



Mud City Weekender

CALISTOGA

SEPTEMBER 2013



COURTESY PHOTO

Tofanelli Family Vineyard

Third generation grape farmer blends past with present

— page 7

Tom Pelter muses as he awaits your visit to the **Calistoga Wine Stop**

This is my favorite time of the year in the valley – the fragrance of fermentation – I enjoy it when the **whole valley wafts with the smells of harvest. It makes the Napa Valley come alive.** The people that come to visit now **are really interested in the wine**, the way it's made, the vineyards, from bud break to harvest. Those **green grapes turn deep purple**, and the valley is hopping. You tell people that all juice is green whether it comes from a white grape or a black grape **and they don't believe you.** What we've got coming so far looks absolutely fabulous. How appropriate that the first grapes picked **are for the bubbles** – we all get to **celebrate** right off the bat. And with all the great occasions to come, we'll have to drink all those wonderful wines we've squirreled away.
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Welcome to the Mud City Weekender, your best guide to all things Calistoga



Sam Brannan
Founder
of Calistoga

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

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

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

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

a special place in our hearts as well as yours.

We started the *Mud City Weekender* almost 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.

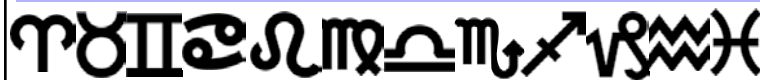
Small businesses keep the heart of Calistoga beating, and without them this would just be another bedroom community without that spark of life our business community brings. Thanks for coming, and come back and visit anytime. We'll be here to welcome you home.

—Pat Hampton, Publisher

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M. Antoine



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Photographer I.C. Adams shot this photo of the City of Calistoga Greyhound bus in 1938.



Built 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.

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Treasures from around the world

Calistoga Country Antiques

By Christine Plant

MUD CITY WEEKENDER

There's a new face at the corner of Foothill Boulevard and Lincoln Avenue – Calistoga Country Antiques is open for business at 1117 Lincoln.

Owner Patricia Samoun has filled the newly decorated space with an eclectic mix of furnishings from around the world. Samoun, a native of San Francisco, recalls admiring her grandparents' heirlooms. "I've always been drawn to old things," she states seated at a long harvest table from Provence that takes center stage in the new shop.

As an antique dealer in San Francisco she was a familiar face at the Marin flea market on weekends. She developed her love of French antiques having lived in Provence for eight years with her French husband Alain.

Now, every year she makes a pilgrimage back to Provence to shop at the annual antique fairs

that draw dealers from all over France. Making the rounds with a best friend and fellow dealer, she visits brokers that know her by name and know what she's looking for.

"It's sort of instinctive," she says about the pieces she chooses. "I try and buy practical things like tables, chairs and cupboards."

Samoun and her husband moved to Calistoga 15 years ago and met up with an old acquaintance and fellow antiques dealer, Al Dobbs, who also lives in town.

It all fell into place when they partnered up and decided the corner shop was just what they needed. "It's always been a dream to have my own shop," Patricia says, "and I've always loved this space with the cobblestone courtyard."

The sheltered patio offers a spot to showcase a few pieces during the day and catch the customers' attention. As she wanders through the store she points out a small round table in the window.



PHOTO BY CHRISTINE PLANT

Calistoga Country Antiques owner Patricia Samoun clicks on a lamp in her new Calistoga Country Antiques store at 1117 Lincoln Ave. near the intersection with Foothill Blvd.

"This is a wine tasting table. It's very unusual," she explains, "because of its leather top and gold embossing." Clicking on a lamp she points to another treasured find, an ornately carved mirror from Italy. Its companion console sitting across the room has been sold and is off to Texas.

Although Samoun's love for

French antiques is her passion, her shop displays furnishings from all over the globe: chairs from England, a Japanese Tansu chest, a coffee table from Morocco and many smaller items that can be easily carried home.

Although her shop is new to Calistoga, Samoun has many years' experience in the world

of antiques. Browse through the store and discover the small back room filled with copper and culinary artifacts.

Calistoga Country Antiques is open from noon 'till 5:30 p.m. and is closed Tuesday and Wednesday. Patricia and Al welcome you to pop in and browse. Until then, à tout à l'heure!



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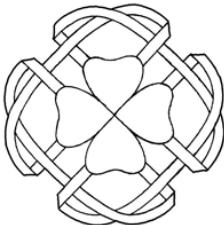
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Celtic Cards

by M. Antoine *SEPTEMBER 2013*



Aries
March 21-April 19

It seems as though you have a hole in your pocket and money just keeps disappearing. You cannot turn around without something else needing repair or replacement. This is very frustrating, but soon you will be able to put some cash away for yourself. Take a small vacation.

Taurus
April 20-May 20

Now is not the time for comfort and relaxation. You have worked hard, but you still have a way to go. This period will last for about two more months, and then you will be able to put your feet up for quite a while. Someone from your past wants to be back in the picture. Be careful.

Gemini
May 21-June 20

A family member wants to see you, but there are still hurt feelings from a previous visit. Do not throw the baby out with the bathwater. Salvage what you can, and realize this is family reaching out to you, and you can be the one to bring healing. There could be news of an engagement or birth.

Cancer
June 21-July 22

Your finances are about to change for the better, and you will be in a position to take a journey to a place that is special. Your feelings of spirituality are becoming heightened, and you are more aware of the beauty around you. It's time to clean out your closets and share with the less fortunate.

Leo
July 23-August 22

You are riding an emotional wave, and you are not sure if it will bring you crashing to the shore or let you sail gently into harbor. The choices you make now will be paramount for your future years if you focus your energies into areas you are comfortable with. This is not a good time to take chances.

Virgo
August 23-September 22

Things around you are changing at an alarming pace. You do not have to be swept up in the drama and intrigue, but rather stand to the side and see what is really going on. Do not confuse concern with nagging. The concern is genuine, and from those who really care about you.

Libra
September 23-October 22

This is not the best time to consider a move. If you are unhappy where you are you will need a plan that is solid and practical. It would be a case of "from the frying pan to the fire" if you pushed ahead prematurely. There WILL be a move, and if well planned it will be most beneficial.

