

CALISTOGA

OCTOBER 2013



Calistoga photographer wins prestigious award for nature photo 11

girlfriends 5

Share valleySomething'sSassy, crispSeasons in theCalistogaexperience withkilling peoplewines fromvineyard by thewineries map in Calistoga! 7

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calendar **15**

Eguide 22

A MONTHLY SUPPLEMENT TO THE CALISTOGA TRIBUNE • www.CalistogaTribune.com • CALISTOGA • (707) 942-5181 • 2013

October 2013



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



Y 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!

Sam Brannan Founder of Calistoga 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 eight 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





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.







Downtown Calistoga at the turn of the nineteenth century, looking from The Depot (on left).



A Napa Valley experience is not only about romance It's also about friendship

The brochures and invitations in the mail from Napa Valley's lodging industry entice couples to come up on a weekend for a romantic getaway to the wine country.

Leave behind the noisy traffic, crowds of people always in a hurry and scurry and treat your love to the vineyards and luxurious treatments at a Calistoga spa.

What better way to reconnect after a harried week than to have side-by-side massages, share a whirlpool bath or enjoy an afternoon by the pool?

But what if you are currently single, or have a free weekend from the ties of family and work and miss talking with your best friends?

Why not share a weekend in the wine country with those closest to you, your girlfriends?

"A lot of women want to spend time together, just to catch up and share some special time together," says Michelle Habek, a manager at Golden Haven Spa in Calistoga. "It's a chance for close friends to relax and have some time to catch up."

At Golden Haven, room make



Golden Haven Spa on Lake Street has a "Girlfriends Spa Special" that accommodates up to four friends to a room and includes spa treatments. While the Napa Valley is many times offered as a romantic getaway destination, the Calistoga spa encourages girlfriends to share a weekend together as well.

overs, a full service spa and indoor mineral pool are steps away from each other.

Habek says the spa's "Girlfriends Spa Specials" is one way women can share time and enjoy the wine country together. "Our Girlfriends Spa Special gives you a memorable, relaxing, and healthy experience with those you love to spend time with the most," Habek said.

There is a selection of quiet places to sit and talk, play board

9games or just read.

Newly finished bocce ball courts will give active women a chance to move and compete. Nearby patio tables with umbrellas are available for lunching and people watching. Included in the Golden Haven package is an overnight stay in a two bedroom superior room that comfortably accommodates up to four.

Girlfriends can enjoy the magic of the healing mineral waters and mud baths together with their friends. Then completely unwind with a massage and herbal facial. "After a spa treatment, you may be in the mood for a dip in the hot springs pool, or just head back to your room for a nap," Habek said.

Not ready for a nap? Then grab your purse and go to the office to pick up a pass for a free ride on the new Calistoga Mudrunner shuttle.

The comfortable mini-bus is free for lodging guests, and can drop you off downtown for shopping, strolling or lunch.

Call the shuttle (963-4229) when you're done eating, and in 20 minutes or less you can take a ride back to the spa.

Or find a Calistoga winery that sounds interesting and the shuttle can drop you off for a chance to taste spectacular Calistoga wines.

Golden Haven is at 1713 Lake St., or call 707-942-8000.



CA'TOGA

Carlo Marchiori's magnificent gallery features the exclusive works of this world-renowned artist who offers

an enormous variety of creations, including ceiling murals, porcelain, ceramics, watercolor, paintings, tiles, stone plaques, sculpture, and more.

Even more breathtaking is a once-in-alifetime tour of his Villa Ca'Toga estate, Saturdays from May thru October. Call the gallery to make reservations.

> CA'TOGA GALLERIA D'ARTE 1206 Cedar Street, Calistoga, CA 94515

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Getting together with your best friends for a weekend or overnight stay at a spa is a good way to reconnect, refresh and enjoy the Napa Valley.



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Celtic Cards OCTOBER 2013

by M. Antoine

Aries

March 21-April 19

This month may find you feeling a little melancholy. The falling leaves and the musty smells will change your moods as often as the colors on the trees change. Get busy with cleaning out your closets or stocking up the pantry. Decorate the house for Halloween. Don't sit and quit.

Taurus

April 20-May 20

This is not a time for building fences. Whatever you are trying to keep out might prevent something positive from coming in. Keep an open mind. A new appreciation of art may inspire you to purchase a piece, or to re-decorate your home. Leave the lights ON this Halloween. The children will love you for it.

Gemini

May 21-June 20

Right now is a good time to cut off all those loose ends. You are feeling "friendship frayed" from trying too hard to make someone like you. Turn around and see if someone who really likes you isn't close behind, and may have been there all the while. Time to make a major move that will be life changing.

Cancer

June 21-July 22

Watch your health this month for annoying little aches and pains. You couldn't stop thinking about everyone else and now you are feeling tired. Stop trying to help everyone, and start thinking about YOU instead. The more you do for those close to you the more it is expected and the less appreciated.

Leo

July 23-August 22

Well it seems as though you have gotten yourself in a pickle. Oh well, with your charm and wit you can certainly get yourself out of it. Try to rest this month, as the months to follow are going to be extremely busy with events and invitations. Be selective or you will not enjoy yourself.

Virgo

August 23-September 22

Everything old is new again, and you feel as though history is repeating itself. You have been given a second chance, and you will prove to everyone that you deserve it. You are learning to be a little more relaxed at the job. There could be a slight increase in pay.





