

57°



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Older Vintage Cabernet Sauvignon Tasting
Monday, April 25, 2016
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The Joy of Wine





Napa Valley



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Hope for the San Francisco
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By Kelly Lefmann



Cover: Robert Mondavi Winery.
Photo by Alexander Rubin.

PUBLISHER'S NOTE

By David Medel



As you may know, Carmel is celebrating its 102nd birthday this Halloween! Incorporated on Oct. 31 in 1916, the city enjoys a month-long celebration, including a birthday party. As of this writing, we're looking forward to spectating at the parade, enjoying fun costumes, and meeting and greeting some of the city's key players on October 27. Maybe we'll see you there!

More than anything, this time of year makes us reflect on our community. This is our holiday issue and while it's all good and well to focus on the luxuries and splendors of life, we also feel it's important to shine a light on the people and programs that strive to create a better quality of life for disadvantaged people during the holidays and throughout the year.

You'll find several stories in this issue that are close to our hearts, including the Special Olympics of Northern

California, which supports athletes in Monterey County and beyond; the Kinship Center and its array of services provided to adoption and foster families; as well as our feature 57° article, *Hope for the San Francisco Homeless*, in which we spoke with Larkin Street Youth Services and San Francisco Mayor London Breed about programs and legislation aimed at increasing affordable housing and making various health services available to underserved citizens.

We're also excited to share stories about Rolando Herrera, who's humble roots and love of viniculture have paved a life for him as an "old fashioned" winery owner; singer-songwriter Johan Sotelo, who shares his blossoming music journey; Khamis Haji, who has one of the biggest hearts in Carmel-by-the-Sea; the cool, young talent at Senses Winery; the cozy Poetry Inn; the heartfelt photography of Carol Oliva; the beautiful 57° cover by Alexander Rubin; the festive cover of 65°, which features Denny and Jeanne LeVett with their beloved dogs, Strutz and Hyden; and so much more. I know my brother, Richard, has covered the LeVett's way too much already, but this photo just screams "Holidays!" to me.

I'm excited my brother, Richard, has brought me on as guest publisher this issue. I've always wanted to be in the magazine, and as a former Special Olympian, I don't think he could have picked a better time for me to join in the fun.

*Guest Publisher,
David Medel*

57°

THIS IS THE CITY

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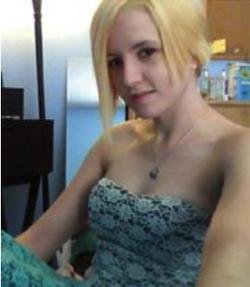
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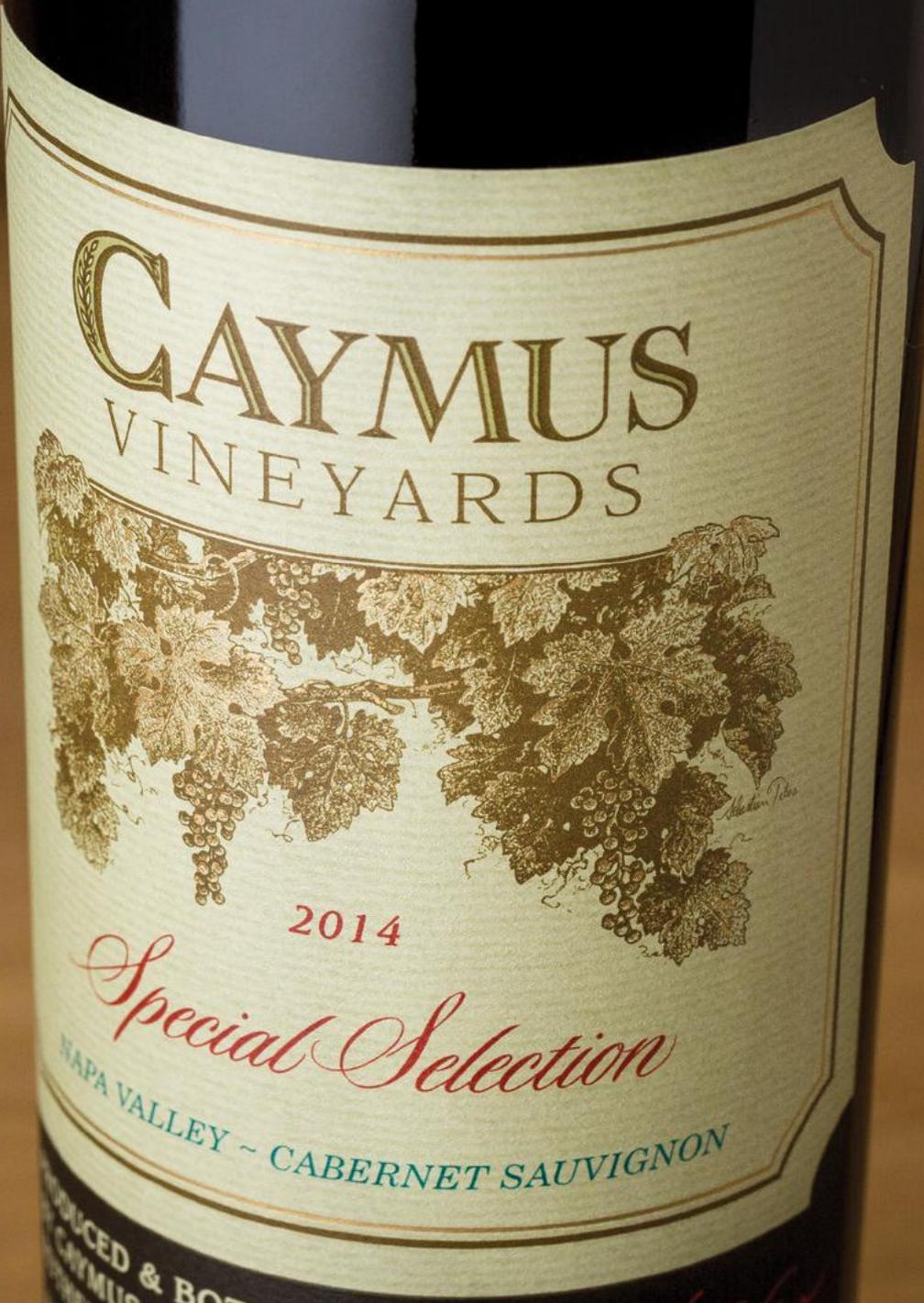




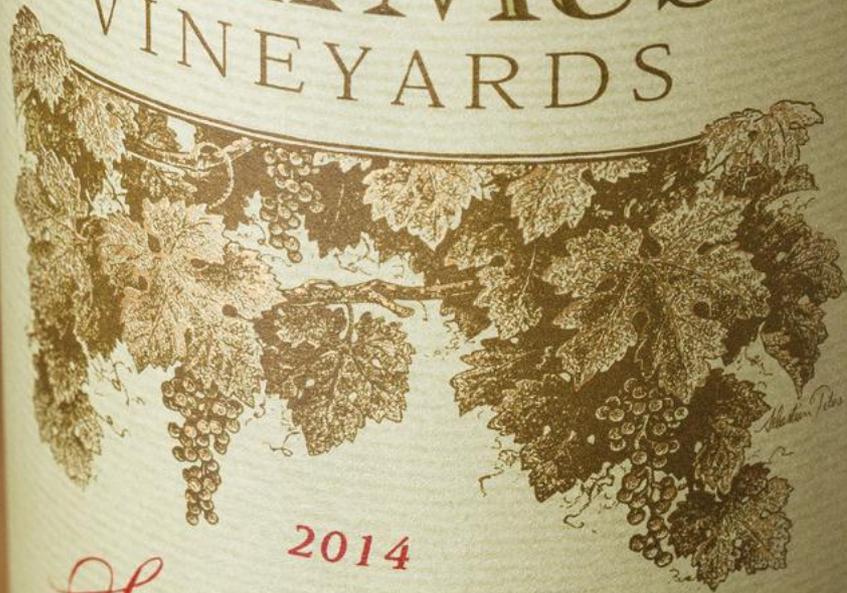
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Making Senses

By Fran Endicott Miller | Photos courtesy of Senses Wines

Chris Strieter, Max Thieriot, and Myles Lawrence-Briggs grew up playing in the vineyards that they now cultivate for Senses Wines. The Occidental, California, natives graduated from trike rides among the vines to dirt biking in neighboring pastures to creating sought-after coastal vineyard Pinot Noirs and Chardonnays. The friends—now age 30—met in preschool, and though their families owned two premier vineyards along the Sonoma Coast, none of the three envisioned partaking in the family business.

“Although I grew up in wine country, I had nothing to do with grapes or wine as a kid,” says Strieter, who graduated from Harvey Mudd College and holds a masters in finance from Claremont McKenna. “I dated a girl whose family owns a large wine company in Sonoma County and ended up working with them for a few years. That’s when I really fell in love with wine and realized it was a business that I truly enjoyed,” he says. “The idea of creating something from scratch and growing it—all while learning so much about the world and how things work, and then sharing that excitement with other people, and one day ideally being able to pay your bills—was one of the best realizations I’ve ever had.”

In 2010, when the three were 22 years old, Lawrence-Briggs mentioned that the people farming his family’s vineyard were walking away from their lease. “That got us thinking,” says Strieter. “What if we took some classes and learned what it took to grow grapes? That led to a more serious conversation over many liters of beer, and then we drafted a business plan. Next thing you know, we are catching-up with Max [Thieriot, who is a Hollywood actor] during a break in his filming schedule to gauge his interest, and it turns out that he, too, had always wanted to make wine.”



Senses Wine was created overnight in 2011, when the trio combined resources to produce 112 cases. “We were young, we had little idea of what we were getting into,” explains Strieter. But despite initial naïveté, they sold out their inventory immediately to friends, family, and local restaurants, received some great scores, and quickly realized that the business was real. They then partnered with Thomas Rivers Brown, celebrity winemaker and winemaker of the year in 2010, and expanded to other great vineyard sites owned by their friends. Strieter oversees all aspects of the business, while Thieriot manages vineyard acquisitions, operations, brand development, and wholesale sales. Lawrence-Briggs manages production, from grape to bottle.

