampoVelo will take place May 1-3, 2020 in Napa Valley. The annual event combines world-class cycling, wellness, cuisine, libations, and fundraising into a unique three-day experience. With cyclists and foodies arriving from around the country for a "leave the kids at home" destination Napa Valley weekend, this year, CampoVelo will celebrate all things electric: bikes, cars, and cooking. CampoVelo will highlight off-the-beaten-path and intimate cycling adventures, explore e-bikes and the integration of technology in training, and offer hands-on culinary and wellness demonstrations that enhance both human and environmental longevity. CampoVelo is also thrilled to announce that Greg LeMond will be joining for the weekend. LeMond is considered the only American to win the Tour de France, and who is being awarded the Congressional Gold Medal of Honor in recognition of his service to the United States as an athlete, activist, role model, and community leader. *For more information and registration: [www.campovelo.com](http://www.campovelo.com)*

May 15-16

### JUDGMENT OF NAPA

Cultured Vine announces a unique tasting experience inspired by one of the most significant wine events in history. Steven Spurrier and George Taber will return to Napa Valley for this modern-day interpretation of the famed 1976 Judgment of Paris that revolutionized the wine world when Napa Valley wines reigned victoriously. The event pays homage by re-imagining the wine tasting experience, but this time Napa is competing against the world. Masters of Wine, Peter Marks and Matt Deller have been combing the world's wine regions and perfecting the wine line up for a year. The Judgment of Napa, presented by Napa-based luxury concierge Angela Duerr and her Cultured Vine team will be held at Clos du Val on May 16, 2020 – making history for the 44th anniversary of the Judgment of Paris. Access will be limited to an intimate number of attendees. *Event and full weekend packages available. [www.culturedvine.com](http://www.culturedvine.com)* ➔

 BOTTLE ROCK *presents*

# Sonoma Harvest Music Festival

AT B.R. COHN WINERY SEPT. 12-13 & 19-20, 2020





Brian Culbertson // Napa Jazz Getaway

May 22-24

**8TH ANNUAL BOTTLEROCK NAPA VALLEY**

BottleRock Napa Valley presented by JaM Cellars is back at the Expo fairgrounds for its 8th Season. The three-day festival features the world's top musicians on five music stages plus a VIP Acoustic stage and the famous BottleRock Culinary Stage showcasing one-of-a-kind culinary and celebrity mashups. Master Sommeliers, celebrity chefs and dozens of the region's finest vintners, restaurateurs and brewers rub shoulders with guests in an intimate setting. BottleRock Napa Valley offers the best in wine, food, and craft brews to complement the music and create an authentic wine country experience for festival guests. Direct festival tickets are officially sold out, but after-market options may be found on the Festival Website exchange portal through the concert weekend. [www.bottlerocknapavalley.com](http://www.bottlerocknapavalley.com)

June 4-7

**AUCTION NAPA VALLEY**

Napa Valley Vintners celebrates its 40th extraordinary year at 2020's Auction Napa Valley. Regaled as California Wine Country's most premier charity wine auction, the four-day program includes an e-auction, barrel auction

and live auction showcasing wines from some of America's most well-known vintners, sharing their finest wines in one of the world's most beautiful places. This annual event is hosted at Meadowood Resort and includes some of California's artful cuisine and the opportunity to bid on once-in-a-lifetime experiences and collections of Napa Valley's extraordinary wines. Sprinkle in the satisfaction that comes from generously supporting a community, and you've got the recipe for the world's most celebrated wine event.

For more information and tickets: [www.napavalleyauction.org](http://www.napavalleyauction.org)

June 10-13

**NAPA VALLEY JAZZ GETAWAY**

Join Brian Culbertson and friends for Napa Valley's 9th Annual Jazz Getaway weekend. The three-day concert series main musical events are performed at The Lincoln Center and includes a curated itinerary of pre and after-parties where attendees can mingle with the performers and enjoy a series of culinary food and wine experiences, including a dinner at La Toque, premier wine tastings, a silent auction, and wine reception.

For more information and ticket packages: [www.jazzgetaway.com](http://www.jazzgetaway.com)

**Beyond the Valley**

May 13-17 • Nantucket, MA

**NANTUCKET WINE FESTIVAL**

Thirty miles off the coast of Cape Cod, the world's historic whaling capital becomes the nation's wine capital every May. For the past 23 years, the Nantucket Wine & Food Festival has become one of the most celebrated wine and food events in the country. Famous for its vast array of featured winemakers and talent, the festival draws over 3000 attendees to the island for this annual spring fête and boasts a continually growing family of vintners, wineries, renowned chefs and restaurants. [www.nantucketwinefestival.com](http://www.nantucketwinefestival.com)

May 28-31 • Atlanta, GA

**ATLANTA FOOD & WINE FESTIVAL**

Celebrating its 10th year, the Atlanta Food & Wine Festival has been shining an international spotlight on the incomparable food, wine, beer, and spirits of the South. The four-day weekend showcases more than 250 chefs, sommeliers, mixologists, and industry insiders from thirteen Southern states – each with a unique story to tell, a tradition to share, and a region to recall fondly. Every year, more than 10,000 tourists and locals alike converge on Atlanta to savor, sip and share in exceptionally and artfully curated experiences they'll find nowhere else. [www.atlfoodandwinefestival.com](http://www.atlfoodandwinefestival.com)

May 29-30 • Carlsbad, CA

**CALIFORNIA WINE FESTIVAL**

Wine, food, music, sea, and sun. These elements create the quintessential wine tasting experience at the California Wine Festival – North San Diego in Carlsbad. At this sunny seaside setting, California's best wineries pour hundreds of vintage red and white wines, complemented by dozens of the region's top chefs and specialty food purveyors serving gourmet appetizers along with live music and an ocean view. [www.californiawinefestival.com/carlsbad](http://www.californiawinefestival.com/carlsbad)

June 5-7 • Maui, HI

**KAPALUA WINE AND FOOD FESTIVAL**

Established in 1981, the Kapalua Wine and Food Festival is a feast for the senses. The celebration of epicurean excellence showcases the finest in food and wine and embracing all things Hawaiian. The four-day event features cooking demonstrations, wine and food pairings, winemakers' dinners, a golf tournament, evening galas, and the much-celebrated Grand Tasting with theme-inspired cuisine and wines from around the world. [www.kapaluawineandfoodfestival.com](http://www.kapaluawineandfoodfestival.com)

June 19-21 • Aspen, CO

**FOOD AND WINE CLASSIC IN ASPEN**

Get a taste of the world's best cuisine and finest wines at the FOOD & WINE Classic in Aspen, considered by many to be the best culinary festival in the country. Attend seminars held by the world's most accomplished chefs and sommeliers; sample a variety of food, wine, and spirits at the Grand Tasting Pavilion; and enjoy a taste of the good life in a breathtaking setting at the base of Aspen Mountain. [www.classic.foodandwine.com](http://www.classic.foodandwine.com)



# THE VINE VAULT HITS THE ROAD

with Napa Valley Vintners

Atlanta, Georgia-based Vine Vault has teamed up with ten premier Napa Valley vintners on a National road-show, "Visit From the Valley."

Vine Vault and their Napa vintner winery partners, Modus Operandi Cellars, Seven Stones Winery, Seavey Vineyard, Spottswode Estate, Gamble Family Vineyards, Skipstone Wines, Aloft & Dark Matter, William Cole, Constant Diamond Mountain and the Lerner Project are in collaboration to showcase some of Napa Valley's premium wines into unique venues in major markets in Texas, Florida, and Georgia. At each event, the collective group offers wine aficionados a chance to meet many of the owners and winemakers from these family-owned wineries and to have the opportunity to learn about, taste, and purchase rare and library wines from some of Napa Valley's most prestigious vineyards. The Vine Vault, in turn, makes special deliveries in perfect conditions for each customer who purchases wine.

**At every location,  
a local charity is chosen  
as the beneficiary of  
proceeds from ticket  
sales and private  
donations.**



At each Visit From the Valley event, attendees enjoy a curated selection of cheese and charcuterie and the opportunity to view and purchase pieces of art from America's preeminent painter of wine, Thomas Arvid. At every location, a local charity is chosen as the beneficiary of proceeds from ticket sales and private donations.

Outside of their exclusive wine events, Vine Vault offers a variety of services designed to help wine lovers enhance their wine experience and diminish the logistical hassles of collecting wine. Whether it be providing wine transportation services, appraisals, cellar relocations, inventory management, insurance, and certificates of provenance to support the sale of wine collections, their reputation for providing unprecedented levels of protection and service is revered among wine collectors nationwide. Vine Vault's three locations in Atlanta, Austin, and Napa Valley have tasting rooms and lounge facilities which offer their members, partners, and adult guests sumptuous gathering places to enjoy their wines, network, and share experiences.

# TAKE A WALK ON THE WILD SIDE:

*Wildflower Hikes Show Wine Country in Full Bloom*

◆ BY T BELLER AND DEIRDRE BOURDET



Moore Creek at Lake Hennessey // Photo by Tim Carl

Napa Valley's beauty is famous the world over, but most visitors only experience the man-made kind: rows of vineyards, gorgeous wineries, indulgent resorts, delectable dining, and – of course – the peerless wines. What locals know, though, is that there's a whole other world of natural, non-alcoholic wine country wonders hiding just beyond the usual tourist routes. And spring is one of the best times to discover them.

Napa Valley is home to more than 1,000 native species of wildflowers, which bloom at different points throughout the year. Certain spots are famous for their flowers,

and others are better-kept secrets. The best-known Napa Valley spot is probably **Skyline Wilderness Park**, an 850-acre public park just east of downtown Napa. The landscape surrounding the hiking trails bursts into riotous, colorful life each spring, and the park itself hosts an annual **Wildflower Show and Native Plant Sale** organized by the California Native Plant Society's Napa chapter. This year's show is April 18-19, from 10 a.m. to 4 p.m. Admission to the park is free during the show weekend.

At the northern end of Napa Valley, **Robert Louis Stevenson Park** offers truly

athletic hiking with some spectacular wildflower rewards for those willing to make the effort. (Literary and history buffs: This park is also where the famous author of *Treasure Island* and *Kidnapped* spent his honeymoon in 1880.) **Moore Creek Park**, on the northeastern side of Lake Hennessey, is another beloved local spot for hilly wildflower hiking with great ridgetop views and a little less challenging terrain. Bald eagles and many other birds are spotted here, and a wide range of wildflowers are usually in bloom by April.

Just over the border with Sonoma County, **Jordan Winery** in Healdsburg



hosts spring vineyard hikes in April and May to enjoy the vibrant colors of poppies, lupine, chamomile and red clover, along with sweeping views of wine valleys and mountain ranges. The guided morning hikes on the 1200-acre estate start with a continental breakfast and conclude with a charcuterie lunch and wine tasting. Tickets are available on Jordan's website for hikes on April 17 and 18, and May 15 and 16. For more information and reservations, visit [jordanwinery.com/events](http://jordanwinery.com/events).

Napa locals in the know sign up with the **California Native Plant Society**, which hosts weekly Saturday morning hikes from March through June. Participants bring their own water, snacks, and lunch to a rendezvous point (the parking lot between Target and Pharmacia in Bel Aire Plaza, just east of Highway 29), then carpool/caravan to the destination. CNPS's knowledgeable volunteer guides lead you behind the scenes at breathtaking spots at the far corners of wine country, on privately owned wilderness preserves, and off colorful back lanes just around the corner from famous vineyards and wineries.

Locations are carefully chosen to maximize bloom at each part of the season, leading hikes to Moore Creek (April 4), Skyline Wilderness Park (April 18 and May 23), and other beautiful, hidden spots in Napa and Sonoma Counties – many of which are not normally open to the public. Visit [chapters.cnps.org/napa](http://chapters.cnps.org/napa) for more information and directions on how to register.

The **Napa Valley Land Trust**, which protects and preserves more than 76,000 acres of land from development, collaborates with CNPS to give visitors access to several exceptional wildflower sites as part of this series. The Land Trust also hosts a wildflower hike in the Spring and allows access to other stunning natural properties after a mandatory orientation. Visit [napalandtrust.org/hikesactivities/hikes](http://napalandtrust.org/hikesactivities/hikes) for more information.

Arguably the most unique and unforgettable site to visit during wildflower season is the Land Trust's **Missimer Snell Valley Preserve**, about an hour and a quarter's drive from downtown Napa. This 240-acre property has over 290 native plant species (which is almost one-quarter of *all* known Napa County native species) and has become an annual pilgrimage for Bay Area

wildflower enthusiasts. You can only visit by advance permission, which makes the CNPS hike there on April 25th especially appealing.

The surrounding area is completely undeveloped, unspoiled and rural; driving there feels like traveling back in time. A must-see along the way is Litto's "**Hubcap Ranch**," a California Historical Monument that assembles more than 30 years' worth of hubcaps, bottles and pull-tabs into one of the state's exceptional Twentieth Century Folk Art Environments.

The Missimer Preserve itself is an absolute treasure. Rolling hills and wild pasturelands are a mosaic of color, texture, and variety as far as the eye can see. Bright indigos and magentas pop out of endless shades of gold and green. In mid-April, you might see balloon clover, bird's eye gilia, butter and eggs, California goldfields, cream cups, Douglas's sandwort, false baby stars, fulvous popcorn flower, marsh star-lily, miniature lupine, purple owl's clover, valley tassels, winecup clarkia, as well as rare butterflies and many other native species. Brewer's milkvetch, fringed checkermallow, and long-rayed triteleia are serpentine soil specialists that can only be seen in this type of environment. The CNPS guides help you identify what you're looking at and are a font of fascinating inside information about the geology, the native grassland preservation, and of course, the wildflowers. They also point you to an idyllic spot for a (BYO) picnic, shaded by mature trees and with nary a building in sight. Between the beauty and the stories, it's almost overwhelming.

Again, access to the Missimer Preserve is by permission only. If the CNPS hike there on April 25th is already full or you can't attend that day, contact the Land Trust at 707-252-3270 or Verve Napa Valley to explore other options for a visit. Verve also can coordinate beekeeping and honey-tasting experiences for guests, culinary garden tours with master gardeners, and a wide range of other nature-focused activities, such as wetlands kayaking, hiking in redwood groves, and exploring the Point Reyes National Seashore. Visit [vervenapavalley.com](http://vervenapavalley.com) for more information.

Whether you're a local or a visitor, 'tis the season to get off the beaten track and into the natural beauty of wine country.



Photo by Erin Erickson - Land Trust of Napa County



Photo by Verve Napa Valley



Photo by Mike Palladini - Land Trust of Napa County

*Verve Napa Valley is a custom-curated wine tour, private event and destination management company that delivers wine country experiences of a lifetime. Every itinerary is uniquely tailored to the individuals or corporate groups who'll be experiencing it... no cookie cutter tours allowed. From barrel blending to wildflower hikes, plein air painting and one-of-a-kind culinary pilgrimages, Verve showcases everything the beautiful Napa Valley has to offer. [www.vervenapavalley.com](http://www.vervenapavalley.com)*



# *SIGHTSEEING AND ROMANCE ON THE RIVER*

*with a Napa Valley Gondolier*

◆ BY LAURIE JO MILLER FARR

Sean O'Malley doesn't have the most Italian-sounding name, but perhaps you haven't heard his tenor interpretation of "O Sole Mio." It's a charmer.

O'Malley is the owner of Napa Valley Gondola, Napa's newest attraction. The business launched in spring 2019, and he's been entertaining and guiding passengers ever since. He was eager to share the history of how the tours got started, where the gondola came from, where the tours go and when, as well as his Italian-language repertoire.

The Napa River flows through one of the most scenic landscapes in the Bay Area. "I have always been amazed by the beauty of the Napa River and consider it a hidden gem. Some visitors don't even realize there is a river in the middle of Napa. Since the river is only accessible to kayakers, boaters, and people who live alongside the water, the gondola tour widens that audience considerably," said O'Malley.

"Plus, I also have a passion for boats and rowing. So, when the opportunity arose to buy the gondola company that provided tours on this river, for me, it was a no brainer. I just had to practice and learn the art of feathering the oar while rowing."

North America doesn't manufacture gondolas. It's a meticulous centuries-old art, which originated in Venice, Italy. The craft has been passed down through generations, practiced today by a dwindling number of boat maker families. Artisan production takes place primarily in Venice's Dorsoduro neighborhood, with a handful of additional factories scattered across outlying lagoon islands. All Venetian bell gondolas are made to standard with 280 customized pieces, handmade using eight types of wood, specifically lime, oak, mahogany, walnut, cherry, fir, larch, and elm in a labor-intensive process that takes up to six months. O'Malley proudly confirms his gondolas are authentic, handmade by Venetian experts, and imported in 2018.

And like the gondoliers who navigate that city's canals, Sean O'Malley serenades his passengers as he maneuvers his prized boat. It's a hallmark of the experience, of course. O'Malley tells us more about the traditional songs.

"Naturally, 'O Sole Mio' is the first one everybody expects. There are other favorites: 'Santa Lucia' and 'Gondola Gondoli.' It's a very romantic setting. We had six successful proposals of marriage in 2019 alone, and that was our first year of gondola operations," he said.

The gondola's route along the Napa River can vary, covering up to two miles heading either upstream or downstream, depending on customer preferences along with the weather and wind conditions. When going upriver, the boat glides toward the Oxbow Nature Preserve, a 13-acre riverside habitat, and passes by the CIA at Copia. Going downriver, the boat drifts from the main dock toward the slough tide pools.

Along the scenic way, the river tour guide offers a basic history of the Napa River and its riverfront, the river restoration and habitat enhancement, including details about the 20-year-long effort by the Army Corps of Engineers to dredge, straighten and fortify the river banks to mitigate perennial flooding. It's a bold design, conceived in the mid-1990s, that improves the environment and makes the river a focal point of downtown Napa. The ambitious plan to dredge, straighten, and armor the banks of the Napa River has become an environmentally sensitive model for cities looking to find a solution to similar flood issues.

Within close proximity of an urban environment, the award-winning Napa River Salt Marsh Restoration Project provides an exceptional habitat for fish, shorebirds, black-necked stilts, dabbling ducks and diving ducks. Native plants such as tules, alders and willows appear along the banks, and the river has become more hospitable for salmon and steelhead trout. In describing the wildlife observed along the way, O'Malley said, "We see a large variety of birds and we often spot wildlife, beavers, seals, sea lions and river otters. On some rare occasions, we even see dolphins."

The Napa Gondola spring and summer tour schedule picks up its activity level beginning on April 1, with a daily 40-minute trip, "The Marco Polo," departing every 70 minutes from 9 a.m. to 7:30 p.m., bookable online in

advance. Gondolas seat up to six passengers and board and disembark at the boat dock located at 680 Main Street in Downtown Napa. While advance bookings for tours are encouraged, walk-ups to the launch dock are also welcome.

To make the most of a Napa Valley Gondola experience, O'Malley suggests, "Be sure to bring a bottle of wine and maybe a cheese plate or some snacks. We supply the glasses. We also have blankets for those chilly evenings."

**FOR MORE INFORMATION:**

Napa Valley Gondola // 700 Main Street, Napa  
707-373-2100 // [napavalleygondola.com](http://napavalleygondola.com)

**With his jaunty straw boater in place, sporting a de rigueur striped blue and white sailor shirt and oar in hand, the gondolier paddles, barely rippling the water. He glides peacefully along the scenic Napa River as he serenades his passengers in true Venetian style.**



## Be Bubbly *Downtown Napa's New Bubbles Lounge*

Be Bubbly, an exciting new sparkling wine and champagne lounge, opens in the heart of downtown Napa. Erin Riley, owner and “Chief Bubblehead” was inspired to create Be Bubbly to have a bubbles bar for everyone, serving local labels as well as global imports. Be Bubbly is dedicated to Champagne and sparkling wine, but also carries a selection of craft beers and select still wines. Riley will also be hosting pop-up parties with local chefs as well as bottle and drink specials throughout each month. *Open from 9:00 a.m. to 8 p.m. on weekdays and until 11 p.m. on weekends.*

**FOR MORE INFORMATION:** [www.bebubblynapa.com](http://www.bebubblynapa.com)  
1407 2nd Street, Napa // 707-934-7399

## Dan Dawson's “The Social”

Dan Dawson of Dan Dawson's Wine Advisor, produces and hosts “The Social” a monthly wine tasting collaboration at Southside Century Café. The fun, casual tasting is held the 2nd Friday of every month and welcomes producers and importers to pour and discuss their wines to guests. Tasting themes encompass varietal themes, such as Sparkling Rose', regional vintners and a series entitled, “It's About the Dirt” showcasing wines that are particularly vineyard-focused. Open to the public for \$15 or for members of Dan Dawson's Wine Advisor, tickets are \$10. Southside offers special appetizers and has their full dinner menu available during and after the event.

**FOR MORE INFORMATION:** [www.dawsonwineadvisor.com](http://www.dawsonwineadvisor.com) // Southside Café Century // 135 Gasser Drive, Suite B, Napa



*Dan Dawson, Irma and Morgan Robinson  
hosting the Social at Century Southside*



*Photo by Dylan De Jonge*

## Goose & Gander Whiskey Wednesdays

Belly up to the bar at Goose and Gander on Wednesday nights for their popular Whiskey Wednesday flights. Each week a different flight of three whiskeys ranging in age from 4-18 years are offered along with their award-winning craft spirits and beer menu.

**FOR MORE INFORMATION:** [www.goosegander.com](http://www.goosegander.com) // 1245 Spring Street, St. Helena // 707-967-8779



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## Olive & Hay at the Meritage

Meritage Resorts is proud to announce the opening of Olive & Hay. The restaurant replaces Siena but maintains its Italian theme with a farm-fresh flair. Executive Chef Jose Mejia and Sous Chef John Carney are behind the farm-to-table menu that centers around the journey of each ingredient, fusing homemade and homegrown, modern and classic, innovative and traditional Italian cuisine. The casual yet refined vibe incorporates rustic accents but offers a modern approach to wine country cuisine. The contemporary menu is family-style friendly accompanied by an award-winning wine list. *Open daily for breakfast, lunch and dinner.*

**FOR MORE INFORMATION:** 875 Bordeaux Way, Napa // [www.meritagecollection.com](http://www.meritagecollection.com)

## Oakville Wine Merchant Opens in JCB's 1881 Wine History Museum

Oakville Wine Merchant, a destination for wine lovers to enjoy more than 50 wines by the glass from Napa's finest producers, has opened adjacent to Oakville Grocery in the nearly 150-year-old historic Victorian building that also is home to 1881 Napa Wine History Museum. The new wine bar has 12 Napa Tech machines installed on the ground floor of the Victorian home filled with sought-after wines grouped by the Napa Valley sub-appellations. Guests can purchase a card loaded with various denominations and select a taste, half glass, or full glass from the machines. Future plans will allow visitors to choose from a selection of wine flights and snack on a selection of charcuterie, cheese, and caviar. For a curated experience, wine educators are on hand to answer questions about the various wines.

**FOR MORE INFORMATION:**

[www.oakvillegrocery.com/oakville-wine-merchant](http://www.oakvillegrocery.com/oakville-wine-merchant)



## El Porteño Opens in Oxbow Public Market

For over 10 years, El Porteño Empanadas has been serving handmade empanadas using South American flavors and the best local ingredients to the fine people of San Francisco. After all, making good food is in owner Joseph Ahearne's DNA. His mother, a former Miss Argentina, owned Maria's Restaurant in Napa. El Porteño is now bringing some of that Argentinian comfort food back to Ahearne's hometown of Napa. Empanada offerings include carne (beef), pollo (chicken), jamon y queso (prosciutto + cheese), champiñones (mushroom) among others along with a traditional sandwich cookie, the alfajor.

