FREE Guide

ALL THINGS CALISTOGA

FEBRUARY 2014



Where have all the flowers gone? Mustard, cover crops disappear in drought

111

'Walt & Ben Together Again' at museum

Tickets on sale for Auction NV, Barrett start **NVFF**

Bo & Heidi new winery 12 Pepperwood hosts family events

Calistoga wineries map & guide 22



Calistoga Wine Stop

In the historic yellow Calistoga Depot, 1458 Lincoln Avenue •

February is one of our favorite months in wine country, and we've asked two of our special wine partners to share their wines with you while you visit the Calistoga Wine Stop this month:

Voces Cellars

Sat., Feb. 15, 1-5 p.m.

Join winemaker Franciso Candelario, a self-described Mexican-Winemaker-Dreamer, as he shares tastes of his extraordinary cab, zin and petite sirah. Tastings are \$5, waived with purchase.

Pelter Vineyards

Sat., Feb. 22, 1-5 p.m.

Join Tom in his tasting room for conversation and a glass of Pelter cabernet sauvignon with ripe berry and soft tannins, deep scarlett in the glass and delightful on the palette. Tastings are \$5, waived with purchase.

Tom & Tammy Pelter



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Calistoga – The West's Original Hot Springs Resort Town

Welcome to Mud City

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



Sam Brannan Founder of Calistoga

ou 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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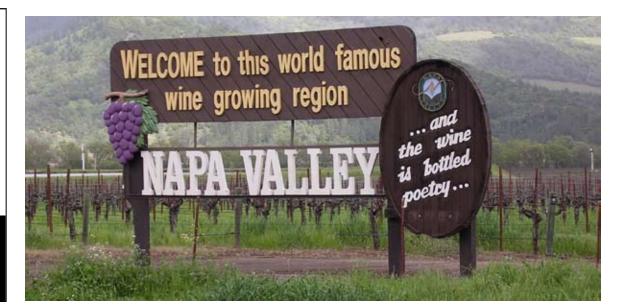
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'Walt & Ben Together Again'

Exhibit showcases Disney's legacy





PHOTO BY CHICK HARRITY

Collector Dave Mason and exhibit chair Patsy Hahn (above) at the November opening of the Walt & Ben Together Again exhibit at the Sharpsteen Museum. The exhibit will be on display through March. Walt Disney and Ben Sharpsteen (left) and an original sketch of MIckey Mouse (below).

Photos courtesy of Sharpsteem Museum.



By Christine Plant

MUD CITY WEEKENDER

for us it was like our hometown park," said Dave Mason when asked about his first impressions of Disneyland. "We grew up just around the corner. I remember watching the fireworks from our back yard."

Later attending the Walt Disney Elementary School, Dave began to feel the draw of the Walt Disney culture, which has led him on a lifetime passion collecting artifacts from the Walt Disney era for over thirty years. "It began on my first visit to Disneyland when I tried to look for something really cool," Dave remembers. "I wanted a keepsake of my visit."

During the '80's and '90's his father scoured the neighborhood garage sales for him with list in hand. "We found a lot of incredible stuff," says Dave. Over the years his searches grew farther afield as his interest intensified.

His in-depth exhibit of Disney memorable currently on display at the Sharpsteen Museum shows a collection of historical markers from the Disney Studios including several pieces from Ben Sharpsteens's career as an animator and director.

Ben began his three-decade career with Walt when the Disney Studios were in their infancy. He moved west from his job with Hearst International Film in New York City to join the Disney Studios as an animator, a drawing skill he'd developed from his service years during the war. He began work with the Disney Studios 1929 when Walt was looking for experienced artists to produce the Mickey Mouse cartoons which were co-directed by Walt and head animator Ub Iwerks. Iwerks was then the main animator for every Disney cartoon released between 1928 and 1929.

It was here that Walt impressed on Ben the importance of quality in every scene, and thus began a lasting influence and devotion to the Disney organization.

Walt ran the small studio of ten artists quite differently from Ben's previous employers. He was more interested in the finished cartoon and how well it played than how much time it had taken an artist to animate.

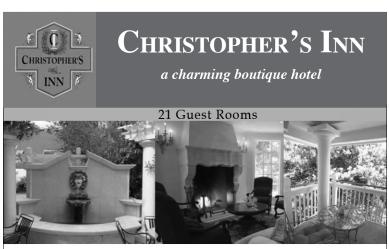
With Walt developing the story line in collaboration with the artists, the iconic Mickey Mouse series was created. "I only hope that we never lose sight of one thing," stated Walt in 1959, "that it was all started by a mouse."

After six years as an animator with the Mickey Mouse series and later Silly Symphonies, Ben was promoted to director with two assistants and was also given the task of scouting new talented animators to keep up the demand of movies in production. Walt had recognized Ben's ability to work well, supervise the younger artists and give them the direction they needed to get ahead.

In 1934 the studio embarked on its first full-length feature film, Snow White and the Seven Dwarfs from Grimm's fairy tales. It was

See DISNEY on page 7





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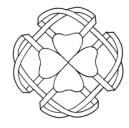
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Celtic Cards

by M. Antoine

FEBRUARY 2014



Aries

March 21-April 19

Not a good time for wearing your heart on your sleeve. You need to focus on job and home issues that could be jeopardized by whining and pining. If it has not worked before it probably will not work now, so get your reality check and head out into the cold, real world.

Taurus

April 20-May 20

The key word this month is "Judgment." Stop blaming yourself for something that happened a long time ago and was out of your control. If you need to hang on to something then make it something positive. A good time to buy a BIG electronic item that will make you feel so much better.

Gemini

May 21-June 20

Things are moving faster than you would like. Take a deep breath and try to organize the chaos around you. Someone in a work situation has been mean spirited towards you, but they will pick on someone else next week and leave you alone. Just be your happy self and ignore those who zap your energy.

Cancer

June 21-July 22

It is time to re-group and make new plans. You know whom you can depend on, and you need to involve them more in your plans for the future. Cut loose the people who just hang on for a free ride and tell them to buy their own ticket. A surge in your emotional strength will inspire you.

Leo

July 23-August 22

Health is paramount his month. Have your check-up with the Doctor and Dentist, and pay attention to their advice. Not a good time for over doing things, as you will poop out very quickly and need more time to recuperate. Family issues will be taxing your patience for the next month or so.

Virgo

August 23-September 22

A phone call or letter will pull you out of a situation you feel trapped in. Help is on the way, and you will be surprised at how things work out for you. Go ahead with plans you have made, and know that they will fall into place at the time you need them to.

Libra

September 23-October 22

You will be able to accomplish a long ignored project this month. It needs to be taken care of so that you can create space for a new Spiritual awakening. Clean out the garage and you will find all sorts of things to sell and make some extra cash. A little work means a big reward.

Scorpio

October 23-November 21

You find yourself much busier than you want to be this month. Plans are being made that make you feel as though you have no control over your future. You will see that others have your best interest at heart, and really care about what happens to you. Be patient and all will work out favorably.

Sagittarius

November 22-December 21

It doesn't have to be expensive, but it needs to show thoughtfulness. Stop giving the same thing every Valentine's Day, and surprise that loved one and yourself with something outrageous and fun. Let the child inside you come out and play for a while.

