The best of Sonoma County living

Fall/Winter 2013

# Wine Country Lifestyle

Compliments of Geyser Peak Winery



INSIDE

Quality Wine 5 Markers to Measure Their Ideal SPOT 360° Living

Happenings Winter Calendar See & Do Pedal Perfect

Taste
Zazu Recipe
Favorites



2012 RIVER RANCHES SAUVIGNON BLANC

2012 PINOT NOIR

2010 ASCENTIA CABERNET SAUVIGNON 2011 XYZin RESERVE ZINFANDEL



Cool-climate Sauvignon Blanc is beloved among many Sauvignon Blanc enthusiasts for its racy acidity, elegant mouth-feel, refined palate structure and pungent aromatics. In our pursuit of this style, our River Ranches

Sauvignon Blanc is sourced from vineyards that border the Russian River and grow under the cover of fog that is characteristic of the region. Signature nose of Kefir lime and passion fruit. On the palate, taut acidity with flavors of passion fruit, lemongrass, green fig, tangerine and guava.

Club Reorder Price: \$15.75 Retail Price: \$21.00



Steady temperatures throughout the 2012 growing season with an absence of heat spikes and cold spells meant that fruit ripened evenly and thoroughly while retaining balanced acidity. Generous brown spice, black tea, tart cherry, cola, orange

peel and balsawood on the nose. The palate abounds with silky and youthful tannins, abundant red fruit including red currant, raspberry, and strawberry. Exotic earth notes of truffle, mushroom, and glove leather are complemented by elusive citrus accents.

Club Reorder Price: \$13.50 Retail Price: \$18.00



Ascentia Vineyard is located on a steeply terraced section of the vineyard nicknamed the 'wedding cake' overlooking the Russian River. 2010 was a mild and moderate growing season with high quality and full

maturity attained throughout the Alexander Valley. Our harvest was mid-season for Cabernet in the region which tends to mature later in a typical season. Graceful structure, medium tannins, deep color and cherry fruit are characteristic of this wine from this site.

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



Appealingly understated in style, our Reserve Zinfandel shows lovely aromatics of sandalwood, pastry crust and baking spice with back notes of cracked peppercorn. Lively acidity and tannins give the wine focus and lift.

This elegant Zinfandel shows that the varietal is equally suited to producing wines of a refined style as it is to more port-like offerings. The focus and texture of this wine will complement dishes that include roasted root vegetables such as beets, carrots and turnips.

Club Reorder Price: \$22.50 Retail Price: \$30.00



#### **REORDER AT CLUB SHIPMENT PRICE**

through November 2nd 2013

**866.449.1300** wineclub@geyserpeakwinery.com

geyserpeakwinery.com for complete tasting notes on each wine.

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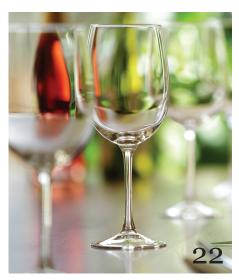




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# Wine Country Lifestyle | Wine Country Lifestyle | Summer 2013 |

#### Contributors









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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.

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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.

Tell us how we are doing. We would love your feedback. Fill out the survey form at

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www.Wine-County-Lifestyle.com

## Farm to Table

food + business



# LIVING IN

"We are a couple living in heaven: both trained chefs who love to grow fresh produce, love animals and could not have dreamt of a better life than what we have right now," according to local Sonoma County chefs Susan and Jeff Mall.

Raised in a small town in the central valley of California, Jeff is the son of a second generation farmer. His grandfather and father raised everything from walnuts to shelling beans to spinach to summer squash. Jeff became interested in cooking while in elementary school and at 13 he had a subscription to Bon Appétit cooking magazine. He was fixing Thanksgiving dinner for the family and received his prized Kitchen Aid mixer as a Christmas present. When he was 14, he began his first job in a restaurant as a bus boy at Anderson's Pea

Soup restaurant in Santa Nella. After graduating from University of San Francisco's renowned Business School for Hospitality Management, he went to New York to the Culinary Institute of America in Hyde Park. With the opportunity to serve his externship at Jeremiah Tower's Stars Café in Oakville, he moved to Windsor, California in Sonoma County.

Jeff worked at top name restaurants gleaning what he could from each experience and building his culinary repertoire. He moved to Healdsburg in 1997 to be the opening chef of the Healdsburg Oakville Grocery just off the square. Jeff left Oakville Grocery in late 1998 to open Zin Restaurant & Wine Bar down the block with childhood friend, Scott Silva.

This is where Susan and Jeff's worlds came together. Susan was hired by Oakville Grocery to replace Jeff.

Growing up in San Diego, Susan didn't live on or near a farm, but had a mother who loved to grow tomatoes and flowers. She started cooking at 4 years old, making pancakes so that her Dad could sleep in on Sunday mornings. Susan's Mom was a great home cook, and by the time Susan came along, the family traditions were honed and passed on. She learned how to make tasty dishes from what was in the house, and

# HEAVEN

By Vickie Norris

just like her Mom, could make soup out of anything, even winning cake baking contests in elementary school. Growing up, she never considered cooking as a career, but had plans to go into nursing or psychology.

Susan realized she just wanted to cook after a couple of years at junior college, so she attended California Culinary Academy in San Francisco and gained experience working at various top notch restaurants in San Francisco. In 1998 Susan moved to Healdsburg to be the replacement chef for "a guy who was opening a restaurant." Upon meeting Jeff Mall, her first words were, "I hear you want to open a restaurant. Are you crazy or what?" Nine months after arriving at her new job, Jeff and Susan started dating and have been together ever since.