Scorpio
October 23-November 21

Are you feeling a little frisky and flirtatious? There is nothing wrong with that, as long as you remember to be gentle with the feelings of others. Someone might get the wrong message if you are not clear about your intentions. Suddenly you are very popular and the center of attention.

Sagittarius
November 22-December 21

This is the time to prepare your home for the coming months, and if you do, you will be able to comfortably enjoy the seasons ahead. An invitation to visit a friend or family member is coming your way. You will be concerned about the distance and the cost, but you can do it if you really want to.

Capricorn
December 22-January 19

Time to make a commitment to a person or cause. If you do not move on it soon, the opportunity will be gone forever. New furniture is on the horizon, but remember not to replace something you really like just because someone else doesn't. If you do, resentment will raise its ugly head.

Aquarius
January 20-February 18

Time to create a little balance in your life. You are trying to juggle what you want to do with what you need to do, and there is a difference. The danger here is that you will become overwhelmed and do nothing. Go slowly and take on one task at a time.

Pisces
February 19-March 20

Things are out of balance right now, and you are at a loss as to how to bring them back into focus. Stop trying so hard and step back a little. A change of perspective can be the solution. Make sure you take time to rest, as this is a period where nervous energy could take its toll.



Vince Tofanelli: Eyewitness to evolution of Napa Valley's viticulture

By Tony Poer

MUD CITY WEEKENDER

If you want to know what grape growing in Calistoga looked like 85 years ago compared to today, ask Vince Tofanelli.

The Calistoga native and proprietor of Tofanelli Family Vineyard is the grandson of Italian immigrants and a third generation Napa Valley grower. He's also an eyewitness to the evolution of viticulture at the northern end of the Valley. And along the way, certain events have had a profound influence on his career.

"They sold fruit in those early years to Beringer, Beaulieu, Charles Krug, and some of those old-old players," Vince said about his grandparents, Irene DalPorto and Sebastian DiGiulio, while welcoming visitors to Up Valley Vintners, the casual, art-adorned tasting room he shares with three other wineries in downtown Calistoga.

"There was a co-op of vintners

that took the grapes for many years. Gallo was behind that. In the 1960s it was Inglenook. At those times, usually we would align all the grapes with one winery."

These days, with help from his mother, Pauline DiGiulio Tofanelli, he supplies fruit grown in his family's two vineyards—DiGiulio Ranch and Tofanelli Vineyard—to a handful of winery clients.

Each year Vince withholds a small quantity of grapes from his 27 acres to produce about 1000 cases of artisanal wine under his family label. If you've ever noticed a wine bottle with a sepia-toned photograph of a young, dark-haired woman astride a vintage motorcycle next to a row of ancient-looking vines, you were admiring a cleverly repurposed snapshot of Vince's grandmother posing on her husband's 1915 Harley-Davidson. The Tofanelli label, designed by Vince's sister, Norma, has won design awards as well as many admirers. Its slyly humorous image is a visual nod

to the family's place in Calistoga viticulture. The fact that Sebastian ditched the Harley after crashing it near Greystone when Highway 29 was just a gravel road only adds to the label's backstory.

The juxtaposition of old and new is an everyday part of Vince Tofanelli's life and work. He was an American kid whose early childhood language was Italian. He farms his vines organically, not to charge more money for the fruit or for his own wines but because that's what his Tuscan-born grandfather did (as Vince put it: "It wasn't a decision that was good for the earth or bad for the earth. It was just the way it was always done.") And in Napa Valley, the presumed heaven for cabernet sauvignon, he grows old-school varieties—zinfandel, grenache, petite sirah, and the obscure charbono—to make wines that would leave any red wine-loving, bocce-playing Italian immigrant feeling like they had died and

See **TOFANELLI** page 9



COURTESY PHOTO

Vince Tofanelli, third generation grower and winemaker, learned viticulture from his grandparents, Sebastian DiGiulio and Irene DalPorto.



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Calistoga WINE & BIZ NEWS Uncorked



Clos Pegase sold to Roney & Rudd

Jan Shrem sold his iconic Clos Pegase winery to Sonoma county wine corporation Vintage Wine Estates. Founded in 1984, Shrem wanted Clos Pegase's grandiose design to be a work of art in itself; designs for the winery were from an architectural competition hosted by the San Francisco Museum of Modern Art. Michael Graves was the architect to see through the five year project.

"It is with admiration and respect that I pass the torch of my beloved Clos Pegase to Pat Roney and Vintage Wine Estates. I know they will build upon my success and carry forward my passion for great wine, art, and hospitality," said Shrem.

Pat Roney, of Vintage Wine Estates, purchased the winery and its 450 acres of vineyards in Calistoga and Carneros with



PHOTO BY NOAH HAMPTON-ASMUS

The iconic Clos Pegase Winery on Dunaweal Lane is the second Calistoga winery sold in the past month.

his partner Leslie Rudd, owner of Dean & DeLuca, Oakville Grocery, Rudd Winery, and Press restaurant. Vintage Wine Estates includes wineries from Napa, Sonoma, and Mendocino counties.

The current winemaking team that has produced award winning chardonnay and cabernet sauvignon will remain at Clos Pegase, working with Marco DiGuilio, director of winemaking for Vintage Wine Estates.

Schramsberg uncorks harvest in Calistoga on Aug. 12

Harvest in Calistoga uncorked Monday, Aug. 12 when Hugh Davies and the staff at Schramsberg welcomed the first bins of pinot noir grapes and toasted the start of the winery's 49th season of making sparkling wine.

The winery on Diamond Mountain will crush 1,400 tons of grapes for its sparkling wines and 100 tons for its still wines, said winemaker Keith Hock.

"Early harvest for us means a

really, really long one," Hock said. "After next week, we'll be running around the clock."

Davies, Hock and new assistant winemaker Daniel Person sabered bottles of 2009 Brut Rose to celebrate the start of the season.

At Summers Estates, winemaker and vineyard manager Ignacio Blancas said yields are 20 percent above average, and he plans on crushing about 22 tons.

"We'll start harvesting our Alexander Valley chardonnay in late August or early September," Blancas said. "Overall, so far the 2013 vintage looks great, the fruit quality is excellent."

