NapaLife

For those who live in Napa Valley – and those who wish they did…

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An Insider's Look at Napa Valley **Volume 7 Number 39 Monday, Oct. 3, 2011**

Charles Krug winery adding deli and museum

Charles Krug Winery plans to add a delicatessen and Napa Valley wine history museum to its lovingly restored historic Redwood Cellar.

The winery, which lies within the city limits of St. Helena, received the permit from the city for the delicatessen.

Wineries in unincorporated Napa County are prohibited from running restaurants and delis, and only V. Sattui, which was grandfathered in commercial zoned space, has one.

The addition will be part of an expansion to tear down and replace the existing tasting room and better use the two-story, 10,000-sq.-ft. Redwood Cellar, which is actually above ground.

The winery is also adding a picnic area and inside lounge.

Proprietor Peter Mondavi Jr. emphasizes that the focus of the winery will continue to be on wine, however.

He says that it will be the end of 2013 before the project is complete. The winery is now in the process of selecting an architect for the undertaking.

In addition, Mondavi says that the winery is considering creating a history museum for Napa Valley wine history, not just Krug.

Krug is the oldest winery building still used as a winery in Napa County.

"It's a huge undertaking," he admits. It was planned for earlier but the weak economy has delayed plans.

It should be noted that Krug lies at the end of the present train tracks, and would be a huge draw – even today – if the Wine Train or proposed vine train light rail system were allowed to disembark passengers there.

The winery has rejected that possibility in the past, however.

The Peter Mondavi family has spent vast sums replanting their diverse vineyards and restoring their historic Carriage House and Redwood Cellar in recent years.

It's also upgrade its winemaking over the years, and now is one of the valley's best producers.

Raymond now a top Napa Valley destination

Raymond Vineyards has added a number of amenities to make it a major destination.

It has added an elaborate Theater of Nature to demonstrate and explain grape growing including biodynamic practices, and has converted much of the winery into an elaborate visitor center with many educational exhibits and programs – plus a unique private club for members.

The outdoor Theater of Nature includes demonstrations of the impact of compost on plants (and a compost pile), various configurations of different grape varieties, herbs and fruit that express aromas and flavors associated with various wines and the impact of different cover crops.

Inside the visitor center are a conventional tasting room, a barrel room where visitors can taste samples and the Crystal Room, filled with examples of Baccarat crystal decanters, which are used to pour the winery's high-end wines.

The Blending Room lets guests blend their own wine and take a bottle of the blend home.

The Library Room offers sit-down vertical tastings of older wines.

The Rutherford Room explains the 15 AVAs and regions of Napa Valley and is used for wine and food pairings and blending lessons.

Down one hall a row of beakers dispense characteristic aromas of wine and examples of tactic sensations, and off that hall is an extensive retail shop.

Wine expert and author Karen MacNeil, head of the wine center at the Culinary Institute of America, designed the educational exhibits and programs.

In addition, the private Red Room for club members has a bar, lounge, billiards, poker tables, Pac-Man, chess and pinball.

A membership is $500 a year, free for those spending over $2,000 with Raymond in one year. Current club members are grandfathered in for the rest of this year.

Outside are shaded gardens with picnic tables, rooms for private events and the JCB Lounge with Boisset's French and Sonoma County wines.

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Peter Williams joins Opera House

I recently had the chance to talk to Peter Williams, the new artistic and executive director of the Napa Valley Opera House.

With only five weeks on the job, he's naturally guarded in his comments, but he did disclose some plans and preferecnes.

First, a bit about him. He spent the last years programming Yoshi's in San Francisco, which started as a jazz club but added world music, folk, singer-songwriters, blues and R&B, much featured at the Opera House already.

He thinks that the Opera House has featured great performers, but he would like to do even more.

He'd like to be the hub of the community, especially the underused Café Theater downstairs.

He hopes to turn it into a café open all the time, where people can also get a bite to eat as well as drinks before shows – and after.

Perhaps they could offer themed dinners – Cuban with Cuban music, for example.

He'd also like to see more smaller shows, like the monthly comedy series, downstairs.

He'd also like to see it used for more events; it seated 130 during the recent gala for an elegant meal.

In general, he'd also like to program more world, singer-songwriter and classical music in the Opera House's main auditorium and its Café Theater. The Opera House is ideal for smaller classical groups like chamber music, for example.

Already upcoming are two movie nights per month alternating with the new comedy series produced by Rhonda Lucile Hicks on Tuesday nights.

One will be Tuesday Night Flicks from Richard Miami, who did the popular Friday Night Flicks at Copia.

The first film will be the *Philadelphia Story* Nov. 22. It's the movie Richard intended to screen the night Copia closed.

The other Tuesday movie series is Seldom Seen Cinema with Terrence Ford. He'll show *The White Ribbon* to start Nov. 1.

The other Tuesday may be lectures, but isn't settled.

I don't know what happens on those "extra" Tuesday a few times a year.

Maybe they should show films set in Napa Valley, like *They Knew What The Wanted, the Parent Trap, Bottle Shock, A Walk in the Clouds* or *This Earth is Mine.*

These wouldn't be considered great films, but are fun for those of us who live here – seeing the Rutherford train station in 1939, for example, in *This Earth is Mine* which stars Rock Hudson as a womanizer.

The Film Festival will make good use of the Opera House, and the first Mozart Festival next year will too.

Williams encourages community members to suggest ideas to him. His email is peter@nvoh.org.

Food and restaurant news

Chiarello working on lab restaurant for Napa

Michael Chiarello told Grub Street in New York that he's looking to open a tiny laboratory restaurant in Napa that will serve "experiments" to no more than 40 people per night.

Diners would try conceptual dishes that even venture into the world of molecular gastronomy — "prosecco whipped cream" was the example Chiarello used — and give feedback to the staff.

Expect it in 2013.

He says he'd also like to have a restaurant too something non-Italian in San Francisco, probably with a broader Mediterranean focus.

Brannan's offering weekend brunch

Brannan's in Calistoga serves a weekend brunch Saturday and Sunday from 9:30 a.m. to 2:30 p.m.

It serves classic brunch items like stuffed French toast, huevos rancheros, eggs Blackstone and Bloody Marys and Mimosas.

Neela's Contemporary Indian Cooking

Wednesday night, Neela's Contemporary Indian Cooking features a special vegetarian three-course tasting menu

Thursday is bread night with a variety of Indian flatbreads from naan filled with lamb, potatoes and daikon to Monterey pepper jack cheese

Saturday lunches feature lamb burgers, tandoori chicken "sandwich" and chili cheese toast.

