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SPECIAL

DOWNTOWN NAPA IS JAZZED ABOUT BLUE NOTE
BY FRAN ENDICOTT MILLER



57°

On the cover fearless fashion maverick Sonya Molodetskaya.

Photo by Hemali Zaveri

PUBLISHER'S NOTE

by Rich Medel



Springtime signifies one thing to foodies on the Monterey Peninsula: Pebble Beach Food & Wine! David Alan Bernahl gears up for this year's gastronomic festival by letting us in on some of his most memorable moments over the years. He also shares what's in store for the decennial celebration in our Q&A.

Speaking of history in the making, we are excited to share a story about the beautiful Silverado Resort, an estate steeped in superstitious lore and magnificence. We also take you to Nob Hill's signature hotel, The Scarlet Huntington, where prestige is punctuated by flashbacks of the building's past.

You might say this is a culinary centric issue. We're proud to share stories of a few of our favorite local chefs, Emanuele Bartolini of La Balena and Il Grillo, Enzo Pagano of ENZO, and Faisal Nimri of Porta Bella. Walking into their restaurants is akin to taking a step into the corners of the world where they received their inspirations.

What pairs with food better than wine? Which means this issue would not be complete without stories about Steve Ledson of Ledson Winery and Dave Nagengast of Scheid Vineyards. We are especially beaming at the shot of Dave that our photographer caught. And what pairs with wine better than art? The works of artist Jermaine Burse, of course.

We think you'll also enjoy reading the story of pilot Sean Tucker for the work he does with at-risk students. Okay, we'll let you dig in now. Bon appétit!



Our deepest sympathies go out to our friend Monika Campbell whose daughter Katie Campbell passed away recently. Katie was known for spreading contagious positive energy and fearlessly traveling the world. One of her friends captured Katie so well with something Katie told her: "One of my favorite feelings is laughing with someone and realizing half way through how much you enjoy them and their existence." May she always be remembered as a lover of life.



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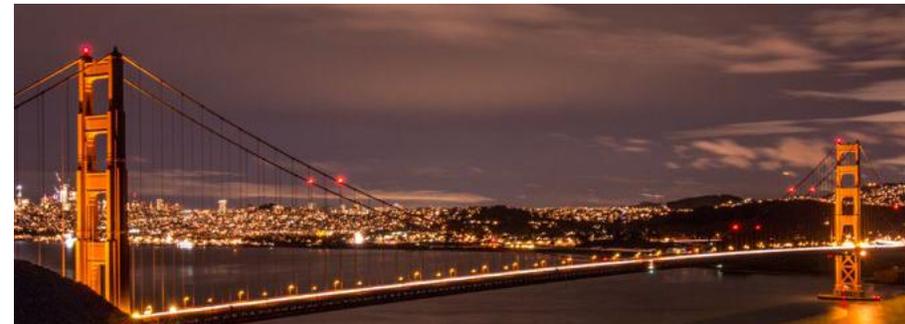
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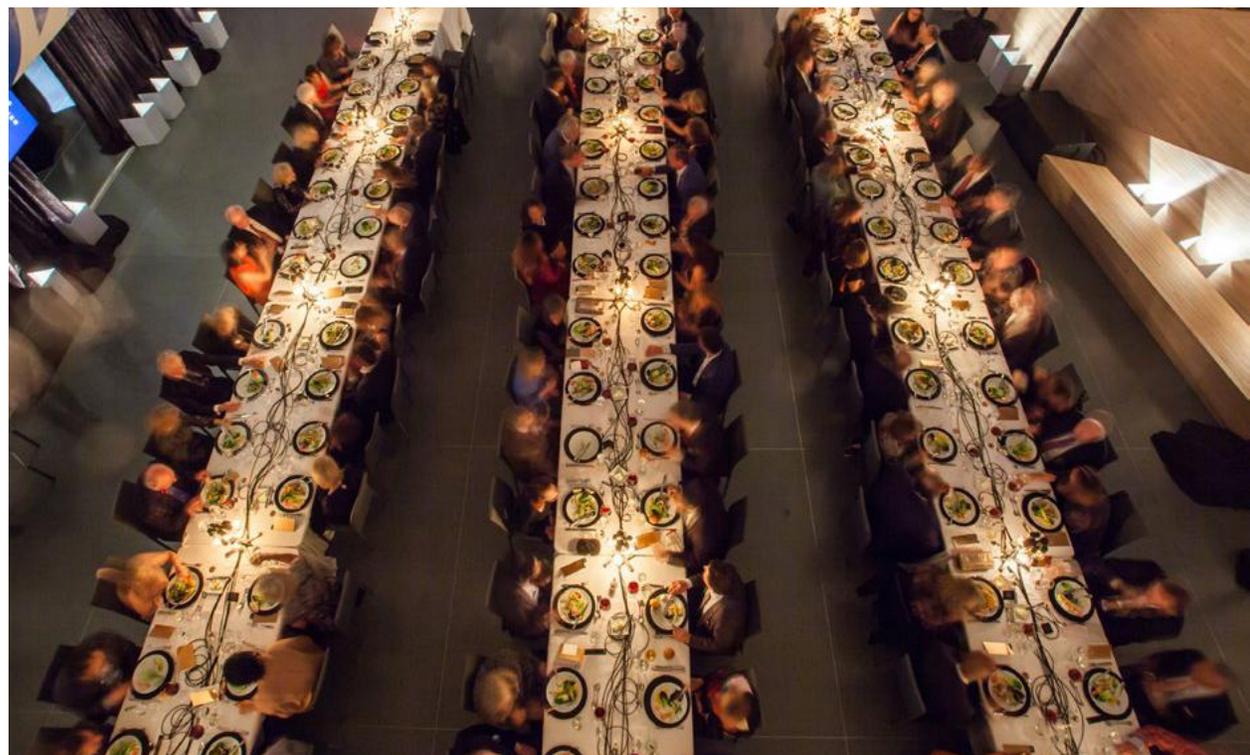
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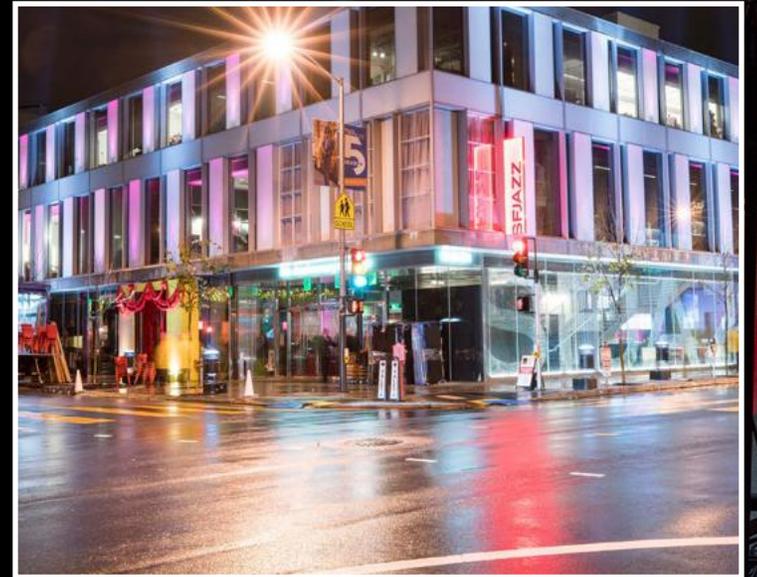
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This year's Spring and Summer Menswear collections are nothing short of synergistic elements blending active wear, resort wear, and daytime to evening seamless. Dedicated office drones, gentlemen attending various happy hours, or the financier who loves casual Fridays, it doesn't matter the mood. What matters? Right now menswear is having its moment of encompassing all the right elements of whimsy and seasonless pleasure. Accessories on all runways ran the gamut of weather-proof fedora's to high-reflective sunglasses. Belts, relaxed silhouettes, and light jackets atop tailored suits and shirts gave ensembles a uniquely formal statement, yet highly modern with a casual juxtaposition. Designers experimented with wax water repellent fabrics and denims reappropriated in some of the most inventive ways. The glory of menswear primavera? Stepping out in all the right elements.



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RICHARD MACDONALD working
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Fearless Fashion Maverick

By Andrea Stuart | Photos by Hemali Zaveri

Tendrils of hair dance across her face, abiding the breeze as it whips down Sutter Street. Fashion designer Sonya Molodetskaya looks up at the eclectic architecture—where the Romanesque Revival meets modern form—and observes passersby. This is how the pulse for her creations often begins.

Inspired by decadence and intrigued by the spirit of aesthetic indulgence, Sonya is bold, playful, and obsessed with fashion. She sees fashion as a way of expressing oneself; she believes that taking risks is part of expressing who we are.

Sonya grew up in Moscow, Russia, during the Soviet era, in an environment where fashion was all but forbidden. Her mother, who learned to make her own clothing, was a strong influence. When everyone else wore muted tones of black and gray, her mother, who had exceptional taste in clothing, sewed herself into bright colors and lively patterns, such as red or yellow fabrics and polka-dots. All the while, Sonya, a burgeoning artist, also spent time playing the piano, beginning when she was six years old. When she was a little older, Sonya commissioned original outfits from a local seamstress in an effort to express her individuality. “Back in Russia, life was different and not easy. It was impossible to even buy Levi’s jeans,” she says.

Sonya eventually moved to the US and met fellow designer Altana Danzhalova. They partnered to create the fashion line Major Obsessions. Sonya was excited about Atlanta’s sensibilities and her ability to understand and create Sonya’s vision from the millions of ideas swirling around in her head. Having a penchant for the classics, Atlanta is also Sonya’s voice of wisdom, providing business-centric guidance for making Sonya’s “outrageous” designs accessible to the consumer.

When Sonya and Atlanta presented their first collection, the main attraction, red velvet, followed the trends with abandon. The main piece

of the collection was a velvet robe worn as a coat in different ways: worn with casual jeans, with a dress, or worn as a dress itself. They used colorful pallets for velvet and sequins. The collection was so successful they sold out two times.

Inspiration for her designs runs thickly through Sonya’s veins. Home of painter Llya Repkin and numerous other artists, Russia is known for its rich art, music, and theater. And its culture is at the heart of Sonya’s creative bone. “Fashion IS art,” she says. “By designing, I try to bring my inner world out.” For Sonya, clothing is not just something a person wears, it’s something that can make a person shine. “I wear sequins to breakfast. Who said I can’t?” she asks. Sonya believes that sequins can brighten her day. “Trust me, they can brighten everyone’s day!” When she is feeling down, she adorns herself in a festive outfit and takes to the streets. “My outfit is my daily source of happiness.

