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# RICHARD MACDONALD

## *Duality (Yin & Yang) bronze*

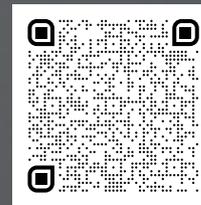
Duality represents the age-old concept of Yin and Yang echoed in an entirely new form. It exemplifies the idea that the melding & balancing of opposites creates balance, harmony, and insight into the pervasive principle of Yin & Yang. Duality brings into focus the idea that darkness is defined by light, strength is balanced by tenderness, and that in the balance of opposing forces there is a center of tranquility and peace.

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(left) RICHARD MACDONALD working with models on 'Duality' in Las Vegas Studio.





## 65° DEPARTMENTS

### SPECIAL

#### Day of Elegance

By Nora Heston Tarte

### PERSONA

#### There's No Place Like Home

By Maxine Carlson

#### Plugged In to Pebble Beach

By Caitlin Fillmore

### FEATURE

#### Healthy Foundations

By Maxine Carlson

#### In a [Sweet] Pickle

By Nora Heston Tarte

### EAT

#### Thoughtful Abundance

By Caitlin Fillmore

### CHEF

#### Get Ready for Summer

By Jessica Zimmer

### ART

#### Keeping Perspective

By Bettina McBee



Photo by Kimball Studios



Photo by Manny Espinoza



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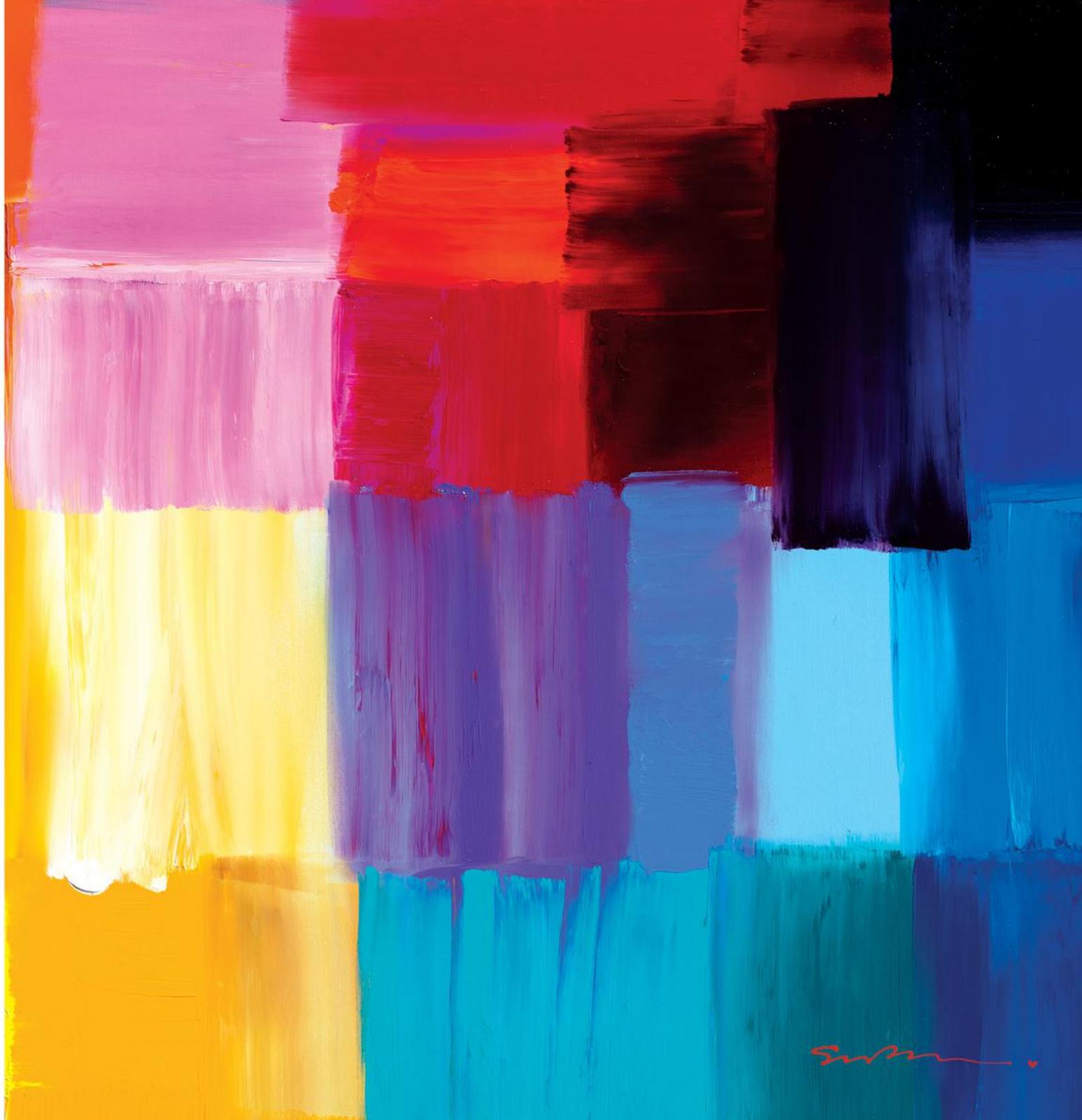
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*Simon Bull*







# Keeping Perspective

By Bettina McBee | Photos by Terri Lee

Terri Lee spent decades thriving on her love of mathematics. While she was a nuclear engineer, she worked in an environment where precise measures, regulated procedures, and awareness were paramount. And safety attire was the fashion.

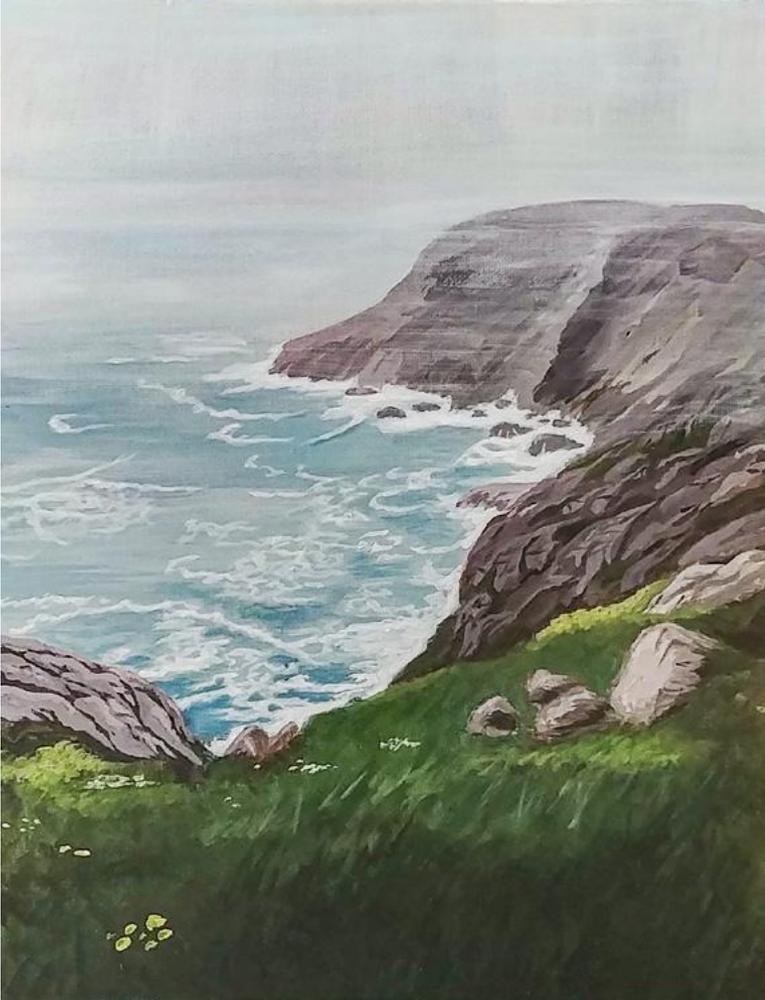
Lee grew up in San Mateo, California, where she attended Aragon High School. After graduation, she attended the University of California, Santa Barbara. During her freshman year, Lee took an introductory nuclear engineering course and aced it. In 1979, she became one of the first women to graduate with a degree in nuclear engineering from the school.

She worked in San Jose before moving to Wilmington, North Carolina, where she took a position as a reactor engineer for the Brunswick Nuclear Plant. She then ventured to Salem County, New Jersey, to work for Hope Creek Nuclear Generating Station.

Upon retiring, Lee gave up her hard hat and hazmat suit for leisure attire and bought airplane tickets, traveling to England, Norway, and Spain, and to Hawai'i, hiking and touring museums. In 2020, Lee had her first tarot card reading and immediately embarked on a journey of spiritual learning and healing, which she continues to this day, doing tarot readings, crystal bowl sound healing, Reiki, and painting. In December 2021, Lee traveled to Carmel and fell in love with the beach community, and by May 2022, she packed her bags and drove to Carmel to start a new adventure and rediscover herself through her art.

"I'm a literal person, so a rock is a rock," Lee says, laughing. "Art helps me see the rock as a collection of colors." Currently, her art themes focus on landscapes and abstractions in acrylic, watercolor, and ink and pen, and appreciating the beauty in life and the planet. She also said: "I'm supposed to be here in Carmel," she says, "there's no doubt in my mind."

***For more information, follow @shaktilee13 on Instagram.***



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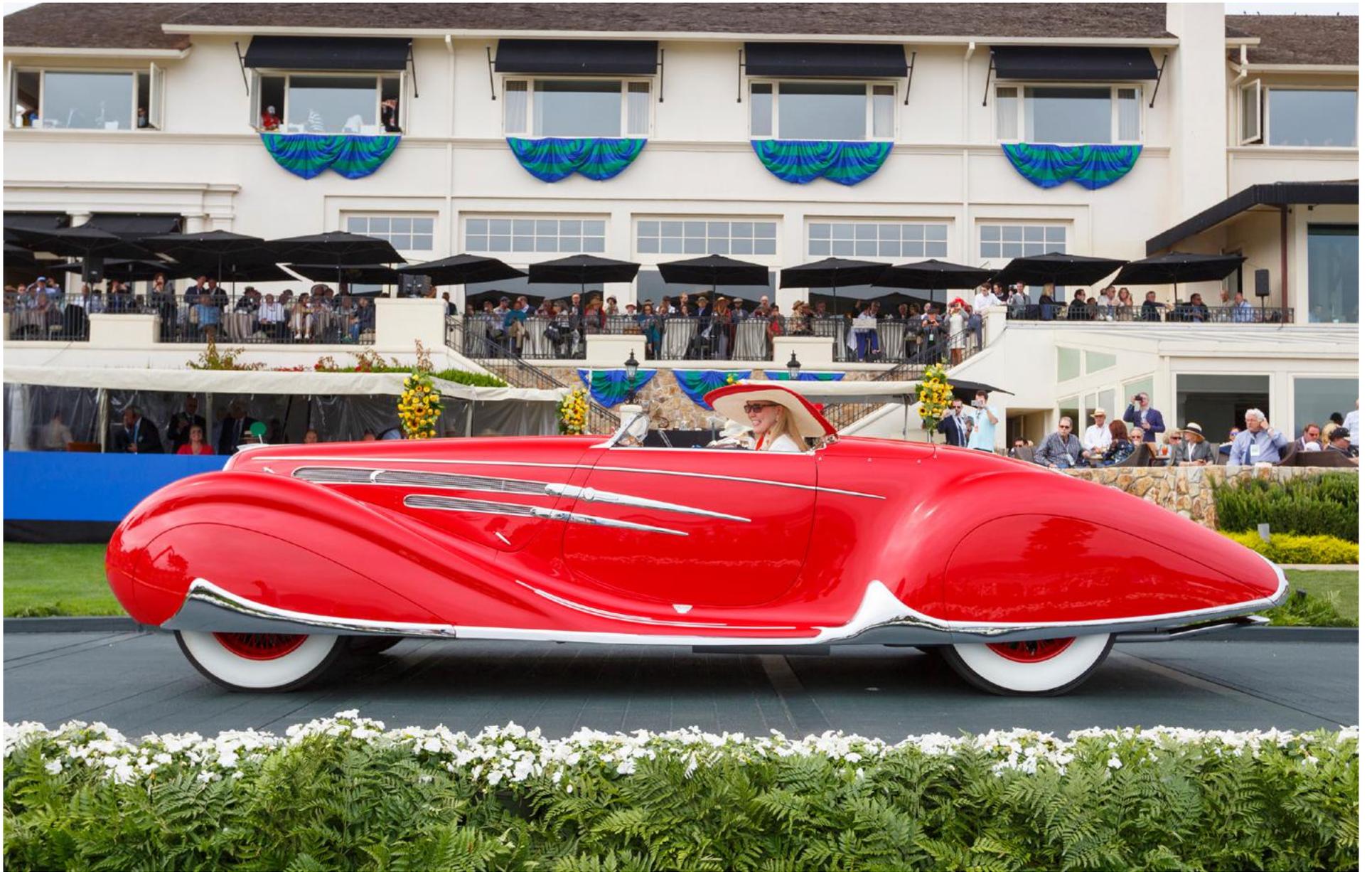


