

NapaLife

**For those who live in Napa Valley –
and those who wish they did...**

An Insider's Look at Napa Valley

Volume 6 Number 39 Monday, Sept. 20, 2010

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Calistoga expands Blues Fest
A Day of Artisan Butchery

Long-anticipated Fish Story opens for dinner in the Riverfront in Napa tonight. I believe the waiting will be worthwhile.

The attractive seafood restaurant held soft openings last week and an open house for hundreds of potential patrons Sunday afternoon in perfect weather after rains failed to materialize.

I wasn't invited to the preview meals – restaurants don't usually invite writers for fear they'll write something bad based on pre-opening missteps, though I don't think any do – but the appetizers were great: mini-lobster rolls, delicious crab cakes, hushpuppies, clams Casino, a small serving of fish and chips with shoestring potatoes, gazpacho, shrimp cocktails with sauce that was a little bland, raw oysters and California clam chowder (That's chowder thickened with starch rather than cream like New England clam chowder; it's better for you, I suppose, if less tasty.)

With the reputation of chef Steve Barber (formerly of BarBersQ) as well as the Lark Creek Group behind the food, it's sure to be excellent. The general manager is Treg Finney, who many know from Angèle, while the Lark Creek Group is headed by local Michael Deller.

As described before, the restaurant will have outside seating curling around the north and river sides of the building for both shaded and sunny exposures (with awnings to come), and there's a room open to the river that can be closed off in inclement weather – it would be ideal for small private gatherings like company holiday events. An octopus sculpture and fountain greets visitors in the outdoor seating area screened by plants at the entrance.

The bar area features a U-shaped arrangement so you can see what's happening, six wines on tap, a microbrewery and a full assortment of other wines by the glass, beers and cocktails.

The whole place has whimsical touches of the sea, and the interior suggests a private yacht of by-gone days.

The menu is extensive and comfortably retro: a comprehensive raw bar, salads including the classic Louie, starters like ever-popular fried squid and fried full-belly Ipswich clams, lobster, crap and shrimp rolls, a tuna burger, five fresh fish either grilled, roasted, steamer or blackened with choice of two sides

and sauce (low to mid \$20s), plus classic San Francisco seafood dishes like chili-roasted Dungeness crab, cioppino, Petrale sole, roasted halibut and more from \$16.50 for fish and chips to \$35 for a whole crab. Fish Story does offer some meat and vegetarian dishes, too, and lots of side dishes.

The restaurant only serves fish approved by the Monterey Bay Aquarium Seafood Watch guidelines and features local seafood, not fish flown in from far away with its big carbon footprint. (Will someone explain to me why fish caught in Japan is better than that caught off our coast?)

Deller assures me that many steps were taken to keep the noise moderate, but we couldn't really check that out at the opening.

The prices are moderate for Napa Valley, though this isn't Captain Hook's fish and chips. It's a lovely, warm and inviting restaurant and I look forward to eating there often.

It will open for lunch in a week or so.

The telephone number is 251-5600.

Hurley's Restaurant releases gluten-free menu

Hurley's Restaurant has created a gluten-free menu.

This move came after Chef Bob Hurley started noticing a higher frequency of gluten-free meal requests.

For the gluten-free menu Chef Hurley made only minor alterations to the existing menu without detracting from the quality or creativity of the food.

"Basically, it is just current menu items without any wheat or wheat products; a rather simple adjustment to make. Having a separate menu assures the guest that we have put some thought into this and we are not just preparing it "on the fly" without truly understanding what we are doing," said Hurley.

The gluten-free and other menus are available at www.hurleysrestaurant.com.

Hurley's Restaurant is at 6518 Washington St. in Yountville.

Phone Hurley's Restaurant and Bar at 944-2345 for reservations.

The web site is www.hurleysrestaurant.com.

Dinner specials at Sushi Mambo

I note that Sushi Mambo is offering some hot dinner specials in the evenings. They change from time to time, but a recent night, the specials were a deluxe bento box with beef or chicken teriyaki plus tempura, California roll or sashimi plus soup, salad and rice – for \$15.

A beef or chicken teriyaki rice bowl plus soup was only \$11.50.

