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Take me out to the ballgame

We are a baseball family. When my husband and I were dating and in the early years of marriage, we used to attend San Francisco Giants games pretty regularly — we were there to see them win the National League pennant in 2012. I think “Field of Dreams” and “The Sandlot” are two of the best movies ever, and are reminders of the power of following one’s dream. I also attended a number of Milwaukee Brewers games when I was a kid, so my baseball education began early. Naturally, when the time came for my 4-year-old daughter, Aurelia, to start an activity this spring, she chose tee ball.

I also am a sucker for all things Americana or nautical when it comes to fashion and clothing, so when it came time to get my son, Henry, 2, a big-boy bedroom, I gave my husband a choice of theme. Nautical or baseball. He, of course, chose baseball, so we went with a vintage baseball bedroom. We painted the walls Repose Gray from Sherwin Williams, a color suggested by my cousin, Sarah Longero-Durham, who runs a home decor business, Sierra Design Co. I got vintage baseball sheets from Pottery Barn Kids, a vintage framed baseball poster of Yankee Stadium, baseball drawer knobs, a red and blue patchwork quilt, trundle bed, baseball framed quote, baseball photo frame and a baseball clock. I also could go for the liberty burlap stars and fun striped pillows that home decor columnist Olivia Osborne suggests this month in her interior design column about Americana on page 20.

Our cover story this month profiles the man behind those remarkable photos that grace the screens at the Peppermill Resort Hotel Spa. No, the photos don’t come from a service, they are the work of photographer Joe Ness. Read all about him and his work on page 26.

Our stylist, Emily Fature Wieczurek, always inspires me with her tricks and tips. In this issue, she talks mom jeans, swimwear trends for summer and her top choices for maternity clothes on page 6.

Female winemaker Stacy Vogel of Miner Family Winery talks women in wine and the winery’s portfolio over lunch with Rebecca Davidson. See the full story on page 16. See page 22.

Food and drink writer Johnathan L. Wright always has the most fun on the job, which recently took him on a tour of a Lake Tahoe mansion that’s going for a cool $47 million.

In our latest edition of In the Studio, we profile Kumari de Silva, a mixed-media artist. Find her story on page 14.

Lastly, I got to try out one of the most popular beauty treatments on my lunch hour, microblading. Did it hurt? You’ll have to turn to page 10 to find out.

Happy reading!

LAURA LONGERO
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ON THE COVER

26 GETTING THE SHOT
Peppermill photographer Joe Ness travels all over the world to take the moving pictures that grace Peppermill resorts’ screens. Take a peek into his life.

14 IN THE STUDIO
Mixed-media artist Kumari de Silva gets excited about color, and it motivates her to paint. Learn more about de Silva, including why color represents happiness and good feelings.

FASHION & BEAUTY

10 MICROBLADING 101
The plastic surgeon’s office isn’t just for those looking to go under the knife. Here’s a primer of procedures that are trending right now, including microbladed brows.

6 ASK A STYLIST
How do you look pulled together as a high-powered working wife and mother? Stylist Emily Farren Wieczorek has some ideas.

TASTE

16 THE GRAPE LIFE
What does a day in the life look like for Miner Family Winery winemaker Stacy Vogel? Rebecca Davidson takes you behind the scenes.

HOME

22 PRIME REAL ESTATE
If you have $47 million, then do we have the house for you—and it has its own private beach, too.

20 GO FOR AMERICANA
Interior designer and Reno Magazine designer Olivia Osborne gives us eight ways to incorporate some red, white and blue into your home.

IN EVERY ISSUE

34 CALENDAR
In brief: things to do, see and attend in Northern Nevada during July and August.

36 OUT ON THE TOWN
Join Laura Longero, RENO Magazine’s editor, for dispatches from Northern Nevada’s social swim.

40 THE LAST STRAW
Spirits educator Dani Morris talks about the pleasure of an old-fashioned gin and tonic.
AS A WORKING MOM, WHAT TIPS DO YOU HAVE FOR LOOKING PULLED TOGETHER EVERY DAY?

I have a few tried-and-true tips that help me stay on top of my appearance during the work week. With our impending addition, Caroline, this is no easy task. Believe me, just like every mom out there, I struggle with exhaustion and wanting to wear sweatpants every single day. And trust me, there’s nothing wrong with that! But since I do have to get ready for work, and I generally feel my best when I look my best, I have a couple of tips for busy women — mothers or not.

Shower after your kids go to bed, or before they wake up. I have realized that if I am trying to get ready while I’m trying to get my kids ready, it just doesn’t happen. I end up focusing on them and I never end up getting myself ready. That being said, I try to set aside time for myself, and that is usually at 4 a.m. or 8:30 p.m. It is what it is.

Pick out your clothes for the week on Sunday evening. Every Sunday, I look at our family calendar, see what we have on the schedule and choose my outfits accordingly. This helps me prepare for what I’ll need to wear on any given day. Also, by picking out my outfits a week in advance, I always feel prepared for normal days and special events – this way I never feel like I’m going crazy over what to wear.

I know I’ve written about this before, but the easiest way to keep my outfits looking pulled together is to match my shoes and purse, and everything else always seems to fall into place. (You can see this in the photo with my gray Cuyana purse and gray Marc Fisher sandals, far left).

Have a really great dry shampoo on hand. I only wash my hair once a week — I don’t have time for much more than that. For the days in between, I load up on dry shampoo. The Oribe dry shampoo available at Hello Darling Salon is one of my favorites.

ARE THERE ANY LAYERING PIECES THAT YOU HAVE TO HAVE THIS SEASON?

If you read our blog, the answer to this question should come as no surprise. I have the most amazing layering cardigan that I wear pretty much every day. It comes in seven colors, it’s super lightweight, and it is less than $75. It also holds up well in the laundry, which is one of my clothing non-negotiables right now.