**FOR MORE INFORMATION:** [www.elportenosf.com](http://www.elportenosf.com) // 610 & 644 First Street, Napa

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*Halfway to Heaven  
atop Spring Mountain*

# SCHWEIGER VINEYARDS

◆ BY DANIEL MANGIN | PHOTOS BY BOB McCLENAHAN







A few blocks off St. Helena's Main Street, tree-lined Spring Mountain Road begins its 2,000-foot ascent from the Napa Valley floor. Wildflower sprays brighten the two-lane road in spring; fifty shades of green predominate the rest of the year. Just before the Sonoma County line, an elegant hand-crafted wrought-iron gate with gold-leafed spires and grape clusters opens into the gravel driveway of Schweiger Vineyards. Gently arcing rows of terraced grapevines command immediate attention, though on sunny days the eye invariably drifts skyward, north to Mount St. Helena and east to Howell Mountain. Stands of Douglas firs, madrones, live oaks, and a few redwoods obscure the valley floor, reinforcing the sense of a serene, self-contained universe set apart from Napa's hoopla.

"This is halfway to heaven,' is a typical remark when guests first arrive" at the 55-acre estate, said cofounder Sally Schweiger recently in the winery's light-filled tasting room. The vaulted space's largest window and the terrace just outside, where tastings also take place, look onto widely spaced rows of Cabernet Sauvignon. Ginny and Nikki, the family's two retrievers, often dart through the vines at warp speed while raptors glide high overhead. Bluebirds that take up residence in strategically placed nest boxes appear like clockwork each vintage to protect the grapes from harmful insects.

The origins of the pastoral tableaux visitors experience today date back more than half a century, when Sally's husband, Fred Schweiger, then in his late teens, purchased the 8-acre parcel where the Cabernet now grows. The sole access to Fred's heavily forested land was through a larger adjacent property owned by his parents, Tony and Theresa Schweiger.

### THREE-FIGURE TRANSACTION

In the early 1960s, said Fred, only a few families lived that high up the mountain, and there were no wineries (the entire Napa Valley had about a dozen and a half). "I offered \$225, the sellers countered with \$275, and over dinner we settled for \$250," recalled Fred of the matter-of-fact transaction—one that these days would require three more zeros just to initiate negotiations.

Fred and Sally, who met while attending San Francisco's Lowell High School, married in 1966 and had two children, Andy and Diana. The family lived in Sonoma County, where Fred started a construction company, but spent many weekends up on Spring Mountain. When contracting jobs dried up during the late-1970s economic downturn, Fred sought ways to keep his talented team of carpenters intact, eventually proposing to hire and work with them to clear trees to make way for a vineyard.

First, though, came the matter of convincing Sally to sign on to the project. "What are we going to do with a vineyard?" Sally remembered asking Fred. "Oh honey, it'll just be a hobby," he replied. As the years went by, "Our 'hobby' became our lifestyle," laughed Sally.

### FAMILY AFFAIR

From the start, Schweiger Vineyards has been a family affair. It took a year and a half to clear 35 acres and plant several vineyard sections, and three more years for the vines to yield viable fruit. Photos on view during present-day winery tours show three generations pitching in: Tony and Theresa Schweiger planting the first vines, Andy and Diana hard at work pruning, and Fred, Sally, Andy, and Diana posing with the first Chardonnay harvest.

Fred still drives the 1947 Caterpillar D2 tractor used to clear the land. "It's a chunk of iron that won't stop, as the old-timers say—always there, always your friend," said Fred, who's revved up the tractor for every major project since prepping the land for grapes. Many visitors, he added, are surprised to learn that the family built all the property's structures—barn (1986), house (1992), winery (2000), and tasting room (2011).

When it came time to decide what grapes to plant, Herman Hummel, a Spring Mountain neighbor and longtime Napa vintner, advised the family to stick with the "queen" and "king" of grapes—Chardonnay and Cabernet Sauvignon. By 1984, Fred, who took viticulture classes at Santa Rosa Junior College and U.C. Davis along the way, had fruit ready to sell to top-flight operations like ZD Wines for the Chardonnay and Newton and Stags' Leap Winery for the Cabernet. ➔

## From the start, Schweiger Vineyards has been a family affair.

After ten years of selling grapes and seeing other wineries produce highly praised wines from them, the Schweigers decided to take the next step and start their own label. By that time, Andy, who had interned at ZD, Joseph Phelps, and Trefethen wineries while earning a degree in winemaking, viticulture, and microbiology at U.C. Davis, was ready to step in as winemaker. For a few years, he kept his day job, first as a lab tech at Chateau St. Jean and later as a production manager at Cain Vineyards.

### BROADENING THE PORTFOLIO

The first Schweiger wines were Chardonnay and Cabernet Sauvignon, with Merlot a subsequent addition. After Andy joined the winery full-time in 1999 (Diana came on board in 2001 to handle marketing), he began broadening



the portfolio. Among the new bottlings were single-varietal Cabernet Franc and Malbec, blends like Dedication (Cabernet Sauvignon, Merlot, Cabernet Franc, and Malbec), and two port-style dessert wines, Napuro from the Chardonnay and Iteration from the Cabernet Sauvignon. In a few years, after recently planted vines mature, Andy expects to insert Pinot Noir into the lineup. Unlike many other wineries, Schweiger Vineyards doesn't produce a Reserve tier of wines, and that's intentional, said Fred: "Everything we do is our best."

As for the tasting room, which Sally oversees, doing the best means taking the



Fred & Sally Schweiger

**"Oh honey,  
it'll just be a hobby,"  
Fred told Sally.**

time to get to know guests and honoring the fact that many of them have chosen to spend part of their vacations visiting the estate. "Sally has the personality to make anyone feel at home," said Fred. In keeping with the family's aim-to-please style, the wines poured at tastings, always by appointment, can vary depending on guests' preferences. Five current wines, typically two whites and three reds, are the focus of the Estate Tasting Experience. The Library Tasting, which features older vintages, provides the opportunity to see how well these collector-worthy wines age.

### ALL-TERRAIN EXPERIENCE

Guests see plenty of vines from the tasting room and terrace, but those wanting to investigate the estate close-up can book the All-Terrain Vineyard Experience. Conducted by either Fred or Andy from May to early September, it's a breathtaking way to get a feel for just how steep this mountain property is. Another treat is being able to sip wines right where their grapes are grown. Not to mention bask in those fantastic views.

On the All-Terrain tours, Fred is apt to describe the care he took to construct and grade the terraces to prevent erosion, and Andy might discuss how great winemaking always starts in the vineyard. Many eco-friendly practices were put into place long before "sustainability" was a buzzword, said Fred—"It's just good farming." In recent years, the Schweigers have achieved Napa Green certification for both the vineyards and the winery, along with separate recognition from the Fish Friendly Farming organization.

### WEALTH OF TANNINS

"Because of the way our land formed—two tectonic plates pushing together to form the Mayacamas range and Spring Mountain—we have five different soil styles, one of them volcanic ash," said Fred. These varying soils influence wines' flavors as do the high elevation and temperatures that tend to be cooler than the valley floor during the day but oddly warmer, especially in the late evening, because Schweiger Vineyards lies well above the fog line.

Andy cites the volcanic soil and the top-of-mountain microclimate as key reasons the Schweiger red wines possess a wealth of tannins. He tempers them using several cellar techniques, most notably aging the wines up to three years in French oak barrels and two more in the bottle, longer on both counts than most wineries. "Although they age well, our wines are truly ready to drink upon release," said Andy.

Soil and climate are two principal elements of "terroir," the French term that in its narrowest interpretation describes the factors that give a particular



Schweiger Vineyards Tasting Room

As a family, the Schweigers pride themselves on hard work and meticulous farming by multiple generations, all traits they share with their full-time vineyard crew. Samuel Montañez, who retired recently to his native Michoacán, Mexico, started in 1981, the same year as his younger brother Juan, who's still on staff. Working alongside Juan these days as he has for nearly two decades is his brother-in-law Arturo Garcia.

region or vineyard a unique “sense of place.” More broadly, terroir also encompasses the human dimension. With the Schweigers, this includes not only the familiarity with their vineyards’ nuances that comes with four decades of farming but also the continuity of having the same winemaker since the winery’s inception.

### WORKING TOGETHER

“It’s about father and son working closely together,” said Sally. “They work so well as a team. Andy can say to Fred, ‘let’s do this in the vineyard,’ and they can work it through. Also, having our own vineyard workers and not having to rely on a vineyard management company, then we have better control of what goes on in the vineyard, giving us consistent grape quality year to year.”

## “Our ‘hobby’ became our lifestyle.”

Asked what he admires most about Montañez and Garcia and the relatives that assist them at harvest and other times of the year, Fred instantly replied, “Their work ethic, honesty, and true love and respect for each other and us.” The bond between the Schweigers and their crew solidified during a trip to Michoacán that resulted in Fred, impromptu, spearheading the installation of the first septic system in Samuel’s village. “Now almost every house has indoor plumbing,” said Fred, who felt “privileged” to contribute.

### EXTENDED FAMILY

Though less dramatic than Fred’s not-so-random act of kindness in Mexico, the genuine interest the Schweigers and their small staff take in the lives of tasting room visitors is the reason so many return. “During a tasting our guests often ask if they can be part of our family,” said Sally. “That’s why we call our wine club Extended Family. If they join while they’re here, we hug them and say welcome to the family, and we mean it.”

Among the family-style events held each year on the estate, the most popular by far is the late-summer Grape Stomp. Participants begin by heading into the vineyard to pick grape samples, after which Fred teaches them how to use a refractometer to determine the sugar levels, or Brix. The goal is to pick grapes at similar Brix levels and then go to town stomping, with prizes awarded to the attendee who comes closest to matching the Brix—and the one who misses the mark by the most.

Fred enjoys the Grape Stomp, which is open to the public as well as club members, because it’s equal parts entertaining and educational, offering guests a window into what it really takes to grow grapes and make wine. “You get up here on the mountain, and you get to see people actually working to make a living at farming,” concluded Fred. “Most people appreciate that, and we’re happy to oblige.”

FOR MORE INFORMATION 707-963-4882 // [www.schweigervineyards.com](http://www.schweigervineyards.com)



Andy & Fred Schweiger



Becca Wolff, Assistant Winemaker

# BE BUBBLY

*Napa Valley's Answer to Everything Bubbles*



BY EVE BUSHMAN

**B**e Bubbly, an exciting new sparkling wine and champagne lounge, is popping a cork in the heart of downtown Napa this Spring. Centrally located on 2nd Street, Erin Riley, owner and “Chief Bubblehead” was inspired to create Be Bubbly after hearing locals lament that there was not a wide variety of easily accessible bubbles for purchase, forcing them to go online. Be Bubbly’s model fills that thirsty void by being a bubbles bar for everyone, the very first of its kind in Napa Valley. From small grower Champagnes to Prosecco on tap, Cava, Crémant – and everything sparkling in between, Be Bubbly offers every variety of bubbly a heart desires from local labels to global imports.

Be Bubbly will be dedicated to Champagne and sparkling wine, but also carries a selection of craft beers and select still wines, making it easy to find something that tickles anyone’s fancy. Riley has added some unique musings to the menu, such as a “Bubbles Elixir List” that goes far beyond the average Mimosa cocktail and a small bites menu for pairings. Future plans include the enlistment of local chefs and caterers for monthly specials as well

as other “pop-up” style parties with live music. For bubbles loyalists, Be Bubbly has a members-only club, where one becomes a “Bubblehead” and receives exclusive perks such as discounts on wine and merchandise, VIP status for events, and a free glass of bubbles every week.

**Be Bubbly will be dedicated to Champagne and sparkling wine, but also carries a selection of craft beers and select still wines, making it easy to find something that tickles anyone’s fancy.**

“Opening Be Bubbly has been perfect timing with my daughter now heading to college,” Riley explained, “It was time for me to ‘take my leap.’ I feel like we’re both launching at the same time.”

Riley has surrounded herself with talented locals to make her dream a reality, including Nick Clark from Phoenix Construction as the creative behind the design and fabrication of the space, Alison Barstad, Lindsey McCabe, Christine George and Chris Cutler who worked in collaboration on the branding and style elements for both the brick and mortar operation and e-commerce business. The website hosts a bustling on-line “Bubble Shop” which caters to both local and global “Bubbleheads,” offering a full menu of sparkling wines, including unique or hard-to-find domestic and imported bubbles.

Be Bubbly will offer unique operating hours for downtown Napa opening early in the day at 9:00 am to serve Mimosas and staying open late–8:00 pm on weekdays and 11 pm on weekends–making it perfectly acceptable to start or finish each day with a splash of whimsy.

**FOR MORE INFORMATION**  
[www.bebubblynapa.com](http://www.bebubblynapa.com) // 707-934-7399 //  
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# WINE COUNTRY CONNECTION

*An Inviting Wine Shop in Yountville Offers a Deep Selection of Local and International Wines and Lots of Friendly Advice.*

◆ BY MICHAEL KOEHN



Four years ago, when partners Daniel Pressey and Master Sommelier Kevin Vogt decided to open a boutique wine shop in Yountville, they wanted to create a place where customers would have access to some of the finest wines available, and also provide a friendly, welcoming environment where customers would be comfortable asking about and discussing wines.

Wine Country Connection has now established itself as a go-to place for wine enthusiasts of all levels. Every week, their team searches for the highest quality wines available to have on hand for their customers. It's their extensive selection process and constant search for great, new and interesting wines that sets their company apart in a competitive retail field.

"Wine Country Connection has a team of veteran buyers that tirelessly taste from seventy to one-hundred new wines each week in search of the absolute best wines available. We cast an educated eye on all aspects of the wine, everything from color,

**The 900 square-foot shop feels cozy and intimate, a place where clients feel at home.**

intensity, aromatics, structure, depth, length, overall balance, and we are always looking for wines that are varietally correct and without flaws. Your palate immediately recognizes a wine that is absolutely remarkable, and that's precisely what we look for. We are extremely selective, and that's what sets us apart," said Master Sommelier Kevin Vogt.

It's a credit to that process that Wine Country Connection has found favor with a wide variety of wine aficionados, and also newcomers who are interested in learning about the wine country's local bounty. Daniel, Kevin, and Kevin's wife Lynda take

pride in being able to share their knowledge with those who are interested in learning about wine and also serious collectors who are looking for the latest highly-rated, limited production wines. Often, relatively unknown wines selected by the team will later end up receiving national acclaim.

The 900 square-foot shop feels cozy and intimate, a place where clients feel at home. Whether a customer comes in to spend twenty dollars on a bottle or is interested in investing thousands in dressing up a cellar, they're all treated with respect and a personal touch. Daniel and Kevin also pride themselves on the relaxed, unpretentious atmosphere, where the owner's dogs can be part of the welcoming committee, making it an easy place to sit and chat and discover the perfect wine for any occasion.

**FOR MORE INFORMATION**  
6484 Washington St., Suite E  
Yountville, CA 94599  
[www.winecountryconnection.com](http://www.winecountryconnection.com)  
800-294-9463 (WINE)

# LUNA VINEYARDS

*25 Years in the Napa Valley*

BY MARIA HUNT



**E**rnest Hemingway once said, “Wine and friends are a great blend.” And what’s true for wine is also true for running a winery.

Friendship, collaboration, and trust have been the winning formula for Luna Vineyards President Andre Crisp and Chief Winemaker Shawna Miller. As Luna celebrates its 25th anniversary in 2020, they feel fortunate to be leading a Napa Valley winery with a unique range of Italian varietals.

Since the beginning, Luna’s owners have known what many others like Steve Matthiasson, Massican, and Larkmead have discovered relatively recently: Italian varietals and the Napa Valley are a match made in heaven. “We enjoy Italian varietals because they’re fun and unexpected,” Miller said.

With the many Italian immigrants who founded Napa’s wine community, it’s not surprising that Sangiovese was once a popular varietal. Back in 1961, Joe Heitz started his brand with a Grignolino vineyard in St. Helena. Mike Moone founded Luna Vineyards in 1995 and planted Ribolla Gialla, Sangiovese, and Pinot Grigio. His bet paid off; legendary wine critic Robert M. Parker Jr. said: “There is no better Pinot Grigio being produced in the New World than Luna’s.”

The wine is a benchmark even today: Luna’s Pinot Grigio is crisp, with ripe stone fruit, minerals, and flowers, making the wine satisfying and refreshing at once. “This is Pinot Grigio at its best,” said Crisp.

The Napa Valley gets more sunshine than Italy, so the grapes get riper. But Miller said volcanic soils

**As Luna celebrates its 25th anniversary in 2020, they feel fortunate to be leading a Napa Valley winery with a unique range of Italian varietals.**

and the marine layer allow the grapes to slowly develop while retaining freshness and acidity.

As good as the Pinot Grigio is, Luna’s star is the Sangiovese. They make a Classico, an elegant, food-friendly wine with a body similar to Pinot Noir. The single-vineyard Riserva Sangiovese shows dark fruit and spice in a satiny texture. It’s aged in 70% new oak from France and Hungary, just like Brunello. The Super-Tuscan blends 50% Oakville Sangiovese, 30% Atlas Peak Cabernet Sauvignon, and 20% Howell Mountain Merlot. It’s a supple and structured wine with notes of vanilla, dark berries, and plums.

Rather than following a formula, Miller blends the wines by taste. “She always blends by taste, and there’s this consistency and brightness on these red wines,” Crisp said. Miller is looking forward to a 2020 trip to Italy and learning more about these classic Italian varietals. “Andre and I are proud to be considered pioneers in Napa’s resurgence of Sangiovese,” said Miller.

They’ve declared 2020 the Year of Sangiovese. With all their Sangiovese wines fully allocated as of 2015, Crisp said they’re looking forward to decades of more success built on their yin-yang partnership. “Shawna is this amazing artist-chemist who finds the most obscure and weird, nerdy ‘no way it’s not going to work, don’t blend that’ and then blends it and gets 95 points. We’re so proud of what Shawna has created.”

FOR MORE INFORMATION [www.lunavineyards.com](http://www.lunavineyards.com)

# A Taste of Benevolence: SEA BIRD WINES

◆ BY VALERIE OWENS

**K**nown for their exceptional flavor profiles, the Napa and Sonoma valleys are home to some of the most preeminent wines in the world. For proprietors, Patrick and Becky Durbin, their commitment to conservation and passion for wine became the catalyst for Sea Bird Wines, a brand inspired by philanthropy.

“All of our proceeds go to the conservation efforts of non-profit organizations whose mission is to protect and preserve the natural habitat of marine animals,” said Patrick Durbin. “Oceans and marine wildlife really matter to human life. Our wines are for service and not for profit.”

Celebrating their 10th wedding anniversary in 2010, Patrick and Becky were inspired to build a wine brand that would leave an imprint for generations to come. “I enrolled at UC Davis in 2011, and today, we are on our



**“Making great wine is awesome, but having a purpose beyond profit has been even more motivating for us.”**

Dedicated to producing premium terroir-driven wines that are expressive and well-balanced, grapes are sourced from renowned vineyards such as Robert’s Road, The G3 Vineyard, Sonoma Stage, and Broken Rock. Offering an altruistic approach, Sea Bird Wines presents wine connoisseurs with a taste of terroir, which illustrates the passion behind the name.

“We are very connected to the ocean. We donate 100% of our profits and invest them in non-profit organizations,” expressed Durbin. “Making great wine is awesome, but having a purpose beyond profit has been even more motivating for us.”

Whether joining their flock or supporting their mission online, the premium wine brand delivers exceptional quality with a purpose. Where passion meets benevolence, Sea Bird Wines prevail.

seventh vintage,” said Durbin.

With a focus on quality, Sea Bird Wines produces Pinot Noir, Chardonnay, and Cabernet Sauvignon. A collaboration between Durbin and consulting winemaker, Patrick Saboe, the boutique wine brand exudes elegance and is an authentic expression of the

maritime regions of both the Napa and Sonoma Valleys.

“Patrick has been an exceptional mentor. He is an easy guy to work with, and we make a great team,” said Durbin. “We have selected our vineyards by reputation, and our grower partners produce some of the highest quality, sustainably farmed grapes across the valleys.”



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seabirdwines.com // 267-884-4574





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# THE NEXT CHAPTER: Rubia Wines

◆ BY VALERIE OWENS



“We work very well together. We were fortunate to have an office in San Francisco, so we were able to come out frequently,” said Joe Valenzuela. “We both wanted to learn as much as we could and immerse ourselves in the industry. Our goal is to leave a footprint in the valley and produce incredible wines.”

Through his internship at B Cellars, Joe was introduced to the incredible talent of Julien Fayard. With a reputation for producing handcrafted, terroir driven wines, Julien’s winemaking philosophy and experience were the perfect fit for the boutique label.

Today, Rubia Wines embody the beauty of a dream, a goal, and a will to preserve. Producing 1,000 cases of premier Napa Valley Cabernet Sauvignon, Russian River Chardonnay, and a Napa Valley Red Blend, the inspired wine portfolio is well-balanced, expressive, and elegant.

With a sophisticated illustration of Margaret and her signature scarves on the label, Rubia Wines stays close to home. Portraying the love of his life, Joe had the artwork created to showcase family and depict the spirit of the wines and incredible team.

“I love everything about Rubia Wines. The wines are spectacular under the guidance of Julien Fayard, and I cannot say enough about Joe and Margaret,” said the Director of Sales, Gail Bells. “We all are part of the Valenzuela family.”

Through their dedication and determination, the Valenzuelas’ next chapter is one to admire.

## RUBIA

FOR MORE INFORMATION  
[www.rubiawinecellars.com](http://www.rubiawinecellars.com)  
190 Camino Oruga, Napa, CA 94558

In a valley defined by passion lies a love story; A story about family and dedication to a craft that inspires the soul. For proprietors Joe and Margaret Valenzuela, Rubia Wines are an expression of life and profound artistry.

Born and raised in Texas, Joe and Margaret’s story begins right after high school. Their undeniable chemistry and ambition gave way to an abundant life. Building a family and successful business unveiled the strength between the two, which ultimately led to a career in the wine industry.

“Our business allowed us to come to California. So, we began spending time in the Napa Valley,” said proprietor, Margaret Valenzuela. “Our time spent in the valley was amazing. It was

**Today,  
Rubia  
Wines  
embody  
the  
beauty  
of a  
dream,  
a goal,  
and a  
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preserve.**

our destination of choice. Then one day, it all changed. We went to an early morning harvest and saw the beauty of the work being done. The crews were incredible at their jobs. Watching them as they worked their way around the vineyard was the moment I knew that we had to do something in this world, and we saw our next chapter.”

For 32 years, Margaret and Joe have stood by each other, and this new adventure would not be any different. Margaret began her studies through the UC Davis extension program, and Joe took on a harvest internship position. Together, they supported each other as they educated themselves on the wine business, raised their two sons, and launched the Rubia Wines brand.

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# NAPA GREEN

*Sustainability Elevates  
Wine Quality and  
Experience*

BY FRAN MILLER | PHOTOS COURTESY OF NAPA GREEN



Napa Green. Visitors to the Napa Valley have likely heard the term or seen the Napa Green Certified signs skirting the vineyards and wondered, “What does that mean?” The complementary Napa Green Land and Winery certifications symbolize an appealing commitment to sustainability and environmental stewardship that gives guests an added reason to enjoy select Napa Valley wines. For who can argue with caring for nature, caring for employees and the community, and caring for business resilience? When applied to wineries and winemaking, sustainability results in swirling and sipping for the greater good.

Napa Green entails much more than our common mantra of ‘reuse, reduce, recycle.’ Growers and vintners participating in either the Land or Winery programs or both are held to rigorously high standards, the practices of which are largely unseen by the visiting public. Sure, wine tasters might spy a bluebird box here and there (a mother nature approved insect abatement method), or take note of colorful cover crops that line vineyard rows (enriching soils and attracting beneficial insects), yet the bulk of Napa Green activities are harder to see (like implementing more efficient tank and barrel cleaning methods).