New menu at Brannan's; \$1 cocktails at Barolo

Brannan's in Calistoga has a new menu with many old favorites returning – hoisin-glazed ribs, skillet mussels in a coconut-curry broth, shrimp tempura roll, seared scallops over risotto with pea purée and hangar steak with portobello mushrooms.

Also note that Barolo in the Mount View Hotel, with the same owners, is serving \$1 cocktails from 4:30 to 6:30 p.m.

That's got to be unique in Napa Valley!

iPhone mobile visitor guide now available

Insider access to Napa Valley is now just a touch away with the VisitNapaValley iPhone app available for free by visiting Apple's iPhone App Store.

This new mobile marketing program helps Napa County businesses connect with visitors.

Key Features of the new VisitNapaValley™ Mobile Guide:

- An interactive GPS-enabled destination map featuring categories such as wineries, lodging, dining, attractions, etc.
- Searchable winery listings of the Napa Valley Vintners
- Searchable attraction, lodging and restaurant listings
- Hot news notifications announcing breaking news such as special wine tasting events, new restaurant openings, seasonal activities, etc.
- A real-time special offers section featuring offers and specials to visitors in real-time
- Up-to-the-minute weather reports for Napa Valley
- A comprehensive metrics tool to gauge visitor response and usage.

To learn more about VisitNapaValley and how you can participate in this powerful mobile marketing tool, visit www.legendarynapavalley.com

Destination Council improves website

The Destination Council has also launched an improved website homepage with new elements including access to an expanded calendar from the Arts Council, a new 4-minute virtual tour of Napa Valley and links to the Facebook page and YouTube channel for Napa Valley.

It also includes a link to download the VisitNapaValley mobile guide. Visit LegendaryNapaValley.com.

Etude adds Alembic Brandy

Etude Wines is releasing two alembic brandies produced when the facility was a brandy distillery.

When Etude bought the property in 2002 and sold the magnificent old copper stills, it bought a small number of oak casks filled with aging brandy.

Etude is releasing a Pinot Noir and an XO brandy, both processed in traditional alembic stills and hand-distilled twice by traditional method; the former is 100 percent Pinot Noir while the XO brandy is a blend of Pinot Noir, French Colombard, Chenin Blanc, Palomino, Muscat and Folle Blanche grapes.

There is limited supply of both, approximately 600 cases of the Pinot Noir brandy and 1,200 cases of the XO. Each is priced at \$150 at select retailers as well as at the Etude winery in Carneros.

Just Imagine bidding electronically

Tickets are sold out to the St. Helena Unified School District's annual fundraiser, Just Imagine/Backstage Pass, on Sept. 25 at Hourglass Blueline Estate but you can register as a proxy bidder at www.justimagineauction.com.

Sutter Home donates \$800,000

Sutter Home Family Vineyards is once again sponsoring its annual Sutter Home for Hope program to fight breast cancer.

Since 2001, Sutter Home has supported breast cancer research through the Capsules for Hope program, which has funneled more than \$800,000 toward breast cancer awareness.

Sutter Home encourages consumers to mail in capsules from any bottle of Sutter Home wine in the 750 ml or 1.5 liter size, and the winery will donate \$1 for every foil capsule received to City of Hope, one of the nation's leading research, treatment and education centers of cancer and other life-threatening diseases.

Sutter Home provides prepaid envelopes in stores for consumers to send in capsules.

Sutter Home and Colavita have also joined to help women share knowledge and awareness of breast cancer through the Night of Hope program. Women can go online to SutterHome.com and order a complimentary Night of Hope kit, which provides the essentials for hosting an educational party for friends and family. Each kit includes a Sutter Home for Hope ChicoBag, wine glass tags, bracelets, buttons and a corkscrew.

To additionally raise awareness, Sutter Home is launching a simple Twibbon application for consumers to add a pink Sutter Home capsule to their Twitter and/or Facebook profile pictures. Go to SutterHome.com between Oct. 1 and 31, and download the Twibbon application. Then add the Sutter Home capsule to a Facebook or Twitter profile picture using the instructions on the site.

Sutter Home will donate \$1 for every twibbon download during this time period.

Capsules are accepted through Dec. 31. Visit sutterhome.com for more information.

Sutter Home will donate a combined maximum of \$100,000 to City of Hope for the mail-in and twibbon capsule promotions.

