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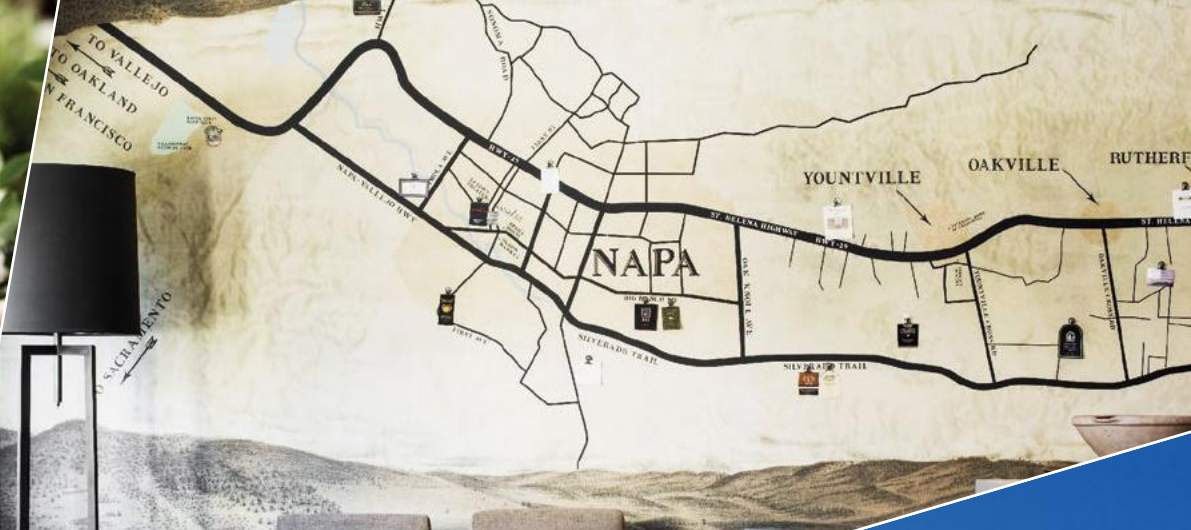


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Publisher's Note

SCENES

NAPA VALLEY BEHIND THE SCENES

SUPER BOWL 50

MY YACHT GROUP HONG KONG

SPECIAL

DE YOUNG MUSEUM:

OSCAR DE LA RENTA

WHERE HAVE ALL THE LIMES GONE?

By Andrea Stuart

THE UNABASHED & ADORED

BASHFORD: IN MEMORIAM

SENSATIONAL SONOMA

By Paula Moulton

PERSONA

JOY BUBBLES

By Katherine Matuszak

REBIRTH AND RENEWAL

By Katherine Matuszak

THE GRAPE LIFE

By Rick Baraff

MUSIC, WINE, AND LOVE

By Deanna McKinstry Edwards

STAY

SOLAGE RESORT & SPA

By Michael Cervin



57°

Description:

On this cover of 57° we feature Dave Duncan from Silver Oak, Dane Miner from Miner Family Wines, Michelle Baggett from Alpha Omega and KR Rombauer from Rombauer Vineyards.

PUBLISHER'S NOTE

by Rich Medel

This issue is devoted to the world of winemaking and its winemakers. It is an ancient world full of mythology, history, passion, creativity, the human condition, and imagination. The Greeks had a god that represented the vine and viticulture—Dionysus—the liberator.

California has been inspired by Dionysus and the vine. Napa and Sonoma Counties have long been meccas for those who seek superlative wines. Recently, Monterey County has been accorded a similar niche on the Olympus of outstanding wines. I have enjoyed working on this special issue, standing beside some of the finest chefs and vintners in amazing restaurants and wineries. Paying homage to them, *65°/57°* salutes California's stellar wines—and its winemakers.

Hopefully you made it to Pebble Beach Food & Wine. We have some highlights from this year's festivities. As usual,

Dave Bernahl pulled out all the stops. Featuring more than 50 events over the course of the four-day festival, PBF&W gave bon vivants from around the country a chance to mingle with culinary professionals in an intimate environment while learning about the people and venues

that turn food and drink into fare. Thank you, Dave, for introducing people from all over the world to the unique experiences of the Monterey Peninsula.

On a sad note, we will miss our great friend Wilkes Bashford. I remember one time when the two of us finished up lunch. We were standing outside of Le Central restaurant. He had a *65°* magazine rolled up in his hand. I continued to stare at that magazine

in his hand until finally he said, "What are you looking at?" To that, I replied, "If you don't unroll my magazine I am going to pop you in the head!" He laughed. I concluded, "How would you feel if I walked into your store and wrinkled up a Brioni shirt?" Wilkes was a one-of-a-kind man and friend and we are beyond lucky to have known him.



57°

THIS IS THE NAPA VALLEY

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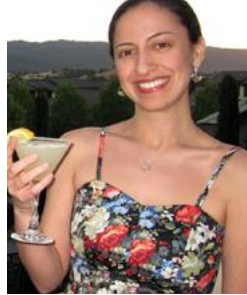
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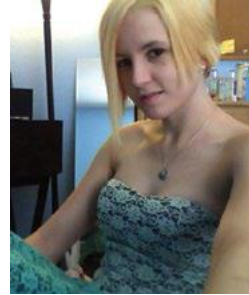
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Oscar de la Renta at the DeYoung Museum, San Francisco

Photography by Trisha Leeper

Born on July 22, 1932 in the Dominican Republic, Oscar de la Renta left the Caribbean at the age of 18 to study painting in Madrid. Enticed by fashion, he switched his focus and quickly became one of the most sought-after names in haute couture. His flattering and feminine pieces inspired women all around the world, and his attire adorned several presidential first ladies.

While de la Renta expanded his lines and took them in a new direction in the 1990s, his pieces remained feminine and flattering. By the late '90s and early 2000s, his work became the preferred wear of American first ladies. He dressed first lady Nancy Reagan in the 1980s, and then provided the gowns for inaugural events for both Hillary Clinton in 1997 and Laura Bush in 2005.

Besides his passion for haute couture, de la Renta has been a tireless patron of the arts. At one time or another, he has served on the

boards of The Metropolitan Opera, Carnegie Hall and Channel Thirteen/WNET. He also supports several cultural institutions, including New Yorkers for Children, the Americas Society and the Spanish Institute.

In 2002, de la Renta added his name to a whole new business venture: furniture. His 100 pieces for Century Furniture featured dining tables, upholstered chairs and couches. In 2004, despite the risk of lessening the value of his brand as a whole, he added a less expensive line of clothing called O Oscar. He said he wanted to attract new customers whom he could not reach before.

De la Renta had been diagnosed with cancer during the first decade of the 2000s. He died of complications from the disease on October 20, 2014 at the age of 82 in Kent, Connecticut.







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Joy Bubbles

Katherine Matuszak | Photos by Patrice Ward

When San Franciscans make the trek to Napa Valley, some have a particular Mecca in mind. Others stumble upon Alpha Omega winery while exploring different Napa wineries, and both are likely to return.

Take a deep breath. Embrace the quiet that seems unnatural compared to the usual rush of cars. Feel the sun on your skin, unfiltered by smog. Take a step inside the winery, and still enjoy this sense of place. Look out the large windows at the vineyard and contemplate everything that goes into the glass of wine you're about to enjoy. Visualize the farmers tending the grapes, the hard work that goes into the beauty of these moments.

To Michelle Baggett, owning a winery is all about creating those moments of joy. "We run a business that gives joy," she says. "We really want to give back to our community and take the joy that God has blessed us with, giving through our business of hospitality to someone in need. Even just someone who's having a bad day, give them a hug and a smile. That's important. We're in the business of giving."

Alpha Omega Winery has been in this "business of giving" since 2006, when Michelle and her husband Robin moved to Napa Valley. Prior to that, Michelle designed 5-Star hotels and worked on the Hawaiian Airlines marketing team before transitioning to a Marketing and PR firm in San Luis Obispo, where she specialized in nonprofits and the wine industry. Her background in hospitality easily translates into a clear vision for Alpha Omega. "We offer a level of hospitality that makes many feel like part of our family. That's part of our philosophy: everyone coming in should have the same experience, and feel that at any time, they're welcome to walk in the door."

Michelle extols her winemakers, Jean Hoefliger and Michel Rolland. "We were very, very lucky," she says, of hiring the two experts. "We have so much trust in their expertise, we let them do their job and give them the tools they need to ensure their success. We are blessed, we have a great team."

When not at the vineyard, Michelle and Robin stay very busy within the Napa Valley community, with an impressively long list of philanthropic involvement. "We're not very good at saying no," Michelle says with a laugh. Michelle is President of the Rutherford Dust Society, Board member of the St. Helena Hospital Foundation, and Founding Board member of the Napa Valley Film Festival. Robin is a board member of the Wine Institute, Festival Napa Valley (formerly Festival del Sole), First Tee of Monterey, and Cal Poly's Athletic Director's Council. They both retain committee involvements with Auction Napa Valley (the world's largest lifestyle auction) and are vintner grant recipients of the V Foundation for Cancer Research.

Staying involved in the community is all about spreading the joy, and it seems Michelle has a lot to give. A friend of hers gushed, "You have joy bubbles inside of you; you remind me of champagne!" When speaking to Michelle, that energy shines through. "I enjoy giving of myself," she says. "I want other people to feel that joy and passion in life, and that inspires people. If you're up, people tend to be up. Maybe there's no reason why you're up. You're just living joy in your life because it's a good path to be on. I'm leading myself on a path to something greater than me, which circles around to: what can we do for others?"

For Michelle, her life path begins and ends in joy. She hopes that Alpha Omega winery can help spread that joy in others, one glass at a time.



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Solage Resort and Spa: Of Wine and Water

By Michael Cervin

From the Wappo Indians to Spanish Missionaries, to the area's first health resort in 1862, Calistoga has long been a resort town and Solage is synonymous with spiritual and physical bliss.

The 22 acres that encompass Solage, formerly a horse pasture, could not be more diametrically opposite from its early incarnation. The appeal of Solage is its proximity to charming Calistoga, tucked into the northernmost part of Napa Valley wine country, and the resort is surrounded by leafy green vineyards. Winning a slew of awards, including the Condé Nast Traveler Readers' Choice Awards, and Travel + Leisure's World's Best Awards, not to mention their excellent restaurant, Solbar, a seven-time Michelin Star-rated restaurant, Solage is a resort worth experiencing.

Solage was created less as a typical spa and lodging, and more in the vein of an organically grown resort. Rooms are set up as freestanding and adjoining cottages surrounding an open green space. Each room has its own patio and rock wall shower, local coffee roasted down the street, and its own line of beauty care products. Each room also offers two bicycles for personal use, perhaps providing transportation for the brief 6-minute pedal into Calistoga, or just cruising along the Silverado Trail past historic vineyards. But Solage also offers daily complementary classes from Pilates to meditation, spinning, and yoga, and a host of more advanced wellness and fitness classes. There are two bocce ball courts, two outdoor swimming pools heated to 98°, and a decked-out fitness room.

You'd think that might be enough. However, given this is Calistoga, known for their geo-thermal waters, Solage has capitalized on utilizing the water element. Their spa provides a variety of treatments of which the Mudslide is the most well-known. A mix of volcanic ash and South American mud is mixed with one of four essential oils. These include the Stress Relief with lavender, tangerine, bergamot, and geranium; the Revitalizer with spearmint, honey, sandalwood, and lime; the Mood Enhancer with orange, mimosa, and rose; and the Muscle Soother with birch, eucalyptus, rosemary, and ginger. The mud is then self-applied, and you relax in the 104-degree warmth of a private room allowing the mud to extricate toxins from your body. After that, you head to a geothermal soak in a bathtub filled with on-site well water to rehydrate you. Then it's the power nap—20 minutes wrapped in a comforter in a zero gravity chair. This is not just a recliner: music is piped in through noise-canceling headphones, which is also fed through the actual chair, meaning that the vibrations caused by the music resonate through the physical chair and are meant to aid in harmonizing your body. It is at once an odd, yet highly visceral experience promising equilibrium.

Solage was designed to be the truest expression of a health resort, devoid of manufactured and artificial experiences. You don't have to be healthy and 'fit' to stay here and it's not all Lululemon and Birkenstocks. It is a modern wellness retreat that serves individual needs and succeeds in offering a counterpoint to processed health resorts.





MONTAGE TV

By 65° Magazine

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Eron Hodges

Photo by Manny Espinoza

Eron Hodges gets in his car every day of his work week for an enviable commute: 20 minutes from Saint Helena to the heart of Napa, taking in the “postcard view” on his way to Andaz, the boutique hotel he manages.

From there, he says each day is “uniquely and refreshingly different.” He engages with guests and visitors from different parts of the world, and always sets out to get to know them and ensure an exceptional experience. He sets time throughout the week for certain routines to keep him connected to his staff, including stretching exercises with his housekeeping team on Friday mornings. He has been in the hotel industry for nearly 25 years, and has recently found his home at picturesque Andaz Napa, starting in June of 2015. He says his favorite part of the job is the connections he has made with his colleagues, and the overall sense of community that exists in the Napa Valley.

