



NapaLife

For those who live in Napa Valley –
and those who wish they did...

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An Insider's Look at Napa Valley

Volume 3 Number 10, March 5, 2007

Oxbow Annex to open in July?

Oxbow Market annex to open in July

Though the Oxbow Public Market is expected to open in the fall, its developers says its annex will open this July. This 10,000-sq.-ft. annex in the former tire company will house Taylor's Automatic Refresher, The Fatted Calf charcuterie and butcher shop and The Model Bakery.

They're calling the building "The butcher, the baker and the hamburger maker!"

Though many merchants have already been announced for the market itslef, look for it to add suppliers for fresh seafood, specialty coffees and teas, French-style pastries, just-picked flowers and handmade pastas.

The website is www.oxbowpublicmarket.com.

Keller buying more of Yountville?

According to the *Yountville Sun* (944-5676, no web site), the Thomas Keller Group is buying Beard Plaza, the office and retail complex next to Bouchon. If so, it would make an excellent site for his proposed burger and bottle joint with its enclosed patio.

Tasting On Main in St. Helena for sale for \$125,000

Likewise, I see in the *St. Helena Star*, that Rob Piziali, owner and general manager of Tasting On Main, is trying to sell the business for \$125,000.

The business closes at 6 p.m. even though he could run a wine bar serving small plates of food like Calistoga's BarVino or the Bounty Hunter in Napa. Cessna Barrett of UpValley Real Estate is charged with selling the business.

Piziali and his father, who owns a vineyard in Knights Valley, have their first wine vintage aging.

Stomp delayed by earthquake refitting

Also noted in the *Star*, Robert Simon's proposed Stomp restaurant in St. Helena has been delayed to complete a seismic retrofit of the building that once held Keller's Market.

It will be months before interior work can begin.

Meanwhile, Stomp in Calistoga has closed, though the BarVino in the Mount View hotel is lively with wine and small plates.

Cook St. Helena open seven days a week

Cook St. Helena restaurant is now open daily

The popular restaurant owned by brothers Jude and Mike Wilmoth is open Mondays through Saturdays from 11:30 a.m. to 10 p.m. and Sundays from 5 p.m. to 10 p.m.

Italian influence shows in dishes such as braised short ribs, mussels and clams with house-made sausages, eggplant Parmigiana and hand-made pastas, mozzarella and panna cotta.

Executive chef Jude Wilmoth has worked under Michael Chiarello, Philippe Jeanty and Cat Cora of Iron Chef fame and is now joined in the kitchen by Curtis Thurston, who worked as chef de cuisine at Bacar Restaurant in San Francisco and is engaged to Wilmoth's younger sister Amy.

Reservations are recommended from 963-7088.

Cook St. Helena is at 1310 Main Street in the site of the closed Green Valley Café and there are a few ghosts of that beloved place on the menu. Wine Valley Café down the street features a chef from Green Valley, too.

Bayleaf adds weekly specials

Four days a week, Bayleaf Restaurant offers a special menu with three courses for only \$35. The deal is featured Sunday, Monday, Wednesday and Thursday from 3 to 6 p.m.

In addition, Thursdays Bayleaf pours two fruit-infused vodka Martini specials for \$6

Mondays and Wednesdays corkage is free to a maximum of four bottles.

Bayleaf is at 2025 Monticello Rd., Napa. Its phone is 257-9720 and web site is www.bayleafnapa.com.

Ink House for sale

The highly visible Ink House B&B, where the train tracks cross Highway 29 in Rutherford, is for sale. The 3.5-acre site also includes two homes, a barn and both Petite Sirah grapes and an olive grove.

It's \$4.9 million for someone who wants to live out the fantasy of owning an inn.

I was once looking over a book on owning your own B&B at the one I was visiting. The owner warned, "Don't even think about it!"

Summer comes early at Cucina Italiana

Cucina Italiana at Lake Berryessa has adopted early summer hours. It is open Wednesday through Friday from 5 to 9 p.m. and Saturday and Sunday from 11:30 a.m., closed Monday and Tuesday.

Chef Stefano has added many new dishes plus sandwiches "to go" or to enjoy on the patio.

He also hopes to complete its bocce court by April 1.

Dirty Jobs Explores Wine Making

Dirty Jobs host and pseudo-apprentice Mike Rowe gets down and dirty in Napa Valley - and learns some valuable wine making skills in the process.

Mike's duties in the vineyard begin at the crack of dawn, when he teams with the workers to hand-pick the grapes off the vines. The spiders, raisins, goo and mold must be removed from the grapes before they can be de-stemmed and crushed, then the juice is pumped into tanks to ferment. The dirtiest part of the job is draining the tanks, when Mike climbs in to dig out the pomace. By the time he is finished, He is covered in sticky wine and grape skins, and the tanks can be flushed out with water.

This episode of *Dirty Jobs* airs Tuesday, March 6 at 9 p.m. on the Discovery Channel.

Tarabinis on TV

The Tarabinis classic jazz group will playing on Napa's Channel 28 each Sunday at 12 noon and again on Monday at 5 p.m. during March.

Who is Nimbus Arts?

A reader noticed that Nimbus Arts is a co-sponsor of the art films every other Wednesday at the Cameo Cinema, and asked who they are?

It's a nonprofit group in St. Helena that conducts community arts classes for kids and adults. The director is Jamie Graff, who used to own the Tapioca Tiger shop.

They're hoping to build a facility near the upvalley campus of Napa Valley College, but have some

challenges to overcome in getting permits. Until then, they hold classes at the St. Helena Methodist Church and other locations.

The next classes start in April, but the list is far too long for me to include here.

The web site (www.NimbusArts.org) is not active yet, but you can get information by e-mailing info@nimbusarts.org or calling 963-5278 (5ART).

St. Helena Hospital "Family" Gives \$9 Million

Members of the St. Helena Hospital "family" - Board members, employees, physicians and volunteers - have collectively pledged almost \$9 million to "Caring for the Future: The Campaign for St. Helena Hospital."

