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Featured Events



WELCOME DINNER, HOSTED BY CHARLIE PALMER, PRESENTED BY MERRILL LYNCH

November 20, 2014

Luminaries of the culinary world will celebrate Napa Valley's bounty with an exquisite five-course menu curated by the Culinary Institute of America's Chairman of the Board, Chef Charlie Palmer, widely recognized as the pioneer of progressive American cuisine. Palmer's expertly chosen team of celebrated CIA alums – Dean Fearing, Larry Forgione, Duff Goldman and Melissa Perello – all epicurean powerhouses in their own right, will each prepare one signature course to be paired with an outstanding Napa Valley vintage. Held at the iconic Napa Valley landmark, Silverado Resort and Spa, this blend of talents, tastes and toasts will be the perfect start to an exceptional weekend.



THE APPELLATION TRAIL: TASTING NAPA VALLEY

November 21, 2014

Take a journey to the epicenter of abundant Napa Valley as you taste wines from its 16 sub-appellations at this grandest of Grand Tastings. Gather your friends for an indulgent night of sipping and feasting from nearly 100 wineries and two dozen restaurants – all under one roof of the majestic Culinary Institute of America at Greystone. Throughout the evening, you'll be saying hello to the winemakers and chefs who make Napa Valley the premier wine and food destination in America. And you'll discover how the various terroirs and micro-climates of the region make each Cabernet—along with other varietals, from Albariño to Zinfandel—unique expressions of where they were grown.



DINNERS WITH NAPA VALLEY WINEMAKERS

November 22, 2014

Picture this: a renowned Napa Valley winemaker invites you and a dozen or so guests, all lovers of good food and great wine, to a dinner party. You enjoy a custom-prepared meal paired with this vintner's personal cellar favorites. While you wine and dine, your host shares personal observations of the wine world.

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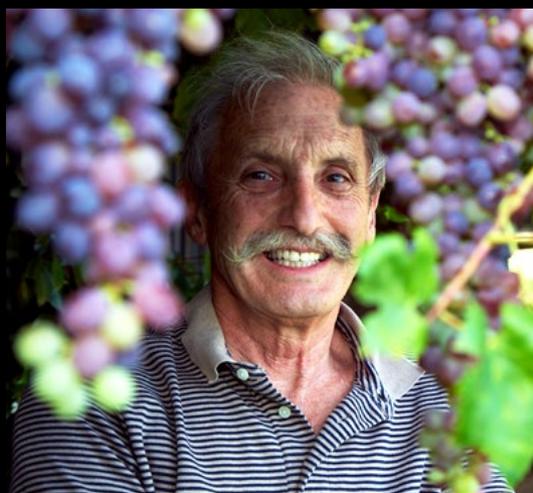
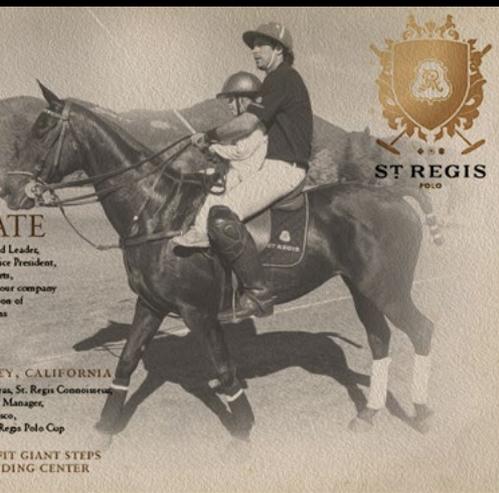
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COLUMN

PUBLISHER'S NOTE

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STITCHES FOR SOLUTIONS
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SCALING THE VINE TO NEW HEIGHTS
By Michael Cervin

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COMMUNITY

RIDE TO R-E-S-P-E-C-T
By Andrea Stuart



57°

Photo: Mel Ashar
Union Square Christmas
Tree San Francisco

PUBLISHER'S NOTE

by Rich Medel



The holidays are just around the corner, which means the calendars are beginning to fill with all the time we plan to spend with friends and family. So, we've dedicated this issue to the many friends we have made over the years, and we're happy to introduce you to a handful of them. My sons, who I'm so proud of, can be seen here with "everyone's friend," Maddox, one of our features.

If you've been to Little Swiss Café or Light and Shadow gallery, then you just might know our photographer pal Mr. Brown. A long-time resident of Carmel, he's found a home here amongst other artists and peninsula lovers and he's always the first person to put a smile on someone's face.

Suffice it to say, sometimes where we think we're heading in life and where we actually end up can be two different places. For the German-

born chef Soerke Peters, this couldn't be truer as a military draft assignment to Hong Kong became a stepping stone toward a lifelong dream of chefdom.

For anyone who has ever thought you can only do certain things at certain ages, Everest, an exciting '80s cover band made up of some very talented eighth graders, shares their thoughts on inspiration, performing, and learning curves.

In case you haven't seen our Facebook postings lately, 65° and 57° is sponsoring Flavor! Napa Valley food and wine event this year. With a whole host of interactive, tasting, and pairing experiences, we are excited to support this educational (and tasty) event. So, it stands to reason that we would feature a few extra Napa/Sonoma stories this issue.

We're intrigued by Robert Rex of Deerfield Ranch Winery and his sweet wife PJ. He's a man who is one part Thomas Edison, one part Willie Wonka, one part Sherlock Holmes, one part '60s Berkeley hippie, and a heap of tough Iowa farmer. You'll have to read the story to find out why.

From rock climbing to wine making, Rombauer Vineyards Winemaker Richie Allen takes us down memory lane for a look at how the Australian-born adventure seeker found the journey of a lifetime inside of a barrel.

And of course, we don't want you to overlook the beautiful shots by Robert Nichols, Meadowood Resort (one of my favorites), and the stunning images by Mel Ashar.



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A nighttime photograph of a spa facility. In the foreground, a waterfall cascades over dark rocks into a pool. To the right, a hot tub is illuminated with blue light, surrounded by large rocks and greenery. In the background, a building with large glass windows is lit from within, and a large tree with intricate branches is silhouetted against the dark sky. The overall atmosphere is serene and relaxing.

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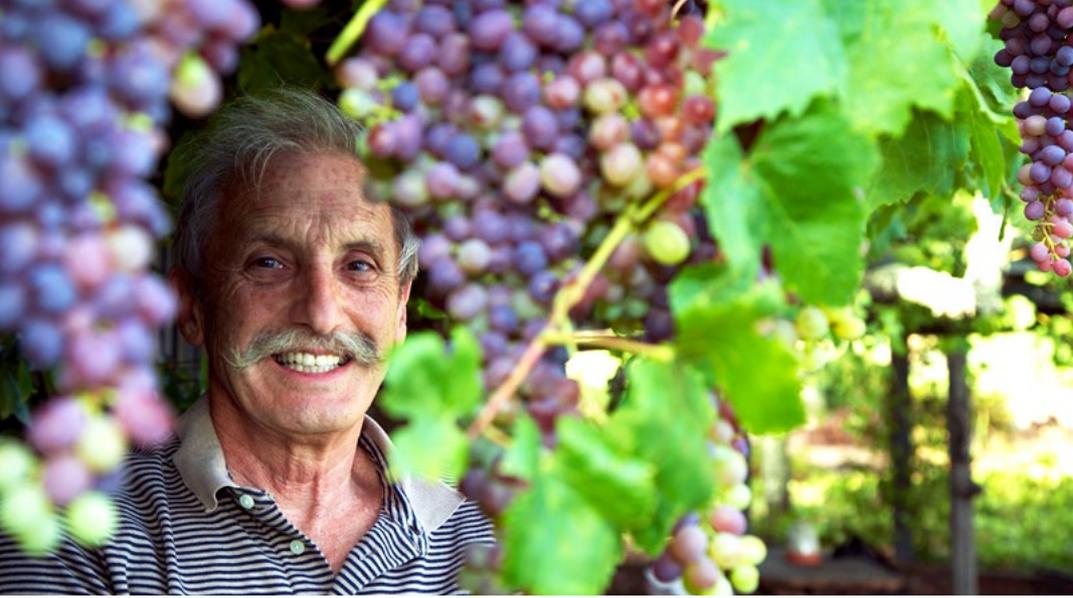


DEERFIELD
1997
GRANOR
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CALIFORNIA

ROBERT

PERSONA





Last of the Renaissance Men

By Rick Baraff | Photos by Rick Baraff & Patrice Ward

Mix one part Thomas Edison (for the ingenuity), one part Willie Wonka (not only because he makes his own chocolates), one part Sherlock Holmes (for the pipe and drive to figure things out), one part '60s Berkeley hippie (hey, he came of age there), and a heap of tough Iowa farmer (the real roots) and you've got the start of Robert Rex. He's been a tobacconist, trained as a chemist, could've been a professional car mechanic and/or a sailboat racer, is a semi-professional woodworker and accomplished chef, and—oh, yes—there's also the award-winning winemaking.

Like a character from a John Steinbeck novel, Robert came from the Midwest to California with his family, seeking a better life. At nine, he discovered he had a rather advanced palate when he started complaining about his mom's cooking and began preparing meals for himself. In his teen years, he began building hot rods and cruising the L.A. freeways.

He ended up in Berkeley for college, where he almost became a doctor, but turned to chemistry when he realized that doctors have little time to enjoy the boats they could afford (on which he was race crewing at the time).

Chemistry was also a pure science and would help bolster the things he was interested in, such as cooking, baking, and a wealth of other “difficult” endeavors. One of these was fast becoming wine tasting, thanks to a cousin who ran a local tasting group. This just happened to coincide with the birth of Northern California wine. He started dabbling in winemaking—“bootlegging” as he'll call it because it was winemaking in his garage—when his friend, PJ, now his wife, bought him a kit as a Christmas gift for fixing her car. His first official foray, Chateau Rex, a 1972 Zinfandel made in his garage, won the Best in Show at the California State Fair.

