



Mud City Weekender

ALL THINGS CALISTOGA

AUGUST 2014



PHOTO BY PARK CITY RESTAURANT ASSOCIATION

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Calistoga – The West’s Original Hot Springs Resort Town

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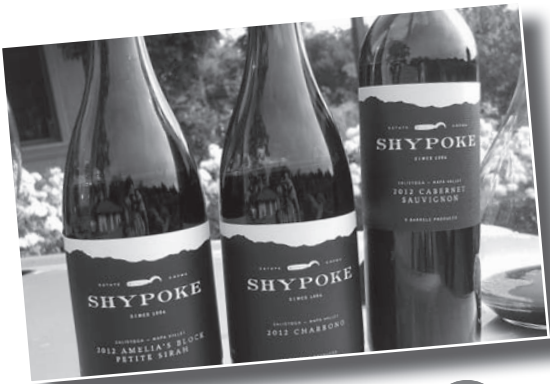
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Some of the valley’s best wines are made right here – check it out!



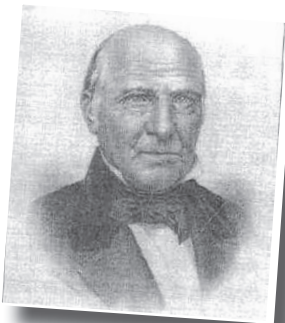
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Welcome to the Mud City Weekender, your best guide to all things Calistoga



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



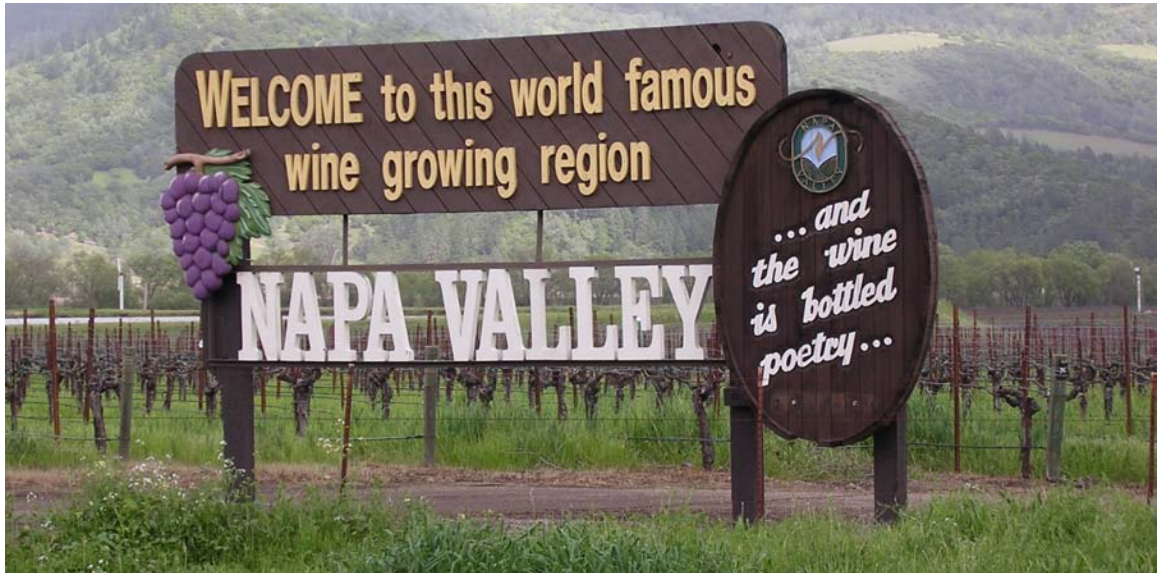
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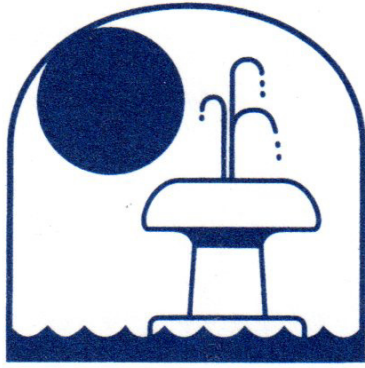
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Carving out the family tree

By Christine Plant

MUD CITY WEEKENDER

When Jim Summers took his mother on an Alaskan cruise nearly 30 years ago he could never have imagined the long term or long distance relationship he would develop with Nathan Jackson, world renown totem pole carver.

"The genesis of all this was when my father passed away mid 1980's, I took my mother on a cruise up the Inland Passage. We stopped in Ketchikan," says the Calistoga winemaker, "and that's where I met Nathan Jackson."

On a side trip to see the pole carvers at Saxman Artist Village, which displays the largest totem collection, Jim encountered the art and heritage of the Tlingit tribe and Nathan Jackson, the world renowned Alaskan contemporary artist. "That's when I was in the finance world," he continues "and I had money." He explained how expensive the poles are to make and work is charged by the foot! "So I commissioned him to carve a pole for me. That was 1986." He recalls how over the next two decades he and the artist had let things slide and Jim's mother lamented that she would never see the finished piece in her lifetime. The pole just arrived at the Tubbs Lane winery this past January.

A heritage pole, like Jim commissioned, describes one's family and their professions. After the initially flurry of family photos and history sent to Alaska and artist sketches returned back to California for approval, the design was complete. The Tlingit Indians, made up of the Raven and Eagle clans, depict tribe motifs along with traditional colors in their carvings. Jim's father, who they concluded belonged to the Eagle clan because of his leadership with the Boy Scouts, should take the place of honor atop the pole in a traditional Tlingit Eagle headdress. The six brothers form two tiers below.