Co-chaired by Daphne Araujo, Rick Jones, Bob Trincherro and Roger Walther, the campaign seeks to raise a minimum of \$27.5 million to help fund \$60 million in capital improvements at the Hospital over the next five years.

Improvements include building a new Cancer and Outpatient Surgery Pavilion, relocating and expanding of the Family Birth Center, a new cardiovascular/peripheral vascular lab, a permanent MRI and 64-slice CT scanner, and the implementation of Project Intellicare, an electronic clinical information system.

The \$9 million contributed thus far by the Hospital family includes nearly \$8 million from Board members and their spouses (including gifts ranging from \$500,000 to \$2.5 million given by Daphne and Bart Araujo, Martha and Bruce Atwater, Rick Jones, Anne and Chuck McMinn, Evalyn and Bob Trincherro, and Ann Colgin and Joe Wender), \$500,000 from employees, and \$550,000 from physicians and Hospital volunteers.

To date, the campaign has raised \$17 million of the \$27.5 million minimum goal set by the Foundation.

Stave Wine Lounge adds savory bites, celebrates

Stave Wine Lounge, the automated wine tasting venue in downtown Napa, is celebrating its first anniversary with a party and a new savory Wine Bites menu on Friday, March 9 from 7 to 10 p.m. with free samples of Wine Bites.

The Wine Bites menu includes a caviar, cheese plate, charcuterie, mixed olives and spiced nuts. The wine bar was only serving desserts previously. Cheeses and charcuterie are chosen to compliment the current wine lineup and will vary periodically. The caviar tasting features three domestic caviars .

Stave features the artwork of artist Caitlin Schwerin until April 15. She will be present on March 31 from 4 to 8 p.m.

Stave is at 1149 First St. Its phone is 259-5411. Visit it on the web at www.stavewinelounge.com.

It is open Tuesday through Saturday from 3 to 10 p.m. and Sunday from noon to 6 p.m.

Whiting's Nursery Celebrates 50 Years

Whiting's Nursery in St. Helena is celebrating 50 years in business this year. David and Margaret Whiting purchased the nursery from David's cousin Jack Champion in 1957; the nursery had been operating since 1948 at the corner of Adams and Railroad Avenues.

In 1948 the nursery that today is Whiting's was established by Merle Abbott; it was then owned by Champion and subsequently by David Whiting, who changed the name to Whiting's in 1956.

In 1986 Kevin Twohey ['too-he'] purchased the business. Twohey, a Cal Poly graduate had run a commercial landscaping business with his brother Mark in San Diego.

In 2005 the nursery moved to its present location on Main Street at Charter Oak Avenue and renovated and restored 2.9 acres in the heart of St. Helena as a nursery that feels like an American country estate.

It includes a new 3,400-square-foot barn used as a display area, shop and office, as well as one of St. Helena's most historic homes, which is being renovated as additional office space. The house was built in 1875 by James Logan, an Illinois carpenter who arrived in St. Helena in 1865 and became one of the town's most respected citizens.

The yearlong celebration will include drawings for free products each month and several fun events.

Whiting's Nursery is located at 738 Main Street at Charter Oak Avenue across from Tra Vigne in St. Helena. Whiting's is open Monday-Saturday 8:30 a.m. to 5 p.m. and Sundays 9 to 5 p.m.

Napa real estate prices dip

The annual Napa Valley Real Estate Market Report from Coldwell Banker Brokers of the Valley contains much very interesting information, including the interesting statistics that median home price, number of sales and prices per square foot decreased in every community in Napa Valley last year, except for tiny (0.0001 percent) increases in prices in American Canyon and country property, and a slight increase in value per square foot in St. Helena.

Days on the market also rose, more than doubling in most areas.

On the other hand, the medians are \$600,000 (Napa) to \$950,000 (St. Helena), so the numbers aren't shabby, particularly compared to what most of us paid for the places. The averages in St. Helena (\$1.7 million) and Angwin (\$1.2 million) were much higher, suggesting some of the houses were pretty expensive.

If you didn't get a copy, you can request one from my realtors, Paula Fields and Heli Sairanen at 258-5220 or info@napavalleyhometeam.com.

By the way, Coldwell Banker will be conducting its excellent Get Smart series of lectures starting April 18. The web site isn't up to date, but will be soon and *NapaLife* will provide details closer to the start.

River Festival returns

The Napa River Festival should return this year on Labor Day weekend, and the Friends of the Napa River are also planning a third springtime river event with the Napa Valley Yacht Club May 12.

For more information, check www.friendsofthenapariver.org or call 254-8520.

Some comments about *NapaLife's* coverage

Readers have asked why I included so and so and not such and such in *NapaLife*. The simple answer is that I collect as much information on my own as practical, but other news is sent to me – and many businesses and organizations don't send me news.

And while I certainly try to feature group I support – such as my granddaughter's school auction in *NapaLife* last week, I am happy to include even news from reputable organizations I don't personally particularly agree with (within reason).

So if your business or organization isn't in *NapaLife*, it's not because I'm prejudiced, but because no one tells me about what they're doing.

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Proofreading by Rosemary Gafner and Betty Teller but any mistakes are Paul Franson's responsibilities.

You can take the effort on yourself; it doesn't have to be in a formal release. In fact, I prefer news before people get around to writing it formally and getting approval from the lawyers...

However, I encourage you to take a look at my summaries of how to get publicity for restaurants, wineries or non-profit events. Send me an e-mail or you can go to www.NapaLife.com to get them.

And also, I pay if I attend charity events, concerts, plays, etc., and I don't get free meals from restaurants when I dine at them, though I do attend promotional events sponsored by wineries, wine organizations and restaurants at times. I'm invited to far too many to attend them all, however.

I don't solicit wines from wineries except certain types I can use in my consumer wine columns and other writing (mostly wines selling for less than \$25). I don't review wines and am philosophically opposed to giving double-digit numeric scores to wines. I've learned from experience, technical seminars and research that people's tastes differ so widely that those numbers are nothing but how a specific critic views the wine and I doubt your taste is the same.