Capricorn

December 22-January 19

Someone said something that was not true. Are you upset because they said it, or because it was not true? You could always make it true by being just a wee bit "naughty." Come out of that shell and live a little on the wild side. Give them something to REALLY talk about.

Aquarius

January 20-February 18

Are you thinking of getting a pet? It would lower your blood pressure, and you would be so loved for saving a small life. A move would be of great benefit to you now, as it would change your view of life and lift your spirits. Start those daily walks you keep talking about.

Pisces

February 19-March 20

Again, you have taken on more than you can deal with and your energy levels are very low. If you can change something then do so. If you cannot change something then leave it alone. A major "BURN OUT" is on your horizon if you do not take the time to take care of yourself.



Get your FREE Chart Wheel at kamalotastrology.com



There are five display cases chock-full of Disney memorabilia in the current "Walt & Ben Together Again" exhibit at the Sharpsteen Museum, 1311 Washington St., open daily from 11 a.m. to 4 p.m..

DISNEY

Continued from page 9

to be the first in the Walt Disney animated classics series, and the first full length animated movie ever produced.

Along with the adaption of the story, the staff writers created many names for the dwarfs before the final seven were chosen and Walt gave his seal of approval. Several of the animators started a life drawing class at a colleague's home to better understand human anatomy and movement, as their art education had only comprised of newspaper cartoon strips. When the art class popularity grew, Walt allowed the classes to continue at the studio and hired a professional art teacher to oversee

By this time Ben had begun work on the project as a Sequence Director, which involved working with a team of animators to produce memorable scenes from the movie, like the wicked queen's first visit to the dwarfs cottage, and later in the film when she meets her demise and tumbles to her death from the cliff edge.

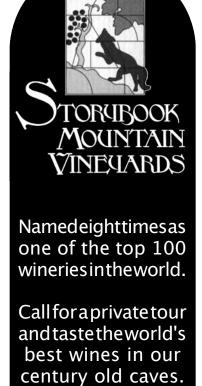
"The production required talent galore," said Ben as he balanced newer team members with

Disney studio old style artists. It was ranked one of the American Film Institute's "100 Greatest American Films" and was named the greatest American animated film of all time in 2008. It had taken three years in production.

Ben went on to supervise the direction of Pinocchio, Dumbo and later the movie Fantasia where many creative artists were able to showcase their talents. Ben's skills for casting artists were instrumental in the production of Fantasia. He had developed his own talent of directing the right artist to create a scene, displaying to Walt a side that could also bring a film in on budget.

World War II intervened at Disney Studios, and Ben was commissioned to direct several public educational movies. After the war he started traveling at Walt's request. He first visited Alaska with a team of wildlife photographers. From the film Walt screened back in Los Angeles they decided a wildlife film showing only footage of Alaskan wild life was to be their next frontier. The resulting movie Seal Island was produced and won an Oscar, which Ben accepted on behalf of the studio

at the awards ceremony. He went on to produce twelve more True Life Adventures over the next ten



707-942-5310

years. Eight of these films won Academy awards.

1950 propelled the studio into their next geographical series called People and Places. Again, Ben produced fifteen more movies in this series, which included another three Academy award winners: The Alaska Eskimo, Men Against the Arctic and The Ama Girls. The Oscar for The Ama Girls is on display at the Sharpsteen Museum.

His final work at Disney Studios was on the movies Cinderella and Alice in Wonderland in the 50's in the capacity of production supervisor.

Ben retired from the studio in 1959 and headed to the Napa Valley. He settled in Calistoga to enjoy his varied hobbies and started the Sharpsteen Museum depicting turn of the century Napa Valley life and showcasing the founding settlers of Calistoga.

Walt came to Calistoga to visit Ben while the movie *Pollyanna* was being filmed in the Napa Valley. Their devotion to the industry, their contributions, their commitment to excellence and above all the bond that would forever tie them was witnessed that day.

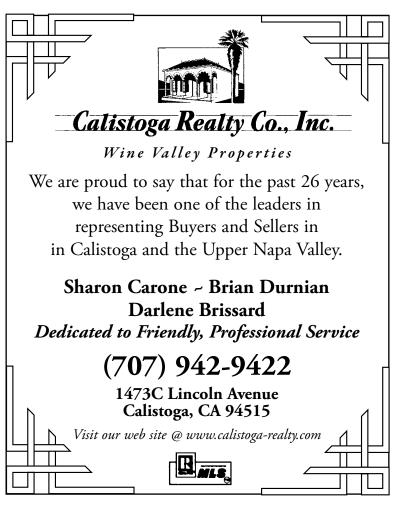
Ben's granddaughter, Gail Sharpsteen, recalls the day when she watched her grandfather

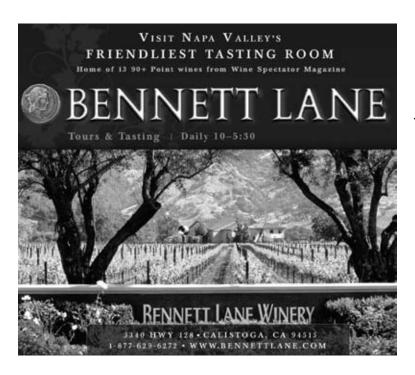
walking through the woods near their home with a visitor. She remembers how he called her over, "I'd like you to meet my old friend, Walt Disney," he said. Gail instinctively recognized the name was not only legendary in their home but all over the country.

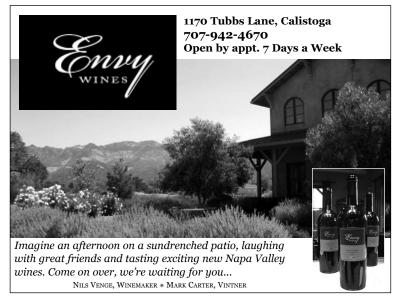
The museum exhibit "Walt and Ben Together Again" shows many of the early sketches of cartoon characters by a variety of animators and features memorabilia from Disney Studios highlighting events such as the night Julie Andrews won an Academy Award for best actress in Mary Poppins, a souvenir autograph from the movie Pollyanna along with photos from the set, and pieces from the Mickey Mouse Club including the original vest and ears worn by Mouseketeer, Annette Funicello.

"It's the story behind these things that's so wonderful," says Dave always looking for the history behind the treasure. "I've had a chance to meet most of the animators over the past 30 years," he says, "we're all just kids at heart.

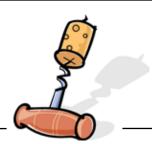
The Sharpsteen Museum at 1311 Washington Street is open daily from 11 a.m. to 4 p.m.







Calistoga WINE & BIZ NEWS Uncorked



By Pat Hampton

MUD CITY WEEKENDER

Tickets available for Auction NV

ickets are now available for the world's most celebrated annual charity wine event, Auction Napa Valley: The American Wine Classic. Hosted by the Napa Valley Vintners (NVV) nonprofit trade association and taking place from June 5 to 7, this year's festivities will showcase the area's extraordinary vineyards, breathtaking vistas and architecturally interesting private homes and wineries, along with the diverse styles, talents and warm-hearted hospitality of Napa Valley's worldclass winemakers and chefs. All coming together in an original way each year since 1981.

Guests can register for Auction Napa Valley 2014, obtain event details and get information about the agencies that receive funding at auctionnapavalley.org.