LINK: shop.nordstrom.com/s/halogen-long-linen-blend-cardigan-regular-petite/3870446

I AM STAYING AT MY FRIEND’S HOUSE IN TAHOE FOR A WEEK THIS SUMMER, AND I WANTED TO BRING HER A HOSTESS GIFT — DO YOU HAVE ANY IDEAS?

I think that something small and luxurious is the best kind of hostess gift, and I have a couple of fantastic ideas. You can...
never go wrong with flowers (I talk to Sandy from Petal to the Metal) and a nice bottle of Champagne from Whispering Vine. For smaller gifts, I recently was given a candle from the Freckled Frog (located in the South Creek Shopping center). It is by Lux Fragrances and in the grapefruit scent. I also like giving chocolates. This beautiful pink box of Charbonnel et Walker truffles is my favorite one — to indulge in, and to give. They are delicious, and the packaging is equally beautiful.

petaltothemetalreno.com/

Lastly, I am a sucker for anything monogrammed. If you’re staying at your friend’s lake house, monogrammed LL Bean totes are a classic and practical gift for any hostess. I use mine for the beach, swim lessons, taking my kids to and from school — you just can’t go wrong.

LINK: llbean.com/lib/shop/15381

WHAT ACCESSORIES ARE YOUR FAVORITES RIGHT NOW?

I cannot get enough of bright and bold statement earrings, and they are everywhere. I wear my white and turquoise ones from Lisi Lerch all the time. Also, my ear lobes can’t handle large earrings. They are far too heavy and hurt me, so many jewelry designers have started making clip on versions again, and I take full advantage.

LINK: lisilerch.com/

I KNOW SMALL STATEMENT BAGS ARE REALLY IN RIGHT NOW. WHICH ONES ARE YOU LOVING?

You are correct. Small statement bags are really in right now. Cult Gaia’s Ark Bag is still a favorite this year, but I traded mine in for their Luna and Lilith bags this summer.

LINK: cultgaia.com

Also, Kate Valentine Spade, the woman behind the Kate Spade brand we all know and love, started a brand focused on shoes and handbags, Frances Valentine. Their bags are absolutely to die for. The pink bow mules I’m wearing in one of these photos are by Frances Valentine as well.

LINK: francesvalentine.com

I AM HEADED ON A SHORT GIRLS’ TRIP, AND I WANTED TO UPGRADE MY WEEKENDER (LUGGAGE). DO YOU HAVE ANY FAVORITES RIGHT NOW?

Paravel luggage is amazing if you’re looking to upgrade your luggage game. They also offer hand-painted monogramming — such a fabulous touch!

LINK: tourparavel.com

I’D LIKE TO WEAR SOMETHING CUTE ON THE FOURTH OF JULY THIS YEAR — BUT NOT IN THE CUTOFFS-AND-BIKINI-TOP KIND OF WAY. DO YOU HAVE ANY IDEAS?

This see-through babydoll dress from Free People (pictured above) is such an amazing closet addition. It runs true to size, I wore it while I was pregnant (even though it’s not maternity) and it comes in four colors.

LINK: freepeople.com/shop/sunny-day-dress

Emily Farren Wieczorek is a corporate bond trader by day and a fashion blogger by night. Follow her on Facebook @twopeasinaprada and on Instagram @twopeasinaprada. 
TRENDING
brows

I GOT MY EYEBROWS MICROBLADED. HERE’S WHAT THE EXPERIENCE WAS LIKE.

BY LAURA LONGERO
PHOTOS PROVIDED BY HAILEY PALMER; GETTY
And in the age of Gal Gadot’s full eyebrows, following an article she’s born with, maybe it’s Maybelline — or maybe it’s microblading. The plastic surgeon’s office isn’t just for someone who wants to go under the knife. Local doctors and aestheticians are offering a host of procedures to woman starting in their 20s to 60s and beyond. Treatments like microneedling, microblading and Juvederm are popular with the twentysomething set, according to Louis Bonaldi MD, FACS, of Reno Plastic & Cosmetic Surgery Center in Reno.

“It’s all about maintenance and preventative measures,” Bonaldi said. “The most popular treatments across the board right now are microneedling, Kaibella, Botox and oxygen facials, Bonaldi said. Botox can be done as a preventative measure to keep lines from getting worse; microneedling helps the tone and the texture of the skin; and oxygen facials are a special-event treatment that “gives this really nice glow to your skin, which is great,” he said.

The treatment Bonaldi is most excited about right now is BBL, a broad-based light treatment in which light penetrates the skin and focuses on red-blood vessels or spots on skin to minimize redness or remove spots. He said the procedure takes about 40 minutes, which means you can do it on your lunch hour. You might have a bit of swelling following the treatment, also allocating enough time for the pigment to not have a chance settle into the skin to reveal its true look,” she said.

JUST DO IT

On a Friday in May, I decided to get my eyebrows microbladed. I booked an appointment with Palmer and made sure to not drink alcohol or get a sunburn within 24 hours of my treatment. I’ve never had a tattoo, so I was a little trepidatious, but also excited about the prospect of super-fleek brows.

The first session can take anywhere from an hour to two hours — mine lasted in the healing process,” Palmer said. “Various factors can determine how well the pigment will settle into the freshly treated area,” she said. And I did appreciate the numbing cream. The actual tattooing at first feels like tugging, like if your eyebrows were being tweezed but a few hairs were pulled out at once. When the numbing cream started to wear off, it did get a bit more uncomfortable, but nothing unmanageable.

Once we were done, we scheduled our second session for four weeks later, and discussed, after care, which is hugely important. Palmer said after care is “70 percent of one’s results.””

After care is so important because microblading is a semi-permanent treatment where I am etching hair-like strokes into the basal layer of the skin, which will eventually migrate to the surface, causing the pigment to fade over time. Improper care will cause the skin to push the ink out prematurely. We want your skin to heal the hair-like stroke properly for the best looking long-term results,” she said.

