

A man with a beard and short brown hair is smiling and leaning against a dark wooden door. He is wearing a brown blazer over a white shirt, blue jeans, and a brown belt. His right hand is resting on a stone wall to the left of the door, and his left hand is in his pocket. The background is a dark wooden wall.

65°

THIS IS THE MONTEREY PENINSULA









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65° DEPARTMENTS

COLUMNS

Publisher's Note

PERSONA

Chapter By Chapter

BY PETER HEMMING
WITH ANDREA STUART

An Important Perspective

BY TONY SETON

A Diamond In The Rough

BY KIMBERLY HORG-WEBB

On The Mark

BY TONY SETON

SPECIAL

The Photography of
Bob Kolbrener

COMMUNITY

Liberation at the Gates
of Opportunity

BY TAMMY NEAL

SCENE

20th Anniversary
Ted J. Balestreri
Leadership Classic

STAY

Spindrift Inn: A Rendezvous
with Romance

BY ALAN SHIPNUCK

COVER

Photo of David Alan Bernahl, II by Patrick Tregenza





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PUBLISHER'S NOTE

by Richard Medel

It's no secret that both the Monterey Peninsula and San Francisco are peppered with movers and shakers.

David Bernahl, our 65° cover story this issue, has been moving and shaking since he can remember. Born with an insatiable appetite for success, David has a knack for turning his endeavors into gold. As a co-founder of Pebble Beach Food & Wine (currently celebrating its fifth anniversary), David—along with his partner Rob Weakley—is cultivating an ethos of culinary excellence, and is almost literally feeding his passion to others. It's no wonder then that he has essentially become a household name. As you can imagine, David is practically deprived of press coverage, so we just had to include him in this issue. All kidding aside, it's exciting to see the energy that David and Rob are putting into the peninsula.

On the 57° side, we're proud to feature another man who is sending ripples through the world of wine. Michael Mondavi is using his agriculture experience and business acumen to build upon the legacy of the Mondavi name. In addition to his personal wine venture, Michael Mondavi Family Estate, he is forging a path for smaller winemakers with Folio Fine Wines, an enterprise that assists family-operated wineries in reaching people who would normally never know about their wines. In his own way, Michael is evening the playing field for the rest of us.

As you read through both 65° and 57°, you will meet several other influential people including Riane Eisler, a macrohistorian and author who seems to have as much fun joking behind the scenes with her husband as she does conducting research; Tony Seton, an Emmy-award winning journalist with a penchant for mysteries; Amara Miller, a child actress from *The Descendants*



whose parent's have molded a well-grounded young woman; Anthony Castillo, a security evangelist; Kat Worthington, a "Swiss miss" who has enraptured the City with dance; and Gina Milano, a San Francisco entrepreneur who runs hotter than a Louisiana summer day.

And, I would be remiss if I didn't mention how much I enjoyed spending time with Bert Cutino while working on the Rancho Cielo Youth Campus article. The way his face lights up when he speaks about the program and how they are all saving the lives of young people...it's just priceless.

65°

THIS IS THE MONTEREY PENINSULA

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Tony





Chapter By Chapter

by Peter Hemming with Andrea Stuart
photography by Randy Tunnell

Following the Moscone-Milk assassinations and the Jonestown Massacre, Tony Seton arrived at SFO on his first trip to the West Coast. It was a Friday evening in late December. Having arranged to visit on business, his work was to advance an ABC news piece for Barbara Walters on Baghdad by the Bay. On his way from the airport, he saw the City flecked in glowing lights that illuminated the fog as he came over Portrero Hill.

Seton met with a number of people who would become part of his report, including Former Mayor Dianne Feinstein and Reg Murphy, then-editor of the Examiner. When Tony asked what was in the proverbial water, Murphy replied that 95 percent of people approach the line of insanity and turn back. Of those who don't, many come west; a sort of manifestation of destiny. Of those, some come to San Francisco and find themselves on a rocky peninsula at the

edge of the Pacific. It is there that their instabilities come out. Seton moved to Marin County the following October.

Tony Seton is a man who has worn many hats including television producer, writer, director, consultant, radio talk show host, author, publisher, and lecturer. Born in Connecticut, Tony describes his childhood as "healthy, but not with a lot of warmth," regarding his psychoanalyst father, novelist/columnist mother, and four younger sisters. "They gave me a sense of self and the desire to contribute more," he admits. Exeter Prep School led to studying at NYU. His focus in political science, European history, and Russian language during the Cold War period piqued his curiosity for joining the diplomatic corps to resolve conflicts. From his work at *ABC's New York* to

Good Morning America, Tony became quite the accomplished reporter. He even earned an Emmy for covering President Nixon's visit to China, which allowed Tony to cover two of the biggest news stories of the decade, Watergate and the death of Elvis Presley.

Over the years, Tony has found himself between the concrete mountains of Manhattan and the redwood canyons of Mill Valley, where in 1980 he discovered a new sense of self. "The world I encountered in Northern California was far less structured. The people were less doctrinaire, more open-minded, less engaged with each other," he says. He embarked on a non-religious spiritual journey, which brought him understanding, patience, and great joy.

Moving back to the Peninsula in 2005, Tony started Quality News Network, producing 16 newscasts per day and heard throughout the country via internet and satellite distribution. The next year, he launched *America Back on Track*, a daily news program, and taught media courses at the Monterey Institute of International Studies. "My goal was to help my students understand that media can help move their countries forward." As a publisher for authors on such varied subjects as sexual harassment, the memoirs of a Holocaust survivor, and a Vietnam War POW, Tony remarks, "There's got to be a good reason to cut down a tree to publish it!"

Having taken a break from hard-hitting journalism, Tony has recently created an online detective serial, montereymystery.com. On writing, Tony says: "It's the experience of writing that I like, what the character is thinking." Monterey is a perfect spot to take this journey. Perhaps he can even add to the 400 hours he's already accumulated in flying Pipers and Cessnas.

Sharing his home with his girlfriend of eight years, Tony reflects on his life by recalling an image that has become important to him: "That [scene] from the Indiana Jones movie with Sean Connery where the hero has to walk across a chasm to save his father, he has to trust to take his first step. That's what life is about." And Tony believes the Monterey Peninsula is the perfect spot to do that. "It has the brightest people on one enclave and great weather...even when the fog is in."



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The Timeless Charm of Cypress Inn

Photography by Chris latesta



“Denny LeVett”, he says, hand outstretched, in a voice recognized from Carmel to Palo Alto. Once introduced, you’re not likely to forget this dapper man-about-town, who hails from Okoboji, Iowa and has graced the central California coast since 1978. Most know him as the congenial owner of a collection of Carmel’s premier boutique inns, with Cypress Inn as its flagship. However, a conversation with Denny quickly reveals the many layers that make up one of the Peninsula’s most colorful characters.

LeVett has a love of all things vintage, most visible in his collection of red sports cars. On a smaller scale, he carefully preserved his childhood treasures, which form an impressive array of lead soldiers and tanks, cap guns and the toy train that inspired his trademark ringtone. To this day, LeVett can often be seen tinkering with the toy displays at Cypress Inn and the Vagabond’s House, which serve as the media through which he shares these prized possessions with the public.

While the Strutz-LeVett Investment Company, with offices in Carmel and Palo Alto, is his primary business, LeVett has a deep passion for the hotel business. This stems from fond memories of the childhood trips he took with his grandparents, who always sought “grand old hotels” in which to stay. From a young age, LeVett vowed to be the future owner of just such a hotel. His first opportunity came rather unexpectedly due to the unfortunate illness of a dear friend who owned the historic Benbow Inn, just south of Eureka, California, and who knew of no-one as passionate about his hotel as Denny LeVett. Years later, LeVett sold Benbow Inn, receiving Carmel’s Vagabond’s House as the



down payment. This transaction paved the road that brought LeVett to the doorstep of Carmel-by-the-Sea, where he became an integral member of village society and shaped some of its better-known landmarks.

