



**Tour Guide Book**

# Kitchens in the Vineyards

21st Annual Home and Garden Tour

Saturday, April 28, 2018, 9:30 am – 4:30 pm



**kitchens  
in the  
vineyards**

All proceeds from Kitchens in the Vineyards benefit Music in the Vineyards, the Napa Valley Chamber Music Festival celebrating its 24th anniversary, August 3 – 26, 2018.

# GRGICH HILLS ESTATE

## NAPA VALLEY



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- No Appointment Needed -

## Table of Contents

<b>Map of Home Locations</b> .....	3
<b>Acknowledgements</b> .....	4
<b>2018 Kitchens in the Vineyards Committee</b> .....	5
<b>Music in the Vineyards 24th Annual Chamber Music Festival</b> .....	6
<b>Music in the Vineyards Season Calendar</b> .....	7
<b>Kitchens in the Vineyards Preview Party</b> .....	9
<b>Preview Party Exclusive Feature</b> .....	11
<b>2018 Esterhazy Concert</b> .....	14
<b>Homes on the 2018 Tour</b>	
Prefabbed to Perfection: .....	13
1752 SCOTT STREET, ST. HELENA	
Natural to the Nines. ....	15
1703 MADRONA AVENUE, ST. HELENA	
Old Stone Sanctuary: .....	17
1245 HUDSON AVENUE, ST. HELENA	
Wisteria Haven. ....	19
1299 VICTORIA LANE, ST. HELENA	
Perched Above the Vines: .....	29
SHUTTLE PARKING: ROBERT MONDAVI WINERY, 7801 ST. HELENA HIGHWAY, OAKVILLE	
<b>Recipes*</b>	
Angèle Restaurant .....	22
Celadon. ....	23
Copia. ....	24
Janet Fletcher featuring Cabot Creamery Co-operative .....	25
Fumé .....	26-27
Harvest Table. ....	28
David Verzello .....	29
Tarla Grill .....	30-31
<b>Sponsors</b>	
Grgich Hills Estate inside front cover	
Tre Posti. ....	2
Domaine Carneros. ....	8
Cabot Creamery Co-operative . . .	10
Decorist. ....	12
Trainor Builders .....	12
Bart Moore & Company .....	16
Paradise Pools. ....	16
Napa Valley Life .....	18
Napa Valley Marketplace .....	18
Habitat for Humanity .....	20
Cyd Greer, Coldwell Banker Brokers of the Valley . . . inside back cover	
<b>KITV Suppliers Directory</b> .....	32

\* The recipes in this Tour Guide Book have not been tested by Kitchens in the Vineyards



# TRE POSTI

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## Public Restrooms

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 St. Helena, CA 94574

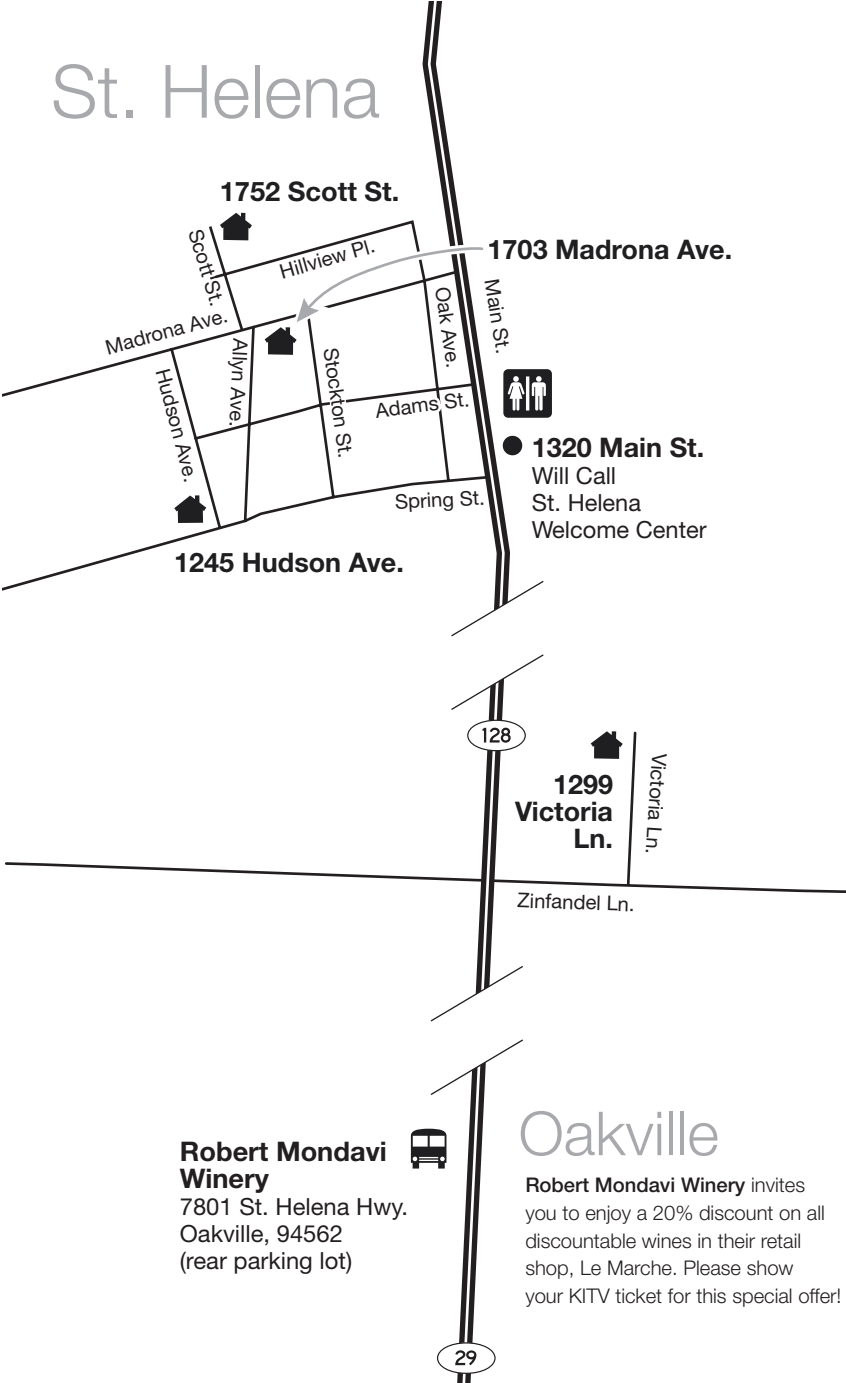
**Lyman Park:**  
 1498 Main Street  
 St. Helena, CA 94574