Napa Green Land certification entails that land owners assess all aspects of their property, including farming practices, roads, and waterways, and that they implement measures to retain soils and prevent erosion, identify and reduce harmful inputs and runoff, conserve water resources, and preserve habitat along the river, creeks and streams. To become a Napa Green Certified Winery, wineries must implement 100+ measures to improve energy and water efficiency, prevent waste and take climate action - all while engaging employees on the path to winery sustainability. Napa Green provides the opportunity for ‘soil-to-bottle’ stewardship that contributes to the health of the Napa River watershed, integrates resource conservation and climate action into day-to-day operations, implemented by vineyards and wineries committed to being conscientious employers and good neighbors. It’s a tall order, so it is impressive that there are now nearly 90 Napa Green Certified Wineries. Roughly 70% of Napa Valley’s vineyard acreage has been certified Napa Green Land, representing more than 30,000 acres.

Created in the early 2000s by industry leaders, environmental groups, and government agencies in a cooperative effort



*Sparkling wine bottles being unstacked and prepared for riddling, within the historic Schramsberg caves. Photo by Sarah Sanger Photography*

**“As farmers, it’s our duty to be the very best stewards of the land. It takes effort and follow-through but if I can do it, anybody can do it.”**

**Alan Viader**

*Director of Operations and Winemaking at Viader Vineyards*

to protect and restore the Napa River, the Napa Green Land program granted its first certification in 2004. The Napa Green Winery certification program began in 2008. The independent, third-party certification pathways for farms and winemaking facilities makes Napa Green one of the most rigorous sustainability accreditations within the wine industry. The emphasis on both vineyard and winery certification sets Napa Green apart.

“My wife, Michelle, and I believe that we are charged with leaving this world a better place than we found it,” said Robin Baggett, owner of Alpha Omega Winery, chair of the



*Sheep serve as natural lawn mowers and fertilizers between the vine rows at Tres Sabores Winery.*

Napa Valley Vintners Board of Directors, and past president of the Rutherford Dust Society (RDS). Michelle is also a RDS past president. “Saving energy and water and reducing carbon footprint and waste is a big part of this mission. We are proud to have both our winery and land Napa Green certified and to be a part of the Rutherford Dust Society, the first AVA association to be 100% certified Napa Green Land.”

“Winery participation in either of these two certification programs is totally voluntary,” said Anna Brittain, who, as executive director of Napa Green, works closely with each winery to achieve certification. “The effort is often led by whomever has a passion for sustainability – be it the winery’s winemaker, operations manager or proprietor. The Napa Valley Vintners, who have championed the program for more than 15 years, set a goal to have all of their members participating in one or

both programs, and we are more than 75% of the way to meeting that goal. Right now, 40% of all certified sustainable wineries in the whole state are located within Napa. We are extremely proud of our industry's leadership."

A Napa Valley native, Brittain finds her work personally meaningful. A graduate of St. Helena High School, she earned a Master of Environmental Science and Management at the University of California, Santa Barbara and worked in sustainability roles nationally and internationally before returning to the Valley to help grow the Napa Green program. Napa Green was originally created under the auspices of Napa Valley Vintners (NVV), the Napa wine industry's trade association that promotes, protects, and enhances the Napa Valley. Brittain helped lead the recent transition to Napa Green becoming its own, independent, non-profit entity.

Now as a stand-alone non-profit, the organization is able to seek new partners and fundraising opportunities and implement some innovative programs. One such proposed program is the Napa Green Tasting Passport, with the majority of

Napa Green's 50+ comprehensively certified members offering incentives such as two-for-one tastings, or an upgrade to a vineyard tour, cave experience, or food pairing. Brittain hopes to offer the passport twice annually to drive traffic during the shoulder seasons of March through June and November through December. "The Passport will provide a platform for wineries to tell their story and engage guests in new ways. By paying for itself in three or four winery visits it will appeal to visitors regardless of existing curiosity or awareness about sustainable winegrowing, and serve as a launching point to grow this understanding."

But Napa visitors need not wait for this program rollout to enjoy the full flavor of the Napa Green experience. Napa Green has developed 12 themed Napa Green Wine Tasting Itineraries curated to match every viticultural mood or interest. The common theme? Each of the 36 listed wineries is a participant in the Napa Green Land and/or Napa Green Winery programs. And with April being Down to Earth month, marking the 50th Anniversary of Earth Day, it's a perfect time to visit these green wineries.

The self-guided itineraries each feature three, close-in-proximity wineries with shared qualities. An art lover? Choose *Art & Architecture* and taste as you tour the galleries of Etude, Artesa, and the Hess Collection. Select the *American Dream* itinerary and learn the origins of Chateau Montelena's historic 1976 Judgment of Paris win, absorb Benessere's 'good life' vibes, and witness how a wine dynasty family keeps things fresh at Trinchero Napa Valley. The

## Key Attributes of Napa Green Certified Land:

Vineyard certification involves developing a custom, whole-farm conservation plan to:

- Prevent erosion and sediment runoff
- Reduce and eliminate potentially harmful inputs
- Conserve water resources through efficient irrigation and frost protection
- Protect and restore riparian habitat
- Invest in healthy employees and happy neighbors
- Contribute to a healthy and thriving Napa River watershed

## Key Attributes of Napa Green Certified Winery:

Wineries implement over a 100 sustainability and environmental stewardship practices to:

- Save energy and water and increase efficiency
- Reduce waste through recycling, composting and environmentally preferable purchasing
- Drawdown GHG emissions and the winery's carbon footprint
- Commit to social equity
- The whole facility is certified from production to administration to hospitality



St. Supéry Estate features the Napa Green logos on all of their labels, inspiring conversations with visitors and trade.



Keep an eye out for the Napa Green Certified signs as you travel through the Napa Valley.

*Eco Chic* tour leads to the rustically elegant tasting barn of Phifer Pavitt, the stylish solitude of Stony Hill, and exploration of the geological history of the Napa Valley via a private tasting experience 65 feet below the earth in the Chateau Boswell Caves.

“Making the commitment to third-party certification takes time and effort,” said Susan Boswell, unofficially dubbed ‘the Queen of Napa Green’ for her continued efforts to reduce water and energy use at Chateau Boswell. “But it is worth it to demonstrate our commitment to the community and to protect our watershed, our land, and the air we breathe.”

“Napa Green is an excellent beginning,” said Chris Howell of Spring Mountain’s Cain Vineyard & Winery. Howell, who calls himself a ‘wine-grower,’ was an early adopter of Napa Green Land practices. “Even before Napa Green, we learned about Fish Friendly Farming, and recognized that everything we do in our vineyard affects our watershed,” said Howell. “Adopting Napa Green vineyard practices was a no-brainer for me and for Cain.”

“There are many benefits in being Napa Green Winery and Napa Green Land certified,” said Alan Viader, director



*Larkmead Vineyard Manager Nabor Camarena alongside Selby Creek. Larkmead is one of more than 30 Napa Green members that have participated in voluntary restoration of the Napa River and creeks. Photo by Bob McClenahan*

of operations and winemaking at Viader Vineyards. “For a small winery like ours, we are always looking to improve our efficiency and be on the frontlines of innovation and change. The idea of Napa Green really attracted me. As farmers, it’s our duty to be the very best stewards of the land. It takes effort and follow-through but if I can do it, anybody can do it.”

Napa Green’s future may well expand beyond the wine industry. The program may broaden its scope to begin promoting and facilitating sustainability certification for other hospitality sectors, such as hotels, restaurants and events. “Through Napa Green, participants are raising awareness about the importance of sustainability community-wide and the program is helping our wine community put their values into action,” said Michelle Novi, associate director of industry relations for the Napa Valley Vintners. “Given the robust certification requirements, I have no doubt that Napa Green will be an integral program to help Napa County achieve its greenhouse gas reduction goals.”

The Napa Green ethos is well-captured by Aron Weinkauff, winemaker and vineyard manager at Spottswoode Estate, “The health of our vineyard, the happiness of our team and the quality of our wines are intrinsically linked. This relationship between land, people and environment is the apex of wine-growing craftsmanship.”

Napa Green knows sustainability is a path, not a destination, and will continue to support businesses as they navigate this path.



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# The Art of Hospitality Designed by JESSUP CELLARS



♦ BY LAURIE JO MILLER FARR

In the beautiful Jessup Cellars Tasting Gallery in Yountville, General Manager Tracy McArdle talks enthusiastically about the customer-centric values of the company. Ultra-premium wines are distributed almost 100 percent direct-to-consumer, so the convivial tasting experience at this location is at the heart of the Jessup Cellars label.

Over the past 12 years, the story of Jessup Cellars—the first tasting room in town—has been intertwined with the story of Yountville. Tracy said, “Since we opened in 2003, this town has truly blossomed. It has such a wonderful, friendly atmosphere, and due to positive word-of-mouth, we grew organically. After all, if you’re going to be in this valley, you’ve got to have great wine. Yet, that’s just the beginning for us.”

She continued, “Our philosophy at Jessup has always been that when the guest walks through the door, we make them feel as special as possible. Our four core values are Connection, Uniquely Us, Collective Joy, and Pursuit of Excellence. These principles provide the foundation for our

teams’ actions and create an atmosphere that prompts kindness and respect.”

Jessup Cellars Tasting Gallery features a curated, rotating art gallery and a robust calendar of cultural events, including a singer-songwriter music series and a short film series. The venue prides itself on the fact that 50 percent of the visitors to the tasting room are returning guests. Tracy said, “We love building relationships and seeing friendships develop around wine-related conversations.”

However, in the pre-dawn hours of a Sunday morning in August of 2014, a 6.0-magnitude earthquake struck Northern California. Just as harvest was getting underway, the quake shook many Napa Valley wineries and “shook us at our core,” Tracy recalled. “Tourism fell off.” As a result, Jessup Cellars doubled down on customer experience, focusing on creative ways to bring its popular tasting experience to club members in their own homes.

“For our club members, if they can’t get to Yountville, Jessup Cellars can bring the wine tasting experience to their home,” said Tracy. “We call it ‘Tasting Room Without Walls.’ Our

wine educators travel so members can host friends and family for a catered event paired with Jessup wines.”

Today, Jessup Cellars is part of the Good Life Wine Collective – the umbrella company that also owns Handwritten Wines and Humanitas Wines. Tracy said, “Handwritten Wines has a new tasting room that’s only a 10-minute walk south from here, so the two tasting rooms bookend Yountville, and we’ve dubbed them ‘NOYO’ and ‘SOYO.’”

The Good Life is also excited to have received Napa Green Winery Certification in 2019. To celebrate, on June 13, Jessup Cellars will be participating with 16 other Napa Green wineries in Napa Green’s inaugural signature event, ‘Rosé & Bubbles Spring Soirée’ at Bardessono Hotel And Spa. At the soirée, Jessup Cellars will be launching its new rosé program with ‘Ma Chéri Rosé’ as part of its ‘Art of the Blend’ series of wines.

**FOR MORE INFORMATION**  
6740 Washington St, Yountville  
707-944-5620 // [jessupcellars.com](http://jessupcellars.com)





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# Chimney Rock Sustainability: A LONG-TERM PERSPECTIVE



BY LAURIE JO MILLER FARR

The Terlato family, owners of beautiful Chimney Rock Winery, believe that exceptional wines are born in the vineyard. Mother Nature has generously graced the site ideally situated in Napa Valley's famed Stags Leap District. A diversity of volcanic soils and specific micro-climates are farmed with meticulous care across 28 unique vineyard blocks. This combination provides the foundation for Chimney Rock's quintessential Cabernet Sauvignon.

It's both an honor and a duty for the Terlato family and Chimney Rock to protect this unique vineyard for the long-term so future generations may enjoy it for years to come. In the words of John Terlato, "The objective for the Terlato family is to leave our surrounding environment in better condition than how we found it." This aligns perfectly with the Napa Green program.

Winemaker and General Manager, Elizabeth Vianna, explained, "The Napa Green program shares in our core values of sustainable farming and winemaking. The program also introduced us to a larger view of our green footprint as the program embraces an overarching approach. It had an impact on how we run absolutely everything. I also appreciate that it advocates for a continuous quality improvement program. There is no 'green enough.'"

## ***Sustainable practices at Chimney Rock Winery include:***

- Use of recycled water for vineyard irrigation for almost three decades
- Integrated pest management—a combined biological, cultural, and natural chemical approach to pest management that minimizes environmental and health risks
- Water and energy conservation and careful monitoring across winery operations
- Use of cover crops planted between vineyard rows to help improve soil health and prevent erosion
- Disciplined recycling program
- Preservation of native oaks and natural waterways
- 100% solar energy

Elizabeth also credits Napa Green in helping the winery evaluate their office recycling, composting, light fixtures, bottled water, janitorial supplies, and print collateral. It required training and instruction. Elizabeth noted, "Our hope and goals are that this will ripple beyond our estate. Our employees take home the philosophies and practices, share them with their children, and that can have an impact beyond our property."

Visitors to the winery can see the impact in the vineyards and the resulting wines in a unique experience titled "The Vineyard Odyssey," a 90-minute guided journey in a specially designed touring cart. The tour allows rare access and visibility to the natural beauty of the estate with a narrative highlighting viticulture, unique terroir and sustainable farming practices. Guests enjoy an estate-grown Cabernet Sauvignon tasting in the vineyards and site-specific blocks where the grapes were born. This creates an indelible connection between vine and bottle. "When you're in the vineyard, you have a sense of awe and respect for the perfection of the land," said Elizabeth. "On an early morning or evening, it's the most peaceful place and never fails to stop me in my tracks and remind me of the importance of protecting this beauty for today and for generations to follow."

FOR MORE INFORMATION 5350 Silverado Trail, Napa // 800-257-2641 // [chimneyrock.com](http://chimneyrock.com)





# STAYING GREEN *at* ST. SUPÉRY

BY LAURA LARSON

St. Supéry Estate Vineyards and Winery is one of the original members of both the Napa Green Certified Land and Winery programs, achieving Napa Green Land Certification in 2008 and Napa Green Winery designation in 2012. The championship of the program comes from the top. St. Supéry CEO Emma Swain has made sustainability a central focus of the entire operation, taking a soil-to-bottle approach to environmental stewardship and winemaking and integrating holistic management practices at every step of the process.

Swain believes in “walking the talk” to show the winery’s commitment to becoming and staying environmentally friendly. She said, “The best part of earning accreditation is the requirement for participants to recertify every five years in the vineyard and every three in the winery. This deep commitment requires continual improvements for renewal, making it a path, not a destination.” She is thankful to have had a solid foundation for sustainable farming practices from the beginning. St. Supéry’s two 100% estate grown, sustainably farmed vineyard sites, Rutherford and Dollarhide Estate Vineyards, encompass 1,595+ acres

of land, 2/3 of which are left untouched, encouraging biodiversity.

The vineyards are planted to cover crops that provide essential nutrients to the soil and harbor beneficial insects which prey unwanted pests. More than 100 bird boxes have been installed in both vineyards to encourage the habitation of predatory birds to protect the vines. Between 1400 and 1900 sheep have been used to graze between the vines in the dormant season, saving fuel and adding additional organic matter.

When St. Supéry received their Napa Green Winery certification in 2012, they had implemented a wide array of sustainability practices, such as creating compost from pomace leftover from crush and using it as fertilizer and soil enhancer. They invested in new technologies such as high-pressure flow washers and solar panels to help reduce water and electricity usage. Since 2015, St. Supéry achieved a 55 percent decrease in production water use over 2015 and their rooftop solar array offsets roughly 80% of their energy bill. Plans are underway to hit 100% with the addition of another array currently under construction.

Swain said one of their key discoveries on the path to improvement is that day-to-day awareness and staff empowerment are

critical. “Once we started going through the process, we realized we weren’t doing everything we should have been. Employees weren’t trained on how to recycle properly. We weren’t even using the right types of lightbulbs. Today we recycle all winemaking, bottling, and winery materials and purchase recycled materials such as glass and paper products, including net zero carbon footprint corks for select wines.”

Engaging staff and sharing ongoing accomplishments has paid off. St. Supéry has shown the rewards available to all participants by using focused metrics and getting the entire team on board to achieve shared goals. In 2018, the winery received the California Green Medal Award and in 2019 was recognized by the Great Wine Capitals as a Global Winner for its Sustainable Wine Tourism Practices.

Swain said, “Becoming Napa Green certified takes time and patience, but through our commitment to sustainable winery and farming operations, we are protecting our land and environment for future generations.”

FOR MORE INFORMATION  
707-302-3488  
www.stsupery.com  
8440 St. Helena Highway  
Rutherford, CA 94573



# Whitehall Lane Winery *and* Vineyards

## GOING GREEN FOR THE GREATER GOOD



BY FRAN MILLER

It's not an easy task to turn a modern-age Napa Valley winery, built just after the 1976 Judgement of Paris, into a model of sustainability. Whitehall Lane Winery and Vineyards succeeded in doing so, and in the process, has quietly earned kudos within the Napa Green community.

Consistently rated a top Napa Valley tasting room by the readers of *Napa Valley Life Magazine*, Whitehall Lane has served as a Highway 29 mainstay for more than 40 years. Strategically located just south of St. Helena, the warm and convivial tasting room is the perfect first or last stop on many a wine tasting tour. Visitors seeking to enjoy the winery's award-winning Cabernets are likely unaware of the Leonardini family's efforts to create their model of environmental diligence, making these efforts more commendatory.

"To take our structures and make them Napa Green compliant was certainly not simple," said Katie Leonardini, who serves

as vice president of operations for the winery. "But it was the right thing to do."

Katie's parents, Tom and Karen Leonardini, purchased Whitehall Lane in 1993. They retained the winery's original name yet made their mark by revitalizing the winemaking practices and by adding a lion logo to several labels of the winery's varietals. (Leonardini means 'little lion' in Italian.) The Leonardinis immediately sought to evolve the winemaking practices by implementing state-of-the-art technology, introducing a barrel-aging program, and most importantly, by acquiring additional vineyard acreage across the valley floor. Today, Whitehall Lane includes a total of 124 planted acres; their wines will very soon be 100% estate grown.

Katie's efforts to observe Napa Green practices were endorsed and aided by winemaker, Jason Moulton, who joined Whitehall Lane in 2016. Together, the duo facilitated the installation of solar paneling, monitored water waste, moved to steam

cleaning methods, and segmented areas of the tank rooms for better temperature control. In 2018, their achievement (and that of the entire dedicated team) led to Napa Green Certification.

"When I joined the team at Whitehall Lane, I saw the potential to create a sustainable environment," said Moulton, who studied viticulture and enology in New Zealand and subsequently worked with some of the valley's most renowned winemakers such as Philippe Melka and David Ramey. "I knew that the ultimate benefits would far outweigh initial costs. I love that Katie and her family were on board. Going green is just the smart and right thing to do."

Whitehall Lane's six Napa vineyards are also on track to be Napa Green certified by this summer.

FOR MORE INFORMATION:  
[www.whitehalllane.com](http://www.whitehalllane.com)



# Seavey Vineyard

## *Celebrates 30 Years of Stewardship*



BY FRAN MILLER

Earning both Napa Green Certified Land and Napa Green Certified Winery distinctions came quite naturally to the team at Seavey Vineyard. Located just off of the Silverado Trail, but seemingly a world away in bucolic, oak-tree studded Conn Valley, Seavey was founded by Mary and Bill Seavey, who established their winery utilizing an environmental ethos that preceded modern-day conventions.

“Our parents purchased the land in 1979 and built the winery from a stone barn on the property,” said Art Seavey, Mary and Bill’s son. “They were passionate about preserving open space and farming the land in a way that protects this precious ecosystem. Today, 80 percent of our land (200 acres of which 40 are planted to vine) is in a conservation easement, and we’re composting, utilizing vermiculture and our own livestock to create sustainability.”

A horse and cattle ranch when Mary and Bill purchased the property, the site was originally part of the Franco Swiss Winery operation, of which the original 1800’s stone building now serves as the winery’s quaint tasting room. Believing that the land could once again produce outstanding wines, the

**As a result, the Seavey wine library is one of the most revered in the valley, and its Library Wine Tasting a sought-after wine collector experience.**

Seaveys planted vines and began making wines that immediately caught the attention of the wine world, earning a lauded spot amongst other iconic Cabernet producers.

Mary and Bill’s prescience extended well beyond proper land stewardship; Bill had the foresight to cellar wines from each vintage, a practice instituted with the winery’s first release thirty years ago in 1990. As a result, the Seavey wine library is one of the most revered in the valley, and its Library Wine Tasting a sought-after wine collector experience.

Seavey winemaking in the early years was led by the renowned Philippe Melka, who, with current head winemaker Jim Duane, remains a critical part of the wine-making team. Duane, with Seavey since 2011, received his MS from UC Davis; he worked in New Zealand and Washington State prior to moving to Napa, and before Seavey at Robert Mondavi Winery and Stag’s Leap Wine Cellar. The Seavey duo of Melka/Duane crafts stunning Bordeaux-style varietals (two Cabernet Sauvignons, a Merlot, and a very limited production Chardonnay) while continuing to uphold the vision of Mary and Bill - to create masterful, soulful wines that exude a sense of place, age gracefully, and showcase the unique and stunning capabilities of the 100% estate vineyard.

According to critics such as Robert Parker, Jeb Dunnuck, and Antonio Galloni who regularly award Seavey wines with top scores, they are more than succeeding.



FOR MORE INFORMATION  
[www.seaveyvineyard.com](http://www.seaveyvineyard.com)

# SALVESTRIN

## 88 Years of Sustainability

BY FRAN MILLER



Rare is it these days to encounter a vineyard or winery of which its proverbial and literal roots are closely tied to the evolution of the Napa Valley itself. Rarer still is it for those vineyards and wineries to find continuity in familial ownership and sustainable practices. St. Helena's Salvestrin Winery is one such gem.

For more than 88 years, the Salvestrin family has sustainably farmed their Dr. Crane estate vineyard in the shadows of Spring Mountain. First planted in 1859 by Dr. George Belden Crane, the vineyard is one of the oldest in Napa Valley. After John Salvestrin emigrated from Northern Italy in 1913, he eventually moved to Napa Valley. In 1932, he and his wife Emma acquired 23 acres of the historic Dr. Crane vineyard and for several decades, he and then his son Ed, sold their grapes to local wineries. In 1994, Ed's son Rich and his wife Shannon decided to hold back some of the highest quality fruit and launched Salvestrin Winery. These days Rich serves as winemaker and manager of the Napa Green-certified estate.

"We have been Napa Green certified in the vineyard and winery since the program's inception," said Natalie Winkler, Salvestrin's associate winemaker and viticulturist. "For us, Napa Green certification is just another

### This deep commitment to the land and the vines is evident in the winery's five delicious varietals.

extension of our longtime commitment to sustainability. And now, we are taking that commitment one step further and going organic. To achieve it, we demonstrate 'green' business practices - monitoring and lowering water and electricity use, utilizing recycled and recyclable products whenever possible, with an overall focus on generating less waste and using products that are more natural and safer for the environment. These tenets apply to the winery, vineyard tasting room, and office."

This deep commitment to the land and the vines is evident in the winery's five delicious varietals - Sauvignon Blanc, Petite Sirah, Merlot, Cabernet Sauvignon, and Sangiovese. Despite the family's reluctance to chase ratings, Salvestrin wines regularly garner accolades: *The Wine Advocate* awarded Salvestrin's 2015 3D Cabernet (named in honor of Rich Salvestrin's three daughters) a 96+ rating and the 2016 Estate Cabernet Sauvignon a 94+ rating.

