

**FREE
Guide**

Mud City Weekender

ALL THINGS CALISTOGA

NOVEMBER 2015



PHOTO BY JEFF NIEZGODA

A passion for excellence at Diamond Mtn Stables- pg 12

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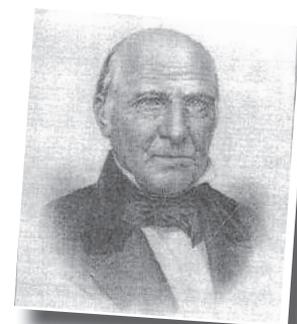
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Welcome to the Mud City Weekender, your best guide to all things Calistoga



Sam Brannan
Founder
of Calistoga

You have come to the right spot, to this town of Calistoga, if you are looking for a place to slow down, relax, put up your feet and enjoy life.

In the *Mud City Weekender* we offer you some insights into Calistoga and hope you get to know us a little bit better, through our restaurants, shops, wineries and spas. After all, isn't that what drew you here in the first place?

But remember, we're not just another stop in the wine country. We're our own unique little version of heaven, filled with local characters and quirky personalities – all of them calling out a big Calistoga welcome!

Visit our spas, wineries, restaurants and shops. Take time for the Sharpsteen Museum. Go on a hot air balloon ride and see us from the clouds. Find out why Calistoga is

a special place in our hearts as well as yours.

We started the *Mud City Weekender* almost 13 years ago to help visitors discover Calistoga during their stay here. Tired of all the slick, glossy magazines that tout Napa Valley but seem to stop short of coming this far north, we wanted to bring our town to the center of your attention by writing just about our wineries, our events, our history.

That's why not only will you find stories about wine and mud and food, but you'll find tidbits about our community and its history, too.

Small businesses keep the heart of Calistoga beating, and without them this would just be another bedroom community without that spark of life our business community brings. Thanks for coming, and come back and visit anytime. We'll be here to welcome you home.

—Pat Hampton, Publisher



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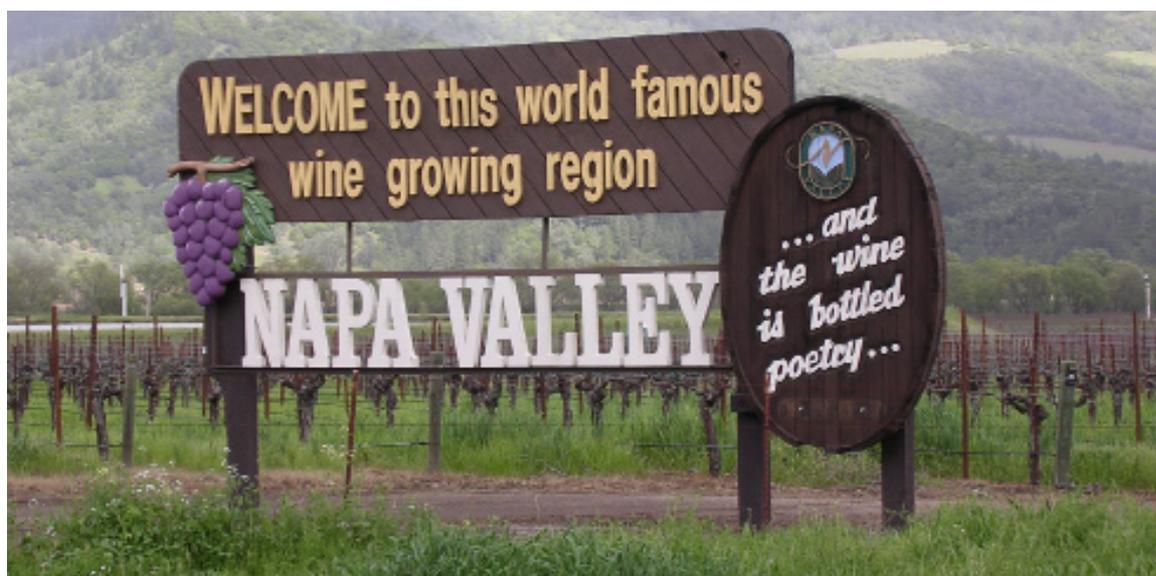
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Making wine in the trees

Dream finally coming true for Tom & Kerry Eddy

By Tony Poer

MUD CITY WEEKENDER

Perched at the northernmost spot on the Calistoga map, Tom Eddy looks down, literally, on the rest of Napa Valley.

From this vantage point, he can reflect on a career in wine that, in late 2015, is far from complete. According to his own plans—and because life sometimes intrudes on them—the veteran winemaker has work yet to do. With the help of his wife, a team of friends and colleagues, and a longtime assistant, he is building a winery among the trees, from the underground up.

Only half-joking, Tom Eddy calls himself an “escargociant.” As a winemaker, he has bought grapes in negociant fashion from other growers for most of his career, and he’s also consulted and made wine for a number of outfits that weren’t his own. The snail analogy works: he’s been carrying everything with him for years, accumulating both equipment and experience along the way, and the going has sometimes been slow. When the time came to start his own winery in Calistoga, it practically screeched to a halt.

“I’d already helped design several wineries, and I knew when we saw this property exactly what I wanted to do,” the 63 year-old California native said. He chatted from his desk in the light-filled office attached to his and his wife Kerry’s home a few miles north of town on the border of Sonoma County. Fall briefly threatened to show up on a cool, overcast October morning before the Indian summer weather reappeared. “So,” he said, snapping his fingers, “it was a real quick program. I had my architect, and I had a team together. We literally had the winery application done in six months.”

Tom talked about the sunny, optimistic days he and Kerry

had enjoyed almost fifteen years earlier when, having stumbled upon the north Calistoga property that had fallen out of escrow, they made a rushed but fortuitous decision to buy it and move up-valley to build a dream facility adjacent to their new home. It was going to be a small, modern winery, with a cave underneath, to house the Tom Eddy Wines label they had kicked off in the early 90’s.

Instead, that aforementioned life got in the way.

“We submitted [the application to Napa County], and it took us a while,” he recalled. “The hearings were long and drawn out. It wasn’t until three years later that we got the use permit. We started construction, we initialized the permit, put the road in and some of the underground, and then basically ran out of cash. The recession hit. We lost the investors we had, and we struggled for years maintaining [it] but not being able to really go whole-hog on the construction.”

These were dark times in Napa Valley, from 2007 through 2010 and after. For some wineries that closed their doors during the Great Recession, there was no relief. For Tom, Kerry, and company, the key to their survival was the all-important use permit that allowed them to host visitors and pour the Tom Eddy wines they had been producing off-site.

“Then the strangest thing happened,” Tom explained. “People who knew us for years would come up, say hi, would buy wine. They were really frustrated with me, because every time they came, I always complained about not having enough money to build a winery. And a couple of them asked, ‘You know what? What do you need?’”

Thinking at first that this handful of well-meaning, and well-healed, enthusiasts for his wines were only joking, he quickly realized that in fact they were not. “So, we actually capitalized on that,” he said.

He recounted putting together



PHOTO BY ERICA SCHRECKENHAUST

Tom and Kerry Eddy are building their winery from the underground up.

a group of people in 2011 and 2012 who loaned them the money to complete the winery’s first phase, its extensive cave. “We raised a couple million dollars in a year’s time from friends and customers. We called them the ‘cave partners.’ We’ve been with these guys for three years. They’re all excited. They come back and feel like it’s their winery, too. It’s very close to them.”

He added with a laugh, “These were people who obviously had enough money that they could afford to lose it!”

He and Kerry were careful to arrange simple interest loans, as opposed to taking on equity partners. When they decided in the 90’s to try to move up to Calistoga, the idea was to work entirely for themselves. Even as the timely loans rolled in years later,

Tom remained focused on staying independent and in control of his eponymous label.

“It’s a family operation, and we want to run it that way. Jason’s a brilliant winemaker. We do it all. I don’t need someone telling me how much skin contact time I need on my Pinot. This is my 42nd commercial harvest, so you’d think after all these years I’d know a little bit about winemaking. And it’s worked out well.”

Tom nodded to Jason Gerard, seated across the room. His assistant winemaker of nine years worked at his computer, occasionally rising to turn on and off a vacuum pump in the lab the pair had set up in the office kitchen next door. Gerard, a 39 year-old microbiology whiz and graduate of UC Santa Barbara, was check-

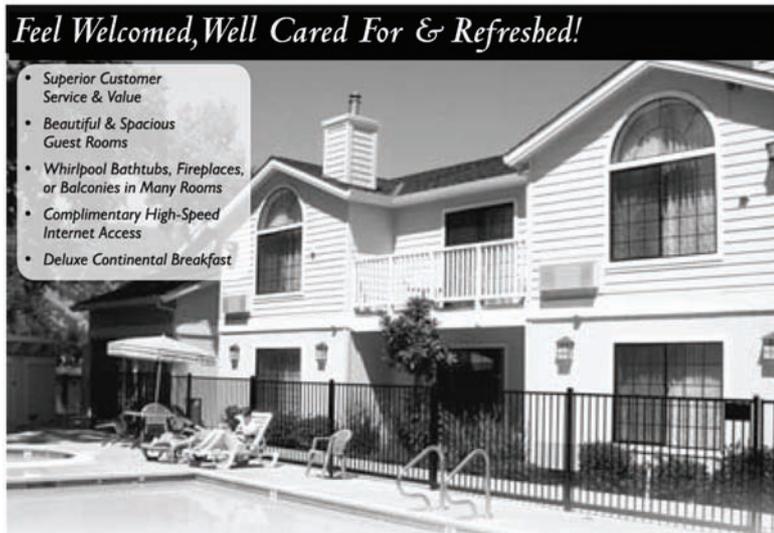
ing the free sulphur levels in selected barrel lots of Tom Eddy wines. While the pump droned in the background, Tom’s assistant suffered quietly through the last stage of a bad flu. His boss noted drily that he was glad Gerard got sick after the recent grape harvest. As for himself, Tom confessed that, for a change, he felt guilty for not being exhausted in mid-October. This year’s drought-affected harvest was early, smaller than usual, and very fast.

Over the last four decades, Tom Eddy has experienced little post-harvest guilt, but lots of fatigue, along with elation, dread, and everything in between. As a lead-up to a career in the wine industry, he studied what was called “Fermentation Science” at UC

See EDDY WINES on page 6

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EDDY WINES
Continued from page 5

Davis in the late 60's, now well-known as the school's Viticulture and Enology program. He and his family had moved from Long Beach, Calif. to the university town when Tom was a child. He developed an interest in cooking and wine as a teenager. "I got interested in wine at an early age," he said. "I loved to cook with my mom, and loved anything tactile to cook, taste, and eat. So this wine opportunity came in the sense that I was living there in Davis."

He remembers specifically a trip to the liquor store with his father to pick up a bottle of gin. All of 14 years old, he convinced his dad to skip the spirits and buy some wine instead. He offered to cook and do a wine tasting, an

activity he would enthusiastically repeat many times at home, to his parents' delight. Though they wanted him to go to college at Stanford, they weren't surprised when, finishing high school, he elected to stay in Davis to study winemaking.