Korbel highlights breast cancer awareness

Korbel wine cellars has also launched initiatives to help fund breast cancer education and enhance breast cancer screening access.

Korbel will donate one dollar to the Toast Life Foundation for every person who becomes a new fan of Korbel on Facebook, www.facebook.com/korbel, through the end of October.

Also, for anyone who joins the breast cancer cause by donating to the National Breast Cancer Foundation on Facebook Causes through the end of the year, Korbel will match that donation up to \$10,000.

Sign up at www.causes.com/korbel or www.korbel.com.

In addition, Korbel is offering a special Breast Cancer Awareness Month promotion from now until the end of October including coupons (where legal) good for one dollar off (in-store redemption) or a two dollar refund (mail-in certificate) on 187-ml four-packs and 750ml or larger bottles of Korbel sparkling wine.

For each coupon redeemed, one dollar will be donated via the Toast Life Foundation to the National Breast Cancer foundation for the fight against breast cancer.

Grand opening special at Vital Health

Vital Health Acupuncture, Massage & Herbal Medicine is having a grand opening special.

It is a medical spa specializing in acupuncture, therapeutic massage and herbal medicine in a concentrated granular (powdered) form that opened last month.

Lynn O'Connell, L.Ac. is the owner.

Until Thursday, Sept. 23, clients who book a massage or acupuncture treatment will receive a \$30 gift certificate for their next session.

Visit www.vitalhealthacupuncturemassage.com or call 265-8350.

Vital Health is at 2143 Jefferson St. in Napa.

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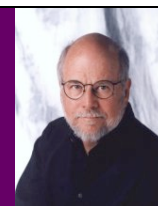
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Napa Valley Arts 2010

Arts Council Napa Valley and the Napa Valley Arts Coalition will present "Napa Valley Arts 2010," a monthlong, countywide celebration of arts and culture from Friday, Oct. 15 through Sunday, Nov. 14.

During this celebration of Cultivating Creativity, you are invited to join Napa Valley arts organizations, groups, galleries, wineries and schools who will present over 100 arts and culture events.

Stay tuned for the Arts 2010 print catalog, which will be distributed in the *Napa Valley Register* and throughout the Napa Valley starting Oct. 8. For information on individual events, please refer to the catalog or visit, www.NVarts.org.

The kickoff event, "Meet the Makers" will take place on Friday, Oct, 15 at Mumm Napa in Rutherford, featuring an exhibition of over 60 portraits of our rich local creative community created by four local photographers.

Dr. Spin Film & Video Extravaganza

Wandering Rose presents "Dr. Spin's Propaganda Machine Film & Video Extravaganza [A Community Event]," Saturday, Nov. 13, 5 p.m. to midnight — a self-guided film and video tour "video crawl" at various locations in downtown Napa with one-minute to one-hour films made by artists throughout the North Bay.

Categories include Instant Gratification (shorts under 1 minute), Street Cinema (anything shot with a nonprofessional recording device such as a cell phone or computer), animation/experimental, video installation/interactive and open submission.

Wandering Rose is seeking film submissions. The deadline is Oct. 25. For more information, email filmandvideo@wanderingrose.org or visit www.wanderingrose.org.

Use a Designated Driver

The tour company Designated Drivers has gained access to take visitors behind the scenes to even more private and by-appointment-only boutique wineries during this season's harvest.

The company has preferential seating at some of the best restaurants in the valley, too, so when you book Designated Drivers for the day, inquire about the hottest restaurants.

The family wineries that the company visits are

offering returning patrons, on a limited basis, lodging at winery guest houses and cottages.

The company's drivers are insured to drive rental and personal cars, too.

Rates are \$45 per hour with a four-hour minimum using a guest's car, and \$50 an hour driving a van.

Rates using their SUVs are \$60 per hour with a five-hour minimum.

Get more information at www.designateddrivernapa.com or 483-0123.

Taxi stand in Napa

I note that taxis are starting to hang out at the corner of Main and Second in Napa, so you can grab one just like in the big city!

The taxis wait there to be dispatched. Unfortunately, these aren't official taxi stands and they sometimes have trouble parking. It would be great if the city could set aside a few spaces for them.

