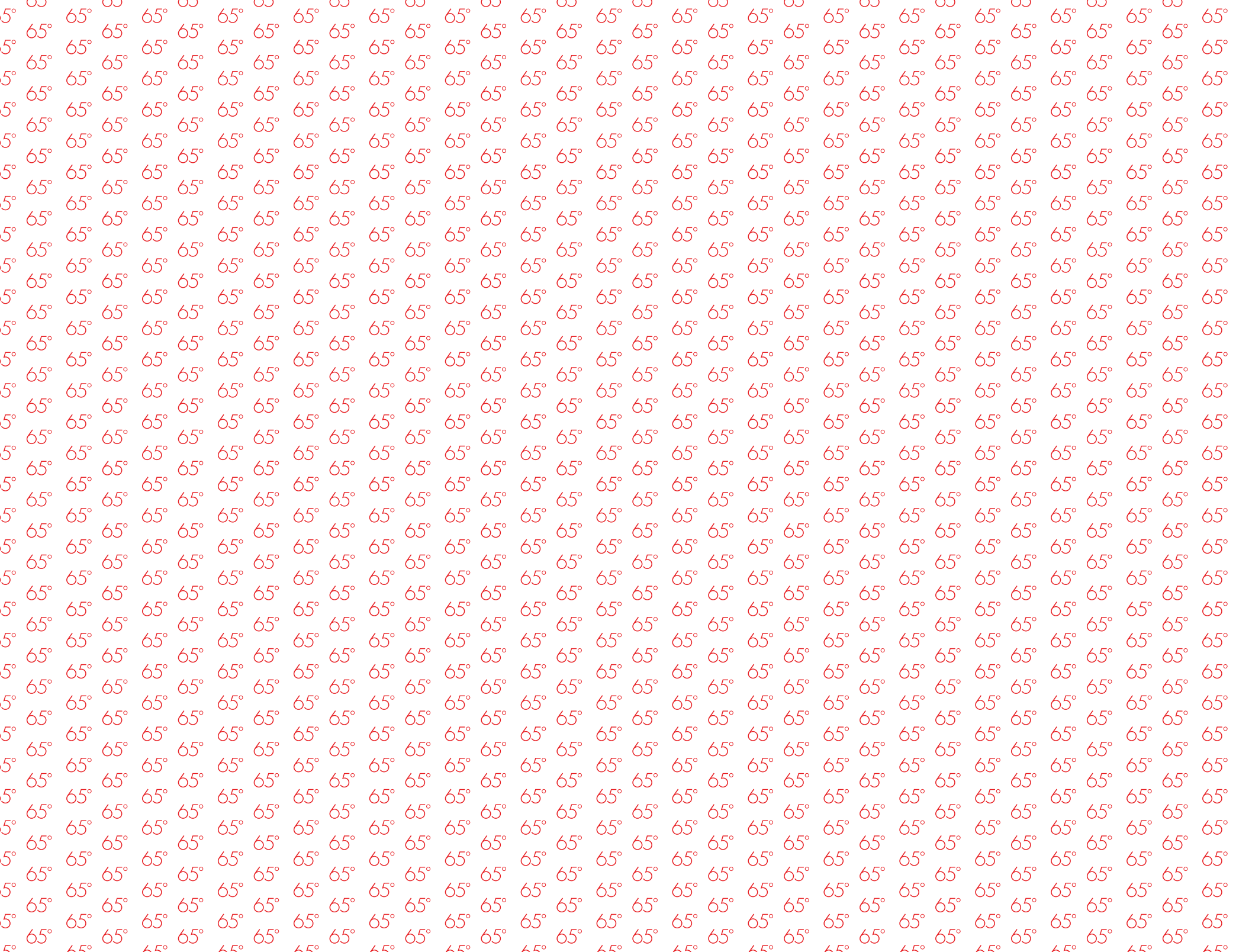


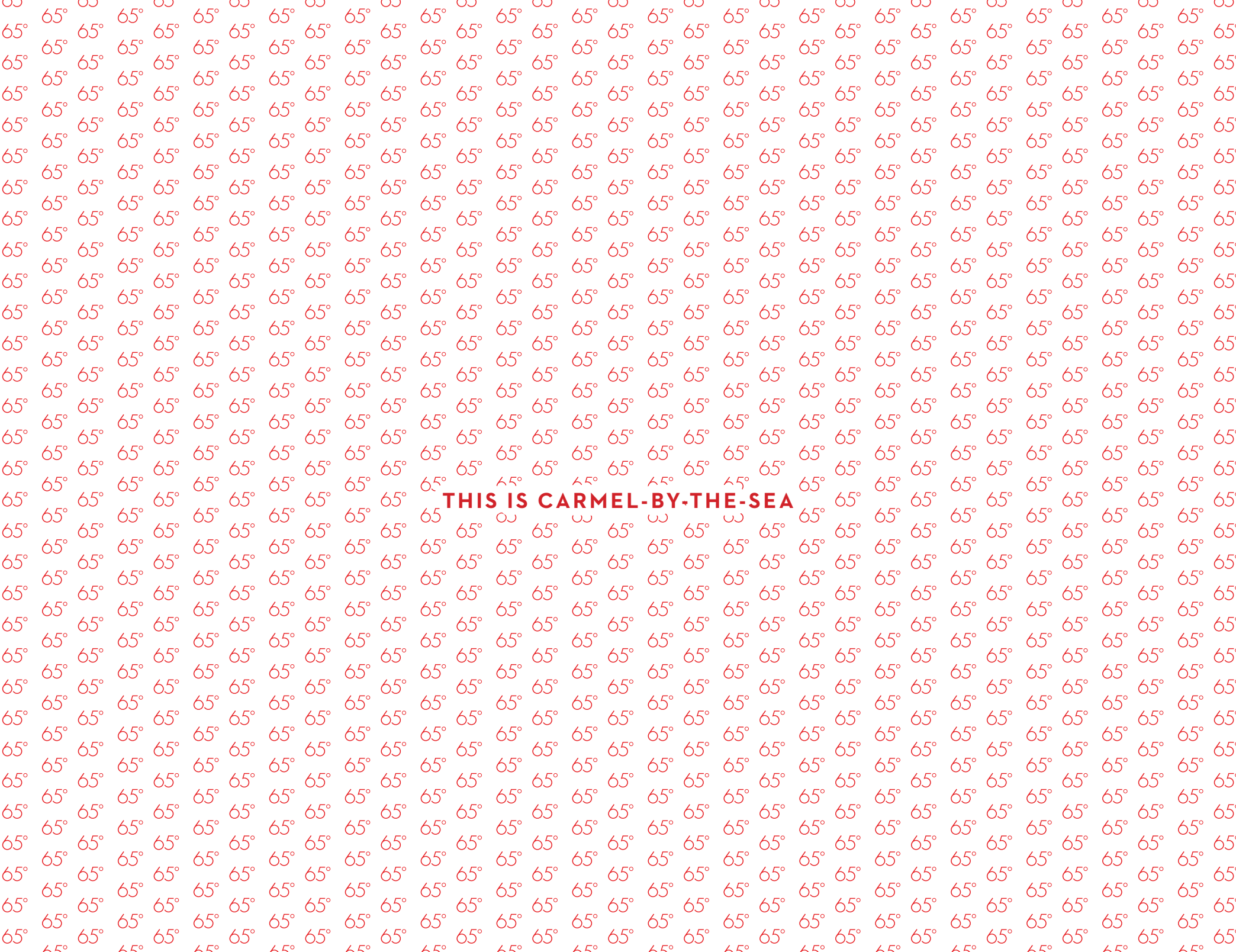
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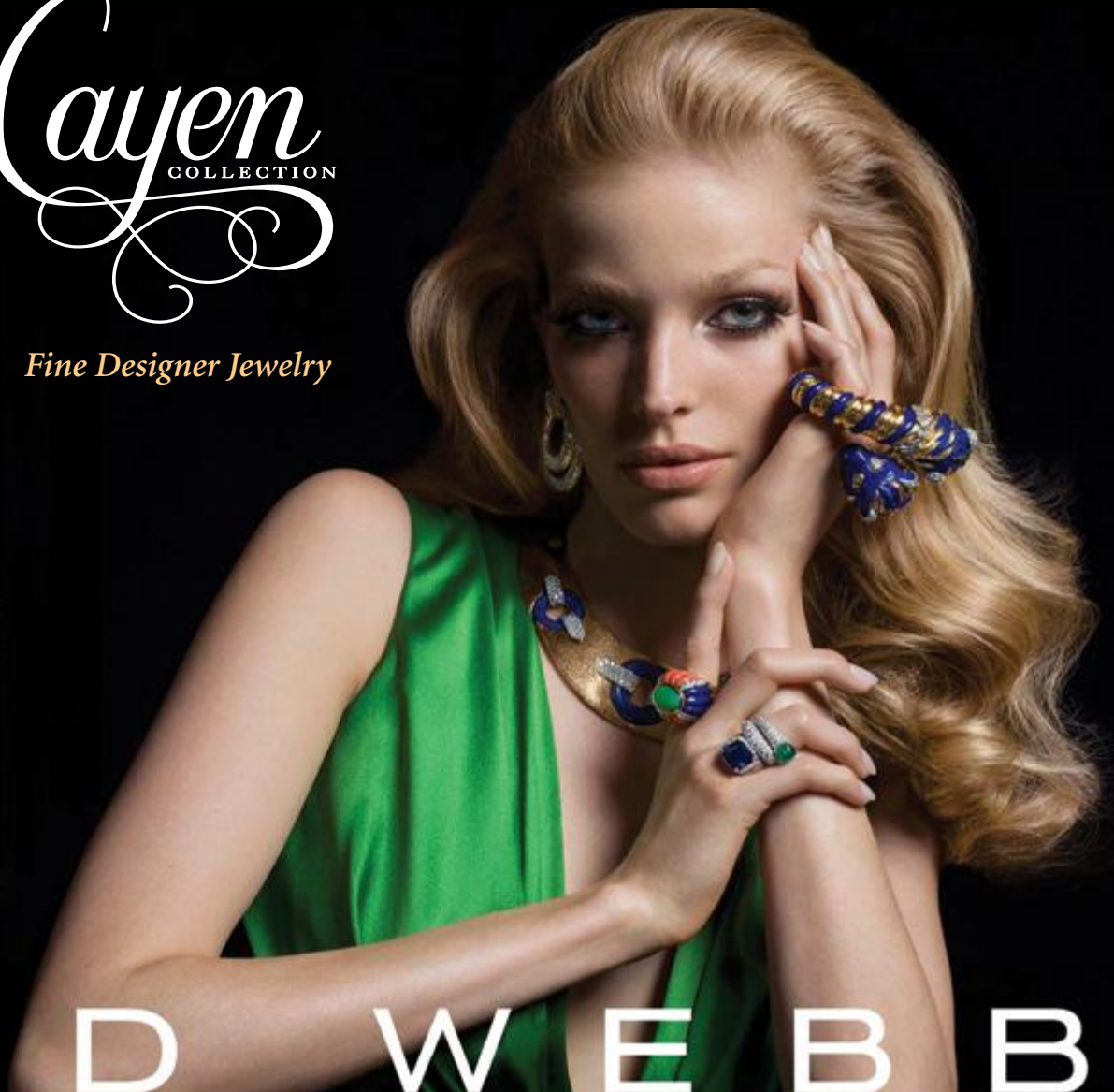
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A Bright Light in the Carmel Community

By Kelley Lefmann

SPECIAL

Plate as Full as His Heart

By Kelley Lefmann

Nourishing Our Community

By Andrea Stuart



FEATURE

Golf Fans Give Life to AT&T Pro-Am

By Bettina McBee Hohmann

COMMUNITY

**Uplifting the Community One Glass
at a Time**

By Andrea Stuart

EAT

The Bench

By Olivia Boynton

BE SCENE

Richard MacDonald's One-Man Show

By Olivia Boynton



18th hole at Pebble Beach 2018 AT&T Pro-Am.
Photo by Manny Espinoza.

