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Cover: Photo by Paulo Salud

PUBLISHER'S NOTE

By Rich Medel

The 65⁺ family is so grateful for the community we serve and the stories we get to share. The stories of each of the people in our magazine are the culmination of lifetimes of experiences, each one as unique as the individual it belongs to. Sometimes we have to pinch ourselves when we look back at our first issue in 2006. In some ways it is long ago. In other ways, it feels like just moments ago.

As we look back at all the people we've had the fortune to meet in the last decade and a half, we are reminded of how some of them are no longer with us. In this issue, we pay tribute to several of those individuals who changed our communities simply by being who they were.

While we've always had an interest in art and the creative human spirit, lately, we've been especially



enamored by the creators in our community. As a result, you'll read uplifting stories about and see visually stunning works by artists and makers, including photographers Rachael Short, Joshua Rose, and Kristina Varaksina; Chefs Masaharu Morimoto and Jacques Zagouri; painter Richard Koscher; the unique Santa Lucia Preserve's Caterpillar House; and entrepreneurs Dawn McCoy and Santa Bernahl.

And we know how much we all love food, wine, and weekend getaways, so we would be remiss if we didn't introduce you to your next guilty pleasure: The Caviar Company's new Champagne and caviar tasting room in Tiburon. Plus, we hope you'll enjoy the fascinating stories of Inglenook in Napa Valley, the newly opened Four Seasons Napa, and the conservation group Ventana Wildlife Society.

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THIS IS THE CITY

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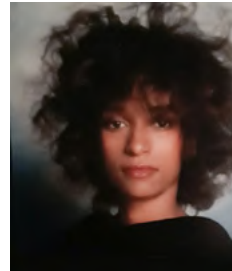
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A close-up photograph of a dark glass bottle neck. The bottle is sealed with a cork and a metal cage. A small, rectangular, light-colored label is wrapped around the neck, featuring the text "Spring 2022" in a serif font. The background is a dark, gradient blue with numerous out-of-focus, glowing yellow and white points of light, resembling a starry night sky or a bokeh effect.

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Photos by Bob McClenahan



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Exploring Mt. Veeder Wineries

By Karen Aiken

A perfect choice for an afternoon getaway is exploring the steep mountainside wineries of Mt. Veeder on the southern slice of the Mayacamas Mountains. Its steep hillside volcanic soil and unique climate give the wines a distinct and well-appreciated flavor profile. Thirty-five wineries produce wines from the Mt. Veeder AVA, including Alpha Omega Winery, Black Stallion Estate Winery, Mayacamas Vineyards, and Rudd Estate, to name a few. Both Progeny Vineyard and Winery and The Hess Collection are family-owned Mt. Veeder wineries with incredible sweeping views of rolling hills and vineyards, and they are recognized for their superior wines and modern spaces that are designed for a unique experience. On a beautiful, soft day, my friends and I head out to those wineries for our tastings.

Progeny Vineyard and Winery is owned by Paul and Betty Woolls, who bought the property together on the eve of their wedding and today steward the winery and vineyards together.



Even the two buildings represent their independent yet tightly linked spirits. Blanca Preciado, the hospitality director since 2011, gives us a tour and seats us at a private table overlooking the 260-plus acres of spectacular views, and recants the story of the Trinity Blanc and Trinity Rouge blends, which is also the story of Rhône-style and Bordeaux-style blends. Progeny is best known for its special select reserve cabernet sauvignon. Paul's personal wine collection is displayed as an art piece itself, and the two buildings architecturally match the stunning views of the volcanic slopes.

Across the road is The Hess Collection winery, also providing a blend of superior art and wine. The downstairs cellar was upgraded after the 2014 earthquake with state-of-the-art equipment. Today, the fifth generation of the Hess family considers itself stewards of this beautiful hillside land (also with panoramic views) and a premier winery and art collection. Started by Donald Hess in 1978 as a blend of his two passions, wine and art, Hess is one of the oldest Napa wineries. Walking up the stairs from the classic stone cellar, you feel as if you are ascending into a light, bright heaven of art and creativity. This experience is my idea of heaven on earth; add wine to this, and wow!

We finish the afternoon exploration by winding slowly down the mountain and stopping at Osprey Seafood Market for some fresh crabs to take back home. On Wine Country Avenue, this well-known local secret—and reportedly the best fish market in Napa—has top tier, quality seafood, sushi-grade salmon, and ahi and hamachi. A wonderful finish to the perfect day!











Pearl of the North Bay

By Andrea Stuart | Photos Courtesy of The Caviar Company

As sweet, plump oyster meat dances with the acids in Champagne mignonette, the tongue celebrates. When their flavor coalesces with hackleback caviar's nutty essence, the experience is purely decadent.

In 2015, Petra Bergstein Higby and her sister Saskia Bergstein opened The Caviar Company to share their appreciation for those tiny pearls harvested from the sturgeon fish by providing responsibly sourced caviar to the intrepid consumer. "When my sister and I started the business, we wanted to focus on collaboration, long-lasting relationships, and mutualism," says Higby. "Sustainability is important to us. We began this venture with a wholesale perspective."

The Caviar Company opened a Champagne and caviar tasting room in Tiburon this year, on March 27, with a focus on showing people the multitude of ways caviar can delight the palate. With respect to tradition, the venue features tried-and-true items with a twist, including House-Made Blinis served with smoked salmon, crème fraiche, onions, and the crème de la crème, Russian osetra caviar.

For those seeking a playful experience, the Chips and Dip with Smoked Trout Roe and Sal de Ibiza chips or the Black Truffle Grilled Cheese with aged cheddar, Truffle Shuffle Carpaccio, brioche, chives, and Classic White Sturgeon Caviar will hit the spot.

The Caviar Company strives to keep creativity and accessibility at the heart of its operation. Higby is responsible for some of the more unique pairings. "I'm a sweets person. I know my milkshakes as much as I know caviar," she admits with a chuckle. "We worked with Humphry Slocombe in San Francisco to create a caviar-topped ice cream: strawberry white

chocolate ganache topped with caviar. It blew people away!" And she's looking forward to starting up the caviar dinners once again. "We leave all menu items and decisions to the chefs. We just ask that they use caviar from start to finish, including dessert."

As much as Higby appreciates the way caviar marries with the mineral finish of a Champagne, at home she often enjoys pairing the piscine pearls with vodka. "I once questioned if we could pair caviar with whiskey. You absolutely can!"

The menu is formed on a build-your-own service, in which patrons can choose a caviar or roe, accoutrements, and a beverage for a fully customized caviar experience. Each seating comes with a complimentary cup of Truffle Shuffle popcorn.

For those who would like to sip and savor, the tasting room, whimsically, has a Champagne vending machine that dispenses half bottles of Moët and Chandon Impérial Brut and Impérial Rosé. Patrons can also order glasses of wine and bottle service from the tasting room's sparkling collection, including Ruinart and Veuve Clicquot, as well as Prosecco and local bubbles.

Higby enjoys inspiring creativity. So don't be surprised if you see salted caramel crème fraiche ice cream topped with roe as a menu item someday. Champagne and caviar will surely stand the test of time. For Higby and family, it's a family legacy—a pearl in the North Bay.

For more information, visit thecaviarco.com.





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POINTS

Wine Spectator



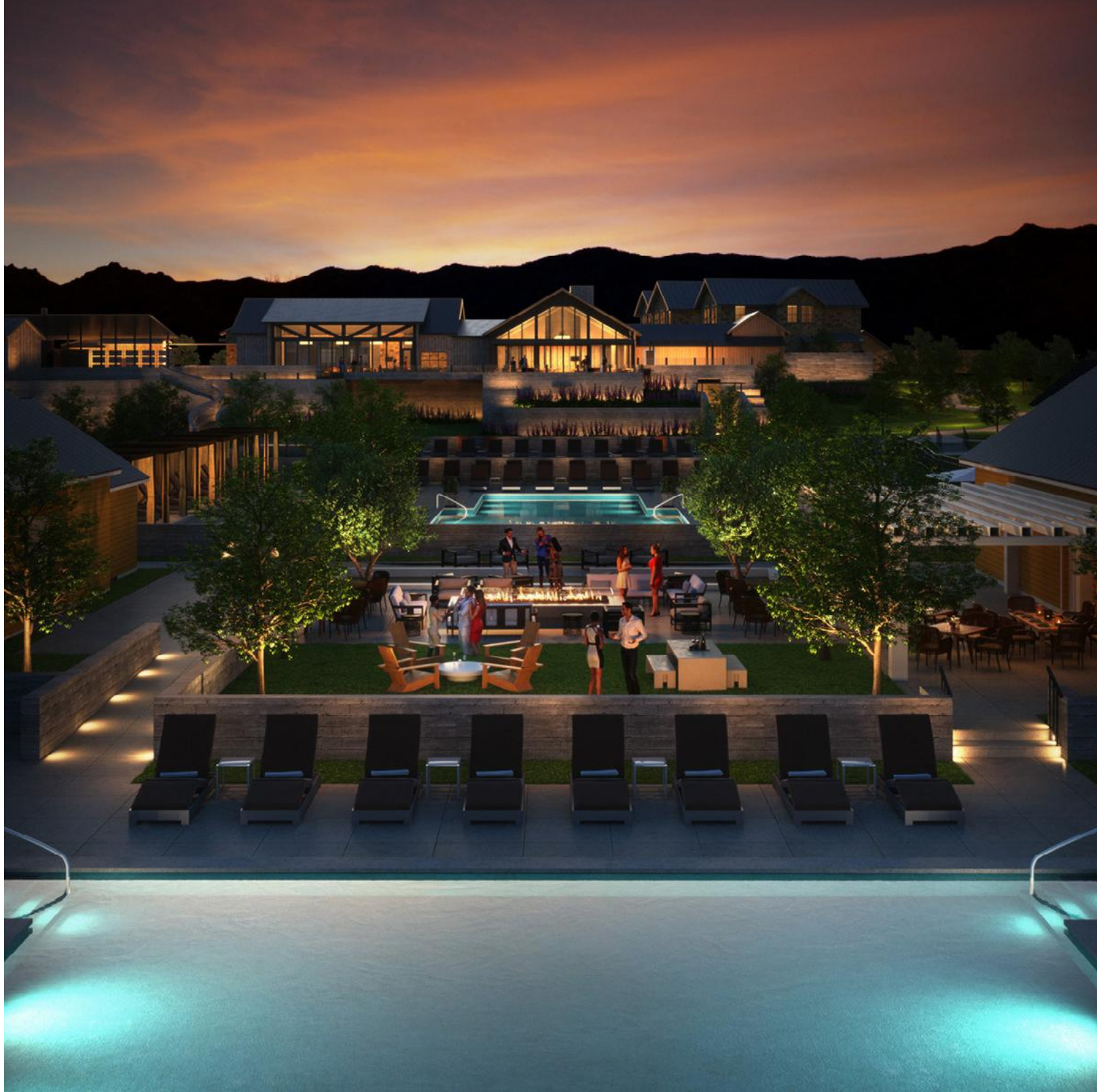
RED STITCH

Napa Valley
Cabernet Sauvignon

— 2015 —











Dream Fulfilled

By Michael Cervin

In 1960—the year that the Four Seasons was founded—the town of Calistoga in the Napa Valley was a sleepy blink-and-you-miss-it farming community. With the opening of the Four Seasons Resort and Residences in Napa Valley this spring, both the hotel and the town are optimistic about the future.