**Crane Park Bocce Courts:**  
 360 Crane Avenue  
 St. Helena, CA 94574

**Lewis Station**  
 1199 Church Street  
 St. Helena, CA 94574

Please note that these are public restrooms, open to all visitors of St. Helena.

## St. Helena



**1752 Scott St.**

**1703 Madrona Ave.**

**1320 Main St.**  
 Will Call  
 St. Helena  
 Welcome Center

**1245 Hudson Ave.**

**1299 Victoria Ln.**

**Robert Mondavi Winery**  
 7801 St. Helena Hwy.  
 Oakville, 94562  
 (rear parking lot)

## Oakville

**Robert Mondavi Winery** invites you to enjoy a 20% discount on all discountable wines in their retail shop, Le Marche. Please show your KITV ticket for this special offer!

# Acknowledgements

## Homeowners

Linda Allen Bradshaw & Tom Allen  
Mary Constant  
Anne Cottrell & Doug Cutting  
Aaliya Dadabhoy & Michael Eagan  
Janet Effland & Bill Urbach

## Preview Party Exclusive Feature

Ink House, by Castellucci Napa Valley.  
Owned by the Castellucci Family

## Chefs

Angèle Restaurant  
Celadon  
Copia  
Janet Fletcher  
Fumé  
Harvest Table  
Tarla Grill  
David Verzello

## Stylists

Michael Holmes  
Cynthia Condreay Turvill  
Linda Bradshaw Allen, Life-Style Design  
Aaliya Dadabhoy  
Brooklyn Santiago

## Florists

Centerpiece Floral & Home  
Michael Holmes Designs  
Cynthia Condreay Turvill  
Aaliya Dadabhoy, Dadabhoy Design  
Brooklyn Santiago

## Parking Donors

The Castellucci Family  
Robert Mondavi Winery

## Advertisements

Bart Moore & Company  
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Decorist  
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Cyd Greer, Coldwell Banker Brokers of the Valley  
Domaine Carneros  
Napa Valley Life  
Napa Valley Marketplace  
Paradise Pools, Inc.  
Trainor Builders, Inc.  
Tre Posti

## Special Acknowledgements

Jed Coffin, Arts Finance Resources  
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Blakesley Chappellet  
Kristen Throop, Combustion Creative, Graphic Design  
Eileen Crane  
Anne Golden  
Kaila Inman  
Napa Marketplace  
Napa Valley Life  
ISU Sander Jacobs Cassayre Insurance Services  
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Mike Murnin, Performance Printing Center  
Kathy Magner, Robert Mondavi Winery

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Leslie Baribeault  
Anne Evans  
Linda Homick  
Krystal Rothwell  
Deborah Tonella  
Jim Wiechers

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Laurie Hurley-MacKenzie  
Jackie Jackson

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Melinda Mendelson  
Melinda Moynier  
Brooklyn Santiago  
Bonnie Thoreen

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Jennifer Hill  
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Kathleen Kelly  
Linda Leonard  
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## Preview Party

Anna Leigon

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## Supplies

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## Volunteer Coordinator

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## Graphic Design

Kristen Throop, Combustion Creative

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Laurie Hurley-MacKenzie  
Bill Leigon  
Joanna Miller  
John Moynier  
Barbara Niemann  
Gary Shapiro  
Michael Steinberg  
Clay Timon

## Staff

Daria Adams, Co-Artistic Director  
Michael Adams, Co-Artistic Director  
Evie Ayers, Executive Director  
Natasha Biasell, PR Manager  
Krystal Rothwell, Office Manager  
Anna Leigon, Fundraising and Events Manager

A special thanks for the home illustrations beautifully done by local artist Dennis R. Smith.

And to our essential KITV Volunteers, much appreciation and gratitude!