Storybook Mountain's hillside vineyards are still about a month away from being ripe, says owner and winemaker Jerry Seps. "No rain, no heat spikes, moderate sunny days, cool but not cold nights, and we should have some superb wines," Seps said.

Winemaker Heidi Barrett is getting ready for her favorite time of the year. "Starting harvest Monday (Aug. 26) with the Muscat Canelli from Solari on Bennett Lane. Crop looks good, tasty and a good week or two early."

"Grapes are looking fantastic. Looking to be an average crop yield for Arroyo," reports Matt Moyer. "Veraison complete all but in a few places in the Cabernet. Arroyo should be pulling in our Calistoga Tempranillo right after Labor Day. Barring any weather phenom, it looks to be an even harvest through the Fall."

Harvest will usually last into early November depending on the weather.




PHOTO BY PAT HAMPTON

Schramsberg winemaker Keith Hock (above left) shows Daniel Person his technique for sabering sparkling wine while Hugh Davies removes the foil from a bottle of 2009 Brut Rose.

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OLIVER GOLDSMITH, IRISH POET, 1730-1774

TOFANELLI

Continued from page 7

actually gone there. Vince has his feet firmly planted in Italian-American viticultural traditions.

No doubt the vineyard business is in his blood. Irene and Sebastian recognized decades earlier that the fruit and walnut orchard they had saved a nest egg to purchase in 1929 showed larger promise. “Even in 1929 and ‘30 it was pretty apparent that grapes were more profitable than, say, prunes,” Vince explained. “So they slowly phased it into more and more vines.”

He noted that, during that challenging era, his grandparents possessed an extra measure of business savvy. “The handwriting was on the wall that prohibition was going to be repealed,” he said, “and so people were planting vines, even when it wasn’t technically legal.”

With Prohibition 80 years in the past, it’s difficult to grasp that grape farming or winemaking in Napa Valley were ever furtive endeavors, especially watching Vince pour at Up Valley’s bar for a regular stream of locals and wine tourists. The convivial scene was about as far removed from a Prohibition-era Calistoga as one could imagine.

Vince’s own growing career got an early start. He went to work with his grandfather at 15, learning from the Tuscan immigrant the ins and outs of old-world grape farming. Sebastian practiced organic viticulture by default.

“I learned how to grow grapes from my grandfather, he being a real traditional, old-school grape grower. His knowledge, his skill at growing grapes coalesced in a time when there were no chemicals to apply: pre-World War II. So if you were to grow grapes in 1930 you had sulfur, and that was about it.”

By the late 1960s, when Vince became his grandfather’s fledgling assistant, DiGiulio Ranch was nearly 40 years old. The Zinfandel and Petite Sirah vines were already well-established in the gravelly soil, along with odd plantings of Mondeuse and the white varieties Sauvignon Vert and Burger. His training ground was a pesticide and herbicide-free environment.

“As the years went on, by the time I came along, he was still farming that old way, and so he



COURTESY PHOTO

Vince’s mom Pauline Tofanelli drives the tractor during harvest at the Tofanelli Family Vineyard.

couldn’t see any reason to bring chemicals in,” he said. He credits Sebastian with imparting the lesson of “Why put something on the vines if they don’t need it?”

Winery clients were in steady supply from 1930 through the 1980s, a trend that helped solidify Vince’s family’s reputation as dependable growers. In the 1970s, his role began to change at the same time as his outlook was maturing.

“My grandparents were maintaining and thriving in kind of an old world way,” he remembered. “The first Earth Day was around that time, and the sort of cry of my generation was, ‘We have to get back to the planet!’ And I’m just looking at my grandparents and thinking they never left it. They wouldn’t know the word ‘organic,’ but they were living it.”

For a guy not yet 20, he was developing an impressive awareness of where he fit into the scheme of his family’s business.

“That’s when I really felt what a treasure they were,” he continued. “As they were getting older, my grandfather couldn’t do as much hard, physical work, but I (was) in my physical prime. So I just stayed out there and helped him in his decline and learned farming from him, realizing his was a good, viable way to grow grapes.”

Vince carried this knowledge

and experience into the 1980s, a decade that would prove to be the most exciting—and tumultuous—of his career. In 1987, the esoteric grape variety Charbono entered the picture.

Touring the DiGiulio vineyard with Vince on a breezy August afternoon, he only half-jokingly referred to Charbono as California’s “original cult wine” as he told the story of how this mostly forgotten French variety ended up on his property.

“Long before Napa was a premier growing region,” he said while pulling and clipping leaves and dropping green grapes to the ground, “Inglenook used to make a varietal Charbono every year, probably since the repeal of Prohibition. And there was a following for it. They would sell it out every year, consistently. And then when Inglenook became a conglomerate and folded up the Charbono program, I would still get these aficionados saying, ‘Where’s the Charbono? I remember the Inglenook Charbono.’”

Like his grandparents guessing before Prohibition’s repeal that grapevines would be a good idea, Vince took a gamble on the variety.

“Charbono was such a risk at that time,” he said. “If Inglenook didn’t want it, I didn’t know if I could find another home, and

I didn’t want to be up the creek with having a ‘weird’ varietal.”

But Vince had a strong advocate in the legendary André Tchelistcheff.

“Tchelistcheff was the highly regarded winemaker for BV—he was involved with Inglenook at that time, too—and he visited the vineyard, looked at the dirt, kind of looked around, and said I should plant Cabernet Franc or maybe Charbono.”

After Tchelistcheff’s visit, Inglenook offered Vince a ten-year grower’s contract, which he confessed “was unheard of in those years.” As a bonus, he would be paid enough per ton that he didn’t feel pressured to plant Cabernet Franc, a variety more closely associated in consumers’ minds with Napa Valley. Vince’s grandparents had never grown Cabernet or any other Bordeaux varieties in their vineyards.

“So it was a shift, you know.

I was trying to be sensible. Charbono kind of jibed with my Italian roots. I had a guarantee for ten years and just kind of went, ‘ok, let’s roll the dice put it in the ground.’ And I like the wines,” he added with a smile, “which is also important.”