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Richard MacDonald's One-Man Show

By Olivia Boynton | Photos by Darren Lovecchio

Dawson Cole Fine Art honors artist Richard MacDonald annually with a one-man fall show. On October 13, 2018, the gallery held a reception commemorating MacDonald's thirtieth anniversary as an artist, sculptor, and mentor.

The art of bronze sculpture truly endures. Casting his muses in that medium, MacDonald captures the ephemeral subtleties of human expression, giving them form, substance, and life. Once realized, his moments of creation are shared with the beholder.

Embodying 30 years of creativity, passion, and courage, the exhibition featured 30 of the artist's most revered and iconic works and pulled back the veil on his recent magnum opus. Jazz musician Eddie Mendenhall performed during the event, and a champagne toast revealed MacDonald's newest creations, including Duality Two Thirds and Diana Earth & Moon Heroic. "It is a blessing to be able to have been free to create from passion and inspiration while living on the Monterey Peninsula," says MacDonald about the celebration.

Richard MacDonald's One Man Fall Show continued at the Carmel gallery through December 31.







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Plate as Full as His Heart

By Kelley Lefmann | Photos by Manny Espinoza & Darren Lovecchio

Ask nearly any chef in the Carmel area about the late Chef Arturo Moscoso and you will be met with smiles and endless anecdotes. Moscoso, born in Italy and raised in Peru, traveled the world in pursuit of culinary excellence. The Monterey Peninsula was blessed to call him “neighbor” in his role as Executive Chef at Pèppoli, for a decade.

During that time, he delighted the community not only with recipes that remain on the menu today but also with his strong conviction to do things to the best of his ability.

Friend and colleague Giuseppe Panzuto, owner of Il Tegamino restaurant in Carmel, recounts how he and Moscoso struck up an instant friendship, both sharing ancestry in Naples, Italy. “In Neapolitan culture, friends are family,” says Panzuto.

The two chefs met at a party in 2006, and became fast friends. “[Moscoso] was very personable and very intense. Always on the go,” says Panzuto. “In the restaurant business, the adrenaline is so high that, when we aren’t in the kitchen, we are still carrying that around . . . it takes a lot to decompress.” Moscoso understood that. “He was always available to help anyone. Panzuto also notes, noting the many times that Moscoso jumped in to help at Pebble Beach Food & Wine and Big Sur Food & Wine. Amidst a busy career and full family life, he was constantly willing to help others in need. “He was just a really good guy. One of a kind,” Panzuto shares, wistfully.

During his time on the Monterey Peninsula, Moscoso was hit with news no one ever wants to receive: a diagnosis of pancreatic and stomach cancer. A GoFundMe page was created to help offset medical expenses due to job loss, but after Moscoso passed away, the family still needed all the support they could garner.



Panzuto, who lost his mother to cancer, felt compelled to continue to help his friend's family. In pursuit of creating a nonprofit to support those who lack insurance and are battling cancer, Panzuto helped to organize a committee to explore options. With some industry friends, including Frayne Paghdam, Kimberly Geronimois, Christopher Caul, Nikki Shiroki—Moscoso's sous chef of 15 years—and Greg Ahn, the owner of Folktale Winery, he contacted the Monterey County Growers and Vintners Association, who offered to list Carmel Restaurant Workers' Fund as a new nonprofit organization.

Its first fundraiser, Festa Moscoso, was held on November 11, 2018, at Folktale Winery. One hundred percent of the profits went to the fund and to Moscoso's family. Nearly 300 people came out to support the cause. "Our goal is to hold one to two events per year," says Panzuto. "As a community of hospitality, food, and restaurateurs, we should not just thank our employees and coworkers, but should help them in hard times as well . . . even after we no longer work together." Moscoso and his wife, Jenna, have two daughters, both of whom are under the age of ten.

The outpouring of support for the Moscosos is felt by the entire community. "I can't believe how many chefs and wineries have donated their food, their time, et cetera, to this event," says Panzuto. "Arturo was very loved by the community. They either knew him, or knew of him, and didn't hesitate to jump in and help."

Contributions for the event came from Il Tegamino, Kent Torrey (The Cheese Shop), Cal Stamenov (Bernardus Lodge), Tim Wood (Carmel Valley Ranch), Rich Pepe (Little Napoli), Jonathan Christopher Roberts (The Pig Wizard Deli), Mike Jones (Cachagua General Store), Brandon Miller and Gabe Georis (il Grillo), Tom Snyder (Cella), Chris Caul (the former Christopher's), Angela Tamura (Pèppoli), James Anderson (North Coast Brewing Company), Inga Yontz (Shiho Fukushima/Ocean Sushi Deli), Chef Mark Ainsworth, among others. Participating wineries included Wrath, Scheid, Scratch, Bernardus, Blair, Tondre, Denner, Luli, Joyce, Leopold Bertinchamps Beer, and Mad Otter Beer. Ray Bertolino with Lovers and Strangers traveled from Las Vegas to perform in Folktale's Barrel Room in Moscoso's honor.

To donate to the Moscoso family, visit: <https://www.gofundme.com/festa-moscoso>.





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The Bench

By Olivia Boynton | Photos courtesy of Pebble Beach

A short walking distance to the eighteenth fairway and Stillwater Cove Bay, The Bench restaurant is a hub for locals, golfers, and resort-goers alike. Its light and airy atrium, cozy fire pits and fire tables, and welcoming open wood concept design embrace guests with relaxation so they can enjoy the view and all the specialities The Bench has to offer. Sit by the cozy firepit, and attentive servers will bring blankets for the cold Monterey Bay evenings. Come for a traditional four-course meal, or join the communal table and make new friends while enjoying a round of craft cocktails and flatbreads.

The Bench and Chef Aaron are fortunate to have bountiful foods from the Salinas Valley, the Pacific Ocean, and the Central Coast, equipping them with the freshest ingredients year-round. Pairing these seasonal ingredients with Chef Aaron's 25 years of experience and inspiration to avoid "food boredom" is the key to the eclectic, ever-changing menus. They invite guests to dine with an open mind and to return with playful curiosity, whether they are foodies or just looking for a simply wonderful meal. When Chef Aaron senses a "You can't take that off the menu!" moment coming, he is quick to know what the up-and-coming produce is for the following season.





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His current favorite is charred broccoli, brown rice, lemon, chili flake, and parmesan for Bench starters, and for dessert, he loves the wood-oven-roasted strawberries. Other tantalizing treats from the winter menu include the Bench Cassoulet—duck confit, Italian sausage, bacon, butter beans, San Marzano tomatoes, and parmesan bread crumbs—and the oven-roasted brussels sprouts with wild mushrooms and brown butter sage vinaigrette. Chef Aaron's creative style has also generated a large vegetarian following at The Bench.



Craft cocktails play a major part in The Bench's creativity. It prides itself on having the freshest purees, juices, and infused simple syrups to create well-balanced, luscious cocktails. General manager Ariana Ilabaca and Pebble Beach mixologist Meg Nielson work in tandem to create an ever-evolving line of seasonal cocktails. However, there are some staples, including Thai One On and The Benchwarmer, for those seeking a tried-and-true classic. The restaurant also features draft wine by the glass, a concept developed with local wineries in the area back in 2012, when draft wine was a rarity. Seven years later, the vine-to-table draft perfectly embodies The Bench's fresh, local, and sustainable practices.

Celebrating the return of Pebble Beach to American ownership in 1999, a commemorative bench was placed near the eighteenth hole where the acquisition was established. To honor the vision of Pebble Beach owners, The Bench earned its namesake. This year, The Bench celebrates its seventh year and Pebble Beach Resort's Centennial with the 2019 U.S. Open. Come and revel in the festivities, sip on a delectable drink, and watch the magic happen on the eighteenth fairway!

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A Bright Light in the Carmel Community

By Kelley Lefmann | Photos by Manny Espinoza & Billy Cox

It is rare that a young child finds a strong sense of purpose. But Kiara Hinze, of Carmel, seems to have an inherent passion for philanthropy, not to mention strong leadership characteristics.

Hinze, who currently attends Carmel Middle School, has an innate ability to champion causes she believes in and rally a strong community of support. “In the fifth grade, at Carmel River Elementary School,” her mother, Brenda, recounts, “Kiara and her class presented to City Council. She was so passionate about making a strong case for banning plastic straws and lobbied the council, along with her classmates, on why they are harmful to the environment.” Pride is clear as she proclaims that the students’ efforts worked. “It was empowering for Kiara to see that her voice could make a difference,” she adds.

Even more inspiring is that this passion comes from a tween-aged girl who could easily be playing video games or hanging out at the mall. She seems to have found a deeper meaning to life, and one might say that everything Hinze does is done with utmost passion. “Even her baking!” adds her mother. Hinze and her brother, Maddox, used to make cake pops. “They would have their own version of the TV show *Chopped* at home, and I would always eat their creations.” Hinze’s passion in the kitchen remains but has taken a backseat to other activities due to the fatigue she experienced this past year.

In 2017, Hinze was diagnosed with a brain tumor and underwent chemotherapy treatments at Stanford Medical Center. Brenda can’t hold back her admiration for her daughter’s bold spirit, when she recounts how Hinze reached out to other patients as well as their parents (most people keep to themselves, due to the nature of the treatment). “She doesn’t let anything get her down,” she says. “She will strike up a conversation with anyone. Kiara is truly a bold, warm-hearted little girl.”

Jacob’s Heart, a nonprofit organization, sponsors Hinze and her cancer treatments, and her philanthropic passion has encompassed fundraising for the group as well.