## Jeff refers to his green house that he built as the "mad scientist laboratory"

In 2002, a former employee of Jeff's offered him the use of land to grow some veggies for the restaurant. Jeff was shown the weed-choked, rock-hard garden at 4 pm on Tuesday afternoon. By 4 pm on Wednesday afternoon, he had weeded, roto-tilled, amended the soil, created rows, laid an irrigation system AND planted the entire garden – evidence of his dedication and commitment.

Benefiting from the kind and generous guidance of other local Sonoma County farmers, Jeff Mall has learned what to do to grow fabulous vegetables. Jeff refers to his green house that he built as the "mad scientist laboratory" where he starts tomatoes (some tomato seeds are saved from the year before), peppers, squash and other veggies, this year having over 300 tomato plants and 35 varieties. Some



have names like Black Cherry, Beef Heart, Red Lightning and Green Zebra. They are also experimenting with Arugula, mixed lettuces, and radicchio which can grow all year long. In addition to growing and selling all of this produce, they also love canning, last June canning over 9 cases of Santa Rosa Plum Jam. It tastes like summer and is the color of a sunset.

Seven and a half years ago Jeff and Susan inherited a flock of chickens. They started off with 3 roosters and 10 hens. Most of the hens were bantam chickens (mini hens) and they had a few large girls. Susan was finally in her element. Fast forward a bit and there are now 49 hens and 1 rooster!

They currently sell their eggs and produce to local restaurants including supplying Zin Restaurant and Wine Bar in downtown Healdsburg. www.zinrestaurant.com





# fun fresh design graphic design



## Green Chile Poached Eggs 'Benedicto'

Zin's "Green Eggs and Ham" Serves 4 Recipe provided by Susan & Jeff Mall

Made with Jeff's farm-fresh eggs, this delicious breakfast, lunch, or supper can be dished up with your favorite greens and vinaigrette. Jeff cures his own ham which truly adds to the richness and nuance of the dish but a really good deli ham will work. Pair it with your favorite Zinfandel or Pinot Noir to really round out the flavors.

Consider treating family or friends during the holiday with this mouth-watering delight.



#### Sauce

- 1 pound fresh Anaheim green chiles ½ small yellow onion, chopped
- 1 cloves garlic, sliced
- 1 tsp. cumin seed, toasted and ground
- ½ tsp. Mexican Oregano
- 4 cups homemade chicken stock

#### Gather

- 4 each English muffins, split and toasted
- 8 slices really good ham
- 8 farm fresh eggs
- 4 slices cheddar cheese, cut in half

#### Cook

- ▶ Roast, peel and dice the green chiles
- Saute the onion in heavy skillet over medium high heat until golden brown.
   Add garlic and diced green chiles.
   Cook 5 min more.
- Add ground cumin and oregano.
   Add stock and bring to a boil, reduce to simmer.
- ► Cook 30 min. Puree in blender.
- ▶ Season to taste.
- Return sauce to the skillet and bring to a simmer.
- Crack eggs into sauce to poach. Cook until desired doneness.

#### To Serve:

Place two halves of toasted English muffin on each plate. Top with warmed ham. Using a deep spoon, carefully lift eggs from green chile sauce and place on top of ham. Spoon more sauce on top of each egg. Top each egg with a small piece of cheese and briefly heat under broiler to melt.