Tom's UC Davis degree helped him land a succession of large-scale production jobs after college. He first worked for a Central Valley co-op facility "scrubbing laboratory floors," as he described it. From there he went on to the giant United Vintners in Madera, where he gained experience with many different grape varieties before being hired as Inglenook's director of Sonoma and Mendocino wine-making at their former Alexander Valley operation.

In 1981, the Inglenook position led to a job at the old Chateau Souverain winery, also

in Alexander Valley. Tom found himself in a daunting role as Souverain's general manager, as well as its head winemaker. "I was 29 years old as the GM and sacred to death," he said. "I didn't know what a balance sheet was. But it was a good learning curve."

He finally moved to Napa Valley in 1984 after accepting a job offer from the Christian Brothers winery. In the wake of the retirement of its legendary winemaker, Brother Timothy Diener, the Catholic order was in the process of revamping productions at the four facilities it owned in the Valley.

"So I stayed there and loved the job," said Tom. "I ran all the facilities, had a lot of people working for me, and did a lot of marketing and traveling. It was a great job. I was there for five years, and then the company was sold to [the beverage company] Heublein."

He and Kerry lived in the city of Napa at this time and had just gotten married. They met through her job with The Wine Spectator magazine in New York, and their collective years of gainful employment allowed them to consider branching out on their own. "We said, 'Now's the time. We have money in the bank, and [Christian Brothers] is sold. Let's start our own winery.'"

While the couple mapped out their future, Tom stayed busy consulting and making wine for several wineries around the valley, including Goosecross, Deer Park Winery, Cuvaision, and Sum-



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PHOTO BY ERICA SCHRECKENGAUST

Tom Eddy's new winery is a hillside dream of his and wife Kerry where they make wine surrounded by woods and scenic vistas on Hwy 128. The couple bought the property in 1999.

mers Estate. Here was Tom's "escargociant" plan put into action: starting with the 1991 vintage, he made the first decade's worth of Tom Eddy Cabernet Sauvignons at well-respected client wineries. "I moved around a lot," he said. "It was always beneficial to make my own wine in a place where I was consulting."

"But," he emphasized, "still our goal was to find a place up-valley. We loved Calistoga. We wanted to be up in the trees. We wanted to be close to downtown but not in downtown."

Towards the end of the 90's, he and Kerry made a couple of offers on Calistoga locations that didn't work out. "Then," he smiled, "this property here just kind of fell into our lap."

In late 1999, while Tom was away from the valley on a trip, Kerry took a look at a piece of tree-lined, hillside real estate that straddled the county line, just up the road from Storybook Mountain and pretty much the last driveway on Highway 128 before crossing over to Sonoma County. She found out that the buyers who were first in line planned to clear-cut acres of trees to plant vineyards, but they pulled out of escrow at the last minute. Kerry knew for both of them that this

was the place they'd been seeking. The chance to save a lot of trees was an added incentive.

Tom recalled that "the next morning, the realtor said, 'You've got 45 minutes to make a decision.' And we did. We didn't have the money. We had to figure out how to raise the money. But it was a magical piece of property, and we were so lucky to get it. Then we started immediately to work on our goal to build a winery."

The bureaucratic and recession delays after their move to Calistoga didn't curtail Tom's winemaking creativity. Early on, with the help of Napa friends who relocated to Oregon to grow grapes, he initiated a Willamette Valley Pinot Noir program under the Tom Eddy label. This lasted several vintages and morphed in 2006 into a stylistically similar, cool-climate Mendocino Ridge Pinot Noir bottling that continues today.

Also in '06, in a maneuver seldom, if ever, attempted by California winemakers, he and Kerry launched a New Zealand Sauvignon Blanc brand. TENZ, an acronym for Tom Eddy New Zealand, was born out of a combination of opportunity and necessity: at the time they were

pondering a trip to Marlborough to participate in an international cool-climate wine symposium, they discovered one afternoon that they had no good white wine in their refrigerator at home. A

trip to the other side of the planet would eventually solve that problem.

"We took a flyer and called up [New Zealand winemaker] Kim Crawford," Tom said. "He was

in town with a mutual friend. I called him up and said, 'Kim, come on over for a barbecue.' He came over, we sat on the deck, and I said, 'Give me a couple names of growers you respect in Marlborough, because I want to make some Marlborough Sauvignon Blanc.' I'd never been there and didn't know anyone yet."

The famous New Zealand vintner provided contacts for Tom. He and Kerry looked them up when they traveled to the symposium. They spent three weeks in Marlborough going from vineyard to vineyard, meeting the growers and tasting wines made from their racy, distinctive Sauvignon grapes. "Pretty soon we had this unbelievable matrix of flavor profiles that matched vineyard locations and soil types, and we got to know the area really well."

The following spring of 2007—harvest time in the southern hemisphere—the first crop of TENZ Marlborough Sauvignon Blanc was picked, made into wine, and imported back to California. Tom and Kerry now fly to Marlborough every spring about a month before harvest to select vineyards sites. Tom works with local winemakers to produce individual lots of Sauvignon under his protocols, which are sent back to Calistoga as finished samples.

See *EDDY WINES* page 10

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FILE PHOTO BY TONY FLORES

Napa Valley Film Festival opens theatre doors Nov. 11-15 with two venues here: the popular Gliderport Theater and, new this year, Cairdean Center half-way between Calistoga and St. Helena.

5th Napa Valley Film Festival

The stars come out in Calistoga when the fifth annual Napa Valley Film Festival screens hundreds of films in the wine country, including at the festival's two venues in Calistoga, find answers to questions at the Calistoga Village Center located in the Mount View Hotel.

Purchase passes and tickets, get updated program information, purchase merchandise, or

At the indoor theater at the **Gliderport at Indian Springs**, 1712 Lincoln Ave that has 200 Seats, the festival opens on **Wednesday, Nov. 11 at 10 a.m.** with *Narrative Shorts One* fol-

lowed at 2 p.m. by *Short Features Four* at the Gliderport and *Life in Color* at 5:30 p.m., *Outliving Emily* at 9 p.m.

At Cairodean Theater, the morning starts with *Panama Canal Stories* at 10 a.m. followed at 1:30 p.m. with *Doc Shorts Three*. *Life Under Seige* screens at 5 p.m. and *It's Already Tomorrow in Hong Kong* plays at 8:30 p.m.

Every year film aficionados and lifestyle lovers from around the world gather in Napa Valley for the ultimate film, food and wine experience at the Napa Valley Film Festival (NVFF).

Taking place the second week of November, NVFF lights up the picturesque towns of Napa, Yountville, St. Helena and Calistoga at the most colorful time of year.

The NVFF program includes over 100 new independent films, sneak previews of awards season contenders, film industry panels, artists-in-residence, culinary demonstrations, wine tasting each afternoon, and an array of special events including the spectacular Festival Gala, Celebrity Tributes, Awards Ceremony, late-night parties, Vintner Circle dinners and more.

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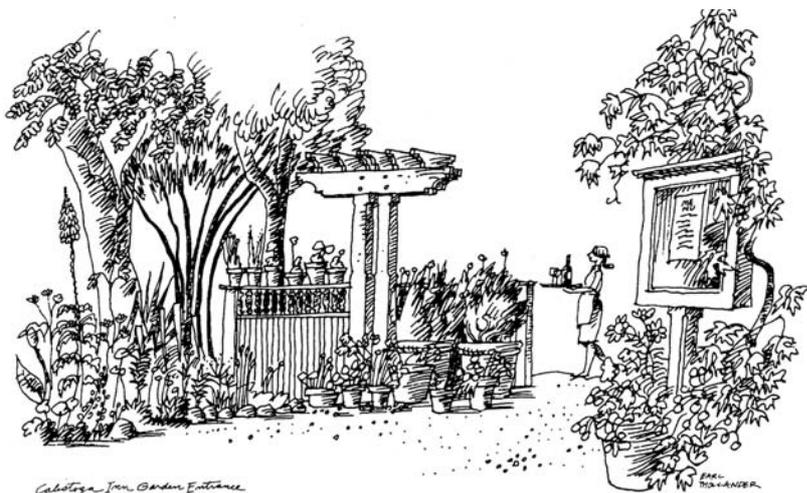
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The festival is not just about films, it also includes a celebration of the "talent" that the industry attracts.

The NVFF takes place Nov. 11 - 15 (Wednesday - Sunday) in the four walk-able villages of Napa, Yountville, St. Helena, and Calistoga. Each year the festival features 125 new independent films, 300+ filmmakers and film industry guests, 150 wineries, 30 chefs, and an array of culinary demonstrations, wine tasting pavilions, and special events.

The world premiere of the highly anticipated sequel to the wildly successful *SOMM* documentary film in 2012 comes its sequel, *SOMM: Into the Bottle*.

The screening is set for the

Uptown Theater in Napa.

The evening begins with a 5 p.m. VIP screening of *Somm: Into The Bottle* followed by the opening night party from 7:30 p.m. - 10 p.m. at the Riverfront Promenade at the Napa River Inn.

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"While the Napa Valley Film Festival is set in one of the world's premier food and wine regions, the event is first and foremost about the films and filmmakers we present to our audiences each year," said co-founder Brenda Lohmer. "Approximately 120 films will be included in each year's film program alongside

400 filmmakers, industry executives and celebrities who will be in attendance."

Part of the attraction of the NVFF is the chance for audiences interact with these artists at screenings, panels, wine tastings, special events like tributes, dinners, and parties.

Full programs are available all over Calistoga, including the visitor's information center at the Chamber of Commerce on Washington Street.

The selection of films will move and motivate audiences, Lohmer says. Director Nick Spark brings his movie, *Right Footed*, screening on Sunday, Nov. 15 at 10 a.m. at the Gliderport at Indian Springs. Despite

being born without arms, young Jessica Cox overcame seemingly insurmountable physical and emotional challenges to become fully independent. With support from her family and incredible willpower, Jessica learned to type with her toes, drive a car with her feet and, amazingly, fly an airplane.

Ticket prices range from the

\$15 rush ticket to \$2500 for the Patron Circle level that includes the gala, celebrity tributes and other special events.

Stop by the festival's box office at the Mount View Hotel & Spa, 1457 Lincoln St. to purchase tickets. The box office is open Wednesday - Saturday, 8 a.m. to 6 p.m. and on Sunday from 8 a.m. to 3 p.m.



PHOTO BY TONY FLORES

Director Bryan Poyser, actor Zach Cregger and actress Sara Paxton discuss their movie *Bounceback* at the 2012 Napa Valley Film Festival inside the Gliderport Theater.

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EDDY WINERY

Continued from page 7

to Calistoga as finished samples. He and Jason put together blends from the samples and then buy those lots, pointing out that “we do everything there, except the label.”

Restaurateurs and retailers in Calistoga and beyond have many Napa Valley Sauvignon Blanc choices, but, in an attempt to do some justice to an adventurous local winemaker, Kyrsta Scully has taken a slightly different approach. The Director of Food and Beverage at Indian Springs Resort devotes half of her small wine program at Sam’s Social Club to Calistoga vintners, and she includes TENZ in this group. “That’s the Tom Eddy wine I

have on my list,” Scully explained over the phone, “and it’s the story I love telling.”