Neela's is closed Monday.

Reserve at www.neelasnapa.com or 226-9988.

Zinsvalley adds Italian/Mediterranean food

Greg Johnson has added 17 of his favorite Italian dishes to the menu at Zinsvalley while keeping most of the Zins classics.

They include appetizers, a new pizza section, a new pasta section and main courses.

Zinsvally Restaurant is at 1106 First St in Napa.

Vintners Hall of Fame selects six

The electoral college of the Vintners Hall of Fame at the Culinary Institute of America has selected six people to add to its roster:

- Joe Heitz, Heitz Cellars
- Peter Mondavi Sr., Charles Krug Winery
- Myron Nightingale, Beringer Vineyards
- John Parducci, Parducci Wine Cellars
- Richard Sanford, Alma Rosa Winery & Vineyards
- Albert Winkler, UC Davis

They will be inducted on Monday, Feb. 20.

NVOH gala raises $270,000

The Napa Valley Opera House raised more than $270,000 at its annual gala Saturday, Sept. 24.

It was turned into a New York club for 140 guests.

The sold-out black-tie event featured a reception in Opera House Plaza, dinner by Chef Ken Frank of La Toque restaurant in the historic Cafe Theatre and music by The Tierney Sutton Band in the Margrit Mondavi Theatre.

A live auction of travel, party and wine lots raised funds for Opera House operations and a new student outreach and education program.

Anniversary pricing for Sunday dinner trains

The Napa Valley Wine Train just celebrated its 22nd birthday, and during October, its Sunday Gourmet Express Dinners are $22 off, to $77 per person.

Reserve at napawinetrain.com or call 800-427-4124.

The Wine Train depot is on McKinstry Street.

Brian Streeter filled Tyler Florence

The last Wednesday of each month Tyler Florence's shop in the Riverfront features a cookbook author for a book signing. The authors are generally local.

Last Wednesday, Brian Streeter of Cakebread Cellars encountered a capacity crowd and ran out of copies of his *American Harvest Workshop* cookbook, though those who were late still got to enjoy cheese and Cakebread wine.

Co-author Janet Fletcher couldn't attend. She also can't be there next month when the shop features *Kokkari*, which she wrote with chef Erik Cosselmon, but he'll be there.

On that warm Wednesday night, crowds filled the outside seating at restaurants along the Riverfront, and spilled inside.

I noted that Fish Story had dropped my beloved fried Ipswich clams, which is good for my diet.

Having munched at a grand opening at Raymond, I just had a salmon skin roll and cucumber roll at Morimoto. With it, I had the John Anthony Sauvignon Blanc, which I liked very much. No cat box smells, just tasty wine.

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Fund an acre of precious land for $25

The Land Trust of Napa County has initiated a program to support its Permanent Preserve Network through a program called Fund an Acre.

Land Trust's nine permanent preserves cover 6,600 acres, offer 39 hiking trails, and host 30 groups of school children annually. Each preserve represents a landscape entirely unique to Napa and its biodiversity, but to adequately maintain these properties, Land Trust has launched the Fund an Acre campaign.

By funding an acre for only $25, you help with efforts like: maintaining hike trails, removal of invasive plants, and ensuring the Network continues to be an environmental education source for youth and the Napa community.

Steward 40 acres or more and be invited to the spring 2012 Land Steward Picnic on a Land Trust Preserve.

Sign up at napalandtrust.org.

Romanians come to town

As I wrote in the *Register* (and on my blog), I recently visited six wineries in Romania that are trying to break into the U.S. market or expand here.

I found many of the wines, which are generally reasonably priced ($7 to $15?), excellent and comparable to similar ones from Chile, Australia or California in that price range.

The six had a tasting of their wines Thursday at La Toque, a rather upscale selection, but by coincidence, the sommelier there is Romanian.

They showed both international and native varieties, and much of the lunchtime discussion was whether the Feteasca Neagra, a popular local red grape, could gain popularity here or even become a signature of the country.

As someone pointed out, if Grüner-Veltliner can become popular, why not? The wines from the different producers were quite different, however, with some writers and buyers comparing them to Pinot Noir, others to light Merlot.

So don't be surprised if some turn up soon. You might even be able to find a glass or two at La Toque.

You can find two at Fresh and Easy: Pinot Noir and Pinot Grigio labeled Unwinded produced by Cramale Recaç, one of the wineries that most impressed me on my visit to Romania.

The wines cost only $3.99, and seem well worth that and more.

ARTwalk launch

The statues are already up, but the second annual ARTwalk in downtown Napa, titled "Momentum: Art that Moves (Us)," will be officially launched on Wednesday, Oct. 19.

Arts Council Napa Valley and the City of Napa created the public sculpture tour.

The ARTwalk will feature 13 new sculptures (up from 10 in 2010), as well as last year's People's Choice Award-winning sculpture, "Fish On," by artist Terrence Martin. One of the most familiar pieces in the 2010 exhibition, "Fish On" is a metal sculpture of a largemouth bass; it will also remain on view until 2013.

The new artists are Marissa Carlisle, Andrew Ferrales, Eric Furman, Matt Gil, James Haire, Loren Madsen, Ulises Meza, Robin Murez, C.J. Rench, Patricia Vader and Jeff Zischke.

The public can vote on its favorite sculpture at www.napaartwalk.org throughout the 18-month exhibition.

Tour brochures, featuring a sculpture map, will be available at Napa City Hall, The Goodman Library, Napa Valley Welcome Center, Artists of the Valley Gallery and the Napa City-County Library.

The launch will be Wednesday, Oct. 19, from 4:30 to 7 p.m., at First and School streets in front of Napa City Hall. Following a brief program, guests will receive a brochure and map, and will be invited to take the ARTwalk tour along First Street and the Napa River.

Docents and artists will be stationed at each art piece to provide more information about each sculpture. The tour ends with a reception at River Bend Plaza behind the Hatt Building starting at 5:30 p.m.

You can scan QR codes at each sculpture and hear an audio explanation of the work through smart phones.

For information, or to enroll as a docent, phone the Arts Council Napa Valley office at 257-2117 or e-mail Christ@artscouncilnv.org.

For more information, visit www.NapaARTwalk.org.

The program is sponsored by Arts Council Napa Valley, the City of Napa, the Napa Downtown Association and the Napa Tourism Improvement District Local Governing Committee.

Illegal rentals thrive in St. Helena

A recent report found St. Helena is home to at least 18 short-term vacation rentals – illegal bed-and-breakfasts. They advertise online, and offer more than 100 beds.

