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65°





RICHARD MACDONALD

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65° DEPARTMENTS

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Cover photo by Tyson V. Ringer



Monterey Bay Lightning by Brad Wright



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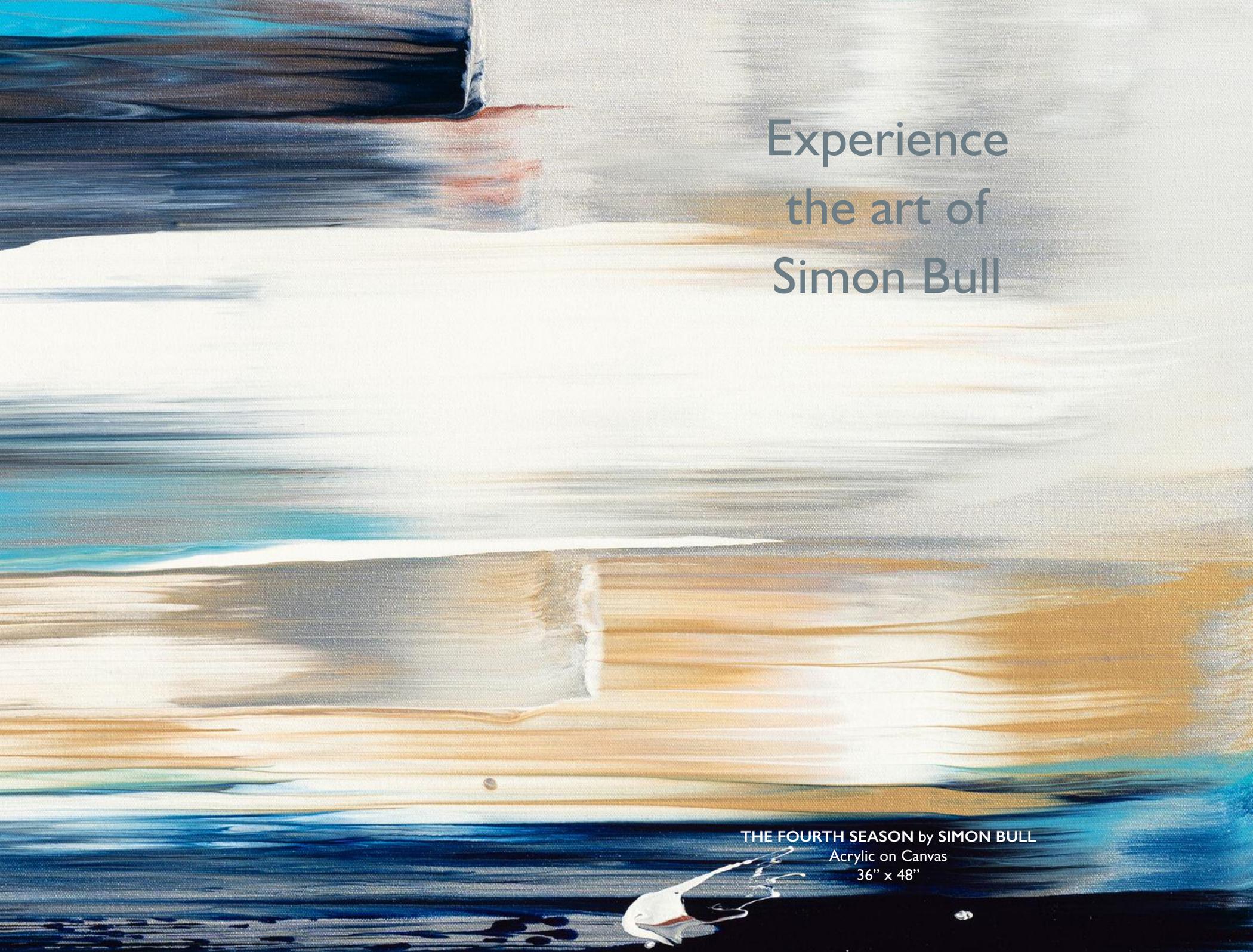
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An abstract acrylic painting on canvas. The composition is dominated by horizontal, layered brushstrokes. The top section features dark, moody tones of blue and black, with a prominent, thick stroke of dark blue. Below this, a wide band of light, creamy white and pale yellow stretches across the canvas, suggesting a bright, hazy atmosphere. The middle section is characterized by warm, golden-brown and ochre tones, with some darker, more saturated brown areas. The bottom section transitions into deep, vibrant blues and dark, almost black tones, with a small, white, bird-like shape (possibly a swan or a crane) in the lower left corner. The overall effect is one of depth and texture, with visible brushwork and a rich color palette.

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Tunnell Vision

By Jennifer Moulaison | Photos by Randy Tunnell

For Randy Tunnell, there exists no more fascinating and authentic way to tell a story than through photography. After building an impressive portfolio ranging from hard-hitting journalistic work to culinary photography with artist chefs, Tunnell found his niche on the Monterey Peninsula, where he's at his best both professionally and personally.

Originally hailing from Pacific Grove, Tunnell's affinity for working behind the lens was present early on in his life. "I did the quintessential high school yearbook photography and loved it so much, I knew I had to pursue photography in college," he says. From there, an evolution occurred, taking Tunnell's career to newspaper work in Las Vegas, where he met his future wife, Laura. Tunnell then turned his attention to corporate photography, and he took an opportunity in Chicago. When the time came for children, Tunnell and his wife could think of no better place to raise a family than back on the Monterey Peninsula. "I had extraordinary opportunities and projects in Chicago, and we had such a great experience living there, but there's really nothing like Monterey," says Tunnell. "Not just for family life, but career-wise. Carmel has such a remarkable legacy for supporting the arts and the photography community."

Tunnell recently embarked on a project with personal meaning. "Since around March 15, I immediately took notice of the dramatic way things were changing, here in the Carmel Village," he explains. "I saw the town rising to the occasion of what has become such a monumentally historic world event," and he decided to document this shift photographically. The project is not only gratifying artistically but also has become a poignant account of the way everyday life has been evolving locally. "Everyone has really stepped up and worked to keep the town vital," says Tunnell. "The Carmel Public Library has expressed interest in having the book as a record of the time, and I'm honored to be able to tell this story through photos."





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The Agency from Humble Roots

By Nora Heston Tarte | Photo by Manny Espinoza

Growing up, Mauricio Umansky worked for his father, selling textiles. The Beverly Hills-based salesman, who immigrated to the United States from Mexico City at six years old, found his strengths under his father's guidance and worked to turn around accounts that weren't profitable. Within one year, he found success. From his father, Umansky learned to be a good communicator and negotiator. "This experience confirmed that I was good at sales and put me on the path of what I was meant to do for my career," he says.

In 2020, Umansky still works with his father, but at Umansky's own company, The Agency, a global real estate business. It has more than 650 agents across 37 offices worldwide, and The Agency has garnered national attention for its new approach to real estate as well as its luxury home listings.

Before Umansky was collecting notable recognitions for his business prowess, he was humbly developing his business acumen. "Every experience in life has shaped me into the person I am today and how I conduct business," he says. "I am lucky to have worked alongside some of the best people early in my career—including my father—who taught me invaluable life and business lessons I still apply today," he says. For seven years he's been ranking among the top ten agents in the country, selling the most homes in the country priced above \$20 million. He's represented some of the world's most noteworthy properties, including the Playboy Mansion, the first house in Los Angeles to sell above \$100 million, the Walt Disney Estate, and residences owned by Michael Jackson, Michael Jordan, and Prince.

But Umansky wouldn't be where he is today without enduring hardships. As a child, he was diagnosed with a blood disorder and spent six years in and out of children's hospitals. He credits that experience with encouraging his zest

for life. The other main component to his success is the people with whom Umansky surrounds himself. When not working as CEO and founder of The Agency or the leader of his own real estate sales group (called The Umansky Team), he spends quality time with his family—his wife, actress Kyle Richards, and four daughters. He values the business relationships that have led to his success, namely with Billy Rose and a small group of agents he originally set out with to create The Agency with the goal of changing the way real estate

brokerages functioned to increase and streamline the sharing of information between agents for the betterment of all.

"I am blessed that I now work with my [family] and I get to spend time with them in the office and at home," says Umansky. When they aren't in the office, they usually travel (although recently, they've traded overseas vacations for road trips). And he is dedicated to giving back, supporting The Children's Hospital of Los Angeles with a nod to his childhood health struggles, and The National Breast Cancer Association, in memory of his mother-in-law, who died in 2002. The Agency has its own charitable partner in Giveback Homes, an organization that builds homes for those in need. "The Agency team rolls up their sleeves and builds homes, brick by brick," says Umansky.

"I love what I do. I love truly listening to clients and finding them the perfect house at the first showing. I love helping sellers achieve their goals. I love watching agents grow their business and become extremely successful," says Umansky. "I think applying all the business lessons I have learned over the years with a love for life has led me to this path . . . managing an amazing team that I am so truly proud of and being passionate about everything I do every day."

For more information, visit TheAgencyRE.com.