Libra September 23-October 22

This is a time of contemplation about the past. Try to learn from it and not re-live it. This mood will pass by mid month, and you will find yourself getting into the holiday mode and that will be of benefit to a lot of people around you. You know how to make the holidays memorable.

Scorpio

October 23-November 21

This is a trying time for those born in the sign of Scorpio. Friendships will be put to the test this month, and you will need to tread carefully. A few of your "friends" may be upset with you at this time, and you will need to reevaluate what friendship is. "Fair-weather" friends are not true friends.

Sagittarius

November 22-December 21

Persistence DOES pay off. You have a great idea and need to nourish it. Stay away from the negative people who want to bring you down through jealousy. Time to prepare your home for the coming months. Expect a lot of guests throughout the rest of the year.

Capricorn

December 22 January 19

Something memorable will happen to you in October. You will be pleasantly surprised, and left with feelings of contentment. Change is about to happen in your work environment, and you will need to flow with the decisions that are made. The changes are temporary.

Aquarius

January 20-February 18

You seem to see more clearly this month the direction you want to go. Take small steps at first, but increase your stride as your confidence builds up. You can always come back, but you may not want to. You need to make a phone call to someone who is feeling neglected. You really need to do it.

Pisces

February 19-March 20

Some things are moving too fast and others too slowly. Just hang in there and you will feel an easing of the weight on your heart as well as your shoulders. It's not all about you or them, but about all of you together. It will not always be perfect, but it can be perfectly acceptable.

Astrological charts available at kamalotastrology.com

Page 6

Something is killing the people of Calistoga!

By Donna Johnson

MUD CITY WEEKENDER

The Seeds of Darkness, a paranormal thriller by my friend Bruce Bradley, is set in the middle of the small town in Napa Valley called Calistoga – in which I reside.

Fiction or not, it was thrilling and frightening at the same time to read

about your own hometown and then imagine the scary things that happen in *The Seeds of Darkness* in places that you

places that you know about. The hair on th

The hair on the nape of my neck stood up as I read Bradley's book and he described the first murder of a young girl that happened in my town. Her body had been dropped off in the middle of a field that had just been cleared for planting, and there were no footprints around it.

Sam always went to the Surfwood Bar in Calistoga after work, and hung out with all the locals and some of the tourists. His private detective's office was across the street on Lincoln Aveue near Washington Street. He had become good friends with Seth Weylin a few years ago whom he had met at the bar. They were both good looking guys, but Seth had away with the women like no another.. He entranced them with amazing pick-up lines. One morning, Augustine

Cabral came to see Sam and hire him to find out who killed his niece. Sam did not know the girl who was murdered was Cabral's niece. He showed Sam the newspaper article from the local paper that showed that she told she been mutilated. She had been out with friends partying in St Helena and left with a young man who had dropped her off on Zinfandel Lane when he found out she had just aborted Seth Weylin's child.

Sam had met up with an old friend, Boyd Fletcher, at the Surfwood Bar and learned he had just lost his wife. They had a few drinks that the owner had bought for them.

Seth Weylin came and joined them. A few hours later they all



left. Boyd went home and passed out on the couch. He woke up with the moon shining in and decided to drive out to the Old Lawley Toll Road where he used to walk with his wife. He had walked the road before but never at night, not as far as up to the Old Lawley Toll Booth. Then "something" leapt off the boulder before him and while pulling him off the ground with one hand slammed him backwards into a tree.

Two weeks later Augustine Cabral was found dead in the



A winemaker by profession, Bruce Bradley has worked at many jobs, including: Cook, Sheet Metal Worker, Reporter, Photographer, Private Investigator and Bartender. His first book, Hugh Glass

was first published in 1999 when he lived in Calistoga, his second book The Last Jaguar was published in 2006. The Seeds Of Darkness is his third book. THE SEEDS OF DARKNESS 268 pp, paperback \$13.46 on Amazon.com \$5 as an e-book

> Winery in which he worked. That's body number three.

A month later four boys were taking a hike up to China Camp also known as the abandoned Oat Hill Mine in the Palisades Mountains. One of the boys had been here before when his aunt's ex-boyfriend, detective Sam, had brought them there. As they approached, one of the boys was complaining how it really had a bad stench. Two of them stayed outside the mine because the stink was so bad while two went in. There were seven corpses in the cave up there! One was the freshly killed body of Boyd Fletcher who was missing in town.

Calistogans were now scared and locking doors for the first time ever. All these people dead in less than. A YEAR! WERE-WOLF? Something unnatural was killing the people of Calistoga!

An FBI Agent was now sent to town and was assigned to work with Sam.

Then one of the four boys who had hiked up to Oat Hill Mine was missing. He was last seen riding his bicycle home towards the Bennett Lane/Evey Rd area about 10 p.m. the evening before after playing video games at another buddy's house.

Sam wanted to look into the background of Seth Weylin. He was just getting uncomfortable vibes. He found out Weylin was orphaned at three months. He also moved from town to town every two years. His father had taken a trip to Central America. Something scared the help. He stumbled out of the jungle alone

See DARKNESS page 10





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"I love everything that's old, - old friends, old times, old manners, old books, old wine." OLIVER GOLDSMITH, IRISH POET, 1730-1774

Calistoga WINE & BIZ NEWS Uncorked

Tedeschi Family Winery, a historic wine producer established in 1919, has appointed Stephanie Trotter-Zacharia as their new Director of Sales and Marketing.