Our apologies to anyone we may have omitted.



music  
in the  
vineyards

Napa Valley Chamber Music Festival  
24th Annual Season  
**August 3 – 26, 2018**

Napa Valley's Music in the Vineyards festival is excited to announce details of the highly-anticipated 24th season, which kicks off in August with four weeks of concerts in stunning winery settings around the Napa Valley. A signature feature of the festival is the variety of remarkable venues in which to hear concerts, such as Clos Pegase, Robert Mondavi Winery, Silverado Vineyards, Chimney Rock, Domaine Carneros, Charles Krug Winery, Beringer and Inglenook. In addition to a roster of internationally renowned musicians, Music in the Vineyards has engaged four ensembles-in-residence to anchor each of the festival's four weeks: **The Escher Quartet**, the **Pacifica Quartet**, the **Miró Quartet**, and **Trio Machiavelli**, a remarkable piano trio based in Europe.

Making notable debuts with the festival for 2018 include, guitarist **David Leisner**, named "among the finest guitarists of all time" according to the *American Record Guide*; violist **Rebecca Young** of the New York Philharmonic; pianist **Anne-Marie McDermott** (who doubles as the Artistic Director of the Bravo! Vail Festival); soprano **Diana Newman**, clarinetist **Bixby Kennedy** and flutist **Tara Helen O'Connor**.

Returning favorites include pianists **William Wolfram** and **Michael Brown**, cellists **Joshua Roman**, **Tanya Tomkins** and **Nick Canellakis**, violinists **Axel Strauss**, **Violaine Melançon**, **Ara Gregorian** and **Hye-Jin Kim**.

Also featured will be the winner of the 2017 Irving M. Klein International String Competition, 17-year old cellist **Jeremy Tai**, currently a senior at Saint Francis High School in Mountain View, California who studies at the San Francisco Conservatory of Music Pre-College Division.

This year we are also welcoming **Highland Street** from the New England Conservatory as our first Apprentice Quartet in Napa. The ensemble will be presenting our expanded program of free children's performances plus concerts in retirement homes, parks and community venues throughout the valley. We will also be continuing with our program of free open rehearsals throughout the festival. A complete listing is on our website at [musicinthevineyards.org](http://musicinthevineyards.org).

We look forward to welcoming you to a concert!

Michael & Daria Adams  
Artistic Directors

**24th Season August 3–26, 2018**  
Michael and Daria Adams, *Artistic Directors*

#### CONCERT SEASON

Friday	August 4	Frog's Leap Winery	7:30 pm
Saturday	August 5	Chimney Rock	7:30 pm
Wednesday	August 8	Domaine Carneros	7:30 pm
Friday	August 10	Robert Mondavi Winery	7:30 pm
Saturday	August 11	Clos Pegase Winery	7:30 pm
Sunday	August 12	Charles Krug Winery	5:00 pm
Wednesday	August 15	di Rosa	7:30 pm
Friday	August 17	Silverado Vineyards	7:30 pm
Saturday	August 18	Silverado Vineyards	5:00 pm
Sunday	August 19	Silverado Vineyards	5:00 pm
Wednesday	August 22	Hudson House	7:30 pm
Friday	August 24	Hess Collection	7:30 pm
Saturday	August 25	St. Helena Performing Arts Center	5:00 pm
Sunday	August 26	Inglenook	5:00 pm

#### ESTERHAZY SOCIETY CONCERT

Sunday	August 5	Hills Estate	5:00 pm
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#### CLOSING NIGHT DINNER

Sunday	August 27	Tre Posti	7:30 pm
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All concerts take place indoors at beautiful vineyard settings with a complimentary wine tasting at intermission.

**Tickets and information** at [musicinthevineyards.org](http://musicinthevineyards.org)

Individual concert tickets \$60 (\$55 if booked before July 1st)

Season tickets available

Tel: 707.258.5559 | Fax: 707.258.5566 | [info@musicinthevineyards.org](mailto:info@musicinthevineyards.org)  
[musicinthevineyards.org](http://musicinthevineyards.org) | P.O. Box 6297, Napa, CA 94581





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### KITCHENS IN THE VINEYARDS

## Preview Party

A Premiere Event launching our 21st Annual Home Tour

Friday, April 27, 2018, 4:00–10:00 pm

Tre Posti Catering & Events

641 Main Street, St. Helena, CA 94574

4:00pm: Board a luxury mini-coach for a private champagne tour of this year's five stunning homes plus an exclusive sixth location, "The Ink House". Following the tour, gather at Tre Posti's picturesque courtyard under a canopy of mulberry trees and twinkling lights for a sunset reception.

7:00pm: Your evening concludes in the elegant Harvest Room with a wine paired dinner by Executive Chef Anthony "Nash" Cognetti of Tra Vigne fame, whose cuisine is the perfect harmony of classic Italian and upscale Napa. Plus you can go home with one of the fabulous prizes from our exciting short auction!

Event proceeds benefit *Music in the Vineyards'* community programs and summer festival. A portion of the auction proceeds will be donated to the Napa Valley Community Disaster Relief Fund for victims of the Napa fires. Thank you for enjoying the evening with us.