Today, Napa is America's unrivaled food and wine capital, and its epicenter is Calistoga with its hundreds of acres of vineyards. What's unique to the Four Seasons is that it's situated within a vineyard. "Four Seasons Resort Napa Valley affords guests a truly authentic, luxurious experience without any of the pretenses that are often associated with high-end hotels," says General Manager Mehdi Eftekari. "Our location is incredibly distinctive as the first, and only, Napa Valley resort situated on an active winery." Planted to cabernet sauvignon, the organic, hand-harvested vineyard is operated by Thomas Rivers Brown (whom *Food & Wine* crowned "winemaker of the year") and offers guests captivating views overlooking the vineyards and Palisades Mountains. It also provides an immersive wine experience, from grape harvesting and blending sessions, to enjoying a guided wine tasting without getting your hands dirty.

With wine comes food, and the cuisine at TRUSS Restaurant and Bar, the flagship restaurant, is rooted in French techniques. It showcases a return to a craftsman's approach to roasting and traditional cooking methods, paired with a commitment to sourcing the finest ingredients from local farmers and purveyors. Highlights include a collaboration with Sausalito-based California Caviar Co.—Michelin-starred Executive Chef Erik Anderson harvests, cleans, salts, and packages his own private label California White Sturgeon caviar—as well as local gourmet quail. "Calistoga is a very special town to me, and the best place in the country to be cooking, right now," says Anderson. "There's a lot of heart and

soul here, and, of course, the produce and ingredients are some of the best around. I am very excited to work with our talented TRUSS team to create a memorable dining experience for our guests."

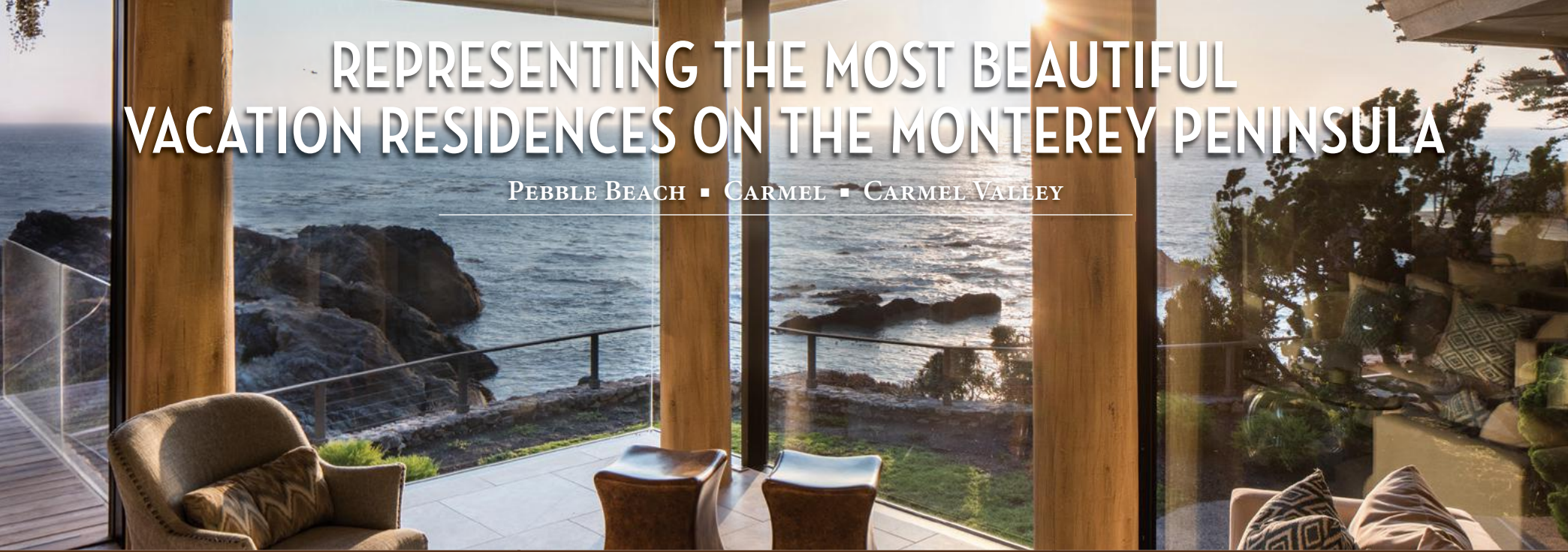
Beyond food and wine, guests can relax in farmhouse-chic rooms ranging from 500 square foot to suites at nearly 1,000 square feet, all with fireplaces, private terraces, and a 20-bottle wine refrigerator. The indoor-outdoor event venues are ideal for meetings, weddings, and celebrations. There's also an on-site nail salon, a 24-hour fitness room and steam rooms, a bocce ball court, and outdoor firepits. The spa has eight treatments rooms, including two couples suites and two pools—one of which is for adults only, the other for families. "Many of the amenities and on-property experiences are unique, namely, our outdoor pools that sit amidst the vineyard, an on-site Tasting Room, and a spa that incorporates holistic healing traditions inspired by Calistoga's 150-year history as a wellness destination," says Eftekari. While 24-hour in-room dining is available, there's no way you could stay inside with all that the Napa has to offer; to make things easier, the Four Seasons offers rental cars and even bicycle tours of Calistoga.

The beauty of the Four Seasons Napa is that if you want the resort experience with everything a phone call away without leaving the property, you have it. And if you want a luxurious home base from which to explore and play outside of the resort, you have that, too. Within less than a mile, there are numerous restaurants, wine tasting rooms, and the Calistoga shops. Many people have waited for years for a property of the caliber of Four Seasons to open in Napa. Now, those dreams have been fulfilled.

For more information, visit fourseasons.com/napavalley.

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The Artist Who Listens

By Jessica Zimmer | Photos by Kristina Varaksina

Photographer Kristina Varaksina uses portraits to tell the stories of extraordinary women as they make their way through life. Her current project, “The Essence of Beauty,” is dedicated to women who have inspiring stories.

“For a year and a half, I’ve been welcoming immigrants, people with disabilities, and individuals from diverse cultural backgrounds into my studio. I’m sharing how these women find their inner strength, love themselves for who they are, and inspire other people,” says Varaksina.

Reaching her goal of 30 portraits has been difficult to achieve during lockdown. It requires carefully casting her subjects. “I am more of a listener than a talker,” she says, “I’ve made progress by giving my subjects space.”

A recipient of many awards, including the Portrait of Britain Winner 2020 and the Association of Photographers Open Award 2020, Varaksina holds herself to high standards. She has photographed for many magazines and commercial clients, from *Harper’s Bazaar* and the BBC to Bonobos and Ugg.

Born in Yekaterinburg, Russia, Varaksina earned her bachelor of arts in interior and graphic design there. She remembers the area as industrial, tough, and full of criminal activity. Throughout her youth, in the 1990s, criminally minded “businessmen” fought to privatize former state-owned operations. “As a teenager, you would see cars blowing up on the street,” she says. “I watched people get injured, windows get shattered, even people get shot,”

One way she escaped was with her first camera, a Zenit. Another escape was with English literature, and she read a great deal, from *Mary Poppins* to *Sherlock Holmes*. Later, as she practiced drawing and photography,

she became fascinated by English clothing designs and architectural styles.

Varaksina said that coming to San Francisco in 2020 was an important step for her; it’s where she earned her Master of Fine Arts from the Academy of Art University. When she arrived, she made a decision to dedicate herself to photography. She also met many people who felt free of stereotypes and the pressures of gender roles. “This broadened my perspective. Northern California is where I started to understand what I could discuss,” she says.

The COVID-19 pandemic has given her time to reflect. “Since it began, I’ve started having more time for personal work in addition to commercial and fashion work,” she says. With some portraits, she is as minimalistic as possible. She tries to avoid influencing the viewer’s impression of the subject. In other pieces, she likes juxtaposing warm and cold colors. She also enjoys grouping analogous colors, such as blue, green, and aqua, alongside one complementary color. “I use lipstick or a prop, something that puts in an accent,” she explains. “This creates a focus point. Yet it keeps the color palette in control,”

Her background in graphic design and fashion photography helps her to think conceptually. Playing with visual metaphors adds layers of meaning to a subject. Teaching other artists how to express themselves also helps her clarify her message (she previously taught at the New York Film Academy). She is currently teaching her third private online bootcamp to students from around the world. “It’s fun to find out what you have in common and how you think differently,” she says.

For more information, visit kristinavaraksina.com.

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Inglenook's Winding History

By Aiyana Moya | Photos Courtesy of Inglenook

Inglenook has a regal, classic atmosphere, complete with bursting fountains and towering hills rising behind the chateau. Visitors might know of Inglenook, thanks to its famous owner, director Francis Ford Coppola and his wife, Eleanor. Or perhaps prospective guests are familiar with Inglenook's touted Rubicon, the bordeaux-style blend that has patrons clinking glasses on the patio in satisfaction.