“I can tell you the reason why is because I’m in virtually big, red Cabernet country, and here is somebody who does that very, very well. But I love the fact that every year he spends time at harvest in New Zealand, and he does his [Marlborough] Sauvignon Blanc. I thought that was a really interesting story to tell.”

For Sam’s Social Club guests, Scully likes to recommend TENZ Sauvignon Blanc with oysters on the half shell and, as crab season approaches, also the restaurant’s Dungeness crab salad. The wine possesses enough intensity of fruit and balancing acidity to complement a variety of shellfish, which can be a tricky thing for any winemaker or sommelier to

pull off (see sidebar for notes on this and other Tom Eddy wines tasted for this article).

Kerry Eddy, who calls herself the “chief taster and bottle washer,” eventually joined her husband at the office, and the couple strolled up and over a crest at the northeast corner of their hillside property to give a tour of the cave. Winemaking equipment and fermentation tanks line the crushpad outside the walkway that leads to the cave. The cave entrance is a round, custom-designed “Hobbit Door,” constructed from African mahogany and designed by Calistoga artist Michael Johnson. This stylish feature and its oversized toadstool door handle are transitional nods to New Zealand, The Hobbit films, and J.R.R. Tolkien. The entire concept pleased Tom’s

artist wife as it came together during the construction.

When Tom closed the Hobbit Door, the loud thud was decidedly cinematic. The well-lit winery cave, with concrete walls stained in a light pigment for better visibility, is equal parts work space, hospitality center, and art gallery. One of the cave’s tunnels is stacked with barrels of Cabernet Sauvignon, mostly single-vineyard lots from Tom’s grape sources around Napa Valley. Small, backlit alcoves line each side of an adjacent tunnel and display Kerry’s sculpture work, some of it whimsical and some solemn. An enormous letter E is carved into a wall at one end of the cave. “We call that ‘The Big E,’ for Ego!” Tom laughed. The H-shaped network of tunnels is compact but can house up to 600

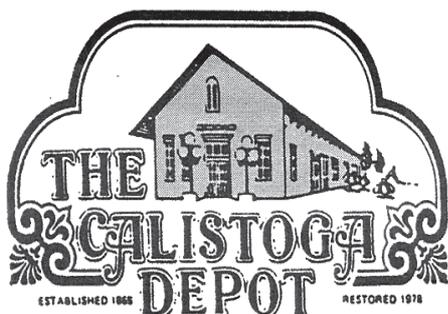
barrels of wine, which represents the maximum production of Tom Eddy Wines, based on the winery’s license.

Back at the office, Tom talked about the next and last phases of construction on the property: an expansion of the cave in two years and a fully built winery by 2020. The road has been long, but he and Kerry made it through the first decade-plus of ownership by bringing their property up to the fire marshal’s code for greeting visitors and hosting events. With the cave’s completion last year, they reached another commercial milestone.

“The thing that’s really important is that by completing this phase, we’ve got our certificate of occupancy, so we’re now technically a real winery, in the eyes of the county. We can do marketing

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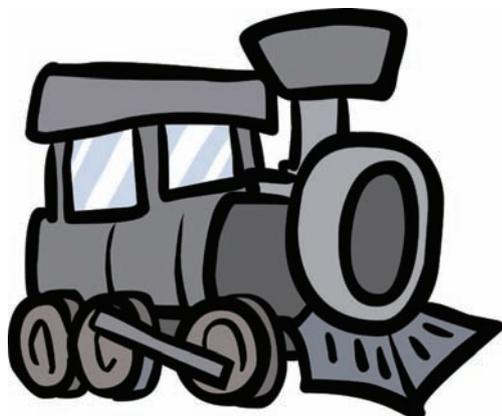
Built in 1868, the Calistoga Depot was the northern terminus of the Napa Valley Railroad. Besides exporting agricultural products, Calistoga imported tourists who took advantage of the skating rink, race track, mud and mineral baths, all of which were attractions promoted by a local real estate developer, Sam Brannan. Passenger service ended in 1947. In 1978, the depot was restored, along with six antique rail cars, to house a charming commercial complex.



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PHOTO BY CHICK HARRITY

Tom and Kerry Eddy followed their dream of building a winery of their own on Hwy 128 near the Napa/Sonoma county line.

events, tours, and tastings. That's the key thing."

He pointed out the framed print over his assistant Jason's desk, a rendering by Calistoga architect Patrick Mervin of the modern, 10,000 square foot winery that will eventually be built on the slope and flat directly above the winery cave. He com-

mented on how Mervin executed the original design around his winemaking style: "We wanted to focus on barrel-aging, because we age all our Cabernets for three years in new French oak, which most people won't do or don't do. So we needed a facility for that. We wanted gentle winemaking. We don't use any of the hard

press, so any time we could take advantage of gravity, we did."

"The concept of gravity draining down into the cave is not real yet," Tom added, "because we haven't been able to build the main facility on top. So we've made some modifications to the equipment to make it easier to maintain our philosophy. But the philosophy is really still the same as far as winemaking."

Tom and Kerry's property is wild, idyllic, and fairly remote, considering its proximity to Calistoga. The 900 acres of land that surround it were placed a few years ago into the Sonoma Land Trust, per the wishes of the late owner before she passed away. To this day, Tom thinks of it as "the most extraordinary thing." Because of the Trust, the neighboring land will never be developed.

A few Black Angus cattle roam that land and venture back and forth between the two counties. Once or twice, the animals have broken through the fence and wandered across Tom's crushpad. It's an inconvenience but is, by his estimation, an otherwise a small price to pay to be able to live and work—and sometimes play—at the top of Napa Valley.

"That's why we wanted to find a property to buy that had elevation and that was on a hill," he said, "not just for the views and everything personally but, you know, kind of a winemaking-in-the-trees approach. And so when we found this property, it was so perfect."

Tom Eddy Wines

Tony Poer's Tasting notes (and an Addendum)

Master Sommelier Brahm Callahan first came across Tom Eddy's 2001 Napa Valley Cabernet Sauvignon a decade ago while working under the wine director at the Excelsior Restaurant in Boston. "I really didn't know all that much about California when I started there," Callahan said in a phone call. "I was very Eurocentric in my training. But the restaurant had a great California list, and it was run by a sommelier who knew California as well as anybody." That was a decade ago. Today, with a large team of his own sommeliers working and training under him, Callahan directs the wine program at Boston's acclaimed Grill 23. Of course, he includes Tom's wines to accompany Chef Jay Murray's meat and seafood-driven menu.

In Callahan's own words, he has always been "blown away by the elegance of" the Tom Eddy Cabernet Sauvignon. "It clearly speaks to where it's from," he said, "with beautifully integrated, full fruit, alcohol, and oak usage."

2013 TENZ Sauvignon Blanc, Marlborough, New Zealand

Exotic, lychee/herbal nose, pink grapefruit, hint of white pepper, saline, minerals. Ripe, juicy palate of lemon-lime, green melon. Crisp, balanced, restrained. Textbook NZ Sauvignon "from" Napa Valley. **800 cases, \$24**

2012 Tom Eddy Pinot Noir, Manchester Ridge, Mendocino County

Aromatic, spicy ripe red fruit aromas, cinnamon, clove, a little gamey, wet earth and stones. Wild cherries, red currants, red plums, cured meat, grilled herbs, touch of saline in the finish. Medium tannins. Structured, cool-climate Pinot Noir. **1000 cases, \$60**

2012 Tom Eddy Cabernet Sauvignon, Elodian, Napa Valley

Spiced plum, raspberry, cracked pepper, mineral, aniseed nose. High-toned red-black fruit flavors, wild raspberry, red cherry, plum, rich and complex fruit, Bordeaux-like tannins and restraint. Straightforward, everyday Cabernet, nice balance of old and new world. **300 cases, \$65**

2009 Tom Eddy Cabernet Sauvignon, Napa Valley

Sweet cigar box-mineral nose, dried cherry, pomegranate, burnt orange peel. Very complex aromas. Ripe cherry-raspberry, cassis liqueur, good balance, acid tension, very bright, crisp texture, medium-dry tannins in back of palate and through finish. Hints of Iberian spice, red and yellow pepper, herbs, grilled meat. Overall light on its feet, bright acidity, firm tannins, definitely ageworthy. **650 cases, \$120**

2010 Tom Eddy Zinfandel Dessert Wine, Sierra Foothills

Rich, heady, cherry liqueur, Christmas plum, chocolate, cracked pepper nose. Fat, sweet, cherry pie, fruit pudding, brambly, nice acid balance, some texture through the finish. Unmistakably Zinfandel. Complex, delicious, well-executed sweet wine.

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Diamond Mtn Stables: A passion for excellence

By Christine Plant

MUD CITY WEEKENDER

What do you do when you reach your five-year plan in the first year? Write another five-year plan and repeat the success again says Charlie White.

Macella O'Neill and Charles White opened Diamond Mountain Stables in 1983 with the idea of operating a hunter-jumper horse training facility. "We decided we were going to run this business for five years," says Macella as she looks around the place that she and Charlie have built over the past 30 years.

Her mother, Cara O'Neill, recalled how Macella grew up on the 13-acre property and reminisced about her first mount, a donkey from Sears when she was four. "I had a lot of diversity as a kid and my parents were always very supportive. I did 4H, I evented, I worked at the racetrack and also rode Western horses," said Macella. Later she concentrated on show jumping, which was always her first passion.

Charlie and Macella attended

school together in Calistoga and become high school sweethearts. Although college took them both on different paths, they joined up after graduation with a plan to go into business together and open a stable. Macella would school the horses and teach the

clients while Charlie would take care of the business. It seemed like a farfetched idea starting a barn in Calistoga given its remote location to the hub of the horse world in Southern California. "I think living here is the single biggest handicap we've had,"

Macella explains. "I couldn't begin to speculate how successful we could have been in this industry if we lived somewhere else. If you want to climb the mountain, you go to the mountain;

Macella O'Neill and Charles White opened Diamond Mountain Stables in 1983 with the idea of operating a hunter-jumper horse training facility in Calistoga.



PHOTO BY JEFF NIEZGODA

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COURTESY PHOTO

Macella O'Neill takes a jump atop Danny Le Grey.

but don't get me wrong, I love living here and having this barn."

Their dreams of success started to gather speed. "We did one step at a time and it all began to take on a life of its own," she recalls "and I don't think we've ever looked back." They began modestly with a great deal of local support right from the start. Her college roommate's father decided to buy an investment

horse with them. "That turned out to be extraordinarily successful and everyone made lots of money," she said referring to the investment. We've just been amazingly successful. We've managed to train horses that are internationally competitive from right here," she remarks with a tone of pride yet disbelief.

As the business began to evolve, traveling the show circuit

became a well-synchronized event keeping them on the road for weeks at a time.

"We sometimes traveled with over 60 horses," referring to the days when the team spent more than 36 weeks on the road. "Now we show no more than 5-6 weeks within 500 miles of here."