**Executive Chef:** Anthony "Nash" Cognetti

**Preview Party Chair:** Anna Leigon

**Preview Party Auctioneer:** Carl Thorsen

**Sparkling Wine Donor:** Domaine Carneros

**Wine Donors:** Cakebread Cellars, Cornerstone Cellars, Grgich Hills Estate, Heitz Wine Cellars, Keever Vineyards, Oakville Ranch Vineyards, Staglin Family Vineyard, Stags Leap Winery, Twomey Cellars

**Preview Party Snacks:** Cabot Creamery Co-operative, Whole Foods Market

**Preview Party Auction Donors:** Cabot Creamery Co-operative, The Castelucci Family, Caymus, Dalla Valle Vineyards, The Ink House, Joanna Miller, Silverado Vineyards, Spottswoode Estate Vineyard & Winery, Stag's Leap Wine Cellars

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Pomeroy Family, Westhampton MA

## Cheddar BLT Bites

Makes 5 servings

### INGREDIENTS

- 1 package prepared phyllo cups (about 15), defrosted according to package directions
- 4 ounces **Cabot Cream Cheese**, softened to room temperature
- 4 ounces **Cabot Seriously Sharp Cheddar**, shredded (about 1 cup)
- 3 slices of bacon cooked and crumbled (applewood smoked, uncured bacon)
- ½ cup shredded lettuce
- 6 grape tomatoes, seeded and diced

### DIRECTIONS

**PREHEAT** oven to 350°F. **MIX** together cream cheese, cheese and bacon in a medium bowl. **PLACE** prepared phyllo cups on a baking sheet. Place a tablespoon of the cheese mixture into each cup. Bake for about 15 minutes or until cheese is melted and slightly browned on top. Remove from oven. **TOP** with shredded lettuce and tomato. Serve warm.



To see this recipe video or for more recipe ideas, visit: [cabotcheese.coop/recipes](http://cabotcheese.coop/recipes)



Exclusive Tour  
Location for  
Preview Party  
Attendees

## The Ink House

Originally built in 1885 by California Pioneer Theron H. Ink, this enchanting estate was purchased in 2013 by the Castellucci family and was recently restored to pay homage to its past, but with a modern twist. Originating as Helios Ranch in 1878, Theron purchased and built a single-family home on the property, which has since had various incarnations as a residence and bed and breakfast. The Inn was also home for Elvis Presley during the filming of "Wild in the Country" in 1960. The space recently re-imagined by award-winning architect Howard Backen, with sophisticated interiors that offer guests upscale, Italian living in the middle of the picturesque Napa Valley. The exquisite four-bedroom boutique luxury inn features valet parking, a bocce ball court, fine linens and feather bedding, rainfall showers, a fully-stocked chef's kitchen, and an Inkwell Observatory featuring 360 degree views from the highest point in Napa Valley.

### Kitchen Features:

Custom Cabinetry  
White quartz countertops  
Lighting by Visual Comfort  
AKDO Mansion Arcade Porcelain Tile  
Thermador Professional Pro Harmony  
Duel Fuel Range  
Custom Range Hood by Sarahliz Lawson  
Design, fabricated by Robbyn Nicola  
FRANKE Farmhouse Sink and Faucet  
Thermador 48" Refrigerator Freezer  
Two Thermador Blue Star Dishwasher  
Sub-Zero Wine Refrigerator

### Notable:

**Architect (Remodel):** Howard Backen,  
Backen, Gillam & Kroeger  
**Interior Designer:** Sarahliz Lawson  
Design  
**Photography:** David Duncan Livingston



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## Prefabbed to Perfection

1752 Scott Street, St. Helena, CA 94574

**Stylist:** Meredith Rebolledo

**Florist:** Cynthia Condrey Turvill

**Contributing Chef:** David Verzello

In light of the recent fires that affected our community, we are featuring a beautiful prefabricated home to inspire those who are looking to rebuild. The modular concept was constructed on Mare Island, shipped to site and installed with cranes. Steel hinges in the structure allowed for folding during transport and unfolding upon arrival. This modern, minimalist family home is styled with pieces that nod to a mid-century aesthetic and compliment the light-filled, open concept. The home also offers many eco-focused components including low water landscaping, solar panels, energy efficient lighting, a tankless hot water system, and electric car chargers. Artwork features local artists including Melissa and Mercedes Baker, Anna Baker, Nancy Willis, Wes Thollander, Lin Weber, Phoebe Ellsworth, Matt Rogers, and Will Callnan.

### Kitchen Features:

Cabinetry by Blu Homes, shaker style,  
cherry finish  
Engineered quartz countertops  
Flooring by Smith & Fong Plyboo  
(plywood bamboo)  
Stove/oven and refrigerator by  
KitchenAid

### Notable:

**Architect/Builder:** Blu Homes  
**Interior Design:** Furnishings primarily  
by Room & Board  
**Landscape Designer:** Claudia  
Schmidt Landscape Design  
**Landscape Contractor:** Napascapes



# The Esterhazy Society Concert 2018

Join us for a musical and culinary gathering to raise funds for Music in the Vineyards. Take the opportunity to be treated like royalty while ensuring the future success of Music in the Vineyards. We look forward to seeing you there.