The wines embody the natural and distinct characteristics of their coastal vineyard provenance. Grapes are hand-sampled and harvested at ideal ripeness, cold-soaked, fermented with yeasts indigenous to the vineyard, then pressed and barreled into the teams’ favorite French cooperages. The winery currently produces more than 3,000 cases, most of which are sold direct to a loyal mailing list and top restaurants throughout California such as The French Laundry, Farmhouse, Michael Mina, Plumed Horse, Providence, and Mélisse. A few small, local wine shops, including San Francisco’s Noe Valley Wine Merchants and Dean & DeLuca, also carry Senses’ sought-after Pinot Noir and Chardonnay.







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Poetry In(n) Motion

By Fran Endicott Miller | Photos courtesy of Poetry Inn

Nestled in a hillside along the famed Silverado Trail is one of Napa's most luxurious hotel secrets. With panoramic valley views from every vantage point, a private wine cellar stocked with varied vintages from the owners' award-winning label, and perhaps the best hotel breakfast offered in wine country, it's easy to see why Poetry Inn is the insiders' choice for Napa Valley lodging. And with only five sumptuous suites, it's understandable why devotees might want to keep their vineyard retreat under wraps.

Your introduction to Poetry Inn's exceptional hospitality commences a few days prior to your scheduled arrival, when an email query arrives. Are you celebrating a special occasion? Do you prefer feather or hypo allergenic pillows? What is your favorite genre of music? Be specific, because innkeepers Henrike, Marc, Daniel, and Lisa aim to please. These exceptionally gracious hosts are at your service, from the moment they greet you with a glass of Cliff Lede Vineyards Sauvignon Blanc to your much-too-soon departure—at Poetry Inn, any departure is too soon.

Cliff Lede, known as one of Napa's foremost vintners, is Poetry Inn's proprietor. His love of classic rock is heralded throughout his winery—its vineyards are named after classic rock songs and extend beyond the inn's vistas. As equally enamored with verse as he is of music, Lede named each of the inn's rooms for poets—Emily Dickinson, Walt Whitman, Robert Frost, Robert Louis Stevenson, and e. e. cummings—and their works can be found on the nightstands of each respective suite.







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CLIFF LEDE
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The suites are beautifully appointed with Italian linens, plush robes, marble bathrooms with heated floors, al fresco showers, L'Occitane® bath amenities, and gratis minibar treats. While these types of amenities can be found in many of the region's luxe hotels, what can't be duplicated elsewhere is the wine cellar. Poetry Inn guests are granted access to purchase, at a fraction of the suggested retail price, rare and impossible-to-find Cliff Lede wines. The cellar features verticals of Lede's Robert Parker-lauded estate Poetry Cabernet Sauvignon, as well as varied vintages of the allocation-status Songbook Cabernet Sauvignon, a bottling in which grapes are sourced from two of acclaimed viticulturist David Abreu's personally farmed properties. Enjoy a bottle in Poetry Inn's gracious living room, on its communal veranda, or on your private balcony overlooking the vineyards.

Relax by the inn's pool and hot tub, read a book while lying in the oak-tree-canopied hammock, or tour the valley in search of hidden wine treasures. Poetry Inn's innkeepers can direct you to undiscovered gems and provide access

to sought-after eateries. In the evening, return to the inn's living room to enjoy a selection of complimentary after-dinner offerings from labels such as The Macallan, Hendrick's, Bailey's, and Grand Marnier. Enjoy a sweet nibble made by Chef Lynn Vita, who keeps a cookie jar stocked with house-made treats.

Vita also prepares breakfast—perhaps Poetry Inn's most luxurious amenity. Served in-room, on the veranda, or in the living room (your choice), this is a meal over which to linger. The three courses begin with French press Equator coffee, followed by fresh orange juice. Bouchon Bakery pastries with assorted jams follow, and then choices must be made; do you prefer steel-cut oats with brown sugar, nuts and dried fruit, or house-made granola with Straus Organic Greek Yogurt and huckleberries? Next, are you in the mood for buttermilk crepes with whipped yogurt or eggs and bacon? Or perhaps smoked salmon eggs Benedict? The best choice is a multi-night stay, allowing you to sample each and every seasonal offering.





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The Cellarius Kitchen Experience at Stag's Leap Wine Cellars

By Fran Endicott Miller

More than 40 years ago, Stag's Leap Wine Cellars' S.L.V. Cabernet Sauvignon was declared "the best" at what is now known as The Judgment of Paris. The blind tasting pitted high-quality French red Bordeaux against California Cabernet Sauvignons. The wines' identities were concealed, and the labels were revealed only after the jury of French tasters had voted. At the time, the result was inconceivable.

Today brings a cause for celebration at Stag's Leap Wine Cellars, as it continues creating amazing wine-tasting experiences. The latest adventure is The Cellarius Kitchen



Experience, where delectable dishes made by Chef Travis Westrope are paired with Stag's Leap Wine Cellars' storied wines. The atmosphere is refined yet friendly and welcoming, suitable for wine novices and experts alike. Each seating is hosted by a knowledgeable wine specialist who assists in illuminating the why and how of perfect wine pairings.

Held in the winery's casual but elegant dining room bedecked with seventeenth-century art pieces by Dutch-German cartographer Andreas Cellarius, overlooking the open chef's kitchen, The Cellarius Kitchen Experience takes Napa wine tasting to new levels. With FAY, S.L.V., and CASK 23 Cabernet vineyard selections as his muses, Chef Travis creates and presents four creative courses; each are made with the best locally sourced, seasonal ingredients and tailored to complement and contrast with the incredible wines. Westrope pushes the boundaries of conventional wine-food pairings, harnessing the individuality of Stag's Leap Wine Cellars' wines, resulting an experience over which to linger and to savor every bite and sip.

Here's a sample menu. First course: smoked Parmesan pasta frita, tomato water "gazpacho," Padrón peppers, and culatello with 2016 ARCADIA Vineyard Chardonnay. Second course: balsamic roasted rabbit over whole-wheat cavatelli with heritage carrot puree, English peas, beet terra, and ricotta salata, served with 2015 FAY Vineyard Estate Cabernet. Third course: Cattaneo Brothers linguica, melted baby leeks, marble potatoes, pickled mustard seed, garlic aioli, egg yolk, and togarashi, served with 2015 S.L.V. Estate Cabernet. Fourth course: Niman Ranch lamb chop, green garlic and olive pistou, licorice salsify, and Cabernet gastrique, served with 2015 CASK 23 Estate Cabernet.

The Cellarius Experience is offered Monday through Thursday at noon, by appointment only, and lasts 2-1/2 hours. A winery tour is included. Bookings can be made by 707.261.6410 or visiting CASK23.com.







Rolando Herrera's American Dream

By Fran Endicott Miller

Rolando Herrera named his Napa Valley winery Mi Sueño, which aptly describes the venture created by this native of rural Mexico and son of migrant workers. Translating as my dream, Mi Sueño is the result of Herrera's hard work, determination, and raw talent—indeed, classic American dream material.

Born in Michoacán, Mexico, Herrera was eight years old in 1975, when his family moved to Northern California to take advantage of work opportunities. He fell in love with the area and was disappointed to return to Mexico shortly thereafter. At age 15, he ventured back to Napa, supporting himself during high school as a dishwasher at Auberge du Soleil and as a line cook at Mustard's Grill. In 1985, Warren Winiarski hired him to help build a stone wall on Winiarski's Stag's Leap property. Herrera's work ethic and personable nature made an impression on the respected vintner, who then employed Herrera to work crush and help in the cellar. "Rolando showed he was open and he wanted to learn," says Winiarski. "That is not something you teach someone. That is something you recognize in someone."

Within three years, Herrera graduated to cellar master at Stag's Leap Wine Cellars, a position he held for seven years while taking viticulture and enology courses at Napa Valley College. From there, he became assistant winemaker at Chateau Potelle, under the guidance of vintner Jean-Noël Fourmeaux, to whom Herrera credits much of what he learned about the art of winemaking. "[Herrera] is smart," says Fourmeaux. "He listens carefully. He is a sponge." After Chateau Potelle, Herrera was hired as a consultant by the iconic Paul Hobbs, who eventually made him director of winemaking.

During this time, Herrera had also been making his own wine—a Los Carneros Chardonnay that garnered attention from friends and family. In 1999, it was

served at a White House state dinner honoring the president of Mexico. Barbara Bush liked the wine so much that she ordered an extra case for herself.

Today, Herrera and his wife, Lorena, produce 8,000 to 10,000 cases per year of Los Carneros Chardonnay, Sonoma Mountain Chardonnay, Los Carneros Pinot Noir, Russian River Valley Pinot Noir, Cabernet Sauvignon, Syrah, Tempranillo, and a red blend. They oversee the entire process, from

farming their 40 acres of Napa and Sonoma estate vineyards to bottling. "We are vintners who practice the good old traditional way," says Herrera. "We are the farmers, the growers, and the winemakers. We have one hundred percent control, which is something that is becoming increasingly difficult for wineries of our size."

Herrera likens grape growing to parenting. "You have to be consistently present with your children to know what is going on in their lives," says the father of six. "Even when you think you know them, they change. The same is true with grapes. Each growing season is different, and to be a good farmer, you must nurture and cultivate the fruit and spend as much time as possible in the

vineyard. You have to be there. No growing season is the same, just like no stage in a child's life is the same."

"[Herrera] is true to his values—hard work, family, friends—and he's a proud person, of his heritage, values, and family. And therefore he sets the bar high for himself," says Fourmeaux. Adds Winiarski, "It's always special and wonderful when that type of caliber crosses your path. [He] worked very hard and took advantage of opportunities. Those two traits will take a person far." Clearly, they have.











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Festival Napa Valley Wraps Up Another Splendid Season

By Fran Endicott Miller | Photos courtesy of Festival Napa Valley

Each summer, some of the world's most in-demand artists travel across the globe to take part in Festival Napa Valley. With incredible Napa venues serving as a backdrop, these artists perform for intimate audiences who are passionate about the arts. Equal attention is provided to outstanding food and wine, and all together, the performances, the victuals, and the incredible bounty of the region create a week's worth of Wine Country magic.

"With the introduction of three new concert series and a summer music camp, Festival Napa Valley 2018 was the most dynamic season we have presented to date," says Rick Walker, festival president and CEO. "The range of music styles, venues, and price options made it possible for everyone to enjoy the '10 best days of summer.'"

Here are some of this year's highlights.

At Opera Under the Stars on opening night at Meadowood Napa Valley, guests were treated to a concert by opera luminaries Nadine Sierra and Jonathan Tetelman. They feasted on gourmet offerings prepared by Meadowood's ace culinary team, led by estate chef Alejandro Ayala. Dinner was paired with some of Napa Valley's finest wines—a perfect start to the festival.