To call Charbono “weird” isn’t too far off base, considering the

See TOFANELLI on page 20

TONY POER’S TASTING NOTES

Tofanelli Family Vineyard

“I love what Vince is doing both with the Tofanelli wines and the great old ‘off the beaten path’ varietals that are being maintained up there. It takes a lot of love and dedication this day and age to grow charbono, zinfandel, etc. in cabernet-happy Napa Valley.”

— Scott Brenner, Sommelier, Press Restaurant, St. Helena

2011 Grenache Napa Valley

The newest Tofanelli project, from vines planted in 2003. Pencil lead, leather, and tobacco notes on the nose. Dried cherries, candied fruit, and a spicy-earthy palate. Reminiscent of Côtes-du-Rhône. Vince’s wife Arminée’s favorite wine. 100 cases. \$40

2010 Charbono Napa Valley

Inky black in the glass (one of the few wine grapes with dark juice). Very aromatic, notes of dried cranberry, violets, and tar. Barbera-like. Bright, dried cherry and blueberry fruit on the palate with notes of orange rind and grilled meat. A Napa Valley original. 200 cases \$40

2010 Zinfandel Napa Valley

Vince Tofanelli’s signature wine has appeared for years as a single-vineyard bottling from Turley, Neyers, and Shrader Cellars. From the cool 2010 vintage, a wild berry, slightly gamey nose. Gorgeous, lush blackberry-raspberry on the palate, lively acidity, and an incredibly long, focused finish. An iconic Napa zinfandel. 500 cases \$40

2010 Petite Sirah Napa Valley

Saturated black color. Smoked meat, cracked pepper, and grilled fruit on the nose. Big and dense on the palate, though tannins are zinfandel-like and not harsh. Spiced plum and black cherry, very peppery. Firm and fleshy through the finish. A wine to lay down for several years. 200 cases \$50

Open Studios:

Free, self-guided tour to six Calistoga artists' creative work spaces in September

Now in its 26th year, Napa Valley Open Studios (NVOS) 2013 is a free, self-guided, art discovery tour, which takes place the last two weekends in September. This year, 84 juried Napa Valley artists welcome visitors into 52 creative work spaces stretching from Calistoga in the north to Napa in the south.

At the Calistoga end of the valley, six artists are preparing to welcome you into their studios and share their work in ceramics, landscape, still life, abstract painting, block printing, mixed media with collage, photography, apainting, and handmade paper.

NVOS artist Karen Lynn Ingalls says, "Making art, for me, is a way of making magic and bringing joy into the world. And the world could do with a little more joy."

Charles de Limur, in *Studio #47, 1771 Diamond Mountain*

Road, concentrates primarily on landscape painting, using oils and pastels. He also works on an ongoing series of multi-color block prints of animals that live in the wilds around his mountain home.

For many years he owned and operated a fine art silk screen studio, both in Washington, D.C. and San Francisco, collaborating with a number of other artists and exploring a variety of visual styles.

He has exhibited in solo and group shows in San Francisco and Washington, D.C., as well as the Napa Valley Museum show *Paradise Lost and Found*, and Napa Valley Open Studios.

Charley graduated from Oberlin College with a Bachelor of Fine Arts degree, where he concentrated on art, theater, and communications. Currently his home and studio are in a forest at the top of Diamond Mountain

above Calistoga, where he lives in a state of creative chaos with his wife and two kids, one in high school and one in college, their dachshund, and a 28 year old Amazon parrot named Miro.

You can find **Sequoia Buck**, who is new to Napa Valley Open Studios this year, at *Studio #48, at 5140 Sharp Road* in Calistoga.

Sequoia uses the art forms of papermaking, photography, painting, and collage to create whimsical art. At the Academy of Art in San Francisco, Sequoia learned both photography and papermaking, and all of the diverse ways in which she could work in both media.

Working professionally as a portrait and wedding photographer, she has also photographed retreats and events, fine art, and products. Although she is now shooting photographs in nature,

portraiture is still her first love.

Sequoia exhibited her handmade paper art with Fibermania artists throughout the Bay Area, and has taught papermaking to children and adults through the Calistoga Art Center.

When Sequoia learned how to print a photo onto handmade paper, she combined her two loves, and her artwork took off in a new direction, blending the two media she loves, using collage, and adding natural ingredients, paint, and stamping.

Her pieces are colorful, textural, and pictorial. She also makes journals and greeting cards from handmade paper.

Karen Lynn Ingalls, whom you'll find with Sequoia Buck at *Studio #48*, paints northern California landscapes, including local spots, in intensely charged colors. Karen began as a figure drawer

and painter, growing up just over the hill from Calistoga in Santa Rosa's Rincon Valley. When she lived in the Monterey Bay Area, she joined fellow artists in painting landscapes that were threatened by development, as part of an effort to preserve those places.

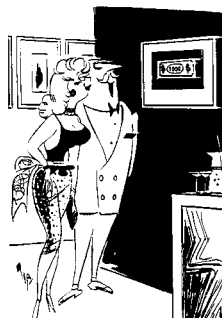
As she says, "The landscapes just kind of took over. Then, when I moved back up here, surrounded by different light and different colors, my palette became more golden and took me in a new direction."

For Open Studios, Karen enjoys being able to bring out a full range of the work she loves to do when not painting landscapes – including drawings, block prints, humorous mixed media collage paintings, and abstract paintings.

Karen also teaches art classes and workshops at the Calistoga Art Center.

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At **Studio #49 – Calistoga Pottery** – you'll find **Jeff and Sally Manfredi**, at 1001 Foothill Blvd. Jeff and Sally work with six or seven basic glazes, where possible, using local materials. Their work is used in over fifty local wineries, restaurants, and B & B's. Their goal is to make balanced, beautiful items for everyday use.

They have been creating pottery in Calistoga for over thirty years – and have been a part of Napa Valley Open Studios since its beginnings in 1987.

Both Sally and Jeff are inspired by the long 2,000-year history of clay being turned into pots.

You'll find painter **Marylou Schingler** at **Studio #50, 1105 Bale Lane**. The beautiful Napa Valley provides Marylou with much of her inspiration, as do family travels and fun still-life setups. A visit to her studio is an experience in itself - the 1875 farmhouse, surrounded by vineyards, features a sunny porch filled with paintings.