**Sunday, August 5, 5:00 pm**

**\$500 per ticket**

The Sara and Austin Hills Estate  
Box Canyon, Stag's Leap District

Back for their 5th appearance with MITV, the Escher Quartet will perform in the exquisite 18th century paneled and painted European salon, purchased by Sara and Austin Hills from the De Young Museum. Two poetic masterpieces by Schubert—a native Viennese—surround a 20th century masterpiece of romantic expressionism by Anton Webern, written in Vienna 100 years later.

## Program

**Schubert:** Quartettsatz

**Webern:** Langsamer Satz in E flat

**Schubert:** String quartet in D minor,  
*Death and the Maiden*

## Musicians

The Escher Quartet

**Violin:** Adam Barnett-Hart, Danbi Um

**Viola:** Pierre Lapointe

**Cello:** Brook Speltz

## Dinner

An Italian themed dinner catered by Tre Posti follows on the estate lawn looking out on the red and ochre volcanic walls of Box Canyon. Wines by Grgich Hills.

*Net proceeds to benefit the Gail and Harry Adams Resident Musicians' Fund.*

**Space is at a premium, sign up now:** online: [musicinthevineyards.org](http://musicinthevineyards.org)  
phone: 707 258 5559 | mail: Music in the Vineyards, PO Box 6297, Napa, CA 94581



## Natural to the Nines

1703 Madrona Avenue, St. Helena, CA 94574

**Stylist:** Linda Bradshaw Allen, *Life-Style Design*

**Florist:** Amy Rose Fasone, *Centerpiece Floral & Home*

**Contributing Chefs:** Spencer Wolff, *Harvest Table*; Josue Alvarado and Cory Dzingleski, *Angèle Restaurant*

A collaboration between architect Howard Backen and interior designer / owner Linda Bradshaw Allen, this newly built home perfectly captures the essence of modern rustic design. Built on a cozy lot in the heart of town, this home incorporates an old barn and utilizes repurposed materials and creative textures to offer a stylishly serene setting. Natural elements and colors were hand selected to create a soothing yet eclectic environment. The exterior landscaping features architectural boxwood, culinary and medicinal herbs, and cutting flowers.

## Kitchen Features:

Custom cabinetry and lighting  
Custom concrete countertops  
Tobacco barn recycled lumber flooring  
Bertazonni oven/range  
Sub-Zero Refrigerator  
Bosch dishwasher

## Notable:

**Architect:** Backen, Gillam & Kroeger  
**Builder:** Tom Trainor, Trainor Builders, Inc.  
**Interior Designer:** Linda Bradshaw Allen (owner)  
**Landscape Designer:** A. Cort Sinnes  
**Landscape Contractor:** Green Haven



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## Old Stone Sanctuary

1245 Hudson Avenue, St. Helena, CA 94574

**Florist:** Michael Holmes Designs

**Author:** Blakesley Chappellet

**Contributing Chefs:** Terry Letson, *Fumé*; Polly Lappetito, *Copia*

Originally built in the 1880s as a winery then abandoned for decades, this stunning stone estate was renovated as a residence in 1980 and featured in the book "Ghost Wineries of Napa Valley" by Irene W. Haynes. In 2008 the interior was extensively remodeled and featured in the book "Artful Decoration: Interiors by Fisher Weisman" in 2013. Most recently the house is prominently featured in the book "Napa Valley Entertaining" by Blakesley Chappellet, which will be on sale at the home. Nestled in town, enter the gates and stroll through the charming rose gardens and olive trees to the grand ebony and walnut doors. The elegant interior features a curved staircase, a massive custom mantel made of walnut and an antique mirror, a library with boldly coffered ceilings, and a formal dining room.

### **Kitchen Features:**

Limed walnut cabinets fronted with  
antique mirrors  
White marble countertops  
Oak flooring  
Custom pot rack by Fisher Weisman  
Wolf oven/range  
Sub-Zero refrigerator  
Miele dishwasher

### **Notable:**

**Architect (2008 Remodel):**

Fisher Weisman

**Builder (2008 Remodel):**

Steve Di Mercurio

**Interior/Kitchen Designer (2008 Remodel):** Fisher Weisman



## STAY CONNECTED to Our Community

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## Wisteria Haven

1299 Victoria Lane, St. Helena, CA 94574

**Co-Stylist/Co-Florist:** Aaliya Dadabhoy (owner) & Brooklyn Santiago

**Contributing Chefs:** Freddie Guillen, *Celadon*

Built in the 1980s on a quiet street, a San Francisco-based couple purchased this traditional ranch home in 2014 as their country getaway. Drawn in by the expansive backyard, beautiful surroundings, and views of the Mayacamas, the current owners are in the midst of envisioning this home's future and the incredible potential it holds. Before undergoing extensive renovations, the owners have decided to first get a feel for the environment, making wise updates while maintaining the home's original bones.

Starting with a fresh coat of paint and refinishing the red oak floors, the owner, who is an interior design consultant and artist, created her own stunning art pieces for the home, hand-selected new hardware, stylish furnishings, and chic décor to revitalize the space. Transitional elements, a fireplace, a spacious deck, and plush lounging pieces encourage relaxation both indoors and outdoors. The lush exterior features a vegetable garden, citrus and herb garden cutting garden, and a breathtaking wisteria covered trellis surrounding the pool.