H.I.T.S. (Horses In The Sun) at Thermal near Palm Springs is the next big show on their

calendar. Starting mid-December the younger horses travel south to the desert to get acclimatized to the heat.

A caravan of 3 semi's hauling 16 horses each, 7 R.V.'s, two equipment trailers and a variety of staff members, travel to Southern California from Diamond Mountain Stables.

The older and more experienced horses arrive later ready for show time mid January.

H.I.T.S. at Thermal attracts between three and four thousand horses each week, and competition spans 9 weeks with a one-week break in the middle.

"We have customers that come down and show for two weeks then head home. Some years when we had young riders who were really ambitious and competing for 'rookie of the year' they would stay down at H.I.T.S. for the entire 3 months. I've been doing this for so long now that when I go to a show there will be half a dozen young trainers that rode with me throughout their junior career who are now young professionals."

The final week is the highlight when champions compete in the million-dollar Grand Prix class. Referring to prize money in general, she admits it's nice and beats not winning - but still doesn't offset the expense.

Considering the amount of planning and manpower that

it takes to put this show on the road: groomers, trainers, veterinarians, farriers, a sundry of auxiliary staff, and the owners and riders; it may be comparable to moving a small village.

"We've been all over the country. If I never travelled again, I'd be fine," says Macella who is master planner and organizer for Diamond Mountain.

Macella and her partner Charlie have travelled all over the world. "We've done a ton of business in Europe. The equestrian business in Hungary has a strong tradition and culture," she says regarding their frequent buying trips to Eastern Europe. "We've probably bought more than 100 horses from the Czech Republic alone, and we've had Czech kids come over here and stay with us too."

Transporting horses from overseas is a complicated paper trail. "It boggles the mind how much paper work is involved in being a horse trainer." Health certificates, insurance papers and quarantine schedules dominate the import of these award-winning animals into the USA.

She remembers the time when they won they Grand Prix in Germany. "It was a huge class, 170 horses, about 17 in the jump off." The National Anthem was played and days later people recognized

See STABLES page 14

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STABLES

Continued from page 13

and congratulated them in the streets like super athletes.

When asked what's in the future, Macella thoughtfully explained, "The day simply doesn't dawn that you don't have a list of breakage around here.

"If you have 30 horses it's like having 30 really strong children. There's no way I can tell you how much I've loved this and how devoted I've been, but one thing you have to say, it's 24/7. I never, never, never get a day off and I don't mind that. I've been really lucky. A lot of people have terrible wrecks doing what I do,"



A wall holds dozens of bridles and halters.

PHOTO BY JEFF NIEZGODA

she says wrapping the table with her knuckles. "It's a sport and I'm can't do it forever. So 2020 is my draw down date." Although this story primar-

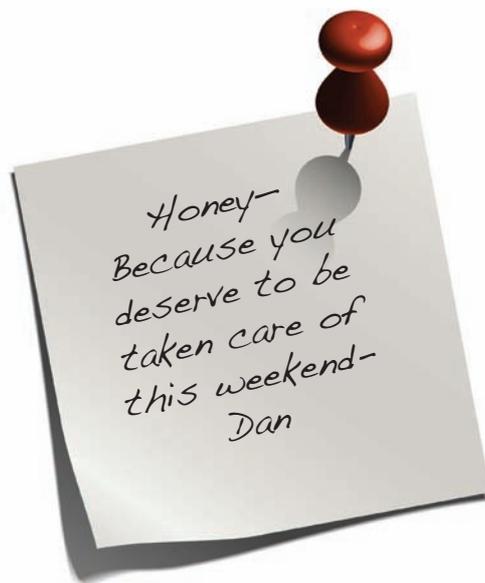
ily focuses on Macella O'Neill, horse trainer, riding instructor, show jumping competitor and all around genuine horse whisperer, her partner Charlie White waiting in the wings, is an undercurrent of strength that every success-

ful business and partnership needs. Charlie manages Charles. Together their passion for horses, knowledge of the business and enthusiasm for success make Diamond Mountain Stables a winning team.



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SEASONS in the Vineyard

November: Stirring of barrel fermentation. Chardonnay continues to keep fermentation going until complete.

December: Vines enter their dormancy period. Pre-pruning begins. First red wines are tasted and evaluated.

January: Vines are dormant. Crews are pruning and setting trellis systems. Red wines are racked and/or moved from tank to barrel.

February: Pruning and vine preparations are complete. Sprinkler systems and wind machines are ready for frosty spring mornings.

March: Growing season is officially underway with bud break – a stage when vine buds crack open and small shoots emerge. This is the beginning of the new crop.

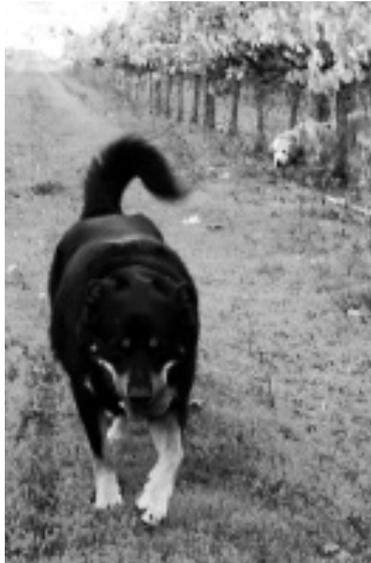
April: Vines show thick clusters of new leaves. Crews remove tiny shoots so only vital vegetation is left. White wines are released. Blending for red varietals begins. Frost is a threat.

May: Bloom and set occur; fruit is vulnerable to frost. Only the strongest shoots are left on vines; focus is on producing fruit, not vegetation. Chardonnay blending begins.

June: Growers are busy with leaf and shoot removal, which gives the grapes adequate exposure to sunlight. Wineries are bottling Chardonnay and Sauvignon Blanc.

July: Vines are full of tight green, pea-sized berries. Veraison - green grapes soften and turn yellow or red. Red wines are blended back into tanks and bottled to make room for the next harvest.

August: Some fruit clusters are removed to provide optimum flavor development. Chardonnay and Pinot Noir harvest begins for sparkling wines. All equipment is



serviced and readied for harvest.

September: Harvest of white grapes begins, soon followed by reds. Grapes are picked in the cool morning hours. Many wineries return the stems, seeds and skins to the vineyards to use as a compost.

October: Harvest slows by the end of the month. Red grape fermentation start with cold soaks in stainless steel tanks. Pump-overs or cap punching take place until fermentation is complete, then the juice is pressed off and sent to barrels.

Early settlers tapped valley's potential for growing grapes

Wild grapes certainly grew in abundance in early Napa Valley, but it took settler George Calvert Yount to tap the area's potential for cultivating wine grapes. Yount built one of the homesteads in the area and was the first to plant Napa Valley grapes in 1839. Soon after, other pioneers such as John Patchett and Hamilton Walker Crabb helped introduce the first vitis vinifera grapes to the area.

Charles Krug is credited with establishing Napa Valley's first commercial winery in 1861. His success and leadership sparked a wave of new growth, and by 1889 there were more than 140 wineries in operation, including Schramberg (founded in 1862), Beringer (1876) and Inglenook (1879).

By the turn of the 20th century the industry saw prices plummet amidst a sea of surplus grapes, and the arrival of phylloxera dealt vintners a stunning blow as more than 80% of the valley's vineyard acreage fell victim to the destructive root louse. An even greater threat to the Napa Valley wine industry arrived in 1920 with the enactment of Prohibition. Vineyards and wineries were abandoned over the next 14 years with only a handful of wineries continuing to operate by producing sacramental wines.

With the repeal of Prohibition in 1933, Napa Valley's wine industry began its slow recovery. During this time, John Daniel Jr., resurrected Inglenook, Georges de Latour re-established



Yount

Beaulieu Vineyards (BV), Louis M. Martini built his winery and the Mondavi family purchased Charles Krug Winery. Andre Tchelischeff, a Russian émigré working in France, came to Napa Valley to work for BV and became one of the great figures and mentors in the history of Napa Valley wine.

The early 1940s marked an important point in Napa Valley's history when these early vintners realized they would be more successful working together than on their own. In 1944, seven vintners signed the agreement of association that formed the Napa Valley Vintners trade association, now nearly 500 wineries strong.

The prominence of Napa Valley wine on the world stage is largely due to the efforts of local vintners during the last 50 years. People like Robert Mondavi, Napa Valley's greatest marketer, fully embodied the collective spirit and camaraderie that gave rise to the valley's success and quality.

If a single event can be credited with putting Napa Valley on the map, it was the Paris Tasting of 1976. This blind, comparative tasting pitted Cabernet Sauvignon and Chardonnay from California against the best wines of Bordeaux and Burgundy in a blind tasting. When the tasting was done, the judges had given top honors to Chateau Montelena Chardonnay and Stag's Leap Wine Cellars Cabernet Sauvignon. Napa Valley would never be the same. — Napa Valley Vintners



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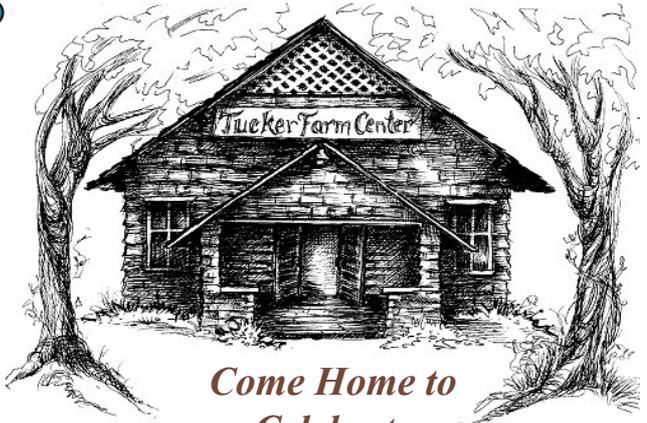


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Tours of the home and grounds are given every Saturday at 11 a.m. from May through October.

Call 942-3900 for ticket information and reservations.

SHARPSTEEN MUSEUM

If you're a history buff, or just want to find out a little more about



The Sharpsteen Museum houses exhibits on the history and people of the Calistoga area. Open 11 a.m. to 4 p.m. daily at 1311 Washington Street across from City Hall.

how this spa resort town came into being, your visit has to include a stop at the Sharpsteen Museum, one of Calistoga's best self-tours.

Docents are on hand to explain the artifacts and displays as well as the wonderful dioramas that depict Calistoga at the end of the nineteenth century.

You can find the museum at 1311 Washington Street. Open every day from 11 a.m. - 4 p.m. except Thanksgiving and Christmas. Admission is free, although donations are accepted.

Don't forget to stop and browse in the museum's gift shop. It is full of books and mementos of the past sure to please any discerning reader or shopper.

Good selection of women in the old West books as well as history of the Napa Valley. You'll also enjoy the selection of doorstops, china tea cups, and "antiques" on sale.