Once he heads home, his time is reserved for his wife Cindy, who he describes as “the rock behind [his] success,” and his three children, Madeline, Gwendolyn, and Caden. He currently supports the Little League in town as an assistant coach on Caden’s baseball team.





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Rebirth and Renewal

By Katherine Matuszak | Photos by Manny Espinoza

While some of David R. Duncan's high school classmates spent their summers lounging by the pool or causing trouble, David worked long days on a ranch in his hometown of Durango, Colorado. Those summers taught David not only how to work hard, but also reinforced in him a connection to the earth.

Throughout his childhood, David often visited Silver Oak Winery, co-founded by his father, Raymond Duncan, in the Napa Valley. He has fond memories of driving around the property in a brown El Camino owned by his father's business partner, Justin Meyer.

David attended the University of Denver and obtained his MBA. His final project was on Silver Oak, and how to best approach the winery from a business standpoint. While visiting the winery during this time, Justin was the first to ask him, "When are you coming out to work at the winery?" This planted a seed in David that he would become involved in the winery in a bigger way.

In 2001, David's family bought the winery, and he moved to Napa Valley in 2002 to take care of the day-to-day aspects of the business. In 2006, everything changed. On February 2, a fire destroyed Silver Oak's original winemaking facility, including 70 barrels of Silver Oak's 2004 Napa Valley Cabernet—valued at roughly \$2 million—and caused heat and smoke damage throughout the winery.

Rather than take it as a sign to quit, David took this as a time to make changes. "We recognized an opportunity, and I feel really good about where we've gone since then," says David. Silver Oak embraces technology, and their renovated Oakville winery is cutting edge, even eight years after its completion.

Today, Silver Oak is looking to revolutionize the industry again with a new winery in the Alexander Valley. "It's the acceptance of change in order to be consistent. We change things in order to stay the same," David explains. As always, they're doing everything they can to improve the quality and flavor profiles of their wines, and David says that all starts in the vineyards. They hope to take what they learned from rebuilding the Napa Valley Winery and use that for this new endeavor.

The new winery has sustainable considerations throughout, and with a target of LEED Platinum Certification, the winery would be the first in the world to achieve this stringent standard. Silver Oak is also seeking certification in four key areas under the Living Building Challenge (LBC): Water, Energy, Health and Happiness, and Beauty. Their website offers a glimpse at the new project via a 24-hour webcam and artist renderings.

"We're very excited about that, a new chapter in our history. It's a little early in the story right now, just starting construction, but it's our future and what we're looking forward to," adds Duncan.

When he isn't winemaking, David plays in a band of winemakers called the Silverado Pickups, spends as much time with his kids as possible, and tries to take some time in the outdoors to satisfy his Colorado heart. Between all that and a winery, David says with a laugh, "my hands are pretty full."



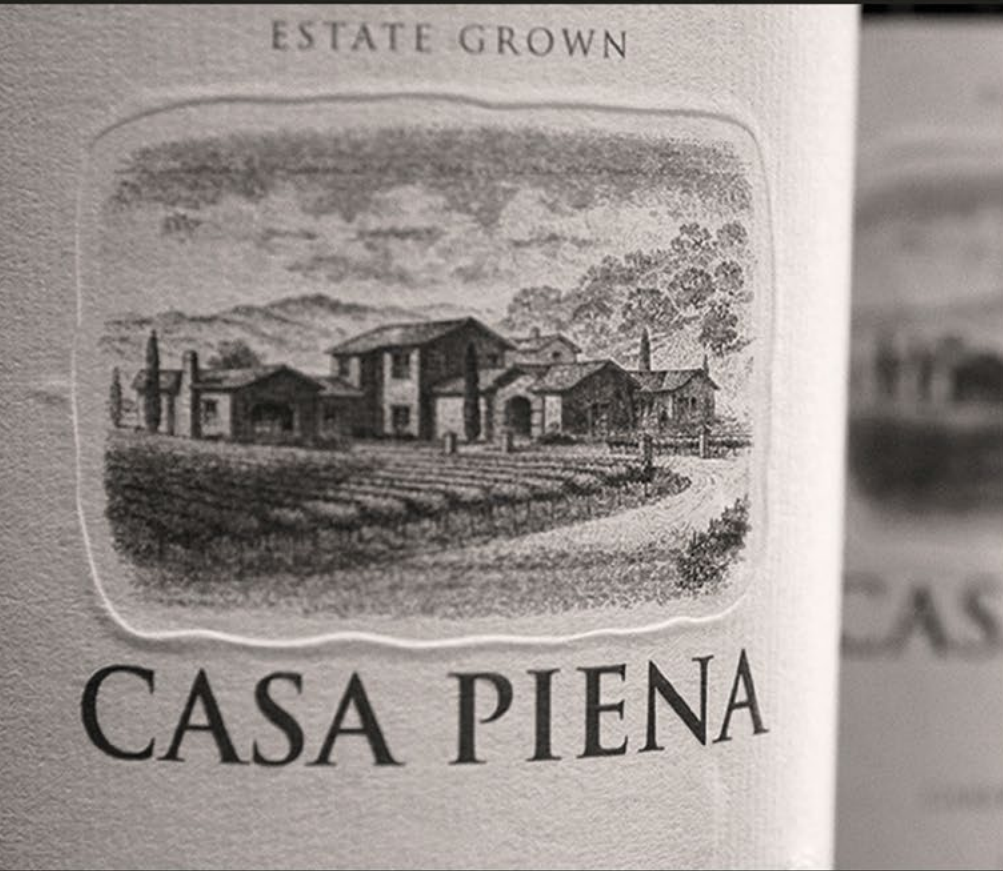
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The Grape Life

By Rick Baraff | Photos by Rick Baraff

Imagine growing up the progeny of, say, a rock star who hung out with The Rolling Stones and The Beatles, or of a baseball player whose teammates were Babe Ruth and Lou Gehrig. This is a decent analogy for KR Rombauer's upbringing in the Napa Valley among such viticultural luminaries as Robert Mondavi, Mike Grgich, and Louis M. Martini.

As a teen coming into his own in the late 1970s, one could argue that KR and the Napa Valley basically grew up—or “matured” if you will—together. Soon after he and his sister, Sheana, landed in the valley—towed by their parents, Koerner and Joan, who wanted to find a spot that reminded them of their mutual childhood home, Escondido, CA—came the enological gasp heard round the world, the Paris Wine Tasting (a.k.a. The Judgement of Paris) at which California and specifically Napa Valley wines were found to be equal to their European counterparts. The aftermath saw Napa Valley spread its wings as a force in the wine world. And the Rombauers were perfectly positioned for takeoff.

It may have helped that KR's father was a professional pilot, but moreover, the family had ingratiated themselves into the valley and ran among the unique, soon-to-be-legendary characters. They attended their “jam sessions,” which rubbed off on KR. The Rombauer's first foray into winemaking was in a partnership that helped build Conn Creek winery. This led his father to invest in their own winery and get into the custom crush business as a way to help parlay the building and production costs.

KR calls the Paris Judgement “a winning lottery ticket for everyone” in the U.S. wine business. However, as a teen working long hours in the winery that bore his own last name, the windfall didn't exactly blow his way. He recalls his early “employment” as more of a “slave labor” gig. But he and Sheana stuck it out because they gained the passion for the challenges and victories of winemaking. Up through high school, KR learned the art, craft, and business on the fly before heading to get a business degree from Fresno State. He quickly returned and has only expanded his role and knowledge.

The first Rombauer-label production was 400 cases of a 1980 cabernet. KR remembers a lot of blood, sweat, and tears in their early forays. They had to source fruit from other growers, scrape together the money to buy oak barrels, and ended up hand-bottling the final product, some of which was produced in their garage.

As he looks over their main property on top of the beautiful St. Helena knoll where his parents first brought him, KR recalls the small, personable community full of the aforementioned forefathers of American wine, all of whom socialized with, rooted for, and encouraged each other as they attempted to propel the American wine scene into the same stratosphere as that of Europe roughly 40 years ago. Each day is a new “opportunity and privilege” to not only push forward but maintain the tradition and heritage of Napa Valley. The key to maintaining this is listening to fans and customers as well as continuing to keep friendly tabs on the competition. Ultimately, it's about finding ways to bottle “the magic” of making a timeless style of wine.

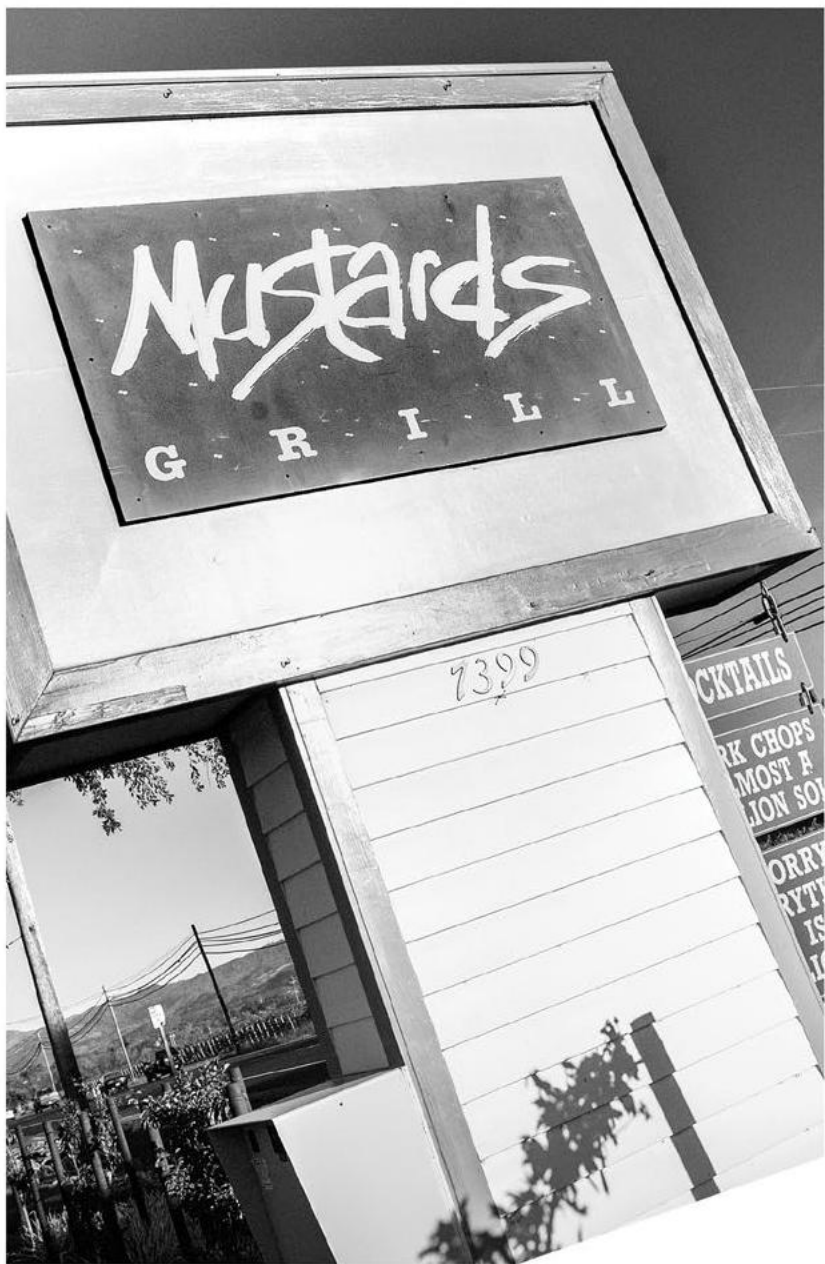
Like picking up a few chords from Keith or Paul, or getting hitting tips from the Babe, KR incorporated all of the early advice and experience from the legendary winemakers of his father's vintage to lead Rombauer into the here and now.



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Local, Organic, Delicious

Affectionately dubbed the “truck stop deluxe with way too many wines,” Mustards Grill serves classic American fare with a side of sophistication.

The grill was named for the wild mustard flowers that bloom throughout Napa’s vineyards each spring, nourishing the soil in much the same way as Mustards Grill hopes to nourish hungry Napa Valley residents and visitors.

Cindy Pawlcyn, Owner and Chef of Mustards Grill, is known as a pioneer of wine country cuisine and has been working in the industry since she was 13. Between Pawlcyn, General Manager and Partner Patrick Kellaher, Executive Chef Michael Foster, and Managing Partner Sean Knight, the team provides exemplary service along with incredible cooking.