So, for two weeks you: Stay out of the sun. Don’t pick at the treated area — which sounds easy, but it gets itchy. Apply cream to the treatment four times a day. No makeup, soap or sunscreen. And stay out of the sauna.

RESULTS

As of press time, it had been about two weeks since my treatment, and I have to say, I really love it. It has filled in the spots in my brows where my natural shape didn’t venture and also created a nice tail at the end of each brow that I didn’t have before. My eyebrows are fuller with more of an arch, and not having to fill them in every day will streamline my morning makeup routine. I am really excited for what comes next: My four-week touch-up appointment.

“A mandatory four- to six-week touch-up is require ensuring that the skin has retained the pigment, to insert additional strokes for a fuller look and to correct what may not have lasted in the healing process,” Palmer said. Palmer said an individual’s results of microblading vary by person and can last anywhere from nine months to two years.

“Various factors can determine how well the pigment will retain in the skin such as the amount of pigment implanted, the client’s skin type, immediate after care and the client’s medical history,” she said.

WHAT IS MICROBLADING?

Microblading procedure for eyebrows – semi-permanent tattooing – looks really realistic and is one of the most-popular procedures for the younger set, Bonaldi said.

And in the age of Gal Gadot’s full eyebrows, following an age of over-plucked or waxed skinny eyebrow, it’s a treatment that helps one get that full-eyebrow look if your brows need some help. It’s a technique Hailey Palmer, a permanent cosmetics technician who runs Hailey Palmer Cosmetics, is seeing the majority of her clientele request.

“Microblading is a technique that is ideal for anyone looking to enhance their eyebrows with natural, hair-like strokes. It’s a great option for those wanting to correct their brow shape after years of follicle damage from various epilation methods. Anyone who wants fuller brows, more symmetry or even wants to reshape their over-plucked eyebrows,” she said. “It’s a tattoo technique that began in Asia and made it to the states several years ago. I would say it has gotten popular in the Nevada area within the last three years.”

She said the first thing to do when considering whether to get microbladed is to do your homework -- fill in your own eyebrows or get them tinted to make sure you like the look. She also said to make sure to research what the brow looks like once it’s healed.

“There is a lot of great information out there when it comes to the best results and what a finished microblade treatment should look like. Most of the images on the internet are post-treatment results — the pigment has not had a chance settle into the skin to reveal its true look,” she said.

“Various factors can determine how well the pigment will settle into the freshly treated area,” she said.
Mixed-media artist Kumari de Silva is INSPIRED BY COLOR

BY HEIDI BETHEL PHOTOS BY CHRIS CHRISS HOLLOMAN

IN THE STUDIO

In the Studio is an occasional column in Reno Magazine about local artists. Here, we profile Kumari de Silva.

Growing up in Sri Lanka, local artist Kumari de Silva remembers spending hours watching her father paint. Entranced by rich colors and unique technique, she began working on her own oeuvre. Today, de Silva spends her free time honoring her roots and expanding her artistic repertoire with vibrant wall hangings and intricate wall switch plate covers.

Let’s learn more about how de Silva’s Sri Lankan roots have influenced her mixed-media artwork and her plans to continue creating in the Biggest Little City.

TELL US ABOUT YOUR WORK:
I enjoy creating abstract and mixed-media art. I am fascinated by the challenges of incorporating and unifying various elements and textures in my paintings and aluminum covers for outlets and light switches. I never have detailed outlines of what I am about to create, but rather rely on colors to influence the direction of the work.

MEDIUM:
Acrylic and mixed media painting.

FAVORITE PIECE:
Inspired by the Sinhalese alphabet, my favorite work is an abstract mixed media design of the letter “R” in my native language. This particular piece taught me to be brave and go out of my comfort zone (pictured top right).

WHO OR WHAT INSPIRES YOU?
COLOR! Clothing in my native country is bright and rich with colors; to me this represents happiness and good feelings. Color gets me excited and motivated to paint. In addition, I get a lot of inspiration through other artists. Ann Baldwin’s mixed media work led me to create my own version. Mary Todd Beam gave me the courage to experiment and try new techniques. I also was encouraged to play with bold colors similar to Canadian artist Osnat Tzadok.

INFLUENCES:
My parents. My father was a painter and inspired and encouraged me to pursue my love for art. I learned my culinary skills from my mother. Painting and cooking are my two favorite things to do. Sadly, my father passed away 20 years ago, and mother passed away 11 years ago.

PLACE YOU LIKE TO WORK:
In my studio.

FAVORITE TOOL:
Paint brush, palette knife, sponge, plus any material that I can be creative with. While others may view things as trash, I often use bubble wrap, plastic bags, the inside of a coffee sleeve, and other everyday items to create texture in my pieces.

IF YOU WEREN’T AN ARTIST, YOU’D BE:
An interior designer or chef. I really enjoy cooking for my family and friends.

WHAT YOU LOVE ABOUT RENO?
Reno helped me open up as an artist. I have been painting more and displaying my work at shows at very welcoming businesses in the area. I have had six shows in the past two years at venues including Swill Coffee and Wine, Art Indeed!, Artists Co-op Gallery Reno, Orenda Gallery and Unitarian Universalist Fellowship of Northern Nevada. I am a member of the Orenda Gallery and some of my work is currently on display there. I also really love that Reno has access to many outdoor activities. I am fortunate to be surrounded by good, kind people in my life, and Reno has shown me a path to start an independent new life.

BACKGROUND:
I’m a self-taught artist. My passion for art began as a young girl growing up in Sri Lanka. My father was a painter and inspired and encouraged me to pursue my love for art. Through the years, I have experimented with many techniques, methods and mediums as I have developed my own artistic voice. I had my very first solo art show in the Philippines in 2009, and just finished my second international show in Sri Lanka.

HOW DO YOU SPEND A TYPICAL DAY?
I prefer to paint in the morning, then do yoga or go for a walk. After that, I spend about four hours a day working on my online retail business.