After first laying eyes on what was then Cypress West, LeVett had a vision of bringing old world hospitality to Carmel in grand style. He worked tirelessly among stiff competition for the property and became its managing partner, determined to restore it to its original splendor. Cypress Inn, as it is today, was born. His later partnership with Hollywood legend, Doris Day, is the result of a fortuitous friendship struck between her grandson and LeVett's elder daughter, Amanda. As the two families got to know each other, they discovered a mutual love for fine hotels and their decision to partner soon followed. In the twenty-five years since, LeVett and Day have cemented Cypress Inn's position as the "Grand Dame" of Carmel hospitality where visitors, locals and pets alike can meet in its inviting spaces to share a classic Carmel experience.

Denny is often found at Cypress Inn's Terry's Lounge, at times working quietly, but more often surrounded by family, including daughters, Kate and Amanda, his lady love, Jeanne Cox, and his treasured friends and colleagues, who describe him as generous and loyal, with a keen sense of humor and the unfailing ability to hold a crowd's attention. His devotion to instilling the very best of the classic hotel experience has resulted in a refined yet relaxed environment that draws people over and over to its timeless charm.





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A photograph of two men in suits standing between two ornate stone columns. The man on the left is wearing a light-colored plaid suit with a patterned bow tie and a green boutonniere. The man on the right is wearing a dark blue plaid suit with a green bow tie and pink socks. They are standing on stone steps in front of a building with a large tree and vines in the background.

khaki's *style*

Location - Courtesy of Stonepine Estate, Carmel Valley, CA

Thinkers, tailors and bold merchandisers: that's how best to describe Khaki's of Carmel.

Authenticity, craftsmanship and creativity have all been at the heart of the store's focus. By infusing a modern twist into classic styling, Khaki's has carved its niche as the go-to menswear shop in the area. Details are everything, and walking through the front door is like stepping onto a sartorial playground for the style-conscious man.

J. LAWRENCE
KHAKI'S
MEN'S CLOTHIER OF CARMEL



Khaki's has developed an eclectic mix of merchandise ranging from moderately priced pieces to some of the most luxurious brands in the world, creating a unique blend of quality and variety. With fabric selections from all of the best mills such as Loro Piana, Ermenegildo Zegna, Holland & Sherry and Dormeuil, everything from sportswear to fully customized tailored clothing are sights to be seen. Throughout the store, one can find anything from hornback alligator belts to hand crafted and customizable 4-ply Italian cashmere sweaters. With careful consideration, Khaki's is constantly redefining and editing their products in order to bring the consumer a blended cocktail of the absolute best menswear available.

"Getting up and going to work each morning is just like the first day I went. It's my passion, it's my love, and it's an opportunity to service



Jim Ockert
Owner / Fashion Consultant

the Carmel area,” says Jim when asked about his dedication to the store. With a staff of highly trained consultants, the Khaki's team has been handpicked and assembled in order to best convey the store's message. They work together to provide the ultimate in customer service, product selection, and an unparalleled shopping experience. "It's a pleasure to see growth in our company, and more importantly our people. We're a home grown, authentic merchandising business; family values are at the core of everything." Unyielding passion, the creation of solid teamwork, and a love for the area are a few of the things that stand as the store's cornerstones. "This collaborative,

J. LAWRENCE
KHAKI'S
MEN'S CLOTHIER OF CARMEL



creative team is in it for the long haul!"

The newest spin from Khaki's is the exclusive J. Lawrence private label collection designed entirely by Jim Ockert. Coming in the fall of 2012, the new line will include shirts, sweaters, sport coats, suits, outerwear and more. "We took a more hands-on approach; it's not a matter of designing an exclusive collection, but rather creating the perfect pieces to suit the discerning tastes of the Carmel lifestyle."

Khaki's is renowned for its unrivaled customer service. This is a store with passion and genuine enthusiasm for dressing clientele. Above all, Khaki's is

Esquire MAGAZINE voted khaki's "best men's stores" in America



Jim Ockert
Owner/
Fashion
Consultant

a world class shopping experience; a visual feast chock full of titillating pleasures that ranks as an absolute must-see on anyone's agenda. Whether it was picking out the right tie or completely designing the interior architecture, Jim and Connie were always up to the challenge, and have worked tirelessly to bring their best efforts to the community.

For all of these reasons, Khaki's is consistently voted as one of the top tier men's stores in the United States. Khaki's is located at the Carmel Plaza in California's beautiful coastal town of Carmel-by-the-sea. **"Every day is just like the first; it takes time, but dreams do come true."**

khakis@pacbell.net | **website:** www.khakiscarmel.com | **blog:** www.khakiscarmel.com/blog



Joe Fassler



Herm Edwards

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Riane



An Important Perspective

by Tony Seton / photography by Chris Iatesta

When *Macrohistory and Macrohistorians* was published in 1999, it profiled the top 20 people in the field. Nineteen were men, with Riane Tennenhaus Eisler as the lone woman. She has been called the smartest woman in the world, having absorbed vast amounts of information and applied her learning to understanding our world today, intent on changing and improving the way we live.

Riane was born in Vienna during the Nazis' rise to power. On Kristallnacht, Gestapo storm troopers broke into Riane's home and dragged her father off to prison. As soon as he was released, the family left swiftly, taking only what they could carry. They made their way to Bordeaux, France, and then to Cuba. Lucky to escape, they made it to safety; however, many of Riane's other family members did not.

Riane's family spent the next seven years in a Havana slum. Believing that

education was the key to a good life, her parents pawned her mother's jewelry and lived in poverty to provide Riane with a quality education. Every day, the young girl took a streetcar from the violent slum where they lived to elite schools in the suburbs. "What happened to me as a child profoundly affected me," says Riane. She asked herself questions such as "Does it have to be this way?" and "Why has there been so much cruelty and barbarity?"

Those questions were difficult to answer while in college, where she focused on sociology and anthropology, and even when she went into law. Eventually, she devoted her life to researching the answers to those questions. She applied a systems analysis approach, used for business and organization, to look at life. Moving beyond politics and economics, she researched where we all live in our families, parent-child relations, and gender relations.

It was this understanding that put her on the path to writing *The Chalice and the Blade* (1987) which differentiated social structures as primitive versus advanced consciousness. She tackled topics such as power being used to control, and actualization, where power is used to empower, creating a far more peaceful society.

From the time she left Austria as a young child, Riane has felt like an outsider. Thirty years later, after living a professional's life in America, she says: "I finally got it that it was okay. It is only as an outsider that you don't become totally co-opted; that you don't become totally immersed in the mythology of the culture, whether the culture be religion, corporate, or military."

In the Sixties, "Like so many other women, I woke up as if I'd been in a long drugged sleep." Riane gave up her job, quit smoking, and ended her marriage, all in a period of three months. She could no longer be part of a hierarchical structure in which she would have to compromise herself and take a secondary role because she was a woman. "I was desperate. I couldn't become what I was supposed to be." Riane threw herself into the Women's Movement and felt greatly empowered.

Riane has been driven in writing, teaching, and speaking to audiences around the world due to being a mother and a grandmother who is deeply concerned about the future her progeny will face. She does not dismiss the many serious gains that have been made, but she notes that rather than being linear, progress has been more of a spiral, with considerable dips.

Today, she lives in Carmel with her adoring husband David Loye, a philosopher in his own right, and she sums up her outlook this way: "Throughout my life I have always feared the worst and hoped for the best."

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see our 5 page fashion spread in this issue

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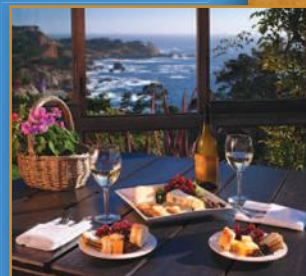
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Carmel Valley Hole-In-One

By Andrea Stuart
Photography by Wayne Capili

Swept in by the Pacific currents, a veil of fine white streaks accent a sapphire sky, and golden blankets of sunshine crown the third fairway at Carmel Valley Ranch in the mid-afternoon. This is the view from 9301 Holt Road in Carmel.