With Inglenook's reputation for rich cabernets and Instagram-worthy views, not to mention its Oscar-winning owner, its history might not be the most glamorous reason to visit. But its history elevates Inglenook above other wineries and contributes to the unique quality of the wine and winery.

Inglenook's story begins in 1879, when European entrepreneur and winemaker Captain Gustave Niebaum bought the property with the intention of establishing it as a winery to rival European chateaus. This proved to be a successful endeavor, and in the following years, Inglenook's wine went on to win multiple medals and awards, including a silver medal at the Paris Exposition Universelle in 1889.

Over the decades, Inglenook transferred ownership until, in 1969, while under the possession of Heublein, Inc., the Inglenook legacy was erased amidst a corporate overhaul. When the Coppolas purchased the largest part of the estate in the 1970s, they were unaware of the winery's history. "It was only after Francis Coppola and Robert Mondavi tasted a late 19[th] century wine from the basement of the Captain's [Gustave Niebaum] house, where the family was living on the estate at the time, that the 'Rubicon moment' occurred," explains Catherine Durand, Inglenook's Estate President.

Like Julius Caesar crossing that famous river in 49 BC, Coppola reached a point of no return and committed to continuing the estate's legacy of winemaking.

In 1978, the estate produced its first vintage of Rubicon. It continues to be Inglenook's hallmark wine.

Even though cabernet sauvignon is the core variety for the Rubicon, the sheer acreage of the estate, which spans nearly 1700 acres, 235 of which are dedicated to vineyards, allows winemakers to diversify the varietals of wine produced. "We have three major contiguous growing areas on the organically farmed Inglenook estate," says associate winemaker Chris Phelps. "Among those three areas is a diverse range of varieties, rootstocks, trellis systems, and exposures that allow the team to craft 120 different lots of wine from every vintage. The choices for blending are essentially limitless."

If endless blends of wine, acres of rolling vineyards, and complex, rich reds sound appealing, then Inglenook is a great match, with a myriad of experiences available for visitors to choose from, based on their comfort level. There are private tastings on its Chateau Terrace, Heritage Tastings on the expansive courtyard, and virtual tastings in which guests can be taken on a visual journey with an accredited wine educator. Guests can also experience the Pergola Private Lounge, where they can enjoy a wine and food pairing (\$150 per person for a four-hour reservation) or the wine flight (\$100 per person for a two-hour reservation) while overlooking the estate's scenic views.

In consideration of the COVID-19 pandemic, all of the experiences are currently held outdoors, with indoor services resuming when Napa County moves into the less restrictive orange tier. When indoor tastings are permitted, visitors will have the chance to experience the newly remodeled Pennino Salon, where patrons will be immersed in the Coppola family's personal collection of art, jazz on vinyl, and books in the setting of a private 1920s club.

For more information, visit inglenook.com.



Photos by Drew Altizer









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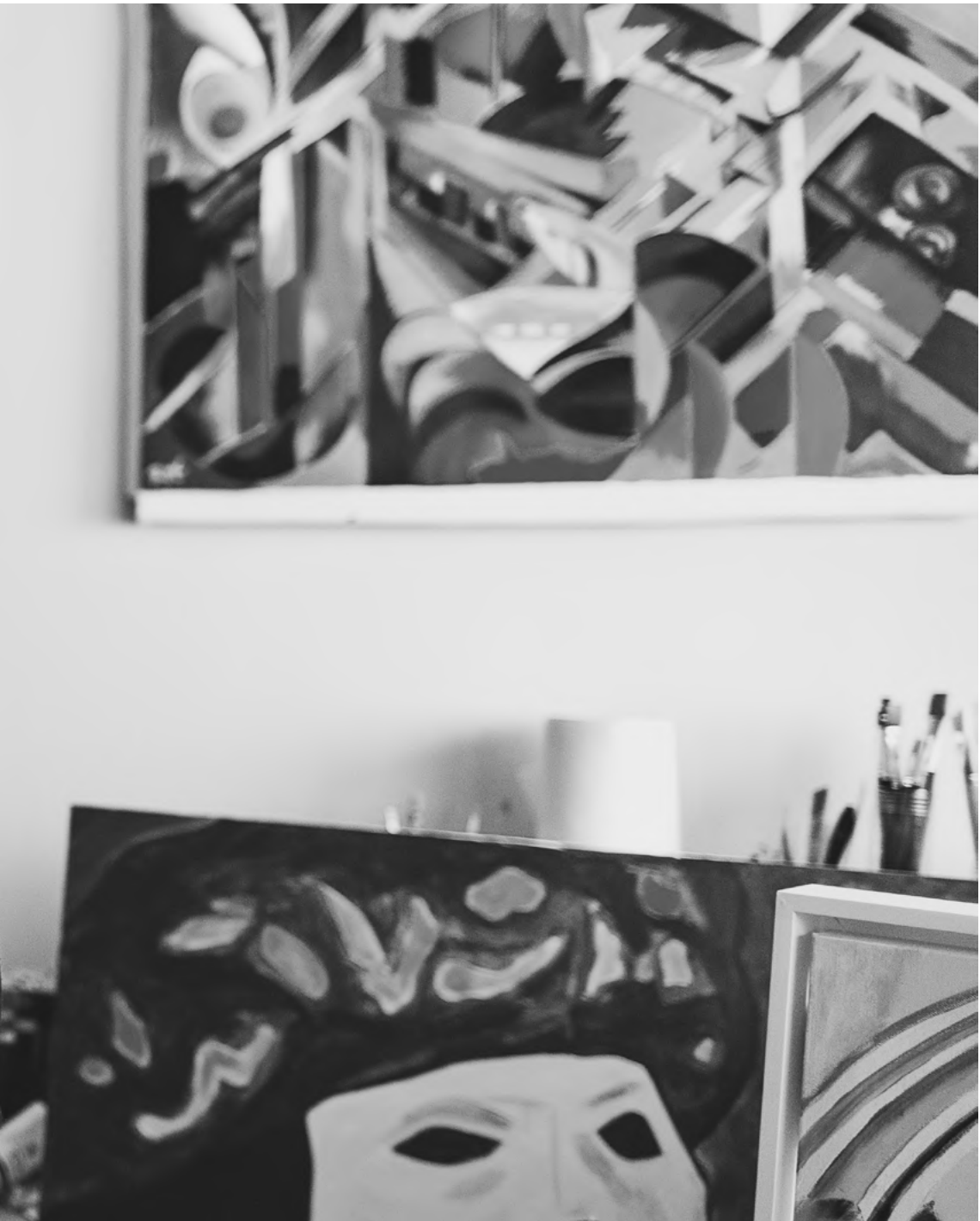
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Expressions from the Refuge

By Jennifer Moulaison | Photos by Photos by Tanja Kopper

Austrian-born artist Richard Koscher has always been deeply fascinated with the life and works of Gustav Klimt, Franz Marc, and many other notable artists of the Expressionist art movement. But it wasn't until after the death of his father, in 2016, that Koscher became inspired to dedicate more energy to his own painting. Today, his artistic endeavors serve as a refuge from his role as a creative director for a well-known Bay Area tech company. And his passion manifests into extraordinary paintings that embody the movement that Koscher has admired for so many years.

Professionally, Koscher has pursued several different paths in art direction, graphic design, and publishing. He worked for his childhood hero, George Lucas, and was one of the original partners who launched *65° Magazine*. All the while, fine art stood in his peripheral vision. Allowing himself to take precious free time to descend into a research rabbit hole, Koscher examined the life experiences and influences of the artists who shaped the Expressionist movement. "Goya made copies of Diego Velazquez and etched it into his style, as did Picasso with Braque and Campendonk with Kandinsky," he explains. "This myth of an original genius does not exist. It's just a matter of influence."

While collecting art for himself, Koscher uncovered interesting nuances of the fine art world. "At a Christy's auction, a Picasso will come into the room, and everyone is quiet, but when it sells for

however many hundreds of thousands, there's a roar of applause," says Koscher. "Why not applaud the work instead of the value? What determines value? These are the struggles artists face. These are the significant questions of life I find so engrossing,"

After witnessing his father transition into a stage of life that was increasingly less active, Koscher examined his own life and felt the necessity to take with him only those things about which he is truly passionate into his later years. "I think because my work originated from personal motivation, rather than by means of income, I'm able to draw so much pleasure from it. It's how I express my own thinking and a form of meditation," he says. For that reason, he won't take on commissions, thus protecting the time he devotes to art as a place of peace and refuge.

As his children prepare to embark on their college careers, Koscher plans to set down roots once again in New York, where he intends to further immerse himself in his art. "My hope is for my work to show that I do this only out of a sheer love of it," he says. "That every painting reflects my feelings and contentment in what I do."

For more information, visit richardkoscherart.com or find him on Instagram as [richardkoscher_artist](#).



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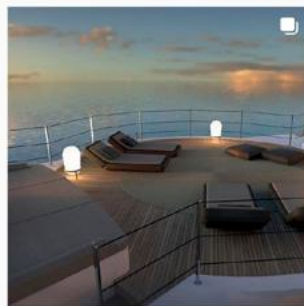
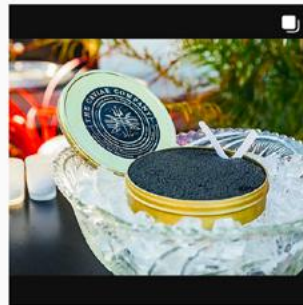
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POSTS

TAGGED













Napa Riverfront Renaissance

By Atissa Manshouri | Photos by Bob McClenahan

Visitors to downtown Napa find a lively cultural district fashioned around a bend in the Napa River. Dotted with restaurants, boutiques, tasting rooms, and a growing number of upscale hotels, the area hums with life. But in 2010, when Morimoto Napa selected its Napa Riverfront location, the city was still an afterthought for most visitors to the Valley; they overlooked it in favor of smaller hamlets further north. Taking a bold, ultimately successful gamble on Napa's potential, Morimoto Napa has been at the center of the city's renaissance for over a decade.