BALE GRIST MILL PARK



Bale Grist Mill State Historic Park is four miles south of Calistoga. Open Friday, Saturday, Sunday and Monday from 10 a.m. to 5 p.m., a small entry fee is collected in the gift shop on weekends by volunteer staff.

Open from 10 a.m. to 5 p.m. weekends, visit the Bale Grist Mill State Historic Park four miles south of Calistoga on Highway 29. Built in 1846, the Old Bale Mill has been restored to operating condition complete with its 36-foot wooden waterwheel. On weekends you can buy freshly ground cornmeal, whole-wheat flour and other gifts in the mill's store.

You can walk along the History Trail from the mill to Bothe Napa Valley State Park, a mile and a half north, and visit the Native American Plant Garden next to the visitor center.

Bothe-Napa Valley State Park also has hiking trails and picnic grounds which are open to the public. The 50 campsites are now open to the public because of new agreements between the state and a local non-profit. Amenities include restrooms and hot showers, picnic sites, and a summer swimming pool.

Call 942-4575 for more information.

OLD FAITHFUL GEYSER



Old Faithful Geyser of California is on Tubbs Lane just north of town.

A tourist destination for more than 100 years, Calistoga's Old Faithful Geyser of California continues to draw people from all over the world to witness its natural eruptions of hot mineral water.

In years past, visitors arrived by horse and buggy, on foot or in Model-T's. Now you can drive into the parking lot yourself at 1299 Tubbs Lane.

Shooting 60 feet into the air for three or four minutes, the 350 degree water comes from an underground river, and is heated as it flows over a bed of hot magma. The geyser eruptions average about 30 to 40 minutes apart.

Open daily from 8:30 a.m. to 6 p.m., admission is \$14 for adults, \$12 for seniors, \$8 children 4-16.

PETRIFIED FOREST



Call ahead for a guided nature walk on Saturday or Sunday at Petrified Forest, 4100 Petrified Forest Rd.

See giant redwoods turned to stone after being uprooted and covered by volcanic ash from eruptions that happened 3.4 million years ago. Picnic area, walking trails, and a gift shop and museum. About six miles west of Calistoga at 4100 Petrified Forest Road.

Call ahead to reserve space on Meadow Walk at 11 a.m. Saturdays and Nature walks at 11 a.m. Sundays. Admission \$10 for adults, \$9 for seniors and Juniors 12-17, \$5 children 6-11. Call 942-6667 for information and tour reservations. Young kids need a break from being inside?

PIONEER PARK

Take them to the city's prettiest play area, Pioneer Park on Cedar Street. Large, grassy shade areas for adults to sit and talk, fenced playground with jungle gym equipment for youngsters.

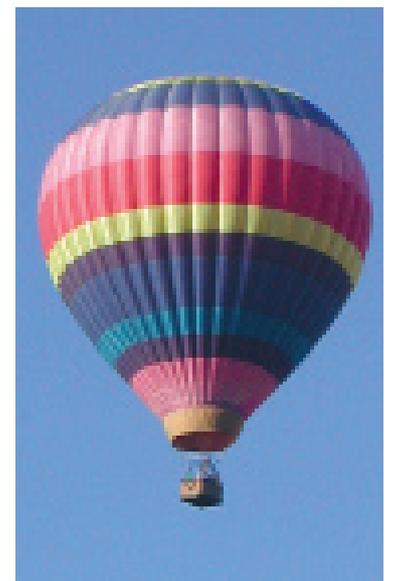
Public bathrooms on site, pets on leashes okay and alcoholic beverages are allowed in the park as well. BBQ and picnic tables available. The year-round Napa River flows next to the park. It's a nice place to cool off in summer, but do not let children play in water without adult supervision.

R. L. STEVENSON STATE PARK

Hiking to the summit from Robert Louis Stevenson State Park gives our outdoor visitors a breathtaking view of the Bay Area. Open during daylight hours only, the trail to the west climbs to the summit of Mt. St. Helena, the trail to the east goes to the cliffs of the Palisades. No restrooms or water are available, so go prepared and plan for sudden changes in the weather.

Take Highway 29 towards Middletown, and you'll see the parking lots on the right and left sides of the highway about seven miles from Calistoga.

CALISTOGA BALLOONS



Calistoga Balloons, the only hot air balloon company that will float you over the northern Napa Valley or Calistoga in the early morning hours.

The fact that the Calistoga end of the valley has less fog than the lower part of the valley is a flying advantage for Calistoga Balloons. The colorful balloons are launched from various sites in Calistoga. Launch time is usually near sunrise.

Most people simply don't want the balloon to return to earth. But when your feet do touch the earth again, Calistoga Balloons offers champagne brunch at Michelin one star Solage restaurant after your flight. For more information on an adventure you won't soon forget, call Calistoga Balloons of Napa Valley at 942-5758.

Places to go, things to see, stuff to do...

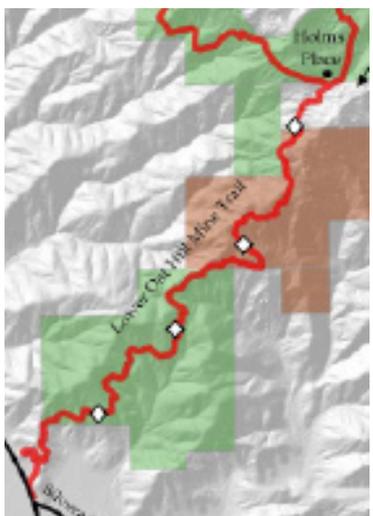
MUD BATHS & MASSAGE



Slow down, relax. Whether it's a mud bath or massage or facial or foot rub, you can find what you're looking for at Calistoga's selection of fine spas.

Wellness is the focus of Calistoga's heart, and local treatments are fashioned to give you the best experience possible, but you have to be an active participant! There are almost a dozen spas in town, so check them all out to find the one best suited for your needs. With mud baths, facials, aromatherapy, salt scrubs, steam baths, mineral pools, herbal wraps and other treatments offered, you'll find something to make you feel relaxed and rejuvenated again.

OAT HILL MINE HIKING/BIKING



The 8.3 long Oat Hill Mine Trail follows the original route between Calistoga and the western end of Aetna Springs Road in Pope Valley.

Construction of the Oat Hill Mine Road was started in 1873 to provide a transportation route between Calistoga and the quick-silver mines in the Palisades. It took 20 years to complete the project and the road was officially opened in 1893. Much of the road was constructed by Chinese laborers; hand-laid stone walls are visible at many locations along the trail.

Today the 8.3-mile-long Oat Hill Mine Trail follows the original route between Calistoga and the western end of Aetna Springs Road in Pope Valley. The trail provides a magnificent recreational experience for hikers, mountain bicyclists and equestrians. The Calistoga trail head is at the junction of Silverado Trail and Lake Street where on-street parking is available. Take lots of water, as there is no drinkable water on the trail. Stay safe.

CASTELLO DI AMOROSA



Castello di Amorosa is just south of town, where it took 15 years to build this authentic replica of an 11th century medieval castle.

The Castello di Amorosa has five towers and ramparts, 107 rooms on eight levels, all built over 15 years from antique materials and nearly 8,000 tons of stone. Regular tours are \$33 per person and tasting is \$18 per person. No reservations are needed for tasting five of the castle's wines. Reservations for tours are required, so call ahead at 967-6272. Children of all ages are welcome at the castle, and those 5 years and older are welcome on

tours (\$7 fee). The castle is at 4045 North St. Helena Highway. Open seven days a week, it is a remarkable achievement of medieval architecture just minutes from Calistoga.

PARADE LOVIN' CALISTOGA



The totally world famous Calistoga Lighted Tractor Parade draws thousands of gawkers each December.

We'll have a parade here at the drop of a hat, it seems, and that means more fun for us and for our town's visitors.

The *Silverado Parade* celebrates July 4 during the Napa County Fair. Floats, music, cars, organizations and colorful characters make this the biggest Fourth of July parade in the county. This year's theme for the parade and four-day fair is *Celebrate!*

The annual *Halloween Parade* has been a fall highlight for more than 60 years, and is always, always on Oct. 31. Hundreds of boils and ghouls line up by age to come down Lincoln Avenue at 6 p.m. before enjoying a costume contest and Haunted Carnival at the Community Center.

Not the end of our seasonal parade calendar, the *Calistoga Lighted Tractor Parade* blinks its way through downtown on the first Saturday in December, as we pay tribute to our agricultural roots with as many tractors, old trucks, backhoes, and old fire trucks we can decorate with working lights and music. Great fun for the entire family.

The Lighted Tractor Parade starts at 7 p.m., giving visitors

plenty of time for dinner before or after the parade in one of our fine eateries.

A little more locally focused but still drawing sidewalk supporters are the annual *Calistoga High School Homecoming Parade* in November and the *Our Lady of Guadalupe Parade* each Dec. 12.

But then again, we don't need much encouragement to have a community parade!

SHOPPING AND MORE SHOPPING

You can tell there's a lot to do in Calistoga from spa treatments to bicycle rides, wine tasting and dining out, hiking Oat Hill Mine Road or enjoying live concerts.

But we can't let another paragraph go by without mentioning the extraordinary selection of retail shops waiting to invite you inside. We have art galleries, men and women's resort wear shops, books and kitchen items, consignment shops, and a bookstore for reading the next Michael Connolly mystery poolside.

Walking down Lincoln Ave. reveals the range of retail shops you will enjoy during your visit.



Calistoga is home to a vibrant shopping district downtown.

HOLIDAY VILLAGE

Returning for 2015 is the Calistoga Chamber of Commerce's



Holiday Village is a weekend-long celebration of all things Calistoga.

festive Holiday Village celebration with the annual Community Christmas Bazaar, Breakfast with Santa, downtown shopping, and the almost-world famous Calistoga Lighted Tractor Parade. Go to www.VisitCalistoga.com for more information.

NAPA COUNTY FAIR & FIREWORKS



Kids will find a variety of carnival rides at the annual Napa County Fair at the local fairgrounds on North Oak Street.

Napa County Fair's on-going theme is "Celebrate!" on July 4 at the fairgrounds on North Oak Street in Calistoga.

Stick around for the annual Silverado Parade on July 4 as thousands celebrate red, white and blue. Best fireworks show in the county at the grandstands on July 4 as part of fair admission following the grandstand show.

More places to go, things to see, stuff to do...



Take Lake County Highway to Middletown to try your luck at Twin Pine Casino, just 20 minutes from downtown Calistoga.

TWIN PINE CASINO & HOTEL

Where is California's newest and most exciting casino/hotel/restaurant destination?

It's just a short 15-mile drive north from Calistoga over scenic Mount St. Helena on Highway 29 – Twin Pine Casino & Hotel. There you'll find hundreds of the latest and most popular slots, and table games like Blackjack and Texas Hold'em Poker. You'll also enjoy live entertainment Thursday through Sunday – and all shows are free!

The Manzanita Restaurant (reservations at 707-987-1200) is renowned for its fine cuisine and extensive wine list. The Grapevine Bar & Lounge is a smoke-free environment and full-service bar featuring a large selection of wines and mixed drinks, beer on tap, and five big-screen high-def TVs.