Built on a .47 acre lot just outside of Carmel Valley Ranch Estates, 9301 Holt Road embodies a rare combination of exceptional location, stunning valley views, and private serenity. Featuring two homes, the property is nestled against the Carmel Valley Ranch Golf Course, providing an intimate experience complete with valley views and a panorama of verdant mountains.

At 4,100 square-feet, the updated main home on this estate offers four bedrooms and three and a half baths and exudes two distinct personalities. Upon entering the home, the eye first admires the double glass doors serving as a visual pathway through the back of the house and out toward the golf course. Next, a sweeping curved staircase ushers you to three of the home's oversized bedrooms. From the back of the house one steps into the living and family rooms to find palatial windows welcoming the fairway into the home. Only here can one feel a unique sense of privacy that at once brings you so close to the game that you could practically offer a sand wedge to a passing golfer while simultaneously retaining a level of anonymity that begets seclusion.





In direct juxtaposition to the rear of the home, the south facing side offers a sensation of being in downtown Carmel among its storybook backdrop. A cozy garden courtyard boasts meandering cobblestone pathways that join the main house and the adjacent cottage. Garden walls create privacy, while beautifully restored rose trellises and picket fences adorned in blossoms add grace and beauty to the vicinity. A respite for the tranquil-minded, the courtyard and garden invite early morning rays of sunshine and offer an ideal spot to sip mimosas. It also serves as a picturesque

space for dining and entertaining during evening hours.

A beautifully upgraded kitchen, hardwood floors and lighting fixtures, exposed beams, and newly installed windows that frame the patio and gardens pay homage to the home's open floor plan. A built-in library offers a retreat for the avid reader, while balconies offer each upstairs bedroom serene and eye-catching views. Five wood-burning fireplaces further beckon one to curl up with a glass of wine or cup of hot cocoa on a rainy day. Each with its own fireplace, the upper level master bedroom

and main second master bedroom offer ample luxury and refinement.

The property's guest house provides its own unique brand of liberation. At 1,500 square-feet with two bedrooms and one and a half baths, one could surmise it was transplanted from Dolores Street in downtown Carmel. High ceilings, a fireplace, an open floor plan, hardwood floors, a loft, and kitchen set up this space nicely for an in-law unit or for maturing children who are eager to expand their independence. With a private parking area, yard, and garden, it is quite literally a home of its own.

Conveniently located 10 minutes from downtown Carmel and a mere hop, skip, and a jump from Carmel Valley Village's numerous tasting rooms, 9301 Holt Road is ideally situated near Carmel Valley Ranch with its golf course, fitness center, tennis courts, and restaurants. The home also neighbors Mid Valley Shopping Center, offering easy access to nearly every amenity one might need from bank services, grocery shopping, a variety of restaurants, a dry cleaner and more. Offering the splendor of living in the country without sacrificing modern conveniences, this home may sit on the third green but it's truly a hole-in-one.

***For more information about this home,
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Amara

A Diamond In The Rough

by Kimberly Horg-Webb / spread photo by D.M. Troutman

Pacific Grove Middle School student Amara Miller is similar to most girls her age; she likes to hang out with friends, listen to music by Lady Gaga, swim, and read mysteries. However, this pre-teen has a hidden talent that recently landed her a role in the Golden Globe® winner *The Descendants*.

Amara had no acting experience when she auditioned for the film. Originally under the impression that she was auditioning for a bit part, Amara later discovered that Director Alexander Payne was considering her for the role of Scottie King, the daughter of the main character Matt King, played by George Clooney. “I thought it was for a background role so I was really excited when I found out I got the part of Scottie,” she says.

Most casting is completed a year before the movie is shot, but director Alexander Payne had a hard time finding the right 10-year-old to play Scottie. He viewed hundreds of audition tapes but had difficulty finding the raw talent

that he envisioned in the role. He went to a friend’s house for a barbeque where he spoke with the Miller’s family friend, Kerri Randles. Kerri mentioned Amara’s name to Payne, and the rest was history. “This came so out of left field,” says Amara’s mom, Ahnalisa Miller.

Asked to read five scenes from the movie, Amara read through the lines only a handful of times before she was ready to audition. Her mom couldn’t believe she was ready but let her do her thing, which is exactly what the director was looking for; a child that was not coached. The Millers sent the recording of Amara, and a week later she found out she got the part. Five days later, Amara and her mom were off to Hawaii where the movie was filmed.

The Millers stayed for three months until filming was complete. Amara worked nine-hour days and would sit down with a tutor during breaks. “It was a fun experience,” she says. “It was not like I thought it would be. I thought it only took about four people to make a movie.”

Rehearsing her lines the night before and in her trailer the next morning, she would then meet with Payne to go over the scene and film it.

Amara’s character is a girl who did not get attention from her family, unlike her real life, in which her parents give Amara and her two brothers, William, 6, and Kane, 13, the emotional love they need. “I have always encouraged my kids to approach adults with questions and I don’t talk for them when they are asked questions. I think that kind of exposure to adults has helped their self-esteem,” says Mrs. Miller.

Amara admits that even though she can’t relate to Scottie, she can be a bit of a smart aleck, and she hopes to land a comedic role next. Eager to pursue her acting career, she also wants to save the money she makes for a college education. “It has opened an opportunity to a great acting career. I am very fortunate and grateful,” she says.

The child actress says she loved the experience. The director and other cast members were patient and supportive, and it was wonderful to work with Clooney. “There were no other kids, so I would bug everyone a lot but they would go along with jokes and games like wet willies and face slaps,” she says.

The Millers attended the Golden Globes® in which the film won Best Motion Picture Drama. “It was such an amazing night,” Amara says. “It all is so cool!”



George Clooney, Amara Miller. © 20th Century Fox



SPINDRIFT INN

SPINDRIFT INN



Spindrift Inn: A Rendezvous with Romance

By Alan Shipnuck

There are many great hotels on the Monterey Peninsula, but there is only one Spindrift Inn, a charming, inviting haven in the heart of Cannery Row. In an area renowned for its large resorts, the Spindrift has only 50 rooms, allowing for highly personalized service that has created a dedicated clientele.

Assistant General Manager Nancy Borino recently had a couple of lovebirds drop in wanting to show their children the room where they had become engaged many years before. "I was just relieved they didn't want to show them where they had been conceived," Borino says with a laugh. At the same time, she was corresponding with a man in the Midwest who has his own highly personal tale. He, too, had proposed at the Spindrift and then had a painting commissioned of the hotel, which hung for decades in the family's living room. After his wife's recent death, he asked the Spindrift management if he could send the painting home. "We're honored to accept it," Borino says. "It's a very bittersweet story. I do think it says something about the connection our guests make with the hotel."

It's not an accident that so many guests become betrothed at the Spindrift. "Romance is what sets us apart," says Diane Mandeville, an executive with the Cannery Row Company, which owns the



hotel. For the past three years, the Spindrift has been named one of the 10 most romantic hotels in the United States by the influential website tripadvisor.com. If you want rose petals on the bed, just ask. Candles and champagne are only a phone call away.

Every detail of the hotel is designed to create just the right atmosphere, beginning with the wood-burning fireplace in the cozy lobby. The rooms have a sumptuous European feel, with silk drapes and canopy beds boasting down comforters so fluffy to lay on one is like floating

in a cloud. Hardwood floors and fireplaces are standard in every room, but the best decorating touch is the Pacific Ocean. The Spindrift hovers above McAbee Beach and the rooms offer stunning views of Monterey Bay. (The first floor rooms are so close to the beach it feels as if the waves are crashing into the living space.) No two rooms are alike, either in décor or configuration. Repeat guests have been known to request specific rooms; others want to be surprised with something new. "We encourage people to sleep around," Borino says with a chuckle.



Attending to the needs of guests does not end with the Keurig coffee makers in each room, or the DirecTV that offers 300 channels. Breakfast for two is included with the room rate, and is delivered to the room on a silver tray. Every afternoon in the lobby there is a complimentary wine and cheese tasting for guests. It is perfectly acceptable to take your vino to the recently redone rooftop deck, from which you can see all the way to Santa Cruz and beyond. The hostess of these afternoon gatherings is a charming woman named Juliet, who has spent nearly two decades at the hotel. That is not uncommon at the Spindrift, which boasts a number of long-time employees. This family atmosphere and continuity from stay to stay is one of the things that regular guests appreciate about the hotel.