In a short time, she raised over \$700 on Facebook. “Jacob’s Heart has been such a tremendous support,” explains her mother. Hinze recently participated in its Kidrageous Golden Gallop 5K Run and Celebration in Monterey. “She was named ‘Belle of the Ball,’” says Brenda. Not one to bask in the spotlight, Hinze returned to activism, speaking recently at the Carmel City Chamber and Pacific Grove City Chamber meetings, raising awareness about Jacob’s Heart. “It’s expanded her already huge heart, and she’s met so many new people through this path,” Brenda notes.



The Dance Center, where Hinze has danced over the years, has also been supportive through her cancer experience. A big proponent of raising awareness about bullying, which she experienced during her treatment, Hinze expresses herself through dance and is choreographing a solo piece that she will perform at her school after the New Year. “Kiara loves lyrical dance. It’s an expression of emotions,” adds her mother.

She notes that everywhere they go together she is pleasantly surprised by how many people know and love her daughter. “It’s like she is a mini-celebrity,” referring to their trick-or-treating experience. “It was heartwarming to see how receptive and supportive the community is.”

Before the tumor, Hinze was timid about voicing her opinion. But nowadays, she has no fear. She is an example to her friends, the community, and her brother of a strong young woman who is assertive and confident. “She now knows that her voice matters,” says her mother, “and she wants to encourage others to use their voice, as well.”

Hinze, whose first name, Kiara, derives from the Latin word bright, remains positive in the face of her health challenges.

To learn more about Hinze or to donate to Jacob’s Heart, visit, www.kiarahinze.com.

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Golf Fans Give Life to AT&T Pro-Am

By Bettina McBee Hohmann | Photos by Carol Oliva

It's that magical time of year—time for the AT&T Pebble Beach Pro-Am, hosted by the Monterey Peninsula Foundation. Steve John, Monterey Peninsula Foundation's CEO and director of the world-renowned golf tournament, proudly credits the fans for the 12.8 million dollars donated to nonprofits in Santa Cruz, San Benito, and Monterey counties last year. "We can't raise these funds without them," says John. "All our new ideas originate from our fans."

A spectator survey was started three years ago with the aim of implementing as many suggested ideas as possible and addressing attendees' questions and concerns. "Fans are very open in sharing their ideas, and we take these surveys very seriously," says John. "[They] love being part of a giving, philanthropic community and the unique experience the AT&T Pro-Am has to offer."

Pebble Beach Pro-Am is the only tournament that pairs celebrities, athletes, and CEOs with PGA tour players for three days. Some of the tournament's biggest fans are its volunteers. Clara Borup volunteers for the player registration committee and has been a faithful participant for 30 years. "First and foremost, the tournament is a wonderful fundraiser," shares Borup. "It's full of excitement and energy. It's a fun-filled week for not only the fans but also the celebrities and athletes."

What's new for 2019? Fans want a culinary experience, including salads and healthier options, according to John, so the Pro-Am is working

with Pebble Beach Resort, which handles all the tournament's food, to provide more variety.

New features also include beverage carts, which will be stationed around the golf course, offering sodas and beer to fans, more cash registers at the designated locations, and trolleys that will shuttle fans around the course at Monterey Peninsula Country Club. There is also a new, upgraded venue on the third fairway, Clint's Saloon, and a daily ticket will give fans access to the indoor/outdoor saloon, lunch, beer, and wine.



As a bonus, Palmer's Club 18 will feature "Voice of Golf" Jim Nantz's new line of golf apparel, Vineyard Vines. "Vineyard Vines has been an incredible partner with our effort," says Nantz. Side note: there will be on-site parking offered to those who purchase the exclusive Club 18 ticket.

"All of the athletes and celebrities exemplify what is so great about the game of golf. They share the core values of the foundation," says John. The magnificent view along the Pebble Beach coastline gives fans the perfect backdrop for the tournament's 72nd charitable party.

This year, the Monterey Peninsula will welcome 156 professional golfers, 156 amateur golfers, and thousands of fans. "Our state is full of wonderful things to see and do," adds John. "We want to make sure we're on people's radar. So we listen, and we care."

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Dynamic Duo

By Katherine Matuszak | Photos by Carol Oliva

With the New Year comes new leadership for Carmel. Recently elected mayor Dave Potter and his wife, Janine, found time to chat with 65° about what they see for the village's future.

65°: What is your collective vision for Carmel?

Janine Potter: I've visited and loved Carmel throughout my entire life. It's important to me that we preserve its heritage and keep the character of the town for generations to come.

Dave Potter: The world-class community that it is, we want to maintain the environment and promote the right kind of business in Carmel, recognizing that we are a residential community, and that's our highest priority.

65°: How would you describe the Carmel lifestyle?

DP: It's almost like a European village. You can walk the beach in the morning, go into town for dinner, and stop off at some of the iconic hotels or restaurants. The commercial and residential sectors blend together, which is a unique feature of Carmel.

65°: Is there anything you'd like to tell the people of Carmel?

DP: Janine and I are both incredibly honored to have been supported as mayor and first lady. One thing that sets us apart is that we're a team. We're available and accessible.



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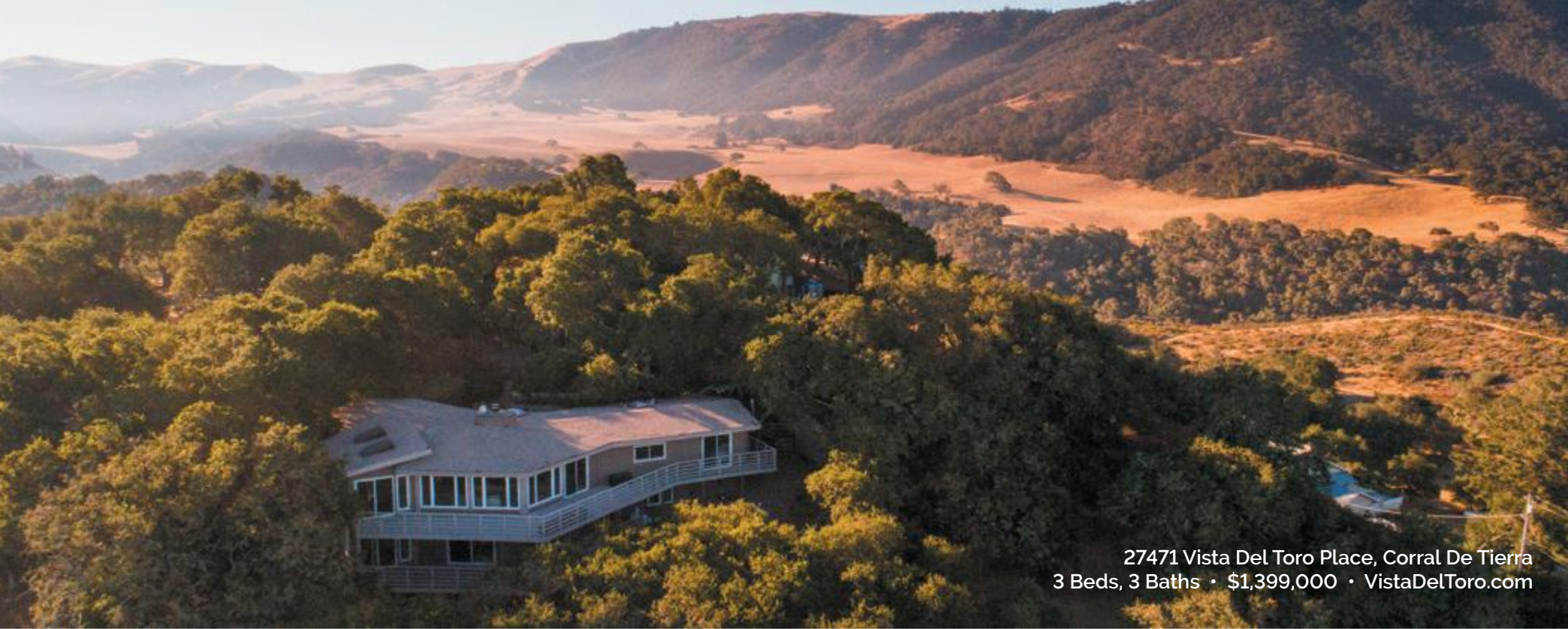
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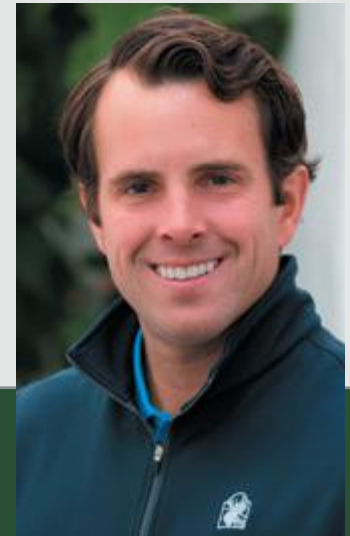




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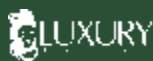
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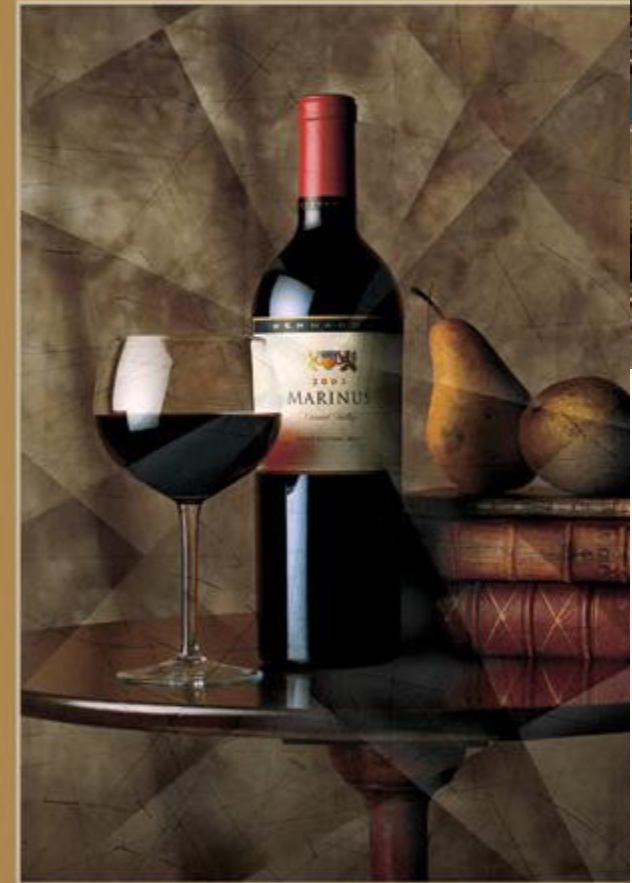
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Nourishing Our Community

By Andrea Stuart | Photos courtesy of Carmel Foundation

As a car pulls up to the curb in front of a small house, a curtain panel is pulled to the side of one window. A silver-haired person peeks out from behind the drapery, a glimmer in their eye. In the brief time it takes to walk from the car up to the front porch, the house door cracks open and the guest is greeted with a smile. A conversation ensues, hugs are exchanged, and the visitor hands a large paper bag to the homeowner, who offers a warm thank you. This is not an unusual exchange between a Carmel Foundation Homebound Meals volunteer and one of the organization's members.