Tickets range from \$1,500 to \$3,000 per person, depending on the events selected.

NVFF offers locals discount pricing

apa Valley Film
Festival organizers are
pleased to officially
announce a 10 percent Locals
Discount for residents of Napa
and Sonoma counties. Any resident with a local wine country zip
code can apply the discount when
purchasing either the Festival
Pass or the Pass Plus at www.
nvff.org up until June 30.

The Pass Plus is available for \$505 (regularly \$595) through March 31. The Spring sale price

will be \$535. The Pass Plus is for those who want to see movies and go to the big parties, tributes and awards ceremonies.

Locals can take 10% off of any of the NVFF Pass products until June 30. Winter Sale pricing ends March 31, after which prices will increase. Spring sale pricing ends June 30, after which prices will increase again. Summer sale runs through September 30, after which all Passes will be available at normal rack rates until they sell out. For more information about the Napa Valley Film Festival, call 707.226.7500.

WorldofOutlawsopenssprintcarseason

The World of Outlaws STP Sprint Car Series returns to Calistoga Speedway for a two day show on April 5 and 6.

Two-day Reserved Seat package is \$90; two-day General Admission package, \$78; two-day Child General admission. \$20.

Single Day Reserved seat is \$45; single-day General Admission, \$39; single-day Child General Admission is \$10

For more information or to order tickets call (704) 795-7223 or visit www.WorldofOutlaws.com.

The race season continues on June 21 with the KWS King of the West races and ends on August 30-31 with the Louie Vermeil Classic. Go to www.calistogaspeedway.org for information.

The Calistoga Speedway is a half-mile dirt track that is legendary for drivers and spectators alike.



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Calendar

OF CALISTOGA EVENTS

February

1 SATURDAY

* Zumba®: Party yourself into shape! This Latin-inspired, easy-to-follow, dance-fitness class is great for all levels and makes getting fit totally exhilarating! This class will be held in the Calistoga Jr. High Gym (the old gym), 1608 Lake Street, through April 5th (when the venue will change). 8:30 - 9:30 am. Fee is \$5 a class, no registration needed, drop-ins welcome. Sponsored by the city's Recreation Services. Go to www.calistogarecreation.com.

№ Little League Tryouts:

Calistoga Little League is currently registering players for the 2014 Season. Cost is \$75 per player with a discount that allows a sibling to register for \$40. Today we will be having registration and tryouts at Logvy Softball Field (near the Community Pool). Tryouts for players ages 11 & 12 - 2 p.m., players 9 and 10 - 2:30 p.m. and players 7 & 8 - 3 p.m. Please note that tryouts are for team placement only. For more info email Cindy Yant at *pres. calistogall@yahoo.com*

Lee Youngman Galleries:

You are invited to an artist's recep-tion from 4 - 6 p.m. to meet Po Pin Lin and see his dazzling all-new collection of city scenes. Watch him create a new masterpiece right in the studio. For information call 1-800-551-0585 or email leeyg@comcast.net. Some of the paintings are available on the gallery website at www.leey-oungmangalleries.com

- * Hydro Bar & Grill: On the first Saturday of each month the Allways Elvis Show & Band. This multi-faceted band interweaves all your Elvis favorites with tunes of every genre and rhythm, creating a fun dance party and a memorable musical evening. 1403 Lincoln Avenue at 9 p.m.
- * American Legion: Meets the first Monday of each month at 6 p.m. for business, followed by dinner in the Tucker Room at

the Mt. St. Helena Golf Course, 2025 Grant Street. All veterans and spouses/partners welcome. At this meeting we will have our installation dinner for new officers. Ken Flynn will be installed as Commander, taking over from Paul Coates, who will become Vice Commander, and Jim Barnes will remain on as Adjutant.

4 TUESDAY

Lengthen & Strengthen:

For adults at all fitness levels with instructor Karen Mann, local Hatha Yoga/Fitness instructor. Classes every Tuesday and Thursday at the Community Center, 1307 Wash-ington Street, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, dropins welcome. Sponsor-ed by the city's Recreation Services. Go to www.calistogarecreation.com

- We Sit & Spin: The group meets Tuesdays from 3 5 p.m. at Calistoga Roastery, 1426 Lincoln Avenue. We spin, knit, crochet, weave or stitch, so join us for a pleasant afternoon doing what you love. It's free and all are welcome. For more information contact Rose LeClerc at roze.leclerc@gmail.com.
- **Creative Living:** Join the Creative Living group each Wednesday from 10 a.m. 2 p.m. for various activities (card playing, bingo, singing, etc.) and lunch at the Calistoga Community Center, 1307 Washington Street. Donation of \$4 helps to cover costs.

6 THURSDAY

Lengthen & Strengthen:

Classes every Tuesday and Thursday at the Community Center, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, drop-ins welcome. See Jan. 28 listing for details.

a Art Explorers: Kids explore a variety of art mediums. Suggested ages 1 - 5. Children (and accompanying adults) make art and meet new friends. Drop-in classes every Thursday with Molly and Marcy at the Calistoga Art Center, Fairgrounds, Cropp Building, 1435 N.

Oak Street, 3:30 - 4:30 p.m. Fee is \$10 a class, (or buy a punchcard for 6 classes for \$50). Join us any week you can. More info: www.Calistoga ArtCenter.org or call 942-2278.

7 FRIDAY

№ ConverSAYtions Series:

Mind-opening chats twice each month from 10 - 11:30 a.m. Led by Toni Allegra (professional coach and author) or Jim Haslip (educator of students and teachers). Share your ideas, stories and experiences with others in a friendly and comfortable setting. Today's discussion led by Toni Allegra: "Story Telling – YOU are your best story teller" Free. Drop in. Calistoga Community Center, 1307 Washington Street. More info: 942-2838.

▶ Shelly Shows Movies:

Free movies on the first Friday of each month at the Community Presbyterian Church (the green church) at the corner of Third and Washington Streets. Show starts 7 p.m. Open to all. Refreshments served. This week: "Beasts of the Southern Wild," a 2012 fantasy drama adapted from Lucy Alibar's one-act play and directed by Benh Zeitlin. The film was nominated in four categories at the 85th Academy Awards: Best Picture, Best Director, Best Adapted Screenplay, and Best Actress. At age 9, Quvenzhané Wallis became the youngest Best Actress nominee in history. For more information, call Shelly at (707) 293-0847.

8 SATURDAY

№ Calistoga Farmers

Market: Open year 'round, every Saturday morning, in the Sharpsteen Museum Plaza, Washington Street. Hours from 9 a.m. - 1 p.m. Locally grown seasonal produce; cut flowers and nursery grown plants; gourmet and pre-packaged foods; fresh seafood; breakfast treats and fruit pies, as well as gift items. Live music on fine days; no music if wet!

➤ Zumba®: The class meets in the Calistoga Jr. High Gym, 1608 Lake Street, 8:30 - 9:30 am. Fee is \$5 a class, no registration need-

Sit & Spin



FILE PHOTO BY YVONNE HENRY

The Sit & Spin group meets Tuesdays from 3 - 5 p.m. at Calistoga Roastery, 1426 Lincoln Avenue for a pleasant afternoon of spinning, crocheting, weaving, and other hand arts. Fee, all welcome. Contact Rose LeClerc at roze.leclerc@gamil.com for information.

ed, drop-ins welcome. See Feb. 1 listing for more details.