Keeping with this year's theme of rebuilding in its many forms, this space is an impeccable and realistic example of how simple, yet thoughtful cosmetic renovations can truly transform and breathe life into a home.

**Interior Designer:** Aaliya Dadabhoy of Dadabhoy Design

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Did you know we're building the first-ever *Habitat for Humanity* home right here in Napa County? Construction on a new, 3-bedroom home has begun on Saratoga Drive, and the future homeowners, the Hernandez/Trejo family (pictured above) are eagerly putting in their sweat equity hours. There are many ways you can get involved and help be a part of this momentous project for our community!

## DONATE | VOLUNTEER | SPONSOR

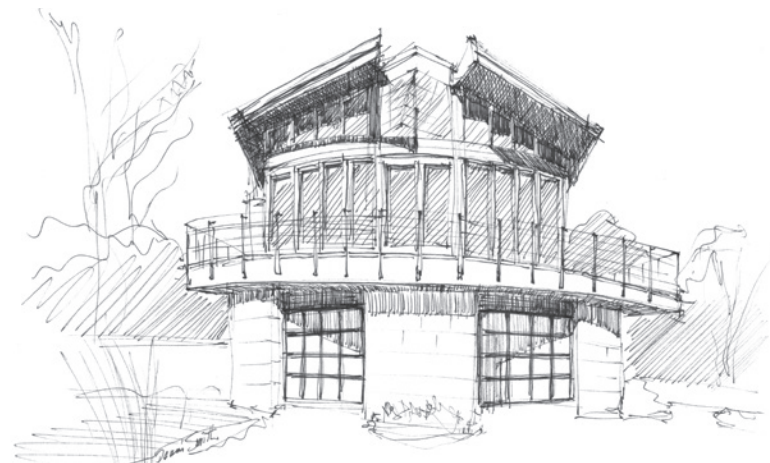
We're also dedicated to improving existing homes in our community, and recently helped with major repairs and improvements at the Yountville Veteran's Home. In addition, our organization has provided leadership in the development of Napa's long-term recovery efforts after the October 2017 fires, and will provide funding and construction assistance to one or two of the most vulnerable survivor families.

### OUR MISSION

We bring people together to build decent, affordable homes and make critical repairs to existing homes in our community. Through this partnership, families are empowered by having a safe place to live and thrive.



We build **strength, stability, self-reliance, and shelter.**  
(707) 422 - 1948 | [SolanoNapaHabitat.org](http://SolanoNapaHabitat.org)



## Perched Above the Vines

Oakville

**Stylist/Florist:** Cynthia Condreay Turvill

**Contributing Chefs:** Janet Fletcher, *featuring Cabot Creamery Co-operative;*  
Michael Powell, *Tarla Grill*

This residence was designed to offer a modern living space with a wing-like roof that flies over the nearby vines. The first floor façade utilizes quarried stone to compliment the local soil. Ascend the glass-lined staircase featuring an art installation by Gordon Huether to the second floor, where curved floor to ceiling glass walls offer 180-degree views. The great room, kitchen, and master suite are elegantly styled with warm elements to highlight the beauty of the natural landscape, and a full-length ridge skylight of translucent Kalwall casts a soft glow without letting in heat. Elevated outdoor entertaining spaces blur the lines between interior and the natural scenic beauty.

### Kitchen Features:

Granite countertops  
Hardwood and tile flooring  
Wolf oven/range  
Sub-Zero Refrigerator  
Bosch dishwasher

### Notable:

**Architect:** Rob Carver, Studio Carver

**Builder:** Wayne Boatman, W.A. Boatman Construction

**Interior/Kitchen Designer:** Susie Hersker, Design Directives

**Landscape Designer/Contractor:** Terry Brown, Great Scapes Landscaping

# Salmon Rilette

*Recipe Courtesy of Chef Josue Alvarado and Cory Dzingleski, Angèle Restaurant*

5 pounds salmon belly (the fatty part)  
1/2 cup crème fraîche  
1/2 bunch of dill, chopped  
zest of one Meyer lemon  
salt and white pepper to taste

## **FOR THE COURT-BOUILLON**

4 quarts water  
1 cup white wine  
1 1/2 lemons  
1 1/2 oranges  
1 lime  
1/4 cup salt  
1/4 cup sugar  
1 star anise pod, broken

To steam the salmon, start by making the court-bouillon by combining the water with the wine, salt, sugar and star anise. Juice and add the all of the citrus to the court-bouillon then bring up to a simmer. Put your salmon in a steamer basket and hang above the simmering water, covered. Cook gently until the salmon is just barely cooked through. Cool the salmon in the fridge approximately 30 minutes, and discard the court-bouillon. Once the salmon is cool, mix and break down the salmon as much as you desire using your hands. Combine with crème fraîche, lemon zest and chopped dill in a mixing bowl, season with salt and white pepper to taste. Serve with toasted bread.