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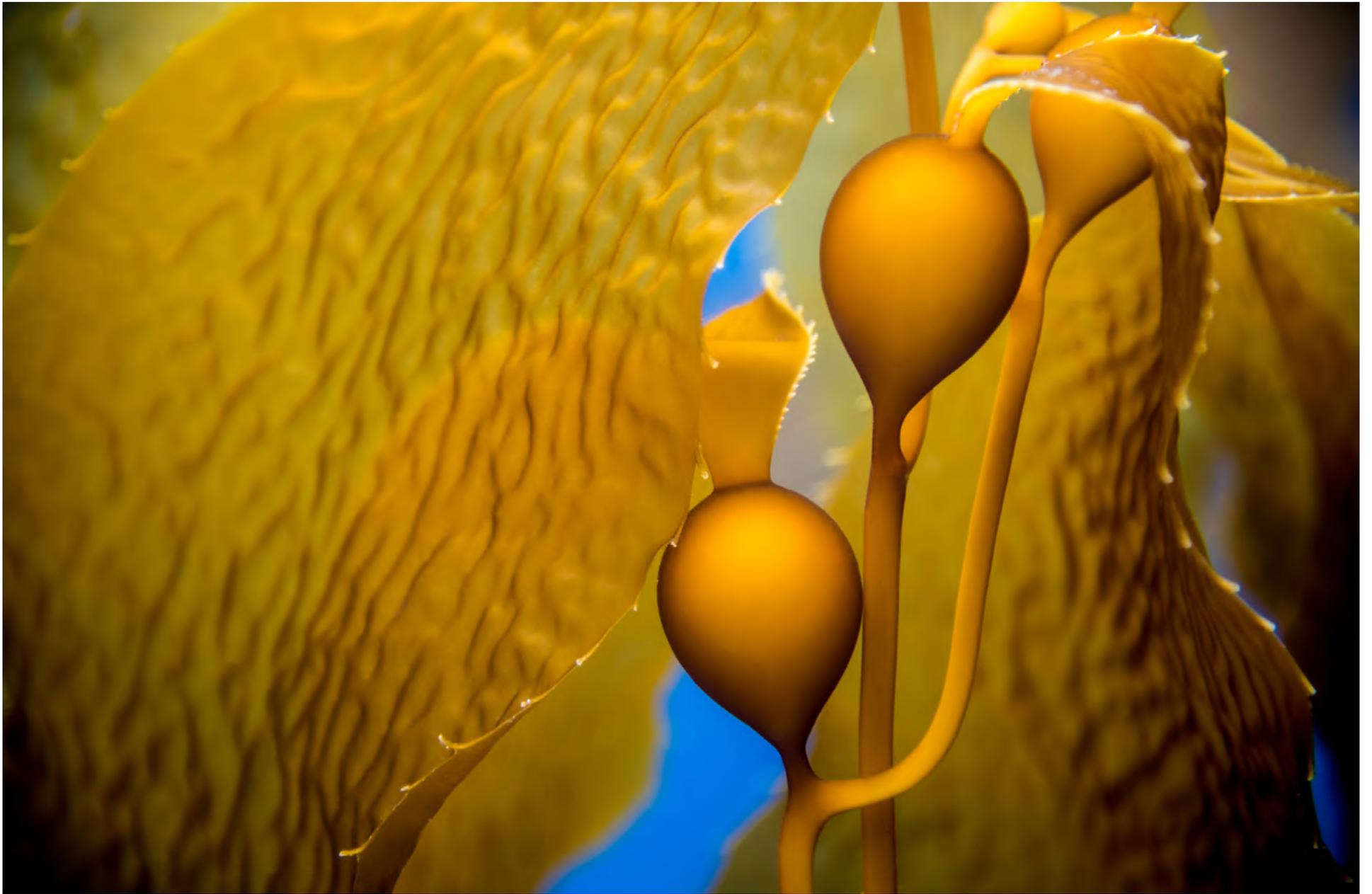
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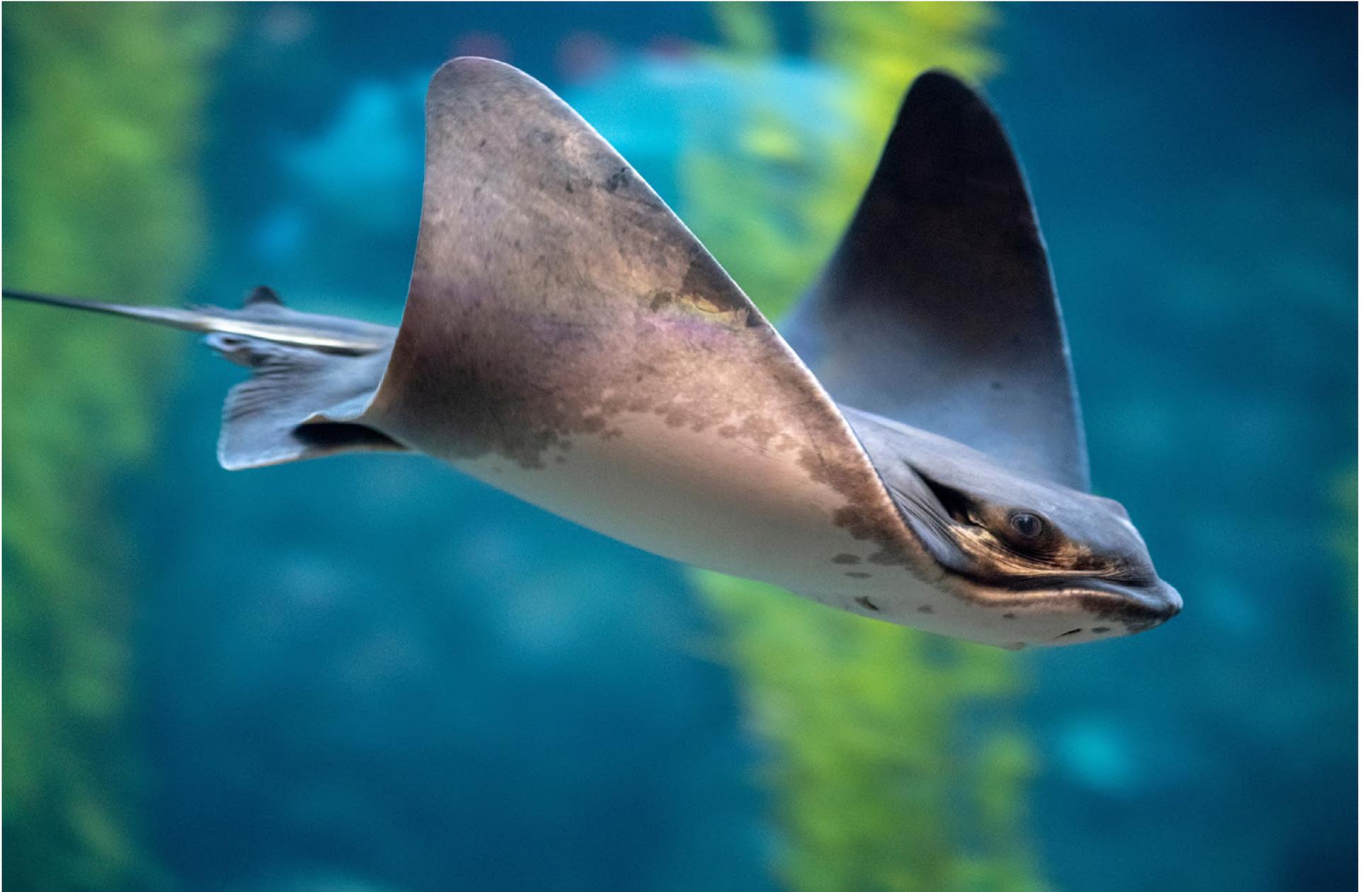
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Conserveing for a Healthy Tomorrow

By Andrea Stuart | Photos courtesy of Monterey Bay Aquarium

Jellyfish pulsate their bells in synchronization, their tentacles swirling like tendrils doing water ballet. Stalks of kelp dance with the tide while fish sway in rhythm with the drift and a leopard shark confidently weaves between the green shoots. Witnessing this scene encourages deep, relaxed breathing and a feeling of connection. This is what happens while watching the Jelly and Kelp Forest Cams at the Monterey Bay Aquarium. This is nature's spell.

Cynthia Vernon, chief operating officer of the Monterey Bay Aquarium, understands the importance of our relationship with the natural environment. With more than three decades of conservation education and informal science experience, she leads the Aquarium's education and guest experiences teams as well as all of its operations. As such, she's had a hand in most of the adaptations that the Aquarium has made since closing in March 2020, due to COVID-19.

Volunteers are an integral part of running the ambitious facility. The Aquarium has 1,500 volunteers, 1,200 of whom normally serve as docents. Although most of those positions are not currently available due to the pandemic, many volunteers have stayed engaged with the Aquarium and its supporters through targeted virtual events and enrichment classes. Some volunteers also provide enrichments for fellow guides. "We still have a limited number of volunteers on-site who help with the dive program, animal care, the sea otter program, and so on," says Vernon. "We'll welcome everyone back as soon as we open!"

Because physical visits have not been possible, Vernon says the education staff have developed free online education programs. “We have been able to expand our reach because of this. [In November], we started offering virtual field trips,” she explains. “Normally, kids come for on-site Discovery Lab classes in our new education center. Now, staff are delivering those virtually, from their backyards and living rooms, in English and Spanish.”

Each year, more than 100,000 children and teachers come to the Monterey Bay Aquarium. And to date, more than 40,000 people have registered for the online classes from all over the United States. The Aquarium also offers teacher programs, curriculums, and materials for children in pre-K through high school. “The online classes offer fun experiences as lessons and opportunities to make things at home, such as creating binoculars using toilet paper rolls. Kids can do it themselves or with an adult,” adds Vernon.

Mental health has been another focus for the Aquarium. What started as an idea to bring peace to the public via a dozen animal webcams has turned into a virtual phenomenon. “We weren’t prepared for the huge, positive response from the public,” admits Vernon. “[The webcams] help people get reconnected to the natural world, and they bring them peace. People tune in as part of their daily routine.” The Aquarium’s website has had over seven million visits since March 2020, triple its usual number of visitors. Seventy-eight percent of these visits are for the webcams, which allow people to watch numerous animal exhibits in real time, including penguins, sea otters, sharks, and jellyfish.

As an adjunct to the webcams, the Aquarium offers guided meditations so that people may experience animals in a calming way. The MeditOcean series provides 10- to 15-minute mindfulness experiences featuring visuals of the Aquarium’s residents.

The Aquarium is also hard at work behind the scenes, inspiring ocean conservation. Its Conservation and Science Division continues publishing papers, working with legislators on issues such as climate change, and partnering with like-minded organizations to promote mindful stewardship. The Aquarium is one of the leaders of the Aquarium Conservation Partnership, a collaboration of Association of Zoos & Aquariums-accredited public aquariums across North America, committed to advancing conservation and advocacy of the world’s oceans, lakes, and rivers. “We take on issues such as plastic pollution in the ocean and lobby elected officials to

create legislation to promote those causes. We founded it with National Aquarium in Baltimore and Shedd Aquarium,” says Vernon.

Its flagship conservation program, Seafood Watch, remains an integral part of the Aquarium’s mission. Seafood Watch provides scientific underpinnings regarding which seafood and aquaculture products people should or should not choose, based on sustainability. “We work in other countries to provide more sustainable seafood and culture,” says Vernon. “We have a new Seafood Watch website. It’s more user-friendly and robust.” The program can be uploaded onto mobile devices or accessed online.

Perhaps the most exciting development for the Aquarium is its upcoming *Into the Deep* exhibit. Spanning 20,000 square feet and taking up much of the lower floor of the Open Sea Wing, *Into the Deep* will be the first major US exhibition of deep-sea animals, and will include giant spider crabs and giant isopods. The Aquarium is working closely on this project with its partner organization Monterey Bay Aquarium Research Institute. Guests have something to look forward to in spring of 2022.

In a typical year, visitors to the Aquarium fund nearly all the facility’s operating costs. But with no visitors since mid-March 2020, the consequence is a \$55 million deficit and a 38 percent decrease in staff. To continue operating the Aquarium—which houses 80,000 animals and plants in complex life-support systems—and supporting pertinent research and conservation efforts, it has relied more heavily on membership and donors.

“When we are allowed to reopen, we will be one of the safest places you can visit. We have so many safety protocols in place,” shares Vernon, a spark in her voice. “We are looking forward to welcoming on-site visitors.”

In the meantime, we can keep the Monterey Bay Aquarium’s mission alive by understanding the critical role we each play in supporting a healthy world. Whether through environmental advocacy, taking classes, practicing mindful actions, connecting to nature more often, or donating, together we can conserve for a healthy tomorrow.

To support the Monterey Bay Aquarium, which was ineligible for the initial federal aid to offset hardships due to COVID-19, visit [MontereyBayAquarium.org](https://montereybayaquarium.org).



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Dressed for Success

By Michael Cervin | Photos by Manny Espinoza

Growing up, Tracy Delaney Odle thought she wanted to be a lawyer. But then she found herself sneaking into her mother's closet and wearing the fancy designer clothes; she wasn't interested in the clothes her mother had made for her. Odle's passion for couture took hold and dreams of law school faded.

Today, Odle has given Carmel-by-the-Sea a high-level shopping experience with Augustina's Boutique. Remodeled, revamped, and recreated, it houses a curated collection of fashionable clothing and accessories from around the globe. Making and offering hand-knit sweaters, leather, and suede, the original Augustina's Leather's opened in Carmel in 1987, and was named for Odle's sister. "My mother was originally a designer on 7th Avenue in New York and had several stores across the US," she explains. "She was the most incredible woman, inside and out." Odle admits that her mother has been her biggest influence. She also counts Barbara Streisand as an influencer: "She always had such beautiful taste and made such dynamic choices," says Odle.

Early on for Odle, Carmel was primarily a place where her family had a clothing store. "My mother loved Carmel more than any place we lived," she says. But one day, Odle stopped in Carmel and never left. "I met my [future] wonderful husband of 26 years, who is a saint and incredibly supportive of me." She also found herself with a 402-square-foot store. Within a few years, sales averaged \$170,000 and soon grew to over several million dollars a year. Part of that success was Paula Lishman's sustainable line of hand-knit furs. "We are still her only outlet in the US," she says.

A few years ago, Odle wanted to do something non-fur-related—a designer boutique. "I gutted the store and implemented a design matrix unheard

of within a four-hour radius," she says. "I carry Loro Piana, Jimmy Choo, Nancy Gonzalez, Marni, Oscar de la Renta, a pretty amazing collection." Most designers of this stature don't sell to small independent stores, but Odle has a dedicated, loyal clientele. "We carry high-end designer jewelry with cult-like followings," she says. Odle even advertises her cell phone number, something unheard of. "I pretty much answer it 20 hours a day," she says, "I live to make my clients happy, and I work 24/7 for them."

According to Odle, the current state of fashion is wearable and comfortable for the world in which we live today. "In my business, customers will buy expensive, small items that may cost \$20,000 to \$50,000 . . . which are subtle yet casual. Luxury shoppers are still wearing beautiful clothes, but they are toned down, so that many people don't even notice," she says. "It's really about fabric, touch, and feel, because the world is so unhappy. With COVID, people need clothing to hug them and make them feel comfortable. That's what true fashion is about." But 2020 was unlike any year she's seen. While she still has her dedicated clientele, there has been a big shift to online purchasing.