Something that sets Mustards apart from other restaurants is the experience of walking through the gardens. When Mustards first opened, Pawlcyn maintained a small organic garden where she could draw seasonal inspiration for new dishes, as well as give diners the experience of truly fresh-picked produce. By now, the gardens have expanded into two full acres, which provide 20 percent of the restaurant’s yearly produce. Many guests choose to walk through the gardens before or after their meal and admire the toil and soil that brought their meal into being.

Mustards Grill offers an extensive menu, which concludes with the words “SORRY, EVERYTHING IS DELICIOUS,” probably due to two parts incredible knowledge from the chefs, and one part local, organic ingredients. They also have a separate dessert section and a wine menu offering over 700 wines.





Music, Wine, and Love

by Deanna McKinstry-Edwards

Two loves entered Dave Miner's life early on: jazz guitar and an affinity for the drink of the gods—wine. Both music and wine, imbued with celebration and passion, carry the spark of Dionysus and have profoundly shaped Dave Miner's life.

Initially, Dave pursued a career in the software industry at Oracle. During these years, he often visited his uncle, the late Robert Miner, owner of Oakville Ranch Vineyards, in Napa. Kindred spirits of the vine, they became “drinking buddies,” walking the vineyard and tasting through the barrels, devotees of consuming and collecting rare and exceptional wines.

In Houston, having left Oracle, Dave learned that his uncle Robert was seriously ill with mesothelioma. Robert asked him if he would like to take over his winery. “It took me two seconds to decide. Here was this guy I love, and he's dying. I knew it was more important that I do something I love, than just make money.”

In 1993, Dave became president of Oakville Ranch Vineyards. “The whole thing about winemaking interested me. There's always something new every year to discover. Wines, like people, all have their own personality, really. Although some winemakers like to perfect the same flavor profiles, I like experimenting with different kinds of wines, like a chef. Gourmet chefs don't concentrate on one kind of food. They excel in a diversity of dishes.”

In 1994, a third love would enter Dave's life—his wife, Emily. Minnesota native Emily, like Dave, was drawn to warmer climates and wine. Walking past Dave's office at Oakville Ranch Vineyards for an interview as Tasting Room Manager, Dave asked a co-worker, “Hey, who's that!?” He was smitten immediately!

The same year he met Emily, Dave's Uncle Robert died. Not yet married but working together, Emily and Dave developed the idea of Miner Family Wines. They married in 1999, finished constructing the hillside wine caves, completed the purchase of his family winery building, and celebrated their first wine release. It was, Dave recalls, “the most stressful year of my life.”

Dave feels that what makes Miner wines outstanding is their excitement and dedication to making distinctive wines, wherein the inherent character of various grapes is championed. “I never want to put my name on a wine I wouldn't want to drink every day.” His winemaking aesthetics include a strong investment in being a good, ecological citizen of his neighborhood. Since 2008, Miner has been powered exclusively by solar. “We live here. Solar panels may not be great to look at, but we feel we're helping keep nature and ourselves healthy.” Even so, health issues delivered a crushing loss four years ago when Emily, “one of the healthiest humans I knew,” Dave remarks, died from cancer.

In a twist of invention, Dave's guitar and wine romance blended when he met world famous guitar maker, Robert Benedetto. Earlier, Dave and a friend, enlivened with a wild idea, stained a guitar with one of his finest Cabernets. It sold at a Wine Auction for \$40,000. Intrigued with the wine stain concept for his guitars, Benedetto requested Dave send a case of “stain.” He did. Although Benedetto drank all the “Cabernet stain,” more arrived, and ultimately, the unique Vinodetto Guitar made its appearance.

The late mythologist, Joseph Campbell, urged individuals to “follow their bliss.” Following his bliss/passion has brought Dave many gifts. It introduced him to Emily, Benedetto, world class wines, and musicians who play at the concerts that accompany the yearly Miner wine release parties. Its bestowed accolades: Wine and Spirit Magazine rated Miner a Top 100 Winery of the year in 2006 and Miner wines have been featured at White House official dinners. With another nod to the gods, following his passion has allied Dave to his winemaking family lineage dating back thousands of years to Assyria. The Miner Wines Insignia honors this history, bearing the symbol of the Assyrian Sun god, Shamash. Most of all, it has allowed Dave to follow where the god Dionysus led him—into the dance of music, wine, and love.



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Where Have All the Limes Gone?

By Andrea Stuart photo by Trisha Leeper

The long-standing relationship between tequila and its salt and lime brethren is one of familiarity. But long gone are the days of standing alongside your comrades, shot in-hand, lips quivering, and jaw-clenching in anticipation of the lick-shoot-suck ritual.

As a tequila lover, Justin Timberlake has perhaps always known that there is something special about the agave plant and the juice that it produces. His enthusiasm for the beverage eventually brought him to Jalisco, Mexico, home of tequila, where he learned more about its history, process, and soul.

As an entrepreneur and co-founder of Sauza® 901®, Timberlake is bringing the passion and dedication of tequila making to his fans in the form of his premium beverage. Redefining tequila with triple distillation, Sauza® 901® embodies the nuances of the blue weber agave plant; the juice of which tastes just as alive as the fauna itself. "Tequila has an extraordinary soul. The agave and flames produce a spirit of uncharted complexity and depth," says Justin Timberlake.

Timberlake's collaboration with the legendary Casa Sauza® has resulted in a smooth, gently warming libation that glides effortlessly over the tongue. So, it's no surprise that Timberlake enjoys drinking his Sauza®901® straight (as he oft declares). But he also recognizes that sometimes it's fun to play with your food . . . and drinks. That's where Eddy Buckingham, official mixologist for Sauza® 901® comes in.

Like Justin Timberlake, Buckingham believes tequila should be the centerpiece of any cocktail. When designing the 901 drink menu, his philosophy was "Don't try too hard. Use quality elements. Bring the familiar together in an unfamiliar way and let the ingredients speak for themselves."

Immediately attracted to the El Americano due to its simple construction, I hoped and expected that the concoction would allow the tequila to shine. After putting my mixing skills to work, I had in-hand a vibrant cocktail that was at once palate cleansing and dynamic—beginning with a cool tingle over the lips, it washed effortlessly over the mid-palate before its herbaceous fragrances effervesced out the nostrils and my taste buds were varnished with the subtle, sweet kisses of agave. All in all, an elegant apéritif or a divine digestif.

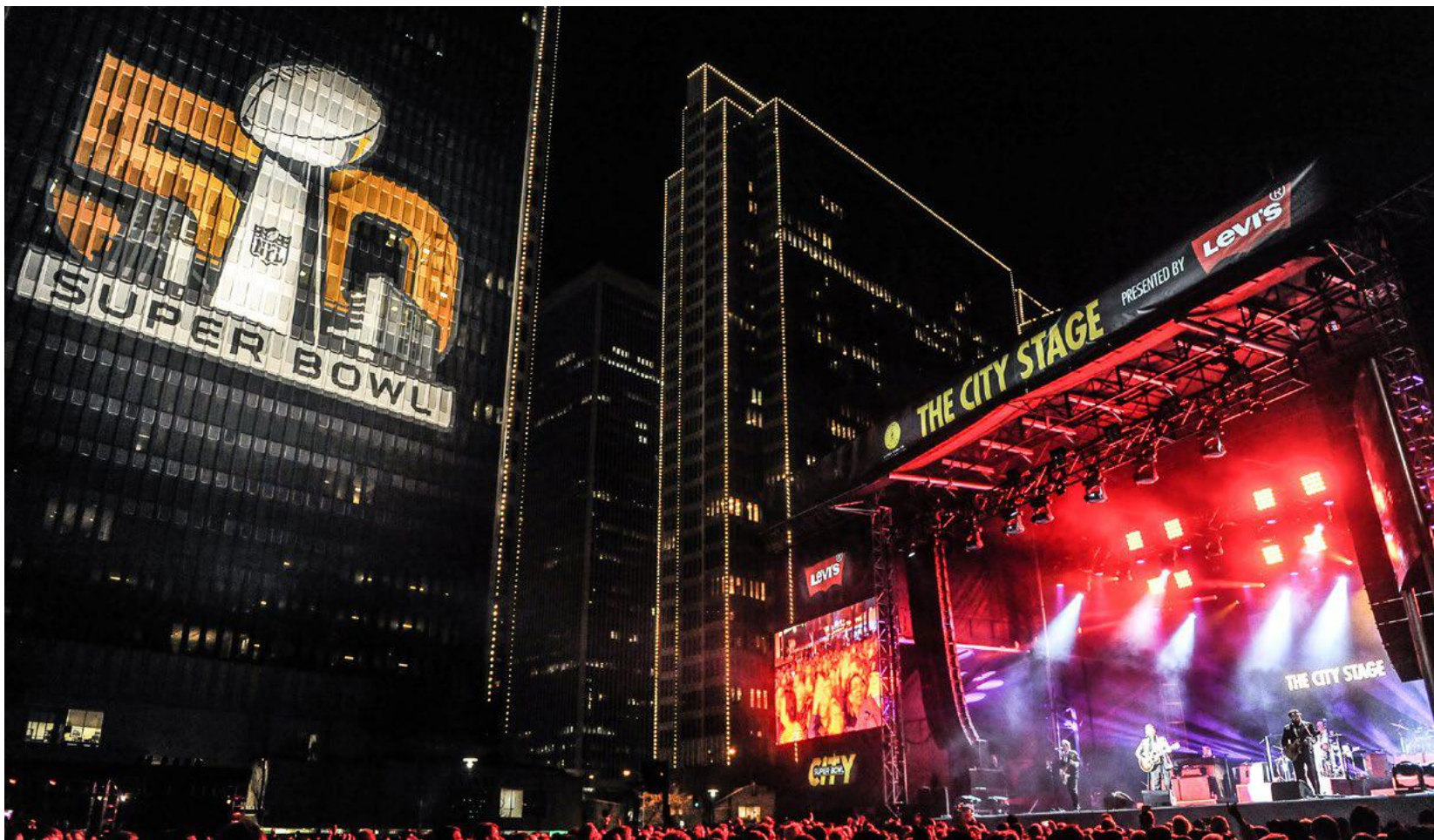
El Americano Courtesy sauza901.com

2 parts Sauza® 901® Tequila
1/2 part dry vermouth
Dash hot sauce
Cocktail onions for garnish

Combine Sauza® 901® Tequila and dry vermouth and stir over ice in mixing glass. Strain into chilled cocktail glass. Add a single drop of hot sauce*. Garnish with skewered cocktail onions.

*Andrea's Note: Those who like a more spirited beverage may enjoy a couple drops per cocktail, giving it a slightly bigger kick while still allowing the nuances of the tequila to work the palate.











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In Memoriam: Wilkes Bashford


“Wilkes was one of a kind—in a city that prides itself on being one of a kind! He had the rare combination of never being satisfied but also never pessimistic. He was loyal to his friends and loyal to his city. He will be missed.” - **Gavin Newsom**

“Wilkes Bashford was the quintessential San Francisco character that reflected all things good about this City’s unique quality of life. He displayed a sense of style and grace that people admired but knew could never be duplicated. There was, and only will be, one Wilkes.” - **Carmen Policy**

“‘Whoever said that money can’t buy happiness, obviously hasn’t shopped at Wilkes Bashford.’ I was shopping at the store staring at a pair of \$1,500.00 shoes, Wilkes walks by and says, ‘I see that you have been looking into my sole, for that I will give you a heavenly discount of 5 percent.’ Wilkes, you are missed and may your soul rest in peace.” - **Ryan Brooks**



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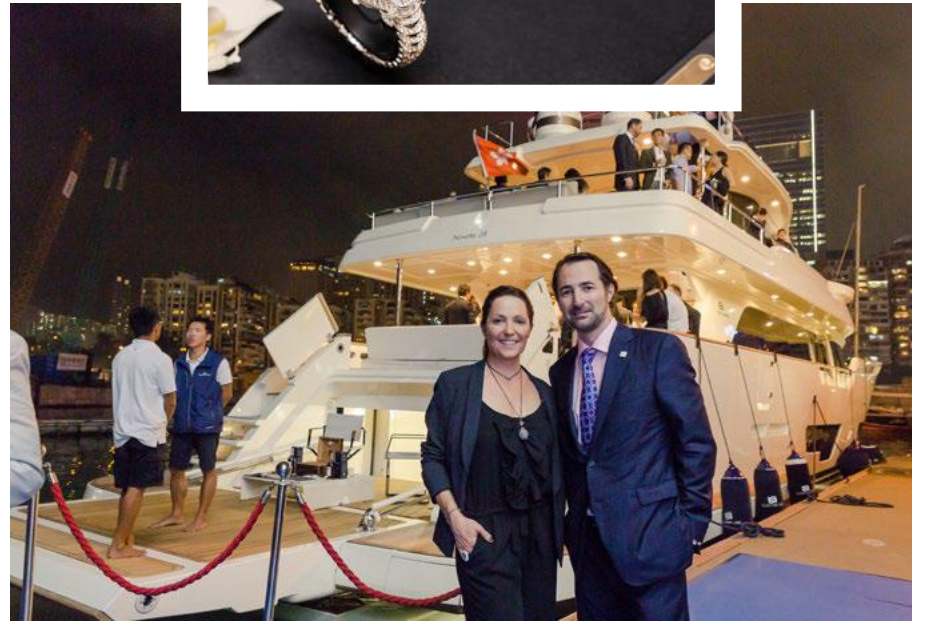
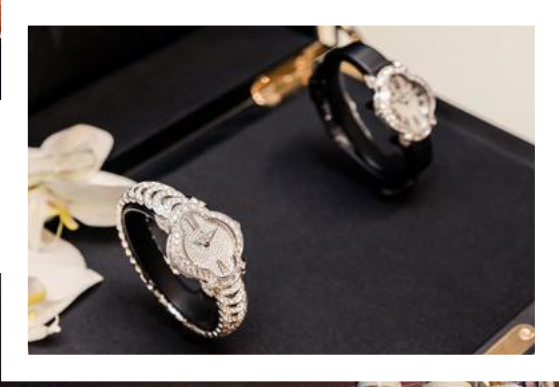