By appointment tastings take place in the on-property venue just off of Highway 29 in St. Helena where a cozy, second story retreat overlooks the vineyards, as does an al fresco stone patio where Salvestrin family members are likely to serve as hosts. The vineyard also serves as the Salvestrin home. Three generations currently live on the property: Ed and his wife Susanne, Rich and his wife Shannon and their three daughters, each of whom currently pursue varied interests, and each of whom Rich and Shannon hope will one-day return to carry on the stewardship of this special St. Helena spot.

FOR MORE INFORMATION  
[www.salvestrinwinery.com](http://www.salvestrinwinery.com)



# Young Inglewood Embodies *Old World* Style



◆ BY FRAN MILLER | PHOTOS BY GABRIELLE LURIE

When Jim, Jacky, Scott, and Mary Young built their Young Inglewood winery in the early 2010s, their focus was on energy efficiency and the use of reclaimed material. It wasn't until the building was completely finished that they realized they had inherently met most of the criteria for Napa Green certification.

"Sustainability came very naturally," said son Scott who is the winemaker for his family's St. Helena AVA winery, the name of which combines the family surname with that of their historic neighborhood on the western side of the Napa Valley. "The whole reason we are here in the first place is because of my mom Jacky who fell in love with wine while teaching English in France during her twenties. Later, she was captivated by the wave of organic and biodynamic producers emerging in France and one day dreamed of replicating that same ecological conscientiousness here in Napa when creating energetic and balanced wines."

Her dream has been more than realized. Today, Young Inglewood produces a small yet stellar portfolio of Napa grown, old world-inspired wines. The winery's logo is spare yet dramatic. The tightrope

**"Our winery is our home. We invite everyone to visit for an intimate tasting experience. We love sharing the synthesis of our ideas and our land." – Scott Young**

walker symbolizes the winery's guiding philosophy that balance applies to every stage of farming and winemaking. Young Inglewood's current releases include an estate Cabernet, Chardonnay, Vin Clair, a Right Bank blend and single barrel bottlings of Cabernet Franc, Malbec, Merlot, Petit Verdot, and Jacky's pet project, Aligoté, a Burgundian white varietal rarely found in the U.S. Each is 100% estate-grown except for the Chardonnay, sourced from Steve Matthiasson, who serves as Scott's mentor for sustainable and regenerative winegrowing practices.

The vineyard itself is 140 years old, and the former owners were conventional farmers. "We converted the property using an organic protocol," said Scott. "No herbicide, no pesticides, and minimal input. Our vineyard site is special and ideal for growing Bordeaux varietals. What makes our wines interesting is the

classic sensibility we apply; these wines are inspired by the old world, geared toward liveliness and vibrancy. Our wines are delicious now, yet they are made for longevity and age-worthiness."

Young Inglewood's marketing approach has been mostly grassroots. Fans learn of the wines via word of mouth, or by encountering them on the menus at fine Napa Valley restaurants such as Press, Restaurant RH, and The Charter Oak. Wine bars and specialty wine shops such as St. Helena's ACME Fine Wines and Compline also carry the brand.

"Our winery is our home," said Scott. "We invite everyone to visit for an intimate tasting experience. We love sharing the synthesis of our ideas and our land."

FOR MORE INFORMATION  
[www.younginglewood.com](http://www.younginglewood.com)



# CONN CREEK WINERY

*Play winemaker for a day blending Cabernet*



◆ BY DANIEL MANGIN

Winemakers often describe their profession as a combination of science and art, a notion that participants in Conn Creek Winery's award-winning Barrel Blending Experience explore in entertaining detail. Led by the winery's knowledgeable educators, attendees blend, bottle, cork, and label their very own wines. As countless social-media posts attest, the hands-on experience is "highly informative" and "loads of fun."

Conn Creek, founded in 1973, specializes in Cabernet Sauvignon from grapes grown in most of the Napa Valley's 16 AVAs (American Viticultural Areas, or appellations). The upbeat blending sessions, which also focus on the Bordeaux varietal, take place daily in the AVA Room, a few steps from the main tasting area. Each of the room's French oak barrels contains Cabernet Sauvignon from a different AVA—Oakville and Rutherford among

other well-known appellations, but also lower-profile ones such as Chiles Valley east of St. Helena.

Sessions begin with a brief discussion of the Napa Valley's unique characteristics as a winegrowing region, most notably the diverse microclimates, soils, and geology that influence the way grapes grow and how flavors develop. Guests not only learn about, say, the relatively softer tannins of valley-floor fruit versus the more powerful ones of hillside grapes, but also taste these variations in several wines.

Then it's time, as Conn Creek's head winemaker, Elizabeth DeLouise-Gant, noted recently, to apply that knowledge just as she does. Attendees create two "mock blends" containing 75% Cabernet from one or more AVAs plus a 25% combination of Merlot, Cabernet Franc, Malbec, or Petit Verdot as desired. Each of these

Bordeaux blending grapes affects a wine differently, with Merlot, for example, often used to soften Cabernet and Petit Verdot added to provide backbone and structure. After selecting one of the mock blends, guests head to the barrels to create a finished wine.

**The hands-on experience is "highly informative" and "loads of fun."**

People love competing against each other to make the best Cab, said DeLouise-Gant. "I know I would," she laughed. "Couples or larger groups play winemaker for a day and six months later have a dinner party, blind taste their wines, and vote to see who wins."

Asked if she had any advice to give prospective participants, DeLouise-Gant, a Napa native who's been involved in the wine business since working in her parents' vineyard as a child, said, "It's really about personal style and selection. People usually gear the wines they make to their own taste, and I think that's right."

"Barrel blending is a great way to create memories with friends," the winemaker added. "You come in and experience what it's like to make wine, and you get to taste it a few months later and see how you did." Conn Creek keeps cards of people's blends on file. If you think you did well, you can purchase up to a case (12 bottles) of your made-to-order blend, which many guests do.

FOR MORE INFORMATION  
707-968-2669 //  
[www.conncreek.com](http://www.conncreek.com)







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PART EIGHT of the AVA SERIES

# MOUNT VEEDER

*Utterly Unique*

• BY FRAN MILLER

*At 25,000 acres, Mount Veeder is the largest in area of Napa Valley's 16 AVAs, yet this unforgiving terrain features the fewest vineyard acres, about 1,000 total, and accounts for only 1.3 percent of Napa Valley's total wine production. It's also the highest of Napa's AVAs, reaching 2,400 feet. The area's steep mountains and rugged slopes create challenges for vintners, but it is these harsh conditions that serve to produce unique wines coveted for their pronounced depth, complexity, and intensity.*

*Newton Vineyard // Photo by J. Penninck*



Located on the western side of the Valley in the Mayacamas Mountains, Mount Veeder adjoins the Carneros district, where a long growing season and late harvest often stretch into November. Eighty-five percent of the land remains dense, natural forest featuring mist-loving ferns and redwoods. The natural vegetation ranges from lush redwood forest to dry chaparral. Mountain lions, bears, hawks, and coyotes all live within the boundaries of the AVA.

Sun and soil exposure vary greatly. Due to millions of years of erosion, topsoils are shallow, meaning water-holding capacity and nutrient content are low. The severe setting dictates significantly higher farming costs and mandates considerable hand labor. Vintners and growers here sacrifice all for their craft, and for heartbreakingly low yields, about 2 tons per acre, half of the average within the Valley.

The characteristics of these extraordinary wines include abundant, fine tannins and complexity. “A long, silky finish is a Mount Veeder hallmark, along with exceptional weight and concentration,” said Meredith. “The complexity is the result of both high elevation and cool, marine air that flows through the San Pablo Bay. Cooler temperatures extend the ripening period, allowing for the extensive flavor development before the sugar content gets too high. The concentration is the result of the shallow soils. In shallow soils, there is not a lot of available water so the berries stay small, packing a lot of flavor into a small volume. No other Napa appellation has this combination of proximity to the cooling influence of the ocean and shallow soils.”

And no other Napa AVA sits on an ancient sea bed. The only Napa Valley appellation that claims this unique geologic phenomenon, Mount Veeder and its marine soils reveal a complex

**The characteristics of these extraordinary wines include abundant, fine tannins and complexity. “A long, silky finish is a Mount Veeder hallmark, along with exceptional weight and concentration,” said Carole Meredith of Lagier Meredith Vineyard.**

“Mount Veeder vintners welcome these challenges,” said Karen Crouse, proprietor of Mount Veeder Magic Vineyards, where winemaker Jeff Fontanella crafts authentic Mount Veeder Cabernet Sauvignon for a discerning membership. “Planting and farming rugged hillside vineyards necessitate ingenuity, problem-solving, and guts. We are a very close community that works together in an ‘All for One and One for All’ spirit.”

“The ownership of vineyards here is diverse,” said Carole Meredith, co-owner since 1986 of Lagier Meredith Vineyard, and retired professor, UC Davis Department of Viticulture and Enology. “Proprietors range from families who have been here for three generations to large companies that have bought in fairly recently, having recognized the proven potential of the appellation for extraordinary wines.”

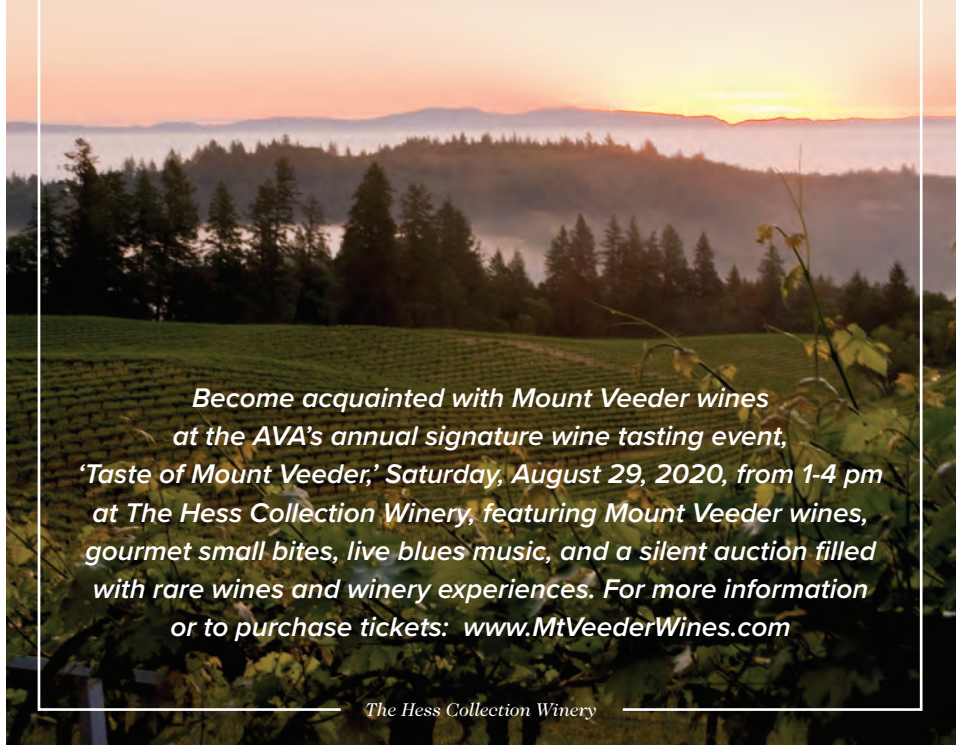
tapestry of shale, sandstone, overlain at the higher reaches by volcanic deposits, and though the soil varies greatly from vineyard to vineyard, Mount Veeder wine flavors are distinct. “The ancient seafloor bedrock and shallow topsoil are an ideal combination for grapevines to produce small yields and tiny berries with tremendous flavor and color intensity,” said Elton Slone, president and CEO of Robert Craig Winery. “Naturally low pH values (meaning high acidity in the finished wines) in the soil help to provide an excellent structural backbone for the red and white wines that are grown here. Additionally, Mount Veeder vineyards’ different aspects and slopes provide the opportunity to find the right sites for different varieties here.”

Cabernet Sauvignon grapes predominate, with Chardonnay and Syrah close behind. Yet 18 varieties in total are grown

amongst vineyards that are carved into small sections of the mountain. Reds are noted for spice, floral and berry notes, and whites exhibit stone fruit minerality with a hint of citrus. “The AVA is unique in its diversity of what grows well,” said Slone, who emphasized his winery’s special relationship with Mount Veeder; Bob Craig helped to create the AVA in the early years of his wine career. “In the southern portion, vintners have success

**“We are proud of our mountain, our wines, and each other,” said Crouse. “Mount Veeder Vintners are extremely welcoming. We love talking about, sharing, and drinking our wines.”**

with Merlot, Zinfandel, and Rhone varieties that do well with slightly cooler temperatures than Cabernet Sauvignon typically enjoys. At the northern end, producers such as Robert Craig Winery, O’Shaughnessy, Thomas Hsi, Lokoya, Mayacamas, and Pym Rae make some of the most stunning Cabernet Sauvignon-based wines in all of the Napa Valley.”



*Become acquainted with Mount Veeder wines at the AVA’s annual signature wine tasting event, ‘Taste of Mount Veeder,’ Saturday, August 29, 2020, from 1-4 pm at The Hess Collection Winery, featuring Mount Veeder wines, gourmet small bites, live blues music, and a silent auction filled with rare wines and winery experiences. For more information or to purchase tickets: [www.MtVeederWines.com](http://www.MtVeederWines.com)*

*The Hess Collection Winery*

Sam Peters, executive director of the Mount Veeder Appellation Council, asserts, “The Mount Veeder AVA terrain certainly makes it difficult to grow grapes, but the wines this mountain fashions make it worth the struggle.” Peters suggests that finding an opportunity to taste these limited-production gems can be a different kind of struggle. Of the 50 plus Mount Veeder member wineries, only a handful feature tasting rooms on the valley floor, and only four offer tasting rooms on the mountain itself, “Mayacamas, Hess, Progeny, and Fontanella – these are off the beaten path wineries, focused on small production wines and intimate wine tasting experiences, more so than many of the larger Napa wineries. Therefore, we move mountains to offer folks the rare opportunity to taste our wines,” said Peters. “Thus far, we’ve held Mount Veeder wine

tasting events in San Francisco, the Desert, Southern California and Arizona, and we look forward to bringing the mountain to all parts of the country in the near future.”

Slone asserts that Mount Veeder has had a lower profile than some of the other Napa AVAs. But the last fifteen years have been marked by a growing recognition of the district’s wine quality and significant investment by some of the most highly regarded producers and farming concerns in the Valley. “Nevertheless, because Mount Veeder Wines are so rare and limited in comparison to other Napa AVA’s in exposure and reputation, they are typically well-priced,” said Slone.

“We are proud of our mountain, our wines, and each other,” said Crouse. “Mount Veeder Vintners are extremely welcoming. We love talking about, sharing, and drinking our wines.”



*Veeder Ridge*



*Mount Veeder Magic Vineyards  
Photo by Avis Mandel*





# PROGENY WINERY

*Balance and Elegance from  
Roots in Mount Veeder AVA*

*Photo by Rob Watermeyer*



BY LAURIE JO MILLER FARR | PHOTOS BY ADRIAN GREGORUTTI

For Paul and Betty Woolls, who met at a wine tasting event, Progeny Winery represents a love story of lives and vines intertwined with shared roots. Happily bound together in marriage and winemaking, the 32-acre vineyard includes four Bordeaux, two of the “lost” Bordeaux and eight Rhône varieties.

What is now called Woolls Ranch, this property was introduced to them by a friend. The couple put in an offer the day before their wedding – an exciting way to begin a legacy for their new family union. At the crest of the Progeny Winery vineyard, the canopy of a very old oak tree crowns the Mount Veeder property and it inspired the name and label. It’s easy to see why Betty and Paul fell in love with the beauty of this property.

Paul and Betty have been big fans of the wines from the Mount Veeder AVA. But as Hospitality Director Blanca Preciado explains to visitors, “Mount Veeder is a very difficult AVA to plant and grow grapes. The low nutrient soils on the southwestern slopes render dry, shallow, and rocky

topsoil, creating a stressed environment for the grapes. The terroir produces wines with distinct flavor profiles, structure, complexity and concentration that are hallmarks of this superb appellation.”

Each year, Progeny releases four limited production wines: Trinity Blanc – a white Rhône blend, Trinity Rouge – a red Rhône blend, Mount Veeder Reserve Cabernet Sauvignon and their flagship bottling, Special Selection Reserve Cabernet Sauvignon which is 100% Cabernet Sauvignon. The winemaking philosophy at Progeny focuses on extended barrel and bottle aging, resulting in wines of power, balance, finesse and elegance with exotic bouquets of fruit and spice and a long, lingering finish.

Winemaker Sean Capiiaux describes his winemaking style as neo-classical. He employs modern equipment to produce naturally fermented wines that are bottled unfiltered and unfiltered, allowing the varietal character and terroir of the Progeny Estate to shine through.

The flagship Cabernet Sauvignon, Progeny Special Selection Reserve, spends

32 months in mostly new French oak barrels and 36 months aging in the bottle before release. The Progeny team believes extended barrel and bottle aging adds depth and dimension to the wine. And with almost six years from harvest to release, Progeny does part of the maturing for you. This is the key to the philosophy Paul believes is necessary for the wines from Mount Veeder AVA to show their true potential.

“The wines have a wonderful balance of acidity, smooth tannins and concentrated fruit. We expect them to age gracefully for 15- to 20-plus years,” said Paul.

Designed to showcase the dramatic hillside vineyards and vistas from Mount Veeder, the sleek, award-winning Progeny Hospitality Center is open to visitors by appointment only. In addition to Estate reserve and library tastings of limited-production wines, options include a wine and cheese pairing experience and an intimate wine and food option with Estate chef John Gerber.

FOR MORE INFORMATION  
[www.progenywinery.com](http://www.progenywinery.com)

# KUKERI WINES

## *Bulgarian Tradition Meets California Grapes*

BY LAURIE JO MILLER FARR



In the small Bulgarian town where Petar Kirilov was born and raised, every household made 30 to 50 gallons of wine for drinking through the winter—and generally, like Petar’s father, they still do. Of course, the grapes were picked by hand and crushed by hand. There were no additives; everything was all-natural, and yet, Petar noticed some years the wine was better than others. He wondered why.

This observation sparked curiosity in Petar that led him to University of Food Technologies in his home country, on to gain a master's in winemaking, and an internship that brought him to Truchard Vineyards in Napa Valley 17 years ago. He pursued his craft through ten additional years of research and development, and winemaking. In 2013, Petar decided to launch his own brand, Kukeri Wines, focusing on small lots of quality Napa Cabernets and a few Pinot Noirs from Sonoma County. He freely admits, “It's a labor of love and care.”

Petar Kirilov is partial to mountain appellations. “There’s a concentration in the small berry fruit that’s tighter, more intense, and concentrated on flavors. As soon as you crush the grapes, you can see the color

**Petar said he was attracted to the Kukeri festival and its name for his wines because “I wanted something tied to where I come from and who I am.”**

oozing out; it’s almost black. You taste the tannins in the juice right away.” He adds, “Mount Veeder vines must pull harder, go deeper and deeper, hungry for water, which makes the Cabernets so big and bold, that will need two to three years to mature and prepared for bottling. Also, Petar noted, he feels such wines age better. “They will reach their prime in 10 to 15 years.”

For his brand, Kukeri pays tribute to an ancient Bulgarian pagan festival, dating back some 8,000 years to the ancient Thracians. Held shortly after the start of the new year, to this day the event is known for elegant costumes and traditional rituals intended to scare off evil spirits. Among the celebratory festival characters is Dionysus,

the Greek god of wine. Petar said he was attracted to the Kukeri festival and its name for his wines because “I wanted something tied to where I come from and who I am.”

The focus is on very small production, just 2,000 cases a year, which are available in a handful of places including Sonoma Wine & Cheese, and in San Francisco, at Ferry Plaza Wine Merchant, Boulibar Restaurant, and Mission Bay Wine & Cheese. “The next step,” he said, “is to find a place for a small tasting room, maybe in the city.”

It will be a much-anticipated development noting that the 2017 Kukeri Howell Mountain Cabernet Sauvignon and 2017 Kukeri Petaluma Gap Lakeville Vineyard Pinot Noir won gold medals from the 2020 San Francisco International Wine Competition. The recognition was not a fluke—the hard work has paid off, and Petar Kirilov has built up quite an impressive collection of gold and double gold wins in a few short years.

“We bring the history and culture from my small town in Bulgaria to California, where we work with quality grapes to make Kukeri the very best small-lot wine we can,” Petar Kirilov said.



# VINOCE

## *Building a Legacy on Mount Veeder*

BY MARIA HUNT

Being good with his hands led Brian Nuss to winemaking. Or at least that's the way his son Tyler explained it.

The Nuss family just completed their 20th vintage of making wine in the Napa Valley for their Vinoce label. His parents Brian and Lori Nuss were New Jersey “hippie kids who moved to Venice Beach, California in the 1970s,” Tyler said over Cabernet Franc at the new tasting room in the historic Napa Tannery.

They met comedian and actor Robin Williams at a party, and he hired Nuss and his late brother, Bobby, to build two houses on his PymRae estate on Mount Veeder. Brian managed the estate for 30 years. On the advice of his friend, Robert Craig, Brian Nuss planted Cabernet Franc, Cabernet Sauvignon, and Merlot vines with the help of Efrain Ponce on Mount Veeder in 1990.

A few years later, after Craig launched his wine label, he suggested Nuss set aside some PymRae fruit to make his own wine. And that's how Vinoce was born in 1996. Nuss drew from his Italian heritage for the name, which means “wine nut” (vino + nocce.)

For that first vintage, Brian made 120 cases of Cabernet Franc blended with a little Cabernet Sauvignon and Merlot. In 2003, they debuted a Mount Veeder

### **The Nuss family just completed their 20th vintage of making wine in the Napa Valley for their Vinoce label.**

Cabernet Sauvignon, and they also make a lively and tropical Sauvignon Blanc sourced from St. Helena. Tyler Nuss said he grew up on Mount Veeder, playing among the vines, and later helping his dad in the vineyard.

Over time, Nuss kept adding Cab Franc to his blend. “He liked the way it grew at high elevation. It has a nice balance between tannin and fruit,” said Tyler. “It's multidimensional. My Dad was a bit of a trendsetter as far as Cabernet Franc goes.” In 2013, Keith Emerson came on as associate winemaker, and their flagship wine was relabeled as Cab Franc since that grape was now 85% of the blend.

The plush 2015 Cab Franc opens with aromas of full dark plums, figs, and Christmas spice that melds into red fruit and spice, with savory cocoa, strawberries, and goji berries on the finish.

Now, Vinoce's Veeder fruit comes from an 8-acre estate vineyard near PymRae on the old Wall homestead. Nuss purchased and planted that site in 2013.

While their vineyards are up on Mount Veeder, the Nuss family wanted the tasting room to be easily accessible. Tucked away south of downtown Napa, the Vinoce tasting room has a woody, industrial vibe, with tables made from barrels and reclaimed wood and metal cafe chairs softened by timeworn Persian carpets and 70s soul tracks. A vintage popper makes fresh popcorn where visitors can grab a Heath Ceramics bowl and help themselves. But the showpiece is the view of the Napa River and nesting birds.

“It's a very chill tasting room,” said Rachael Buckingham, who's the marketing manager and Tyler's fiancée. “We have guests come and spend two or three hours relaxing and having a glass of wine or a bottle. We paint the picture of Mount Veeder right here in Napa.”

FOR MORE INFORMATION: [vinoce.com](http://vinoce.com)





# MAYACAMAS

## *One of Napa's Great Classics*

➔ BY FRAN MILLER



**“Set one foot within the mountain winery and you’re surrounded by nature’s beauty, captivated by the history, welcomed like friends, and drinking some of the best, most timeless wines Napa can offer.”**

**M**ayacamas Vineyards knows sustainability. Beyond the Mount Veeder estate winery’s continued use of its 1889-built cellar, ownership has made a commitment to organic viticulture, one of the reasons that winemaker Braiden Albrecht joined the team in 2013 when the Schottenstein family purchased the historic winery, now certified Napa Green.