Please request my preferences if you are charged with sending out wine samples.

Napa wine news

Robert Craig Winery tasting room remodeled

Robert Craig Winery will celebrate the remodeling of its Napa tasting room with an open house Saturday, March 10 from 10:30 a.m. to 2:30 p.m.

The facility was under three feet of water during the 2005 New Year's Eve flood and, although it remained open during the past year, renovation has been a key goal. The winery production facility on Howell Mountain is not open to the public.

The open house will showcase the 2004 release of Robert Craig's flagship Bordeaux-style Cabernet Sauvignon blend, Affinity plus wine and food pairings, music, a barrel tasting of 2005 Affinity and older vintages.

Tickets are \$10 credited toward purchase.

Otherwise, tastings at the downtown site are by appointment, Monday through Saturday from 10 am to 4:30 pm. It's at 880 Vallejo St. You can get directions at www.robertcraigwine.com or 252-2250.

Silver Oak tearing down old tasting room

Last month the Duncan Family began tearing down its Oakville winery of Silver Oak Cellars.

The original winery was built in 1981, but a fire in early 2006 destroyed Bonny's Chai, the old building used for barrel storage and special events. The Duncans then decided to build a winery optimized to produce their Napa Valley Cabernet.

The project is estimated to take 20 months and Silver Oak plans to crush its 2008 vintage in the new facility. It has bought the former Roshambo winery in Sonoma County to use in the interim.

The new winery will pay tribute to Napa Valley's agricultural heritage with a traditional design. Four oak trees will frame a central courtyard with a fountain, reflecting pool and sweeping views of the surrounding hills. The iconic water tower that appears on Silver Oak's label will remain as a central landmark of its Oakville location. Other highlights of the design include an enhanced hospitality center, tasting room and library with a custom wine cellar showcasing all of Silver Oak's vintage from - 1972 to today.

You can watch the progress on line. Go to www.silveroak.com/content.asp?l=NVWC to watch images taken at the site over the last week.

Wine tastings will take place in the temporary tasting room in Oakville, Monday through Saturday from 9 a.m. to 4 p.m.

Milan Communications offers restaurant PR

Many wineries are very bad at marketing and publicizing themselves, but most restaurants are even worse. I wrote short guides for both in case they can't work with a professional, but now Charlotte Milan, whose public relations agency does a great job for Cliff Lede Vineyards, Poetry Inn, Les Mars Hotel and Burgundy brands from Boisset, is adding a service to help introduce new restaurants - and freshen the image of some that may have slipped from diners' view.

One step is to add Karen Palmer, a former food editor at 7x7 magazine who has written for *Savour*, the *San Francisco Examiner* and Daily Candy to spearhead the effort.

The second step is to offer an intense incubator program that she claims can give clients six months of PR work in 8-10 weeks while providing a formula to continue the media relations efforts on their own.

The FrontBurner program includes:

- Branding and marketing counsel
- Brainstorming creative promotional ideas

- Creation of press materials (fact sheet, press release, email newsletters and relevant bios)
- Innovative menu and cocktail consulting to spot and create new trends
- Organizing media and friends & family dinners to introduce the restaurant
- Planning and managing a hotel concierge night
- Viral marketing efforts to local influencers
- Staff and chef media training on how to handle media visits and pan-handling writers.

The firm also works with established restaurants to spice up their menus with unique promotional ideas and new messaging.

I can't guarantee the results, but I know Charlotte and what she does and that's a very good sign. Reach her at C. Milan Communications, (415) 392-6600 or (415) 515-9498 mobile or charlotte@cmilancomm.com. The agency's web site is www.cmilancomm.com.

And at the least, ask me for my short free guide to restaurant promotion. E-mail me at paul@napalife.com. It's also on the *NapaLife* web site, www.napalife.com.

Horizon Air to make life easier for wine buyers

In celebration of its new service from Los Angeles and Seattle to the Sonoma County Airport starting March 20, Horizon Air will serve a microbrew and wines from Sonoma County in-flight system wide through April. Horizon serves wines and microbrews free as part of its in-flight service to passengers on all of its flights system wide. That's a nice change from other US airlines, who charge for everything but using the restroom (at least so far).

With the start of service, the airline is also implementing a special exception to its checked-baggage policy to assist passengers taking wine home from the Sonoma County region.

In addition to the usual two pieces of baggage, Horizon will accept a case of wine at no extra charge from customers on flights from Sonoma County. The wine must be packaged for shipment.

New Vine Logistics Acquires Wrap-It Transit

New Vine Logistics is acquiring Wrap-It Transit, a wine shipping and storage company.

New Vine Logistics provides order fulfillment and compliance management services for wineries.

"The acquisition of Wrap-It Transit allows both our companies to enhance the service we provide our

winery customers, rapidly and seamlessly extending our ability to manage all fulfillment requirements for the consumer-direct channel," said Kathleen Hoertkorn, CEO, New Vine Logistics.

As part of the acquisition agreement, Wrap-It Transit's President and CEO, Ted Apostolou will join New Vine Logistics as Executive Vice President of Business Development.

Signature to manage Chronicle Wine Club

Signature Wines & Beverages has received a contract to manage the *San Francisco Chronicle*'s new wine club program.

Signature also provides club management services for other publications including *Sunset* and *Better Homes & Gardens*.

Beginning in April, San Francisco Chronicle Wine Club members will receive a monthly shipment of two bottles of wine chosen by the newspaper's food and wine writers, recipe pairings and editor's notes and background information about each wine.

The cost is \$39.95 per month plus shipping and handling.

You can get more information at www.sfchroniclewineclub.com or (800) 968-7946.

Paterno changes name to Terlato Wines

Paterno Wines International has been renamed Terlato Wines International. William A. Terlato, President and CEO of Terlato Wine Group, says the change affirms the Terlato family's commitment to the company and pays tribute to Anthony J. Terlato, the man who built the luxury wine marketing company.