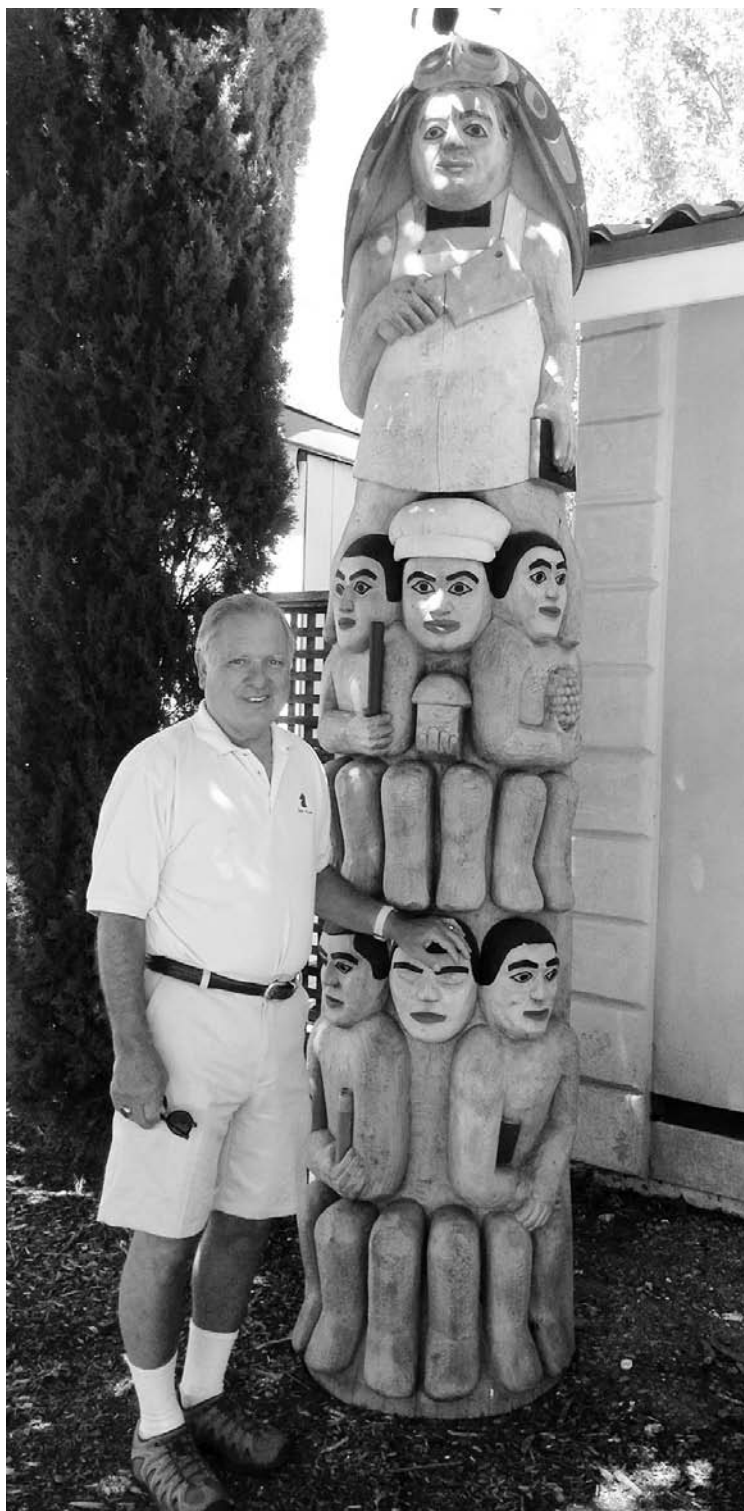
"I'm over here," says Jim as he points to the family tree. Indicating to the middle row of carved figures about the size of a child, he was originally going to hold a bag of money until he retired from the financial world and bought a winery. The moneybag was exchanged for a bunch of grapes as his new occupational icon. Payments to Alaska slowed as money was diverted to the winery, adding to the lengthy process.

Pointing to the top of the pole Jim continues, "Dad was a butcher and also a Sunday school teacher. He's shown in his apron with a cleaver in one hand and the Bible in the other. He always wore a bow tie," he remembers. "This is my baby brother," and indicates with a knuckle rap to the center figure in the pole. "Outside my Dad, he got a prominent position on the tree. He worked for Wonder Bread as his chef's hat and loaf of bread indicates, but actually he was in distribution." His twin brother directly below was killed at a young age and is depicted with his eyes closed with no job-related symbol. Ironically, the oldest brother, a school principal, sits at the bottom, holding a textbook, along with a middle brother a professor of biology holding a test tube. One more brother sits on the top tier holding a Billy club to indicate his service in law enforcement.

It begs one to question the term, "low man on the totem pole" and why and where did it come from?

Nathan Jackson, a member of Chilkoot Tlingit tribe in Ketchikan Alaska, attended the Institute of American Indian Arts in Santa Fe. Although he works in other mediums such as textiles and metal, he is best known for his traditionally carved totem poles some of which are on display at the Smithsonian and other major museums across the country.

When Missionaries first encountered totems poles in the southeastern region of Alaska, they thought the Indians worshipped them as gods and so many were burnt. Only the Alaskan Indians and Pacific Coast tribes practice totem pole carving where the cedar trees are native to the region.



Jim Summers welcomed his own family totem pole this year after commissioning it from famed carver Nathan Jackson nearly 30 years ago.

The pole includes figures of his father (top) who was a butcher and a preacher as well as Jim's five brothers – a biologist, law enforcement officer, bread distributor, school principal and one who is deceased.

Jim's figure (below) is holding a bunch of grapes, indicative of Jim's current profession as a winemaker.

PHOTOS BY CHRISTINE PLANT



After the tree is cut and cured for about a year, it is split in two and hollowed out. The log is placed on a work trestle and the initial design is roughly carved using a chain saw. Many months of meticulous handwork lay ahead for the artist carving out the detailed design with a variety of chisels and finally adding the traditional colors to the finished pole. Jim remarks how sometimes a pole may split as the carving process nears the end, then work must start all over again. A similar fate met the Summers heritage pole only adding to the delay.

The Yellow Cedar totem pole originally harvested on Queen Charlotte Island, B.C. was recently moved to a shady spot under a tree near the Summers Estate Wines tasting room where it continues

its slow curing process. Visitors to the winery are given an unexpected welcome, which undoubtedly sparks great conversation while wine tasting.

"We took a three year project and finished it 28 years later," Jim muses. "We call it the Summers Pyramid. Now we have it, the big question is where to put it?"

It's a waiting period to see how the Yellow Cedar cures in the hot California climate. Does it stay outside in a protected location, or could it be housed indoors? An answer that only time will tell.

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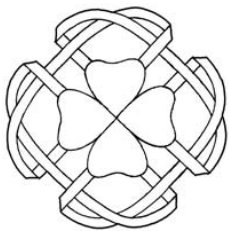


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Celtic Cards

by M. Antoine *AUGUST 2014*



Aries

March 21-April 19

Events this month will show just how strong you can be both physically and emotionally. There is something new that you are going to try, and it seems overwhelming right now. Take small steps and constantly refer to the "guide book." You will master this event victoriously.

Taurus

April 20-May 20

This is a time of mental stability and organized thoughts. You will seek out others of like mind and search for a coming together of ideas. You are ready for a journey into the areas of discovery about yourself and the universe. Those close to you will be either shocked or amazed.

Gemini

May 21-June 20

You seek devotion and perfect love. You want to expand your feelings to encompass the world around you. You will need to pull back a little as you may appear vulnerable and easy to take advantage of. Someone from your past will ask for forgiveness. The choice is yours.

Cancer

June 21-July 22

Your emotional energy will interfere with your logical thinking if you do not plan things clearly. There will always be conflict, but you do not have to be in the middle of it. Strive for stability in your home environment and say no to someone who thinks they can erode your patience.

Leo

July 23-August 22

This is a time of evolution for you. Nature and her ways will become more apparent as you stop to smell more than just the roses. You will be inspired to change your home as you clean out some of the emotional cobwebs that have gathered in the corners of your past.