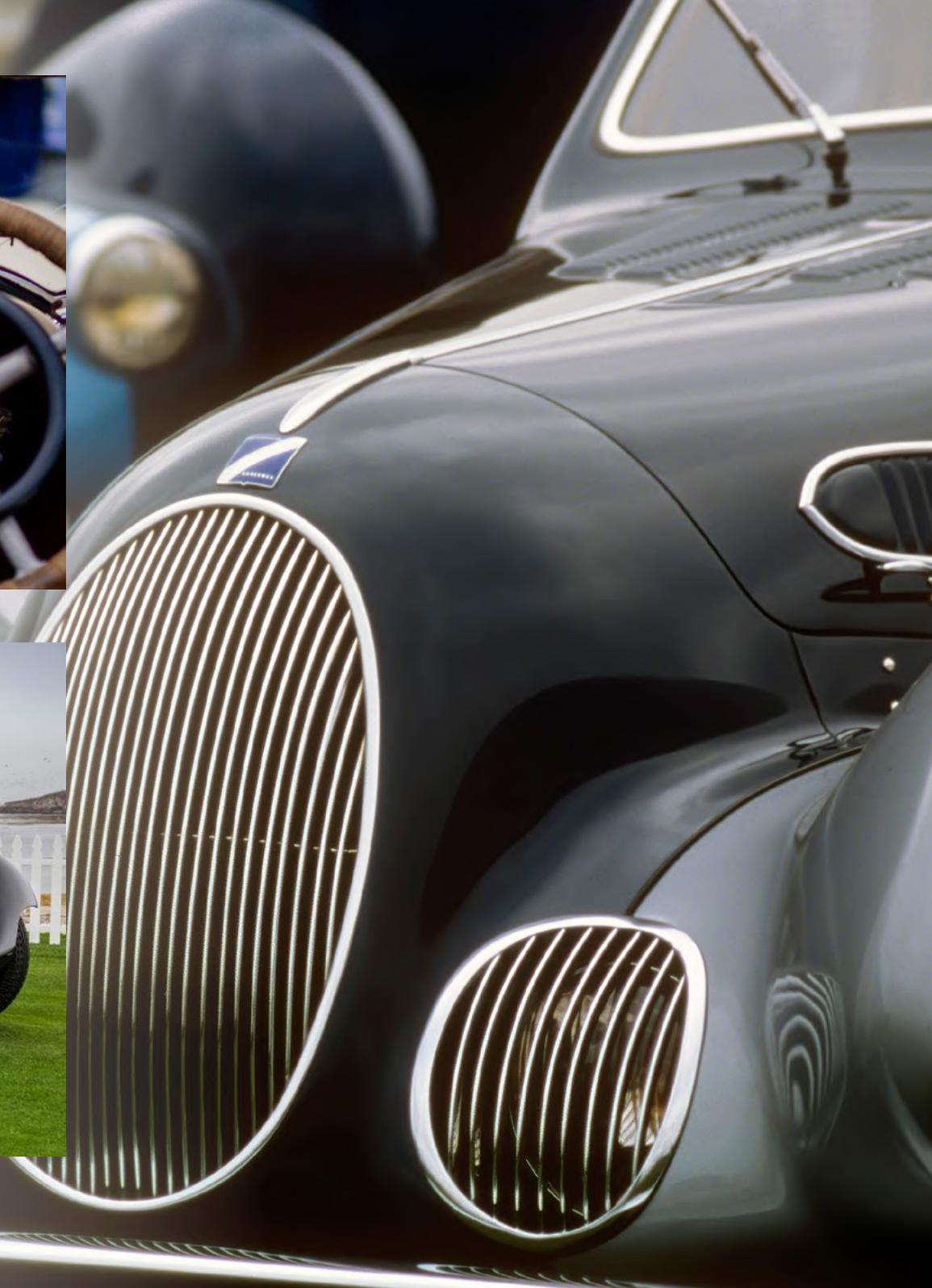
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# Day of Elegance

By Nora Heston Tarte | Photos Courtesy of Pebble Beach Concours d'Elegance

Steeped in tradition, the Pebble Beach Concours d'Elegance is one of the most historic car shows in the world. Held annually at Pebble Beach Golf Links, the setting makes sense for those who follow car sports and collections, as Monterey was hosting road racing in the 1950s and jump-started West Coast racing 50 years before that at Hotel Del Monte. While many credit the Vanderbilt races, held along one of the earliest US freeways in Long Island, New York, as the start of international racing in the United States, the West Coast's Monterey was creating its own car culture at the same time, 3,000 miles away.

Each year, new classes emerge as standouts, and 2023 is no exception. On August 20, collectors and enthusiasts will be eager to view a set of Mercedes-Benz classes that the organizers have decided to expand this year. With so many entries, there will be four Mercedes classes in all, a very large display for the luxury German manufacturer.

Over the years, Mercedes and Bugatti have recorded the most "Best in Show" titles at the Concours, with nine wins apiece, with the Bugatti Type 57 and the Mercedes S Series being standouts. Several Type 57s will be on the field, but the predominance of the S Series may give it the edge this year.

Given the large number of entries submitted, the S Series category has been expanded and broken down into three classes: S, SS, and SSK. Enthusiasts should keep their eyes peeled for a collection of Mercedes Special Roadsters. "It was only when we saw the amazing number of entries that we realized we really had to go full speed ahead with that class," says Concours Chairman Sandra Button.

With ties to the Paris Motor Show, the Concours is choosing to focus on designs created by automobile architect Joseph Figoni, who was famous for postwar-era cars with swoopy, voluptuous shapes. Some

call it the French S-curve, others the Teardrop. Figoni is best known for his juxtaposition of tight and flowing design. "His creativity in terms of reshaping the car in the early 1930s is what really led to those cars being considered classics," says Button.

The Concours will also celebrate large milestones among postwar luxury car makers, including the 75th anniversary of Porsche and the 60th anniversaries of Lamborghini and McLaren, with the first display dedicated entirely to McLaren cars. In the past, the McLarens were largely overlooked because their race cars garnered the attention.

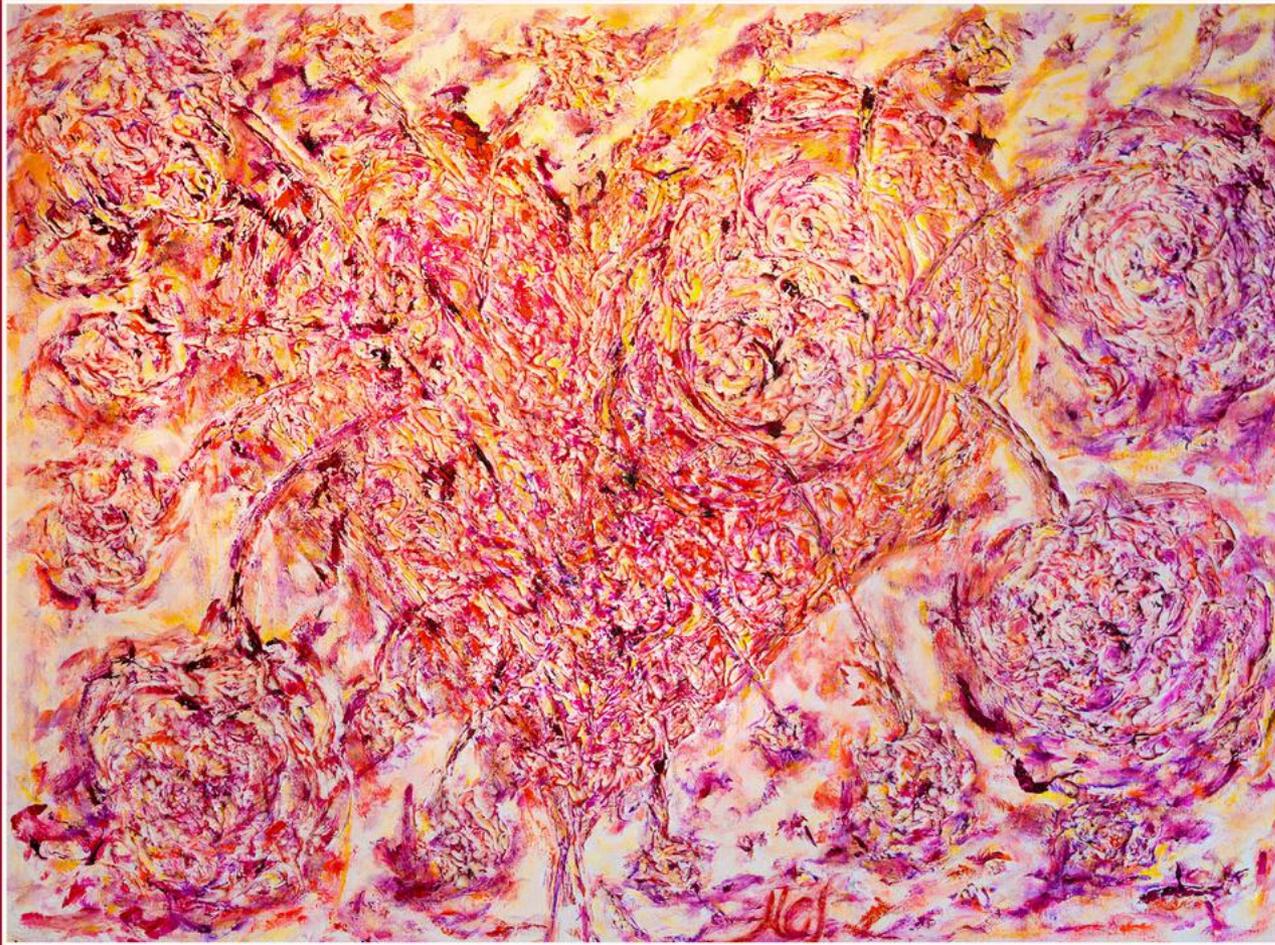
"Over time, we've been shifting from prewar to more of postwar cars because that's where the interest has shifted in the hobby," says Button. "This year, the cars will be about evenly split." And while the Concours is synonymous with convention, innovation is at the organization's forefront, notably represented this year in its custom sports car feature. The postwar presence will undoubtedly be visible on the show field but will be balanced by some early cars, including Vanderbilt-era race cars and many traditional classic-era, prewar cars.

Mostly, though, 2023 seems to mark a year of normalcy for the Concours, which could not host an event in 2020 and had limited participation in 2021. If 2022 marked the car show being back, then 2023 will prove that it's here with renewed energy and excitement.

At Concours Sunday, on August 20, attendees can expect to see 220 preferred cars handpicked from a robust number of entries. "Everyone is totally keen on participating," says Button, "We just had such an overwhelming set of offerings."

***For more information, visit [pebblebeachconcours.net](https://pebblebeachconcours.net).***

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# There's No Place Like Home

By Maxine Carlson | Photo by Randy Tunnell

Award-winning designer Charles Gruwell has returned to his Monterey Bay roots. This homecoming is a cherished milestone in his career. His interior designs have spanned generations and have been featured in acclaimed publications, including *Architectural Digest*, *Hospitality Design*, and *Interior Design*. He has earned recognition and awards due to his talent at creating stunning hotels, restaurants, lobbies, and exclusive residences.

His substantial portfolio is impressive; he has been the creative mastermind behind iconic locations such as Disney's Animal Kingdom Lodge, Four Seasons Hotel Las Vegas, the Huntington Hotel in San Francisco, and Mandalay Bay Resort and Casino, Las Vegas. On the home front, he has been the interior designer for The Lodge at Pebble Beach, Tradewinds Carmel, Spindrift Inn, Hotel Pacific, Rio Grill, Cibo, and Tickle Pink Inn. He is currently working on the renovations of Carmel Lodge, Cypress Inn, and Bistro Moulin as well as refreshing the timeless signature style of his original design at The Sardine Factory and the lobby of Spindrift Inn. Gruwell has also demonstrated his considerable talents on private living spaces. Notably, he was the designer for the sophisticated Gavin Maloof residences in Las Vegas and Sacramento.

Gruwell connects his childhood memories to his attitude about design. He was inspired by his experiences growing up in Pacific Grove and by people that he met within the Monterey Bay area. The interactions and the beauty of the area laid a strong foundation for his eye and sense of style. Gruwell graduated from Pacific Grove High School in 1970 and then studied psychology and art at California State University, Fresno. Sharing his love of creativity and due to his organized, energetic style, he was successful teaching at Palma School and Notre Dame High School in Salinas. However, his career arced to interior design due to his best friend and mentor, Jonna Ball. Ball was focused

on residential design in Pebble Beach. "The mastery of the art of design brings visions to life," says Gruwell, sharing his design philosophy.

Inspired by this creative direction, he enrolled in postgraduate design classes at San José State University. This allowed for an important apprenticeship that refined his perspective and launched his career as a designer. "Marlene Grant of San Francisco taught me the perspective to incorporate the colors and textures from nature, inspired by trees, flowers, natural things, and sunsets," he says. Gruwell worked for five years as a design assistant with Grant in Los Altos Hills, Palo Alto, and San Francisco. This solid training allowed him to create artistic spaces with Charles Gruwell Design, resulting in an award-winning 45-year career. After 10 years, he was given an opportunity to be the design director of Studio Encanto, a division of Hirsch Bedner Associates. He was taken under the wing of Michael Bedner to learn hospitality design.

Recently, Gruwell has been called on to bring a bit of freshness to some landmark hotels and restaurants in Monterey Bay. His use of scale, the connection of natural colors, and flow make for a timeless, classical style. His interior designs stand the test of time with style and comfort, balancing a welcoming, warm sensation with pure delight and sophistication within the interior setting. His career is going full circle, as he is now refreshing and updating looks that he originally designed decades ago.

Gruwell feels blessed to have traveled the world as a designer. "There's no place like home," he says. His time, efforts, and imaginative style are welcomed in Monterey Bay, where he has embraced his homecoming.