11 TUESDAY

Lengthen & Strengthen

Classes every Tuesday and Thursday at the Community Center, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, drop-ins welcome. See Feb. 4 listing for details.

Sit & Spin: The group meets from 3 - 5 p.m. at Calistoga Roastery, 1426 Lincoln Avenue. Come knit, crochet, weave, spin, or stitch. See Feb. 4 listing for details.

13 THURSDAY

Lengthen & Strengthen

Classes every Tuesday and Thursday at the Community Center, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, drop-ins welcome. See Feb. 4 listing for details.

* Calistoga Garden Club: The Calistoga Garden Club meets

The Calistoga Garden Club meets at 2 p.m. in the Garden Room of the Tubbs Building at the Fairgrounds, 1435 N. Oak Street.

New-comers are welcome. This

time Bonnie Kuhl Remigio will teach us ways to use less water in our gardens, about drought tolerant plants and native species to help our gardens survive. For more info call 942-6063 or 942-6769

Art Explorers: Drop-in classes every Thursday with Molly and Marcy at the Calistoga Art Center, Fairgrounds, Cropp Building, 1435 N. Oak Street, 3:30 - 4:30 p.m. Fee: \$10 a class or buy a 6-class punchcard for \$50. See Feb. 6 listing for complete details.

14 FRIDAY

meets the second Friday of each month at the Calistoga Public Library, 1108 Myrtle Street, at 11 a.m. Meetings are free, open to all, reading both fiction and non-fiction. Book discussion for this month is *Book Title* by Author's Name. Small blurb about. Call library associate Shelly at 942-4833 or email her at *shelly.euser@countyofnapa.org* for information.



Calistoga Farmers' Market



Winter Hours 9:00 am - 1:00 pm

707.942.8892

www.calistogafarmersmarket.org

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By Tribne Staff

MUD CITY WEEKENDER

he Napa Valley, usually a verdant landscape of yellow mustard and bright green cover crops hugging chocolate brown dormant vines all winter, is stark and colorless as the drought takes it toll on the state's second-most popular destination in the state.

The bloom is definitely off the romance of the mustard season with none of the breathtaking fields of mustard that usually blankets the valley from Calistoga to Napa. Mustard is used to reduce erosion, add nitrogen and improve soil and water penetration.

Cover crops – mustard, cereals and flowers that grow between the vine rows are nearly non-existent. While beneficial in most years, cover crops compete with grapevines for nutrients and water. With the unusually warm weather, grape growers are watching for signs of bud break, too.

Grapegrowers are readying themselves for decisions that could drastically impact crop size and berry quality this year because of the severe drought in Califor-

"We are not seeing any signs of buds pushing or even swelling at this time. So far this is very normal," Laura Zahtila-Swanton replied in a recent email. The vineyard at the base of the Oat Hill, Laura Michael Wines, is still completely dormant, she said. The winery has been lightly irrigating the vineyard to make sure there is at least some moisture available, especially for the youngest part of the vineyard, she said.

At Summers Estates on Tubbs Lane, winemaker Ignacio Blancas acknowledged that the lack of rainfall would harm newly planted or younger vines hardest if the drought worsens. "Most likely is that part of the new baby roots on any vine will die, especially on the newest vines," he said.

While Zahtila Swanton has not yet seen any early bud break, which is one of the bigger worries for growers. "I think if we continue to have this weather, we are going to see bud break sooner," added Blancas.

Grower Jim Frediani, whose family has been growing grapes since 1906, remembers the drought of 1976-1977 when some vineyards experienced bud break on Jan. 28 and farmers started

Drought challenges growers



FILE PHOTO BY PAT HAMPTON

Missing from the valley's landscape this year is the annual blooming of mustard, used as a cover crop in in the Frediani vineyard (above) in January 2011 just off the Silverado Trail near Rosedale Road.

discing the rows of vines. His vineyards on the Silverao Trail at the city limits are still dormant, but he said he had heard a report from a family member that a neighbor "had merlot starting to bud out, which is scary."

Frediani said his crews were pre-pruning the 120 acres of

planted vines on his ranch, determining whether or not to leave one or two bud spurs on the vine in an effort to try and keep from dropping fruit later in the season. "It's not something I like to do," Frediani said, because it could lead to super vigorous growth on the lone spur. "Then we can get

what we call 'cat spray' odors in the grapes," Frediani said, "and winemakers don't like that, for obvious reasons."

Bud break, when the first tender buds of the growing season emerge from the dormant vine

See DROUGHT on page 15



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BARRETT & BARRETT

Bo & Heidi start family winery



Calistogans Bo and Heidi Barrett have established a new family winery, Barrett & Barrett, which they hope will be the next generation of wines and venture for their daughters Chelsea and Remi, who are already in the wine business.

GET BACK INTO YOUR SWING!

By Tony Poer MUD CITY WEEKENDER

N Tew wineries and wine labels are a regular

feature of Napa Valley, as dependable as the summer tourists and winter rains. But how many take three decades to evolve? And how many are helmed by a married couple whose industry credentials are the equivalent of stars on Hol-

lywood Boulevard?

At last count, the answer was

Barrett & Barrett, the eponymous, first-ever venture between Heidi Barrett and her husband, Bo, is one of Calistoga's newest wine projects. It was created you could say better late than never—by a married couple who also happen to be two of California's most accomplished winemakers. "We had never really worked together on wine," gravellyvoiced Bo Barrett said recently. "We had always kept our careers separate, which was the way

things developed. Did we do it on purpose? That's just the way the world works: sometimes you just

A few days into the newest release of the only wine they produce under the Barrett & Barrett label, a Calistoga Cabernet Sauvignon, the couple took a moment to pause and reflect on the launch

of a brand that carries "both" their

go with the flow."

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names.

"It's like the old saying," said Bo. "A winemaker has one foot in the vineyard and one foot in the cellar. In this case, we're kind of splitting that, and it works out really well."

Seated next to him at a table adjacent to their vineyard, the breeze blowing strong and cool for a fall morning at the top of the Valley, Heidi Barrett interrupted with a laugh. "It's one winemaker in the vineyard, one winemaker in the winery—although we do overlap a bit."

The Barretts have been the power couple of Napa Valley winemaking for many years. In Heidi's case, she's been an industry force since the late 1980s, most notably at Dalla Valle Vineyards in Oakville, at Grace Family in St. Helena, and from her 14-vintage run making one of the world's most sought-

after wines, Screaming Eagle. Bo took charge of winemaking at his family's iconic Calistoga estate, Chateau Montelena, way back in in 1982 and has maintained the winery's international reputation for long-lived, collectible Cabernet Sauvignons ever since.

Yet, for their outwardly high profiles and frequent travel around the U.S. and the world, Bo and Heidi have remained low-key Calistogans, cruising around in a pickup, tending the vines of their home vineyard north of town, and overseeing winemaking respectively at Chateau Montelena and at La Sirena, the Napa Valley label Heidi debuted in 1994. She produces La Sirena from the cellar of Jericho Canyon Vineyard, a short drive up the Old Toll Road from the Barrett & Barrett property. They raised three children in, as they describe it, "this lovely little hamlet." Two of them,

daughters Remi and Chelsea, are following in their footsteps.