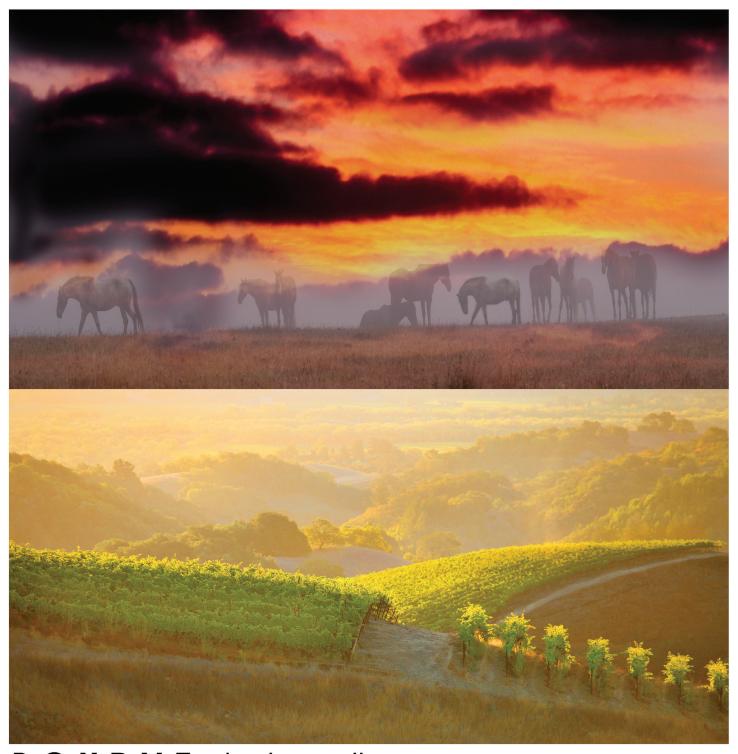










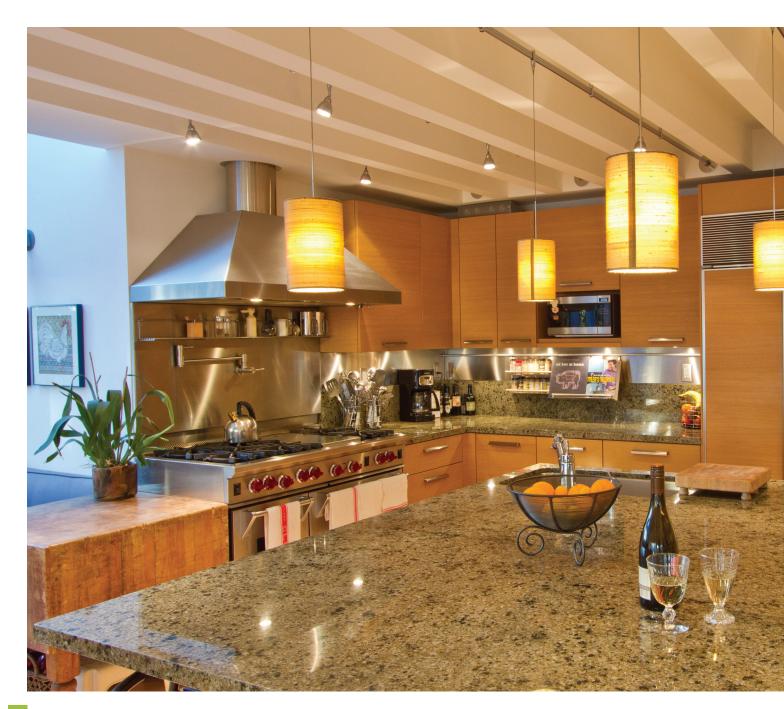


**BOURNE** photo gallery fine art photography by Barbara Bourne bbourne.com

14 healdsburg ave., suite d healdsburg, ca 707 486 9420

# Style & Substance | beautiful + homes |

# THEIR IDEAL



# SPOT

By Vickie Norris





avid Luebkeman and Margie Hanselman fell in love with the 360 degree view overlooking the inaccessable ravines of their 83 acres. The 1980 Sea Ranch style house had been a rental and then vacant for 10 years and in an unlivable state. They began slowly, first by removing walls but keeping the foot print. They totally gutted it and replaced everything; the electrical, plumbing and HVAC. They added a second wing via a long hallway so they would have plenty of wall area to hang their art collection. The many extra wide gallery hall walls in this home are one of the main features. "David doesn't believe in painting walls anything but white", said Margie, "he says the art should be the color". It certainly works in this house with their rather extensive collection. The home, designed by Luebkeman, a retired Commercial Architect, and his wife Margie Hanselman, an avid collector and antique dealer, who purchased most of the furnishings, was not their first design. Living in the hills above Geyserville, they had designed a new home and were just about to break ground when someone pointed out to David that this property was for sale. Going through the first exercise of design, they already knew what they wanted in this house. Now a 4 bedroom, 4 bath with 2 half baths and a 3 car garage that currently holds 4 cars, and a carport, they were able to adapt the Sea Ranch style very successfully throughout.

# Style & Substance | beautiful + homes |





Top Left: The extra wide hallways double as gallery space. Three small paintings are William Silva, next "Nude" by Jon Haley, end of hall, Vietnamese artist Lebadagne. Left Middle: In the library, the rug is 1870's Persian Serapi that was in Hanselman's great grandfather's San Francisco house during the earthquake of 1906. Right: sculpture "Leroy" by Carol Setterlund, on the wall, Luebkeman's Lionel Train collection from his childhood.

Below: a small shelf of Hanselman's estensive collection of collectable licquor bottles..













Upper Left: Living room, above fireplace photo "San Francisco" by Rick Tang Photography, "Chairs" by Paul Jacobsen.

Lower Left: Entry courtyard.

Below: A small piece of Hanselman's extensive beer stein and mug collection.

Upper Right: pantry door in the kitchen, just visible is Hanselman's collection of logo'd restaurant ware. Lower Right: One of the many views from the home in the dining room. Rug Christine Vanderherd, photos Robert Buelteman.



#### Estate

I for + sale I

### Out & About

| shopping + entertainment |

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## DONALD AND MAUREEN GREEN MUSIC CENTER

at Sonoma State University's has concerts by internationally acclaimed artists and the Santa Rosa Symphony. The Center's main venue, the 1,400-seat Weill Hall, is an acoustical masterpiece, designed to rival renowned venues such as Boston Symphony Hall and Vienna Musikvereinssaal. The specially designed seats in the auditorium are acoustically neutral, meaning the acoustics of the hall do not change whether the seats are full or empty. It embodies the acoustical attributes of Seiji Ozawa Hall at Tanglewood; however, it surpasses its predecessor in terms of flexibility and comfort, while reducing its operating carbon footprint. An extensive, world class schedule of artists is maintained at the hall from Experimental, and Jazz to Classical and available online at:

http://gmc.sonoma.edu/





SHED a food community (store & restaurant) that sustains people, the environment, and the local economy. Like the granges of years past, they bring people together to learn about growing, preparing, and sharing food. Check out their amazing new retail and educational space at-25 North Street in Healdsburg or visit *healdsburgshed.com* for a list of events.



STURGEON'S MILL Restoration Project which began with an inspiration to share and preserve a piece of local history. Operated and maintained by volunteers, Sturgeon's Mill is a restored steam operated lumber mill. At Sturgeon's Mill, you can bask in the rich resonance of more than 100 years of California history. Imagine the mighty redwoods that passed through this once-bustling facility, creating the timber that built a great state.

Demonstrations are open to the public, check their website for operation days.

www.sturgeonsmill.com

## Winemaker Message

As an exchange student in Burgundy I enjoyed exposure to several legendary producers of Pinot Noir and gained an appreciation for their wines. What has long been beloved to me of Burgundy is the humility and forthrightness of the region, the jovial 'drinking' songs, the farmer/winemaking cooperatives, and importantly the landscape that gave rise to the countless 'Lieux-dits' or fanciful regional names that carve up the countryside into so many parcels few even in the wine industry can recognize them all. Bringing Pinot Noir into the Geyser Peak portfolio is a natural extension of my winemaking philosophy and ambition; to produce wines that are accessible both in style and price that bring a dimension of luxury to everyday moments.