According to Jason Mills, the restaurant's assistant general manager and beverage director, there was very little in the way of Japanese dining in Napa prior to Chef Masaharu Morimoto's arrival. Diners have embraced the high-end but inclusive concept that Morimoto envisioned for this location. "[His] cuisine is traditionally untraditional," says Mills. "It infuses traditional Japanese dishes with Western ingredients, preparation, and techniques. The food stands out as sophisticated yet playful and whimsical at times."

Customer favorites include the addictive rock shrimp tempura tossed in kochujang sauce and wasabi aioli, and the elegant, braised black cod with a ginger-soy reduction. Heartier appetites will be delighted with a Snake River Farms (SRF) striploin or the Morimoto pork chop and applesauce with SRF kurobuta pork, kimchee, bacon, and a ginger apple purée. Sushi, naturally, plays a starring role—guests can choose à la carte or opt for the chef's combination for a personalized experience. The menu and cocktail program regularly feature sustainable, local purveyors such as Napa Wild for produce and mushrooms and Ten Brink Farms for tomatoes and stone fruit.

The wine program is varied and refined, with selections from Napa Valley and beyond. Those looking for something different might try one of Morimoto's premium or aged sakes. For an even more adventurous seafood pairing, Chef Morimoto himself recommends a single-malt whiskey. "Although some people believe that seafood is too subtle to pair with a full-bodied whiskey, I believe that they're a great pairing," he says. "Whiskey has just the right complexity to be able to combine and bring out the more subtle notes and flavors on the palate, which is why it is a very well-suited food pairing."

The interiors at Morimoto Napa are a visual feast all by themselves. Vibrant reds and rich, buttery yellows punctuate the expansive space, which includes a sleek concrete bar and lounge area in addition to indoor and outdoor dining areas. The décor marries an elegant eclecticism with luxurious, natural elements such as live edge wood countertops and a dramatic sculpture of gnarled, old Zinfandel vines hanging behind the bar. A bustling open kitchen takes center stage in the main dining room, but the multi-dimensional layout allows for both intimate dining experiences and a lively bar scene.

"We are grateful every day that we are allowed to do what we do," says Mills. "The guests provide so much energy and love that it is hard not to be grateful. We strive to live up to and surpass their expectations on a daily basis."

For more information, visit morimotonapa.com.



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Reluctant Businesswoman

By Emely Zepeda | Photos by Andrew Cabral Photography for Dawn McCoy Media

Dawn McCoy is many things, including host, producer, writer, actor, emcee, founder and owner of Dawn McCoy Media, solo parent, self-proclaimed purveyor of joy, and professional talker. The mayor of Beverley Hills, Lili Bosse, describes McCoy as “Oprah before Oprah was Oprah.” No matter what McCoy is doing, she leads with her heart, and her goal is to spread joy and bring people success.

McCoy was born and raised in Dallas, Texas. Her father was a wedding photographer and photography professor, and her mother was an accountant and accounting professor. From a young age, McCoy lived in a world that was creative and practical. Both parents instilled in her a hearty work ethic, a go-getter attitude, and the lifestyle of a busy schedule. They also encouraged her to try everything and to pursue what she loves.

Such a pursuit has taken McCoy on a winding, ever evolving journey. She was a make-up artist and was Barbra Streisand’s personal shopper for five years. She pursued a music career, recording Red’s Café with her band, Hawkeye, and a solo album, Sweet Time. When McCoy and her boyfriend and songwriting partner broke up, McCoy reevaluated and thought of her favorite things. Thus, her lifestyle blog, *BeautyFrosting*, was born out of her love of baking and beauty.

With her blog’s great success, McCoy began hosting and producing events, making a name for herself as a lifestyle influencer and proponent of approachable luxury. Apparently, the city of Palm Desert loved her social media content and asked her to create theirs. From this first client, Dawn McCoy Media was established—another way for McCoy to

connect people and brands. “I love to see people succeed,” she says, “and I love to be a cheering section for people I work with.

It’s just as important for McCoy to remain creative. “I’m a reluctant businesswoman,” she says. “I’m a creative who happens to have stumbled into business.” One of the ways she has merged her creativity and passion for food with her desire to help people and businesses is with her iTunes podcast and IGTV series, *Dine & Dish with Dawn*. Since 2016, it’s presented intimate conversations in which McCoy and her guests talk about their lives and careers over great food. She is shifting the podcast to spotlight restaurants, markets, bakers, grocers, and chefs. It is another way for McCoy to do what she loves, “just connecting . . . go-getters, the triers, the people that are out there trying every day, with new audiences or with people that I love,” she says.

Besides her business, her podcast, a children’s book in the works, and commercial voiceover work, McCoy is working with several charitable organizations. She launched a social media movement, called Dear 15 Me, to inspire and empower teenagers, is an advocate for No Kid Hungry, and is a member of Step Up Women’s Network.

Due to the pandemic and having recently welcomed Waylon Hayes, a special needs baby boy, into the world, McCoy has relaxed her usually busy schedule and thought anew of what she wants next. “I live on the principle [that] I want my life to be joyful. I don’t want it to be mundane. I don’t want it to be boring.”

For more information, visit iamDawnMcCoy.com.



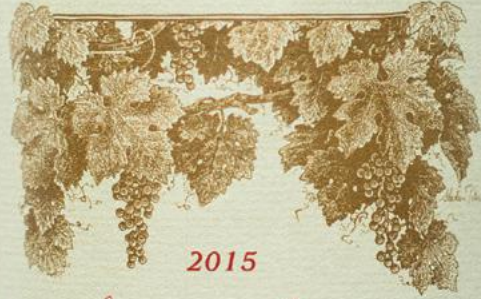
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Interpreter of Japanese Cuisine

By Atissa Manshouri | Photo by Paulo Salud

An icon of the food world, Masaharu Morimoto began his journey to culinary superstardom in Hiroshima, Japan. As a sports-mad youth, he dreamt of the baseball diamond. But when a shoulder injury sidelined his aspirations, Morimoto pivoted toward another highly respected position in Japanese culture: sushi chef. His prior athletic training served him well in this new role. “Playing baseball requires focus, drive, and dedication,” he says. “I believe all of those skills are applied when cooking.”

Morimoto perfected his craft in Hiroshima before answering New York’s siren call. “The culinary scene there is unmatched due to it being a melting pot of so many cultures,” he says of the city that he now calls home. After several high-profile cooking positions and a stint as Nobu’s Executive Chef, he opened his first namesake eatery, in Philadelphia in 2001, to great acclaim.

Around the same time, television audiences were getting to know the chef, thanks to his appearances on Food Network’s Iron Chef and Iron Chef America. His steely intensity, sly humor, and masterful command of ingredients electrified viewers, making the show—and Morimoto himself—a fan favorite. Reflecting on the experience, he says, “I am very grateful that I got to be on [those shows]. It taught me another level of focus while dealing with stress and pressure. Being on TV as much as I have during my career has helped open many doors of opportunity.”

As Morimoto’s empire has expanded, so too have the taste levels of his customers. “I think many Americans were a bit intimidated by Japanese cuisine at first,” he muses, “but my menus at all of my restaurants show there is the perfect Japanese dish for any palate.”

His menus balance crowd-favorite appetizers, such as the signature Tuna Pizza or Hamachi Tacos, with earthy ramens, delicately braised fish, indulgent cuts of prime meats, and the ne plus ultra of Japanese dining, the chef’s omakase.

Bay Area gourmards rejoiced at the 2010 opening of Morimoto Napa in a sumptuous space on Napa’s Riverfront. The natural abundance of the region guides the menu, he says. “I was quite impressed at the fact that I was able to source very fresh seafood and seasonal vegetables. I made sure those items were included in the menu.” He calls Napa one of his favorite places, and, judging by the sustained popularity of Morimoto Napa, the feeling there is mutual.

More than a chef, Morimoto is an artist, technician, and interpreter of Japanese cuisine. His global brand has grown to include restaurants around the world, from Doha to Maui, and product collaborations that include Morimoto wines, beers, sakes, and, most recently, a limited edition single malt whiskey. He has published two cookbooks, earned a Michelin star, and, in 2020, was inducted into the Asian Hall of Fame. Not one to rest on his laurels, the chef continues to grow his business. He introduced the more casual Momosan Ramen concept several years ago, with locations in Seattle, New York, Waikiki, and Wynwood in Miami.

In the language of his beloved baseball, Morimoto is a five-tool player—the one who does everything well. For those lucky enough to enjoy his food and hospitality, baseball’s loss has been the food world’s gain.

Braised Pork Rib

Pork Rib Braise Ingredients

1 rack pork rib
5 oz ginger
2 oz garlic
1 oz canola oil
1 white onion, roughly cut
1/4 cup cooking wine
1 cup tamarind paste

Hoisin Chili Sauce Ingredients

1 cup hoisin
3 cups Mae Ploy Sweet Chili Sauce
1/2 cup rice vinegar
1/2 cup white sugar
1/4 cup fish sauce
1/4 cup soy sauce
2 tbsp cilantro, chopped

Braising the Pork Ribs

Place pork rib in an oven proof pan. Place the ginger, garlic, white onion, cooking wine, and oil into the pan. Cover with water and add the tamarind paste. Cover with aluminum foil and cook for 3.5 hours at 250° F. Check for doneness. Allow the ribs to cool in the liquid. Once cooled, slice down the bone to create each rib.

Making the Sauce

Mix all ingredients together, except the cilantro. The cilantro will be mixed in at the end, before the sauce is used.

Plating

Coat each braised rib in cornstarch and fry at 350° F until crispy. Toss the hoisin chili sauce with the fried rib. Top with fresh cilantro.

For more information, visit ironchefmorimoto.com.





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Glorious Geco

With “Summer 2020” cancelled for so many, the demand for a 2021 jaunt to Europe is seeing a huge early spike in yacht bookings for the summer season. Even if you’re an experienced traveler, a yacht charter affords you the freedom to explore favorite spots, hidden gems, and off-the-beaten-track places from a new vantage on your own terms with your favorite people.

M/Y GECO, delivered in 2020 by Admiral, is one of the most impressive superyachts to hit the charter market in recent years. A masterpiece of modern design, she combines large volumes with a sleek look. Sliding glass doors connect indoors spaces to outdoor spaces and create a continuous flow. Her striking interiors juxtapose glamor, contemporary Italian design, and luxurious materials (including leather, wenge wood, natural oak, and Calacatta marble) in neutral shades with bronzed metal details and an impressive collection of modern art.