Despite his initial success, Robert didn't immediately take up as a winemaker. That would take another nine years because he was already a fairly successful tobacconist. He credits his post-collegiate employers—the Drucker brothers, a set of old-fashioned, proper Brits who brought their family's 140-year-old tobacco shop to the area—for teaching him how to truly run a business. He eventually bought the shop from them and ran it for nearly 20 years before selling it to a customer. To this day, he continues to get up at 4:30 a.m. to do his accounting books by hand. He also works as the main handyman and carpenter at his Deerfield winery.

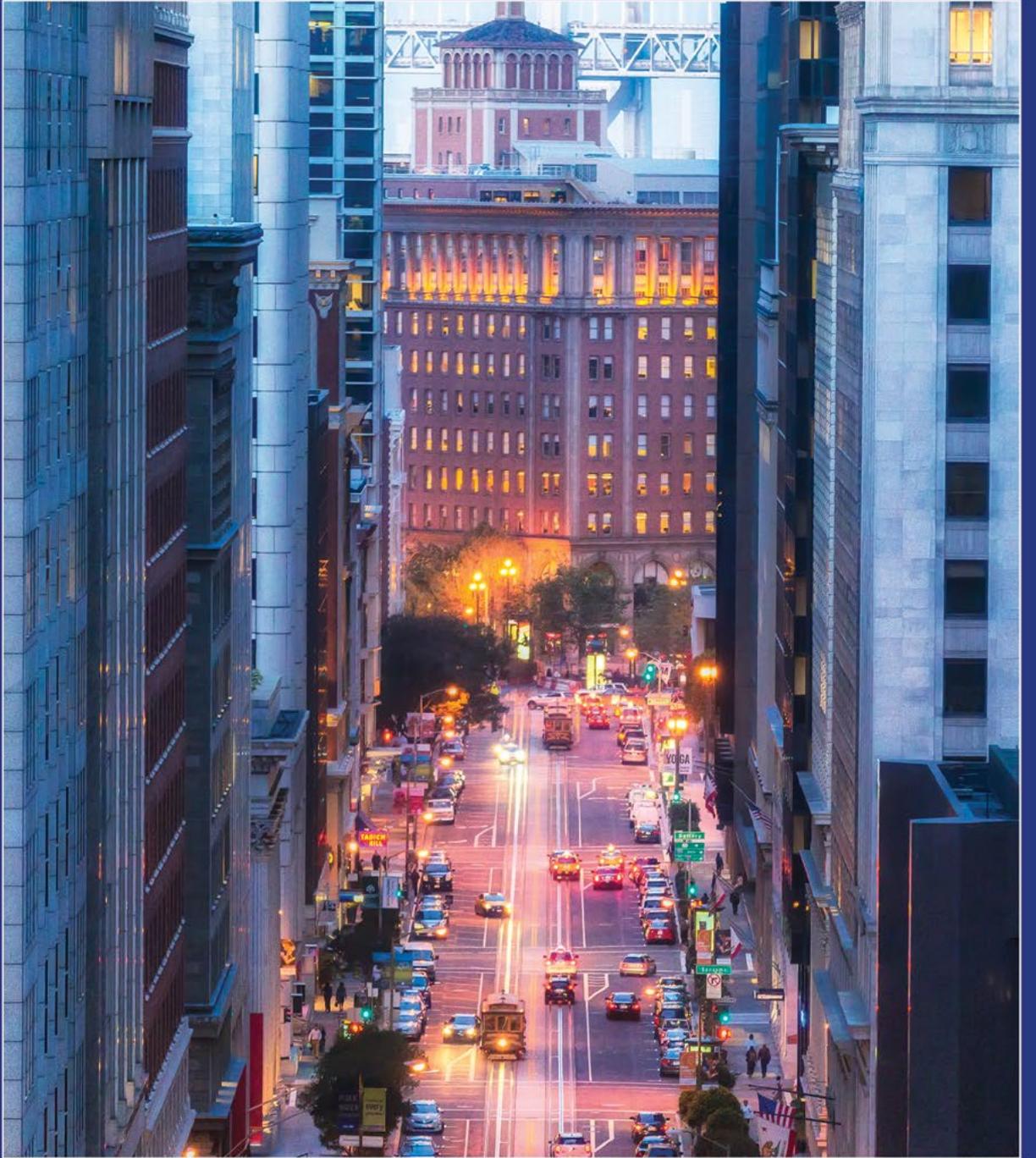
In 1981, Robert and PJ decided to move to wine country to officially make a go as winemakers. In what seems like typical Rex fashion—turning all his accumulated savvy and business acumen into “luck”—they purchased an idyllic property in the upscale Glen Ellen area of California. While Robert got into the grape brokering business (buying grapes and reselling them to wineries), he and PJ simultaneously turned their ranch house into a B&B and became full-time innkeepers. At the time, Robert also navigated his way as a winemaker-for-hire. In the '90s, he became almost exclusively his own boss.

In Renaissance style, Robert likes things that are complicated—things that take intellectual and physical work, requiring ingenuity, a bit of alchemy, and the latest technology. He consciously pushes the cutting edge, using his chemistry, farming, and viticulture knowledge to go beyond organic winemaking. He has rooted himself deeply in the Sonoma community over the years, still selling homemade chocolates in his tasting room.



MEL ASHAR







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KELLY

Stitches for Solutions

By Barry Eitel | Photos by Hemali Zaveri

Flipping through a Land's End catalog, a New Jersey girl fell in love with T-shirts splashed with depictions of the Solar System and diagrams of sharks.

However, these shirts were only available in boys' sizes. When she turned to the girls' options, all she could find were ballerina puppies and a mine of rhinestones.

Her mother took to the company's Facebook page to complain, pointing out that her daughter loves science ("astronaut" is a current career aspiration), as do many of her friends. Why do boys get to express their love of beakers and brontosaurus on their chests, but girls have to settle for general adorableness?





PERSONA



Questions of identity, fashion, and appearance are the burning torches of Dr. Kelly Reddy-Best's research. Dr. Reddy-Best is an assistant professor in the Consumer & Family Studies/Dietetics Department at San Francisco State University, and she explores where our outsides (clothing) and insides (feelings) intersect.

Dr. Reddy-Best started working with textiles at a very young age. Her grandmother taught her how to sew and quilt when she was five; her first project was a pair of pajama pants. She took an apparel construction class in high school (back when high schools still offered electives) and made her own prom dresses from scratch.

Real-world application and empirical evidence are central to her work, whether it's attempting to find the most useful clothes to donate to homeless shelters or determining what T-shirts would get kids pumped about chemistry. Many of her studies begin germinating on the pages of a notebook she always keeps close.

She recently completed a study linking the likelihood of overweight children participating in physical activity and sportswear. Surveying 33 children enrolled in California weight loss camps, she found extremely small changes in clothing would make kids want to be more active.

More boys would swim, for example, if they could swap out the Speedos for swim trunks. Same goes for wrestling uniforms.

Basketball and football uniforms are loose and comfortable, but they display the sizes on the outside for all to see. Taking that information off the clothing would increase kids' desire to play, she found.

A study published in *The International Journal of Fashion Design, Technology, and Education* discusses a subject dear to her social justice roots—she wanted to see how stress, identity, and dress codes intersected in the queer community. She talked to LGBTQ women about how they expressed their identity through appearance, and if that created rifts on the street or in the workplace.

A job might require employees to have “clean cut” hair, but does that mean women can have clean cut short hair? She found that many women were uncomfortable with navigating those definitions, even if they just went ahead to the barbershop instead of the salon.

She also found that expressing sexual orientation through appearance was more important to women who had just come out—many would crop their hair right away and don rainbow-banded accessories, like bracelets or beret clips. Sometimes the choices were strikingly intimate, like a special T-shirt layered under a sweater, a signifier of identity no one knows about besides the wearer.

Dr. Reddy-Best carries around a notepad with a long list of study ideas; she's always wondering how an identity concept could be supported empirically, which then could lead to policy or industry changes. That is, when she's not teaching, designing, or building apparel via a 3D printer (right now, she says, the results are “too plastic-y”).

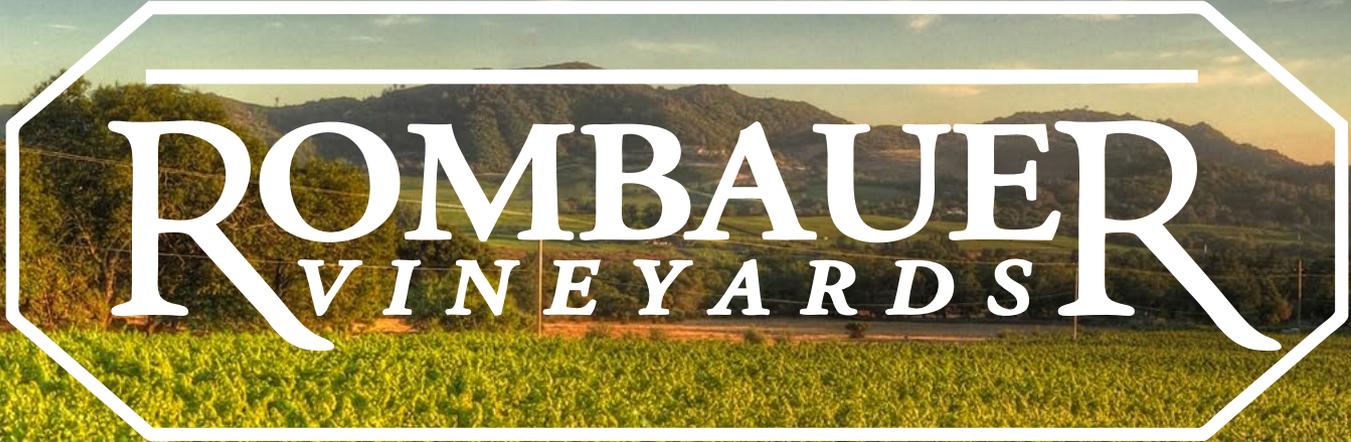
Oh, and that New Jersey girl? She's getting the NASA crew shirt that she proclaimed “the coolest shirt ever.” In response to her mom's Facebook comment, a note that went viral around the parenting blogosphere, Land's End released a series of science-themed shirts in girls' sizes at the end of July.



