

The best of Sonoma County living

Spring 2014

Wine Country Lifestyle

Compliments of Geysler Peak Winery

May Shipment

2013 Gewürztraminer

2010 Kuimelis Cabernet

2011 Walking Tree Cabernet

2009 Malbec



INSIDE

Sipping Notes
Tasting Room Etiquette

Style & Substance
with Myra Hoefler

Happenings
Summer Calendar

Taste
Bistro Ralph's

Farm to Table
Living with Passion



2013 GEWÜRZTRAMINER



Our limited-release production of Gewürztraminer is dry in style yet offers heady floral notes and a plush intensity of tropical fruit flavors expertly balanced with a nuanced peppered-spice. A clean acidity on the finish makes

this a natural pairing with lighter fish dishes and spicy Southeast Asian cuisine. The warmth of Northern Mendocino County allows for development of rich, ripe flavors while higher elevation and evening breezes keep the juice racy and bright with acidity. Great sun exposure provides consistency in style from vintage to vintage.

Club Reorder Price: \$16.50
Retail Price: \$22.00

2010 KUIMELIS CABERNET SAUVIGNON



In 2006, we divided Kuimelis Vineyard into five distinct parcels of vines, based on sun exposure, slope and elevation. Because the vineyard wraps around a mountain, sun exposures vary from Northern to Northwestern, as the terraced vines follow the topographic contours of the site. In addition, grapes at its higher elevations are exposed to colder night temperatures, which slows their ripening, preserves natural acidity and helps develop complexity and full flavor expression in the grapes.

the warmth of Northern Mendocino County allows for development of rich, ripe flavors while higher elevation and evening breezes keep the juice racy and bright with acidity. Great sun exposure provides consistency in style from vintage to vintage.

Club Reorder Price: \$31.50
Retail Price: \$42.00

2011 WALKING TREE CABERNET SAUVIGNON



Since the introduction back in 2003, our Walking Tree Cabernet Sauvignon has become a signature offering from Geysers Peak. It embodies the spirit of our winery – traditional and progressive, accessible yet exceptional, sturdy yet refined. The abundant fruit and bold jammy

flavors of Cabernet Sauvignon grown on the western bench of the valley are grounded by spice, smoke and humus notes from our hillside Syrah planting. We are captivated by the seemingly countless expressions of Cabernet Sauvignon and inspired by its graceful style.

Club Reorder Price: \$21.00
Retail Price: \$28.00

2009 MALBEC



The versatility of our winemaking provides us with many options to optimize each of our fermentation lots. Small-capacity rectangular fermentors were used in the production of this wine using a combination of traditional hand punch

-downs as well as more modern pump-overs. These techniques enabled us to optimize the extraction of flavor and tannin from the grapes. It's loaded with cherry and raspberry fruit, spicy midnote and violet floral dimension. Cellar aging in French oak added creamy texture to the bright fruit.

Club Reorder Price: \$21.00
Retail Price: \$28.00



GEYSER PEAK
WINERY

REORDER AT CLUB SHIPMENT

through June 2nd, 2014

866.449.1300

wineclub@geyserpeakwinery.com

geyserpeakwinery.com

for complete tasting notes

Contents

| Wine Country Lifestyle | Spring 2014 |



2 STYLE & SUBSTANCE

"Details Are Everything"

6 TASTE- recipes

Delicious recipes from award winning Sonoma County restaurant Bistro Ralph

9 WINEMAKER MESSAGE

Geyser Peak Winemaker, Ondine Chattan, talks about her wines

13 FARM TO TABLE

"Leading the Way" with Bellwether Farms

16 STAY & PLAY

"The Krug's Work," Inns in Healdsburg and Sonoma

18 SIPPING NOTES

"A Quick Guide to Wine and Cheese Pairing"

20 HAPPENINGS- calendar

Summer 2014 events



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writer

Jodee Anello is a runner, cyclist, and late night poet. When she isn't dancing like a fool or dodging mountain lions, she can be found in front of her beloved MacBook churning out words to inspire.

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Dan is co-managing this project with Vickie Norris of The Norris Group. His Left Coast Marketing operation provides photography & video, print & promotion, & digital marketing.



Rick Tang

photographer

Rick has been brilliantly photographing events, portraits, vineyards, weddings, products, and creating fine art since 1974. An excellent photographer, a perfectionist in what he does.

Vickie Norris

managing partner

Since 1993 Vickie Norris has focused on creating business and corporate marketing plans, materials and websites for consumer products companies, retailers, and entrepreneurs. She is writer, graphic designer and publisher.

Style & Substance

| beautiful + homes |

DETAILS ARE EVE



RYTHING

By Vickie Norris



Romantic details in the bathroom

Meet Myra Hoefler and her protégé Lorraine Etchell. The renowned Hoefler, who made her mark redecorating Paris apartments using French flea market finds, has staged this two-bedroom house, currently for sale. She decorated the 1880's farm house in honor of the year and with the concept of a winemaker and an opera singer as residents. Two of the walls are "papered" with backdrops from the Barcelona Opera House dating back to the 1880's. They are from the Puccini opera, *La Boheme* and are a colorful contrast to the beige and white room. Her attention to detail is evident throughout, from the dog-themed bedroom to the DollarTree candle sticks, and the artfully crafted paper Balloon Shades create a fun, exciting and entertaining abode. The shades are made from painter's paper drop cloths and hung on curtain rods made with tubes from carpet rolls. "They fall into place like silk taffeta," the designer says. "They have the same texture and weight and are really beautiful and fun." It is chic without being expensive, drawing from her extensive warehouse of articles and filling in with Ikea upholstery. www.myrahoefler.com