A striking main foyer with a glass-walled staircase anchors the guest areas, which include the full beam Owner’s suite, full beam VIP, two doubles, and two twin cabins with Pullmans. While the staterooms offer a luxurious retreat, the owner specifically requested a “very social and relaxed environment,” which the yacht delivers in abundance. Choose from several al fresco dining areas, spacious lounges, an uninterrupted built-in bar designed with wine tastings in mind, and a formal private dining room, featuring a large colored-crystal chandelier, an ideal setting to enjoy the yacht’s exquisite cuisine.

The aft “Touch & Go” helipad that curves out over the hull transforms into a Buddha-Bar inspired lounge with sun pads, sun loungers, an outdoor cinema, and a fire pit—unique features for a superyacht. The sundeck boasts a Jacuzzi pool and outdoor gym with views.

Down at water level, a vast beach club beckons. Step directly into the sea, soak up the sun, or enjoy open-air dining at the water’s edge. Thrill seekers may choose from a multitude of water toys, including jet skis, a Flyboard, an inflatable waterslide, a climbing wall, transparent kayaks, and snorkeling and diving gear. The Evo 43 Khaleesi, with a top speed of 40 knots, plus a cabin and bathroom, is the ultimate day boat from which to explore deserted coves or set up a private beach lunch. M/Y Geco is an exceptional way to explore the glories of Greece this summer.

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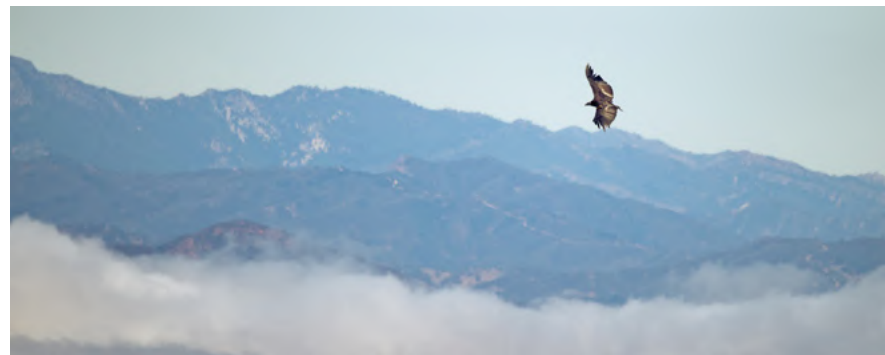


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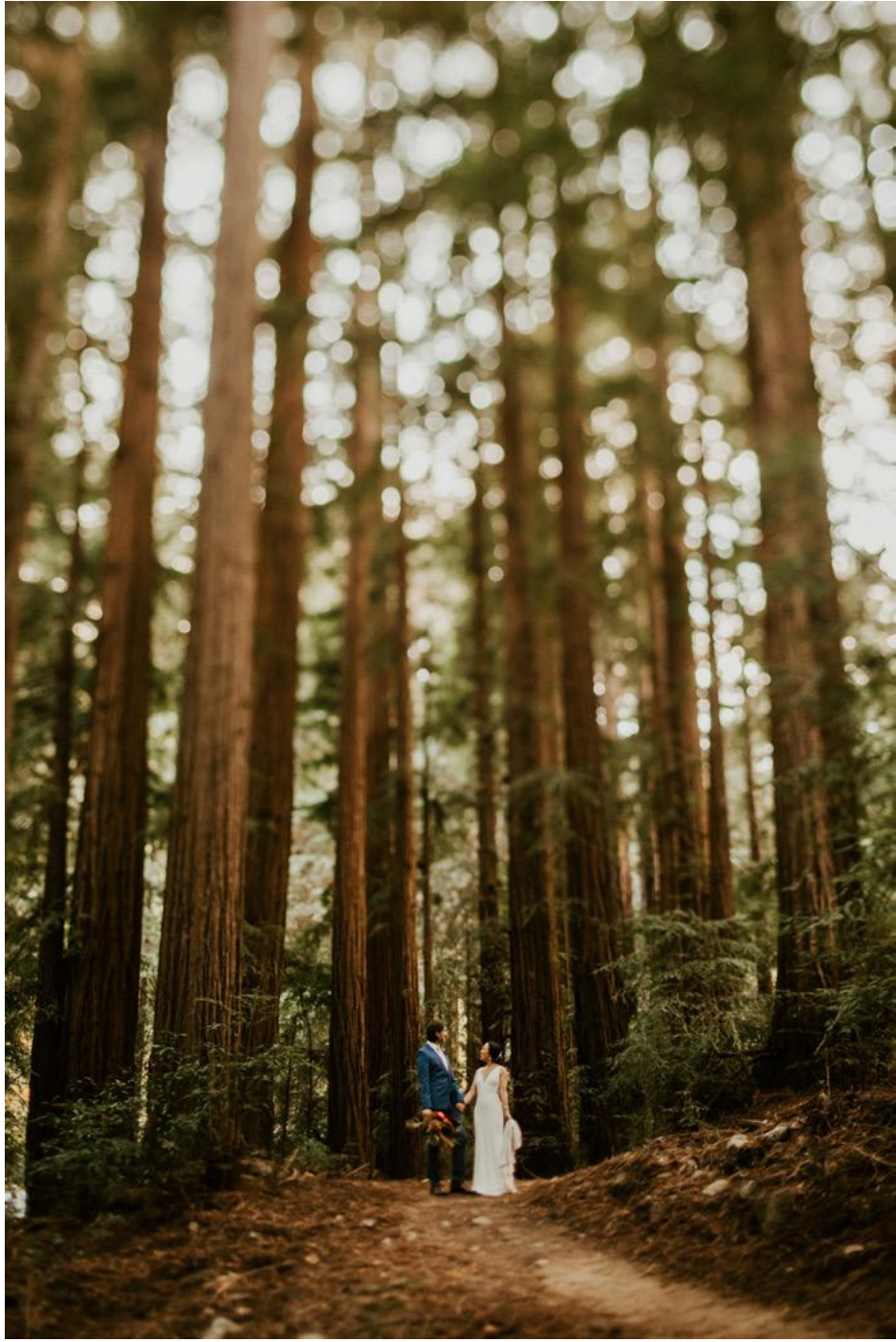
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Illuminating the Story

By Bettina McBee | Photos by Joshua Grant Rose

Joshua Grant Rose enjoys connecting with people in a meaningful way. And for the last six years—most recently on the Monterey Peninsula—he’s been doing so with the help of his camera lens. The camera is an extension of him, allowing him to capture sacred moments of intimacy, wistful glances, and playful gestures that make up a couples’ story.

The Monterey Peninsula’s picturesque coastline, living tide pools, and historic beaches, rivers, and state parks create a backdrop for couples wanting to hire Rose as a wedding and elopement photographer.

Utilizing anomalies like lens flare and playing with aperture in various settings helps Rose create a cinematic look. His understanding of atmosphere and use of natural lighting as his central prop complements the unique spirit of each shoot, allowing him to digitally preserve treasured moments.

Originally from Oregon, Rose has had an innate appreciation for the outdoors since he was a child. His uncle, Grant—for

whom Rose was named—was a photographer in his own right and spent much of his time photographing landscapes. Rose shares the same passion for landscape photography.

He also understands the importance of making a photoshoot enjoyable and stress-free, which is why he employs his down-to-earth nature as a way of learning more about his subjects. “Capturing life moments for people is inspiring,” says Rose, who enjoys getting to know his clients and understanding their visions over a cup of coffee or a glass of wine.

To date, he has gained the respect and attention of clientele from Argentina to Australia. But what inspires him to do the work is the bond he forges with each person. “My real calling is working with people,” admits Rose. “It’s humbling and rewarding to document intimate experiences.”

For more information, visit JoshuaGrantRose.com.

An abstract painting by Simon Bull. The composition is dominated by vibrant reds and oranges, with a central dark area containing a bright yellow-green shape. Radiating from this center are numerous sharp, brushstroke-like forms in shades of blue, white, and black, creating a sense of dynamic movement and depth. The overall effect is one of intense energy and complex layering.

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Flight of the Condors

By Adam Joseph | Photos by Stephanie Herrera, Ventana Wildlife Society

After working with condors for 25 years, Joe Burnett is still awestruck whenever he spies one of the large birds soaring the sky. He's mesmerized by their agility and gracefulness—adults have wingspans of up to 10 feet and weigh up to 25 pounds.

Burnett, who is senior wildlife biologist for Ventana Wildlife Society's (VWS's) Condor Program, considers condors as nature's recyclers, as they perform a filthy yet vital job for our ecosystem. His adoration for the endangered birds amplified the horror and helplessness he felt while watching the Dolan Fire on his home computer in Marina on August 18, 2020. (The Big Sur fire scorched 124,924 acres before containment, months later).

For over 15 hours, Burnett was glued to his monitor, watching the blaze from the Big Sur Condor Sanctuary's two webcams. One captured the Sanctuary's release site, and the other was directed onto four-month-year-old Iniko and her parents, frozen with fear in their nest in a redwood's cavity. The nestling was not yet able to fly. The plumes of jet-black smoke made the night sky darker; condors aren't nocturnal, so some of them were overrun without a chance to flee to safety.

Around 10:00 p.m., the burn closed in on Iniko's nest before the webcam lost connection. By 3:00 a.m., the Sanctuary, along with tools, optical and tracking devices, and the VWS's adjacent field cabin, were swallowed by flames. Burnett watched in dread as the fire crept toward condors perched nearby at a favorite roosting spot, just out of the webcam's view, before that connection was lost.

The fire tore through several condor territories, trapping other chicks and their parents. In the first few days of the blaze, two chicks and three parents perished in the redwoods. The inferno killed 11 condors—10 percent of Central California's condor population. (There are about 500 California condors worldwide).

Burnett and coworkers were cleared to visit the site two weeks later. "The canyon was unrecognizable," says Burnett, "It looked like the surface of the moon." The roosting spot was reduced to a still-smoldering stomp.