Trefethen Family Vineyards celebrated its fiftieth anniversary with a featured performance by Grupo Compay Segundo, who were brought straight from Havana, Cuba, for its first performance in the United States in 20 years. Initially led by legendary Cuban guitarist, singer, and songwriter Compay Segundo until his death in 2003, this classic ensemble is now conducted by Segundo's son, bassist Salvador Repilado. Father and son can be heard on the Grammy award-winning *Buena Vista Social Club*. Joining Repilado were lead vocalist and maracas player Hugo Garzon, two clarinetists, two guitarists and vocalists, a percussionist, and a harmonica player.

Opening weekend wrapped with Wine Country's biggest arts charity event, the Arts for All Gala, at HALL Winery in St. Helena. Tony and Emmy award-winning actress and singer Kristin Chenoweth headlined the event. She was accompanied by 10 vocal students who auditioned and were selected from five Napa County public high school choral groups to close out the program.

The Gala's auction raised \$2.5 million, the proceeds of which will support Festival Napa Valley's Arts for All programs, which provide funding for public school arts education, free and affordable access to the festival's international quality performances, scholarships for emerging musicians, and the festival's work with the Boys and Girls Clubs and other organizations.





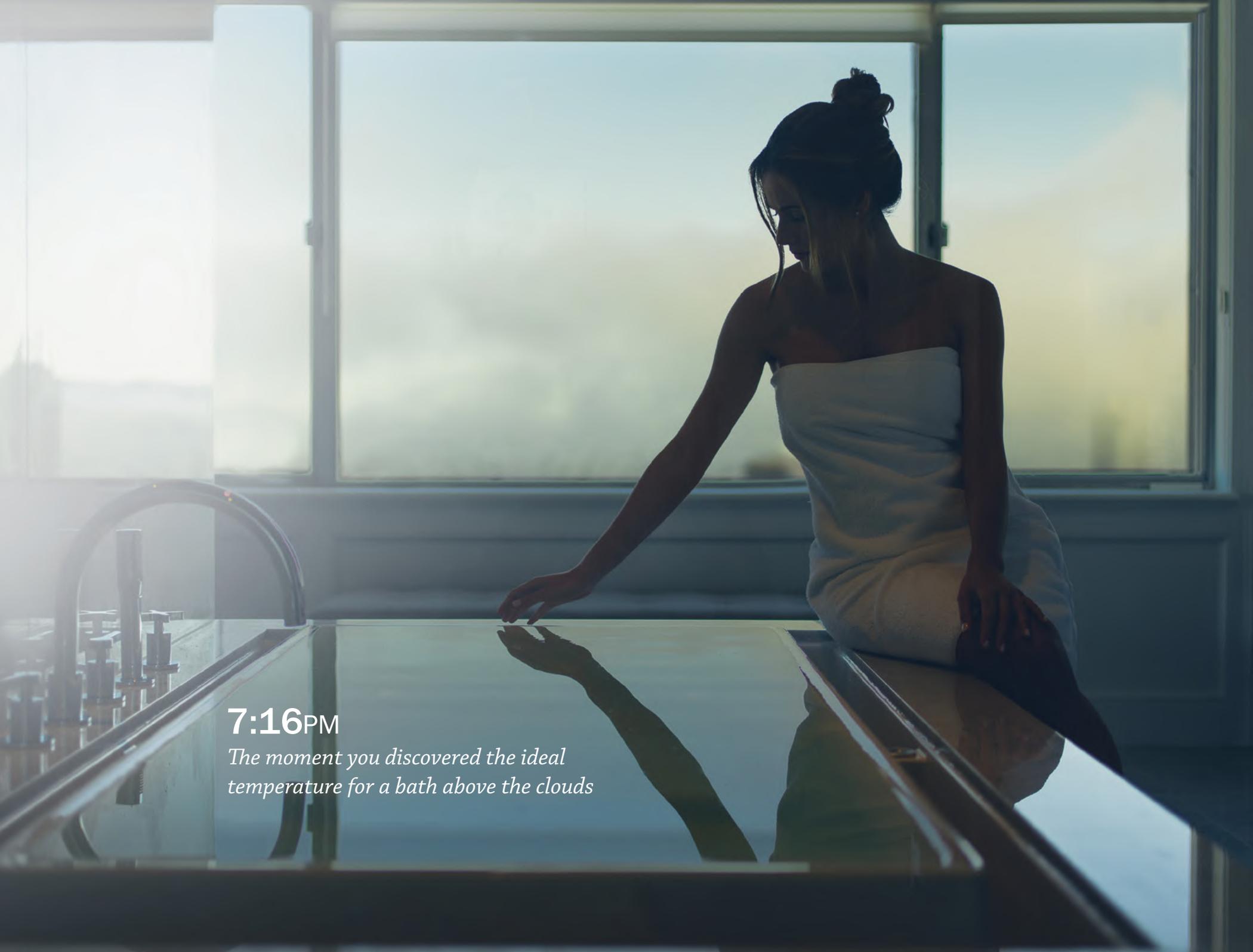
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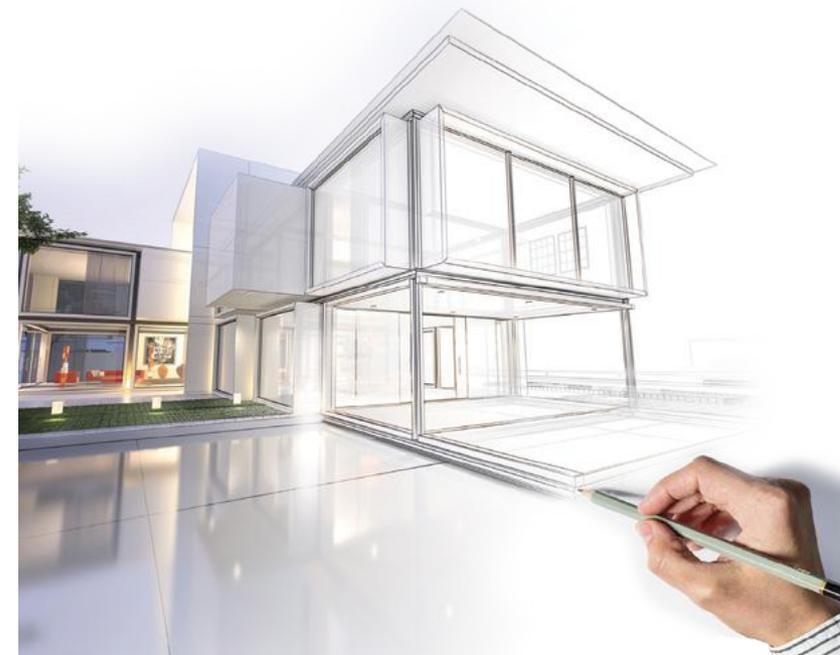
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Radical Hospitality™ Restores Hope for the Homeless

By Kelley Lefmann | Photos courtesy of Lava Mae

There is hope for those without shelter to enjoy a basic human need: hygiene. Five years ago, Doniece Sandoval recognized a problem in her community and set out to address the growing epidemic of homelessness in San Francisco. At the time, Sandoval had encountered a woman who was living on the street and learned that there were only 16 facilities available for over 7,000 people. “Most never consider the fact that no one will ever lift themselves out of poverty if they can’t get clean,” she shares. And with the support of her network, Lava Mae was born.

Converted city buses, each equipped with a shower, toilet, sink, and changing area, began serving the homeless of San Francisco, providing roughly 40 showers per day. But the vehicles presented challenges, including commercial driver requirements, serviceability, and ability to expand at a larger scale. Since its launch in 2014, Lava Mae has expanded with a fleet of custom-built shower trailers that have served more than 12,000 people across several locations in San Francisco, Los Angeles, and Oakland (and coming soon to Berkeley).

An upgrade from the buses, the new trailers each house three private showers. Service is available five days a week in San Francisco and Los Angeles, and four days a week in Oakland.

“We believe that everyone deserves to be clean, and we work hard to serve a variety of neighborhoods in each city,” says Deborah Schneider, External Relations Director for Lava Mae. “For example, at the San Francisco Public Library, many of our unhoused neighbors are living on the streets in the surrounding area.”

“The innovation, compassion and beauty [of Lava Mae] reminds me of what’s best about San Francisco,” remarks Schneider. “In a city where people leverage creativity and innovation to solve problems . . . we are making life better for our most vulnerable neighbors.”

Funded entirely by private donations, including individuals, corporations, and foundations, Lava Mae attracts a wide range of donors, from elementary school classes to companies such as Google. An anonymous benefactor recently gave \$1 million to expand services in Oakland and Berkeley. Ways to get involved include donating, volunteering, and gifting essentials.

Lava Mae has inspired more than 80 new mobile hygiene programs across the United States and worldwide. Public and media support has been so strong that the organization has received thousands of requests from cities and individuals inquiring how they can replicate Lava Mae’s service in their local communities. This prompted Lava Mae to launch a free, open-source “buildIt Toolkit”—a comprehensive online guide to starting a mobile hygiene service. Citizen activists can register online, access resource guides and discussion forums, and connect with a wider community with the same goal of bringing mobile hygiene to people in need.

Another expansion is the addition of “Pop-Up Care Villages,” which provide essential resources such as haircuts, food, clothing, jobs, medical care, and veteran assistance. “Lava Mae is like my Tuesday family,” says Paul, a regular guest of the mobile hygiene service.