La Sirena is a boutique label, and with its 300-case production, Barrett & Barrett is an even tinier project. Both are dwarfed by Chateau Montelena's annual output of well over 30,000 cases. Significantly, this historic winery on Tubbs Lane was on the verge of changing hands in 2008 when Bo's late father, Jim, came close to selling it. Bo's longtime tenure as head winemaker would have likely ended.

It was out of these near-ashes that the Barrett & Barrett concept emerged.

"The propellant," Heidi recalled, "was that Montelena was almost sold, and we knew it wasn't going to stay in the family at that time. Or we thought there was a chance it wasn't going to carry forward and continue with the Barrett family."

"So we thought, 'Well, let's start our own little thing that could carry on in our family, and that we could pass onto our kids and keep it going for generations.' And then the Montelena sale fell through, which turned out to be a great thing—it's wonderful that it can now stay in the family—but meanwhile we've already started this fun project that we want to just keep simple... and keep it as a great collaboration."

The cooperative nature of Barrett & Barrett appears very much as Heidi described it, a winemaker each in the vineyard and the cellar. They planted Cabernet Sauvignon vines on the property, the former location of a prune-drying facility, in 2008 and brought their individual talents together to create an ultra-premium red wine in the Calistoga AVA. Fittingly, it was Bo and Heidi themselves who lobbied the U.S. Congressional Wine Caucus in 2003 for Calistoga to be granted its own viticultural status. (And yes, there is a wine caucus in Washington, DC.)

Pivoting from his day job at Montelena, Bo admits he had to adjust his winemaking scope.

"For me, a small lot is like a completely different art project," he said. "It's just a different world where you're going to work with four barrels instead of, you know, 200 barrels. So that's why I like working this way, because most of my career has been to [make] enough wine to be sold around the world, at a global level or for a global market like Chateau Montelena enjoys."

"It's very yin and yang," he added. "On a large lot, you have more options, and you can put

See BARRETT on page 14

DINING OUT

IN CALISTOGA



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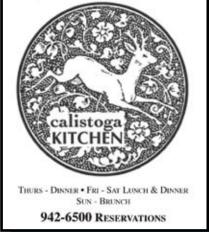
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BARRETT

Continued from page 13

a lot of pieces together to make this big, structural wine. But in a small lot, you have to be so completely precise. I like it because it's so tiny, and it's a lot of fun for me."

Heidi comes from a somewhat different end of the spectrum, having built her reputation since her days at Dalla Valle on more limited production consulting projects. Unlike the large-estate fruit that Bo works with at Montelena, Heidi's experience has mainly been with creating Cabernets that are the sum of smaller vineyard parts, or even the result

of blending fruit from different Napa Valley AVAs.

"Some of my projects and my clients that I work for have small estates," she said, comparing her winemaking approaches for her clients and La Sirena to that of Barrett & Barrett. "They have multiple lots, maybe from that estate, but it becomes a blend, and it's a lot of fun work with within that, and also [for] some of my clients, we source fruit or have a combination where they grow some of their own, and we also source some fruit. So I work with all of those combinations, and it's never a dull moment. You never know year to year what it's going

to be, and each year has different challenges. But it's always fun to put that blend together."

Circling back to the subject of the rows of vines fifty feet behind her, Heidi pointed out that "technically, this is a single-vineyard, but there's complexity within."

"It can be a lot more complex with blending, but it doesn't necessarily have to come from different vineyards. Like you can say 'single-vineyard,' but if you have multiple lots within a single vineyard you can also get complexity that way, as we do here in our vineyard."

When the late-morning breezes finally drove the Barretts

and their interviewer inside to taste a couple of the Cabernets, "complexity" quickly went from being winespeak terminology to the empirical center of conversation. The 2009 and 2010 Barrett & Barrett Cabernet Sauvignons turned out to be marvelously complex wines (see sidebar), with abundant quantities of berry and cassis fruit, zingy acidity, and tannins that narrowed from chunky to edgy as the two vintages aired out in over-sized Bordeaux glasses, left behind perhaps, or perhaps not, by the prune-drying people.

With the just-released 2010 in his glass, Bo commented on its big texture and initial flavors and how limiting grape skin-to-juice contact—or maceration—during fermentation affected these characteristics.

"Some people are interested in having the vintage really strongly stated. So by not doing long macerations, you can really capture more of the fresh fruit and what it was that particular year. So we'll see, because the '09 and the '10 will be two different wines."

Holding up her own glass, Heidi elaborated her husband's point.

"We get plenty of color [from grapes] right out of the chute," she said, "and that's more a function of our style of winemaking. I do that across the board. If you're getting everything you need, once we have everything, we capture that. We just press. We don't wait for it to diminish."

"It's kind of our hope and promise for the wine, the option

of ageability. It's the same with La Sirena Cabernet: we do the same thing, and I've heard that back from people. I've got that track record. Going back with this style of winemaking, I know it works. It's not just said out of hand that we hope it will last 20 years. I know they will."

"And," she said, with refreshing frankness, "I think this is an expensive wine. I want to give our customers options for when to drink it."

"We believe there's a niche in the market where people will be patient," Bo continued. "Our philosophy is that people are paying us for the very best they can get. They want all that the vineyard has to offer. So we really want to pack it all in the bottle and give them the option to taste everything that the vineyard put out."

The Barretts' back-and-forth over the open bottles was relaxed and familiar, but also extremely informative. The only downside to tasting their wines with them is realizing how little of the stuff actually gets made. With only a handful of exceptions, it ends up in their customers' homes and cellars.

In downtown Napa, the wine bar 1313 Main frequently stocks Barrett & Barrett. A further-flung outpost for all things Barrett—including La Sirena and Chateau Montelena—is Vino & Friends, a popular wine shop and bistro in Fresno. The owners, Jen and Chuck Van Fleet, are frequent visitors to Napa Valley and were introduced to Heidi and Bo's

See BARRETT on page 20









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SEASONS in the Vineyard

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

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.

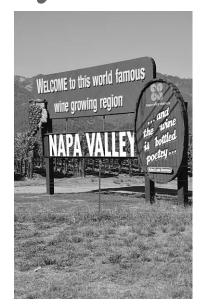
June: Growers are busy with leaf and shoot removal, which gives the grapes adequate exposure to sunlight. Wineries are bottling Chardonnay and Sauvignon

July: Vines are full of tight green, pea-sized berries. Veraison - green grapes soften and turn vellow 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

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.

Pepperwood Preserve classes explore wildlife, ecosystems

Everyday People Protecting Ecosystems

Author Mary Ellen Hannibal's recent book *The Spine of the Continent* chronicles the birth of conservation biology and the monumental effort made by environmental organizations and everyday citizens to create a wildlife corridor from the Yukon to Mexico.

"As I traveled the length of the Rockies looking at the issues faced by biodiversity today, I kept asking myself, 'what is working to save it'? The answer is, 'citizen science." Hannibal will present on The Spine, which examines the concept of biodiversity, as well ongoing research for her next book, which is all about the important role of citizen science.

The free lecture takes place on Friday, Feb.7, at 7 p.m., open house starts at 6:30 p.m. Meet at the Dwight Center, no reservations necessary.