***For more information, visit [charlesgruwelldesign.com](http://charlesgruwelldesign.com).***





Gruwell with his clients Federico & Sabrina Rusciano in their newly renovated Bistro Moulin restaurant on Wave St. in Monterey, his most recently completed project.

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# Get Ready for Summer

By Jessica Zimmer | Photos by Manny Espinoza



The Pocket, in Carmel-by-the-Sea, is welcoming summer with a host of seasonal ingredients, craft cocktails to enjoy with friends, and wine-centered events showcasing Central Coast vintages.

Guests can enjoy the innovative savory bites on the happy hour menu, which ranges from lamb lollipops to truffle fries. The menu changes every day, giving guests opportunities for repeat visits with new choices.

Happy hour lasts from 3:30 to 5 p.m. Restaurant manager Arianna Ilabaca is the creative force behind the cocktails. Libations include the signature Pocket Potion, made with vodka, Prosecco, elderflower, grapefruit

juice, and cranberry and grapefruit ice cubes, and The Piggyback Old Fashioned, made with bacon-infused six-year-old WhistlePig Rye Whiskey, barrel-aged maple syrup, and black walnut bitters.

Chef Michael Fischetti, recently awarded as the 2023 Certified Angus Beef Chef of the Year, is happy to serve large groups. Guests can book private events for groups numbering between 18 and 110, to be served in The Pocket's private

dining room, outdoors in the heated pergola, or throughout the entire restaurant.

This summer, The Pocket is holding intimate wine dinners. These events feature a guest speaker—typically a Central California winemaker such as Daniel Daou of Daou Winery in Paso Robles—the winery's hallmark vintages, and a five-course meal made with seasonal ingredients. Fischetti is excited to work with sweet peaches, flavorful tomatoes, and crisp cucumbers from Swank Farms in Hollister.



\* CARMEL-BY-THE-SEA \*

The Pocket's wine menu also showcases a new program called Discover. Guests can order unique wines by the glass, including Albariños from

Uruguay and White Bordeaux from France.

In the past year, The Pocket has also become a favorite fine dining spot for birthdays and weddings.

"Whether you're stopping in for a snack or an elegant dinner party, we look forward to having you as our guest soon," says Fischetti.

*For more information, visit [thepocketcarmel.com](http://thepocketcarmel.com).*



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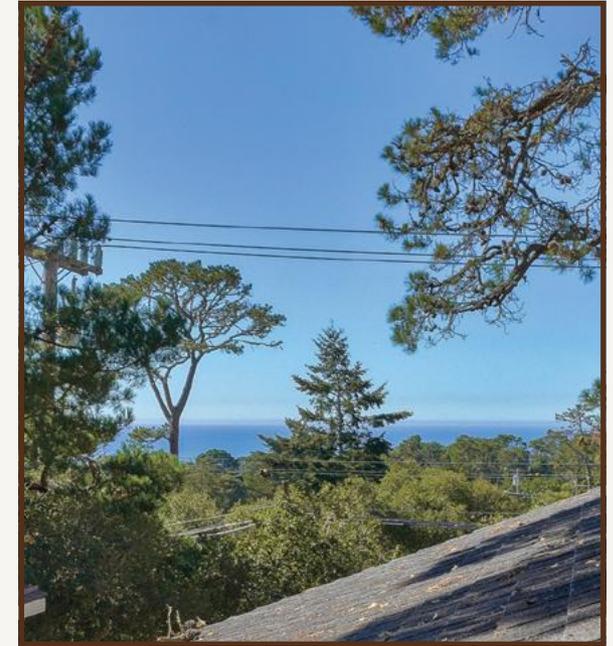
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# Jazz at the Hacienda Returns

By Nora Heston Tarte | Photos by Randy Tunnell

The Santa Lucia Preserve is a 20,000-acre nature preserve and community located just a short drive from picturesque Carmel-by-the-Sea. In addition to protecting the area's natural wonders, the Preserve boasts a golf course designed by Tom Fazio, a state-of-the-art equestrian center, tennis courts, swimming pools, and nearly 100 miles of maintained hiking, biking, and dog-walking trails. These components make the Preserve not only a coveted place to live but also an ideal setting for some of the area's most prestigious events.

Jazz at the Hacienda, a collaboration between the Preserve and Monterey Jazz Festival, is one such event. Since its inception, in 2014, it has highlighted the talents of world-renowned jazz musicians, local students studying the craft, and the food and wine for which the region is perhaps best known. This year, it was held on May 13 in the property's Old Barn, a luxurious setting for the beloved event.

"This has been a true collaboration between Monterey Jazz Festival and the Preserve," says Howard Fisher, a board director of the Monterey Jazz Festival and a resident of the Preserve. "We have worked closely with Tim Jackson, the festival's artistic director, to find the musicians and produce the shows. And the Preserve can put on a great party."

The evening began with a set by this year's featured musician, Peter Cincotti, who joined guests for a meal afterward. Cincotti and his trio then returned to the stage to serenade the crowd as dessert was served. "He is the epitome of the Café Carlyle, New York entertainer," says Fisher.

Previous headliners have included Tierney Sutton, Jazzmeia Horn, and Roberta Gambarini.

Prior to the show, a wine reception was held and local high school musicians played to the crowd, bringing three of Carmel-by-the-Sea's main exports to guests—wine, food, and music.

***For more information, visit [santaluciapreserve.com](http://santaluciapreserve.com).***







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HIDDEN GEM



92

Silvestri 2018  
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92

Silvestri 2019  
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92

Silvestri 2019  
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91

Silvestri 2018  
Rising Tide Pinot Noir,  
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91

Silvestri 2019  
Estate Syrah,  
Carmel Valley



*Silvestri*









# Celebrating Excellence

By Bettina McBee | Photos Courtesy of Dawson Cole

Dawson Cole Fine Art has a history of hosting epically entertaining events. Artist Richard MacDonald, accompanied by gallery director, co-owner, and daughter Michele Jayson, laid out the red carpet, opening the gallery's doors to locals, tourists, collectors, artists, photographers, and models, inviting them to mingle among an array of perfectly posed bronze sculptures while enjoying the finest local catering. MacDonald's one-man shows are full of excitement as he unveils his newest pieces. Guests can meet MacDonald and hear him discuss his artistic process.

All events are strategically planned, down to the last detail, to showcase a portion of MacDonald's collection of over 650 pieces. It includes sculptures, original paintings, drawings, lithographs, serigraphs, and books that are beautifully photographed and bound. Jayson rotates pieces from this vast collection every few months, resetting the gallery to highlight the scope of MacDonald's talent, making the gallery itself a revolving art piece.

Jayson has worked alongside her father since 1995, shouldering various responsibilities for the company. MacDonald has said that she is one of his best creations and an example of his original work. The gallery, complete with an outdoor garden, is a space for people to get up close to the sculptures and touch them, and for the staff to educate viewers about the artwork. "I love the wonderful people I get to meet," says Jayson, "and to share my appreciation for the artwork." Visitors often become friends and collectors of MacDonald's work. The highest compliment Jayson receives is when a local comes into the gallery with family or friends to share MacDonald's art.

The second Magnus Opus event is in October 2023, and MacDonald's massive studio in Ryan Ranch will be the venue. The studio, which isn't normally open to the public, will serve as an impressive setting for the upcoming gala. "It's a huge team effort," says Jayson. "The entire staff is instrumental in the event's success." The first Magnus Opus event, held in 2017, was a spectacular display of artistry, combining musicians, dancers, and Cirque du Soleil performers sprinkled throughout the studio to dazzle and delight guests. It was a top-notch affair, full of glitz, glamour, food, wine, and, as the sky darkened, the pouring of bronze in the foundry.

***For more information, visit [carmel.dawsoncolegfineart.com](http://carmel.dawsoncolegfineart.com).***



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# Who is @PebbleBeachCA?



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# Plugged In to Pebble Beach

By Caitlin Fillmore | Photo by David Bravo Jr

Everyone on the Peninsula probably has a different idea of what it means to be a local. Maybe a local knows all the regular dogs at Carmel Beach by name or can trace the provenance of restaurants on Ocean Avenue. Perhaps locals understand the fog, the fairways, and the flow of both traffic and their favorite artist. But perhaps localness doesn't require a permanent local address. David Bravo Jr. exemplifies this idea, balancing a devoted connection to his Pebble Beach community from his current home base in Southern California.

Bravo lives in Westlake Village, a small city in Los Angeles County. Since 2020, he has served as CEO of Monarch Title Company. It's just one stop in his real estate and title career that began in 1999. "My roots and professional career have been in SoCal all my life, but my heart remains in the Monterey Peninsula," he says. "Every chance I get, I go home to Pebble Beach."

In 2018, Bravo and his family purchased a Pebble Beach home. He and his wife of 18 years, Rhiannon, are parents to Johnny (age 26), David, Diego, and Sophia (all age 11), Sarah (age 6) and two daughters who are deceased, Brooke and Emma.

While Bravo juggles a busy work and home life, his priorities remain in making family memories. He reminisces about trips to the Amalfi Coast, Yosemite National Park, and Chicago, Illinois, but his top preference is Pebble Beach. "Of all the places I've seen, this slice of California coast is the most beautiful place in the world," he says. "Making memories and seeing amazing places truly inspires me, and there is no shortage of those opportunities locally."

After purchasing his Pebble Beach residence, Bravo quickly plugged in to his new community. In November 2018, he started the @PebbleBeachCa Instagram page to highlight local photographers.

Over the past five years, the social media channel reached nearly 40,000 followers and now covers local news, emergency alerts, philanthropic causes, and upcoming events, mixed with stunning landscape photography. He has a knack for building community. As with his profession, for which he launched a Facebook group and podcast for the title industry, Bravo didn't stop with that Instagram page; he also moderates a 600-member "Del Monte Forest Residents Only" Facebook group.

"The term influencer has been tossed around in recent years, but I'm not sure if I would qualify or would even want the title," he says. "@PebbleBeachCa has allowed me to connect with an abundance of people locally and beyond. Influencer? Eh. Connector? Yes."

The family has participated enthusiastically in Monterey Car Week, skydived over the Monterey Bay, marveled at the Lone Cypress' resilience, and chosen their favorite Mexican food in Salinas. Bravo collects Del Monte Forest badges and Pebble Beach putters, including his favorite Scotty Cameron Pebble Beach 100th Anniversary putter (he has two). He even had a 100-foot Monterey pine fall on his Pebble Beach home during the relentless rains last January—a dubious honor that may cement his localness more than anything else.

But Bravo actually doesn't consider himself a full-fledged local, yet. "My family goal is to be able to live here full time. If I had a crystal ball, I'd probably see myself open a little coffee shop to connect to all the locals," he says. "I'd film at all the spots, like a local Huell Howser, sharing stories, attending all the events, highlighting the residents, and simply sharing all the beauty this place has to offer."

***To learn more, visit [instagram.com/pebblebeachca](https://www.instagram.com/pebblebeachca).***

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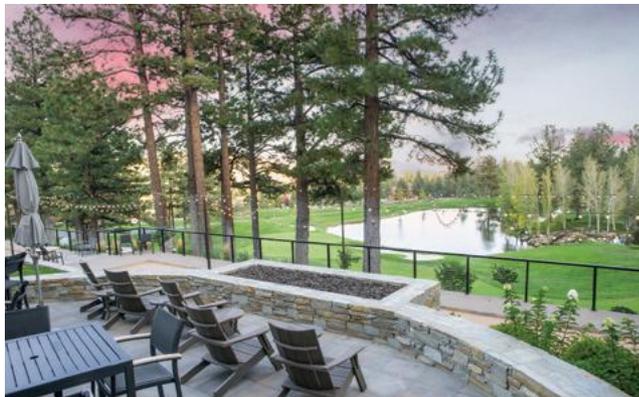


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# The Annex at Seventh & Dolores

By Caitlin Fillmore | Photo by Manny Espinoza

Those who love the distinct atmosphere and hospitality delivered by Gregory Ahn's Folktale Group can spend the day eating and sipping a huge assortment of its delicious treats in Carmel-by-the-Sea. Start at Rise + Roam with picturesque pastries, or maybe have one of the artisanal pizzas for lunch. As the sun sets over Carmel Beach, lift a glass selected from the hefty wine list at Seventh & Dolores restaurant or sink into a succulent steak.

And now, visitors and locals in Carmel-by-the-Sea can add an unbeatable outdoor lounge space to their list of cannot-miss dining options from Folktale. Seventh & Dolores has opened the Annex, a new space offering tastings, glasses, and bottles of the best local wines and other signature items that Folktale Group fans adore.

Though an extension of Seventh & Dolores, the concept resides in its own building, south of the existing steakhouse, with its entrance on Dolores Street. It faces southwest, allowing visitors to soak up the afternoon sun. The idea is to bring the casual, sunny experience of the Wine Garden at Folktale Winery's 15-acre Carmel Valley vineyard to cozy Carmel.

The Annex's wine list currently features mostly Folktale wines, including the flagship Folktale Winery, Le Mistral, Ventana Vineyards, Common Thread, and Blade & Talon. Visitors who are accustomed to being greeted with Folktale's sparkling wine at the Wine Garden will find a flight of sparkling wines here as well. Over time, more featured wines from Seventh & Dolores' 10-page wine list will be introduced.

As for food, Folktale fans will rejoice at seeing some favorites offered in this café-style lounge. Steak tartare, ahi tuna, and the 7D Caesar salad are offered, along with curated cheese and charcuterie boards, house-made chips, treats from Rise + Roam, and other Folktale signatures that diners have come to love.

