



Mud City Weekender

ALL THINGS CALISTOGA

JUNE 2015



MT. SAINT HELENA AT SUNSET PHOTO BY MARK ZUKOWSKI

The legends of Mt. St. Helena

Was it a ship's captain? a Russian princess? A friar?

page 12

Inizi wines
celebrates
Charbono **5**

August Briggs
turns 20 with
weekend bash **8**

Free Concerts
in the Park
June 18 **9**

Calendar shows
what's going on
in vineyards **15**

Calistoga
wineries map
& guide **22**



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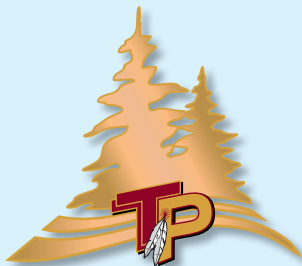
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Calistoga – The West’s Original Hot Springs Resort Town

Welcome to Mud City



Inizi winery celebrates Charbono 5

Winemakers select one of Calistoga’s old-school cult wines to make their mark



5

August Briggs Winery turns 20 8

Employee-owned winery offering special weekend birthday party

Free Concerts in the Park 9

From the Beatles to the blues, free weekly concerts start June 18



How did mountain get its name? 12

Legends say three different people, decades apart, named Mt. Saint Helena

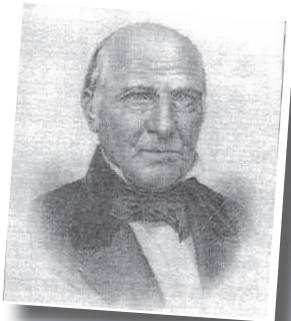
Seasons in the vineyard 15

Quick calendar check to see what’s happening in vineyards

8

Things to do, places to go 16

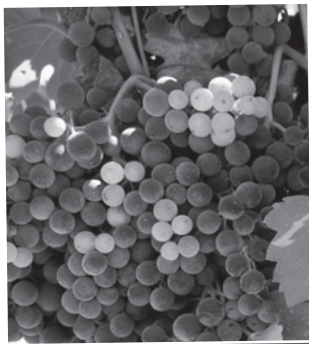
There is a lot more to Calistoga than sippin’, spa-in’ and more sippin’, and here’s proof!



15

Uncorking fun wine facts 21

How many pounds of grapes in a bottle of wine?



21

Calistoga Wineries & Map 22

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

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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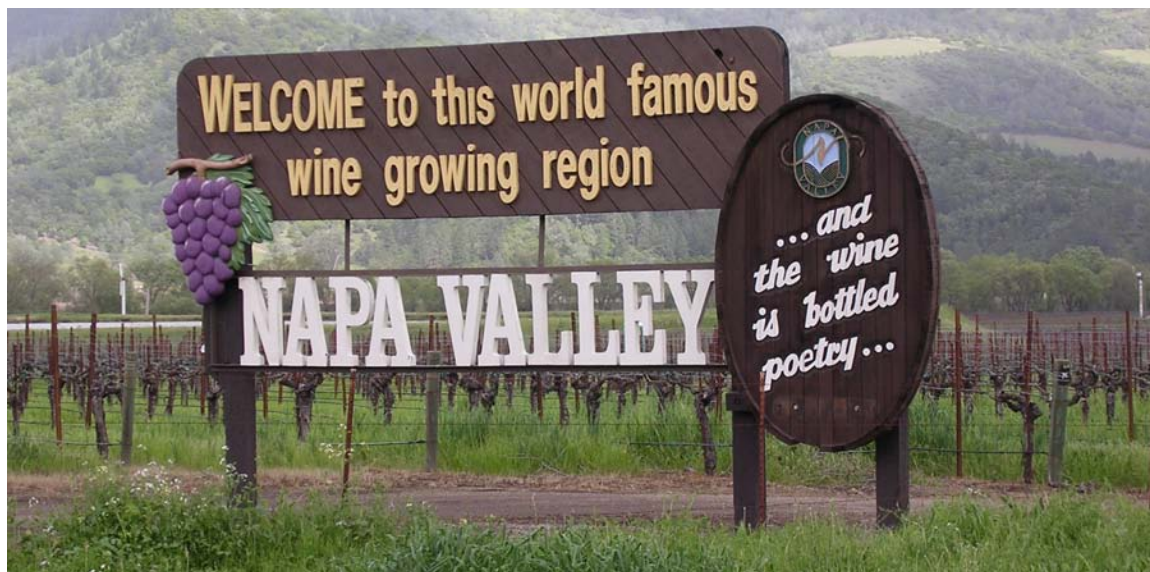
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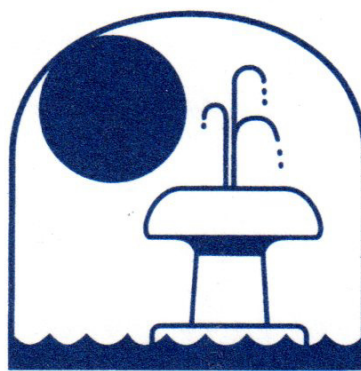
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CHARBONO

Calistoga's signature vine has been an "alternative" variety for at least a century

By Tony Poer

MUD CITY WEEKENDER

From Sonoma to Santa Barbara, an alternative wine grape movement is gathering steam in California.

Over the past several years, wine drinkers have gotten familiar with unusual varieties like Aleatico, Trousseau, and Grüner Veltliner, none of which are likely to remind anyone of Cabernet Sauvignon or Chardonnay. Some of the vines have been planted in the state for decades, while others are a novelty for both grape growers and for the eager, experimental winemakers who buy their fruit. All of the newcomers to the scene appear to be broadening the definition of California wine.

Meanwhile, at the northern end of Napa Valley, there's a grape *not* called Cabernet that has been an "alternative" variety for at least a century, and it has a young proponent whose family has been in the Napa farming business even longer.

A.J. Filipelli is a partner in one of Northern California's newest wine outfits, Sebastopol-based Two Worlds Wine Company. He and winemaker John Harley are only a few vintages into production of their boutique label, Inizi Wines, but the college friends and business partners have already made a statement with Calistoga's signature vine, Charbono.

"I was in this MBA program, and the fruit—the Charbono itself—became available," said the 29 year-old Filipelli, seated at a rough-hewn kitchen table in the Calistoga home he shares with his wife, Jennifer.

He talked about the vineyard from which he and Harley access fruit to make their distinctive red wine. "My partner, who works at a winery, had recently changed jobs. He came to me and said, 'You know, if you ever have the opportunity to get some grapes, I have an opportunity to make wine as one of my benefits working at this new company.' So everything just kind of fell into place."