Zacharia brings with her 20 years experience in Napa Valley's wine industry beginning with Clos Pegase Winery in the early 1990's, followed by four years at Dutch Henry Winery in both, cellar and sales, and a 10-year engagement with Casa Nuestra Winery & Vineyards where she was Director of Sales and an Apprentice Winemaker. Her last endeavor was as Director of Sales and Winemaking at David Fulton Winery. Her experience has been divided almost evenly between the cellar and sales departments.

The Tedeschi Family Winery is a very small, family-owned winery producing less than 800 cases a year with their flagship wine being made from the estate's single vineyard, dry farmed Cabernet Sauvignon.

Eugene Tedeschi acquired the property that currently houses the winery and family home in 1951, when he planted the family's first grapevines among established fruit trees. In 1991, Emil, Eugene's son, returned to be steward of the estate after building one of Hawaii's most successful wineries: Tedeschi Winery -



Stephanie Trotter-Zacharia as their new Director of Sales and Marketing at Tedeschi Family Winery.

Maui. This Calistoga winery has become the passion of Emil's two sons, Emilio and Mario, and a very interested daughter, Elaine.

Together with Emilio acting as General Manager and Mario the Winemaker, they have sought out and committed to handcrafting Merlot, Pinot Noir, Petite Sirah, Semillon, Chardonnay, Rosé of Pinot Noir and a dessert wine from Tempranillo from specially selected and hand-tended near-by vineyards.

Tedeschi Family Winery is located at 2779 Grant Street, Calistoga, just one mile north of historic downtown Calistoga.

Visitors are invited to the winery seven days a week by appointment from 10:30 a.m. to 5 p.m. for tasting.

Please note, there is no commercial signage, so look for the address (2779 Grant St) to enjoy the winery's private setting and picnic area!

Harvest, in full swing, accelerates with warm weather

With warm weather continuing into September, the Napa Valley Vintners (NVV) reports that the pace of the 2013 Napa Valley wine grape harvest has accelerated.

The picking of white wine grapes, especially aromatic varieties, is nearly finished and the harvesting of red wine grapes including Pinot Noir, Merlot and Malbec, is in full swing.

After a spell of hot weather last week, the marine influence is again being felt in Napa Valley, providing what Pam Starr, winemaker for Crocker & Starr Wines in St. Helena, calls "luxurious hang time" for the development of balanced sugars and acids that portend the makings of another quality vintage.

The region's diverse terrain, soil types, microclimates, vineyard locations, grape varieties and wine styles, along with many other intricate climatic, geological, and geographical factors, make harvest in Napa Valley a complex, exhilarating and momentby-moment process, which can be followed at napavintners.com/harvest. On the website, visitors can become part of the Napa Valley harvest action with:

• A new video series capturing winemakers in the vineyards and on the crush pad offering up-to-date comments from key geographic areas of the valley)

 Quotes from winemakers throughout Napa Valley that provide vivid sketches of what's happening from Carneros to Calistoga

• An ever-expanding gallery of photos from vineyard and winery workers and Napa Valley locals portraying the harvest, from the humor and whimsy of this exuberant experience to moments in time as grapes are picked, de-stemmed, crushed and make their way to fermentation

• A hand-illustrated, downloadable 2013/2014 harvest season calendar depicting what it takes from bud break to bottling for a grape to become Napa Valley wine (along with the chance to receive one of 500 custom-printed, desktop versions of the calendar)

• An educational narrative of the life cycle of a wine grape, offering easy to follow definitions of phrases such as "winter pruning," "flowering," "veraison" and more.

October

4 FRIDAY

ConverSAYtions Series: Mind-opening chats the first and third Friday of each month from 10 - 11:30 a.m. Led by Toni Allegra (professional coach and author) and Jim Haslip (educator of students and teachers). Share your ideas, stories and experiences with others in a friendly and comfortable setting. Today's topic: "Lemon- ade From Lemons" Free. Drop in. Calistoga Community Center, 1307 Washington Street. More info: 942-2838.

✤ Friends of the Library Fall Book Sale: Open to the public from noon - 6 p.m. Library is on corner of Lincoln Avenue and Mrytle Street.

Shelly Shows Movies: Free movies on the first Friday of each month at the Community Presbyterian Church (the green church). Show starts 7 p.m. Open to all. Refreshments served. This week, see "Life as a House," with Kevin Kline and Kristin Scott Thomas. At the corner of Third and Washington streets. For more information, call Shelly at 707- 293-0847.

5 SATURDAY Calistoga Farmers

Market: Open year-round, every Saturday morning. Summer season: May to October; winter season: November to April. From 8:30 a.m. - noon in the Sharpsteen Museum Plaza, Washington Street. Live music.

Green Church Kitchen & Garden Rummage Sale: From 9 a.m. - 3 p.m. Donations can be dropped off at the church any time prior to the sale. For more info call 942-6724.

✤ Friends of the Library Fall Book Sale: Open to the public from 11 a.m. - 3 p.m. Saturday is bag day. Fill an entire

Back to the past



FILE PHOTOBY CHICK HARRITY

Step into Napa Valley's rural past at Bale Grist Mill's pioneer harvest and family celebration. The Mill is located on Hwy 29 three miles south of Calistoga.

bag for \$3. Library is on corner of Lincoln Avenue and Mrytle Stree

✤ Old Mill Days: Step into Napa Valley's rural past at Bale Grist Mill's pioneer harvest and family celebration. The Mill is located on Hwy 29 between Calis- toga and St. Helena. Festival is from 10 a.m. - 4 p.m. Admission is \$5, with children under 6 free.