Pinot Noir has enjoyed a surge in popularity in recent years and it is no wonder why. The succulent approachability and appealing finesse of the varietal make it a great sipping wine and a desirable counterpoint to the slew of heavy, weighty reds on offer. Refined and subtle, Pinot Noir is a reminder that a red wine need not

be highly extracted to be enjoyable. For the 2012 Geyser Peak Pinot Noir, we played up the natural tendencies of the grape to display medium red color, light body, firm acidity, varietally-appropriate aromas and flavors (red currant, raspberry, cranberry, rhubarb, cola) and use a gentle hand with the French oak used in aging.

For me, winemaking is inextricably linked to the vineyard, and our new 2011 XYZin Reserve Zinfandel is a true reflection of my passion for this uniquely American grape that is Zinfandel. The critical elements of fruit character and vineyard expression are inseparable from the history and culture of those who planted the vines. Cooler than normal weather prevailed throughout the entire 2011 growing season and some regions struggled to attain the same degree of ripeness as other vintages. Our dry-farmed, head-trained Zinfandel vines stand on the western valley floor of the Dry Creek Valley. Dappled sunlight, moderate crop load and expert vineyard management combined to produce fruit that exhibits the versatility of the Zinfandel varietal. We were fortunate to have some warm afternoon temperatures in September and our old vines carried a small crop load, which allowed them to accumulate sugar and develop berry flavors. Attractive acidity and approachability at a young age are some of the perks of this vintage.

As you enjoy all the selections included in this Fall shipment, join me in a toast for these two new wines as a symbol of our continued celebration of the earth and vines from which our wines are defined—furthering our commitment to the forward-vision of Geyser Peak wines.

Ondine Chattan, Winemaker

Ordine

# REACH FOR THE

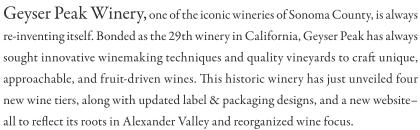
A new look for Geyser Peak Wines



# PEAK







The 2012 Pinot Noir (pictured left and included in this shipment) is the newest addition to the Geyser Peak reds portfolio and introduces the 'California Series' including the award-winning Sauvignon Blanc, Pinot Grigio, and Chardonnay. The 'Appellation Series' (formerly Block Collection) also has a new label design and includes the River Ranches Sauvignon Blanc, Water Bend Chardonnay, Walking Tree Cabernet Sauvignon and two new wines: Tectonic— a new Cabernet blend from Alexander Valley and Pluto's Fury, a reserve Pinot Noir from Russian River Valley—both names a nod to the dozens of geological formations found in the area. The 'Winery Series' consists of limited-release and winery-exclusive wines such as the Malbec, Gewürztraminer, Petit Verdot and a new Syrah-based red blend releasing in early spring 2014. The 'Reserve Series' includes the top-tier wines such as Reserve Cabernet, Reserve Alexandre Meritage and a new wine, Devil's Inkstand (releasing Spring 2014). This small production red wine blend (350 cases) is comprised of small lot barrel selection and is crafted to be the pinnacle of the Geyser Peak portfolio.

As Geyser Peak reflects on over a century of winemaking, it's also celebrating a rebirth of the long standing commitment to producing the finest wines from the best fruit possible. Never satisfied with status quo, Geyser Peak will continue to reach for the peak for years to come.



Photos: Kelly McManus Photography







A Tasting for club members in the tasting room at Geyser Peak Winery.

#### Join us in the main tasting room

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

Tastings for Club Members and up to three guests are always complimentary. No reservations required.

#### The Wine & Cheese Pairing\*

Hosted in the PEAK Room overlooking the barrel cellar features Reserve wines artfully paired with local and international cheeses. \$25.00/psn.

# Wine & Cheese Pairings in the PEAK Room

#### Upcoming Club Events

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

\*October 12 & 13, 2013 • Paella On The Patio

\*February 8 & 9, 2014 • Medley Of Mushrooms

\*May 10 & 11, 2014 • 'Pranzo di Primavera', Spring Lunch

#### New Picnic Tasting Package\*

Includes the Premier tasting plus two glasses of wine with a selection of gourmet cheese and charcuterie platter. \$30.00/psn.



\*For tasting information and reservations email: tastingroom@geyserpeakwinery.com or call 800-255-9463



#### Some of our favorite food & wine pairings

We encourage you to share these with your family and friends:



Sauvignon Blanc	<b>&gt;</b>	Shellfish
Chardonnay	<b>•</b>	Crab Cakes
Pinot Noir or Gewürztraminer	<b>•</b>	Turkey And Trimmings
Ascentia Cabernet	•	Grilled New York

XYZin Reserve Zinfandel	<b>•</b>	Tangine Lamb

Reserve Alexandre Meritage

Prime Rib

Tawny Port Crème Brûlée





#### New website

Launches in October! The improved site will feature more wine notes, food & wine pairing

tips, on-line booking for tastings, login for Member account updates, and of course our secure, on-line store so you can order Geyser Peak wines at any time; shipped right to your door.





#### See & Do

adventures + fun



By Jodee Anello

#### "It is the unknown around the corner that turns my wheels."

#### -Heize Stucke

As an avid cyclist, I can tell you there is nothing like exploring the open roads of a strange, new place on a bicycle. Sonoma County offers this to its visitors. The same roads that are home to wineries throughout the region are also some of the country's best roads for cycling. Though I live right here and get to take advantage of my roads whenever I want, there is nothing quite like exploring Sonoma County as a newcomer.