"From what I know, the prop-

erty was planted in the early 70s. It was under a planting contract with Inglenook for their Inglenook Charbono program, and it went to them for a long time, until that wine fell out favor, I guess you could say."

One of Napa Valley's old-school cult wines, Inglenook's Charbono bottling had a following among wine enthusiasts and collectors that ended two decades ago, when the Rutherford estate's corporate owners ceased production. As a grape variety that makes for darkly colored, yet brisk and inherently lighter-bodied red wine, Charbono has always stood out in sharp relief against Napa Valley's big rich Cabernet backdrop. Even in Calistoga, where wines made from Zinfandel and Petite Sirah are popular alternatives and have thrived for as long as anyone can remember, the grape is an oddball.

"All [the Charbono] is from the same source," Filipelli said, describing the vineyard just off Highway 29 near Heitz Way that is owned, appropriately, by two brothers in the extended Heitz family of Calistoga.

"When we started buying fruit from the vineyard, it was in a bit rougher shape, and I've been working with the grower to kind of bring it back to life a little bit. So we've enjoyed good vintages—bountiful vintages—the past couple of years from the good vintage years of '12 and '13. And then also some things we've done in the vineyard have gotten it back in shape."

From a very young age, Filipelli was probably destined to learn how to "do things in vineyards." He was raised in a farming family in Marin County, though wine grapes weren't the family's business. His great-grandparents grew a half dozen varieties of eucalyptus, along with acacia, myrtle, and sunflowers, on their Browns Valley property at the western edge of the city of Napa. They also founded Pacific Coast Ever-

See INIZI on page 6



The Charbono label actually won the Best Label in The San Francisco Chronicle wine show this year.

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INIZI

Continued from page 5

green, an ornamental floral and evergreen supply company at the San Francisco Flower Mart. That business has been in the Filipelli family for three generations, with A.J. representing the fourth. His father, Albert Sr., is the current proprietor.

"Pretty much as young as I can remember, I was going up and helping my dad. When I was young, it was just kind of going for a ride in the truck, and as I got older, it was to work," Filipelli remembered with a laugh. But he also recalled never being pressured to take over for his father.

"My dad always made it clear from when I was young to do what I wanted to do," he said. "He just told me, 'There's no reason to stay in the family business if there's something you want to do more.' And that was grapes."

Albert Filipelli confirmed this one recent, overcast morning when the reporter found himself in the Filipelli family's store in

San Francisco. Aromas of fresh-cut greenery wafted through the high-ceilinged warehouse as a trio of employees snipped away at piles of branches spread out on work tables. Albert Sr. was more than happy to discuss his son's role, as well as his own.

"Growing up and doing this business, I watched the Napa Valley get bigger and bigger with the grapes. So as Albert—or A.J.—was growing up, to me that seemed like it would be a good thing for him to get into."

"We were farmers always," he explained. "A.J. grew up going up there with me, doing different things: the irrigation systems we'd set up, and the picking and harvesting of the different things that we grew there."

The practical lessons Albert's son took away from those visits to the farm in Napa led him after high school to the respected viticulture program at Fresno State University, from which he graduated with a Bachelor of Science degree in 2007. Right out of college, Filipelli landed a full-time

job: Assistant Viticulturist with Jack Neal & Son Vineyard Management in St. Helena. Initially managing 1,500 acres of clients' property, he was soon promoted to the general manager position, a job he held—and excelled at—for more than four years. Another vineyard company, Lodi-based Vino Farms, lured him away in 2013. They are Filipelli's current employers and have him overseeing 2,500 acres of vineyards in Napa and Sonoma Counties.

Before moving from Jack Neal & Son to Vino Farms, the young but already experienced viticulturist started the Executive MBA Wine program at Sonoma State University. It was an educational decision that contributed directly to Inizi Wines.

"It played a big part in establishing the company and doing all the permitting and licensing, that kind of stuff, since I was right in the middle of a wine MBA program where I was basically learning how to do all of that."

As Filipelli describes his work days, they are 90% "day job" at Vino Farms, and 10% building Inizi into a viable wine label and business. He and John Harley, his partner and winemaker, had Mother Nature on their side when they debuted the Inizi 2012 Calistoga Charbono last year: the vintage was widely considered one of the North Coast's finest in the last 30 years. That was until the 2013 vintage, which could trump '12 in quality. And 2014, according to Filipelli, is looking very promising. Mother Nature hasn't frowned on Calistoga recently, though she seemed to come a bit unglued in 2011.

For more dependable help, the Inizi partners have their wives.

Jennifer Filipelli and Kirsti Harley are wine industry professionals whose own full-time jobs, at Fisher Vineyards and Medlock Ames Winery, respectively, are geared towards sales, marketing, and hospitality. Kirsti is the general manager and spirits buyer at Medlock Ames' Alexander Valley Bar and also manages events for the popular music venue. Jennifer directs hospitality and visitor sales at the Fisher winery on Spring Mountain. The Texas native recruited a college friend, Austin graphic designer Lindsay Huck, to create a label for Inizi that is as distinctive as the wine in the bottle.

"They're responsible for a lot
See INIZI on page 7

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John Harley and Kirsti Kinservik of Inizi wines specializing in charbono.

of creative and design decisions,” said Filipelli, “and they played an important part in the label. The Charbono label actually won the Best Label in The *San Francisco Chronicle* wine show, so that was a big thing.”

“In addition to the creative and design roles, my wife and John’s wife also do a lot of sales for us. They visit wholesale ac-

counts, and they’re responsible for those.”

Judging by Inizi’s list of North Bay restaurant and retail customers, Jennifer and Kirsti have the selling thing down. As a team, they managed to land the 2012 Charbono on the wine list at Chef Bob Hurley’s eponymous bistro in Yountville. It was a deal made more impressive by the fact that

the restaurant’s general manager, Jerry Lampe, meets with winery salespeople approximately once a year—and the Inizi ladies weren’t in on that meeting.

“I told Jennifer and Kirsti that they’d missed that window,” Lampe shared over the phone, “but as soon as they gave me the information about the wines that they made, the Charbono com-

pletely interested me, because I’m a huge Charbono fan. So we actually tasted it right then and there.”

“The ’12 is what I started with. We did it this last year, and then when they rolled over to the ’13, we put that on by the glass.”

Bob Hurley’s menu usually features wild game, a cuisine he specializes in. He and Lampe both think of Charbono as an ideal red wine to pair with game meat preparations. As business partners, they even decided several years ago to carve out a section of their wine list for Charbono after trying one made by a staff member at the restaurant.