Free public hike to explore Pepperwood Preserve

Explore Pepperwood's forests and grasslands as you learn about the natural history and land management practices of this unique preserve. Hikes are a great way to familiarize yourself with the vast diversity of plant and animal life found in our region. Hike is free, but advanced registration required.

This is a moderate 4-5 mile hike with an elevation loss and gain of about 750 feet. Participants should be in good health and able to hike over hilly terrain.

Hike is Saturday, Feb. 8, 9 a.m. - 1 p.m. Meet at the Red Barn at the preserve. Families wel-

Getting inside the minds of animals

Hunter-gatherers the world around talk about, "becoming the animal" or "getting inside the mind of the animal." What does this mean? How do they do it? This workshop, taught by Jim Sullivan, internationally certified animal tracker, will give you the tools to begin to experience animals, birds - and even humans with new perspective. No experience is necessary but those that have taken previous tracking classes will benefit greatly from this chance to further practice their skills in the field. Class is Saturday, Feb. 15, 9 a.m. - 3 p.m., meet at the Dwight Center. Cost is \$30 per participant, ages 14 and up welcome.

Home to one of the largest scientific preserves in Northern California, Pepperwood is a 3,120 acre nature preserve that provides a sanctuary for wildlife and affords a native habitat for its flora and fauna to thrive. Although a number of classes and workshops held at the preserve are open to the public, the preserve is not open to individual or recreational access. The preserve is at 2130 Pepperwood Preserve Road, some 10 miles east of Calistoga. Phone: (707) 591-9310 Fax: (707) 591-9315. Sign up for free and fee classes on the web at pepperwoodpreserve.org.

DROUGHT Continued from page 11

signalling the end of dormancy and the start of the growing season, is already underway in Carneros, Stags Leap and Howell Mountain; mostly on Chardonnay vines, four to six weeks early according to Domenick Bianco, a member of Napa Valley Grapegrowers and a vineyard manager.

"If we have bud break sooner, the time frame for frost is longer, and most of the water ponds for frost or irrigation are empty or nearly empty," said Blancas. "I think that if by the end of the rain season, we don't see enough water, we will have to work on balancing the vines after fruit set by working with fruit and foliage in order to have the vines ready

for a heat wave during summer time. We don't want to see the vines collapse for the need of water."

Zahtila Swanton is considering the same impacts. "The next few months will be very interesting, especially if forecasted rain for February and March doesn't show up – we'll have to tap into our well a little more to make sure the vineyards have what is needed for bud break and flowering and flowering to fruit set. Once the fruit is set, then a water deficit will reduce berry size, hopefully without forsaking quality, until verasion begins," she said.

Calistoga averages 35 inches of rainfall a season, but has seen less than three inches fall so far. The city council has declared a water emergency and is expected to issue mandatory measures.



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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 worldrenowned 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



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

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 quicksilver 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

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

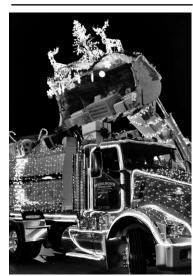


Castello di Amorosa is just south of town, where it took 15 years to build this authentic replica of an 11th century medieval castle.

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' **C**ALISTOGA



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 Calistoga Chamber of Commerce's

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!

CRAZY FOR THEATER

Calistogans love to act, and we have one or two opportunities for visitors to enjoy the fun as well.

This year, the Calistoga Players are putting on a Spring production at the Calistoga Art Center in the Cropp Building at the fairgrounds.

"It's a Wonderful Life" took the stage for evening and matinee performances in November and December. Go to www. CalistogaArtCenter.org for more information.

The Calistoga Art Center also hosts a monthly Art Market from 11 a.m. to 4 p.m., free and open to the public.



Actor Kevin Fitzpatrick rehearses his part in "It's a Wonderful Life" presented last season.

HOLIDAY Village

Returning for 2014 is the



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



rides at the annual Napa County Fair at the local fairgrounds on North Oak

Napa County Fair's on-goig 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.

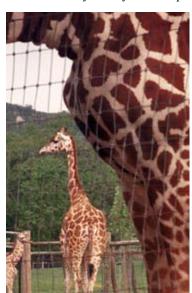
Want more? How about a unique wine-tasting room featuring the region's best award-winning wines, and a gift shop with great wine accessories, beautiful jewelry, clothing, glassware and its own broad selection of California wines.

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 $2\frac{1}{2}$ 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 ninehole 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 attractive to golfers of all ages and skill levels. Open 7 days a week, 7 a.m. to dusk (closed 4th of July week). Course rates are: Weekdays \$18/\$26, Senior Citizens \$15/\$23. Weekends and holidays \$24/\$32; Senior citizens \$20/\$28. Power cart rentals are \$10/\$18. For the Pro Shop, call 942-9966.

BIKING AROUND



Contact the Calistoga Bikeshop at 942-9687 for bike rentals, tour routes, and their Cool Wine Tour.

The Calistoga Bikeshop Cool Wine Tour package includes: Comfort bike, complete with helmet, picnic or wine bottle pack, map, and lock; wine tasting education and concierge service; souvenir logo wine tasting glass; bottled water; free tastings at seven small out-of-the-way Calistoga wineries; wine pick-up and delivery and roadside assistance. Cost is \$79.99 plus tax per person.

Call the Bikeshop at 942-9687 or stop by 1318 Lincoln Avenue for rental information.

FARMERS MARKET



Every Saturday from 9:30 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 942-2844 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 begin Thursday, June 19 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.



"It takes a great dog to make good wine." - Vincent Arroyo

There is no better friend to a farmer than his dog, and at Vincent Arroyo Winery we are blessed with two exceptional canines. JJ, our Black Labrador, came to the winery after the harvest of 1999. JJ started making wine in the Arroyo tradition with a 2002 Chenin Blanc called "JJ's First." Vincent quickly realized that JJ was a natural



winemaker, so he soon advanced her to the red program where she has been making "JJ's Blend" ever since. Like many celebrity dogs, JJ has launched her own clothing line and her items can be purchased in our retail shop at the winery. In May of 2007 the winery's Chocolate Lab Bodega released her first wine which bears her signature name. The 2004 Bodega is a Bordeaux blend of Cabernet Sauvignon, Malbec, Petit Verdot and Cabernet Franc. Come play anytime. Bring your own tennis ball.

VINCENT ARROYO WINERY 2361 GREENWOOD AVENUE CALISTOGA • (707) 942-6995





A big thumbs up to the Calistoga Chamber of Commerce, incorporated on February 18, 1944!

70 years of being the face of Calistoga!

Congratulations!

SHARPSTEEN MUSEUM

HOURS: 11AM - 4 PM DAILY • 942-5911 • 1311 Washington Street, Calistoga www.sharpsteen-museum.org

KAMALOT ASTROLOGY Charting Your Future

M. Antoine

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Guidance for the coming year? Consider an Astrological Chart!

Contact me at: SFARB@COMCAST.NET

B

uilt in 1846, the Old Bale Mill has been restored to operating condition complete with its 36-foot wooden waterwheel. On weekends between 10 a.m. and 5 p.m. you can watch the miller make mill fresh corn-

meal and flour. The granary offers displays and gift items for park visitors.

Nearby Bothe-Napa Valley State Park is open 7 days a week for day hiking and picnicing. The state has agreed to allow two local non-profit agencies to take over management of both the Bale Grist Mill and Bothe-Napa Valley State Park as of April 1. The campgrounds and Visitors Center are now open.