“I am excited to continue the legacy of great winemaking and grape growing at this historic estate,” said Albrecht, a Sonoma native who trained with Phil Coturri of Enterprise Vineyards, a leader in organic viticulture. “The first thing we did was shift to organic practices with an eye toward biodynamics. It’s the right thing to do; we have a responsibility given our location within this rugged Mount Veeder terrain where we cohabitate with varied wildlife. Our 50 vineyard acres range from 1800 to 2400 feet in elevation; everything we do up here has a potential impact downstream.”

The Mayacamas label evokes a sense of heritage and tradition. Only three varietals are produced: Cabernet Sauvignon, Merlot, and Chardonnay. Each is lush, each is award-winning, and each is made utilizing traditional techniques. “Really, you can’t do better than Mayacamas Vineyards for California wine profoundness... the source of some of Napa Valley’s most significant wines, both red and white,” said Matt Kramer of *Wine Spectator*.

One of the few Mount Veeder wineries with a tasting room on the mountain, Mayacamas welcomes by-appointment guests who are cautioned that this is not a typical stop along Silverado Trail or Highway 29. The climb from the valley floor takes about 35 minutes through winding, forested roads. Add an immersive tasting experience, and guests must allow for at least half of a day. But a new and convenient Downtown Napa tasting room, adjacent to Archer Hotel, allows for an effortless introduction to the brand, its history, and the wines. “This is a great place to learn about Mayacamas and hopefully what is the beginning of a lasting relationship with us,” said Kris Kraner, Mayacamas’ marketing and DTC sales director.

“Mayacamas is a very special place,” said wine club member Matt, who appreciates the winery’s familial vibe. “Set one foot within the mountain winery and you’re surrounded by nature’s beauty, captivated by the history, welcomed like friends, and drinking some of the best, most timeless wines Napa can offer. This is classic Cabernet and Chardonnay, showing balance, restraint, and freshness that is nearly impossible to find in Napa today.”

“We are kind of old school,” said Albrecht. “Yet we are constantly focused on improving the ranch, the vineyards, the winemaking, and guests’ experience with the brand.”

FOR MORE INFORMATION: [www.mayacamas.com](http://www.mayacamas.com)

# The Hess Collection

*A World-Class Wine Experience*



**The winery withstood Mother Nature and evolved into a wonderland of experiences for connoisseurs of wine and art.**

Wine and culinary experiences include a wine and chocolate pairing that is one of the most decadent in the Valley. Chef Chad Hendrickson fills Swiss cacao chocolate truffles with a variety of ganache flavors, like cassis, violet, marshmallow, coffee, olive oil, vanilla, and balsamic vinegar. He expertly prepares farm-to-table wine luncheons and cheese pairings complemented with unique artisan touches like slices of persimmons he's hand-dried for months.

Weather permitting, the "Vine to Table Excursion," an ATV ride through the vineyards with stops for tastings, is not to be missed. The views from high on Mount Veeder are stunning.

If the wines weren't so stellar, one might get lost in an overload of beauty and history. The world-class Hess Collection wine portfolio provides the motivation to trek up the mountain and spend a day tasting and perusing the sculptures, paintings, and installations. It's hard to imagine what could be better than topping off this extraordinary tasting and gallery tour with a delectable wine and culinary experience on their wisteria-covered courtyard on a gorgeous California day.

BY LAYNE RANDOLPH

As it so often does in all aspects of life, art sets the scene at The Hess Collection Estate on Mount Veeder in Napa Valley. Founder Donald Hess's art collection began when he bought a painting as décor for his new home. Years later, a friend studied the painting and informed him that he owned a Picasso. That gave Hess his first inclination that he might have an eye for art curation.

In 1978, when Hess established The Hess Collection Winery, formerly the Christian Brothers - Mont La Salle Winery, he purchased approximately 1,000 acres on Mount Veeder but committed to only plant a third or less to grapevines. The mountain and its wines pulled him in, but he fell head over heels for the beauty and history of the estate. He made offers for years before the Christian Brothers finally relented and allowed him – not to purchase the historic winery built in 1903 – but to lease it for the long term.

He then began remodeling buildings, landscaping, and updating winery equipment. He built a new tasting room and added

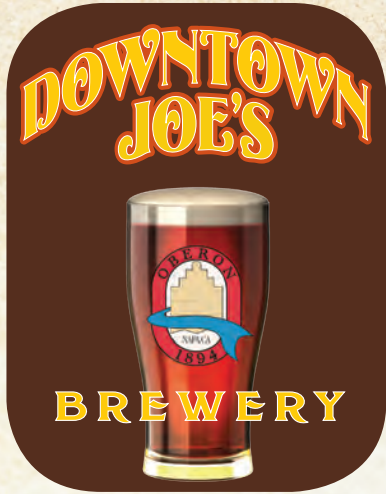
the 13,000 square-foot art gallery, housing pieces from his collection. Four decades later, Donald Hess formally retired and handed the reigns to his daughter and son-in-law, Sabrina and Timothy Persson, the next generation of Hess family whose goal it is to protect Donald Hess's legacy while advancing The Hess Collection as one of the premier family-owned and family-led wineries in Napa Valley.

In 2014, a 6.0 earthquake hit and caused significant damage to the winery and the original stainless steel tanks in the largest cellar, resulting in the loss of 20,000 gallons of wine. After recovery, the Hess Family eventually unveiled a new and improved winemaking facility— Lions Head Cellar. A giant dented wine tank that the earthquake damaged stands tall at the entrance of the new cellar, like a winemaker's Tower of Pisa.

The winery withstood Mother Nature and evolved into a wonderland of experiences for connoisseurs of wine and art. Today, Tim and Sabrina Persson continue to share and grow the art collection, which is outstanding by anyone's standard.

FOR MORE INFORMATION [www.hesscollection.com](http://www.hesscollection.com)

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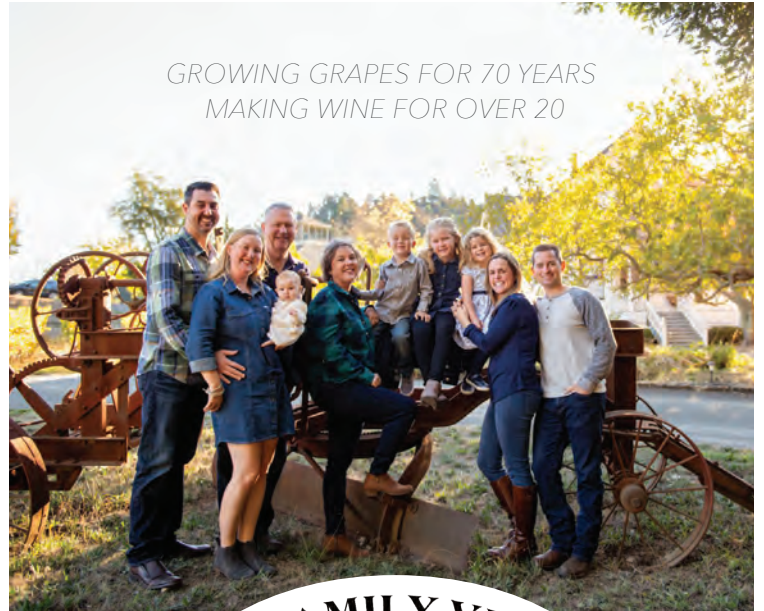
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# SEGASSIA VINEYARD

## *A Sanctuary on Mount Veeder*



BY LAYNE RANDOLPH

Andrew Cates, the owner of Segassia Vineyard on Mount Veeder said “It’s a Napa Sanctuary.” He was describing how the fog rolls past his vines every morning on its way down the mountain, and how swarms of ladybugs live in the massive redwoods surrounding the land, fighting off pests and watching over the vineyards like little black and red guardian angels.

Segassia Vineyard is perched at 2,200 feet above sea level at the absolute top of Mount Veeder, where the distinctive terroir is a combination of volcanic soils from Sonoma and sandy soils from the San Pablo Bay. The vineyard’s shallow, sloping topsoil provides superior drainage, and its southeast orientation receives the first rays of each morning’s sunrise. Afternoons and evenings are typically ten to fifteen degrees cooler than the valley floor.

Segassia Vineyard produces extraordinary Cabernet Sauvignon fruit. The award-winning wines created from this special vineyard possess ripe and rich black fruit notes, lush and structured with layers of black cherry, crushed violet,

lavender, and tobacco. Fruit from this vineyard has been crafted into some of the finest wines in the Napa Valley and has a consistent history of garnering 93+ point scores from critics.

The wines created from Segassia Vineyard’s Cabernet Sauvignon fruit have received critical acclaim each year:

“The 2008 Cabernet Sauvignon Segassia Vineyard is a racy, super-ripe offering bursting with juicy plums, black cherries, menthol, chocolate, spices, and licorice. It possesses tons of inner sweetness and an extroverted personality. It’s a beautifully balanced, striking wine.” – Antonio Galloni, *Robert Parker Wine Advocate*, December 2011- **96 Points**

“The 2007 vintage is an amazingly rich and powerful young Cabernet, with a sense of elegance and finesse. A full-blown wine, with tiers of currant, raspberry, espresso, mocha, mineral and black licorice. For all its power and thrust, this offers an air of refinement and detail.” – James Laube, *Wine Spectator*, 2010- **95 Points**

Cates is a man with a passion for land and conservation. He fell in love with the region and knew immediately that Mount Veeder’s lush, green micro-climate had the fantastic potential to produce rich wines with dark fruit flavors that have brought prominence to the appellation. After purchasing Segassia Vineyard in 2012, Cates was able to learn firsthand from his vineyard manager how to produce the best fruit possible for wine.

### **Cates is a man with a passion for land and conservation.**

“My grandfather was an organic farmer in North Georgia in the 1940s, and at a young age, he instilled in me the beauty of growing things, creating.”

With his conservationist leanings, ancestry rooted in the love of farming the land, and his tenacious focus on producing the highest quality fruit, it’s a good bet that Segassia Vineyard will continue to produce stunning fruit and be a sanctuary for generations to come.

**FOR MORE INFORMATION:**  
[www.segassiavineyard.com](http://www.segassiavineyard.com)

Paradise Found Atop  
Mount Veeder's

# PARATUS VINEYARDS

BY FRAN MILLER



When Rob Jennings first visited the site that would become his Paratus Vineyards, he knew it was special. “It was 1999 when I first climbed through redwood forests to the steep, east-facing slope of Mount Veeder to take a peek at this property,” said Jennings. “The minute I saw it, I knew that this vineyard would produce extraordinary wines.”

And he was correct. His Paratus Cabernet Sauvignons and Chardonnay are coveted by those ‘in the know.’ At an annual production of just 500 cases, Jennings’ wines are ‘word of mouth’ Napa Valley gems, enjoyed primarily by Paratus Wine Club members and those lucky to find a bottle in distribution areas such as Chicago, New York, New Jersey, Florida,

and Jennings’ home state of Wisconsin. A handful of high-end Napa restaurants (Meadowood, Farmstead, and Press) also carry limited quantities, as does Oxbow Public Market’s Cheese and Wine Merchant, which offers Coravin pours, Ferry Plaza Wine Merchant, and Mission Bay Wine and Cheese in San Francisco’s Chase Center.

“We made a decision early on to stay small,” said Jennings, who traded a career in television and film for the vintner life. He and his wife Christina (who handles all design and visuals for Paratus) decided to focus on the incredible terroir of their property. “Our philosophy has always been to make wines that truly express the vineyards carved into this mountainside.”

**“Our philosophy has always been to make wines that truly express the vineyards carved into this mountainside.”**

Paratus’ two Cabernets – a Mount Veeder estate wine and a small lot, vineyard row select Reserve - are aged two years in new French oak, and another two years in bottle before market, meaning that even first offer wines are already aged and ready for consumption. Both are 100% Cabernet, single-vineyard wines.

Jennings credits his winemaker Massimo Monticelli and vineyard manager Mark Obershulte with a great deal of his wines’ success, and he acknowledges the crucial role played by the Mount Veeder terroir. “The vineyard is truly what makes our wine exceptional,” said Jennings. “Everything is done by hand. These vines own the terroir.”

“The Paratus vineyard is a special site indeed,” said Obershulte, who has farmed both sides of the Mayacamas range from Calistoga to Mount Veeder. “It is situated on one of the steepest slopes I’ve worked. The soil is deep and well-drained. The vines are old, dry-farmed, and we keep crop levels down, so Massimo gets beautifully ripe fruit. And he knows when to pick ‘em!”

“It’s all about the grapes,” agrees Monticelli. “This soil and our dry farming produce a minerality in the wine that makes it so special. The credit for this great wine goes to the vineyard and the farming to produce a full, unique, rich, and complete wine.”

FOR MORE INFORMATION: [www.paratuswine.com](http://www.paratuswine.com)

# LAMPYRIDAE VINEYARDS

## *The Heart of a Farmer*

BY VALERIE OWENS



With a reputation for producing world-renowned wines, Napa Valley is rooted in agriculture. Where the phrase “from grape to bottle” encompasses the backbone of the industry, the perfect pairing combines earth with artistry. For Lampyridae Vineyards, the site highlights the beauty of the winemaking process.

Located twenty-five hundred feet above the Napa Valley floor, Lampyridae Vineyards is the highest elevation vineyard on Mount Veeder featuring 35-acres of mostly volcanic ash soil. Growing grapes at this elevation creates distinct wines, with a uniqueness of flavors and character that separates this property from all others.

A true diamond in the rough, proprietors John and Ashley Derr saw its potential in its infancy in 1996 when they purchased their dream property. With a desire to truly understand the property, they lived on the land for two years before they began the vineyard development. By this time, their focus was clear on varietal placement in the correct aspect and soil types, while optimizing the right light exposure.

Starting in 1998 and working over the next 18 years, they developed their property into 14.5-acres of vineyards producing Cabernet Sauvignon, Cabernet Franc, Syrah, Grenache, Zinfandel, and Petit Verdot.

“I have been farming since I was 15 years old, and Ashley had a background in horticulture and entomology,” said

John Derr. Their background studying insects led them to come up with the name Lampyridae – the Latin word for a “family” of insects commonly called fireflies, which is aptly named, as the property’s view of twinkling lights on the valley floor resemble fireflies.

Raising their three children on the property, the Derrs supervised every aspect of the business. From planting their first grapes to working side by side with their employees at John Derr Farming Company, the quality of their grapes garnered the attention of premier clients such as Beringer Vineyards, Fontanella Family Winery, Handwritten and Kind Cellars. In addition

to their dedication as growers, Ashley and John’s passion led them to create their own labels with the talent of two esteemed winemakers. A Cabernet Sauvignon, handcrafted by Aaron Pott, and a Grenache, one of the very few Grenaches grown in Napa Valley, in collaboration with David Yorgensen.

“Since we met in college, we knew that farming our own land was our passion that we wanted to pursue,” said Ashley Derr. “After we developed Lampyridae, we wanted to give back as well as produce a variety that we loved.”

Pairing their love of land, family, and charity, the Derrs created the Communication Block Wine Project, which supports the education of children who need technology to communicate through the Napa Valley Kids Connect program, promoting academic achievement for children who have severe communication needs. A passion project co-founded by Ashley, the project would produce a very limited production Cabernet Sauvignon from the highest block on the property. Acclaimed Mount Veeder vintner and grower, Aaron Pott, has donated his talents in producing the Lampyridae Vineyards Communication Block wines.

“Whether growing grapes or producing wine, we are all farmers. It’s the most important component and shines through each vintage,” said John Derr.



FOR MORE INFORMATION:  
[www.lampyridaevineyards.com](http://www.lampyridaevineyards.com)

# Karen Crouse and Mount Veeder Magic Vineyards

A RARE CABERNET SAUVIGNON FOR A PRIVATE CELLAR



◆ BY LAYNE RANDOLPH

Mount Veeder grapes are rare and highly sought after in the wine industry. As a matter of fact, of all the wines produced in the Napa Valley, only about one percent come from the Mount Veeder region. A boutique Mount Veeder Cabernet Sauvignon with a personal brand and story is most rare, and a unique and exclusive offering Mount Veeder Magic Vineyards extends to its members.

The experience begins with grapes that are nearly impossible to get as a consumer. The fruit comes from 30-year-old vines on Karen's hillside vineyard in one of the leading appellations in existence. After hand-picking, aging, and refining in French oak, the ultra-premium, estate-sourced wine is masterfully handcrafted by Jeff Fontanella, an award-winning winemaker who does a phenomenal job expressing the Mount Veeder Cabernet Sauvignon wine profile.

There are two levels of membership available to wine aficionados, and both options allow the opportunity to acquire this premium Mount Veeder Cabernet Sauvignon. Membership is limited and

designed for avid collectors and red wine lovers seeking to add a single vineyard Mount Veeder Cab to their cellar.

The Winemaker Membership is exclusive, offering only 25 memberships each vintage. Members may acquire 288, 144, or 72 bottles per year with their unique story presented on custom-designed front and back labels.

The Collector Membership (60 cases offered annually) provides Mount Veeder Magic Vineyards Cab offered through a limited biannual allocation in fall and spring presented in three-, six- and twelve-bottle vertical allotments.

But Mount Veeder Magic Vineyards Cabernet Sauvignon is more than a nearly unattainable luxury. "This is one of the most personal wine experiences you will ever have," owner Karen Crouse describes, explaining how she assures that every detail from the vineyard to glass is to the gold standard. The first-class Cabernet Sauvignon is bottled and presented with bespoke labels that Karen designs to her client's specifications. She does it after getting to know them, figuratively reading their diaries so she can reflect what's

meaningful to them and why it's important to them to share it. She's honored they place such trust in her and believes it's why they continue to come back year after year.

Karen's clients have chosen her Mount Veeder Magic Vineyards Cab to commemorate a major life milestone such as a birth, anniversary or marriage, a gift, or thank you for friends or clients, and to honor a special person or to recognize a business success.

"My clients are well established in business with a strong entrepreneurial spirit. Several are Forbes Gentlemen. They enjoy the finer things in life like excellent food and rare wines. They are from around the globe and from varying industries ~ banking, energy, entertainment, finance, insurance, medicine, and real estate. They all wish to have a rare wine with their bespoke label.

I truly enjoy working with each of my clients to create a Mount Veeder Cab that is worthy of their private cellar, a wine that they are proud to share selectively with clients, family, and friends." – Karen Crouse

FOR MORE INFORMATION:  
[www.mountveedermagic.com](http://www.mountveedermagic.com)

# SCHERMEISTER WINERY

*Falling in Love with  
Magical Mount Veeder*

BY LAURIE JO MILLER FARR



“When you drive up and down Route 29 through Napa Valley at night and see those little dots of light twinkling high up in the hills, you may wonder who lives there. Well, it’s us,” said Laura Schermeister. “And for us, this special place has stolen our hearts.”

If they weren't so busy making their wines, Laura and Rob Schermeister could write a movie script based on their love story. It began over a bottle of wine—Rob’s own Pinot Noir—and the website he had hired Laura to design for his winery. Laura’s temporary stint in wine country turned permanent when the couple began dating, leading Laura to adopt a new lifestyle in a tiny, isolated cabin on the slopes of Mount Veeder, far from her previous life in Charlotte, North Carolina.

“As a city girl new to Napa, I was shocked at the housing options, and this 400-square-foot cabin was all that was available,” said Laura. “I was lucky to get it. The views over Oakville and Atlas Peak were simply stunning, but it was rough. There was often no power in winter. This is where I learned to chop wood, to live among scorpions and spiders, and to embrace the dark alone where coyotes and mountain lions roamed free. It completely and fundamentally changed me.”

In due course, Rob moved in and the couple got married at The Cove behind the property. Just three months later, the October 2017 wildfires came and their cabin was gone. The newlyweds lost everything but a computer, a cat, and the wedding clothes they'd carried away, plus a mug and

a bird feeder the fire had spared. But they also made some new best friends, another couple at the temporary shelter, where they all talked of Mount Veeder’s magnetic pull and vowed to return.

**“This place is magical,” said Laura. “We have learned how to lose everything, yet also how to love nature and keep our constant connection to the earth.”**

As the couple had been in the process of opening a tasting room, also gone were capsules, corks, and labels. But, they were determined to re-group and re-settle on Mount Veeder. “This place is magical,” said Laura. “We have learned how to lose everything, yet also how to love nature and keep our constant connection to the earth.”

Robert and Laura are sole owners and operators of Schermeister Winery, so they do everything from making wine to designing the labels for bottles to hosting visitors. Their intimate, creek-side Glen Ellen tasting room inside the town’s oldest building is the only place for a wine tasting experience with the Schermeisters since annual production is extremely limited at 700 cases. “We had an incredible first year after opening in December 2018—way more success than we’d anticipated,” Laura said. “We specialize in native fermented wines, all unfiltered.” It’s “old school” production and vegan-friendly. Always high in quality but never predictable, these wines vary from year to year as native yeasts and microclimates shift. This greatly appeals to wine club members, who are bringing Schermeister Wines closer to complete allocation.



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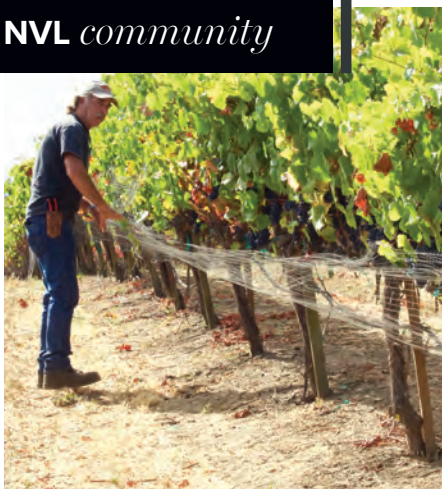
*Cantera Model*



*Brix Model*



*Stretto Model*



# *Save the Family Farms*

## Working to Support Napa's Small Family Farms and Vineyards

◆ BY GEORGE O'MEARA

Napa Valley is recognized as the most prestigious winegrowing region in the U.S., producing some of the most lauded wines in the world. It is also one of the smallest and most diverse with limited overall production, respectively. Only four percent of California's wine grape harvest comes from this relatively small region, just 30 miles long and five miles wide. There are approximately 475 physical wineries in Napa Valley producing more than 1,000 different wine brands.

Family-owned wineries have been the heart and soul of Napa Valley since the original settlers planted vineyards back in the late 1700s. In the '70s and '80s, Napa Valley's original small family farms and winemakers had the flexibility to grow, and many have gone on to become internationally recognized premier brands.

Winery size and demographics vary based upon case production. The smallest among them have classified themselves as "micro-wineries," producing 1000-2000 cases of wine per vintage. Most of these properties are legacy vineyards that have

been in existence for many years or even decades. The owners and family members live on the property, and they custom crush their fruit at an off-site facility. Being able to tour these small vineyards and wineries would be a unique opportunity for visitors to learn each family story and sample their handcrafted wines. This allows for intimate, differentiated experiences that can extend the region's luxury brand and create an indelible connection with the Napa Valley. Whether it's a wine collector or connoisseur in search of an off-the-grid label or a visitor from the "new consumer" market interested in trying something original, having these options are invaluable. Unfortunately, due to outdated County ordinances, micro-wineries are not permitted to host tastings at their vineyards.

The Save the Family Farms project is a consortium of small family wineries and growers who are driving awareness of the unique value of the small family winery experience. George O'Meara, President of the group, said, "Choices create a balance that appeals to visitors while expanding

their knowledge of Napa Valley. Our main goal is to legitimize, justify, and preserve the existing micro-wineries by working with Napa County to create a co-existence-based ordinance. These micro-wineries need to have a permitted path and the flexibility to offer visitors a 'full-spectrum' set of winery experiences and for consumers to acquire these boutique wines, many of which are only available in Napa."