“We fell in love with it, and then all of a sudden I found out how rare it was, and how very little is made. So at one point we had eight different Charbonos on our list, and we still continue with six of them.”

About that many Charbonos were recognized earlier this year for awards at the *San Francisco Chronicle*’s 2014 Wine Competition, the show at which the Inizi label won the design sweepstakes. To go with the prestigious label award, the Inizi 2012 Charbono won a gold medal in the category of “All Other Red Varietals.” Filipelli and Harley’s wine was up against many alternative grape varieties, including the aforemen-

tioned Aleatico, as well as Counoise, Lemberger, and something called Uncle Tannat. “All Other” may be an all-encompassing category, but with the huge range of lesser-known grapes being grown and made into serious wine in California (not to mention Oregon, Washington, and beyond), it puts Calistoga’s traditional red grape in an interesting place that juxtaposes the old with the new.

Of course, a lot of credit for the gold medal at the *Chronicle* competition goes to winemaker John Harley. He and Filipelli have been friends since their college days at Fresno State, and the Inizi business partnership is highly cooperative in the classic grape-grower and winemaker sense.

“A.J. and I roomed together, studied together, and worked together,” Harley wrote via email. “We’ve been a really good team since. The working relationship has stayed that way. With A.J. getting his MBA, he does most, if not all, of finances and record keeping along with viticulture management with our vineyard sources. I really couldn’t ask for a better business partner.”

Asked to comment on the alternative grape varieties coming to the fore in California viticulture and winemaking, he replied

See INIZI on page 20

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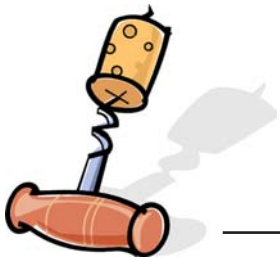
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Calistoga
WINE & BIZ NEWS
Uncorked



August Briggs celebrates turning 20

Two decades after their start with a few barrels of wine in a garage, August Briggs Winery is celebrating its 20th year of operation. This employees-turned-owner winery is best known for the last 20 years for its limited production wines sourced from Napa and Sonoma's top vineyards.

In celebration of this milestone, co-owners, Colette Milliman and Matthew Gacso, will welcome visitors to their downtown location with festivities that span the weekend of June 13 -14.

- For the event they will:
- Make available rare Library Wines to taste and purchase
 - Discounted pricing on select wines
 - Special Release of their first ever Meritage
 - Serve a variety of delicious treats from local food trucks, Phat Wraps & Salads & Crossroads Chicken, to enjoy and complement the wines



Colette Milliman and Matthew Gacso, owners, celebrate August Briggs winery's 20th anniversary this year with a special celebration June 13-14 at their Lincoln Avenue tasting room.

- Offer barrel tasting for a fee or complimentary with any wine purchase
 - A representative from Guide Dogs for the Blind to answer questions and receive donations
- "Matt and I are very proud of this accomplishment and grateful to our customers who helped us get here," said Milliman who has been an employee/owner since 2002. "We very much look forward to the next 20 years and continuing to produce wines that our customers enjoy."
- A percentage of the weekends'

proceeds will be donated to the Guide Dogs for the Blind.


August Briggs Winery specializing in single vineyard wines of classic and eclectic varietals from Napa and Sonoma's most renowned vineyards.

Founded in 1995 in a small garage, the winery moved in 2011 to their tasting room in downtown Calistoga. The winery's portfolio of Cabernet Sauvignon, Pinot Noir, Syrah, Petite Sirah, Zinfandel, Charbono, Pinot Meunier, Petit Verdot and Chardonnay, priced from \$20 - \$55, is available at the tasting room, via the winery's website and in select markets nationally.

August Briggs Winery is located at 1307 B Lincoln Avenue in Calistoga.

Envy WINES

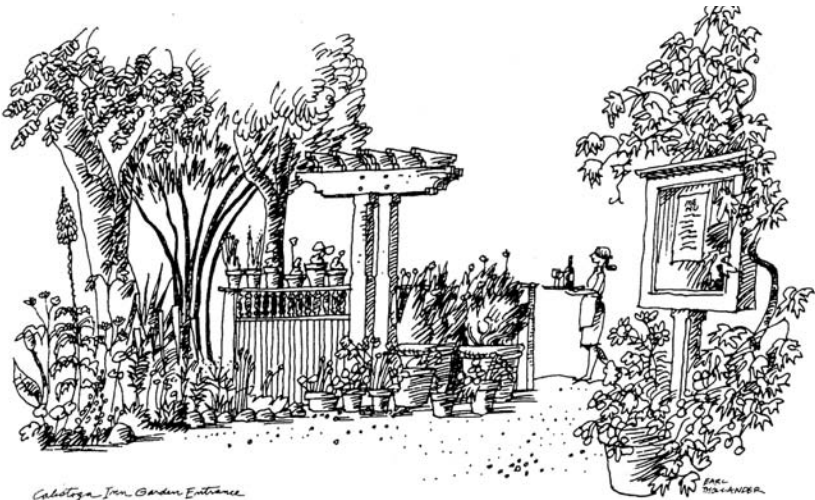
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Concerts in the Park

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The Chamber of Commerce, thanks to full sponsorship by Calistoga Beverage Company, is once again bringing a full summer of Concerts in the Park to Calistogans. It's our weekly party, and you're invited.

The fun begins on June 18 and lasts until Aug. 28. Concerts are on Thursdays from 6:30-8:30 p.m. at Pioneer Park on Cedar Street.

Admission is free, and fans are encouraged to bring picnic dinners, blankets and low chairs to enjoy the performances.

This year there will be no on-site food service, but several restaurants are offering boxed dinners the night of the concerts. Just call in your order and pick it up on the way.

Here's the line-up:

June 18 – Kingsborough

Since their festival debut at BottleRock Napa Valley 2014, Kingsborough has been creating an electric buzz with their modern twist on classic-soulful rock n' roll. One glimpse of the band in action is enough to make any listener instantly addicted. BAM Magazine describes their BottleRock performance as, "rocking it like the big boys used to...in the same way that Springsteen has always done."

June 25 – Superlicious

The band has been playing together since the summer of 2006. The band consists of five tremendously talented and seasoned artists. Some of the venues they have played throughout Northern California have been; Powerhouse Pub, Folsom, Calif.; Crawdads River Cantina, Sacramento; Stars of Vacaville, Tex Wasabi's, Sacramento; Corner Pocket, Citrus Heights, Calif.; 4th of July celebration for City of Rancho Cordova; Red Hawk Casino; Thunder Valley Casino; Grand Sierra Resort - Reno; Harrahs Tahoe; and Laguna Del Sol, Wilton.