Twin Pine's new hotel, (707) 987-0297, is an excellent choice for deluxe accommodations at modest prices with 60 non-smoking rooms to choose from.

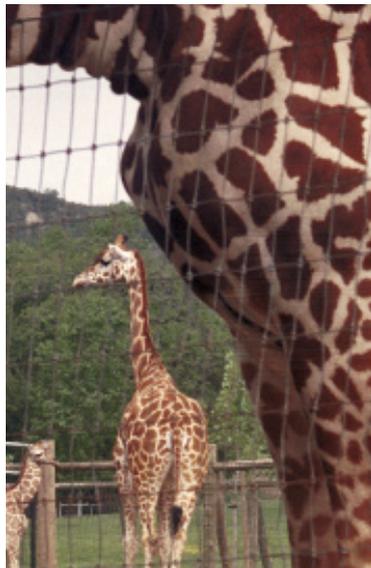
Want more? How about a unique wine-tasting room featuring the region's best award-winning wines, and a gift shop with great wine accessories, beautiful jewelry, clothing, glassware and its own broad selection of California wines.

Twin Pine Casino & Hotel is open 24/7. For more information call (800) 564-4872 or go to TwinPine.com.

SAFARI WEST

Explore the entire 400 acres of Safari West in a three-hour adventure led by one of their highly experienced guides in an open-air, authentic safari vehicle. Tours are offered at 9 a.m., 10 a.m., noon and 4 p.m. spring and summer, time changes in fall. Safari Tour prices are adults \$78; children 3-12 \$32, children 1-2 \$15. Arrive at least 15 minutes before the safari is scheduled to leave. Advanced reservations are required for all visits.

The experience includes a drive through the 12-acre Extreme Africa exhibit, where guests will be at one with the wild, observing giraffe, gazelle, scimitar-horned oryx, ostrich and other species of African antelope all living together. In one area you may find a cape



Giraffes, zebras, and more await the adventurous at Safari West.

buffalo and a zebra enjoying a refreshing break at the nearby watering hole.

Safari West Adventure drives are 2½ to 3 hours long and best suited for children over the age of 3 years old and may be uncomfortable for pregnant women.

Call (707) 579-2551 for more information.

MOUNT ST. HELENA GOLF COURSE

Mount Saint Helena Golf Course, "a diamond in the rough," is located on the grounds of the Napa County Fair with the entry



"A Diamond in the Rough," the nine-hole par 34 public Mt. St. Helena Golf Course at the fairgrounds is open seven days a week, 7 a.m. to dusk.

off Grant Street.

The golf course facility, a 9-hole/18-hole layout, par 34 (2,759 yards) is open 7 days a week, 7 a.m. to dusk (closed 4th of July week). Course rates are: Weekdays \$20/\$28, Senior Citizens \$20/\$28. Weekends and holidays \$24/\$34; Senior citizens \$20/\$28. Power cart rentals are \$10/\$13 per person. For the Pro Shop, call Kelly Hart at 942-9966.

BIKING AROUND



Contact the Calistoga Chamber of Commerce for a "Bike Napa Valley" map for tips and resources.

Napa County, with its varied terrain, beautiful scenery and mild weather is an ideal place to bicycle

for transportation and recreation. Travel between towns is not as easy on a bike because of distances, limited transit connections, and roads with motor vehicle traffic.

The Oat Hill Mine Road at the north end of town is a popular off road bike trail also used by hikers. Use common sense and courtesy when biking in town or on the rural roadways.

FARMERS MARKET



Every Saturday from 9 a.m. to 1 p.m., the Calistoga Farmers Market is open for business year-round.

The Calistoga Farmers Market is open every Saturday between 9:30 a.m. and 1 p.m. year-round in the parking lot next to the police department on Washington Street. Visitors can also visit the neighboring Sharpsteen Museum.

Enjoy organic and natural produce from area farmers who bring vegetables, fruit, flowers, arts and crafts to the fair. Food and live music or entertainment. Morning coffee and walk-away breakfast treats also available for purchase.

SPRINT CAR RACES

When it comes to history and prestige, few tracks on the West Coast offer more than Calistoga Speedway and on Friday and Saturday, April 11-12, the picturesque half-mile will roar to life as the World of Outlaws Sprint Car

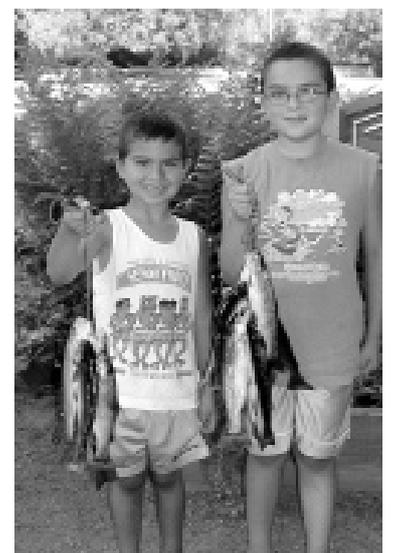


The King of the West Sprint Car Races are scheduled for April 11-12.

Series take over Wine Country. Labor Day Weekend, Sept. 4, 5, 6, brings the eighth annual Louie Vermeil Memorial Classic for wingless cars and midgets sponsored by USAC/CRA.

Call 942-5111 for information or go to www.calistogaspeedway.org for ticket prices and seating chart.

TROUT FISHING



The whole family will enjoy fishing at Smith's Trout Farm in Knights Valley.

Looking for something to do that the whole family will enjoy?

Then a visit to Smith's Mount St. Helena Trout Farm and Hatchery might be in order. Smith's is located seven miles up Ida Clayton Road in Knights Valley just north of Calistoga.

Smith's Mount St. Helena Trout Farm and Hatchery is open Saturday and Sunday from 10 a.m. to 5 p.m. from March through October. Cost for the day depends on the size of trout you catch, which varies from \$2 for a six inch trout to \$7 for an 11-inch trout. For more information call (707) 987-3651.

COMMUNITY POOL



The Calistoga Community Pool will open with a moderate schedule May 11 and start its full summer schedule June 8.

Decades in the making, but a beautiful result of community effort, the Calistoga Community Pool will open for the pre-season May 11 and full summer schedule June 8.

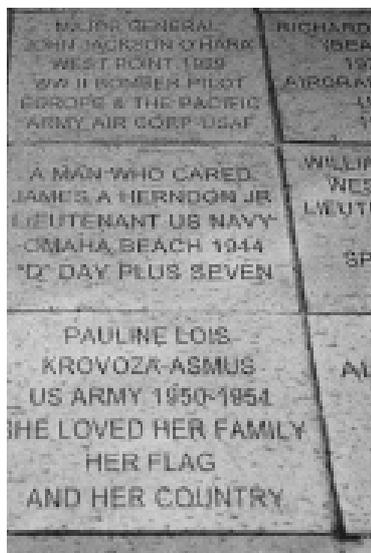
The pool is open to the public on a first come, first served basis. On hot days directors do expect to reach capacity and will not allow any additional patrons into the facility until others leave. Admission prices are: Calistoga Youth (2-17), free; Seniors (55+), \$3; Adults (18+), \$5; Water Aerobics/Arthritis Adult, \$5; Water Aerobics/Arthritis Senior, \$4; and Stroke Clinics, \$10;

Daily Fees for Non-Residents are: Youth (2-17), \$3; Seniors (55+), \$5; Adults (18+), \$6; Water Aerobics/Arthritis Adult, \$8; Water Aerobics/Arthritis Senior, \$6; and Stroke Clinics, \$15.

The pool is located at 1401 North Oak Street. Call 942-2846 for more information.

VETERANS MEMORIAL

The Calistoga Veterans Memorial



The Calistoga Veterans Memorial is at Logvy Community Park.

at Logvy Community Park commemorates those who have served in the nation's armed forces. Dedicated in 2009, the memorial includes over 300 bricks inscribed with the names of local veterans and family members as well as marble columns dedicated to the five branches of service.

Veterans Day and Memorial Day services, sponsored by the American Legion and local scout groups, are held at the memorial while Memorial Day services are held at both Logvy Park and Pioneer Cemetery on Foothill Boulevard. Pioneer Cemetery was deeded to the city of Calistoga in 1936 and contains over 500 graves.

LIVE MUSIC, ENTERTAINMENT



Concerts in the Park began Thursday, June 26 at Pioneer Park on Cedar Street.

Calistoga is known as the live music town of upper Napa Valley, with music a part of the community's fabric, especially in the spring and summer when the

weekly Concerts in the Park happen at Pioneer Park every Thursday from 6:30 p.m. to 8:30 p.m. from June 25-Aug. 27.

Thriving nightlife scene includes live music every weekend Brannan's Grill and Hydro Grill & Bar from spring through fall. The Christian music event "Rock of Ages" is also held in October at the fairgrounds.

For more music event information, go to the chamber website at calistogavisitors.com.

CULINARY CLASSES

If you are a foodie, there are adventures ahead for you! Check out the local B&B's which offer cooking classes along with their overnight stay packages.

Down the road the famous Culinary Institute of America holds public cooking demonstrations at 1:30 p.m. on the weekends for \$20 per person. Call 707-967-2320 for reservations and info.

CALISTOGA ART CENTER



The Calistoga Art Center offers classes for all ages.

The Calistoga Art Center was formed in 2002 by community members and art enthusiasts to expand and enrich the arts in the Napa Valley through education, experience, awareness and involvement.

The Calistoga Art Center is in the Cropp Building on North Oak Street at the fairgrounds.

Programming in the visual arts, ceramics, painting, drawing, photography, graphic, and textile arts is available.

Call 942-2278 or go to www.calistogaartcenter.org for more information and class schedules.



PHOTO BY CHICK HARRITY

*"Take what you have
and do the best you
can with it."*

— VINCENT ARROYO

Vincent Arroyo's winemaking style is the embodiment of his philosophy about his land. "Take what you have, and do the best you can with it." Each wine at the winery is hand-crafted, starting from before the grapes are harvested.

The wines produced at the Vincent Arroyo

Winery have put a star on many Napa Valley maps as a place that shouldn't be missed. His signature wine, still Petite Sirah, has become so popular that it often sells out before it is bottled every year.

Once you have tasted the wines, you'll know why. And once you've visited the winery, you'll know why no one leaves without a smile on their face.

Come see us today. Just call for a tasting appointment, we're waiting to say hello and pour you a glass.



VINCENT ARROYO WINERY
2361 GREENWOOD AVENUE
CALISTOGA • 942-6995

So you think you know Calistoga? Let's test your knowledge:

By Kathy Bazzoli

MUD CITY WEEKENDER

The Sharpsteen Museum of Calistoga History averages approximately 15,000 visitors each year. Many of these are locals, returning again and again to share the museum with family and friends. We recently instituted a Scavenger Hunt for the children that pass through our doors, a simple list of questions whose answers are all found within the museum.

How much history do you know about your town? Try answering the following questions and let us know how you do.

1. What was the name of this area before it was renamed as Calistoga?

2. Ben and Bernice Sharpsteen are responsible for building our city's museum of Calistoga his-

tory. What year were they born?