Circumstances can change a person's life considerably. For many elderly people, illness, physical limitations, and loss of family and friends can result in a need for support. In 1950, a local group formed The Carmel Foundation after recognizing that they could cultivate a network that would connect seniors to the community and provide them with vital services.

In 1959, the organization developed a meal delivery program for homebound seniors in order to build on the group's principles. Community members had noticed that many of their elderly friends were becoming increasingly tasked by cooking for themselves. They further recognized that this was a common scenario among older populations throughout the community.





Seniors from all walks of life come to the foundation's Homebound Meals program for myriad reasons. While some seniors have chronic mobility limitations that prevent them from being able to shop for or cook healthy, complete meals for themselves, others need temporary assistance due to surgery, an accident, or an illness. There are also numerous people with caretakers who depend on these meals to help alleviate some of the responsibility. "(The meals) gave me a welcome respite from the never-ending job of caring for (my husband)," says one foundation member.

All meals are prepared by the Carmel Foundation chefs. Chefs arrive at the commercial kitchen every day at 4:30 a.m. to prepare meals for the onsite lunch program as well as the meal delivery program. Then, meals are packaged, frozen, and delivered by a friendly volunteer. By providing affordable three-course meals, the organization makes it possible for their members to feel more secure. While the meals aren't intended to fulfill all of a person's dietary requirements, they are a healthy supplement to members' regular diets. The meals also act as a vehicle for interaction.

In-home meal assistance ensures that seniors receive regular visits from volunteers. These visits help relieve feelings of isolation and loneliness, conditions that are all too common among the senior community. Volunteers and members engage during meal deliveries, often getting to know each other and forming friendships. Because the meals require very little work, recipients who may be at a higher risk of falling down are less likely to have an accident because they don't have to cook.

In the last year alone, The Carmel Foundation prepared over 4,200 meals for their homebound members at a member cost of only \$6 per meal. The foundation is a 501(c)3 organization and does not receive government funding. Instead, it depends on the generosity of individual, corporate, and foundation donors to provide the subsidies required to offer this vital service to the community.

To learn more about The Carmel Foundation Homebound Meals Program, visit carmelfoundation.org.



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The Club at Pasadera: A Star is Reborn

Imagine you have the chance to build your own dream golf club in the Monterey Bay area. To do it right, you'd start with a world-class course architect, such as Jack Nicklaus. You'd locate the right land—say, a former thoroughbred horse ranch. This is where members could enjoy activities while bathed in sunshine and away from the fog, all the while being just a few minutes from Carmel, Monterey, and the Peninsula. Jack would then "paint his masterpiece" (the only one on California's central coast) against the breathtaking backdrop of the Santa Lucia Mountains, framed by live oaks, traversing meadows, canyons, cliffs, and creeks.

With several dramatic, secluded hole designs and numerous ponds, the stunning landscape is abundant with deer, wild turkey, geese, and the occasional patrolling bobcat. It would immediately be recognized as a wonderful challenge to golfers of all abilities and, in time, take its rightful place among the top courses in the region.

You'd bring in, as your partners and associates, prominent local business people who support the Monterey community and understand the details required for success in hospitality and golf resort management. These executives would bring a prestigious track record from exclusive destinations, including Carmel Valley Ranch and The Preserve, as well as the new exclusive Tahoe Beach Club.

For your beautiful Mediterranean-style clubhouse, you'd want to hire a renowned executive chef, such as culinary icon Colin Moody, who joins your team after 10 years at the renowned Monterey Peninsula Country Club, one of the home courses for the AT&T Pebble Beach Pro-Am. Recognized as a "Chef of the Year" by the Monterey Bay's American Culinary Federation chapter, Colin is also respected for his work at Asilomar and Highlands Inn's Pacific Edge. Colin immediately gets to work on featuring many innovative and sustainable menus, including for special events and all the major holidays.

With a philosophy of "unbuttoned luxury," you would name your destination The Club at Pasadera, a nod to the 565-acre residential community surrounding the Club.

Families would be welcome and encouraged to enjoy five tournament-quality tennis courts, a heated saltwater lap pool, a family pool, the spa, the driving range, a professional-grade fitness center, yoga and trainer studios, men's and women's lounges, the pro shop, and multiple indoor/outdoor dining and meeting locations. Members could book their guests into one or all of the adjacent Lodge's five guest rooms.

A variety of memberships would be available, and everyone would be invited to weekly socials, accompanied by delicious, complimentary offerings.

Well, you don't have to imagine! The last great golf course and resort that's likely ever to be built in the Monterey Bay area is a reality at The Club at Pasadera. Since 2018, new ownership and management have been giving members, their families and guests, wedding parties, planners, and special event organizers a world-class hospitality experience. Many additional amenities are in development, while the number of members is limited to ensure that everyone can be comfortable and courteously accommodated.

Just five minutes from the airport and Laguna Seca Raceway, The Club at Pasadera is one of the crown jewels in golf and resort recreation surrounding the Monterey Peninsula. Uncrowded and family-friendly, The Club at Pasadera is your passport to everything a club should be.

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Creating Memories One Bite at a Time

By Andrea Stuart

A meal is an opportunity to savor with all of one's senses. This is the philosophy behind catering company Carmel Private Chef. Founder Kelley Lefmann believes that by putting your whole self into a meal, you create memories out of little moments.

Lefmann, who lived in Italy for nearly two years, developed an appreciation for the Italian way of savoring meals as an experience. "A tavola non si invecchia," she says. "It means, 'at the table, you don't get old.' If you enjoy a meal surrounded by friends and family, you are doing something good for your health." A bon vivant with a penchant for making connections through food, Lefmann has learned from myriad chefs. As a result, Carmel Private Chef has evolved into a full-time catering business that offers in-home meal preparation for private dinner parties, special occasion brunches, meal delivery, cooking classes, and corporate catering.

Since starting Carmel Private Chef, Lefmann has had the privilege of serving a variety of people. One of her dreams came true when her favorite author, David Miller (author of *Blue Like Jazz* and *Scary Close*), requested her services for a weekend of meals for he and his best friends. "The weekend took place at The James House, one of the most famous historic homes in the Carmel Highlands," Lefmann says. "It was a breathtaking venue, but also, I developed friendships with several of the guests, and have been invited to Nashville as a result."

She has also provided sumptuous meals for the Bay Area chapter of Young Professionals Organization and has been recruited to deliver meals to families who experience loss or hardship. In some cases, Carmel Private Chef has donated food and services for these situations. "It is just the right thing to do, when you can help others who are suffering," she says. "It is important to pay it forward when you can."

Personal connection is the main ingredient in all of Carmel Private Chef's meals. As a result, Lefmann has developed strong relationships with both her clients and with local purveyors. In this way, Carmel Private Chef is helping people cultivate memories one bite at a time.

To learn more, call 831.251.0168 or visit carmelprivatechef.com.





AN EVENING WITH CHAMPIONS



LKTALE



Uplifting the Community One Glass at a Time

By Andrea Stuart | Photos by Darren Lovecchio

In a world where being different is often met with adversity, the Special Olympics promotes inclusion, acceptance, and respect for people with intellectual disabilities. When Eunice Kennedy Shriver founded the Special Olympics in 1968, no one could have predicted the impact the organization would have on helping to eliminate social injustices and empowering people who are differently abled worldwide.

The Special Olympics provides year-round sports training and athletic competition in a variety of Olympic-type sports for children and adults with intellectual disabilities. Special Olympics is available all over the world as local chapters provide participants with opportunities to develop physical fitness, demonstrate courage, experience joy, and build relationships. Athletes are given opportunities to connect with one another and with the communities in which they live through participating in sports and by attending advocacy and fundraising events.

On December 6, the Special Olympics Northern California (SONC) gathered nearly 100 people, including local Special Olympics athletes and their families, for the Evening of Champions Reception at Folktale Winery & Vineyards in Carmel. Speaking out about how the organization has impacted their lives, the athletes and their families helped to raise awareness for the Special Olympics and its Monterey County programs.

Wine tastings, elegant fare, a raffle, and live music complemented lively discussions about the important role that SONC plays in its participants' lives—including trainings and competitions, inclusive schools programs, and health screenings to 22,780 children and adults in the region. Attendees also learned about how they can get involved.

With a focus on inclusivity, SONC empowers athletes to build confidence and maintain hope by offering nine sports, working with 40 schools in the region, and partnering up with businesses like Folktale Winery to shine a light on the Special Olympics and the ways it improves our community.



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WINERY

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SAUSALITO

FOTO

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EAT

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PUBLISHER'S NOTE

By Rich Medel

Another year is in full swing. Along with cooler temperatures we have been enjoying mini escapes in the midst of preparing this issue. We spent quite a bit of time in Sausalito over the last few months experiencing the splendor the city offers. Karen Aiken, a community advocate, has extended a



gracious hand in helping us curate the Sausalito content and has opened our eyes to this vibrant city-town. While visiting, we enjoyed a scenic stay at the Inn Above Tide and took pleasure in a delightful afternoon with Captain James (Jim) Gabbert of the Sausalito Yacht Club. These stories show the power inherent in water its power to create communities.

Of course, our trips would not have been complete without making a trek to Napa Valley. We visited the Del Dotto wineries and were wowed by their wonderful service. Making our way down the valley, we also stopped in at the new RH Yountville (formerly Restoration Hardware) and were taken back by its magnificence, especially the chandeliers.

Once we made our way back to the Monterey Peninsula, we celebrated decades of creation with sculptor Richard MacDonald. We also checked in with Carmel Mayor Dave Potter and his wife Janine to have a quick chat about the Carmel lifestyle and their vision for the city. I also had the pleasure of spending time with the inspiring Kiara Hinze during her photo shoot. You won't want to miss her story!

Well, AT&T Pro-Am is knocking on our door. This year, the tournament is presenting several new amenities, including the third fairways' Clint's Saloon, giving more reasons to look forward to another year of the event. We can't wait and hope to see you there!

Rich

57°

THIS IS THE CITY

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A Taste of Discovery

By Katherine Matuszak

This November 9, a lucky group of oenophiles had the first glimpse of a unique wine experience at the opening night of The Prisoner Wine Company's Tasting Lounge and The Makery.

If The Prisoner Wine Company sounds familiar that's because they are best known for The Prisoner. This namesake wine is their flagship red blend, the label of which features a Francisco Goya painting by the same name. Longtime fans of their wines were pleased to find that the new winery, with its vaulted ceiling, sprawling skylight, and acid-stained mirrors, is just as unique and thought-provoking as the brand they've loved for 20 years.