Micro-wineries contribute more than just another stopping point for tourists; their cultural contribution is equally as important. Save the Family Farms is a driving force centered on updating the rules so small family farm wineries can thrive in Napa and, more urgently, so they don't disappear. Their presence protects the Napa community and preserves the rich culture and legacy of what makes Napa Valley the renowned wine-producing region it is today.

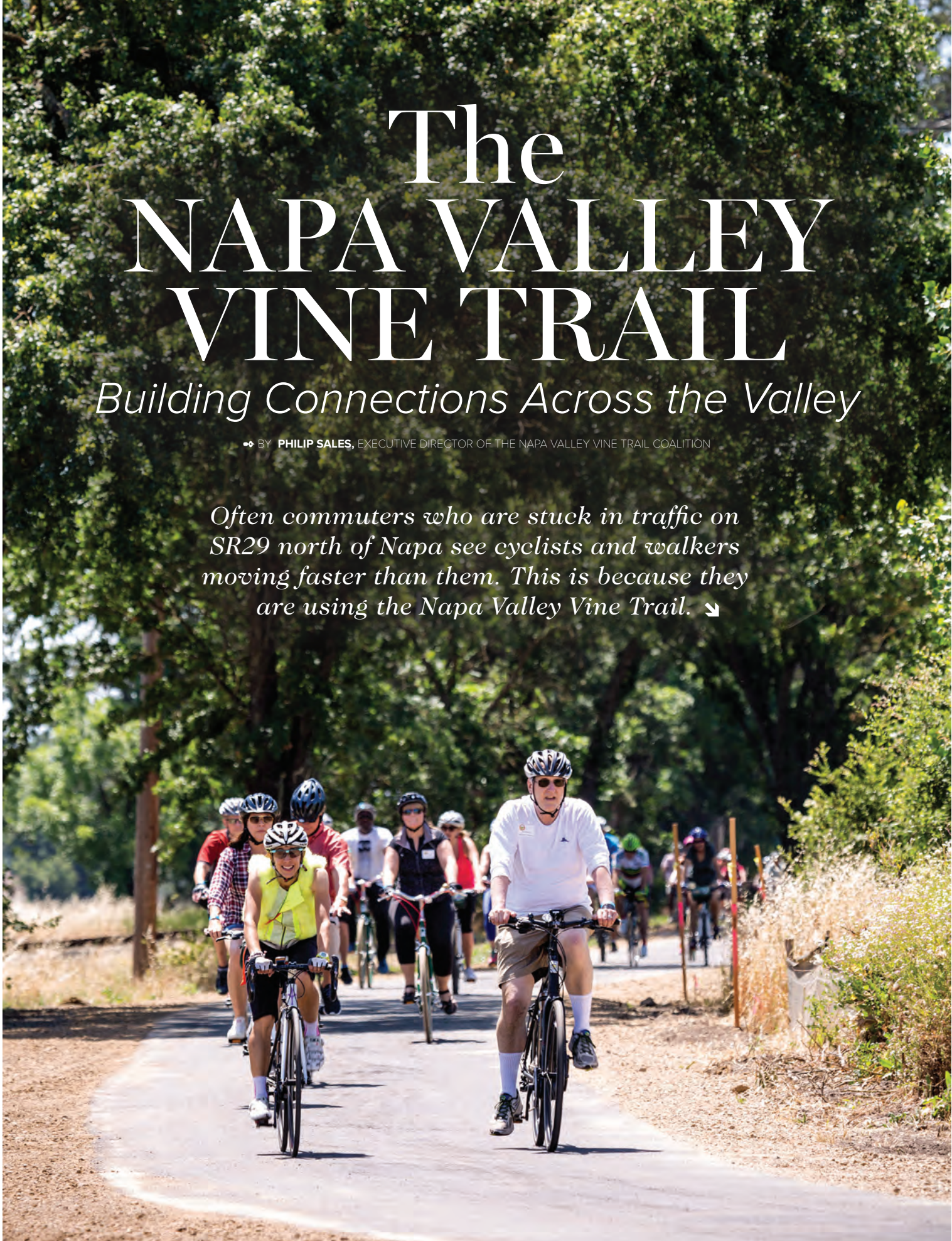
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# The NAPA VALLEY VINE TRAIL

*Building Connections Across the Valley*

↔ BY PHILIP SALES, EXECUTIVE DIRECTOR OF THE NAPA VALLEY VINE TRAIL COALITION

*Often commuters who are stuck in traffic on SR29 north of Napa see cyclists and walkers moving faster than them. This is because they are using the Napa Valley Vine Trail. ↘*



The 47-mile Napa Valley Vine Trail endeavor was launched in 2008 by the Napa Valley Vine Trail Coalition, a non-profit organization led by a diverse board of directors representing agriculture, hospitality, tourism, public safety, education, real estate, health, arts, and advocates for parks and better cycling routes. The

Coalition works with thirteen public agency partners in two counties to fulfill the goal of a 47-mile shared use, cycling and walking path connecting the cities and towns in the Napa Valley. Since 2009, the Coalition has assisted its public agency partners to secure grant funds and raise private donations from organizations and individuals to fund phases

of the project. Today, over nineteen miles of the Vine Trail are currently in place, with thirteen more miles scheduled for construction in 2021. Eventually, the Napa Valley Vine Trail will connect the ferry in Vallejo to the City of Calistoga.

**Today, over nineteen miles of the Vine Trail are currently in place, with thirteen more miles scheduled for construction in 2021.**

As commuters sit in traffic on SR29, they might contemplate the 358,000 people a year who choose to use the Vine Trail between South Napa and Yountville. A bike ride from Redwood Road in Napa to Yountville will take forty minutes, but the benefit is taking in the fresh air, getting exercise, and saving money (and stress) of car ownership. The Vine Trail's iconic rest stop south of Darms Lane has maps, a water fountain, a bench, and a bike repair station, and through a grant from the Napa County Rotary Clubs, will be the beneficiary of further improvements.

Construction of the two new phases of the project, St. Helena to Calistoga and American Canyon to Vallejo, which are slotted to be completed by 2022, will open up even more opportunities to leave the car in the driveway and take advantage of a leisurely bike ride or stroll on the Napa Valley Vine Trail.

The Coalition is anticipating federal and state grants to pay for 75% of the \$51 million price tag, and the wine and tourism industries have contributed almost \$5 million towards the cause. However, the Coalition cannot complete the project without support from community members and frequent visitors to wine country, offering everyone the opportunity to help make this project a reality. Interested parties may consider joining the Vine Trail Coalition for \$47 a year or can solicit assistance from their employers or businesses to buy one of the commemorative legacy metal footprints featured at one of the Vine Trail rest stops.

**FOR MORE INFORMATION:** about Vine Trail membership, legacy footprints, or to subscribe to the newsletter, visit [www.vinetrail.org](http://www.vinetrail.org)



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# Bayside Bliss SAUSALITO

◆ BY FRAN MILLER

*Stroll along Sausalito's main thoroughfare and you are likely to hear French, Danish, and German, among other languages. The North Bay city teems with global tourists, illustrating that these visitors know what locals likely take for granted: Sausalito is a world-class destination.*



*Along the Sausalito-Tiburon Bike Loop*



Located just an hour's drive from downtown Napa, Sausalito resembles the quaint seaside villages that hug the Mediterranean coastline. Bungalows, condos, and mansions line the bay and harbor-adjacent hillsides, evoking a French Riviera vibe. Panoramic vantage points spotlight Alcatraz, Angel Island, the Bay Bridge, the San Francisco skyline, and the Golden Gate Bridge.

But Sausalito offers more than Insta-worthy photo ops. Visitors can find destination level dining, world-class art galleries, boutique shopping, and wine. Lots of wine. Esteemed labels have found a welcoming home in the restaurants and tasting rooms of this tiny and tony village. And for those who plan to partake in the various vinous offerings, an array of luxe hotels stand poised and ready to provide a room with a stellar view.

**EAT AND DRINK:**

Their mother ship might be located in bucolic Calistoga, but Madrigal Family Wines finds itself equally at home overlooking the sailboats and yachts moored within Sausalito's picturesque harbor. This combination art gallery and tasting room provide a bright, airy, and sociable spot to enjoy flights as well as wines by the glass of Madrigal's Cabernet Sauvignon, Petite Sirah, Gewurztraminer, Zinfandel, Sauvignon Blanc, and small-lot single vineyard and estate wines. [www.madrigalfamilywines.com](http://www.madrigalfamilywines.com)

**Visitors can find destination level dining, world-class art galleries, boutique shopping, and wine. Lots of wine.**

gnon, Petite Sirah, Gewurztraminer, Zinfandel, Sauvignon Blanc, and small-lot single vineyard and estate wines. [www.madrigalfamilywines.com](http://www.madrigalfamilywines.com)

For art and wine lovers, Bacchus and Venus offers daily changing flight tastings of four California varietals. Knowledgeable staff guide guests through each wine, ↘

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providing information on wine-making techniques and suggested food pairings. The gallery highlights local artists; featured are wine country scenes, wine still life, Sausalito seascapes, and San Francisco cityscapes. [www.bacchusandvenus.com](http://www.bacchusandvenus.com)

Casa Madrona-adjacent Poggio Trattoria is a longtime Sausalito favorite. Its marina facing location beckons the multitude of disembarking ferry passengers, but at its heart, this is a local's spot. The dashing Chef Ben Balesteri oversees the kitchen, and he changes his Northern Italy inspired-menu daily to take advantage of the best local ingredients. Don't miss his rustic, wood-fired pizzas and his Bolognese. The convivial bar features crafted cocktails and a large selection of local and European wines, and is a great place to rub elbows with the regulars. Poggio is also open in the early morning; enjoy coffee and pastries at a sunny table while listening to Puccini. [www.poggiotrattoria.com](http://www.poggiotrattoria.com)

Copita Tequileria y Comida, just steps from Poggio, is the creation of celebrity chef and award-winning cookbook author and tequila aficionado Joanne Weir. She features more than 130 artfully displayed tequilas and mezcal. Try a flight to kick start your evening, or ask Weir, who is at her restaurant on average five nights per week, for a recommendation. Creative small and big plates feature dishes made with fresh, seasonal ingredients grown in the restaurant's garden. [www.copitarestaurant.com](http://www.copitarestaurant.com)

Old and New World selections accompany a chef-driven, seafood-centric menu at The Bump Bar at California Caviar Company where caviar and roe take center stage within the sleek environment and its 12-seat tasting bar. Enhance your seven-course tasting menu, à la carte dishes, or traditional caviar service with a flute of champagne. [www.californiacaviar.com](http://www.californiacaviar.com)

**STAY:**

Casa Madrona Hotel and Spa's original mansion property, built in 1885, still stands and



**For those who plan to partake in the various vinous offerings, an array of luxe hotels stand poised and ready to provide a room with a stellar view.**

is now home to the property's spectacular 5,000 square-foot Alexandrite Suite with wall-to-ceiling windows, rooftop patio, and expansive harbor and Bay views. Cozier accommodations featuring seaside décor themes

can be found in a variety of room styles situated amongst the blue-shingled cottages that dot the hillside. Considered the grand dame of Sausalito hotels, Casa Madrona is centrally located to the best of Sausalito







and affords its guests access to charming park-like nooks scattered throughout the property, fitness facilities, and a recently renovated spa where a first-rate massage or facial, and crystal-infused waters provide a posh pick-me-up after a day of exploration. [www.casamadrona.com](http://www.casamadrona.com)

**DO:**  
Rent a standard or electric bike from Sausalito Bike Rentals and freely roam miles and miles of

nearby trails. An e-bike makes exploration of the Sausalito-Tiburon Loop Trail an exhilarating breeze, but a slow pedal amongst harbor side flora and fauna is equally enthralling. Before or after your ride, check out the bike rental adjacent Sports and History Gallery, packed with more than 5,000 historic and vintage photos of sports stars, rock icons, and historical figures. [www.sausalitobikerentals.com](http://www.sausalitobikerentals.com) // [sportsandhistorygallery.com](http://sportsandhistorygallery.com)

Head to Heath Ceramics for their selection of classic pottery pieces made on-site in this industrial location since the late 50s. Don't miss the 'seconds' section - dishes, pitchers, mugs, and serving bowls with slight, imperceptible imperfections, marked at 20% off retail. [www.heathceramics.com](http://www.heathceramics.com)

Hit the trails; Sausalito features 40 moderate trails ranging from 1 to 15.1 miles, and from 9 to 1,482 above sea level. Start at the set of stairs carved into the hillside across from the ferry-boat docks and climb towards the start of the Marin Headlands trails. This crown jewel of the Golden Gate National Recreation Area features natural beauty and remarkable historical sites such as Fort Cronkhite and Point Bonita Lighthouse.



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# BACCHUS & VENUS

*A Sausalito Specialty Wine Shop Offers Visitors a Taste of California Wine Country*

♦ BY MICHAEL KOEHN

If location is everything they say it is, then it would be hard to find a better retail vantage point than a spot overlooking Richardson Bay on Bridgeway in Sausalito. That's the location of Bacchus & Venus, a wine shop that has been on the scene since 2002 and was acquired by Todd and Cyndi Wheeler last year. After a move to Sausalito early last year and tiring of the long commute to Silicon Valley, Todd decided to make a radical shift from a career in the high-tech world to that of a small-business owner and took ownership of Bacchus & Venus in November 2019. They are now sharing their passion full time and offering wine enthusiasts carefully curated high-quality, small-production California wines.

Now focusing on providing great local vintages to their clientele, the Wheelers currently offer some 150 to 175 labels in their shop, all selected from California's best winegrowing regions, from Mendocino on the north coast to Amador County in the Sierra foothills, to Napa and Sonoma and wineries as far south as Santa Barbara.

"Our shop has an advantage for visitors from out of state who can't extensively roam the wine country," Todd Wheeler explained. "We're close to the ferry dock, so if people are visiting San Francisco and come over to Sausalito, we can expose them to many great wines made in California. We become a one-stop-shop representing great regional California wines, and that's become a big advantage for us."

Bacchus & Venus also has several programs that allow people access to some of the specifically curated wines available at the shop. They offer four different wine clubs, with options for whites, reds, a sampler selection, and a reserve club that includes some of the area's most hard to get and sought after vintages. Every month members receive two specifically selected bottles in their chosen club. A recently added event is the monthly Winemaker Wednesday tasting, with a visiting local winemaker sharing their small production vintages at the shop. It's a way for enthusiasts to explore up and coming vintners,

labels they might not otherwise have heard of, ask questions, and keep up with what's new and exciting in the wine world.

Bacchus & Venus has developed a loyal clientele since it opened, and, with the Wheelers at the helm, changes for 2020 are planned. "We have a nice event space at the shop, and this year we'd like to turn it into something of a lounge-type area, where our Wine Club members or visitors can stop in, have a glass of wine and just relax a little," said Todd Wheeler. "With this space, we can also reengage with the locals, providing a place where people can meet and hang out, have a glass of wine, and enjoy the atmosphere. That's why we're here. We enjoy nothing more than sharing our passion and helping people appreciate the great wines that California has to offer."

**FOR MORE INFORMATION**  
769 Bridgeway // Sausalito, CA 94103  
415-331-2001 // [www.bacchusandvenus.com](http://www.bacchusandvenus.com)  
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# THE DAHLIA

*California's Cult Flowering*

❖ PHOTOS COURTESY OF LONGFIELD GARDENS



*The dahlia is a remarkable flower species that flourishes in the California soils and sunshine, rewarding us with its abundance of resplendent blooms. Its origins date back to Mexico in the 1800s, where it grew to be named the National Flower in 1963. Today there are over 42 species of Dahlias and over 57,000 Dahlia hybrids in cultivation. Their brilliant colors, extraordinary shapes, and evocative diversity have amassed a cult-like following for hobbyists and collectors, and for home gardeners, they are relatively easy to grow. They're also resilient when cut, lasting up to a week if the vase water is changed daily. Planted in spring and respectfully tended, dahlia tubers produce blossoms in 60 days. They can grow and flower through the long days of summer into fall.*

*Melinda Myers, nationally known gardening expert, TV/radio host, author & columnist, shares some inside tips on how to create a brilliant Dahlia cutting garden.*

# THE BEST DAHLIAS *for* a BACKYARD CUTTING GARDEN

BY MELINDA MYERS

Dahlias are bold and beautiful flowers that are easy to grow in any sunny garden. They are also spectacular in summer flower arrangements. With just a few dahlias, anyone can enjoy picking their own fresh-cut flowers every day from July through September.

These spring-planted tubers make gorgeous additions to flower beds and even the vegetable garden. If space allows, the very best way to grow dahlias for bouquets is in a cutting garden. A backyard cutting garden doesn't need to be large. Even a 3' x 6' raised bed offers plenty of space for 6 to 8 full-size dahlia plants. Planting dahlia

tubers in rows promises maximum productivity with minimal maintenance.

When choosing dahlias for a small to medium size cutting garden, start by narrowing the choices. Select colors that may look great together in a vase, which makes it easy to create lots of creative combinations on the fly. Choose red, orange, and yellow flowers for energetic arrangements that mimic the colors of late summer and fall. Blossoms in cool colors and pastels, such as pink, lavender, and violet, will be softer and more soothing. Include purple and burgundy flowers to add drama and help unify warm and cool colors. 🌸



Floral designers know that combining flowers with different shapes and sizes makes arrangements more interesting. Dahlias offer many options, and it's one of the reasons they are such a popular cut flower. Ball dahlias have tightly curled petals and dense, perfectly round, flower heads. Varieties such as Sylvia and Jowey Mirella are perfect for adding repeating bursts of color. Decorative dahlias have the classic dahlia look, with wide, open-faced blossoms and orderly layers of petals. American Dawn and Great Silence are two reliable and versatile, decorative dahlias.

## Dahlias are bold and beautiful flowers that are easy to grow in any sunny garden.

The flowers of dinnerplate dahlias can measure 8 to 10" across, and these enormous blossoms make it easy to make stunning summer bouquets. Popular varieties for



cutting include Café au Lait, Penhill Dark Monarch, and Otto's Thrill. Cactus Dahlias, such as Yellow Start and Nuit d'Ete add texture and movement to any arrangement with their spiky appearance.

Single and peony-flowered dahlias are seldom seen at the florist or even in farmer's market bouquets because they don't travel well. But home gardeners can enjoy growing varieties such as scarlet-red Bishop of Llandaff or the melon and burnt orange flowers of HS Date. These plants tend to be compact and rarely need staking.

Most cutting garden flowers are picked before they are fully open. But dahlias should not be harvested until they are fully open and in their prime. To avoid crushing the stems, make sure the cuts are made with a sharp knife rather than scissors. For nice, long stems, take a cue from the pros. Flower farmers know when harvesting to always remove the entire stem, cutting right back to the main stalk. Though this means sacrificing some buds in the short term, the next round of flowers will have noticeably longer stems.

When selecting plants for this year's flower garden, be sure to include plenty of dahlias. These spring-planted, summer-blooming bulbs will take homegrown flower arrangements to a whole new level.



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Arts in April // Arts in the Streets  
Photo by Robb McDonough

# NAPA VALLEY ARTS COUNCIL ARTS *in* APRIL

◆ BY LAYNE RANDOLPH

*“Arts in April not only highlights local art and artists, but also brings people together, builds pride in the community, supports economic development, and encourages expression. That’s in line with the mission of Arts Council Napa Valley, too—to provide impact to the community as a whole by empowering our artists and creative problem solvers.”*

– Chris DeNatale, President & CEO, Arts Council Napa Valley



One of Napa Valley's most anticipated events of the year is upon us—"Arts in April"—a month-long celebration of the arts. The Arts Council of Napa Valley (ACNV) has been a key player in Arts in April for the past decade in various capacities, but always honoring the extraordinary art throughout Napa Valley.

Arts in April is primarily an event to champion and develop local artists, consistent with ACNV's mission to provide advocacy and support to the region's creative community. The two complementary goals make ACNV and Arts in April a powerful combo.

Arts in April is a cornerstone event for the Napa Valley arts community, but ACNV does so much more throughout the year that should be recognized. ACNV increases public access to the arts by supporting creative industries and advocating for public access and increasing arts education availability. It serves as an industry catalyst, providing a centralized location to find industry information, funding opportunities, and a comprehensive artist directory.

### ART, SIP & STROLL

Considered a highlight of Arts in April each year, "Art, Sip, and Stroll" is produced by Yountville Arts Commission with the support of ACNV. A celebration of art hosted in the charming town of Yountville, the event showcases artists both well-known and up-and-coming, enjoyed, and appreciated alongside live music, gourmet food trucks, and shopping and dining in beautiful downtown Yountville.

Art, Sip & Stroll takes place on Saturday, April 25, 2020, from 11 am - 5 pm.

The festivities begin at the Napa Valley Museum, where attendees pick up tasting packages. Although the event is free, a paid tasting package provides a wine glass and tasting tokens so that visitors can "sip" while they "stroll."

From the museum, visitors walk or board a shuttle to stroll along Washington Street in Yountville, enjoying wine tastings, art, live music, gallery exhibits, tasting stops, and restaurants.

Arts in April and Art, Sip & Stroll, are two of the best-known programs that ACNV makes possible, but they are certainly not the only ones. Behind the scenes, Chris DeNatale and his team doggedly advocate for the arts and the development of local artists. Their mission encompasses a variety of programs that don't always receive the headlines they deserve.

### UP AND COMING ARTIST PROGRAM

The Up and Coming Artist Program is sponsored by a grant from ACNV. It provides new and developing artists with the opportunity to display their creations at Art, Sip, and Stroll to gain exposure, engage with attendees, and sell their work to the art lovers who attend the event. ACNV's grant funds ten booth spaces for the up-and-coming artists and provides a facilitated mentor program for the new artists to connect with experienced professionals at the show.

Those selected into the Up and Coming Artists Program receive free entry into the exposition (valued at \$250), booth space, and inclusion in marketing efforts, including a feature news article about 2020 Up and Coming Artists.

### CREATIVE DIRECTORY

The Napa Valley Creative Directory is a much-cherished addition to the Napa Valley arts community. ACNV launched the Napa Valley Creative Directory to provide a searchable talent base of all artistic disciplines in Napa County. The directory's goal is to connect local artists with groups and agencies and promote local artists for events, jobs, and professional development. DeNatale emphasizes

that creatives deserve fair compensation, and the directory helps facilitate that economic relationship. ➡



Arts in April // Arts in the Streets  
Photo by Robb McDonough



Alexis Garcia, Bel Aire Park Magnet School  
VAPA Student of the Year - January 2020  
Photo by Reece Johnson

## THE VISUAL AND PERFORMING ARTS RECOGNITION AND SCHOLARSHIP PROGRAM

One of ACNV's most successful endeavors, Education Alliance, involves advocacy for arts education in the local K-12 schools and assistance for students who wish to pursue careers in the arts. The Education Alliance is instrumental in providing leadership to support and grow arts programs throughout the county. Students are recognized in the disciplines of theater,

dance, music (choir, band, and orchestra), and visual arts (studio arts, photography, and digital media).

Through the Visual and Performing Arts Recognition and Scholarship Program, students are nominated as "Student of the Month" for their excellence in visual or performing arts, potentially culminating in annual scholarship awards.

To be nominated, a student must either be enrolled in a Napa County school or homeschooled in Napa County; meet age requirements; exhibit outstanding artistry,

personal growth, increased self-confidence or leadership through their work in the arts; be in good academic and behavioral standing; and exemplify excellent characteristics both as a student, artist, and citizen of the community. All nominees are eligible to win educational scholarships and/or tuition stipends of \$500 to \$1000.

At the end of the year, winners and family members are invited to attend the Annual Scholarship Awards Ceremony, and a Student of the Year will be named from the pool of monthly winners at each grade level.