✤ 14th Annual Rock of Ages Festival: The event returns to the Napa County Fairgrounds from noon - 8 p.m. and is free this year. For all ages. Fourteen musical performances, two guest speakers: Reid Saunders and Tyler Recks, X-treme sports, workshops, an unplugged cafe, children's activities and programs, Latino stage, vendors, food. For more information go to *www. rockofagesfestival.com.*

🏽 Lee Youngman

Galleries: Artist's reception from 4 - 6 p.m. for James Crandall's new show, "Old World, New World."

✤ Hydro Bar & Grill: The Allways Elvis Show & Band. Playing all your Elvis favorites for a fun dance party. 1403 Lincoln Avenue at 9 p.m.

6 SUNDAY

✤ Old Mill Days: Step into Napa Valley's rural past at Bale Grist Mill's pioneer harvest and family celebration. The Mill is located on Hwy 29 between Calis- toga and St. Helena. Festival is from 10 a.m. - 4 p.m. Admission is \$5, with children under 6 free.

8 TUESDAY

✤ Calistoga Library "For Kids": Take the kids to the fall session of *Storytimes*, where they'll share stories, sing songs, and laugh along with puppets. For all ages, Tuesday mornings at 10:30 a.m. Program is 35 minutes. All events are free and no pre-registration is required. To learn more, stop at the library, 1108 Myrtle Street, visit *www.napalibrary.org/ kids* or call 942-4833.

✤ Lengthen & Strengthen Class: For adults at all fitness levels with instructor Karen Mann, local Hatha Yoga/Fitness instructor. Classes every Tuesday and Thursday in October at the Community Center, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, drop-ins welcome. Sponsored by the city's Recreation Services. Go to www.calistogarecreation.com for information.

Health Care Reform: The Napa Health and Human Services Agency and many community health care partners will host their final HealthCare Napa informational meeting, to help residents understand the changes associated with the Affordable Health Care Act. At the Calistoga Com-munity Center 1307 Washington Street Calistoga, from 4 - 6 p.m.

Make Your Own Pastels: Second of two workshops with Channing Rudd. Held at CAC, 1435 N. Oak Street (Cropp Build-ing), 6 - 8 p.m. For information call 942-2278.

9 WEDNESDAY

✤ Creative Living: Join the Creative Living group each Wednesday from 10 a.m. - 2 p.m. for various activities and lunch at the Calistoga Community Center, 1307 Washington Street. Donation of \$4 helps to cover costs.

Planning Commission: On the second and fourth Wednes- day of every month at 5:30 p.m. at the Community Center, 1307 Washington St. For information, call the Planning Dept. 942-2827.

10 THURSDAY

✤ Lengthen & Strengthen Class: Classes every Tuesday and Thursday in October at the Community Center, 10:30 - 11:30 a.m. Fee is \$5 a class, no registration needed, drop-ins welcome. See Oct. 8 listing for details.

✤ Calistoga Garden Club:

The monthly meeting of the Calistoga Garden Club is today at 2 p.m. Meetings are held at the Napa County Fairgrounds in the Garden Room of the Tubbs Building. Newcomers are welcome. For more information, call 942-6063 or 942-2290.

11 FRIDAY

✤ Book Club: The Book Club 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.Book discussion this month is *The Brooklyn Follies* by Paul Auster. Call library associate Shelly at 942-4833 or email her at *shelly. euser@countyofnapa.org* for information. (Coming up in November:)

✤ PaintOut! PaintIn!: A

three day painting event, October 11, 12 & 13. A fun art competition. All the art will be new, completed within a designated 36 hour time period. The entries will be judged, cash and other prizes awarded, followed by an art exhibit and sale. For complete PaintOut!PaintIn! guidelines and entry form, go to www.????????

12 SATURDAY **a** Calistoga Farmers

Market: Every Saturday morning year 'round. From 8:30 a.m. noon in the Sharpsteen Museum Plaza, Washington Street. See October 5 listing for details.

Columbus Day Dinner:

Our Lady of Perpetual Help Men's Club is hosting a dinner in the Parish Hall, 901 Washington Street. Doors open 6 p.m. Enjoy fine food, music, raffles and prizes. Tickets are \$25 and there are only 96 seats, so get yours now. Revenues help fund the various Men's Club programs. For more information, phone the parish office at 942-6894.

Rotary Club Harvest Hoedown: Join us for a BBQ

Dinner, Salsa Taste-Off, Live & Silent Auction and dancing to live music provided by Love2Love from Nashville. Calistoga Fairgrounds, Tubbs Building, 435 N. Oak Street, 5:30 p.m.

DARKNESS Continued from page 7

and traumatized and haunted. He was never the same. Seth was born ten months later. His father drove their car directly into a tree but only killed the parents, leaving Seth an orphan.

Sam's assistant researched information on a tribe of Algonquin Indians and discovered that they believed a creature or spirit could either possess humans or be a monster that had physically transformed from a person. If someone has this Windigo inside of them, they will often commit suicide for the things they have done. For anyone around them to be protected from the Windigo, they must wear an Amulet.

The police let Sam and FBI Agent Snelding know the other two boys are missing as well as two rifles. He knew the boys would be heading up to the Oat Hill Mine. The law officers headed up there, too, they knew just were the boys would be. Meanwhile the police were checking Seth's address on Diamond Mountain by Sam's request but he had not been home for two days.

They found the boys alive, up on the mountain on a small plateau. They sent up a flare so the police on the street would know they had found them and to send up the helicopter.