The space, designed by San Francisco-based architect Matt Hollis, was created with artistic intention and an emphasis on collective discovery. Interior designer Richard Von Saal calls his work at the winery "retro futurism." Reclaimed wood from the original Bay Bridge and a diesel tank reinterpreted as a custom chandelier were among many unique pieces premiered at the opening.

Outside, in a space called The Yard, chefs prepared lobster corn dogs, air bread with a Parmesan foam, and Kalbi A5 Wagyu cooked on a yakitori grill. After pairing these bites with wines exclusive to the new Tasting Lounge, guests wandered into the light-flooded private tasting area dubbed The Makery, where Liquid Nitrogen S'mores were served. This exceptional space is a celebration of craft and community, where local makers display their wares in studios, forming a marketplace of creation begging to be explored.

"By offering both loyal and future fans a place to immerse themselves in the brand in a new way, we hope all of our visitors come to discover the allure of The Prisoner Wine Company," said Brigid Harris, Property Director of The Prisoner Wine Company.

Reservations are recommended for the Tasting Lounge and required for all other experiences, including access to The Makery.

Visit www.theprisonerwinecompany.com to make a reservation and discover what this unique destination has to offer. Open 11 a.m.-6 p.m. daily.





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Breathtaking Beauty at RH Yountville

By Fran Endicott Miller | Photos courtesy of RH Yountville

As the elegant gentrification of Yountville continues to evolve, a new entrant on the hospitality scene is commanding the spotlight. That's not an easy feat in this small town, which features two Michelin-starred restaurants, a bevy of posh tasting rooms, and refined boutique shopping. Yet RH Yountville, located at the north end of Washington Street, appears to be a fine fit for this 1.53-square-mile hamlet that is often a desired vacation spot of the affluent and aspirational. The glittering space is already a favorite haunt for locals, who fill its stone-quarried-walled rooms and velvet banquettes for celebratory revelry.

Known to a certain generation as the purveyor of urbane wall paint colors and door pulls, RH—formerly Restoration Hardware—expanded its portfolio to include much more than household design items and nostalgic holiday gifts. A first-of-its-kind integration of food, wine, art, and design, RH Yountville embodies chairman and CEO Gary Friedman's ongoing collaboration with celebrated restaurateur and Founding President of RH Hospitality Brendan Sodikoff and award-winning design architect James Gillam of Backen & Gillam—one of Architectural Digest's Top 100 architecture and design firms in the world.

The stylish compound includes the transformed historic Ma(i)sonry building. Formerly a wine-tasting garden and art gallery, this rough-cut-fieldstone-walled space is now home to RH's two-story Wine Vault, where guests can discover a curated selection of classic champagnes and limited-production wines from some of Napa's boutique producers while either lounging in-house on low-slung luxe banquettes anchored by a monumental limestone bar or sitting in the garden at the spectacular 40-foot, live-edge, single-slab tasting table. The adjacent wine and barista bar serves craft espresso, teas, fresh cold-pressed juices, and wines by the glass.









Lush courtyards with limestone fountains, massive fireplaces, and heritage olive trees flow seamlessly between the buildings, which include two design galleries and the indoor-outdoor restaurant where Sodikoff's seasonal, ingredient-driven menu features items sourced from local farms. A sampling: artisanal prosciutto with garlic bread, Délice de Bourgogne cheese with warm baguette, crispy artichokes with roasted potatoes and rosemary aioli, and avocado toast on grilled sourdough. Mains include a half-roasted chicken with olive oil potato puree and natural jus served in a copper roaster, Atlantic Dover sole with brown butter, lemon, and parsley, a 14-ounce charred rib eye with house-cut fries and aioli, and broiled salmon with honey, black pepper, brown butter, and lemon. A juicy and delicious house burger contrasts playfully with the sparkling crystal chandeliers that light every table to create the breathtakingly beautiful ambiance.

RH Yountville follows in the footsteps of RH properties in cities such as Manhattan, Palm Beach, Boston, Chicago, and Nashville. Each highlights the breadth of RH offerings by blurring the lines between residential and retail and indoors and outdoors, and by redefining and reimagining the shopping and dining experience.

"RH Yountville reflects our vision for creating inspiring spaces and authentic experiences that respect and amplify the local culture," says Friedman. "This is an inherently personal project, given our nearby headquarters in Marin County. We're humbled to introduce this new experience to Napa Valley—one of the most celebrated food and wine destinations in the world."





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French Flair in Calistoga: The Francis House

By Fran Endicott Miller
Photos by Michael Hospelt

It takes a builder's architectural eye, a designer's artistic touch, and a historian's love of the past to create a property such as Calistoga's The Francis House. Owners Rich and Dina Dwyer drew on their collective years of expertise in the design and real estate development industries to create their newly opened, luxurious boutique inn in Napa Valley's northernmost town, and their fusion of skills has produced a hospitality gem.

Originally built in 1886 and listed in the National Register of Historic Places, The Francis House served as The Calistoga Hospital from 1919 to 1964, shuttering completely in 1965 and sitting empty for the ensuing 50 years. The crumbling eyesore was just weeks away from being demolished when the Dwyers swooped in to save it, much to the delight of Calistoga's citizens. The San Francisco residents and Napa Valley weekend regulars spotted the online realty listing and instantly recognized the building's potential. They spent three years carefully restoring and redesigning the property, transforming the corner parcel into a sumptuous destination. Dina, with an interior design degree from Parsons School of Design in New York City, and Rich, with his 30 years in developing, building, and remodeling some of the finest homes in Hillsborough and Palo Alto, never compromised. Every detail was deliberately attended to, from fabric to fixtures.









One of few stone buildings in Napa County with authentic French Second Empire architecture, The Francis House (named for its original owner, local merchant James H. Francis) features five beautifully, thoughtfully appointed rooms. The structure and design artfully marry the building's historic past with modern amenities expected by today's luxury traveler. Casper beds are adorned with premium linens, and bathrooms boast Carrara marble. A spacious backyard garden with gravel paths, limestone fountains, flowering jasmine, and citrus trees frames the heated swimming pool, next to which are outdoor showers and an infrared sauna. Various eye-catching objets d'art punctuate the stylish living room. Every inch exudes character, and though the vibe is that of refined elegance, the hospitality is never stuffy.

The Dwyers strive to make their guests feel at home. And it is their home—they live on-site and take great pleasure in helping plan itineraries and outings. They are also a wealth of local knowledge,

with connections to obtain those hard-to-get dinner reservations at the valley's most lauded restaurants. Pick their collective brain over a glass of afternoon or evening wine, the label of which is most likely that of a local vintner whom they know well. Socialize with other guests or retreat to a backyard lounge chair with a good read—the well-stocked living room library offers a multitude of choices. The Dwyers are intuitive hosts who anticipate their guests' social inclinations. "We encourage everyone to find their comfort zone," says Dina, who cooks a beautiful, locally sourced breakfast for all each morning.

The convivial pair have clearly found their calling. "We have a passion for hospitality, and we work well together as a team," says Rich. "Our guests tend to arrive in Calistoga with positive juice in their souls; they're happy and relaxed, and our role is to help keep that great vibe going."

The Francis House is located at 1403 Myrtle Street, Calistoga, CA. 415-350-0060.



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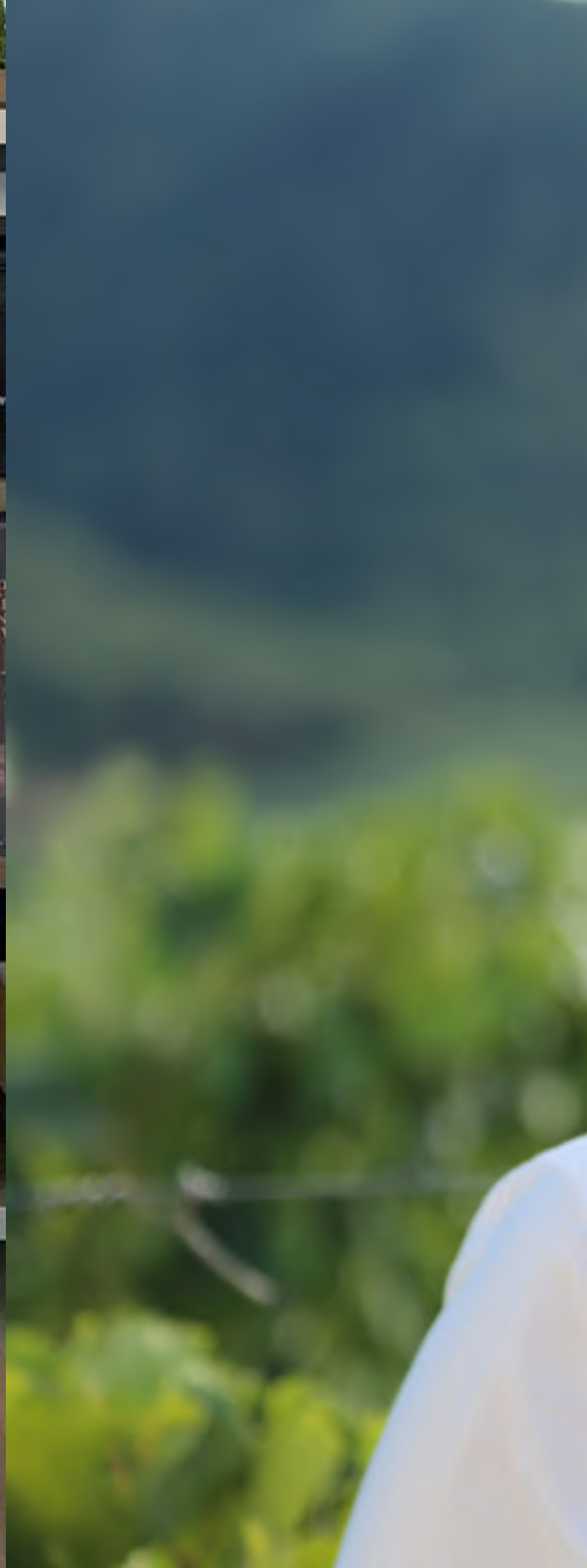


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YOUNTVILLE SAN FRANCISCO ST. HELENA HEALDSBURG





Napa's Wine Whisperer

By Fran Endicott Miller | Photos by Rob McDonough

When Kerrin Laz joined the Dean & DeLuca team in 2003 as wine buyer for the Washington, DC, store, she had little experience in the field of wine. Fifteen years later, Laz is overseeing two of her own tasting rooms in the Napa Valley and is one of the most trusted consultants in the wine business. Among her clients are many of the country's top CEOs, celebrities, athletes, as well as other influential people who place their trust in her hands.

