

The best of Sonoma County living

Spring 2014

Wine Country Lifestyle

Compliments of Geyser Peak Winery

February Club Shipment

2012 Water Bend Chardonnay

2010 Petit Verdot

2012 Pluto's Fury Pinot Noir

2011 Tectonic Red Blend



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2012 WATER BEND
CHARDONNAY



The well-drained, gravel based soils of the central portion of the Alexander Valley are an excellent locale for growing great Chardonnay. Our vineyards sit on the bench above the Russian River and enjoy the daily blanket

of fog that is drawn up the river channel from the Pacific Ocean. Color is green/gold with creamy, pastry, brioche toast, melon and pineapple on the nose. On the palate – medium-bodied with stone fruit, citrus, sweet corn and vanilla flavors. A lively acidity and hint of smoke underscore the fruit and bring harmony to the wine. A perfect partner to roasted chicken with mushrooms or fish.

Club Reorder Price: \$18.00
Retail Price: \$24.00

2010 PETIT VERDOT



Petit Verdot is most commonly used as a blending varietal as a complement to Cabernet or Merlot. On its own, Petit Verdot takes a narrow focus with almost monolithic tannins — a beautiful subtlety of fruit that is

delightfully pleasing to the palate. The varietal offers a range of flavor and texture unlike its more popular sisters Cabernet Sauvignon and Merlot. The somewhat more earth-focused flavors make this wine a great partner to hearty meat dishes, beef bourguignon, vegetable stew and root-vegetable dishes. Appeals to those who prefer a more understated Bordeaux-style wine.

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

2012 PLUTO'S FURY
PINOT NOIR



Pluto's Fury takes its name from one of the historic Geysers that dot the landscape around Alexander Valley. Early explorers in the area dubbed the proliferation of mineral deposits, steam geysers, mercury and sulfur

pits with colorful names deriving from Greek mythology; stemming from the belief that mineral wealth originated in the domain of Pluto. Made in a traditional style, this Pinot Noir displays the lightweight, elegant fruit for which the varietal has won such acclaim. Juicy acidity, varietal austerity, and silky texture culminate in the bottle with equal proportions of fruit, mineral and oak.

Club Reorder Price: \$27.00
Retail Price: \$36.00

2011 TECTONIC
RED BLEND



Well-structured, ripe with exotic spice and bright plum flavors, our new Tectonic Red Blend is a complex wine showing both fruit and earth notes. Named in honor of Geyserville's amazing geologic history and the upheaval

of the earth's crust that created our namesake Geysers Peak Mountain, Tectonic is a tribute to the memorable wines that are grown in this region and the soils that were formed over millennia. Petit Verdot provides backbone and framework for the wine and the Cabernet Sauvignon rounds out the palate with berry and silky tannins. 90 Points Wine & Spirits 25th Edition, April 2014

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



REORDER AT CLUB SHIPMENT PRICE

through March 7th 2014

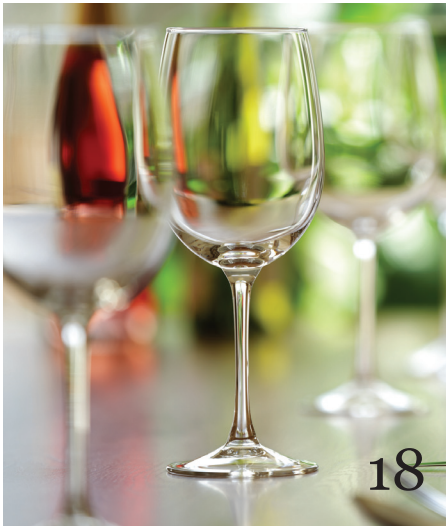
866.449.1300

wineclub@geyserspeakwinery.com

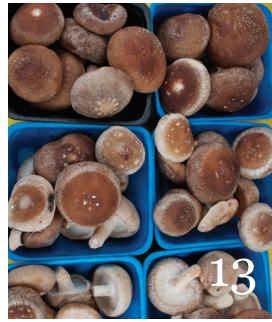
geyserspeakwinery.com
for complete tasting notes

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Jodee Anello

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.

Dan Chapin

managing partner

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.

Contributors



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.