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Photography by Manny Espinoza

The logo for Rom Bauer Vineyards is a white-outlined octagonal shape with a horizontal line across the top. Inside the octagon, the text "ROMBAUER" is written in a large, white, serif font, and "VINEYARDS" is written in a smaller, white, serif font directly below it.

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A man with a beard, wearing a red and white plaid short-sleeved shirt and olive green shorts, is standing in a vineyard. He is reaching up to harvest a bunch of dark purple grapes from a vine. The vineyard has rows of grapevines stretching into the distance under a bright sky. The ground is covered with dry leaves and some green grass.

Scaling the Vine to New Heights

By Michael Cervin | Photos by Dale Higgins

Life is full of twists and turns, unpredictable adventures that draw you, almost imperceptibly, to where you are supposed to be. When Richie Allen was 19, he left his native Australia, came to California, and spent four months rock climbing in places like Yosemite and Joshua Tree in San Bernardino County, with no thought of wine.

RICHIE

PERSONA



“One of my earliest memories of wine was when I was eight years old on holiday in North Eastern Victoria,” says Allen. His parents went wine tasting, toting their two young boys with them. “My brother and I were in the back of the car and fought the whole time. I really didn’t enjoy it,” he says bluntly. Perhaps it’s ironic that he ended up as winemaker for Rombauer Vineyards, one of Napa Valley’s star wineries.

It was on a California trip when a group of friends went wine tasting in Amador County. “Wine became really interesting,” he says deliberately. He returned to Australia, spending the next few years immersed in winemaking studies at the University of Adelaide. After graduating in 2003, he worked with Australian and New Zealand producers, including the highly regarded Penfolds. Allen joined Rombauer Vineyards in 2004 as an intern, which was only to be a short-term job; however, the winemaking team liked him so much they offered him full-time employment as enologist. He became the assistant winemaker a year later, then winemaker in 2008. Like scoring a home run the first time at bat, Allen admits he was at the right place at the right time and sometimes has to pinch himself for landing such a coveted job.

Rombauer produces approximately 130,000 cases of wine each year, half of which is their iconic Chardonnay. “The Rombauers told me, ‘just make the best wine you can,’” says Allen. And of course, Chardonnay is Rombauer’s

calling card. But Chardonnay keeps getting a bad wrap from the wine press as new, hipper white varieties vie for attention. Allen’s biggest challenge? “How do you continually improve? We make incredible wines, but how do we make them better?”

He tries not to overthink the winemaking process in spite of the barrage of technical information available to him with his state-of-the-art equipment. “We have machines in our lab that can measure compounds that the human palate cannot comprehend,” he says. He gets data constantly during harvest: tonnage per acre, cluster counts, sugar numbers, leaf densities, gallons per vines; all this data in real time. “But at the end of the day, it’s all useless unless the wine tastes good,” he notes.

And Rombauer Chardonnay does indeed taste good, being one of the most popular versions of Chardonnay in the U.S. Sure, Chardonnay has its critics, but a brief pause amidst the hype reveals something remarkable: “Chardonnay makes a more diverse portfolio of wine styles than any other variety in the world,” says Allen. “You have everything from blanc de blanc Champagne to barrel fermented, stainless steel, and dessert wine.”

What does he prefer with a Rombauer Chardonnay? “Lobster with butter sauce, or fresh ceviche with a young Rombauer.” But of course, it’s not all Chardonnay. “We’re not a one-trick pony; we’re making some of the best Cabernet and Merlot in the Napa Valley.” Not to mention the Zinfandel Allen makes with fruit purchased from Amador and El Dorado Counties, the very places he discovered wine so many years ago.

Allen has managed to achieve so much already. The one thing he hasn’t achieved? “Climbing Yosemite’s El Capitan still eludes me,” he says. Maybe that’s okay; he’s already scaled heights few others can imagine.



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Wanderlust in the Raw

By Andrea Stuart | Photos by Remy

Strands of mist crawl over the lip of Squaw Valley, licking areas of rutted granite before slithering through pine trees and shrubs and resting at the foot of our cabin. The sky is milky with clouds and speaks to us through moans and growls, at times showering us in gemstones that eventually dissolve into the ground. Gaia exhales, and we are invigorated as her breath becomes ours. This moment washes over me; allowing my apprehensions to rinse down my body, puddling on the redwood balcony, ready to evaporate into the impending sunshine. Strands of light can be seen at a distance through pinholes in the sky. Just a mile down the road at the Village at Squaw Valley, other yogis are also celebrating this summer storm by sharing impromptu asana practices with one another in the streets.

This year, in honor of Aparigraha (non-coveting or non-possession)—the fifth Yama (social precept) in Patanjali's 8 Limbs of Yoga—I dismissed creature comforts. I traded in mats, towels, trendy clothes, and other yoga-related paraphernalia for nutritious food and water, supportive shoes, and a will to let go.

Going bare allowed me to focus on the most important thing of all: being present. With just Raw bars, homemade trail mix, and RO water in tow, and Ahnu's Karma or Serena shoes cradling my feet, trekking between events, strolling trails, and finding existential meaning was effortless.

Now, I'm home. Sweat is forming a river down my spine, pooling at my waistband. Wisps of hair are dancing between my eyelashes and easing into the crease of my smile. Holding Virabhidrasana II (Warrior II) under the Brazilian pepper tree in 100 degrees just feels right. This is yoga in the raw. This is still Wanderlust!



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ANJOU

Hailing Hackers for Humanity!

By Lisa Gordon

Anjou Ahlborn moved from the Midwest to the Bay Area in high school. Now, she can't imagine living anywhere else. Despite her young age, she's already making huge strides to better our community, including co-founding HackCancer, a campaign team and organization that raised more than \$240,000 in less than 10 weeks for funding local clinical trials and research grants. It's a feat that won her the Woman of the Year title for The Leukemia & Lymphoma Society.





Sebastian, started because they felt the Financial District was missing something flavorful and healthy. It offers a modern Californian take on Asian food, providing fresh salads, bowls, and rolls from Japan, Vietnam, and India. Bamboo Asia was profitable in less than a year, and it is now expanding into catering, private events, and happy hour.

With a full-time job at FusionStorm and Bamboo Asia, you'd think Anjou doesn't have time for anything else. But in her "spare time," she works on HackCancer.

"I was out for dinner at 5A5 [Steak Lounge] with some friends when the concept of HackCancer was formed," she says. "We thought, 'how can we leverage all the people we know in the Bay Area? How can we show that tech can give back?'" She wanted to give "going out" a purpose.

She did that by continuing to throw wildly elaborate, successful parties that also raise money for charity. It's hard enough for most people to execute a successful dinner party, but for Anjou, it seems natural. Through events like Mr/Ms Silicon Valley, Rockstars (the world's first bitcoin fundraiser), the White Party, and a Game of Thrones event at The Armory, HackCancer raised more than any amount in the Bay Area in the history of the Man & Woman of the Year campaign.

Her impressive accomplishments might make someone in her shoes inaccessible, but instead, Anjou is humble and kind. Everything she does honors her parents' philosophy to "give outside of herself," even adopting a second dog when she thought she might be too busy for one dog in the first place. (She has a Yorkshire Terrier, Mitzi, and a rescue Pomeranian, Polo.) She's also a passionate San Franciscan who loves the Giants (she got to throw out the first pitch at a game in June, and "threw a strike," she says with a wink.), the San Francisco Symphony, family dinners, travel, scuba diving, and snowboarding. When describing what she loves about San Francisco, she says, "The natural beauty beside the international cosmopolitan vibe tied with the entrepreneurial spirit. There's no more perfect place for me." We're glad to have her.

Both of Anjou's parents were physicians. Her mother is a heart and lung specialist, and her late father was the Director of Hospice of Contra Costa as well as a pioneer in critical and hospice care. As a young child, Anjou remembers her parents going out on the coldest nights in Chicago to provide blankets and medical care to the homeless. In those days, it wasn't uncommon for her father to invite Anjou to volunteer side-by-side with him at the hospital, nursing homes, and homes serving AIDS and cancer patients. This instilled in her the desire to serve the community in her parents' honor.

Now, she's a Senior Account Executive with the tech company FusionStorm, which delivers IT solutions to companies around the world from start-ups to Fortune 100 businesses. She loves where she works, who she works for, and who she works with.

Five years ago, Anjou decided to make a New Year's resolution. She formed a motto to keep her resolution in check, but that motto ended up becoming a lifetime mantra: "Eat well, live well, do well." It was part of the impetus for creating two of her most successful ventures.

One of those ventures is Bamboo Asia, a quick and casual restaurant in the Financial District that Anjou and her business partner,



CAKEBREAD CELLARS RETROSPECTIVE TASTING

FRIDAY, NOVEMBER 22, 2013

Hosted by Julianne Laks

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From Terroir to Table

The Bay Area's most locally driven, immersive food festival of the year, Flavor! Napa Valley, is celebrating its fourth installment this November 19 - 23. From sunrise to well past sunset, festival guests can taste their way through five days of à la carte educational workshops, fine meals, and wine tastings served up by famed Napa Valley's best and brightest. In addition to homegrown talent, the festival will showcase star culinary talent from across the U.S., including graduates of The Culinary Institute of America (CIA), the festival's beneficiary.

Accompanying the schedule of celebrity chef demonstrations and cult vintner-led meals, the most notable and region-specific of the long weekend's events are a series of intimate, in-the-field workshops hosted by local purveyors entitled Terroir to Table: Farm, Cellar & Kitchen Experiences.

The Workshops

A very limited number of tickets make the Terroir to Table: Farm, Cellar & Kitchen program one of the hottest items on



the festival lineup. This year's events include 12 intimate, hands-on workshops in local Napa Valley vineyards, farms, wineries and kitchens. Culinary aficionados and novices alike will learn about topics ranging from pickling and preserving, to pairing sushi and sake, and pairing wine with healthy plant-based and gluten-free fare. All Terroir to Table events cost \$100 per person, and the group sizes are kept small to maximize participant interaction. Some of our favorites include:

Long Meadow Ranch

A seasonal kitchen workshop at Long Meadow Ranch will cover pickling and preserving led by Estate Chef and Educator Timothy Mosblech, exploring preservation with a focus on salt curing, drying, pickling, and canning; transforming raw ingredients into delicacies. Post-workshop, guests will sit down to a three-course, wine-paired lunch showcasing the lesson's dishes. This class offers a true farm-to-table experience as guests learn about seasonal and local products with an emphasis on those coming from Long Meadow Ranch's organically farmed gardens. Each guest will depart with a signature LMR apron and a collection of recipes.