Tony Terlato, chairman of Terlato Wine Group and Terlato Wines International, has expanded the legacy of his late father's retail wine store in Chicago and his late father-in-law's wine bottling and distribution company Pacific Wine.

Terlato transformed Pacific into a highly respected distributor of fine wines, and in 1963, he became president of the company at the age of 29.

In 1961 they launched Paterno Imports to import fine Italian wines, including Santa Margherita Pinot Grigio, which popularized that wine in the United States where it remains the most requested imported wine in restaurants.

Paterno's William and John have worked with their father for more than two decades and the family became producers in 1996 with the purchase of Napa Merlot pioneer Rutherford Hill.

They also acquired Chimney Rock here, Alderbrook in Sonoma County and Sanford in the Santa Rita Hills of Santa Barbara County.

In 2003, Anthony Terlato introduced Episode, the family's Napa Bordeaux blend, Domaine Terlato & Chapoutier from Australia and Terlato Family Vineyards. Terlato also markets Cuvaison and Markham here, plus many other wines.

For more information, visit www.terlatowines.com.

Parallel Wines

I recently wrote about the interesting Mansfield Vineyards on Conn Creek Road, and by coincidence, I also recently met one of the partners in Parallel wines across the valley on Greenfield Road.

Parallel lies on 64 acres, only 6 planted though 4 more are a possibility.

Mac MacQuoid and his wife Ann are one of the four general partner couples, all ski nuts from Park City, Utah. MacQuoid formerly owned a plot under the Sterling Vineyards knoll, but traded it for this superior land in 2004

Their first wine, the 2003, came from the older property and purchased grapes, but the 2004 is largely from the new property. The winemaker is Philippe Melka, one of the top consulting winemakers in the valley; he was *Food & Wine's* top winemaker for 2006.

Production of the 2004 was only 980 cases, but it should be double this year and later 3000 to 3500 cases.

The Parallel is what he considers an affordable blend at \$48, but they also plan an estate wine.

They've donated wine to this summer's Auction Napa Valley barrel auction, fitting in with their many other charitable activities in Utah.

Top pruners win \$1500 in prizes

More than 50 farm workers competed in the 6th annual Napa County Pruning Contest sponsored by the Napa Valley Grapegrowers.

Before the contest, many vineyard managers held company competitions before sending their top pruners to the county finals.

Four winners took home over \$1,500 in prizes: 1st Place - Elzar Ramirez of Swanson Vineyards; 2nd Place - Jorge Santos of Trefethen Vineyards; 3rd Place - Alejandro Gayton of Beckstoffer Vineyards; and 4th Place went to Rigoberto Cordova of Vino Farms.

The winner goes to the statewide competition.

The future of Napa Valley: Beyond Hang Time

On Thursday, March 8, Napa Valley Grapegrowers will present "The Future of Napa Valley: Beyond Hang Time" at Copia from 8 a.m. 12:30 p.m.

It will focus on how growers and vintners can work together to produce world-class flavors and maturity in their grapes and wines.

Speakers include Debbie Elliott Fisk, Andy Walker, and Rick Snyder from UC Davis, Robert Wample from UC Fresno, Ed Weber from UC Cooperative Extension, and leading winemakers and viticulturalists, including Michael Silacci from Opus One, Larry Brooks from Campion, Jon Ruel from Trefethen and Steve Matthiasson from Premiere Viticulture. Topics that will be covered include:

- What makes Napa grapes so special (Beside the price☺)?
- What is happening to Napa's weather
- Results of the Napa Valley Hang Time Study
- Pursuing ripeness and flavor in wines
- Vineyard strategies for ripeness and flavor

"The Future of Napa Valley: Beyond Hang Time" is the first of several new seminars and events that the Napa Valley Grapegrowers has scheduled in 2007.

Other upcoming seminars include Ahead of the Curve on April 19 at Copia, the Organic Winegrowing Conference on July 18 and 19 at Frog's Leap and a Vineyard Owners Seminar, tentatively scheduled for Sept. 14 at Meadowood.

Ticket prices for the March 8 seminar are \$75 for NVG members and \$115 for others.

To register, go to www.napagrowers.org.

A whack with a ruler

The new Napa Wine Merchant facility on First Street in Napa near the Oxbow Market will feature the wines of Mahoney Vineyards, not Carneros Creek Winery.

Francis Mahoney sold the Carneros Creek brand and his wine company is now Mahoney.

Best bets this week

Author of *The Flip* to speak in St. Helena

Jared Rosen, Sonoma County author of *The Flip: Turn Your World Around*, will speak March 6 at 7 p.m. about how to create an atmosphere of acceptance and safety for children.

The program sponsors include St. Helena Hospital Center for Behavioral Health, St. Helena Unified

School District and the St. Helena Family Resource Center. The talk will be at the St. Helena Elementary School Auditorium, 1325 Adams St.

For more information contact call 963-1515 or email amatomp@napanet.net.

Winemaker dinner at Brix

Brix Restaurant will hold a winemaker dinner with David Arthur and Kosta Browne Wineries Wednesday, March 7 at 6:30 p.m.

Cost per person is \$200 and reservations must be guaranteed with a Credit Card.

For information contact Brendan Scholl, wine director at Brix at 944-9350 or brendan@brix.com.

The Ramsey Lewis Trio at Opera House

Forty years ago the Ramsey Lewis Trio released "The 'In' Crowd," bringing a cool new sound to jazz.

Now the trio will perform past hits and new songs at the Napa Valley Opera House on Wednesday, March 7 at 8 p.m. Tickets are \$55.

The recently designated "Jazz Master" is still breaking new ground.

In 2006, he hosted "Legends of Jazz," the first PBS TV series devoted entirely to jazz. And while he revisits his classic hits on his latest CD "Time Flies," he has updated them and dug deep into his roots to add some gospel energy and emotional songs.