When the helicopter started up, a big steel cable came flying by, thrown by a man who could see by the light of the flare and the cable hit the chopper and it dropped like a rock.

The man looked like a large cat - now a bear. It was coming coming toward them in the cave. It came to the crest of the cave and let out a growl. It was at least a 1,000 lbs. It would not come in.

Sam had worn his amulet and it was getting very warm on his chest almost burning. Sam walked to the edge of the cave.

The line that made it a cat began to dull,

there was a bird, then a bear, then a giant lizard,

then wolf...... but nothing could completely assume anything complete. It was the Amulet. A big blast happened and there was a naked body of a man with no face. It had to be Seth Weylin's body. You could not see the face. But it had to be...

They were trying to cuff him when the boys ran out with their rifles shooting at him, trying to avenge the murders. of their friends. He yelled and threw himself off the cliff. The drop was several hundred feet.

FBI Agent Snelding said he would pick up the body tomorrow. Sam knew there would be no body. It was not over yet.

Sam went home and his girlfriend was waiting in bed for him. He told her about finding the killer today and it was not safe for her to be there. She should probably leave for the night. Having said that, he felt the heat of his Amulet on his chest and told her to get down.

You'll have to read the book to find out if Calistoga is safe yet.

Elvis show to be a monthly staple at Hydro Bar & Grill

The Hydro Bar & Grill is presenting the on-going engagement of The Allwayselvis Show & Band, "the show that gives you the chance to party with The King."

The band will be in performance the first Saturday of the month.

Northern California's premier Elvis-Channeling band will play on Saturday, Oct. 5 in a notto-be-missed no-covercharge free like America performance of Elvis, karate kickin' and rockin' his hits.

Show begins at 9 p.m., goes until 1 a.m. when Elvis has left the building.



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Calistoga photographer Elizabeth Carmel Winning photo captures nature underground

Local Calistoga photographer and gallery owner Elizabeth Carmel's image Subterranean Garden won the Windland Smith International Photography award for Plant Life Photography and is currently on display at the Smithsonian Museum of Natural History in Washington DC.

The image was taken by Elizabeth in the caverns of the Yucatan in Mexico, and shows a tree growing up through an opening in the cave.

The annual Windland Smith Rice International Awards is one of the most highly-respected and visually compelling nature photography competitions in the world. Approximately 25,000 entries are received and judged each year in the Awards competition. Overall winners are invited to show their work at the Smithsonian. The Exhibit will be open through March 2014.

"I hope my photographs help nurture a sense of hope and affection for the natural world. I believe that great fine art photographs are a gateway to a larger perspective about ourselves and the universe we inhabit," Elizabeth commented on her website.

A large print of Subterranean Garden is on display at the Carmel Gallery in downtown Calistoga. Elizabeth is also recognized as a World Hasselblad Master and currently writes a monthly column for Outdoor Photography magazine.

Elizabeth's work has been featured in many publications, in-



Elizabeth Carmel's image "Subterranean Garden" won the Windland Smith International Photography award for Plant Life Photography and is currently on display at the Smithsonian Museum of Natural History in Washington DC.

cluding People Magazine, Professional Photographer, Hasselblad Forum, Outdoor Photographer, Sierra Magazine, Sierra Heritage, and Tahoe Quarterly. She was also one of 12 photographers in the world selected as a Hasselblad Master Photographer in 2006. Her book "Brilliant Waters" was selected as the best Gift Book of 2006 by the San Francisco Chronicle Book Review.

"I believe that experiencing the Earth's beauty has the power to help nourish and unify us, both on a personal and global level," Elizabeth writes.

"My goal is to contribute uplifting imagery to the world in a time when we are bombarded with so many negative and sensationalistic images"

Olof and Elizabeth Carmel are also excited to announce that their popular 2014 Calendar featuring dramatic landscapes of the Wine

See CARMELon page 14







The ZIATA label and Karen Cakebread's home vineyard (above) were established at roughly the same time, in 2008. Ziata (named for Mary Annunziata, Karen's mother) debuted with a 2008 Napa Valley Sauvignon Blanc and a Carneros Pinot Noir from the same vintage.

Sassy ZIATA

By Tony Poer

MUD CITY WEEKENDER

"It's all very ad hoc here." So said Karen Cakebread, on a September stroll through her Calistoga vineyard, describing how an acre of carefully planned vines and a well-conceived boutique winemaking company came into being. Here was irony, Napa Valley wine veteran-style.

As the proprietor of Ziata Wines, president of the Calistoga Winegrowers Association, and a former international sales director, she's one of the more dialed-in wine people in the Valley. If there's anything ad hoc in her universe, it's probably the Calgary Moose that hangs out under the shade of an old oak tree behind her house. More on that later.

The Ziata label and Karen Cakebread's home vineyard were established at roughly the same time. Ziata (named for Mary Annunziata, Karen's mother) debuted with a 2008 Napa Valley Sauvignon Blanc and a Carneros Pinot Noir from the same vintage. In 2009, working with respected vineyard manager Josh Clark, she



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Page 13

planted an acre of vines between her house and the Napa River. They're relatively recent endeavors, but with 25 years' experience in the wine business, Karen wouldn't fit anyone's description of new kid on the block.

"As the saying goes, you better like what you make because if you can't sell it, you've got to drink it," Karen half-joked during a tasting that preceded the vineyard walk.