Morimoto Napa

Chef Masaharu Morimoto's Napa Valley restaurant will showcase what happens in this Iron Chef's kitchen, in a small sushi making and pairing class taught by the restaurant's head sushi chef, Ichiro Tsuji. Chef Ichiro will lead a step-by-step class on how to roll the ultimate sushi and knife skills that yield the finest cuts of sashimi. After class, Morimoto sommelier Eduardo Dingler will expertly pair a selection of sakes to accompany the sushi. Guests will learn both the basics and finer points on producing memorable sushi that can be recreated at home.

HALL Wines

The newly renovated and gold LEED certified HALL Wines in St. Helena is hosting an afternoon of preparing gluten-free, vegan fare in one of the region's most beautiful teaching kitchens. Chef Corrie Beezley, HALL's resident chef, will lead a workshop on plant-based, gluten-free cooking and wine pairing. A farm-to-table menu focusing on seasonal, organic produce will be paired with new HALL vintages. The day's focus will be on learning to fold farm-to-table into the every day, and creating nutritious pairings from the freshest sustainable fare.

Other events on tap:

In addition to Terroir to Table, events will include culinary demonstrations, wine-paired dinners, and wine tastings at the historic CIA Greystone campus in St. Helena. The biggest party of the long weekend, The Appellation Trail, will feature nearly 25 restaurants and 100 wineries. **Tickets for Terroir to Table and other events can be purchased at flavornapavalley.com.**





A close-up photograph of a person's legs resting on a grey, tufted cushion on a yacht. The person is wearing white shorts. The legs are crossed at the ankles, and the feet are visible with dark nail polish. In the background, there are white pillows and a white jacket draped over them. The overall scene is bright and clean, suggesting a luxury yacht environment.

BURGESS

burgessyachts.com



A Reawakening at Del Monte Beach

This coastal property is a perfect place to live a life one can only dream. Purchased in April of 2012 with an awe-inspiring view, this humble abode was in need of some much needed TLC. After selling their unique ocean view home in Carmel Meadows, owners Allan and Monika Campbell decided to create this unique coastal haven that was much smaller in size but included the design and feel of an urban loft-style beach house.

Allan and Monika enlisted architects Daniel and Philip of Fletcher & Hardoin Architects from Monterey, who were instrumental in turning their very plain reverse floor plan into a unique design with an abundance of energy-efficient modern conveniences. “Dan’s initial design drawings after our first site meeting were brilliant. We knew we had selected the perfect architects to create our little dream,” says Monika. “Both Dan and Philip were amazing throughout the planning, permitting, and design intricacies that can often be overwhelming and daunting on a total remodel.”

This home comes outfitted with custom touches from European French Oak radiant heat flooring, frosted tempered glass balconies, natural stone walls, spray foam insulation, and double pane fiberglass windows to custom cabinetry from Canada. The uniquely designed and planned kitchen, living

room, and bathroom cabinetry were created by Guido Ausenda from Monterey Kitchens. His years of experience and attention to the overall design and detail were instrumental in optimizing challenges, particularly with small spaces.

“Of course, none of this would have come together without a great construction team,” says Monika. “Our contractor, Jerry Stepanek of Stepanek Construction, was at the helm of turning the approved design drawings into reality. The amazing team of craftsmen took every attention to all the architectural details and design intent in building something truly special. Their knowledge of working with an array of materials and concepts made all the difference in the execution of a quality built home.”

Monika says with enthusiasm as she describes the home’s view: “When you wake up in the morning and have coffee looking out at the wharf, watching the boats, the dolphins, or the whales, regardless of the weather condition, it is a different landscape each day. Likewise, the sunsets are just as beautiful, but what is most amazing are the night views of all the twinkling lights of the Wharf, Cannery Row, the Aquarium, and the many commercial fishing boats afloat in the evening or early morning capturing the fresh catch-of-the-day served at our many wonderful local restaurants.” This property and its location is truly a coastal haven.

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Street Style: Burberry monogrammed cape paired with an ankle boot and simple handbag.

Casual: Black on Black. J Brand Leather ankle zip pants, Madewell shirt, Philip Lim shoes with a Proenza Schouler bag.

Evening Wear: Floor length, belted, Elie Saab gown, perfect for a holiday party or event

Intimate: La Perla, sleek and sexy with a hint of embroidered lace

Sunglasses: Tom Ford cat eye

Skin: Vita Liberata is a sunless tanner that will give you a gorgeous glow throughout the holiday season, it can be purchased at Sephora!



Eyes: Try a smoky eye with a hint of metallic and a heavy mascara



65 Selby Lane

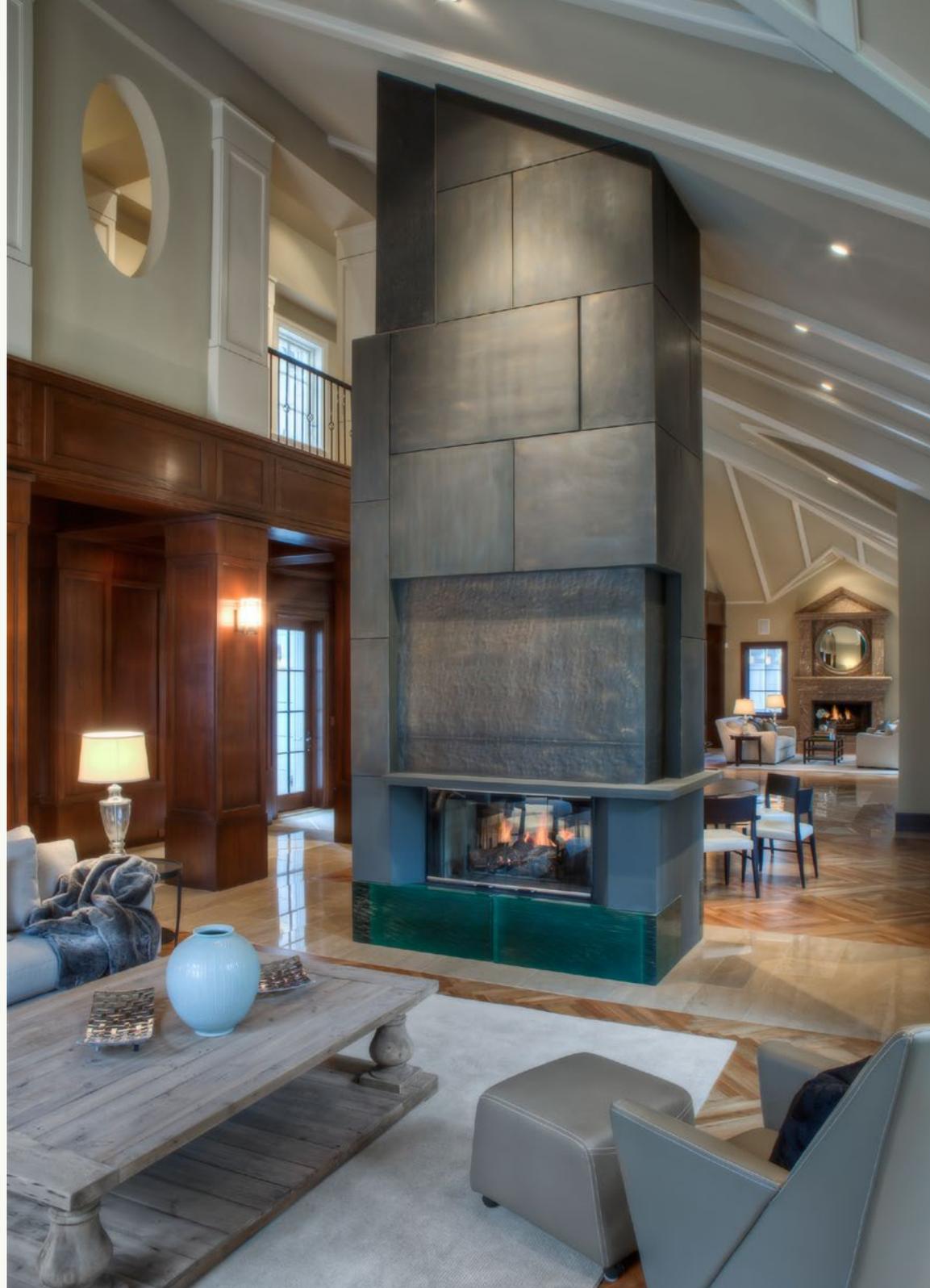
Bay Area's Own Rotonda

By Katrina Boldt

Tucked away from the bustling city, 65 Selby Lane boasts natural materials and artisanal craftsmanship in a tranquil garden setting. This beautifully landscaped .92-acre estate in one of the San Francisco Bay Area's most prestigious communities is completely fenced for privacy and framed by mature evergreen trees, with a convenient pedestrian gate opening into Selby Lane. The building's style is reminiscent of 16th century Italian architect Andrea Palladio's Villa "La Rotonda" in Vicenza, brilliantly reflecting this design visionary's objective of "restorative relaxation" while adding a contemporary twist.

Towering, bronze double doors open to the grand foyer, introducing a graceful, elliptical, floating staircase to welcome guests. A magnificent marble fireplace with an inset mirror reflects the brilliant light of the living room throughout the space, while the dining and family rooms are divided by a second, dual fireplace, which soars to the double-height, vaulted ceiling. Top-of-the-line appliances, slab granite counters, stained maple cabinetry, and hardwood floors accent the nearby kitchen, making this any chef's paradise.

Step through the adjoining breakfast room's French doors into the rear patio and lush garden to enjoy the great outdoors or an energizing workout. Accessed via the sunken garden, the gym features a full bath





with a sauna and steam shower. For alternate aquatic rejuvenation, the rectangular swimming pool and separate spa are set into a granite deck behind the estate. Also detached from the home, a paved motor court with two automated gates lies in front of the fully-finished four-car garage.