Napa Valley Opera House is at 1030 Main St., Napa. Get tickets there or from 226-7372, www.nvoh.org.

Wine dinner with Roessler and Venge

Thursday March 8, for a joint wine dinner with Nils Venge and the restaurant owner's Roger Roessler, who owns Roessler Cellars in Sonoma.

This will be the restaurant's final Fireside Wine Dinner of the year.

The dinner is at 6:30 pm, and feature a family-style dinner along with wine from each winery.

Cuvée is at 1650 Soscol Ave., Napa. Call 224-2330 or go to www.cuveenapa.com for reservations.

Taste fortified wines at Back Room Wines

Back Room Wines will be pouring fortified wines from Port to vin doux naturel and Sherry at its regular Friday night tasting this week, March 9.

It's \$15 for the very popular tasting.

Last week, Back Room Wines raised \$900 for Cope Family Center from donated tasting fees and a portion of sales proceeds to help fund new parent education and family support services.

Helping attract the tasters and buyers were Judd Wallenbrock of Humanitas Winery and Julianna Corley of Crauford Winery with their wines.

Back Room Wines is at 974 Franklin St. in downtown Napa. Call 226-1378 or visit www.backroomwines.com for an entertaining newsletter.

Fad-free food

In honor of National Nutrition Month, Maile Shubin, R.D. and Chef Susan Witt have teamed up to share their expertise. Dispel the myths behind the fads and find out why diets don't work. Learn how to create a nutritious and delicious balance for a lifetime of healthy and satisfying eating.

It's Thursday, March 8 at 7 p.m. at The Women's Center, 1299 Pine St., St. Helena.

There's no charge. Call 963-1912 to reserve a seat. It may be cancelled if there aren't enough respondents.

Dreamweavers to present *Laura*

Dreamweavers Theatre in Napa is presenting the classic mystery *Laura* by Vera Caspary and George Sklar directed by June Alane Reif.

It's a murder mystery made into one of the most famous and haunting films ever produced.

Laura Hunt was the ideal modern woman: beautiful, elegant, highly ambitious, and utterly mysterious. No man could resist her charms - not even the hardboiled NYPD detective sent to find out who turned her into a faceless corpse. As this tough cop probes the mystery of her death, he becomes obsessed with her power. Soon he realizes he's been seduced by a dead woman-or has he?

It will be performed entirely in black and white March 9 to 11, 16 to 18, and 23 to 25. Show times Fridays and Saturdays are at 8 p.m. and Sundays at 2 p.m. Ticket are \$20.

March 9 is the gala opening with complimentary wine and hors d'oeuvres. Black and white attire is encouraged.

March 10 is date night; buy one ticket at the regular price and get the second ticket free.

Go to www.dreamweaverstheatre.org or call 255-LIVE for more information and reservations

San Francisco Opera's *The Turn Of The Screw*

In addition to *Laura*, we can attend another classic mystery this week, this time sung.

After the success of last season's Don Giovanni, Lincoln Theater brings back members of San

Francisco Opera Center's prestigious Adler Fellowship Program, the rising stars of opera, for a Benjamin Britten's haunting opera based on the novella by Henry James. This is a brilliant, spine-tingling opera of ghosts, madness and mystery and the singers in this production have earned the few spots in the residency.

It will be performed Friday, March 9 at 8 p.m. and Sunday March 11 at 3 p.m. For tickets, call 944-1300 or go to www.lincoltheater.org.

CIA to induct honorees into Vintners Hall of Fame

The Culinary Institute of America will recognize the descendants of several honorees at the Vintners Hall of Fame First Annual Induction Dinner on March 9 at the CIA's Greystone campus.

The award to UC Davis viticulturist Harold Olmo will be accepted by his daughter, Jeanne-Marie Olmo.

Robin Lail, great-granddaughter of Captain Gustave Niebaum, will accept the Founder award for Inglenook, now Rubicon Estate.

The Founder award to Buena Vista founder Agoston Haraszthy will be accepted by his great-great-grandson, Vallejo Haraszthy; and the Founder award to André Tchelistcheff will be accepted by his wife, Dorothy Tchelistcheff.

André Tchelistcheff's nephew, Mark Tchelistcheff, will film the proceedings as part of a documentary.

Auctioneer Fritz Hatton will emcee the evening and auction the four unique lots:

- The Robert Mondavi Winery Lot features a reception and dinner for 12 hosted by Margrit and Robert Mondavi at the winery; a 6-litre bottle from a stellar vintage in each of his four decades: 1974, 1985, 1995 and 2001; and two passes to Robert Mondavi Winery's Taste³ conference May 6-8 in Napa.
- The Robert Mondavi World of Wines Lot celebrates Mondavi's international reputation and pioneering efforts in Napa Valley and around the world. The lot includes: Opus One (Napa), Señá (Chile), Luce & Lucente (Italy), Arrowood (Sonoma), Byron (Santa Maria), Talomas (California) and more.
- The Robert Mondavi Alumni Lot features wines from some of today's most heralded winemakers who "graduated from Mondavi U.," including Zelma Long, Mike Grgich, Charles Thomas, Warren Winiarski and Paul Hobbs.

- The Vintners Hall of Fame Founders Lot honors this year's inductees. Their respective wineries have provided a unique and impressive collection of rare bottles.

The annual Vintners Hall of Fame induction dinner will endow new scholarship programs for the Rudd Center for Professional Wine Studies at the CIA at Greystone. Tickets for the ceremony and gala dinner are \$500. For reservations and information, contact events@balzac.com or call 255-7667.

Capitol Steps at Opera House

The Capitol Steps political satirists return to the Napa Valley Opera House with their special brand of humor in three shows beginning Friday, March 9 at 8 p.m. and Saturday, March 10 at 2 and 8 p.m.

Twenty-six years ago, the Capitol Steps began as a group of Senate staffers who set out to satirize the very people and places that employed them. The performers have worked in a total of 18 Congressional offices and represent 62 years of collective House and Senate staff experience.