Of course, for all of the Spindrift's virtues, the importance of its location can't be understated. Cannery Row is Monterey County's number one tourist attraction. The hotel's valet parking is a major hassle-reducer, allowing guests to explore on foot. There are two dozen restaurants within walking distance of the Spindrift, many of them multiple award winners with ocean views. Many visitors to the area become interested in the history of Cannery Row, and the Spindrift has its own tale—it's built on the site of the old Ocean View Hotel, which burned to the ground ages ago. While ocean-view rooms are always popular, some Spindrift guests request the Cannery Row side of the hotel, particularly the second floor rooms, which feature decks overlooking the hustle and bustle. These rooms are at a premium during the week of the Concours d'Elegance; the hotel reserves space on the street for guests to park their fanciest cars for the entire world to see.

At the core of all the Spindrift does, there is a very simple philosophy: "We want our guests to relax and have a great visit," says Borino. "Getting all the little details right is an important part of it. They all add to the experience." Judging by the loyalty of the hotel's guests—and the love shown by tripadvisor.com users—the Spindrift is doing everything right.



For more information or to book a room, please visit:

spindriftinn.com or 800.841.1879

652 Cannery Row, Monterey, CA 93940

David





On the Mark

by Tony Seton
photo by D.M. Troutman

Carmel's quiescent charm is in direct juxtaposition to David Alan Bernahl, II in the most flattering of ways. Although his stature eclipses most crowds—he's an impressive six-foot four-inches tall and 245 pounds—he maintains a youthful appearance. Due to his self-assurance, one might expect to learn that he was a stand-out on his college football team. However, he didn't play football. In

fact, he spent three years at Monterey Peninsula College before following his dream into retail. Now, he sits behind a desk of comparable integrity in the glass-walled room that is his office. In a sports jacket and ascot, he looks comfortable.

Realizing one's dreams requires sacrifice and perseverance. Bernahl has understood this tenet since childhood and has abided by the work ethics ingrained in him early on. As a young teen, Bernahl helped his mother pay the rent on the small apartment where they lived. She rented out a room to help cover the bills, while making the living room sofa her bed. Bernahl was brought up outside of Chicago in Mt. Prospect, Illinois. Raised by his mother, Bernahl, an only child, maintained a healthy relationship with his father. Although his mother was a successful businesswoman notwithstanding a formal education, she vowed to send her son to Harvard, Princeton, or Yale. However, as the economy erupted into a downward spiral, her business went along with it. That's when Bernahl's mother chose to move them to Carmel, California.

Having paved his own way to successful entrepreneurship, Bernahl had tasted the good life on several occasions, including outings with his parents. His own life began serving as a portent, asserting that he would later be able to include "important people" as close friends. He would also dine on linen, drink fine wines, and support his community. His mother, with her feet planted firmly on the ground, and his father, an entrepreneurial sort, taught Bernahl

the traditional values that molded him. As a result, he saw the big picture of life, in which he believes "everybody deserves a shot," and he has put this into practice by creating hundreds of jobs. While Bernahl has seen great opportunity, he describes himself as having skated "the fine line between stupidity and bravery." One may argue that realizing the full potential of any opportunity requires some risk.

From selling cars at the Seaside Auto Center at age 17, to serving as general manager at La Gondola restaurant at 19 (he'd been hired as assistant manager three months prior), Bernahl's aptitude for business was obvious from the start. He later merged his business acumen with his love for fine fashion by going into haberdashery—first by working at Khaki's and then by striking out on his own with Pacific Tweed. It didn't take long for his business plan to persuade high-end investors.

Successful for many years, Bernahl remained in front of the fashion curve by selling top of the line men's clothing. However, the economic downturn in 2009 damaged many upscale retailers. As Bernahl describes it, his clients were still comfortable, but "it wasn't as fun for them to buy anymore." With the economy in a state of suspended animation and with its recovery moving in slow motion, he had to close Pacific Tweed. It was more of a learning experience than a catastrophe; looking back, he realizes that he hung on too long, trying to protect his employees and his investors. When the doors closed, Bernahl assumed significant debt; however, he expects it will take only another five years to fully repay. Fortunately, Bernahl has other ventures crowning the horizon.

When Bernahl, along with his partner Rob Weakley, initiated the Pebble Beach Food & Wine event four years ago, it had 4,000 attendees. Last year, it attracted 7,500. He added the Harvest: Farm-to-Table Food & Wine event two years ago, and the Los Angeles Food & Wine version last fall, then opened the Cannery Row Brewing Company and 1833 restaurant in Monterey. These high-profile enterprises are under the aegis of Coastal Luxury Management, of which David is a co-founder and partner. Supporting his community, David Bernahl has poured more than \$1 million into various charitable programs and sits on the board of a half-dozen organizations. At 33, happily married with a two-year-old daughter and a dog, Bernahl's life is just beginning, again.



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For the Love of History

by Tony Seton

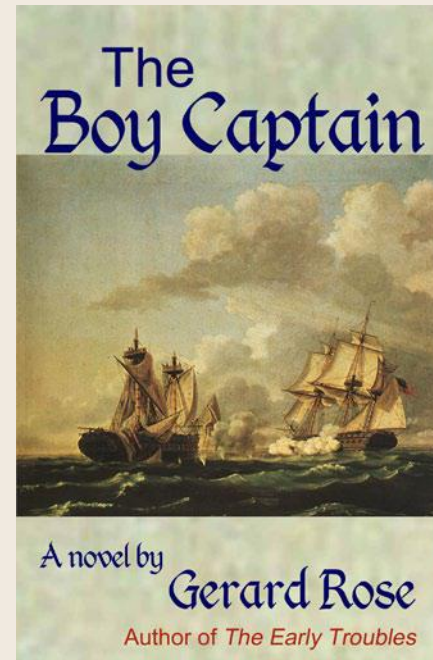
I had already published eight books last year when I discovered that Gerard Rose had written a book but had never done anything with it; not in 10 years. I persuaded him to let me have a look at it. It was a joy to read. Several weeks later, *The Early Troubles* was published. The book is about Ireland's fight for independence around the time of the First World War.

Gerard was delighted, not only to have gotten his book into print after sitting so long on the shelf, but also with the well-deserved accolades the book received. *The Early Troubles* is a marvelous historical novel that is most difficult to put down.

Who is this writer who tickles the literary fancy while reporting the flavor of history? Gerard once studied for the priesthood but chose the legal profession instead. (That's another story that I hope he will one day put into print.) He thinks of himself as a Republican because he drives a red Ferrari convertible, but notes that there is an over-sized pink booster in the back seat for his daughter. He is anti-war, anti-death penalty, and strongly supportive of public education and gender equality, which puts him distinctly at odds with El Rushbo, the voice of the Republican party.

Yes, Gerard Rose is very much his own man. A long-time commuter between homes on the Monterey Peninsula and a ritzy town north of Chicago, he has spent much of his flight time reading what he describes as "trashy mysteries."

Now, much of his time goes to his writing. He has a new historical novel out called *The Boy Captain*. It is the compelling story of the early life of Joshua Barney, who wasn't yet 16 when he became captain of a decrepit trading ship, in the middle of a storm, in the middle of the



Atlantic Ocean. The year was 1775; Barney later became a hero in two wars that defined our nation. I won't tell you what happens in this book. However, when you pick it up, you won't put it down until you have savored every word and deed up to—and especially—the final sentence in the afterward.

Gerard promises a sequel to the extraordinary true story of Joshua Barney—embellished into gold—sometime this year. First, he wants

to write a children's story book, or maybe several. He has stored in his amazing mind hundreds of stories that he told his children when they were growing up.

Gerard is a true writer; he takes dictation from the Muses. He has been known to sit down at the keyboard and not stop writing until the next day. And may I note as a grateful editor, he writes in a very clean fashion, even in the first draft, with few words that need attention.