July 2 – Acoustamatics

Rick Fulkerson, guitar; Jason Gross, mandolin; Tami Pallings-ton, upright and electric bass;

Karol Kopley, accordion; Joe Mathews, drums and guitar.

Acoustamatics performances feature a five piece ensemble consisting of guitar, upright bass, accordion, drums and mandolin. The group's dynamic sound is grounded in an eclectic combination of genres ranging through jazz, blues, rock and roll, and bluegrass. The band's repertoire combines well known covers in addition to original songwriting that emphasizes skilled instrumental virtuosity complimented by tasty vocal arrangements. An Acoustamatics show routinely leaves audiences highly satisfied and clamoring for more.

July 9 – Wild Catahoulas

The Wild Catahoulas is that unique Cajun/Zydeco band in the North Bay, merging traditional Cajun French two-steps and waltzes from Southwestern Louisiana with contemporary Zydeco and New Orleans sounds. In other words, a great dance band. Laissez les bon temps roulez!

July 16 – Lucky Losers

A new sound for blues--the male/female duet! Cathy Lemons and Phil Berkowitz are two singers that have come together to create a vocally rich, harp infused, and musically eclectic sound that is firmly rooted in blues. Their beautiful harmonies, imaginative arrangements, ex-



PHOTO BY YVONNE HENRY

The 2015 Concerts in the Park offer 10 weeks of free music at Pioneer Park on Cedar Street from June 26 through August 28 sponsored by Calistoga Beverage Company. Here, the band Kerourac plays last year, returning this summer on August 14.

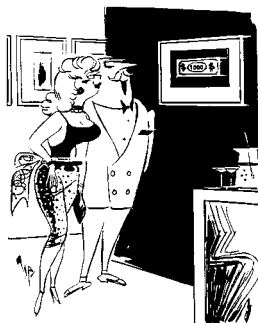
ceptional songwriting skills, and their high energy performances fronting a top-of-the-line six piece band make them a sought after act!

July 23 – Swing 7

Swing 7 is the most authentic swing band in the North Bay area. Swing 7 plays all types of music including: Swing, Jazz, Latin,

See **CONCERTS** on page 11

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In town for the weekend and looking for unique crafts and organic, local foods? Walk on downtown and check out the Calistoga Farmers Market every Saturday morning at the Sharpsteen Museum Plaza on Washington Street, across the lane from city hall, open each Saturday from 9 a.m. to 1 p.m.

Fresh, locally grown seasonal produce, vine and tree-ripened fruits and vegetables, colorful cut-flowers and nursery grown ornamental plants are part of the fare each week, although selections vary with the growing season.

Gourmet and pre-packaged food, Mediterranean deli items,

olive oils and vinegars, fresh seafood, smoked salmon, crepes, quiches and fruit pies are also known to be available.

Additionally, there is a corner for artisans to display and sell their unique and creative crafts and gift items. Most Saturdays there is live music and fresh coffee and breakfast items as well.

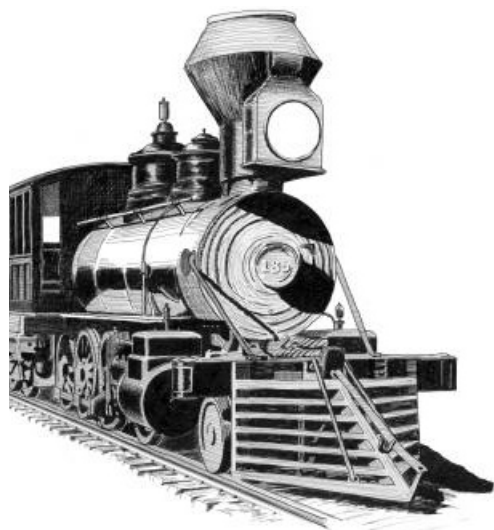


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Built in 1868, the Calistoga Depot was the northern terminus of the Napa Valley Railroad. Besides exporting agricultural products, Calistoga imported tourists who took advantage of the skating rink, race track, mud and mineral baths, all of which were 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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—J.Kirk Feiereisen

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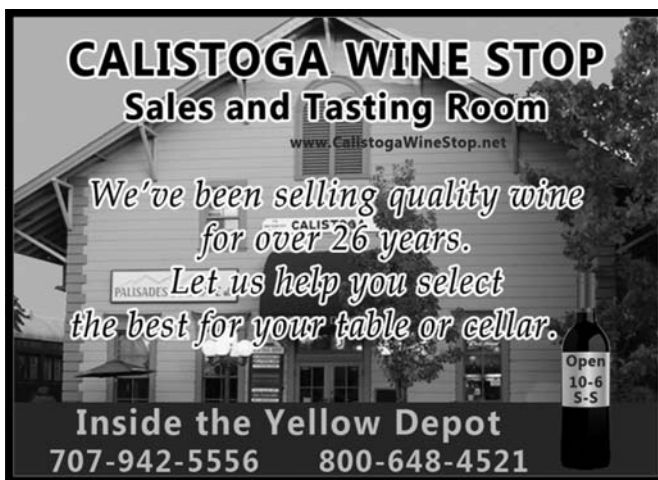
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Lucky Losers, a new sound for the blues, plays Concerts in the Park on Thursday, July 16. Concerts are free, run from 6:30-8:30 p.m.

CONCERTS

Continued from page 8

ence, having played with groups all over California, Nevada, and on cruise ships.

July 30 – Twang Ditty

Formed in the summer of 2007 in Sonoma County, Twang Ditty has since built a faithful following and reputation as one of the Bay Area's premiere traditional country bands.

The group is made up of seasoned players who strive to keep classic country alive and honest, paying homage to the 50s, 60s and 70s; a time when pure, heart-felt vocals and sparkling guitar licks defined the genre.

From tearful ballads to honky-tonk to rockabilly, Twang Ditty covers the country landscape from Nashville to Bakersfield and everywhere in between.

August 6 – Beatles Flashback

Beatles Flashback will be playing all of your favorite Fab Four tunes from *She Loves You* and *I Want to Hold Your Hand*, to *Ticket to Ride* and *Day Tripper*, and then all the way to *Here Comes the Sun* and *Hey Jude*. Sing-a-long, twist and shout and enjoy this high energy, fast and fun tribute to the Beatles.