Marylou enjoys painting in both pastels and oil. Her landscapes and still life art are created in a painterly style, filled with feelings of the moment. As she says, "I like to find the mood and emotion, and my personal connection to each landscape or still life. It's exciting not only to enjoy a beautiful object or

place, but to be able to paint it as well."

She has received many honors for her work, including a first place for oil painting in the 2006 Art in the Redwoods show and an Award of Excellence from the Pastel Society of the West in 2003.

Pick up Napa Valley Open Studios catalogs at Calistoga Pottery, 1001 Foothill Blvd. in Calistoga – and check at the Calistoga Visitor's Center and www.NapaValleyOpenStudios.info.



Calistoga Pottery ▲

STUDIO #49, 1001 FOOTHILL BLVD

Jeff & Sally's goal is to make balanced, beautiful items for everyday use.

Karen Lynn Ingalls

STUDIO #48, 5140 SHARP ROAD

▲ *Karen Lynn paints northern California landscapes, including local spots, in intensely charged colors.*



Sequoia Buck

STUDIO #48

5140 SHARP ROAD

◀ *Sequoia uses the art forms of papermaking, photography, painting, and collage to create whimsical art.*

Charles de Limur

STUDIO #47

1771 DIAMOND MTN RD

Charles concentrates primarily on landscape painting, using oils and pastels. He also works on a series of multi-color block prints of animals that live in the wilds around his mountain home.



Marylou Schingler

STUDIO #50, 5140 1105 BALE LANE

◀ *Marylou enjoys painting in both pastels and oil. Her landscapes and still life art are created in a painterly style, filled with feelings of the moment.*

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Sharpsteen Museum's 2nd annual home tour offers a Peek inside extraordinary homes

By Christine Plant

MUD CITY WEEKENDER

The Sharpsteen Museum once again offers a walking tour through the tree-lined streets of Calistoga to peek inside uniquely decorated and authentically restored homes. Last year's inaugural event 'Through Doors and Gates' was a huge success featuring five historic homes open to the public for the day. This year on Saturday, Sept. 28 five more homes will open their doors and invite you to step inside.

The Sharpsteen's team of five, Kathy Bazzoli, Patsy Hahn, Sue Mauro, Jo Noble and DeAnn Wylie have been hard at work finding five more noteworthy houses that offer a unique ambience.

"We looked for a variety of homes that would compliment each other," said Sue Mauro. After an intense search the team is convinced they have once again discovered some hidden treasures just off the beaten path of Lincoln Avenue and one outstanding turn-of-the-century villa just south of town. Still keeping to the original premise of a walk-

ing tour of Calistoga, four of the homes are within an easy stroll of each other.

The Lillie House on Cedar Street, named after its original owner, is typical of the Gothic Revival architecture of the late 1800's with its steep gable roof over the front door. Built in 1870, it is the oldest residential structure in Calistoga. The present owners who purchased the house in 1989 brought the property up to code and over time remodeled the kitchen and enclosed a porch. With an eye to preserving the original character, all interior doors were stripped of decades of paint and now display a polished wooden grain. The landmark cedar trees at either side of the entry are well maintained and shelter the house on hot summer days.

In contrast, around the corner on Washington Street you'll be treated to a contemporary two story Craftsman style home built in 2005. Its signature wide eaves, wrap around porch and typical tapered pillars at the front steps follow the architectural details of the Arts and Crafts Movement. While many of the furnishings are hand crafted from the Thomas Moser studios in Maine, floor coverings have been imported



PHOTO BY CHICK HARRITY

The Lillie House on Cedar Street, built in 1870, is the oldest residential structure in Calistoga.

from Istanbul, and Calistoga artist Carlo Marchiori's work graces many of the walls. The house sits at the corner of Washington and Fourth Street where oak and English walnut trees dating to 1920's shelter a private courtyard.

Before heading to the next

house you might like to revisit The Holy Assumption Monastery featured on last year's tour. It's just across the street and the sisters are again opening the gates and their kitchen for house tour guests to stop by and sample the complimentary light refreshments

and browse around their shop. You may find something you need for the kitchen, olive oil or a jar of jam, or just a small lavender sachet to tuck into a drawer.

The Artist Compound on Fourth Street has a varied past. It started life in 1946 as two duplex



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PHOTO BY CHICK HARRITY

The Artist Compound on Fourth Street has a varied past. It started life in 1946 as two duplex vacation rental buildings.

vacation rental buildings until the present owners, who saw great potential in its future, purchased it in 1999. Over time the properties were converted into two single homes. One now has the look of an Arts and Crafts style bungalow with shingle-clad walls, broad eaves, and a porte-cochere. The theme carries throughout the interior with Bradbury and Bradbury wallpapers, Tiffany lamps, authentic turn of the century furniture by the Stickley Brothers and Charles Lambert. Navajo rugs and wall hangings complete the effect. The owner, who is an art dealer, later added a studio and

a garage where he keeps a 1940 Ford Pickup and a 1956 Ford Sedan Delivery Truck. Caution: All furnishings in this home are for sale, including the two vehicles. The duplex next door purchased by his sister at the same time also underwent a complete makeover. Today, extensive landscaping and private courtyards typical of the region surround its Southwest stucco façade. Two studios at the rear of the property give the owners ample space to continue their creative life.

See HOUSE TOUR on page 14



PHOTO BY CHICK HARRITY

The Artist Compound on Fourth Street where all furnishings, including a 1940 Ford pickup and 1956 Ford sedan delivery truck, are for sale.



PHOTO BY CHICK HARRITY

The kitchen of Dario Sattui's home Villa Amorosa just south of town is also on the tour.

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HOUSE TOUR

Continued from page 13

Extensive use of Italian tiling can be found throughout the interior, offering continuity and creating visual space. Authentic Arts and Crafts furnishings mingle well with the owner's own artwork.

Heading back through the streets stop and pay a visit to the Pastor's Cottage on Spring Street. Built in 1880 it is thought to have been home to the pastor of the church at the corner of Cedar and Spring Streets. This Victorian cottage has recently undergone extensive renovations to restore its historical façade and bring luster to its interior with a decorator color scheme.