Seated in a sunny room in her remodeled 1950 ranch house with a view of her vines, she talked about the Ziata portfolio. "I think that I chose my varietals because they're more food-friendly. I chose Sauvignon Blanc and Pinot as my 'start-up' wines. I love the freshness and sassiness of a good Sauvignon Blanc, and I think the wines have good acid structure and balance. For me that's the key to interaction with food."

The marriage of wine and food is a subject she knows well. Alongside her former mother-inlaw, Dolores Cakebread, Karen managed the American Harvest Workshop at Cakebread Cellars in Rutherford for 18 years.

"I really cut my teeth at Cakebread," she said. "Dolores was and is very focused on wine with food. And she was also a chef herself, so I learned a lot from working there."

In addition to Sauvignon Blanc and Pinot Noir, there's an elegant, medium-bodied Cabernet Franc, produced from a vineyard in the eastern hills of Oakville, to round out the trio of Ziata bottlings. The wines are made at Napa Wine Company's busy custom crush winery, also in Oakville.

Ziata being a Napa Valley label, a Cabernet Sauvignon-based blend is in the works. It will likely become Karen's flagship wine. But, like Sancerre from France's Loire Valley, "sassy" Sauvignon Blanc is close to her heart.

She calls herself "a citrus nut." Swirling and sniffing the 2012 Ziata Sauvignon, she said, "I think stylistically after working at Cakebread for so long and after tasting Sauvignon Blancs from around the world, I'm focusing on what I like. And I love that citrus component in Sauvignon Blanc. I also like acidity. It has to be balanced."

All three Ziata wines show excellent balance and have potential to be great food wines. Each is lively in the glass with bright acidity and an intense fruit that's tempered by sheer elegance. The Cabernet Franc, considered separately for this article, was rather hedonistically enjoyed with a roasted chicken and wild mushrooms. Karen's knack for wine that goes with food is undiminished.

Though she's a self-described "one-person business," Karen has an all-important partner in the production of the Ziata wines: her consulting winemaker, Anne Vawter. Conveniently, the Washington State native makes wine for a few other clients at Napa Wine Company.

"We work hand-in-hand through the whole process," she explained. "From the vineyards to crush and making those decisions, to blending, I'm there with [Anne] the whole way. That's why we're such a good partnership."

"We have lots of fun together," Vawter concurred about Karen via email (and in the middle of harvest, no less). "I really listen to what she wants and what she likes. It's so important that she be excited about and proud of her wines. Fortunately, we have really similar likes and dislikes when it comes to wine, so I'm not operating outside my comfort zone."

Vawter boasts viticulture and enology credentials from UC Davis and, through some inter-

national winemaking experience, has a background not dissimilar to Karen's. She also spent four years working under the highly regarded Heidi Barrett at

Paradigm Winery. "She's great,

and she's young," Karen

enthused about her. "I would say she's in that category of that next generation of the up-and-coming winemakers." "Fortunately, she lives here in Calistoga," she smiled, "so we do a lot of blending sessions at my dining room table."

Since the first Ziata vintages, Karen has accessed Pinot Noir and Cabernet Franc from single-vineyard sources. To make Sauvignon Blanc, she's relied on a pair of vineyards in Rutherford and southeast Napa Valley. She described them during the tasting as complementary properties that "play really well together." For five vintages, each place has contributed to the racy, yet balanced, fruit profile of the wine.

"Definitely with my Sauvignon

Blanc, I'd say blanc, I'd say the core is that stone fruit and citrus characteristic, and not so much the super grassy style" of New Zealand and other regions of the world. Situated

north of these dependable sites, Karen's Calistoga property is its own unique piece of real estate. The vineyard, bordered on one side by a very happy-looking vegetable gar-

den, doubles as her backyard. The impressive Palisades dominate the view to the east. Because it's "only" an acre in size, it's basically an extension of her home. Soil reports done by the property's previous owners suggested that red Rhône varieties like Syrah and Grenache might do well in the tricky, clay-infused soil adjacent to the Napa River. "But that wasn't where I was going," she said. "So, me being me, I had to do what I wanted to do. And I said, 'Well, I'm always going to make Sauvignon Blanc, so why don't I plant Sauvignon

Blanc?" Through her experience with the variety, Karen knew that Sauvignon Blanc was a hardy vine that could adapt and thrive in a variety of situations. As a Calistoga resident and president of the Calistoga Winegrowers, she was also hyper-aware of the stressed water table in Napa Valley, particularly in the immediate surroundings of the Calistoga AVA. Knowing that dry-farming has been a way of addressing this problem for decades, she mapped out a strategy to save water resources and execute a logical plan to establish the vineyard.

"I set up the vine spacing and everything from that model," she explained. "This year, I didn't irrigate much at all."

"I think I can start pulling back now on the irrigation. I just have to see. Every year is going to be a little bit different. The water is there if I need it, but otherwise I'd really just like to try to go to the dry farming, to go back to the roots of growing grapes."

See ZIATA on page 20







CARMEL Continued from page 11

Country and California is now in stock at the Carmel Gallery in Calistoga. The calendar includes three Calistoga images.

The Carmel's acquired the vacant parcel in downtown Calistoga in 2010 and worked through the permit approval and building process with the City of Calistoga to construct their new gallery building, which opened for business in February. This is the Carmel's second gallery location. They also own and operate the Carmel Gallery in Truckee, which opened in 2006.

The Carmel's picked the town

of Calistoga to open their second gallery due to it's natural beauty, historic downtown, authentic atmosphere, and popular wine country location said Olof Carmel. They live in Calistoga with their 13 year old daughter who attends school in the area.