Virgo

August 23-September 22

There is a new realization of your willingness to grow. It is time to seek freedom from emotional chains and search for ways to develop your inner strength. You have turned from the past and decided to focus on the future. A new life is ahead of you now.

Libra

September 23-October 22

Those ideas that you have will only begin to move and expand if you do more than just think about them. This is a time for action and direction if you are to see results. Time and money are both being wasted, and you need to focus like a laser; sharp and to the point.

Scorpio

October 23-November 21

This is a time of heightened emotions. You are feeling inspired to be creative and fulfill certain dreams and goals. Care must be taken that your thoughts do not become scattered, as this will accomplish nothing. Make a list and go at it one thing at a time.

Sagittarius

November 22-December 21

You have reached the completion of a cycle or goal. It is important to rest awhile before moving in another direction, as you could suddenly tire of what you are doing and abandon it. You have planted seeds, but you cannot keep digging them up to see how much they are growing. Be patient.

Capricorn

December 22-January 19

This is a period of mental stability. You will see things with more clarity, and be inspired to take up an old hobby or career and pursue it to surprising ends. Over the next few months you will really "get your head together" and accomplish amazing things.

Aquarius

January 20-February 18

A planned trip may not happen in the way you want. There are certain forces about you that will change the patterns that you have designed for your future. This is in no way a negative indicator, but more of a sense of incredible opportunity and development. Be prepared for great things.

Pisces

February 19-March 20

Emotional and spiritual restrictions are about to be lifted from your shoulders. A sad experience will soon be followed with news of a birth or new beginning. Follow your intuition regarding a work issue. You are right about the way you feel, and your wish will come true.

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Heitz family's dedication in telling world about Charbono

By Tony Poer

MUD CITY WEEKENDER

Depending who you ask, there are either 90 acres of it planted in California, or there are 65. There may once have been 100 acres. Now there are 88.

Whichever is correct, the Heitz family in Calistoga has probably been the best thing to happen to one of the state's rarest grape varieties, Charbono. Their involvement with this large-berried, inky, and decidedly obscure red wine grape dates back to the earliest part of the 20th century.

For his part, Peter Heitz is enjoying Charbono's present as he works hard to ensure its future.

"We fit into kind of a strange niche of the Napa Valley," Peter said recently about the Heitzes' Calistoga vineyard and label, a

multi-generational project called Shypoke Cellars. Relaxing on his office couch in Oakville, the Cabernet Sauvignon expert and winemaker at Turnbull Wine Cellars observed, with no lack of irony, that his family "is not part of the dominated-by-Cabernet land."

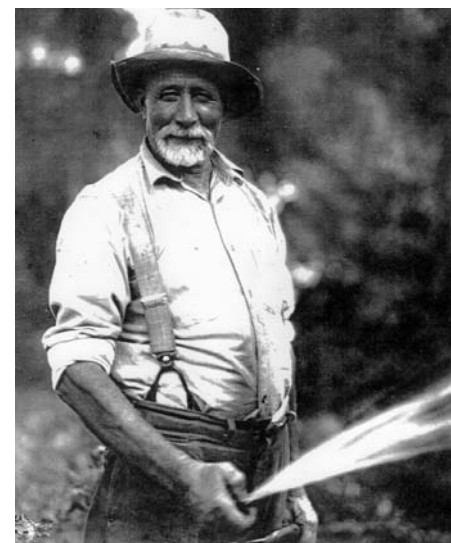
"We've been farming Charbono since 1904, and I'm not sure why it is that different generations of my family chose to stick with Charbono through the years, but it's become part of the story of what we do, and it's something that's near and dear to our hearts. We work pretty hard to spread the news about how fantastic this variety is."

"The thing that got us started was really Charbono" he added. "We had this odd-duck variety that no one knew what to do with."

See **HEITZ** page 8



Michael and Louise Heitz and their oldest son, Jack (above) having a drink before pulling the bungs at Prohibition.



Michael Heitz, Peter's great grandfather (top right), who had the winery on Heitz Way. COURTESY PHOTOS



Gary Heitz, Peter's dad (right), in the vineyard trimming vines.

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HEITZ

Continued from page 7

And so we made wine from it.”

The story of the Heitz family contains a few odd ducks. Like many early settlers of Napa Valley, Michael and Louise Heitz emigrated from Europe. But instead of Italy, Peter Heitz's great grandparents came from the French region of Alsace in what was then Germany. These original Calistoga Heitzes—and their descendants—went on to do things a bit differently in upper Napa Valley.

“My great-grandparents came to Napa Valley in 1896 and founded Michael Heitz Cellars back before Prohibition,” Peter said, recounting his family's history in Calistoga. “They just bought a place they could afford. It was for sale and it had a little spring back there on Heitz Way where their house was. So it had the assets that it needed to have a little homestead.

He described how Prohibition put Michael and Louise out of business, as it did to so many other Napa Valley grape growers. By the 1930's, they'd farmed their 50-acres of red wine grapes for almost three decades, but near the unforeseen end of Prohibition had removed almost all the vines. They planted pears, walnuts, prunes, and apricots in their place. Fortunately, for reasons unknown to Peter, they left the Charbono alone.

“It originated with my great grandparents...For whatever reason that we'll never know, [Charbono] was the only variety that they didn't rip out at Prohibition. They continued to grow it. It must have been their favorite. It's hard to imagine it was the most economical. With its farming difficulties and timeline of growing season, it's hard to imagine that would be the one you'd say, ‘Well, that's surefire. Let's stick with that one.’ That can't possibly be the reason they kept it.”

“There must've been some reasoning behind leaving those vines in the dirt,” he puzzled. “I don't know what it was.”

With Prohibition's repeal in 1933, the stage was set for the next generation of Heitz farmers. Peter's grandfather, Fred Heitz, had grown up in the vineyard and in the decades following Prohibition would see it returned to its viticultural state, anchored by the few core acres of original Charbono.

“Post-Prohibition, my grandfather, Fred, and his wife, Olivia, took ownership of the property and replanted the whole thing to vines. They were growing all kinds of things that aren't commercially viable: Green Hungarian, Chenin Blanc, and lots of stuff that fell to the wayside throughout the years.”

Through the 1950's and 60's and into the 70's, these white grapes were marginally popular and perhaps only slightly more quirky than Charbono. They were

further differentiated by the presence of a major grape client, Inglenook Winery. The well-known Rutherford estate was, according to Peter, a valuable Charbono customer for his grandparents.

“[They made] a varietal wine: Inglenook Charbono. They were famous for it. There was a Charbono society. It was an important wine for them. I think that our 10 acres of Charbono were probably a large chunk of the bottling.”