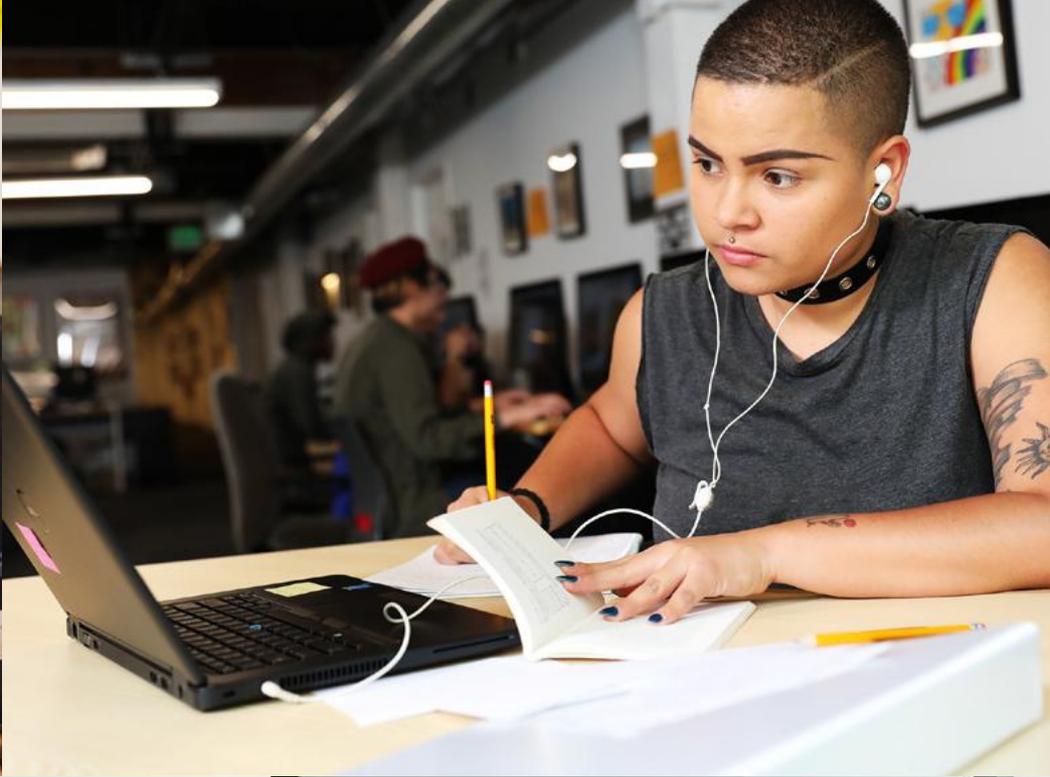
Recruiting and training new people to replicate the mobile hygiene program is a top priority. Lava Mae routinely holds trainings with hands-on guidance available. Thanks to the vision of one compassionate citizen and a team of volunteers, supporters, and community partners, Lava Mae is spreading Radical Hospitality™ while rekindling dignity and hope for those living on the streets.

To learn more, visit lavamae.org.



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Hope for the San Francisco Homeless

By Kelley Lefmann | Photos by Larkin Street Youth Services

On any given night, nearly 7,500 people are without a place to call home in San Francisco. Roughly half of them sleep in shelters, jails, or hospitals; the other half sleeps on the streets.

In this city, with a residential population of just under one million, homelessness is nearly 14 times the national average. And considering that homeless individuals are more likely to use drugs, become susceptible to mental and physical health risks, or become victims of sexual violence, this issue should not be ignored.

San Francisco Mayor London Breed is tackling the issue of homelessness and plans to infuse additional resources into the solution. One of her approaches is to increase the supply of affordable housing. According to the research firm Yardi Matrix, a commercial real estate data and research company, the average rent for an apartment in San Francisco is currently \$3,442 per month for a 792 square foot unit, and a two-bedroom averages over \$4,000 per month. No stranger to poverty, Breed was raised by her grandmother in public housing in the Western Addition, a low-income neighborhood in San Francisco. “Five of us lived on \$900 per month . . . ‘recycling’ meant drinking out of old mayonnaise jars,” she recounts. As District 5 Supervisor, Breed’s re-election campaign in 2016 stood largely upon her protection of affordable housing.

Today, Mayor Breed vehemently supports November ballot Proposition C, dubbed “Our City, Our Home.” The measure aims to raise \$300 million to fund programs for permanent, affordable housing and mental health care services. The money would also be used to provide additional bathrooms and sanitation centers throughout the city. The measure is backed by organizations such as the Community Housing

Partnership and Coalition on Homelessness, among others. Jennifer Friedenbach, Executive Director of the Coalition on Homelessness, says, “We have a big situation . . . over 21,000 people experiencing homelessness every year in San Francisco, with 8,000 newly homeless per year.”

Seventy percent of homeless people in San Francisco used to have a home there. They lost their home due to eviction for one reason or another—many lost a job and could no longer afford to pay rent. With rent continuing to skyrocket, those without means are forced out of their homes. Mayor Breed promises to cut the approval time on the current backlog of nearly 1,000 proposed accessory dwelling units (otherwise known as “granny units”), ordering local authorities to take action within six months. New units added to rent-controlled buildings will also follow rent guidelines, and will increase the pool of affordable housing.

In addition to cracking down on rent inflation and cutting back on bureaucratic red tape, Mayor Breed negotiated and sponsored legislation to buy the dilapidated McDonalds on Haight and Stanyan Streets to construct 100% affordable housing. She is also advocating acquiring additional properties throughout the city to permanently protect rent-controlled and affordable housing for those in need. She supported legislation requiring that the city open six new Navigation Centers to help homeless individuals move off the streets and into stable housing, with plans to build additional centers for this purpose. Recently, she worked with Assemblyman Phil Ting to open the Division Circle Navigation Center, which will provide support and services for up to 125 residents. The Center was supported by state funds secured by Ting and will occupy underutilized Caltrans land.

“No one should face housing uncertainty in their golden years,” says Mayor Breed, and thus she is calling for city funding to stabilize residential care facilities, which commonly house the elderly and people with physical and mental health issues. The number of such facilities receiving city assistance has fallen from 70 to 34 since 2013, largely due to cuts in federal and state funding. The city currently invests \$2.5 million per year to support residential care facilities, and Mayor Breed proposes an additional \$1 million, which she says would come from unspent money in the current budget over the next two years. This amount would keep more than 350 people housed, she explains.

The proposal must be approved by the San Francisco Board of Supervisors. “We need to remove bureaucratic layers and identify underutilized sites where we can build housing across the city,” says Mayor Breed. She explains that there used to be housing subsidies for those who earn 55% or less than the median income, but this funding has all but disappeared in recent years. She also notes that there are city laws requiring developers to dedicate a designated percentage of new builds to affordable housing or pay an “in lieu fee” that funds the build of additional 100% affordable housing projects. Affordable housing “affects [all ages, in] all communities,” stresses Breed.

Larkin Street Youth Services, another organization supporting Proposition C, serves roughly 2,500 people per year, aged 25 and younger. According to the organization’s website, these youth are “without a safe place to call home, often through no fault of their own . . . [often] hiding in plain sight: couch surfing, living in cars or abandoned buildings, or participating in the street economy for a place to sleep.” Larkin Street aims to create a permanent pathway out of poverty for San Francisco’s youth. At the age of two, Stephanie, with her mother, escaped a violent home and traveled from shelter to shelter, sleeping on dirt floors and buses. Stephanie was abused repeatedly. After her mother’s death, Larkin Street gave Stephanie a safe space to stay, where she focused on education as a way out of poverty. She graduated from San Francisco State University with a bachelor’s degree and has a full-time job in technology. “With the support I got at Larkin Street, I was able to manage a balance of working and volunteering while putting myself through school,” she shares. “I owe everything to the people who gave me that support.”

This holiday season, Larkin Street is accepting donations in the form of gift cards from clothing, grocery, personal care, and entertainment retailers. Executive Director Sherilyn Adams says that the Larkin Street drop-in centers expect to house more than 450 young people during the holidays.

To learn more, visit larkinstreetyouth.org.





***Special
Olympics
Northern California***



Supporting Athletes from Start to Finish

By Katherine Matuszak | Photo courtesy of Special Olympics Northern California

As the first runners approach the end of their final lap, fans in the bleachers stand and cheer. Volunteers flank the finish line, their faces lit up with infectious grins as they wait to award each runner with a medal. Everyone in attendance—the athletes, their friends and families, and the volunteers—will leave the school stadium with a spring in their step, uplifted and newly connected by this experience.

Moments like these come instantly to mind when someone says, “Special Olympics,” but these competition events are just one of the very important services provided to our community by Special Olympics Northern California (SONC).

The nonprofit offers year-round sports training to over 22,000 children and adults with intellectual disabilities, many of whom live locally. All of SONC’s programs are offered at no cost to the participants.

Thanks to the Young Athletes Program, athletes as young as two years old can participate in an introduction to Special Olympics events. It offers the opportunity for younger participants to experience the same exciting things as their non-disabled peers at each stage of growth. Athletes may start officially competing in events at age seven. There is no age cap—even septuagenarians compete. SONC goes beyond training and events to support athletes, whatever their age, by caring for their health and facilitating engagement in local schools.

Tyler Krochmal, SONC’s communications manager, says that the Schools Partnership Program is on the rise. Designed around inclusion and bringing communities together, this program works with K-transition schools to unify students with and without disabilities through sports. “It’s a universal language. Sports offer something everyone can relate to,” says Krochmal. The Schools Partnership



Program works to build connections, friendships, and raise awareness. “Just [having] the students exposed to people that are different than them . . . I think it’s a really important thing we’re trying to do. We’re more alike than we are different.”

SONC’s third key program is its Healthy Athletes Program. According to the World Health Association, people with intellectual disabilities are frequently denied health services and community intervention, despite the severe need and higher health risk. To combat this issue, the Healthy Athletes Program provides health services and education to Special Olympics athletes free of charge and on-location at specific competitions. It is also dedicated to changing the way health systems interact with people with intellectual disabilities. “It’s a great experience for professionals and volunteers,” Krochmal explains. “They may not have experience treating patients with those special needs. It’s a win-win for everybody.”

SONC offers all three of its programs at the local level. In 2017, it supported 127 athletes from Monterey County through training and competition in their choice of nine different sports. Over 840 students participated in the Schools Partnership Program in 14 different Monterey County schools.

Its newest initiative, still in its early stages of development, is the Athlete Leadership Program, which teaches athletes skills in public speaking and speech writing. “It gives them tools to succeed. Every athlete has a story; it’s best when we can hear it from them,” says Krochmal. “Public speaking can be scary for anybody. We want to give them the confidence they need and the opportunities to use it.” SONC’s first Athlete Leadership training was held in May 2018, in the East Bay, and plans are underway to locate a venue for its next event. Through this nascent effort and its stalwart programs, SONC works tirelessly to support athletes in Monterey County and beyond.