Not your average, seen-it-before, Beatles tribute band, with Beatles Flashback you'll get a unique presentation of Beatles music like you have never seen or heard before.

Expect a few surprises, humor, and audience participation, all wrapped around note for note renditions of the Beatles music you know and love.

August 13 – Rosetown Soul

RoseTown Soul and R&B Revue is a 7 piece "Blues Brothers" inspired event band complete with black suit and tie, fedora's, and of course dark sunglasses. RoseTown has one of the hottest



The Superlicious band has been playing together since the summer of 2006. The band consists of five tremendously talented and seasoned artists. They'll play in Pioneer Park on June 25.

horn sections in Sonoma County! Its members include stars from such local acts as "Crossfire" and "CT and The Cruisers".

August 20 – Decades

Since October 2010, Decades has been working around the clock learning material that spans from the 40's to today. Their impressive catalogue, mixed with their young talents have led to numerous achievements.

They've headlined several fairs, such as The Big Room at the Sierra Nevada Brewery in Chico, Top of The Mark in San Francisco, as well as played over 10 casinos in California and Nevada. Decades received the cover feature for "Upgraded Magazine" in December 2012 issue. Their high energy shows mixed with their unpredictable set lists never leaves a crowd disappointed.

Bring your blankets, chairs and

picnic dinner to enjoy this summer celebration. There will not be food vendors at the park so make sure to pick up your boxed dinner from a local restaurant before you head over. Adult beverages are allowed (for those 21 and over) and wine will be available for purchase weekly.

You'll find Pioneer Park on Cedar Street just off Lincoln Avenue.



A hidden gem close to downtown. This charming 3 bedroom, 1 bath cottage, built in the 1930's, has tons of potential for remodel and expansion. With a large, level rear yard, filtered views of Mt. St. Helena, wood floors and spacious rooms, this could be an ideal wine country home. \$628,000. Shown by appointment only.

Helga Kimball
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How did the mountain get its name?

By Kathy Bazzoli

MUD CITY WEEKENDER

The Wappo, who made the mountain their home for thousands of years before any others set foot on her majestic slopes, called her “Kanamoto” meaning “human mountain.” The figure of a woman in repose, one to be revered and respected, one of magic and consequence.

Robert Louis Stevenson, having spent his honeymoon in Calistoga in 1880, wrote of her; “Its naked peak stands nearly four thousand, five hundred feet above the sea; its sides are fringed with forest; and the soil, where it is bare, glows warm with cinnabar. Life in its shadow goes

rustically forward. Around the foot of that mountain the silence of nature reigns in a great measure unbroken, and the people of hill and valley go sauntering about their business as in the days before the flood.”


Local history tells us three separate yet significant people gave the mountain her name, Mount St. Helena. These three individuals were unknown to one another, a coincidence possibly, or had their paths crossed? What was the commonality between the three, and who exactly was Saint Helena?

The first naming is believed to have come from Franciscan Friar Jose Altimira. In the spring of 1823, Fr. Altimira accompanied a group of Spanish explorers given the task of locating a new mission site in the valley’s to the north of

San Francisco. As he explored parts of the upper Napa Valley (now Calistoga), meeting the Wappo and seeing firsthand the hot springs bubbling out of the ground, he christened the area “Agua Caliente”. It was here that he first met the mountain.

In late June Altimira found himself in the Valley of Sonoma. He spent a few days investigating the area to ensure conditions were favorable for a successful mission (water sources, location and climate).

On the morning of July 4, 1823, Fr. Altimira held the ceremony that would mark the beginning of Mission Sonoma. It is said that while the Padre was resting and contemplating near the mission site, his eyes rose to the mountain he had met



CA'TOGA

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Mount Saint Helena (Wappo: Kanamota, “Human Mountain”) at 4,343 feet above sea level, is a peak in the Mayacamas Mountains with flanks in Napa, Sonoma, and Lake counties. Composed of uplifted 2.4-million-year-old volcanic rocks from the Clear Lake Volcanic Field, the mountain has been named Mt. Saint Helena three different times.

Mt. Saint Helena at sunset
PHOTO BY MARK ZUKOWSKI

earlier and was overcome by her magnificence. He recalled in his memory a carving he had seen at the Abbey of Rheims in France, one that appeared to look the same as the mountain. The carving was that of Saint Helena, hence the first naming.

The second person claiming the mountain was a Russian princess. It was 1841 when Baron Alexander Rotchef visited Fortress

Ross. The Baron brought with him his beautiful and adventurous wife, the Princess Helena whose godfather was none other than Czar Nicholas himself. Princess Helena had been named after Saint Helena and was held in high regard by her people.

The Princess had seen the mountain from afar and was anxious to get a closer look. Fortunately for her, a team of Russian

scientists had been dispatched to climb the mountain to collect specimens. She would accompany them, finally reaching the summit on a clear afternoon. To the west she could see the huge, blue expanse of the Pacific Ocean, to the east the still snow-capped Sierra. She stood in awe and reverence for what she knew was a gift from God.

As they raised their flag on

the mountaintop, they placed a copper plate inscribed with their names and the date, June 1841. It was then they named the mountain “Mount St. Helena”. This copper plate was ultimately stolen. Replicas were placed, one with the original inscription, the other a translation. They remain in place to this day.

The third and final naming came from an American sea-far-

ing man, Captain Stephen Smith. In 1844, then Mexican Governor Micheltorena granted the Captain over 35,000 acres. This land had previously been occupied by the Russians on the coast and known as Rancho Bodega. In an area just east and densely forested with redwood trees, he built a sawmill.

The Captain was not a man of

See LEGENDS on page 14

scoops & swirls

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LEGENDS

Continued from page 13

God, nor was he borne of nobility. His was a simple life guided by hard work and opportunity. Standing at his newly constructed sawmill, he could see the harbor to the west where his beloved ship lay anchored. On the side of the ship was inscribed her name, Saint Helena.

Legend tells us the Captain then looked up toward the majestic mountain he had gazed upon so many times with admiration making the decision to name her "Mount Saint Helena."

Was it possible the paths of these three had passed on some

level? Father Altimira was of course known by General Vallejo visiting his pueblo of Sonoma at the mission of Solano. The Padre's records of his explorations are detailed and clear on that fact, thusly the naming of Mount Saint Helena would be included in those records. The Baron and Princess Helena also visited the pueblo and met with General Vallejo. Captain Smith had gotten his ship from the Russians who earlier occupied Rancho Bodega, also known to the Princess who had visited the mission of Solano, who had met General Vallejo who knew Fr. Altimira.