In St. Helena (and the unincorporated part of the county, for that matter), renting for fewer than 30 days requires a B&B license.

St. Helena has 14 legal hotels and bed-and-breakfasts, with 262 rooms. They pay transient occupancy taxes (TOT). Licensed inns have to compete with illegal businesses that don't pay the city's 12 percent TOT or the Napa Valley Tourism Improvement District's 2 percent assessment.

In the 2010-11 fiscal year, legitimate inns produced $1,366,190 in TOT and $227,697 in TID assessments, which fund marketing campaigns.

The report was prepared by St. Helena Planning Commission Chair Alan Galbraith.

The key question is whether to continue the prohibition on vacation rentals, or legalize and regulate them to capture some of their revenue.

Illegal rentals are easy to find using websites like Vacation Rentals By Owner and Homeaway, said Galbraith, who undertook a similar research project when he chaired two committees that produced exhaustive studies of St. Helena's water supply.

Rates average around $300-$400 a night.

Such offers are also common in unincorporated parts of the county, where they're also illegal; Napa has recently legalized some properties.

More films added to festival lineup

Butter, Answers to Nothing and *Undefeated* have joined the sneak preview lineup at the Napa Valley Film Festival Nov. 9 to 13.

In *Butter*, Jennifer Garner is the proud wife of a butter carver (Ty Burrell) The Midwestern comedy about the participants in a butter-carving competition also stars Hugh Jackman, Alicia Silverstone and Olivia Wilde, and will screen twice in Napa, at the Oxbow Screening Room, Nov. 10, and the Napa Valley Opera House, Nov. 12.

Answers to Nothing stars Dane Cook, Julie Benz, Elizabeth Mitchell and Barbara Hershey intertwining real stories of a diverse cast of characters against the backdrop of a child abduction case. The film screens Nov. 10 at the Generations Room in Yountville and Nov. 11 at the Gliderport at Indian Springs in Calistoga.

The high school football season is underway in *Undefeated*, a chronicle of three underprivileged student athletes from inner-city Memphis and the volunteer coach trying to help them beat the odds on and off the field.

It screens Nov. 10 at Cameo Cinema and Nov. 11 at the Napa Valley Opera House.

The full NVFF program will be available online this week.

Napa Valley Film Festival Seeks volunteers

The Napa Valley Film Festival is looking for volunteers for many jobs. The festival is Nov. 9-13.

The festival has a splendid lineup of over 80 films, wine tasting and culinary events throughout the valley each day of the five-day festival.

Email diane.gandara@napavalleyfilmfest.org if you're interested.

Film Festival supports Roots of Peace

The Napa Valley Film Festival has chosen Roots of Peace as its global philanthropic partner. Roots of Peace is the sponsor of Mines to Vines around the world to remove landmines and replace them with vines and other productive crops.

On Thursday, Grgich Hills Winery will host a Mines to Vines reception.

On Veterans Day, Friday, Nov. 11, the two groups will feature activities and programming that honors veterans, culminating in a silent auction and dinner in support of Roots of Peace's newest initiative in Israel and the West Bank.

The gala is $250; it's included in patron passes.

On Saturday, Nov. 12, the festival's Tribute Night at Lincoln Theater will include a presentation of Roots of Peace's annual Global Citizen Awards.

Visit www.napavalleyfilmfest.org for full details.

Get Your Craft On at Copperfield's Books

Copperfield's Books in Napa and Calistoga have set aside space for crafters to work together in their stores.

Bring your knitting, your beading or your craft.

Calistoga Copperfield's Books' Get Your Craft On is Sunday from 2 to 4 p.m.

Napa Copperfield's Books' Knit Night (crocheters welcome) is the first and third Wednesday of the month from 7 to 9 p.m.

New harvest tour and tasting at St. Supéry

Experience the Napa Valley harvest and winemaking from the cellar perspective at St. Supéry Estate Vineyards & Winery.

Every Saturday through Nov. 6, guests will learn how winemakers decide when to harvest grapes and experience first-hand the winemaking process from vineyard to bottle.

Each tour includes wine tasting in the cellar from tank or barrel and a guided tasting of finished wines in one of St. Supéry's private tasting rooms.

Guests of the winery may also enjoy the new contemporary still life art show by Michael Tompkins and Michael Beck.

For more information, check on www.stsupery.com or call 1.800.942.0809 ext 44.

Museum announces Family Fun Days

Napa Valley Museum's Family Fun Days are a fantastic way to share great family moments and have a little fun, too.

The events held on the second Saturday of every month give children an opportunity to have fun while also having an exceptional learning experience.

Family Fun Day includes family gallery guides and art or history activities and crafts.

This week, Harvest Moon Gazing will be the subject on Saturday, Oct. 8 from 8 to 11 p.m.

Experience the Harvest Moon with Mike Johnson. After a presentation about the moon, with its craters, seas and mountains, you will view the Milky Way and deep sky objects such as nebulae, galaxies and double stars. The cost is $20 for a family of four, $5 per adult and $2.50 per child.

Future events will be for Dia de los Muertos Saturday, Nov.5, and Ringing in the Seasons Saturday, Dec. 10

Reservations are recommended for all Family Fun Day activities. Call 944-0500.

Melanson found guilty

I don't usually cover such things, but Roy Melanson was found guilty of murdering Anita Andrews in July 1974 at Fagiani's Cocktail Lounge.

The jury only took a day to come to the verdict.

I was especially interested since I was an alternate juror on the grand jury that handed down the indictment.

I was released before the jury deliberated, but heard that they decided in a few hours. I'm not surprised. The detective work performed beats any movie or TV drama, and I extend my congratulations to the Napa Police Department, the District Attorney's office and others involved at the state crime labs.

I, along with the rest of the grand jury jurors, was warned not to talk by the judge, a great frustration for a nosy writer.

I believe the verdict was right, and the sick old man isn't likely to receive the death penalty.

He'll die in prison in Colorado, convicted of another murder, and probably won't even be tried for likely crimes in Texas, where they're not so compassionate.

At least it saves California taxpayers maintaining him in prison.

News for Napa's wine community

Program for Unified Symposium

Adverse climate conditions, the state of the industry and brand marketing will be the themes of the three general sessions for the 2012 Unified Wine & Grape Symposium to be held at the Sacramento Convention Center on Jan. 24-26.

"This year we'll be doing something different by carrying the morning general session themes into the afternoon breakout sessions, with the goal of providing attendees with additional information they can apply to their businesses," said Nick Frey, chair of the 2012 Unified Symposium Program Development Committee.