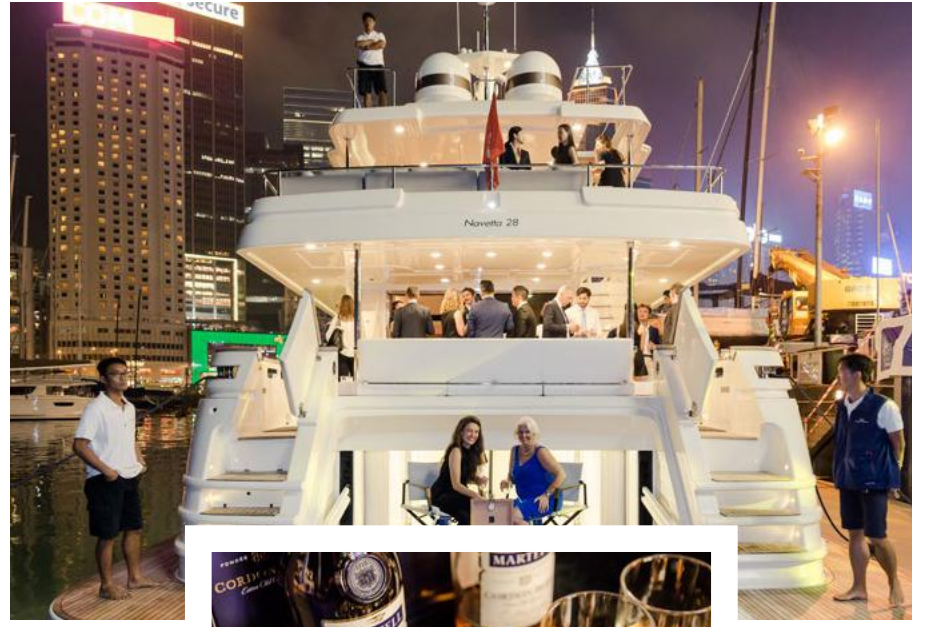
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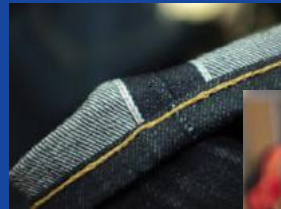
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Sensational Sonoma

By Paula Moulton

Located in the heart of downtown Sonoma, California are eight square acres of paradise known as Sonoma Plaza. Locals refer to it as “The Square.” Filled with charm and historic buildings, surrounded by world-renowned wine tasting shops, cheese stores, restaurants, and the legendary Spanish California mission, Sonoma plaza is the largest plaza in California. At the center of The Square is a vibrant garden with walking paths and picnic tables where people can share a bottle of wine and memories after a day of touring the charming shops. This is the only public park in California that allows open alcohol.

Exploring Sonoma is a unique experience that offers not only the allure of some of the best wines in California (or the world!) but a whole range of eateries from esoteric to traditional elegance. You won't find these three restaurants in travel guides but you will find them if you ask the local Sonomans. Bon appetit!

El Molino Central Restaurant

El Molino is a place that outshines classic Mexican food with sophistication and unmatched originality. The dishes include classic flavors of tacos, enchiladas, and tamales served with steamy hot corn tortillas handmade in front of patrons.

Crispy German Butterball Potato And Cheese Tacos

Salsa, Habanero, Sour cream and Pickled Jalapeno

Organic Swiss Chard Enchiladas

Braised Chard, Tomato Habanero Salsa, Crema Cheese and Pickled Vegetable Relish

Chile Relleno En Nogada

Beef, Pork and Apple Stuffed Chile with Walnut Cream Sauce and Pomegranate

Pork Tacos Al Pastor

Citrus Spiced Pork, Salsa de arbol, Pineapple, Orange, Crema de ajo





Rossi's 1906 Restaurant:

Rossi 1906 is a hidden gem. The foodie will experience barbeque that rivals any roadhouse Texas smokehouse. Experience a dancehall filled with history, music, and a piece of life that not only takes you back to old times but sparks your energy with live music that inspires burning up some of those delicious calories (and bring the kids). Where else can you get Huckleberry cocktails?

Sweet Potatoes

Smoked and Flash Fried with Chili Aioli

Buttermilk Fried Chicken

Jalapeno Remoulade, Pickled Red Onion and Shredded Cabbage

Smoked Chicken and Rice Stew

Smoked chicken, Jasmine Rice with onions, soy, scallions, Aleppo Peppers and White Pepper and a Medium Boiled Egg

Fremont Diner

A diner that was once a place serving the best burgers and milkshakes has transformed the menu. Not only do they share these old traditions but infuse a splash of good ole American food. This place makes you feel as though you just stepped into a world where life was calm, cool, collected, and surrounded by folks with cowboy boots and wrangler garb straight from a hard day's work on the farm.

The Fremont Burger

5 oz. Patty with Pimento Cheese, Bacon, Lettuce and Onions on Bun with Pickles and Fries

Boudin Balls

Fried Cajun Sausage with Poblano Chow Chow and Creole Mustard

Oyster Sandwich

Pacific Coast Oysters, Arugula, Remoulade and Bacon on Bun with Salad and Juniper Pickled Red Onions

Grapefruit Salad

Pink grapefruit, Avocado, House Cured Bacon, Pt. Reyes Blue Cheese and County Line Little Gems

Paula Moulton is a successful entrepreneur, viticulturist, award-winning winemaker, in-demand media personality, and published author with over 25 years of experience in the wine industry. She has been on the forefront of sustainable and biodynamic winegrowing and worked with Sonoma industry leaders Benziger, Joel Peterson of Ravenswood Winery, and Phil Coturri from Enterprise Vineyards. A graduate of the prestigious Le Cordon Bleu Wine Management course, she has appeared on The TODAY Show, CBS, NBC, ABC, FOX and other major media outlets as a leading wine expert. Find Paula Moulton on Facebook and at www.paulamoulton.com





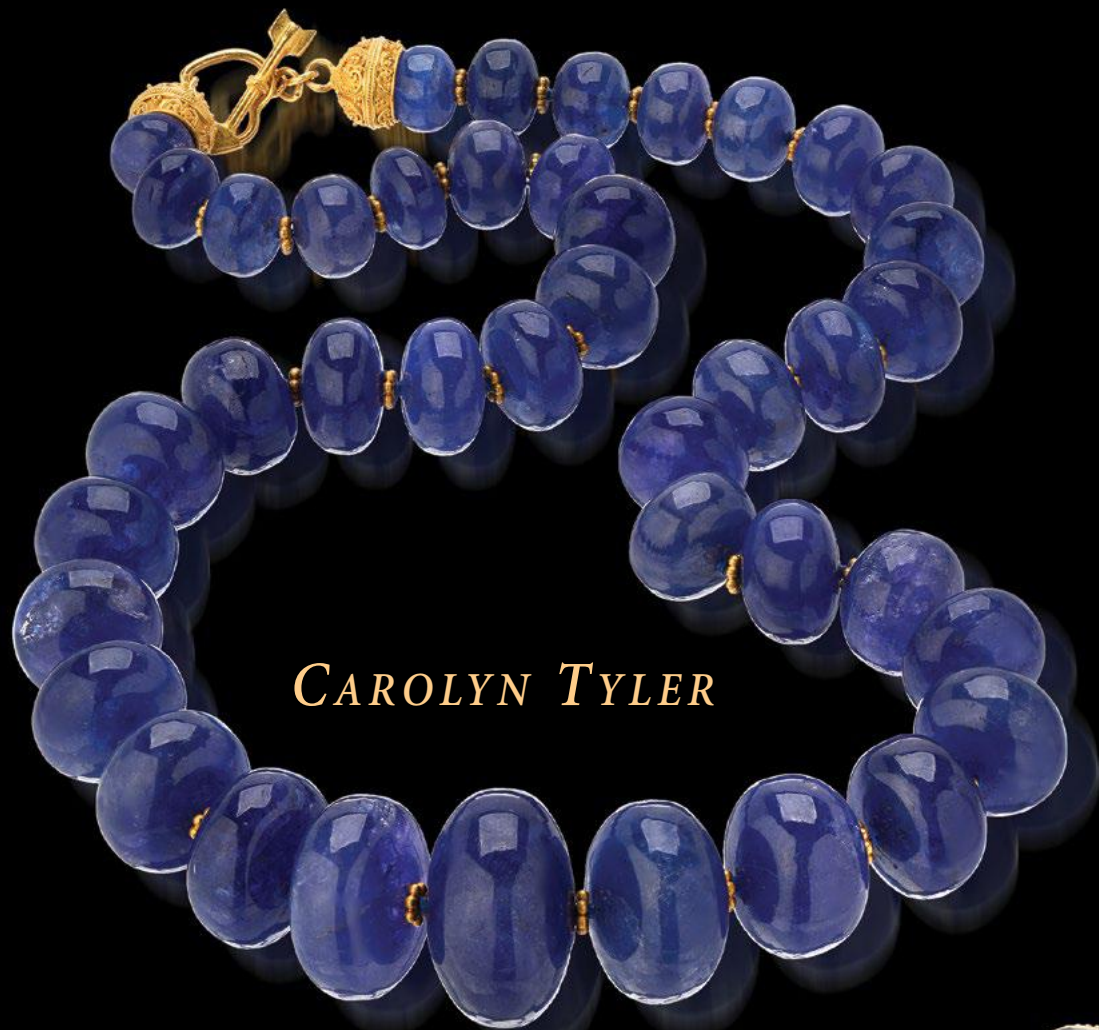
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A TERROIR OF WINE AND MARRIAGE

By Deanna McKinstry-Edwards

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By Sandy Balzer

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GO RED

By Katherine Matuszak



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Description:

On this cover we feature Scott Scheid from Scheid Vineyards, Brad Bowlus from Albatross Ridge Winery, Scott Caraccioli from Caraccioli Cellars and Jim Schultze from Windy Oaks Estate Winery.





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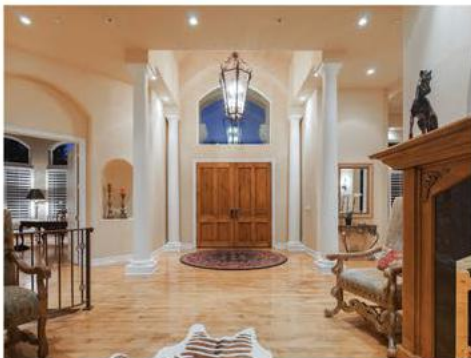


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Spring Into Big-Time Sensuality

By Ana L. Roman

Photos Courtesy of Access Runway

The mix of rain, sun, and heady jasmine wafting from the Central Coast beyond the bay has us aching for new looks. The collections from New York, Paris, Milan, and London are nothing short of full-throttle romance. Bare shoulders, lace eyelets, bold prints, and all colors of slip dresses reign supreme. Basics paired with flirtatious camisoles, midi dresses, flowing Victorian prints, and bold stripes are this season's de rigueur for daytime. The color of the moment: Blue. What you can't buy this season? Self-made sensuality.





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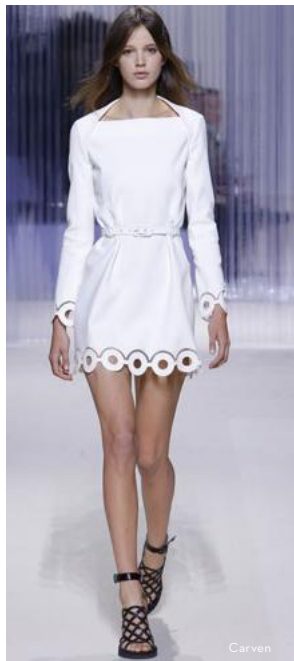
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Walking the Rows at Albatross Ridge

By Katherine Matuszak | Photos by Manny Espinoza

The sun sits low in the sky as Brad and Jill Bowlus stroll through rows of vines catching the last of the day's light. The air is a little thinner up here, and a cool mountain breeze brushes their skin. Coyotes yip and howl in the distance as birds catch and ride air currents high above their heads. In these moments, time stands still. As Brad says with fondness in his voice: "It's the novel: romantic, fragrant, all of those things encapsulated. You walk the rows, touch the vines, it's a very surreal feeling to just do that—one of the most wonderful experiences I think I've ever had."