Immediately following that dismal day, Margaret and William R. Hearst III and Vinod Khosla were among the first to donate substantial gifts, starting fundraising efforts

to rebuild the Sanctuary. Through its website and personal communications with donors, VWS raised \$640,000. VWS executive director Kelly Sorenson says that construction will begin on a new sanctuary as soon as possible.

In the meantime, VWS's current efforts are focused on condor safety. Little Iniko managed to survive, as did her mother. Another chick, Eva, also escaped. Both chicks were evacuated to the Los Angeles Zoo to be treated for minor burns and are expected to be released next fall.

While the Dolan Fire devastated the California condor population, Burnett says that it pales in comparison to the ongoing fight against lead poisoning, a hidden-in-plain-sight threat that could potentially wipe out the entire condor population. "Fires are anomalies, but [lead] has been a consistent menace," he explains. "It's the leading cause of death for [condors]."

Over the past couple of decades, an average of four California condors have died every year from lead poisoning. Most of the lead comes from ammunition used by hunters or ranchers shooting squirrels and other animals; the condors feed on the carcasses filled with fragmented lead bullets. But by the time the sick birds are spotted, it's too late. "Our goal is establishing a self-sustaining condor population that was historically here," Burnett says. "Everything is intact that was there from when the birds were thriving; the only difference is the presence of lead."

California enacted legislation prohibiting lead ammunition for hunting, but some hunters are unaware of the law. Burnett says that VWS's approach has been to educate without polarizing. The nonprofit also launched a program providing nonlead ammunition to hunters at no cost. "When we give out free ammunition, it gives us the opportunity to start a conversation," says Burnett. The program only works if there's full compliance, so it's important to keep educating. "Fires are to be expected," Burnett says. "The consistently high lead mortality is almost impossible to keep up with."

For more information, visit ventanaws.org.



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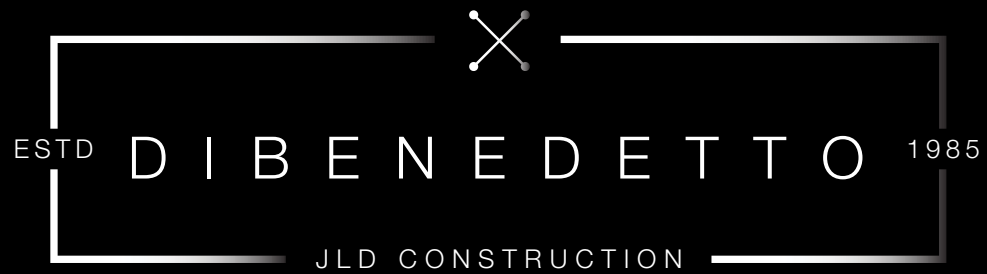
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Picture Perfect

By Adam Joseph | Photos by Rachael Short

Rachael Short's small cottage is up a windy road a couple of miles south of Point Lobos. Without Short's detailed directions, which note specific landmarks, it's impossible to find. A sizeable black Lab mix, a rescue named Shadow, is first to greet visitors. Short follows in an electric wheelchair. She has some use of her arms and wrist movement but no hand or finger dexterity.

The award-winning photographer is a born adventurer, a free spirit. The former Carmel High class president once ditched school to snap images of the sky before the clouds shifted. On a whim, she'd drive to San Francisco to check out a new exhibit at the de Young or attend a Kings of Leon show. Short surfed often and loved hiking the steep mountain behind her old Apple Pie Ridge home.

She's also traveled to over a dozen countries. When she was 27 years old, she took a solo backpacking trip to Cuba, where she shot hundreds of images. That same year, she achieved a longtime dream: opening Gallery EXPOSED in downtown Carmel, using her own earnings. A year later, on Halloween night, Short was a passenger in a car wreck. She suffered a C5 vertebra fracture, rendering her quadriplegic.

Notwithstanding her inability to walk, Short longed to snap photographs again on her vintage 4x5 and medium format cameras. She didn't take any pictures in the first years following the accident but eventually accepted the iPhone as her camera. A combination of settings and specific apps enabled her to shoot precisely framed, naturally lit, richly textured black-and-white images that are uniquely Short. But the picture-taking process is still painstaking; she uses the sides and/or back of her wrists to grasp the phone and bring it up to her face, then presses the "shoot" button with her mouth, tongue, or chin.

Soon after picking up the iPhone, Short discovered that it's possible to blend old-school developing with iPhone photography. Friend and neighbor Kim Weston—of the renowned photography family—creates digital negatives from Short's iPhone photos. He then generates platinum prints from the digital

negatives. "It made the transition to digital an easier pill to swallow," says Short, "I can still make beautiful archival prints."

Wearing a face mask makes it even more challenging to take photographs. She produced enough material during 2020 for a 2021 calendar—an annual tradition and revenue source. "Ash and Succulent" looks down at the face of a succulent, home to a spiderweb blanketed in Dolan Fire, Carmel Fire, and River Fire ash. "Tranquility," shot at the Carmelite Monastery, uses the building's arches to frame a lonely bench below a window; the walls pop with textured fractals.

With calendar, print and original sales, and disability payments, Short struggles to break even, given ongoing medical costs, regular physical therapy sessions, additional care, and costs to keep the gallery open. She finds it perpetually daunting.

But thus far, 2021 is off to a promising start. EXPOSED has kicked off its first gallery show in over a year with works by Tom O'Neal—known for a bevy of iconic photographs, including the album cover for Crosby, Stills, Nash & Young's *Déjà Vu*. The show continues through May 2021.

In past years, Short has also relied on the Relay for Rachael Fundraiser, which occurs during the weekend of the Big Sur Marathon in April. This year's event, the Relay for Rachael Roadrunner Challenge, will task participants to run 100 miles in June.

Despite everything, Short is optimistic. She hopes that, with the biotechnology industry constantly making strides, she'll be able to walk Shadow herself, one day. In the meantime, she looks forward to the day when she can shoot outdoors again mask free.

For more information, visit rachaelshort.com or galleryexposed.com.



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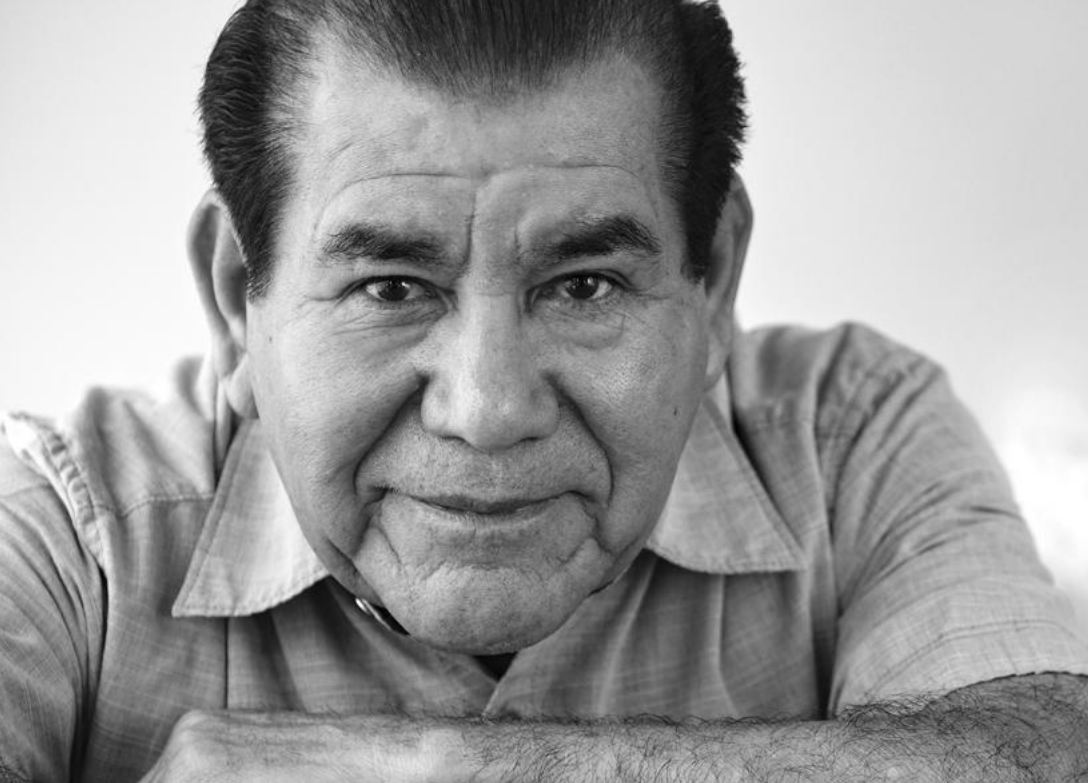
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Kiara Hinze

As a young activist, Kiara Hinze moved others with her diligence and desire to make her community a better place. She boldly rallied for bullying prevention, supported green initiatives, and imbued creativity into everything she did.

Those who knew her were infected with her strength and compassion.



Antonio Perez Ramos

One of our favorite memories of Antonio Perez Ramos was seeing him on stage at Demetra Café, where he came alive in the face of an audience. He was a Carmel fixture, a neighbor everyone loved to know.

Arturo Moscoso

Arturo Moscoso was an inspiring teacher who used his talents as a worldly chef to educate others on how to turn a good dish into something extraordinary. His language was food. His presentation was poetry. His personality was as authentic as his cooking.





Cecilia Chiang

Cecilia Chiang elevated Chinese cooking in the U.S. by bringing her talents and recipes to the table, forever changing the landscape of the Chinese restaurant dining experience. But what made her extra special was her nature as a storyteller. Through food and conversation, she brightened the world and illuminated her community.

Bobby Brown

Bobby Brown loved listening to Debbie Davis sing on Friday nights at the Cypress Inn, going to church with Gin Weathers, and he carried love for his departed Doris in every breath. As a former gallery owner in Carmel, he had a strong appreciation for fine art. He also took great pride in critiquing *65° Magazine*, which we miss.







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Wilkes Bashford

Wilkes Bashford was known for many things, among them his love for Dachshunds and weekly lunches at Le Central with former San Francisco Mayor Willie Brown. We knew Wilkes best as an animal lover who gave generously and supported numerous causes near and dear to his heart. He was a man about town but carried humility in his pocket. He graced more SCENES in 65° than any other person.