WHAT’S ON THE HORIZON?
I want to continue to grow as an artist. Every year, I try to come up with something new — it makes me feel refreshed and excited. I’m thinking about focusing on abstract landscape paintings next.

My goal is to create affordable, good-quality artwork that is easily accessible for locals. Art doesn’t have to be so expensive, at least in my opinion. In the future, I would like to rent my artwork to other businesses and I’m always looking for new avenues to display my paintings.

LEARN MORE
Learn more at kumardisilva.com and on Facebook @ Kumari De Silva-Contemporary-Abstract-Fine-Art.

July · August 2018 | 15
TASTE

During her recent visit to Reno, I had the opportunity to sit down with Stacy Vogel, head winemaker for Miner Family Winery in Napa. Over lunch, we tasted through a smattering of Miner’s extensive portfolio as she spoke about her wine-making style, women in the wine business and why you shouldn’t hesitate to visit Napa this year.

LIKE SO MANY WINEMAKERS, YOUR CAREER DID NOT EXACTLY FOLLOW A STRAIGHT PATH. TELL US A LITTLE BIT ABOUT YOUR BACKGROUND AND YOUR JOURNEY FROM WINE ENTHUSIAST TO HEAD WINEMAKER.

Growing up in North Carolina, I was a science kid and ended up on a pre-med track in college. After getting my undergraduate degree in biology, I opted to take a few years off and spent time in the Peace Corps. When I came back home, I decided not to go into medicine but still wanted to be involved in a science field somehow – I just wasn’t sure in which direction I wanted to go. Around that same time, I attended a wine dinner with my mom and it really piqued my interest. I ended up working for a wine distributor where I had access to the whole industry, and realized that with my science background, going into the production side of the business was a natural fit. So, like a lot of aspiring winemakers, off to California I went where I attended University of California, Davis, and got a master’s degree in viticulture and enology in 2004.

Post-graduation, I did what we call international harvest hopping – going from the Northern Hemisphere to the Southern Hemisphere over the course of a year – working a harvest in France, one in Australia and then back to California the following fall for a Napa harvest. After that, I went to work at Cain Vineyards in...
Napa as their enologist overseeing the lab and quality control, then worked for a few years for Ledson Winery in Sonoma as an assistant winemaker. Miner hired me in 2008 as its assistant winemaker, and I was eventually promoted to head winemaker in 2013.

WHEN, THAT’S QUITE THE JOURNEY! SO, WHAT IS YOUR PERSONAL APPROACH TO WINEMAKING? DO YOU SEE YOURSELF EXCLUSIVELY AS A SCIENTIST OR IS SOME ART INVOLVED?

Coming from a science background, for me, winemaking is a “science first” proposition. From the farming of an agricultural product to the chemistry involved in the whole winemaking process, I definitely approach it from a scientific point of view. At the end of the day, however, it’s all about the final blend, and the blending process is where the artistry part comes in. So, while I don’t see myself as an artist in the traditional sense of the word, putting my heart and soul into crafting something that I am so passionate about is what speaks to me the most.

A 2015 STUDY, DONE FOR THE AMERICAN ASSOCIATION OF WINE ECONOMISTS, FOUND THAT LESS THAN 10 PERCENT OF ALL CALIFORNIA WINERIES EMPLOY A WOMAN AS CEO OR WINEMAKER. WHAT PARTICULAR CHALLENGES DO YOU FACE IN AN INDUSTRY THAT IS STILL SO DOMINATED BY MEN?

The makeup of the industry is definitely changing. There are considerably more women working their way up—from vineyard workers, to viticulturists, to winemakers—than when I moved here 15 years ago. The growth has been explosive, and I think there is a definite correlation between more women in their 20s and 30s going into the sciences and more women going into the wine business. Having said that, I think that it will take time for this younger generation of women to effect significant change and find ways to adapt the structure of the industry to be more accommodating and flexible for families. As a mother of two, I am personally challenged by the fact that, for three months per year, I work long hours and six to seven days per week.

MINE IS A LARGE PORTFOLIO OF WINES, HOW MANY DIFFERENT WINES ARE MADE IN ANY GIVEN YEAR?

On the average, we make approximately 23-24 different wines every year. That number can vary because we produce an average of 10-14 wines exclusively for our wine club—besides the standard portfolio of wines that is nationally distributed. The paint seems like a large number of wines produced just for Miner’s wine club. It is—we’ve developed a really successful wine club program with several different options for our members. For example, in addition to the two different chardonnays that we distribute nationally, we have three single-vineyard offerings just for the wine club because we realized there were some members that only wanted chardonnay. So, we’re constantly trying to tailor our offerings to meet our best customers’ needs. As a result, we have one of the lowest attrition rates in the industry along with a high number of long-term members.

SPEAKING OF CHARDONNAY, ONE OF MINER’S MOST INTERESTING WINES IS THE WILD YEAST CHARDONNAY. THE AVERAGE WINE DRinker MAY NOT UNDERSTAND THE DIFFERENCES BETWEEN WILD AND CULTURED YEASTS—SO CAN YOU SPEAK TO THESE DIFFERENCES AND WHY MINER DECIDED TO MAKE THIS PARTICULAR STYLE.

I like to use the bread-baking analogy when I talk about wild versus cultured yeasts. For a basic loaf of bread, you can use flour, water and a package of cultured yeast from your fridge. Since yeasts also naturally occur in the environment, you can also leave a glass of flour and water on your windowsill, and in a few days you will end up with a starter—this one coming from the native, or wild, yeast that was present in the air. So, both ways you can make bread—but the natural way may be a little different, a little more complex in the flavors that come out. This is the same with wild yeasts in wines. When we make the wild yeast chardonnay, the ultimate goal is to make a wine that is a little more complex, interesting and unique in its flavor profile.

MY UNDERSTANDING IS THAT MINER SOURCES ALL OF THEIR FRUIT FROM OUTSIDE GROWERS. HOW INVOLVED ARE YOU IN THE VINEYARD MANAGEMENT ASPECT OF PRODUCTION?