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Winter/Spring 2014 events

Style & Substance

| beautiful + homes |

BUILT TO ENT



ERTAIN

By Vickie Norris



Photos Tim Maloney, Technical Imagery Studios



Jan and Brent Stanley

Jan and Brent Stanley's story is one of wine, views, romance...and building their dream home. They are living the quintessential wine country lifestyle of community, entertaining, and of course, wine. They married in 1991, and bought their first (weekend) home in Healdsburg in 1996. In 2004 they retired to live in the heart of the wine country full time. Together they dreamed of building their own home in the vineyards. The perfect 20 acres became available, already planted with 14 acres of Zinfandel and Petit Syrah grapes. They fell in love with the bucolic vineyard views of the Dry Creek Valley just five minutes from the historic, quaint town of Healdsburg.

In 2008, they designed and built, with the help of an architect and Custom Builder of the Year, Jim Murphy and Associates (JMA), a family style compound with 2 bedrooms in the main house and 2 guest cottages (bedroom/bath). An enclosed courtyard/pool deck is punctuated with planting beds. The two-story living room and wrap-around deck boasts the rapturous view below. Brent's collections of crocks and butter churners are artfully displayed in the dining and living room. The house is dog friendly and entertainment durable with California flagstone and German Oak resin finished floors, very organic. The open beam structure, "allows you to see how the house holds together" says Brent. It has a Craftsman/Japanese influence made for entertaining and an integration with the outdoors as only one can in California.

Style & Substance

| beautiful + homes |



Top Left: Dining Room table was custom made from recycled 1800's warehouse beams in San Francisco. "Barrel Room" wine cellar . Top Right: Living room views overlook Dry Creek Valley. Middle Left: Surrounded by their Zinfandel vineyards. Bottom Left: Hall from kitchen to office with views of their vineyards past the deck. Bottom Right: Master Bedroom overlooks the pool. Beyond the pool the guest cottages.



Left: Master Bedroom overlooking the pool, interior designer for their home, Jacques Saint Dizier.
 Right: Garden walkway between the garage and main house.



Upper Left: The wrap around deck offers ample opportunity for entertaining, although the pool area seems to get used more as afternoon breezes can come up from the valley here.
 Lower Left: "Barrel Room" wine cellar.

Upper Right: Kitchen bar area, kitchen behind with breakfast dining room in the distance (right).
 Lower Right: One of the many views from the various gardens. This walkway goes between the main house and the garages.

Taste

| Dino Bugica | Diavola Pizzeria and Salumeria |

By Elizabeth Cosin



Anyone who dines at Diavola Pizzeria and Salumeria in Geyserville, CA., might be surprised to learn that chef/owner Dino Bugica was born and raised in Reno, Nevada. He is in fact the third generation of his family here. It's surprising because nearly everything about Diavola feels like the enoteca in Pisa where Bugica began working on what was supposed to be a vacation to Italy after college. From Diavola's rustic floors and exposed ceilings to the wood-burning oven in the back to the meats hanging over the bar, some in the Italian-style still with the hair of the cinghiale (wild boar) still intact, this popular dining destination says "Italy" in every way.

"I wanted to have a place where someone from Italy could walk in and feel like they were home," he says. "I wanted to recreate the atmosphere that I discovered when I was first experiencing the country and the people."

Like many close-knit immigrant families, Bugica's cooking education began in the home of his grandparents. The desire to become a chef came later. For Bugica, it was all about the joy of gathering

together to tell stories, play cards and eat amazing, home-cooked meals, often with vegetables from their own garden and protein, like rabbits, that they would butcher themselves.

Bugica was in nursing school when he decided to take a trip abroad to, as he says, "see the world". After trekking across Europe, he decided to go to Italy and to discover the land of his ancestors. His vacation turned into a nearly-decade long stay where he cooked in various restaurants around Italy, honing his skills. He even met and eventually married an Italian girl.

Bugica ended up leaving Italy for a job in Hawaii at a friend's restaurant but it was a fateful stop on a trip to Sonoma County that eventually landed him in Geyserville. He walked into the well-regarded, but now closed Santi Restaurant, and couldn't believe how much the menu reminded him of Italy.

Within months, he was working as a chef in Santi's kitchen. Now, finally, he has his own place in Diavola where he's trying to keep a foot in the old country, a place that still owns his heart and to which he hopes one day to return.