San Francisco's Grand Dame: The Palace Hotel

By Fran Endicott Miller

With its 11-foot ceilings, wide hallways, Italian marble columns, and crystal chandeliers, the Palace Hotel is the embodiment of not only everything that the City by the Bay once was—elegant, sophisticated, and urbane—but also everything that it is today—chic, contemporary, and inclusive. Few hotels are quintessential examples of their host cities, but by gracefully marrying its rich history and current trends, and after recent extensive renovations, the Palace (which is part of the Marriott Hotels & Resorts Luxury Collection) maintains its stature as the Grand Dame of San Francisco. How does she do it? Let us count the ways.

One, Location. Centrally located in the heart of downtown San Francisco, the Palace is walking distance to nearly everything for which the city is known: Union Square, cable cars, the Embarcadero, Ferry Building Marketplace, Chinatown, AT&T Park, boutique and center shopping, cultural museums, and theaters.

Two, the Garden Court. Arguably one of the most beautiful interior spaces in Northern California, the Palace's Garden Court is reason enough to keep the hotel on everyone's radar. Unveiled in 1909, the 8,000-square-foot space is framed by Italian marble, adorned with Austrian crystal chandeliers, and crowned







with a spectacular stained-glass ceiling. It's a stunner, and a must-see for anyone visiting San Francisco. Don't let the opulence deter you from peeking or dining; while women in ball gowns were once likely de rigueur, Lululemon-type attire now predominates, at least during the breakfast rush, illustrating that the hotel's elegant aesthetic is certainly more relaxed and inclusiveness is now one of its hallmarks.

Three, the Pied Piper. One of San Francisco's most iconic bars, the Pied Piper—named after the 1909 Maxfield Parrish painting that hangs in it—continues to serve as a favored destination for locals and visitors. The past seamlessly merges with the present in the sultry space; the original stained-glass ceiling and intricate mosaic tile floor (discovered during renovations) are juxtaposed with a modern fireplace and chic furnishings in hues of midnight blue, charcoal, and cranberry. It's the perfect environment in which to relax with one of Pied Piper's signature cocktails, such as the Charlie Chaplin or the Harding Old Fashioned, that pay homage to the hotel's history and famous guests.

Four, a Soothing Oasis. Where else in the city can you lounge poolside with a spot-on view of Salesforce Tower?

The Palace's serene interior oasis, featuring a 60' x 20' pool, is capped by a soaring roof that reveals the city skyline and allows indoor sunbathing. The adjacent, state-of-the-art fitness center offers a cardio training room, TRX® systems, weights, spin bikes, and Life Fitness equipment. The updated men's and women's changing rooms feature luxurious marble bath areas, spa showers, and large backlit mirrors.

Five, Accommodations. After experiencing the vibrancy of San Francisco streets, retreat to the Palace, where there's room to breathe, relax, and unwind. It's like stepping into a luxury San Francisco apartment where jazz plays softly in the background as martinis are poured. A sophisticated palette of midnight blue, charcoal, dove gray, and plum mixes and matches with dark wood furnishings, metals, artistic lighting, and modern artworks. The design flawlessly combines historical detail with modern comfort and has earned the Palace a bevy of honors and awards from such organizations as the National Trust for Historic Preservation, the American Institute of Architects, and the California Heritage Council.



Michael Mina Honors His Roots at His San Francisco Flagship

By Fran Endicott Miller | Photos courtesy of Michael Mina

Michael Mina's flagship San Francisco restaurant has always been defined by its five-star service and graceful hospitality. Add bold, delicious, spice-driven cuisine to the mix, and a bit of culinary magic is achieved. Cardamom, cinnamon, coriander, cumin, and nutmeg; these are the flavors that now define the Michael Mina experience.

Mina recently altered the offerings at his namesake restaurant, veering from his famed and well-loved American-centric trios menu, to dishes inspired by the foods on which he was raised. The Michelin-starred crown jewel of Mina's restaurant empire, located in San Francisco's financial district, now pays homage to Mina's Middle Eastern roots, and is perhaps the greatest representation of his core culinary philosophies and lauded experiences as a chef and restaurateur.

"We're taking Middle Eastern cuisine to new heights at Michael Mina," says Mina. "The new menu reflects my deep desire to bring the exotic flavors, ingredients, and cooking preparations of the Middle East into the realm of fine dining. This is something I've yearned to do for decades."

Middle Eastern cuisine is often enjoyed in the context of casual or street food, but Mina—collaborating with Executive Chef Raj Dixit—elevates typically humble dishes in an unforgettable, immersive fine dining experience. A kaleidoscope of proprietary spice blends, created for the restaurant by Lior Lev Sercarz of New York-based La Boîte, feature fragrant and captivating combinations that are used in the new six-course tasting menu with its emphasis on Mediterranean-style fish, elevated skewered presentations, charcoal and wood-grilled preparations, and exquisite vegetables.

Every course is designed to delight and surprise. Highlights include charcoal-grilled baby octopus served with saffron potato, artichoke, and cardamom schug—a refined variation on a traditional souvlaki dish. Glazed Egyptian mango features foie gras, candied ginger, and spices—a dish that pays homage to the Egyptians inventing of foie gras thousands of years ago. The semolina dumpling with beef kubbe, horseradish, and beetroot consommé is inspired by a memorable dish that the team tasted in the Golan Heights while traveling in the region.

The restaurant's pastry and bread program, led by Josh Gaulin, features crave-worthy items such as Baladi—Egyptian flatbread, a favorite of Mina's from childhood—served with delicious spreads, cultured butters, and yogurt dips. The reimagined caviar service (the delicacy is scooped from its tin and plated tableside) features high-end, responsibly sourced brands





served with distinctive accompaniments such as smoked salt, labneh yogurt, and sumac onions. Gaulin's show-stopping, French-influenced desserts feature unique twists showcasing unexpected flavors.

Under the direction of renowned sommelier Rajat Parr and Mina Group's wine director and sommelier, Jeremy Shanker, the wine program has also evolved. The list is modern, refined, and diverse, with a focus on Middle Eastern and Mediterranean varietals and old-world wines from Spain, Italy, and France that pair perfectly with the new menu. The bar continues to be a destination on its own, and includes items with Middle Eastern flair. The cocktail

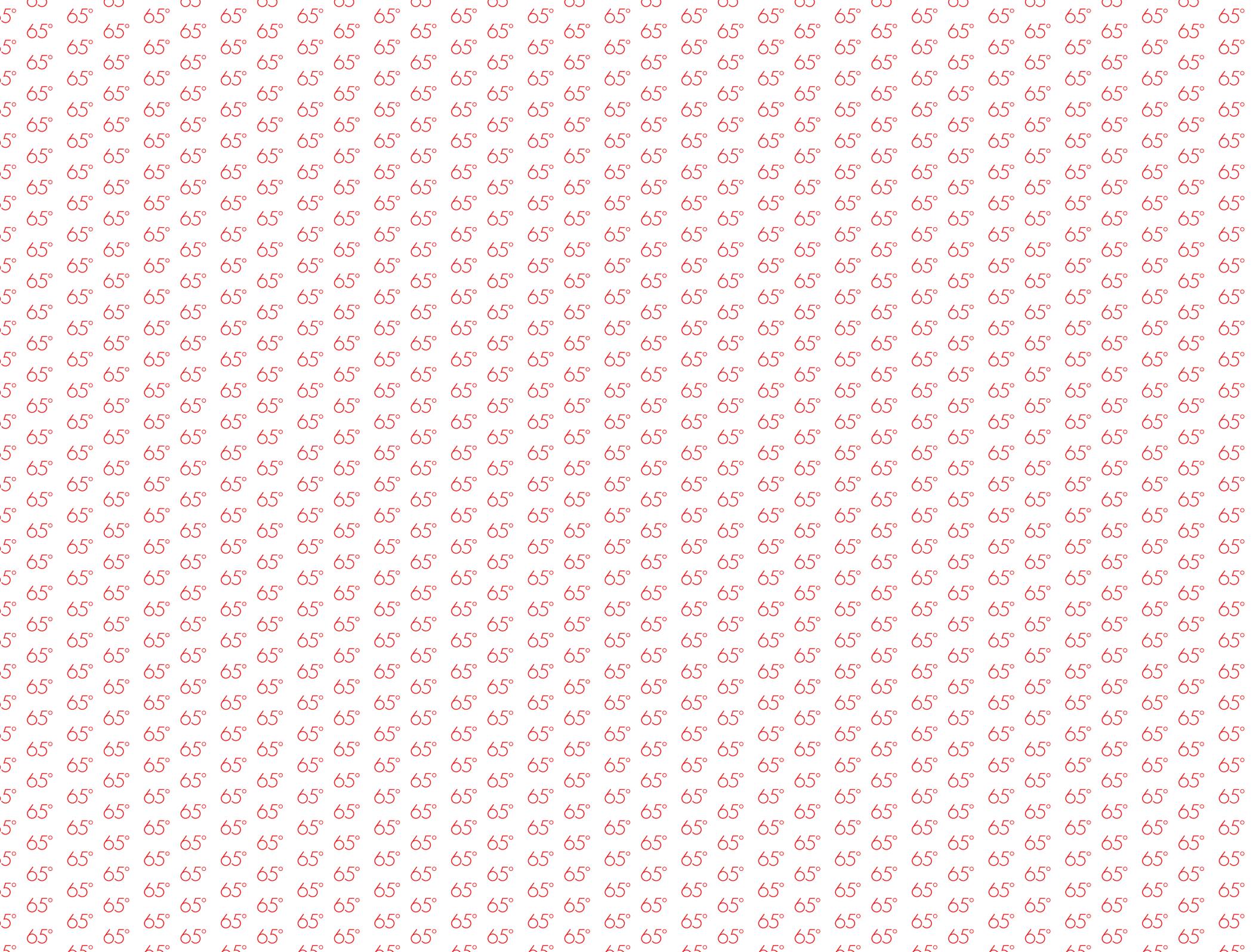
program, created by lead bartender Megan Abraham, draws on Abraham's Lebanese heritage and features items such as the Fruitti di Bosco, a variation of a whiskey smash made with baharat (a spice blend) and spiced candied blackberries, and the Old-Fashioned-esque Something About Istanbul, featuring house-made saffron syrup and Amrut Indian whiskey.