Major Obsessions’ second collection, the spring/summer 2017 collection, comes out on April 29, and there are a few surprises on the horizon. For one, they are taking over a historical building. “It’s a secret which building for now. We want to surprise our customers,” she admits. And if everything goes according to plan, Major Obsessions just might find itself at Paris Fashion Week.

Outside of fashion design, Sonya contributes to charities, many of which her friends are involved in. She is gearing up for an event with Family Builders in May and preparing for a REAF Gala in August. “Major Obsessions is going to be a part of both charities,” says Sonya. One might say that Sonya’s fearlessness enables her to make the world a more colorful place both on and off the runway.

The lifestyle magazine you love to hold, is also online.

The screenshot shows the homepage of the 65° 57° website. At the top, there is a navigation bar with the word "TRENDING" on the left, social media icons for Twitter, Facebook, and Instagram, and a search bar on the right. Below the navigation bar is a large header area with the logo "65° | 57°" in a stylized red font. Underneath the logo is a dark navigation menu with the following items: HOME, 65°, 57°, 65° PULSE (highlighted in red), CLUB 65°, FASHION, NEW ISSUE, BACK ISSUES, and ADVERTISERS. The main content area is divided into several sections. On the left, there is a large featured image from 2016 showing an elderly man in a hat and a poncho sitting in a red car, with the text "Carmel's Centennial Parade Heralds in Another 100 Years of Joyous Artistry". To the right of this are two smaller images: one for the "65° Winter Issue 2017" and another for the "57° Winter Issue 2017". Below these are three columns of content. The first column, labeled "65 MAGAZINE", features an article titled "An Adventure in Music" from January 25, 2017, with a sub-headline "By Katherine Matuszak photos by Manny Espinoza Concert promoter Joe Fletcher has always seen live music as a great adventure...". Below this are two smaller article thumbnails. The second column, labeled "57 MAGAZINE", features an article titled "57° Winter Issue 2017" from October 17, 2016, with a sub-headline "SENSORIUM: The San Francisco Ballet's Journey into A Multi-Media Revolution". Below this are two more article thumbnails. The third column features an advertisement for "Cayen" jewelry, showing a bracelet and earrings. At the bottom of this column is a navigation bar with the options "POPULAR", "RECENT", and "TOP REVIEWS".

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SOUL CANDY

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Photo by Remy

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The Walt Disney Family Museum:

A “Treasure Island” of Animation

By Kelley Lefmann

The inspirational works of animation icon Walt Disney come to life at the Presidio of San Francisco. Part of the Golden Gate National Recreation Area of the National Park Service, the Presidio is also home to rotating, major exhibitions in honor of the late Walt Disney.

Step inside Barracks 104—a historic brick building over a century old, where soldiers once resided. You are greeted not with an Army salute, but by the spectacular legacy of a 20th Century American icon. The lobby is an arcade of Disney’s awards, including an Honorary Harvard degree and an Oscar designed specifically for “*Snow White*” in 1938. Among the showcase of Disney’s celebrated achievements are exhibitions that can only be described as “a Master’s in Animation History.”

Explore the interactive galleries, featuring Disney’s early drawings, movies, and music. The 348 illustrations from Disney’s first sound production, “*Steamboat Willie*,” represent a mere minute of animated film. While these may seem elementary today, they are the ancestral pillars of modern day animation. No other venue provides such a comprehensive and engaging overview of animation’s evolution.

Enjoy guided narrations by none other than Disney himself. His creativity and unflagging optimism ignited a brand—if not a cultural anthem—that appeals to the child in all of us. What else would you expect from the man who encouraged us to “wish upon a star?”



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The Walt Disney Family Museum is not only a 40,000-square-foot catalog of Disney's enchanting imagination and accomplishments, but also a place to be entertained. The 114-seat theater offers daily screenings of Disney favorites, from "Cinderella" to "Peter Pan." A capstone to any visit is the awe-inspiring miniature replica of Disneyland. Discover the magic in the museum's remarkable exhibitions, and be transported to "The Happiest Place on Earth." A walk through the museum is like a ride at any Disney amusement park: it tells a spellbinding story that captures the hearts and imaginations of all ages.

Diane Disney Miller, daughter of Walt Disney, founded the museum in 2009 as a 501(c)(3) nonprofit organization. A lifelong classical pianist and patron of the arts, she dedicated the last two decades of her life to "document the accomplishments of her father." Along with her seven children, the museum is Diane's greatest legacy. Three generations of Walt Disney's descendants comprise the Board of Directors, ensuring the longevity of his vision for generations to come.

Art and innovation are at the core of the museum's mission, which aims to inspire "current and future generations...to heed their imagination and persevere in pursuing their goals." One such example of innovation is the upcoming exhibition: "Awaking Beauty: The Art of Eyvind Earle," running May 18, 2017-January 8, 2018. Earle's most notable works include the concept paintings for *Sleeping Beauty*. Shown here on the second page of this article is an exclusive image not publicly available, painted in his studio, Gallery 21, in Carmel-by-the-Sea.

For more information, including location, hours of operation, and upcoming exhibitions, visit www.waltdisney.org.





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The Scarlet Huntington

By Michael Cervin

San Francisco's Nob Hill has long been the place in the city to see and be seen. It's where the fashionable of the day gather. Situated on prime real estate with eternal views of the city, AAA Four Diamond The Scarlet Huntington presides over Nob Hill as it has since 1922. It exudes luxury, charm, intimacy, and familiarity.

For all its illustrious history in the past 93 years, the last three years of The Scarlet Huntington have been monumental. It began with a \$15 million renovation in 2014 that brought imaginative luxury to the hotel. Upgrading fabrics and colors and enlarging the bathrooms, San Francisco-based interior design firm ForrestPerkins says the hotel "presents a unique style influenced by Singapore's indigenous Peranakan heritage woven together with the opulence of San Francisco's past." But 2014 also marked the beginning of being awarded Top Hotel in San Francisco by the readers of Conde Nast Traveler three consecutive years. "What sets us apart is service, the tenure of our staff, and many of our repeat guests are on a first name basis with them," says Ricardo Ramirez, Sales and Marketing Director.

The Scarlet Huntington was first built in 1922 as luxury apartments, but was converted to a luxury hotel in 1924 and has never looked back. Though set apart from much of the city, there is easy access to the waterfront without using your car. The trolley runs directly in front of the hotel down to the trendy Embarcadero. Across the street is the 100-year-old Huntington Park, a small respite that sits in front of Grace Cathedral. Since The Scarlet Huntington is pet-friendly, a visit to the park is ideal. For those with a spiritual bent, a walking labyrinth sits near the front of the cathedral as well.





The 12-story Georgian brick exterior of The Scarlet Huntington belies what's inside. Though the hallways are narrow and muted, punctuated by sunlight streaming in from various windows, once you enter your room, it's like entering a new world. "We wanted to merge the contemporary with the traditional," Ramirez says. There are 134 rooms averaging 715 square feet, including 37 suites, 32 deluxe suites, and 10 superior suites. The interiors use an eclectic palette of purple, gold, scarlet, and black, along with décor elements from Singapore's artistic heritage, all against the background of the building's stately architectural details. You might feel you're on a film noir movie set.

Dining at The Scarlet Huntington means eating at The Big 4 Restaurant, named for the four railroad tycoons who held court on Nob Hill back in the day. The Big 4 offers breakfast, lunch, and dinner every day in its old-school club quarters with dark embellished woods and green leather chairs. It's a throwback to "quintessential San Francisco," as Ramirez puts it. You half expect Dashiell Hammett to be nursing a bourbon in the corner. Add to that the million dollars' worth of art and ephemera you are surrounded by, and you'll feel like a million bucks just being there.

The Nob Hill Spa, with 10 treatment rooms, is part of the hotel rather than a separate business, and succeeds in that it's popular with locals as well as guests. There's a modest version of high tea with your spa appointment, and services for men and women, as well as couples. The indoor pool and hot tub has impressive views of the East Bay. There is also an outdoor lounge with a balcony in which to absorb the sun as you preside above the city. A visit to The Scarlet Huntington will remind you of the glory days of San Francisco, while keeping you firmly planted in 2017.







Building a Brand

1. What is District Media Press?

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2. What are some of the marketing pitfalls you see businesses making?

Businesses don't leverage social media to their advantage, failing to capitalize on critical platforms such as Facebook, Instagram, Snapchat, and YouTube. Believing a website alone will guarantee success is unsatisfactory.

6. Can you expand on the importance of videos?

Videos drive customer growth. Creating ideal content with the ability to go viral is key, but videos have a way of building brand equity.

3. Would you agree that we live in a mobile era?

Absolutely. People check their phones while on dates, shopping, walking, at work, and during TV commercials, provided Netflix, Amazon Prime, YouTube, or Hulu isn't streaming.

4. What can a company do on social media for massive exposure?

Research the platform that suits the business and produce content that speaks directly to the platform. Once you gather that information, create campaigns, images, written content, and videos, and collaborate with social influencers because that's where the magic happens.

5. Is it all about social media?

It's a mixture of online and offline marketing. Our company is featured in this incredible magazine, which is considered offline marketing. Although we live in a high-tech world, the "high touch" world is equally valuable.

6. Can you give an example of what video marketing looks like on social media?

California real estate agents might launch a weekly YouTube show offering buying and selling tips. They could include iconic drone footage, interview locals, and laser targeted paid ads against Facebook from a public page to generate buzz.

For more information, contact tiana@districtmedia.press or visit www.districtmedia.press.



One Wish, Many Blessings:

Granting Children Hope, Joy and Connection

By Kelley Lefmann

Among seven chapters in California, and over 60 across the country, Make-A-Wish® Greater Bay Area serves 17 counties along the California coast—from Humboldt to Monterey. Wishes are granted daily, with 400 projected this year. There is no waitlist; the only criteria are that children are between two-and-a-half and less than 18 years old when referred, with a life-threatening medical condition, and they must not have previously had a wish granted.

Typically, wishes are granted within eight months of request, costing an average of \$10,000. Approximately one-quarter of this is provided through in-kind donations, such as airline miles, hotel stays, etc. Donors are encouraged to “give outside the box.” Marketing Director Jen Wilson notes that the organization also accepts financial donations, as well as gifts of time and talent. “Photographers, videographers, and hairstylists are all welcomed.”

Initially, a team of volunteer wish granters meet with the family to assess their desires and determine the next steps. When the wish is granted, they provide the entire family with the necessary tickets and itinerary, and a warm sendoff.