Olof Carmel began his photography career in a prominent San Francisco Bay Area custom black and white lab in 1981. During the late 1980's and 90's he worked and photographed as a Backcountry Ranger with the National Park Service in Yosemite, Denali, Glacier, Mt Rainier and Rocky Mountain National Parks including a seven-year residence in Yosemite Valley.

His work is in numerous

galleries and private collections throughout the United States and has been selected for display at the California State Capitol and the Nevada Museum of Art.

He has a background in drawing and watercolors - an influence that can be seen in his images. His popular, award winning prints are available in small open editions or as limited editions of 200.

A long time licensed building contractor, Olof is the primary designer and builder of both galleries.

The Carmel Gallery is located at 1329 Lincoln Avenue, on the historic main street of downtown Calistoga. For more information visit www.TheCarmelGallery.



Olof and Elizabeth Carmel, accomplished photographers in their downtown Calistoga gallery at 1329 Lincoln Ave.











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SEASONS in the Vineyard

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 budbreak – a stage when vine buds crack open and small shoots emerge. This is the beginning of the new crop.

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

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

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

July: Vines are full of tight green, pea-sized berries. Veraison - green grapes soften and turn yellow or red. Red wines are



blended back into tanks and bottled to make room for the next harvest.

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

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

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).

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

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

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

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



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1250 LINCOLN AVE, CALISTOGA (707) 942-4101 RESERVATIONS

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 2013.

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 infor-

mation 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

Petrified Forest



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

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

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

Pioneer Park

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

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

R. L. Stevenson State Park

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

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

CALISTOGA BALLOONS



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

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

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



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 9 a.m. to 5 p.m., admission is \$14 for adults, \$9 for seniors, \$6 children 6-12.

Places to go, things to see, stuff to do... Construction of the Oat Hill

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.

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 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 centurv 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 almost 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 House 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

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 show at the Calistoga Art Center in the Cropp Building at the fairgrounds.

"Almost, Maine" by John Cariani takes the stage for evening and matinee performances on March 15-17 and 22-24. Go to www.CalistogaArtCenter.org for tickets and information.

The Calistoga High School Arts Department is offering "Sparks in the Park" by Noble M. Smith on March 21-23. Call CHS at 942-6278 for ticket information



Actor Kevin Fitzpatrick rehearses his part in "Almost, Maine" which took the stage in March at the Calistoga Art Center.

HOLIDAY Village

Returning for 2013 is the starts at 7 p.m., giving visitors Calistoga Chamber of Commerce's



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 7-8. 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 theme last year was "Celebrate!" from July 3-7 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 8:30 a.m. to noon, the Calistoga Farmers Market is open for business year-round.

The Calistoga Farmers Market is open every Saturday between 8:30 a.m. and noon 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 Saturday, April 6, the picturesque half-mile will roar to life as the World of Outlaws Sprint Car Series take over Wine



The Civil War Sprint Car Races are a regular summer spectacular event.

Country. Labor Day Weekend, Aug. 31 & Sept. 1, brings the sixth annual Louie Vermeil Memorial Classic for wingless cars and midgets sponsored by USAC/ CRA.

West Coast Late Models & Modifieds Invitational will be on the track August 3.

Call 942-5111 for information or go to www.calistogaspeedway. org.

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 is now open on a limited schedule for the fall season Sept. 16 through Oct. 20.

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: Youth (2-17), \$2; 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



PAULINE LOIS-KROVOZA-ASMUS-AL US ARMY 1950-1954 HE LOVED HER FAMILY HER FLAG AND HER COUNTRY

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 services, sponsored by the American Legion and local scout groups, will be held at the memorial while traditional Memorial Day services will continue to be held at Pioneer Cemetery on Foothill Boulevard. Pioneer Cemetery was deeded to the city of Calistoga in 1936 and contains over 500 graves.

LIVE MUSIC, **ENTERTAINMENT**



Calistoga is becoming known as the live music town of Napa Valley.

Calistoga is becoming known as the live music town of Napa Valley, with major music festivals that bookend the seasons: Calistoga Spring Music Fest will be held on March 9, 2013 with

live music and wine tasting in the downtown area. Calistoga's thriving nightlife scene includes live music every weekend at Calistoga Inn, Brannan's Grill and Hydro Grill 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

Mud City Weekender

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**



es 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

ZIATA Continued from page 13

For all this planning and physical effort, it's interesting to hear her comment on what she views as the greatest challenge.

"The hardest thing to do in this business is sell wine," she confessed. "There are so many brands out there, and there are more people like me coming into the market. It's challenging."

ing." "When I first began Ziata, I sold a lot of the wine direct to consumers and direct to the trade, actually fairly locally. Because it's just me; I don't have any employees."

Minus the sales help, Karen has nonetheless taken significant brand-building steps. She's gotten her wines onto restaurant lists up and down the valley, from fun, casual places like Norman Rose Tavern in downtown Napa to the more rarefied, Michelin-starred Solbar at the Solage Resort on the edge of Calistoga.

"I do all my own deliveries," she said, "and I process all my own orders. That's how I stay in touch with my customers." She is clearly unfazed by the slow north-south traffic on Highway 29 and the Silverado Trail that seems to get worse every year. She's hands-on at every level.

"I think it's finding the right partners to work with who believe in your brand and are excited about it and have a



Winemaker Anne Vawter

passion for it. It's really those people that help sell the wine. It's the guy on the floor at Bottega talking about the Cab Franc or the Sauvignon Blanc. It's the distributor or the broker that you connect with, and they see that you have a history. For me, after 25 years in the business, that's a positive."