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Curated by and benefitting The Big Sur Food & Wine Foundation, The Barnyard Carmel celebrates its 25th Anniversary. The Barnyard is proud to support the non-profit charitable trust. Known for Big Sur Food & Wine Festival, the foundation's focus is to support the Big Sur community.

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On Saturday, August 19, 4 p.m. to 7 p.m., Ferrari owners and aficionados will spend the early evening in the beautiful gardens at The Barnyard. The Ferrari Owners Club will be on hand showcasing their vintage and new model Ferraris. One hundred exhibitor cars are expected.

Guests will taste over 25 hand-selected wines, enjoy small bites offered by Barnyard restaurants, and listen to live music.

*For tickets visit, [thebarnyard.com/ferrari](http://thebarnyard.com/ferrari).*



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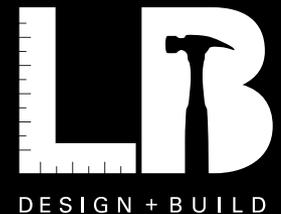
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# Healthy Foundations

By Maxine Carlson | Photos Courtesy of Taylor Farms

Founded and located in Monterey County, Taylor Farms is the leading North American producer of salads and fresh produce. A family-owned business, its production facilities are located across the United States, Canada, and Mexico. The Monterey Bay area is known internationally as the salad bowl of the world, and Taylor Farms plants three billion seeds each year. One in three salads eaten in the country are grown by Taylor Farms.

Residents and visitors alike can enjoy an outing in scenic Carmel Valley and stop by Earthbound Farm Stand, owned and operated by Taylor Farms. The on-site cafe offers a refreshing outdoor setting for relaxation, and fresh organic products offered for sale.

In addition to providing fresh produce, Taylor Farms works to connect health with a foundation for a happy life, focusing on initiatives that support and inspire wellness and health, especially for youth.

Specifically, the organization supports endeavors such as Rancho Cielo, which makes for another great stop. Rancho Cielo Youth Campus opened in August 2019 and is a comprehensive learning and social services center for underserved and disconnected youth in Monterey County. Dining at Rancho Cielo has become a popular, sought-after event. Its Drummond Culinary Academy, which prepares students for future careers in the hospitality industry, features Friday night dinners hosted by its trainees and offers fresh produce, creative menus, and incredible Monterey County views.



In the city center of Salinas, Taylor Farms works with community members in sustaining a vibrant community. This includes supporting efforts such as local businesses, the National Steinbeck Center, and community theater. The company also connects with local education centers such as California State University Monterey Bay and Hartnell College and supports endeavors such as First Tee—Monterey County, and educational initiatives via the Monterey County Office of Education (MCOE). Taylor Farms CEO, Bruce Taylor, has a deep passion for early

literacy and a long-term commitment to generating learning environments that support the diverse needs of the children in Monterey County. “Taylor Farms is excited to announce our support toward the Monterey County Office of Education’s Science of Reading Academy,” he says. “This is a part of our continued initiative into accelerating language literacy in our local community. Literacy plays a role in childhood development of several vital skills and [assists] in the equity of learning opportunities. I would like to thank the MCOE for leading this

educational resource for our local community.”

Taylor Farms is proud to have awarded \$3.1 million in scholarship funds. All recipients are either pursuing higher education at a four-year university or in a graduate-level program. The scholarship winners are all children of Taylor Farms employees. Taylor is honored to be supporting team members: “We are committed to a vibrant America with education as the foundation for opportunity.”

*For more information, visit [taylorfarms.com](http://taylorfarms.com).*



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# Thoughtful Abundance

By Caitlin Fillmore | Photos Courtesy of Foray

The roots of the farm-to-table movement trace back to the Bay Area in the 1970s. While countercultural at the time, the idea of using fresh, sustainable ingredients gradually became standard for the enduring, iconic California-inspired global cuisine.

Like any icon in their 50s, farm-to-table must evolve to stay relevant. Simultaneously, climate change and rising prices keep food continually in popular conversation. So, according to one of Carmel-by-the-Sea's newest restaurants, the next era for sustainable dining is foraging.

Foray restaurant opened in November 2022 at San Carlos Street & 5th Avenue and offers a menu filled with the bounty of the West Coast. Surrounding guests in this modern fine dining restaurant are foraged items, from the Monterey Cypress planks adorning the ceiling to the spearmint flavoring the ice cream.

"Understanding our environment is something we are all growing into. Being able to understand what you have around you is really important to us," says general manager and co-owner Caroline Singer. Singer operates Foray with her husband, chef, and co-owner, Michael Chang. Singer and Chang come to the Central Coast after successful careers in upscale Denver, Colorado, restaurants.

The couple work with foragers locally and in Oregon but also spend some of their scarce time off foraging for bay leaves and mushrooms. The restaurateurs earned permission to access land where gourmet mushrooms grew prolifically this year in the abundant spring rains. A popular Foray menu item, Santa Cruz-area Fogline Farms chicken with potato gnocchi and delicata squash, featured Big Sur-foraged chanterelles for weeks longer than expected. "A foraged item is a lucky thing to have," muses Singer. "You have to have the skill to know where it is, have the abundance of weather so it grows, and [enough] product to be able to serve it in your restaurant."

In addition to hyperlocal, foraged ingredients, Foray's menus overflow with items sourced exclusively from the West Coast, such as abalone

from Monterey Bay area farms. Commercial fishing nearly eliminated wild abalone, so only the laborious process to produce farmed abalone remains. This large mollusk is highly in demand by chefs and foodies while ranking as a "best choice" in the Monterey Bay Aquarium's Seafood Watch sustainability program.

"There are only a couple of abalone farms in the whole world, and two are on the West Coast," says Singer. "Not everyone is going to love abalone, but it is sustainable for the ocean. When the product is done the right way, we can embrace our own culture."

Another rare West Coast ingredient is Périgord black truffles. These truffles are native to Southern Europe, where vineyards and these prized fungi thrive together. Borrowing this idea, the first of these West Coast truffles are now maturing. Foray eagerly welcomed them onto its menu. "We are one of the few restaurants in the world with West Coast Périgord truffles," says Singer of their truffle butter and ice cream.

While the food menu stays with coastal ingredients, the liquor program is global. Singer and bar director Ivan Reyes offer a range of unique, small-batch spirits and liquor "experiences" paired with appetizers that continue the educational theme across both food and beverages at Foray.

Singer hopes to offer educational dinners and community events to introduce guests to the restaurant's unique point of view. She envisions it to be like a wine or tequila tasting, including tips on how to forage or cook challenging local ingredients, such as black cod. "We can't take people out on mushroom hunts," says Singer, laughing, "but if we have the opportunity to educate someone, we always try to do that. There's so much out there for this community to absorb related to food."

***For more information, visit [forayrestaurant.com](http://forayrestaurant.com).***

"I enjoyed spending time with Parker while giving him his concours cut."

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# In a [Sweet] Pickle

By Nora Heston Tarte | Photos by Randy Tunnell

Embark on the adventure of a lifetime aboard Kombi Tours' "The Sweet Pickle," a vintage green 1970 VW bus that got its moniker from owner Steve Tingley. The company's tagline is "We're a big dill!"

Kombi Tours is unique in its small-scale, full-service approach to touring wineries or breweries. Up to six guests get more than a ride from location to location. Tingley, the expert tour guide at the wheel, imparts history about the region, the wineries or breweries, and other areas of interest. He snaps photographs of guests along the way, offers pick-up and drop-off service, serves a light lunch, and provides entertainment, as each tour concludes with a five-question wine quiz.

Departing from Carmel or Monterey, tours include stops in Carmel-by-the-Sea, Carmel Valley Village (wineries only), Pacific Grove, Monterey, and Seaside. Locations are chosen by Tingley or those commissioning the bus, and stop requests are always welcome. "I like to spread [the stops] out so we get plenty of cruising time on the bus. My decision [on locations] is also based on the hospitality provided by the winery or brewery," he says. "I like my guests to feel at home and catered to for the best possible experience."

Tours start at 11:30 a.m., and each visit lasts approximately one hour. For lunch, a charcuterie board from Little Luna Cheese Boards is served. "Most of my guests are from out of the area, so while driving, I tell them about our local restaurants, places to shop, hike, points of interest, like the 17 Mile Drive, Point Lobos, Monterey Bay Aquarium, and so on," says Tingley. At the third tasting room, Tingley announces the wine quiz, which includes questions about production and history. "If they get them all correct, I give them a grand prize, a Kombi wine puller," he says. "Of course, everyone's a winner on Kombi Tours, so everyone walks away with the grand prize!"

*For more information, visit [KombiToursMonterey.com](http://KombiToursMonterey.com).*



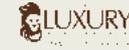


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# Intertwining Vines: Folktale Supports Point Lobos

By Jessica Zimmer | Photos by Manny Espinoza

On May 10, 2023, Folktale Supper Club, Folktale Winery & Vineyards' dinner series, held a special celebration to benefit the Point Lobos Foundation. The event featured games, talks by foundation representatives, locally grown vegetables, artisanal sausages, and a variety of desserts.

The dinner took place in the winery's wine garden, a spacious area surrounded by flowers. Guests chose refreshments curated by executive chef Justin Robarge. Food options included the grilled farmers market vegetable station with Carmel Valley greens and baby fennel, the local rock cod ceviche station with pickled Fresno chiles and cilantro aioli, and the something sweet station, which offered lemon meringue martinis and chocolate mousseline. The Point Lobos Foundation received 10 percent of ticket sales.

The Point Lobos Foundation provides funding for trail work and maintenance at Point Lobos State Natural Reserve, which is known as "the crown jewel" of the state's park system. The Reserve spans habitats from pine forests to rugged beaches and is located one mile south of Carmel-by-the-Sea. In the past, Point Lobos was home to whaling operations, gravel quarries, and the largest abalone cannery on the West Coast. Today, it is a spot for peaceful relaxation and ecosystem rehabilitation. The Point Lobos Foundation funds native plant restoration and invasive plant removal. It also fully funds the Point Lobos docent program, composed of California State Parks volunteers who enhance the visitor experience at the Reserve.

"More important than the monetary success of the event is the relationship of support cultivated with Folktale Group and the widespread publicity it afforded to our small organization," says Tracy Gillette Ricci, development director for the Point Lobos Foundation. "Over the past few years, Folktale has supported our member appreciation event with wine donations. They supported us last year by hosting a photography fundraising event at their Seventh and Dolores Steakhouse in Carmel-by-the-Sea."

*For more information, visit [pointlobos.org](http://pointlobos.org).*





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# Greenscaping The Glen

By Jessica Zimmer

Landscaping at The Glen of Pacific Grove, a peaceful, gated residential community close to Pebble Beach, is provided by Greenscape California, a Carmel-based landscaping business headed by David Bach.



The company collaborates with The Glen's Homeowners Association and Regency Management Group (Carolyn Donaway, Jeff DeMers, Ashika Sahdeo, and Liane Cunningham) the community's Monterey-based property management company. "Taking a team approach allows us to best serve the property, its residents, and their respective board members," says Bach.

In 2022 and 2023, Greenscape California, along with Regency, completed drainage projects to mitigate the potential for flooded homes and underwater foundations. These projects were critically important, given the significant amount of rainfall last season.

"We installed a number of beautiful drought-resistant planting areas—removing turf and reducing . . . water use—which saves money," says Bach. "We also cleared high grasses on hillside areas and removed small or dead trees and shrubs to better facilitate fire risk management during the summer and fall, which helps keep insurance premiums from skyrocketing."