Seeing them there removes some of the concern about finding a cab when you want one, as no one likes to wait.

Tasting room in St. Helena

Though St. Helena hasn't been flooded with wine tasting rooms like Napa and Yountville, the St. Helena planning commission has approved a use permit and design review for Tamber Bey Vineyards to open a 20-seat wine tasting room at 1234 Adams St., the former location of River House Books.

No matter the circumstances, it's sad to see a local-serving bookstore bite the dust for another tasting room.

Rob Mondavi Jr. creates Onehope Wine

Rob Mondavi Jr. will create wines for Onehope Wine, a company formed to create high-quality, affordable wines, donating 50 percent of profits to charity.

The hand-crafted wines are produced at the Michael Mondavi Family's Folio Wine Studio in Napa from grapes grown in Napa, Sonoma and the Central Coast.

One-half percent of the profits are donated to the Onehope Foundation, which donates all proceeds to partner charities including the National Breast Cancer Foundation, American Forest Foundation and Snowball Express, helping support families of fallen troops.

The available varietals include Sauvignon Blanc,

Chardonnay, Pinot Noir, Merlot, Zinfandel and Cabernet Sauvignon for \$18.99 to \$23.99 per bottle.

For more information or to buy wines, visit onehopewine.com.

Experience X Winery in downtown Napa

X Winery has opened a redesigned tasting room to give wine lovers an ultimate Napa experience at a bargain price.

Featuring a spacious tasting area with a sleek, modern design, X Winery's new tasting room is the ideal location to sample hand-crafted wines that are all sourced from some of the best growers and appellations in Northern California.

The tasting room is open from 11 to 6 p.m., Wednesday through Monday and offers a \$5 tasting flight that features four wines or a \$10 flight that includes five wines, including reserve and signature labels.

Either tasting fee is waived with a purchase.

The tasting room also features photography and original artwork by local artists.

For more information or to arrange an appointment, e-mail tastingroom@xwinery.com, call 204-9522 ext.99, or visit www.xwinery.com.

The tasting room is at 1405 Second St. and Franklin across from Grace's Table restaurant, and a block from the Uptown Theater in a part of revived downtown Napa that boasts other tasting rooms, restaurants and shopping.

NapaSmith beer at Compadres

Rick Enos at Compadres notes that NapaSmith has become the restaurant's second best-selling draft beer, edging out Negra Modelo and now challenging Sierra Nevada Pale.

"It is a very refreshing beer, and a very easy sell to our out-of-town guests," he notes.

I also like the beer, and I'm not a big beer drinker.

KJ festival offers breathalyzer booth

At Kendall-Jackson's Heirloom Tomato Festival in Santa Rosa recently, the company arranged a tent where patrons could check their blood alcohol level before driving away.

The *Press Democrat* reports that about 200 of the 3,000 attendees used the equipment run by Bactrack, a San Francisco-based company that produces consumer breath-alcohol tests.

I think that's a great idea. It's often difficult to tell how much wine you're consuming when you're tasting little samples and no one wants to drive when they've had too much to drink – even without the big worry about being arrested for drunk driving.

In Napa Valley this week

C Casa wine experience

C Casa holds its C Cuisine Wine Experience every Monday from 5 to 8:30 p.m. Each week, meet a different Napa Valley vintner and enjoy a glass of their wine paired with a C Casa taco.

Sept. 20 vintners Peter and Afsoon Rubissow will pour their Rubissow Lola Kay blend of Cabernet Franc and Syrah.

A glass will be paired with C Casa's skirt steak taco with Maytag blue cheese and caramelized red onions for \$10.

French regional dinner features Lyon

The regional dinner at Bank Café and Bar in the Westin Verasa hotel this week gives guests a taste of what it's like to dine in Lyon, France, a city with the reputation as the French capital of gastronomy. This week's menu features

- Salade frisée with poached egg and lardons
- Saucisson Lyonnais with pistachios
- Crème brûlée

The cost is \$29.

For reservations at Bank Café and Bar, call 257-5151. Visit the hotel website at www.WestinNapa.com.