We need to back up over 1700 years to the year 250 AD

when Flavia Iulia Helena was born. She was the mother of the Constantine the Great. She was a devout Christian and is credited with establishing Christianity at the heart of Western Civilization. Constantine fully absorbed the teachings of Christianity, becoming the first Christian Emperor of Rome, 306 until the time of his death in 337. It was during his reign that Christianity became the accepted Roman religion.

Although Helena's birthplace is disputed, it is believed she was a native of the province of Bithynia in Asia Minor and born of humble beginnings. Her son renamed the city "Helenopolis" after her death in 330, which

supports the belief this was her birthplace.

In 326, Helena undertook a journey to the Holy Places in Palestine. It was here that she constructed two churches, one the Church of the Nativity, Bethlehem and the other the Church on the Mount of Olives. These church sites represent Christ's birth and ascension, respectively.

It was during this time that Helena had ordered excavation begin over the site of Jesus's tomb near Calvary, which had been covered by a temple built by Emperor Hadrian. As the site was being reclaimed, Helena discovered three crosses, one is believed to be the cross on which

Christ was crucified. Many paintings and carvings of Saint Helena depict her holding this cross.

Helena, famed for her piety, was ultimately granted Sainthood. To distinguish her from others with similar names, she is also known as Helen of Constantinople.

Her feast day as a saint of the Orthodox Christian Church is celebrated with her son on May 21, the "Feast of the Holy Great Sovereigns, Equal to the Apostles", her feast day in the Roman Catholic Church falls on August 18.

She lived to be 80 years old and is the patron saint of new discoveries.



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SEASONS in the Vineyard

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.

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.

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. — Napa Valley Vintners

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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 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...

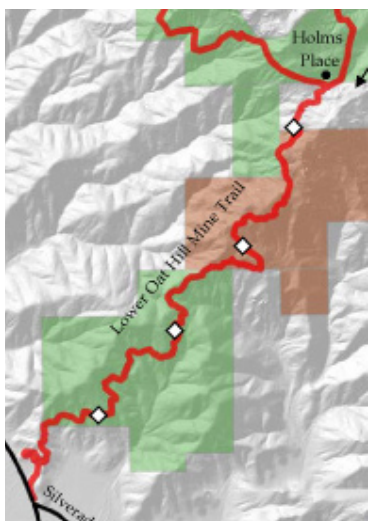
MUD BATHS & MASSAGE



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.

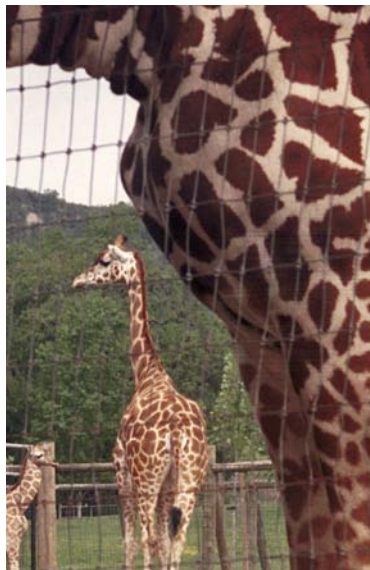
Want more? How about a unique wine-tasting room featuring the region's best award-winning wines, and a gift shop with great wine accessories, beautiful jewelry, clothing, glassware and its own broad selection of California wines.

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

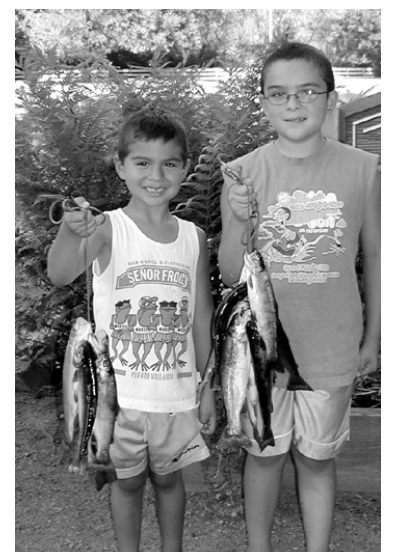


The King of the West Sprint Car Races are scheduled for April 11-12.

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.

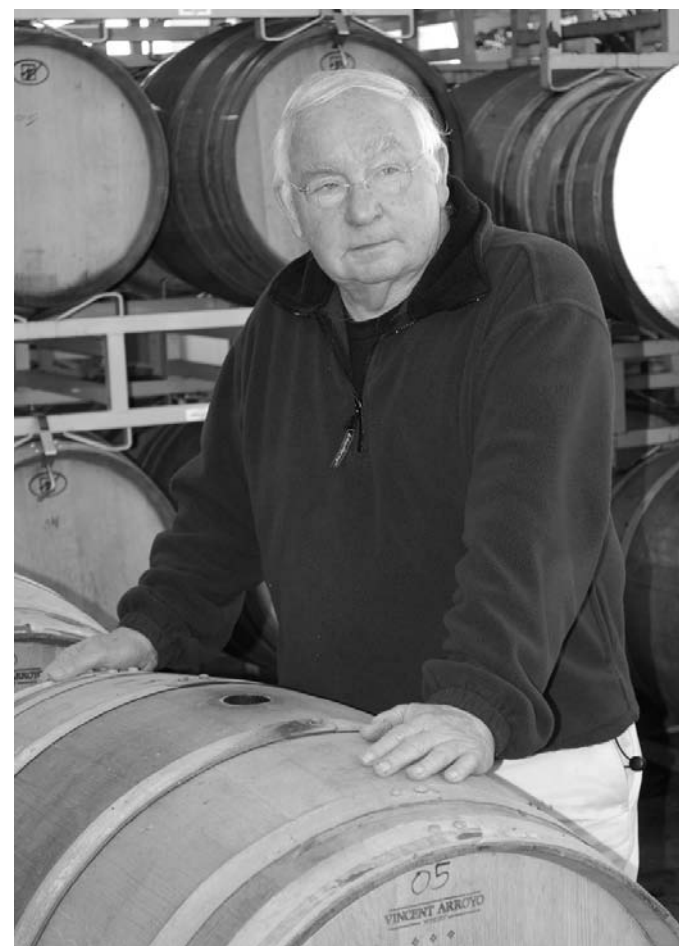


PHOTO BY CHICK HARRITY

**"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



A.J. and Jen Filipelli (above) and John and Kirsti Harley are the co-founders of INIZI.