Our goal is to source grapes from the best vineyards in California. That is why we make a lot of vineyard-designate wines, and have the luxury of making so many different wines because we have the ability to blend juice from so many different sources. My involvement differs from vineyard to vineyard. When we first start working with a vineyard, I take much more of a hands-on approach—visiting regularly and being involved with the farming plan. The growers, on their end, spend time learning our needs and stylistic goals for our wines. Over time, our relationship becomes one of mutual trust and less regular oversight is needed, so I may visit the vineyards much less frequently.

WHILE THERE IS A PERCEPTION THAT THE WINE BUSINESS IS ALL GLAMOUR, EXCITEMENT AND ROMANCE, I’M SURE THE REALITY IS QUITE DIFFERENT. WHAT DOES YOUR AVERAGE DAY LOOK LIKE?

My responsibilities vary widely with the seasons. Fall is the busiest time—grapes are coming in and the winery is buzzing with activity from stamp to sun down. It’s not uncommon to work 10-14 hours a day during harvest. The yeasts are busy doing their work—and I am busy monitoring them. It’s a dirty business! We spend a lot of time cleaning during winter’s downtime. And because we make so many different wines, we stay very busy bottling throughout the year, depending upon the grape variety and barrel-aging requirement. Before bottling, however, we spend quite a bit of time and energy on blending—conducting blending sessions three times per week in the spring, blind tasting flights of potential blends for all of our wines. This can take us three months to accomplish—in some years the Oracle, our signature red blend, will go through 45 potential trials before we decide on the flavor profile of the finished wine.

MINER IS A VERY WELL-RESPECTED AND WELL-KNOWN PRODUCER WITH A STELLAR PORTFOLIO OF WINES. DO YOU HAVE A FAVORITE WINE OR VINTAGE THAT YOU’VE MADE? OR ANY WINES THAT YOU ARE ESPECIALLY PROUD OF?

No, I don’t have a favorite—that would be like deciding who my favorite child is! It always just depends on my mood and what we are eating for dinner. As far as vintages go, 2011 was tough. We put so much time and effort into mitigating the challenges that Mother Nature threw at us, that I am very proud of the wines that we made that year.

THERE ARE A LOT OF MISCONCEPTIONS OUT THERE ABOUT THE STATE OF THE NAPA WINE INDUSTRY IN LIGHT OF LAST YEAR’S DEVASTATING FIRES. WAS YOUR WINERY AFFECTED AND WHAT’S HAPPENING WITH YOUR 2017 VINTAGES?

Our winery was not affected at all, and, contrary to popular belief, only a very small percentage of the more than 1,500 wineries in Napa were impacted. Some of our cabernet sauvignon vineyard sources did experience some damage, which resulted in very careful picking and reduced yields. So far, the quality of those grapes is unaffected, but we are keeping a very close eye on the wines during their time in barrel just in case any “smoke taint” shows up at a later date—always possible but not very likely at this point. We don’t anticipate a problem with any of our other wines. So far, everything looks good and we are certainly open for business. **

Rebecca Davidson is the wine supervisor at Total Wine & More, a certified sommelier through the Court of Master Sommeliers, and a certified specialist of wine through the Society of Wine Educators. Davidson also teaches wine classes at Truckee Meadows Community College.
ADDITIONAL AMERICAN-STYLE DECOR STORY AND PHOTOS BY OLIVIA OSBORNE

Summertime and Americana-themed décor are synonymous for me. I enjoy the red, white and blue colors mixed with materials of the past and present — not to mention the mixing of patterns. Here are eight ways to incorporate some red, white and blue into your home.

1. LIBERTY BURLAP STARS. Hang these from your outdoor umbrella for a fun festive décor look. COST: $29.50–$39.50 each at Pottery Barn

2. PILLOWS. Mixing textures and colors is a great way to freshen an indoor or outdoor sofa. A. Awning stripe indoor/outdoor pillow in navy and white: COST: $39.50 at Pottery Barn B. Natural fiber indoor/outdoor pillow: COST: $39.50 at Pottery Barn C. Gingham outdoor pillow: COST: $39.50 at Pottery Barn

3. RIVERA DINING CHAIR. Darling and durable indoor/outdoor dining chairs bring color and texture to your space. COST: $49.99 at T.J. Maxx

4. PATRIOTIC PLACE SETTINGS. Festive place settings are fun all summer long, not just on the Fourth of July.

5. RECLAIMED WOOD AND STEEL CONSOLE TABLE. Nothing says Americana more than reclaimed wood and steel. Use this console as a buffet for entertaining or behind a sofa as a home for books, accessories and a lamp. COST: $1,380 at Aspen Home, Truckee

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Life’s a beach

Peek inside a $47M Tahoe home with a 400-foot private beach

BY JOHNATHAN L. WRIGHT  PHOTOS PROVIDED TO THE RGJ
What a beach.

This particular beach — real sand, not rubble, rocks and boulders — runs almost 400 feet along an estate in Zephyr Cove on the east shore of Lake Tahoe.

The property, 550 Sierra Sunset Lane, is for sale for nearly $47 million with Sierra Sotheby’s International Realty. As of May 2018, it’s the second-costliest listing at the lake after the $75 million being asked for a Crystal Pointe estate (without beach) in Crystal Bay.

For a moment, let’s get back to the beach, a private stretch dividing the 24-acre estate from the waters of Tahoe freckled with kayakers in warm weather. Even on a lake brimming with extravagant littoral homes, this beach stands out.

Its size — approaching 400 feet — is unusual for a residential property at Lake Tahoe, said Jean Merkelbach, a top real estate agent with Engel & Voelkers, who has sold luxury homes at the lake for three decades.

“The East Shore,” said Merkelbach, who has no connection to the Sierra Sunset property, “Is one of the few areas with real sand beaches.”

TWO LIVING ROOMS

550 Sierra Sunset encompasses meadow, stream and forest. Owners George and Clare Schmitt are thoroughbred horse breeders (they’re also selling a 7-acre equestrian parcel next door for almost $7 million through Sierra Sotheby’s).