With your support, we can keep these valley treasures open and available to visitors for years to come.

Call 942-4575 for more information.

Bale Grist Mill State Historic Park

> 3369 Hwy 29 3 miles south of Calistoga

Come visit soon!



BARRETT

Continued from page 13

wines by their daughter, Remi, who handles sales and marketing for both the La Sirena and Barrett & Barrett labels. The Van Fleets are enthusiastic about the new Cabernets.

"I've been able to get all the vintages they've made so far," Chuck shared over the phone. "Barrett & Barrett stacks ups really well against other Napa Valley wines."

Fresno has developed over the last few years into a wine-thirsty town, and Vino & Friends is a dependable outlet. Chuck knows his customers, many of whom are dedicated collectors.

"With the flavors that we're getting now, I think it's well-worth the money. And I think in terms of ageability, it also stacks up," he said. "I mean, that's just yet to be seen, but with the pedigrees of the winemakers, there's no reason why it shouldn't."

"Heidi and Bo want to make good wine, and they want people to enjoy it. It's what makes them fun as winemakers."

At 27, Remi Barrett has already logged many travel miles selling La Sirena, her primary job responsibility. She and her younger sister, Chelsea, who is the assistant winemaker for Joel Gott Wines in St. Helena, are, in their parents' eyes, the possible future of Barrett & Barrett.

"I think we'll just see what happens with the girls," Bo said of his daughters, "and if they want to join us. Remi's already joined us in our business. We would need some help in production because we're both so busy between Chateau Montelena, Barrett & Barrett, La Sirena, and Heidi's clients. At this point in time, we're really not growing Barrett & Barrett."

"Again, it's almost like an art project. It's something we want to do for fun, to make this really cool and interesting wine that has both of our signatures on it. But to develop it as another product or a brand, we'll probably hold off until the kids want to get into that kind of role."

"The next round would be our daughters," Heidi confirmed. "Remi and Chelsea could be round two of Barrett & Barrett. If they want to, we have something set up for them to carry on."

Echoing her mom's thoughts on the project, Remi said via

Tony Poer's Tasting Notes

Barrett & Barrett

Heidi and Bo Barrett's Cabernet Sauvignon vineyard, three sloping three acres planted on a 16-acre property off of The Old Toll Road, lies within the Calistoga AVA. These are the second and third vintages; the first vintage, 2008, was unavailable to taste for this article.

2010 Cabernet Sauvignon, Calistoga, Napa Valley

Dark crimson to opaque in glass. High-toned aromas of berries and cassis, hints of blueberry. Spicy-meaty notes develop in the glass, with cedar, tobacco, and subtle graphite. Very firm tannins envelop fruit, only begin to soften grip with 30+ minutes of aeration. Cassis and red cherry as it breathes. Red fruit-driven. A touch of meatiness through finish. Integrated but super-bright acidity. Classic cool-vintage Cabernet. Very young and pure. Minimum seven to 10 years in the cellar.

\$250 300 cases produced



2009 Cabernet Sauvignon, Calistoga, Napa Valley

Deep red-purple to opaque in the glass. Abundant savory and non-fruit aromas out of the bottle. A bit rustic. Cedar, tobacco, turned earth, pencil lead. Nose develops slowly in this dense wine. Blackberry, some dried cherry, cooking spice, sweet red pepper. Traces of blueberry. Big, chewy tannins, very firm structure and acidity. Huge black fruit palate, blackberries and black cherries, "black" cassis. Bordeaux-like dry tannins in the finish. A mouthful of Cabernet! Age it for 10+ years. Will last much longer.

\$250 300 cases produced

email that, "My parents really wanted to create something of their own that could stay within our family. I love the Barrett & Barrett name because it can work for any configuration of us working on the project and expresses the spirit of family collaboration that was really the impetus for this wine's creation."

With the pair of young Cabernets starting to develop some intriguing characteristics in the big glasses, it was, sadly, time for Heidi and Bo to head off to the next task of the day: hand-wrapping and signing magnums of the 2010, probably at their kitchen table, and then lugging wooden Barrett & Barrett cases to their

warehouse.

Bo commented on how surprised their customers would be to know that a pair of such wellknown winemakers did much of their own grunt work.

"But," he said, "when you get a bottle of our wine, it's actually right from Heidi and me. It's hard to explain, but we feel obligated. We're doing this thing, and it has our signatures on it."

"Why do we do it?" He paused for a moment, then smiled and shook his head at himself. "I don't know why we do it." Heidi laughed out loud.

"But it's our thing, this is what we do. And I think that's part of the fun of it."

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 suprises 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.

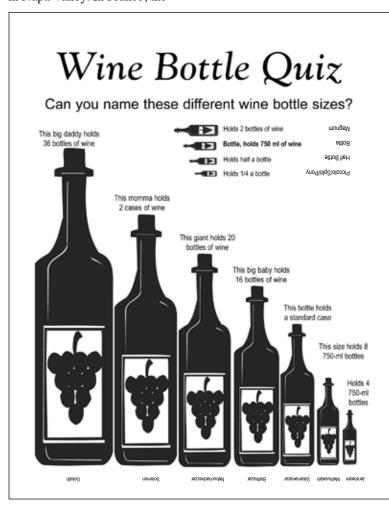
Much of the world's Zinfandel acreage is planted in the Napa Valley. This varietal is vinified as a light, easy-drinking red and a heavier, richly flavored version that rewards bottle aging, as well as a white or "blush" wine. With such a range of wine types, there is a Zinfandel for just about every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

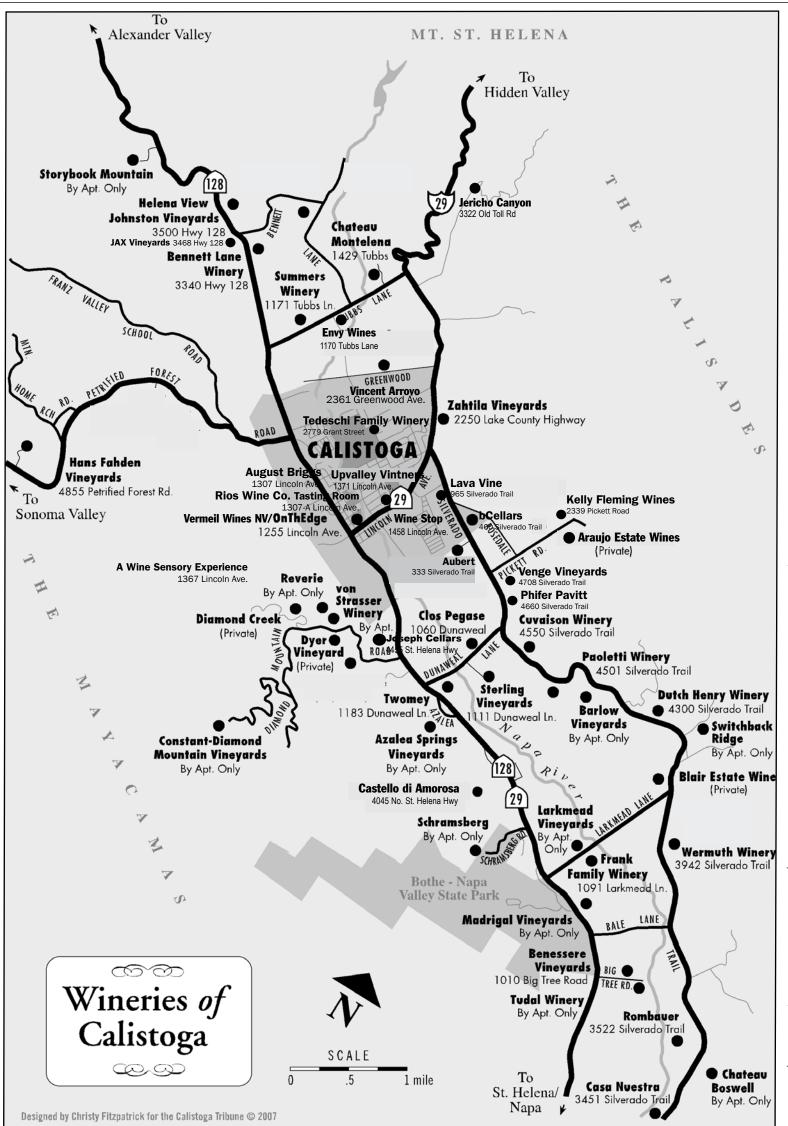
Rhone Varietals, chiefly Syrah among the reds and Viognier among whites, and Italian Varietals, chief among them, Sangiovese, as well as Barbera and Dolcetto, are increasingly popular.