This residence is just 5 blocks from the Healdsburg downtown square on a corner property with great potential for outdoor living and comes with a garden plan by Hoefler! It is offered by Jacklyn Wright-Gridley at Vanguard Properties and is located at 532 Matheson Street, Healdsburg, CA, 95448, 707-490-5119

Style & Substance

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Above: Barcelona Opera House backdrops and 1880's Parisian tobacco shop sign (pre-electricity) hangs above the door leading to the dining room



Top Left: Lorraine Etchell adjusts roses; wine bottles are very old Simi bottles in honor of the prior homeowner. Wall paint: Benjamin Moore "Pashmina," a favorite paint color for Hoefer.

Center Left: French Cheese book on the dining table

Bottom Left: The living room, with Ikea upholstery, painted furniture, opera backdrop and paper balloon window shades

Bottom Right: Main bath with willow stool, paper balloon shade and luxurious towels



Top Left: Dining Room
Above: Kitchen and Wade Hoeffler painting



Above: 2 bedroom 1880's farm house with wine cellar basement



Center: Second bedroom with Wade Hoeffler painting
Lower Left: Master bedroom with "dog" theme

Above: Outdoor living /dining area with canvas drop cloth "walls"

Taste

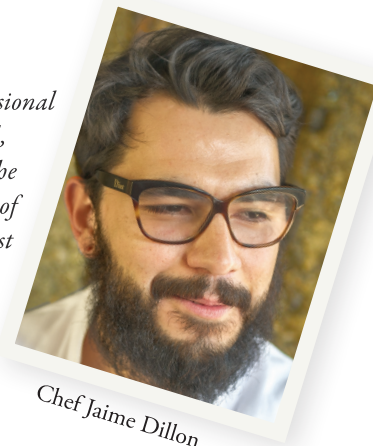
By Jennifer Clow

| Bistro Ralph |

Bistro Ralph is the quintessential Healdsburg establishment. It was founded on the premise of crafting its menu from the abundance of fresh, locally sourced ingredients long before the farm to table movement became prominent in fine dining. Over 22 years ago Chef Ralph Tingle came to Healdsburg with the dream of one day owning his own restaurant. Just two weeks before he was to start a new position with an international company opening 3 restaurants in exotic locations throughout the world, he came across a vacant restaurant space on Plaza Street, directly across from the Healdsburg Plaza. It only took a few encouraging words from friends and locals for Ralph to decide both timing and opportunity were ideal. He declined his new assignment and instead embarked upon a creation of his own making, Bistro Ralph, one of the first notable eateries in town.

The seasonal California-French cuisine is inspired by Ralph's world-class culinary training at some of the finest institutions in France (Attendea LaVavenne, Academie du Vin, and Cordon Blue). He eventually worked his way to internationally acclaimed restaurants like Taillevent in Paris and Auberge du Soleil in Napa among others. The menu is always fresh and consistent, yet continually evolving, crafted from seasonal and locally sourced food product. There are a few staples to the menu that Ralph admits his regular customers won't let

Cutting his teeth in the professional culinary world at 14 years old, Jaime Dillon quickly rose in the ranks to become the backbone of some of Sonoma County's finest eateries. Now at the helm of Bistro Ralph, Chef de Cuisine Jaime renders each dish with an artistic touch.



Chef Jaime Dillon

Locally sourced ingredients long before the farm to table

him remove like Chicken Paillard, plate of 1,000 fries, macaroni & Manchego gratin, fried Szechuan pepper calamari, and a superb cheese list comprised of the finest local producers in the area. The wines on his wine list are only from Sonoma County, and it's been that way since he first opened.

Ralph insists you've got to keep mixing it up, keep intriguing the customer by changing out the menu every two to three weeks. "You've got to know your niche and maintain it, but you also have to keep it fresh, keep evolving; this keeps everyone happy."

When asked where he gets inspiration for new menu items, Ralph's entire being comes to life – it's in the creation of new and innovative twists on classically inspired French dishes where Ralph shines. "I go every week or two to my local purveyors to find out what they have available. I see the meats, cheeses, fresh produce that are in season; taking in the sights and smells of the products, it just starts to come to me."

For Ralph his restaurant embodies his lifestyle. He enjoys the fanfare of mixing and mingling with his guests. And, he generously credits Chef Jaime Dillon and staff, many of whom have been with him since he started. "They make the whole experience possible," he says, creating a convivial atmosphere, with impeccable service and consistently outstanding cuisine. Bistro Ralph continues to thrive in what has become a restaurant Mecca because they've found the secret sauce their customers have come to expect and they hospitably deliver.

www.bistroralph.com



Quick and Delicious Peasant Grilled Sardine

Serves 6 as an appetizer or small plate

Taste

| Bistro Ralph |



photos: Kristin Costill

Gather

- ▶ 6 medium fresh whole sardines (found at your local butcher or fish market)
- ▶ Extra virgin olive oil
- ▶ 3 lemons
- ▶ Salt
- ▶ Pepper

Puree

- ▶ 1 cup cooked white beans
- ▶ 1/2 cup water or stock
- ▶ Dash high quality sherry vinegar
- ▶ Dash extra virgin olive oil
- ▶ Pinch salt and white pepper to taste