The conference has confirmed speakers for the state of the industry session on Wednesday: Mike Veseth of The Wine Economist Blog, Nat DiBuduo of Allied Grape Growers and Steve Fredricks of Turrentine Grapes & Wines.

Best of all, Jon Fredrikson of Gomberg, Fredrikson and Associates will return to enlighten attendees with his incisive assessment of the wine market.

I assume he'll once again pick the wine company of the year.

It's one of the highlights of the conference, and he was missed last year.

Sequoia Grove bank stabilization funded

The Rutherford Dust Restoration Team has received $400,000 in additional funding from the California Department of Parks and Recreation for the Napa River Rutherford Reach Restoration Project.

Next summer, Sequoia Grove will undergo restoration of a riparian corridor to enhance habitat and stabilize the rapidly eroding bank.

Napa County is currently in negotiations to secure funding to restore the Sawyer and Wilsey properties next summer to provide full restoration solution of the river reach.

The Coastal Conservancy has expressed interest in funding the following phase of construction in 2012 on the Davis, AJM Vineyards, Glos and Cakebread Properties.

The group also seeks funding to bring the remainder of the Reach 8 restoration design to fruition on the Gmelch, Laird, Cakebread and Nickel & Nickel properties within the next two years.

Get more information on the Rutherford Dust Society at rutherforddust.org

This week in Napa Valley

Napa Valley Arts '11 continues

Napa Valley Arts '11 continues this week with a valleywide, month-long celebration of arts and culture.

October is National Arts & Humanities Month and Arts Council Napa Valley is showcasing our arts and culture community with Arts '11.

It offers over 170 diverse events hosted by over 50 presenters.

From Calistoga to American Canyon, Arts '11 celebrates the breadth of local arts and culture, from music, visual arts, theater, dance and comedy to guided hiking trips, community fairs, parades and workshops from plein air painting to cooking and beyond.

Find a complete calendar of events at www.NVarts.org.

Kitchen Door Oktoberfest

Kitchen Door's ode to Oktoberfest will be this week from Monday, Oct. 3 to Friday, Oct. 7.

On the menu you'll find Obatzda cheese spread ($7.95); a Bavarian beer garden classic, roast chicken with mushroom gravy and pretzel stuffing ($14); house-made bratwurst with sauerkraut and whole grain mustard sauce ($14); and crispy pork shank roulade, spaetzle and braised red cabbage with apples ($15).

Beers include Hofbrau Munchen, Oktoberfest and Paulaner Oktoberfest for $4 per bottle.

Groups of up to 16 can reserve the community table (now the Oom-pa-pah table) for family-style platters of Bavarian fare and cold Oktoberfest brews.

Call 226-1560.

The Kitchen Door is in the Oxbow Public Market at 610 First St. in Napa.

Family Night at Farmstead

Monday is Family Night at Farmstead in St. Helena. Tonight it will feature a three-course menu for $26:

- Rutherford figs with ham, arugula and goat cheese
- Smoked LMR tri-tip with broccoli, smashed fingerlings and chimichurri
- Fudge brownie sundae

Visit www.farmsteadnapa.com or call 963-9181.

Farmstead Restaurant is at 738 Main St. in St. Helena.

Movies at Cameo Cinema this week

- Monday, Oct. 3, *Contagion* (PG-13): 2:30¸5:30 and 8 p.m.
- Tuesday, Oct. 4, *Warrior* (PG-13): 5:30 and 8:30 p.m.
- Wednesday, Oct. 5, *Warrior*: 2:30 and 5:30 p.m. Art Film Series – *Senna* (rated PG-13): 8:15 p.m.
- Thursday Oct. 6, *Warrior*: 5:30 and 8:30 p.m.
- Friday, Oct. 7, Art Film Series- *Senna*: 2:30 p.m. *Drive* (R): 5:30 and 8:30 p.m.
- Saturday, Oct. 8, *Drive*: 2:30, 5:30, and 8 p.m.
- Sunday, Oct. 9, *Drive*: 2:30, 5:30 and 8 p.m.

Visit www.cameocinema.com or call 963-9779.

Cameo Cinema is at 1340 Main St. in St. Helena.

French dinners feature Savoie

The regional French dinners this week at Bank Café and Bar in the Westin Verasa feature food of Savoie:

- Raclette Savoyarde with boiled potatoes and cornichons
- Poached salmon trout "La Mere Favre"
- Raspberry tart

The whole meal is $34.

Pig Pickin' at Farmstead

The First Tuesday is Pig Pickin' time at Farmstead restaurant in St. Helena.

Enjoy whole roasted Hudson Ranch pig with all the fixin's. dill potato salad, Rancho Gordo cowboy beans, potato rolls and cheddar biscuits, dessert and more.

It's served only at the community tables and costs $35.

Visit www.farmsteadnapa.com or call 963-9181.

Farmstead Restaurant is at 738 Main St. in St. Helena.

La Toque wine dinner

La Toque has a few seats left Tuesday, Oct. 4 for a dinner celebrating the winners from The American Fine Wine Competition.

The five course dinner features wines from Kelleher, Beringer, Artesa and a pair of Rutherford Reserve Cabernet Sauvignons from Martin Estate and Frank Family Vineyards.

Cameo Fall Film Class Series

The Cameo Fall Film Class Series is held each Tuesday from 1 to 4 p.m.

This series features 12 women directors.

Ian McIver is the instructor.

Call 963-9779 for more information.

Drop-ins are welcome for $10 per class.

The theater website is www.cameocinema.com.

Music this week at Uva Trattoria

- Wednesday, Oct. 5 Le Hot Jazz (Jazz with a French Twist) 6:30-9 p.m.
- Thursday, Oct. 6 Dan & Margarita (Cool Jazz) 6:30-9 p.m.
- Friday, Oct. 7 Tommy Hill & the Rumba Tribe (Rumba-Flamenco- Latin) 8-11:30 p.m.
- Saturday, Oct. 8 Nate Lopez Trio (Funk, Jazz and Blues) 8:30-11:30 p.m.
- Sunday, Oct. 9 James & Ted - Jazz duo 6:30-9 pm.

Cheers! to Taste for the trade

Top Napa Valley Chefs and Wineries

Cheers! to Taste, the monthly party for the hospitality world, will be held Wednesday, Oct. 5 at Lincoln Theater and the Napa Valley Museum from 6 to 8 p.m.

Cheers! to Taste socials are free for hospitality and industry professionals.

Enjoy tasty treats, live music and more:

Cheers! to Taste is sponsored by nonprofit Cheers! Napa Valley on the first Wednesday of every month at Napa Valley venues for tasting, networking and the cross-pollination of referrals between places and hospitality professionals.