Tickets are \$40 and \$35. The Napa Valley Opera House is at 1030 Main St., Napa.

Call 226-7372 or go to www.nvoh.org for ticket.

Mustard, Mud & Music - Saturday March 10

Cool tunes and hot jazz will fill the main street of Calistoga on Saturday March 10 for the 5th Annual Mustard, Mud and Music Fest.

The downtown area along Lincoln Avenue will become a spring party featuring jazz groups, tastings of local wines, and the opportunity to browse galleries, shops, restaurants and spas.

The event runs from 11 a.m. to 4 p.m.

Visitors may purchase a "Jazz Pac" for \$10 each at The Bank of the West and the Calistoga Chamber of Commerce, both on Lincoln Avenue.

The Jazz Pac includes access to live music, a logo wine glass and four wine-tasting tickets.

For information visit www.calistogajazz.com.

History of the gravity flow winery

Wine historian Marvin Collin will discuss the history of the gravity flow winery Saturday, March 10 from 2 to 4 p.m. at Napa Valley Museum.

Learn how the early industrial process of using gravity to handle materials came to be embraced by winemakers before World War I.

After a long decline, the technique has again become a preferred method of moving grapes

through the winery by winemakers seeking the highest quality wines.

Collins will discuss both early and contemporary examples of the practice.

It's free with admission but call 944-0500 for reservations. Go to www.napavalleymuseum.org for more information.

Yountville Elementary "Red and White Affair"

The theme *In Full Bloom* sets the tone for this year's primary fundraiser for Yountville Elementary School P.T.A.'s 14th Annual "Red and White Affair."

It will be held Saturday, March 10 from 6 to 10 p.m. at Silverado Vineyards, 6121 Silverado Trail.

Enjoy an evening of wine tasting with select local vintners as well as hors d'oeuvres from Yountville's famous eateries while bidding on exciting silent auction lots.

A live auction featuring rare vintages, unique donations from area businesses, and one-of-a-kind student art projects is the most anticipated part of this special event.

Tickets for this year's Red and White Affair are very limited. It's \$40 in advance; \$50 at the door

For updates on auction lots and other details, check www.yes.nvusd.k12.ca.us or phone Sherri Fidel at 944-0996

High Society Ball

The High Society Ball for the Boys and Girls Club will be at the Napa Clubhouse, 1515 Pueblo Ave., March 10.

The cocktail reception will begin at 5:30 p.m. with dinner, auction and dancing at 7 p.m. It's \$175.

Vichy School auction

Vichy Elementary School's 11th annual auction, "Starry Night Around the World," will take place March 10, 6 p.m. at the Silverado Resort & Spa in Napa.

"Starry Night Around the World" is the most important annual fundraiser for Vichy Elementary School.

Net proceeds from the auction will fund arts and music specialists, technology upgrades and extracurricular programs.

Tickets are \$55 in advance from at 253-9275. A silent auction, hors d'oeuvres and local wine tasting begin at 6 p.m. with the live auction kicking off at 8 p.m. followed by dancing.

Go to www.vichyauction.com for details.

Bacchus the Rascal at Napa Valley Museum

Jan Shrem, Owner of Clos Pegase Winery, will discuss the design competition for Clos Pegase and present a survey of wine's ancient sources and the art it has inspired Sunday, March 11 at the Napa Valley Museum.

It begins with the birth of the grape and the origin of wine as illustrated in Egyptian tomb paintings and meanders through wine-related images from such artists as Leonardo DaVinci, Rembrandt, Dali and Picasso.

The lecture will be from 3 to 4 p.m. and a reception from 4 to 5 p.m.

1st Annual Cheese Festival

Napa's Janet Fletcher, author of *The Cheese Course*, will be one of the authors speaking at Copperfield's Books First Annual Cheese Festival Sunday, March 11, from 11 a.m. to 3 p.m.

It's in Petaluma, but it's a short drive and there's lots to see, buy and eat there.

Other cheesy guests will be John Ash with *John Ash: Cooking One on One*, Nancy Oakes with *Boulevard: The Cookbook*, , Laura Werlin with *Great Grilled Cheese*, and other authors and special guests as part of a long-weekend of celebration of the artisan cheese-making community and its sustainability.

For event and ticket information, call 283-2890 or go to www.artisancheesefestival.com.

It will be at the Sheraton-Petaluma Hotel, 745 Baywood Dr., Petaluma.

Women for WineSense demo judging wine

Twenty-five leading wine experts will demonstrate the art of professional wine tasting in a public event hosted by the Napa/Sonoma Chapter of Women for WineSense on March 12 from 6-8 p.m. at the FountainGrove Inn in Santa Rosa.

The demonstration will lead amateur judges in evaluating world-class Merlot wines using the standard 20-point rating scale developed by the University of California at Davis.

The event will feature appetizers and hors d'oeuvres.

The tasting will kick off the first-ever National Women's Wine Competition, the only wine competition judged entirely by women. It will take place March 13 to 15. Rebecca Murphy, head judge of the National Women's Wine Competition, will lead the tasting.

The competition includes judging over 1,600 wines on traditional notions of quality and the wines' appeal to women. A companion competition will rate wines produced by women winemakers.

Winners of both competitions will be invited to the public grand tasting June 23 in San Francisco.

The event is open to the public. Admission is \$65. Register at: www.womenforwinesense.org.

Passion for Pinot Tastemaker Dinner.

étoile at Domaine Chandon is having a Tastemaker Dinner called Passion for Pinot March 12 with the winery's still wine winemaker, James Kress. It's \$65, \$95 with wine. Find out more at www.Chandon.com or call 204-7529.

Tom Holland at Oxbow School artist series

Berkeley painter/sculptor Tom Holland will speak at Copia as part of the Oxbow School's visiting artist lecture series March 12.

Holland has been painting for 45 years. After having attended UC Berkeley, he went to Chile on a Fulbright Grant.