Salsa Verde

- ▶ 1/2 tsp chopped fresh chives
- ▶ 2 tsp finely chopped fresh parsley
- ▶ 1/2 tsp finely chopped fresh oregano
- ▶ Zest from one lemon
- ▶ 3 cloves minced garlic
- ▶ 1 1/2 tsp coarsely chopped capers
- ▶ 1/3 cup extra virgin olive oil

Prepare

- ▶ Light and oil grill- it is very important that the grill is piping hot (and clean) to prevent sticking.
- ▶ Clean and gut sardines by cutting the underbelly and carefully

removing all innards. Here at Bistro Ralph, we butterfly the fish and remove all the bones with a filet knife. You can skip this step and grill the fish whole or -easiest of all- ask your butcher to clean and butterfly it for you. Lightly drizzle sardine with olive oil and season with a pinch of pepper and just a bit of salt.

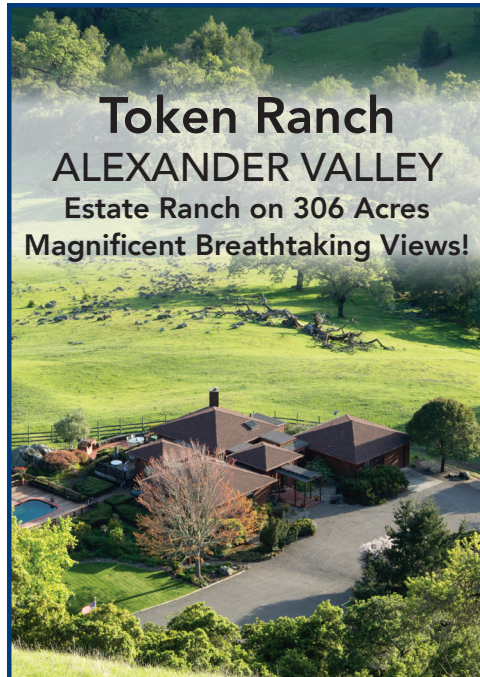
- ▶ Then, prepare the white bean puree by blending all ingredients until silky. A high quality sherry vinegar is essential to counter the fattiness of the dish. Warm puree in a small saucepan. On each plate, ladle a spoonful in a crescent shape.
- ▶ Prepare the Salsa Verde by whisking together all ingredients. Set aside.

Combine

- ▶ Peel and section the orange.
- ▶ Cut the ends off of each lemon (so it doesn't roll around the plate later). Halve each lemon. Oil and place on grill flesh down.
- ▶ Place fish on grill skin side down (if it is butterflied) for 2.5 to 3 minutes. You will know it is done when the skin pulls away from the grill and the belly turns an opaque color. If you opted to leave it whole, cook 2.5 to 3 minutes on each side. Remove fish and lemons from grill with an offset fish spatula.

Plate

- ▶ Put fish on top of the white bean puree. Drape a spoonful of Salsa Verde over top and drizzle the plate with extra virgin olive oil. Include the grilled lemon on the plate to add acidity and smokey sweetness.
- ▶ Serve immediately and enjoy!



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VANGUARD
PROPERTIES
www.vanguardproperties.com

In our fast daily lives we are reminded to STOP and appreciate our loved ones, and as they say, "smell the roses." A glass of wine always helps to make one slow down, notice, listen, and be grateful for our lives. Our lives are all too short not to enjoy to the fullest. Take time to try some of our lovely recipes. Savor the flavors, test them with different cheeses, different wines. Does it change the taste? How does food change the flavor of the wine? Life is an experiment. That is a good thing and something to enjoy.

Each quarterly issue has been custom published with you in mind. We love the area and appreciate being able to share it with you. Is there specific information you'd like to hear about? Are there particular features you'd like to see?

Do you have a favorite recipe you'd like to share? Send it to us and we will try to pass-it-on.

We'd love your feed back, just emai us at vickie@wine-country-lifestyle.com.

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Tell us how we are doing.
We would love your feedback.
Contact us at
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Winemaker Message

For our May Club Shipment, we toast the start of summer with our limited-release production of **2013 Gewürztraminer** —dry in style— yet offers heady floral notes and a plush intensity of tropical fruit flavors expertly balanced with a nuanced peppered-spice. Perfect for sipping at outdoor meals as the days grow longer. The clean acidity makes this a natural pairing with lighter fish dishes and spicy Southeast Asian cuisine.

The two Cabernet wines in this shipment expertly showcase the diversity of terroir within Alexander Valley, highlighting the subtle nuances and varietal characteristics of this most noble of grapes.

The **2010 Kuimelis Cabernet Sauvignon** is truly a “block” selection, in that, in 2006, we divided Kuimelis Vineyard into five distinct parcels of vines, based on sun exposure, slope and elevation, and then selected the very best of these to make this wine. Because the vineyard wraps around a mountain, sun exposures vary from northern to northwestern, as the terraced vines follow the topographic contours of the site. In addition, grapes at its higher elevations are exposed to colder night temperatures, which slows their ripening, preserves natural acidity, and helps develop complexity and full flavor expression. Thus, there are radically different ripening conditions in different areas of the vineyard, which necessitates keeping a close eye on each row and section of vines not just at harvest, but throughout the growing season. Flavors of smoky caramel complement plum and blackberry fruit but the fruit notes take second chair to the dominant savory layers making this a great alternative to more fruit-driven wines and a delightful end of meal wine.