Albatross Ridge is clearly more than a business to Brad Bowlus. Having spent 30 years working in the health industry, Brad reached a point where he felt a yearning to follow an "underlying passion," and spent multiple years searching for the perfect property from Santa Barbara to Oregon. Albatross Ridge sits at 850 to 1,250 feet in elevation, and the temperature usually stays below 85 degrees. This location provides one of the longest growing seasons in all of California, permitting time for the grapes to ripen slowly, leading to complex flavors.

Bowlus employs members of his family to help run the business—but not just anyone on the family tree. "We're not your typical family business. You don't just get to play if you're in the family. We have extremely high standards in terms of acumen and effort. Everything we touch we want to make better." Those in the family who work for Albatross Ridge prove every day that they deserve to hold their position, and have the credentials, college degrees, focus, and energy level that serve the company well.

Things aren't always peaceful. "Sometimes it's harder work than you'd expect, and it does have its perils," Bowlus says. During the 2013 harvest, Bowlus and his team dealt with such perils. Bowlus says they harvest at night, when the grapes are "sleeping," so it's ultra-cool when the fruit is pulled. The team started after 8 p.m. and worked through much of the night. One of the drivers of the refrigeration trucks struggled to get his 18-wheeler up the hill, and as he was backing, went off-road and began to jackknife and wobble right in the direction of Bowlus, who was trying to direct him from the bottom of the hill. His son, Garrett, grabbed his shirt and pulled him out of the way. Bowlus thought to himself: "Gosh, what am I doing here at one in the morning, almost dying?" The driver stopped the truck in time, and Bowlus told his son to take the four-wheel-drive vehicle as Bowlus helped the driver finish up. Just after he drove away, however, Bowlus realized Garrett had left with the keys. The half-mile walk back, which was almost entirely up the hill, remains in his memory as one of the toughest experiences at his winery. Still, as he says, "it is a passion," one that Bowlus did not feel inclined to give up.

Bowlus says he is extremely blessed to have the property. "The designs were meticulously laid out and planted, and we're producing wines that are getting lots of comments and feedback as being unique and standing out from the crowd. I couldn't be more proud of what the team has done in terms of developing the site."

Albatross Ridge is a place of beauty and peace for Brad and Jill Bowlus. The only thing that could be better than walking the rows is drinking the wine produced there.

"There's great backstory and foresight to this coastal-influenced project. It's a vineyard to watch."

- *Wine Enthusiast Magazine*

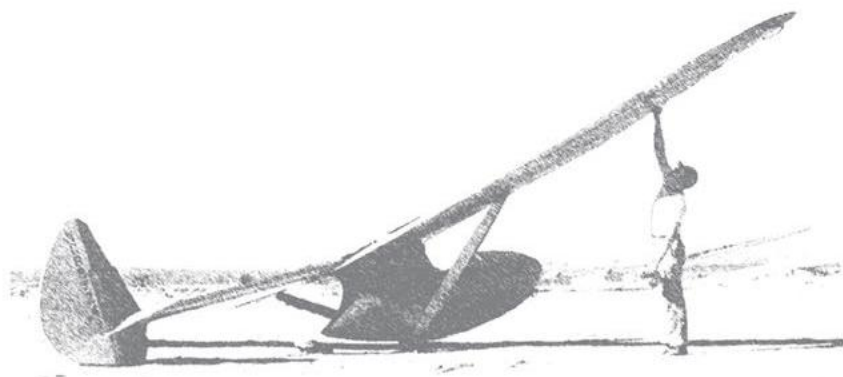
2013 Albatross Ridge Estate Chardonnay awarded 91 Points and Editor's Choice from Wine Enthusiast Magazine

2012 Albatross Ridge Estate Reserve Pinot Noir awarded 91 Points from Wine Enthusiast Magazine

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"[Albatross Ridge] that rare and delicious flavor of destiny."

- *San Francisco Chronicle*



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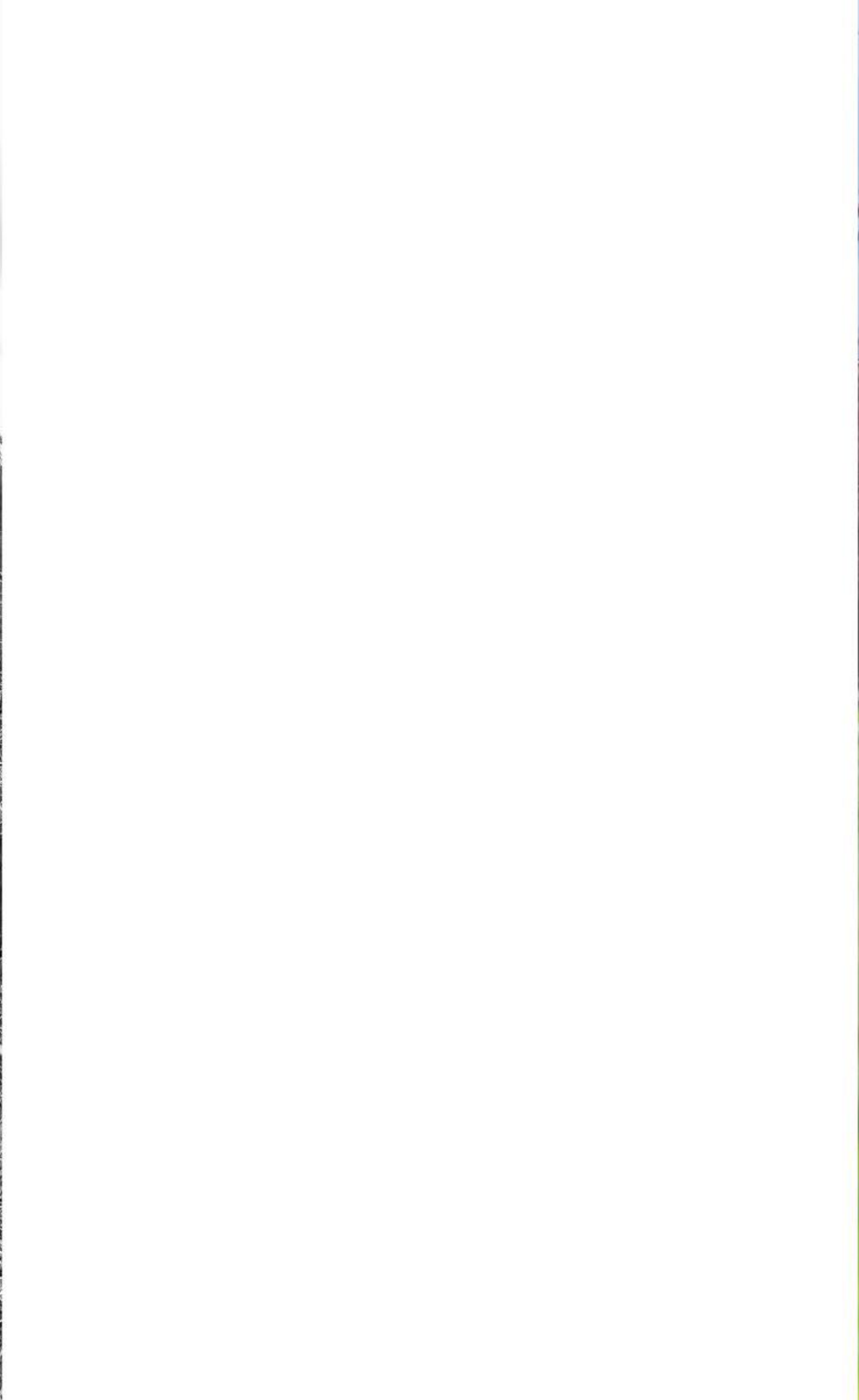
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A Terroir of Wine and Marriage

By Deanna McKinstry-Edwards | Photos by Manny Espinoza

In a burst of February warmth, Judy and Jim Schultze drove from their Windy Oaks Estate Winery in Corralitos, CA, to the tourist-beckoning town of Carmel, CA. They'd been chosen to do "the pour" for Clint Eastwood's Clambake at his Mission Ranch Restaurant, the inaugural event for the illustrious AT&T Pebble Beach Pro-Am Golf Tournament, mingling celebrities with pro golfers. It was another celebratory moment for their winery whose Pinot Noir is considered by many in the area to be the best this side of Burgundy.

Thirty-five years earlier in Chicago, Judy and Jim met when he interviewed her for a position at a global consulting company. Sparks ignited. A month later they were engaged, then married. A few years after sons James and Spencer were born, additional consulting opportunities brought the family to Australia. Aficionados of outstanding wine and food, they soon joined a wine club, befriending its owner who unveiled winemaking's daily rounds. A winemaking courtship began, taking longer, however, than their own. Five years later, a consulting job transported them to London. The family spent long weekends in Burgundy, falling in love with the countryside, the people, and most of all, the August Burgundian wines and winemaking.

They returned to the United States when Judy heard her father was selling his house in Corralitos. Back in California, they bought the house and its two and a half acres, and months later another 26 adjacent acres. Most of this had been a dry-farmed apple orchard. Researching what agriculture would best serve the land, serendipitously, the cool climate of their 1,000-foot elevated acreage overlooking Monterey Bay was a perfect site for Pinot and Chardonnay grapes! Jim, the businessman, now began a dual life. Each week, he drove to Southern California, continuing consulting work. Back home, he donned work clothes, climbed aboard his D2 Caterpillar, and cleared the entire apple orchard for their vineyard.

That was twenty years ago. In 1999, they sold most of their first harvest, fermenting one barrel of grapes themselves, foot crushing the grapes in their garage. When a winemaker friend remarked their single barrel of wine tasted better than his, Judy and Jim built their own winery for their vineyard.

Windy Oaks Estate Winery's site has one of the most extraordinary "genetics" in California for growing Pinot. Delicate Pinot needs gentleness, plus a mild ballet of cloud and leaf cover and sunshine. Equally crucial is the Schultze's maxim of "extreme minimal intervention," providing their grapes everything needed in the vineyard, thereby reducing manipulation in the winemaking process. "The less you mess with it, the better it is," says Judy.

From their initial meeting, Judy and Jim have blended passion, creativity, and the art of winemaking into a family affair. With their sons, they are intimately entwined with the land and with co-workers also considered to be family. Judy supervises marketing, while Jim, with Spencer and a crew, manages the vineyards and makes the wine. James helms their tasting room in Carmel. The camaraderie of other winemakers—and in particular meeting a diverse range of people here and abroad—heighten their passion for winemaking.

"We never stop learning," says Jim. During their pending yearly Burgundy visit, Jim will take a Winemaking Master's Course, Judy a cooking class. The wonders of telecommunication help facilitate such a trip. A problem in the vineyard may be solved with a smartphone photo.

Terroir, a word used by vintners, refers to all the ecological elements converging that give grapes their character: soil, sun, fog, winds, even the influence of the winemakers themselves. The same could be said of a long-ripened marriage, like Judy and Jim's. Two people who have absorbed the seasons, changes in themselves, their families, and the world. Their years together have cultivated their own human terroir, offering depth, warmth, and wisdom to each other, their family, friends, and co-workers. And last, but hardly least, to those grapes they've tended to for 20 years, from spring bud to autumn fruit, on their impeccable site, becoming an award-winning glass of wine that some of us will be fortunate enough to drink.



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TRUE LOVE WAITS

Martin P. Mitchell has always had an affinity for Carmel and the beauty of the Central Coast, but it was in 2008, while designing the interior of a home in the Golden Rectangle of Carmel, that he fell in love. "Being from the Bay Area, Carmel was always a favorite destination, but this time it was different. I recognized the character and diversity of the local architecture, and how it seemed to organically develop through the history, culture, and beauty of the natural surroundings. I didn't want to leave. I knew someday this would be home."

Planning a move in the midst of a progressive career would take dedication and patience. Since starting Martin Perri Interiors over 20 years ago, Martin's notoriety for classic, timeless interiors with an allure for the eclectic have gained him national attention. His projects have been featured on MTV's *Cribs*, HGTV's *Million Dollar Rooms*, and in *Architectural Digest*, showcasing his design work for New York Yankees Pitcher C.C. Sabathia's home in New Jersey.

Martin enjoys projects of all sizes and styles, from designing a single room of distinctive furnishings, to custom projects including architectural details and comprehensive design specification packages. With the opening of his new showroom in Carmel, Martin looks forward to introducing his work to the Monterey Peninsula.