3. What was Ben's connection to Calistoga?

4. What was Ben's occupation?

5. There is one Oscar displayed in the Founder's Room. How many Oscars did Ben actually earn?

6. What year did Sam Brannan come to the west coast?

7. What was the name of the ship that brought Brannan to California?

8. When did Brannan first discover and begin buying property here?

9. What year did the original Brannan's Hot Springs Resort open?

10. What is this resort property now called?

11. What was the year of Sam Brannan's death and where is he interred?

12. Describe "Winan's Vault"?

What is its location?

13. When was the Napa Valley Railroad established in Calistoga?

14. What year did Robert Louis Stevenson and his new bride, Fanny Osborne, spend their honeymoon here?

15. What is the name of the book RLS wrote about his time in Calistoga?

16. There were two well-known stagecoach drivers (each owned his own stage line), what were their names?

17. What is the more common name for the type of stage coach displayed in the museum?

18. The Brannan Cottage is Registered Historical Landmark?

19. What is the current Special Exhibit on display at the museum?

20. Are you a member of the Sharpsteen Museum? If not, shouldn't you be?

ANSWERS:

1. Hot Springs Township or Agua Caliente
2. 1895
3. Ben's grandparents owned a farm here, he would come here as a child and spend summers with them throughout his life.
4. Animator, Producer and Director for Walt Disney for over 30 years.
5. Oscars earned total 11.
6. 1846
7. The Brooklyn
8. 1859
9. 1862
10. Indian Springs
11. 1889, Mt. Hope Cemetery, San Diego
12. Built to accommodate deceased members of Brannan's family.
13. Behind Busters BBQ.
14. 1880
15. Silverado Squatters
16. Wm. "Best Kind" Spiers and Clark "the old Chieftan" Foss.
17. Mud-wagon
18. 685
19. Dolls and their Stories
20. This answer is up to you.

'But are we supposed to bring our own mud?'



Mud Baths, Facials, Massages, Wineries, Hot Air Balloon Rides, Hiking Trails, B&Bs, Bike Tours, Mineral Water, Wine Caves, Fishing, Castles, Live Music, Cafés, Classic Car Shows, Jazz, Camping, RVs, Restaurants, Coffee Houses, BBQ, Picnics, Museums, State Parks, Casinos, Golfing, Swimming Pools, Art Shows, Sprint Car Races, County Fairs, etc.

Free Tips & Insights

At the Visitor's Center
Daily 9-5 • 1133 Washington Street



Uncorking fun wine facts

Napa Valley's rare diversity of microclimates is ideal for growing fine wine grapes.

While Cabernet and Chardonnay are the most widely planted wine grapes, the Napa Valley holds many surprises for wine lovers looking for varieties off the beaten path.

Here are the most popular varietals planted in the valley:

Cabernet Sauvignon is the acknowledged "king" of red grapes in Napa Valley. Some Napa Valley Cabernet vines from the 19th century are still producing, but most were replanted in the last 20 years. Cabernet Sauvignon is a complex grape; its character can emerge as black currants, green olives, herbs, bell peppers or combinations of these with mint and leather. These wines age beautifully. When young they are best matched with robust red meat dishes; older Cabernets are superb accompaniments to roasts and steaks, and also complement many cheeses.

Chardonnay is among the most widely planted grape variety in Napa Valley. In France, the



great white Burgundies are made from the Chardonnay grape and Napa Valley labels have repeatedly won wine-tasting competitions against them, even in France! Napa Valley makes several types of Chardonnay, ranging from fresh, crisp wines to rich, complex wines with layers of flavors. With such a wide range of

styles, Napa Valley Chardonnays accompany a variety of dishes, from simply prepared seafood to lighter red meats.

Merlot has long been available in Napa Valley. Traditionally used as a blending wine, Merlot gained popularity in the early 1970s. Wines made from Merlot show lovely cherry-like aromas with hints of their sibling Cabernet's herbaceousness. Because Merlot's tannins are softer than those found in Cabernet, the wines are drinkable at an earlier age than most Cabernets. At the same time, Merlots reward aging by gaining finesse and complexity much as Cabernets do. Serve Merlot with any dish that calls for Cabernet or try it with lighter meats such as pork or veal.

Pinot Noir has been called the fickle grape variety because it makes some of the world's best wines (Burgundian red) but is also one of the most difficult grapes both to grow and vinify. In France, these wines are exceptional only a few years in a decade. In California it has taken decades to make truly great Pinot Noir, and much progress has been made in the last eight to 10 years. Pinot Noir is less tannic and has less pigment than Cabernet and Merlot, so the wines are somewhat lighter. They can be very drinkable at two to five years of age and the best will improve for several years after that.

Sangiovese is an Italian varietal that has gone from cult status to full-blown success in the '90s. Napa Valley produces Sangioveses that are often ready to enjoy upon release. With hints of cherries, black tea and spice these wines enhance a wide variety of foods. Certainly with an array of creamy dishes and cheeses, mushrooms and game, this wine says mangia! In the mouth, Sangiovese is usually lighter than Cabernet, yet more full-bodied than its French cousins such as Gamay and can be as comfortable at a well-set table as at a picnic.

Sauvignon Blanc grapes make wines that appear under two names: Sauvignon Blanc and Fumé Blanc (a regional French nickname is "blanc Fumé"). These wines are increasingly popular as they have a distinctive character, often described as fruity with a touch of herbaceousness, and very good acidity. As with Chardonnay, you will find a range of styles — those that are crisp and "grassy" and others that have a ripe pineapple richness augmented by an oak bouquet. Because of their acidity, Sauvignon Blanc and Fumé Blanc are very enjoyable with shellfish and seafood.

Zinfandel, one of California's most versatile and friendly grape varieties, was the mainstay of 19th century winemaking. Much of the world's Zinfandel acreage is planted in the Napa Valley. This varietal is vinified as a light, easy-drinking red and a heavier, richly flavored version that rewards bottle aging, as well as a white or "blush" wine. With such a range of wine types, there is a Zinfandel for just about every wine enthusiast and for every imaginable food.

Rhone Varietals, chiefly Syrah among the reds and Viognier among whites, and Italian Varietals, chief among them, Sangiovese, as well as Barbera and Dolcetto, are increasingly popular.

For more information on the Napa Valley's history of grapegrowing and winemaking, go to www.napavintners.com



- One barrel of wine equals roughly 20 cases, which equals 1200 glasses.

- A ton of grapes makes about 720 bottles of wine, or 60 cases.

- One vine annually produces between four and six bottles of wine, or between 20 and 30 glasses.

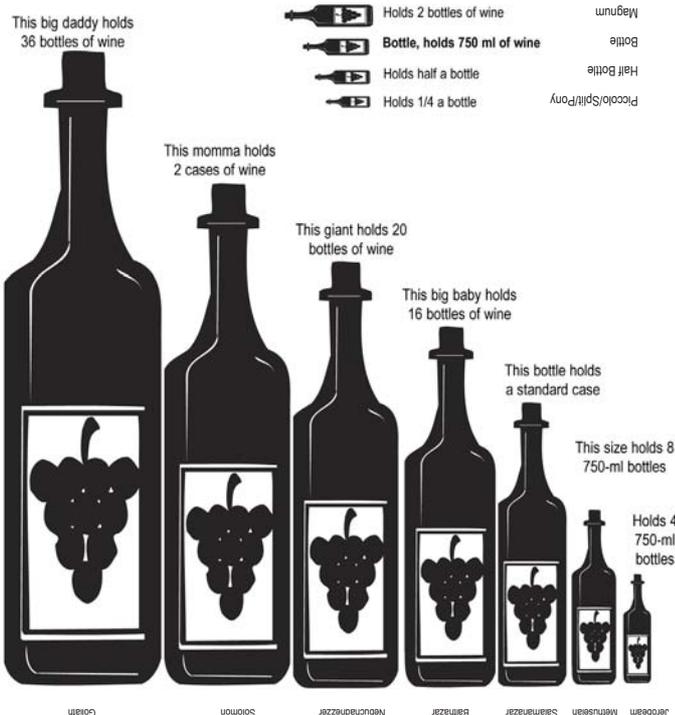
- Each bottle of wine contains about 2.8 pounds of grapes; therefore each 5-ounce glass of wine contains a little over half a pound of grapes.

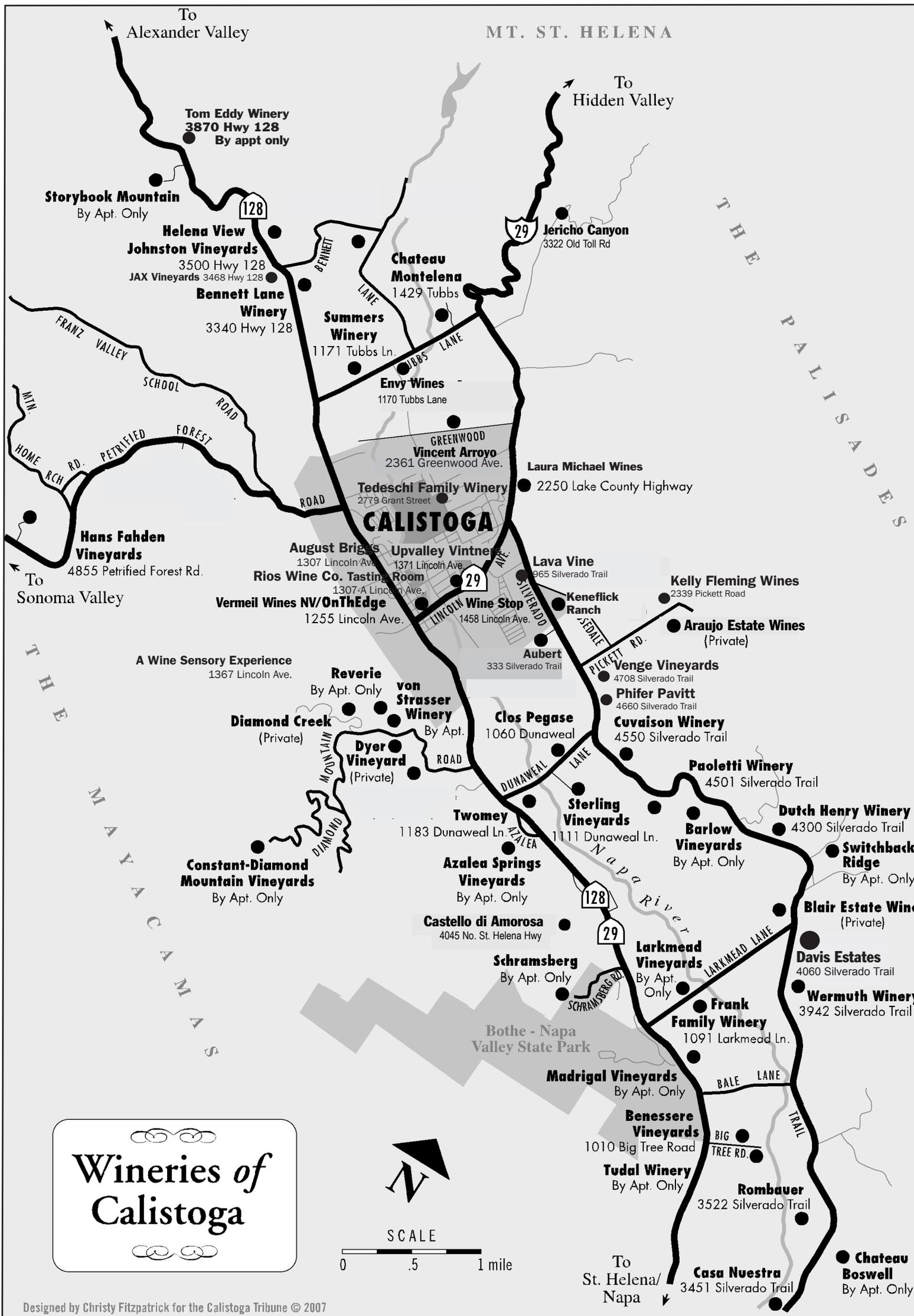
- There are between 15 and 45 clusters of grapes per vine.