The **2011 Walking Tree Cabernet Sauvignon** is our second Cabernet with this growing year being hailed as a ‘winemaker’s vintage’. Nature was somewhat atypically unkind to North Coast vineyards in the fall of 2011 sending us not a single but several unseasonable bouts of rain and damp weather. A mild spring and summer that saw very few heat spikes at first suggested a ‘classic’ vintage. Grapes developed beautiful color on the vines and flavors were attractive and refined. Late and mid-season varieties such as Cabernet Sauvignon and Syrah fortunately have thick skins and still performed well under adverse conditions. While sugars did not reach the typical high levels associated with Alexander Valley, this was more of a Bordeaux-style vintage and the wines reflect that. Understated, elegant, and complex with attractive acidity, the 2011 vintage is appealing and stylish. Some favorite pairings for me are veggie burgers with Gruyere on toasted brioche, stuffed peppers, or roasted red potatoes with herbs.

Malbec is known for its intense purple color and floral bouquet. The aromatic intensity of this varietal is both pleasing and surprising. Our **2009 Malbec** from Knight’s Valley is loaded with cherry and raspberry fruit, a spicy mid-palate note and violet floral dimensions. Cellar aging in French oak added creamy texture to the bright fruit and length to the palate. Drink now as this wine is best enjoyed in the near-term while the fruit is most evident and the mouth-feel remains velvety. The elegant spice and floral bouquet make Malbec an excellent match to pepper-crusted meats and even seared Ahi tuna.

Cheers!

Ordine



NEW HOME FOR GEY



New Tasting Room



New PEAK Room

SEYER PEAK

The Legacy Continues...



Exciting changes are happening for Geysler Peak Winery this spring with their relocation into the Dry Creek Valley Appellation. After 134 years as one of Alexander Valley's historic landmarks, the iconic winery has moved its tasting room and winery operations to a newly renovated facility off Westside Road, just minutes outside downtown Healdsburg.

The sprawling collection of Sonoma County chic barn-style buildings comprise the "new" Geysler Peak Winery and include a large tasting room, winery offices and the future production facility for their limited-release and winery-exclusives. The property located off Kinley Road at Magnolia Drive sits on 65-acres of prime wine grapes and is situated at the confluence of Dry Creek Valley and Russian River Valley appellations. Formerly known as Alderbrook Winery, it originally housed a prune dehydration operation in the early part of the century but underwent a major renovation in the late 1980's.

"The new Geysler Peak site is ideal from a winemaking perspective," noted winemaker Ondine Chattan. "I am excited about the small-lot, reserve-tier winemaking it will afford us in the future." We are delighted to have found a new

home for Geysler Peak that maintains its historic ties to Northern Sonoma County and assures us a rightful sense of place well into the future. We will continue with our same vineyard sources and are continually looking for opportunities to showcase the diversity of terroir in our appellation bottlings."

Today, the abundantly light-filled tasting room space is yet again undergoing minor upgrades to better align with the revamped brand identity Geysler Peak unveiled last fall when they introduced new bottle labels, brand mark, and addition of several new varietal blends. Never satisfied with status quo, Geysler Peak will continue to reach for the peak in years to come. For grand opening details and tasting hours, visit their website geyslerpeakwinery.com

For more information: geyslerpeakwinery.com

“Cheese, of most any kind and from most anywhere, is one of my favorite things to eat. Here are a couple that I love to pair with Geyser Peak Wines.”
 – Ondine

FAVORITE THINGS



Winemaker Ondine Chattan sampling 2011 Devil’s Inkstand Cabernet with her favorite cheeses

Brebiou

Sheep’s milk with a bloomy rind from Fromagerie des Chaumes in Southern France. Mild but nutty and a great middle ground between a hard and soft cheese. Pair with: 2013 Geyser Peak Sauvignon Blanc or 2011 Walking Tree Cabernet.

Drunken Goat

Semi-firm goat’s milk from Spain’s Mediterranean coast is cured for 48-72 hours in Doble Pasta red wine. The paste remains nearly pure white and the rind absorbs a lovely violet hue. Gentle, pliable texture and mild fruity flavor. Pair with: 2011 Geyser Peak Tectonic or any medium-bodied fruity red wine.

HINT

To keep cheese odor and moisture-free, always store in wax paper or even better, special cheese paper which can be found on-line or at gourmet markets and shops
www.formaticum.com www.bigjohnsmarket.com

UPCOMING WINERY EVENTS

Collect your club shipment & enjoy food pairings with featured club releases. Reserve now wineclub@geyserpeakwinery.com

July 19, 2014 | Battle Of The Grill | www.battleofthegrill.com

October 11 & 12, 2014 | A Sizzling Sausage Smokeout!

October 26, 2014 | Pinot On The River | www.pinotfestival.com

November 1 & 2, 2014 | A Wine & Food Affair

WINE & CHEESE PAIRING

Local and international cheeses paired to limited-release wines. Members \$15/psn | Non –members \$25/psn. Reserve on-line



For more information: geyserpeakwinery.com

ENTERTAINING STYLE

Inspired by the 1930’s and the Kentucky Derby. Four-piece bamboo cheese serving set. \$30.00

INDULGE



Slate and wood cheese board. \$42.00



LEADING THE WAY

By Elizabeth Cosin



Farm to Table

| food + business |

By Elizabeth Cosin



The Callahan Family

One of the definitions of "bellwether" is someone or something that leads or shows the way to the future. Back in 1986 when Bellwether Farms first got started, nobody really knew how prescient that name would be.