The sense of community within Carmel is also important to Odle, and she hopes locals continue to support local businesses where they can receive hospitality they cannot get from an online source. While a big box retailer or online store won't know your name, Odle does. For her, the future is still bright. "I'm not going anywhere. I'm a warrior, everyone knows I'm a warrior," she says. "I work harder than anyone else, but I love what I do."

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Kathleen Lee's Mission

By Jennifer Moulaison | Photos by Randy Tunnell

Engagement on a civic level is something of a family legacy for Kathleen Lee, who describes herself as being taught from a young age to survey her surroundings and see what can be done to better the community. It's this ethic that has helped Lee build an impressive political resumé while serving her community in Monterey and along the Central Coast.

Lee's father worked as a city and redevelopment manager, and her mother worked as a social worker, so it was little surprise to those who knew Lee when she chose to pursue a degree in political science. After receiving her bachelor's degree from California State University, Fresno, she had the opportunity to work for Senator Feinstein in her San Francisco office. She then worked for 17 years for the Monterey County Board of Supervisors, earning her master's degree in public administration along the way. In 2017, she joined the office of Congressman Jimmy Panetta, working as district director. "This offered a really great understanding of how government works on different levels," says Lee. She had to deal with many issues as soon as she started, including the devastating winter storms. "What was most obvious to me was the breadth of what Representative Panetta does in the community, from Santa Cruz, all the way down to the San Luis Obispo County . . . There are funding challenges and land use issues as well as visitor impacts—everything is connected. You can't pull a string one place without having something unravel somewhere else. But when you do eventually discover an ideal solution, it can be so gratifying,"

Lee is currently the longest-serving board member representing the 4th Ward of Monterey Peninsula's Regional Park District. The area includes the City of Pacific Grove, the northern portion of the City of Monterey, the Presidio of Monterey, and the northern half of unincorporated Pebble Beach. "I'm especially proud of the work we've done to ensure the financial stability of the district as well as our ability to ensure voter trust," says Lee. Although she enjoys her work with the Park District, Lee doesn't see her position as a lifetime service. "It's too important to bring fresh perspectives and new approaches," she explains.

Most recently, Lee joined the Point Lobos Foundation as executive director, just in time to grapple with new circumstances due to the global pandemic. "The shelter-in-place order had just begun, and sadly, we lost our board member Joe Vargo to complications from COVID-19. He was a bright and engaging person, and we strive to honor his life through our work. If nothing else, this pandemic has taught us the importance of being outdoors," says Lee. The Point Lobos region, according to Lee, has more than ever become a place of refuge and solace during these times. And that underscores the necessity to preserve its extraordinary natural beauty. "We have more than 250 docents who come here with different passions," says Lee. "Respecting those passions and inspiring people to love Point Lobos is at the core of our work. These parks belong to everyone."



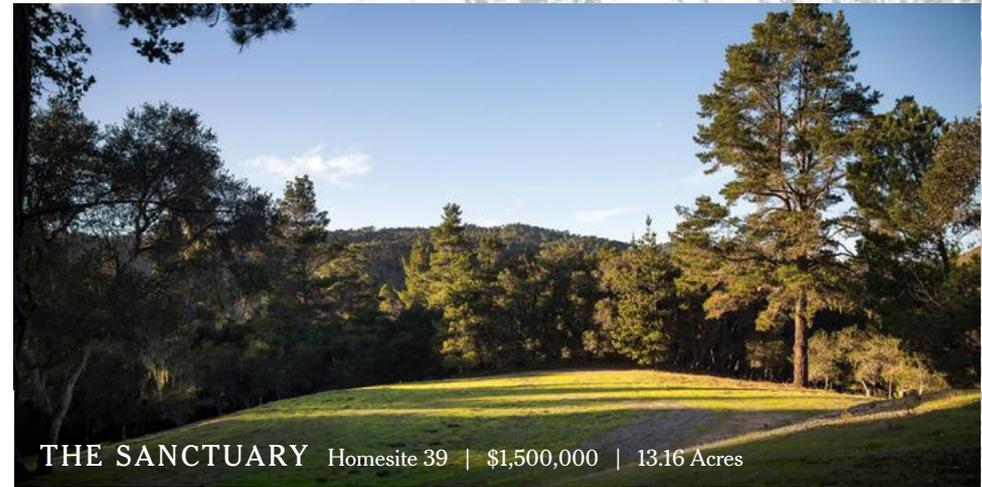
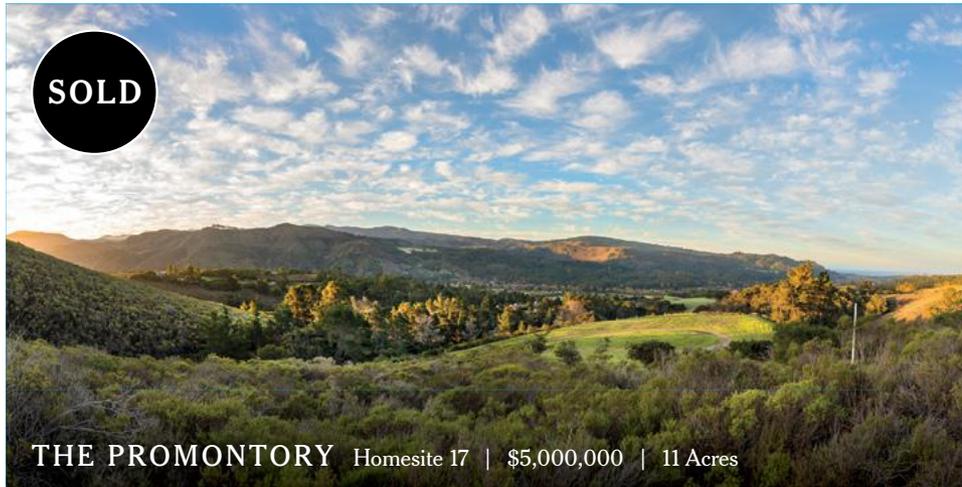
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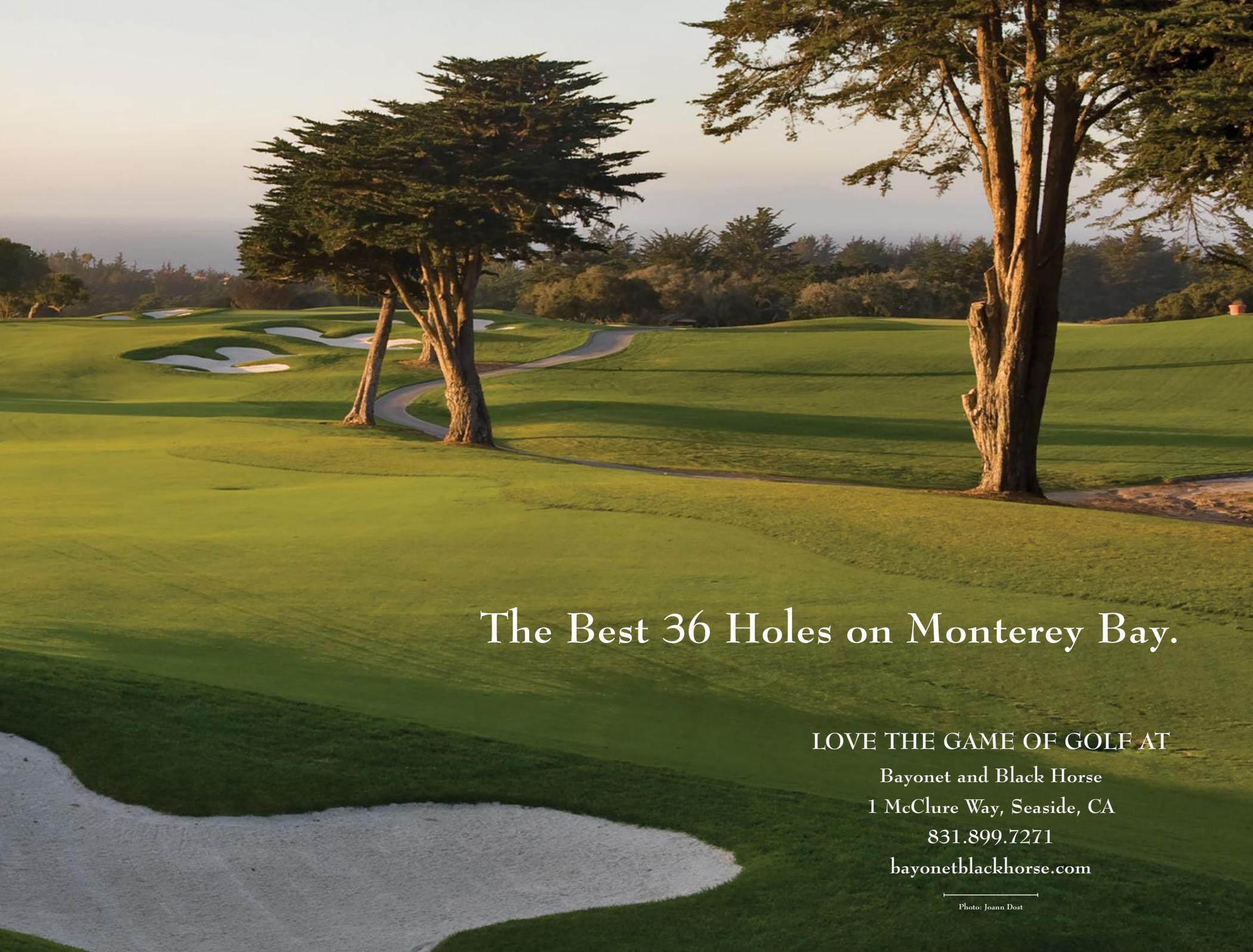






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A Coastal Hotel Sanctuary

By Michael Cervin | Photos by The Ritz-Carlton, Half Moon Bay

Less than 45 minutes from San Francisco, the intimate coastal city of Half Moon Bay has long been a refuge from the hectic pace of the Bay Area. And the Ritz Carlton Half Moon Bay provides a unique sanctuary within that haven.

Getting away is not just about getting away from where you are, it's about healing and nurturing, and finding someplace where people and nature coexist to create the ideal environment. "As the Bay Area's only oceanfront luxury resort, The Ritz-Carlton, Half Moon Bay has always provided, and will continue to provide, a respite for visitors from near and afar," says General Manager Kevin Kelly. "We are surrounded by an abundance of natural beauty, and the resort takes pride in embracing the elements of the northern California coastline and Santa Cruz Mountains by offering a distinctly local touch, from the moment of arrival until departure." This starts with a glass of local wine upon check-in and extends to supporting local farmers by incorporating their produce into dishes at in-house restaurants Navio and The Conservatory.

The past few years have seen a bevy of improvements and upgrades. In 2018, the resort opened three new meeting spaces, named Pescadero, Cabrillo, and Moss Beach, in addition to completely renovating its event facilities. These efforts brought the resort's total meeting spaces to 35,000 square feet, the most of any luxury Bay Area resort. And in mid-2019, the company spent nearly one million dollars to renovate its premium suites. Designed by Hirsch-Bedner Associates, which took inspiration from the resort's coastal location, the Carlton Suite and Signature Suites have been redesigned with the theme of "Ocean Opulence," a melding of white and off-white with blue and sapphire tones, emulating the stunning ocean views from the rooms' many windows.

The resort's iconic oceanfront restaurant, The Conservatory, was also renovated, unveiling a new look. Boasting a modern beach house aesthetic with dramatic floor-to-ceiling ocean views and a new, vibrant menu, the transformed restaurant combines fresh, local cuisine and curated cocktails for a one-of-a-kind dining experience. "We are lucky to be based among excellent local farms, vineyards, and artisan food producers," says Executive Chef Jakob Esko. "All of our menus are very seasonal and always based on what is available locally. Sustainable food products are something very important to us." For example, all their fish and seafood are caught according to Seafood Watch's global standard for sustainable and responsible seafood sourcing.

While food, comfort, and style are important, an emotional connection to a place is also critical, and the crashing surf and spectacular sunsets provide that with unparalleled precision. A tradition since the resort's opening has been the Sunset Bagpiper who brings the traditional music of Scotland to Half Moon Bay every evening. As the music echoes along the coast, guests can enjoy a glass of wine on the Ocean Terrace or by a fire pit.