He is one of the most self-effacing men you should ever hope to meet, one reason why those who know him like and respect him. He has a wonderful mind and has used it purposefully. He believes in love as a force of life, and also Evil. He swims in the current of every day, his head always above the water, living a remarkably rich life on many levels in many places. I will be on him until he relents and tells his own story.

A favorite quote of his is from Ralph Waldo Emerson who observed, "A foolish consistency is the hobgoblin of small minds, adored by little statesmen, and philosophers and divines." There's nothing foolish about Gerard Rose. He is a marvelous raconteur whose way with words engages and informs, in motion, with style.



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Liberation at The Gates of Opportunity

by Tammy Neal

One young man has found hope for the future by traveling the path from his time as a troubled teen to his journey through the gates of opportunity at Rancho Cielo Academy.

Functioning as a classroom and a working restaurant for special events, the Drummond culinary program at Rancho Cielo trains at-risk youth in all aspects of restaurant hospitality. Upon completion of the program, students then acquire externships and paid jobs, giving them an opportunity for a better life. This brings us to one special graduate of the academy.

Having emerged from a troubled childhood, Kalvan Kimple, now age 20, joined the program with hope for the future. He was only 14 when he had been involved in fights, drugs, and alcohol, all of which lead him into trouble with the law. However, Kalvan's childhood beliefs led him in the right direction. "I would see all these signs that I shouldn't be doing this. I felt like God was trying to tell me something but I was not listening," says Kalvan.

Life took a turn for the better after a court appearance for a parole violation. Given the option of remaining under house arrest or attending Rancho Cielo, Kalvan chose Rancho Cielo's Silver Star program, which was developed especially for juvenile teens on probation. He completed his high school credits, and his passion moved him forward into the culinary program. The Academy helped place him in a food preparation job where he served the elderly through the North County Recreation and Park District.

Kalvan worked very hard, proving himself as one of the top students in his class, and graduated in June of 2011 with a scholarship to one of the top culinary institutes, Le Cordon Bleu. Every year, the school awards a scholarship to one special student. Certified Master Chef, Dean, and Chairman of Le Cordon Bleu, Ferdinand Metz, asked Rancho Cielo Academy to nominate one top student from their program. They chose Kalvan Kimple.

Kalvan was placed into the Cordon Bleu school in August 2011. Metz says he received a note from Peter Lee, president of San Francisco's Le Cordon Bleu, explaining how well Kalvan was doing, holding a 3.5 GPA while also serving as class comedian.

Chef Bert Cutino of the Sardine Factory is on Rancho Cielo's Board of Directors, as is John Narigi of the Monterey Plaza Hotel and Spa. Bert Cutino and Ted Balestreri, owners of the Sardine Factory in Monterey, are the visionaries who saw that an old, dilapidated and unused cafeteria could be turned into a state-of-the-art facility, making it home to the Drummond Culinary Program. Kalvan will intern at the Sardine Factory. "I am looking forward to the young man coming to the Factory," says Bert.

"I love Rancho Cielo," Kalvan admits. "It is my favorite school." He is confident when asked about his plans for the future. "I want to gain knowledge from all the top Chefs in Monterey to establish myself," he answers.

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A man with glasses, wearing a dark blue blazer over a light purple checkered shirt and khaki trousers, is holding a glass of red wine to his nose and smelling it. He is standing in a wine cellar with rows of wine bottles on shelves in the background. In the foreground, there is a wooden barrel and two bottles of wine, one of which has a label that says "EMBLEM".

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A high-angle, side-profile shot of a white Burgess superyacht sailing on vibrant turquoise water. The yacht's sleek, modern design is highlighted by its white hull and a dark wood trim line. A tall, slender mast stands prominently on the deck. The background features a range of dark, forested mountains under a clear blue sky. The water's clarity and color suggest a tropical or coastal setting. The yacht is moving towards the left, leaving a white wake behind it.

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Just Another Day on the Bay
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SCENE

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Heroes & Hearts
Hearts After Dark

STAY

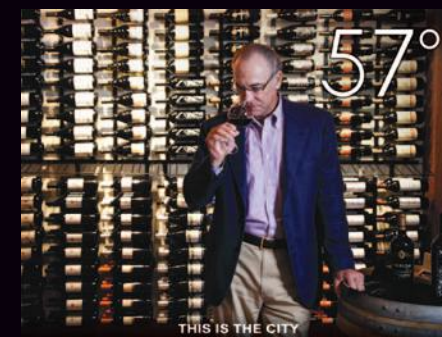
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COVER

Photo of Michael Mondavi by **KEVIN THOMAS**





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Anthony

Interlude with a Security Evangelist

by Carol Ziogas / photography by Greg Harris

There's a bounce in Anthony Castillo's step that belies the lack of sleep he's had over the past few days after having led his team through the latest security breach incident response. Castillo calls this "Tuesday."

When he talks about his childhood, he is matter-of-fact, unapologetic, and only slightly nostalgic. His ebullient demeanor and general cheerfulness stem from living life on his own terms despite a rough start, including being detained by law enforcement officials for tampering with the phone system and unauthorized access of a telephone network. He found himself facing a grand jury indictment at the age of 12.



Raised by a single mother who worked as an airline stewardess, Castillo learned to live on his own while his mother was off for days at a time. She would leave money for him to buy food, and he got by without supervision. When he was 10, his mother left and didn't come back. "When you're 10 and you can look people in the eye, they will believe anything," Castillo says. After three months, his father realized what had happened and took him in.

As a boy growing up in Long Beach, California in the late 1970s and early 1980s, Castillo came of age during a time when computer technology was still new

enough that the term "cybercrime" hadn't been coined yet. While he was learning how to navigate his way around the pre-internet dial-up phone system and crack computer codes, older computer programmers encouraged him to pay attention, ask questions, and be observant. "I'm still approaching everything the same way," Castillo says. The nurturing and support he lacked from his divorced parents came through from others in the computing world where Castillo found a family of his own. His passion for the truth would lead him to become a proponent of security evangelism and education, which would serve as the cornerstone of his future business.

Working quietly behind the scenes, among those involved in the field of network security, Castillo's USDN, Inc. is highly respected. Founded in 1987, making it one of the oldest network security firms, USDN, Inc. works privately to protect and advise large public utilities, major financial institutions, and foreign national governments. In 2009, Castillo was recognized by the FBI for "Exceptional Service in the Public Interest" for his work in critical infrastructure protection, and in 2007, received the "Certificate of Appreciation" for training the FBI in matters of high tech identity theft and digital fraud detection techniques. It has been a strange road traveled.

While it may appear that Castillo's interests are entirely technology-based, music plays a vital part in his life. As a student, he played trumpet and piano, and was accepted to Juilliard, but he chose to pursue a business degree at Cal Poly instead. He describes his wife Christine as "a concerto" and himself as "jazz," explaining that she has the whole score, which gives him structure and allows him the space to improvise. "I never wanted to be 'the Computer Guy,'" he says, and peppers his conversations with musical terms, film references, jokes, and observations any student of the arts would appreciate.

Some have called Castillo cynical and negative, but he is very much an optimist. He believes "you cannot set people up to fail. If you do that, you'll never succeed. If you give people a fair shot, you'll be surprised what they can achieve." This philosophy has led him to helping others by facilitating connections and building careers.

"If no one knows the answer, go find it. It's always there somewhere. Don't be afraid to search for it."



SUMMIT

FURNITURE

Summit Furniture

by Tammy Neal

A true visionary with an eye for quality and good design, Bill Sieberts opened Summit Furniture in 1979. At that time, patio furniture was utilitarian rather than decorative. It certainly was not built to last. Bill believed that a stately home deserved elegant outdoor furnishings to complement what was showcased indoors. He also sensed a growing interest in outdoor living and entertaining. With these astute observations in mind, Bill began a long and fruitful collaboration with Carmel designer Kipp Stewart. The two set out to create beautiful furniture crafted of the best materials, made to last a lifetime.

Teak became the wood of choice for Sieberts and Stewart. Teak is a hardwood known for its beautiful grain, color, and durability. Summit teak, the finest available, is plantation grown on the Indonesian island of Java, making it a sustainable resource. The first collection launched by the new company was aptly named First Cabin. The collection won accolades from the design community and set the standard for the industry.