They started raising small herds of sheep and making artisan cheese before the

farm-to-table became as important to wine country as grapes. Now almost 30 years later, the Callahan family still looks back with surprise at how much they got right about the future, without even trying to predict it.

"We never felt like we were setting any trends," said Liam Callahan, owner and cheese maker of the award-winning farm. "We had no real sense we were at the cusp of any kind of movement."

In truth, the cheese making for which Bellwether has become known throughout the world, began almost accidentally when a friend of Liam's mother was admiring their new farmland and made an innocent suggestion.

"He was from Syria and he was visiting my parents on the farm," said Liam. "He said everyone in Syria milks their sheep. Up to that point, we didn't really know you could even milk a sheep."

Cindy, who started the farm in her 50s after a career as a nurse, had gotten sheep to help keep the grass from overgrowing. Now, here was a friend suggesting they milk them and use the milk to make cheese. She called Liam to see if he wanted to come on board to help.

Liam was finishing a degree in political economy at Berkeley and secretly dreaded the office jobs all his peers were heading for. An avid camper and



photo: Gavin Farrington

Workers at Bellwether fill the cheese forms six at a time with curd. Once they cut the curd in the vat and stir it to remove extra whey, they fill the forms which are then flipped to give them a smooth rind and allows them to drain evenly.

outdoors man, he thought his mom's crazy idea sounded like fun. Not that he knew a thing about cheese making.

"None of us knew what we were doing then," he said. "It's been an ongoing process, you really never stop learning."

The Callahan's spent those early years just trying to learn the ancient art of cheese making, not only by trial and error but by attending classes and consulting experts. Liam took two week long trips to Italy without any plans except to hit up local cheese makers and ask them if they would share their expertise.

"I would go to the local markets where they would have these mobile cheese trucks and just ask them for labels," he said, adding the labels would have the address of the farms



where the cheeses were made. "We would drive around until we found the place and then introduce ourselves and explain what we were doing. I would just ask if I could come the next day and see what they were doing."

Liam said he'd show up the next morning and work alongside the cheese maker, taking in as much as he could.

"It was a powerful experience," he said. "At the end of the trip, I was exhausted but it was the best kind of education."

Now, Liam oversees one of the most respected small-scale cheese making operations in the country, known for its sheep milk products, including yogurt, Ricotta, San Andreas from raw sheep's milk, Pepato, also a raw sheep milk spiked with peppercorn. A few years after they started making cheese from sheep's milk, they began doing cow's milk cheeses, including a signature aged Carmody, Fromage Blanc, Crème Fraîche, Ricotta, and Crescenza.

They were the first area farm to offer lambs to local restaurants and their cheeses have been staples on some of the best menus in the Bay Area since they began making it in the early 90s. All these years later, it's still a family affair. Liam's wife, Diana, joined the operation in 1996. In truth, that's one big reason for Bellwether's success.

"Humans have been making cheese for centuries and very little has changed," said Liam. "Our goal was always to make cheese we liked to eat and hope that it resonated with others. We started out just seeing if we could do this. It was a challenge. We never thought it would turn out like this."

www.bellwetherfarms.com



Maple Nut-Filled Dates with Crescenza

Perfect for your wine pairing party, serve them at your next party. The sweet, tart, nutty flavors all pair well with fruit forward wines and particularly sparkling white, Chardonnay, Sauvignon Blanc, or some rosés.



Recipe courtesy of Sunset Magazine

PREP AND COOK TIME: About 15 minutes

Yield: Makes 20 date halves; 8 to 10 servings

Gather

- ▶ 10 Medjool dates
- ▶ 1/4 cup Bellwether Farms Crescenza
- ▶ 1 tablespoon butter
- ▶ 1/4 cup chopped walnuts
- ▶ 1/4 cup maple syrup

Prepare

- ▶ Cut dates in half lengthwise and remove pits. Spoon about 1/2 teaspoon cheese into the cavity of each date half.
- ▶ Arrange dates on a serving plate.
- ▶ Melt butter in a 1- to 2-quart pan over low heat, then increase heat to medium and cook until butter is foamy and starting to brown.
- ▶ Add nuts and stir constantly for 1 minute. Add syrup and reduce heat to maintain a simmer. Cook 1 minute, stirring frequently. Remove from heat.
- ▶ Lift nuts from the syrup with a slotted spoon and press a few pieces into the soft cheese in each date.
- ▶ Drizzle syrup over the dates and serve warm.

THE KRUG'S WORK

By Jodee Anello

Don't let the Best Western brand of hotels fool you, though the original vision of the Dry Creek Inn back in the early 80s was to be just that, a nice clean roadside hotel serving highway travelers. As Norman Krug, founder and owner of the Dry Creek Inn says, "It's hard to imagine today, but back then Healdsburg was a place you stayed overnight or gassed up your boat on your way to Lake Sonoma." While it sat in the middle of a booming wine region, the town itself was nothing like it is today, a destination for oenophiles

and foodies. The Dry Creek Inn and its sister property, the Sonoma Valley Inn, are so much more than hotels serving highway travelers. They are destination properties that provide affordable luxury to two areas booming with tourism.