Martini House family dinner

Martini House serves its family (staff) dinner in the Cellar Bar Monday through Thursday from 5 to 7 p.m. Here's this week's menu:

- Monday: Grilled Korean-style short ribs with spicy coleslaw and teriyaki sauce \$ 14.
- Tuesday: Roasted tomato Bolognese bow tie pasta and Parmesan cheese \$13.
- Wednesday: Grilled flat iron steak frites with tomato carpaccio, watercress salad, fried capers and potatoes brunoise \$14.
- Thursday: Sweet pea risotto with Hobbs smoked bacon and King Trumpet mushrooms \$13.

This menu available in the cellar or to-go,

Martini House is at 1245 Spring St. in St. Helena. Phone 963-2233.

Compadres Golf Tournament

Compadres Golf Tournament, benefitting Molly's Angels will be held Wednesday, Sept. 22, at Silverado Country Club.

It will feature quesadillas and margaritas at registration, those spectacular "ham dogs" on the course, and dinner following in the Grove with special guest MC Mark Ibanez from KTVU Channel 2.

Call Rick at 253-1111 or Fran at Molly's office, 224-8971, for registration information.



Foreigner comes to Uptown Theatre

Legendary rock group Foreigner appears at the Uptown Theatre in Napa on Wednesday, Sept. 22.

More than 30 years after forming, the band's music resonates across generations and the globe thanks to an impressive run of 14 Top 20 hits and album sales exceeding 70 million.

In 2007, Foreigner electrified audiences with an acclaimed world tour celebrating the multiplatinum success of the group's first 30 years. But while the band was honoring its past achievements onstage, it was plotting Foreigner's first album in more than 15 years, *Can't Slow Down*.

Mick Jones, the band's founder and songwriter/guitarist, produced the new album with Marti Frederiksen (Aerosmith and Buckcherry). Buy tickets at www.uptowntheatrenapa.com, at Ticketmaster (www.ticketmaster.com) or at the theatre box office (call 259-0123 ext. 6 for hours). To learn more, visit www.uptowntheatrenapa.com.

Full Corn Moon Escape on the Wine Train

Share the magic of the Napa Valley in September on the Napa Valley Wine Train's Moonlight Escape, "Full Corn Moon," Thursday, Sept. 23.

Enjoy nearly your entire evening bathed in moonlight as the sun sets at 7:04 p.m.

This moon is named the "Full Corn Moon" because corn crops are usually harvested at this time of year.

The Moonlight Escape gourmet dinner takes place upstairs in the Vista Dome rail car with its almost 180-degree view.

Guests glide over the evening vineyards touched with the silver light of the rising moon.

This is a five-course dinner, and includes a glass of sparkling wine and two glasses of private label wine.

Buy tickets at (800) 427-4124 or reservations@winetrain.com.

Children's Health Initiative reception

Children's Health Initiative will hold its fifth anniversary benefit reception honoring Dolores Cakebread and Kaiser Permanente Thursday, Sept. 23, from 5:30 to 7:30 p.m. at Yountville Community Center. It will feature live and silent auctions, music, food and wine.

The cost is \$85 in advance, \$100 at the door. To purchase tickets, or for more information, contact Katy Becker at 227-0830 or healthykids@napachi.org.

The Yountville Community Center is at 6516 Washington St. in Yountville.

Pacific Chamber Symphony at Opera House

Pianist Joseph Kalichstein will play the Beethoven Piano Concerto No. 2 with the Pacific Chamber Symphony at Napa Valley Opera House Thursday, Sept. 23, at 8 p.m.

Joseph Kalichstein has played throughout the United States and Europe, winning equal praise as orchestral soloist, recitalist and chamber musician.

The Pacific Chamber Symphony under conductor Lawrence Kohl follows with a performance of Schubert's Fifth Symphony.

Tickets are \$30 and \$36, \$10 for children and students from www.nvoh.org.

Is the bottle under \$60? or over \$200?!

Back Room Wine's "Is it \$15 or is it \$50?" tasting is so popular that the shop is going big time Thursday.

Back Room Wines will serve three pairs of outstanding Cabernet Sauvignons/Cab-based blends (mostly Napa). In each pair, one of them sells for under \$60 and the other retails for over \$200! Can you tell which is which?

Guess correctly all 3 times and win a prize (that will be admittedly modest compared to the wines).