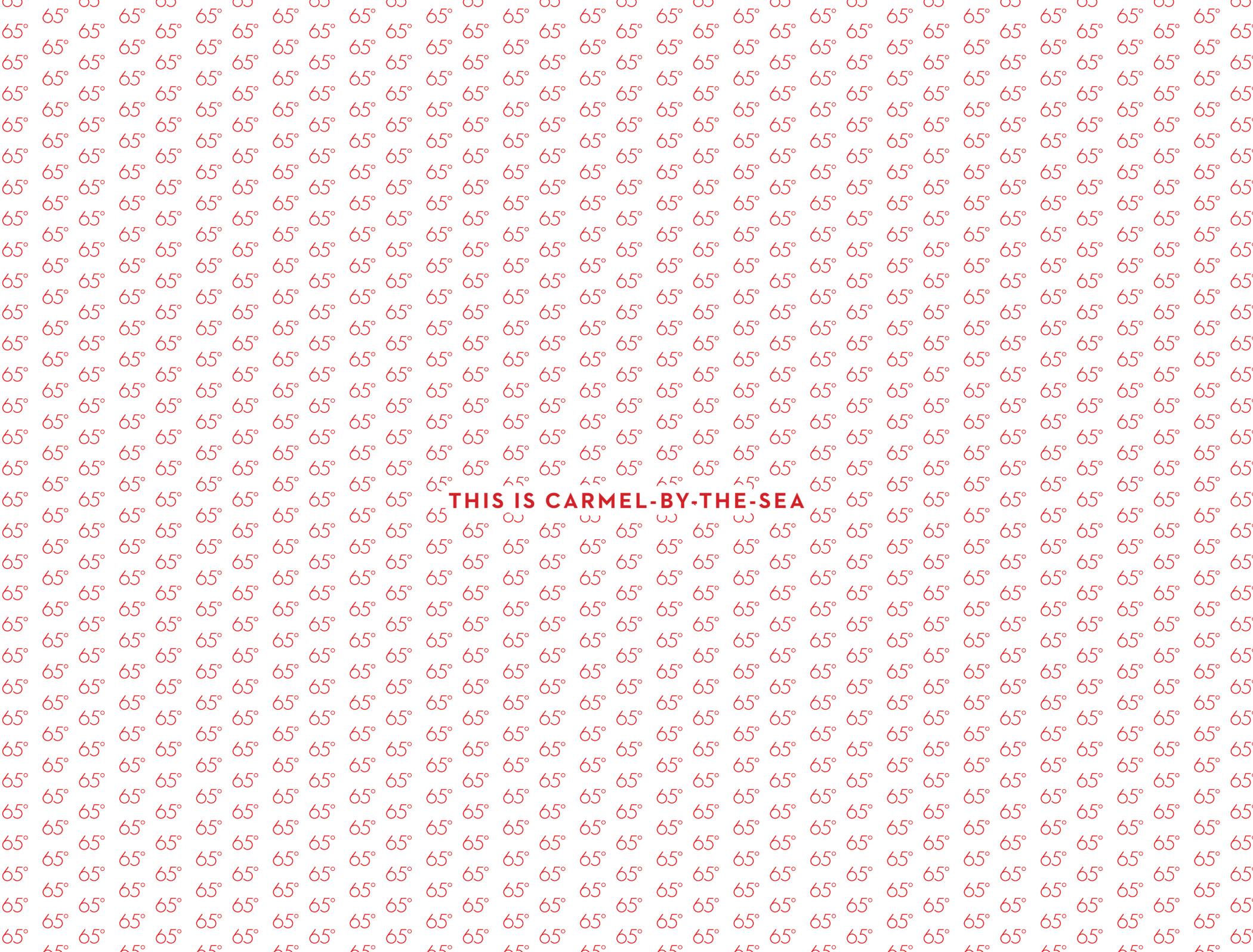
Says Mina, "It's an honor, pairing the culinary traditions that defined my childhood in Cairo with new techniques to present a dining experience elevated to the absolute highest level."

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Kinship Center:

Every Child Deserves a Family

By Bettina McBee Hohmann



Jeanne and Denny LeVett with Hyden and Strutz in front of Cypress Inn. Photo by Manny Espinoza.

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Kinship Center: Every Child Deserves a Family

By Bettina McBee Hohmann | Photos Courtesy of Kinship Center

Three large stuffed bears and smiling staff welcome children, families, and visitors to Kinship Center, nestled beautifully on River Road in Salinas.

The nonprofit was founded in 1984 by two friends, Carol Bishop and Carol Biddle. They met while working for the oldest adoption agency in California, Children's Home Society. When that agency closed its doors locally, the women's passion for helping children motivated them to open Kinship Center. "The support from the community was amazing!" exclaims Bishop.

In 2011, Kinship Center merged with Seneca Family of Agencies, which shares the ideal that "children and youth do not themselves fail, but are failed by a system unable to address their complex and specialized needs."

Explains Bishop, "Families with foster or adopted children have a different dynamic than biological families. Kinship Center offers specialized services to give them tools, especially if the child comes from a traumatic background."

In 2016, Devin Eastman, then a student at York School, heard about Kinship Center. "My riding coach and mentor spent time in the foster care system," she says. Their friendship motivated her to approach Kinship Center about partnering The Riding Academy, located in Corral de Tierra in Salinas, with the center's Family Ties program for a special event. The week-long horse camp provided kids with instruction on and experience in caring for, working with, and riding a horse. "Horses are known to be therapeutic animals," says Bishop. "We loved the idea."

Initially, the camp was planned to last for one day, but, says Eastman, "Seeing the children bonding with the horses inspired me to expand

the camp for a week." She began fundraising to make it a reality; her heartfelt project won her the Outstanding Youth Philanthropist Award for the Central Coast in 2016. Now a sophomore at Sonoma State University, she continues to work with Kinship Center. "Every year, they offer me any support I need to make the camp as great as possible so the children can truly have a life-changing experience at The Riding Academy," says Eastman. "Kinship Center is a special place. It has influential people who have the children's best interest at heart."

Last August, 10 children had an unusual opportunity—each had a horse for a week, during which they learned to care for, groom, and ride the animal. The majestic, gentle animals help the children overcome their fears. The children gain confidence to express their feelings, which tremendously aids with therapy. "You never know, with a child, what experience is going to have a profound impact on their lives," says Bishop.

Kinship Center's services not only help with adoption and foster care, but also include post-adoption support, children's mental health services, relative caregiver support, child development services, parent education, and professional training and education. "The work we've done in our clinics and in education are leading in the field," Bishop says, proudly. "When we do placements, they stick, because we are there for the families 24/7. We honor that connection." Bishop continues, "Some children have special needs, either physical or emotional, but love is what is needed the most."

Kinship Center needs foster and adoptive families for children of all ages, races, and ethnicities.

For more information, call 1-800-4Kinship.






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Vivir sin Miedo

By Katherine Matuszak | Photos by Manny Espinoza

Musician Johan Sotelo has followed his passion since he can remember. Originally self-taught, he started his musical journey learning songs from YouTube, first in Spanish and later in English.

When he was a sophomore in high school, Sotelo moved from Caborca, Mexico, to Yuma, Arizona, with his family. After attending the University of Arizona, he transferred to Berklee College of Music in Boston, Massachusetts. For six months, while completing music internships, he busked the streets of Santa Monica, where he learned an important lesson: “You have three seconds to get people’s attention.”

Sotelo came to Carmel in April 2015, and about a year later was featured in an issue of 65 Degrees. When we last spoke to him, he was paving his way as a local musician on the Monterey Peninsula. During the three years since, Sotelo’s life welcomed a host of new adventures.

A band named Lucah happened upon Sotelo’s videos on YouTube. The band members loved his sound and, after learning they shared many friends and even family, reached out to invite him to tour with them all over Mexico. They all became fast friends, and the band invited Sotelo back for a second tour. Over the course of several months, Sotelo visited nearly all 32 states in Mexico, playing in a different city nearly every night.

Sotelo had just returned home when he was invited to be part of *La Voz . . . México*, a reality TV show and singing competition based on the format of *The Voice*. He was a finalist on singer-songwriter Laura Pausini’s team and met many talented musicians with large fan bases in Mexico, all while gaining national exposure. He was invited to be

an opening act for Pausini’s show in Monterrey, Mexico, where he performed for nearly 11,000 people, his largest crowd to date.

One of Sotelo’s highlights last year was opening the California and Nevada shows for Yuridia, an award-winning singer with over 20 certified gold albums in Mexico and 3 in the United States. He loved seeing fans who had traveled great distances leave satisfied because Yuridia gave it her all on stage. From that, he found inspiration for his own future performances. He also loved traveling with and learning from Yuridia and her team. “The vibe they all have is amazing!” says Sotelo. “They are more than just musicians on a tour . . . they are a family . . . It made me realize that it’s something I’d like to have in the near future.”

Now back home in Carmel, Sotelo is focusing on writing songs, primarily in Spanish, and collaborating with other musicians. This year, he released his first single, “Lo Único Que Pido,” available on iTunes, Spotify, and elsewhere online. He plans to release at least one song a month for the rest of the year and collaborate with other artists in 2019. “Hopefully, very soon, you’ll see me with a band,” he says.

Pushing to achieve his dreams was not only challenging but also often scary. “The fear of being on a stage, the fear of showing your songs to the world . . . the fear of not knowing what to expect every time you sing,” he explains. After seeing firsthand what a life in music could bring him, however, his perspective shifted. “The moment I stopped worrying about all those things and focused on actually living the moment,” he says, “I began to enjoy life a lot more.”

Hear more from Johan Sotelo at johansotelo.com.





Stroll through Carmel Plaza and enjoy a distinctive mix of shops, including Anthropologie, Bottega Veneta, Kate Spade, Khaki's of Carmel and Sur la Table. Carmel Plaza offers gourmet restaurants, specialty food stores and wine tasting options, such as The Cheese Shop, Blair Estate Tasting Room, and more!

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Wrath







The Wines of Wrath

Wrath Wines has earned a reputation as one of California's premier producers of handmade, small-lot, luxury-class wines from its estate property and surrounding vineyards in the Santa Lucia Highlands. The winery sits in a sheltered nook at the foot of the highlands, just a few miles east of Soledad. An idyllic sanctuary with rolling blocks of vines, it's an elegant ranch-style winery, an old haunted house, and one of the friendliest tasting rooms in Monterey County.