Three generations of the Krug family are involved in the daily operations of the Dry Creek Inn. Aaron, Krug's son, is the General Manager, and Sarah, Krug's granddaughter, is the Assistant Front Desk Manager. It is under their direction that the staff warmly treats



Photo by Alan Bartl Photography & Design

Stay & Play

| hotels + inns |

their guests like family.

The original Dry Creek Inn had 100 rooms, but with the influx of visitors to Healdsburg, Norman added a new building in 2008 that he named Villa Toscana. It has the look and feel of the inns that dot the countryside of Tuscany. These larger, more luxurious rooms have fireplaces, jetted soaking tubs, and private courtyards or balconies.

Krug has just begun major renovations to the original 100 rooms to insure that all the guests at this property experience luxury at an affordable price. “Our upgrades at Dry Creek Inn are meant to create a sense of place and comfort you would not normally see at a Best Western,” he says.

The Sonoma Valley Inn, in the town of Sonoma, is located just steps away from the historic Town Square where visitors can find the very best in restaurants, shopping and tasting rooms. The hotel’s prime location means that guests can enjoy all that Sonoma has to offer without ever getting into their car. This property is also undergoing its own renovation with



Photos by Rick Tang Photography

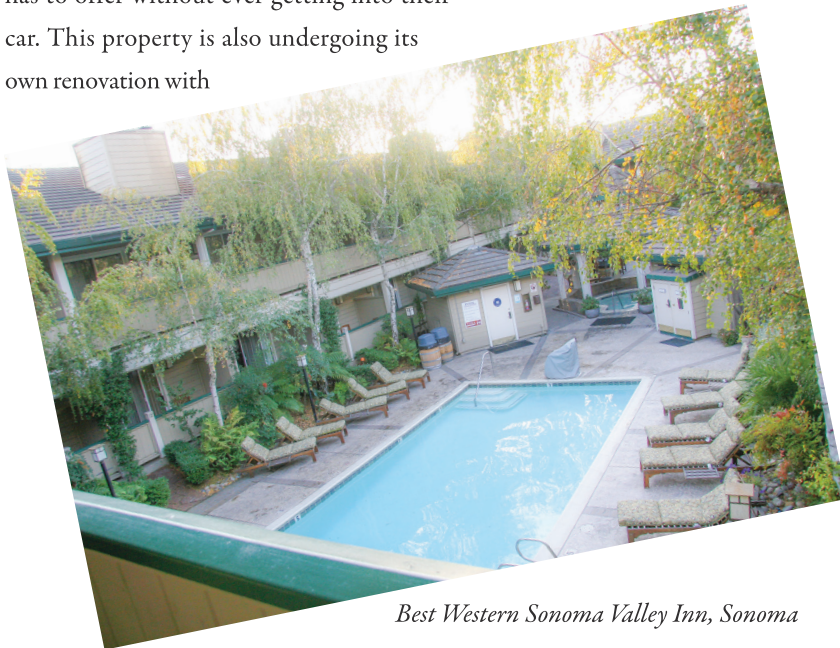
Tuscan Room, Best Western Dry Creek Inn, Healdsburg

upgraded rooms, a saltwater pool heated year-round, and eco-friendly landscaping.

With both hotels undergoing changes, the properties are sure to see continued success. “Being family owned and operated, and now with these upgrades, we feel we have destination hotels that will appeal to the discerning traveler looking to

experience the best of California’s wine country,” says Krug.

Receive a free bottle of wine for your room, just mention this story!



Best Western Sonoma Valley Inn, Sonoma



Tuscan jetted soaking tub, Best Western Dry Creek Inn, Healdsburg

<http://bestwesterncalifornia.com>

A Quick Guide to WINE AND CHEESE PAIRING

A cheese tasting is very much like tasting a wine, and when paired together properly, the cheese enhances the flavor of the wine. Understanding the flavors imparted by the terroir is important whether it's cheese or wine. However, pairing domestic (New World) wine and cheese is much more challenging than with French & Italian (Old World) wines and cheeses. Traditionally Old World wines are grown and produced in a particular region and are paired with the cheeses produced in that region. "We just can't do that", according to Doralice Handal at The Cheese Shop in Healdsburg, "in the U.S. we are taking Old World varietals and growing them in the New World, and then we're expecting that the cheeses produced in the New World will pair with those wines. And they don't."

Typically we try to pair the wine with the cheese as opposed to the cheese with the wine. If you have a wine that you need to pair, it's best to actually know the flavors in the wine. So, for instance: where was it grown? what type of grapes? was it barrel fermented? was it in steel? – take apart the wine and its flavors, and then you can find the cheese.

Wine and cheese pairing is actually quite simple once you understand the subtle flavors in the wine that you want to enhance. For the most part, everyone knows that cheese tastes good. But we are guaranteed one thing about cheese, it contains fat... and the minute you put fat on your tongue, your taste buds get confused.

Everyone has a different palate and different taste buds. We're also working off of a memory index – if you have tasted something that



reminds you of your childhood and it wasn't a good one, you're not going to want to eat it any more. Or if you tasted it and it reminds you of this incredibly wonderful trip, then you're allowing your memory to actually change the flavor in your mouth.

This is just a parameter, you're not required to follow it, but most people pairing wine and cheese will use the wine wheel. It uses the same terms –grassy, earthy, tannic, mineral – the same terms for wine, but we're applying it to cheese. With a cheese tasting, just like wine tasting, you're going to start with a lighter cheese and then move into the heavier flavors. If you start with a Sauvignon Blanc and you go to a Chardonnay, or a Rosé, then you're going to start building on the flavor, because you're also really exercising your tongue and your mouth. You need to go up versus down when building on the flavors.