INIZI

Continued from page 7

that he thinks “it’s impossible for us to be separate from the ‘alternative grape movement,’ being that we produce the wines that we produce. Honestly, we make the wines that we make simply because A.J., Jen, Kirsti, and I all work around the same ‘big three’ (among others): Pinot Noir, Cabernet Sauvignon, and Chardonnay. We have the honor of working in some of the best vineyards in California for these varietals, and as a creative outlet we chose to make wines that are hard to find.”

“The North Coast of California in general has hundreds of microclimates that are suitable for hundreds of different grape varietals. Charbono and Tocai Friulano shouldn’t be planted everywhere but neither should Cabernet Sauvignon or Pinot Noir.”

Harley mentioned the northeast Italian white grape, Tocai Friulano, which he and Filipelli purchase from Saini Vineyard in Dry Creek Valley and use to make the white wine of the Inizì portfolio (the trio of Inizì wines is rounded out by a dry rosé of Charbono; see sidebar). Traditionally, though somewhat haphazardly, Tocai has been grown in parts of Napa and Sonoma Counties for decades and rivals both Charbono and Uncle Tannat under that obscure grape heading.

“It was really similar to the Charbono,” Filipelli said, moving from his kitchen to a shaded picnic table in his backyard to open and taste some Inizì bottles. “John’s day job led him to meeting Mr. Saini, looking at another project he was working on, and he noticed some white grapes speckled amongst a field of old-vine Zinfandel. We’d been talking about making a white wine after the first vintage of Charbono and rosé.”

The Inizì wines were and are, in a word, delicious. Both Charbono vintages impressed with their dark, almost black, hues in the glass, in pleasing contrast to the pink-and-orange-tinged Charbono rosé and elegantly pale Tocai Friulano. But the wines can be appreciated as a single stylistic offering.

“I think these wines will usually have a much more wine-educated consumer who will most likely enjoy our ‘old world/old California’ style of winemaking,” Harley wrote in his email.

“I grew up drinking wine made from Napa and Sonoma that echoed the European style. These are the wines I like to drink, and I’ve chosen to build my career in making wines of that early style. It’s really exciting to see this style coming back.”

With his nose in an oversized glass, Filipelli reflected on both the wines in front of him and on the Inizì project. He gave credit to his business partners, starting with Harley.

“John is a very talented

winemaker,” he observed. “He’s able to make these wines with great consistency, and the way he makes wine is to be drunk right away. You hear a lot about some winemakers that have the philosophy that wine must be aged in barrel x amount of months. John’s style is he makes wines to be enjoyed, and enjoyed with food.”

He summed up that Inizì really is a partnership of two young, married couples just getting started in a wine venture. *Inizì*, by the way, is the Italian word for “beginnings.”

“Together we make big decisions as far as where the company’s going, and sales decisions, you know, how we want to market it. Those big-picture things and sales things we kind of do as a group. It’s a good excuse to get together and drink some wine and kind of plan out where we’re going.”

The reporter invited Filipelli to help himself to a glass of Inizì Charbono before the bottles disappeared for later consideration with a grilled Memorial Day chicken. He graciously accepted.

“Like I said, we’ve been doing it for a few years, and we’re still going. And we have plans to expand organically. We’re not buying a winery or anything like that. We kind of like the situation we’re in right now.”

Filipelli handed over the corks for the pair of red wines, careful to avoid the inky sludge on the underside of each cork.

Charbono is, indeed, a colorful red wine.

Tony Poer’s Tasting Notes

INIZI Wines



The winemaking partners of Two Worlds Wine Co., A.J. Filipelli and John Harley, make the Inizì Wines at Brack Mountain Wine Company in Sebastopol. Harley also works as the winemaker at this modern facility in west Sonoma County. As he said about Inizì’s focus on lesser-known grape varieties, “California is an incredibly diverse state that has a huge amount to offer the wine world. I love making and drinking Cabernet Sauvignon, Chardonnay, and Pinot

Noir but I’m also proud to be a part of this new movement to showcase lesser known varietals.”

Their website is www.iniziwines.com

Inizì 2014 Tocai Friulano, Saini Vineyard, Sonoma County

Very pale, light-colored, faded yellow, almost clear rim. Delicate, floral-saline nose, lemon rind, wet stones, lemon balm, a bit of chalk, raw almond. Broad flavors for a delicate white, deceptively fruity. Very dry on palate, crisp acidity, green-yellow citrus, minerals. Delicate white but has good length. An oyster wine.

\$24

Inizì 2014 Rosé of Charbono, Calistoga

Pale pink, orange-tinge, lovely pale color. Nose is sour cherries, bit of hard red candy, subtle earthiness. Juicy-fruity opening, nice forward fruit and acid balance; dried cranberry, dried red-black cherry, touch of strawberry, light and juicy Charbono character through finish. **\$19**

Inizì 2013 Charbono, Calistoga

Dark, saturated color, almost black in glass, dark purple rim. Complex nose, herbs, forest floor, grilled garden herbs, grilled meat, some gaminess. Up-front tannins, light-bodied but still chewy, Cabernet-like structure. Juicy cherry-berry red fruits, some darker wild berry flavors through finish. Firmly balanced acidity. A chunky, structured Charbono, definitely to keep 4-5 years in the cellar then serve with hair or feathers. **\$32**

Inizì 2012 Charbono, Calistoga

Very deep purple rim to black center. Earthy, herbal notes, some wild berry, touch of leather and game on nose, sweet spices, very lush notes. Juicy and rich fruit up front, Zin-like fruit, round, rich mid-palate fruit, lots of raspberry, black cherry, a little blueberry in finish. A sexier wine than the ’13 but drink sooner with a grilled bird. **\$32**

Uncorking fun wine facts

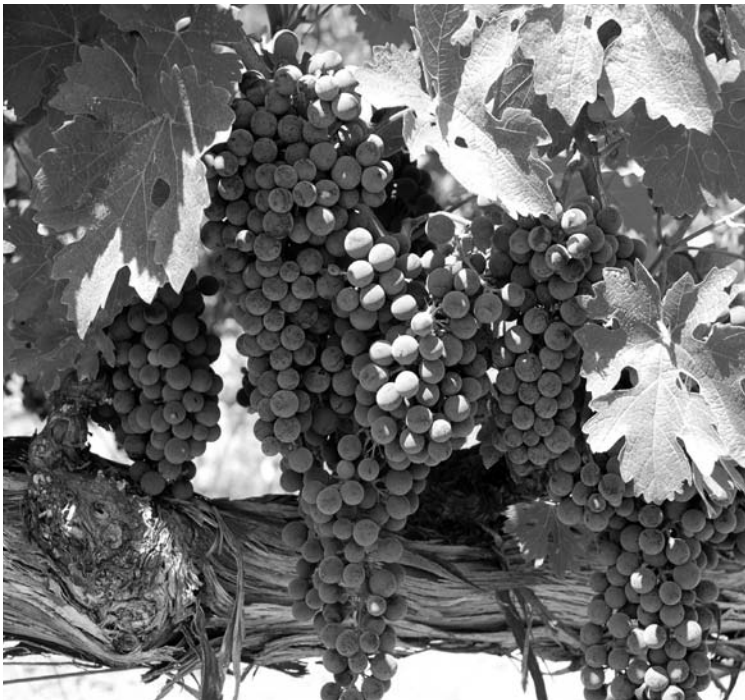
Napa Valley’s rare diversity of microclimates is ideal for growing fine wine grapes.