# Ahi Poke

*Recipe Courtesy of Chef Federico Guillen, Celadon*

2 pounds ahi tuna #2, diced  
2 green onions, sliced thin  
2 tablespoons Sriracha chili sauce  
1/4 cup soy sauce  
1/2 cup hijiki salad, diced  
1/4 cup rice vinegar  
1/4 teaspoon wasabi  
1/4 red onion, thinly sliced  
1/4 teaspoon sesame oil

Combine all ingredients in a non-reactive (non-metal) bowl and mix together making sure not to break tuna apart. Cover and let sit for at least 2 hours for all the flavors to mix well. Serve and enjoy!

# Chicken Liver Toast

Recipe Courtesy of Chef Polly Lappetito, Copia

1 each baguette, sliced 1/8 inch thick  
1 pound chicken liver, veins removed  
1 small yellow onion, diced  
1 bunch sage, picked and half chopped  
1/4 cup dry Marsala  
1/2 cup pure olive oil  
1/2 cup extra virgin olive oil, for brushing baguette  
salt and pepper to taste  
sea salt to garnish

Preheat oven to 375° F. Brush the sliced baguette with extra virgin olive oil and season with salt and pepper. Toast baguette slices 8-10 minutes or until golden brown. Set aside.

Add 1/4 cup of the pure olive oil to a sauté pan and heat over low heat, add the diced onion and gently sweat until translucent and no crunch is left. Add the chopped sage and cook 1 minute more. Remove from pan and cool while you prepare livers.

Pat the chicken livers dry with a paper towel and season with salt and pepper.

Heat the remaining 1/4 cup pure olive oil in a sauté pan over medium heat. Add the seasoned livers taking care, as they will splatter. Cook the livers approximately 1 minute without moving them or until a nice sear develops. Turn the livers to sear the other side approximately 1 minute more. You want to cook them to about medium and slightly rosy in the middle. Pour off any excess oil, deglaze with Marsala and cook 30 seconds more.

Remove from pan and cool.

Combine the livers with the onions and pulse in a food processor until desired consistency. Taste and adjust seasoning.

Spread the liver on toasted baguette, sprinkle with sea salt and serve.

# Janet Fletcher, featuring Cabot Creamery Co-operative

EXCERPT PROVIDED BY JANET FLETCHER



Cabot Clothbound Cheddar is widely considered one of America's finest Cheddars. It is the result of a unique collaboration between Vermont's Cabot Creamery Co-operative, which makes the cheese, and Jasper Hill Farm, which matures it in

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If you enjoy fine cheese, please join me for the World Cheese Tour, a series of sit-down guided tastings at Trefethen

Family Vineyards in Napa. Tastings are monthly from April through September. Visit [janetfletcher.com/cheeseclases](http://janetfletcher.com/cheeseclases) for the schedule or call 707-265-0404 to reserve.

These books by Janet Fletcher will be available at "Perched Above the Vines":

- *Cheese & Wine* (\$24.95)
- *Cheese & Beer* (\$19.99)
- *Yogurt: Sweet and Savory Recipes for Breakfast, Lunch, and Dinner* (\$24.99)



# Penne Pasta with Caggiano Sausage and Tomato Fennel Ragoût

*Recipe Courtesy of Chef Terry Letson, Fumé*

3 cups tomato fennel ragoût (recipe follows)  
6 each Caggiano Sardinian sausage  
1 white onion sliced  
1 tablespoon chopped garlic  
1/2 cup red wine  
4 cups (lightly packed) fresh spinach  
1 pound penne pasta, cooked  
grated parmesan cheese  
kosher salt and freshly ground pepper  
olive oil

In a large sauté pan, heat 1 tablespoon olive oil over medium-high heat and add the whole sausages. Cook until brown all over 5-7 minutes. Remove the sausages from the pan and allow them to drain on paper towels. Cut the sausages in half lengthwise and slice in 1/2 inch pieces. Turn the heat to medium low, add the onion and sweat for about 5 minutes, add the garlic and cook an additional 2-3 minutes. Turn the heat to medium high, add back the sausage and cook until done thru, 4-5 minutes. Deglaze with red wine and cook to reduce the wine, 2-3 minutes. Add the tomato fennel ragoût, and bring to a simmer. Add the pasta and let the dish cook 2-3 minutes. Add the fresh spinach and toss until just wilted.

Serve with grated parmesan cheese.

## **TOMATO FENNEL RAGOÛT**

MAKES 3-4 CUPS

1/2 cup diced fennel bulb  
1/2 cup diced white onion  
1/4 cup diced celery  
2 tablespoons sliced garlic  
2 tablespoons tomato paste  
1/2 cup Cabernet Franc  
20 ounces crushed tomatoes  
1 tablespoon red wine vinegar  
1 tablespoon capers, rinsed and chopped  
2 tablespoons Kalamata olives, rough chopped  
1 teaspoon honey  
2 tablespoons olive oil  
salt and pepper

In a heavy bottom stockpot on medium flame, heat the olive oil and sweat the fennel, onions, celery and garlic 5-7 minutes without any browning. Add the tomato paste and stir until it starts to stick, about 3-4 minutes. Deglaze with the Cabernet Franc and reduce by half. Add crushed tomatoes, vinegar, capers, olives and honey, simmer 10 minutes or so. Do not over reduce! Adjust the salt and pepper (a pinch of red pepper flakes adds a spicy kick!) Let cool, store in the refrigerator up to 4 days. This sauce is great on a pizza as well!