Classic pairings:

Sauvignon Blanc (steel tank with lots of citrus flavors) — pair with a fresh cheese like goat or Foggy Morning: a Fromage blanc style cheese from Marin County. Add a piece of dry fruit, like a Turkish apricot or a toasted almond. Add flavors that are going to continue to enhance the essence of the wine.

Buttery Chardonnay — La Tur: a Robiola from Northern Italy or Bellwether Farms Carmody

White wines, red wines, sparkling wines — aged goat cheeses like Two Rock goat from Petaluma or aged sheep cheeses like Abbaye de Bellocq or Manchego

Chardonnay, Viognier, Pinot Gris, or some of the lighter rosés — Buttery Brie, Honey Bee Goat Gouda, or St. George from Santa Rosa

Darker rosé — ashed goat cheeses like Humboldt Fog or Buchette from Laura Chenel

Pinot Noir — aged sheep's milk cheeses like Italian Pecorino or Bellwether San Andreas. Try Sottocenere because it has truffles in it, a real earthy flavor like Pinot often has. Cypress Grove's Truffle Tremor is a great pairing with Pinot Noir.

This is just a parameter, you're not required to follow it, but most people pairing wine and cheese, will use the wine wheel.

Moving into the beefier wines and cheeses:

Zinfandel — a triple cream or a La Tur, or Taleggio, some of the big, beefier Swisses, some cheddars, Piave, Dry Jack, some aged Goudas.

Cabernet Sauvignon — Pleasant Ridge, Gruyere, Scharffe Maxx. Try the beefier, more pronounced flavors of a Camembert, Epoisses, more pungent cheeses, and Blues.

Blues tend to work really well with a super fruity red wine. A really beautiful fruity blue is a Nebbiolo washed cow's milk from Northern Italy called Blue 61. It pairs with bigger reds like Cab, Petite Syrah, Syrah and blends.

Adding dried dark fruits like dates and cherries and chocolate and fig can make the flavor of the wine even bigger. It can completely change the flavor of the wine. It's a fun exercise. Try different cheeses with different wine to you

see how it will completely change the flavor of the wine and the cheese. If it tasted creamy and sweet and buttery, it could become minerally and dirty in your mouth, and the wine is dirty and tastes metallic. But this is how we find out what REALLY works together. And once you try it and you like it– you'll want it again and again and again.

Have fun with all of the different flavors–some people will have Humboldt Fog and they think it's just awful with Pinot, but they'll have it with a Rosé and think it's great. Do whatever you want to do!

There are so many different things you can pair, like cookies. Cookies and chocolate pair with the cheeses because it brings out a hint of sweetness that blend beautifully with the savory note of the cheese. And then it'll taste exactly right. The way you want it to be.

On the other hand, if it's just too overwhelming, ask your local cheese purveyor for a recommendation!

*The Cheese Shop of Healdsburg,
www.sharpandnutty.com*



Happenings

| The best parties, events & shows |



Summer 2014

| Regularly/Summer 2014 |

| May 2014 |

| June-August 2014 |

Art at the Source

First 2 weekends of June, Sebastopol
Center for the Arts, 282 S. High St.
Sebastopol
more information 707-829-4797

Santa Rosa Original Certified Farmers Market Every Wednesday & Saturday

Santa Rosa
<http://thesantarosafarmersmarket.com/>

Jazz Night with Harrison Goldberg and Friends

Sea Ranch Lodge, 60 Sea Walk Drive
Every Second Thursday
707-785-4812 *The Sea Ranch*

Climb Aboard at Pacific Coast Air Museum Every Saturday 10 - 4pm

2230 Becker Blvd *Santa Rosa*
<http://pacificcoastairmuseum.org/events/>

Weekly Docent Led Tours at Bodega Marine Laboratory Every Friday, 2-4pm

<http://bml.ucdavis.edu/about/visiting-bml/> *Bodega Bay*

Nightclub 2-Step Dance Social Every Fourth Friday, Hotel Petaluma, 205 B Kentucky St, Petaluma

reservations@hotelpetaluma.com

Afternoon Tea in the Rose Garden

Russian River Rose Company,
1685 Magnolia Dr, **May 9 & 2-4pm**
707-433-7455 *Healdsburg*

The Oak Ridge Boys

Wells Fargo Center for the Arts
Sunday, May 11, 8pm
<http://wellsfargocenterarts.org> *Santa Rosa*

Jerry Seinfeld

Wells Fargo Center for the Arts
Sunday, May 16, 7pm
<http://wellsfargocenterarts.org> *Santa Rosa*

Sonoma County Backroad Challenge Cycling Event, Saturday, May 17

<http://backroadchallenge.com> *Penngrrove*

Sonoma Wine Country Games, May 29- June 8

Multiple locations, Athletes 50+
Email: lgalten@councilonaging.com

Annual Sonoma Lavender Festival

Sonoma Lavender Barn 8537 Hwy 12,
Saturday, June 28 *Kenwood*
susan@sonomalavender.com