Ken Jones

Ken Jones wore candor and gratitude for life on his sleeve. When meeting him for the first time at Carmel Valley Ranch with Ken's lunch group, we were captivated by his verve. Ken often said his greatest fortune was meeting Karin, the love of his life.





Koerner Rombauer

Koerner Rombauer was joy incarnate. His love for life shone in everything he did, from winemaking and philanthropy to how he embedded himself into the stories he told. He believed in some kinda magic; the same magic that lifted him into the skies as a pilot and poured his spirit into each bottle of wine.

RICHARD MACDONALD

Blind Trust, Half Life *bronze*

Emblematic of our universal experience of life as a quest of the will that pushes back the eternal uncertainty of our existence. The male and female figures in Blind Trust are poised with inner strength and confidence on the unstable and ever-shifting cube that represents the world we can never control: yet their graceful juggling and perfect balance carry the ironic truth of our lives—we can control ourselves, and through this act of the mind and body we are able to create wonders.

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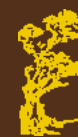
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The Sisterhood of Auto Sales

By Jennifer Moulaison | Photos Courtesy of Nelson Group Automotive

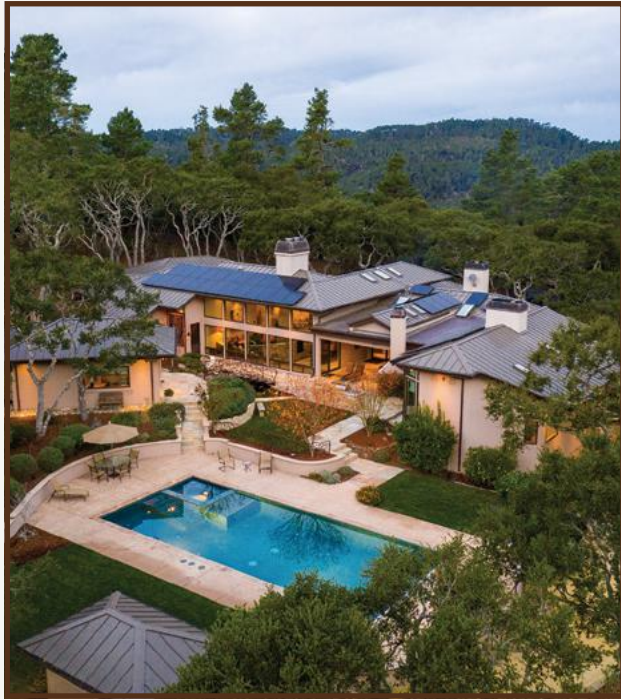
It's no surprise that the field of auto sales has largely been male dominated. Recently, though, the tide has begun to shift, according to Amber Nelson Billingsley, who recently acquired the Land Rover, Jaguar, Volvo dealership located on Del Monte Blvd in Seaside. The acquisition was made on behalf of the Nelson Group Automotive, based out of the Central Valley. And it places Billingsley and her two sisters, Kellie Lewison and Ashley Murray, at the helm. Together, they bring to the Peninsula a legacy of auto sales savvy as well as a respect for the community and a desire to serve present and future clients.

“We closed at the end of the last year and, like everyone else, we're in the midst of not knowing what the future holds surrounding the recent pandemic, but we've always had an ambition to grow our business, and we're confident in the strength of these brands at this location,” says Billingsley of the purchase. Nelson Group Automotive is best known for the Selma Auto Mall located just south of Fresno.

Growing up, Billingsley and her sisters were immersed in the world of auto sales, learning under their father and owner of the Nelson Group Automotive, Dwight G. Nelson. “Our father somewhat stumbled into the business while working as a contractor in the late '80s, having no idea it would grow into what it is today,” explains Billingsley. What it is today was voted the number one dealership in the Central Valley, according to the Fresno Bee and Central Valley Business Journal.

From such success comes the trio of sisters, groomed to bring what's become something of an auto sales legacy to the Peninsula. “Having a female perspective lends a more welcoming environment to the experience of car buying, which I think can be an intimidating process,” says Billingsley. “We're also smart enough not to overturn everything upon walking in. Many of the existing employees have remained with us, and we're privileged to be able to leverage their expertise serving this community.” The previous owners were highly involved in cancer research support, and the sisters look forward to continuing such philanthropic endeavors. “We think of it as a marriage of the best of what the previous owners contributed to the community with our own knowledge of the industry.”

For more information, visit selmaautomall.com.



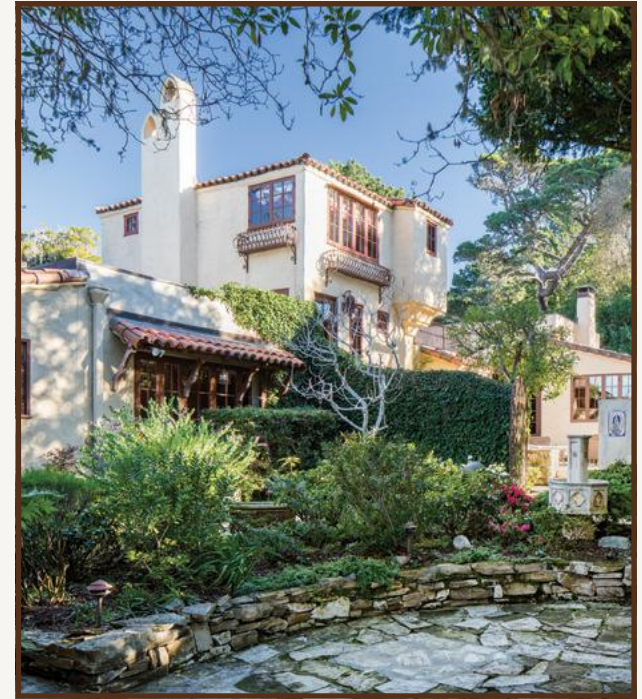
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Blending Traditions

By Bettina McBee | Photo by Manny Espinoza

Listening to Chef Jacques Zagouri speak, you can sense his love of culinary arts flowing from his voice. You can feel the joy that he feels when preparing exquisite entrées and mouthwatering desserts.

Carmel's beautiful landscape and fresh air reminds Zagouri of France. He was born in Normandy and raised in Nice. Mischievous in his youth, Zagouri was talented at driving his mother crazy. "I was a handful," he admits. His father, searching for a solution to harness his son's energy, asked a friend and restaurant owner for advice. The response: put him in the kitchen.

Immediately, Zagouri was mesmerized. Entertained by the dancing flames of the fire and delighted with the delectable smells of multiple flavors, his heart beat to the rhythmic sounds of utensils stirring in the pots. Such a choreography was fascinating to Zagouri, and he was hooked.

When his father asked him what he wanted to do with his life, he announced that he wanted to be a chef. He graduated from the Culinary High School in Nice and grew to become a celebrated master in culinary arts. His travels took him to Spain, where he learned of spices such as paprika, saffron, and parsley. He experimented with oregano, thyme, and cumin while living in Israel. While traditional French cuisine doesn't call for many spices, Zagouri enjoys blending new flavors in with tradition. "I love the freedom of being a chef," he explains. "It's the art of taking a variety of foods, cultures, and my personal experiences to create something new."

Zagouri's career started 34 years ago, and over time, his talents have grown, as has his clientele. He's dazzled prime ministers, presidents, world ambassadors, and celebrities with his culinary talents. Apparently, none of that has compared to preparing food in Carmel. "Carmel is paradise," he beams, "the people of Carmel are very supportive."

When he served as executive chef for André's Bouchée and Fandango, two popular restaurants on the Monterey Peninsula, he became a friend and cooking rock star to locals. It's hard to differentiate which Zagouri likes more, cooking or people.

Being surrounded by fresh produce from farmers markets and fish caught by local fishermen adds to the sustainability and nutritional value of his art. It's no surprise that fish is his favorite dish. "I love whatever comes from the sea, especially shellfish," he says.

His dedication to the community is reflected in his tireless involvement in local fundraisers such as Taste of Carmel, Pebble Beach Food & Wine, and the Big Sur Food & Wine Festival.

Enjoyable selections from Zagouri's traditional French cuisine include Brie en croute, Dungeness crab cake with lemon saffron, le filet boeuf au homard, duck liver, braised lamb shank with lime and maple syrup sauce with Moroccan couscous and roasted peanuts, and puff pastry-stuffed snail with demi-glace garlic butter. This is the cuisine that reminds him of home.

"My mother is an excellent cook," he says. He seeks her advice when he has any questions while preparing a traditional French dish. She'll tell him to use a little bit of this or a dash of that. But giving vague instructions is a trademark of many good cooks. And when Zagouri humbly asks her to be more specific in her measurements, she proudly reminds him that he is a world-class chef who possesses all the tools of the trade.

For more information, visit Chef Zagouri at chefjac.com.



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Locals Find Their Happy Place

By Clayton Moore | Photos by CVAC

At the best of times, it's hard to get away from it all. Vacations are expensive and hard to plan, while these days staycations feel more like a way of life than a retreat, replete with the temptations that compromise a healthy lifestyle. Fortunately for residents of the Central Valley, the Carmel Valley Athletic Club (CVAC) offers an idyllic combination of physical challenges to strengthen a healthy routine, world-class customer service, a stunning locale, and a place to get back in touch with yourself and your family.

Nestled in the sunny side of Carmel, surrounded by breathtaking views of the Santa Lucia Mountains, CVAC offers something for everyone, from a state-of-the-art two-story fitness club to world-class tennis courts to elegant experiences such as a massage, a salon refresh, or a complete spa day to leave you relaxed, refreshed, and feeling not only peaceful but also reinvigorated to face the day.

"I think that people deserve this kind of safe haven," says General Manager James Kellogg. "Our guests are really grateful to have this space—and people deserve to take care of themselves. People tell me that this is kind of their happy place."

CVAC and its adjacent, world-renowned and award-winning spa, Refuge, provide more than just exercise, recreation, and relaxation. Every visit affords a comfortable retreat that members crave, whether they're here to exercise, participate in the club's 100+ fitness classes, or take a few laps in the club's heated 25-yard lap pool.