- One acre of land is home to between 900 and 1,300 vines.

Wine Bottle Quiz

Can you name these different wine bottle sizes?





- Araujo Estate Wines**
Not open to the public.
www.araujoestate.com
- Arroyo Winery**
942-6995 • 2361 Greenwood Ave.
Mon. - Sun. 10-4:30. Open by appointment, call ahead. Renowned for its petite sirah.
- Aubert Wines**
942-4333 • 333 Silverado Trail
Limited tasting appointments.
Call winery for details.
- August Briggs Winery**
942-4912 • 1307 Lincoln Ave.
Open Sun-Thurs, 11-5; Fri & Sat 11-7
Tues by apt only. Call ahead.
- Azalea Springs Vineyards**
963-1999 • 4301 Azalea Springs
Not open to the public.
- Barlow Vineyards**
942-8742 • 4411 Silverado Trail
By appointment only. 100% varietal cabernet, merlot and zinfandel wines.
- Bennett Lane Winery**
942-6684 • 3340 Highway 128
10 to 5 daily. Crush tours during harvest, barrel tastings, chocolate and red wine pairings every Saturday.
- Carter Cellars**
(707) 445-0311 • 1170 Tubbs Lane
Open by appointment, call ahead.
- CarverSutro**
Not open to the public.
Produces Petite Syrah exclusively.
www.carversutro.com
- Casa Nuestra Winery**
963-5783 • 3451 Silverado Trail
Daily 10-5. Family winery specializing in rare varietals and unique blends. By apt.
- Castello di Amorosa**
967-6272 • 4045 St. Helena Hwy
Daily 9:30 a.m. to 6 p.m. Entrance fee inc. tasting, \$20/\$30 M-Thurs; Children 5-20, ent. fee \$10. Castle tours are \$35 per person. Upgrades available.
- Chateau Montelena**
942-5105 • 1429 Tubbs Lane
Daily 9:30-4. Tasting Fee: \$25.
Details at www.montelena.com.
- Clos Pegase Winery**
942-4981 • 1060 Dunawear Lane
Daily 10:30-5. Open to the public. A crossroads of art and wine.
- Constant-Diamond Mountain**
942-0707 • 2121 Diamond Mtn Road
Open by appointment. Small quantities from estate cabernet sauvignon grapes.
- Cuaison Estate Wines**
942-2468 • 4550 Silverado Trail
Sun - Thurs, 11-4; Fri & Sat 10-5. Cave tour & tasting, \$35. Tours 11 am & 2 pm
- Davis Estates**
942-0700 • 4060 Silverado Trail
Open Mon-Sat 11 a.m. to 3 p.m.
By apt only; \$30 tasting fee waived with \$200 purchase. www.DavisEstates.com
- Diamond Creek**
Not open to the public.
www.diamondcreekvineyards.com
- Dutch Henry Winery**
942-5771 • 4310 Silverado Trail
Daily 10-4:30. Tasting Fee: \$25. Waived with purchase of bottle.

CALISTOGA Wineries

**Dyer Vineyard**

Not open to the public.
www.dyerwine.com

DYN 2880

Not open to the public.
www.dyn2880.com

Envy Wines

942-4670 • 1170 Tubbs Lane
Visit by appt. seven days a week
from 10 a.m. to 4:30 p.m.

Frank Family Vineyards

(800) 574-9463 • 1091 Larkmead Lane
Daily 10-5. Tasting fee \$20, \$30 for
reserve. Sparkling wines and more.

Hans Fahden Vineyards

942-6760 • 4855 Petrified Forest Rd
Tasting and tours by appointment only.

Harris Estate Vineyards

942-1513 • 225 Franz Valley School Rd.
Open by appt only. Estate vineyard pro-
ducing cabernet sauvignon.

Helena View Johnston Vineyards

942-4956 • 3500 Highway 128
Open by appointment only, afternoons and
weekends.

H•L•R Cellars

942-1725 • 5136 Sharp Road
By appointment only. Heller Vineyards,
offering cab, merlot & proprietary blend.

JAX Vineyards

(415) 446-9505
Open by appointment only.

Jericho Canyon Vineyards

331-9076 • 3322 Old Toll Rd
Private winery welcoming a limited
number of visitors by prior appointment.
Cabernet Sauvignon, Sauvignon Blanc,
Rose, & small lot wines.

Joseph Cellars

942-9999 • 4455 St. Helena Hwy
Cave tours & tastings by appointment.

Kelly Fleming Wines

942-6849 • 2339 Pickett Rd
Family-run winery producing Estate cab-
ernet and sauvignon blanc. By appt only.

Kenefick Ranch Vineyard

942-6175 • 2200 Pickett Rd
Not open to the public.

Knighton Family Vineyards

Not open to the public.
Makes cabernet sauvignon exclusively.

Knights Bridge Winery

Not open to the public.
www.knightsbridgewinery.com

Larkmead Vineyards

942-0167 • 1100 Larkmead Lane
Open daily by appointment only. Historic,
property producing estate cabernet, Bor-
deaux blends and sauvignon blanc.

La Sirena

942-1105 • PO Box 441
Tastings by appt. only. Cabernet, syrahs,
dry muscat and more by Heidi Barrett.

Lava Vine

942-9500 • 965 Silverado Trail
Complimentary tasting with purchase.

Madrigal Vineyards

942-6577 • 3718 N. St. Helena Hwy.
Three generations of the Madrigal family
have farmed the vineyards of the Napa
Valley. Call for a tour and tasting.

Paoletti Winery

942-0689 • 4501 Silverado Trail
Fri - Sun. 11-5 Open by appointment.
\$15 tasting fee. Cabernet, malbec &
sangiovese.

Phifer Pavitt

942-4787 • 4660 Silverado Trail
Tastings by appointment only. \$40 tasting
fee waived w/purchase of 3 bottles.

Rancho de las Flores Cellars

942-5924 • 3942 Silverado Trail
Open for tasting 11-4, near daily. \$3
tasting fee. Cabernet and Blanco from
colombard grapes.

Reverie

942-6800 • 1520 Diamond Mtn Road
By appointment only. Small, ultra-premi-
um cabernet sauvignon winery.

Romeo Vineyards & Cellars

942-8239 • 1224 Lincoln Ave.
Patio & tasting room open daily. Sun-Tues
11-6; Wed-Sat. 11-9.

Schramsberg

942-4558 • 1400 Schramsberg Road
Tasting and tours by appointment only.
Six vintage dated and two multi-vintage
sparklers are produced each year.

Shypoke

942-0420 • 2882A Foothill Blvd
Producers of charbono, sangiovese and
petite syrah. www.shypoke.com

Sterling Vineyards

942-3344 • 1111 Dunaweal Lane
Daily 10-4:30. Self-paced tours all day.
Tasting and tour fee \$28. Take the tram to
the top of the hill for breathtaking views.

Storybook Mountain

942-5310 • 3835 Hwy 128
Tasting and tours by appt. only, free with
purchase. Zinfandel specialist since 1976.

Summers Estate Wines

942-5508 • 1171 Tubbs Lane
Daily 10:30-5 Standard tasting fee: \$15.
Tours & other options available. Email
sales@summerswinery.com for an ap-
pointment.

Switchback Ridge

Not open to the public.
www.switchbackridge.com

Tank Garage Winery

942-8265 • 1020 Foothill Blvd (Hwy 29)
Open 10 am-5 pm. Tasting fee \$20.

T-Vine

942-1543 • 810 Foothill Blvd (Hwy 29)
Open daily for tours and tasting 10-4:30
Tasting fee \$20.

Tedeschi Family Winery

(707) 501-0668 • 2779 Grant St.
Small family winery produces handcrafted
wines. Call or e-mail for VIP tasting.

Tom Eddy Winery

942-4267 • PO Box 1096
By appt. only. www.tomeddywines.com.

Tudal Winery

963-3947 • 1015 Big Tree Road
Open daily for tours and tasting by appt.

Twomey Cellars

942-2489 • 1183 Dunaweal Lane
Mon-Sat 10-5, Sun 11-5. Merlot, saui-
gnon blanc and pinot noir wines.

Upvalley Vintners

942-1004 • 1371 Lincoln Ave.
Open 7 days a week, 11-5. Kenefick,
Hindsight, Barlow & Toffanelli wines.

Venge Vineyards

942-9100 • 4708 Silverado Trail
By appointment only.

Vermeil Wines /OnthEdge Winery

341-3054 • 1255 Lincoln Ave.
NFL coach and Calistoga native Dick
Vermeil's tasting room is open daily.

Vineyard 511

511 Kortum Canyon Road
Not open to the public

von Strasser Winery

942-0930 • 1510 Diamond Mtn Road
Daily 10:30 to 4:30, call for reservations.

Wallis Family Estate

Not open to the public.
www.wallisestate.com

Work Vineyard

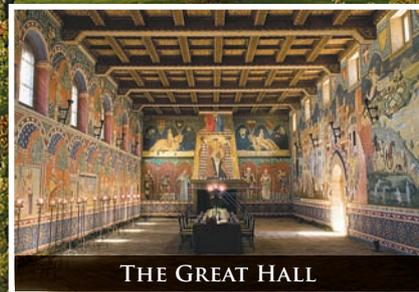
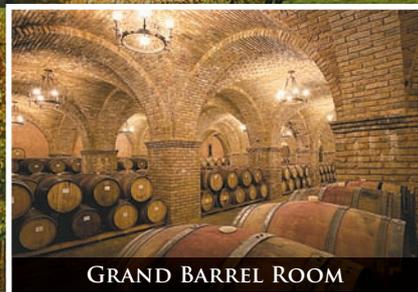
942-0251 • www.workvineyard.com
By appointment, call or e-mail.

Zahtila Vineyards/Laura Michael Wines

942-9251 • 2259 Lake County Hwy
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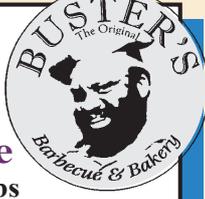


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