For now, he's content on recreating a little piece of Italy right here in wine country.



Dino Bugica

Dungeness Crab Salad

Gather

- 1 Dungeness crab pieces, (cooked & shelled)
- 1 Cara Cara orange (a hybrid naval orange that has red flesh)
- 1-2 tablespoons Citrus Aioli (see recipe below)
- 4-5 Romaine lettuce leaves
- Celery heart
- Lemon juice
- Italian parsley (chopped)

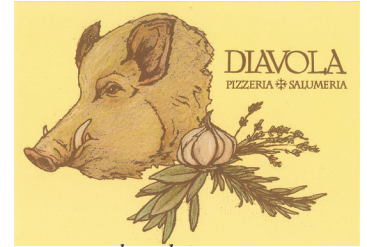
Citrus Aioli

- 1 Egg yolk
- 1 tablespoon Citrus juice (orange, lemon, etc. preferably from whatever citrus is in your dish)
- 1 Clove of garlic crushed or minced
- Rice vinegar to taste
- Extra virgin olive oil
- Avocado half
- Salt and pepper

Hand mix method

- ▶ In a small bowl, whisk yolk, citrus, rice vinegar and garlic together. Use a towel or pad to keep the bowl from moving so it will stay put while you whisk vigorously. Add the oil drop by drop until it's incorporated into the egg mixture. Keep adding oil until you have the consistency of mayonnaise.
- ▶ Season with salt and pepper and chill.

This popular dining destination says "Italy" in every way



www.diavolapizzeria.com

Crab season is always a favorite time of the year. Serve with Pinot Noir or Sparkling Wine for a brighter light lunch.

Blender method

- ▶ Blend the egg, citrus juice, garlic and rice vinegar together and, with the blender running, drop in the olive oil until it's incorporated. Keep adding oil as above.
- ▶ Season and chill.

Prepare

- ▶ Clean and completely dry the Romaine lettuce and separate the leaves. Season with olive oil and salt and pepper and grill them until the leaves are soft and slightly wilted. (If you can't grill, you can roast them in a gratin dish in the oven).

- ▶ Remove from oven and put aside.
- ▶ Put the crab pieces in a bowl and mix with a tablespoon of the *Citrus Aioli*, chopped celery heart, avocado, lemon juice to taste, flat-leaf Italian parsley (chopped) and extra virgin olive oil.
- ▶ Combine
- ▶ Peel and section the orange.

Plate

- ▶ On a cold plate, place the crab mixture next to the romaine lettuce leaves and orange slices. Drizzle with extra virgin olive oil.
- ▶ Serve immediately.



Taste

| Dino Bugica | Diavola Pizzeria and Salumeria |

Burrata with Grilled Baby Leeks



Photo by Dan Chapin

Gather

- 3 baby leeks, grilled
- 1 ball of burrata, seasoned with salt and pepper
- 1 Farm egg slow fried (see below)
- 2 ounces black truffles
- Smoked black pepper and sea salt to taste
- Sautéed mixed wild mushrooms (see below)
- Vin Santo (Sherry or Italian Dessert Wine)
- Extra virgin olive oil

Prepare

- ▶ Clean and prep the leeks
- ▶ Season with olive oil, salt and pepper
- ▶ Place them on a grill on high heat until they are charred all over, about 2-3 minutes
- ▶ Alternatively, you can roast them in the oven until they are cooked through and slightly browned
- ▶ Put aside
- ▶ In a frying pan, combine mushrooms with minced garlic, parsley, vin santo

Bugica recommends a Pinot Noir or Mimosa with this hearty breakfast or lunch.

and olive oil and sauté over medium heat until cooked through and soft

- ▶ Put aside
- ▶ In a frying pan, cover the bottom with olive oil and warm under medium heat
- ▶ Crack a fresh egg into the oil and fry in the oil until the white is nearly firm but the yolk remains soft

Plate

- ▶ Mushrooms, egg and leeks around the burrata and serve

Wine Country Lifestyle

| Wine Country Lifestyle | Spring 2014 |

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Tell us how we are doing.
We would love your
feedback. Fill out the
survey form at www.wine-country-lifestyle.com
and enter to win 2
nights stay in Healdsburg CA.



www.Wine-County-Lifestyle.com

Winemaker Message

As we begin to see glimpses of the coming Spring with the longer hours of sunlight and slightly warmer day-time temperatures, I am reminded of Winter's presence as I walk the vineyards and see the dormant vines and bright green covercrops between the wine rows. Occasional drops of dew hang at the tips of the vines' pruning cuts and buds swell - two small indicators that bud-break will soon be upon us and another vintage cycle has begun.