Visit and RSVP at www.cheerstotaste.com.

Benise - The Spanish Guitar at Opera House

Called "The Latin Riverdance" by the *LA Times,* Emmy Award-winning entertainer Benise comes to the Opera House Wednesday, Oct. 5 at 8 p.m.

His guitar, band and dancers capture world music at its best with a show that appeals to people of all ages, cultures and musical backgrounds.

Tickets are $40 and $50 from www.nvoh.org.

Te Vaka: South Pacific Fusion at Lincoln

Te Vaka: South Pacific Fusion appears at Lincoln Theater in Yountville Thursday, Oct. 6 at 8 p.m.

Tickets are $35 to $55 at the Office, 944-9900 or www.lincolntheater.org.

This week at Silo's

- Friday Oct. 7 Sean Garvey plays 8-11 p.m. $15 cover
- Saturday Oct. 8, Cosmos Percussion Orchestra 8-11 p.m. $15 cover
- Sunday Oct. 9 the Used Blues Band on the Plaza Patio $5 cover (to the band) 4-7 p.m.

Silo's is l at 500 Main St. in Napa.

Call 251-5833 or visit www.silosnapa.com.

Buffy Sainte-Marie at the Opera House

Buffy Sainte-Marie comes to the Napa Valley Opera House Thursday, Oct. 6, at 8 p.m.

The Native Canadian's (First Person?) audacious attitude to life on and off the stage has inspired people around the world for over four decades.

Not one to rest on her accomplishments, Buffy Sainte-Marie has never stopped channeling her infinite musical and artistic creativity.

The concert will feature songs from her recent *Pathfinder: Buried Treasures* CD, as well as new songs from the *Running for the Drum* CD, including" and those of her classics most requested by fans – "Universal Soldier," "Up Where We Belong," "Until It's Time for You to Go," "Spin & Spin," "Cod'ine," "Piney Wood Hills," "Bury My Heart at Wounded Knee," "Starwalker" and many others.

Tickets are $35 and $40 from www.nvoh.org.

Culinary classes at Whole Foods Markets

Here are this week's culinary classes at Whole Foods Market in Napa.

Great Grains! with Chef Christa Resing Colardo Friday, Oct, 7 from 6 to 8:30 p.m. $40.

In this hands-on class, learn delicious vegetarian recipes for grains like quinoa, farro, barley and bulgur – quinoa salad with apples & pears, creamy barley risotto with gremolata, Moroccan bulgur with pistachios and apricots and warm mushroom and farro salad with sherry vinaigrette.

Perfect Restaurant Desserts for the Fall with Pastry Chef Maria Capdevielle. Saturday, Oct. 8 from 12 to 3 p.m. $60.

Pastry Chef Maria Capdevielle shares her knowledge on hand-selecting and preparing perfect produce to create restaurant-style desserts for the fall: On the menu: warm apple crisp, Italian ricotta tart with caramelized figs, roasted pear shortcakes with Chantilly cream and decadent chocolate bread pudding.

Holiday Cookie Decorating Workshop with Chefs Alexandra Fochi and Kelly Hong. Sunday, Oct. 9 from 2 to 4:30 p.m. $35 single ticket, $50 for parent and child.

Kick up the holiday season with this fun adult/child class and learn how to decorate using fondant and other fun icings: spooky sugar skulls, and mummy cookies, using gingerbread men cookie cutters.

Sign up at wholefoodsmarket.com/stores/napa.

La Strada dell'Arte Street Art Festival

La Strada dell' Arte Street Art Festival will be held Saturday, Oct. 8 at New Technology High School from 10 a.m. to 4 p.m.

Professional and amateur artists will create chalk drawings on the pavement and works of art on canvas. All removable art will be available for purchase.

The festival includes live music, food and beverages, a silent auction, raffles, student-run booths and activities for all ages, including a children's chalk art area.

All proceeds benefit New Tech High's educational program.

New Technology High School is at 920 Yount St. between Main and Yajome in Napa.

At St. Helena Farmers Market

Here's the program of demonstrations at the St. Helena's Farmers Market on Friday, Oct. 7:

10 a.m. - Chef's demonstration by Suzanne Carreiro, author of the cookbook, *The Dog Who Ate the Truffle*, who will return to the Chef's Table.

8.30-11 a.m.– Book signing by authors Connie Green and Sarah Scott, who will be signing their cookbook, *The Wild Table: Seasonal Foraged Food and Recipes.*

The market is held in Crane Park from 8a.m. to noon.

Final Cheers! of the season

The last Cheers! of the 2011 summer season will be held in the streets of downtown St. Helena on Friday, Oct. 7.

Get your tasting pass by making a $35 charitable donation at www.cheerssthelena.com.

Admission to Cheers! is free.

Friday Night Pulse Tastings

Taste wine free at Acme Fine Wines each Friday night.

On Oct. 7, Lee Hudson will pour his Chardonnay, Syrah and Pickup Sticks from 5 to 7 p.m.

Acme is at 1080 Fulton Lane in St. Helena.

ZD Wines Vintner's Lunch

ZD Wines stars at a Vintner's Lunch on the Wine Train Friday, Oct. 7.

ZD Wines is a family-owned and operated winery that has been around since 1969. They are dedicated to producing delicious wines in an environmentally friendly fashion.

They have been certified organic for over a decade, and are a solar-powered winery.

Join winemakers from ZD Wines on the Napa Valley Wine Train as they share their expertise and insights into ZD's winemaking process.

The cost is $159 per person.

Reserve at (800) 427-4124 or www.winetrain.com.

Russian River Valley tasting

Back Room Wines presents a tasting of wines from the Russian River Valley Friday, Oct. 7.

From crisp, cool-climate white to sexy Pinot Noir and Chardonnay to really big Zinfandel to demure Cabernet-based blend to hypnotic Late Harvest Viognier, they'll cover all the bases.

Here's the lineup:

- Y. Rousseau Colombard "Old Vines" Russian River Valley 2010 $18
- Walter Hansel Chardonnay "Cahill Lane" Russian River Valley 2009 $40
- Castalia Pinot Noir "Rochioli Vineyard" Russian River Valley 2009 $55
- Landy "Melange de Vin Rouge" Red Wine, Russian River Valley 2008 $55
- Gamba Zinfandel "Moratto Vineyard-Old Vine" Russian River Valley 2009 $37
- Oley Late Harvest Viognier Russian River Valley 2009 $22/375 ml

It's between 5 and 8 p.m. The tasting fee is $20. These wines will be on sale at a 10 percent off during the tasting.