Annual Eggs on the River Eggfest

Stumptown Brewery, 15045 **August 2**
<http://www.winecountryeggs.com/>

Annual Bodega Seafood Art and Wine Festival, Saturday, August 23

Watts Ranch 16855 Bodega Hwy,
Bodega
<http://www.winecountryfestivals.com/>



For more information visit www.sonomacounty.com

Carrot & Spicy Ginger Soup *Serves 6*

| Recipe courtesy KR Catering—Healdsburg, CA |



PAIRED WITH: 2013 Geysers Peak Gewürztraminer

Gather:

- | | |
|--------------------------------------------|-------------------------------------------------------|
| 1 ½ Tablespoons olive oil | 3 tablespoons fresh lime juice |
| 2 stalks celery, ends trimmed and diced | 2 teaspoons seasoned rice-wine vinegar |
| 1 cup yellow onion, chopped | 2 tablespoons smooth peanut butter |
| 4 Tablespoons peeled, chopped fresh ginger | 2 tablespoons brown sugar |
| 3 cloves garlic, chopped | 2 teaspoons toasted sesame seed oil |
| 1 pound carrots, peeled and chopped | ¾ cup coconut milk |
| 4 ½ cups chicken stock | ¼ cup milk |
| ¼ teaspoon red pepper flakes | Kosher salt, fresh ground black pepper |
| ¼ teaspoon ground coriander | Garnish: chopped fresh cilantro, toasted sesame seeds |
| ½ teaspoon turmeric | |
| 1 ½ tablespoons Thai fish sauce | |



As a child, Ken Rochioli grew up visiting his grandparents ranch (Rochioli Winery) on Westside Road, developing his passion for locally sourced foods, experiencing homegrown and prepared foods in his Nonna's kitchen. Ken's three essential ingredients to a happy life are: food, wine and family. www.krcatering.com

Cook

In a large stockpot, heat oil over medium-high heat. Add onions, celery, garlic, ginger, and carrots and sauté for 5 to 6 minutes, until onions are translucent. Add stock, red pepper flakes, coriander, turmeric, fish sauce, lime juice, vinegar, peanut butter, brown sugar, sesame oil, coconut milk, and milk and bring to a simmer. Cover and lightly simmer for 25 to 30 minutes. Let cool slightly.

Transfer the mixture to a food processor or blender and pulse several times. This may need to be done in batches. Puree until smooth. Season to taste.

Store covered, in refrigerator until ready to serve. To serve, bring soup to low boil. Ladle into soup bowls and sprinkle with chopped cilantro and toasted sesame seeds. For a quick, refreshing summer meal serve this soup chilled with fresh bread.

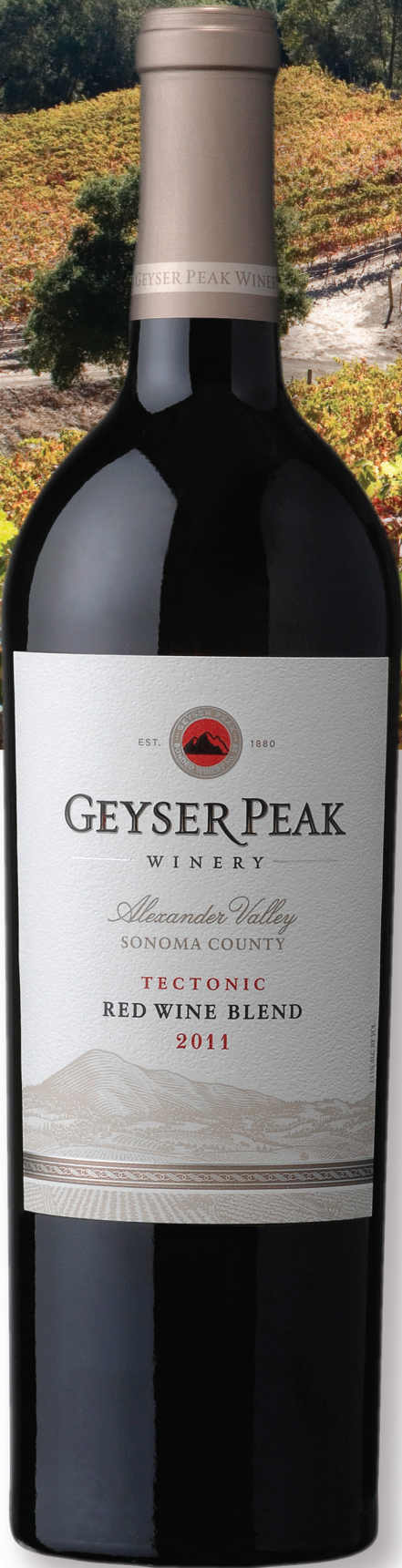


GEYSERS PEAK
WINERY



GEYSER PEAK

WINERY



WINE ENTHUSIAST
MAGAZINE 25th Anniversary Edition April 2014

90 POINTS

2011 Geysler Peak Tectonic Red Blend

“Well-structured and ripe with exotic spice and bright plum flavors, our Tectonic red blend is a complex wine showing both fruit and earth notes. Named in honor of Geyserville’s geologic history and the upheaval of the earth’s crust that created our namesake Geysler Peak Mountain, Tectonic is a tribute to the memorable wines that are grown in this region and the soils that were formed over millennia. The cool 2011 season produced wines of elegance and finesse with attractive structure, fine tannins, and vibrant acidity. Cabernet Sauvignon and Petit Verdot are fabulous blending partners with the Petit Verdot providing backbone and framework for the wine and the Cabernet Sauvignon rounding out the palate with berry and silky tannins.”

- Ondine Chattan, Winemaker