So while Mother Nature is still in between its seasons, I find myself drawn to the more full-bodied reds laced with dark berry flavors, hearty tannins and a warming finish which compliments the earthier dishes of these cold months such as roasted root vegetables, cassoulet, wild mushrooms, and baked pasta dishes in a rich, tomato sauce.

For February's Club selections, we are again thrilled to introduce two new wines to the Geyser Peak portfolio: 2011 Geyser Peak Tectonic and 2012 Pluto's Fury Pinot Noir. Named in honor of Geyserville's amazing geologic history and the upheaval of the earth's crust that created our namesake Geyser Peak Mountain, the Tectonic Red Blend is a tribute to the memorable wines that are grown in this region and the soils that were formed over millennia. Vibrant ruby in color with berry, clove and blood orange on the nose, the palate melds into waves of raspberry and cherry fruit roll nestled with notes of espresso, toasty oak, spicy clove and licorice. Pairs beautifully roasted with poultry or pork with pepper and thyme. Try soaking golden raisins in a cup of this wine and then roasting in the pan with the meat.

Pluto's Fury takes its name from one of the historic Geysers (fumaroles) that dot the landscape here in Alexander Valley. The mineral wealth of the region and proliferation of mineral deposits, steam geysers, mercury and sulfur pits led early explorers in the area to dub the Geysers with colorful names deriving from Greek mythology stemming from the belief that mineral wealth originated in the domain of Pluto. In particular we have chosen to honor this Geyser of Pluto as it was believed to have presided over the deepest portions of the earth that were thought to produce the seeds that were needed for a plentiful harvest. Indeed we in the agriculture industry still harbor a bit of superstition when it comes to our crops. The origin of the name Pluto is said to be 'rich father' and the vast mineral wealth has contributed to the soils in this region and made them a perfect environment in which to grow wine grapes. Made in a traditional style, this Pinot Noir displays the lightweight, elegant fruit for which the varietal has won such acclaim and reflects equal proportions of fruit, mineral, and oak

Enjoy !

Ondine

Ondine Chattan, Winemaker



MEDLEY
of
MUSHROOMS

Wild In Sonoma County

The rich soils and diverse micro-climates in Sonoma County offer a vast variety of wild fungi throughout the year. Here are just a few you can easily find at a local farmer's market:



Patrick Hamilton (Mycologist)

Golden Chanterelle | *Cantharellus cibarius*

Wine: 2012 Geyser Peak Water Bend Chardonnay

Matsutake | *Tricholoma matsutake*

Wine: Sparkling Wine or Vintage Champagne

Black Trumpets | *Craterellus cornucopioides*

Wine: 2012 Geyser Peak Pluto's Fury

Porcini | *Boletus edulis*

Wine: 2010 Geyser Peak Petit Verdot

Morel | *Morchella*

Wine: 2009 Geyser Peak Syrah



Morel



Golden Chanterelle



Black Trumpet

SOMA

The Sonoma County Mycological Association (SOMA) is a non-profit group dedicated to learning about local mushrooms, and educating the public about the vast and diverse world of fungi.

For more information: www.somamushrooms.org

For local forages contact: www.foragesf.com

FORAGE

Kitchen Adventures

On the forefront of the foraging movement is longtime "huntress" Connie Green, who takes readers with her into the woods and then back to the kitchen with wild delights. Book and food items available for purchase: www.geyserpeakwinery.com. More about Connie Green: www.wineforest.com



Wine Forest Wild Foods

Wild Table Cookbook (signed copy)	\$40.00
True Wild Rice Mix	\$ 9.00
Porcini Polenta	\$ 8.00
Mushroom Alchemy	\$ 9.00



For More Information: geyserpeakwinery.com



VISIT

The Main Tasting Room

Our tasting experiences include the Premier Tasting (\$10/psn, your choice of four current release wines), Reserve Tasting (\$15/psn, limited-release and reserve wines) The Library Tasting (\$20/psn, older vintage and small-lot productions)

Tastings for Club Members (and up to three guests) are always complimentary.