I am grateful for what we have to offer in this beautiful part of the country, but I am guilty of taking it for granted. I am reminded how fortunate I am to live here when I have friends visiting. Weather permitting (and it usually is), I always suggest we go for a bike ride. Nothing compares to taking in the expansive open air views of rolling vineyards on a bicycle. I know what's around the corner, but my friends don't, and

listening to their squeals of delight prompts me to gaze upon the beauty with a fresh pair of eyes.

Wine tasting and exquisite dining should always be on the agenda when you visit Sonoma County, but I invite you to go for a ride. You don't have to be an avid cyclist. You only need to know how to ride a bike. Whether you want an easy, flat 10-miler or a much longer distance with challenging climbs, Sonoma County has it all. There are bike shops with available rentals in all the neighboring towns and they will gladly help with suggested routes and maps.

One of my favorites is a 22-mile loop that begins and ends in Healdsburg. Go north on Healdsburg Avenue and turn right on Alexander Valley Road. A little over three miles from this turn, stop at Jimtown Store for a snack or cold drink. It's a favorite spot among local cyclists and you just might run into a few pros. Continue onto Pine Flat Road (a challenging 12-mile climb if you





# See & Do

adventures + fun

are inclined to detour) and turn left onto Red Winery Road. This is one of the most scenic roads in our county. Follow Red Winery Road to Highway 128 and turn right. This will bring you into the town of Geyserville where you must stop at Diavola Pizzeria and Salumeria for a bite. Turn left onto Geyserville Avenue and follow to Lytton Springs where you will turn left and then an immediate right back onto Healdsburg Avenue, bringing you back to where you started.



Rent a bike while you are here:

Spoke Folk Cyclery 201 Center St. Healdsburg 95448 (707) 433-7171

**Wine Country Bikes** 61 Front St. Healdsburg (707) 473-0610

**Windsor Bicycle Center** 830 McClelland Dr. Windsor (707) 836-9111

**Getaway Adventures** 2228 Northpoint Pkwy. Santa Rosa (800) 499-2453



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# QUALITY WINE



## Sipping Notes

wine news + education

# 5 MARKERS TO MEASURE

You have been asked to participate in a wine tasting event at your friend's house. You have no idea how to judge a wine or what constitutes a good wine. Remember: wine snobs may intimidate others, but they don't have your palate. So pay attention to what you are taste, and listen to what they taste. Respect diversity here.

These are great Quality Markers to use in judging a wine:

#### **Balance:**

The fruit, the acids and the tannins are in perfect harmony. One of these does not overwhelm another. When the fruit is in front, with acid and tannins in the background, you have a well-balanced and usually high quality wine and it is ready to drink.

#### **Complexity:**

The wine has numerous aromas and layered flavors. It changes in minutes within the glass, bringing out a new set of flavors. This will only occur in high quality wines. There is nothing wrong with a simple straightforward wine, but complexity will not be one of its traits. No amount of aging will turn a simple wine into a complex wine.

#### Finish:

The length of time the taste remains on your palate after you swallow. A long pleasant finish remains well after the wine is consumed, is considered high quality. A short finish is considered less appealing. Finish can also describe the nature of the taste. For example, a white wine may have a clean, fresh—but short—finish. Or it may linger after you swallow.

#### Age-ability:

Good wine can be laid down in a proper cellar environment, and improve with time. Many wines do not fall into this category, how-



"The discovery of a good wine is increasingly better for humanity than the discovery of a new star."

—Leonardo da Vinci

ever, if they have good fruit with a little acid or tannin they should be consumed early. To age well, a wine should possess plenty of fruit, acid, and tannins appropriate to the wine, and be the in the proper proportions. They might seem overly acidic or tannic when drunk young. Only proper aging will soften the acids and tannins, allowing the fruit to emerge from behind their taste curtain. It may take 3 to 5 years for some Cabernet Sauvignon fruit to open. It may take 10 years before a certain Bordeaux is drinkable. The key is to enjoy the wine at its optimum time.

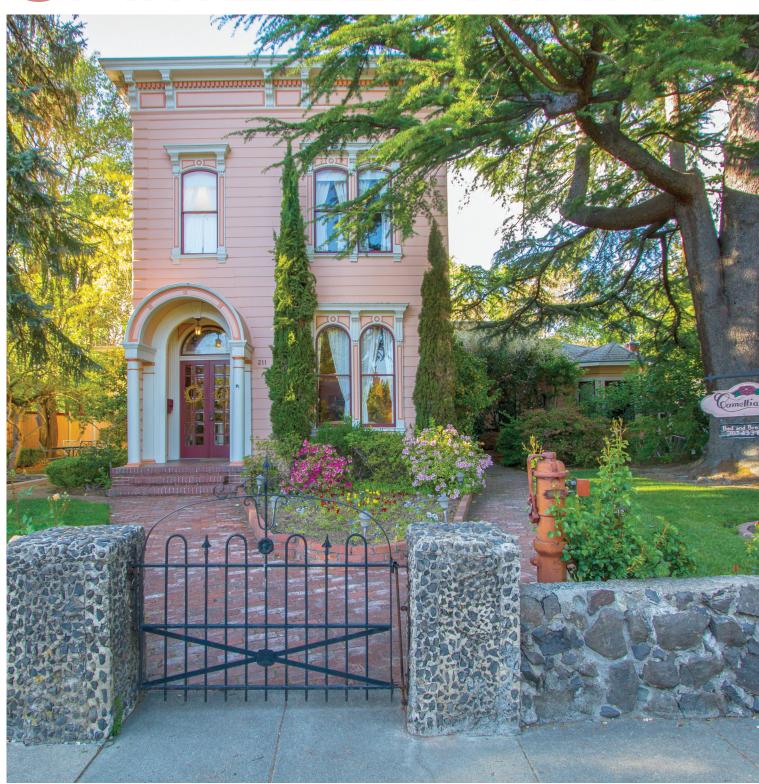
#### **Typical Taste:**

The wine tastes like the fruit from which it is made, and exhibits the characteristics of the growing region from which it came. For example, a wine with a quality of dark cherry, with tobacco and green pepper nuances may well be typical of a quality cabernet sauvignon, but would not be typical for a Gamay. When a Merlot tastes like a Pinot Noir or Syrah, for example, you wouldn't call it a good Merlot.