Back Room Wines is at First and Main in Napa.

Preserving the Bounty

Hands-on cooking classes to extend summer and fall abundance will be offered Saturdays in the next month at Hurley Farms.

- Oct. 8: canning tomatoes and tomato marmalade
- Oct. 22: hot pepper jelly and blueberry salsa
- Nov. 5: apple butter and pear chutney

The classes are held from 1 to 4 p.m. at Hurley Farms kitchen, 2083 Silverado Trail in Napa.

They cost $75 each or $200 for all three classes about preserving fruit..

Book at 304-4665.

Napa Homebrewers Classic

The first annual Napa Homebrewers' Classic will celebrate homemade beer, great music, food and more.

The one-day brewfest will be held Oct. 8, 11 a.m. to 5 p.m. at the Napa Valley Expo Chardonnay Hall.

It benefits North Napa Rotary charities: The Pathway Home, Napa Emergency Women's Services, Boy Scouts Troop 51, Youth Scholarships and If Given a Chance.

Tickets are $25. For information, call 253-2208 or visit http://tinyurl.com/43qbee6

Napa Valley Expo Chardonnay Hall is at 575 3rd St. in Napa.

Paraduxx Harvest Celebration

Paraduxx Winery will hold a harvest celebration Saturday, Oct. 8, from 11 a.m. to 3 p.m.

Come and celebrate the wonderful season of harvest with Paraduxx. Walk the grounds and enjoy delicious nibbles paired with innovative blends and music.

"Future Club Members" are $65.

Paraduxx is at 7257 Silverado Trail.

Vinroc Wine Caves Release Party!

Vinroc Wine Caves will hold a release party for the 2008 VinRoc Cabernet Sauvignon Saturday, Oct. 8 between 1 and 4 p.m.

They will also be sharing other current releases, tasty morsels paired to the wines, one of the best views in Napa and a tour of its almost completed project.

Bring an appetizer to pair with the signature Cab for a chance to win a bottle of 2008 VinRoc.

The cost is $35. RSVP is required to 265-0943 or cheers@VinRocNapa.com.

Land Trust of Napa County Feast of Eden

The Land Trust of Napa County presents the seventh annual Feast of Eden Gala on Saturday, Oct. 8, at Raymond Vineyards in St. Helena.

Raymond has recently been completely renovate do add many new attractions.

Raymond proprietor Jean-Charles Boisset promises a classic "Fête Champêtre" — a country garden feast, complete with Napa Valley-inspired cuisine paired with Raymond Vineyards wines.

The evening begins with a reception and silent auction in the Raymond Grove, where guests will enjoy hors

d'oeuvres and Raymond wines while strolling through the "Theater of Nature" - an al fresco educational experience on organic and Biodynamic farming.

Dinner follows, featuring a multi-course dinner, prepared by Chef Peter McCaffrey of Wine Valley Catering and complemented by specially selected vintages of Raymond Vineyards' wines.

The evening culminates with the spirited live auction, where fantasy lots of rare wines, including the Trust's 35th Anniversary Magnum Showcase, one-of-a-kind dining experiences, and travel packages await the successful bidders.

All proceeds will benefit the Land Trust of Napa County and its mission of preserving the character of Napa by permanently protecting land.

For more information, visit www.napalandtrust.org or call 252-3270. Tickets are $250 at napalandtrust.org.

Raymond is at 849 Zinfandel Lane in St. Helena.

Music From Inside Out at Jarvis

Music From Inside Out, a film by Daniel Anker, will be shown Saturday, Oct. 8 at 7 p.m. at Jarvis Conservatory.

Filmmaker Anker offers a look at the multitude of faces and personalities behind one of America's most celebrated symphonies in this documentary.

For over 100 years, the Philadelphia Orchestra has been an internationally respected ensemble, performing all across the U.S. and around the world, but *Music From the Inside Out* examines the 100 individuals that make up the orchestra.

The players discuss how they fell in love with music, their other creative and musical pursuits (some of the musicians perform with jazz, world music and even bluegrass groups, while others create visual art), the struggles and rewards of pursuing their dreams, what speaks to them creatively and how so many people with differing temperaments can work together to create beautiful music.

Tickets $10 at the door or jarvisconservatory.com.

Jarvis Conservatory is at 1711 Main St. in Napa.

First annual Festa Della Vendemmia

Join Nichelini family winery in a celebration of its 121st vintage, Saturday, Oct. 8 from 11 a.m. to 5 p.m.

Enjoy tours, tasting, music and food – and it's free!

See my article on the winery in Friday's *Napa Valley Register*.

Visit www.nichelini winery.com for more information.

Nichilini is at 2950 Sage Canyon Road (Hwy 128) east of Rutherford.

Drive past for parking; a shuttle will take you to the winery.

Benessere Harvest Party

Benessere Vineyards will celebrate at its annual harvest party from 11 a.m. to 3 p.m., Saturday, Oct. 8

Visitors will enjoy a glass of Pinot Grigio upon arrival and then participate in a de-stemming competition followed by a grape-stomping and grape-squeezing contest.

Last year's winning team stomped the equivalent of a case of wine's worth of juice (nine liters).

There will be prizes, raffles and other treats, including a rotisserie lunch by John Sorenson. Tickets are $90.

Reservations are required to Jo Dayoan at jo@benesserevineyards.com or 963-5853 x 107.

Benessere is at 1010 Big Tree Road in St. Helena, four miles from downtown St. Helena and also four miles from Calistoga, off Hwy. 29.

St. Helena Catholic School benefit

St. Helena Catholic School will hold its 24th encore wine auction, "Cultivate and Still Blooming After 23 Years" on Saturday, Oct. 8

The preview will take place on Friday, Oct. 7 at Rutherford Grove Winery and will include wine tasting, appetizers and a preview of the live auction catalog.

The gala wine auction will take place Saturday, Oct. 8 at St. Helena Catholic School.

The evening will begin with bubbly, wine tasting, small bites from local restaurateurs and caterers and the silent auction, followed by a gourmet dinner paired with premium wines and the live auction.

Get details at shcswineauction.com, phone 963-4677 or email shcs707@yahoo.com.

La Casita Azul at the Cameo Cinema!

The new documentary *La Casita Azul* by James Reid will be screened Saturday and Sunday, Oct. 8 and 9 at the Cameo Cinema.

The donation is $25. Proceeds support education in Nicaragua. Buy tickets at St Helena Cyclery or email Jake@sthelenacyclery.com.