The three outstanding, over-\$200 Cabernets/Cab Blends are:

Shafer Cabernet Sauvignon "Hillside Select" Stags Leap District, Napa Valley 2005. \$220, 97 points Robert Parker

Paul Hobbs Cabernet Sauvignon "Beckstoffer Tokalon" Napa Valley 2006. \$275, 96+ R.P.

Peter Michael "Les Pavots" "Estate" Knights Valley 2006. 63% Cabernet Sauvignon, 23% Cabernet Franc, 12% Merlot, and the rest Petit Verdot. \$200, 95 R.P.

The \$60 or under Cabernets will not be announced until after the tasting.

Most people arrive between 5:30 and 6:30.

The cost is \$60 per tasting.

Back Room Wines is at First and Main Streets in Napa.

Vin Divino at JV's

Master sommelier Damon Ornowski, with Vin Divino, will be at JV's Wines & Spirits in Napa from 5 to 7 p.m. Friday, Sept. 24, pouring wines from Italy, Germany and Austria for just \$5.

JV Wine & Spirits is at 301 First St. at the Silverado Trail in Napa. Call 253-2624.

Kevin Russell Band at Silo's

The Kevin Russell Band appears at Silo's Friday, Sept. 24 from 8 to 11 p.m.

Kevin Russell, "a true guitar man," was born and raised in Motor City. He has mastered a unique blend of rock, blues and soul. Kevin is a contemporary artist known in hip musical circles and by fans worldwide. He is a provocative player and his daring spirit is always apparent. Longtime friends, other artists, and fans all seem to share a common view — you can feel Kevin's heartbreaks, struggles and triumphs when he plays.

Tickets are \$20 in advance and \$25 at the door.

Silo's is in the Historic Napa Mill next to the Napa River Inn at 500 Main St. For reservations and more information, call 251-5833 or visit www.silosjazzclub.com.

Stargazing at the Napa Valley Museum

See the many splendors of the autumn sky at the Napa Valley Museum on Friday Sept. 24 at 7:30 p.m.

There will be a brief presentation about the moon, with its craters, seas, mountains and the Rabbit in the Moon, then view the Milky Way, many constellations, and deep sky objects such as nebulae, galaxies, and double stars.

Bring your binoculars, a blanket and dress warmly. This event is free for members; \$5 for others.

For more information, call 944-0500 or visit www.napavalleymuseum.org.

The Napa Valley Museum is at 55 Presidents Circle in Yountville.

Under Twelve Buck a Bottle Tasting

Taste "value" wines at Back Room Wines. Friday, they will pour seven exceptional wines, all on sale for under \$12 per bottle that evening.

The cost is \$10 per tasting, with credit back if you buy three Under Twelve Buck a Bottle Wines. The wines:

Josef Leitz Riesling "Leitz Out" Qualitatswein, Rheingau 2009 \$11.99

Valleclero Rosado Valles de Benavente, 100% Prieto Picudo 2009 \$11.99

special 15% off these first two wines tonight

Mas Grand Plagniol Costières de Nîmes Blanc 2009 \$11.70

The reds:

Celler Piñol "Ludovicus" Tinto Terra Alta 2008 \$11.70

André Brunel Côtes-du-Rhône Rouge 2007 \$11.70

Tenuta Sant' Antonio "Scaia" Rosso del Veneto 2009 \$10.80

Vino D'angelo "Rescue Red" California 2008 \$9.90

Additional Information:

Back Room Wines hosts this Under Twelve Buck a Bottle Tasting on Friday, September 24th. Come anytime from 5 to 8 P.M.

\$10/tasting, with credit back on purchase of three Under Twelve Buck a Bottle Wines.

Carbo dinner for Napa River Rock & Stroll

Participants in Saturday's Napa River Rock & Stroll can fuel up for the next day's exertions at the Carbo-Load Dinner on Friday, Sept. 24 at Napa Mill's Riverbend Terrace.

The Napa General Store will prepare and serve a pasta dinner from 5 to 8 p.m. the night before the Rock & Stroll. The dinner is open to the public, with a raffle and live music by the Brian Cline Band to get the rock 'n' roll theme started for the next day's run.

Tickets for the Carbo-Load Dinner are \$20 and are available at Cope Family Center.

Napa River Rock & Stroll

The second annual Napa River Rock & Stroll 6K family fun run/walk will be Saturday, Sept. 25.