Curl up with a book, blanket, and hot tea beneath the floor-to-ceiling bookshelves in the wood-paneled library. Then, retire to one of the seven bedrooms: a ground floor bedroom suite, two upstairs bedroom suites, a spacious upstairs master suite, a lower level master suite, an additional lower level bedroom suite, or a lower level bedroom with a nearby bath. For added convenience, there are two half-baths on the main level and one on the lower level, where the elegant, crisscross marble-floored recreation room is located. A walk-in wet bar and temperature-controlled wine closet link the recreation room to the home theater, should one fancy entertainment or a social hour with a nightcap.

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Ride to R-E-S-P-E-C-T

By Andrea Stuart

Pop! Pop! Pop! Pop!

The asphalt trembles at Compadres Rio Grille. Wrinkles form in the nearby Napa River as trees seem to wave on 200 hogs and their riders with the gesticulation of their branches. Nostrils become engorged with the gritty, dusty fumes of exhaust as they mingle with cool Napa air. The Ride to Respect and Protect Poker Run is about to begin. It winds through Sonoma and Napa Valleys, through Healdsburg, Alexander Valley, Calistoga, St. Helena, Yountville, and Napa, allowing riders to procure poker cards at various stops before returning to Rio Grille.

Awaiting the riders, a band sets up for an evening of live tunes. Volunteers complete the arrangement for the raffle as restaurant staff scurries from corner to corner of the restaurant preparing for the evening's dinner and poker game awards. This is the start of great things to come at Napa Emergency Women's Services (NEWS).

Ride to Respect and Protect Poker Run is a community-inclusive fundraising and awareness event dedicated to breaking the cycle of domestic abuse with support from men who aren't the average spokespersons for the organization. Enter the plethora of Harley Davidson riders who showed up for the event.

"We felt that Harley or motorcycle riders stereotypically are of the bold sort who could send a powerful message to others, raising awareness to 'break the cycle of abuse.' The metaphor is very strong," says Myles Davis, event chair and NEWS board director.





Setting Ride to Respect apart from other fundraisers of its kind is the friendly ticket price. This year, riders paid only \$50 and passengers rode along for only \$25. Dinner tickets, which included dancing, were only \$20. The board wanted to make the event available to the entire community. To succeed at this, it needed to cater to a broader demographic than just the wealthy, breaching the threshold of the average household.

“Catering to the elite and charging high ticket prices for events seemed counterintuitive to NEWS’ mission,” continues Davis. “With every event, we gain more awareness for our organization and connect with those who might not know that we are here.”

Formed in 1981 by a group of community members who realized there were few safe places for women and children to take refuge when fleeing abuse at home, NEWS believes that victims of domestic violence and sexual abuse have the power to strengthen and heal. This is done through providing them with respect, understanding, special resources, and kindness.

Today, NEWS has grown into a strong organization with a dedicated staff and volunteer domestic violence and sexual assault counselors, providing direct client services as well as shelter 24 hours a day/7 days per week to approximately 1,200 women and children each year. NEWS’ programs include Court Advocacy, Housing, Children Exposed to Domestic Violence Services, Sexual Assault Victims Services, Support Groups, and Substance Abuse and Mental Health Advocacy. The aim is prevention through education and outreach programs. Ride to Respect is just one more way they are reaching out.

For more information about NEWS and to keep up with events, visit napanews.org.



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PERSONAS

NOT SO LOST IN TRANSLATION

By Maggie Grainger

HOT IN CARMEL

By Chadwick Medel

DOWNTOWN MR. BROWN

By Chadwick Medel

EVEREST ROCKS

By Tammy Neal

SCENES

MY YACHT GROUP

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Photo: Patrice Ward

Makeup Artist: Kianna Stokkebye

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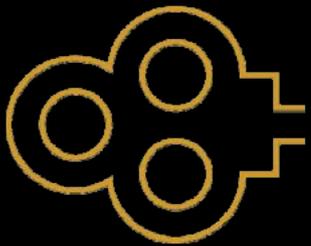
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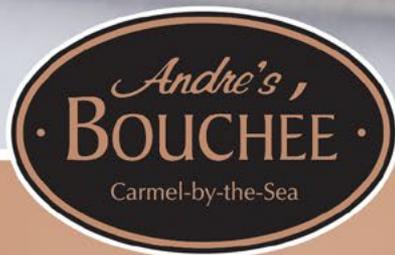


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Photo by Manny Espinoza

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SCENE

MY YACHT GROUP



My Yacht Group

Photos by Manny Espinoza

My Yacht Group returned to Breakwater Cove Marina during the motoring weekend for its Second Annual My Yacht Concours aboard M/Y Acania, Al Capone's original 1930 superyacht. The 136-foot steel hulled vessel recently completed an archival level restoration to return it to its Prohibition-era glory, and is currently available for charter.

In partnership with Vontobel Swiss Wealth Advisors AG, the exclusive reception included an on-board Misahara Jewellery boutique featuring unique, handcrafted gemstone and precious metal pieces. Guests were welcomed aboard by a 458 Spyder from Ferrari of San Francisco. They also enjoyed a selection of fine Donelan Family Wines, including the 100-point Richard's Family Syrah, in addition to Puro Uno bubbles, and a selection of Davidoff Cigars.

Other partners aboard for the evening included California Audio Technology, Northrop & Johnson, and Wheels Up.

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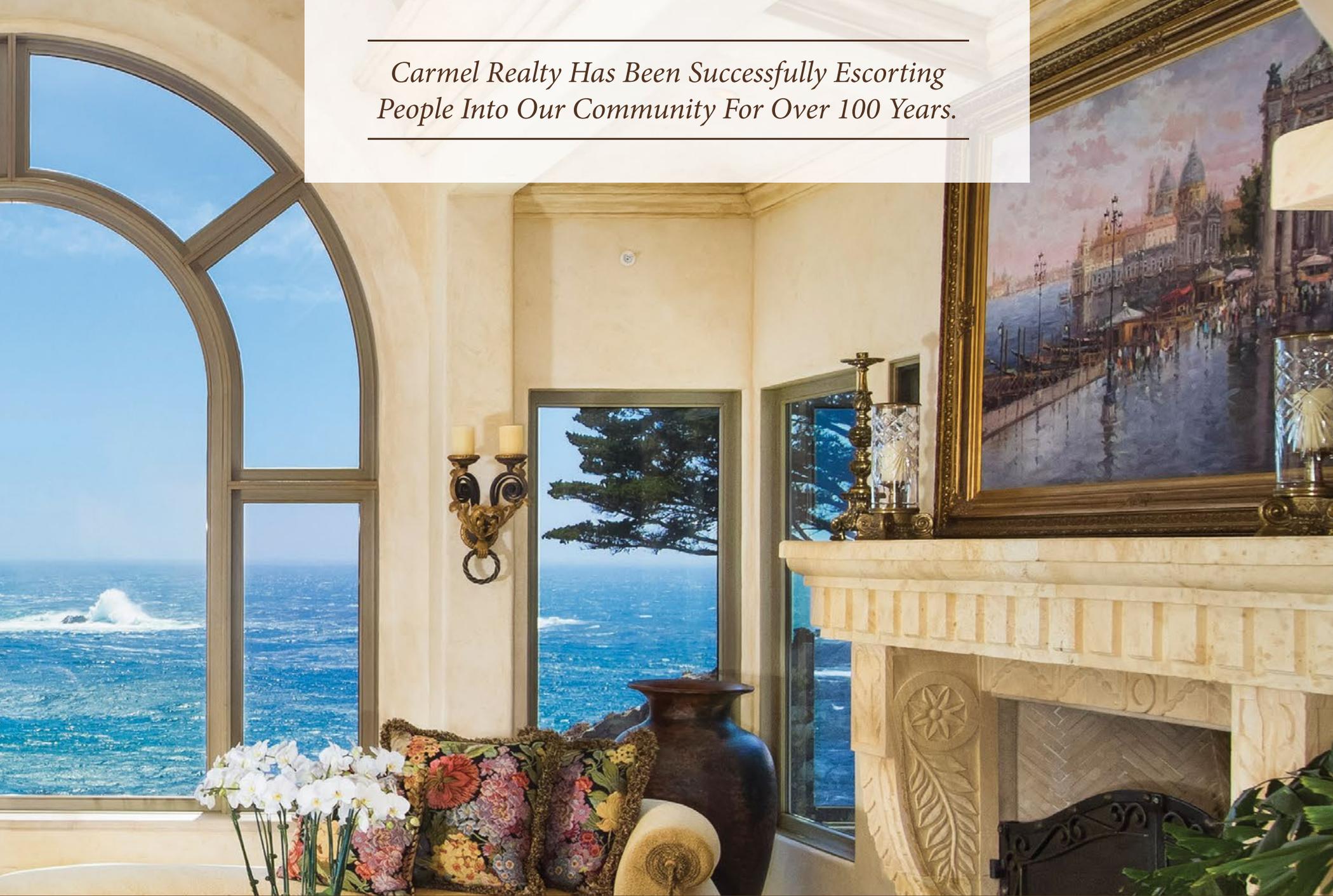
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A man with sunglasses on his head, wearing a light blue denim jacket over a purple and white checkered shirt, stands in front of a red telephone booth. The background is slightly blurred, showing a palm tree and some lights.

SOERKE

PERSONA



Not So Lost in Translation

By Maggie Grainger | Photos by Manny Espinoza

Just when you think your life is going in one direction, it suddenly throws you a curveball and you find yourself going a completely different route. That's exactly what happened to a young Soerke Peters, the co-owner and chef of Carmel's successful Basil restaurant, in the early 1990s.

As a young man growing up in Germany, Peters was set to take a job in exotic Hong Kong when he was drafted by the German Army. Realizing he had no choice but to cancel his travel plans, he visited his father in the north, and through a series of mishaps and miscommunications, he found himself out of the Army as well as out of a job.