Volunteers are background-checked and attend training before interacting with the children. “[Volunteers] play a huge role,” notes Wilson, not just with wish granting, but “with up to 150 volunteers providing logistical support at each of our seven annual fundraising events.” She also underscores the need for those who speak Spanish.

“Wishes in Wine Country,” held May 20 at Sonoma-Cutrer Vineyards, is in its 18th year. The fundraiser includes a food and wine tasting featuring over 50

restaurants and wineries, live music, and a silent auction. This is followed by a three-course dinner and live auction. A keynote speaker addresses how they have been impacted by the organization. The event generates nearly one million dollars per year.

When asked about one of the most unusual wishes, Wilson recounts a seven-year-old boy suffering from leukemia, who used his only wish to help other children. He wanted to comfort other kids who received their medication on a scary, sterile metal hospital tray. Together with a tech company and architecture firm, a robotic train was designed, and has since been replicated in other hospitals across the country. With a conductor who turns his head and even speaks, this train runs up the hospital halls, delivering medication to children who are relieved to experience a moment of comfort, and even whimsy, in an otherwise tiring and terrifying time in their little lives.

The visionary boy who conceptualized this robot is now on the Make-A-Wish Youth Board, along with his twin sister. And there are ripple effects of his selflessness: as an ambassador, he actively participates in fundraisers at his school, local speaking events, and more. Some children with a life-threatening illness don’t want to talk about their condition. But the Make-A-Wish experience gives them an opportunity to express themselves. Some, like the seven-year-old robot inventor, even profess that it was “magical” to them.

For more information or to get involved, visit www.sf.wish.org.





THIS IS THE NAPA VALLEY





Photos by Patrice Ward







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Create, Motivate, Inspire

By Katherine Matuszak | Photos by Patrice Ward

Art reached its hands out towards Jermaine Burse at an early age, but it would take many years before he was ready to accept it. Before he started first grade, Jermaine's mother turned away for just a few minutes and came back to her son perfectly replicating a drawing of Winnie the Pooh from an '80s baby book.

"It freaked her out," Jermaine recalls. "We don't have any artists in our family." She showed Jermaine's father, and together, they decided to cultivate their son's talent. From then on, Christmases and birthdays brought art supplies.

He used art to bypass boredom, especially in the winter months when he couldn't go outside and play. He moved from sketching scenes from paused Disney VHS tapes to comic books, which taught him how to draw human anatomy, shading, and line work. Even as his talent grew, Jermaine wasn't ready to fully embrace art. "I didn't think it'd be a career of mine," he says. "I enjoyed art, but I didn't know if I wanted to 'draw for a living,' or be in a cubicle making films, 150,000 cells of the same image. I didn't want to be boxed in."

As a young adult, Jermaine fell in love with hospitality and engaged himself in Napa Valley. He worked as a bartender and as a food and beverage director, and worked for 15 years "just making a living," not sure if that's where he wanted to spend his life. He says of that time, "I was still trying to find myself."

Three years ago, Jermaine reached his turning point. He'd long been a drinker, but one morning, he was faced with an incredible stomachache that brought him to the hospital and a grim ultimatum from the doctor. "You're gonna die," were his first words to Jermaine. Tests had confirmed that his pancreas and liver were in poor condition, and Jermaine had to turn his focus towards getting healthy.

He spent nearly two weeks in the hospital, and during that time lost his ability to walk. "I walked into the hospital, then two weeks later, they wheeled me out

in a wheelchair," he recalls. He spent two months bedridden, at which point he turned to drawing for the security and company it provided. "I couldn't do anything but lay in bed and think about where my future would take me." He began watching documentaries about artists and became curious about painting. He knew the Masters—Picasso, Matisse, and the like. He knew of them but didn't really know about them.

He'd always been a sketch artist but became engrossed in adding brilliant, bright colors and using paint to shade in ways he couldn't before. He started getting healthier, and as his body flourished, so did his work. His doctor called and offered him a spot in their outpatient program, which he reluctantly accepted. "I was still in denial but knew death was knocking on the door if I didn't make a life change, so that was it. I said, 'I will go.'"

At 34, he struggled with piecing together where he was going in life. In his classes there, he started introducing himself as an artist. He found himself talking about what fueled his art: the desire to be the voice of the voiceless, and for his work to be socially, not politically, charged.

Once he could walk again, he began bringing his work to local art walks. Friends introduced him to Rozalind, a local gallery owner. Rozalind invited him to become a resident artist in her gallery, where you can now see and purchase his work through his company, Trait de Genie Art ("Stroke of Genius" in French). Jermaine expresses gratitude to his family, who has supported him on his way to success.

Jermaine hopes his story inspires others to follow their passion and get serious about art. He says his story is about coming back stronger from severe adversity, attacking another chance at life and appreciating his gift from God to share with the world. "Never take advantage of the creativity you're provided. Use it to help people, use it to inspire," he says.



 trait_de_genie_art

 Jermaine Burse

Trait de Genie Art by: Jermaine Burse
3433 Broadway Street
American Canyon, CA. 94503
traitdegenieart.com
707.208.6338





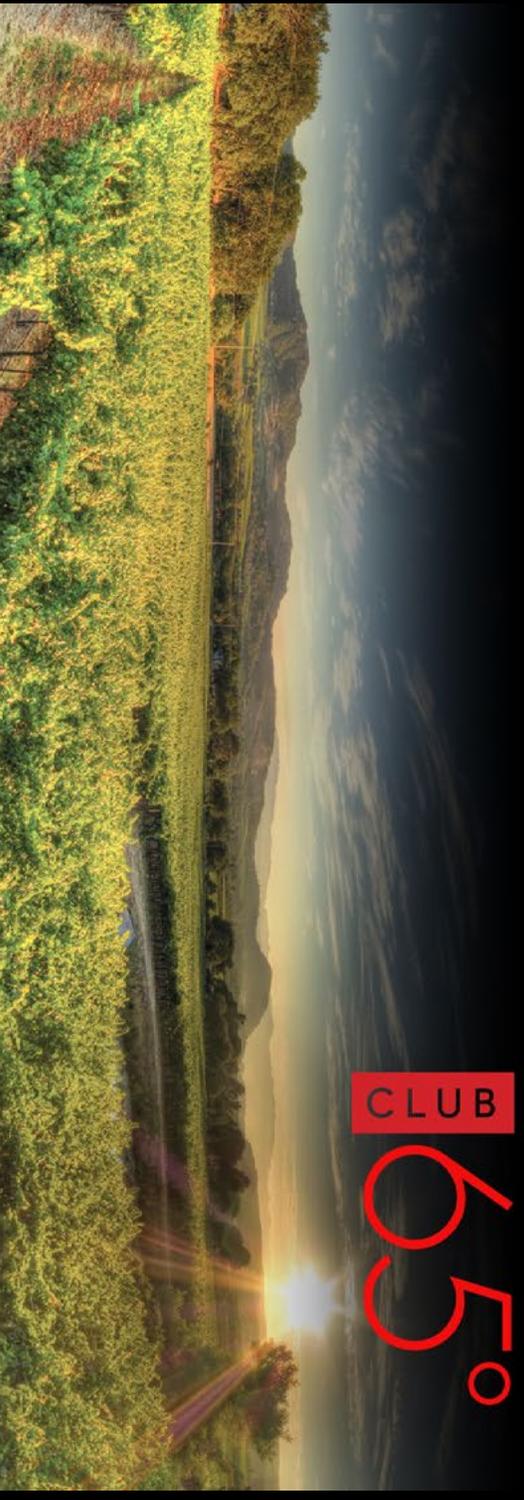


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SILVERADO

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History in the Making: The Silverado Legend

Once upon a time, General Vallejo, the official representative of the Mexican government, had a brother, Salvador Vallejo, who acquired Rancho Yajome, now known as the residential and recreational community of Silverado. The story goes that General Vallejo gave the property to his daughter as a wedding gift when she married General C. Frisbie.

Fast forward to post Civil War when General John F. Miller returned to the Napa Valley where he once resided. Having lived in Napa as a young attorney, and having served as Treasurer of Napa County in the mid-1850s, he was familiar with Rancho Yajome and the beautiful valley, which was one day to be made famous in Robert Louis Stevenson's story *The Silverado Squatters*. General Miller and his wife purchased what is today the 1,200-acre Silverado property in several parcels of land over a period of years from different grantors, including the United States and the State of California. Among the deeds was one containing the signature of President Ulysses S. Grant and another signed by California's Governor Newton Booth.

The legend continues that when General Miller purchased the property—newly named La Vergne—there was an old Spanish adobe on the property. This building was connected to ancient superstition that stated ill fortune would come to anyone who destroyed the structure. Thus, he was said to have built the Miller Mansion around the adobe, rumored to be contained within the southwest section of the first story of the massive residence. In 1953, General Miller's daughter, Mary Eudora, who had inherited the estate, sold the property to the Silverado Land Company, at which point it became the new namesake of the organization.

Silverado continued to operate as a semiprivate golf club until 1966, after Pat Markovich, one of the former owners and a former golf professional, converted the mansion into a clubhouse and added an 18-hole golf course to the property. In the ensuing years, Silverado has grown in prestige in part by hosting the Senior PGA tour, as well as numerous professional and celebrity tennis tournaments. Since 2010, the resort has been positioned to include its two 18-hole, championship golf courses as upper-upscale facilities, and establishing a golf school to be named the Johnny Miller Golf Academy.

In 2015, Safeway joined the PGA tour as title sponsor of the resort's Napa tournament. The five-year agreement runs through 2020, and epitomizes the ongoing effort of the Silverado to bring to fruition the owners' dream of creating "a new iconic golf experience."

Located just an hour north of San Francisco, the Silverado Resort and Spa is one of the top luxury resorts in Napa Valley. Golfers and tennis players flock to this 1,200-acre estate, and it's easy to see why. The Silverado boasts 370 guest cottages, two perfectly maintained 18-hole golf courses designed by Robert Trent Jones Jr., and the largest tennis complex in North America, with 10 championship courts rimmed with flowered walkways. Numerous swimming pools dot the extensive grounds—popular spots to cool off on the valley's summer days—as well as biking and hiking trails. The soothing, full-service spa sets the stage for relaxing comfort, offering massages, facials, manicures, pedicures and more.