In response to the COVID-19 pandemic, The Ritz-Carlton, Half Moon Bay has implemented a variety of new protocols in keeping with its high standards of cleanliness and luxury service. "When thinking about the resort, aside from the unrivaled hospitality provided by our ladies and gentleman, the vast natural terrain offers an effortless romantic appeal," says Kelly. To be sure, The Ritz Carlton Half Moon Bay is a full embrace.

For more information, visit ritzcarlton.com.

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Richard MacDonald's Expressions

By Bettina McBee | Photos courtesy of Richard MacDonald

Richard MacDonald's sculptures are alive. As he sculpts, he studies how to interpret what he is seeing and feeling into sculpture. The pieces' gestures and the space they encompass reflect countless moments captured with detailed precision and frozen in bronze. The spontaneous energy between MacDonald and his muse is quickly and diligently preserved.

As a child, MacDonald was intrigued by the sculpture of a little old man dressed in a tuxedo that stood on top of his parents' favorite wine opener. The head was the corkscrew. The artistic design and functional mechanics of the wine opener sparked his curiosity and artistic endeavors.

MacDonald was born in Pasadena and is a cum laude graduate from the Art Center College of Design School. Inspired by the artist Michelangelo, the Renaissance art period ignited in him a passion to master the skills of painting, drawing, architecture, and sculpture. After graduation, he became a successful illustrator and soon taught himself the art of sculpture and, in his words, to "see from the inside out."

As an artist, MacDonald focuses on exploring the depths of human emotions and the subtleties of physical expression. His models range from subjects in the stages of infancy to those showing agility, such as cheetahs, as well magnitude, such as Clydesdales. MacDonald selects models with dancing and athletic abilities so he can see the energy of their movements displayed by the position of their skeleton, the strength of their muscles, and their introverted or extroverted expressions.

Viewers will want to touch MacDonald's sculptures to get the full feeling of the spirit inside the muses' stances. And the viewer also becomes part of his collaboration. This is why MacDonald's work is collected around the world.

His list of accomplishments is staggering, and includes monumental pieces such as *The Flair*, made for the 1996 Summer Olympics, and the towering

Momentum, which in 2000 celebrated Pebble Beach's one-hundredth year with the U.S. Open. His accolades reflect decades of dedication to figurative art, and in 2016, he was awarded the Lifetime Achievement Award from the Arts Council for Monterey County.

MacDonald's passion for art has been inherited by his two children, and their support has been invaluable to him. Daughter Michele Jayson manages his gallery in Carmel, and son Richard Jr., with his wife, Ariane, beside him, oversees the gallery in Laguna Beach. The gallery in Palm Desert, like the others, was designed by MacDonald. He has published three books, all of which are beautifully photographed and bound and showcase his own art history.

Being a mentor to his children, his three grandsons, and young aspiring artists is also important to MacDonald. "Success doesn't make you talented, but it puts you on a pedestal of belief," he says. "When children meet an accomplished artist, they are inspired."

Years ago, MacDonald worked in a small studio in Sand City. Later, he relocated to Garden Road before moving to his Ryan Ranch Studio in Monterey, where he's been based for over 20 years. Equipped with its own foundry, the enormous space allows MacDonald to oversee all stages of his creations, from start to finish. In the midst of the pandemic, MacDonald's sculptures continue to sell, and he continues to create.

The cherished, tuxedoed wine opener has a special place in MacDonald's studio, and is displayed to refresh and encourage his childlike curiosity of the human condition.

For a virtual tour of MacDonalds's gallery, visit carmel.dawsoncolefineart.com.





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Todd Fisher's Works in Progress

By Jennifer Moulaison | Photo by Manny Espinoza

Todd Fisher is the culinary mastermind behind not one but a hearty handful of unique restaurant concepts peppered across the Monterey region. Currently, he partners with the prestigious farm and livestock brand Niman Ranch and supports and educates for the brand. He is also brand ambassador for the family-owned local produce brand Duda Farm Fresh Foods. Fisher's passion was sparked early on, and he took a unique, hands-on approach to learning the ins and outs of cuisine. The result is a signature style.

Born and raised in San Francisco, Fisher's parents divorced early on, and thus he and his older brother lived with their father in the city. Although Fisher describes his father as a great cook, he was often too busy to prepare home-cooked meals. "It sounds crazy, but I eventually became fatigued with eating out every night. By the time I was about 12, my father gave me a budget, and I went to the grocery store daily to purchase ingredients and prepare dinners for the three of us," says Fisher. "I loved providing comforting meals for my family, and still get that same feeling of delight when I see customers light up when tasting my food." By age 17, Fisher made his way down to the Central Coast, where he found his footing in his first restaurant with coursed meals. "I worked with two experienced kitchen veterans who mentored me—most importantly, they taught me how to have fun in the kitchen," he says.

Stepping into the kitchens of several other restaurants along the Central Coast, Fisher craved hands-on

experience. "I couldn't justify paying someone to teach me to cook when I could get paid to learn in working kitchens," he explains. His work at Tarpy's Roadhouse garnered the attention of Folktale Winery, which scooped up Fisher. He went on to create dishes for the restaurant and tasting room in Carmel Valley. From there, new opportunities opened up, and Fisher now finds himself successfully spinning multiple plates, providing unique faire across the Monterey Peninsula.

Among his most recent endeavors is a shop at 7th and Dolores in Carmel-by-the-Sea that offers artisan meats. "It was a strategic pivot, to navigate circumstances surrounding the global pandemic," he says. "Now, more than ever, it's important that we are able to offer consumers the opportunity to work with premium meats in their own kitchens."

Whether it's premier steaks, high quality butcher meats, or modern fusion, Fisher is proud to maintain what he refers to as a "leave it better than you found it" credo that aligns with Niman Ranch's commitment to ethical, consciously raised meats. "It's a way of life for those people to do their best by their animals, which has turned into a way of life for me in what I offer on my menus," he says. "The greatest gift is that I'm able to serve the environment and my customers while continuing to learn. It's an ever-evolving experience to create an even wider patchwork of flavors and combinations."



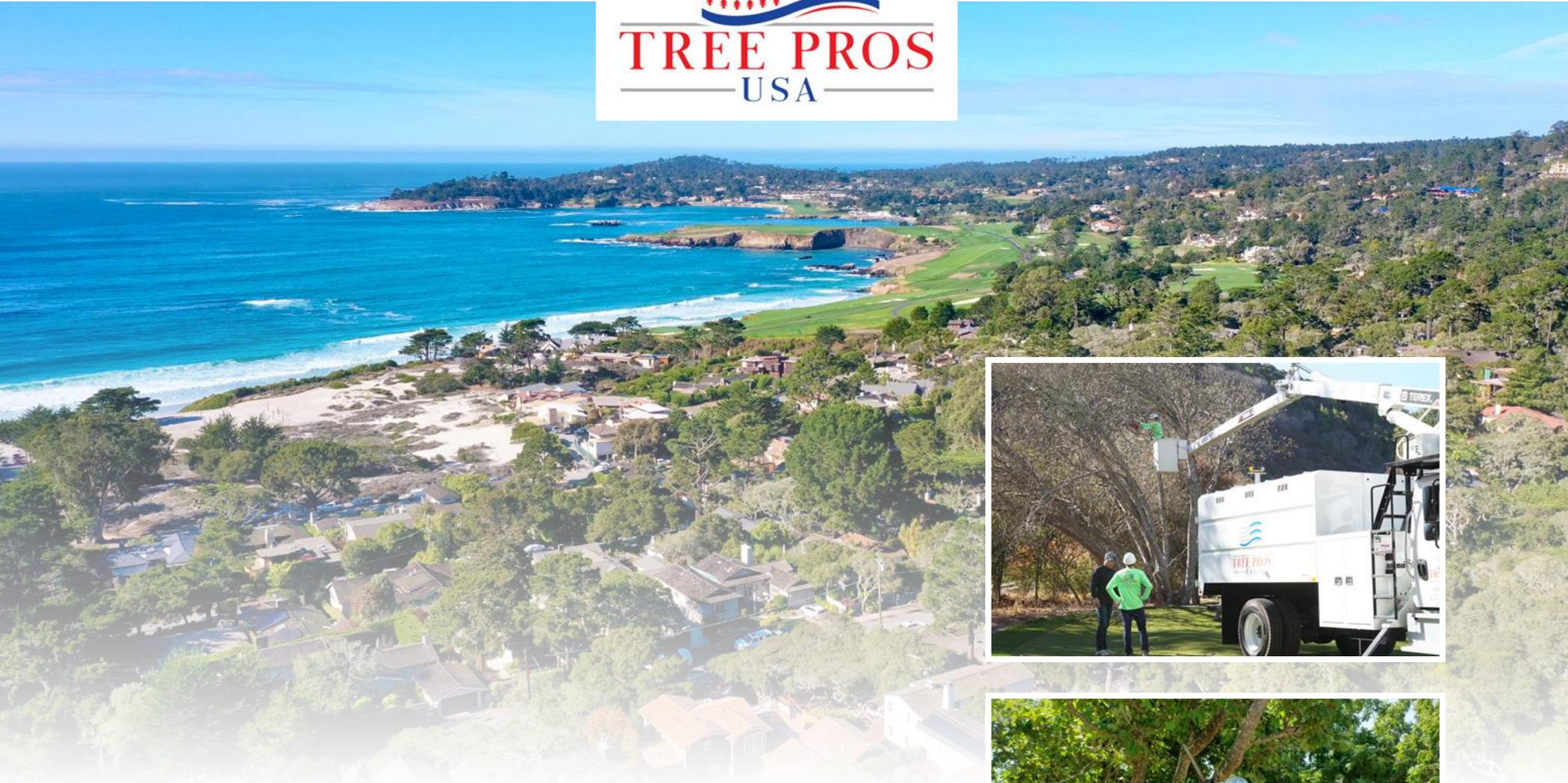
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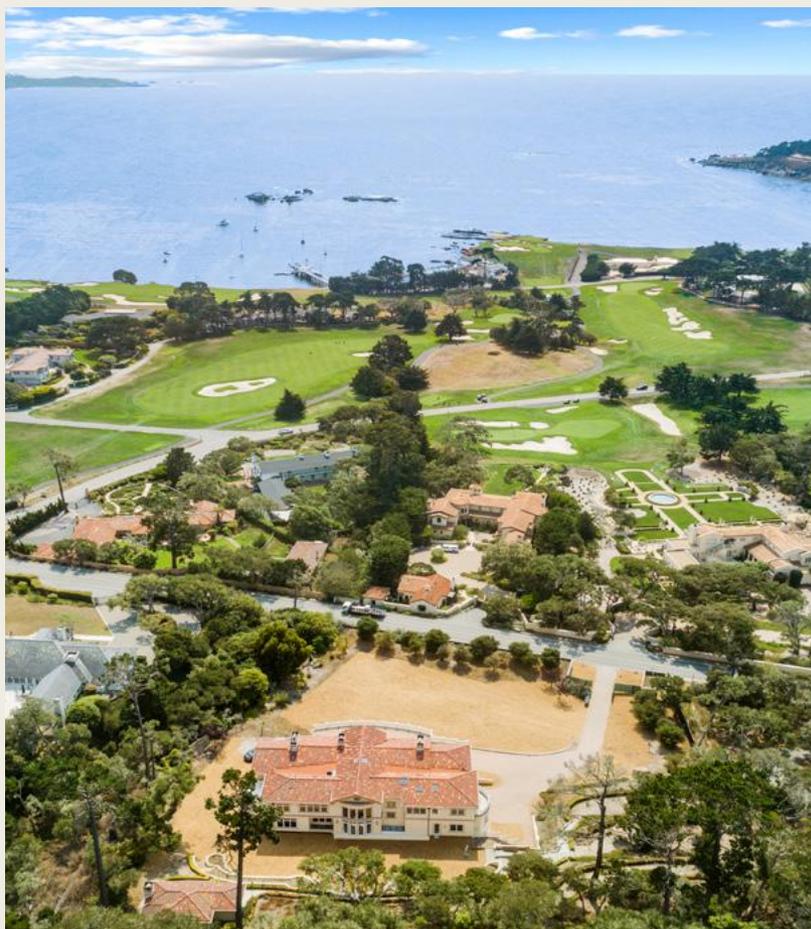