Distraught but not completely deterred, Peters took this as a sign it was time to reevaluate what he was meant to do with his life. "Growing up, we didn't have Halloween, but we would dress up for Carnival," he remembers. "Ever since I was five, I would ask my mom to be a chef." Peters' mom would have to make a new costume every year because children's chef costumes were scarce. As Peters puts it, "No kid wants to be a chef!" He continues: "She

would beg my father to convince me to be a fireman or something else so she wouldn't have to make another costume!"

It was then that he decided it was time to throw caution to the wind and follow his childhood dream. He bought a one-way ticket to the culinary capital of the world: New York City.

With little grasp of the English language and no job, Peters knew the transition to the big city would be a challenge, but it was one he was excited to accept. He promised his father he would call the second he arrived. Then, he packed his bags, and was off.

Upon landing in New York, Peters instantly realized he was in for more of a shock than he expected. Hoping to keep his promise to his father, he went straight to a payphone with a stack of quarters and started dialing.

He was shocked when a mechanical, but pleasant, woman answered the phone. Not knowing much English, he assumed he had called the wrong number and hung up. More than \$40 worth of quarters later, he still hadn't gotten ahold of home. "I didn't realize it at the time, but I kept hanging up on the operator," he remembers with a laugh. "I ended up mailing him a postcard to let him know I was okay." Despite these bumps in the road, he fell in love with the city and all the possibilities it held.

Back home in Germany, Peters had worked at various hotels and restaurants for years and drew on these experiences to land a job in Manhattan. Working under Mr. Pino Loungo's Toscorp, Inc., he worked his way up in hot spots such as Coco Pazzo and Le Madre.

After years of paying his dues in the kitchen, Peters knew it was time to open his own restaurant. He set forth to open Meritage in 2001. Unfortunately, two weeks before opening his doors, the Twin Towers fell and Peters' dream of opening an eatery in Manhattan went down with them.

Once again, Peters had to face a challenging roadblock in his life and decided it was time to head west to Los Angeles. The City of Angels proved to be an excellent move for the chef, as he quickly found work at hot spot Ca'del Sole and opened his own cheese shop on the famous Melrose Avenue.

Life was good, but when his good friend called and asked him if he would be interested in moving to Carmel a few years ago, he took a risk once again. And he's glad he did. "It's a whole different lifestyle here," he says. "I always thought I was a city boy, but I love it. It's wonderful."

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Taking Chances

By Tammy Neal with Katrina Boldt | Photos by Manny Espinoza

The two young guns of PeachTown Hospitality Group, Tobias Peach and William Townsend, come from prodigious backgrounds. Four years ago, they joined Coastal Luxury Management of Pebble Beach Food & Wine. The 2011 opening of critically-acclaimed Restaurant 1833 marked a key Pebble Beach Food & Wine success, and Peach rose to director of restaurants for CLM, including Vegas' Rose.Rabbit.Lie and L.A.'s Faith & Flower. Townsend took over an underachieving Cannery Row Brewing Company as GM, making it thrive. In time, Peach and Townsend helped build six destinations, all nominated for James Beard Best New Restaurants.

Initially thriving on Coastal Luxury Management glamour, the 30-something duo soon grew tired of frequent traveling and Face timing loved ones. Then, tragedy struck in January when Tobias' daughter, Scarlett, fell ill. He says, "Driving to and from the hospital while trying to manage the workload of opening new restaurants in L.A., Monterey, and Las Vegas left me with no real family time." When Scarlett passed away, Peach resolved to create a plan for the life that he wanted to live, crediting his daughter with giving him the courage to start his own business. "You can either find meaning in tragedy or feel sorry for yourself." Peach and his wife, Samantha, chose meaning over pity. "This is how we keep her alive, which is how we deal with it."

Moved by the tragic loss of Scarlett and their love of community, PeachTown Hospitality Group turned their vast hospitality experience into a career as hometown consultants. Duties included debuting venues; directing hires; developing menus; training, opening, and recruiting managers. Peach says: "We will give our clients the choice whether it's restaurants they open, or whether they need help, or something that needs to be spruced up. Let us know what you need, and we're going to let you know what our prescription is."

Today, Samantha holds the position of PeachTown CFO. "She does all the dirty work to get PeachTown up and running," Peach proudly

shares. Meanwhile, Townsend has an impressive knack for making every diner feel like his bestie. He knows how to take the pulse and motivate a team, while Peach is more comfortable integrating these talents with his wider vision.

PeachTown also collaborates on food-and-wine events, resolving operating hiccups and other tasks, and a range of prospective partnerships are already in talks. "There's a younger foodie generation out there, and we're going to create opportunities for them to come to the Monterey Peninsula."

Tobias is also passionate for his mother's 25-year-old foundation. The El Cajon Project has been helping at-risk youth between the ages of 16 and 19 by teaching them the ropes of the culinary industry. Tobias says that he would like to move it into the Carmel Valley area. "The program is amazing! It is really important for me to be involved."





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Photos by Manny Espinoza



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MADDOX

PERSONA



Hot in Carmel

By Chadwick Medel | Ryan Rosene

Maddox Haberdasher is cheerfully arranging my father's pocket squares in his blazers. He's donning Cole Haan Wingtip boots and plaid pants fastened with a cobalt blue alligator belt. This is accompanied by a light blue shirt that is covered with a red cashmere jacket and a blue polka dot bow tie to top it off.

Maddox was born in Springfield, Massachusetts, where humble beginnings included financial hardships. Despite this, he desired to dress in a presentable way as a kid. His mother's words nurtured this longing: "Dress nicely and be a nice guy, and everyone will like you," she told him.

In lieu of buying large amounts of clothing, he cherished the few items he acquired. Maddox reminisces: "You can look nice even if you don't have a lot of money. On my only pair of sneakers, I would wash the shoelaces

and rub a toothbrush against them to get away any stains." This passion for meticulousness stayed with him through high school, where he would take a combination of inexpensive clothing items—501 Levi's, matching jean jackets, and crazy t-shirts people gave him—to craft his own unique style.

At nineteen, Maddox joined the Army with his cousin. He wanted to leave home, go on an adventure, and make something of his life. It was something he quickly enjoyed. "It was structured, and that's what I fell in love with in the military. It was cut and dry," Maddox shares. "You need structure as a young man, and it gives you the backbone. It made people in my family proud. The honeymoon ended when I found out we were going to war in Baghdad."

Maddox recalls Baghdad as hot and hostile. He served as a medic in his platoon and grew a fraternity with his fellow soldiers, which still lasts to this day. "They made sure they got me back, and okay, to the States. I owe them a debt of gratitude forever."

The 110-degree weather scorched away the comforts from the States back home, which made him appreciate simple things like running water. The thing that Maddox missed the most was simply dressing nice. "I was given the opportunity of tagging along in a four-vehicle convoy over a high danger zone to go to a town that had the December issue of *GQ* fashion magazine. I took the opportunity to get that little piece of home."

After fifteen months in Baghdad, Maddox was injured and relocated to Presidio of Monterey. While stationed there, a friend informed Maddox of an amazing fine dress store in the Carmel Barnyard known as Khaki's. Maddox was perplexed that there could be any worthwhile dress store in a place called the Barnyard, but upon his first visit, he realized it contained some of the most well-dressed people he had seen in his life. Khaki's owner, Jim Ockert, provided an opportunity that helped bring Maddox's dream to fruition. "Jim told me to take a break for giving so much to my country," he says. "And Jim gave me an opportunity to get in the clothing industry. I am eternally grateful for what he did. He has an incredible taste level."

Maddox now works at Robert Talbott off Ocean Avenue in downtown Carmel. His distinct style has progressed, and it became an even greater passion that he considers an art "as it relates to a painter." Although he didn't make the paint, the easel, or the canvas, he says. "I didn't make the shirt, pocket square, or the pants. It's the artistry of connecting the dots. I don't make things. I make it hot."



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EVEREST



Everest Rocks

By Tammy Neal | Photos by Ryan Rosene

In an industry where '80s music has made a comeback, in part due to games such as Guitar Hero and Rock Band, a group of eighth grade boys driven by commitment and determination have firmly asserted themselves as a new classic '80s rock cover band named Everest that is rocking the Monterey Bay Peninsula.

Billy Lynch, the band's keyboardist, guitarist, and vocalist says: "My first musical experience was in classical piano when I started lessons at just seven years old." Inspired by his parents who loved classic rock, Billy became interested in that genre of music and discovered in school that he also liked to play guitar.

Jackson Gobel, Everest's guitar player, had his first musical experience playing Guitar Hero. However, he waited until fifth grade, when he and his friends started talking about forming a band, to pursue playing an instrument.

As for the other members, Will Morgan, the drummer, began on piano and later discovered the drums. Joe Johnson, bass player and vocalist, began with the recorder and discovered his love of bass playing at "iJam," a musical day camp put on by the school. The band came into formation when the boys started in the music program at the All Saints' Day School. "They are all pursuing a passion that takes significant effort, commitment, and dedication, trying to do it amongst their other commitments of sports, academics, and family," says Billy's mom and Everest's band manager, Shelly Lynch.

The boys credit the school's music program for bolstering their passion for music. Chris Ippisch was the boys' instructor at the day school, whom the boys say is also one of their first mentors along with Carolyn Balfe. Chris also plays in a reggae band, which the boys say is pretty cool. Carolyn Balfe, also an instructor at the school, plays piano and violin and she helped put on their first show at the school together.

Everest came together once the boys met Dennis Murphy, owner of the Dennis Murphy School of Music. "He definitely put us all together and made us a tight band; he is also our mentor." The boys revere Dennis' bass playing and musicianship, noting that he played for the Greg Kihn Band in the '80s. Dennis occasionally sits in with them on a song or two during shows. The boys still attend the Dennis Murphy School of Music, but mostly to rehearse. Their first show outside of the school was for Will Morgan's grandparents' birthday party. Jackson admits they used to get nervous before shows, but now that they have a little more experience, it just comes naturally.

Everest was asked to play the Pacific Grove Art Walk, the Carmel Reality Celebration at the Plaza, and the Golden State Theatre fundraiser to save the theatre, a historic gem since 1926. "Everest was asked to close the show," says Shelly.