The main home runs to nearly 18,000 square feet, clad in more than 400 tons of Montana stone. There are eight bedrooms, nine full baths (plus powder room), with the master suite on the main floor and seven guest bedrooms (each en suite) on the second.

There are two living rooms (because why not?), one with a soaring stone fireplace that puts you in mind of roast oxen and English stately homes. The game room sports a baronial bar. A chandelier brightens the 3,500-bottle wine room.

There are other duos — a pair of studies, a pair of laundry rooms — plus a craft room (again, because why not?), a home theater and a full bath and sauna lying off the gym.

 Everywhere in the home, there are fireplaces (nine in all), mahogany doors and finishes, stone and hardwood floors heated hydronically. Q&D Construction of Sparks built the home in 2004.

“Rarely do we find recent construction of this scale,” said Lexi Cerretti, the listing agent with Sierra Sotheby’s.

PRIVATE PIER

Cerretti said a lakefront home on 4 acres in Incline Village recently sold for about $36 million, making 550 Sierra Sunset (24 acres, $47 million) seem like a relative bargain (if that’s the right word to use).

That bargain also includes a two-bedroom guest suite above the four-car garage and, back at the main home, dormer spaces that could be used for children’s bedrooms and play areas.

Stone terraces extend from the rear of the home to the beach. A private pier stretches across the beach to the lake, a boat lift, two boat buoys and, beyond, to the brawny shoulders of the Sierra.
Photographer Joe Ness brings landscape scenes from around the world to the Peppermill’s screens

BY NORA TARTE
PHOTOS PROVIDED BY JOE NESS AND JOE KUKLER
Spain; Portugal; New York; Sedona, Arizona; Iceland; Greenland — those are the places Joe Ness has traveled to so far this year as the photographer for Peppermill Resorts.

It's been a bit slow.

Ness is the owner of Quantum A/V, an audio-video company acquired by Peppermill Resorts in 2007. The photography hobby that started the former MTV video producer on the greatest adventure of his life all happened by chance.

In 2004, Bill Paganetti Jr., owner of Peppermill Resorts, walked into Ness' office while he was editing film from Pyramid Lake. Paganetti had come in to chat about the audiovisual projects Ness' company was doing for the Peppermill when he caught a glimpse of what was on Ness' screen — moving pictures.

Even in 2004, Ness had grown tired of over-the-top special effects in movies. A self-described tech nerd with an engineering background, Ness wanted to capture moments that were real, honest.

"I never knew there was that much power in simplicity," he said.

Paganetti immediately gave Ness 90 days and a generous budget to re-create the magic he'd found at Pyramid Lake in other places. Ness took a small team to Death Valley, Los Angeles, San Francisco and various spots around Reno and Lake Tahoe.

The goal was to come back with enough photos to fill two television screens in the hotel lobby in Reno, all done in Ness' signature style.

"I knew the moment I saw that first plasma screen in Joe's office that I wanted it in my property," Paganetti said. "It took me less than 30 seconds to make a decision to go for it."

WINDOWS OF THE WORLD

Fourteen years, $35 million and more than 100 countries on seven continents later, Ness' photo project, dubbed "Windows of the World" — high-definition video of exotic lands, local scenery, nature, wildlife and fashion — has become the signature of the Peppermill, the single detail that most sets the family of hotels apart from the competition.
“It’s the best job anyone could ever dream of getting paid to do,” Ness said.

Everyone who visits a Peppermill resort can enjoy Ness’ works — thousands of photos taken across the globe — played in a random order. Every room has its own picture library, and no two screens are the same. The goal is to create the largest library of moving pictures in the world.

Most of the photos Ness takes are scenic — the night sky in Chile, small towns in Nepal, coastal buildings in Morocco — but some of his favorites are urban glimpses of city life: abandoned alleys in Harlem in New York, or Kathmandu, Nepal, after an earthquake.

“I love going into those gritty places because that’s where the soul is,” Ness said. “But you can’t be stupid. Everything you do is risk/reward.”

DONE AND SEEN IT ALL

Adventures for Ness range from photographing wildlife on African safaris to walking across glaciers in Patagonia. Ness has done — and seen — it all. But it was an early trip to Washington that cemented Ness’ vision. He captured a short moment, just a few seconds, of a ladybug crawling on a blade of grass. It was a photo that could have been taken anywhere, yet it was one of the most impactful photos Ness has taken to date.

“You’re on adrenaline all the time. I think it shows. The intensity shows. If you feel something when you hit that record button, the person who sees it will feel it, too,” Ness said.

A lot of Ness’ budget was spent on the high-end television screens displayed in every room of the Peppermill’s five properties — Sparks, Reno and Wendover. To shoot, Ness’ talented crew of photographers use 8k cameras with 17 x HD resolution.

NOT THE GLAMOROUS LIFE

Glamorous, however, it is not. Ness and his team aren’t just setting up shop and taking beautiful photos. They are in the trenches. Ness’ group is as much an adventure troupe as they are a photography crew.

On a recent trip to Iceland, crew members landed helicopters on small islands off of Greenland. They’ve trekked through Tibet scaled mountains over multiple days and walked through unstable regions where crime runs rampant, all in the name of art.
“Hard drives are worth more than their weight in gold by the time we come home,” Ness said.

To justify the budget, Ness is expected to get thousands of usable shots on every trip. Every photograph has to be timeless; no tourists are allowed in the pictures. In fact, you’ll seldom see people at all. That pressure, however, can get to Ness. The best description of Ness at work — a vibrant, smiling human that lights up when he talks about photography at home — is Bill Belichick on the football field.

“I spur on energy. I get as excited in a positive sense as I get stressed,” Ness said.

A MAN WITH VISION

When Ness isn’t in on the adventure himself, he plays puppet master — standing on a boat, surrounded by chum, in the ear of his divers instructing them where to point and shoot to create the underwater tapestries that play inside Oceano and various other screens throughout the resorts.