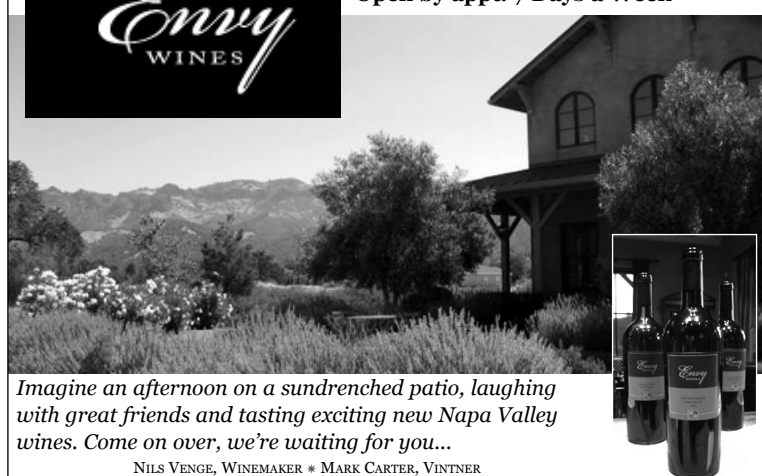
Inglenook's business was significant enough to the Heitzes that when, in 1984, they were asked by the Rutherford winery to replant their entire vineyard to Charbono and were guaranteed a long-term contract for the fruit, Olivia and her family agreed. But when Inglenook went through a series of corporate ownership changes and was then purchased by beverage giant Constellation Brands in 1994, it signaled an end to the Charbono era that Olivia had overseen since Fred's death years earlier. “Constellation,” Peter remarked, “figured out that they didn't know what the hell to do with Charbono.”

As they had at previous times, the Heitzes were forced to make the necessary adjustments.

Peter's father, Gary Heitz, is an electrical engineer by training but also got involved in viticulture as a young man. During the 1970's and 80's, he and Peter's mother, Ginny, had grown Chardonnay and Pinot Noir at a property they owned in Carneros. Peter was actually raised amongst

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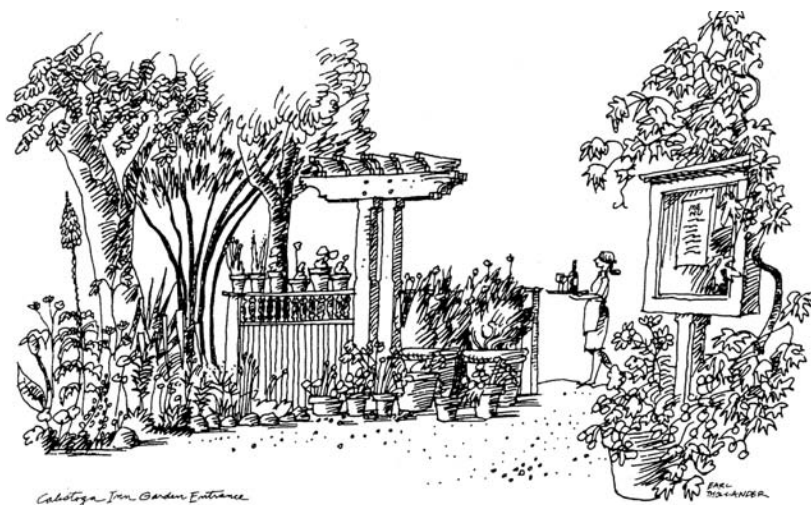
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these vines at the cooler, opposite end of the Valley. In 1987, when he was 15, his parents began commuting up to Calistoga to help Olivia farm the family's property.

"At that point, Carneros was considered a marginal, super-cold climate," Peter said. "It was only good enough for sparkling [wines]. So I grew up in that vineyard, and on weekends we'd go help my grandmother farm Shypoke in Calistoga. And I would think, 'Oh, god, do we have to go to Shypoke? This is a pain.'"

After high school, he ended up studying science at UC Santa Cruz and majored in biology. His parents and Olivia had earlier encouraged him to study viticulture at UC Davis, but he was intent on getting "a degree in surfing," as he jokingly called it. "It turns out you had to be a very good surfer to make a living at it."

While he was at Santa Cruz, his grandmother passed away, at which point his parents sold the Carneros vineyard and moved up to Calistoga to take over ownership of Shypoke.

Not long after Peter graduated from college, the Inglenook Charbono contract was finished. His parents were faced with an uncertain future for their heirloom fruit. And yet, they were decisive. "Lacking someone who wanted to make it into wine," he recalled, "my folks started up Shypoke in 1996 and made Charbono and Sangiovese."

"The reason we got into making wine in the first place was we had this Charbono, and we were looking for a way to do something with the fruit when we couldn't sell it to Inglenook anymore. And so that's how we got going."

Peter had passed on a UC Davis wine education, but while his parents were setting up the Shypoke label and production, he delved into winemaking and landed a position at Beringer Vineyards in St. Helena. He worked there for several years before ascending to the winemaker position at Turnbull in 2007.

Gary and Ginny's first four vintages of Shypoke wines were 1996 through '99. They chose the name Shypoke for their label because it was the Heitz family's traditional name for the herons that passed through Calistoga and their property on migratory trips. As family lore held, the "shypokes" in turn reminded Louise

and Michael Heitz of the migrating storks that were part of the landscape in Alsace.

Peter's parents skipped the 2000 vintage, selling off all the fruit that year. He came on board with them in 2001. Though he'd figured out that winemaking was meant to be his career, taking over the responsibility for putting Shypoke wines in the bottle that year helped deepen his relationship to the Calistoga property.

"It's interesting," he said. "When we started up Shypoke in 1996...I thought, 'Well, of course we're going to make Charbono. That's the whole point. Because we have this awesome heirloom grape variety that no one knows about, and we should make a lovely wine out of it.' And so that was really the genesis of the whole thing. By 2001, after mak-

See HEITZ on page 13

DECADES
of winemaking

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7th Louie Vermeil Classic at speedway over Labor Day

Calistoga Speedway will host its biggest late summer Labor Day tradition, the seventh annual Louie Vermeil Classic, featuring traditional "non-wing" sprint cars and midgets on the Napa County Fairgrounds half mile oval.

The weekend includes a full racing program for midgets and sprint cars on Saturday, Aug. 30 and

Sunday, Aug. 31.

The Louie Vermeil Classic weekend begins with the second annual Calistoga Speedway Hall of Fame Induction dinner on Friday, Aug. 29 on the Napa County Fairgrounds, where seven former champions and race officials will be acknowledged for their accomplishments.

The nine newest mem-



PHOTO BY JOHN MONHOFF

Louie Vermeil

bers of the Calistoga Hall of Fame are Gary Gerould, Jimmy Boyd, Jack Flaherty, Chuck Gurney, Ron Horton, Bob Miller, John Montelli, George Rogge, and Stan Vermeil.

Two nights of sprint car and midget racing are the main attractions of the Louie Vermeil Classic over Labor Day weekend. But the Napa County Fairgrounds

will be full of fun the entire weekend. Several of Napa Valley's finest vintners will be on the grounds Saturday, giving race fans a chance to sample many of the valley's most notable wines.

Fans also will have an opportunity to meet some of their favorite drivers, including some who will be inducted into the Calistoga Speedway Hall of Fame on

Friday night.