Everest hopes to get as far as they can and are working on original material. Regardless of what happens, they plan to continue playing. The band believes it's all about having fun and the experience; it's not about the money. "It's all about camaraderie," adds Jackson, excitedly.



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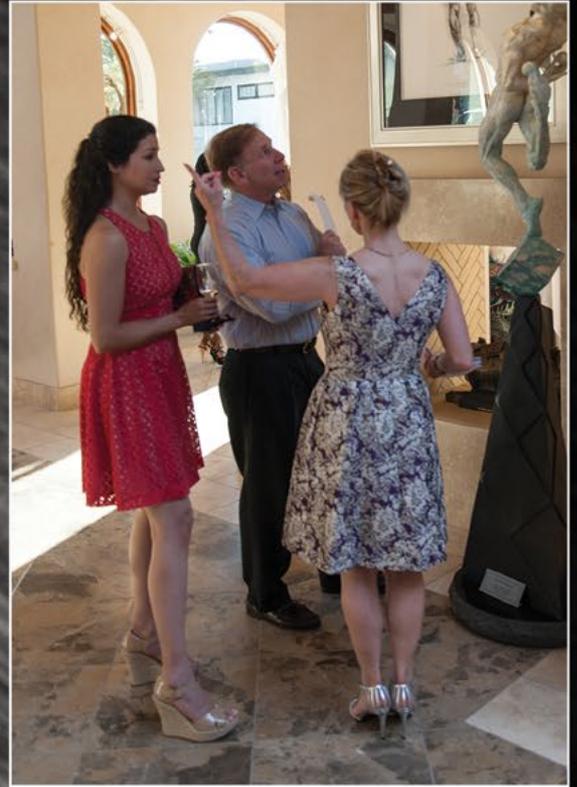


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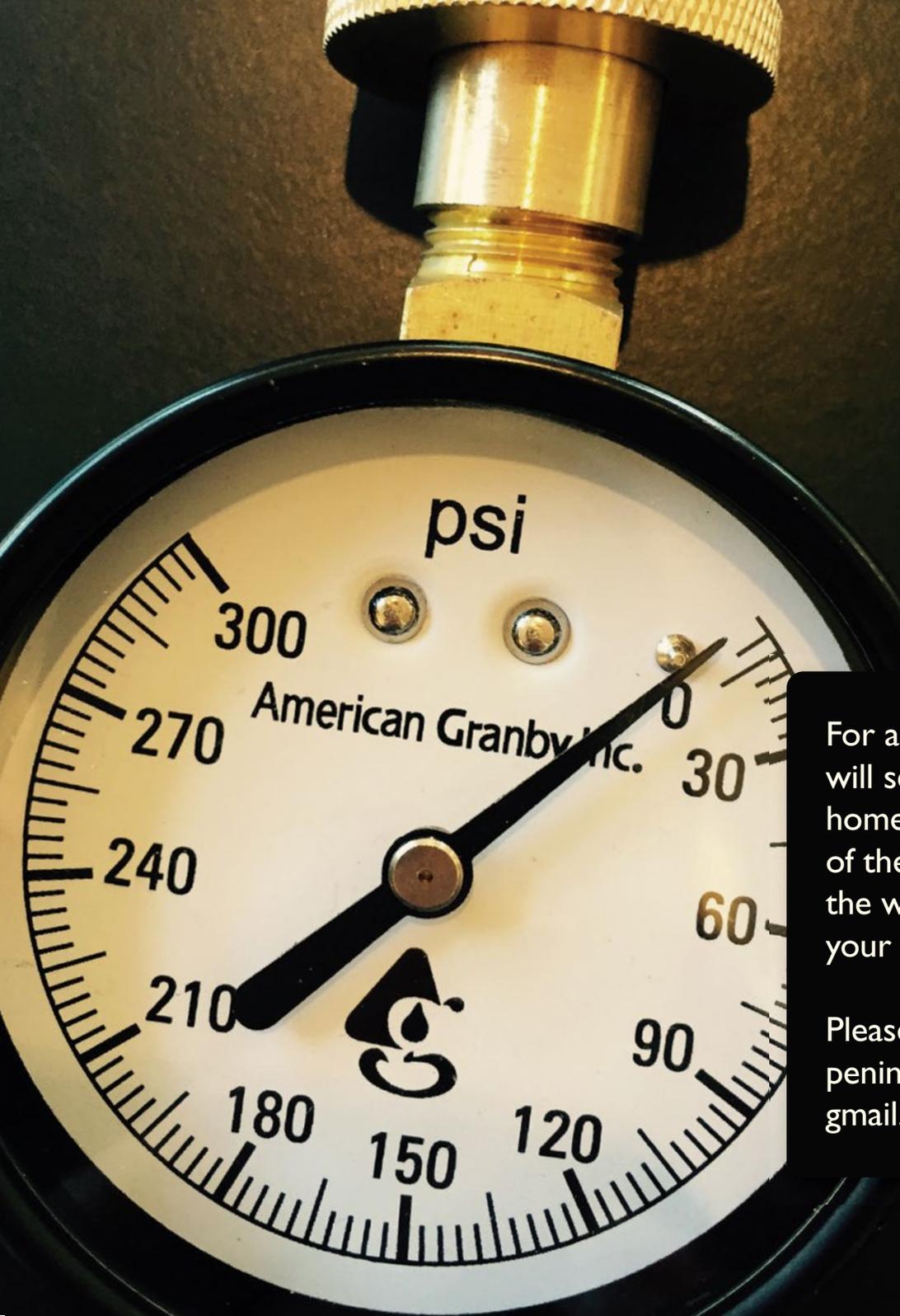


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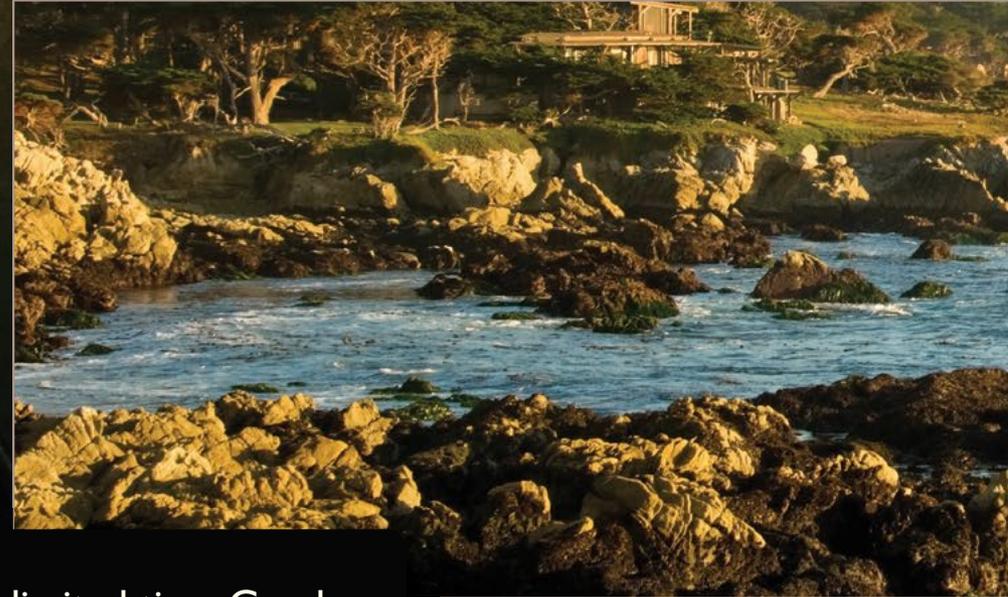
DEGREE MAGAZINE

NOVEMBER 3RD





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Q: What is your motivation for offering to check water pressure for homeowners?

Carol: A home inspector explained to me the unnecessary waste high water pressure causes. Once my friends and clients lowered their pressure they noticed minimal difference and lower water bills. It seems such an easy way to conserve water, which is a win-win for the consumer and environment.

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Q: How does reducing excessive pressure impact our community?

Carol: Clearly we use less water. When water load is reduced, it is a benefit to both the environment and the bottom line. And, if less water flows through the system, then less energy is needed to heat domestic hot water, saving energy for individuals, and reducing our energy.

Q: What do you like best about selling real estate?

Carol: In 25 years, no two days have ever been alike. Every transaction is different. When other agents say 'no,' or 'that will never happen,' I think about how to get to "yes." It takes perseverance, creativity and contract knowledge to reach the most successful outcome for my clients. It's hard work, but it's fun, and there is always a lot of laughter.

Q: What is your biggest challenge?

Carol: Many people don't know how to choose the real estate agent that represents them best. There is no formula to measure an agent's experience with contracts, negotiating, or problem solving. Many people put more thought into interviewing a gardener, for example, than the agent representing them in one of the largest purchases they make. Often the importance and impact of choosing the best agent is not felt until after the transaction is in process.

Q: What is your favorite real estate moment this year

Carol: One of the best was hearing a client from out of the area urgently asking his wife to come outside to the deck of the house on which they had just placed an offer. She raced out to find out what the excitement was all about. He was listening to the quiet...the sound of the ocean, smelling the trees and looking up at the stars.

That's nice. Yeah.

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BOB

PERSONA



Downtown Mr. Brown

By Chadwick Medel | Photos by Manny Espinoza

Bob Brown, known as Mr. Brown by many townsfolk, is a man who has walked the streets of Carmel through its many changes. He has enjoyed a great many years in this beautiful city-by-the-sea, and continues to appreciate the perpetual energy of the diverse people that make up Carmel.

Mr. Brown was born in Ohio in 1927. While living there, he graduated college with a degree in political science, attended law school, worked as a detective for Pinkerton security, and became a claims adjuster for an insurance company. He served in the United States Navy from 1945 to 1948, and in 1954, married his wife, Doris, known as his “lovey.” This marital union created a basis where their love of the arts could flourish.

Mr. and Mrs. Brown moved to California in 1957, which resulted in Mr. Brown’s employment at Roos/Atkins clothing store in Berkeley. He was the manager of the upscale clothing store until he was transferred to the new Roos/Atkins store that opened in the Del Monte Center in 1967. After this transfer, he eventually became the manager of the Pebble Beach Pro Shop, where he worked for several years, even merchandising the 1972 U.S. Open.