Premier Tasting \$10.00– no reservations required

Upcoming Club Events

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

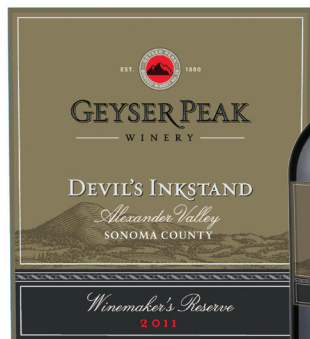
- *May 10 & 11, 2014 • ‘Pranzo di Primavera’, a Spring Lunch
- *October 11 & 12, 2014 • A Sizzling Sausage Smokeout!
- *November 1 & 2, 2014 • A Wine & Food Affair



Wine & Cheese Pairing \$25.00/psn. Members \$15.00/psn.

Geological Inspiration

Coming soon: 2011 Devil’s Inkstand Reserve Cabernet (\$50). Named for Geysers (fumaroles) in Alexander Valley.



ONLINE

New Website

Launched in Oct 2013, our website now features tasting notes & ratings, food & wine pairings, and on-line reservations for tastings. Members can update their account information too.



*For tasting information and reservations email: tastingroom@geyserpeakwinery.com or call 866-449-1300

WILD MUSHROOM RISOTTO

| recipe from Geysler Peak Winery | serves 8



Paired with: 2012 Geysler Peak Pluto's Fury Pinot Noir

Gather

5 1/2 cups chicken stock, preferably homemade	2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil	1 pound mixed wild mushrooms, sliced
1 small onion, finely chopped	1 shallot, minced
1 teaspoon garlic, finely chopped	1/2 cup freshly grated Parmigiano
1 1/2 cup fennel, finely chopped	1 1/2 tablespoons chopped flat-leaf parsley
salt and freshly ground pepper	
1 1/2 cups Arborio rice (10 ounces)	1 teaspoon of fresh thyme
1/2 cup Geysler Peak Pluto's Fury Pinot Noir	

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



Ken Rochioli

Prepare

- ▶ In a medium saucepan, bring the chicken stock to a simmer. Keep warm.
- ▶ In a large saucepan, heat the olive oil.
- ▶ Add the onion, garlic and fennel, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes.
- ▶ Add the rice and cook, stirring, for 1 minute.
- ▶ Add the wine and cook, stirring until the wine is absorbed.
- ▶ Add 1 cup of the warm stock and cook over moderate heat, stirring constantly, until nearly absorbed.
- ▶ Continue adding the stock 1/2 cup at a time, stirring constantly, until it is nearly absorbed between additions.
- ▶ The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
- ▶ Meanwhile, in a large skillet, melt the butter.
- ▶ Add the mushrooms and shallot, season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes.
- ▶ Scrape the mushrooms into the risotto and stir in the cheese, thyme and parsley. Serve immediately.



GEYSER PEAK
WINERY

LIVING WITH PASSION

By Elizabeth Cosin



Farm to Table

| food + business |

By Elizabeth Cosin



Duncan Soldner was on his way to becoming a lawyer when a friend introduced him to the science of growing mushrooms. He hasn't been the same since, and if he can take a few minutes of your time, neither will you.

The Northern California native never did get his law degree, opting instead to dive into this strange world of fungus, an industry where he has spent the last three decades, building, designing, managing and owning farms and becoming a sought-after consultant. He and his partners now run a small Sonoma-area company called Gourmet Growers, growing a few varieties of mushrooms, which they sell to area restaurants like Dry Creek Kitchen and Bravas' in Healdsburg and at area farmers' markets.

This is where you might discover his passion for mushrooms, a seemingly mysterious and exotic fungus that he says can be found in every cuisine in the world and more importantly, can be grown anywhere.

When Soldner got into the industry in the late 70s, Europeans, who learned to rely on mushrooms as a meat addition or substitute in lean times, consumed

six times the amount of mushrooms as Americans. Now, he says, it's three times.

This is a good thing, Soldner says, because growing mushrooms indoors is completely sustainable and creates zero waste – in fact the whole process begins with waste byproduct of other agricultural products like straw left over from growing wheat. Specially designed, climate controlled rooms are constructed with concrete floors, and even the waste water is reclaimed after use.