Chris DeNatale



Eric Moore  
Winter 2019  
Community  
Fund Grantee

## COMMUNITY FUND GRANT

The only funding source for individual artists, arts groups, and small non-profits in Napa County, ACNV continues its mission to support upcoming artists and artist groups through a community fund grant used to provide incubation and development programs in the region.

## ARTIST CRISIS TRAINING AND ARTS CAMPUS

Two of the newest programs in development are the Artist Crisis Training and Arts Campus projects. Arts Crisis Training began with a pilot test conducted last fall, which led to the development of a trained group of artists who offer planned arts programs during natural disasters.

**“One of ACNV’s overarching goals is to empower artists to be creative problem solvers.”**

**- Chris DeNatale**

DeNatale actively involves local artists in discussions affecting the community, such as housing needs for artists in Napa Valley. Through the collaborations, the idea of an Arts Campus arose. This project is in the very early stages, and feasibility studies are underway—just another way that ACNV is working to celebrate and advocate for creatives in the Napa Valley community.



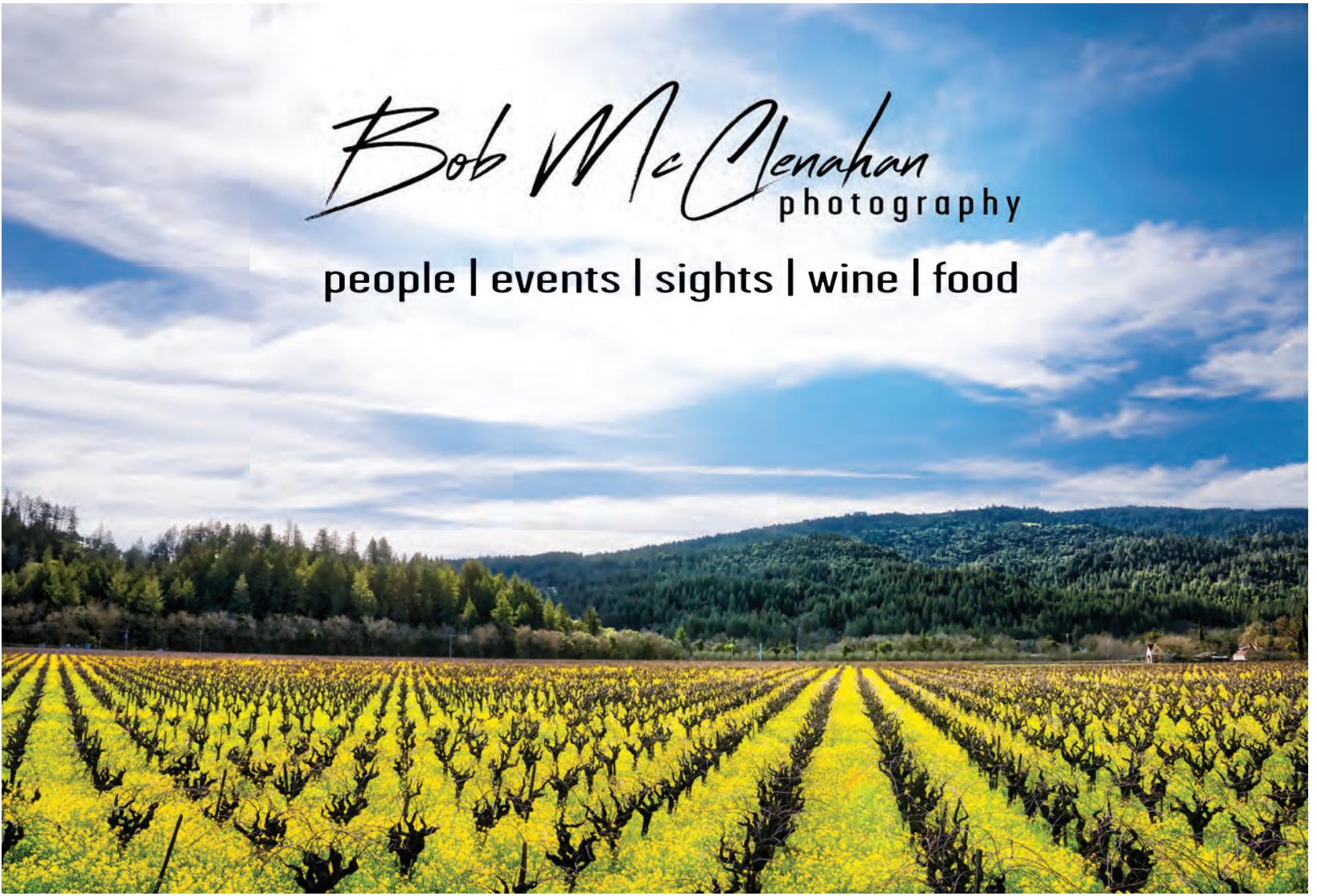
di Rosa Days // photo by Crysta Tim

FOR MORE INFORMATION:

[www.artscouncilnapavalley.org/arts-in-april/](http://www.artscouncilnapavalley.org/arts-in-april/)

*Bob McClenahan*  
photography

people | events | sights | wine | food





*Jann Num, !*



*Denette Landry,  
Reconstruite*

# 2019–2021 NAPA ART WALK

*Celebrating its Sixth Year*

◆ PHOTOS BY INFINITY VISUALS PHOTOGRAPHY



*Brian Hutesbout,  
Transcendent*



*Sue Quinlan,  
Cultural Pedestrians*



*Patricia Vader,  
Take Heart*

**Take in exercise, fresh air, and enjoy art while taking a stroll through The Napa Art Walk. The collection is displayed via a vis a vis a curated mile and half walking tour that showcases regularly rotating installation art throughout downtown Napa.**



Ken McCall,  
Leaf Spiral



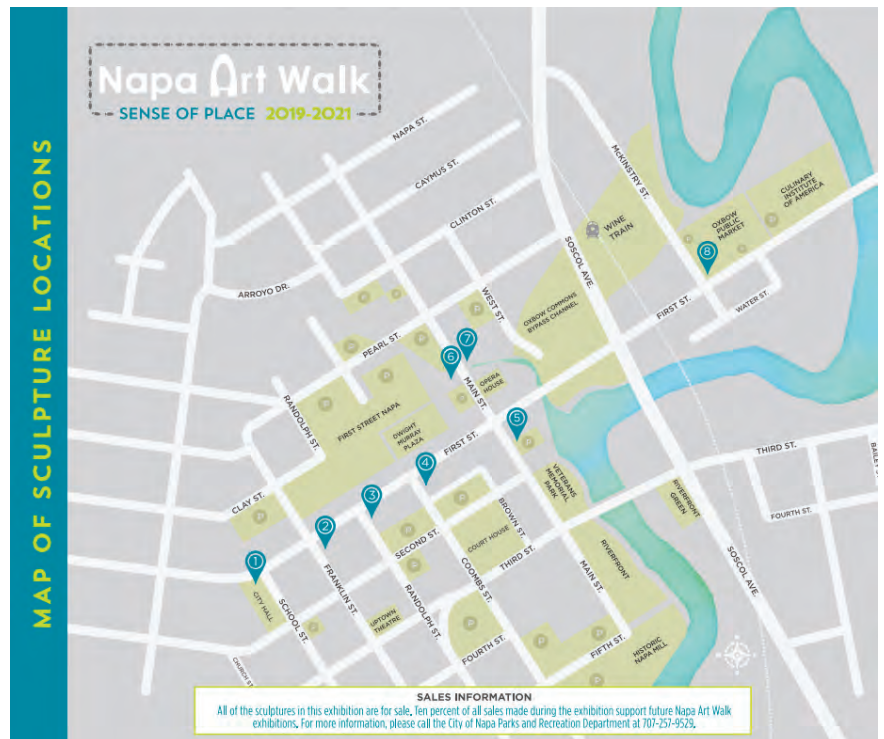
Eino, Celestial

Every two years the collections change over, and the 2019-21 exhibition is the sixth rotation in this program. The Napa Art Walk program started in 2010 through the joint efforts of the City of Napa and Arts Council of Napa Valley. Their mission was to promote giving back to the arts and to encourage businesses to integrate art into their developments. The objective is to enrich Napa's cultural environment, promote public participation, and stimulate the downtown economy. This does so by positioning Napa as an art destination. Over the past nine years the collection has featured 56 artists and 70 sculptures.

The theme for the sixth Napa Art Walk Exhibition is 'Sense of Place.' A jury of arts professionals selected eight sculptures to prompt the contemplation about the symbolic and physical relationship we have to the environment in which we live. A meaningful sense of place can motivate the individual and the masses to take ownership of their stories, to empower communities, and to spark understanding in our collective experience in shared spaces. Each artist portrays Sense of Place with their own meaning to define the concept of their work.

The artists chosen from the jury were from the western states of CA, ID, CO, NV, and OR.

All of the sculptures in this exhibition are for sale. Ten percent of all purchases made during the exhibition support future Napa Art Walk exhibitions.





# CYNTHIA CAREY

*Balancing Her Talents as a Gallery  
Curator, Artist and Proprietor*

Artist Cynthia Carey has been the curator and resident artist at the Jessup Cellars Tasting Gallery in Yountville for more than a decade, wowing guests with her works and those of many other regional and national artists. “It’s been such a beautiful partnership with the families of Jessup Cellars. Combining the visual arts with the experience of tasting handcrafted wines simply elevates both forms.”

Born in the Chicago area, Cynthia moved to the San Francisco Bay Area as a child. Her love and passion for art began at a very young age, studying the arts throughout her life. She considers her most important and educational influence was her time studying under Nathan Oliveira at Stanford University. She enjoys a variety of mediums, including painting, collage, mixed media, encaustic, assemblage, and found object sculpture.

“Seeing life in found objects is a passion that comes from deep within,” reflects Cynthia. “Collecting antique objects and papers inspires my mixed media works. I love turning found objects into fine art.” Her antique paper collages are created from original antique papers from around the world – dating

back to the 1700s – creating an intriguing juxtaposition to tell stories of past lives.

Her love of past stories is also represented in her works, which are similar to Italian Frescos. These large panels are influenced by the patinas of centuries-old weathered walls of the villas at Lake Como, Italy, where Cynthia’s been fortunate to spend many summers.

**“Collecting antique objects and papers inspires my mixed media works. I love turning found objects into fine art.”**

Cynthia also lived in the Turks and Caicos Islands for many years where she opened the ‘Harmony Gallery,’ an art and home store in the Regent Palms Resort. Filled with her unique shelled mirrors and island infused artistry, she was able to create art for clients worldwide. She was also commissioned to create this art for several high-end resorts and residences on the islands.

Her most current project is her ‘Wish’ boutique in St. Helena. “This is everything I love,” said Cynthia. “For many years I’ve sold custom designed merchandise to Neiman-Marcus, Saks Fifth Avenue, and other high-end retailers. This brings that part of me back home.” ‘Wish’ offers unique gifts, art, Cynthia’s decorative serving trays and plates, and adorned home furnishings.

## *Plan a Visit*

### **Jessup Cellars Tasting Gallery**

6740 Washington Street • Yountville, California  
707-944-5620 • [www.jessupcellarsgallery.com](http://www.jessupcellarsgallery.com)  
Open 7 days a week 10am to 7:30pm

### **Wish Boutique**

1359 Main Street • St. Helena, California  
415-601-3833 • [cynthia@jessupcellarsgallery.com](mailto:cynthia@jessupcellarsgallery.com)



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# THE PURSUIT of HAPPINESS

## *Early Adults Want Financial Independence*

◆ BY LISA MARGESON, HEAD OF RETIREMENT CLIENT EXPERIENCE AND COMMUNICATION, MERRILL



There are 75 million early adults in America, with 4 million turning 18 and entering early adulthood each year. They make up one-third of the workforce, so their financial health is something that can affect not just themselves but the economy as a whole.

A new study from Merrill and Age Wave, “Early Adulthood: The Pursuit of Financial Independence,” finds that financial independence defines adulthood today — more so than the traditional milestones of employment, homeownership or starting a family. However, 80 percent of early adults say it’s harder to become financially independent than it was for previous generations, and their baby boomer parents agree.

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One major hurdle complicating early adults’ path to financial independence is mounting levels of debt. In fact, Americans 18 to 34 hold more than \$1.5 trillion of debt. This indebtedness is having major ripple effects, with early adults contributing only half the amount to their 401(k)s when compared to their colleagues who have no debt.<sup>1</sup> Additionally, approximately 1 in 4 early adults with a retirement plan have already made an early withdrawal, primarily to cover debt.

Parents are understandably concerned about their children’s wellbeing and have been supporting them financially. The aggregate amount spent by parents on their early adult children is enormous — over \$500 billion annually.<sup>2</sup>

The outlook isn’t entirely bleak, as the majority of early adults (72 percent) say they would benefit from financial guidance. Here is some advice to early adults to help their pursuit of financial independence:

- Create and stick to a budget. Track and manage your expenses, and identify areas where you can make adjustments to fund your goals.
- Pay down your debt. Pay high-interest, non-tax deductible debt first (e.g., credit cards) and then other non-tax deductible debt (e.g., an auto loan).
- Plan for contingencies such as health emergencies.
- Start saving for retirement and take advantage of having longevity on your side. Contribute to an employer-sponsored savings plan such as a 401(k) — at least at a level that meets any company match.
- Talk to your local Merrill advisor, who can assist with putting together a plan to help pursue your goals.

#### FOR MORE INFORMATION:

Merrill Lynch Financial Advisor  
Eric F. Gonzales Napa, CA  
707-254-4606  
eric\_gonzales@ml.com



<sup>1</sup> Center for Retirement Research at Boston College. “How Does Student Debt Affect Early Career Retirement Saving?” 2018.

<sup>2</sup> Age Wave/Merrill Lynch. “The Financial Journey of Parenting: Joy, Complexity and Sacrifice,” 2018.





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# HerbaBuena

## *Cultivating Health, Harmony and Higher Consciousness*

BY LAURIE JO MILLER FARR



From a young age, HerbaBuena founder Alicia Rose said she's been motivated by a desire "to leave the planet slightly better than I found it."

After gaining a master's degree in ecosystem science, Alicia cemented her recognition and understanding of world-class wine brands as the marketing director for Napa-based Bounty Hunter Rare Wines. In 2014 she founded Earth & Ethos, a Napa-based holistic branding firm that helped define the legacy of dozens of wineries worldwide. In 2015, informed by decades spent developing some of the country's most iconic, ultra-premium wine brands, Alicia Rose took a leap of faith and founded HerbaBuena, a conscious cannabis company. Besides her desire to fulfill a quest to "cultivate greater health for people and the planet," her goal was to redefine the cannabis industry's perception of quality. Today, she is a leading voice in California cannabis. "In our experience, the full benefits of cannabis are realized when you rely on, rather than attempt to recreate, the plants' natural lifecycle and inherent complexities," explained Rose. "Just like the world's greatest wines, the goal is to obtain a state of total harmony and balance."

Rose believes quality cannabis can support greater wellness, joy, and presence, but not all cannabis is created equal. She

points out, "The market is inundated with products made with highly concentrated forms of THC that are not only devoid of the plants most therapeutic properties but may actually cause harm." Mass market cultivators implement technology and chemically derived inputs to churn out vast quantities of products in highly accelerated, 12-week cycles. Biodynamic farming principles, defined as a healing practice for the earth, support the development of the plant's 400+ unique therapeutic compounds throughout the entire seven-month growing season. HerbaBuena believes this is of primary importance for developing superior quality products. Approaching cannabis much like exceptional wine, HerbaBuena is defining a new level of quality for the industry by crafting their offerings from biodynamic, sun-grown cannabis and organic ingredients, free from distillates, isolates, hydrocarbons, or artificial ingredients.

"It's like the idea that grapes grown in a warehouse could create a truly exceptional wine," said Rose. "Any great winemaker will tell you it's not possible. Because cannabis is a therapeutic plant for mind and body, infusing healing intention in every detail is paramount." Alicia went on to say, "Sadly, there's still too little truly informed guidance around this plant." This fact has encouraged

Alicia and her team to expand their cannabis event offerings to include HerbaBuena Social Club, private elevated tastings and curated cannabis bars.

Those interested in learning more can join HerbaBuena at an upcoming event or reserve a private tasting with Alicia Rose in wine country.

### **Book a Conscious Cannabis Tasting**

Celebrate California's most extraordinary plant medicine in an informed, guided setting. Discover the meaning of quality, the science behind the plant, and how to incorporate cannabis into life for greater joy and presence consciously.

To book: [Flower@HerbaBuena.com](mailto:Flower@HerbaBuena.com)

### **Rock On for Bottle Rock**

HerbaBuena Social Club  
Thursday, May 21 in  
Downtown Napa. Age 21 and over

FOR MORE INFORMATION: [www.herbabuena.com](http://www.herbabuena.com)  
855.HERBABUENA (437-2228)



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To make way for BottleRock Napa Valley, the Napa Farmers Market will be located at the 1100 West Street parking lot in downtown Napa May 2-30.

The Market will be at Fuller Park on Tuesdays May 5-June 2.

Don't miss this Latin-flair fiesta, grab your picnic supplies, and experience Napa like a local!

Visit [napafarmersmarket.org](http://napafarmersmarket.org) to view a vendor map and confirm event details.

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# Detecting Breast Cancer Sooner

New Women's Imaging Center Now Open in St. Helena



Laurie Schirling, RN, OCN, CN-BC  
Breast Nurse Navigator

About 1 in 8 American women will develop invasive breast cancer in her lifetime. In fact, this year alone, an estimated 276,480 new cases of invasive breast cancer are expected to be diagnosed, according to BreastCancer.org. That is a daunting reality for the women in our lives to face. But fortunately, breast cancer is most easily treated when it is detected early, and 3D mammography is the latest breakthrough in breast cancer detection.

3D mammography is proven to provide greater accuracy detecting breast cancers. By taking multiple pictures of each breast in just 4 seconds, a 3D mammogram gives radiologists clear, highly focused images of breast tissue, layer by layer.

## BENEFITS OF 3D MAMMOGRAPHY INCLUDE:

- 29% increase in detection of all breast cancers
- 41% increase in detection of invasive breast cancers
- Greater accuracy in pinpointing size, shape and location of tumors
- Fewer unnecessary biopsies or additional tests
- Greater likelihood of finding multiple tumors

Adventist Health's new Women's Imaging Center in St. Helena not only offers 3D mammography but also access to the latest in breast imaging, including ultrasound, bone density screening, biopsy procedures, hereditary cancer screening and 2D mammography all conveniently located under one roof.



At the Center, patients can expect a spa-like, tranquil setting, where they will feel pampered immediately upon arrival. They will be greeted by a warm and welcoming staff and provided a comfortable white robe.

The Women's Imaging Center is one of many steps Adventist Health is taking to create a certified breast health program that brings together a comprehensive solution for women's breast health, from prevention and diagnosis through to treatment and follow-up care. This includes an expert team of breast health specialists including board certified radiologists who are experts in their field with years of experience reading complex images and spotting abnormalities.

At the center of the care team is Laurie Schirling, RN, OCN, CN-BC, the breast nurse navigator who can help patients navigate the healthcare system and encourage them through their journey. Laurie takes a proactive approach to guiding patients through and around barriers such as cost, fear and misinformation surrounding breast health disease, prevention and treatment.

By developing this program with an expert team of providers, Adventist Health is ramping up their capabilities and providing the most innovative treatments to help keep women in our community healthy and breast cancer free. To schedule a 3D mammogram today, call 707-963-1912.

821 South St Helena Highway, Suite 2 // St. Helena, CA 94574



# Beating breast cancer starts here

## Clearer images. Pinpoint accuracy.

3D mammography is the latest breakthrough in breast cancer detection. And it's available right here.

3D mammography is proven to provide greater accuracy detecting breast cancers. By taking multiple pictures of each breast in just 4 seconds, a 3D mammogram gives radiologists clear, highly focused images of breast tissue, layer by layer. Our new Women's Imaging Center is just one more way we're helping to keep the women in our community healthy and breast cancer free.

### 3D Mammography: Better Accuracy—Less Anxiety

**41%**

increase in detection of invasive breast cancers

**40%**

reduction in need for additional tests

**Schedule a 3D Mammogram Today**

**707-963-1912**

821 South St Helena Highway, Suite 2  
St. Helena, CA 94574

**Adventist Health**  
St. Helena



# CA' MOMI

*Where Italy Meets  
Napa Valley*

⇨ BY **MARISA MCCANN**



## OBESSIVELY AUTHENTIC

The running thread between every item on the menu is authenticity. Drawing on traditional recipes from the 1950s or earlier, this family-driven enterprise takes pride in sharing and preserving their roots. “We are obsessively authentic. We swear to our Italian grandmas that we will create every dish with love, care, and respect for our Italian history. Our owners return to Italy each year, starting at the Slow Food Festival in Torino and work their way south, to visit each region and uncover more historical recipes,” explained Watson. Every item on the menu is specified by its region of origin, from Veneto to Sorrento and beyond.

Ca’Momi has also earned attention for its nose-to-tail ethos; that is to say, they utilize what’s known in Italy as *quinto quarto*, an ancient Roman tradition of offal cuisine. That means choices like braised organic bone-in oxtail over rigatoni pasta or organic poached beef shin tendon and cartilage salad for an entree.

Above all, Ca’Momi is famously known for its Neapolitan pizza prepared according to authentic Italian guidelines. Their elevated pizzas are cooked for 90 seconds in a 900-degree wood-burning oven and are presented uncut, just as they are served in Napoli. The osteria’s dedication to local and organic ingredients, authentic recipes, and techniques is the reason why Ca’Momi is one of the few restaurants in the country, and the only one in Napa Valley, that has received three of the highest Italian pizza certifications. The proof is in the pudding - or the dough, in this case.

Ca’Momi’s collection of Napa Valley and California designate wines are available for purchase online and in the restaurant. The restaurant accepts reservations online, and walk-ins are also welcomed. The community table and bar are great places to be, as is their open-concept pizza kitchen where one can often find Master Pizzaiolo Dario in action.

**C**a’Momi Osteria is a classic Italian eatery that comes together in a sleek spot on First Street. If the black and white movies projected on their main wall don’t immediately draw you in, the enticing aroma of wood-fired pizza surely will. Ca’Momi infuses Italian tradition into everything they do, from the vineyard to the kitchen.

First-generation Italians Valentina Guolo-Migotto, Dario De Conti, and Stefano Migotto all found their way to Napa Valley with a collective desire to bring something they grew up with to the local community. “Our founders were given an opportunity to buy grapes, so naturally as Italians, they started making wine,” said Brand Ambassador Edith Gonzalez. Drawing upon their backgrounds in Italian winemaking,

the trio founded Ca’Momi Winery in 2006. Chef and co-founder Valentina saw a vision to expand the wine experience by bringing it together with food, and a dream later fulfilled with the opening of Ca’Momi Osteria in 2015.

“The restaurant serves as our tasting room,” said Ca’ Momi’s Marketing Manager, Fabiola Watson. “It’s the perfect space - where ‘heart crafted’ wines share the table with old-world recipes.” Flights featuring the brand’s sparkling, red, white, and dessert wine offerings are available, but the “Ca’Momians” rightfully suggest pairing a glass or two with their unending delicious food dishes.