On Oct. 8, attend a reception at noon; the movie will start at 1 p.m..

The movie will show at 1 p.m. on Sunday, Oct. 9.

Fall Ball at Girard

Girard Winery is hosting a Fall Ball Saturday, Oct. 8, from 1 to 5 p.m.

Celebrate the harvest with tasty, harvest-inspired nibbles influenced by fresh and local flavors of Napa Valley. Each bite has been selected for pairing with Girard wines. The price is $20.

RSVP to hospitality@girardwinery.com or 968-9297.

Girard Winery Tasting Room is in Yountville.

Whitfield and Greensill at Opera House

Two favorite local performers, Wesla Whitfield and Mike Greensill, are coming to the Napa Valley Opera House Saturday, Oct. 8. Wesla Whitfield is a national-class artist right here in our own backyard

She sings the body of Broadway tunes, movie songs and hit parade numbers known as the Great American Songbook. She will be accompanied by the Mike Greensill Quartet. Greensill is one of the most sought-after accompanists in the business including on West Coast Live on Saturdays.

Tickets are $30 and $35. For tickets call 226-7372 or visit www.nvoh.org.

Gilbert Gottfried at Lincoln Theater

Comedian Gilbert Gottfried appears at Lincoln Theater Saturday, Oct. 8, at 8 p.m.

Gottfried is one of the most sought-after comedians of our time, and regularly performs live to sold-out audiences across North America. Get ready to laugh until you cry. Adults Only. Tickets are $35 to $55.

Tickets are $35 to $55 at the Office, 944-9900 or www.lincolntheater.org.

Lincoln Theater is at the California Veterans' Home in Yountville.



Another Round

Annual Show at Gallery 1870

Artist Eric Christensen's annual art show at Gallery 1870 will be Oct. 8 and 9 from 2 to 5 p.m.

The art will be paired with Kollar Chocolates and Grgich Hills Estate wines, with hors d'oeuvres by Hurley's Restaurant and Bar.

RSVP online and attend or buy a Christensen work through Oct. 9 to enter a drawing for a mini canvas.

Visit Gallery1870.com or call 944-9670 for details.

Gallery 1870 is at 6525 Washington St. in the V Marketplace in Yountville.

Calistoga Art Center Paintout!

The Calistoga Art Center Paintout! Calistoga art show and sale will be on Sunday, Oct. 9, from 12 to 4 p.m.

More than 20 artists will be painting in downtown Calistoga and the surrounding countryside "en plein-air" Friday and Saturday, Oct. 7 and 8.

After a judging Sunday morning, the paintings will be offered for public viewing and sale at the Calistoga Art Center at 1435 North Oak St. in Calistoga.

Celebrate with wine and hors d'oeuvres.

Part of art sales will be go to the Calistoga Art Center.

Gary Lieberstein's fall soirée

District Attorney Gary Lieberstein's 13th annual fall soirée will be held Sunday, Oct. 9 from 3 to 5:30 p.m. in Napa.

It will feature sumptuous appetizers by La Saison, fine wines, live jazz and a silent auction. Tickets are $75 and proceeds will primarily be donated to nonprofit organizations benefiting children and young adults. Reserve at dagary2014@aol.com or 738-6916.

Celebrating Napa's Rural Heritage

Join Napa County Landmarks for its 2011 Awards of Merit Celebration Sunday, Oct. 9 from 2 to 5 p.m.

This year, in addition to awards for building preservation, it will be honoring several organizations and individuals who have been instrumental in the preservation of local landscape.

In keeping with the rural heritage theme, it will be holding the event at the rustic Tucker Farm Center south of Calistoga.

After the awards ceremony, enjoy local beer, wine and food while listening to Napa's homegrown bluegrass group, the Napa Valley Ramblers.

The suggested donation is $35.

RSVP to denina@napacountylandmarks.org or call 255-1836.

Three guitarists at Opera House

Laurence Juber, Peppino D'Agostino and Carlos Reyes appear at the Napa Valley Opera House Sunday, Oct. 9, at 7 p.m.

Peppino D'Agostino has been hailed as "a guitarist's guitarist" as well as "a giant of the acoustic guitar."

Laurence Juber is a world-renowned guitar virtuoso, composer and arranger.

He was the lead guitarist for Paul McCartney's Wings. Carlos Reyes is a recording artist, producer, engineer, harpist and violinist.

The three come together for one night of exceptional music.

Tickets are $25 and $30 from www.nvoh.org.

Future events

Taste 2007 Barolos with Antonio Galloni

Antonio Galloni will host The Wine Advocate Seminar and Tasting on Tuesday, Oct. 18 at 1:30 p.m. at The Culinary Institute of America in St. Helena.

This will be the seventh in the series for the CIA's Robert M. Parker Jr. Endowed Scholarship Fund for students at the Rudd Center for Professional Wine Studies, and the first appearance for Galloni.

The tasting will feature 12 extraordinary Barolo wines from the heralded 2007 vintage, which Galloni describes as "... radiant, intensely perfumed and totally seductive, yet not at all heavy, in a style that offers textural richness." The Wine Advocate scores for these famously long-lived wines of Italy's Piedmont region range from 94 to 99.

Galloni published the first edition of his Piedmont Report in 2004 following a three-year stint in Milan, where he was able to rekindle his love for the wines of Italy that first ignited as a young man in his parents' retail wine shop. The Piedmont Report was soon distributed in more than 25 countries, and Antonio's wine reviews expanded to include other regions of Italy. Robert Parker invited Antonio to join The Wine Advocate in 2006 and, soon after, his "beat" expanded to include Champagne, Chablis and the Côte d'Or in France. In February of this year, Parker announced that Galloni would start reviewing the wines of California for The Wine Advocate.

The Culinary Institute of America is thrilled to have Antonio Galloni continue the annual seminar and tasting series during his October visits to review the wines of California.

Reservations for the 2011 Wine Advocate Seminar and Tasting: Twelve Great Barolo from the 2007 Vintage with Antonio Galloni are $1,000 per person.

To make a reservation, contact Reuben Katz at 967-2305 or r_katz@culinary.edu.

Kenny Burrell at Mondavi

The Napa Valley Jazz Society bring jazz guitar Kenny Burrell to Robert Mondavi Winery Sunday, Oct. 16 at 4 p.m as part of his year-long celebration of his 80th birthday.

After 40 years as a jazz professional, appearing on several hundred albums as leader and sideman, Kenny Burrell is among the handful of guitar greats who have forever changed the role of their instrument.

Kenny is a man who has garnered the respect of the entire jazz world. Come early for the best seats, and to enjoy the wine and goodies provided by Mondavi for the pre-concert reception.