The business continued to grow and more collections were brought to market. Following his passion for travel, Bill introduced Summit to the European design community in the late 1980s. The furniture was enthusiastically received by design professionals and their discerning clientele. At Bill's invitation, John Munford, a renowned super yacht designer in Europe, developed a folding/stacking collection. Munford's Sundeck series is iconic and continues to be one of the company's most popular offerings.

Bill's wife Jane took over leadership as president in 2001 and Bill remained the CEO. With a background in business and design, Jane reinvigorated the brand, and brought on four distinguished designers to deepen and diversify the company's offerings. New materials were combined with teak such as stainless steel. A modern, non teak collection was unveiled in March at the company's showroom in the Pacific Design Center in Los Angeles.









Leaving behind a legacy of quality and excellence, Bill passed away in 2011. Jane is passionate about preserving Summit's history of success and maintaining the high standard that Bill set many years ago "Summit is evolving and really growing," she says. "We're a family here. We are people-centered, relationship focused. All my associates are as proud as I am of the furniture and the quality behind our product."

Although a local, family-owned business, Summit is the first choice for elegant hotels and restaurants, private clubs, estates, and villas in London, Paris, Monaco, Bali, the Caribbean, New York, Dallas, and Los Angeles. A look at the company's website reveals a list of impressive commercial installations, ranging from the Inn at Spanish Bay, right in Summit's back yard, to the Hotel Romazzino in Porto Cervo, Sardinia.

Summit furniture is also on board some of the largest motor yachts and sailing yachts in the world, owned by celebrities, business tycoons, and royalty.

Not exclusively for the super wealthy, the furniture is suitable for anyone who values quality, durability, and great design. Summit furniture is functional sculpture designed to bring greater beauty and pleasure to everyday life.

Summit is headquartered in Monterey, with showrooms to the trade in San Francisco, Los Angeles, London, and Monaco. The public is invited to visit the Monterey showroom and view both the newest collections and the timeless classics.

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A photograph of a garden scene. The upper half of the image is dominated by tall, feathery grasses, possibly Pennisetum, which are illuminated by bright sunlight, creating a strong contrast between the bright green and yellow highlights and deep shadows. The lower half of the image shows a dense field of purple flowers, likely lavender, with many small, individual blossoms visible. The overall composition is a close-up, focusing on the textures and colors of the plants.

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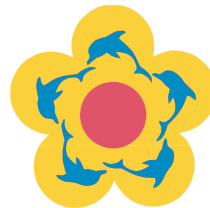
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NUMPTIA – THE LATEST WORD IN LUXURY VACATIONS AFLOAT

Newly launched in 2011, the spectacular 230 foot superyacht NUMPTIA is a credit to the skill, talent and creative flair of her all-Italian design and build team.

The owner of Numptia desired a fully customised luxurious “home on the water” for his family. He also desired a rare vehicle for discerning charter guests. To meet his exacting design brief, he assembled an all-Italian team of visionaries to rethink the superyacht concept.

Numptia’s unconventional layout spans five decks, four of which are served by a dramatic black glass circular elevator. Five ensuite guest staterooms provide 10 guests with supreme comfort, while the expansive master suite on the main deck has a private study and stunning marble bathroom complex.

The yacht’s innovative interior is characterised by an abundance of natural light and a calm sense of pure design, providing a flow of continuity. Bleached teak panelling and natural materials abound: glossy black ebony and contrasting woods, marble, stone, parchment, galuchat and smooth leathers, bronze and Murano glass.

The main salon’s floor-to-ceiling windows offer sublime uninterrupted views, and a fabulous snaking leather and stainless steel bar links saloon with dining room. More recreational possibilities are found on the bridge deck. Lounge on huge beds to watch the 103” cinema-style TV or play games by the fireplace in the library area. Here too, is one of several options for al fresco dining and sunbathing.









The spa deck is a unique feature of Numptia and offers a sauna, steam room, massage room, beauty salon and fully equipped gym with doors leading out to five double-sized sunbeds. A clever outdoor area forward is ideal for breakfast or a light lunch, with a barbecue, glass-topped bar and two raised circular tables with views overlooking the bow.

The sundeck is dedicated to open-air enjoyment. A large central infinity pool with hydro-massage water fountains is set to pamper you. Up a few steps and away from the fun area is a touch and go helicopter pad with built-in landing lights. It can also be turned into an additional sundeck with sun loungers or a party deck with disco lights already fitted and all the electrics installed for a band to play.

All guest areas enjoy state-of-the-art audio visual facilities including full Kaleidescape on-demand entertainment systems, which are controlled by iPads, along with lights, air-conditioning and blinds. For fun on the water, Numptia carries a full inventory of water toys and two powerful tenders, housed in a large garage with practical port and starboard gull wing doors.

Of course, with her long range capabilities, Numptia is a yacht fundamentally designed for cruising. Her efficient hull form develops an average speed of 15 knots, opening up a different vista every day, and a world of opportunities for both her owner and charter guests.

Discover the delights of exploring the hotspots of the Mediterranean this summer aboard the luxuriously appointed Numptia. From the buzz of St Tropez and Monte Carlo to the enchanted ports of Portofino and Capri, your voyage will be a truly memorable one. Contact the international superyacht specialists, Burgess, in their New York office to learn more about the spectacular Numptia and other luxury vessels in their charter fleet.

NUMPTIA

LOA	70 metres (229.7 feet)
Builder	Rossinavi, Italy, 2011
Naval architecture	Axis Group Yacht Design
Exterior styling	Design Studio Spadolini
Interior design	Salvagni Architetti
Average Cruising Speed	15 knots
Range	7,500 nautical miles at 12 knots
Guests	12 guests in 6 staterooms
Crew	18
Charter Location Summer 2012	Mediterranean

FOR SALE AND CHARTER

Numptia is offered for sale and charter by Burgess as Central Agents.

FOR SALE	Asking price on application
FOR CHARTER	From EUR 490,000 per week excluding operating expenses

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Connie Shanahan, Patrick Smith, Judy Guggenheimer



Matt Carbone, Ellen Newman, Walter Newman

Kat







From the Alps to the City by the Bay

by Carol Ziogas / photography by Hemali Acharya

Raised on a farm high in the Swiss Alps, tomboy Kat Worthington knew from an early age that she wanted to be a dancer. While playing soccer and snowboarding with other kids was considered acceptable behavior, chasing her dream of being a ballerina was not. Her peers were expected to become bankers, doctors, and lawyers, not artists. One day a week, her parents drove her 45 minutes to the next town to take children's dance classes, but Kat wanted more. In her teens, she worked to pay for more classes, and bought a small motorcycle to get there. However, her parents expected her to obtain an education and get a "real" job, so she attended college to study for a teaching degree.

It was during her college years that Kat could no longer ignore her desire to dance professionally. She elected to take a year abroad in the United States, where she landed in Southern California. Discovering that as a student she could major in dance, Kat moved her education to the U.S., finally able to follow her dream full-time. She chased down scholarships to pay for her education, and was accepted for a dance program at California State University, Long Beach.

After receiving her BFA in Dance from CSU Long Beach, Kat headed east to New York City on a student visa. She had one year after graduation to find someone to sponsor her for a job. During that time, she studied the Horton Technique and the dance styles of Martha Graham and Alvin Ailey, while bartending on the side. She completed her certification to teach the Horton Technique, worked on her choreography and small projects with other dancers, but could not find a sponsor.

After her college boyfriend proposed, she moved with him to San Francisco. Missing the pace of New York City life, Kat was also frustrated by the lack of an established Horton community, and began to teach the technique herself, eventually becoming known as "that Horton teacher." Today, she continues to teach, not only in San Francisco, but also around the world, including the dance school where she studied in Switzerland. Last summer, she taught in Bali. "I had a motorcycle there, too," she says with a smile.