Moreover, what's left from the beds where the mushrooms grow is used to help clean up toxic waste.

says Soldner, who believes the more people understand mushrooms, the more they will embrace them as a nearly perfect food product.

"It's more than just the sustainable nature of them," he says. "It's more than the fact that you can grow them anywhere in the world with little effort and exercise. They're also really healthy. One hundred grams of mushrooms is only 28 calories, but has 3 grams of protein. You really can't beat it."

<http://www.gourmetgrowers.us/>



Gourmet Growers sell their mushrooms at several Northern California Farmers Markets and to local restaurants including Dry Creek Kitchen, Willies Seafood, Agave and Bravas. This recipe (for which they use Gourmet Grower mushrooms) comes from the chef at Bravas.



Escabeche with Pimentón at Bravas Bar de Tapas

Gather *for the Escabeche*

- 4 yellow onions, julienned
- 36 cloves garlic, sliced (1/2 cup)
- 6 sprigs of thyme
- 6 bay leaves
- 1 pinch chili flakes
- 9 cups sherry vinegar
- extra virgin olive oil
- salt to taste

Prepare

- ▶ Sweat all the items in the olive oil until onions are soft and just begin to brown
- ▶ Season with salt
- ▶ Remove from heat and add sherry vinegar
- ▶ Cool

Gather *for the mushrooms*

- 10-12 brown and Cremini mushrooms for each 1/2 cup of Escabeche sauce
- 2 Tablespoon Smoked Paprika
- 1/2 cup sliced garlic
- 1 bunch thyme
- 1 cup chopped parsley

Prepare

- ▶ Cook mushrooms until they are almost dry
- ▶ Pour escabeche base over mushrooms while still in the hot pan
- ▶ Add Smoked Paprika, sliced garlic, thyme and parsley
- ▶ Combine and serve

<http://www.starkrestaurants.com/>

Consider mushrooms as a side dish. The earthiness of mushrooms pairs wonderfully with Pinot Noir and your favorite meats or, if going meatless, with polenta or risotto.



GEYSERVILLE INN



Photos by Rick Tang Photography

By Jodee Anello

It's easy to understand why walking into the Geyserville Inn feels so welcoming after talking to Dan Christensen, Jr., an owner in the family-owned hotel. Dan has had his hands in the operations since it opened in September of 1997 right alongside his father Dan, Sr., who at the age of 19 had a dream of one day owning his own hotel somewhere in Sonoma County, where he was born and raised.

Thirty-three years ago, Dan, Sr. bought an old agricultural building in the town of Geyserville and set about turning it into his dream. It took five long years for the county to approve the site for a hotel and as Dan, Jr. tells it, "my father had to jump through hoops." Even after the county approved it, it still took several more years to gain the financing and see it built.

Dan credits a big part of their success to the relationships that he and his father



Junior Suite

have the with the people in the wine industry. He fondly recalls the friendships that he has fostered through the years and the tremendous support in both directions with the owners and staff of the numerous wineries that dot the valleys in and around Geyserville and Healdsburg. Dan feels a kinship

with his neighbors in the hospitality industry. He has watched others going

through their own struggles realizing their own dreams in a county with strict rules and regulations.

Surrounded by vineyards on three sides, the views are breathtaking from the comfortable rooms. Many have fireplaces, patios or balconies. There are also several luxurious suites and meeting facilities. Outdoors, there is a pool, Jacuzzi, landscaped gardens and an expansive outdoor area for weddings or events. Next door is the Hoffman House Restaurant, also owned by the Christensen family, offering healthy and delicious meals for breakfast and lunch.

Dan likens the wine industry to Hollywood. "Like the film companies that all have different styles and visions, so do the wineries," he says. He appreciates his own little niche in the wine country of Sonoma County and the Geyserville Inn certainly deserves its own star on the walk of fame.

<http://geyservilleinn.com/>



King Suite

10 Do's & Don'ts

FOR VISITING A TASTING ROOM



TASTING ROOM ETIQUETTE

1 **Study the tasting menu.** You might find some wines that are only available in the tasting room. You'll like some, but perhaps not all. You can pick and choose. Expect to start tasting white wines, then red wines. Some wineries have a dessert wine and that will be tasted last.