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 I 200 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.





Araujo Estate Wines Not open to the public.

www.araujoestate.com

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 11-7 A family owned winery making small lots of hand-crafted varietal wines.

Azalea Springs Vineyards 963-1999 • 4301 Azalea Springs

Open by appointment. Produces merlot and cabernet sauvignon.

Arrovo 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.

bCellars

(707) 709-8787 • 400 Silverado Trail

Open daily 10-5 by appointment. Cabernet sauvignon, sangiovese, petite sirah, syrah.

Barlow Vineyards

4411 Silverado Trail • 942-8742

By appointment only. 100% varietal cabernet, merlot and zinfandel wines.

Bennett Lane Winery 3340 Highway 128 • 942-6684

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.

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 varietials 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: \$10 Tours: 9:30, 1:30 Chardonnay and cabernet sauvignon.

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.

CALISTOGA

Wineries

Diamond Creek Not open to the public.

www.diamondcreekvinevards.com

Dutch Henry Winery 942-5771• 4310 Silverado Trail Daily 10-4:30 Tasting Fee: \$10 Small lots of handcrafted wines.

Dver Vinevard

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 Tours, tasting and retail sales.

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. Committed to the principles of organic sustainable farming methods.

JAX Vineyards

(415) 446-9505 • 3468 Highway 128

Open by appointment only. One hour private tour & tasting. Cabernet suvignon, sauvignon blanc, chardonnay, syrah.

Jericho Canyon Vineyards 942-9665 • 3322 Old Toll Rd

Open by appointment, closed Sundays. Sauvignon blanc and cabernet.

Joseph Cellars 942-9999 • Hwy 29 at Diamond Mtn Rd Not currently open to the public. Look for 2013 opening.

Kelly Fleming Wines 942-6849 • 2339 Pickett Rd

Family-run winery producing Estate cabernet 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, Bordeaux 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 of wine.

Madrigal Vineyards 942-6577 • 3718 N. St. Helena Hwy.

Since the late 1930s, three generations of the Madrigal family have farmed the vineyards of the Napa Valley. Call for a vineyard 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 Datenight 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-premium 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 10:00-4:30 Self-paced tours all day; Tasting and tour fee \$20. Take the tram to the top of the hill for breathtaking views.

Storybook Mountain 942-5310 • 3835 Hwy 128

Tasting and tours by appt. only, free with purchase. Zinfandel specialist since 1976.

Summers Estate Wines 942-5508 • 1171 Tubbs Lane

Daily10:30-4:30 Tasting Fee: \$5 (waived

w/purchase). Picnic area and bocce ball

Switchback Ridge Not open to the public.

www.switchbackridge.com

T-Vine

942-1543 • 810 Foothill Blvd (Hwy 29) Open daily for tours and tasting 10-4:30

Tedeschi Family Winery (707) 337-5526 • 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, sauvignon blanc and pinot noir wines.

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

Venge Vineyards

942-9100 • 4708 Silverado Trail By appointment only.

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

von Strasser Winery 942-0930 • 1510 Diamond Mtn Road

Hillside vineyards, cave tour, awardwinning wines. Daily 10:30 to 4:30, call for reservations.

Wallis Family Estate Not open to the public.

www.wallisestate.com

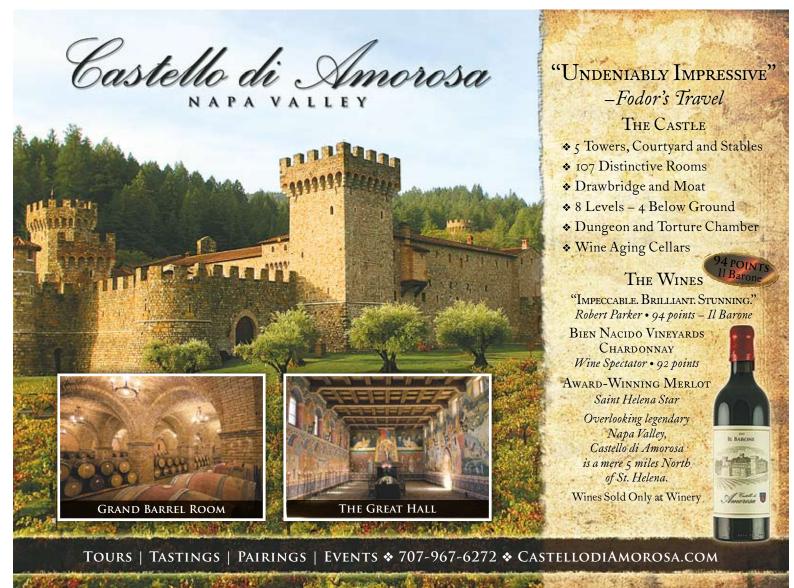
Work Vineyard 942-0251 • www.workvineyard.com

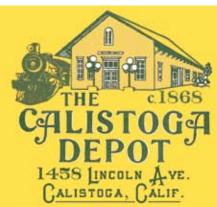
By appointment, call or e-mail. Sauvignon blanc, cab, merlot, zin & syrah.

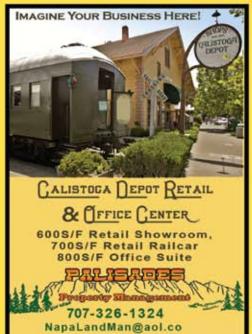
Zahtila Vineyards/ Laura Michael Wines

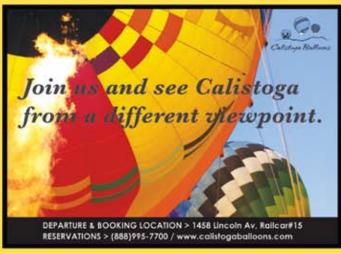
942-9251 • 2259 Lake County Hwy

Daily 10-5. Producing premier vintages of zinfandel and cabernet sauvignon.











We are inside The Depot • 1458 Lincoln Ave.