"The guy on the floor at Bottega" is the Yountville restaurant's manager and sommelier, Matt Engelbracht. In a small wholesale market crowded with wine labels, not to mention bricks-and-mortar Napa wineries hoping to secure a spot (or more) on a wine list as popular as Engelbracht's , Bottega would seem to support Karen's sales aversion. But the opposite is true: he's a huge fan.

Full of energy and a consummate wine guy, he was recently quite happy to elaborate on Ziata's place in the restaurant's wine program.

"We currently carry the Ziata Sauvignon Blanc, as well as the Cab Franc. As far as pairings go, what I first liked about the SB is it actually reminded me of wine that would come from the Alto Adige [or] Friuli." The comparison of Ziata to Sauvignons from a couple of northern Italian regions would likely meet with Loire Valley-loving Karen Cakebread's approval. "The bright green apple and acidity, as well as the notes of honeysuckle and bees wax, pair nicely with our fresh shaved Brussels sprouts salad."

"The thing about living in the Napa Valley," he added, "is that there's good juice everywhere, so what we try to do is seek out great relationships. I've had some great interaction with Karen and her wines. What I enjoyed the most about her is that she sells her wine herself. It's admirable that she's out on the front line."



Karen Cakebread and mom Mary Annunziata

As the sixth vintage of Ziata goes into the books, Karen and her winemaker each considered possibilities for the Calistoga vineyard as it begins to yield grapes they can use for the

Sauvignon Blanc bottling.

To celebrate the first-ever harvest a year ago, Karen decided to invite friends over for a grape-picking and a "Lucy Stomp." Ahead of this, Vawter encouraged her boss to let the fruit hang until it reached a super-ripe 28 degrees brix, so as to make a late harvest wine from a debut crop. Because, why not?

"That was sort of the kickoff of my own fruit," Karen explained with amusement. "It was just one of those kooky ideas. We won't be putting it into any competitive tastings, I can tell you."

Late harvest experiments and kooky ideas notwithstanding, she grows fruit more or less in the center of the Calistoga AVA, and she is getting the Ziata portfolio primed for the possibility of a single-vineyard Sauvignon Blanc from her own back yard.

"I planted this vineyard partially for that reason," she said. "Grapes don't happen overnight, so I have to figure out where this vineyard's going to go, and if I feel like it can stand on its own, then we'll see. I just have to wait and see what it reveals."

"I don't know what style of Sauvignon Blanc it will be," Vawter echoed in her email, having no doubt been up to her neck in grapes only hours, or perhaps minutes, earlier. "It may be a little animal of its own. Each site is so expressive, it will be an adventure to find out its personality."

TONY POER'S TASTING NOTES ZIATA

2012 Sauvignon Blanc Napa Valley

Pale, lovely yellow, green-tinged in the glass. Complex nose of citrus, mint, herbs, and chalky minerals. Ripe but balanced flavors of melon, fig, tangy stone fruit. Nice weight for SB, zingy acidity through the long finish. Super-concentrated. Classic Napa Valley Sauvignon Blanc from a great vintage. Karen Cakebread's "sassy" wine. 200 cases. \$34

2010 Pinot Noir Carneros

Pretty, deep garnet hue. Restrained nose of black and Bing cherry, secondary notes of earth, damp soil, mushrooms. Red-purple fruit flavors, fresh cherries, wild raspberries, mushrooms, grilled red meat. Firm acidity lengthens finish. Energetic wine, moderately tannic. Spicy and a bit brooding for CA Pinot. Easy 5-7 years of ageing potential. Grilled quail wine.

300 cases. \$45

2009 Cabernet Franc Oakville

Crimson to purple-black in glass. Bright floral aromas give way to red-brown earthy notes. Roasted red pepper, grilled stone fruit, very subtle tobacco. Subtle green notes. Medium-firm tannins out of the bottle. A bit chewy. Needs 2+ hours of air. Juicy layers of red and black cherry, plums, cassis liqueur. Hints of savory herbs and meatiness in the finish. Underlying earthiness, a touch herbaceous. 7-10 years in the cellar. Serious Cabernet Franc!

100 cases



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.

Wine Bottle Quiz

Can you name these different wine bottle sizes?





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.

Arroyo Winery 942-6995 • 2361 Greenwood Ave. Mon. – Fri. 10-4:30 Sat – 9:30-4:30 Sun. 10:30 - 4 *Open by appointment, call ahead. Renowned for its petite sirah.*

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.

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 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

Daily 10-5 Cave Tours & Tasting: 10:30 daily, fee \$15. Picnic tables.

CALISTOGA Vineries

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

Envv 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 Vinevards 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 Vinevards 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. Cabernet 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 (Hwv 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

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

Unvallev 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.co

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Work Vineyard 942-0251 • www.workvineyard.com By appointment, call or e-mail. Sauvignon blanc, cab, merlot, zin & syrah.

Zahtila Vinevards/ Laura Michael Wines 942-9251 • 2259 Lake County Hwy Daily 10-5. Producing premier vintages of zinfandel and cabernet sauvignon.

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"UNDENIABLY IMPRESSIVE" NAPA VALLEY



Page 23



TWIN PINE CASINO & HOTEL



Must be 21 or older. Must be present to win with valid photo I.D. See Casino for official rules/details. Twin Pine Casino reserves the right to alter or cancel these and other promotions at any time, with or without notice.