Sunday, wine gives way to beer, as some of the Napa Valley's finest brew masters offer up their specialties. It all happens on the Napa County Fairgrounds, in the shade of the grove behind the main grandstand.

Ticket information for the is available by calling (916) 773-7223.

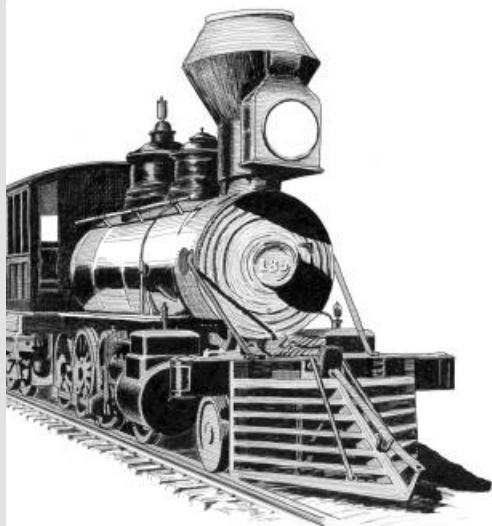


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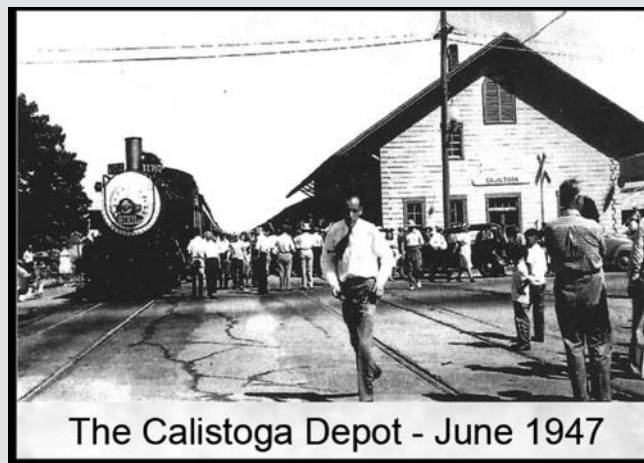
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The Calistoga Depot - June 1947

Calistoga's hosting downtown dinner for 700 on Sunday, Sept. 7

Dinner's coming to the table

By Carolyn Hernandez

MUD CITY WEEKENDER

Calistoga is inviting the world to its first-ever Harvest Table event on Sunday, Sept. 7 with 700 seats and dining service offered by 15 local restaurants in the center of downtown for a one-of-a-kind experience to celebrate the plentiful harvest season.

Visitors and locals alike are invited to dine in the midst of the wine country city and discover the friendliness of the town and the amazing food and wine offered by local restaurants. Tickets are limited and prices range between \$50 and \$150 per person for the best cuisine Calistoga has to offer.

Fifteen incredible Calistoga restaurants will come together, bringing flavors of mouth-watering Italian, innovative American fusion, delectable seafood and more.

Additionally, guests will be able to purchase delicious wines and beer to pair with the cuisine from eight various bars that will be set up along the street.

Restaurants will provide pairing suggestions to bring out the flavors of the menus and most participating wineries are small production varietals from Calistoga AVA wineries.

The event is patterned after the successful dining experience Savor the Summit held each summer in Park City Utah by the Park City Area Restaurant Association where over 2,000 people enjoy supper together.

Winemakers will join guests to visit and share what is happening in the vineyards, completing the ultimate Wine Country experience.

Current winery partners include: Bennett Lane Winery, Canard Vineyard, Dutch Henry Winery, Jack Brooks Vineyard, JAX Vineyards, Jericho Canyon Vineyard, Jones Family Vineyard, Knighton Family Vineyards, Larkmead Vineyards, Lau-



PHOTO BY PARK CITY AREA RESTAURANT ASSOCIATION

Calistoga Harvest Table is modeled after the Savor the Summit dining experience at Park City, Utah, now in its seventh year and serving 1500 dining guests on one long continuous table down the center of Main Street (above). Calistoga is hoping for 700 dining guests.

ra Michael Wines, Madrigal Family Vineyards, Phifer Pavitt Wines, Schramsberg Vineyards, Summers Estate Wines, T-Vine Cellars and Ziata Wines.

"We are elated to be able to showcase everything this city has to offer during Calistoga Harvest Table," said Chris Canning, Mayor of Calistoga and Executive Director for the Calistoga Chamber of Commerce and Welcome Center. "From our delicious wine and food to our welcoming and genuine community, the harvest season really brings out the best of everything in Calistoga."

Harvest in California's ultimate wine country is

an event in itself, bringing with it the vibrant colors and robust scents of change. When the autumn foliage signals the transition from summer and the earlier evening light brings cooler nights, there is no better time to gather and celebrate the beauty and bounty of the land.

With so much going on during Harvest, guests are highly encouraged to make reservations in order to fully experience this intimate location.

For more information or to purchase tickets and book your stay, visit CalistogaHarvestTable.com or call (707) 942-6333.



COURTESY PHOTO

Fifteen Calistoga restaurants will offer their finest creative menus for the inaugural Harvest Table dinner on Sept. 7.




scoops & swirls

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Villa Ca'Toga

Carlo Marchiori opens the doors of his Palladian villa, Ca'toga, located just north of Calistoga. This splendid residence and workshop offers an enlightening glimpse into the private world of an artist. A large Salon and six other rooms are completely decorated in trompe l'oeil frescoes. The garden and grounds offer surprises of pools, statues, fountains, Roman ruins and 18th century follies.

Every Saturday at 11 am from May through October.

For Reservations and Tickets Contact
(707) 942.3900 or tour@catoga.com

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HEITZ*Continued from page 10*

ing the wine, I fell in love with it. I think when you fall in love with something, you just naturally do better at it. The wines just keep getting better because of that passion for what it is.”

“I think the Charbono got markedly better after I actually loved it on purpose.”

The aforementioned Sangiovese has always been a separate Shypoke bottling and actually predates some of the 10 acres of Charbono planted at the behest of Inglenook in 1984. Olivia’s Block, a half-acre of Sangiovese named for Peter’s grandmother, was planted by her in the late 70’s. “We’re really a Charbono producer,” he reminded the reporter. But, as he drily pointed out, the Sangiovese arrived courtesy of Olivia because “there was a patch of tomatoes. She wanted to get rid of the tomatoes.”

“We’ve been farming that for 40 years or something, so we’ve got a bit of history with those vines. It’s a tricky variety to grow. I can see how it hasn’t had massive success in California.”



PHOTO BY TONY POER

Shypoke winemaker Peter Heitz said his Charbono “got markedly better after I actually loved it on purpose.”

“Luckily,” he added, “that was the piccolo clone of the Sangiovese, which makes really good Sangiovese, so we still have that.”