FOR MORE INFORMATION: 707-224-6664 // [camomiosteria.com](http://camomiosteria.com) // 1141 First Street Napa, CA 94559



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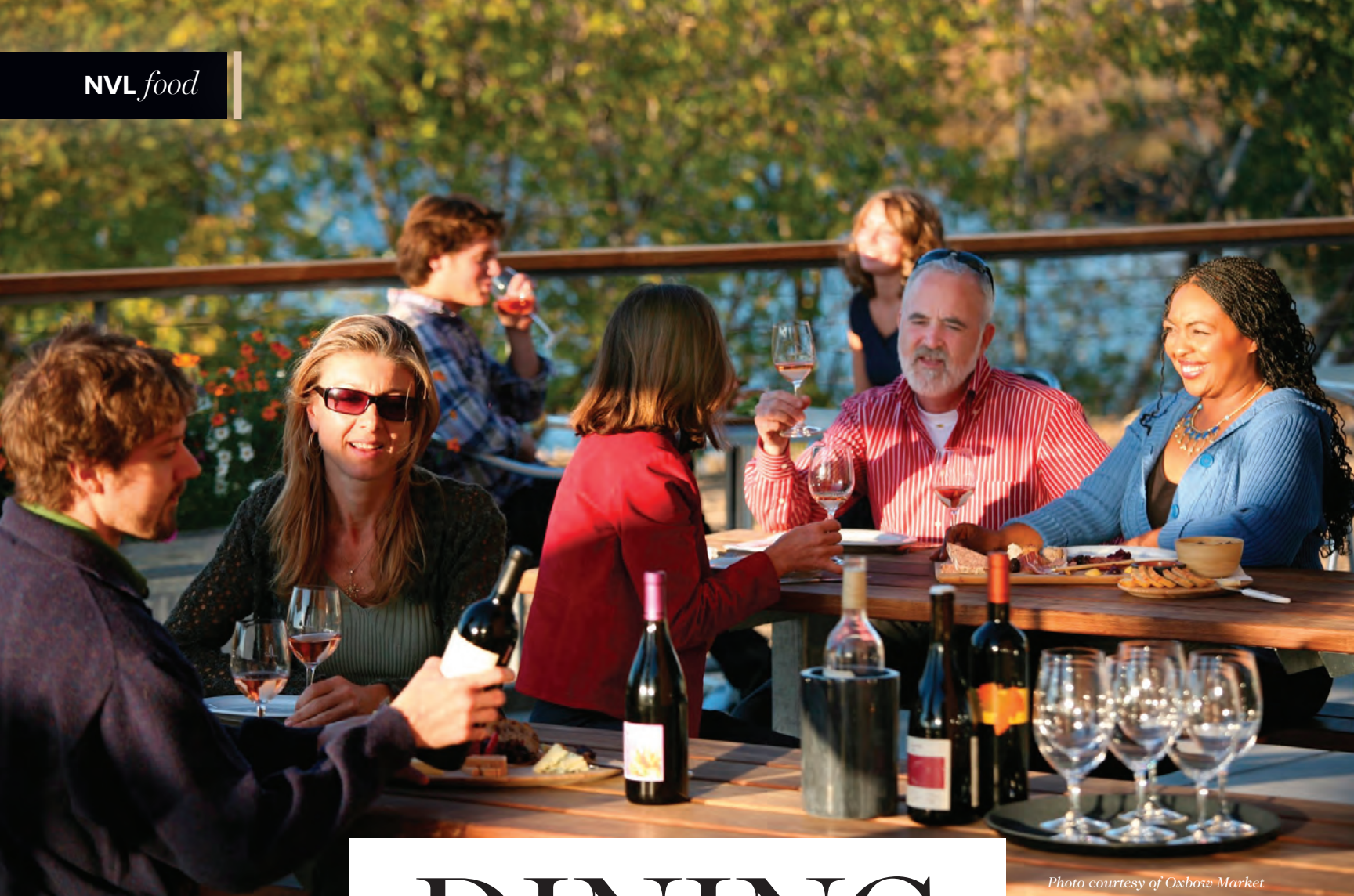


Photo courtesy of Oxbow Market

# DINING

## *al Fresco*

### IN NAPA VALLEY

*Everything Seems to Taste Better*

◆ BY LAURA LARSON

*This time of year is the perfect reason to throw open the doors and gather outside to enjoy great food and wine.*



**W**ith Napa Valley's vast canvas of outdoor dining options, there are a myriad of opportunities to enjoy exceptional culinary experiences that incorporate stunning views or the ability just to people watch surrounded by nature and great weather. Let's face it. There's something about eating outside that somehow lifts the spirits and makes the food taste better. While outdoor seating is at a premium in spring and summer months, luckily, the moderate weather

in Napa Valley makes it easy for restaurants that have outdoor space to offer patrons the option to dine al fresco pretty much year-round. Some even architect the focus of their restaurant around it. It would be impossible to list all of the restaurants in wine country that have outdoor seating, so we've pared down a shortlist to cover the gambit by location, venue, and outdoor vibe, all which are worth checking out, no matter what the mood or craving.

## Downtown Napa

### OXBOW PUBLIC MARKET

Oxbow Public Market, located in the Oxbow District of Napa, has become the local gathering place for great food and wine in downtown Napa and throughout the Napa Valley. The 40,000 square-foot marketplace features a diverse tenant mixture of local food vendors, artisan cafes, and an organic produce outlet for local farms. The Market is wrapped on all four sides with outdoor seating options: East Side (C Casa and Live Fire) Front Deck (Kara's and Fieldwork Brewery) West Side/Annex (Gotts, Model Bakery, Fatted Calf and Cru at Oxbow) and the popular River Deck overlooking the Napa River which offers open seating for the Kitchen Door and Hog Island. This Spring, the Market is anxious to complete an upgrade to the River Deck, which will include a shade structure.

610 and 644 First Street, Napa  
[www.oxbowpublicmarket.com](http://www.oxbowpublicmarket.com)

### Other downtown dining establishments with outdoor seating worth checking out:

The Grill at Silverado Resort  
[www.silveradoresort.com](http://www.silveradoresort.com)

Celadon  
[www.celadonna.com](http://www.celadonna.com)

Napa General Store  
[www.napageneralstore.com](http://www.napageneralstore.com)

Morimoto  
[www.morimotonapa.com](http://www.morimotonapa.com)

Gotts Roadside  
[www.gotts.com](http://www.gotts.com)

Angele  
[www.angelenapa.com](http://www.angelenapa.com)



Sky & Vine Rooftop Bar

### SKY & VINE

Sky & Vine® Rooftop Bar, Napa's premier wine country-inspired retreat located atop Archer Hotel Napa, is one of Napa Valley's most spectacular outdoor gathering spots. The restaurant offers a seasonally inspired menu from acclaimed chef Charlie Palmer, as well as a variety of programming and weekly promotions. Opened in 2018, the 7,000 square-foot bar and lounge offers guests comfortable seating amid chic décor, ambient festoon lighting and breathtaking, panoramic views of the valley, making for a most memorable bar bite, craft cocktail or glass of wine overlooking downtown Napa and beyond.

True to its name, Sky & Vine's stunning valley views, the only vistas of its kind, given the hotel's unique vantage point and height as the only rooftop venue in Napa, are complemented by natural design elements of reclaimed wood, metal, and stone. Eating and drinking spaces sit beneath airy wooden trellises, hanging string lights, and the open expanse of Napa Valley skies.

Sky & Vine serves up elevated bar bites inspired by Chef Charlie Palmer's signature Progressive American style and the bounty of the surrounding Napa Valley seven days a week in addition to a decadent Sunday Brunch.

1260 First Street, Napa  
 at Archer Hotel Napa  
[www.skyandvine.com](http://www.skyandvine.com)



Sky & Vine Rooftop Bar

NVL food



Auberge du Soleil



Calistoga Inn Outdoor Patio

## Yountville

Yountville is a prime location for diners in search of outdoor seating. Almost every restaurant has a patio, so there are too many to list, but each has its own special charm, whether it be something more intimate or a more lively experience dining among many.

### COQUETA

Chef Michael Chiarello's Coqueta is a Spanish-inspired restaurant which specializes in tapas, both small and large plates, and paella made to order. The expansive outdoor patio actually serves as the main dining area and is popular for its communal dining vibe and Spanish-themed cocktails, which make it a perfect happy hour rendezvous for visitors and locals.

6525 Washington St., Yountville  
www.coquetanv.com

### R+D KITCHEN

R+D Kitchen is Hillstone Group's sister restaurant to the Napa mainstay, The Rutherford Grill. The patio scene at



Pizzeria TraVigne Patio

Yountville's busy corner lot is twofold. It has an area adjoining the restaurant with an outdoor bar and lunch menu that attracts both two-legged and four-legged guests for lively afternoon gatherings and an expanded fire-pit area, where patrons may buy a bottle of wine and unwind after a long day.

6795 Washington St., Yountville  
www.r-dkitchen.com

### PROTEA

Protea is one of Yountville's hidden gems, specializing in Caribbean-style street food to eat in or carry out. The menu changes daily based on what fresh ingredients are available in the Napa Valley. Protea has a rooftop patio that offers diners a secret getaway with a birds-eye view of Yountville's busy Washington Street.

6488 Washington St., Yountville  
www.proteayountville.com

## Mid-Valley

### BRIX RESTAURANT

Brix Restaurant has been a Napa locals favorite since it opened in 1996. Its newly renovated outdoor patio boasts one of Napa Valley's most spectacular views of their vineyard and garden, which is harvested for

their farm-fresh menu and craft cocktails. The patio is especially renowned for their Sunday Buffet Brunch, but plan ahead. It is often booked out weeks in advance.

7377 St. Helena Highway, Oakville  
www.brix.com

### AUBERGE DU SOLIEL

With 13 consecutive Michelin Star awards, The Restaurant at Auberge du Soleil consistently provides a memorable feast for the eyes and the senses. Whether taking in the awe-inspiring vista views on the outdoor terrace or enjoying the comfort of the intimate dining room, the delectable Mediterranean-inspired cuisine is perfectly complemented by the atmosphere. The resort also invites people to dine throughout the day in a more casual setting at the Bistro & Bar, which offers a selection of wines-by-the-glass and bar bites, such as house-made charcuterie and local artisanal cheeses, delicious burgers, or oysters and caviar. A sunset cocktail or glass of champagne on the Bistro terrace is a must for locals and visitors alike.

180 Rutherford Hill Road, Rutherford  
www.aubergeresorts.com

## Up Valley

### PIZZERIA TRA VIGNE

Tra Vigne Pizzeria and Restaurant, a locals favorite, is a wood-fired pizzeria in the heart of St. Helena wine country. Thin-crust, sourdough pizzas star on the menu, which also includes an incredible array of delicious salads, fun, tasty, Italian small plates. Dine on the beautiful and secluded outdoor patio nestled among the wisteria and watch the Wine Train go by or get the gang together and play a game of Bocce on the recreational court. The patio is especially popular for Happy Hour, with \$1.00 oysters on the half-shell and daily food and drink specials.

1016 Main St., St. Helena  
www.pizzariatravigne.com

### CALISTOGA INN & BREWERY

The Calistoga Inn, Restaurant & Brewery has something for everyone. Located on the main drag of downtown Calistoga, the charming historic inn and English-style pub with its own boutique, craft brewery, and lively indoor-outdoor restaurant create an all-encompassing wine country destination that attracts visitors and locals alike. The

restaurant menu is overseen by Chef Santiago Garcia and focuses on contemporary, upscale American menu items such as steaks, seafood, pasta, and salads. The large outdoor patio has bustling tables and conversation areas with fire pits and comes complete with a 100 seat beer garden. The newest attraction is an indoor-outdoor bar built at the entrance to the patio on Lincoln Avenue. Its 360-degree access serves as the hub of activity for both patrons and staff, making it a popular hangout throughout the day. The outdoor patio has live music nightly May-October.

1250 Lincoln Ave., Calistoga  
[www.calistogainn.com](http://www.calistogainn.com)

### SOLBAR

Adored by locals and guests for its vibrant and convivial setting, Solbar at Solage is a Napa Valley staple, featuring playful, seasonally driven and soul filling Napa Valley cuisine under the purview of Executive Chef Gustavo Rios. Solbar's inviting outdoor patio has been a Valley favorite and is in the process of being extended to double its current size. The renovation incorporates a mix of alfresco dining and lounge seating for more communal dining



experience. Solbar's expanded outdoor terrace invites guests outdoors to dine or relax by fire pits while taking in the views of the nearby mountains and vineyards.

755 Silverado Trail, N, Calistoga  
[www.aubergeresorts.com](http://www.aubergeresorts.com)

## Other Up Valley dining establishments with outdoor seating worth checking out:

Rutherford Grill  
[www.rutherfordgrill.com](http://www.rutherfordgrill.com)

Farmstead  
[www.longmeadowranch.com](http://www.longmeadowranch.com)

Archetype  
[www.archetypenapa.com](http://www.archetypenapa.com)

Goose & Gander  
[www.goosegander.com](http://www.goosegander.com)

Charter Oak  
[www.thecharteroak.com](http://www.thecharteroak.com)

Gotts  
[www.gottsnapa.com](http://www.gottsnapa.com)

The Grill at Meadowood  
[www.meadowood.com](http://www.meadowood.com)

Acacia House  
[www.marriott.com](http://www.marriott.com)



archetype  
 the front porch.

Whether it's a cocktail party, corporate event, rehearsal dinner or just a large group of friends, Archetype is the valley's go-to for parties and events. With a charming front porch, an inviting interior dining space and a diverse nutrient-dense menu by Chef Anthony Paone, Archetype is perfect for any gathering, large or small.

Let's Party People:  
 @archetypenapa

1429 Main Street  
 St. Helena, CA 94574  
 707-986-9200

[info@archetypenapa.com](mailto:info@archetypenapa.com)

**BOOK A BUY OUT AND MENTION NAPA VALLEY LIFE TO RECEIVE A COMPLIMENTARY BOTTLE OF SCHRAMSBERG SPARKLING**



# SILVERADO RESORT'S

## *Bountiful Brunch on the Green*

→ BY FRAN MILLER

This quintessential Napa Valley resort has it all. Silverado offers within its 1,200 acres two championship golf courses, a world-class spa and tennis program, and numerous luxurious swimming pools. The award-winning culinary team, led by Executive Chef Rodrigo Cuadra, offers another reason to visit this iconic wine country destination: Brunch on the Green.

Featuring one of Napa Valley's most extravagant spreads of delectable dishes, served in one of the area's most picturesque settings, Silverado Resort's Brunch on the Green is so much more than a meal. Each buffet-style station of seasonal and locally sourced favorites is more lavish than the next. Gastronomes can delight in a carving station, a raw bar with freshly shucked oysters, an avocado toast station, whole roasted heritage pig, and sous vide short ribs. Also featured are vegan-friendly dishes, as well as delectable sweet treats to pamper every palate. "You name it, we have it," said Cuadra, who has been at the helm of the Silverado kitchen for nearly a year. The Miami native found his way to Napa after opening Sacramento's state-of-the-art

Golden One Center as executive sous chef in charge of the Arena's premium outlets and club catering.

Cuadra is proud of Silverado's elevated dining experiences, of which Brunch on the Green is a personal favorite. "This is a destination brunch event to be enjoyed not only on special occasions but simply to celebrate this beautiful spot within the Valley," said Cuadra. "Enjoy bottomless Mimosas, Bloody Mary cocktails, and live music while taking in the breathtaking views from our newly renovated Mansion terrace."

Cuadra's menus change seasonally based on what's local, fresh, and abundant. He has built relationships with some of the area's best purveyors who supply him with ingredients for not only their Brunch on the Green but for The Grill (the resort's farm-to-fork dining spot) and The Mansion bar, where elevated small bite fare pairs perfectly with handcrafted cocktails.

This summer Chef Rodrigo is looking forward to hosting their winemaker dinner series, where he will be preparing menus to pair with wines from local vintners such as Mira and William and Elana Hill.

Many people don't know that the dining scene at Silverado is open to the public, as are many of the amenities throughout the resort. John Evans, Silverado Resort General Manager, said, "You do not need to live within the Silverado Community or be a member of the Silverado Country Club to access Silverado Resort. With two championship golf courses, a PGA Tour event, tennis courts, a full-service spa and salon, fitness classes, a secluded pool, and our popular Grill and Café, we always welcome locals and visitors to experience a new level of excellence throughout the property. We are especially proud to showcase our elevated food and beverage experiences. We invite everyone to come over to meet friends and gather for a cocktail or brunch on our Mansion Terrace, which we fondly refer to as the heart and soul of the resort."

*Brunch on the Green is hosted on the third Sunday of every month from 11 am- 3 pm.*

**FOR MORE INFORMATION OR TO RESERVE:**  
[www.silveradoresort.com](http://www.silveradoresort.com)



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# Food, Wine & Sunshine SPRING PICNIC

◆ BY CHEF PATRICK MERKELY & CHEF ALEX ESPINOZA

*Warm weather invites us to enjoy food, wine and friends in the great outdoors. Here are some tips to make the most of your spring picnics:*

## FOOD IDEAS

- Sandwiches
- Cold Pastas
- Roasted or Raw Vegetables
- Dips, Sauces or Hummus
- Cheese and Crackers
- Fruits
- Frittatas
- Brownies
- Fruit Tarts
- Bread
- Wine

## THE TIPS

- Leafy salads will wilt before your very eyes, especially in the sun. Ditch the green salads and go for chunky crudité's like celery sticks, cucumber wedges or apple slices instead.
- Transport food in mason jars to cut down on spills and to keep things fresh.
- Be sure to take a blanket or quilt... the more colorful, the better.
- Make sure you take a cutting board, knife, plates, napkins and utensils. *(We recommend bamboo or palm plates)*
- Don't forget a corkscrew and glasses. What's a picnic without the wine?



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COMFORT CUISINE



**CELADON** offers award-winning global comfort food and is located in the Napa River Inn. Enjoy an unforgettable dining experience on our heated outdoor patio or in our intimate indoor dining area. The seasonally influenced menu features flavors from the Mediterranean, Asia, and the Americas.

500 Main Street, Suite G, Napa, CA 94559  
707-254-9690 | [celadonna.com](http://celadonna.com)



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**SMALL WORLD** - A world of flavor awaits at Small World Restaurant, where the menu features the vibrant cuisine of the Mediterranean and the Middle East. Falafel, Hummus, Baba Ganoush, Schwarma, Pita Sandwiches, Garden Fresh Salads, and Fresh-Made Baklava.

928 Coombs Street (Downtown Napa), Napa, CA 94559  
707-224-7743 | [SmallWorldRestaurant.com](http://SmallWorldRestaurant.com)



JAPANESE CUISINE



**EIKO'S** - Eiko's delivers imaginative twists on traditional Japanese cuisine. Our vision for the menu combines modern and authentic traditional Japanese cuisine including seasonal, fresh sustainable fish and ingredients delivered daily from our local markets and purveyors. In addition to traditional raw fish preparation, our chefs creates a selection of innovative dishes inspired by our local culture and taste profiles featuring Napa as influence and inspiration.

1385 Napa Town Center, Napa, CA 94559  
707-501-4444 | [www.eikosnapa.com](http://www.eikosnapa.com)



AMERICAN GRILL & BAR

**DOWNTOWN JOES** - An American style grill united with quality and freshness. Our menu is locally resourced then cooked with the flair that is true Napa Valley. We proudly feature salads, burgers, sandwiches, seafood, steaks, decadent house made desserts, and more modern pub grub.

902 Main St, Napa, CA 94559  
707-258-2337 | [www.downtownjoes.com](http://www.downtownjoes.com)



ORGANIC ITALIAN



**CA' MOMI OSTERIA** provides the Napa Valley with an obsessively authentic Italian experience. They serve up locally-sourced organic ingredients featured in their historic Italian recipes, certified pizza Napoletana and garden to glass cocktails, all in the heart of downtown Napa. Ca' Momi Osteria also offers tastings of Ca' Momi Napa Valley and Italian wines plus late night live music each weekend.

1141 First Street, Napa, CA 94559 | 707-224-6664 | [www.camomi.com](http://www.camomi.com)



GASTROPUB & NANOBREWERY

**HOP CREEK** a casual dining destination aimed at providing locals with an experience built around a warm welcoming atmosphere, they can enjoy a locally sourced menu, coupled with unique craft beers, spirits and Napa Valley wines. Happier hours Monday-Friday 2pm-6pm. Family and dog friendly, large parties welcome inside or on our relaxing creek side patio. Cheers!

3253 Browns Valley Rd, Napa, CA 94558 | 707-257-7708 | [hopcreekpub.com](http://hopcreekpub.com)





MEDITERRANEAN



**TARLA** - True to our namesake, the Tarla Grill aims to yield nourishing, creative, and culturally exciting eats originating from Turkey and Greece, lands heralded for their cuisine and a culture that takes pride in the relationship between mankind and the land! We take our responsibility of ensuring the origins of our ingredients seriously and pride ourselves on using local, seasonal and organic fare whenever possible.

1480 1st St, Napa, CA 94559  
707-255-5599 | [www.tarlagrill.com](http://www.tarlagrill.com)



MEXICAN / TEX-MEX

**C CASA** - We offer a fresh approach to tacos and much more. Fresh, made-to-order white corn tortillas topped with ingredients like seasoned buffalo, rotisserie lamb, grilled prawns, fresh crab, micro greens, goat cheese, chipotle aioli and Serrano salsa. And, we offer interesting small plates and salads, rotisserie meats and poultry and seasonal entrees with a C CASA twist.

610 1st St #B, Napa, CA 94559 / Oxbow Market  
707-226-7700 | [www.mycasaca.com](http://www.mycasaca.com)



AMERICAN EATERY



**THE GRILL AT SILVERADO**, is a one-of-a-kind Napa Valley restaurant, serving breakfast, lunch, dinner and bar appetizers. The restaurant features Wine Country Cuisine, emphasizing fresh and sustainable products. Just minutes from downtown Napa, the Grill overlooks one of the most beautiful golf courses on earth and offers a respite from the daily routine for everyone who visits.

1600 Atlas Peak Rd, Napa, CA 94558 | 707-257-5400 | [www.silveradoresort.com](http://www.silveradoresort.com)



AMERICAN STEAKHOUSE

**TRANCAS STEAKHOUSE** - When you want a delicious Prime rib dinner, steak or fresh seafood, the place to go is the Trancas Steakhouse. Many have called their bar the Cheers of the west. The barstools are occupied by locals every night of the week. The walls are covered with photos of happy customers (you know who you are somebody when you make the wall.) They do have pictures of celebrities including owners Norm and Christy Sawicki.

999 Trancas Street, Napa, CA 94558  
707-258-9990 | [trancassteakhouse.com](http://trancassteakhouse.com)



AMERICAN CUISINE

**NAPA GENERAL STORE** - Refreshing locals and visitors since 2002. Our riverside patio is an ideal spot for enjoying a meal with friends (including four-legged friends) and family. Join us for breakfast or lunch during the week - and our award-winning weekend brunch. Come for the food, stay for the great wines and artisan gifts! We support local food purveyors and locally source our ingredients.

540 Main Street Napa, CA 94559  
Reserve online at [NapaGeneralStore.com](http://NapaGeneralStore.com) or by calling 707-259-0762



AMERICAN CUISINE

**NAPKINS** - An American cuisine restaurant with an exciting scene for locals and travelers who happen upon them. Weekend brunch (11 am to 3 pm) and one of the best happy hours in Napa (food and drink specials from 3 to 7 pm). Weekend nights the bar area turns electric with entertainment including live performances and dancing to DJs

1001 2nd St, Napa, CA 94559  
707-927-5333 | [www.napkinsnapa.com](http://www.napkinsnapa.com)

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- Ivy, Twig & Twine
- Napa River Velo
- Napa Valley Welcome Center
- Scott Lyall Clothes
- Shoppe 12
- Shoppe 12 girl
- Sidestreet
- Zuniga Optical

## FOOD + WINE

- Angele
- Basalt
- Celadon
- Morimoto Napa
- Napa General Store
- RiverHouse by Bespoke Collection
- Sweetie Pies
- Vintage Sweet Shoppe

## PAMPERING + STAY

- Napa River Inn
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