To train for the strenuous journeys, Ness’ team hikes Mount Rose, often at night, with full gear. If a photographer can’t hack it here, they’ll never make it on Ness’ travel crew. There’s been plenty over the years with all the skill that just couldn’t handle the physical demands of the job. On a recent trip to South America, several crew members quit.

During the nine months of the year Ness isn’t traveling, he’s handling other audiovisual projects at the Peppermill properties, like a $2.5 million sportsbook face-lift at the Reno property earlier this year. During these months, Ness is happy to call Reno home. Not a gambler, a smoker or a drinker, there’s a different appeal for the world traveler here. One of his favorite places to take photographs still is Pyramid Lake, and Mount Rose will forever be a good place to shoot the stars.

“If I could live anywhere … it might be Reno,” he said.

RM
**THEATER**

**A FUNNY THING HAPPENED ON THE WAY TO THE FORUM**

From its Broadway origins to its eventual film adaptation, this totally screwball musical-comedy pokes fun at the wild world of ancient Rome. Expect high farce as well as popular songs like “Comedy” and “Lovely.” See the Reno Little Theater site for specific dates and times.

The show runs July 6-29 at the Reno Little Theater, 147 E. Pueblo St. Tickets cost $12 to $25. 775-813-9000 renolittletheater.org

**BURR PERRY’S UNTAMED**

Last year’s “Untamed” show was a big success and so it’s being revitalized and rebranded for Bruka’s 25th season. The show features original and locally-sourced stories as part of a compendium of short plays. See the Bruka site for specific dates, times and prices.

The show runs July 13-28 at Bruka Theatre, 99 N. Virginia St. 775-323-3221 bruka.org

**THE PLAY ABOUT A D*C**

With a title that raunchy and iconoclastic, you would expect this to be a scathing look about modern romantic life. And you’d be right! It’s the story of an older woman and a younger man who meet for an online brokered fling but find out a lot more about each other than they may have wanted to face. See the GLM website for specific prices, dates and times.

The show runs July 6-12 at Good Luck Macbeth Theatre Company, 124 W. Taylor St. 775-759-0043 goodluckmacbeth.org

**DANCING BY THE RIVER**

Artown once again features the Sierra Nevada Ballet as part of its festival. Among the guest artists of this year’s show is a male professional dancer who was part of Robert Altman’s TV show “Arrested Development.” Other dancers come from ballets in Sacramento, Tucson and New York City, among others. They are all joining brynhild and adult dancers from the SNB.

The show is at 8 p.m. July 10 at Wingfield Park, 2 S. Arlington Ave. The show is free. 775-322-1538 sierranevadaballet.org

**VORTEX**

It’s now a full-fledged Artown tradition, as the A.V.A. Ballet Theatre brings its work “Vortex” to life as part of the festival. Subtitled “The Ballet That Rocks” this piece is a contemporary work (that’s for teens and up) that mixes modern style with similarly modern rock music. See the company’s website for details below on ticket pricing and times for each performance.

Catch it July 13-14 at Robert J. Hawkins Amphitheater, 600 Barley Road, Reno. Tickets cost $15-$25. 775-686-6865 avaballet.com

**MUSEUMS**

**SMALL EXPRESSIONS**

The May Museum features this distinctive collection of paintings in a space that is only 15 inches in any direction. All types of fiber techniques are represented, including both utility and decorative. See the May Museum Center website for specific times.

The show runs through July 15 at the Wilbur D. May Museum, Rancho San Rafael Regional Park, 1559 S. May Center. 775-740-7000 maycenter.org

**THE LASTING WORLD**

This exhibit features the work of Simon Dinemten, a New York artist that creates hyperrealist works as well as others that have a fantasy vibe to them. It’s an homage to the concept of the “Fabulous Fifties,” which is 16 feet long and merges autobiography with an homage to classic Renaissance and Baroque imagery at NMA’s sites for details on pricing and hours.

The exhibit is June 25 to Dec. 6 at the Nevada Museum of Art, 160 W. Liberty St. 775-329-3333 nevadaart.org

**GREEN HOUSE PROJECT 10TH ANNUAL CONCERT UNDER THE STARS**

It will include top local bands, food and drinks, and a great show of live music and dance events. There’s plenty for families, including lots of hands-on art and craft events, and lots of free music events. Plus there are musical performances, film screenings and more to help the festival all come together. All events take place around the region and most are free. Go to the Artown website for the full list of events, times, dates and venues.

The events run from July 31 at various sites throughout Reno. 775-322-1538 renoartscenter.com

**RENO ALOHA FESTIVAL**

For the third year, this late summer fest brings the islands to the Biggest Little City, this time for the Aloha Festival! Among the features are dancers, musicians, vendors and food and drink. There’s also the Kaiola Village for children’s activities.

The events run 10 a.m. to 6 p.m. Aug. 17 and 26 at Wingfield Park, 303 W. Second St. 775-322-1538 renoalohafestival.org

**LAKE TAHOE SHAKESPEARE FESTIVAL**

One of Shakespeare’s darkest and most dramatic works, “MacBeth,” is this year’s festival choice, as corruption, murder and madness collide as “something wicked this way comes.” In a costume contrast is “Beauly,” a Jacobean musical that showcases the range of women singing throughout the 16th century that is paired with music to kitchenette to heavy row. There’s also a Monday night show featuring live music from the new band “Cage” (of the prehistory.com/CDs) and a beach party with famed Niall Diamond tribute, Super Diamond, on Aug. 13. Times, prices and dates vary; see the website for a complete schedule.