Peter has never blended it with Cabernet Sauvignon or any other grapes, as is often done with Sangiovese in California and Italy. He prefers to let the vines, which he called “the old girls” on a walk through the vineyard, show off their lighter, more vibrant fruit. The variety’s wild, sprawling leaf canopy had a unique appearance compared to the Charbono’s and to the squat, head-trained Petite Sirah plants nearby.

“Over the years,” he said, “I’ve replanted different sections of the vineyard to be different varieties, so that I have more tools to play with. Since we’re all estate, we grow all the fruit ourselves and then make wine from that ourselves. The benefit of that is that we have total control from dirt to bottle, which is cool—and a bit of a rarity.”

Shypoke has three blocks of Petite Sirah, along with a little Malbec, Petite Verdot, Grenache, and, of course, Cabernet Sauvignon. Peter may have grown up in a Charbono world, but he spends

more time focused on Cabernet at his day job. His Shypoke version of the grape allows him to exercise a different style.

“I think there’s lots of Cabernet out there that can be powerful and concentrated and inky and impressive, but I think that red wine almost always needs to head towards food. For the wines that I’m passionate about, I make them really for myself. They’re inherently higher in acid and fresher and less concerned about opulence and density.”

After walking the vine rows, Peter moved to an arbor next to the vineyard and opened bottles of newly released Shypoke Cabernet Sauvignon, Petite Sirah, and Charbono. At breakfast time on a cool Friday morning, the wines shared a common thread of lifted fruit, bright flavors, and “lightness.” A trio of otherwise very densely colored reds, they were all medium-bodied and quite elegant. The preferred Shypoke Cabernet style he described encompassed all three wines.

At about 350 cases, the

See HEITZ on page 20

See you at the Table

Sunday, September 7, 2014

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1900 Cedar St.	2/1.5	1229	6534	\$614,250
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SEASONS in the Vineyard

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.

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.

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 Schramsberg (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 Tchelistcheff, 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.

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

TOURING CA'TOGA



Carlo Marchiori's breathtaking Ca'toga home is available for tours each Saturday at 11 a.m. He reopens the doors for tours after the winter hiatus in May 2014.

It is a house and grounds like no other, this remarkable Palladian style masterpiece we know as Ca'toga, the home of world-renowned artist Carlo Marchiori.

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 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/ 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...

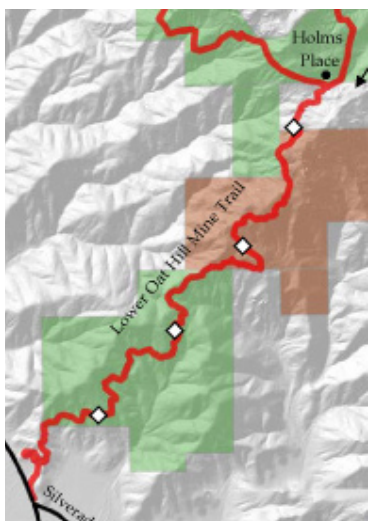
MUD BATHS & MASSAGE



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!

CRYSTAL CREEK FARMSTAND

Crystal Creek Farm & Haven Farmstand is our local organic, sustainable vegetable and flower farm offering eclectic varieties of seasonal produce, all non-GMO.

A haven for rescued animals as well, you'll enjoy meeting the farm animals as well as farmers Sequoia Buck, Tom Atkins and Patrick Doiron.

The farmstand is open Saturday and Sunday from noon to 5 p.m. just minutes from downtown Calistoga at 5140 Sharp Rd.

Stop by on the weekends for fresh eggs, honey, local vinegar, jams and jellies and pesto.

Call 942-9289 for information.



Crystal Creek Farm & Haven Farmstand is open noon to 5 p.m. on Saturdays and Sundays, open to the public at 5140 Sharp Road.

HOLIDAY VILLAGE

Returning for 2014 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. December 6-7. 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.

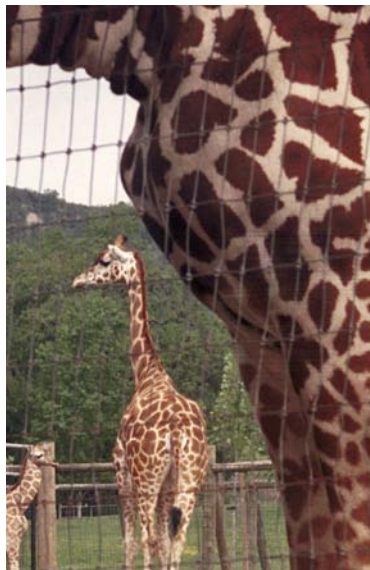
Want more? How about a unique wine-tasting room featuring the region's best award-winning wines, and a gift shop with great wine accessories, beautiful jewelry, clothing, glassware and its own broad selection of California wines.

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 5-6, the picturesque half-mile will roar to life as the World of Outlaws Sprint Car

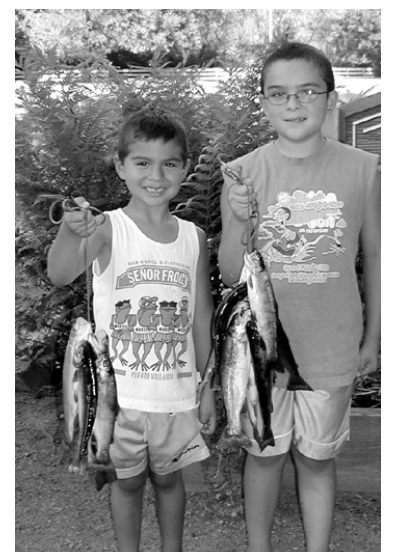


The King of the West Sprint Car Races are scheduled for June 21.

Series take over Wine Country. Labor Day Weekend, Aug. 30 & 31, brings the seventh 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 through Oct. 20 to locals and guests looking for a place to swim.

Decades in the making, but a beautiful result of community effort, the Calistoga Community Pool will open for the pre-season April 7 to May 9 and Spring Season from May 10 to June 6.

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.

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 calistogavistors.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 information.

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.