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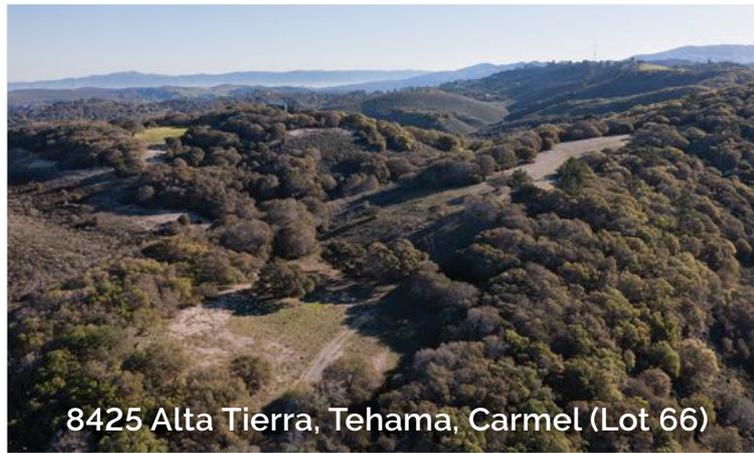
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# CONCOURS 2023

## THURSDAY, AUGUST 17, 2023

- Bonhams Quail Lodge Auction
- **Legends of the Autobahn**
- Monterey Jet Center Auction
- **Mecum Monterey 2023 Auction**
- Russo and Steele Auction
  - \*not confirmed yet for 2023
- **Pebble Beach Classic Car Forum**
- Pebble Beach RetroAuto
- **Pebble Beach Tour d'Elegance**
  - Presented by Rolex**
- Prancing Ponies Women's Car Show
- **RM Sotheby's Monterey**
- Rolex Monterey Motorsports Reunion

## FRIDAY, AUGUST 18, 2023

- Bonhams Quail Lodge Auction
- **Mecum Monterey 2023 Auction**
- Russo and Steele Auction
  - \*not confirmed yet for 2023
- **Gooding & Company's Pebble Beach Auctions**
- Pebble Beach Classic Car Forum
- **Pebble Beach RetroAuto**
- Pacific Grove Rotary Concours Auto Rally
- **Rolex Monterey Motorsports Reunion**
- RM Sotheby's Monterey
- **The Quail, A Motorsports Gathering**
- Werks Reunion

# CALENDAR OF EVENTS

## SATURDAY, AUGUST 19, 2023

- Exotics on Broadway
- **Mecum Monterey 2023 Auction**
- Annual Ferrari Owners Club Gathering
- **Concorso Italiano**
- Concours d'LeMons
- **Gooding & Company's Pebble Beach Auctions**
- Pebble Beach Classic Car Forum
- **Pebble Beach RetroAuto**
- Rolex Monterey Motorsports Reunion
- **RM Sotheby's Monterey**

## SUNDAY, AUGUST 20, 2023

- Pebble Beach Concours d'Elegance
- **Pebble Beach RetroAuto**



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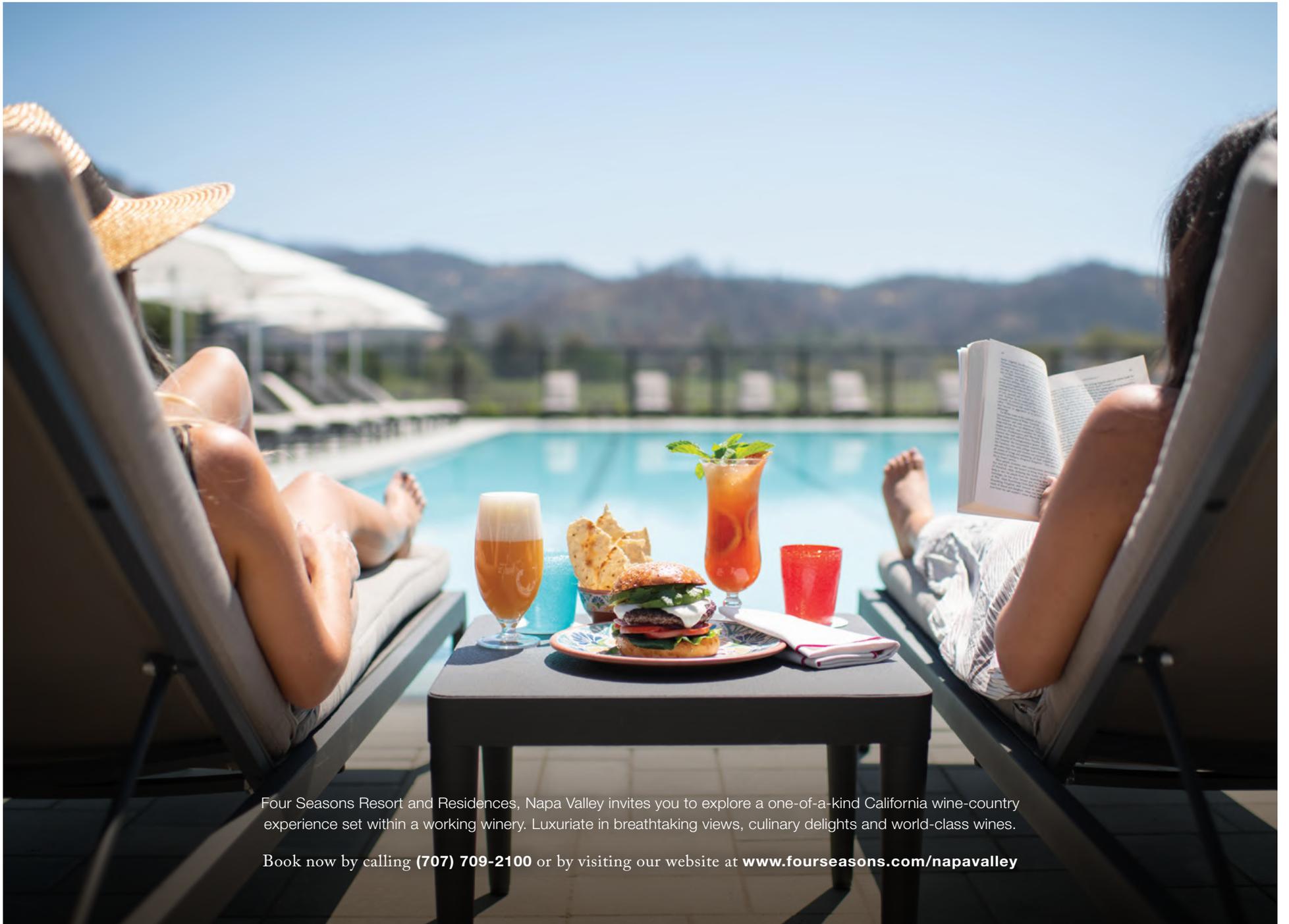




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## 57° DEPARTMENTS

### FEATURE

**An Adventure-Filled Journey Leads Back Home**  
By Atissa Manshour

**A Taste of Italy**  
By Emely Zepeda

### COMMUNITY

**A Cosmic Experience Awaits**  
By Atissa Manshour

### WINE

**Eden of Applegate**  
By Andrea Stuart

**Drama in a Glass**  
By Atissa Manshour

### VACAY

**Breakwater Lodge**  
By Jessica Zimmer

### PHOTO

**Life in Black and White**  
By Nora Heston Tarte



## PUBLISHER'S NOTE

By Rich Medel

As you walk through downtown Carmel-by-the-Sea or drive through the winding hillsides of Napa and Sonoma Valleys, wineries that dot the landscape are bustling with people wearing brimmed hats. On the Monterey Peninsula, people are finally bringing their classic cars out to play as rain gives way to sun. Yes, summer is in full swing. And Pebble Beach Concours d'Elegance is right around the corner. You'll get a sneak peek at this year's event as you flip through these pages.

In addition to promising an array of summertime events, the impending hot months are inspiring many food and wine experts to approach food and wine creatively.



Foray Restaurant defines the next era of sustainable dining as one that promotes education alongside foraged foods, from wild mushrooms to bay leaves and sustainably caught fish. These offerings provide diners with a sumptuous experience grown in their backyards.

Down the road in Salinas, Taylor Farms—owner and operator of Earthbound Farm in Carmel Valley—supports initiatives that promote health and wellness for youth in part through scholarships and partnering with other organizations that support the community, form connections, and cultivate literacy.

Meanwhile, Ink Grade Estate in Napa is celebrating a new milestone: recognition as California's largest certified biodynamic ranch in Napa County. And Ham Nicholson of Kelham Vineyards is doing his part to keep the spirit of Napa Valley alive by keeping the roots of his family winery in the local soil and out of big business.

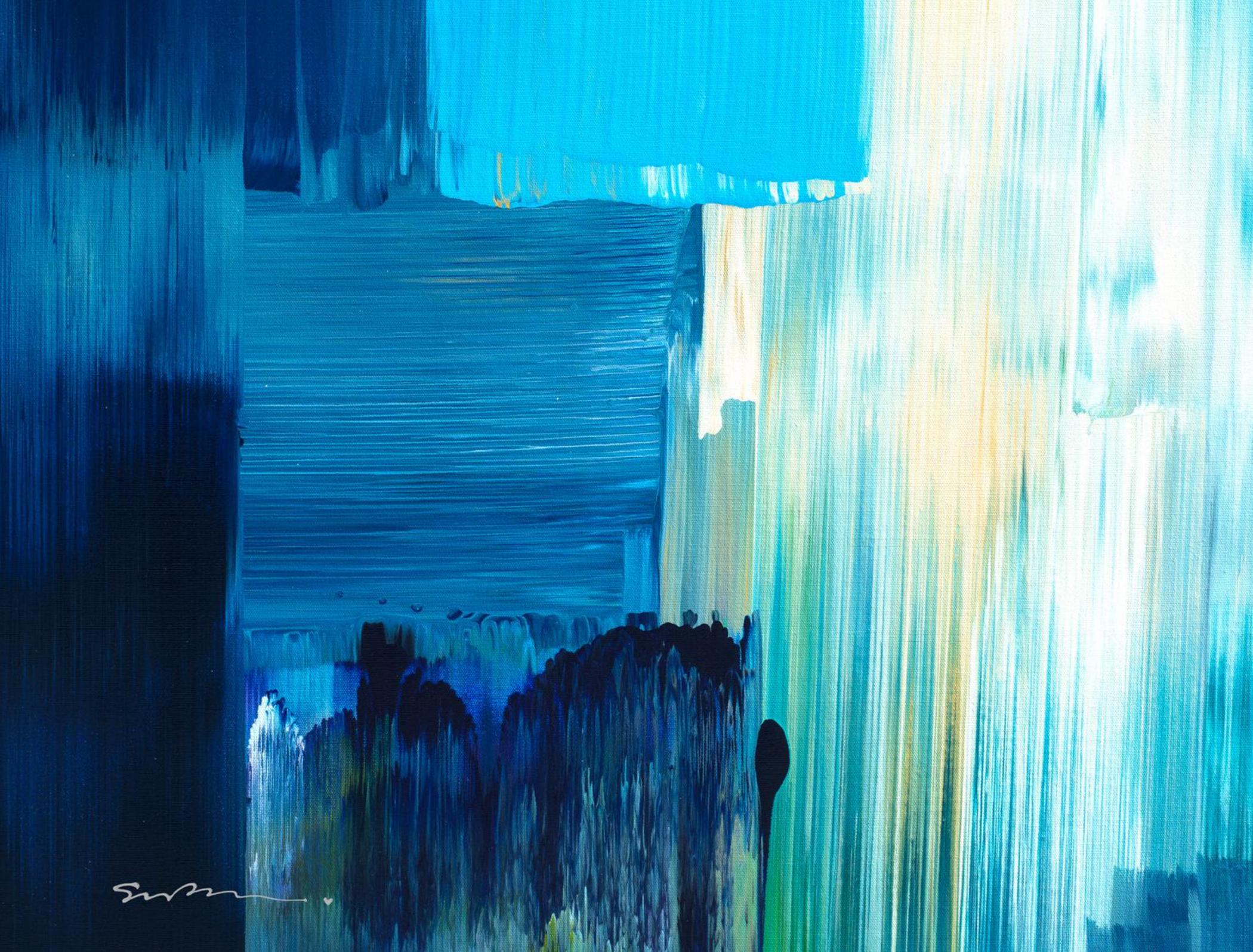
Then, just a few hours north in Applegate Valley, Oregon, winery owner Mini Byers of Cowhorn Vineyard & Garden is using the skills she learned growing up on California vineyards to imbue her wines with the valley's terroir through biodynamic and regenerative farming practices.

Bridging the gap between California and Italy, Alex Corazza and Friuli Italian Wines are shining a light on wines from the Friuli-Venezia Giulia region, an area known for wines that are distinctive from any others.

Finally, if you're in downtown Carmel, Rigo Garcia, manager of 7D and The Annex, invites you to celebrate summer with them at their newly opened lounge.

Hope to sip and savor with you at Concours!





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PUBLISHER Rich Medel  
rich@65mag.com

EDITORIAL DIRECTOR Andrea Stuart  
andrea@65mag.com

CONTRIBUTING WRITERS Maxine Carlson  
Caitlin Fillmore  
Atissa Manshour  
Bettina McBee  
Nora Heston Tarte  
Jessica Zimmer

COPY EDITOR Leah Weiss

ASSOCIATE EDITORS Michele Callaghan  
MacDuff Perkins

ART CREATIVE DIRECTOR Manny Espinoza  
manny@65mag.com

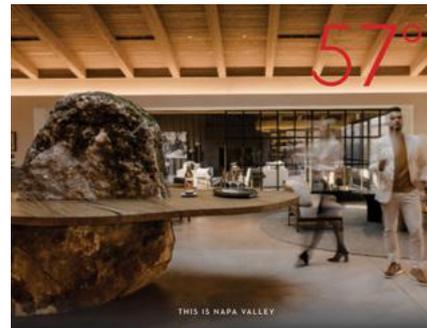
CONTRIBUTING PHOTOGRAPHERS Manny Espinoza  
David Bernahl  
Bob McClenahan  
Alexander Rubin  
Randy Tunnell

#### ADVERTISING / MARKETING

SALES ACCOUNT EXECUTIV Jack Pappadeas  
jack@65mag.com  
Chad Medel  
chad@65mag.com

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# CONTRIBUTORS

## WRITERS



MAXINE  
CARLSON



CAITLIN  
FILLMORE



NORA  
HESTON TARTE



ATISSA  
MANSHOURI



BETTINA  
MCBEE



JESSICA  
ZIMMER

## PHOTOGRAPHERS



DAVID  
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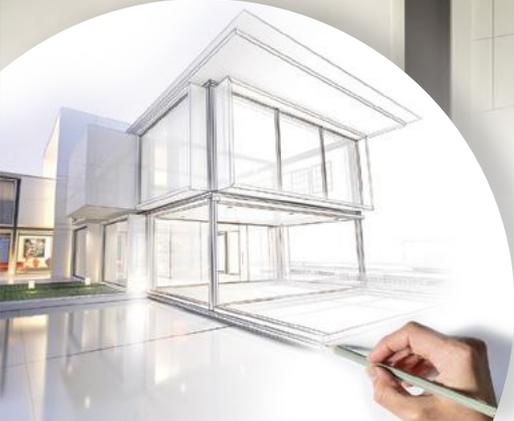
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# Life in Black and White

By Nora Heston Tarte | Photos by Pierre Martin

A varied education is partly responsible for Pierre Martin's cinematic form of photography. Exploring hyperrealists in books and movies while growing up led him to question the obvious. Finding hidden messages in media, observing minute details in print, and focusing on storytelling yet leaving much for the viewer's interpretation have become the groundwork for his creations in photography, music, and design. "Thinking outside of the box has become the de facto recipe for most of what I have tackled," he says.