M
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963 CORAL IN PEBBLE BEACH \$3,575,000



Doug McKenzie Team

Doug McKenzie lives a vibrant life. On his days off, his wife Susan and he play guitar and bass in a band made up of members of the Monterey Peninsula Country Club, where he is also an avid golfer.

His business career is long and varied, including time as a CPA at Price Waterhouse-Coopers, acting as co-founder and managing partner of Yucaipa Companies, principal owner and CEO of Big Sur Bottled Water and as owner and CEO of California Bottling Company.

Doug has been a Pebble Beach resident since 1989, and now leads the Doug McKenzie Team selling luxury properties throughout the Monterey Peninsula. His breadth of knowledge and experience as well as being a Previews Property Specialist helps him stand out from the crowd when it comes to realtors.

Between band practices, assisting buyers and sellers navigate the often complicated real estate

industry on the Peninsula, and gearing up to meet his and his wife's first grandchild, there is rarely a quiet day. When things slow down, however, the couple, who were married in 2012, like to take their dogs Lulu and Sophie, to enjoy the beaches in Pebble Beach. It's no surprise Doug works so hard to share his love of Monterey with future homeowners.



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Carrying on a Family Dream

By Sandy Balzer | Photos by Manny Espinoza

During an interview with Scott Caraccioli for this article, he began by telling me what he is not. Pride in what the family has built drives him to make sure the founders get their due credit. Scott is not the proprietor of Caraccioli Cellars. That honor belongs to his father and uncle. He recounts how in 2006 his father, Gary, Gary's brother, Phil, and their Uncle Jim took their generations of agricultural experience in a new direction: winemaking. Inspired by the homegrown, homemade wine of their grandfather, they set out to showcase the distinct attributes of Santa Lucia Highland grapes through a sophisticated and complex sparkling wine. The celebrated Dr. Michel Salgues joined as head winemaker, and today, Caraccioli Cellars produces award-winning Brut and Brut Rose sparkling wine varietals as well as Pinot Noir and Chardonnay. In fact, all wines since 2015 come from Escolle, the family vineyard. Grateful for the brief history lesson, I press further, where does Scott come in? "Oh, I'm just the guy that kind of runs it day to day." So that's where we start.

Scott may seem like a contradiction due to how his calm attitude is juxtaposed with his day-to-day responsibilities running the family business. But it's this contrast between personality and responsibilities that makes Scott just the right person for the job.

Clearly, he's a guy who can plan, yet also likes to stay open to what he calls "organic opportunities." Joining the family business was simply a natural fit at the right time. With an MBA in-hand from St. Mary's College in nearby Moraga, Scott spent time in the tech industry before coming to Caraccioli Cellars. "I was still in grad school when the business was conceived. The process for producing the sparkling wine—four years aging on the yeast, and one on the cork before release—just worked out well timing-wise for me. When it was ready for release, I was ready to take the reins and bring it to market, building out a sales infrastructure, establishing the tasting room." Scott took on daily operations overseeing production, sales, and marketing.

Scott is not "just the guy that runs it day to day," he's also become an evangelist of sorts for all Monterey winemakers by taking on, at different times, executive positions on boards for several organizations, including the Monterey County Vintners and Growers Association, the Carmel Chamber of Commerce, and the Carmel Wine Walk. His enthusiasm for the region, rich with opportunity, is clear.

When I ask what's next for Scott and Caraccioli Cellars, he seems almost amused by the question. He isn't the type of guy to set five or ten year goals and myopically obsess over them. Caraccioli Cellars is not looking to increase production. "Thirty-five hundred cases. With rigorous quality control the biggest consideration, that's not going to change," he says. He also speaks reverently of Michel Salgues' tenure with Caraccioli and the unique opportunity it presents. "There are a very limited number of people in the world with his knowledge."

Scott doesn't take the responsibility of operating a company with his name on it lightly, and is committed to "elegance through rigorous control." The ability to control every part of the winemaking process, starting in the vineyard, is key to the success of Caraccioli Cellars. Beyond that, improvement is always on Scott's mind—from ongoing process perfection, to enhancing the customer experience. "There is always something more we can do to make these things better."



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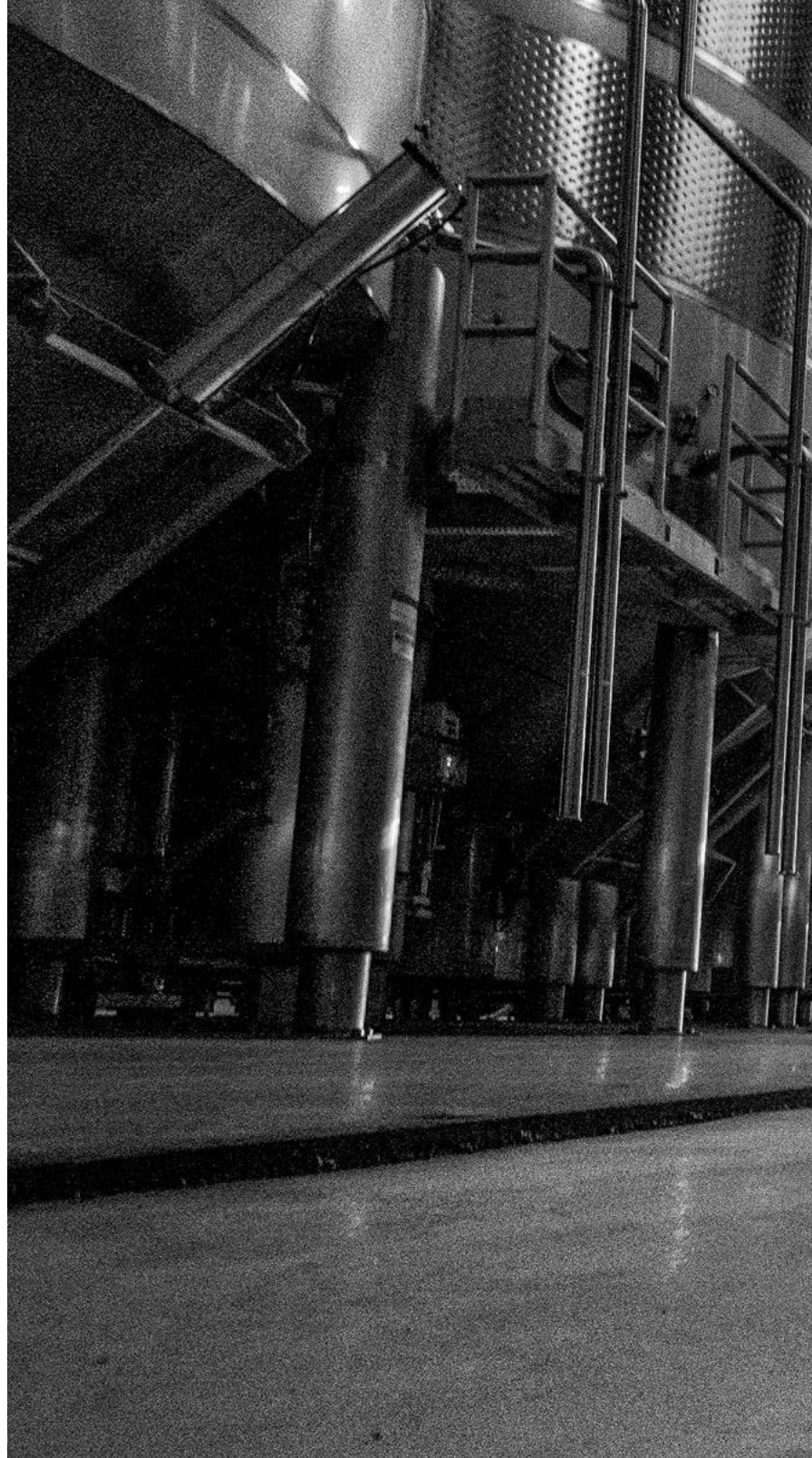
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Roots Run Deep

By Michael Cervin | Photos by Manny Espinoza

It was 1972. Email was first introduced to the public, *The French Connection* was a favorite film, and Dallas defeated Miami in the Super Bowl. In sleepy Monterey, Al Scheid formed an investment group to purchase land for wine grapes, and nothing would ever be the same in the Salinas Valley.

Called the Monterey Farming Corporation, Scheid's company was originally structured as a limited partnership. As a graduate of Harvard Business School, Scheid became intrigued with the idea of vineyards as a tax shelter. "Before dad ever planted any vines, they had contracts to sell all the fruit," says Scott Scheid, President and CEO of Scheid Vineyards and Al's son. But what started merely as an investment strategy turned into a family business passionate about Monterey wine.

Scott Scheid grew up in Costa Mesa, and while in high school, his father brought him to work the new vineyard in Monterey. "Mainly to keep me out of trouble," he jokes. Scott didn't think too much of being on a ranch in the middle of the Salinas Valley, but he also couldn't do much about it. He headed back to Costa Mesa to finish high school, then obtained a BA degree in economics from Claremont McKenna College, and moved to New York to work as an options trader at E.F. Hutton. When Scott came back to California, Al was rethinking the partnership.

The 'early years' as Scott calls them—when wine pioneers like Al Scheid, Jerry Lohr, and Rich Smith of Paraiso Vineyards began to plant vineyards—saw expansion like the Salinas Valley had never seen before. Vineyard land went from 2,000 planted acres to 25,000 acres in just five years. "They put Monterey on the map," Scott says. It was during this time that Al and Scott took a hard look at the structure of Monterey Farming Company with an eye towards buying out the partners, which they did, renaming it Scheid Vineyards. Eventually, the need for grapes and bulk wine sold to Paso Robles, Napa, Sonoma, and Santa Barbara brought their production to 400,000 cases, and 10,000 cases of their own flagship Scheid Vineyards label. Today, Scott oversees 4,000 acres on 10 estate vineyards covering Soledad to Bradley, some 70 miles. "Other wineries make wine from Monterey grapes," Scott notes, "but with estate vineyards and grapes from here, we're uniquely Monterey."

What's also unique about Scheid is that they employ 250 to 300 people seasonally, and a few vineyard supervisors have been with Scheid for nearly four decades. "It's really about family and team," he says. Scott's sister, Heidi, had a lucrative position with Ernst & Young but left to join her family; so too did Scott's younger brother. Scott now has two daughters ages 15 and 17; might they come into the business? "There's no hard push for that," he says, but given the family history, it's likely the third generation of Scheids will deepen their roots in Monterey. "Growing this company has pushed us to become better at everything, be that accounting, wine club fulfillment, distribution, inventory, compliance, and we've deepened our commitment to Monterey County."

Living on the Highway 68 corridor, Scott often takes River Road to the Scheid ranch located in Greenfield. "It's a beautiful drive and our future wine corridor," he says. "The wine industry is the ideal connection between hospitality and agriculture. We bridge the lettuce curtain." And agri-tourism, be that Salinas crops or Santa Lucia wine grapes, has cemented Monterey's reputation for excellent products globally. Scott sees a bright future. "We've got these beautiful wine grapes, and we're eager to take the message of Monterey County forward."



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Reinventing Downtown Spaces

By Sandy Balzer | Photos by Manny Espinoza

Spend some time in downtown Carmel-by-the-Sea and you may be lucky enough to wander into a space that has found new life through the creative hand of Michael Cayen. All the spaces he constructs have in common a welcoming quality and tend to encourage lingering. Unfortunately, you won't find him soliciting work through advertising or business listings. Michael's downtown work seems to grow organically out of unique relationships and shared passions. He describes himself as a "real estate investor turned boutique builder," and his first entrée into real estate was a home he purchased and flipped at the age of 18, using the profits to finance new and bigger projects and eventually launch travels around the world. These travels led him to Carmel-by-the-Sea over 16 years ago, and he has since made his architecturally rejuvenating presence felt around downtown. 65° Magazine first profiled Michael seven years ago along with his wife, Soraya, and the space he built for her jewelry business.

Of course the heart of this story, pun intended, begins with Michael, an already accomplished real estate investor and gemstone collector falling in love with a beautiful jewelry designer from Brazil. As a wedding present, he created a physical space for her to sell her fine jewelry. Cayen Collection is the fruit of their creative collaboration, and with Soraya at the helm of the business, the store has since successfully become a landmark shop in Carmel-by-the-Sea. His passion for elegance and ability to tease out what a space was meant to be are evident. Says Michael, "I love Carmel and its character. There are many places built with beautiful artistic flair that were not necessarily built to last. I want to bring them back to what they were, what they are intended to be."

Michael's focus on shared inspiration between builder and client is fantastically showcased at Grasing's. Working with Chef Kurt Grasing, Michael constructed a new bar and lounge as part of a complete restaurant makeover. Grasing needed a warm and inviting space that matched the caliber of award-winning food and first-rate service the restaurant is known for—no small feat. Their shared vision and Kurt's faith in Michael served to coax out the original beauty of the space and give the restaurant/bar/lounge a classic and luxurious appearance that will last.