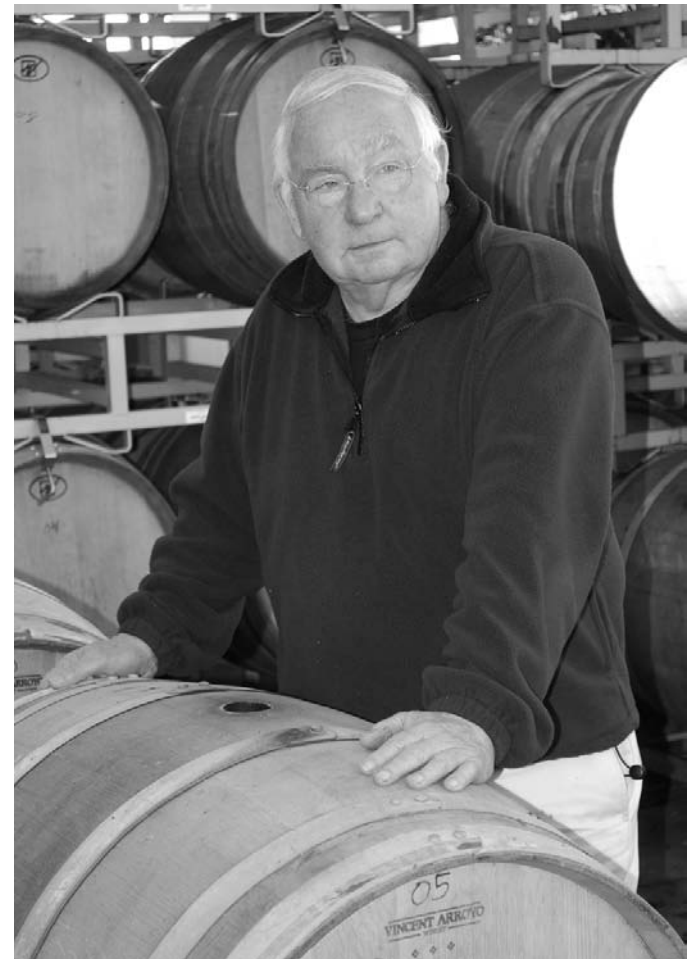


PHOTO BY CHICK HARRITY

*"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

HEITZ

Continued from page 13

Charbono is the “largest” of Shypoke’s tiny production. Peter makes even less Cabernet and Petite Sirah, due mainly to the size of the vine plantings of each, but also because of his own self-limiting parameters. Teetotalers should stop reading here.

“I think Charbono’s fascinating, and making it is super-fun. But I already make 300 cases of Charbono a year. And under my tenet of never making more than I can drink myself, that’s pushing the boundaries. That would be nearly a case a day. It’s a bit much.”

“So,” he observed, sort of stating the obvious, “I don’t need 10 acres of Charbono.”

To that end, the Heitzes sell Charbono fruit to a small number of artisan clients, including Gamble Family Vineyards in St. Helena. The Gambles’ London-born winemaker, Jim Close, arrived in Napa Valley in 2000 and has worked with Peter as a grape client since 2005.

“I think the Charbono’s rusticity comes from the fact that these are old vines,” Close shared on the phone, talking about Gamble Family’s unique Heritage Sites Red Wine, a Napa Valley blend of old-vine Syrah, Zinfandel, and Petite Sirah which he both darkens and livens up with a small percentage of Shypoke Charbono.

“When you work with gnarly old vines like Shypoke’s, they don’t necessarily produce the

most beautiful looking bunches of grapes. You’ll get some character in the vineyard, and they’ll have ‘battle scars’ aplenty. But the fruit that you get off it often has much more interest, flavor-wise. By the time you make it into wine, the rusticity, the earthiness, the smokiness—not just the bright red fruit flavors but some of the character of the place that the vine is grown in—comes through.”

Wines such as Gamble Family’s and Shypoke’s often end up on the shelves of boutique retailers like Back Room Wines in downtown Napa. Owner Dan Dawson, who also operates a popular wine bar in the shop, carried the 2010 vintage of Peter’s Charbono and is has become a Shypoke enthusiast.

“It was very successful for me, especially when I used it for pouring in the wine bar in one of the tastings that we do,” he said in a phone call. “It did great because, you know, the wine speaks for itself. It’s really concentrated and spicy. And it also made a great story for the guests who tried it. You can explain Charbono a little bit and talk about the Heitz family. So everything just worked well together.”

Back at his Turnbull office, Peter more than once echoed Jim Close’s assessment of how the vineyard communicates through his wine.

“It turns out that making good wine is really all about grape-growing,” he said. “The wine-making part for me is just don’t screw it up. I learned by doing. I think my skill is in understand-

ing how to maximize a vineyard site to achieve the best that it can achieve.”

“My skill set really comes from the vineyard, which is, I think, the best way to make wines, is from the vineyard. And I’m not very technical when it comes to making wine in the cellar. So, keep a clean cellar, don’t over-handle the fruit, make wines that represent the place they came from, and you’ll make a good wine.”

Peter is the winemaker, but Shypoke endures as a true family effort: Gary Heitz, who Peter calls “our tractor man,” farms the vines every day, helped by Ginny. The couple has stayed instrumental in building and maintaining the brand.

“My dad is the backbone of the farming. You know, we’re really self-farmed. So that’s huge,” Peter said. “And he’s a talented vineyardist. I think that really the best part of Shypoke is I get to work with my dad every day, and learn from him, and enjoy him as adults. That’s actually one of the best parts.”

“He’s the guy behind the curtain that makes all the magic happen.”

Other magic happens from Peter’s home. As Turnbull’s winemaker, he’s tasked with the responsibility for a 30,000-case production. His wife, Meg, looks after their two children and is essentially the daytime winemaker and cellar manager for Shypoke. She also helps Gary with farming and taking care of the vineyard’s 10 acres.

And then there’s Amelia, Peter and Meg’s 12 year-old daughter.

The girl has, according to Peter, “been tasting since she was one” and working in the vineyard alongside her parents and grandparents since she was three.

“She’s been at it now for 9 years. She comes over, and my dad has been downloading his lifelong knowledge about farming to his granddaughter. And so they farm it together.”

Amelia Heitz isn’t the only Napa Valley kid with a section of vineyard named after her. The important—and amazing—difference is that she’s also responsible for the farming of the Petite Sirah vines, the winemaking for that block, and the blending trials before bottling.

“It’s crazy. Amelia’s actually is really quite good at it,” her dad enthused. “I mean, the Petite Sirah is awesome. So she does

Tony Poer’s Tasting Notes Shypoke



According to the California Department of Food and Agriculture, in 2012 there were officially 88 acres of Charbono planted in California. Peter Heitz noted that about 45 of those are in Napa Valley, mostly near Calistoga, with 10 acres comprising a large part of the Shypoke vineyard.

2012 Charbono, Calistoga, Napa Valley
Grilled herbs, leather, tar, dried flowers, black cherry and raspberry on the nose. Up front tannins, a bit chewy, Dolcetto/Barbera-like flavors of dried cherries, cranberry, red raspberry, cracked black pepper. Long and juicy, great acidity through very finish. Very bright, a bit rustic but still very complex. A singular, old-school red wine.

\$35, 350 cases

2012 Cabernet Sauvignon, Calistoga, Napa Valley

Blackberry-cassis nose, very pure, touch of mushroom, burnt orange, toasted wood, red-black currants. High-toned black raspberry and black cherry palate, big burst of initial fruit but otherwise dense and very concentrated, needs a lot of aeration. A cellar wine.

\$40, 200 cases

2012 Petite Sirah, Amelia’s Block, Calistoga, Napa Valley

Savory herbs, tar, white and black pepper, blueberry. Complex nose. A little mushroom earthiness. Rich on palate, red cherries, cocoa, vanilla, chocolate and coffee bean, orange peel, spice. Elegant and approachable Petite Sirah. Needs a large piece of roasted meat.