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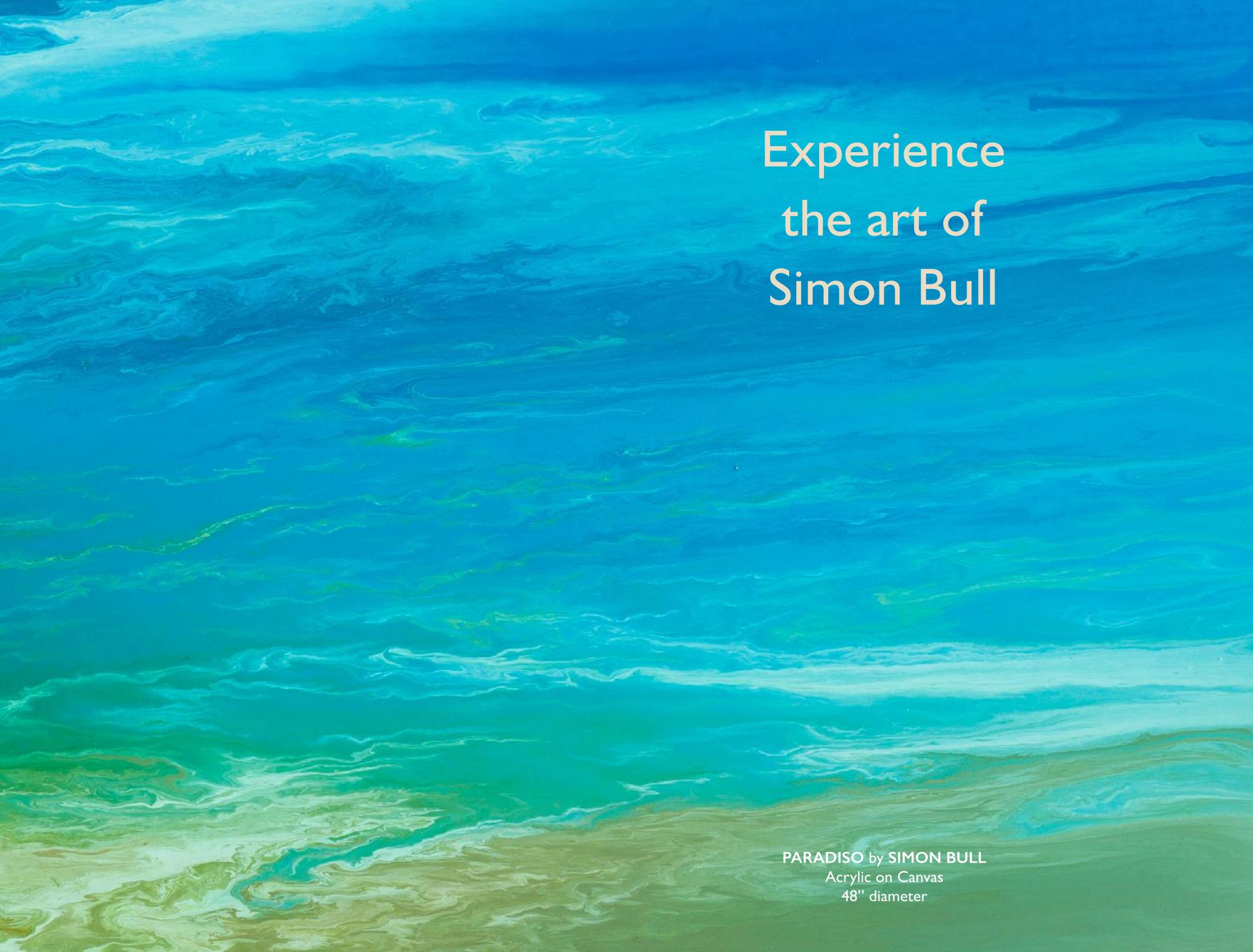


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Woodson's New Playing Field is the Vineyard

By Nora Heston Tarte

Sky Devil Wines Takes Flight

By Nora Heston Tarte

WINE

Winemaking Artistry

By Jennifer Moulaison

STAY

Rooms with a View

By Fran Endicott Miller

EAT

Pressing On

By Jennifer Moulaison

COMMUNITY

A Legacied Neighborhood Ice Cream Shop

By Nora Heston Tarte



Cover: Ed Darack

PUBLISHER'S NOTE

By Rich Medel

As we closed this issue, we were filled with overwhelming appreciation for our resilient community, which is comprised of individuals who innovate and support one another. We remain grateful to share stories that inspire and invoke gratitude.

The Monterey Bay Aquarium recognizes their role in supporting the community. As such, they have worked diligently to adapt their programs and offerings during a time when on-site exploration of the facility is not possible. They're also gearing up for an exciting spring of 2022.

Animating art with emotion, Richard MacDonald brings his sculptures to life through the exploration of the human emotion. His success informs younger generations of an internal power inherent in each of us to "see from the inside out."

In a time when people need more comfort, Tracy Delaney Odle explains how wearing certain fashions and fabrics can feel akin to receiving a hug.

When it comes to finding a place that heals and nurtures, the Ritz Carlton Half Moon Bay, with its proximity to nature, offers creature comforts one can only find oceanside.

Joy can also be found in the form of generosity. Veteran Matt Vogt and his partner Jeff Goldberg of Sky Devil Wines in Napa find fulfillment by serving veterans through scholarship endowments and encouraging everyone to take chances.



Super Bowl Champion Charles Woodson is no stranger to taking chances. The former football player found his footing in the vineyards as the proprietor of Intercept Wines while exploring the nuanced satisfaction of winemaking.

Kenzo Estate, owned by Capcom founder Kenzo Tsujimoto, is known for its signature bordeaux varietals and will participate in an international auction for the Napa Valley Vintners.

On the sweeter side of life, Lappert's Ice Cream has been scooping up happiness in the form of frozen balls of decadent cream for three generations and may be working on a fourth.

Finally, My Yacht® Group is gearing up for its fifteenth year of trackside super-yacht hospitality at the seventy-eighth Monaco Formula 1 Grand Prix, where spectators can cross one more item off their bucket list.

We look forward to moving into 2021 with you!

A close-up photograph of a bottle neck, likely for wine or champagne. The bottle is dark and has a cork stopper secured with 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.

Spring 2022

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Photos by Drew Altizer





Woodson's New Playing Field is the Vineyard

By Nora Heston Tarte | Photos courtesy of Charles Woodson

Charles Woodson likes to win. The only primarily defensive Heisman Trophy recipient and 2011 Super Bowl champion has a storied career of coming out on top over 18 seasons in the National Football League (NFL). But his 2015 retirement didn't signal the end of his achievements. Today, Woodson owns the clothing line Charles Woodson Apparel, which he calls a celebration of his fans, and the company Charles Woodson Intercept Wines, aptly named, considering Woodson racked up 65 interceptions over his NFL career—and 13 touchdowns, too, but who's counting? "The name Intercept is a nod to my career, but also a reminder that during every moment of your life, the possibilities are wide open," says Woodson. "You just have to go get it."

When he isn't on the ESPN set, Woodson spends a good chunk of his time in Paso Robles, meeting with Intercept's Head Winemaker, Amanda Gorter, to create a lineup of high quality, affordable wines with O'Neill Vintners & Distillers that represent Woodson's personal tastes. "The entire lineup represents my ideal style of each varietal," says Woodson of the fruit-forward cabernet sauvignon, the full-bodied and complex red blend, the balanced chardonnay, and—the favorite—a medium-bodied pinot noir with a smooth finish. "I focus on what my fans are asking for and put countless hours into industry research to create the absolute best for them," says Woodson.

Woodson sees a lot of parallels between football and wine. "When you watch a game on Sunday, you just see the final output of all the time us players put in, the week before, maybe even the summer before. It's the same with wine. You buy a bottle of wine, you drink it, and, hopefully, you're satisfied with what you're getting," he says. For

most of his life, Woodson's behind-the-scenes effort was put in at the gym and on the field, preparing for game after record-breaking game while playing with the Oakland Raiders and Green Bay Packers as a cornerback and free safety. "You get to enjoy the final product but don't necessarily see all the work that went into it. The weather, the terroir, the blending, and everything else that affects that bottle," he says.



Woodson decided to start Intercept Wines after he developed an appreciation for the beverage in the late 1990s, while playing for the Oakland Raiders (his first round on the team, to which he later returned in 2013). The team held its training camp in the Napa Valley, and every year, Woodson noticed more and more of his teammates deepening their interest in wine. "On road trips, we would bring bottles and break bread together. It was an experience that bonded us and made me realize how unifying wine can be," he says.

Just as Woodson sees similarities between his careers as a football player and as a wine company owner, he feels that football also prepared him for entrepreneurship in general. He has some new projects in the works, but for now, he's staying mum. "I enjoy honing my strategy, going over plays, exploring new opportunities. Entrepreneurship is a different field, but I find myself using a lot of the same discipline and collaboration," he says. "If I have learned one thing in my career, it's that there's no substitute for hard work. Quality is always my top priority."

For more information, visit CWInterceptWines.com.



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Rooms with a View

By Fran Endicott Miller

Location, location, location. This real estate edict pertains to amenity proximity, but surely it can relate to vertical juxtaposition as well. In either case, the new Four Seasons Hotel San Francisco at Embarcadero boasts a favorable location, whether side to side or top to bottom.

Located on the upper 11 floors of the 48-story 345 California Center building, the luxury hotel's cloud-grazing rooms and suites boast incredible Bay and city views, allowing guests to spot such landmarks as the Golden Gate Bridge, the Transamerica Pyramid, Alcatraz Island, the Bay Bridge, and San Francisco Bay. For another perspective, most floors feature a Sky Bridge with floor-to-ceiling windows on both sides. And on the 48th floor, guests will find the "Eye Spy from the Sky" feature, the Hotel's take on the classic I Spy game that was added during the extensive renovations.

Back at street level, the hotel's financial district locale puts guests just steps, or a cable car ride, from major international businesses, Michelin-starred restaurants, luxury shopping in Union Square, walkable neighborhoods such as North Beach and Chinatown, and the Embarcadero waterfront including the twice-weekly Ferry Building farmers market. Just 20 minutes from San Francisco International Airport, the new hotel is a few blocks from the city's original Four Seasons on Market Street in the SoMa district, known for its world-class museums.

The hotel's expansive panoramas provided the inspiration for the design firm Marzipan in redesigning all aspects of the hotel. The new palette is bright and crisp, with splashes of color punctuating bespoke furnishings and carefully chosen textiles such as the custom-designed, hand-tufted wool rugs. Thoughtful details are everywhere, including the threads of gold woven through the wall coverings that represent

the city's gold rush history. Spa-like bathrooms feature freestanding soaking tubs situated to take advantage of daytime sunshine and the nighttime glitter of the urban landscape.

"With soaring views, fully reimagined guest rooms and suites, and an ideal location near some of the city's most popular attractions, we look forward to welcoming guests to our new luxury experience in San Francisco," says Christian Clerc, president of global operations for Four Seasons Hotels and Resorts. "As our California collection continues to grow, we are proud to expand our presence in one of America's top destinations, giving locals and travelers alike another unique opportunity to stay with Four Seasons in this great city."

Couples and individuals who may be on a staycation or WFH (working from hotel) and seek more room can book one of the unique two-bedroom Embarcadero Suites that boast spacious, studio-style layouts. Features include tech amenities and two desks. Staff can also secure a loaner printer, extra chargers and cables, and other office supplies, as needed. In-room dining allows for everything from breakfast in bed to working lunches, romantic dinners, and late-night snacking. And a new, state-of-the-art fitness center allows for proper work breaks.

"Whether you'll be leisurely enjoying a stay with us or here for new business, our team is here to be your extended family and to share in your San Francisco experiences," says Robert Megargle, the hotel's general manager. "This hotel truly has a modern design perspective that's enriched by stunning views and brought to life by our amazing people. We are right in the heart of the city, and look forward to strengthening our connection within the community by being a guiding light for the next chapter of San Francisco."