Michael has most recently left his creative mark on Augustina's Design Boutique (formerly Augustina's Leather) for owner Tracy Delaney Odle with a remodel of the 23-year-old Carmel-by-the-Sea fashion mainstay. Once again, this particular project involved reinventing an already well-loved store and challenged Michael to bring out the originally intended building design while infusing high quality classic elegance and ensuring that the owner's vision is honored.

These are only a few highlights of the commercial spaces Michael has reinvented in Carmel, and he continues to contribute in lasting ways to the city's physical environment. When asked about future projects, Michael was enthusiastic yet circumspect. He hinted about work in a commercial space that he's clearly excited about and hoping to bring to completion soon. Above all, Michael is careful to ensure all of his work honors the unique nature of Carmel-by-the-Sea. "I really want to preserve what Carmel is while creating elegant spaces that are timeless. Everything I build I want to look better 100 years from the day it's completed."

Based on the beauty and refinement he has already delivered, there is no doubt Michael Cayen's reinvented spaces will enchant future generations as they do today.

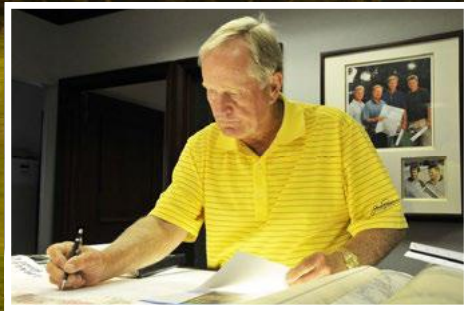


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Spread Your Roots

By Katherine Matuszak | Photos by Manny Espinoza

The Monterey Peninsula prides itself on choosing local businesses over “Big Box” conglomerates. In some parts of Carmel, such as Ocean Avenue, chain stores aren’t even allowed a spot. While many places in the country seem to have infertile soil for small businesses to plant themselves, here they have a much better shot at thriving. One aspect of the Peninsula’s fruitful reputation is the presence and support of Monterey County Bank.

Since 1987, Monterey County Bank has been helping small businesses with their U.S. Small Business Administration (SBA) program. These kinds of loans are used by those looking to purchase a business, start their own business, purchase real estate to house a business, or those already involved in the small business community who need additional working capital, equipment, or tenant improvements.

Charles T. Chrietzberg, Jr., Chairman, CEO, and President of Monterey County Bank, dedicates his time and energy into making Monterey County Bank the best it can be in serving the community. When asked about his free time, Chrietzberg replied, “My hobby is work.” Chrietzberg even spends his weekends visiting small business owners to see how their businesses are doing and how the bank can assist them.



With this kind of dedication, it’s no surprise that Chrietzberg has received numerous awards for these efforts, the most recent of which being the Monterey Peninsula Chamber of Commerce (MPCC) Littlefield Award for 2008.

Monterey County Bank is also award-winning, consistently ranked #1 in Monterey County SBA Lending. They received the Business of the Year award from the Monterey Peninsula Chamber of Commerce for 2007, and later awarded in the Legal and Financial category in 2010 and 2012 by the Carmel Chamber of Commerce. More recently, in 2014, they were named as one of the Top Performers by *ICBA Independent Banker* magazine.

Charles works with a team of dedicated and loyal officers, several of which have worked with him in excess of 20 years, and he is pleased to have family members providing support as well. Additionally, Peter Coniglio is a founding member of the Bank and still resides on the Board.

When 65° was just getting its start, Chrietzberg hosted a dinner and introduced publisher Rich Medel to some of the top local business leaders, many of which have since been featured by or advertised with the magazine.

Carmel is a tight-knit community of people who love where they live, and Monterey County Bank seeks to assist business owners within this community and help get them on their feet, or help them keep taking positive strides. They are the oldest locally-owned, locally-managed bank in Monterey County and have been in this community since May 1977. It’s no surprise they feel a connection to those looking to open shop and spread roots on the Monterey Peninsula.



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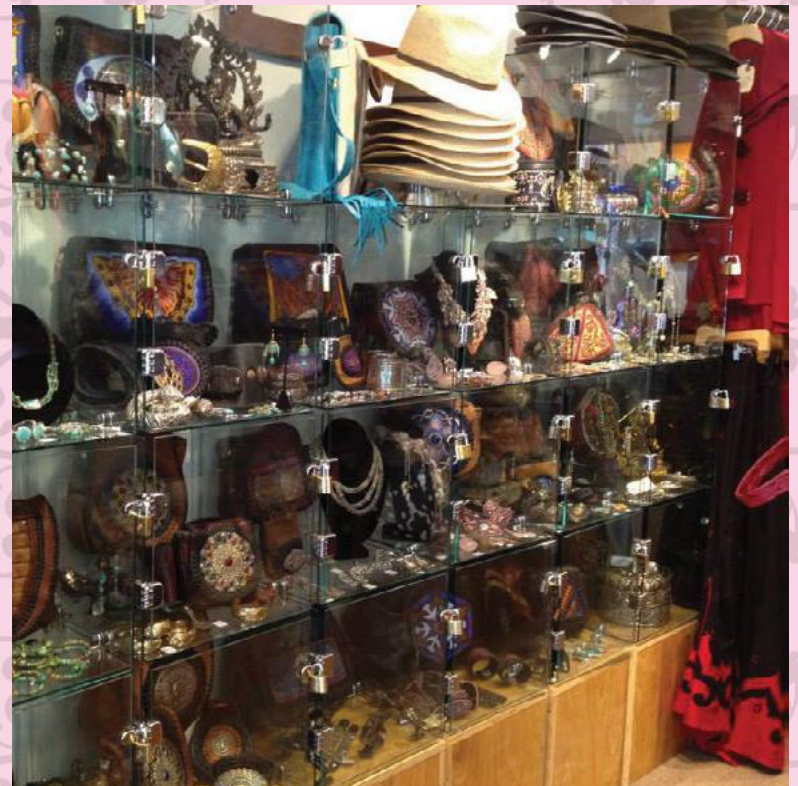
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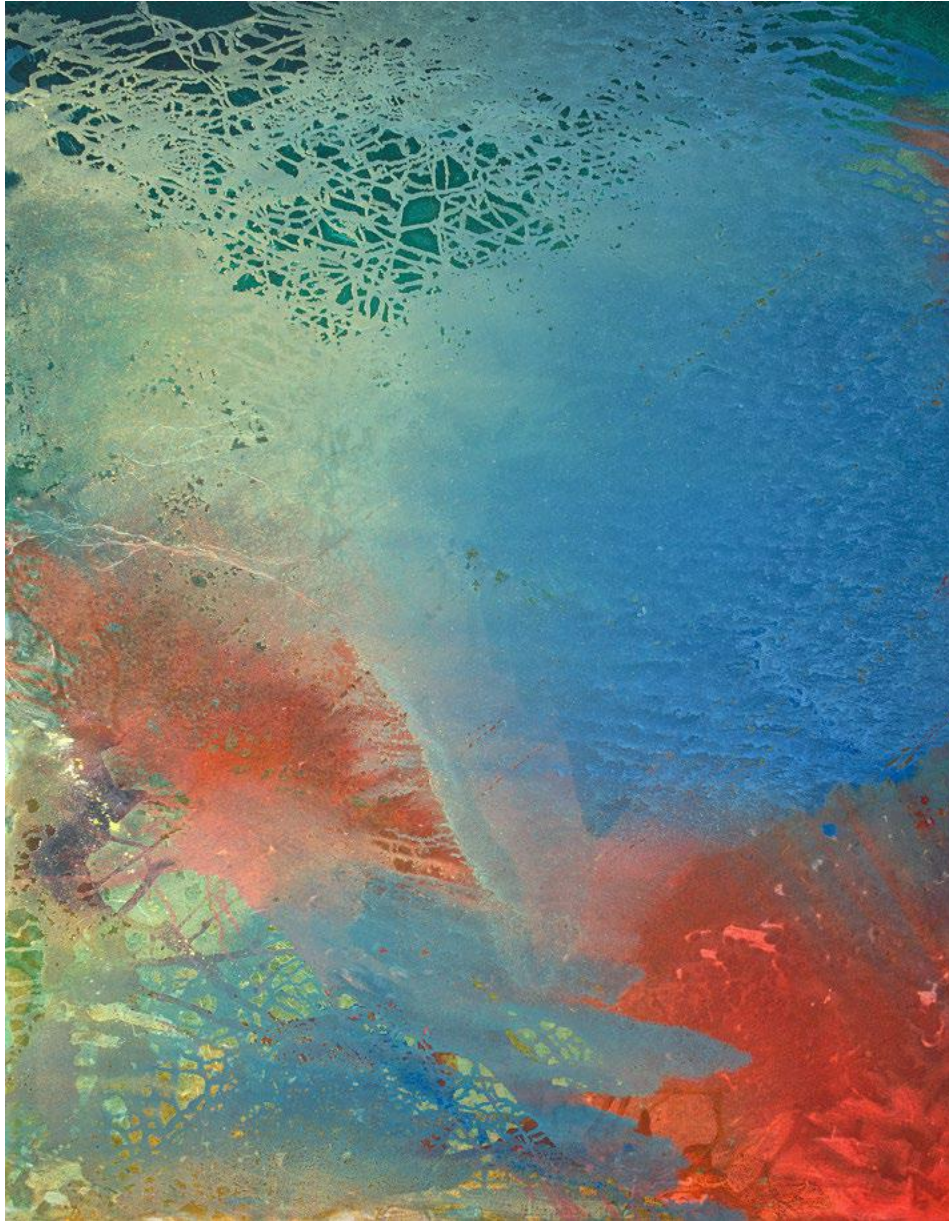
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In A Whole New Light



Paul Seftel hails from London and New York City. After studying art in Edinburgh, Scotland in the early 90s, he traveled to the USA, spending years in New Mexico and Colorado. Commissioned to create custom interiors, abstract frescos, and paintings for commercial and residential spaces in Colorado, NYC and Detroit, his work has been written about in the New York Times, and also collected by virtuosos and CEOs.

His audience and collectors are attracted to his painted forces of light and stone that have been made using ancient techniques and modern formulas. Blending Egyptian and Italian Fresco influences with abstract, expressive, organic, and geomorphic qualities of 20th century modernism, Seftel is original and innovative in his process. His hidden gems are owned by aficionados and harbingers of style, gracing violinist Joshua Bell's penthouse, featured in Vogue, and many homes and offices of entrepreneurs, lawyers, and financial advisory firms around the globe.

Seftel recently moved to the Monterey Peninsula for renewed inspiration, temperate climate, and coastal living. His work is an ongoing investigation into the phenomenon of light and color. Consumed by the colliding elements of earth, ocean, and sky in abundance, Seftel is at home in this corner of the world, known for its many great artists, writers, and pioneers. Paul's work is an important link in the chain between the future and legacy of painting here in California.





24th Annual Winemakers Celebration

By Katherine Matuszak

The Monterey County Vintners & Growers Association has announced that the 24th Annual Winemakers' Celebration, hosted in downtown Carmel-by-the-Sea, will be expanded this year to extend around 7th Avenue.

For the last two years, this popular event completely sold out, so this expansion means more opportunities for tickets as well as winery and vendor participation. This year's event takes place on May 7, 2016, and offers enhanced VIP events and educational sessions hosted in the new Seventh &

Dolores event center situated in the center of the event layout. These VIP events are a fixed price of \$35, and are available to all guests in limited quantities.

The first is a private sommelier-led experience through the event, where attendees can see what it's like to approach a wine event like a professional, as well as gather exclusive tasting tips and information.

The second is the Custom Blending Experience, where guests can work personally with an area winemaker to create their own custom blend of Monterey wines.



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VIP ticket holders will have private access to the Seventh & Dolores event center, where there will be single vineyard and estate wine offerings as well as exclusive cooking demonstrations.

This celebration invites Carmel oenophiles and recreational wine-drinkers alike to learn more about local wines, meet fellow Carmelites, and become a part of our growing and evolving community.

Tickets are limited and can be purchased at montereywines.org.