Martin's passion is also partially inherited. Growing up surrounded by graphic arts—design, photography, painting—he was inspired by the various media and able to see them as a viable path to success. His father passed down some of the physical pieces, gifting cameras to his son, getting him into the "wearing a camera" style that encourages pointing and shooting when the mood or location inspires.

Early in his career, while studying at Ecole Française d'Enseignement Technique in Paris, France, Martin focused on black and white, studying the masters of the genre. "I always had the perception of color being a distraction and that the infinite palette of grays offers all the options," he says. "If there is a story, black and white tells it better, I believe."

Many of Martin's most notable pieces fall under the category of street photography, allowing him to instantly interpret what is in front of him and capture his own version of reality. "Sometimes it is a specific situation or an interaction between people, elements, and structure," he says. "Urban and natural landscapes have an infinity of shapes to offer, and they can become the primary subject or the background."

"I do not overthink the end result rather I enjoy the process of creation," says Martin. "If I can trigger emotions in others in that process, I have succeeded."

*For more information, visit [1012pm.com/new-gallery](http://1012pm.com/new-gallery).*





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# The Healdsburg Wine & Food Experience

Photos by Gamma Nine Photography and Huge Galdones



Located in the heart of California wine country, the Healdsburg Wine & Food Experience (HWFE) celebrated the best of Sonoma County with world-renowned food and wines. Held this year May 18 through 21, the festival showcased the region's makers, including farmers, growers, winemakers, and chefs alongside globally recognized wines from the greatest wine regions of the world and highlighted vibrant culinary diversity, sustainable farming practices, and deep connection to agriculture.

The event included special wine tastings and seminar discussions, barbecues, lunches, dinners, celebrity chef demonstrations, cocktail experiences, and an expansive Grand Tasting complemented by a live outdoor concert featuring Maddie & Tae at Rodney Strong Vineyards.

New to the festival, the Farm-to-Glass Cocktail Seminar was hosted by the award-winning team of the Little Red Door from Paris. Guests also enjoyed culinary demos from chefs Joe Sasto and Viet Pham; a special dinner experience at Michelin-starred and recently reopened Cyrus; and a new zinfandel tasting and pairing event hosted by Leslie Sbrocco called Zinfandel Live, with a unique live music component at Villa Chanticleer on Sunday.

The organization's mission is to raise funds that support the Leadership Academy, workforce development and other resources that elevate local vineyard workers, farm workers, and their families. The outdoor concert at Rodney Strong Vineyards benefited the Sonoma County Grape Growers Foundation. This year's event sponsored by Foley Family Wines also featured a community brunch at Chalkboard Restaurant that benefited Healdsburg Future Farmers of America (FFA). A significant donation went toward the HWFE Future Farmers Scholarship, created by HWFE for students from the local Healdsburg High School FFA chapter. The organization also contributed to Farm to Pantry—its goal is to end food injustice by bringing communities together and reversing global warming by rescuing and sharing locally grown food with those who have been marginalized.

*For more information, visit [healdsburgwineandfood.com](http://healdsburgwineandfood.com).*

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# Eden of Applegate

By Andrea Stuart | Photos Courtesy of Cowhorn Vineyard & Garden

Ribbons of light drape the valley in warmth and awaken budding vines at Cowhorn Vineyard & Garden in Jacksonville, Oregon. Bud burst is a little late this year, but the vines are finally stretching their canes.

When Mini Byers and her husband, Dillon, purchased the Cowhorn property in 2020 from Bill and Barbara Steele, they committed to building upon the holistic practices that the former owners had started. In addition to maintaining the property's Demeter Certified Biodynamic® status and environmentally conscious farming techniques, Byers and her team are moving toward a regenerative farming model.

"Our 20-year plan is to be fully regenerative," shares Byers. "Our winemaker, Vince Vidrine, is committed to this vision and has seen firsthand the difference this approach has on the overall fruit quality and therefore the wine."

Byers was raised to respect the land. When she was young, her passion for being in the vineyard was such that her parents would allow her to skip school to work during harvest season. Her father—a vintner and winery proprietor—would wake her while the sky was inky and the air was heavy with dew.

Having adopted a creative perspective from her mother's designer eye, Byers is an entrepreneurial spirit. Her love of hospitality was born from the myriad wine dinners her parents hosted. "I would pop down to say hello or spy from the corners," she says. "My dad would always allow me to sit in his lap, and he'd give me a sip of whatever he was drinking. I felt so . . . part of this thing that was seemingly always around us: wine!"

In addition to offering tastings and pairings by appointment, Cowhorn hosts the Supper Club, a boutique five-course dinner experience, which features a seasonal menu by Tim Payne. Ingredients are gleaned from the on-site garden, and meals are prepared outdoors, in front of guests, over an open fire. "It's where simplicity meets decadence," says Byers.

As part of its efforts to become regenerative, Cowhorn has introduced four St. Croix sheep to assist in managing cover crops, weeds, and soil on the 117-acre property that grows six Rhône varietals: viognier, marsanne, roussanne, syrah,

grenache, and mourvèdre. The team is also moving toward dry farming—crop production without irrigation—and has curated creative ways in which to share the wines and property with visitors. "We're creating an overnight experience on the property," exclaims Byers.

Biodynamic and regenerative methods are complementary in holistic farming. While biodynamic farming uses organic, locally sourced materials, regenerative farming takes it a step further and prepares the land to be self-sustaining. Byers says that these practices will continue to enhance the qualities already present in Cowhorn wines. "Our wines have a signature flavor profile, and yet they are identifiable from vintage to vintage," she says. "This makes each bottle of wine a reflection of a time and place."

The Cowhorn team rotates cover crops, incorporates flowering plants for the pollinators, and has two acres of asparagus, apple, and pear trees and a plethora of other plant life. This polyculture—the cultivation of complementary plants in one area—helps the land prosper. It also imbues the wine with complexity. "By planting lavender near the viognier, you really are able to smell those particular floral elements in the wine," says Byers.

Another aspect of holistic land management includes making use of everything. When a wine doesn't turn out as expected, rather than being dumped, it is made into another product, such as vinegar.

In addition to producing award-winning wines, Cowhorn places emphasis on education. "We enjoy it when wine drinkers can appreciate and expect variances in wines from year to year," says Byers. "We want our members and visitors to care about what they are ingesting and for them to feel good about supporting our efforts."

As the sun disappears behind green swells flanking Cowhorn, Byers and her husband unwind from a rewarding day. She sips her cup of tea and he savors his glass of Reserve Viognier as they look forward to introducing their newborn to their Applegate Valley Eden.

***For more information, visit [cowhornwine.com](http://cowhornwine.com).***



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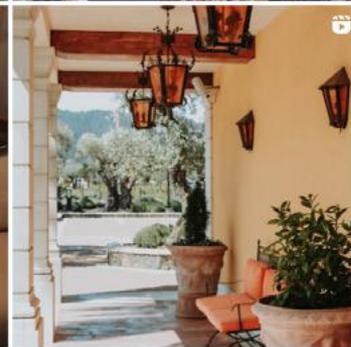
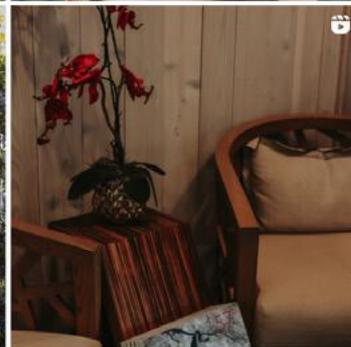
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# SENSES

*by* INK GRADE







# Drama in a Glass

By Atissa Manshouri | Photos Courtesy of Ink Grade

Winemaking can be a dramatic business—a heady balancing act of tradition and innovation with an added swirl of prestige and personality. At Ink Grade Estate on Napa’s Howell Mountain, the drama comes from the land and reemerges in the glass. At once rugged, complex, and generous, the 800 acres that make up the estate are composed of iron-rich volcanic rock and ash formed 5.3 million years ago, in the Miocene epoch. Dense forests of pine and redwood cover the east-facing hillside, which steeply climbs to 2,200 feet in elevation. Carlton McCoy, master sommelier and CEO of Lawrence Wine Estates, describes the fruit as having an otherworldly essence. “Howell Mountain naturally produces wines with firm tannins, wines of great power,” he says. “Our work [here] is to farm and vinify our wines to coerce elegance and nuance from the vineyard. This is what makes Ink Grade so unique.”

The story of Ink Grade stretches back to 1873, when a deed for the land site was signed over by Ulysses S. Grant. Among the first to plant vines on the hillside was Theron Ink, a gold prospector and early Napa Valley settler. After building a retreat for his family on Howell Mountain, the budding winemaker and entrepreneur constructed Ink Grade Road to connect Pope Valley to Napa Valley, allowing him and other producers to transport their wines to St. Helena. Over a century later, Heitz Cellar acquired and planted the estate, using a portion of the grapes in its venerable Napa Valley cabernet. An infusion of new leadership came in 2018, with the purchase of Heitz Cellar by Gaylon Lawrence, Jr., who in turn brought McCoy into his current role. Recognizing that they had something special on their hands, Lawrence and McCoy launched Ink Grade Estate in 2020 as a standalone project.

With winemaker Matt Taylor on board, the team set about creating its inaugural range of classically structured, single vineyard wines, which today include two cabernets sauvignon, a sauvignon blanc, and the Andosol Red Field Blend. “The driving force behind Ink Grade was the opportunity to bring the full potential of this singular site to life through

the lens of a new brand,” says McCoy. “There is no site like this in the Napa Valley, so it deserved its own platform and its own expression.”

The talents behind Ink Grade Estate translate the drama of the land into the glass using the site’s wild terrain as inspiration. “Expressive and distinct, Ink Grade wines simultaneously honor and innovate the classic winemaking style of Napa Valley: all-natural winemaking, pure, chiseled fruit, and beautifully complex aromatics,” says McCoy. “We often describe them as having Beauty and the Beast in the same glass.”

Since 2019, Ink Grade has been farmed biodynamically and was recently recognized as the largest Demeter Certified Biodynamic® ranch in Napa County with 220 of its acres certified under vine. This has increased grape vitality and thus imbues the wines with an uninhibited taste of the terroir. “At Ink Grade, we understand that our greatest asset is the complexity that comes from this incredibly raw and wild site and that preserving the tension from the site to the wine is a great privilege,” says Taylor.

The Ink Grade tasting experience reaches its full potential at the recently opened The Pavilion by Ink Grade in St. Helena, where guests are treated to a luxury hospitality offering that is rustic and refined, much like the wines themselves. In the light and art-filled space, visitors can choose between the Estate Collection Experience, which presents Ink Grade’s newly released vintages in an exquisite setting or the SENSES by Ink Grade experience, an avant-garde, multi-media experience combining video projection, sounds, and lights. “There has never been a winery to use such technology to immerse the guests in the rugged slopes of the ranch and to bring them face-to-face with our fermentations!” exclaims McCoy. “It’s an emotional roller coaster.”