The event runs from July 6 to Aug. 2 at the amphitheater at Sand Harbor State Park, 2000 N. River Boulevard 775-832-1616 renogreekfest.com

**RENO SCULPTURE FEST**

Organizers of this fun exhibit wisely decided to move from the sunny season in May to sunny skies in July. As well as it should be, this is a true outdoor festival with huge sculptures created by local and regional artists that will excite and delight your mind as much as they cause conversation. There’s also interactive art installations, local vendors, children’s activities and food and wine events. The “Believe” sculpture now permanently in downtown was premiered at this festival; see what’s new and next. See the site for specific dates and times.

The free event runs July 13-15 in downtown Reno. 775-391-0278 renosculpturefest.org

**BARRACUDA CHAMPIONSHIP PGA TOUR GOLF TOURNAMENT**

Reno’s own PGA tournament has evolved since its origins – and even changed specific dates – but it has now settled well into the Monteux golf course. See top pros golfing along with the clubhouse cookout, wine walk, children’s area and lots more. See the Barracuda Championship site for more details.

The event runs July 30 to Aug. 5 at Monteux Golf Club and Resort, 1657 Bordeaux Drive. 775-322-3900 barracuda.com/championship

**HOT AUGUST NIGHTS**

One of Reno-Tahoe’s most enduring festivals, Hot August Nights features everything to do with collectable cars and their subculture. Among the headliners are rock singer Eddie Money (Aug. 9), power-pop star Greg Kihn (Aug. 10), soul/soul food icon Al Green (Aug. 11) and pop-rock ’70s hitmakers Ambrosia (Aug. 13). Most events are free; see the Hot August Nights website for details.

The event runs Aug. 7-12 at various venues. 775-336-1756 hotaugustnights.net
OUT ON
THE TOWN

PEOPLE,
PLACES
AND
PARTIES

BY LAURA LONGERO
PHOTOS BY JASON BEAN
AND TOM R. SMEDES

GO RED
The 2018 Go Red for Women Luncheon was held Feb. 23 at the Downtown Reno Ballroom. The theme was “A Different Beat” and its aim was to encourage women to not only look at physical health, but mental and spiritual health by focusing on four pillars of health: nutrition, exercise, stress management and sleep. The event included wellness breakout sessions in the morning and afternoon, a purse auction, lunch and more.

TELLING STORIES,
OPENING HEARTS
Season Two of the Reno Storytellers Project featured its first event of the year on March 1, Love and Heartbreak at the Reno Little Theater.

The Reno Storytellers Project is a quarterly event run by the Reno Gazette Journal. It uses oral storytelling to help strengthen empathy and connect the community through diverse, first-person stories of Northern Nevada.
HANS MEYER-KASSEL
Artist of Nevada
→ through September 2

From the Ruby Mountains to Lake Tahoe, artist Hans Meyer-Kassel (1872-1952) aimed to capture the scenic beauty of northern Nevada through his impressionistic paintings.

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PARTY LIKE IT’S MARDI GRAS
Reno Rotary held its Reno Mardi Gras on March 24 at the Reno Ballroom. The event, which is billed as “the largest party of the year,” included food, wine and spirits, silent auction, music and more.

DECORATE LIKE A PRO
Olivia Osborne, Reno Magazine’s interior design columnist, gave readers tips on home decor and interior design at Reno Magazine’s Home Decor Workshop on March 24 at Aspen Leaf Interiors. Osborne is a senior designer for Aspen Leaf Interiors, an interior design firm serving Truckee, Lake Tahoe, Reno, San Francisco Bay Area and Southern California. She has a bachelor’s degree in interior design from California State University, Chico. There also was brunch: Seasonal fruit, quiches and a frittata, coffee, juice, mimosas and cookies.

OUT ON THE TOWN

NEW MUS OF ADA EUM ART
Donald W. Reynolds Center for the Visual Arts
E. L. Wiegand Gallery
160 West Liberty Street in downtown Reno
LAST STRAW

You heard it here first —

THE GIN AND TONIC IS BACK

BY DANI MORRIS

Last autumn when planning a visit to Madrid, Spain, I was surprised to hear that if I was going to a bar, the thing to order was a gin and tonic. I remember thinking, “Really? What is so special about a gin and tonic?”

I am a huge fan of gin in cocktails, but never understood this seemingly boring drink consisting of two ingredients — three if you count the ice — and a garnish. Sure enough, everywhere I looked in Madrid, people were drinking gin and tonics. I decided to order one myself to do as the locals do, and even though I had detested the concoction every time I’d tried one before, I was pleasantly surprised at the subtle difference in aromas that made this cocktail pleasant.

A few months have passed, and recently, I found myself sipping on a gin and tonic that I ordered at one of the cocktail bars here in Reno (which happened to have an entire menu full of gin and tonic options). I realize that, not only do I like gin and tonics now, I crave them. The sun is out, the temperatures are rising and all I want is to cool off with a refreshing G&T.

How have my preferences changed so much to favor this cocktail that I once despised? The answer, my friends, is the garnish.

Having only two primary ingredients, the maker of a gin and tonic must find a divine harmony between a certain style of gin and the accompanying tonic. This is the beauty of gin — as a spirit characterized by the addition of botanicals (think herbs, spices, roots, you name it). Every gin is different, and every gin drinker has his or her preferences.

Not all tonics are the same, either. Some may be sweeter, some more carbonated, some more forward in quinine bitterness. Choosing the perfect tonic is as important of a decision as the gin itself.

And then there’s the garnish, which is no longer as simple as a squeezed lime wedge. The addition of a garnish can completely transform a gin and tonic from boring to magical, and I have seen everything from dried berries and seeds to fresh thyme, sage, jalapenos, even a beautiful pink hibiscus. The majority of what we taste is through our sense of smell, so that G&T tasted unsurprisingly floral.

If you haven’t jumped on the G&T bandwagon yet because the bitter taste of tonic water scares you like it used to scare me, give it a chance. A perfectly balanced G&T with a creative garnish will serve as a reminder of how great the simplest things in life can be. The gin and tonic has made its way onto many cocktail menus, and Reno’s mixologists have been having a fun time concocting new interpretations. I’m calling it — cheers to the summer cocktail of 2018.
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