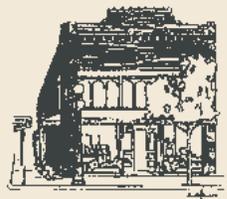
MANA

In ancient Polynesian times, it is said *Mana* was the Lifeforce or Energy within Us. In Hawaiian culture, it is one of the sacred ideologies that perpetuates us as Individuals. It is movement, motion & fluidity. It is the Ocean in its' greatness. I created *Mana* wines to collide the worlds of the Mainland & Hawaii through the celebration of drink, family & food. The best moments of our lives are often spent over a meal with those we cherish most.

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Castle in the Vines

By Katherine Matuszak

Before you even taste the unforgettable wine served at Ledson Winery and Vineyards, you may need to catch your breath. Don't worry, the view does that to a lot of guests.

When Steve Ledson designed the estate in 1989, he planned it as his family's forever home. They planted 17 acres of Merlot grapes—Steve was always growing wine grapes, even as he pursued other careers—and construction began. As the turrets, balconies, and fountains rose into what is now known as The Castle, however, it began to garner attention: onlookers would go so far as to climb the fences to sneak a peek! The family changed gears and created Ledson Winery, starting with the Merlot they'd planted as a family wine plot, fortifying their reputation for being family centric.

If the name sounds familiar, it might be because their family has been growing wine grapes since 1862. When Steve continued the winemaking tradition in 1993, it was immediately a family affair, with his father calling every day to

offer wisdom and advice until his passing in 2004. An already large family has now grown to include Steve's wife, Amy, who partners with him in the wine business; children, grandchildren, cousins, nephews and nieces who have taken part in the winery's apprentice program; and his employees, many of whom have worked with Steve for over 30 years.

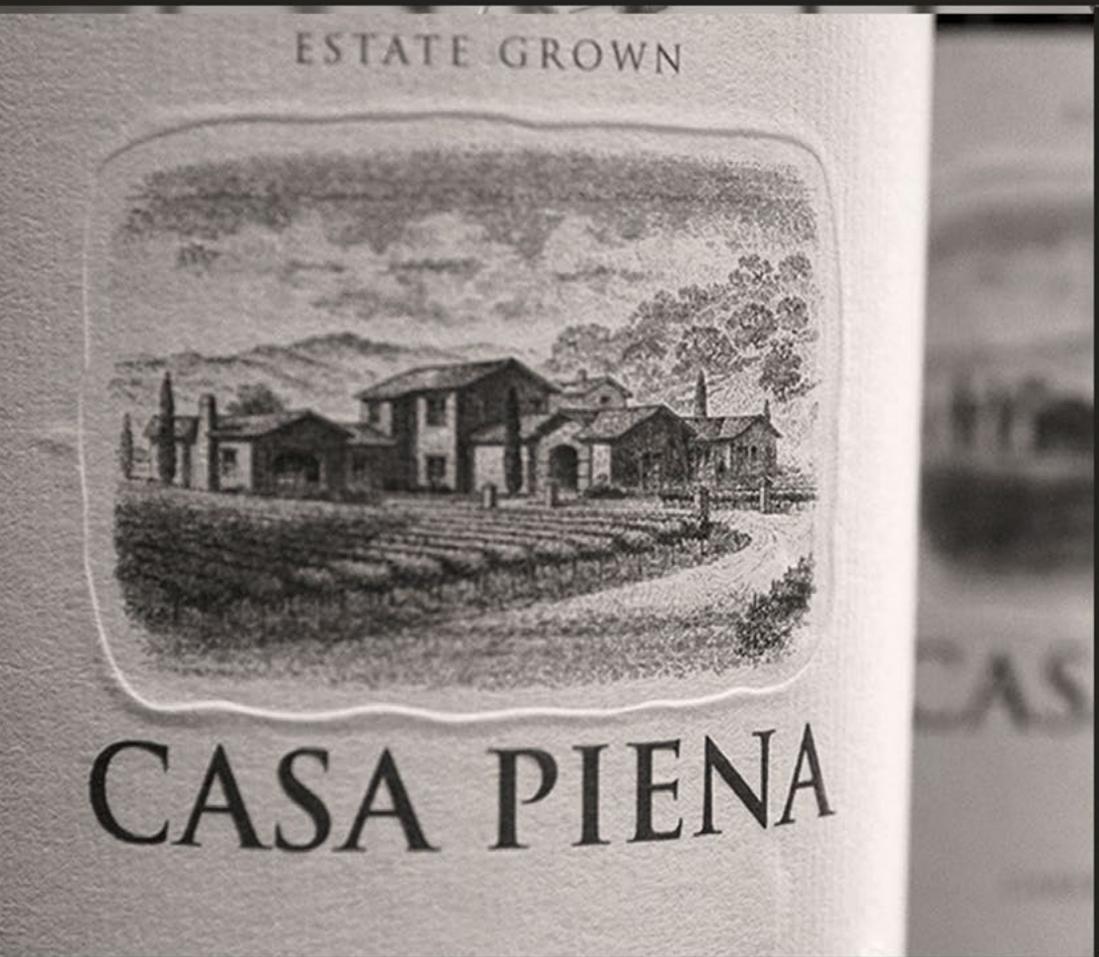
With its incredible views, 12 intimate tasting rooms, and 70 wines sold from their 95% estate-owned vineyards, Ledson Winery is a must-visit. For those who love it, they also have a hotel and wine-pairing restaurant for their members to enjoy.

So, what's the Ledson family secret? Steve says: "My dad used to say to me, 'You can't make a silk purse out of a sow's ear.' It takes extraordinary grapes to make extraordinary wine."





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Downtown Napa is Jazzed About Blue Note

By Fran Endicott Miller

Take a platinum selling jazz artist, combine with a Thomas Keller-trained chef, serve up both in a historic space beloved by locals and tourists alike and what transpires? A little bit of magic in the form of Blue Note Napa, Downtown Napa's sexiest and snazziest entertainment and dining venue. Occupying the first floor of the historic Napa Valley Opera House, Blue Note Napa brings a big city vibe to wine country, qualifying the vibrant riverfront territory as its own unique destination, and allowing it, at last, to step from the shadows of traditionally more popular and quaint neighboring towns.

Nowhere else in the Valley exists Blue Note Napa's sultry and intimate azure-hued atmosphere with seating that's contiguous with a stage often occupied by the biggest names in jazz. And rarely does one find such a venue that can claim itself a desired dining spot in its own right. Blue Note Napa seamlessly blends the quintessential Greenwich Village jazz club experience with wine country ambiance and the culinary and viticultural artistry for which the Valley is known. In the process, the swank club is changing Downtown Napa's landscape by contributing to a much in demand vibrant nightlife scene.

Part of the iconic Blue Note Entertainment Group network, Blue Note Napa takes its cues from the famed Blue Note Jazz Club in New York located at West 3rd St. in Greenwich Village and founded 35 years ago by Danny Bensusan. Arguably the premier jazz club in the world, Blue





Note NYC continues to set the standard for jazz clubs worldwide, and features the biggest names in the business. Blue Note Napa follows suit by presenting national and international artists along with Bay Area and regional favorites in an even more intimate setting. With a mere 100 seats, a Blue Note Napa concert experience is akin to enjoying a living room serenade. Watch for flying drumsticks as Spyro Gyra's percussionist loses himself in an improvisational solo; witness Keiko Matsui's fingers fly deftly across the keyboard, or identify the color and make of guitar virtuoso Stanley Jordan's pick. Guests are that close to the action.



Featuring some of the valley's finest wines and craft brews, classic cocktails, and seasonally inspired farm-to-table cuisine, Blue Note Napa is as highly regarded for its dining as it is for live music. French Laundry-trained Chef Jessica Sedlacek brings a level of creativity, enthusiasm for fine cuisine, and a respect for local ingredients to her menu, appropriately divided by "warm up" appetizers, "opening act" small plates, "headliner" main dishes, and "side stage" side dishes. While the best way to enjoy Sedlacek's cuisine is to pair it with a little Kenny G. or David Benoit, the restaurant is open to non-concert goers, and is drawing rave reviews on its own.

Whether seated in a four-person premier booth, at a table, or in the general admission bar area, there's not a bad seat in the house. Guests find themselves in complete creative immersion. From world class music and gourmet cuisine, to spectacular local wines and an artistically tactile interior by design firm Gordon Huether—featuring instrument-lined walls and a drumstick bedecked bar—Blue Note Napa delights all the senses.

Land Trust: Preserving the Beauty of Napa County

By Katrina Boldt

The Land Trust of Napa County is a nonprofit organization with an important objective: to preserve Napa's character by permanently protecting more than 65,000 acres of agricultural land, water resources, wildlife and wildlife corridors, open space, and biodiverse lands throughout Napa County. Established in 1976 by seven founding members, its community of 1,700 members and supporters are integral to this mission, helping to build a network of conservation lands that have been providing clean water, wildlife, agriculture, and nature to county residents for 41 years.

Napa's biodiversity, including rare and endangered plant and animal species, prove that Napa County is much more than a mecca of fine wines. Its flora and fauna, unfortunately, are threatened by development on the sensitive land that sustains it, including ridgelines, stream-side property, farmland, hillsides with scenic views and watersheds, and undeveloped land within wildlife travel corridors. Disturbing these locations negatively impacts the environment, so avoiding this outcome is of utmost importance to the Land Trust.

To emphasize its key goal of conservation, the Land Trust of Napa Valley offers a hiking program that serves to connect Napa County and other Bay Area cities with these prized lands by means of hikes, walks, paddles, talks, and recreational opportunities. During each excursion, participants are given the opportunity to hear stories of how and why these lands are ecologically valued and protected by the organization, all while experiencing the beauty of nature.



Field trips visit a range of properties throughout Napa County that the public otherwise may not hear about, and these guided outings allow the opportunity to become acquainted with these natural wonders. Examples of open space, parks, and wildlife refuges that benefited from the Land Trust's conservation efforts—that are open for public use and enjoyment—include Alston Park, Berryessa Vista, Hunts Grove Park, Knoxville Wildlife Area, Newell Open Space Preserve, Trancas Crossing Park, the Stanly Ranch Wetlands, the Oat Hill Mine Trail, and Robert Louis Stevenson State Park.

In addition to permanent land protection and educational outreach, the Land Trust of Napa County is also dedicated to a stewardship program that not only benefits the land but also the neighboring lands and greater community. The program invites local residents to participate in hands-on experiences that benefit preserve lands, such as grazing plans and controlled burns to restore native species, bringing back valley oaks—(an oak species in decline,) eliminating invasive species, planting native species, and developing a cross county wildlife picture index.