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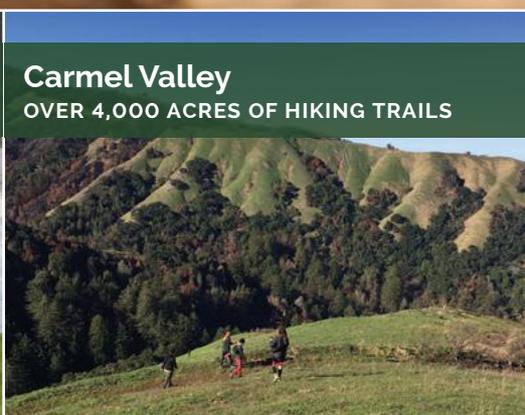
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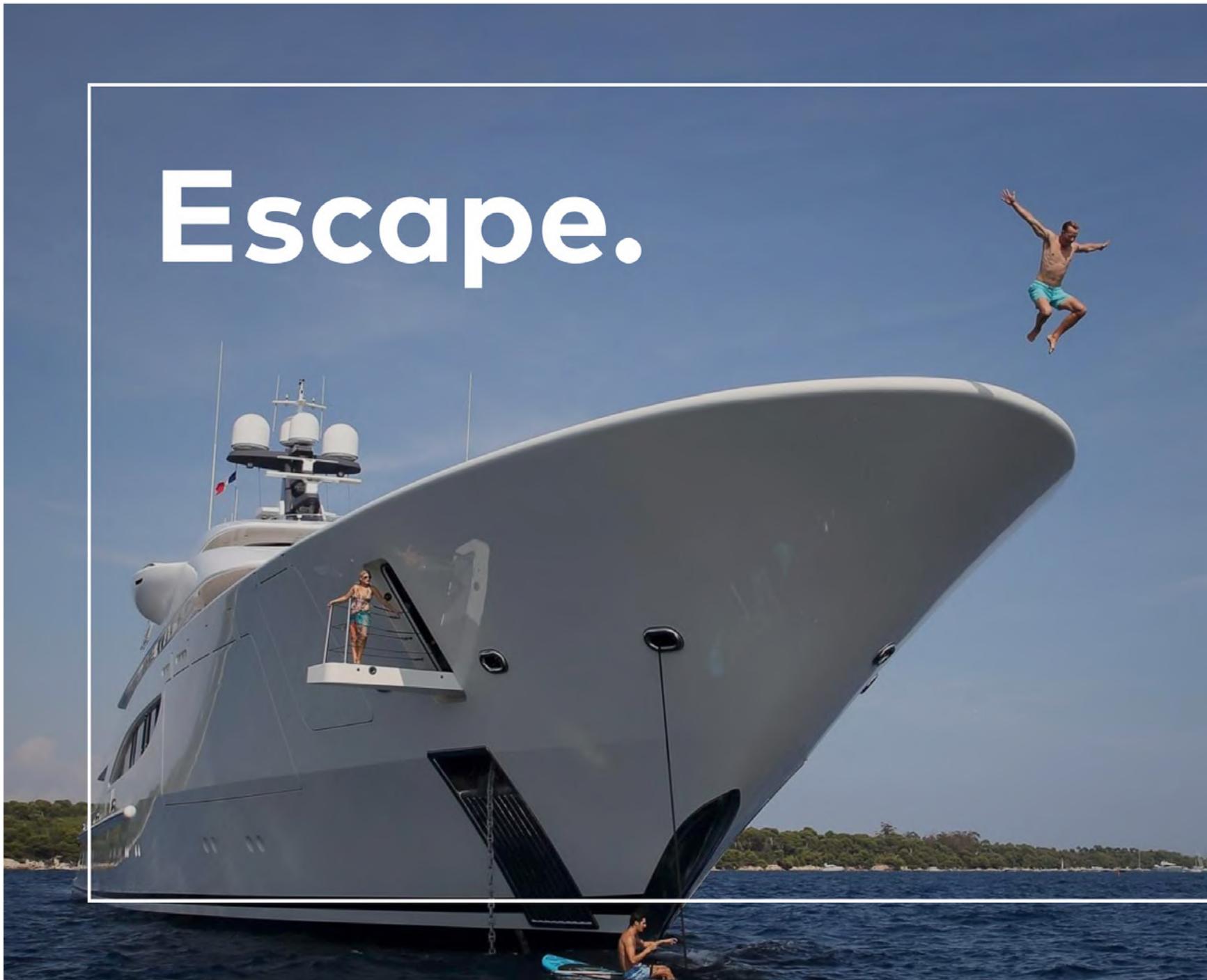


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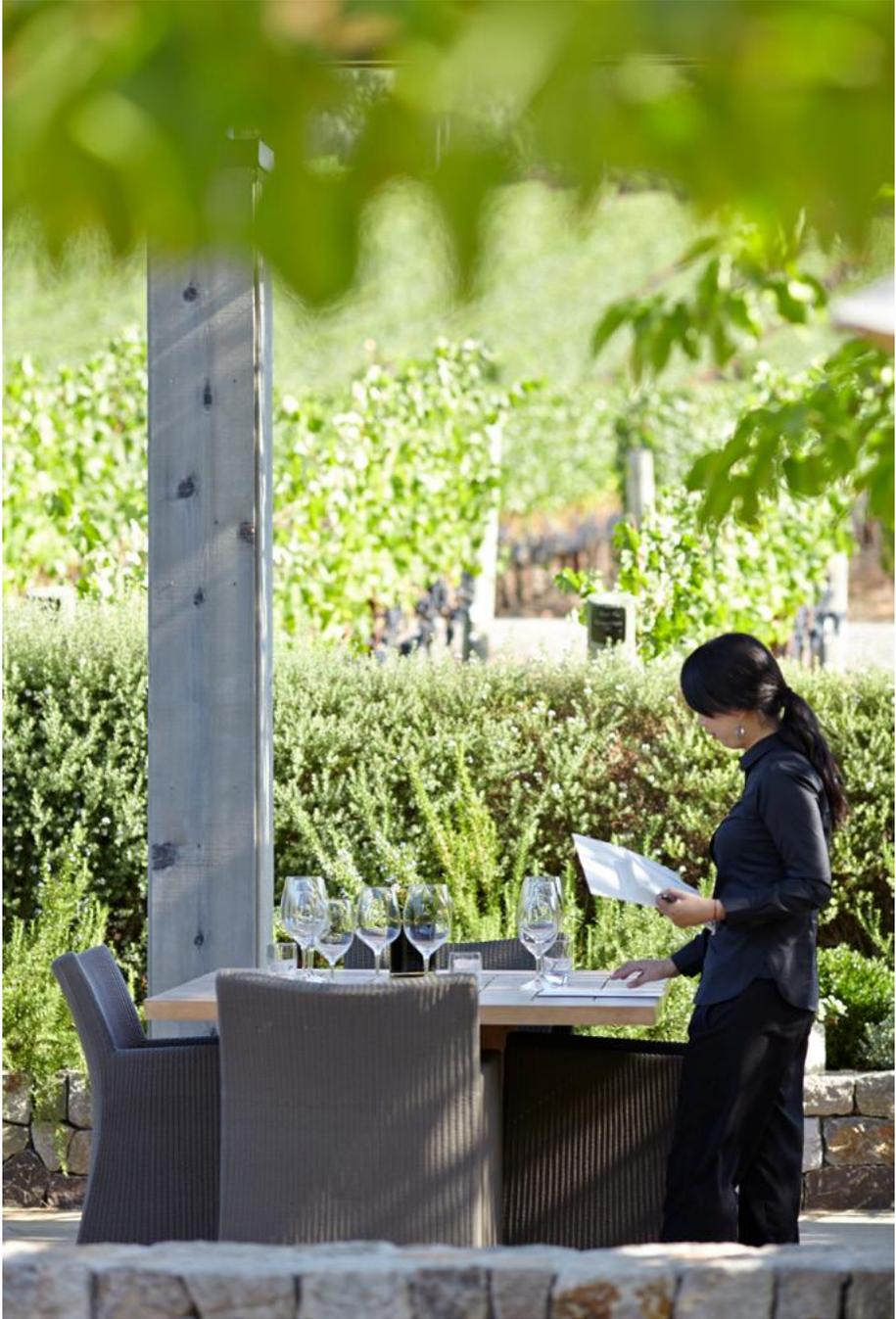
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Winemaking Artistry

By Jennifer Moulaison | Photos courtesy of Kenzo Estate

What enthralled gamers of all ages toward the tail end of the last century served as an unlikely springboard for an immense winemaking venture. After building his highly successful video game company, Capcom, (those who remember selecting their character for battle in Street Fighter know Capcom), Kenzo Tsujimoto was seeking a sanctuary for his San Francisco-based team around 1990, when he came across a property that he couldn't pass up: a sprawling 3,800-acre parcel in the southeast corner of Napa Valley. It would become the renowned winery Kenzo Estate.

The expansive property of raw Napa wilderness also houses generous equestrian grounds where the 1984 US Olympic Polo team trained. Tsujimoto brought ambitious plans for development to Napa County but then discovered that very little of the land could be changed. Because the area is a designated agricultural preserve, Napa County building restrictions prohibited his plan for a Capcom employee retreat. Under the county's stipulations, the existing equestrian center would be maintained, the Tsujimotos could build a home on the grounds, and the existing vineyards could be expanded to a limited capacity. The result is that visitors are immersed in the natural beauty of the landscape.

Tsujimoto's wife, Natsuko, is Kenzo Estate's chief operations officer and helped design the winery's distinct aesthetic. Other invaluable team members have contributed to the winery's success. Viticulturist David Abreu has been involved from the beginning as a consultant and vineyard manager. In 2003, winemaker Heidi Barrett brought along her prestigious resumé and what Tsujimoto and his wife describe as an elegant and artistic approach to winemaking. Marc Nanes then joined as an estate winemaker, and his name adorns the label on Kenzo Estate's latest addition of sparkling wine.

The dynamic team has carefully curated every facet of the winery through bold, intuitive decisions. Early on, Abreu advised that the existing vines on the property were not up to standard and the best bet would be to pull them and replant to optimize vineyard production. While the entire property sits at an elevation of 1,500 feet, a scan of the property reveals the terroir's incredible variation in soils, slopes, and exposure. Proximity to the San Pablo Bay maintains a thrilling ebb and flow of fog and moisture, keeping vines from drying out during the prolonged summer heat, and the elevation provides days above the fog while the remainder of Napa Valley seems like a bowl of milky fog below.

His success in video gaming, as well as winemaking, has provided Tsujimoto unique opportunities for travel and tasting some of the best wines the world has to offer. It is not surprising that his obsession is to continue production at his Napa Valley estate on this elusive and rarified level. The label plans to lean in to perfect its tried-and-true bordeaux varietals and blends, including the ai cabernet sauvignon, rindo flagship red blend, award-winning asatsuyu sauvignon blanc, and exceptionally reviewed yui rosé. There are also plans to leverage online sales to customers around the world. In particular, the signature half-bottles allow customers to experiment and enjoy wines more appropriately portioned for limited gatherings at home.

Kenzo Estate also looks forward to participating in a unique fundraising opportunity for the Napa Valley Vintners' organization through an international online auction of library wines from Napa's top and exclusive name brands. Funds from this event will benefit community nonprofits, serving as a reminder as to why Napa Valley is one of the world's great wine regions.

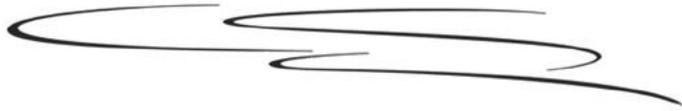






Photos by Bob McClenahan

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An Atypical Napa Adventure

By Karen Aiken

If you are looking for a fun, unique wine and culinary adventure, here's a recommendation for a very special day in Yountville.

Begin your day's adventure in the French Laundry Culinary Garden, soaking up the local culture in Napa Valley's culinary capital, Yountville. It's a treat to stroll through the meticulous, luscious rows of organic vegetables and fragrant flowers as the gardeners bustle about, harvesting crops for the Valley's most well-known restaurant, which is just across the street. Stop by and visit the chickens and view the sprouting seedlings in the greenhouse. If you're ready for more walking, consider continuing on to discover the 29 engaging sculptures scattered throughout the town on a two-hour, curated art walk.

When hunger strikes, have an outdoor lunch in Restoration Hardware's cozy garden, where you would be seated among the olive trees with rows of sparkling chandeliers above. Or you could opt for the casual R+D kitchen for some classic Napa Valley cuisine. There, you dine outdoors among the shimmering trees and colorful umbrellaed tables.