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

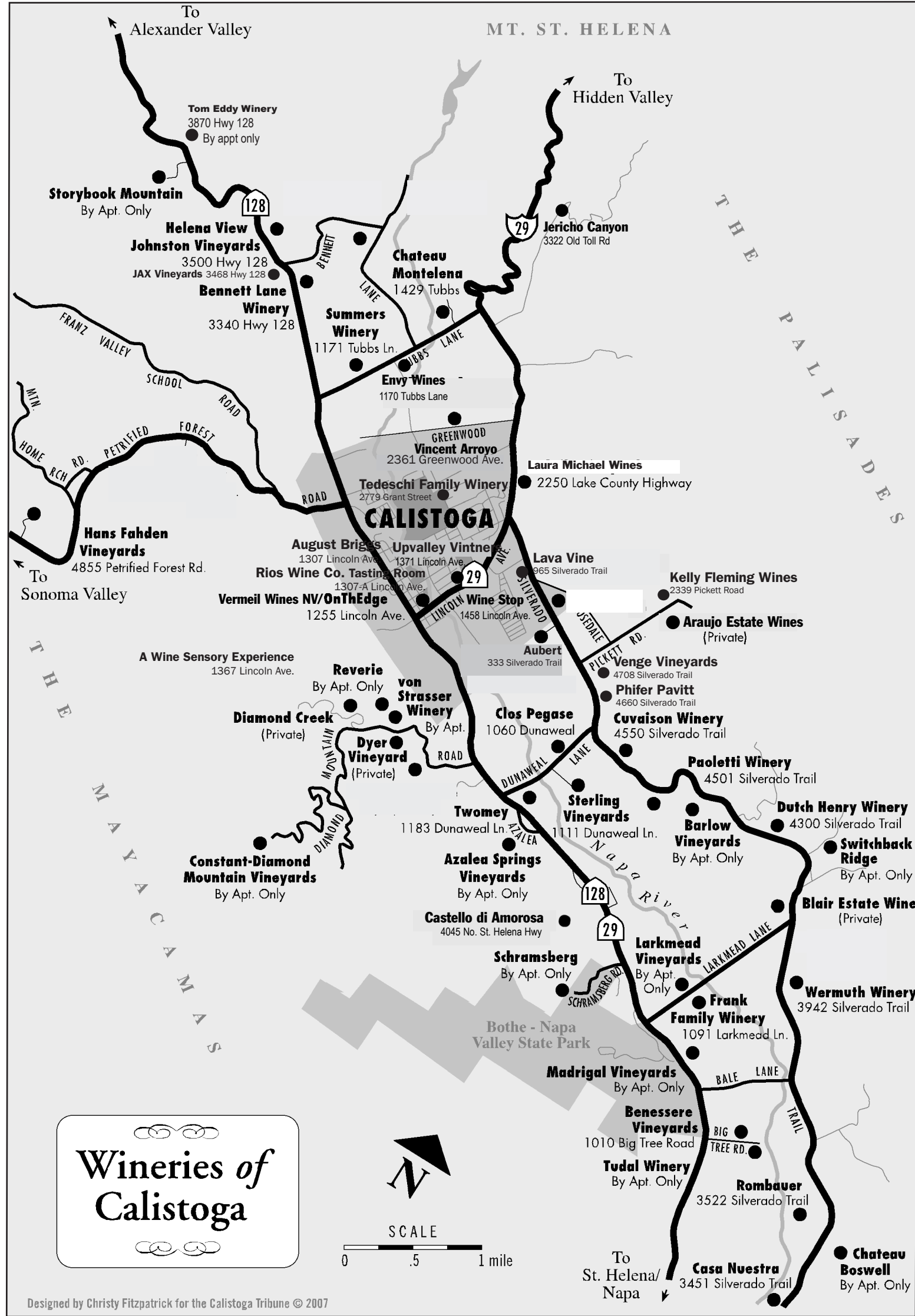
Piccolo/SpillPony

Holds 2 bottles of wine

Bottle, holds 750 ml of wine

Holds half a bottle

Holds 1/4 a bottle



- 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 appt.
- 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 Dunaweal 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.
- Cuvaision Estate Wines**
942-2468 • 4550 Silverado Trail
Sun - Thurs, 11-4; Fri & Sat 10-5. Cave tour & tasting, \$35. Tours 11 am & 2 pm
- 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**
Not open to the public.
www.dyerwine.com

CALISTOGA Wineries

**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
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
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942-6800 • 1520 Diamond Mtn Road
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942-8239 • 1224 Lincoln Ave.
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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
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942-5310 • 3835 Hwy 128
Tasting and tours by appt. only, free with
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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.
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, sauvi-
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Venge Vineyards

942-9100 • 4708 Silverado Trail
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Vermeil Wines /OnthEdge Winery

341-3054 • 1255 Lincoln Ave.
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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

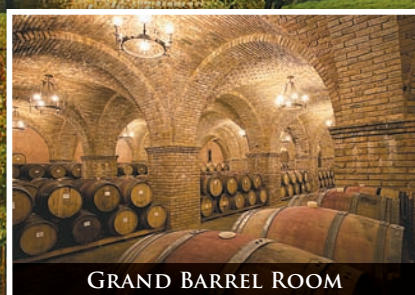
942-0251 • www.workvineyard.com
By appointment, call or e-mail.

Zahtila Vineyards

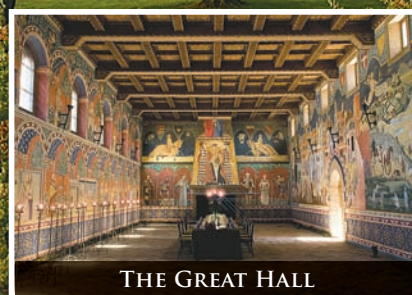
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