Classes provide a wealth of new experiences, including those taught by Olympian Les Mills, such as Body Combat, and other multidisciplinary

offerings that incorporate karate, tai chi, and taekwondo as well as more familiar favorites such as yoga, Pilates, Zumba®, and aquatic workouts. There are also new sports such as pickleball, which combines ping-pong and tennis for an easy-to-learn playtime.

Unlike franchise gyms or the lavish but often disorderly experience resorts provide, CVAC is also a community hub. Members can not only take part in activities but also work on-site, thanks to high-speed Internet, so they can choose how to spend their day in a warm, inviting location. Kellogg jests, not without justification, that some members practically live here.

For another respite, members and their guests may enjoy a sumptuous meal, thanks to the cuisine conceived by the club's charismatic, inventive chef, Moises Muñoz. From balsamic eggplant to complex risottos paired with some of Carmel Valley's finest local wines, to lighter fare such as salads, tacos, and sandwiches, the club's café is a destination all on its own.

"People come to us to feel better," says Kellogg, who managed Clint Eastwood's Tehama Golf Club for over a decade. "We're really grateful to have this place. You have to have something that enriches you and grounds you, and fills you back up and makes you feel good about life. This is a place to get back in touch, whether it's nature or your health or [to] simply to take a breath for a little while. We all deserve to take care of ourselves, which makes us better people."

For more information about the Carmel Valley Athletic Club and its adjacent outdoor relaxation spa Refuge, visit cvaconline.com and refuge.com.



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Opening Late Summer



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Life in Wine

By Nora Heston Tarte | Photos Courtesy of Santa Bernahl

Santa Bernahl's passion is wine. The owner of Magnum Wine Bar in Riga, Latvia, and winemaking student at UC Davis assists collectors at auction as a senior wine specialist at Acker, Merrall & Condit Wine Merchants (the largest wine auction house in the world). She helps them to obtain special bottles to complete their collections or sell off items from their own cellars. "It is like a Disneyland for adults—anything is possible," the Carmel resident says of wine auctions. "It is not about the most expensive bottle; it is about dreams coming true when your bucket list wine lands in your cellar, or when you decide to sell something you no longer want to drink and embark on a trip around the world for the money you made, selling your wine in the auction."

Some of her clients come her way through her work with Acker, but most are contacts she's made on her own through her various endeavors, including studying at The Wine & Spirit Education Trust in London, founding wine import company Signature Wine, owning Magnum Wine Bar—an Ilse Crawford-designed space with a 5,000-bottle wine list—and tasting her way through popular wine territories, including Champagne and Bordeaux. "It's a very small world, once you are in it," she says of the wine industry. "You basically run into the same people all the time." Current projects include working through a few hundred bottles from the 1970s that were discovered in the depths of a forgotten cellar and an epic 8,000-bottle collection in Germany waiting to be inventoried and sold.

Her affinity for travel has helped her find success in business. It's also exposed her to a variety of cultures and experiences that have shaped her life. An job

early on at a bar owned by an honorary consul of Australia who had an affinity to wine introduced Bernahl to many varietals and the idea of collecting. Traveling since she was young taught Bernahl not to be afraid, which is why she's been able to go after her dreams so fervently. She references a family canoe trip when she was three or four years old. "We were storming down the river, which was like [an] untamed wild horse, almost impossible to stay in the boat. Of course, the boat turned over at one point, and we all got soaked

in freezing cold water," she recalls. "Not a big deal. We stopped to dry off for a few hours and got right back in the river. That moment taught me not to be afraid of cold water. Whenever you're in it, just keep going."



Her parents' ability to take Bernahl and her sister around the world, often traveling far from their homeland in Latvia, combined with the work ethic she developed while studying multiple languages and spending 12 years practicing piano as a child (requirements of her parents) have contributed to Bernahl's success and her ability to do it all. She is a

wife, mother to three children, business owner, and student. And she jets from country to country to manage her many ventures.

For now, Bernahl is focused on auctions. In the future, she hopes to continue in wine, opening her own champagne house or creating a cult California chardonnay. "I will dare to dream," she says. "Let me get that UC Davis degree first!"

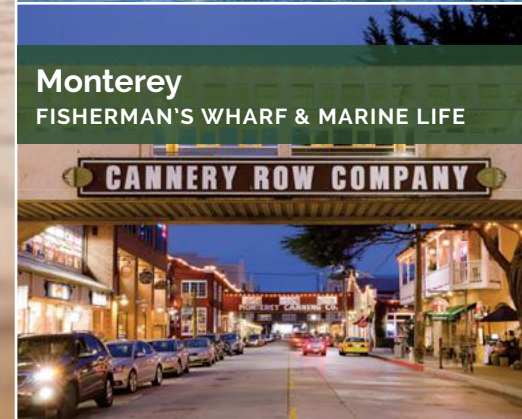


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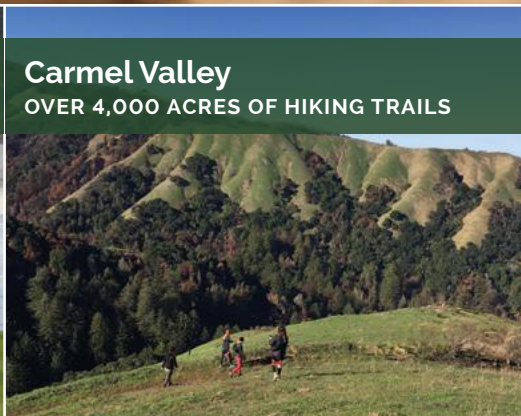
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Cinematic Caterpillar of the Preserve

By Adam Joseph | Photos by Joe Fletcher

When landscape designer Joni Janecki first drove up to the 2.8-acre lot at the Santa Lucia Preserve in Carmel Valley, she was struck by the curvature of the land. There wasn't yet a road leading all the way to the site, so Janecki, president of the Santa Cruz-based Joni L. Janecki & Associates, hopped out of her car and walked the rest of the way, taking in the flavor of the land along the way. "The hills flow into one another, creating something spectacular," she says. "That had a big impression on me."

Janecki envisioned a visually unobtrusive structure situated low between the surrounding hills. She sought to combine native plants with ornamentals and succulents to contrast the beauty of the natural grasslands, punctuating various outdoor living spaces while blending the home with the undulating hills. Her concept complemented the vision of Jonathan Feldman, founding partner and CEO of the San Francisco-based Feldman Architecture, and the homeowner. "We envisioned an indoor-outdoor house with sunlight streaming in everywhere," says Feldman. The segmented rooms and S-shaped structure-hugging contours, sinuous on the land, gave Caterpillar House its moniker.

The symbiosis of sustainability and modern design helped earn Caterpillar House the first ever LEED® Platinum certification for a custom home on California's Central Coast. The openness of its 2,800 square feet seamlessly blends outdoor with indoor living spaces. The great room's south-facing glass doors open to a covered porch and patio with expanding/contracting sun shades.

Moreover, the home produces its own annual energy requirements using a photovoltaic panel system. Natural ventilation, ceiling fans, cross ventilation, shading trellises, and an insulated, recirculating hot water system create passive cooling and heating. Collected rainwater, stored in

a trio of tanks that blend into the landscape, supplies the property with all its irrigation needs.

One of the home's most spectacular features that also demonstrate the synthesis of design with sustainability are the walls, which are constructed using excavated earth. The labor-intensive rammed earth walls not only curve along the contours of the home's design but also use thermal mass to regulate the interior temperature.

A decade after Caterpillar House was completed, Hollywood came knocking. The house is the sole setting for *Malcolm & Marie*, filmed in secret during 2020's sheltering-in-place. Shot in crisp black and white, Sam Levinson's intimate dive into a couple's schizophrenic relationship, which unravels over one night, stars John David Washington as a pretentious up-and-coming filmmaker and Zendaya as his erratic, emotionally damaged girlfriend. The two characters go from hectically stomping throughout the home to lovingly embracing each other on the couch, bed, or floor. They move with ease from elegant indoor spaces to the crafted outdoor areas. In one scene, Marie sits on a patio chair and smokes a cigarette; a feeling of brief solace emits as she looks out to the Santa Lucia grasslands illuminated by moonlight.

"I was smiling the whole time I watched," says Feldman. "Every shot is gorgeous, so they did us a service, making us look like brilliant architects—there was an artistry to it all."

For more information, visit feldmanarchitecture.com/project/caterpillar-house.

"*Malcolm & Marie*" is available for streaming on Netflix.



Elegance Returns

One of the world's finest fairways will once again serve as host to some of the world's greatest cars when the Pebble Beach Concours d'Elegance revs up for its 70th celebration, which is scheduled to take place on August 15, 2021, at Pebble Beach Golf Links.

Cars will begin to arrive on the Monterey Peninsula in the days and weeks prior to the event, and plans are already in the works for related celebrations—from the Pebble Beach Tour d'Elegance presented by Rolex to the Pebble Beach Classic Car Forums presented by AIG and BridgePoint.

To mark its long history, the Concours invited its past Best of Show winners to return, and nearly half will do so, showcasing changing tastes and trends in elegance over the years. All of the overall winners of the early Pebble Beach Road Races will also gather together for the first time ever. Additional classes feature everything from early electric cars to Miller racing greats, classic Pininfarina-bodied beauties, and the revolutionary Lamborghini Countach.

For additional information and tickets, go to:
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Appetizers
Kali Pasta 10
Artisanal Handcrafted Indian Bread
with Ghee Butter
Crispy Island Veggie Roll 11
Served w/ Potato Tom Atadashi Sauce
Crispy Chicken Strips 12
House Made Chicken Fried Rice
Crispy Fried Chicken Roll 13
Crispy Fried Chicken Roll 14

Edwina
KAONA

Entree
Island Burger 18
Crispy Fried Chicken Roll 19
Crispy Fried Chicken Roll 20
Crispy Fried Chicken Roll 21
Crispy Fried Chicken Roll 22
Crispy Fried Chicken Roll 23
Crispy Fried Chicken Roll 24
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Crispy Fried Chicken Roll 27
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