He returned to Berkeley to teach at San Francisco Art Institute. He has also been on the faculty at UCLA and Cal. He has received both an NEA Grant and a Guggenheim Fellowship. He now works full time in his studio in downtown Berkeley. Copia's phone number is 259-1600 and web site is www.copia.org.

Film Festival at Cameo Theater

The Cameo Cinema in St. Helena is screening some of the movies that were nominated for Oscars this month, but it's also holding a Spring Cleaning Film Festival March 16 to 29 and featuring seven interesting films. Each film will play only two days.

- Pan's Labyrinth -- Through Thursday, March 8.
- Notes On A Scandal -- March 9 - 15
- Knife In the Water - Art Film Series March 14
- Spring Cleaning Film Festival:
- Little Children
- Venus
- The Pursuit of Happyness
- Curse of the Golden Flower
- Volver
- The History Boys
- The Painted Veil
- Music and Lyrics -- March 30 - April 5

The Cameo Cinema is at 1340 Main St., St. Helena. Call 963-9779 or go to www.cameocinema.com for more information.

Future events

UCD hosts tasting of historic Cabernets

The Department of Viticulture and Enology at the University of California at Davis will host a special tasting of 24 1980 California Cabernet Sauvignons on Thursday, March 22, from 5 to 7:30 p.m.

The wines have been stored under identical conditions for over 20 years according to Campus Winemaker, Chik Brenneman.

Internationally known wine expert and merchant Darrell Corti will lead the tasting of wines from the Napa, Sonoma, Alexander Valley, Central Coast and Sierra Foothill appellations.

Seating is limited; the cost is \$125. Visit wineserver.ucdavis.edu for additional information and registration. You can also call (530) 752-0198.

Wine Country Food & Beverage Symposium

Napa Valley College is hosting a day of training for managers and supervisors in the hospitality industry Tuesday, April 3. It will present the program with Santa Rosa Junior College and the Culinary Institute of America.

Seminars will address cost management, recruiting and retaining staff, innovative marketing and customer service. For details, go to www.napassbdc.org or call 25-3210.

Nanci Griffith coming to Opera House

Iconic folk and country singer Nanci Griffith has just been added to the schedule for the Napa Valley Opera House. She will perform her unique brand of "folkabilly" Monday, April 16.

The Texan's musical journey has taken her from folk and country roots at Austin's Hole In The Wall bar to New York's Carnegie Hall, Nashville's Grand Ole Opry and London's Royal Albert Hall.

Griffith has penned such classics as *Gulf Coast Highway* and *Love At The Five And Dime*.

She was the first to record Julie Gold's Grammy winning classic *From A Distance*. She has been honored with two Grammy Awards and five Grammy nominations, three as a solo artist and twice for performances with The Chieftains.

Tickets \$45 and \$40 to the 8 p.m. performance are on sale now and I already have mine!

Tickets are available at the Opera House box office at 1030 Main St., Monday through Friday from 10 a.m. to 5 p.m. and Saturday, noon to 4 p.m. You can also buy online at www.nvoh.org or call 226-7372.

Wine Women & Shoes – Napa Valley

“Wine, Women & Shoes” has raised more than \$1 million for charity.

The Third Annual “Wine, Women & Shoes – Napa Valley” will be held on Sunday June 3, from 2 to 6 p.m. at Honig Vineyard & Winery at 850 Rutherford Rd. in Rutherford.

It features the popular fashion show with chic shoes, wine and a live and silent auction.

Returning to the benefit will be the popular “Sip-n-Shop” boutique, where guests will have the opportunity to preview the season’s hottest shoes and accessories.

Guests can sample wines from many of the Valley’s most celebrated vintners and food from local restaurateurs and caterers.

All proceeds benefit Planned Parenthood: Shasta-Diablo, the affiliate serving the Napa Valley.

“Wine Women & Shoes” was developed in 2005 by Napa Valley Vintner Elaine Honig to celebrate women in wine and raise money for important women’s causes in a fun and relaxed atmosphere. The event’s modest beginning in the Napa Valley

has been expanded to several events across the country, raising over \$1 million for women’s charities to-date. A seven-city tour took place in 2006, and 10 cities have already signed up for 2007, with many more expected.

“For women, collecting wine experiences is a lot like collecting shoes – everyone needs the basics, like sexy sandals and classic black pumps,” says Honig who teaches women about wine by comparing and contrasting wines and relating them to shoes.

During her popular Wine & Shoe Pairing 101, for example, she compares “silver sandals to a racy, metallic and versatile Sauvignon Blanc and classic pumps to Cabernet Sauvignon where the backbone of tannin supports the wine just as the heel supports the shoe.”

Tickets are \$150 for general admission, and \$250 for premiere admission, which includes front-row, tableside seating at the fashion show. For more information” or to purchase tickets, call Planned Parenthood at (925) 676-0505 or visit www.ppsastadiablo.org.

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NapaLife's events for the next two weeks

All telephone numbers are in area 707 unless otherwise indicated.

Children's, students' and members' tickets are often available.

Copia is at 500 First St. in Napa. 259-1600. www.copia.org.

ON-GOING PROGRAMS

Daily Winetasting 101: Know Before You Go. 10:15-10:45 am & 1-1:30 pm. Includes Wine Country Passport free offering special programs and discounts. \$15. Copia.

Daily Winery of the Week: Chocolate-Friendly Wines. 10 am-4:30 pm - Complimentary tasting. Copia.

Daily Sweet Dreams: Quick Chocolate Confections. 11-11:30 am. Copia. Included with admission.

Daily Introduction to Wine and Food Pairing. 12-12:30 pm & 3-3:30 pm. \$15 including admission. Copia.

Daily Wine and Chocolate: Foods of Venus. 2-2:30 pm. Included with admission Copia.

Friday - Sunday Wine Blending Workshop. 2:45-4 pm. Talk, demonstration and hands-on activity. \$50/\$10 extra person. Copia.