For the past four decades, the Land Trust has employed a combination of conservation easements, acquisition, and property transfers to complete 215 projects in total and accomplish its mission. By partnering with individual land owners to develop optimal conservation plans, acquiring land using landowner donations, and collaborating with local, state, and federal agencies, the organization has successfully preserved Napa County open space, parks, and wildlife refuges for generations to come.

For more information about the Land Trust of Napa County, or to register for an event, visit www.napalandtrust.org, or call 707-261-6329.





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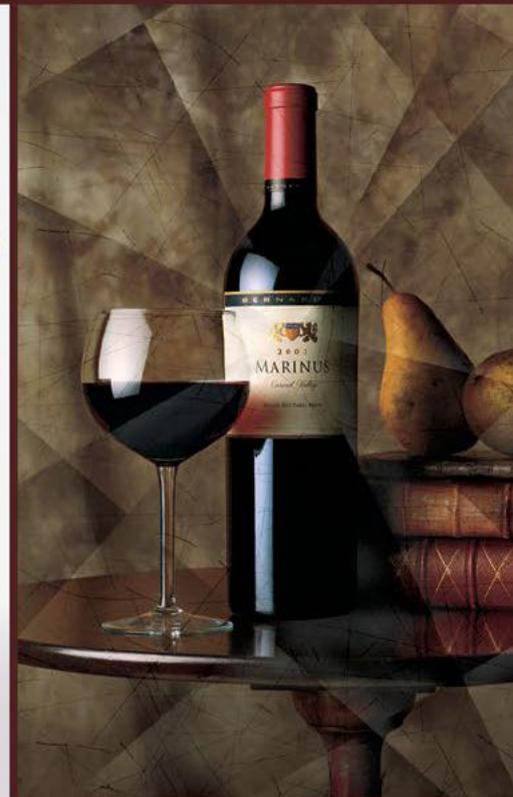


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Michel Richard, Claudine Pepin,
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Songs for the Plate

By Tracy Gillette-Ricci | Photos by Yves Goyatton

In a small village in Jordan, Faisal Nimri, grew up in a beautiful stone house surrounded by gardens and olive trees. He grew up in a culture rooted in a tradition where grandparents were the center of the family and the vast extended family of aunts, uncles, and cousins lived a short walk from one another. Togetherness was part of daily life. "We had lunch at one home and dinner at another," says Nimri. Nimri cooked regularly with his grandmother and the family picked grapes and olives, sharing the 10-50 gallons of olive oil that was produced.

In his early teen years, Nimri was invited to a friend's home, where he first heard the oud, an instrument that would capture his heart. He fell in love with the sound. In the summer, he took a job working from sunrise to sunset to earn the money to buy his own oud.

Following high school, he set his sights on studying engineering, but he found himself in an unlikely track of study: business and business administration. He excelled in academics and found time to play his beloved instrument with a small group.

While life in Jordan was full of family and culture, the United States offered certain opportunities not afforded in Nimri's home country. With a brother and a sister already living in the U.S., Nimri reluctantly moved with his parents and younger brother to Monterey. He enrolled in the Pacific Grove Adult School, studying English, and then went on to study science at Monterey Peninsula College, where he held a 4.0 while working multiple jobs to help support the family. He flipped burgers at Wendy's and ran the front of the house at his uncle's restaurant, Petra. At Petra, he learned about hospitality.

He began to accept his new home. "I began to see the beauty despite the different culture," he says. He went on to open da Giovanni in Carme-by-the-Sea. Working seven days per week, he learned all aspects of the business. After two successful years, he continued his culinary education, going to work with his older brother at International Cuisine in Pacific Grove.

When Nimri arrived to the Monterey area at 19 years of age, he brought only his oud. Fourteen years into his life here, his music had been dormant. However, that changed when he met Bashar Sneeh. Sneeh was from Syria and grew up an hour away from Nimri. The two friends shared a love of music and a desire to bring a genuine cultural experience to dining. Their friendship evolved from playing music together. Three years later, they collaborated to open Dametra. "We wanted to bring the feel of old culture to Carmel," says Nimri. Within months after its opening, the restaurant was serving a consistently packed house. Every guest was treated as family.

The signature music of Dametra inspired patrons to rise from their seats and dance. This effect was born spontaneously. Nimri spent his breaks practicing songs on his oud as Antonio sang while doing the dishes in the kitchen. When the two performed "Besamé Mucho" for a friend's birthday, the energy in the restaurant exploded. "A light bulb went off to create more of an experience," he says with a spark in his eye.

Today, Nimri is focused on Porta Bella in the Court of the Golden Bough. He refers to the restaurant as his "new baby." It is where he continues to share his culture and serve from the heart.

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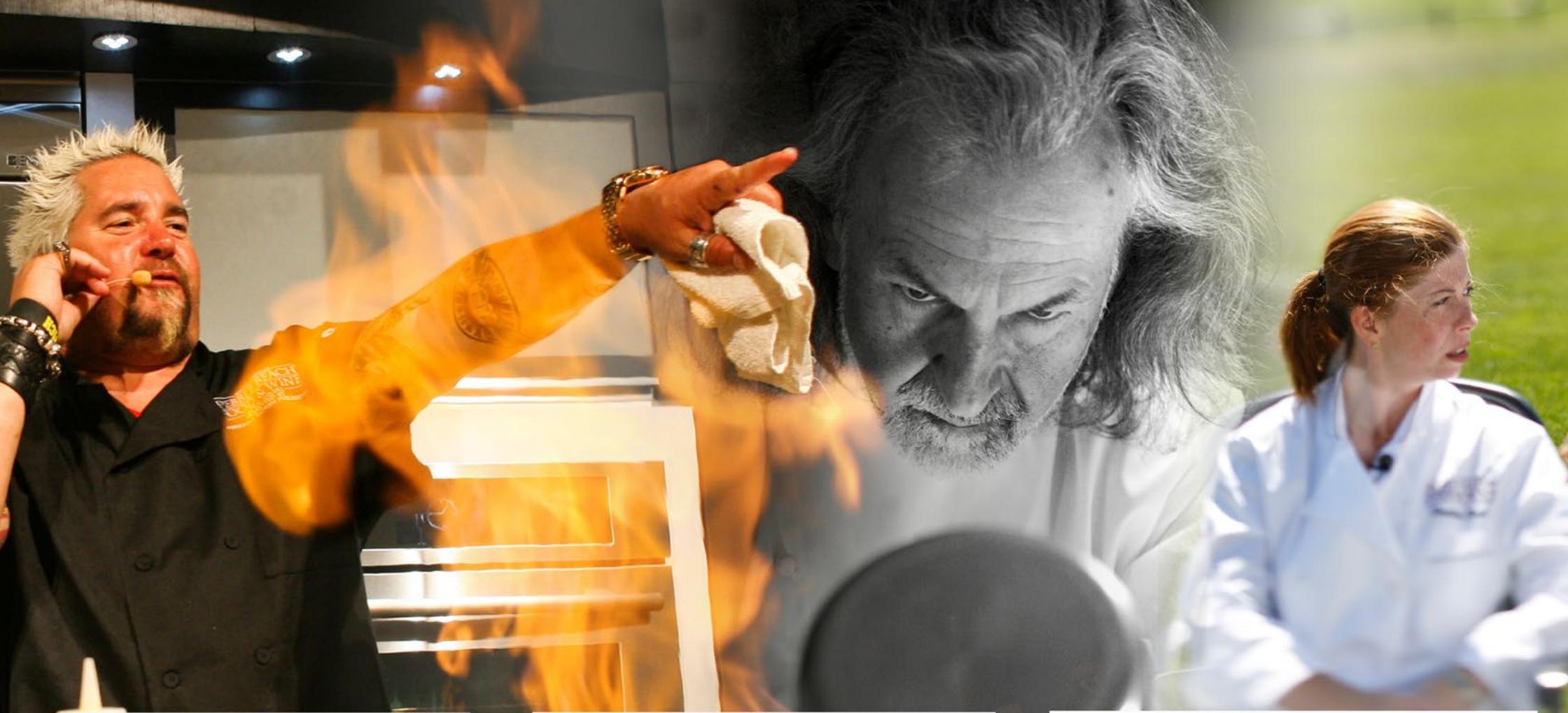
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Pebble Beach Food & Wine Decennial

A Conversation with David Alan Bernahl

By Ana L. Roman | Photos courtesy of PBFW

Looking back, what are some of your favorite memories of Pebble Beach Food & Wine (PBFW)?

Without a doubt, it was the last day of the first festival. The fact our team was still alive (barely) made the moment memorable. I always said that the first year of PBFW was like riding a bull, on a sailboat, in a hurricane, with grease on the deck. Ten years later, things couldn't be smoother. I [also] remember the year we did our tribute to Thomas Keller. He was reluctant of a tribute dinner because he's a gentleman. By the end of the evening, I was on the stage getting ready to invite him to speak—we had just played our tribute video to Chef Keller—and I could see the twinkle in his eyes. When he approached the stage, he grabbed me and gave me a huge hug and said, "Thank you! We forget how special these moments can be."



How has the event evolved over the last 10 years?

While 10,000 people come from around the world to enjoy PBFW, it is never about getting bigger; it is always about getting better. In the last two years, we've shrunk attendance at all our events. Our dinners have gone from 150 to 50 people, and some of them now are in private residences around the peninsula. This has allowed us to do things that are more special and intimate. The same is true with our wine tastings. Some of our seminars that used to be 70 people are now done in two different tastings of 36 people so that a real conversation can take place.

We're moving away from school room type settings and looking at making everything more interactive. Instead of watching our celeb chefs cook, you'll actually cook with them. Instead of watching a panel of wine professionals, you'll sit with them in a round setting. This is what food and wine is all about at the end of the day . . . sharing and being social.

I'm sure you get asked a lot about what's new this year.

I sure do. It's such an interesting question because I think people expect me to tell them about some theme or gimmick. The fact is that everything is new every single year at PBFW because it's about the food and the wine and the trends of the moment. We have a new cast putting out new products and new vintages at every event. You'll never have the same bite or sip twice. We do have fun throwing a few themed parties though. This year, we have the Original Joe's Stone Crab pop-up straight from Florida! I mean . . . c'mon!

You've had a close relationship with Thomas Keller and Daniel Boulud for some time. Did this impact your decision to support Team USA at the Bocuse D'Or culinary competition the past few years?

For sure, but it wasn't just about our friendship. They've been mentors to me and advocates of PBFW since the beginning. Everything they do, they do with class and perfection. When they took a serious run at taking Team USA to the podium, we wanted to support them because it's important for our culinary landscape in the country. We've raised about \$300,000 for Team USA so far and hope to continue that effort going forward.