\$40, 100 cases



all the punch-downs; she does her own pressing; she’s got her tasting cup and is making her press cut. She’s racking her barrels. It’s pretty cool.”

Peter Heitz is Napa Valley’s version of a proud father, excited about his children’s future and the future of his vineyard at the same time.

Several years ago, Gary and Ginny connected with a Napa Valley winemaker, Chris Carpenter from Howell Mountain’s La Jota Vineyard, to have Charbono recognized as an Ark of Taste item on the Slow Food USA’s website. Carpenter has been a board member and president for the influential organization.

“My mom and dad did a lot of work getting Charbono recog-

nized as a Slow Food Ark item,” Peter explained, before heading back into Turnbull’s cellar for the afternoon to oversee a lot of non-Shypoke winemaking. “And anyone who wants budwood of Charbono we freely hand it out, so I think we’re probably responsible for about a third of the Charbono in the world... It originates in our vineyard.”

“The whole point would be to spread more bottles of Charbono into the world, and hopefully some of them do a very, very good job and make a better Charbono than we make and raise the bar.”

“The bar continues to rise,” he said cheerfully, “and I think that’s good for everybody.”



Amelia, 12, is responsible for the farming of the Petite Sirah vines, the winemaking for that block, and the blending trials before bottling. She’s been working in the vineyard alongside her parents and grandparents since she was three.

Uncorking fun wine facts

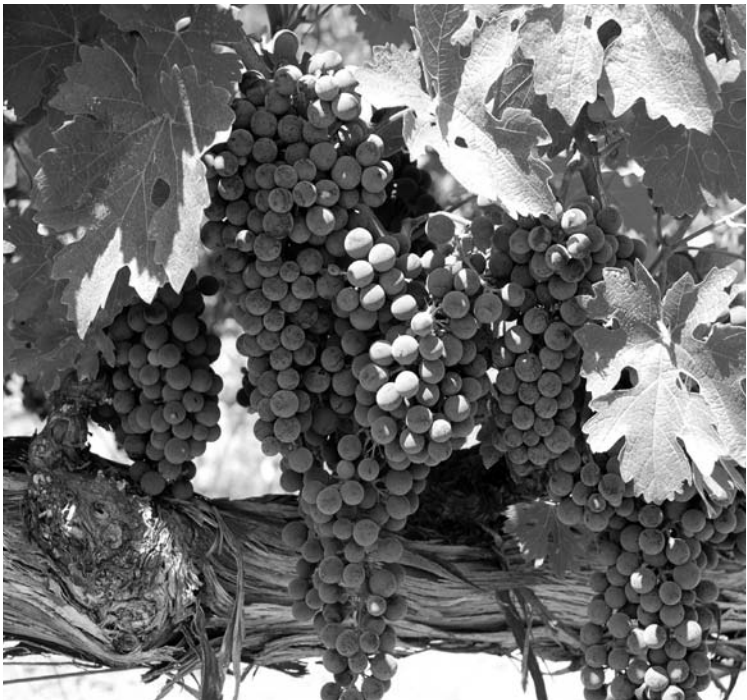
Napa Valley’s rare diversity of microclimates is ideal for growing fine wine grapes.

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?

This big daddy holds 36 bottles of wine

This momma holds 2 cases of wine

This giant holds 20 bottles of wine

This big baby holds 16 bottles of wine

This bottle holds a standard case

This size holds 8 750-ml bottles

Holds 4 750-ml bottles

Magnum

Bottle

Half Bottle

Piccolo/Spill/Pony

Holds 2 bottles of wine

Bottle, holds 750 ml of wine

Holds half a bottle

Holds 1/4 a bottle

Goliath

Solomon

Nebuchadnezzar

Balthazar

Salamazir

Methuselah

Jacobson



- Araujo Estate Wines**
Not open to the public.
www.araujoestate.com
- Arroyo Winery**
942-6995 • 2361 Greenwood Ave.
Mon. – Fri. 10-4:30, Sat – 9:30-4:30,
Sun. 10:30-4. 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 Daily, 11-5, Fri & Sat 1 -7
Small lots of hand-crafted varietal wines.
- Azalea Springs Vineyards**
963-1999 • 4301 Azalea Springs
Open by appointment. Produces merlot
and cabernet sauvignon.
- 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.
- Blair Estate**
942-8283 • By appointment only.
www.blairestate.net
- 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.
- Castello di Amorosa**
967-6272 • 4045 St. Helena Hwy
Daily 9:30 a.m. to 6 p.m. Entrance fee inc.
tasting, \$18 M-Thurs; Children 3-20, ent.
fee \$7. Castle tours are \$33 per person.
- Chateau Montelena**
942-5105 • 1429 Tubbs Lane
Daily 9:30-4. Tasting Fee: \$20.
Details at www.montelena.com.
- Clos Pegase Winery**
942-4981 • 1060 Dunaweal Lane
Daily 10:30-5 Tours: 11, 2. 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.
- Cuvaison Estate Wines**
942-2468 • 4550 Silverado Trail
Daily 10-5. Cave Tours & Tasting: 10:30
daily, fee \$15. Picnic tables.
- 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.
- Dyer Vineyard**

CALISTOGA Wineries



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

Not open to the public.

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

942-9665 • 3322 Old Toll Rd
Open by appointment, closed Sundays.
Sauvignon blanc and cabernet.

Joseph Cellars

942-9999 • 4455 St. Helena Hwy
Wine tasting in cave \$20. Daily by appt.
Estate cabernet sauvignon, old vine zin-
fandel, chardonnay, and sauvignon blanc.

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
Thurs. - Sun. 9-5 Open by appointment.
Cabernet, malbec & sangiovese.

Phifer Pavitt

942-4787 • 4660 Silverado Trail
Tastings by appointment only. Mondays -
Saturdays, at 11 a.m. or 1 p.m., at a cost
of \$25/person. Makes cabernet.

Rancho de las Flores Cellars

942-5924 • 3942 Silverado Trail
Open for tasting 11-4, near daily. Caber-
net and Blanco from colombard grapes.

Reverie

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

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
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Storybook Mountain

942-5310 • 3835 Hwy 128
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Summers Estate Wines

942-5508 • 1171 Tubbs Lane
Daily 10:30-5 Standard tasting fee: \$15.
Tours & other options available, call for
info. Email or call for appt. Email sales@
summerswinery.com

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.
emilvine@napa.net
Small family winery produces handcrafted
wines. Call or e-mail for VIP tasting.

Tom Eddy

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, sauvi-
gnon blanc and pinot noir wines.

Upvalley Vintners

942-1004 • 1371 Lincoln Ave.
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Zacherle, Barlow & Toffanelli wines.

Venge Vineyards

942-9100 • 4708 Silverado Trail

By appointment only.

Vermeil Wines /OnthEdge Winery

341-3054 • 1255 Lincoln Ave.
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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

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