Starting at 9:45 a.m., shuttle buses offer continued service throughout the day from the museum parking lot to ferry you to Villa Amorosa just south of town. The building of this Queen Ann mansion began in 1871 and was finally completed in 1904. Its present owner purchased it in 1993. The 10,000 square foot villa has just undergone a complete restoration throughout its 20 rooms. The newly plastered walls and inlaid hardwood floors showcase murals, mosaics, hand painted coffered ceilings and several large pieces of original period furniture. Many of the newer furnishings have been imported from Italy, giving an Italian flair to Villa Amorosa.

(Please be advised, this property is accessed only by shuttle bus for house tour guests.)

Proceeds from last year's event funded many programs the Sharpsteen Museum supports, along with the preservation of the museum property. Reminiscing about last year, "It turned out to be a wonderful way to promote the community," Sue Mauro recalled.

Tickets may be purchased for \$45 in advance at the Sharpsteen Museum 1311 Washington Street Calistoga, or on line www.sharpsteen-museum.org click on brown paper tickets.com. Tickets can also be purchased for \$50 on the day of the event. No children under 12 years please.



PHOTO BY CHICK HARRITY

The 10,000 square foot Villa Amorosa has just undergone a complete restoration throughout its 20 rooms.



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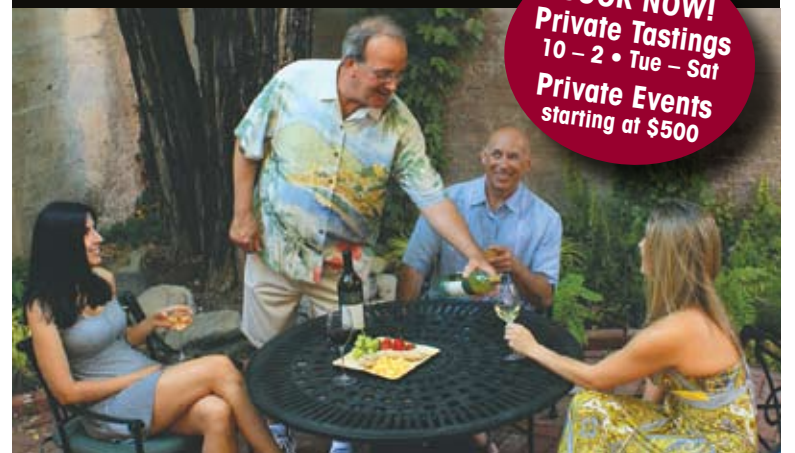
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SEASONS in the Vineyard

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

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

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

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

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

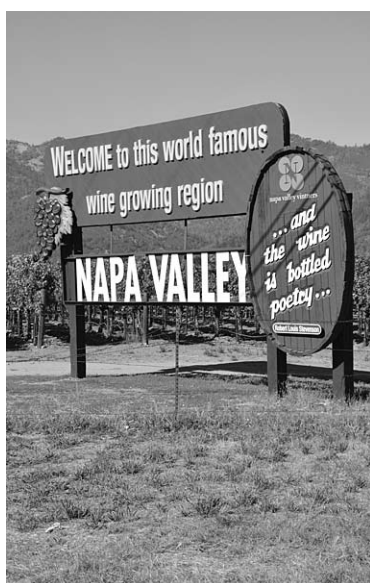
February: Pruning and vine preparations are complete. Sprinkler systems and wind machines are ready for frosty spring mornings.

March: Growing season is officially underway with 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.

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

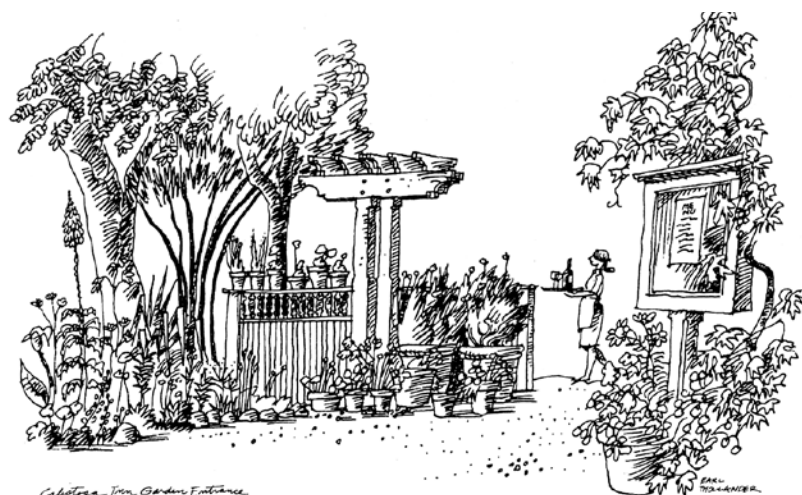
Beaulieu Vineyards (BV), Louis M. Martini built his winery and the Mondavi family purchased Charles Krug Winery. Andre Tchelischeff, a Russian émigré working in France, came to Napa Valley to work for BV and became one of the great figures and mentors in the history of Napa Valley wine.

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

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

Call 942-3900 for ticket information and reservations.

SHARPSTEEN MUSEUM

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



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

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

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

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

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

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

BALE GRIST MILL PARK



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

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

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

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

Call 942-4575 for more information.

OLD FAITHFUL GEYSER



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

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

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

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

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.

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

MUD BATHS & MASSAGE



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

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

OAT HILL MINE HIKING/BIKING



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

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

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

CASTELLO DI AMOROSA



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

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

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

PARADE LOVIN' CALISTOGA



The 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 starts at 7 p.m., giving visitors

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

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

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

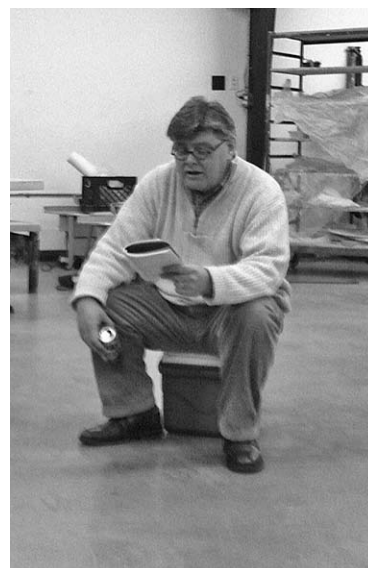
CRAZY FOR THEATER

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 Calistoga Chamber of Commerce's



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

festive Holiday Village celebration with the annual Community Christmas Bazaar, Breakfast with Santa, downtown shopping, and the almost-world famous Calistoga Lighted Tractor Parade. December 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 2½ to 3 hours long and best suited for children over the age of 3 years old and may be uncomfortable for pregnant women.