Laz's DC stint led her to Napa, where she created, managed, and directed the St. Helena Dean & DeLuca wine department for a dozen years. She built invaluable relationships with some of California's most renowned vintners, growers, and winemakers while focusing on product selection for the company domestically and internationally. She was also responsible for marketing Dean & DeLuca as a brand and forming corporate partnerships with Fairmont Hotels & Resorts and Lexus as their wine country ambassador. Through these channels, she created a loyal following of wine enthusiasts and collectors throughout the United States and abroad.

Today, Laz is a California wine authority courted by every new winery hoping to make an impact in the industry. She oversees her wine tasting rooms and a collection of more than 500 rare and coveted labels. K. Laz Wine Collection in Yountville is adorned with her own landscape photography, and the newly opened K. Laz at CIA Copia in downtown Napa is introducing her expertise to an even broader audience. Each tasting room offers private, customized, by-appointment-only wine

tastings for the most discriminating palates and enthusiastic wine lovers looking to Laz and her team for invaluable insider perspectives on the people, places, and trends within California's wine industry.

In fall 2016, Laz added "vintner" to her title when she released the inaugural vintage of her own LAZ Wine. Working with famed winemaker Celia Welch, Laz produced a 2014 Napa Valley Cabernet Sauvignon, which now appears on wine lists at The French Laundry, Morimoto, PRESS, and Mustards Grill. It can also be found in retail shops such as V Wine Cellar, 750 Wines, and Dean & DeLuca.



Notwithstanding her wine industry successes, Laz is most proud of her work with the Alzheimer's Association. When her mother was diagnosed with the disease in 2014, Laz founded Inspire Napa Valley (INV), a movement to raise awareness and critical funds for Napa Valley residents living with Alzheimer's disease. INV is committed to supporting the Alzheimer's Association's mission to advance research to end Alzheimer's and dementia while enhancing care for those living with the disease. The inaugural INV wine weekend took place in May 2018, and brought together wine enthusiasts, philanthropists, industry leaders, acclaimed vintners, and winemakers as only Laz could gather. It included a wine tasting of 45 of Napa Valley's most sought-after cult wine followed by a seated dinner, live auction, and paddle raise. It's no surprise that, as with everything Laz works on, the inaugural event was a resounding success.



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A Life in Wine

By Fran Endicott Miller

Fine wine collectors might not know Suzanne Chambers, but they've likely been the beneficiaries of her life's work. As president and cofounder of Chambers & Chambers Wine Merchants, importer and distributor of wines in California and Hawaii, Chambers has long been instrumental in supplying oenophiles with some of the world's premium brands and most coveted bottles. Those who feature in their collections—varietals from Billecart Salmon, Domaine Dujac, Domaine Comte Georges de Vogue, Domain Leflaive, Vietti, and Littori, for example—can thank Chambers, who with her father, Jack, started their import business of ultra-premium wines 45 years ago.

Chambers was 19 years old when Jack suggested they go into business together. A commercial airline pilot, Jack used his downtime to explore his passion for wine, a passion that would eventually become a dual vocation. With Chambers handling the business end of the venture, the two started importing a handful of estates from Burgundy. Today, with Chambers at the helm as president for the past 25 years, the company employs 120 and works with more than 200 of the world's greatest estates in Australia, France, Germany, Italy, New Zealand, Portugal, South America, and Spain, and in California, Washington, and Oregon in the United States. Chambers credits the company's success to the enduring relationships she and her staff have built and maintained. "When we started this company, my dad and I decided that, first and foremost, we wanted to have direct relationships with the wineries we represent," says Chambers, who is known for her steadfast integrity. "And we are very proud of our longstanding relationships; we work really hard at maintaining our partnerships. We never tried to be the biggest, but we certainly want to be the best."

Chambers' longtime friend Sue Higgins vouches for her pal's dedication to others. "I've known Suzanne for 60 years, since we grew up together, exploring the hills and creeks of rural Southern California," says Higgins, a retired naval officer. "We maintained our friendship long distance—our kids can't figure out how we did that, pre-internet! I believe our friendship is a testament to Suzanne's commitment to her relationships. Her authenticity runs deep—with friends, family, and in her business—a cornerstone of a life well lived."

When not traveling in search of the next great wine find, Chambers splits her time between offices in San Francisco, where she keeps a cottage in Sausalito for overnight stays, and St. Helena, where she and her husband, Larry Turley of Turley Wine Cellars, maintain 75 acres of grapes and gardens and a menagerie of animals. This is her sanctuary, her place to unwind and relax, to garden and cook. "My work is my social time," says Chambers, who admits to hiding out while at home, except for her frequent forays to Cook, her favorite St. Helena restaurant.

Chambers hopes that at some point one or more of her and Turley's four grown daughters might enter the wine import and distribution business. "I am constantly sharing with them the values and vision of how we hope Chambers & Chambers will continue in the future," she says. But they are currently pursuing their own interests. While oldest daughter, Christina, works with Turley Wine Cellars, Nelly is a Coast Guard officer, Whitney is a food buyer based in Brooklyn, and the youngest, Savannah, also based in Brooklyn, is in catering. For now, Chambers continues at the helm of the prestigious company she helped to create. "Life is very full when one is in the wine business," she says. "And I'm enjoying a very full and wonderful life."



DEL DOTTO
N A P A V A L L E Y
H I S T O R I C • E S T A T E • P I A Z Z A





Del Dotto's Napa Valley Trinity

By Fran Endicott Miller

With more than 135 labels composing the Del Dotto brand, it makes sense that the prolific Napa Valley winery provides a sufficient number of venues in which one may try them all. Of course, a single tasting room would do, as is the norm for most wineries. But Del Dotto is not most wineries, and owner Dave Del Dotto is not like most vintners.

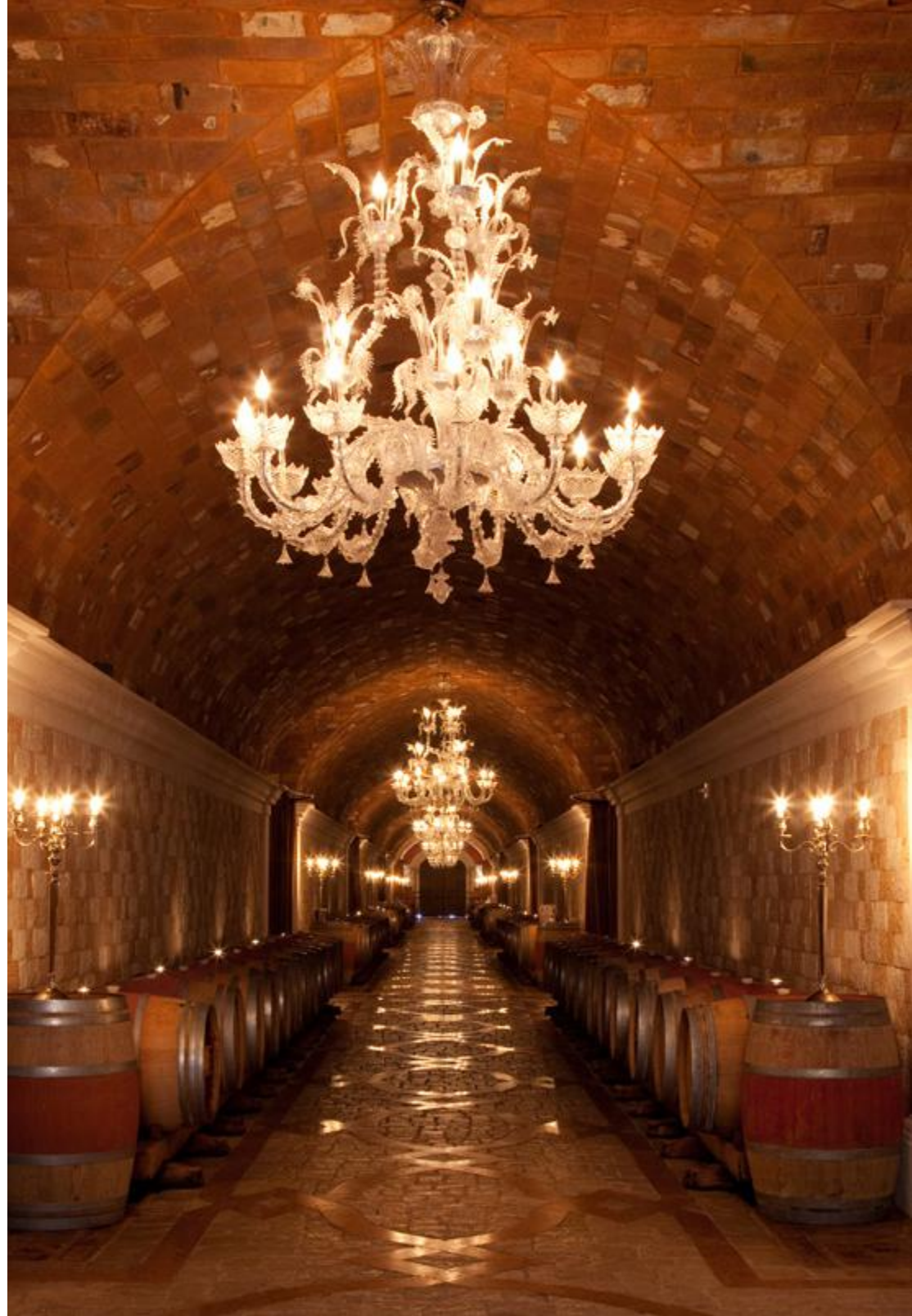
Established in the mid-1990s by the former financial advisor and television personality, Del Dotto's wines are robust, bombastic, and a bit flashy, like Del Dotto himself. The wines are consistent award winners, several receiving point ratings in the 90 to 100 range. One such wine is The Beast, an opulent Cabernet Sauvignon blend so ferociously rich that bottles are playfully packaged under lock and key.

Such lauded wines deserve a proper showcase, and the three Del Dotto tasting rooms (of which two are tasting "villas") provide just that. Each features a distinct personality and appeals to the varied desires of its visitors. All serve amazing wines.



Heading south to north through the Valley, Del Dotto's first tasting room is its most historic. Located in the Atlas Peak area and featuring a 350-foot-long cavern, hand carved into the hillside in 1885, the vibe is mysterious yet informal. Visitors are invited to enjoy candlelit cave tastings straight from the barrels.

Del Dotto's second tasting venue along the route is its newest: Piazza Del Dotto. With expansive caves still under construction, the sunlit space—modeled after a traditional and vibrant Italian town square—encourages visitors to linger. The only of the three Del Dotto tasting rooms to feature a central open kitchen (manned by former Thomas Keller acolyte Chef Joshua Schwartz), the Piazza offers gourmet food pairings served on an Italianate veranda overlooking lush gardens and shimmering fountains.