It starts at 9 a.m.

Entrants receive free downtown parking and shuttle to the starting line at Kennedy Park (there is no event parking at Kennedy Park) plus a free T-shirt, water and post-race snacks and swag while supplies last.

Enjoy live music along the course and at the finish line

The finish line festival will have kids' activities and family-friendly vendors.

Park at the 3rd & Coombs Street lot or in the 5th & Coombs Street garage. The shuttle stop is on 3rd Street in front of the County Courthouse.

Bus service begins at 7 a.m., so plan to arrive early.

Registration Fees are \$30 adults 18 & up, \$25 teens 13-17 \$20 kids 5-12. It's free to tots 4 and under!

Wine tasting at Cordair Gallery

Quent Cordair Fine Art offers free wine tasting Friday and Saturday evenings from 6 to 8 p.m.

This week, Twenty Rows pours on Friday, Sept. 24.

Judd's Hill Winery pours on Saturday, Sept. 25.

Visit www.cordair.com or call 255-2242.

Quent Cordair Fine Art is at 1301 First St. in downtown Napa's West End.

Napa Valley Open Studios

Napa Valley Open Studios will continue this weekend. Sixty-five artists will be clustered into 38 different studio locations.

The artists will be on hand each day from 11 a.m. to 6 p.m. to demonstrate their work and discuss their methods.

Visitors are encouraged to take this rare opportunity to visit the artists in their private spaces as they work on their crafts.

Visitors will be able to buy art directly from the source.

The artistic choices of Napa Valley Open Studio participants cover a wide range of forms and methods, from jewelry, hand-wrought metal work, handcrafted cowboy books, weaving, mosaic, and stained glass artistry to the more standard media of oil, acrylics, pastels, photography, pottery and sculpture.

A full-color 24-page printed catalog is available at many locations throughout the Valley.

In addition, Napa Valley Open Studios can be found at napavalleyopenstudios.org.

Contact openstudios@att.net or 257-0900 for further information.

Home & Garden Tour

The Napa Valley Symphony League presents the 11th annual Home & Garden Tour featuring five unique Napa Valley homes and gardens Saturday, Sept 25 from 9:30 a.m. to 5:30 p.m.

Tickets are \$50 in advance, \$55, that day.

Call 944-9910, ext. 5840 or visit www.napavalleyorchestra.org for information and tickets.

Mount Veeder wine tasting

The 11th annual Mount Veeder Appellation Wine Tasting is coming up on Saturday, Sept. 25 from 1 to 4 p.m. at the Hess Collection Winery.

More than 20 Mount Veeder wineries will be pouring at the event, which will also feature selected food pairings from Hess Collection Chef Chad Hendrickson and live music.

The cost is \$50. To buy tickets, go to mtveedertasting.eventbrite.com.

Primal Napa

Primal, the second annual outdoor gathering of local butchers and chefs preparing a bounty of heritage meats while celebrating hardwood fire cooking methods, butchering and whole animal utilization, will be held at Chase Cellars' Hayne Vineyards in St. Helena Saturday, Sept. 25 from 2 to 7 p.m.

Guests will be able to explore chefs' creations

alongside great wines and spirits, while enjoying the gorgeous Napa Valley setting.

The event will also feature multi-animal breakdown demonstrations from lamb to whole sides of beef.

The event will include butchering demonstration and a charity raffle, wood-roasted proteins, vegetables al rescoldo, fire-roasted BBQ oyster bar, wood-fired breads and spreads, whole fire-roasted wheels of artisan cheeses, Hudson ranch and Biagio artisan meats, heirloom bean and haut dog station, ProteinU whole beef grinding demonstration, as known as sustainable slider/tartare station and the bacon hall of fame tasting bar.

It will also feature wine tastings, special custom brews by Magnolia and Daniel Hyatt mixing spirits.

The meats include over 2,000 pounds of naturally raised proteins from Long Meadow Ranch, 4505 Meats, Black Meat Pig Co., Devil's Gulch Ranch, Biagio Artisan Meats and Hudson Ranch.

A portion of the proceeds will benefit the City of Napa Fire Explorers program.

Admission is \$75. \$125 VIP tickets include reserve wines, oysters, bacon bar, artisan cheese and more.