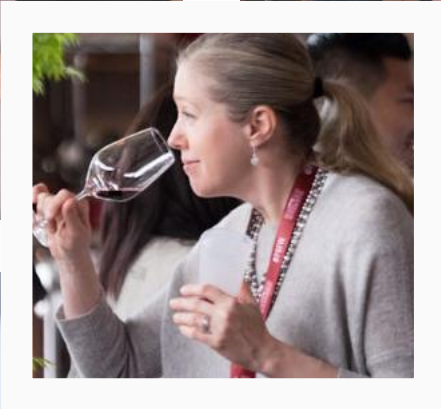
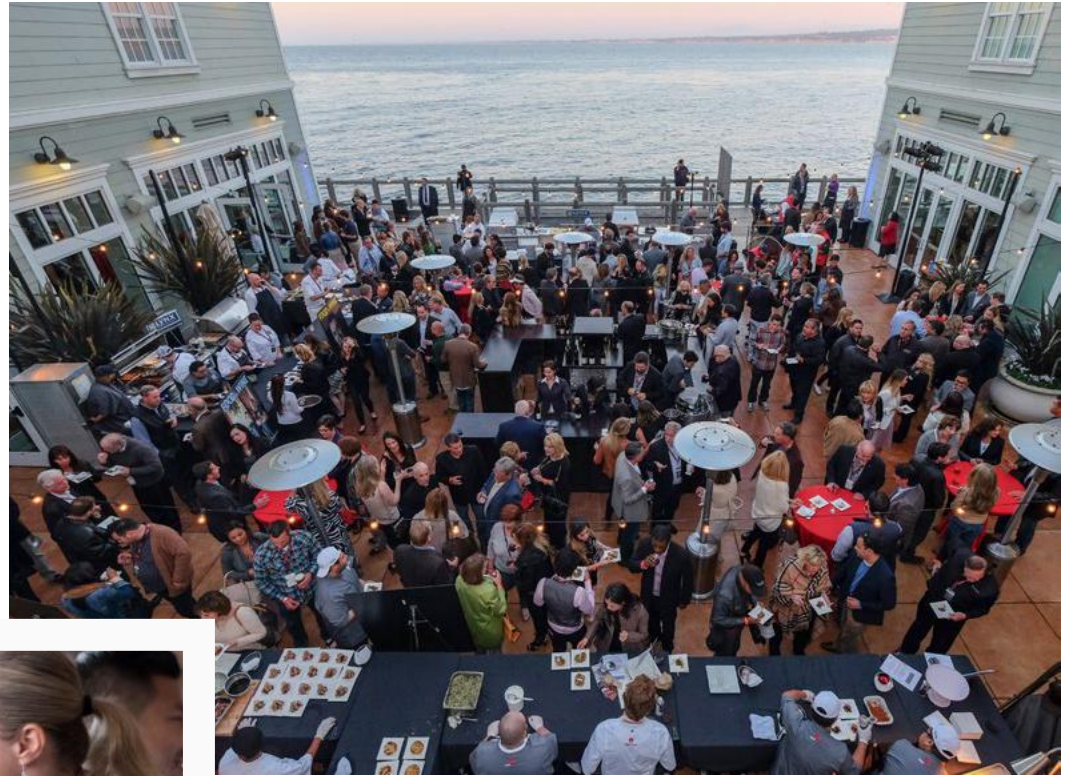
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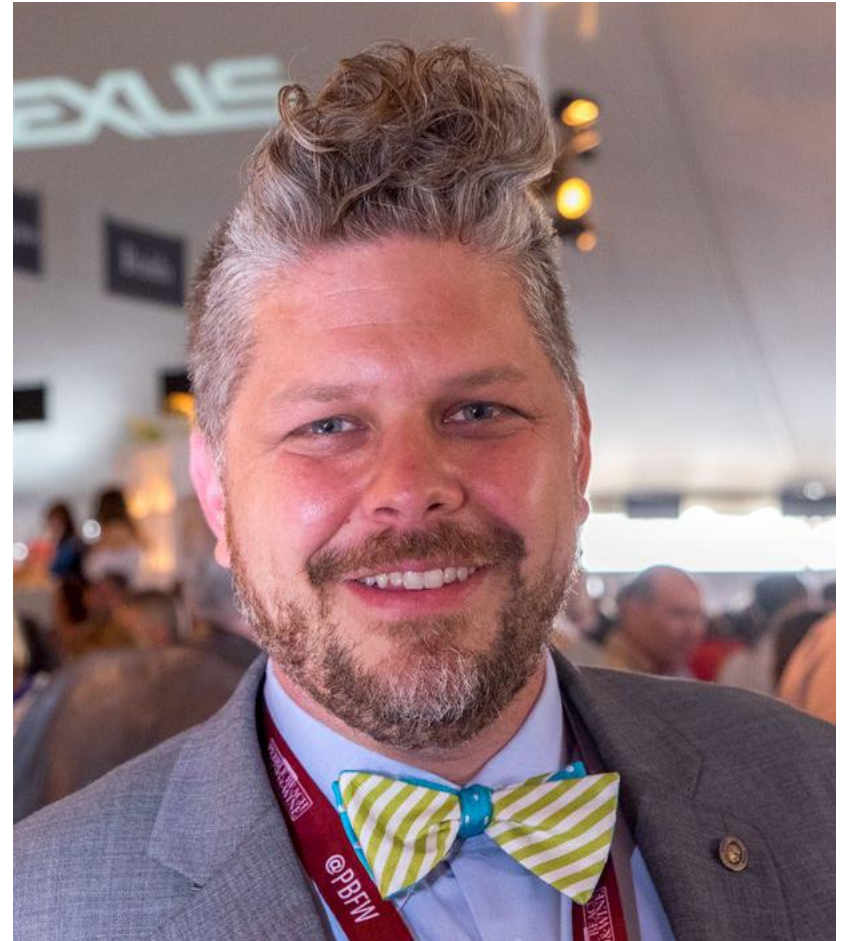


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Go Red!

By Katherine Matuszak photos by Manny Espinoza

This past February, The Inn at Spanish Bay buzzed with energy, and everyone was seeing red. Tables were decked with red berries and fruit, wine, and napkins, while women and men smiled and chatted, sporting red ties, coats, and necklaces. Although many people wear red on Valentine's Day each year, the American Heart Association (AHA) provided a better reason to don some garnet-colored garments.

On February 26, women and men joined together to raise awareness for the number one killer of women: heart disease. The Go Red Luncheon started with free health screenings and select vendors offered shopping opportunities, with proceeds going back to the AHA. They also had a silent auction, a local wine sponsor, and some time for socializing before the luncheon began.

Along with great food from local vendors, participants enjoyed listening to the story of Lynette Snow, a 45-year-old survivor who led the "Open Your Heart" appeal, which raised a total of \$29,000 during the event. Local firefighters helped collect the donations and gave each donor a red scarf to commemorate the day and to thank them for their generosity.

The luncheon concluded with a talk from Dr. Christopher Oh, who helped guests understand the numbers they received from their free health screenings, including the "top five takeaways" from the day.

AHA's national "Go Red For Women" campaign works to spread the word to all women about the signs and symptoms of heart disease, their biggest threat. It's a year-round campaign, including events sponsored by two local groups, the Circle of Red and the Red Tie Society. The date for next year's Go Red Luncheon is already set, so be sure to mark your calendar for February 17, 2017.

For more information about this or other events to support the Go Red movement, visit www.facebook.com/AHANorthernCentralCoast, or www.goredforwomen.org.

175 Sonoma Lane



As you step into this calm Carmel Highlands contemporary, you are quickly enveloped by a sense of awe and views that truly will take your breath away. The open living room, dining room, and kitchen are surrounded by windows (two walls open completely with fold-back nano doors) to encourage your private enjoyment of the ever-changing sweeping views our California Coast has to offer: the Pacific Ocean, Monastery Beach, Point Lobos, dramatic sunsets, night lights, and forest. You can even see Pebble Beach and Santa Cruz on clear, beautiful Monterey Peninsula days.

Designed by Studio Carver Architects, the approximately 3/4 acre property is perfect in every detail, consistent in design and materials both inside and out, and built specifically for the area to mature with the natural landscape (fireproof cementitious exterior panels, painted aluminum roof to resist the salt air, and more). Several decks, including a rooftop deck complete with a mini kitchen serving bar, make this an entertainer's dream as well as a tranquil family retreat.

The full kitchen is a chef's delight with its huge center island, rift cut oak cabinets, quartz stone counters, 6-burner range, Wolf appliances (double ovens, microwave, and warming drawer), 3 Sub-zero refrigerator/freezer drawers, and wine cooler. Sip a glass of fine wine



on a bench in front of the family room's architecturally designed large Caesarstone quartz fireplace, or relax in one of the bedrooms, soothed by panoramic views as far as the eye can see.

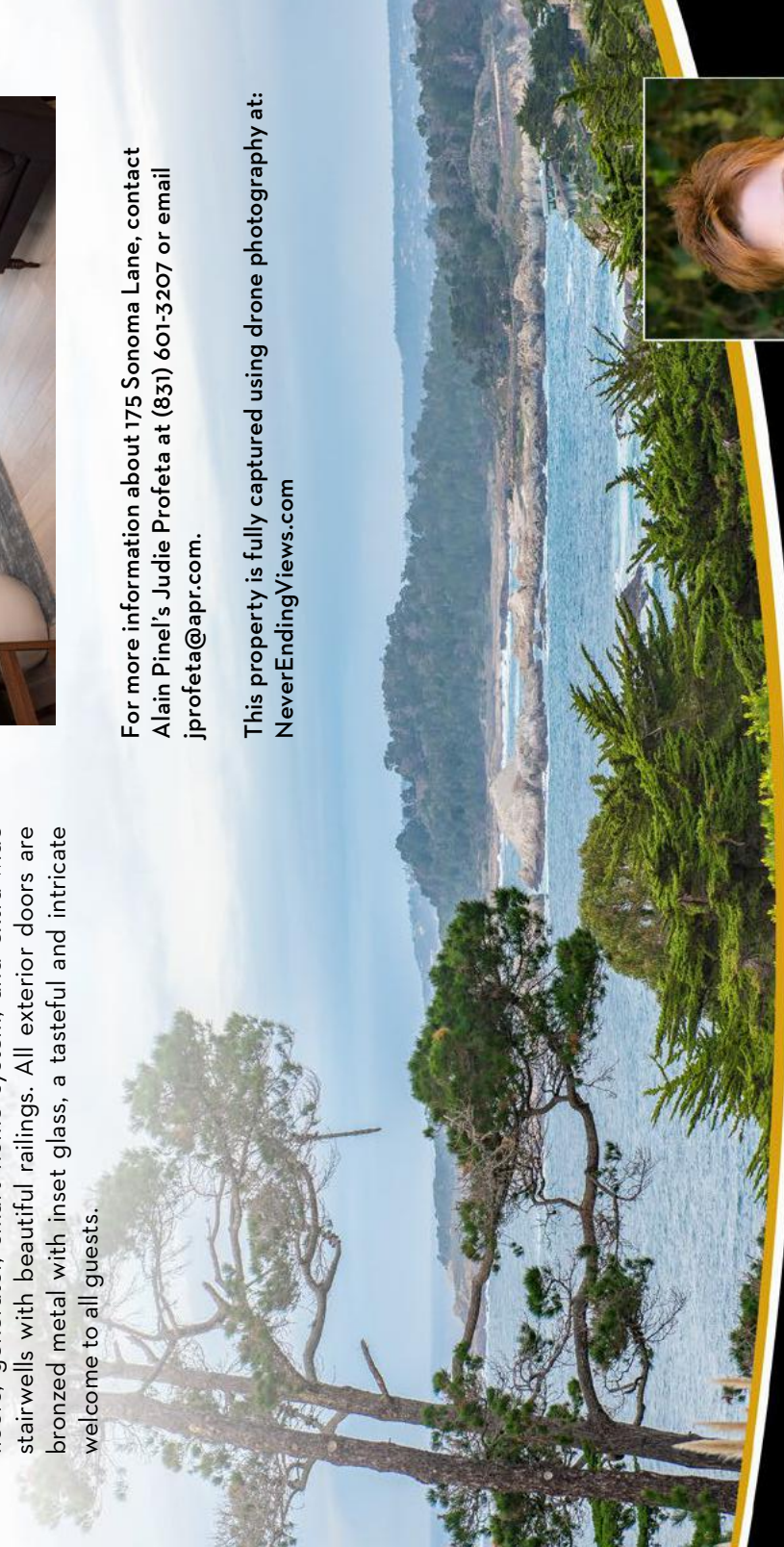
The 4,769-square-foot home contains 3 bedrooms and 3.5 bathrooms, plus a library and study. The master bedroom is wired for electric window coverings and boasts a floating ceiling with recessed lighting, a walk-in closet, and additional closets. The master bath features a zebra wood vanity, Caesarstone quartz countertop, under cabinet lighting, heated tile floors, and separate large shower with multiple shower heads. Secondary bedrooms (one with separate entry) contain EnSuite bathrooms with large showers. The studio is open and airy with fabulous views from the upper observation deck.

Superior craftsmanship and efficiency are also evident throughout this hilltop gem in the high-quality Douglas fir interior doors with inset detailing, wide plank natural oak floors with inset electrical outlets, high peaked ceilings with wood beams and iron bracing, radiant floors, generator, smart home system, and extra-wide stairwells with beautiful railings. All exterior doors are bronzed metal with inset glass, a tasteful and intricate welcome to all guests.



For more information about 175 Sonoma Lane, contact
Alain Pinel's Judie Profeta at (831) 601-3207 or email
jprofeta@apr.com.

This property is fully captured using drone photography at:
NeverEndingViews.com



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