It's always time for wine tasting in the Napa Valley, and an abundance of excellent wine tasting rooms in downtown Yountville are within walking distance. But two wineries, just a short drive away, provide atypical winery experiences: Hoopes Premiere Family Vineyard and the Cliff Lede Family Winery.

The newly opened Hoopes Family Vineyard is a true adventure and favorite of parents and children. The award-winning winery is known for its biodiversity and regenerative agriculture. It also houses an animal rescue sanctuary and a farmers market garden—collectively called the Oasis. It's a treat to experience the superior wine and watch the rescue herd of pigs, goats, chickens, and miniature horses. Owner Lindsay Hoopes—after studying international law and working with Kamala Harris at the San Francisco District Attorney's Office—returned to her roots; she inherited her winemaker father's philosophy and took

over the Hoopes Vineyard in 2012. In March 2020, she opened Hoopes Premiere Winery with an innovative approach.

The Cliff Lede Family Winery, in the Stags Leap District, is named for its owner, a successful businessman and vintner as well as a Bordeaux wine and rock music enthusiast. Lede decided to name each vineyard block after his favorite rock music songs and albums, from "My Generation" to *Dark Side of the Moon*. If sipping fine wines and listening to famous rock music sounds inviting, then you will savor this special wine experience overlooking a double heart statue, meticulous courtyard gardens, and the colorful "Rock Blocks." In addition, Cliff Lede has a gallery of prized artworks by rock icons Jerry Garcia, Gracie Slick, and Bernie Taupin (the lyricist who writes with Elton John).

It's fun to seek the atypical experience in Napa Valley.











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Pressing On

By Jennifer Moulaison | Photos courtesy of PRESS Restaurant

The adage “the best laid plans of mice and men often go awry” seemed to prove true for the current executive chef at Press. After building a dazzling culinary resumé, Philip Tessier’s plans to open his own restaurant in Yountville serendipitously fell through at the beginning of last year, allowing him to pivot. He’s taken on a more collaborative, hands-on role at Press, becoming a partner at the premier St. Helena dining destination. The focus at Press is now on elevating the existing menu while supporting the community on a grassroots level.

Tessier studied at the Culinary Institute in New York, then ventured abroad to Paris to soak up further techniques before settling in to his career in the kitchens of some of New York’s top restaurants, including Le Bernardin and Per Se. When Tessier and his wife started a family, he began to consider taking his talent to a slower-paced community. He joined Bouchon in Yountville as chef de cuisine, then moved next door and was executive sous chef at The French Laundry. In 2015, Tessier competed in the Bocuse d’Or, the world’s most rigorous culinary competition. Held every two years in Lyon, France, since 1987, the competition selects 24 countries to compete for its coveted gold medal. Tessier received the silver medal and was the first American ever to place. Two years later, Tessier stepped into a coaching role, helping team USA to receive Bocuse d’Or’s gold medal. He went on to write a book, titled *Chasing Bocuse*, on his experience.

At the end of this extraordinary stretch, when Tessier found himself missing the atmosphere of the kitchen, the owner of Press, Samantha Rudd, scooped him up to join her team. While the original concept for the restaurant—born out of founder Leslie Rudd’s passion for fine

cuisine and exquisite spirits—is being preserved, changes are occurring that intend to delight the loyal base of local diners as well as new and returning visitors to the region. “You’re always balancing the desire to be a nationally recognized restaurant with the need to serve the usual crowd that comes in every Tuesday night for their favorite dish,” explains Tessier. “I’ve never worked somewhere quite so ingrained in the community—right down to its wine program. The people who make our wines are our regular guests. The relationship has been a lot of fun and ties into our philosophy of focusing on supporting the region.”

Apparently, opportunities to support the community have never been more abundant. Following the devastating fires that gripped much of Napa in the last year, Tessier and the team at Press have worked to support the local farms as much as possible. “One of our produce suppliers, Meadowood, went down in the fires, and we’ve been working with them to try and help them rebuild,” says Tessier. Also, with funding from the Rudd Foundation, which Leslie Rudd started for charities, Press sought to partner with a nonprofit to help serve meals to the community and ended up alongside the Boys and Girls Club. Through this partnership, Press has served more than 30,000 meals to families in need in the region.

The many changes currently taking place at Press come down to a single goal: to acknowledge the history of the restaurant while providing much more diversity. “Steak has been something of a legacy for us, and we’ll always offer steak, but we’re far from being just a steakhouse,” says Tessier with a smile in his voice.

Fig Leaf Panna Cotta

This was one of the team's favorite desserts this past year. This versatile dessert is an example of how dishes are created at PRESS. The recipe has multiple steps, but folks can stop right at the first two or three sub-recipes (fig leaf panna cotta and fig leaf cream).

- 250g Fig leaf cream
- 150g Superfine sugar
- 2 each Vanilla beans split, beans only
- 4 each Gold leaf gelatin, bloomed
- 500g Buttermilk
- 250g Fig leaf cream, whipped to soft peaks
- Yields 6 each 75g Panna Cottas

Place the first addition of fig leaf cream in a small saucepot with the sugar and vanilla beans. On a low heat, warm the dairy to 105°F. Remove the pot from the heat and add the gelatin, stirring with a rubber spatula to dissolve.

Add the buttermilk and stir from the center out using a rubber spatula until the buttermilk is emulsified. "Temper" a third of the buttermilk mixture into the whipped fig leaf cream. Now, in thirds, introduce the whipped fig leaf cream into the buttermilk mixture using a whisk.

Weigh 75g of the panna cotta base into your desired vessel. Set in the fridge until set, approximately 2hrs.

Fig Leaf Cream

- 5 each fig leaves
- 600g heavy cream

Toast and dry the fig leaves in a 325° oven for 5 minutes. Once the leaves are cooled, place them in a Vitamix blender on high to turn the leaves into powder. Cold steep the fig leaf powder in the heavy cream for 24hrs.

Strain the cream through a fine mesh strainer, reserve 500g aside.

Fig Leaf Oil

- 75g Whole fig leaves
- 200g Canola oil

Cut each leaf into tenths and place in a high-power blender like a Vitamix. Add the canola oil and blend on the highest setting for 15 minutes. Cool the oil mixture over an ice bath. Once cooled, hang overnight wrapped in a cheesecloth over a fine mesh strainer.

Whipped Honey

- 375g Marshall's Farm Honey
- 75g Water
- 6g Versawhip

Place the honey and water in a Vitamix blender. Blend on medium low until the honey is loose. Slowly add the versawhip into the center of the honey vortex while the blender is on medium low. Once all of the versawhip has been added and hydrated, blend on medium high for 1 minute. The mixture will resemble a very light shaving cream. Place in a Kitchen Aid mixing bowl and reserve aside in the fridge.



Port Wine Reduction

- 750ml bottle of 6 Grapes Port wine
- Glucose syrup
- Superfine sugar
- 1 Vanilla bean split

Weigh out the port wine into a medium sized saucepot. Add 10% of the total weight of the wine in glucose as well as sugar and vanilla bean scraped with the pod to the pot. Reduce the wine over a medium low heat for an hour, strain the wine through a fine mesh strainer into a clean medium saucepot and continue to reduce over a medium low heat. After the second hour, strain the reduction once again into a heatproof container. Lay plastic wrap directly on top of the reduction to prevent a skin from developing as it cools at room temp. Set aside.

Coconut Gelee

- 250g Coconut water, from a few fresh coconuts or store bought
- 2 Sheets of gold leaf gelatin, bloomed.

In a small sauce pot, warm the coconut water to 100°F. Add the gelatin while stirring with a rubber spatula until the gelatin is dissolved. Reserve aside to finish topping the panna cottas.

Brown Butter Raisins

- 450g Butter
- 100g Golden raisins

Place the butter in medium sauce pot. Melt the butter over a medium low heat and continue to until the milk solids start to brown. Once the butter has “browned” add the raisins and take the pot off the heat. Allow for the raisins to plump in the hot butter at room temp. Once the butter has cooled, place the raisins and butter in a container and set aside.

Shaved and Toasted Coconut

- Meat from one coconut, fresh or store-bought packaged meat

With a peeler, “shave” the coconut to achieve 30 pieces of 1-1.5-inch shards of coconut shavings. Toast the shards in a 300°F oven for 2-minute intervals with the fan speed set on the lowest setting just until a slight brown color is shown on the coconut meat. Once the coconut has cooled, store in an airtight container.

Vanilla-Chamomile Fleur de Sel

- 20g Fleur de Sel
- Vanilla bean split
- 5 each fresh chamomile flowers

Split the vanilla pods and scrape out the beans into a small container with the fleur. Using your fingers, work the beans into the salt until evenly distributed. Using tweezers, pluck the chamomile pollen from the flower into the salt. Stir the salt lightly to disperse the pollen. Set aside.

Final Assembly

- Whip the honey in a Kitchen Aid mixer on high speed until stiff peaks. Place the whip in a piping bag fitted with an Ateco 803 plain round tip.
- Place the wine reduction in a small squeeze bottle with a small tip.
- Have garnishes set aside: fleur, raisins, edible flowers (preferably fennel blossoms and fronds).

Starting at 11 o'clock on your desired dish, pipe various size “beehives” with the whipped honey continuing down to 6 o'clock. Place fennel blossoms on three hives, fronds on two others and scatter 6 raisins throughout the hives. Place 4 coconut shards throughout the hives, aiming for height. Season the panna cotta with a sprinkle of the fleur and finish with 10 drops of the reduction on top of panna cotta to the left of the hives.





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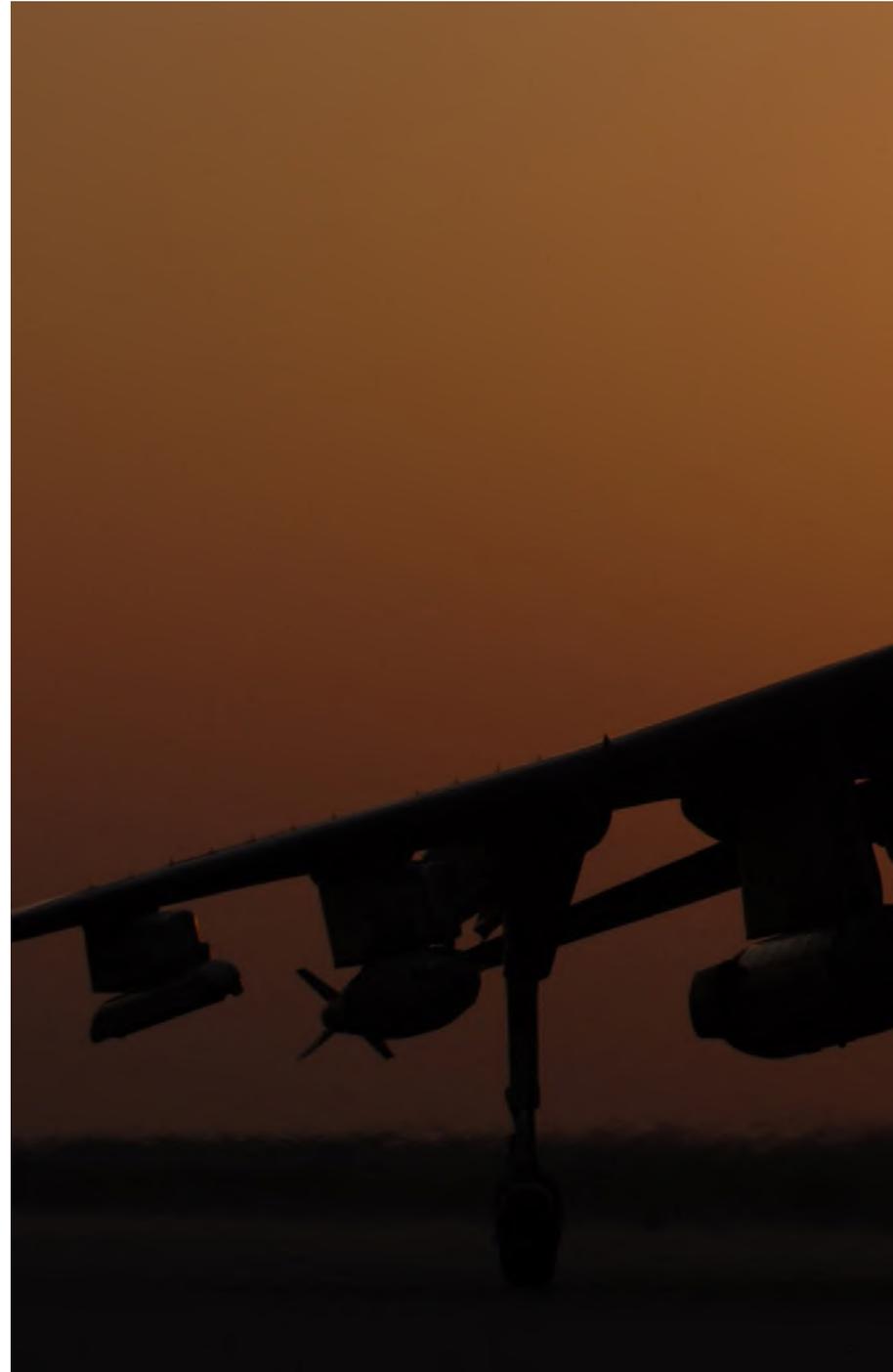
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Sky Devil Wines Takes Flight