Call (707) 579-2551 for more information.

MOUNT ST. HELENA GOLF COURSE

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



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

off Grant Street.

The golf course facility, a 9-hole/18-hole layout, par 34 (2,759 yards) is 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 hel-

met, 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



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

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



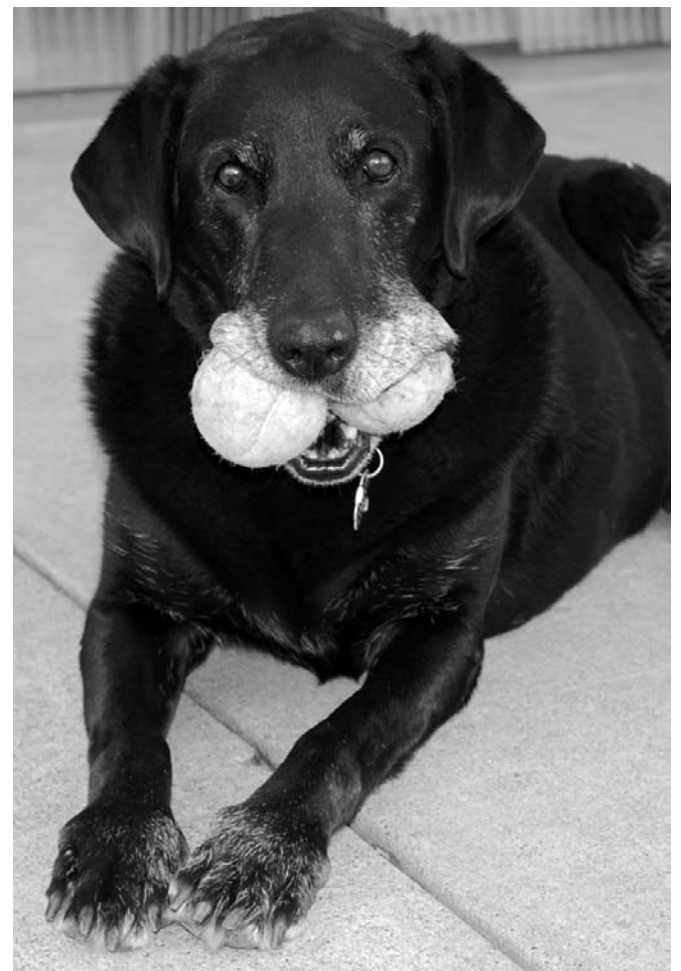
The Calistoga Art Center offers classes for all ages.

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

TOFANELLI

Continued from page 9

cabernet-centric mindset of most Napa Valley growers. Vince's version is a dry, dusty, decidedly old-world wine that the Napa-based Master Sommelier Chris Blanchard describes as "a wine with acid, earth and soul."

Blanchard and his partner, Kimberly Jones, market the Tofanelli Family wines to restaurants and retailers throughout California. "Wine buyers appreciate Vince because of his passion and dedication to producing wine varieties that break out of the monotony mold," he said via text message. "He offers wines with history and pedigree without following a formula."

Twenty-five years ago, when the Charbono vines were going in the vineyard, Vince might not have guessed that sommeliers—master or otherwise—would one day enthuse about his wines. The late 1980s were still a time of uncertainty. Charbono was a calculated risk, and he was having trouble selling the old-vine, field blend grapes like Burger and Mondeuse that his grandparents had built their reputation on with their longtime winery clients. It was a difficult period.

"I guess you kind of forget, and your memory for pain is short," he said. "That was a pretty tough transition. In fact, I can add that one of the toughest things I've done was pulling out a vineyard that my grandparents planted, and it was only for financial reasons."

Acknowledging that "the vineyard hadn't made money for four or five years," Vince's tone became rueful. "To see those vines come out, it forced me to look at the vineyard as a business, which I never thought about that way."

Fortunately, the late 1980s to 1995 proved to be a watershed period. Because of his and his family's long history in Calistoga, he had a high profile for a small grower. Wineries around the North Coast were suddenly looking for carefully managed fruit sources, especially for Zinfandel, but also for Sauvignon Blanc and Semillon, the white grapes he had planted to replace his grandparents' vines. Vince started to become a sought-after grower.

"The shift really began in the late 1980s," he recalled. "The wineries I was selling to, they were becoming more and more interested in quality over quantity, and so we were transitioning in that direction."

In 1993, Vince began selling Semillon to Spottswoode Estate,



all changed because I started selling Zinfandel to Turley," Vince explained. "They were doing single-vineyard Tofanelli zin, and so all of a sudden our vineyard name (was) on a Turley bottle."

A year later, Turley added the 1996 Charbono to its lineup of single-vineyard wines (Vince's claim of cult status for Charbono had some precedent, after all). Larry Turley's soon-to-be-famous winery subsequently purchased fruit from Vince over 17 years, a string of vintages that helped create relationships with many other respected winemakers.

"It became much more symbiotic," he explained. "People like Greg Brown at T-Vine and Thomas Rivers Brown, who was with Fred Shrader at Shrader

the well-regarded St. Helena winery. The Novak family used Tofanelli fruit as a blending component for their prized Sauvignon Blanc. Two years later, he did an even more significant deal with an up-and-coming Zinfandel producer, Turley Wine Cellars. "It

Cellars, these are winemakers that are friends of mine. They understood that the better grapes that I can grow, the better wine that's going to be in the bottle. And also it flips back on me and the reputation of the vineyard, because my vineyard's name is on their bottles. So the symbiotic relationship was quite novel in our family's history. It was a very positive transition."