Team USA took Gold for the first time in history in Lyon, France this past January. Will there be any celebration of that during the weekend?

In the biggest way, ever! We have two dinners with the entire team! Our lucky Imperial Package guests will dine with Thomas Keller of the French Laundry, Daniel Boulud of Restaurant Daniel, Gavin Kaysen from Spoon and Stable (former Bocuse competitor and coach), Phil Tessier (Silver winner for the first time in history for Team USA), Matthew Peters (Gold winner for the first time in history for Team USA), and Paul Bartolotta, one of the Ment'Or Council chefs! The lineup is ridiculous. All at a private residence overlooking the water in Pebble Beach.

What's in the future for PBFW?

Last year was our first year live streaming a caviar and champagne tasting to Chicago. We've been working on our own software program and will be expanding our livestreamed tastings around the world from PBFW. Whether you're in New York or Madrid, you'll be able to tune in for a little slice of the fun. In regards to the festival itself, our goal remains to be the best in the world by trying to get a little bit better each year. We want the memories that people take away from these weekends to last a lifetime.

You've always had a serious commitment to the community. How does it feel as you look back on the last 10 years of impact?

Looking back, we've impacted charities to the tune of more than \$2 million across our festivals. It feels really good knowing that while you're savoring that sip of burgundy and popping another truffled explosion into your mouth, there are some really good things happening behind the scenes.



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GARRETT BOWLUS

ALBATROSS RIDGE

In the 1930s, famed engineer William Hawley Bowlus, whose pioneering sailplanes are in the Smithsonian, used to fly his Albatross gliders off the windswept ridgetops of Monterey's majestic Carmel Coast. Eight decades later, his grandson, Brad Bowlus, and great-grandson, Garrett Bowlus, returned to the same mountain slopes to plant one of California's most spectacular vineyards. Situated at elevations reaching 1,250 feet, Albatross Ridge Vineyard is blessed by nature, with rare soils similar to those found in Burgundy. Because of these soils, its steep slopes, and a dramatic marine climate, Albatross Ridge exists on the very edge of what's possible in cool-climate-winegrowing. Farmed by Winemaker Garrett Bowlus, with the care given to a Grand Cru-caliber vineyard, Albatross Ridge has quickly earned acclaim for yielding some of California's most exciting Pinot Noirs and Chardonnays—wines of uncommon beauty and grace that have earned a loyal following for their alluring aromas and dazzling flavors.

“One of the most dramatic vineyards in the entire state.” - Wine Enthusiast

The Juice...

65°: What makes the Albatross Ridge Vineyard so special?

WM: With elevations as high as 1,250 feet, it is a cool, windswept location, where the temperature rarely gets above 85°. This results in very low yields and one of the longest growing seasons in all of California.

65°: How does this shape your wines?

WM: Because our grapes ripen so slowly, and have such small yields, our wines taste perfectly ripe at relatively modest alcohol levels. And, they show these beautiful qualities while preserving the lovely aromas and great structure that we prize in our wines.

65°: Tell us about your new releases from the 2014 vintage?

WM: Here on the Carmel Coast, 2014 was a perfect growing season. At the same time, as our vineyard has evolved, our vines are yielding ever-more fascinating wines. You put these two things together, and there is a soaring beauty to our 2014s—they have gorgeous flavors that sing in the glass!

65°: Where can people find your wines?

WM: We have a tasting room in beautiful Carmel-by-the-Sea that is open daily at 1 p.m. The interior includes 200-year-old barn wood and this wonderful shale quarried from our vineyard. It's a really warm and inviting space, where people can relax and savor our wines in a very friendly setting.

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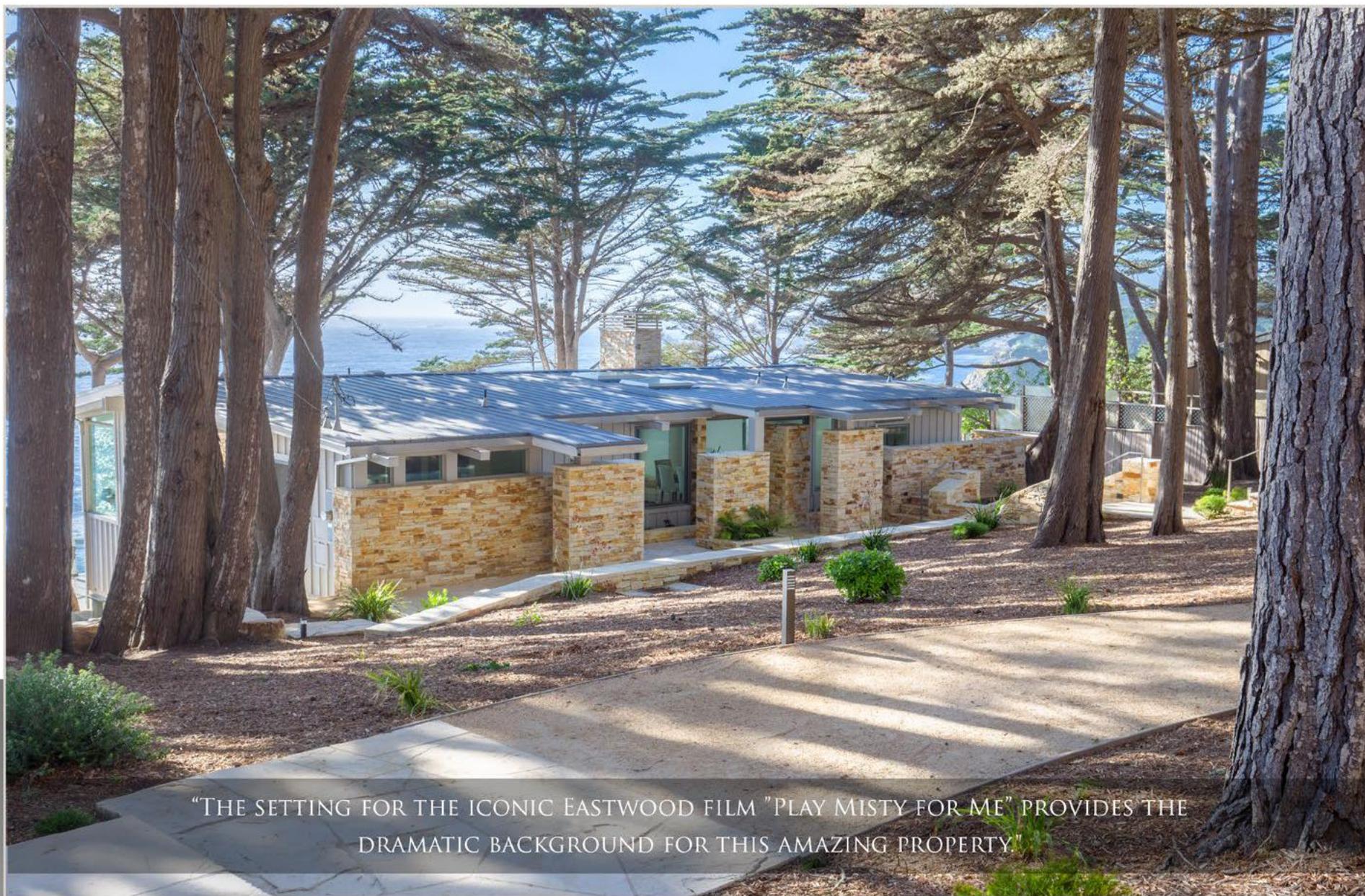
95 Points, "A great achievement" - 2014 Albatross Ridge Estate Reserve Pinot Noir

94 Points, "Superb" - 2014 Albatross Ridge Cuvée Vivienne Pinot Noir

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A Gold Medal in Taste

By Andrea Stuart with Katherine Matuszak | Photos by Patrice Ward

Dave Nagengast started college as an athlete. He'd grown up throwing the discus and went to Fresno State to throw for their track team. He knew very little about the thing that would soon shape his future: wine.

"Winemaker was not on the list when I was a kid," says Dave. What did young Dave dream of becoming? A world-class athlete, superhero, and fireman . . . he was also fascinated by his father's job as a police officer but didn't trust he'd be able to keep his cool when the pressure was on, something he admired about his father. He also enjoyed writing, particularly poems he'd later turn into songs, but felt a lack of talent, patience, and confidence kept him from taking the next steps.

Dave visited Fresno State while he was attending community college, and during his visit found himself interested in the Enology program—a strange choice for someone who knew next to nothing about wine. "The Enology program jumped out as the most fascinating subject," he recalls. As he describes the program, it's clear it wasn't the love of wine that initially drew him. "Looking at the curriculum and all of the subjects that needed to be learned to fully understand the process got me excited about the subject," he states. Dave says he did not have a real wine-tasting experience until after he started the program.

All winemakers view the process differently, and Dave seems to see it as pure science, or maybe a puzzle to be solved. "Winemaking involves understanding of the Viticulture, winemaking practices, cooperage inputs, and blending options. The different varieties and clones, and what can be done with them is exciting to me. That is what I love most, the challenge of putting it all together to make a really good wine, with whatever grapes we are given."

Though he loved the discus, Dave knew he wouldn't want a career as an athlete because it wouldn't be a lifelong job. He finished college and spent time as Assistant Winemaker at Storrs Winery, Mirassou Winery, and San Martin Winery, but has called Scheid Vineyards his home since 2002, where he holds the title of Director of Winemaking. When the Scheid family made the decision to expand from grape growers into the wine production business, Dave was one of the first winemakers they hired. Now celebrating his 15th year at Scheid, he says it has been "a whirlwind of fun and challenges."

He speaks fondly of the Scheid family and everyone he works with at the vineyard, saying they are not just passionate about wine, but "are smart business people, care very much about their employees and the community, and treat people at all levels fairly and professionally," which has made it a great company for Dave to work with.

Dave seems thrilled with his job, even 32 seasons into his career, and says he's always finding more to learn and feel excited about. "I enjoy putting the tools together and creating opportunities to help create something authentic and of value. Every season is a new opportunity to recreate those opportunities, work with a new harvest of grapes, and make new wines."

Though he reports he has become more collaborative than competitive throughout his winemaking career, he still admits he is "still competitive enough to enjoy getting a Gold Medal when it happens."

Although his years with the track team may be far back in the rearview mirror, some of the competitive spirit lives on as Dave strives to create new blends that will leave the crowd cheering.