*For more information, visit [inkgrade.com](http://inkgrade.com).*





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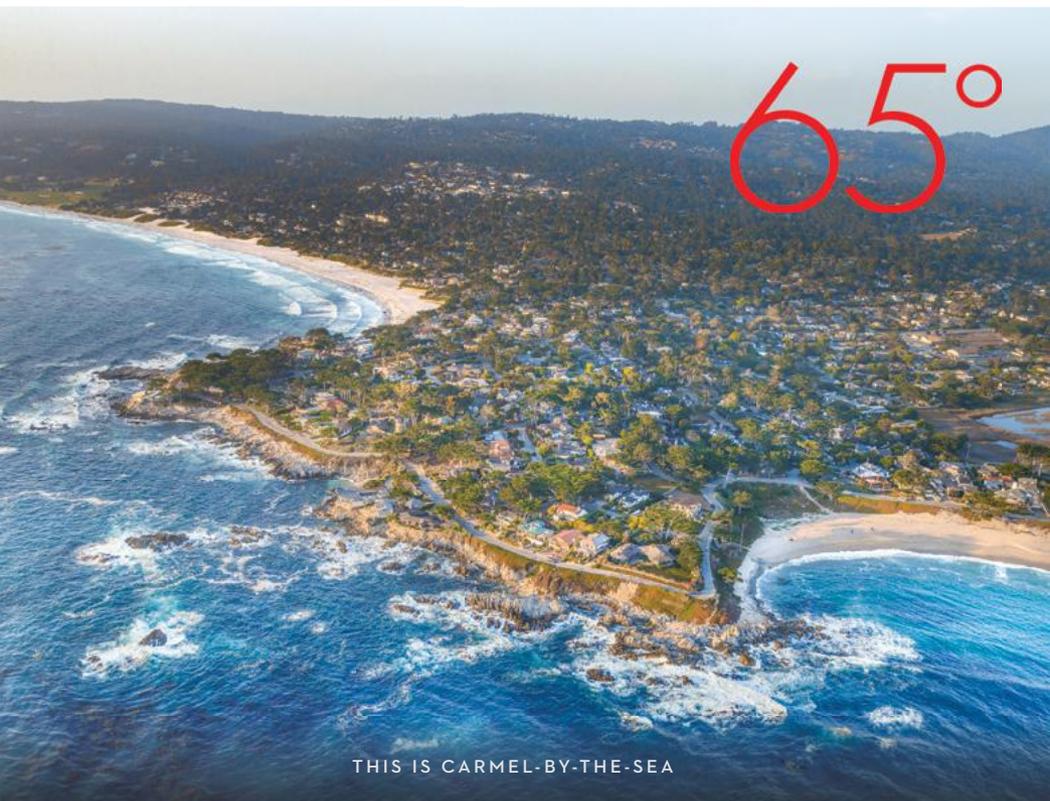
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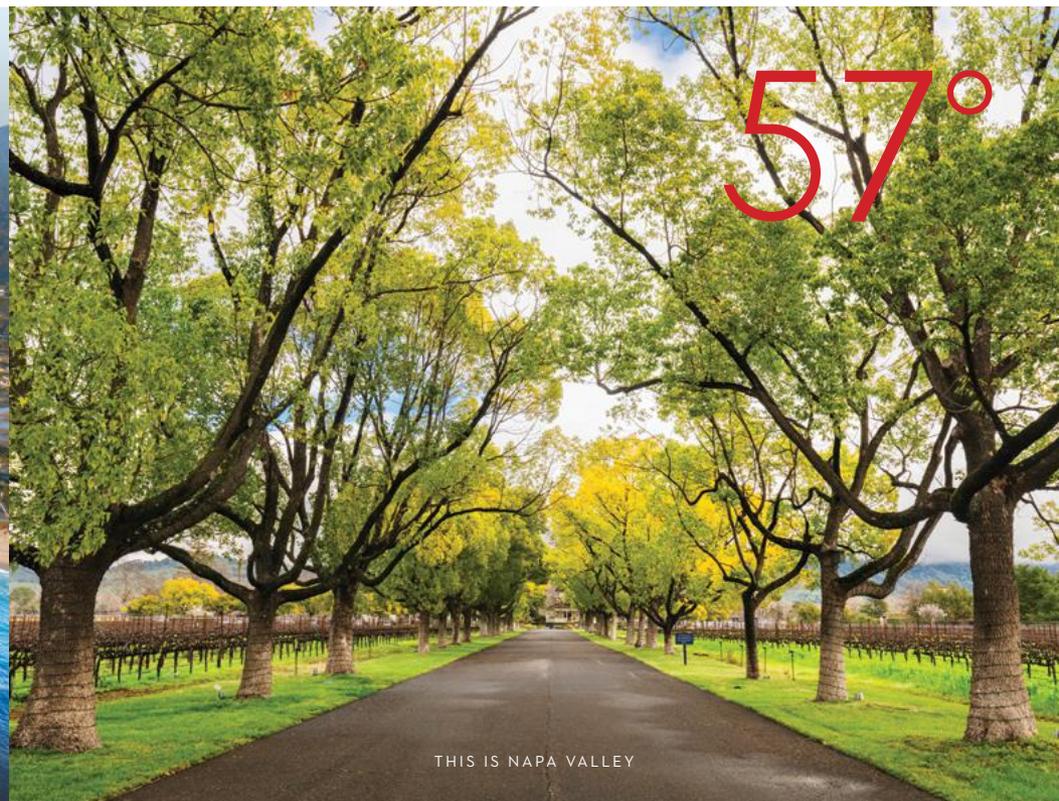
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# An Adventure-Filled Journey Leads Back Home

By Atissa Manshouri | Photos by Hamilton NicholSEN and Kelham Vineyards

Hamilton NicholSEN has always felt a deep attachment to the Napa Valley, having grown up with grandparents in St. Helena before moving to Oakville as a teenager. Although a life of adventure led him around the world and up and down some of its highest peaks, his love for the Valley has always called him back. Today, he pours that love into his role as winemaker at Kelham Vineyards, owned and operated as a family business, alongside his mother, Susanna Kelham, and brother, Ron NicholSEN. Kelham Vineyards' elegant array of library wines, including cabernet sauvignon, merlot, sauvignon blanc, and chardonnay, are estate grown, produced, and bottled from the vineyard's holdings in the prized Oakville American Viticultural Area (AVA).

From his earliest days in Napa Valley, NicholSEN seemed destined for a life in the winemaking business. During his summer breaks in Oakville, he cut his teeth working at wineries and at the famed eatery Tra Vigne while also getting his hands dirty on farming jobs, during which he learned about agriculture and the land. "The wine business started young for me," he says, "but I didn't know it at the time."

While studying restaurant and resort management at Colorado State University, NicholSEN had the unique opportunity to complete his culinary degree in Switzerland and cook in spectacular settings such as a castle in Siena and a Michelin-starred restaurant in Paris. After college, he was back in Northern California, working at the Bohemian Club and for renowned chef Michael Chiarello before answering the siren call of his other beloved environment, the mountains. NicholSEN moved to Vail, Colorado, where he worked alongside the ski patrol to locate and extract the injured. A lifelong, avid skier, NicholSEN cherishes childhood memories of being out in giant blizzards with

his brother and later, in high school, sleeping in the parking lot of Alpine Meadows Ski Resort with his friends to take full advantage of weekend ski days.

In 1997, Susanna Kelham established Kelham Vineyards with her two sons, but it wasn't until 2000 that NicholSEN came on board full-time, throwing himself into his role in the family operation. "I loved working every single day on a ski mountain," says NicholSEN. "I always thought that would be the best job I'd ever have." Winemaking, however, proved to be just as exhilarating. "It's never the same day when I go to work here," he says, laughing. On any given day, he may find himself on a tractor, or replacing a wind machine, or pouring wine for a bachelorette party.

Kelham Vineyards is a true family business—NicholSEN, his mother, and his brother do it all themselves. "We grow the fruit, we make the wine, we don't have a marketing team; it's all winery-direct sales," says NicholSEN, "so the extra costs aren't there for us, either." When asked about the changing face of Napa Valley wine production and the influx of new producers, NicholSEN says, "The biggest change in the Valley, to me, are the dollars and cents that don't make sense anymore."

What makes sense and perseveres is the spirit of Napa Valley that NicholSEN first fell in love with as a child—one in which neighboring producers lend each other tractors much as they would a cup of sugar. "I think that everybody's kind of forgotten that this is a small community," he says. "It's a neighborly valley, and everyone helps everyone."

***For more information, visit [kelhamvineyards.com](http://kelhamvineyards.com).***



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Photos by Bob McClenahan

# *Editor's Summer Sipper*

## *2021 Mount Veeder Chardonnay*

**Appearance:** Pale gold with medium concentration.

**Aromas:** Notes of ripe, golden orchard fruits, fresh banana, and pineapple, with a touch of caramel and vanilla.

**Flavors:** The palate is round and clean with bright acidity and a flinty finish of crisp minerality.

## *Editor's Experience*

Pairs effortlessly with organic chicken and a side of barbequed red and green bell peppers. It's also a beautiful standalone wine that enjoys showing off its unique profile while being sipped on a warm summer afternoon. Pairing is fun but completely unnecessary.











# A Cosmic Experience Awaits

By Atissa Manshouri | Photos Courtesy of Robert Ferguson Observatory

While the exquisite fruits of Sonoma County's soil draw visitors from around the world, there is also endless wonder to be found in the county's skies. At the Robert Ferguson Observatory (RFO) in Sugarloaf Ridge State Park, the cosmically curious can explore the limits of the universe—including distant stars, galaxies, planets, and nebulae—using three powerful telescopes, all under the guidance of friendly and knowledgeable volunteer docents. Welcoming an average of 9,000 visitors each year, RFO offers educational programs about science and astronomy for students and the public and in support of educators.

The observatory's namesake, longtime Sonoma County resident Robert Ferguson, was a keen amateur astronomer who built telescopes and loved to share his excitement with others, especially children. In 1985, he started Striking Sparks—now a mainstay of the organization—a student essay competition that awarded a telescope to its winners and was based on the simple idea that putting more telescopes in the community would spark lifelong interests in astronomy as well as in science and the natural environment. With his talent for turning astronomy into something exhilarating for children, Ferguson volunteered tirelessly, presenting in the county's schools. His devotion to spreading his enthusiasm was the inspiration for the development of the observatory. Unfortunately, he passed away before the facility was built.

Guided by Ferguson's legacy and with the support of nearly 200 volunteers, RFO provides a place to foster an interest in astronomy and inspire young people. "Astronomy is often considered a gateway science, owing to its ability to inspire curiosity in everyone, irrespective of age, culture, or general inclination towards science," says RFO Executive Director Stephanie Derammelaere. "We strongly feel that by giving young people hands-on experience in learning about space and astronomy, we are inspiring them to pursue fields in STEM and making science an accessible subject matter."

In addition to Striking Sparks, the observatory presents its signature Public Star Parties one to two times per month, depending on the schedule of the new moon. Under the darkest skies possible, these events offer opportunities to see nearby objects, for example, the planets in our solar system, as well as deep-space objects, such as galaxies that are millions of light-years away. RFO also holds a variety of classes, including the monthly Your Universe class, which covers the constellations and objects visible in that month's night sky; Focus Nights, which includes a deep-dive presentation and viewing on topics such as meteor showers or certain planets; Observing Labs; and a Bring Your Own Telescope class that teaches people how to use their scopes. Several of RFO's Striking Sparks winners have gone on to study astronomy or astrophysics in college and continued in those careers, and some have returned to become RFO docents.

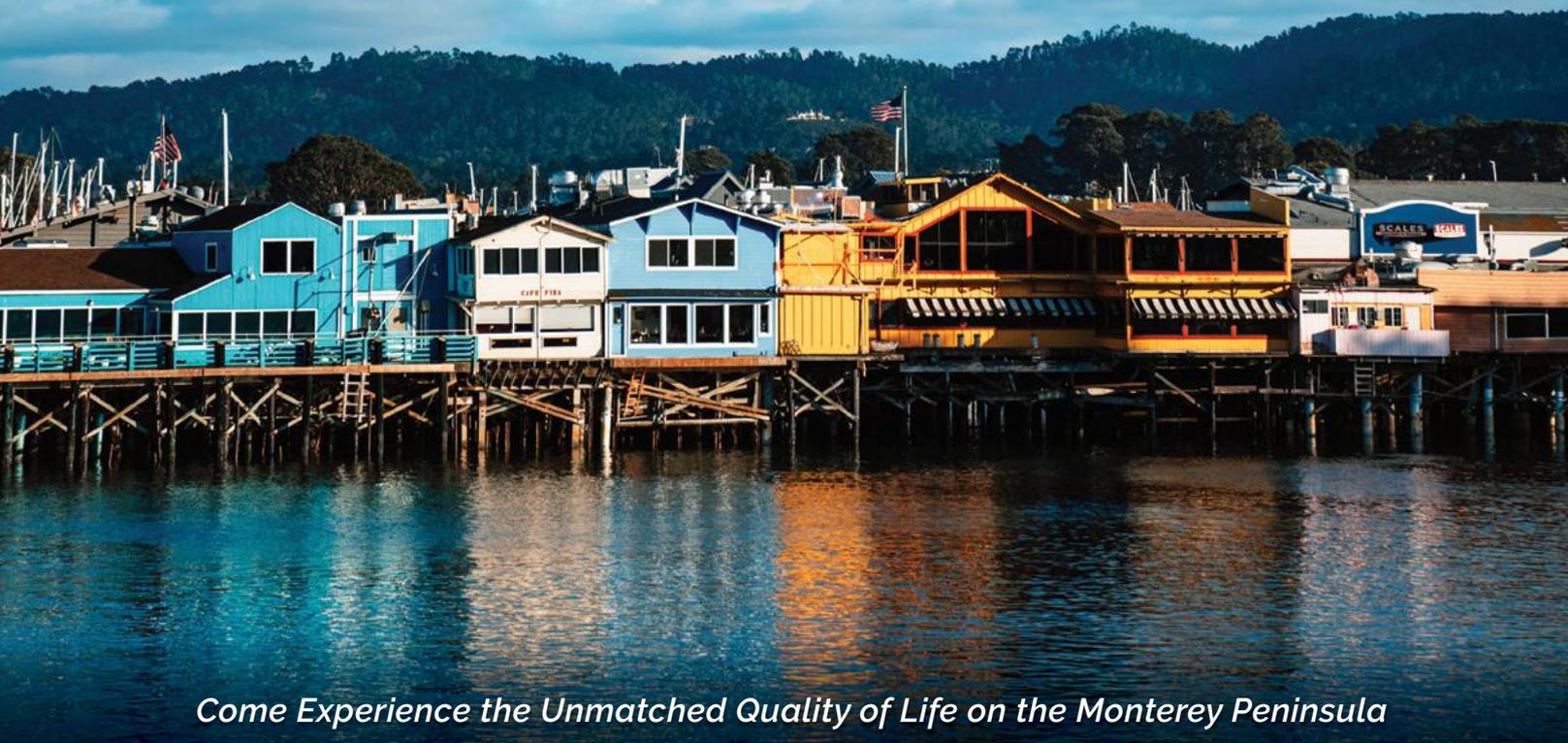
As stargazing becomes an increasingly popular activity in hospitality settings, RFO is often approached to provide star parties at off-site venues such as wineries, hotels, and resorts. To meet the demand, Derammelaere says, "We have a team of star guides that bring telescopes to different locations and show and educate the visitors on various constellations, planets, and other objects that are visible in the night sky."