The Estate San Saba Vineyard, which surrounds the winery, is planted with Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah, and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. The soils—Arroyo gravelly loam and Hanford gravelly sandy loam—provide a low-vigor, well-draining, pest-free medium for vines. They also impart a subtle mineral quality to Wrath's wines. Since 2007, more than 115 wines from the San Saba Vineyard have received scores of 90 points or more. For the last decade, Michael Thomas, Wrath's proprietor, has worked with renowned viticultural consultant Steve McIntyre to develop farming practices that protect the environment and produce highly individualistic wines reflective of their terroir and local ecosystem. Wrath's estate vineyard is Sustainability in Practice (SIP) Certified, one of the wine industry's oldest and most important third-party assessment programs. Launched in 2008, the certification program employs an integrated, block-to-bottle approach to management, enabling farmers, wineries, and winemakers to preserve the environment and protect human resources. SIP certification boasts strict, non-negotiable requirements and standards.

Thomas also works closely with Wrath's winemaker, Sabrine Rodems, to create wines that are prized for their authenticity, character, balance, and complexity. Under their stewardship, the winery has received high praise from the nation's top publications and critics, including *Wine Spectator*, *Wine Enthusiast*, *Wine Advocate*, *Vinous Media*, and *Jeb Dunnuck*.

In addition to its many bottlings from the Estate San Saba Vineyard, Wrath produces a series of single-vineyard wines from the sites in the Santa Lucia Highlands, including McIntyre Vineyard, Doctor's Vineyard, Tondre Grapefield, KW Ranch, Alta Loma Vineyard, and Boekenooogen Vineyard.

Wrath has two tasting rooms to accommodate curious enthusiasts and loyal fans. Surrounded by vines and framed by the Santa Lucia Mountains to the west and a stand of mature trees to the east, the Winery Tasting Room just might be the best place to sample wine in the Salinas Valley. Settle down on its sunny terrace beside the lily pond with a loaf of French bread and local cheeses and sip your way through an impressive portfolio.

Whether visiting The Winery Tasting Room or the Carmel Tasting Room, consider paying attention to the Pinot Noirs. In most vintages, the winery releases up to a dozen unique bottlings of this variety, based on clones, techniques, and vineyards. These wines reflect the gravitas and character of Monterey County and the Santa Lucia Highlands. Adventurous types should try Wrath's Falanghina, an ancient variety from Italy's Campania region. Membership in one of Wrath's wine clubs guarantees access to not only the core wines but also a number of exclusive bottlings. Enjoy!

The Winery Tasting Room, 35801 Foothill Road, Soledad, is open Friday-Sunday from 11a.m.-7 p.m., and on Monday from 11 a.m.-5 p.m. 831-678-2212.

The Carmel Tasting Room, Carmel Plaza, at the corner of Ocean Ave. and Mission St., is open Sunday-Thursday from 11a.m.-6 p.m. and Friday and Saturday from 11 a.m. - 7 p.m. 831-620-1909. rathwines.com

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The Spa



Casa Palmero: La Bella Vita

By Olivia Boynton

Nestled between Stillwater Cove and Del Monte Forest on the Monterey Peninsula, Casa Palmero pampers its guests with Italian ardor. Walking through the lush foliage covered courtyards, among the many fountains and elegant interiors, sets the stage for a secluded romantic getaway.

Just steps away from Pebble Beach Golf Links, host of the 2019 U.S. Open, and therapeutic pampering at the adjacent Forbes Five-Star The Spa at Pebble Beach, the hotel is an oasis of opulence. Complimentary evening libations and hors d'oeuvres served at the lounge bar allow guests to mingle and enjoy the exclusive access to the main house at Casa Palmero with its intimate library, living room, and billiards room. Personal coordinators await to organize tee times, courtesy Lexus transportation, restaurant reservations, and spa visits. The hotel also graces its guests with breakfast baskets delivered daily. Exceptional staff accommodate any desire with warm hearts allowing guests to sit back, relax, and cheer "fore."

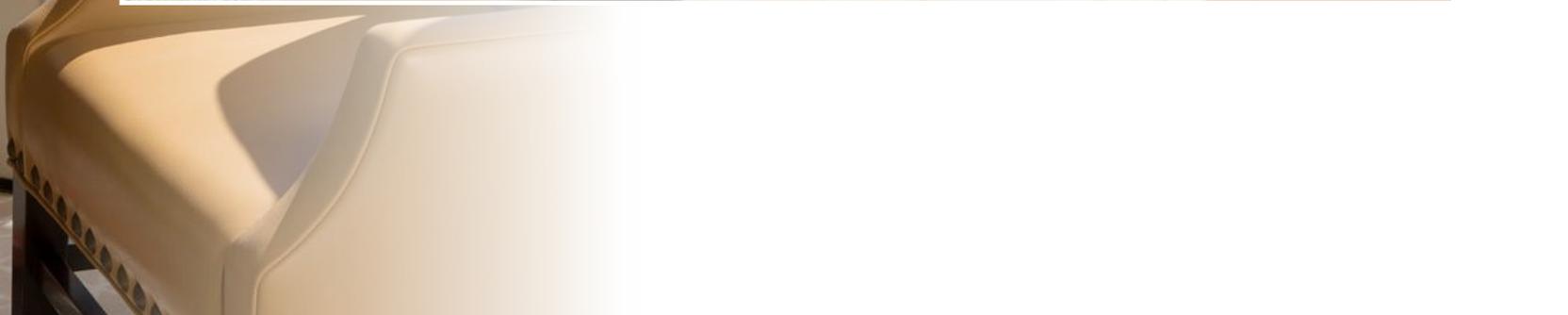
Built in the heart of Pebble Beach Resorts; Casa Palmero is surrounded by golf heritage. Overlooking the first and

second fairways, it is a golfer's paradise. With the 2019 U.S. Open and Pebble Beach Resorts centennial celebration approaching, Casa Palmero enjoys an interior enhancement of its 24 all-suite accommodations. Maintaining the hotel's warm Mediterranean palette, Hirsch Bedner Associates, led by senior designer Jacob Royster, created lush intricate fabrics to highlight the simple, yet elegant interiors. Technology upgrades of 55-inch HD TVs fuse the Mediterranean architecture with modern amenities.

The hotel's meticulous attention to detail pervades every inch of the property. Special amenities may be ordered to spice up the already luxurious experience: 24-hour food service, chocolate covered strawberries, artisanal charcuterie boards, and Champagne are some of the delightful treats offered. Sumptuous beds covered in 300-count Egyptian cotton next to cozy fireplaces, luscious oversized bathtubs, and (select rooms) with private outdoor Whirlpool spa courtyards all shout La Bella Vita.

Private, sexy, charming Casa Palermo is the ideal space to dive into pure epicurean relaxation.







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Yeast of Eden

What started as a lighthearted pun quickly evolved into a passion project for Yeast of Eden owner J.C. Hill and head brewer Andrew Rose. Playing on the role of yeast in beer and the title of John Steinbeck's novel, *East of Eden*, the idea for the brew pub was born out of an obsession with oak in the early days of Alvarado Street Brewery. In 2014, Hill and Rose found the limitless potential of mixed fermentation beer. A catch-all term for a style of beer that has been fermented with various microflora, including wild yeast and lactic acid bacteria, mixed fermentation beers interact with oak wine barrels during the aging process. Yeast of Eden became a brand once Alvarado Street expanded their brewery operation in 2016 with the opening of a larger production facility in Salinas.

Yeast of Eden is currently a rising star in the realm of mixed fermentation beer, which remains a small but growing niche in the larger craft beer movement. In the fall of 2017, Yeast of Eden was awarded a bronze medal at the Great American Beer Festival for their Skeptics & Believers beer. They have since been invited to partake in prominent invitational beer festivals around the country and have slowly increased production to serve select bars, bottle shops, and restaurants locally and in the Bay Area.

Yeast of Eden's barrel collection has grown from 8 barrels to 140 barrels, creating a need for the new space, which was procured in part thanks to help from the City of Carmel-by-the-Sea and Chip Rehrig. The brewery uses only locally grown ingredients in every beer, incorporating a palpable degree of terroir in each batch and evoking a sense of time and place in each brew.

When a vacancy at Carmel Plaza opened, J.C. and his father, John Hill, jumped at the occasion. They had been looking for a spot for their unique brewery concept. Carmel Plaza's complementary industries, including wine tasting, cheese, honey, and 40 outdoor seats in the recently remodeled courtyard, provided a unique opportunity.

The new location will feature a small, 5-barrel capacity brewery dedicated to continuing Yeast of Eden's vision of small-batch, terroir-driven beers that exhibit



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PHOTOS COURTESY OF YEAST OF EDEN

complex and nuanced flavors endemic to Monterey County. The brewery will feature an onsite restaurant that serves an eclectic fusion of regional California, Southeast Asian, and Mexican fare. Like the beer, the kitchen will source most ingredients locally (and regionally) to pair with their beers.

A signature long bar and common tables will be hand hewn from previously fallen Monterey cypress trees. Natural stone, raw steel, and tanned leather will complete the sophisticated interiors. On entering, the working aspects of the brewery will be central and on display. High and low seating, common and private tables, as well as a wood paneled private dining room will provide patrons with a range of seating options from relaxed and informal socialization to quiet, intimate settings.

Yeast of Eden will also feature a variety of beers from Alvarado Street Brewery and guest breweries. In addition, Yeast of Eden will serve locally-sourced wines, and offer small batch craft spirits and cocktails, some of which will be served on draft.





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CYPRESS INN

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At Home In the World

By Kelley Lefmann | Photos by Carol Oliva

Smiling warmly behind the front desk at Carmel's Cypress Inn is the portrait of a self-made man. Ask Khamis Haji, an immigrant from Zanzibar, about family, and he will proudly mention his 30 siblings and numerous relatives. Inquire about opportunity, and he will recount tales that both delight and humble the average American. His loyalty and sense of duty to loved ones has transplanted him across the globe in an adventure most could only dream of.

Haji is not bothered in the slightest by the quotidian inconveniences that most complain about. Instead, his voice rings with excitement as he invites you into tales of his culture on the tropical spice island of his youth. "I had to take care of my mother from a young age," he explains, "and this meant farming, attending school, cooking, and pursuing a job that would provide for our family." As Zanzibar had just opened itself to tourism during his college years, Haji decided to specialize in languages. He speaks fluent French and English in addition to his native Swahili, and can understand Spanish and Italian "I knew that I could get hired as a tour guide, making in three months what I earned in one year in my previous job," he explains.