"Birds Eye View -The Monterey Peninsula" 2017©

Original oil is 36" x 48" And a Seven foot giclée print can be viewed at The Carmel Mission Inn on Rio Road at Highway One

Local artist Lisa Bryan has just completed a unique oil painting depicting the Monterey Peninsula. She offers an opportunity to have a giclée produced for you in any size up to six feet wide. Personalize with image of home, inn or vineyard in your reproduction. See examples circled in red. Lisa is the artist and publisher of the • Carmel Treasure Map® • 'Sketches of Carmel' Book • Carmel Calendars Carmel Puzzle • Cards and Prints of Carmel • Pet Portraits • LISA'S STUDIO is in Court of the Fountains Mission at 7th 831-626-5435 email: wildreach@me.com www.lisasstudio.com

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Andy considers her personal service her biggest asset. Good rental agents and property managers don't have an on/off switch. This mindset may come from her many years working in hospitality. She's lived on the Monterey Peninsula for 40 years, and has spent the last nine years dedicated to helping her clients find the perfect properties.

Andy has worked with luxury automobile companies during the Pebble Beach Concours d'Elegance, and has helped pro-golfers and celebrities find the right accommodations during the AT&T Pebble Beach Pro-Am. She quickly became known as the go-to person for luxury vacation rentals in the Carmel, Pebble Beach, Carmel Highlands, and Carmel Valley markets.

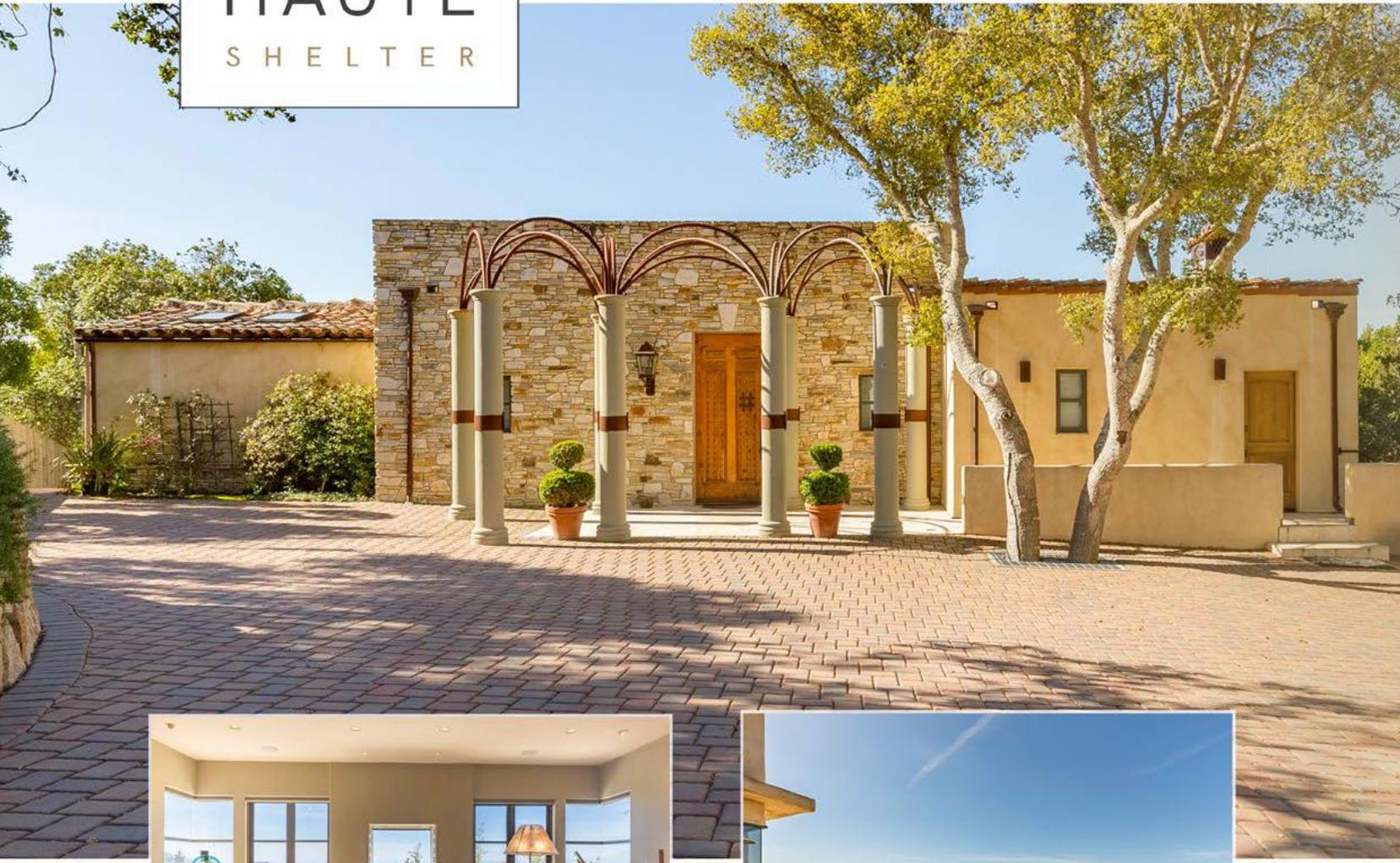
Today, she works with Sotheby's Homes and is one half of Haute Shelter Vacation Rentals. With the help of her business partner and broker Terrence Pershall, who has been in the business for 40 years, there aren't many situations she doesn't know how to handle. Andy's always eager to help. She does everything she can to answer when the phone rings because she's learned over the years that being knowledgeable is just the first step. To succeed you must cultivate relationships.





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A Goal of Tradition

By Tracy Gillette-Ricci | Photos by Yves Goyatton

Enzo Pagano, owner of the Carmel-by-the-Sea restaurant that is his namesake, began his journey in Calabria, Italy, a sundrenched region of rugged mountains, historic villages, and spectacular coastlines. His upbringing is imbued with tradition and independence. An only child, Pagano enjoyed village life with his mother, grandparents, and cousins. He would take the 30-minute train ride on Sunday mornings to visit his father in a neighboring city. The train would be empty, he remembers, “except for maybe a few homeless.” He would arrive at the station and walk to his grandfather’s shop, where his father would collect him. Pagano’s father was an investor and co-owner of a large restaurant for several years. It was there father and son would have lunch.

Pagano studied Physical Education at the university in the city of Catanzaro with aspirations of being a professional football player. A talented goal keeper, Pagano played alongside famous football players at the club level. Ultimately, he hung up his cleats, deciding that there were other challenges in his future.

Military service was mandatory at that time. Pagano chose not to serve in the regular army. College educated, he was selected for the land unit of the Special Forces. His athleticism saw him through the arduous training. Two years later, he would envision life outside of Calabria. “What am I doing here? Italy is too small,” says Pagano. From there, he lived all over Europe, including France, England, Spain, and Greece. It was in Greece that he met Caroline, his wife of 23 years. They married soon after meeting. “We traveled, we lived,” says Pagano.

One October, Pagano and his wife visited her family in San Francisco. Originally intended to be a one-month trip, it was extended as they enjoyed the beautiful weather and met native Italians in the community. Fluent in Italian and French, Pagano spent the first couple of months in San Francisco learning English. Eventually, he obtained a sales position at the Levi’s store. He approached the job with the same tenacity he approached all endeavors. After one week, he was the highest selling salesperson, outperforming sales staff that had been there for years, and earning him a raise.

One year after their arrival in San Francisco, Pagano and his wife found opportunity in Carmel. Through friends they knew from their time in Paris, they discovered the area and fell in love with its beauty and charm. Pagano opened a custom shoe store in downtown Carmel-by-the-Sea. He collaborated with a friend in Rome who was a shoe designer. The demand for luxury goods was high, and owning a completely unique pair of shoes was coveted. The store did well at first but began to decline with the economy. “That year was the most important of my life, recalls Pagano. At his wife’s suggestion, the Paganos took a year sabbatical. They rented out their home, packed up their family, including their two young children, and moved to France. Only six months into their endeavor, Pagano yearned to return home.

In homage to his days in Catanzaro—where he and a roommate would cook every night for 15 to 20 friends, hosting dinners that would go on for hours at their villa—he entered the restaurant business in Carmel. Like those early days when he entertained friends over many shared plates, one more spontaneous than the next, he felt genuine here. “Life is so beautiful. We are so blessed.”



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"In difficult times fashion is always outrageous." - Elsa Schiaparelli

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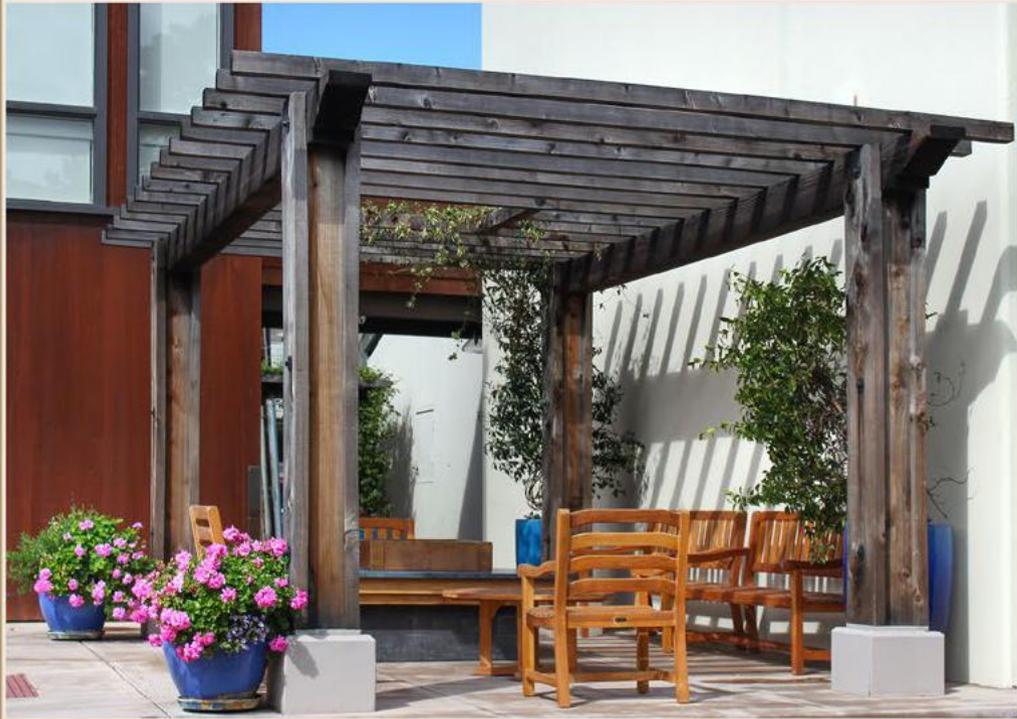
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MEDITERRA



Simple and Good!