Attention to each of the flavors, how it touches each of the pallets of your mouth and the change of flavor when eaten with food can be entertaining and enjoyable. And that's what this is all about: better living.

Enjoy!

# **CAMELLIA INN**



# Play & Stay

By Elizabeth Cosin

Ray Lewand's journey to Healdsburg began in a bed and breakfast somewhere in France. It was there that Lewand and his wife, Del, found themselves, contemplating their future after raising three children in Los Angeles.

"All we knew was that we wanted to find something to do together," Lewand says. "We talked a lot about different things and then on that trip to Europe, Del got the idea about opening a B&B. I'm not sure we knew exactly what we were getting into."

But then Lewand has spent a lifetime going after what he wants with tenaciousness, fearlessness and a sense of humor. Born and raised in Southern California, Lewand, 84, played football at Dorsey High, later becoming a star lineman for UCLA, despite being only 5-foot-8 and 181 pounds.

Later, he worked as a stockbroker and opened his own insurance company, but when the last of their three daughters left home, he and Del started talking about doing something else.



Ray Lewand in Camillia Inn's sitting room



Holidays in the Inn

They found their place and, as it turns out, probably their calling too in an aging, worn-down Victorian on North Street in Healdsburg. It was 1981 and the town still had a few years before it would become a major Sonoma Wine Country tourist destination, but Ray and Del believed in its potential well before a lot of other folks did. At the time they bought it, B&Bs were rare in Sonoma, but now, in large part due to the Lewands, there are now many to choose from.

"Half the square was boarded up when we first started," Lewand says.

Ray and Del ran the inn together with the help of one of their daughters, Lucy. When Del died in 2006, Lewand began to step aside and Lucy and her husband Archie now run the inn full time. Still, Lewand has remained a fixture at the Inn doing small jobs or regaling visitors and guests about the long history of the house that was built in 1869.

It was Ray and Del, who convinced a fledgling group of B&B owners to hold their association's very first convention in Healdsburg. That organization became the California Association of Bed & Breakfast.

Over the years since they opened for their first guests on April Fools' Day 1982, they became well known in a community and today, the pink-painted Victorian has been expanded and renovated to include nine guest rooms and a large community area downstairs that is filled with antique furniture and photographs of Lewand's family and previous owners. The grounds include a garden and swimming pool, but it took many years to transform what he describes as a "wreck" when he and Del bought it.

"You had to really look closely to see what it could become," Lewand says. "We saw potential in it. Either that or we were just crazy."



#### Taste

recipes from zazu restaurant + farm |



photos this page: Barbara Bourne

Husband & wife chefs; Duskie Estes and John Stewart of Zazu kitchen+farm, are inspired by a real sense of place, authentically farm to table, growing much of their produce, they are as local as local gets and of the season.

#### Grilled Devil's Gulch Rabbit with Roasted Grape Agrodolce + Red Rice

This recipe also works well with duck or chicken. serves 4

#### Gather

- 6 tablespoons olive oil, divided
- 2 rabbits, cut into front and back legs and loins removed (this agrodolce is also great on duck or chicken if you prefer that)
- 2 ribs celery, roughly chopped
- 1 onion, roughly chopped
- 1 carrot, roughly chopped
- 2 bay leaves
- 3 cups white wine

4½/eupopshilalakurntstalck

1 tablespoon unsalted butter for the agrodolce:

- 1/2 pound red seedless grapes, destemmed and cut in 1/2 lengthwise
- 1√2 cup small dice celery hearts
- 1 shallot, peeled and minced
- tablespoon chopped fresh marjoram or oregano
- 1 tablespoon chiffonade flat leaf parsley
- 1 tablespoon julienne preserved lemon
- 1 tablespoon champagne vinegar
- 2 tablespoons quality extra virgin olive oil (we use Dry Creek in Healdsburg)
- 1 cup red rice kosher salt & freshly ground black pepper



#### Cook

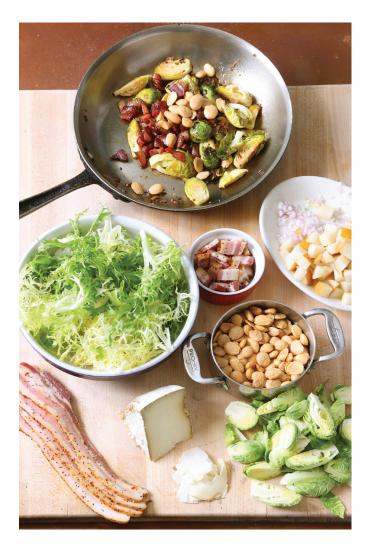
- ▶ Preheat the oven to 325 and fire up your grill. Toss the rabbit legs in 2 table-spoons olive oil. Season the rabbit pieces with salt and pepper. Grill both sides of the legs until marked, about 5 minutes per side. In a large straight sided sauté pan, brown the celery, onion, and carrot with 2 tablespoon of oil and sauté until beginning to brown, about 5 minutes.
- ▶ Add the bay, wine, and rabbit pieces to the pan. Let simmer a few minutes. Add the stock. Cover and place in the oven until the meat begins to fall off the bone, about 1½ hours.
- To prepare the agrodolce, set the oven at 400° set a blind baking sheet in the oven for about 10 minutes. Toss the grapes in the remaining 2 tablespoons oil. Roast on the baking sheet until just browning, about 10 minutes. Toss with rest of agrodolce ingredients and season to taste with salt and pepper. Remove the rabbit from the oven. Free boil the rice until done, about 20 minutes. Season with salt and pepper and add 2 tablespoons of unsalted butter. Grill the rabbit tenderloins to medium, about 4 minutes per side. to plate, mound each plate with aspoon full of red rice, top with rabbit pieces, and top w/ agrodolce.

www.blackpigmeatco.com
COME EAT! www.zazurestaurant.com

#### Taste

recipes from zazu restaurant + farm |

Consider rabbit for the holidays instead of your regular turkey or ham. You might be surprised at how delicious it is.