While the hard work of farming, supplying fruit, and making his own wine hasn't stopped, the last decade has been good to Vince. He's taken his foot off the pedal in terms of being a go-to grower, preferring instead to trade up on the Tofanelli reputation and shift his focus to his own wine-making. It's not a new venture: the first Tofanelli Family vintage was 2000. But he recently started to make the wines at Envy Wines' contemporary winery at the north end of Calistoga, a short drive from the vineyards. A 2011 Grenache, planted in 2003, joins the Tofanelli trio of Zinfandel, Petite Sirah, and Charbono this fall. And Vince's first white wine, a 2013 Semillon-Sauvignon Blanc blend, will come out next year.

As he's done over the years with so many other clients, Vince has forged a strong relationship through his Sauvignon Blanc with the globetrotting St. Helena winemaker, Dave Phinney of Orin Swift.

Phinney, reached on his phone from Corsica, wrote that he thinks Vince is "among the best growers" farming fruit for him. "His approach to the vineyards is ex-

pressed in his wines, a complete respect for the terroir which is so often lost or blended away."

Vince's Sauvignon Blanc has always been the backbone of Orin Swift's proprietary white wine, Veladora. "As far as his Sauvignon Blanc he's irreplaceable," Phinney wrote, "and as the vineyard gets older it only gets better!"

The oldest Tofanelli vines are mature, indeed. At 83 years and counting, with gnarled trunks in the original blocks and, as Vince writes on the website, "not a drip line to be seen," the free-standing, head-trained vines are sturdy, impressive, and, in the late August heat, bursting with deeply colored bunches of fruit. Even the Semillon and Charbono vines in the DiGiulio vineyard, half a century younger than the oldest Zinfandel, seem to resemble their senior neighbors.

Back at Up Valley Vintners' tasting bar, while Vince previewed his new Grenache for a Pinot Noir-loving couple from Portland, Oregon, he summed up his thoughts on how he'd arrived at this point in his career.

"I feel strongly that the way to succeed or thrive is by finding a niche," he said. "Zinfandel to me is a traditional Napa Valley grape, a California grape that comes and goes in popularity, but I'm in it for the long haul—there's always a base for it. Grenache is never going to be a hugely popular wine varietal. But, hey, if I can make 100 cases and find those wine aficionados that appreciate what I'm doing, then I've succeeded."

LET'S EAT OUT! IN CALISTOGA

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Uncorking fun wine facts

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

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

Here are the most popular varietals planted in the valley:

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

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



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

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

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

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

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

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

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

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

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



- One barrel of wine equals roughly 20 cases, which equals 1200 glasses.
- A ton of grapes makes about 720 bottles of wine, or 60 cases.
- One vine annually produces between four and six bottles of wine, or between 20 and 30 glasses.
- Each bottle of wine contains about 2.8 pounds of grapes; therefore each 5-ounce glass of wine contains a little over half a pound of grapes.
- There are between 15 and 45 clusters of grapes per vine.
- One acre of land is home to between 900 and 1,300 vines.

Wine Bottle Quiz

Can you name these different wine bottle sizes?

This big daddy holds 36 bottles of wine

This momma holds 2 cases of wine

This giant holds 20 bottles of wine

This big baby holds 16 bottles of wine

This bottle holds a standard case

This size holds 8 750-ml bottles

Holds 4 750-ml bottles

Holds 2 bottles of wine

Bottle, holds 750 ml of wine

Holds half a bottle

Holds 1/4 a bottle

Magnum

Bottle

Half Bottle

Piccolo/SpillPony



- 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
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 (707) 709-8787 • 400 Silverado Trail
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- 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.blairstate.net
- Carter Cellars**
 (707) 445-0311 • 1170 Tubbs Lane
 Open by appointment, call ahead.
- CarverSutro**
 Not open to the public.
 Produces Petite Syrah exclusively.
www.carversutro.com
- Casa Nuestra Winery**
 963-5783 • 3451 Silverado Trail
 Daily 10-5. Family winery specializing in rare varietals and unique blends.
- Castello di Amorosa**
 967-6272 • 4045 St. Helena Hwy
 Daily 9:30 a.m. to 6 p.m. Entrance fee inc. tasting, \$18 M-Thurs; Children 3-20, ent. fee \$7. Castle tours are \$33 per person.
- Chateau Montelena**
 942-5105 • 1429 Tubbs Lane
 Daily 9:30-4 Tasting Fee: \$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.diamondcreekvineyards.com

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

Dyer Vineyard
Not open to the public.
www.dyerwine.com

DYN 2880
Not open to the public.
www.dyn2880.com

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

Frank Family Vineyards
(800) 574-9463 • 1091 Larkmead Lane
Daily 10-5 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 sauvignon,
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 cab-
ernet and sauvignon blanc. By appt only.

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

Knighton Family Vineyards
Not open to the public.
Makes cabernet sauvignon exclusively.

Knights Bridge Winery
Not open to the public.
www.knightsbridgewinery.com

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

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

Lava Vine
942-9500 • 965 Silverado Trail
Complimentary tasting with purchase 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 Datnight cabernet.

Rancho de las Flores Cellars
942-5924 • 3942 Silverado Trail
Open for tasting 11-4, near daily. Caber-

net and Blanco from colombar grapes.
Reverie
942-6800 • 1520 Diamond Mtn Road
By appointment only. Small, ultra-premi-
um cabernet sauvignon winery.

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

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

Sterling Vineyards
942-3344 • 1111 Dunaweal Lane
Daily 10:00-4:30 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
Daily 10:30-4:30 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.tomedywines.com.

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

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

Upvalley Vintners
942-1004 • 1371 Lincoln Ave.

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, award-
winning 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
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zinfandel and cabernet sauvignon.

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Twelve \$500 Winners!

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Winery of the Month

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FRIDAY, SEPTEMBER 20TH



WINE TASTING
5:00 pm-7:00 pm

WINE PAIRING DINNER
5:00 pm-10:00 pm



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SATURDAYS
9:00 PM-1:30 AM

SEPTEMBER 6TH/7TH
A MUSICAL TRAIN RIDE
A-TRAIN

SEPTEMBER 14TH
CLASSIC ROCK
THE DADZ

SEPTEMBER 27TH/28TH
DISCO AND FUNK
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SEPTEMBER 13TH
DANCE HITS FROM THE DECADES
DECADES

SEPTEMBER 20TH/21ST
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