By Katherine Matuszak | Photos by Manny Espinoza

For some, the scent of home is freshly baked cookies, or maybe their mother's famous meatloaf. Emanuele Bartolini, born and raised in Italy, remembers with fondness the succulent scent of wild boar, pheasant, quail, and hare.

Emanuele grew up in Florence, which he (and the rest of Italy) calls Firenze. His family owned a restaurant in San Frediano, a very old neighborhood in the heart of the city. He learned from a young age what differentiated good food from great food. "My grandmother was my master," he says. "Every day she went to the Mercato di San Lorenzo to select veggies, protein, and fish, and the menu changed every day." He learned his grandmother's tools of the trade, and learned firsthand that food tastes best when ingredients are bought daily. It would be a lesson that would one day shape his career.

Emanuele married his wife, Anna, and moved to America to be with her. He lived in New York City for 15 years, four of which were spent at the Essex House Hotel, where Emanuele says he was blessed to work with Alain Ducasse. After that, Emanuele worked for five years at Del Posto, a four-star Italian restaurant, under executive Chef Mark Ladner, "a great person and very professional chef."

He and Anna moved to Carmel, where they opened two restaurants, La Balena and il Grillo. "I was looking to express my philosophy of food," Emanuele says. Inspired by his grandmother's cooking, he holds his restaurants to a high standard, starting with ingredients.

Both restaurants work with small farms, selecting meat with integrity and choosing all-organic fruit and vegetables, "We change the menu every day, just like my grandma," Emanuele says. He and Anna take pride in helping the community and local farmers as much as they can. Often this means a lot more work than the average restaurant, including purchasing ingredients daily from

multiple local sources, and the cost of course increases, as they can't buy in bulk.

"We really select the best of the best, even if the cost is more than conventional food," he notes. "We don't care about cost. We care about quality." Their philosophy sums it up quite nicely: "simple and good."

The verdict? Both restaurants are local favorites, and reservations are recommended. Endless positive online reviews speak of their beautiful locations, excellent food, and kind owners, so it appears their extra effort is paying off.

Emanuele's recent focus has been spending more time in the kitchen than ever, doing preparation and showing his staff how to properly execute the dishes. His favorite dish to prepare? "I love working with pork belly. The pork belly is an old dish from my grandma."

Emanuele feels lucky to have such a great and professional staff, and sings the praises of chef Adolfo Barraga. "Adolfo is my right hand, and he helps me a lot in running the show here. We are doing now great fresh pastas every day, done by Adolfo."

Their menu, naturally, focuses on Florentine cuisine, and they try to maintain authenticity in their dishes based on the ingredients they can find locally. "What I say is, if you want to have a different experience from regular Italian restaurants, try us," Emanuele says.

When asked about his life outside of work, he's quick to say, "I love, of course, soccer. I support my local team, Fiorentina." As expected, Emanuele sticks to his roots, keeping things simple and good at home, just like at the restaurant.



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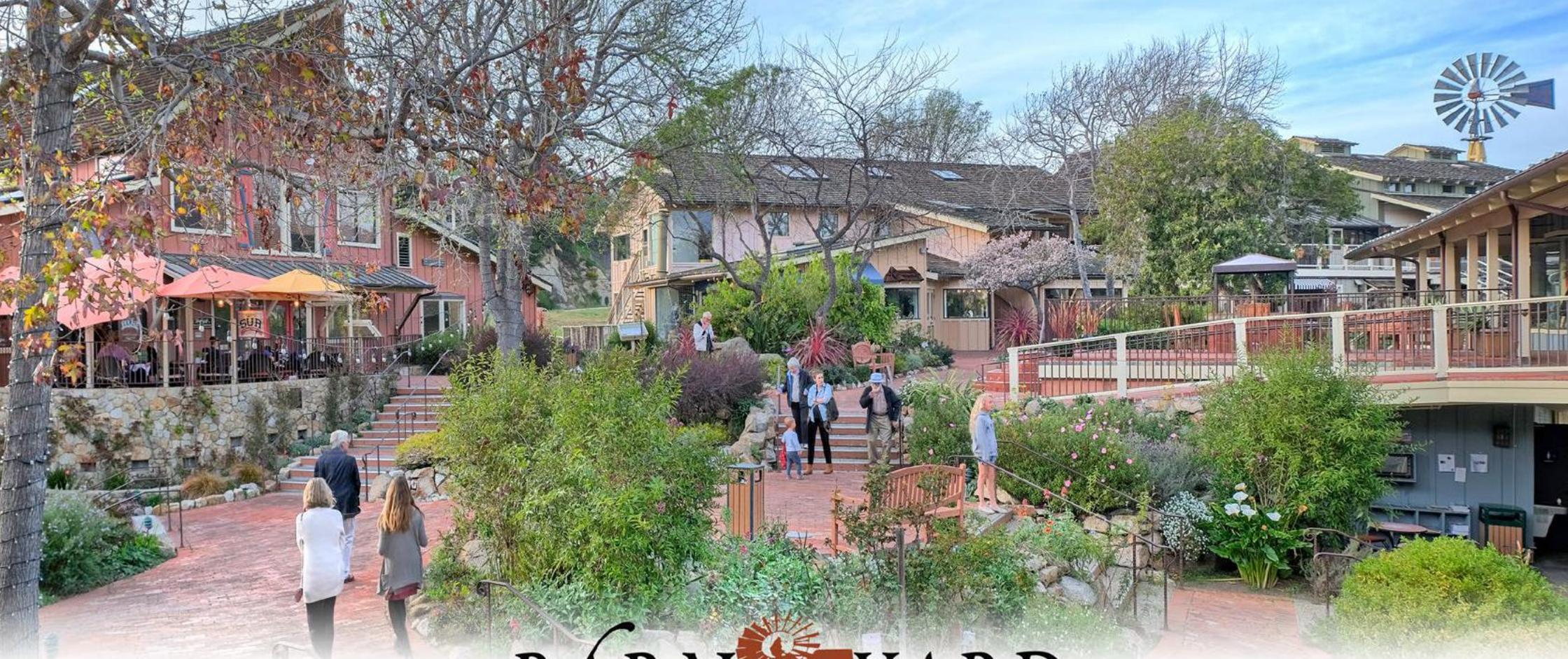


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Wings of Hope

Decorated Stunt Pilot Gives At-Risk Students the Runway to Succeed

By Kelley Lefmann | Photos by Manny Espinoza

As a veteran stunt pilot, flight instructor, and aeronautical celebrity, Sean Tucker has spent decades reaching new heights in his career. The former college dropout has soared beyond expectations, with over 1,200 performances at 475 airshows. Over 105 million fans have enjoyed Tucker's rise to greatness over the years, but according to him, it all pales in comparison to his latest endeavor: the Bob Hoover Academy of Aviation.

Named after the late pilot and a dear friend of Tucker's, the Academy (formerly known as Every Kid Can Fly) is a year-round program enabling 14 at-risk students per year to earn a high school diploma while learning to fly. Tucker and his son, Eric, wanted to improve their community. So, they partnered in 2014 with SAFE, an alternative high school, to offer earned credits toward graduation, and the opportunity to obtain a pilot's license.

One student was engaged in gang violence and unmotivated to pursue an education. But when given the opportunity to enter the Bob Hoover Academy, he not only received his diploma and college credit (using flight training as part of the STEM program), he corrected his trajectory toward jail and found new hope for his future.

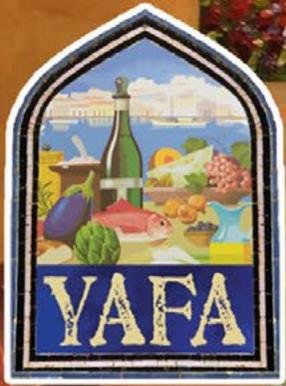
Salinas is a community prone to gangs (when parents, such as migrant workers, are absent long hours, the gang becomes one's family). "If we help one kid avoid jail, we save the county hundreds of thousands of dollars," Tucker explains. He also notes that "the goal is not to make pilots;

it's to give kids hope, self-esteem, and a passion for life." It requires large amounts of discipline. Students must pass regular drug tests to fly, they follow an aggressive year-round course of academic study, and log up to 40 hours per year of flight time.

Tucker hires only the best instructors, rotating them out every six months, to avoid burnout. "Figuring out what you're supposed to do in life is hard enough," he says. "I didn't make it in college . . . but flying gave me self-esteem and a purpose. If I hadn't found (flying), I would probably be in jail myself!" And if a student opts not to continue flight training but wishes to obtain a diploma, that is perfectly okay. "This is about helping troubled youth learn to make good choices in a safe environment."

His plan is to go national. Presenting their plan to the Secretary of Education in Washington, D.C. this spring, Tucker and partners will be accompanied by a former graduate (and class Valedictorian), who will address the U.S. Air Force regarding talent recruitment.

As Tucker retires from flying, his plane entering the Smithsonian Museum, his work isn't done. He recognizes the opportunities he has been given. His legacy soars beyond individual achievements—encouraging others to pursue their own. Launching the Academy is the "most relevant thing I've ever done," Tucker proclaims. "It doesn't matter how rich or famous you are; you don't matter until you pay it back."



Yafa Restaurant is a casual corner cafe serving delicious Mediterranean and Middle Eastern dishes in a warm and homey environment.



Carmel Chic

By Tracy Gillette-Ricci | Photos by Jeff Gurwin

Thunder from a clear sky foretells good luck. It crashed as Dexter Salazar delivered his welcome speech in New York’s trendy Greenwich Village. The culinary team from Affina Food and Wine, selected to host a chef dinner at the historic James Beard House, made history with the likes of Daniel Boulud, Jacques Pépin, and Emeril Lagasse.

On the last Saturday in February 2017, as the live camera rolled, 65 guests passed through the open kitchen, where they observed the creative process. “We have experience with private dinners and special requests—how to adjust,” says owner Salazar. “We received a last minute request for gluten free noodles. We went all over the city to find it and it was no problem,” he adds. Chef Nicolas Izard presented dishes, such as Monterey Bay Ling Cod with Soba Noodles, Chilled Cherry Tea, and Yellow Foot Chanterelles, while winemaker/co-owner Richard Oh meticulously paired the wines that brought synergy to each course throughout the dinner. “We wanted to bring the best of California,” says Salazar.

As the dinner came to an end, the mood elevated. The team signed the official menu to be forever archived at the haven that honors America’s diverse culinary heritage.





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