Duskie and John's style is simple and ingredient driven, getting the best ingredients and letting them shine for what they are. John is responsible for all the Black Pig salumi and bacon, supporting small farmers, using all parts "snout to tail".



They start with fresh, healthy ingredients for the animals and vegetables they grow. Taking care at each step, to reap the most flavor possible.

Check them out at their new location in Sebastopol. www.zazurestaurant. com

#### Pan Roasted Brussel Sprouts + Black Pig Bacon Salad serves 4

with Gabriel Farms Asian Pears, Marcona Almonds, Bohemian Creamery Capriago Cheese

#### Gather

- 4 ounces Black Pig bacon, or other quality bacon, cut into lardons
- 4 cups Brussels sprouts, quartered
- 1 shallot, minced
- 1/4 cup sherry vinegar
- 1 head frisée, cleaned
- 1 asian pear, diced
- 3 tablespoons roughly chopped Marcona almonds
- 1 tablespoon quality extra-virgin olive oil (we use Dry Creek in Healdsburg)Kosher salt and freshly ground black pepper, to taste
- 2 ounces bohemian capriago cheese, peeled

#### Cook

▶ In a large sauté pan on medium-high heat, render the bacon until slightly browned, a few minutes. Add the Brussels sprouts and cook until browned on at least one side, about 3 minutes. Add the shallots and open up their fragrance, about 1 minute. Add the vinegar and toss. Return pan to heat until brussels are just tender, about 3-5 minutes. I don't like overcooked brussels! I like them still crunchy. Remove from the heat. Add the frisée, asian pear, almonds, and extra-virgin olive oil and toss. Season to taste with salt and pepper. Plate. Sprinkle with capriago cheese.

# Happenings The best parties, events & shows

















#### ••• Fall 2013 •••

#### October 2013

# ARTrails Sonoma County Meet local artists in open studios October 12-13 & 19-20, 2013 www.artrails.org

#### **Pinot on the River**

Taste limited-production Pinot Noirs

Oct 27, 2013 Healdsburg

www.pinotfestival.com

## Mid-Century Modern @ Charles M. Schulz Museum

Come to the Charles M. Schulz Museum and check out the new exhibition entitled, Mid-Century Modern.

This art exhibit shows how many of the Peanuts comic strips of the late 1950's-1960's exude the mid-century modern aesthetic of the day. In a series of vignettes these elements will be compared with the work of some prominent mid-century designers and will examine how Schulz incorporated the design aesthetic in his lifestyle and comic strips. Visit the Museum daily except on Tuesdays <a href="http://schulzmuseum.org/mid-century-">http://schulzmuseum.org/mid-century-</a>

modern/

# Bryan Adams: Bare Bones Tour Wells Fargo Center for the Arts October 17, 2013, 8:00 PM http://wellsfargocenterarts.org/

#### **Blind Scream Haunted House**

Come experience 17 bone-chilling nights of heart pumping, blood curdling terror. Explore the longest, darkest, and most fearsome mazes anywhere. And all in the dark! Climb into an actual coffin and experience what it's like to be buried alive. Scream if you can... but remember the screaming only makes the lurking creatures in the dark hungrier.

October 11-13, 17-20, 23-27, 29-31, 2013 November 1-2, 2013 *Rohnert Park* 

http://www.blindscream.com/

#### **Brigadoon**

A rarely performed Broadway musical about a mystical Scottish village, which only appears one day every hundred years, is discovered by two American hunters.

October 11-18, 2013 Rohnert Park Spreckles Performing Arts Center http://www.ci.rohnert-park.ca.us/index. aspx?page=231

#### **Art Gallery and Sculpture Garden**

Northern California's only gallery dedicated entirely to modern and contemporary fine art sculpture. SculptureWALK showcases 70 monumental and gardensized sculptures, including kinetic works and water sculptures throughout the Cornerstone garden complex. Curatorled tour reservation required.

October 27, 2013 Sonoma
www.cornerstonesonoma.com/

## Fall Colors Craft & Classic Car Festival

Kick off the Fall Colors Festival and Classic Car Show with a Pancake Breakfast from 7:00a.m. to 11:00 a.m. provided by Geyserville Fire Department.

Later enjoy an annual celebration that takes place in the very center of the charming Downtown Geyserville filling both sides with beautiful classic cars, luscious food booths, delightful handmade crafts, music and more.

**Sunday, October 27, 2013** *Geyserville www.geyservillecc.com* 

For more information visit www.sonomacounty.com



# Vichael Langhals Sonoma County Realtor

Michael Langhals is your premier Sonoma County real estate resource. Whether you require assistance in selling your current estate or are looking to purchase the Sonoma County home of your dreams, Michael offers in-depth regional knowledge and unwavering support every step of the way.

As a Sonoma County native and resident of over 30 years, Michael offers an unparalleled familiarity with the area and a true appreciation for its unique communities. Michael's market knowledge spans Sonoma County in its entirety, though his areas of expertise include: Cloverdale, Healdsburg, Santa Rosa, and Windsor.