Buy tickets at www.napavalleyjazzsociety.org or call 224-JAZZ(5299)

Film and Fork Series features *Moneyball*

The next Cameo Cinema Film and Fork Series Monday, Oct. 17, features *Moneyball*.

This collaboration between Cameo Cinema and Cindy's Backstreet Kitchen is a super treat for only $30.

The ticket price gives you a carefully selected film, three-course dinner at Cindy's (which is located right behind the theatre), and follow-up discussion led by the knowledgeable movie buff, Ian McIver.

It starts at 5:30 p.m. and tends to sell out quickly. Call 963-9779 for more information.

Napa Valley Education Foundation benefit

The Napa Valley Education Foundation presents the 28th anniversary Taste for Knowledge, the signature fundraising event in support of public education in the Napa Valley, Saturday, Oct. 22 at the Napa Valley Marriott Hotel & Spa.

Festivities will begin at 6 p.m.

Guests will be treated to a wine and hors d'oeuvres reception during the silent auction followed a live auction and a food and wine pairing dinner created by chef Brian Whitmer.

The dinner and auction will be held in a ballroom designed by Napa Valley designer Michael Holmes.

Auctions will let guests bid on wines including magnum, jeroboam, and 6-liter bottles, rare vertical selections and winemaker lunches and dinners, plus tours and tastings to Opus One, Far Niente, and Staglin Family Vineyards.

Other lots include six tropical nights for four in Maui; an Esperanza getaway for two in Cabo San Lucas or four nights in Los Brilles, Mexico, including two days of deep sea fishing; Auberge du Soleil; Bandon Dunes Golf; Gimenez Riili Estate in Mendoza, Argentina; and more.

Tickets are $150 at www.nvef.org.

Crystal Costume Ball at Raymond Vineyards

Raymond Vineyards will hold its second annual Crystal Costume Ball on Saturday, Oct. 29.

Spend your Halloween surrounded by stainless steel walls, mirrors, candlelight and Baccarat Crystal chandeliers while dancing until you can't dance anymore with DJ Denise.

Enjoy Raymond reserve and small lot wines along with hors d'oeuvres created by Chef Michel Cornu. A magnum of Generations will be given to the winner of the best costume at 1 a.m.

The cost is $45 per person.

Reserve your space with Carli Rose at carli.rose@raymondvineyards.com or 963-6941.

Legendary Napa Bike Wine Tour

Three-time Tour of California winner Levi Leipheimer will lead a 55-mile benefit cycling experience featuring gourmet food and wine from Calistoga to Stags Leap Friday, Nov. 11, from 8 a.m. to 6 p.m.

The 25 riders will start with breakfast at Solbar in Calistoga, then head on the first 40-mile leg of the ride through Pope Valley and down to Pine Ridge Winery in Stags Leap District for wine and lunch.

Then back up to north of St. Helena at Vineyard 29, where a group of Napa Valley winemakers led by Master of Wine Peter Marks and Tom Rinaldi of Provenance Winery will pour reserve wines made by winemakers who are cycling enthusiasts.

As the grand finale at the final stop in St. Helena, Gary Erickson, founder of Clif Bar, will welcome the group to Velo Vino to swap stories about epic rides over a special dessert food and wine pairing. The cost of the first Legendary Napa Bike Wine Tour is $1,500 per person, which is a tax-deductible donation to the Napa County Bicycle Coalition, a nonprofit organization.

All proceeds from this event benefit the coalition and its goals to make Napa County more bicycle-friendly for cyclists of all types and persuasions. Only 25 places are available.

The group will enjoy SAG support from the Calistoga Bikeshop technical team, which will escort the riders in its new Mercedes-Benz Sprinter luxury coach, to assist with any technical or comfort issues.

There will be a catered rest stop at the mid-point of the first 40 mile stint. Snacks and drinks will be readily available throughout the ride.

Anyone preferring to skip a hill, or just take a break will be able to relax in the coach at any time.

Lodging and bike rentals are not included in the price.

Get details and sign up at www.napabike.org.

The Twelve Days of Christmas at Meadowood

Celebrate the spirit of the holidays with The Twelve Days of Christmas at Meadowood, benefiting Share Our Strength.

Dec. 2 through 17, world-renowned chefs are paired with Napa Valley's preeminent vintners for holiday feasts:

Friday, Dec. 2 Michael Solomonov from Zahav in Philadelphia with Leslie Rudd and Jeff Morgan of Covenant Wines.

Saturday, Dec. 3 Kelly English of Restaurant Iris in Memphis with Jeff and Carolyn Smith of Hourglass.

Tuesday, Dec. 6 Wesley Genovart of SoLo Farm & Table, South Londonderry, Vt., with Susan Boswell of Chateau Boswell and Jaquelynn and Joshua Peeples of Jaquelynn Wines.

Wednesday, Dec. 7 Curtis Duffy of Chicago with Mark Nelson, Dana Johnson and Janet Pagano of Ovid.

Thursday, Dec. 8 with Shin Takagi of Zeniya in Kanazawa, Japan, with John Conover of PlumpJack Winery and Cade.

Friday, Dec. 9 Sean Brock of McCrady's, Husk in Charleston with Hi Sang Lee and Young Hwa Chung of Dana Estates.

Saturday, Dec. 10 Mark Gold of Eva Restaurant in Los Angeles with Frank and Julie Husic of Husic.

Tuesday, Dec. 13 George Mendes of Aldea in New York City with Donald and Patricia Stephens and Justin Hunnicutt and Seana Stephens of D. R. Stephens Estate and Hunnicutt Winery.

Wednesday, Dec. 14 Matthew Lightner of New York with Coral Brown and David Brown of Brown Estate.

Thursday, Dec. 15 William Bradley of Addison in San Diego with Chuck and Anne McMinn of Vineyard 29.

Friday, Dec. 16 Enrique Olvera of Pujol in Mexico City with Jeff and Valerie Gargiulo of Gargiulo Vineyards.

Saturday, Dec. 17 Christopher Kostow of the Restaurant at Meadowood with Bill and Deborah Harlan of Harlan Estate.

The cost begins at $990 for weekday events and $1,065 for Friday and Saturday events. The price per couple per night includes one night's lodging at Meadowood and dinner seating for two.

Share Our Strength receives part of the meal revenue.

At this time, they are only taking reservations for the event's dinner/overnight offering. For those who are interested in dinner-only tickets, call 963-3646 or e-mail reservations@meadowood.com to get on the waiting list. Those are also the contacts for the full deal.

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