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Stories from Above

By Andrea Stuart

Fog looms like thick pipe smoke, forming a pillowy wall between San Francisco and Sausalito. The city sits behind it, rising up with confidence against the shimmering San Francisco Bay. Tom Rosencrantz has an affinity for lighting and textures. From haunting landscapes and mesmerizing cityscapes taken from myriad corners of the world, to elaborate overhead images depicting stately properties, weddings, and professional headshots, the Minnesota native has embraced California life with open lens.

Rosencrantz developed an interest in photography in the fifth grade, after creating a pinhole camera. Since then, he has had a camera in hand. In recent years, he has enjoyed working with a drone to create photos that tell the story of homes. He complements these images with videos that illustrate the breadth and spirit of a location.

A look through his portfolio over the decades proves Rosencrantz's appreciation for narrative. Of his current interest, real estate: "There is something special about learning the stories of a home and capturing that through the lens," he says. There's something particularly special about writing part of that story from the sky.

Contact Tom Rosencrantz at trosencrantz@yahoo.com or 415-887-8812.





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Small-Town Girl with a Global Heart

By Kelley Lefmann

Karen Aiken has always had global ambition. Studying French language and literature at the Sorbonne in Paris, she developed a passion that finds her returning to France each year. She spent the majority of her career in technology



in the South Bay Area, working as a brand strategist for various startups as well as for large corporations such as Oracle and Cisco Systems.

But Aiken, who was born and raised in a small-town in Kansas, found that her heart was more at home in a small town community, so she moved to the harborside town of Sausalito ten years

ago. She delights in meeting new people and travels with a group of friends each year, taking wine cruises to various regions across the globe. She is also active in the Sausalito Yacht Club and its Uncorked Wine Club, and in Sausalito Sister Cities, Inc. (SSCI).

She has served on SSCI's Cascais Operations Council and is currently the Viña del Mar co-chair of the Operations Council and on the SSCI Executive Board. Her newest passion is coordinating the development of a marine mammal center in Sausalito's sister city, Viña del Mar, Chile.

Aiken loves living on the water, with its constantly changing views, and the small-town lifestyle, where everyone knows each other. "It's a community of volunteers," she explains. "We never get bored because we have a real global outreach."





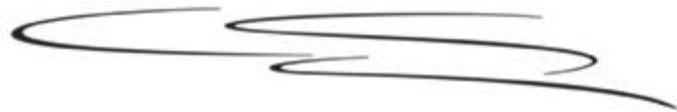


Holiday Party and Fashion Show

On December 1, 2018, Gene Hiller Stylists hosted its 19th Annual Holiday Party & Fashion Show within the four walls of its newly renovated boutique, located at the old city hall (729, Bridgeway, Sausalito). This event marked the start of the holiday season with over three-hundred-and-fifty invited clients flying in from all over the globe to witness and be part of this stylish event. Guests enjoyed the flow of Champagne, martinis, and delicious hors d'oeuvres while spectating the live musical performance and fashion show. The show featured brands, such as Canali, Brioni, Ravazzolo & Gene Hiller. The now sixty-five-year-old business is a bastion of elegance and continues to contribute to both its local and global community in a positive and fashionable way.



THE INN ABOVE TIDE



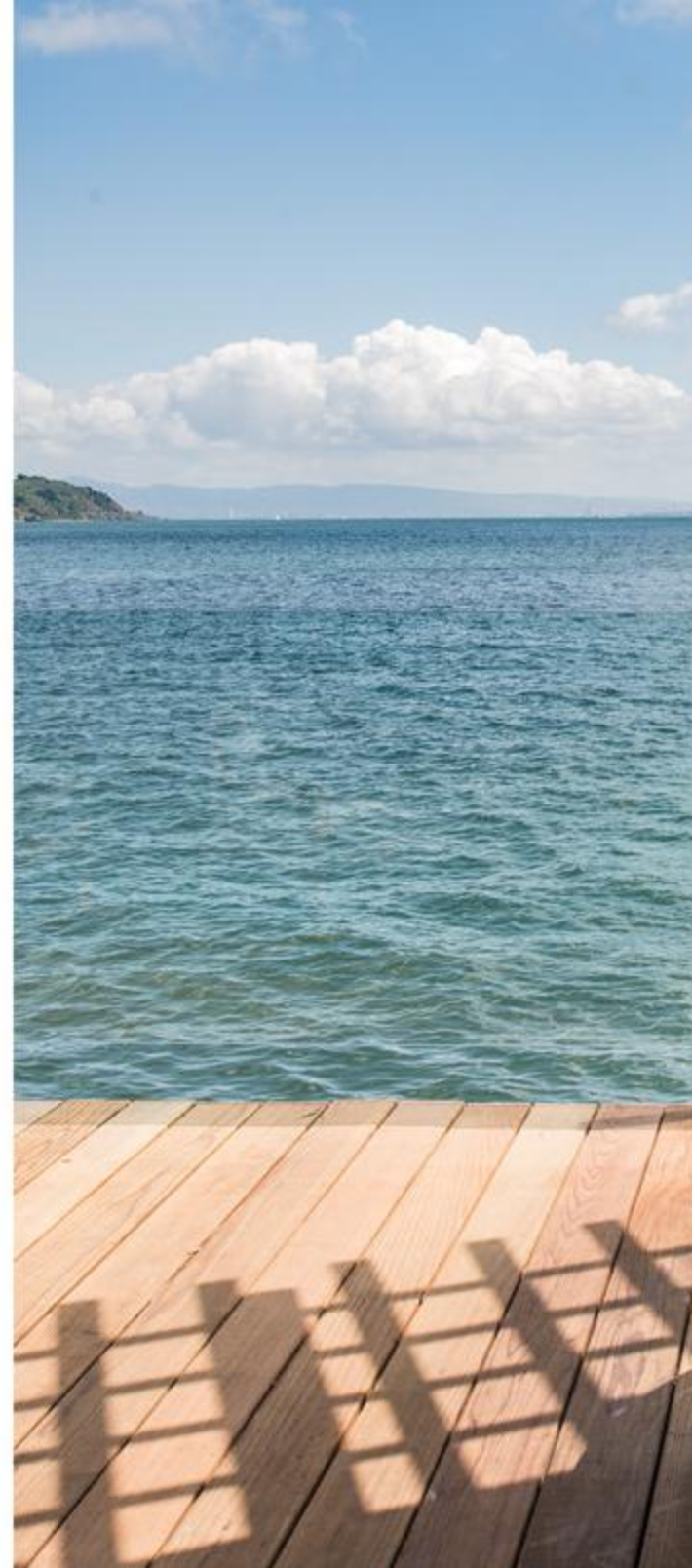
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MADRIGAL

FAMILY WINERY

The Madrigal Family Legacy

By Jennifer Moulaison

Hold a crisp white or deep burgundy glass of California wine in your hand and see if your mind doesn't naturally wander to the rolling hills of Napa Valley. Few wineries can claim a legacy so richly steeped in Wine Country history as Madrigal Family Winery. With an agricultural legacy going back three generations, Madrigal's story is one of the quintessential American dream over 80 years in the making.

Currently owned and operated by Chris Madrigal, grandson of the original owner, Jacinto Madrigal, what began with a pickup truck and a pair of pruning sheers has grown immensely while holding steadfast to tradition and quality.

Jacinto immigrated to Napa from Mexico in 1938, and immediately rolled up his sleeves, harvesting pears, walnuts, apples, and grapes. In 1974, Chris' father, Jess, shifted production toward winemaking that would set in motion a journey from selling bottles out of a garage to a 40-acre-strong production of about 6,000 cases per year.

Madrigal offers a robust list of varietals, including Cabernet Sauvignon, Petite Sirah, Zinfandel, Gewurztraminer, and Sauvignon Blanc, as well as smaller lots of vineyard and estate wines, It



leverages the bold grape that Calistoga is famous for producing to make a vivacious collection of wines that are shipped all over the country. Among the reds, all carefully aged in oak barrels, the Petite Sirah is the wine for which Madrigal has likely become best known. An intimate, welcoming tasting room, built in 2007, can be found among the vineyards in the heart of Napa Valley, off Highway 29, between Calistoga and St. Helena.

In 2014, Madrigal expanded to include a tasting salon in Sausalito. According to Patricia Gatti, Madrigal's wine salon and gallery manager, the same intimate experience of tasting Madrigal wine gets somewhat of an urban twist at this location and provides convenience to those who might not find themselves able to make frequent trips out to the valley. Rather than a backdrop of rolling hills covered in hypnotic lines of grapevines, tasters in Sausalito are met with views of sailboats docked at Sausalito's wharf, with the enigmatic San Francisco Bay just beyond. Guests can drink in culture along with their favorite vintage, as the tasting salon doubles as an art gallery. Featuring a new artist every six weeks, the salon walls are adorned with artworks chosen to both complement the wine and reflect themes and current happenings at Madrigal. Gatti works closely with Shiva Pakdel, Chair of the Board of Directors for Marin Open Studio, curating each exhibition, portraying themes from impressionism to Day of the Dead.

Whether seeking a traditional tasting experience or something with an artsy twist, Madrigal's mission of tradition and its grassroots beginnings remain the backbone of the winery and pique the interests of wine connoisseurs and novices alike.





FRIULIITALIANWINES.COM



Sausalito: Small Footprint, Global Heart

By Kelley Lefmann

Sausalito, a town of 7,000 inhabitants that is known for attracting sailors, outdoor enthusiasts, and those wanting to escape the hustle and bustle of city life, is making waves across the globe. Wine has something to do with it.

This past September marked the second annual Sausalito Wine Experience, a fundraiser benefitting the nonprofit Sausalito Sister Cities, Inc. (SSCI) and its educational and cultural exchange programs. The U.S. sister city program began in the 1950s, under President Eisenhower, to promote and facilitate people-to-people diplomacy between individuals around the world and develop a deeper understanding and respect of cultures, societies, histories, and individuals.

The event took place at the newly renovated Casa Madrona Hotel & Spa. It began with a pre-event, the Sparkling & Caviar Tasting hosted by California Caviar and Domaine Carneros, followed by an afternoon of wine tasting in the Alexandrite Suite, where guests enjoyed sweeping views of the San Francisco Bay and skyline. The Vintners' Table Dinner, sponsored by Poggio Trattoria, concluded the affair. In addition, Chile's Concha y Toro poured its Don Melchor Cabernet Sauvignon in appreciation of Sausalito Sister City, Viña del Mar, Chile.

"This is the single largest fundraiser we hold for the Sister Cities program," says Karen Aiken, Executive Committee member of the Sausalito Wine Experience. "And after raising \$30,000 this year, we consider it a great success." Funds are split equally between SSCI's three programs in Sakaide, Japan; Viña del Mar, Chile; and Cascais, Portugal.