In 2009, students asked her to start her own company, and she founded Copious Dance Theatre. It took off "like it was meant to be." With financial support from the Swiss Consulate, students, friends in Switzerland, and local supporters, Copious had its first home season in May 2011, which sold out. The next home season is planned for 2013.

"I feel like I've got it all. I love it here," says Kat. "I'm grateful for everything I have here. The Bay Area is awesome for everything I want to do. It's so welcoming." When thinking about the decisions that led her to leave her homeland and move to the U.S., she says, "If I didn't do that, I wouldn't be here. I would be a kindergarten teacher in Switzerland." Recently divorced, she continues to pour herself into her work, inspiring others along the way. "I don't live the life my friends from school live. I'm a struggling artist in San Francisco."

Kat hopes to develop Copious so that audiences are awe-inspired by the troupe's performances. Their focus is more towards ballet and jazz rather than show dance. She describes it as athletic and uplifting. "Artsy, but not the strange artsy."

"It's about doing what you love and being able to share that with people," Kat says as she expresses appreciation for not having to play bartender anymore to make ends meet.

THE *Fairmont*
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The Fairmont San Francisco – It's Where You'll Leave Your Heart

By Charleen Earley

From the moment we were welcomed to The Fairmont San Francisco by distinguished-looking doormen, to swooshing our way through the revolving glass door entrance and stepping onto the marbled floor, we were taken away by the grandeur of it all. This is where the rich historic days of yesteryear meet the picture-perfect present and flirt with the future through luxury, opulence, eco-friendly practices, high-tech amenities, and service staff who make you feel as though you are a luminary.

Dignitaries who have visited The Fairmont include Presidents William Howard Taft, Harry S. Truman, John F. Kennedy, Lyndon B. Johnson, Gerald Ford, Jimmy Carter, Ronald Reagan, Bill Clinton, and most recently Barack Obama.

The Fairmont's sumptuous grand entrance was also the backdrop to Aaron Spelling's television drama series *Hotel* from 1983 to 1988, dubbed the St. Gregory Hotel.

Exuding magnificence, the lobby features floor-to-ceiling marbled pillars and inviting settees in soothing tones of blue. Accented by a three-foot tall fresh, pink bouquet centerpiece, our reception was not only memorable, but warm and down-to-earth. The hotel even offers



complimentary chicken soup to guests who are under the weather. General Manager and Regional Vice President Tom Klein claims that the hotel's progressive practices are what keep The Fairmont on the map.

"It's where classic meets contemporary," he says. "While it has some amazing history to it, the hotel has also done some very forward-thinking things, such as put honey bees on the rooftop garden and introduced Intersect: a Fairmont Media Lounge for guests. The hotel's location atop Nob Hill is ideal since it presents some of the most breathtaking views of the City and is in close proximity to the cable cars and a number of the City's best attractions."

Boasting 591 guest rooms; 371 rooms in the Main Building and 220 in The Tower, The Fairmont also keeps a 6,000 square-foot Penthouse, one of the hotel's 62 luxurious suites.

In the Deluxe King NS Tower room we enjoyed 370 square feet of fabulous, from the sprawling views of the San Francisco Bay, including Alcatraz Island and Coit Tower, to our king-sized bed, plush terrycloth bathrobes, and 37-inch flat screen TV. Before heading to the Tonga Room and Hurricane Bar for dinner, I made a note to myself to enjoy a hot bath in the marble-tiled bathroom with extra-large white towels and fragrant soaps by New York's Le Labo.

Despite being nestled near the heart of San Francisco with all that city life entails, peace emanated inside the room where we could almost hear a pin drop. "It doesn't have the loud hustle bustle of other parts of the city, which allows guests to 'take a breath' after a day of sightseeing or daily activity," says Klein. "The Fairmont San Francisco truly has something for everyone to enjoy."



Designed by Julia Morgan, the first woman to study architecture at the prestigious Ecole des Beaux-Arts in Paris and the first woman to work as a professional architect in California, The Fairmont San Francisco opened its doors in 1907, exactly one year after the Great Quake of 1906.

In 1902, what began as a tribute to their father James Graham Fair, one of San Francisco's wealthiest citizens—also known as “Bonanza Jim”—daughters Tessie and Virginia Fair's monument had become too much of a burden by 1906. They sold it to the Law Brothers Herbert and Hartland in exchange for two office buildings at Mission and New Montgomery streets. While the hotel changed ownership over the years, the Fairmont Hotels ultimately merged with Canadian Pacific Hotels to form Fairmont Hotels & Resorts,

the largest operator of luxury hotels and resorts in North America.

Public Relations Director Melissa Farrar relocated to San Francisco from Los Angeles over a year ago and doesn't regret the move. “I love that the hotel gave me a great introduction to the City through its history and stories I've heard from guests and locals,” she says. “I enjoy that no two days at the hotel are the same and that we are able to host so many guests from varying backgrounds. It's also wonderful to see colleagues who have worked at the hotel for many decades and still enjoy going to work every day.” One such employee is Basharat Ahmad, who has cheerfully served Tonga entrées for the last 19 years.

Created by Chef Keith Bailey, his recipes are a

fusion of Pan-Asian/Pacific Rim flair. Basharat suggested Ahi Poke with macadamia nut, avocado and sriracha aioli, and Coconut Prawns with mango relish for starters. While the appetizers were amazing, they were quickly overshadowed by the Butterfish dinner topped with a tarragon crab salad, swimming in an oyster and shimeji mushrooms tomato dashi broth. The must-go-back-for Ahi Chicken was brined, smoked, slow roasted, and served with Tongan fried rice and cumin jus.

We couldn't help but notice grins coming from dinner guests next to our table. A chef for 17 years from Seattle, Ron Hinesley, said their dinner was amazing. “It was wonderful to have such a great dining experience in a truly memorable atmosphere. Our server was excellent and the drinks were really awesome; a San Francisco treasure for sure,” says Hinesley.

Complementing the entrees is the Tonga room itself, nestled on the basement floor of the Fairmont; it was once home to the hotel's Olympic-sized swimming pool. Converted several times over throughout the years, its current décor is a Polynesian paradise, where the pool remains the center of attraction and extends under the dance floor. Bands play in the middle of the “lagoon” on a ship. With Tiki huts and canoes above, lightning flashes and rain falls every 30 minutes, creating an authentic tribal feel to the overall unforgettable dining experience.

Farrar loves working at The Fairmont because the staff put their guests' needs first. “It's all about guest service and going above and beyond to give our guests the very best experience possible,” she says. “And it's refreshing to see hotel staff strive to do this each day, like it's their first day on the job!”



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Gina







Success in the City

by Lisa Gunther
photography by
Alessandro DeSogos

One might find it hard to believe that restaurateur, former nightclub owner, and entrepreneur Gina Milano was once a rebellious teen with a penchant for the industrial rock band Nine Inch Nails. While her adventurous spirit is still very much intact, her style can now be described as elegant, if not weather inappropriate.

"I run hot," the blonde woman explains, laughing after being asked about the light shawl covering her shoulders in the 57-degree city. Born and raised in New Orleans, Milano seems to have soaked up

as much Southern heat as she'll ever need. Chatting over a glass of wine and what seems to be the most delectable charcuterie plate the Bay Area has to offer, Milano explains that her love of all things stylish can be traced back to a glamorous aunt that would often whisk her away from the company of her three rambunctious brothers to have tea and embark on an array of posh excursions.

Her mother, whom Milano describes as a Southern Martha Stewart, also influenced her sense of aesthetics. When Milano was 12 years old, her mother took her on a European trek to Germany and Switzerland. Since then, the two have continued a tradition of traveling around the world together.

Milano was 18 when she first visited San Francisco. She was impressed not only with the local rock n' roll scene on Haight Street, but also with the

gorgeous Victorian houses and lively cultural atmosphere. Upon returning home to New Orleans, she promptly informed her mother that she would be going to college in the City. She saved money that summer by working in the customer service department of the FBO, a business that serves corporate and private aircraft.

"When September came, I packed the car and drove to S.F. with \$1,600 in traveler's cheques!" Milano exclaims. "To be young and free again...what an adventure!"