While astronomy is considered a hard science, the observation of the cosmos has long inspired philosophy, poetry, music, and countless other flights of imagination. "Being under the stars on a clear night, observing the universe, helps anyone put their life in perspective," says Derammelaere. "Problems and challenges faced during the day are forgotten as people contemplate their place in the universe."

***For more information, visit [rfo.org](http://rfo.org).***



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# The Ultimate Charter

One of the most recognizable and iconic megayachts ever built has recently hit the charter market for the first time. As one might expect with a 126 m/413 ft-long behemoth (with a 21 m/68 ft+ beam!), it doesn't come cheap. M/Y *Octopus*—the Lurssen-built ice-class explorer delivered in 2003 to its owner, the late Paul Allen of Microsoft Corporation—may have been eclipsed in size by more recent vessels, but it still commands serious attention, with its plethora of amenities, immense presence, and outstanding capabilities.

M/Y *Octopus*, the largest exploration vessel to be launched at the time, has an exterior that was designed by renowned naval architect Espen Oeino. Its interior was created by Jonathan Quinn Barnett. Spanning eight decks, the yacht underwent a major refit at Blohm+Voss in 2019. It has accommodations for up to 26 guests in two VIP apartments and seven double and three twin staterooms. The owner's suite sits on its own dedicated deck with a king-sized bed, his and hers ensuite bathrooms, and a private observation deck. There are two elevators on board—one for guests and one for the owner—and, of course, plenty of accommodations for the large crew, all 63 of them!

De rigueur for a yacht of this size, features include a spa with sauna, steam room, and massage room, as well as a gym with a variety of equipment. Standouts include a

heated freshwater swimming pool with a retractable glass floor that raises to create an expansive entertainment area with dance floor, bar, spa pool, and pizza/tandoori oven. Guests can shoot some hoops on the helipad basketball court or head below decks to enjoy a cocktail in the glass-bottomed underwater observation lounge, relax in the cinema, or prepare for underwater adventure in the fully kitted out dive center, complete with hyperbaric chamber. Those seeking other adventures can jump into one of two submarines for a unique subaquatic exploration, have one of seven tenders whisk them to a secluded cove, or be dropped ashore by the onboard helicopter.

One of the yacht's most notable features is its state-of-the-art recording studio that was installed and enjoyed by Paul Allen, an avid music lover who recorded with a range of musicians on board, including Mick Jagger and Dave Stewart. Surely, an onboard re-recording of "Yellow Submarine" should be mandatory for all future guests!

M/Y *Octopus* is available for charter at \$2.2 million per week. At a cruising speed of 12 knots, it boasts an incredible 12,500 nautical mile range. While guests are unlikely to use even a fraction of that capability during a weeklong charter, with so many onboard luxuries and amenities, the yacht itself is surely enough of a destination.

## M/Y OCTOPUS

Built/Refit: 2003/2019  
Shipyard: Lurssen  
Model: Custom Ice Class 1A  
LOA: 126.2 m (414.1 ft)  
Beam: 21 m (68.11 ft)  
Draft: 5.76 m (18.11 ft)  
Gross Tonnage: 9,932 GT  
Cruise Speed: 12.5 knots  
Staterooms: 13  
Guests: 26  
Crew: 63



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# Travel Insider: Champagne, France

By Santa Bernahl | Photos by David Bernahl

For seasoned travelers, there are two preferred ways of getting to Champagne:

Fly into Aéroport Paris-Vatry (Châlons) via private charter. From there, transfer via a chauffeur-driven Maserati from Les Taxis du Vignoble. Or fly Air France's La Première into Charles-de-Gaulle (CDG) airport. Then, take a helicopter directly to the park of Domaine Les Crayères or to the helipad of Royal Champagne Hotel & Spa, a luxurious transition into the best hospitality experience of the region. One can also book a first class train ticket.

Once there, food enthusiasts will appreciate cuisine prepared by world-renowned chef Arnaud Lallement of L'Assiette Champenoise, a three-Michelin star restaurant that features a deep wine cellar.

For a classic and refined experience, Domaine Les Crayères boasts a rich history dating back to the early 20th century when the property once belonged to the De Polignac family. The estate has two restaurants, Michelin-starred Restaurant Le Parc and Brasserie Le Jardin, as well as Bar La Rotonde, where guests may enjoy a glass of wine while taking in breathtaking views of a historical park.

The Champagne region unveils an opportunity to encounter the faces behind famous labels. Hôtel Les Avisés opened by the

Selosse family, offers a chance to taste with Mr. Selosse himself, if you book well ahead.

Every traveler must also visit Hautvillers, where Dom Pérignon rests in the historical Abbaye Saint-Pierre d'Hautvillers. Then, pass through the L'Avenue de Champagne, and stop for a glass of bubbly at a Champagne house of choice.

Some of the best wine bars in the region include Le Coq Rouge, Le Vintage, and Au Bon Manger, all located in Reims. For a popular late-night milieu among winemakers, check out the The Glue Pot. Offering a more casual experience, it's open until 2 a.m. Sacré Burger is another place with superb wine list. And don't leave before trying artisanal Champagnes, including Vilmart, Pierre Péters, Legras & Haas, Champagne Dhondt-Grellet, Champagne Etienne Calzac, and La Rogerie.

Finally, visit the Cathedral of Notre-Dame of Reims, where French kings and queens were crowned. And if the night is still young, enjoy a show at Opéra de Reims for an exquisite musical experience. Take a page out of the French playbook and begin planning the next trip while still enjoying Champagne!

**For more information, follow @santabernahl on Instagram or visit [champagnefair.com](http://champagnefair.com).**







# Breakwater Lodge

By Jessica Zimmer | Photos Courtesy of Carmel Realty

Breakwater Lodge is an expansive, oceanfront ranch-style home that is perfect for a relaxing getaway. The property lies close to Carmel River State Beach, in the secluded housing community of Carmel Meadows. Furnishings are elegant and understated, in blues, whites, and grays that mimic the natural tones of the sea and dunes.

The main floor contains a sweeping view of the ocean, and the water is clearly visible from the spacious, ultra-modern kitchen. Just a step down from there is the formal living room, which holds a large gas fireplace. The living room also provides a view of Point Lobos, all the way to Carmel Point.

Guests can relax in the king primary suite with an ocean view and ensuite bathroom. This floor contains king and queen guest bedrooms, a full bathroom, and opens out onto a furnished deck with a view of the water.

Downstairs, Breakwater Lodge has a TV and game room, complete with a billiards table plus an oceanfront view. The lower level contains king and queen guest bedrooms, one full bathroom, a laundry room, and an office nook. The sanded backyard holds a furnished gathering area and an outdoor hot tub.

From the backyard, a path of stone steps edged by French lavender leads down to Ribera Beach. This stretch of the coast, locally called Middle Beach, is known for stunning sunsets. Ribera Beach connects to Carmel River State Beach to the north and Monastery Beach to the south. Upstairs, in front of the estate, Breakwater Lodge has a large two-car garage and driveway parking.

Nature lovers will enjoy Breakwater Lodge's proximity to wetlands. Carmel River Lagoon and Wetland Natural Preserve lies north of the property. Within the lagoon is a bird sanctuary, home to many waterfowl and songbirds. Visitors can also enjoy panoramic views of Monterey Bay National Marine Sanctuary, a federally protected marine area. Carmel River State Beach is a welcoming golden sand beach with plenty of room to stroll. Ohlone Coastal Cultural Preserve, with a mile-long beach, can be found a short drive to the south.

Breakwater Lodge is emblematic of the boutique, detail-oriented experience that Carmel Realty Company shares with guests.

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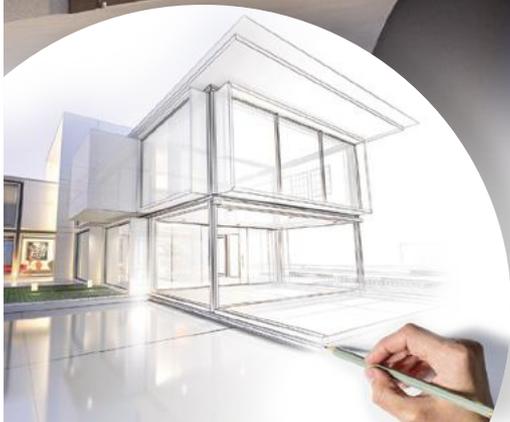
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# A Taste of Italy

By Emely Zepeda | Photos Courtesy of Alex Corazza

Friuli-Venezia Giulia is one of Italy's premium winemaking regions, yet it is also one of its best-kept secrets. Nestled in the northeast, Friuli-Venezia Giulia abuts Austria, Slovenia, and the Adriatic Sea and is a melting pot of Europe's Latin, Slavic, and Germanic cultures. This is apparent in its many spoken languages and dialects, its food, and its landscape. What brings the region together is its wine and the passion its locals have for winemaking.

One such local is Alex Corazza. In 2017, Corazza, along with his wife, Emily Rose, and his best friend of 12 years, Patrick Fantini Corazza (no relation), founded Friuli Italian Wines. Driven by a passion and love for their home, their mission is to share Friuli-Venezia Giulia wine and culture with the United States.

Once stateside, they realized that, while Italian wines were popular, Friuli-Venezia Giulia wines weren't known or widely available. Moreover, the varietals cultivated in the region are not found elsewhere, and they are not traditionally exported to the United States. Friuli Italian Wines is changing this by partnering with 23 regional wineries to import and distribute only the best.

Friuli-Venezia Giulia's white wines stand out the most, as they are not common in Italy, and Friuli is the region's most famous white. Approximately 55 percent of Italy's friulano grapes are from the region. Friulano wines are lively and fruity, with notes of citrus and almond.

Vitovska is an ancient white varietal that can predominantly be found in Friuli and the Karst Plateau. Traditionally used in blends, winemakers make vitovska wines, which are savory and dry with a wide variety of unique flavor profiles.

One of the region's most famous red wines is refosco, which has many sub-varieties and whose origins predate modern borders. Refosco wines are generally full-bodied, have high acidity, and feature flavors of spices and plum.

These are just a few of the wines that Friuli Italian Wines imports to California, Washington, and Nevada. In the next few years, Corazza would like to open a market in at least four additional states, with an eye to Texas, Arizona, Tennessee, and Colorado.

California is where Friuli Italian Wines became a reality and is still the company's US base of operations. When the Corazzas moved to California in February 2015, they knew it was temporary. "California was very crucial for our development" says Corazza. "We moved there with the idea of building something, but we prefer the Europe lifestyle." In May 2020, they permanently moved back home.

Now living in Trieste, they're near their partners and wineries. Corazza is now able to fully step into the role of CEO to manage the partners, logistics, and financials. He plans to come stateside at least twice a year to see clients and continue fostering a relationship between Friuli-Venezia Giulia and the United States.

"Friuli is a little bit more laid back. It moves around life more," says Corazza. "The US is very business driven. And families are very far apart. It's very spread out, but it's normal, because you guys speak the same language, have the same culture. . . . In Europe, you have so many different cultures, so many different languages. It's easier to stay close because it's more difficult to adapt."

Corazza notes that Friuli-Venezia Giulia has remained largely unchanged from his childhood. It is still a beautiful landscape with proud, traditional people and much to offer. And Friuli Italian Wines is intent on sharing a piece of it with you.

***For more information, visit [friulitalianwines.com](http://friulitalianwines.com).***



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# Tastes of May

By Jessica Zimmer | Photos by Alexander Rubin

On May 7, 2023, Twomey's Russian River Valley tasting room in Healdsburg held its Spring Release Celebration to showcase a trio of new wines: the 2022 Twomey Sauvignon Blanc, the 2021 Twomey Russian River Valley Pinot Noir, and the 2022 Twomey Anderson Valley Rosé of Pinot Noir. The two-session event welcomed Twomey members and fans of the brand.

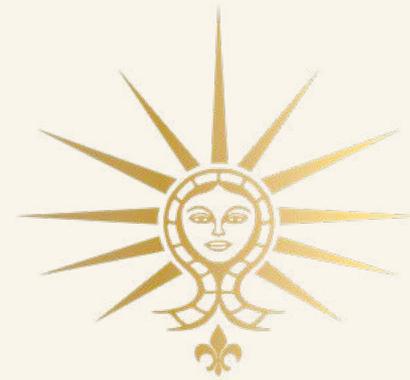
The 2022 Twomey Sauvignon Blanc, a 56/44 blend of Napa County and Sonoma County grapes, is a rich, deep wine with notes of white peach, pomelo, and almond blossom. The 2021 Twomey Russian River Valley Pinot Noir has a fresh and lively profile accented by dark fruit and spice aromas. And the 2022 Twomey Anderson Valley Rosé of Pinot Noir, from Twomey's Bearman Bend Vineyard estate property in the Anderson Valley, is a crisp wine with flavors of juicy hibiscus and white cherry.

Guests at the celebration enjoyed two styles of pizzas created by the winery's culinary team: classic pizza margherita and wild mushroom with roasted garlic, crème fraiche, and smoked bacon. The bacon came from local butcher Journeyman Meat Co. and was smoked to perfection by the winery's chefs. The menu also included artisanal small bites, such as chilled English pea soup shooters garnished with rosemary oil and golden Dungeness crab arancini. Lemons used in the dishes came from the Twomey's sister property, Silver Oak in Oakville, and were preserved in-house.

Jacob Philip Benning, a solo singer, songwriter, guitarist, and Sonoma County native, performed original rock music. Guests spread out blankets on the tasting room's back lawn as they joined together to raise toasts indoors, which added to the sunny, spirited party that welcomed the season.







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