The Sakaide program, founded in 1988, is mainly for youth, ages 15–16. Participants stay with host families, wear their traditional clothing (such as kimonos), and learn the local customs. The same applies when the Japanese come to Sausalito. “It’s a life-changer,” says Aiken. “The kids often go into languages, and the experience shapes their future in ways no other experience can.” The SSCI in Sakaide is currently developing a youth executive board to infuse some youth energy in shaping the program’s future. Students apply based on interest and are selected based upon their applications and personal interviews. Twice as many apply as can be selected, but the lucky finalists are matched with host families. The program allows applicants from each city to alternate visiting one another each year over a two-year cycle. The program just celebrated its thirtieth anniversary this year.

The SSCI program in Chile was founded in 1960 and trains women in business and entrepreneurial studies. “We introduce them to incubators, co-locator studios, [and such],” notes Aiken. The participants represent a wide range of businesswomen—from clothing makers and artists to potters and flower storeowners. This year, the program hosted “Sister Cities of the Americas,” a conference that approximately 120 women from across the Americas attended, from the Dominican Republic to Chile. “Viña del Mar has really matured in [its] capabilities and entrepreneurial spirit,” says Aiken, who has a background in business and startup strategy and is a big proponent of female entrepreneurs.

The program is building a marine mammal center in Viña del Mar (modeled after the one in Sausalito). “Did you know that 50 percent of the world’s sea lions are in Chile?” asks Aiken. “And there is presently no place for the wounded or sick animals to recover.” She notes that the center will help sea lions who have gotten trapped in fishermen’s ropes, have swallowed plastic, or are sick from polluted waters. “The goal is to rehabilitate the sea lions and send them back into the wild,” she says. “And our veterinarian from the Sausalito Marine Mammal Center is now training the staff in Chile to do just that.”

Cascais, Portugal is the newest Sister City in the SSCI program. A port town very similar to Sausalito, it boasts some of the best sailing in the world. The Sausalito Yacht Club has partnered with Club Naval in Cascais to create a youth sailing program. With the caliber of sailors in both cities, “It was inevitable that we get involved with the Cascais sailing program,” offers Aiken.

To learn more, visit, www.sausalitosistercities.org.





SAUSALITO YACHT CLUB
EST. 1942



Building Community for Nearly a Century

By Kelley Lefmann

Nearly 80 years ago, seven teenage boys with a love of the sea were too ambitious to be turned away from their local yacht clubs. So, on New Year's Eve 1942, they conceived a plan to found what is today the Sausalito Yacht Club (SYC). Its sailing and racing program continues to be one of the strongest in the Bay Area.

Some of the most active racing programs at SYC are the Beer Can Races and the Twin Island Races, which are among several One Design races held throughout the year. "There is always something going on, no matter your level of interest," notes Jim Gabbert, past commodore.

The club was hand built by locals, who borrowed a pile driver from the Sausalito Yacht Harbor and got to work. Over 60 years later, their craftsmanship has withstood the test of time. Gabbert boasts that it is "one of the neatest clubs in the area, because it is truly like a family. We attract all socio-economic types and keep our membership low so that everyone knows everyone."

Sixty percent of the membership are boat owners. "This is rare, considering the decline in boating across the Bay," he notes. Gabbert is also proud to note that the club is financially solvent. "So many decisions we've made over the years have helped us to stay a prominent resource for many generations to come," he says. With a chuckle, Gabbert shares that the club has a very old bylaw that was enacted by its founding teenage members: "No one shall join who is older than the oldest member." He says, "The oldest member is currently 94—I don't see that being a problem!"

Gabbert explains the club's strong focus on youth sailing. "Kids these days need to look up from the screen and learn how to talk to each other.

Sailing is a great way to do that—while [they] learn to trust the elements and [their] own intuition—as well as foster a sense of team building."

Sausalito is known for more than being a beautiful town on the waterfront. The community attracts those who seek refuge from the noise of the city, and, says SYC member Karen Aiken, a place where "you can't walk three blocks without bumping into someone you know. "Not only that," she adds, "... but there is such a sense of volunteerism in this community." The SYC holds frequent fundraisers, one of which raised over \$30,000 by selling tacos. Part of the proceeds went to the Sausalito on the Waterfront Foundation. Another portion went to the nonprofit Call of the Sea, which not only teaches youth sailing but also enables youth to sail on tall ships while exploring the local marine environment and developing a sense of stewardship of the sea and land.

The local landscape is certainly breathtaking. Fort Cronkhite and Fort Baker, both part of the Golden Gate National Recreation Area "would be covered with high rises today, instead of a nature preserve," notes Gabbert, "Were it not for the fact that they housed Army bunkers during World

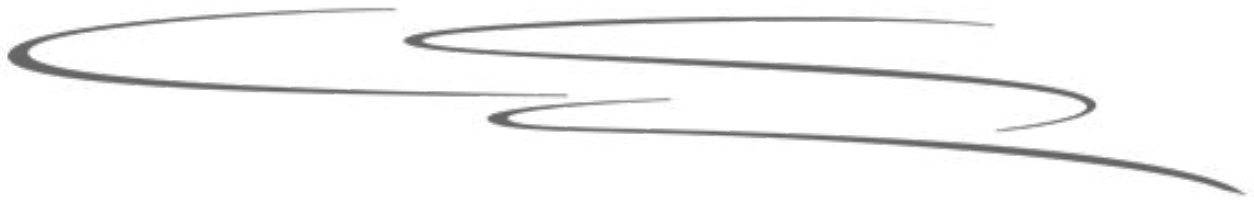
War II. We are a community that preserves nature and honors history,"

The SYC also hosts countless social events throughout the year, including the annual holiday lighted boat parade. "We started the parade 31 years ago," says Gabbert, who has served every year as the parade's grand marshal. "For the last 10 years, we've concluded the event with a spectacular fireworks display in front of the club," he proudly notes. "It is truly the capstone of the year."

To learn more, visit www.sausalitoyachtclub.org, www.callofthesea.org, or www.sausalito-on-the-waterfront.org.



THE INN ABOVE TIDE





The Inn Above Tide

By Fran Endicott Miller

It is often more gratifying to gaze upon one's desired destination than to stay within it. A Brooklyn vantage point, for instance, allows for panoramic views of Manhattan's majestic skyline. The best vista for taking in San Francisco's rolling landscape is across the bay, in Sausalito. And though most Sausalito hotels take full advantage of their charmed vantage points, one in particular cannot be beat for its prime location: The Inn Above Tide.

As its name suggests, this sumptuous boutique hotel gem literally sits above the tide. Every room is situated waterside, affording sweeping views of the San Francisco Bay and its skyline. Ships, sailboats, and marine life glide by, enhancing the tranquil panorama afforded at this prime location.

Located just across the iconic Golden Gate Bridge, The Inn Above Tide overlooks Sausalito's active harbor, where the daily ferry drops off and picks up the multitude of tourists who wander the boutiques. But early mornings and evenings are reserved for locals and guests who are fortunate to witness the ebb and flow of life in this tiny Mediterranean-style village. And at The Inn Above Tide, guests have a front-row seat.



The contemporary, three-story, seaside structure features 23 guestrooms and seven suites, custom-designed and decorated in warm earth tones, with custom furnishings and vibrant color accents. Most have private furnished decks and gas or wood-burning fireplaces to ward off the chill of ever-present Bay fog. All rooms have a CD player with iPod docking station, iHome clock radio with alarm, an artfully curated honor bar, binoculars, current magazines, and HDTV with premium cable, HBO, and DVD player. San Francisco-made McRoskey mattresses are outfitted with Italian sheets. Luxurious bathrooms—many with prime bay views and sumptuous soaking tubs—feature posh Bulgari toiletries and plush bathrobes and slippers.

Services include a locally sourced continental breakfast, served either in-room or buffet-style in the Drawing Room, sunset wine

and cheese reception, complimentary morning newspaper delivery, evening turndown service, and overnight shoe shine. Additional amenities include concierge service, 24-hour complimentary coffee and tea service, a fleet of bicycles on loan to guests, and an extensive DVD library.

This is a labor of love for the McDevitt family. The building was originally constructed in 1961, as an apartment building, by William “Bill” McDevitt. In 1995, he redesigned it as a boutique hotel. Since then, the McDevitts have continued to maintain the property with great care and attention to detail, upholding the prestige of The Inn Above Tide as a luxury, waterfront, boutique hotel in Northern California.









A Bit of Italy in Sausalito

By Fran Endicott Miller

Settle into a sidewalk bistro chair with a cup of hot Italian roast and listen to the piped-in Puccini at this classic trattoria, and you might swear you were vacationing on the Italian Riviera. The many languages heard from passersby—Swedish, German, French—lend to the European flair. The wine tasting rooms, art galleries, and boutiques in this chic setting teem with tourists from around the globe.

Based on its prime, Bay-adjacent location, it would be easy to mistake Poggio Trattoria for a tourist spot. It's located on Sausalito's heavily trod Bridgeway Boulevard, on the ground level of the Casa Madrona Hotel and Spa, and its open windows beckon to the multitude of disembarking ferry passengers just across the park. The wafting scents of freshly brewed coffee and fire-roasted delicacies further entice patrons to enter. While Poggio rolls out the red carpet for its day- and night-trippers, its heart and soul are the locals who frequent the place for breakfast, lunch, and dinner. One local that guests are likely to encounter on any given day is proprietor Larry Mindel.

A lover of all things Italian, Mindel has created an Italophile's dream, where perfectly blistered pizzas are served straight from the oven, the limoncello is house made, and a winter offering of bollito misto al carrello (classic northern Italian stew prepared tableside). As a 30-plus-year veteran of the Bay Area food scene, Mindel has taken everything he's learned as head of Il Fornaio, Prego, Ciao, and

MacArthur Park to create Poggio. It's casually elegant and infused with warmth, a place where Mindel feels at home. Italian glass and silk chandeliers, dark mahogany booths, and terra cotta marble add to the ambiance. Executive Chef Benjamin Balesteri runs the kitchen and managing partner Amy Svendberg runs the front of house. The trio maintains the authentic Italian vibe by taking annual trips to "The Boot," where they explore new ideas and new dishes for Poggio's expansive offerings.

Balesteri's rustic, Northern Italian-inspired fare features the best and most flavorful ingredients he can find at local farmers markets. Dishes change seasonally; specialties include grilled artichokes with lemon aioli, wood-fired pork and veal meatballs, house made pastas such as braised quail ragout with cavolo nero, Neopolitan style pizza, spit-roasted chicken, cauliflower custard with Medjool dates, chicken liver mousse crostini, lemon mousse, and panna cotta. With over 40 menu items, repeat visits are in order so that every flavor can be fully experienced.



"At Poggio, I feel that I have gotten as close as I can to the very heart of what Italian cooking and hospitality are about," says

Mindel. "This is one person's dream of doing a restaurant as well as it can be done. I'm not trying to build a new empire, here. This is just all of my experience wrapped into four walls. My hope is that it will be a place in which my friends and family feel comfortable."