*Recipe continues on page 27*

# Curry Deviled Eggs

*Recipe Courtesy of Chef Spencer Wolff, Harvest Table*

6 each eggs  
2 tablespoons Dijon mustard  
1/2 cup organic or homemade mayonnaise  
1 teaspoon Tabasco Sauce  
1 teaspoon curry powder  
salt and white pepper to taste

Hard boil 6 eggs by placing them in a pot, cover them with water, bring to a boil, take off the heat and cover for 18 minutes. Cool eggs in an ice bath. When the eggs have cooled, crack and peel eggshells. Cut in half and separate the whites from the yolks, reserving the yolks in a mixing bowl.

Mix the remaining ingredients with yolks until smooth. Check seasoning and adjust if necessary. Transfer yolk mixture to a pastry bag with a star tip and pipe into each egg white. Garnish with your choice of chive sprig or cracked black pepper.

# Lemon, Olive Oil Polenta cake

*Recipe Courtesy of Chef David Verzello*

12 SERVINGS

1 cup semolina flour  
2 cups all-purpose flour  
1/2 cup polenta  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon salt  
2 cups sugar  
1/4 cup fresh lemon juice  
zest of 2 lemons  
1 tablespoon finely chopped rosemary  
1 cup olive oil  
4 each jumbo eggs  
1 teaspoon vanilla  
1 cup fat free Greek yogurt

Preheat oven to 350° F. Prepare a 10-inch cake pan. Place the two flours, polenta, baking powder, baking soda and salt in one bowl. In another bowl, combine the sugar, lemon juice, zest, and rosemary, stir to mix. Using a hand mixer add the oil to the sugar bowl and mix on medium speed. Add the eggs one at a time, then the vanilla and beat until well mixed. Add half the flour mixture to the eggs, and half the yogurt then beat until well mixed, repeat with remaining flour and yogurt. Pour batter into a pan and bake for 1 hour or until a cake tester comes out clean. Cool and serve.

# Pomegranate-Cabernet Braised Short Ribs with Wild Mushroom Risotto

*Recipe Courtesy of Chef Michael Powell, Tarla Grill*

## SHORT RIBS

5 pounds bone in short ribs  
2 quarts red wine  
1 quart medium dice yellow onions  
1 quart medium dice celery  
1 quart medium dice carrots  
1 cup chopped garlic  
1 bunch of thyme  
5 bay leaves  
1 cup extra virgin olive oil  
1/4 cup salt  
1/4 cup ground black pepper  
1 1/2 cups tomato paste  
1 10-pound tomato can  
8 ounces pomegranate molasses

Marinate the ribs overnight with red wine, onions, celery, carrots, garlic, thyme, and bay leaves. Remove ribs from the marinade, strain the vegetables and set aside, and reserve the marinade. In a bowl combine pepper and salt. Put the olive oil in a large pan and heat the pan very hot. Coat each rib with salt and pepper and quick sear the ribs. Once seared, remove the ribs from the pan, in the same pan sweat the vegetables for about 5-8 minutes. Add tomato paste and cook about 4 minutes, then add the wine marinade, tomatoes and pomegranate molasses. Place the seared ribs in a 4-inch deep hotel pan and pour the mixture over the ribs until it covers them. Cover with plastic wrap and foil. Cook in the oven at 250° F for 6 hours. Serve over wild mushroom risotto (page 30) and garnish with arugula.

## WILD MUSHROOM RISOTTO

6 1/2 cups chicken stock, or 5 cups low-sodium chicken broth and 1 1/2 cups water  
1 tablespoon olive oil  
1/4 cup unsalted butter  
1/4 pound fresh wild mushrooms trimmed and chopped  
1/3 cup finely chopped shallots, about 2  
1 1/2 cups Arborio rice  
1/2 to 1 teaspoon white truffle oil (optional)  
3/4 cup finely grated Parmigiano-Reggiano  
1 teaspoon chopped fresh chives  
salt and pepper

Bring stock to a simmer in a 4-quart pot and keep at a bare simmer, covered. Heat olive oil with 1 tablespoon butter in a 4-5-quart heavy saucepan over moderately high heat until foam subsides, then sauté mushrooms, stirring occasionally, until browned and any liquid they give off is evaporated, about 4 minutes. Season with salt and pepper, then transfer to a bowl. Cook shallots in 2 tablespoons butter in same saucepan over moderate heat, stirring until softened, about 3 minutes. Add rice and cook, stirring, 1 minute.

Ladle in 1 cup simmering stock and cook at a strong simmer, stirring, until absorbed. Continue simmering and adding stock, about 1/2 cup at a time, stirring very frequently and letting each addition be absorbed before adding next until rice is just tender and creamy-looking, 16 to 18 minutes. Reserve leftover stock for thinning.

Remove from heat and stir in remaining tablespoon of butter, sautéed mushrooms, truffle oil to taste (if using), cheese, chives, and salt and pepper to taste. If desired, thin risotto with some of the leftover stock.

*Recipe continues on page 31*



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