Milano's adventure had only begun. Arriving in the City by the Bay, she hit the ground running. She began working at a bar on Haight Street, became immersed in the nightclub culture, and bartended at clubs including 1015 Folsom. After a short while, Milano's financial success was such that when her mother visited, she noticed wads of cash stashed in her daughter's stylish boots and was taken aback. She offered to help her daughter invest the money in real estate. With the profits made from these real estate ventures, Milano opened her first food and beverage establishment, Sweet Heat, a Mexican restaurant and tequila bar.

After working the bar and restaurant scene, Milano met up with Joie de Vivre CEO and hospitality giant Chip Conley and pitched the idea of a lounge called the Bambuddha Lounge. Impressed, Conley selected Milano as a new business tenant. Bambuddha Lounge became one of the most profitable cocktail lounges in the area. A string of successes followed, including the popular Le Club.

Milano's newest venture, PickStaff.com, capitalizes on her many years of experience in the restaurant and nightclub scene. Launched in March, the innovative social networking site is dedicated to helping restaurant owners connect with reliable employees in the food and beverage industry.

After living in the City for 20 years, Milano plans on staying in San Francisco indefinitely. When asked to describe what she loves about the City in one word, her answer is aesthetics. "The views, the beautiful architecture, nature, the Golden Gate Bridge, Golden Gate Park...we're so blessed to be in a place where there are so many fabulous things. I'm an aesthete. I love beautiful things, and San Francisco truly is the most beautiful city. If you are going to live in an American city—this is the one."



Sue Currin, Maggie Mui



Lisa Hauswirth, One Hubert Keller, Elizabeth Orsi Revetria



Jane Mangan, Kimberly Bakker, Kimberly Karp



Donna Hoghooghi, Mathew Cook, Jennifer Cook





Michael



Among The Vines

by Andrea Stuart / photography by Kevin Thomas

At Michael Mondavi Family Estate (MMFE), the sun washes over a sprawling country porch and lingers delicately on the rim of a wine glass, teasing ruby-rich prisms from the old-vine zinfandel inspired Medusa wine. While Michael Mondavi may be most recognized as the eldest son of Robert Mondavi, Napa Valley's forefather of wine, Michael has embraced the Mondavi legacy in order to preserve boutique wines and the families who make them. His passion to pioneer such an endeavor emerged from his experiences growing up among the vines.

The Mondavi family acquired Charles Krug Winery in 1943 when Michael was only six months old, making him the youngest in a legacy that would change the world of wine forever. The family home was located a mere 150 yards from the winery, the ideal proximity for creating an environment that would beget a passion for grape-derived libations. As a young child, Michael called the wine cellar his jungle gym, scaling barrels and leaping over hoses while his "babysitter," the cellar master, explained sterilization techniques to the eager child.

The Napa River—then unspoiled and abundant with steelhead trout—offered Michael and his great uncle a serene place to fish. Pants rolled up, pitchfork in hand, they stood in the river, prepared to spear any steelhead that dared venture close enough. These excursions served as educational journeys where Michael learned about sustainable farming. "In the 1950s, my great uncle knew nothing of biodynamic and ecological farming; using compost in lieu of fertilizers and recycling what Mother Nature offered back into the land was the standard. It wasn't until the 1960s that modern methods made natural farming methods almost obsolete," says Michael.

Michael returned to the family's farming roots the year that he and his brother realized that many of the bills they owed were to chemical companies for herbicides and similar products. "I remembered those walks down to the river. I remember my great uncle having me shovel and mix compost piles. And I told my brother that we need to get back to doing things the way our grandfathers did it," says Michael. "Growing up that way influenced my thought process and desire to produce wines that were naturally healthy. Proper natural farming can be done on a small or large scale. The vineyards are almost self-sustaining if you do it properly."

Raised by a mother who believed her children should do what inspires their passions, Michael and his siblings developed their love of the family business organically. Michael considered several career paths including architect; however, he chose the wine industry after delving into a variety of jobs including maintenance, distribution, working in the lab, the cellars, and even in the vineyard. While he says he could have become anything from a scientist to head of marketing, he admits tractor driving isn't for him. "We have a term called 'tractooritis,' which is when you don't drive perfectly straight and you knock out a vine," he chuckles. "Well, I did a lot of that!"

In addition to converting his winery, MMFE, to organic, Michael is growing Folio Fine Wines, the sister company that is responsible for marketing and image control of MMFE and its associated families. "The wine industry is consolidating into fewer large producers, wholesalers, and customers. That's when I said, 'what if we put together a group of 15-20 family owned/managed wineries, marketed, and sold those together?', " And that's just what he did, enabling smaller independent winemakers to reach a broader audience.

Michael credits much of his success to Professor of Enology at UC Davis Department of Viticulture and Enology, Maynard Amerine, the father of modern day enology and viticulture in California. Amerine served as a role model and mentor to Michael during his formative years. Preparing to hand over the reins to his kin, Michael is ready to pioneer a new trail where he can imbibe more and work less. He and his wife, Isabel, plan to travel the globe, learning about the cultures and people they encounter, and observing wine makers and grape growers. "I have a wonderful team, including my son, Rob, and daughter, Dina, who I can look to and say 'you are beyond me.' I trust their judgments and evaluations." There are no sour grapes in Michael's world.

Just Another Day on the Bay

Photography by Ed Broberg









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Building Dreams One Neighborhood at a Time

by Andrea Stuart

Habitat for Humanity is perhaps best known as a community development organization that assists families in need of affordable homes in safe neighborhoods. While Habitat for Humanity Greater San Francisco—a local affiliate to Habitat for Humanity International—has done this for over 20 years, they have recently raised the bar. Shifting their efforts toward improving quality of life, Habitat has initiated the Neighborhood Revitalization Initiative (NRI). “Habitat is recognized as a home building organization. People are familiar with how we use volunteers and put people in newly constructed homes,” says Phillip Kilbridge, Executive Director of Habitat for Humanity Greater San Francisco. “More recently, we said, ‘hang on, most labor stops at the sidewalk. If we really want to improve quality of life, we should do more than just build new homes, plant trees, and landscaping.’”

The board of directors made a proactive decision that is in keeping with the initial efforts of the organization to improve the built-in environment. They are doing so by piggybacking off of and amplifying their existing programs. They have also partnered with other organizations such as Rebuilding Together San Francisco, the Parks and Recreation Department, and Parks 94124. “The idea is that if you localize your efforts, it’s easier to keep track of the improvements,” says Kilbridge.

Habitat Greater San Francisco is first concentrating on San Francisco’s Bayview neighborhood. Volunteers have revitalized the Bayview Opera House (formerly known as South San Francisco Opera House). Built in 1888, the opera house is listed on the National Register of Historic Places. Habitat Greater San Francisco teams painted the interior and exterior in order to enhance this

neighborhood jewel. The organization also corrected damage done to the home of Mrs. Allen, whose staircase was destroyed during a house fire. Volunteers rebuilt the 18-foot staircase in order to provide her with a safe, secure egress at the back of the house.

The organization is aware of the impact that construction has on the environment. This has bolstered their growing focus on sustainable building practices. By partnering with organizations such as Global Green USA, Grid Alternatives, PG&E, and others, they are implementing practices that reduce waste and use energy-efficient materials that are friendly to our planet. In short, they are creating healthier environments that are more affordable for homeowners. According to Habitat Greater San Francisco, installing solar panels during construction can save homeowners \$500 per year in electricity costs. In the winter of 2011, Habitat Greater San Francisco was awarded the Green Building Award by Sustainable San Mateo County. Habitat also hopes to acquire and improve vacant and foreclosed homes as part of NRI.

In keeping with an eco-friendly attitude, the organization is developing a local Restore. “[This spring], we will open Restore: think Home Depot meets Goodwill,” explains Kilbridge. “We will have a storefront in San Carlos that will sell goods to the general public at 40-60 percent off of new prices.” Habitat receives 40 calls per month from individuals who want to donate gently used building materials. Restore will keep literally tons of construction materials out of the waste stream while helping low-income families and generating revenue for Habitat Greater San Francisco.

For more information, visit habitatgsf.org.

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