Friday Night Flicks. Come early and enjoy a complimentary taste of wine from 7:15 - 7:45 pm. Prix-fixe dinner and a movie with a glass of wine in Julia's Kitchen for \$29; \$7 for the movie at 8 pm.

Saturdays - Meet the winemaker. Free winetasting. 12-2 pm. Copia.

First Tuesday of each month. Open forum at CIA. 1:30-3:30 pm. Free. 967-2320. www.ciachef.edu.

Friday-Monday. Cooking demos at the Culinary Institute of America. 1:30 and 3:30 pm Fri. & Mon. plus 10:30 am Sat. & Sun. \$15. 2555 Main St., St. Helena. www.ciachef.edu. 967-2320.

Saturdays - Meet the winemaker. Complimentary winetasting. 12 - 2 pm. Copia.

CONTINUING ART EXHIBITS

Through March 10 Graphic: New Bay Area Drawing. di Rosa Preserve Gatehouse Gallery. 5200 Carneros

Highway 121, Napa CA 94669. Tuesday - Friday, 9:30 a.m. - 3 p.m. On Saturday, open with a tour. 226-5991. www.dirosapreserve.org.

March 24 through May 12 Jock McDonald: A Series of Series. di Rosa Preserve Gatehouse Gallery. Gatehouse Gallery, di Rosa Preserve, 5200 Carneros Highway 121, Napa. Tuesday-Friday, 9:30 am-3 pm. Open Saturday with tour. www.dirosapreserve.org. 226-5991.

Through March 25 *Innovation & Adaptation: Winery Architecture in Napa Valley*. Napa Valley Museum, Yountville. 944-0500. www.napavalleymuseum.org.

Through March 31 *The Color of Markham's Vineyards* featuring artist Ann Rea. Markham Vineyards' Harley Bruce Markham Gallery, 2812 St Helena Hwy North, St. Helena. 963-5292

Through April 12 Gordon Huether's *Metal Matters*. Robert Mondavi Winery. 968-2203. www.robertmondaviwinery.com

Through Oct. 31 *Hungry Planet: What the World Eats*. Peter Menzel and Faith D'Aluisio. Copia.

MARCH

7 The Ramsey Lewis Trio. 8 pm. \$55. Napa Valley Opera House. www.nvoh.org.

8 The future of Napa Valley: Beyond Hang Time. Napa Valley Grapegrowers. 8 am-12:30 pm. Copia. www.napagrowers.org. 944-8311.

9 1st anniversary party. 7-10 pm. Stave Wine Lounge. 1149 First St., Napa. 259-5411. www.stavewinelounge.com.

9 Vintners Hall of Fame. First annual induction dinner honoring Robert Mondavi. Culinary Institute of America at Greystone.

9 Friday Night Flights. Wineries of Napa Valley. 4-6 pm. \$5. 1285 Napa Town Center. 253-9450. www.napavintages.com. 9 and 10

Capitol Steps. \$40. Napa Valley Opera House. www.nvoh.org.
9 Fortified wines from Port to Vin Doux Naturel to Sherry. \$15. Back Room Wines, 974 Franklin St., Napa. www.backroomwines.com. 226-1378.

9 Escape to España: Taste of Copia Lunch with cooking demo. 1-2:15 pm. \$45. Copia

9 & 10 Capitol Steps. Napa Valley Opera House. \$40. 226-7372. www.nvoh.org.

9 & 11. *The Turn of the Screw*. San Francisco Opera's Adler Fellows in Benjamin Britten's haunting opera based on the novella by Henry James. March 9 at 8 p.m. and March 11 at 3 p.m. \$30 to \$75. Lincoln Theater, Yountville. 944-1300. www.lincolntheater.org.

10 5th Annual Mustard, Mud & Music Fest. 11 am to 4 pm. Downtown Calistoga. \$10. www.calistogajazz.com

10 Escape to España: Taste of Copia Lunch with cooking demo. 1-2:15 pm. \$45. Copia.

10 The History of the Gravity Flow Winery. Marvin Collins. 2 to 4 pm. Free with admission. Napa Valley Museum. 944-0500. www.napavalleymuseum.org.

10 Yountville Elementary Red and White Affair. Silverado Vineyards. 6 to 10 pm. Tickets go on sale Feb. 1. \$40. 944-0996. www.yes.nvusd.k12.ca.us.

10 Napa Valley Wine Radio Presents: Tri-tip & Wine Tips. 4-6 pm. \$10. Wineries of Napa Valley. 1285 Napa Town Center. 253-9450. www.napavintages.com.

10 Cooking Class & wine pairing dinner. Chef Mike C from Kitchen on Fire in Berkeley. Cedar Gables Inn. 224-7969.

10 Open house. Robert Craig Winery Tasting Room. \$10. 880 Vallejo St., Napa. 10:30 am-2:30 pm. 252-2250. www.robertcraigwine.com.

10 Sauté, Swirl, Sip Cooking class with chef Jude Wilmoth at Fan-

- tesca Estate & Winery. \$100. 968-0890. fantesca.com.
- 10 Vichy Elementary School's 11th annual auction, "Starry Night Around the World." 6 pm. \$65. Silverado Resort, Napa. 253-9275. www.vichyauction.com.
- 10 High Society Ball benefiting Boys & Girls Club of Napa Valley.
- Clubhouse, 1515 Pueblo Ave., Cocktail reception, 5:30 p.m. Dinner, auction and dancing 7 p.m. Semi-formal, vintage supper club attire. \$175 at Vintage Bank and Boys & Girls Club: 255-8866.
- 10, 11 Hess Collection Cellar Door Red Weekends.
- 11 Bacchus the Rascal: A Bacchanalian History of Wine Seen Through 4,000 Years of Art. Jan Shrem, owner of Clos Pegase Winery. Lecture 3 to 4 PM. Wine reception 4 to 5 pm. \$10. Napa Valley Museum. 944-0500. www.napavalleymuseum.org.