2 **Let the staff know your preference.** If you prefer sweeter white wines, don't apologize about it. Be upfront. But keep an open mind if the tasting room staff suggests something else first. The sweeter wines are typically poured last. If you don't like a wine for any reason, use the dump bucket on the counter. **Remember there are no rules!** Just guidelines. Find what you personally like and let the tasting room staff guide you there.

3 **Everyone learns.** Be very up front with the serving staff about your level of wine knowledge. This helps them help you. They will tailor their approach to you. **Ask questions.** The tasting room is like a fun classroom. The staff is like the teacher and you are there to learn about their wines. Be attentive to the instruction or explanations offered. They are trying to give you a pleasurable and educational experience. Turn cell phones off during the tasting. Remember, it's a tasting classroom.

4 **Enjoy the experience.** The tasting room staff wants you to enjoy your experience. Tasting rooms exist to market the wines of the winery. They love getting everyone talking about their wines. So enjoy the experience and be willing to interact with others in the tasting room.

5 **Eat both breakfast and lunch** each tasting day. Bread especially will help slow the absorption of alcohol. Also, drink plenty of water during your tasting day. Use any neutral foods, like crackers, between white and red tastes, and again between reds and dessert tastes to cleanse your pallet between wines.

“Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection.

And it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing.”

*Ernest Hemingway,
Death in the Afternoon*

6 **Use water rinses** particularly after reds and before dessert wines. Take water with you and drink at least as much water as wine. Yes, one drink of water for each taste of wine. However, the current trend in tasting rooms is to rinse with wine, not water, because the Ph in water can influence the taste of the wine.

7 People also use the dump bucket to limit the amount of wine consumed, even when they like the wine not, just for wine they don't care for. But by all means, don't drink from it like the guy did in that scene in the movie “Sideways”! Simply discard your wine without making a scene.

8 **Never** grab the bottle and pour your own. This could jeopardize the tasting room's license.

9 **Do not** wear cologne or perfume which will spoil the smell and taste of the wine. They will mask the scent of the wine and dominate the entire tasting room. Lipstick can make the tasting glasses hard to clean. Do not chew gum. It spoils the taste of the wine.

10 **Know your limit.** Tasting wines should not lead to heavy consumption. And tasting rooms reserve the right to not serve intoxicated customers. Have a designated driver if you plan to visit a number of wineries. Expect the wine samples to average 1-2 oz. It is after all, a taste. Enjoy and get educated!

Happenings

| The best parties, events & shows |



Winter/Spring 2014

| Regularly/Feb 2014 |

Tour & Taste at the Olive Press

Complimentary tasting of our award-winning olive oils, vinegars and tapenades. Browse our artisan and gourmet gift shop where you can discover "All Things Olive". To schedule a tour (daily) call 707-939-8900.

Sensual Salchata Nights @ Flamingo Resort

Enjoy sensual salchata nights at the beautiful and historic Flamingo Hotel, where Santa Rosa Salsa instructors have been teaching for over 12-years. The instructors keep things simple, sexy and super fun.

Every Sunday Night Santa Rosa
<http://www.flamingoresort.com/>

36th Annual Barrel Tasting is not a food pairing or themed event. It's all about the WINE...many wineries offer "futures" on their barrel samples. This is a chance to purchase wine now, often at a discount, then come back to the winery when the wine is bottled, typically 12-18 months from now. Many wines are so limited, buying futures is your only chance to purchase them.

February 28-March 2, March 7-9.

| Feb/March 2014 |

Sunset & Jazz at Sea Ranch Lodge February 13, March 13, April 10

<http://searanchlodge.com/dine/special-events/calendar> Sea Ranch

Wells Fargo Center for the Arts

Presents: Three Phantoms in Concert
Tuesday, February 23 Santa Rosa
<http://wellsfargocenterarts.org/>

Wells Fargo Center for the Arts

Presents: Ladysmith Black Mambazo
Wednesday, March 4 Santa Rosa
<http://wellsfargocenterarts.org/>

Wells Fargo Center for the Arts

Presents: Rodney Strong Vineyards Dance
Series: Ailey II, **Sunday, March 3**

Wells Fargo Center for the Arts

Presents: Jazz at Lincoln Center Orchestra with Wynton Marsalis,
Wednesday March 9 Santa Rosa
<http://wellsfargocenterarts.org/>