Fueled by his curiosity for other cultures while recognizing opportunity, Haji went to work for Abercrombie and Kent, one of the largest tourism companies in Zanzibar. "That job changed the entire course of my life," he proclaims. He was assigned to be a tour guide for the woman who would become his sister-in-law. They struck up a friendship, keeping in touch through subsequent years. When the woman returned for an extended vacation with her husband and family, Haji fell, head over heels, for her sister. Now married, the couple lives on the Monterey Peninsula, where he is celebrating his fifteenth year in the local hospitality industry.

Having lost both parents prior to emigrating, Haji sent for his twins from a previous marriage when they were seven years old. Offering them "a better life and the best education possible," they attended Carmel public schools and are preparing to apply to college. He is proud to say that they are both extremely curious and intelligent and plan to study aspects of medicine. His daughter's curiosity for other cultures has also led her to study French, Japanese, and Arabic. He advises them, "Research, travel, get

to know other cultures and regions. Don't be ignorant. Explore and open your mind to the world."

This is compelling advice from a man who once carried the world on his shoulders building a life from cultural awareness, humility, and a strong work ethic. Upon arriving in Carmel, Haji was quickly hired at the fabled Cypress Inn, where he was promoted to front desk manager. He shares stories of his trademark top-notch client service: "When guests return and you've made the effort to mention their dog by name, it absolutely makes their day," he says, the joy in his voice an unmistakable hallmark of someone who genuinely loves people. "My people [in Zanzibar] are no different," he says, "they will give everything they have to make you feel special and welcome."

Haji does not often return to Zanzibar, and he gets homesick for the people and the food. "The flavor is much richer, and everything is made from scratch, on demand,"

he explains. "Ginger, black pepper, cumin, cardamom, coriander, vanilla, etc., are all used generously in Zanzibar." He also misses the support of people he worked with, as everyone is close, like family. "There have been times here, in my hometown of 15 years, when well-intentioned people will stop and ask me if I need directions," he says with a chuckle. "They make assumptions about where I belong due to the color of my skin, and it's not in my nature to boast that I live in the neighborhood." The misunderstanding does not offend Haji, although he notes that it highlights how far we still have to come as a society in terms of our perceptions and acceptance of others.

Haji acknowledges the enormous support of his American family, which includes three sisters-in-law, his brother-in-law, and his mother-in-law. Moreover, he notes, "I could never be where I am today without the generosity and support of my step-father-in-law, Mr. Denny LeVett, who offered me the job at the Cypress Inn so many years ago."

Though one can find poverty and war in every corner of the globe, Haji wants us to know that there are also wonderful things and people to experience, as well. He believes that challenge is simply a part of life eluding no one. "Travel is education," he says. "It is your ticket to freedom, whether on a cultural-socio-economic level, or simply [by] expanding your range of opportunities." He concludes, "Stay curious. The world is an amazing place."



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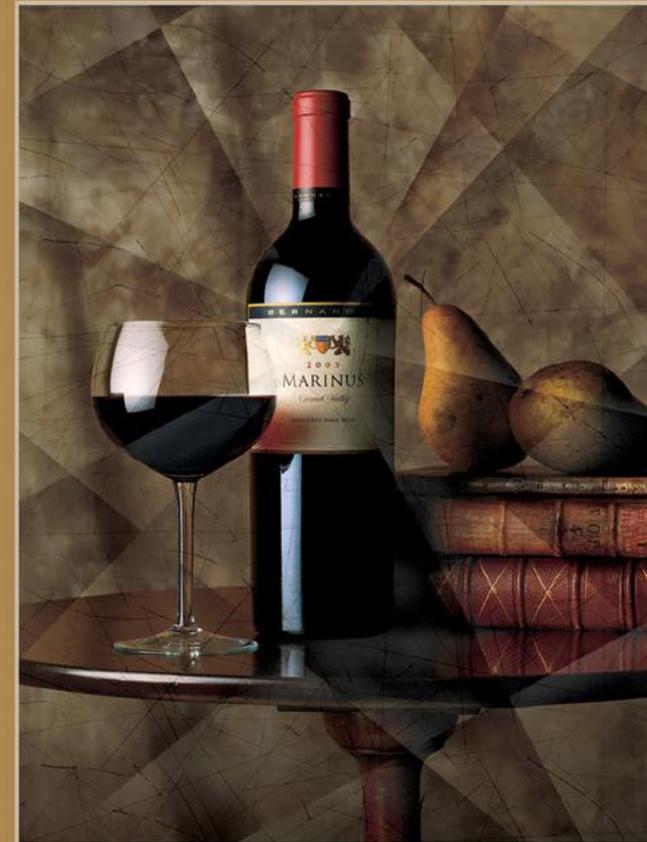


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Stephens





FOLLY II at Stillwater Cove

By Katherine Matuszak | Photos by Darren Lovecchio

In 1931, during the days of Prohibition, an infamous bay area Rum Runner commissioned the Stephen Brothers Boat Builders to construct an express cruiser motor yacht. It was named Folly II, and its all-teak exterior allowed quiet night travel for journeys through the Sacramento Delta to collect rum and moonshine for subsequent deliveries to San Francisco speakeasy clients.

Folly II changed hands through the years until 1985, when it was purchased by the late Sam Garrett, a former surviving and decorated WWII bomber pilot who hosted elegant parties in Monterey and Stillwater Cove aboard Folly II.

When his wife Patricia inherited the boat she contacted Bruce Graham, a friend and yacht captain, to determine the fate of the vessel. By this time, Folly II was partially sunk and its paint and varnish badly peeled; Graham proposed a complete restoration. After a year of work, Graham is just a few months away from returning Folly II to its original 1931 condition.

Folly II is officially for sale, ready to begin a new chapter with an owner who will carry forward its rich history. Graham is excited to present the vessel to interested parties by appointment.

For more information, contact Bruce Graham at (831) 595-9402 or worldsails@aol.com, or Shelley Furse at DreamCatcherYachts.com.



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Cayen Home Collection





Cayen Home is the new luxury lifestyle boutique for home accessories, gifts, and jewelry. Offering the same exquisite shopping experience and high-caliber service Cayen Collection patrons have come to expect, Cayen Home, is the collaboration of owners Soraya and Michael Cayen with interior designer Marylee Singer.

“We strive every day to earn the confidence and trust of our clients by meeting and exceeding their expectations of quality, service, and unsurpassed value,” says Soraya of her new emporium. “We make it possible for our clients to choose from some of the most talented and sought after home decor collections and apothecary.”

From artisan chocolates and luxurious soaps to gold-finished dining tables, Cayen Home emanates with Soraya’s impeccable taste and passion for sharing beautiful art. This is evident as you peruse the meticulously curated collection. Included in the elegant assemblage are brands L’Objet, Rigaud, Agraria, Maitland-Smith, Jan Barboglio, and The Jewelry Box, an extended jewelry salon showcasing artists from Cayen’s original roster at Cayen Collection.

Nestled in The Courtyard at Mission and 6th, next to Cayen Collection Fine Jewelry, Cayen Home is a treasure waiting to be discovered. Items are also accessible on cayenhome.com. Whether seeking a thoughtful gift, searching for the perfect china for entertaining, or finding that perfect accent for your living room, Cayen Home is the destination for luxury lifestyle pieces.

View items and peruse the collection also at cayenhome.com.

By Olivia Boynton | Photos by Patrice Ward



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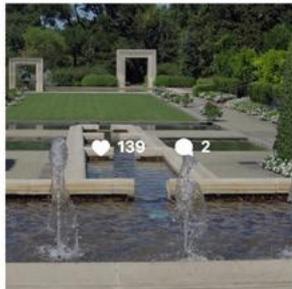
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Love and the Lens

By Andrea Stuart

Woven into a relationship like lace upon a garment, intimacy enriches the human spirit. It is at once delicate and durable, capable of beautifying and strengthening a connection. When the spark of closeness between two people ignites, when vulnerability and love unify, this devotion can be captured. This is the work of Carol Oliva. Her lens encapsulates those special moments when two spirits call each other home.

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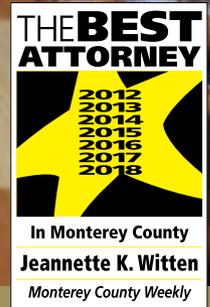
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Carmel's Newest Creature Comfort

By Andrea Stuart | Photo by Flash

The grass undulates beneath an azul sky before being gripped in the mouth of a passing cow and pulled from its roots. Anthony Carnazzo—co-owner with wife Alissa Bell of Carmel's newest restaurant, Stationæry—enjoys visiting “Mark's Ladies” (the cows) of Corral de Tierra Cattle Co.—endearingly named by their owner and rancher Mark Farr. “We believe you should have a relationship with your food, from cultivation, to harvest, to consumption,” says Carnazzo.

It should come as no surprise that eating at Stationæry is like getting a hug from a good friend. From the moment you sit down to the last bite you take, you feel held, comforted, and appreciated. Although it only has two months under its belt, Stationæry's heartbeat is strong. You can taste the care and expertise in every bite, whether you've ordered the tomato basil soup, the patty melt, or the smoked salmon.

Chef Amalia Scatena has a fondness for preparing foods with simplicity so that the natural flavors come through, brightly. Having trained at the Florence Culinary Art School in Italy, Scatena is creative and quick on her feet, allowing the restaurant to change its menu based on seasonality of ingredients.

Scatena's style is complemented by Carnazzo's experience in restaurant management and farming as well as Bell's keen sense for aesthetics as a graphic designer. Stationæry—named for its consistency of service and quality along with Bells' role as a stationer—is imbuing itself as Carmel's next creature comfort while inviting its neighbors to enjoy approachable luxury.

Happening upon Stationæry in San Carlos Square is like discovering a secret fort in a clearing of the forest. It's magical and you can't wait to show your friends.

Stationæry is located between San Carlos and Mission Streets. Visit thestationaery.com.



PHOTOS BY DARREN LOVECCHIO





On the evening of September 22, under warm and beautifully calm skies, members of the Point Lobos Foundation gathered for "The Moonlight Walk." The evening celebrates the generosity of those who, through their philanthropy, show their commitment and passion for the protection and preservation of Point Lobos State Natural Reserve. Guests enjoyed strolling the trails with wine provided by Bernardus and Carmel Private Chef's salted caramel brownie bites while being swept away by the cool jazz tunes performed by Andrea's Fault. The night finished off with raffle prizes including incredible packages such as a tour and private tasting at the vineyards of Albatross Ridge overlooking Carmel Valley. Each year this annual event is like no other, as Point Lobos is experienced after-hours from sunset to moonrise.



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