By Nora Heston Tarte | Photos by Ed Darack

How does an early career as an AV-8B attack pilot later translate to running production for a boutique Napa Valley wine label? If you ask Marine Corps Veteran Matt Vogt, it makes more sense than you'd think. The businessman and Princeton graduate who started Sky Devil Wines with his partner, Jeff Goldberg, says that the basic Sky Devil ethos is about meaningful work and the relentless pursuit of excellence. But simply creating a label—the F4-U Corsair, a legendary gull-winged fighter plane from World War II, is the winery's official symbol—that echoes the principles of the Marine Corps and Naval Aviation Service isn't enough. Vogt, a third-generation military pilot, felt strongly that Sky Devil Wines should also give back to veterans by creating business school scholarships for those transitioning from active military service to the corporate world. The wine's name comes from the nickname Marine pilots gave themselves as a play on the term "Devil Dog," which Marines famously earned during World War I.

In summer 2020, Sky Devil Wines endowed its first scholarship, the Sky Devil Wines Business Innovation Fund at the Pennsylvania State University. Penn State has a reputation for educating one of the largest veteran populations in the country. This milestone has helped the duo to realize their ultimate dream of serving veterans while building their own business from the ground up.

They began by using a lucky lot of purchased wine from someone else's failed winery venture. Sky Devil Wines' subsequent vintages have been produced from fruit grown at Reisacher Vineyards in Knights Valley and wine purchased from various Napa Valley wineries. Lovers of premium wine who feel a connection to the service of veterans are the key demographic, whether that connection was built through personal experience, family legacy, or simply gratitude.

For Vogt, the biggest similarity between his military service and the world of wine is the feelings both evoke. He likens the connections

built over a bottle of excellent mountain cabernet sauvignon, which Sky Devils Wines produces, to the camaraderie he found with fellow Marines while serving on active duty for 12 years and during his subsequent years as a reservist. "The best moments [with wine] legitimately remind me of the joy and exhilaration that I've only previously felt when deployed with elite units in the Marines," he says.

The charitable aspect of Sky Devil Wines is the foundation of Vogt and Goldberg's business; they always intended to make wine that gives back to a cause about which both felt passionate. Goldberg, who lives in Northern Virginia, outside of Washington DC, is the grandson of a member of the storied World War II USMC F-4U Corsair squadron VMF-311.

In many ways, Vogt's military experience led him to become a successful vintner. "Marines are generally very serious about their work and about mission accomplishment. Similarly, most winemakers and vintners are very passionate about what they're doing and why they're doing it," he says. It's the behind-the-scenes aspects that bond the two, specifically a keen attention to detail and an undeniable work ethic. "Though the consequences of failure might differ between the Marine pilot and winemaker or vintner, the result of either job well done is a perfectly balanced work of art that makes its owner feel extremely proud," says Vogt.

In addition to endowing scholarships for veterans and building a network of like-minded corporate leaders, Vogt hopes that Sky Devil Wines will tell a motivating story. "We want to inspire others to challenge themselves to take chances," he says, "to do things that are hard, to do things that are intrinsically rewarding."

For more information, visit skydevilwines.com.





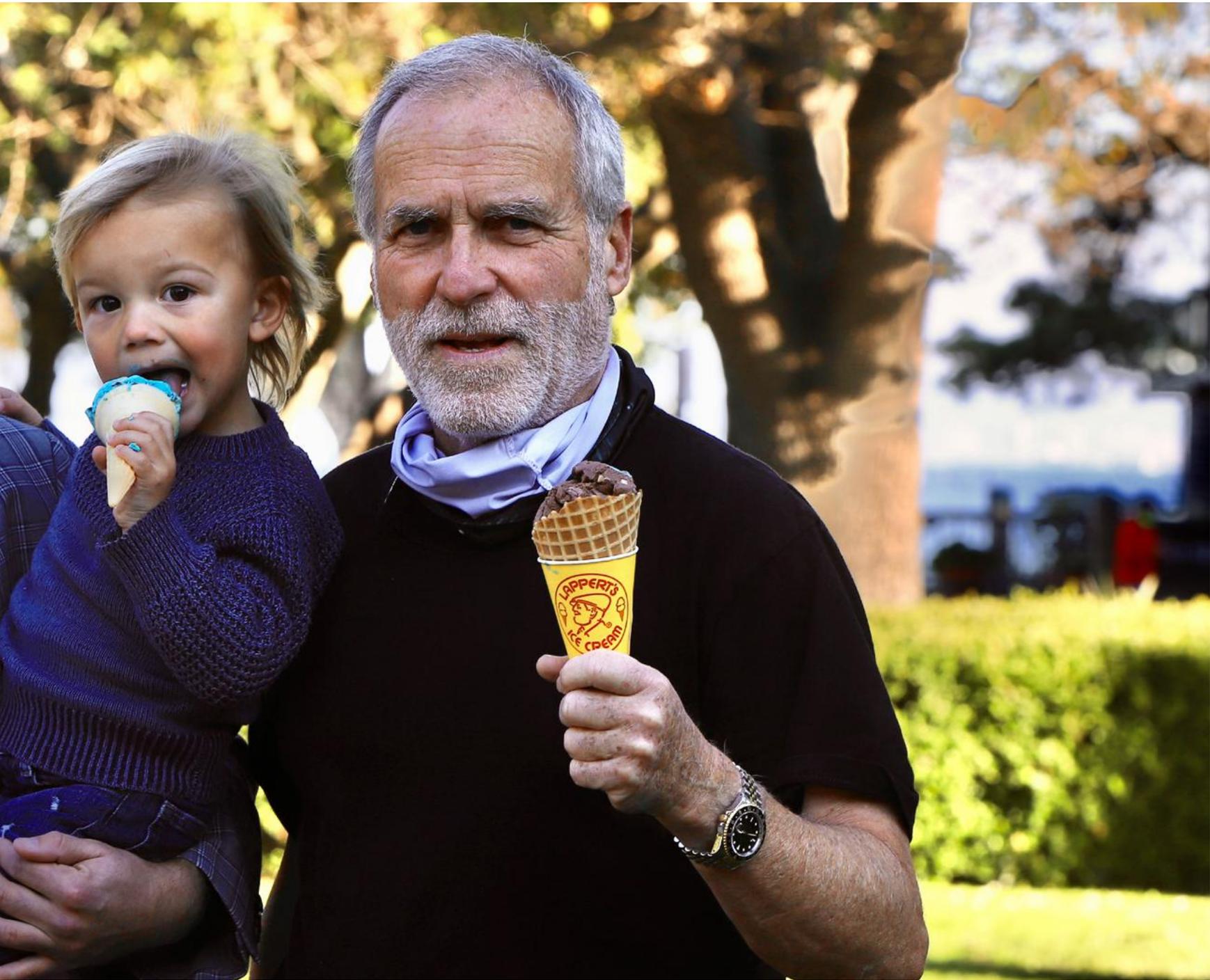
Bob McClenahan
photography

bobmcclenahan.com









A Legacied Neighborhood Ice Cream Shop

By Nora Heston Tarte | Photos by Darren Lovecchio

Isaac Lappert ate more ice cream than any other child, growing up. That's because his father, Michael, owned and operated a Sausalito-based family ice cream shop called Lappert's Ice Cream, and his grandfather operated an ice cream store in Kauai, Hawaii, at the same time. At five years old, when Lappert begged to start helping out in the shop, he quickly learned the flavors. He started with vanilla, then discovered chocolate; then cookies and cream and similar flavors became his favorites. As an adult, his favorite flavor is the trademark Kauai Pie: coffee ice cream with chocolate fudge, toasted coconuts, and macadamia nuts.

Working full time at the ice cream shop at seven years old didn't feel out of the norm—he begged for the job, but his father thought he was too young to work. “I used to have to belly flop over the dipping cabinet because I wasn't tall enough,” Lappert recalls, adding that customers often looked right over his head when he was working the counter. But Isaac had been selling candy bars at the park to make his own money when he was four, so getting a paycheck from his father seemed to be the reasonable next step.

Now, Lappert has taken over. His father, nearly 70 years old, still helps out. “We're all labor workers in this kind of industry,” says Lappert. “We have to break our humps to turn a profit.” Customers are often surprised to see him doing the grunt work, but seven days a week, he's scooping ice cream, taking out the trash, and watching over the employees. In addition to ten ice cream shops sprinkled throughout the Bay Area, the family also owns a chocolate shop, a fish and chips restaurant, and a hamburger joint with a cult following and a daily line out the door. All of them are nameless, except the hamburger restaurant, which is simply called “Hamburgers.”

Lappert Ice Cream is also sold in shops across the country. The family doesn't franchise—business owners can call and ask for a shipment of ice cream. The newest partnership is with The Oxbow Center in Napa. Lappert says that the best profits come from the ice cream they scoop themselves, but the wholesale side of the business is easier money.

In 2018, Lappert also completed a brief stint on TV, starring in ten episodes of “The Ice Cream Show” for HBO-affiliate Vice TV. Reruns still play today.

“It's a lot of work,” Lappert says of the ice cream business. But he has never imagined doing anything else. His older brother, the one whom Lappert always felt was being groomed to take over the shop, became a firefighter, and Lappert gradually started heading the family business. There was no formal changing of hands. “It just is,” says Lappert.

His two-year-old son, Atticus, seems to be following in his father's footsteps. “This kid has probably eaten more ice cream than any baby on the planet,” Lappert says, laughing. More than an official taste tester, Atticus is Lappert's shadow at the shop—or perhaps vice versa. “I'm no longer just Isaac, I'm ‘Atticus's dad,’” says Lappert, adding that the first question out of customers' mouths when Atticus isn't at work with daddy is where he is. When you ask Atticus what he wants to do when he grows up, he'll even tell you, “Scoop ice cream.” But as far as Lappert is concerned, “My son can do whatever the hell he wants with his life, as long as he's happy and healthy. It's a rookie mistake of any parent to push a child into something.”

For more information, visit www.Lapperts.com.

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All Aboard

Photos courtesy of My Yacht Group

While May 2020 should have seen My Yacht® Group celebrating its fifteenth year of trackside super-yacht hospitality at the seventy-eighth annual Monaco Formula 1 Grand Prix, the world's most glamorous race—and the race every driver wants to win—both events are now on the calendar for May 20–23, 2021. With so many sporting events being cancelled or run without spectators, the global pageant that runs around the twisty streets of the Principality will be a welcome return for both event organizers and attendees.

My Yacht's F1 race viewing and luxury hospitality experience is an extraordinary, unforgettable weekend of sport and socializing set among the sparkling lights of Monaco's Port Hercules. Discerning guests are welcomed aboard a private yacht moored in a prime trackside berth on the prestigious Quay Kennedy straightaway (think Rodeo Drive or 17 Mile Drive in terms of cachet). My Yacht's F1 race viewing and luxury hospitality experience is an extraordinary and unforgettable weekend of sport and socializing set among the sparkling lights of Monaco's Port Hercules.

Its annual Friday night charity reception and party has become one of the hottest events in town, traditionally welcoming an international who's who of the Grand Prix weekend that includes heads of state, royalty, F1 drivers, astronauts, Olympians, actors,

models, and musicians. With a reputation for “connecting the world's most interesting people,” My Yacht is renowned for bringing like-minded guests together at an exclusive event that is wholly inclusive—leave your ego, along your shoes, on the quayside!

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