Mr. Brown found the urge to become more involved in the world of art, so he became a salesman at a gallery in Carmel. Mrs. Brown already owned her own gallery, and this moved him to open one of his own. In 2010, after more than 56 years of marriage, Doris passed away, leaving behind a lifetime of memories for which Mr. Brown is grateful. His marriage has given him a daughter, Julie Brown Smith, an artist, and a grandson, Sean Smith, who is in the San Francisco music industry.

Mr. Brown now enjoys his days in Carmel with great joy for all the town has to offer. On any given Friday, you might find Bob Brown dining at Little Swiss, visiting one of his favorite galleries, Light and Shadow, following it up with dinner at Village Corner with his great friend Joseph White, and closing the night by listening to the talented singer, Debby Davis, at the Cypress Inn. When his adventurous Fridays are over, you can find him at the Church of the Wayfarer every Sunday.

After Bob retired sixteen years ago, he became more involved with photography and painting. In this way, he expresses the culmination of wonderful moments he experienced in Carmel-by-the-Sea. His adoration for art is a passion that’s here to stay, infusing each of Mr. Brown’s days with more color, meaning, and love than the day before.



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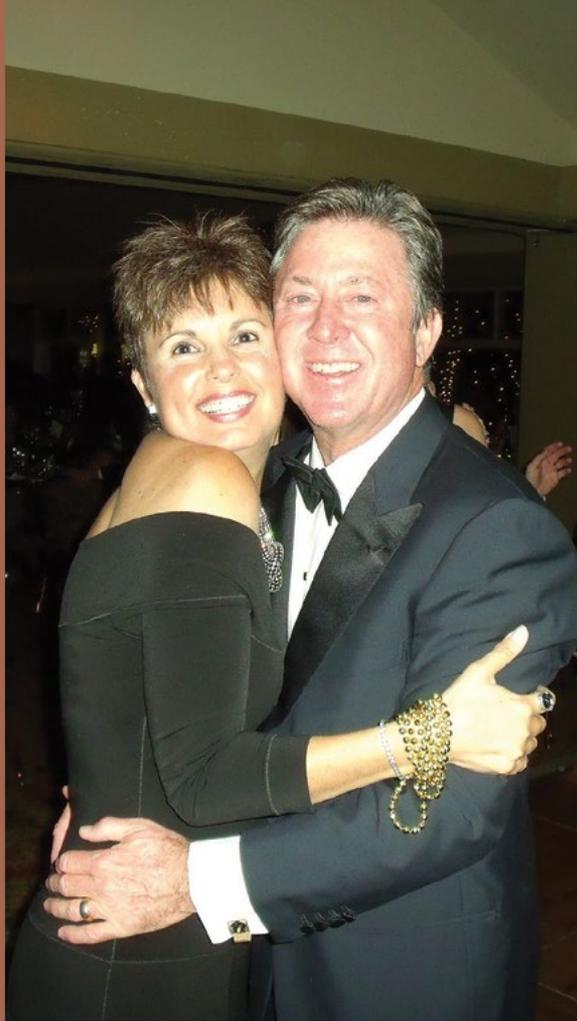


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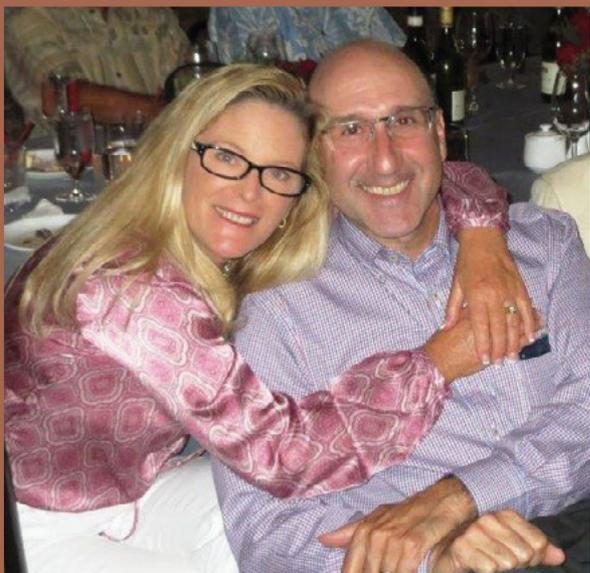
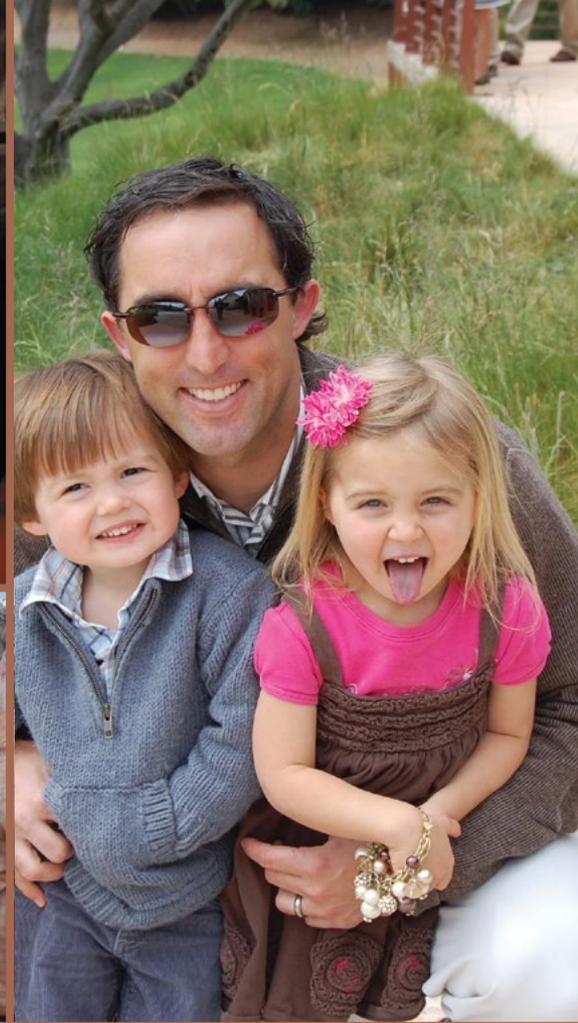


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Bubbles & Bags



Bubbles & Bags Builds a New Generation

Bubbles & Bags, a silent auction of new, gently loved, and vintage bags, is gearing up for a fabulous day at The Beach & Tennis Club in Pebble Beach on Saturday, November 15, 2014. The fundraiser will benefit the Girls' Health in Girls' Hands (GHGH) initiative of the Women's Fund of the Community Foundation for Monterey County (CFMC).

GHGH is a girl-led movement for health empowerment and leadership for girls between 11 and 18 years old in Monterey County. GHGH is an initiative of the Women's Fund, which invests in the potential of girls and increasing economic security for women. Research shows that when a woman thrives, her family thrives, and when families thrive, the community thrives. Those who aren't able to attend can learn more or make an online donation at www.cfmco.org/womensfund. "We wanted to do something more to help young girls become agents of change in their communities," says Bubbles & Bags Co-chair Stephanie Harkness. "We were looking for an avenue where the girls could participate in fundraising for their program," adds Harkness' co-chair, Judie Profeta.

The event begins with a First Peek Preview from 11 a.m. to 12 p.m. for "Buy It Now" purchases only.

Admission is \$100 for the First Peek Preview and includes parking at The Beach Club. The silent auction runs from 12 to 3 p.m. and includes parking at the garage adjacent to The Spa at Pebble Beach with a shuttle to The Beach Club. There is no charge for the silent auction. Sparkling wine will be served from 11 a.m. to 3 p.m.

Bubbles & Bags is hosted by Pebble Beach Company and sponsored by Illusions of Grandeur, the Schaefer Present & Stoffers Investment Group of RBC Wealth Management, European Jewelry Designer Natalie Baroni, as well as Augustina's, Comerica, and Monterey Aesthetics Center. The auction is coordinated by a volunteer committee co-chaired by Judie Profeta and Stephanie Harkness. Bubbles & Bags began after the two attended a CFMC Women's Fund Luncheon in early 2013 which featured Girls' Health in Girls' Hands participants. Profeta and Harkness were inspired by the impact of Women's Fund grants on local girls.

For tickets to the First Peek Preview or to RSVP and pre-register for bidding, visit www.2014BubblesandBags.eventbrite.com or call 831.375.9712 x120. Those who aren't able to attend can learn more or make an online donation at www.cfmco.org/womensfund.

Carmel Valley Hole-In-One

Listing Price ~ \$2,995,000
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Carmel Valley Hole-In-One

By Andrea Stuart | Photography by Wayne Capelli

Swept in by the Pacific currents, a veil of fine white streaks accents 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 squarefeet, 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.

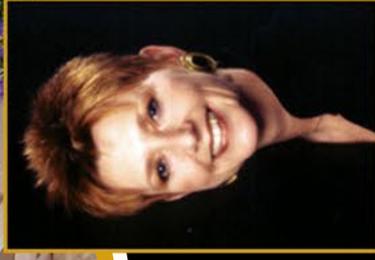
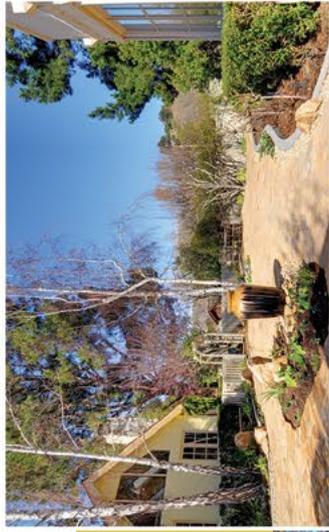
In direct juxtaposition to the rear of the home, the south facing side offers a sensation of being in downtown Carmel among its storybook backdrop. A cozy garden courtyard boasts meandering cobblestone pathways that join the main house and the adjacent cottage. Garden walls create privacy, while beautifully 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 squarefeet 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, contact Alain Pinel Owner/Broker Judie Profeta at 831-601-3207 or JudieProfeta.com. ~ Offered at \$2,995,000



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