Charlie Palmer's Pigs & Pinot Weekend

Chef Charlie Palmer invites you to the 9th Annual Celebration of Pigs & Pinot, at Hotel Healdsburg. The celebratory weekend offers a series of intimate dining and educational events hosted by Chef Palmer. A cast of Master Sommeliers and international

| March/April 2014 |

celebrity chefs will showcase some of the world's greatest Pinots Noirs with perfect pork pairings. **March 21-22**
<http://www.hotelhealdsburg.com/pigsandpinot/#>

West Coast Elvis Tribute at the Sheraton Petaluma A full afternoon's music and fun as friends old and new gather to celebrate the greatest entertainer of all time - Elvis! Doors open at noon, shows start at 1 pm, Betty Grant, Charlotte Stewart, Rob Ely, Sue McCasland, Ian Fraser-Thomson, Michael Bartle, Artie Dadyan, and Shawn Hughes are all scheduled to appear and be a part of our day at the Sheraton Hotel in Petaluma. **Saturday, 29 March**
Call 415-990-9039 for more information

A Conversation with Ina Garten, The Barefoot Contessa

At Wells Fargo Center for the Arts as she delivers a charming insider's view of her world and the pleasures of good food, cooked with love and passion. Enjoy an interactive Q&A with Ina after the show.

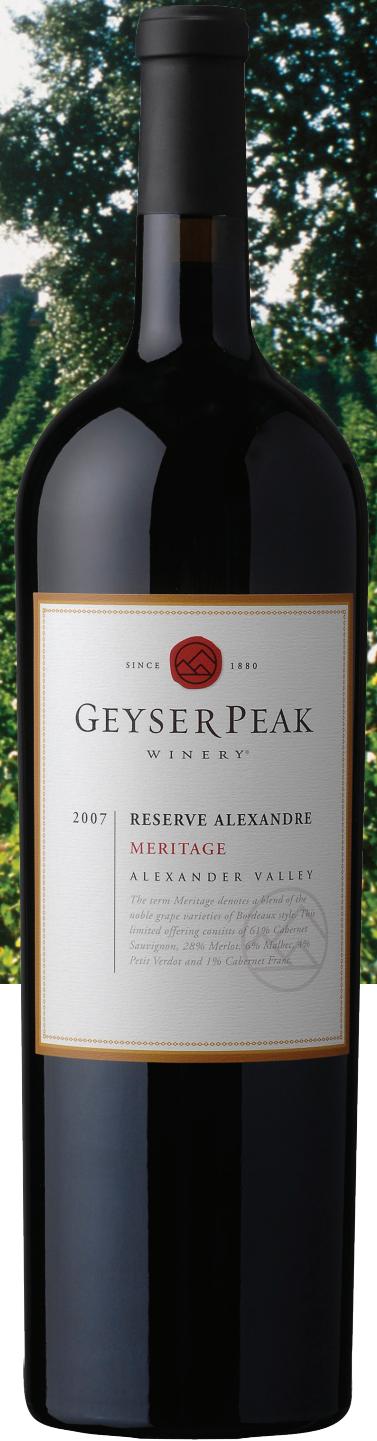
April 2 Santa Rosa
<http://wellsfargocenterarts.org/>

For more information visit www.sonomacounty.com



GEYSER PEAK

— W I N E R Y —



WINE ENTHUSIAST
MAGAZINE

94 POINTS & EDITOR'S CHOICE

2007 RESERVE ALEXANDRE MERITAGE

"A multifaceted, noteworthy wine Reserve Alexandre strikes a balance between intensity and refinement. The core of the palate is reminiscent of cassis and black cherry fruit complimented by aromas of dried flowers. These fruit and floral notes are interwoven with lovely fresh earth aromas of tobacco and cedar. The graceful structure of this wine yields supple tannins with a silky mouth feel and the interplay of the five varietals results in a noble and luxurious wine."

Ondine Chattan, Winemaker

For More Information: geyserpeakwinery.com



GEYSER PEAK

— WINERY —



Elegant herbal notes, crisp, lively acidity, luscious flavors of passion fruit and peach, steely minerality.

All that Sauvignon Blanc should be.