# Specialty

Michael specializes in residential transactions, whether you're a first time home buyer, moving from out of the area, or buying your wine country dream home, he looks forward to meeting you! Your satisfaction is his #1 priority, so please feel free to contact him at your convenience with any questions you may have.

Buying or selling a home is a process that takes a great deal of time and energy – a fact that Michael truly understands. He strives to accommodate clients and exceed their expectations with outstanding customer service and attention to detail.





# Happenings The best parties, events & shows

















#### ••• Winter 2013/14 •••

November 2013 |

#### A Wine & Food Affair

A special weekend allows visitors to sample wine and food in Alexander, Dry Creek and Russian River valleys.

#### November 2-3, 2013

www.wineroad.com

## International Juried Fiber Art Exhibit

The Fiber Art Juried Exhibition is held every two years at Sebastopol Center for the Arts (SCA). This year the center is joining with Surface Design Association to welcome artists from all over the world to participate in a unique celebration of fiber arts.

October 24- November 30, 2013 sebarts.org Sebastopol

## 6th Annual Geyserville Tree Lighting and Tractor Parade of Lights

Businesses open their doors and have refreshments, local farmers compete for the best decorated, lit tractor in a wonderful little parade and Santa lights the Christmas Tree

**Noverber 30, 2013** *Geyserville www.geyservillecc.com* 

December 2013

## Holiday Celebration & Old Downtown Open House

Enjoy horse-drawn carriage rides, tree lighting and musical entertainment in Old Downtown. Windsor www.townofwindsor.com

#### **Holiday Lighted Boat Parade**

See a flotilla of decorated boats on parade and join in holiday caroling. The parade starts at the Petaluma Marina and continues to the Turning Basin.

Petaluma

www.visitpetaluma.com

## Mannheim Steamroller Christmas @ Wells Fargo Center for the Arts

America's favorite holiday celebration for over 25 years makes its first appearance at Wells Fargo Center for the Arts!

December 3, 2013 Santa Rosa

#### **Redwood Empire Farmers' Market**

Local farmers, ranchers, and food purveyors come together in one place. Santa Rosa Veterans Building Parking Lot, 1351 Maple Avenue, Santa Rosa CA 95404

**Every Saturday** 

| January 2014 |

## Food Network Chef Robert Irvine @ Wells Fargo Center for the Arts

Are you ready to experience the impossible? Join Wells Fargo Center for the Arts for Robert Irvine's LIVE--a high energy, multimedia and multi-sensory theatrical experience. Multiple cameras on the stage provide a close-up view of the master at his craft with music and video content combining seamlessly with cooking to provide an experience unlike any other.

In each segment, Chef Irvine will face a new and unique culinary challenge in an interactive show that provides ample opportunities for audience participation while witnessing the challenging nature of Irvine's popular TV shows "Dinner: Impossible" and "Restaurant: Impossible."

**January 17, 2014** Santa Rosa http://wellsfargocenterarts.org/

The Irish Rovers @ Wells Fargo
Center for the Arts
January 30, 2014

http://wellsfargocenterarts.org/

For more information visit www.sonomacounty.com

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#### With Each Issue

Each quarterly issue will be filled with many of your favorite things...

Recipes and wine pairing - TASTE

Farm-to-table experiences - FARM TO TABLE

Beautiful homes - STYLE & SUBSTANCE

Awesome homes for sale - ESTATES

Adventure and great things to do- SEE & DO

Coming Soon... Art and Style - ART & ELEGANCE

Great restaurants, places and other discoveries-OUT & ABOUT

Wine education - SIPPING NOTES

Upcoming events - HAPPENINGS

Coming Soon... Brewers corner, what's the latest in distilleries and breweries- IMBIBE

And of course, PLAY & STAY

You'll be introduced to:

Being green

The upscale and chic

Home grown and

Sonoma Style

We'd love your feed back and have created a form online to make it easy. What do you like in the magazine? What would you like to see more of? Are there other things you'd like to see? Should we get rid of something? We welcome all comments. Just use your favorite scanner like Digimarc, Scanalyzer, or ScanLife to scan the QR code below...it will take you directly to the feedback form. If you are on your PC you can go to:

www.wine-country-lifestyle.com and then select "Survey". Thank you in advance for any feedback.

Vickie Norris

Publisher and Editor

#### Take our survey:





#### PORK RAGU WITH FUSILLI PASTA

| recipe from Geyser Peak Winery | serves &



Photo: Kelly McManus Photography

#### Paired with: Geyser Peak Walking Tree Cabernet Sauvignon

#### Gather

- 1/4 cup olive oil
- 4 table spoons butter
- 8 cloves garlic minced
- ½ cup diced carrots
- ½ cup diced celery
- 1 cup diced onion
- 3 ½ lbs ground pork shoulder
- 1 ½ cups Geyser Peak Walking Tree Cabernet

- 1 cup milk
- 1 cup heavy cream
- 2 cups chicken stock
- 4 cups tomato puree
- salt and pepper to taste
- 2 teaspoons nutmeg
- ½ cup chopped basil
- 6 oz ricotta salata–grated
- 1 pkg. fusilli pasta cooked



Recipe courtesy Dan Lucia

#### Cook

- ▶ In a large pot heat the olive oil and butter
- ▶ Add minced garlic, carrots, celery and onion-saute until the vegetables are soft (8-10 mins).
- ▶ Add the ground pork, brown the meat.
- ► Add the Geyser Peak Walking Tree Cabernet and reduce by half.
- ► Season with salt, pepper and nutmeg. Add the milk, stock and tomato puree.
- ► Slowly cook the sauce for approximately one hour or until it has a thick consistency.
- ▶ Add heavy cream, bring to a gentle simmer.
- ► Serve over the cooked fusilli pasta garnish with the grated ricotta and chopped basil.