For tickets visit www.artofthebutcher.com or call (404) 849-3569 for more information.

Chase Cellars' Hayne Vineyard is at 2252 Sulphur Springs in St. Helena.

Harvest party at Peju

Peju Province Winery presents its harvest festival Saturday, Sept. 25.

A grape stomp will be held from 11:30 a.m. to 1:30 p.m.

The harvest party will be from 6:30 to 10:30 p.m.

Enjoy tasty treats created to showcase the wines, special event-only purchasing opportunities, plenty of Peju Family fun, and a savory sit-down family-style feast followed by dancing to a live band under the harvest moon.

The cost is \$150.

In addition, Peju will conduct a vertical tasting in the vineyard from 5:30 to 6:30 p.m. showcasing Peju's 91+ point Rutherford Appellation Cabernet Sauvignon Reserves from 2000-2006. The cost is \$65, or buy any six bottles of Cabernet Sauvignon Reserve the night of the party and the tasting fee will be applied to the purchase price.

To reserve your tickets for the Peju Harvest Party and Special Vertical Tasting event, call (800) 446-7358 or email jessica@peju.com. The website is www.peju.com.

Peju Province Winery is at 8466 St Helena Hwy. in Rutherford.

Fall and winter gardening

Van Winden's Garden Center presents the Simplicity of the Fall and Winter Garden, Saturday, Sept. 25 at 10 a.m.

Fall and winter gardening is simple gardening, but too many don't take advantage of this season for great home-grown vegetables. Learn how to ensure production through fall and winter: prep work, beneficial maintenance and harvesting.

Join Mark Burnett "the Vegetable Man," to learn simple ins and outs of growing garlic, onions, peas, broccoli, Brussels sprouts, kale, cabbage and so many other winter crops,

The cost is \$5 and space is limited. Prepayment is recommended to ensure your space.

Van Winden's Garden Center is at 1805 Pueblo Ave. in Napa,. Call 255-8400.

Yountville Wellness Fair

The Yountville Wellness Fair will be held Saturday, Sept. 25 from 9 a.m. to 12 p.m. at Yountville Community Center.

Free activities include blood pressure checks, fitness class demos, nutrition information, physical therapy information, youth health and fitness, glucose testing, back and core strength demos, tobacco cessation, home safety information and stress control information.

This event made possible by community sponsors including the town of Yountville, the Wellness Center Queen of the Valley Medical Center, Yountville Fitness & Health and California Children's Health Initiative.

For information, log on to www.townofyountville.com or call 944-8712. Yountville Community Center is at 6516 Washington St.

Chanticleer: Out of this World!

Male a capella group Chanticleer returns to the Napa Valley Opera House for a concert, Out of this World, Saturday, Sept. 25, at 8 p.m.

The sun, the moon, the stars and the planets, the universe beyond them ... composers have always been fascinated by their seductive power. Chanticleer's newest explorations will be from Berkeley-based Composer-DJ Mason Bates in a world premiere about transmissions from outer space and "Cells Planets" by Erica Lloyd of Little Grey Girlfriend in a new arrangement especially for the ensemble. Fantastic early works by Monteverdi, Marenzio and Palestrina and romantic works by Schumann ("An die Sterne") and Mahler ("Ich bin der welt...") will join music of 20th century composers Britten, Mechem, Hopkins ("Past Life Melodies") Gershwin and others.

Tickets are \$20-\$44 from www.nvoh.org.



Mary Jenson at Silo's Jazz Club

Mary Jenson appears at Silo's Jazz Club Saturday, Sept. 25 from 8 to 11 p.m.

"West-Coast Cool" singer Mary Jenson returns to Silo's Jazz Club performing selections from her new CD in progress and favorites from her 2009 CD "Close Your Eyes."

Mary performs music that takes the jazz genre from traditional to funk-bop-drama.

Her accompaniment is led by pianist, producer, composer and arranger Frank Martin.

Jenson sings jazz, but doesn't always fit the stereotype of what a "jazz singer" is, and that's a good thing.

Tickets are \$20 in advance and \$25 at the door.

Club members get a big discount on tickets.

Silo's is in the Napa Mill at 500 Main St.

For reservations and information, call 251-5833 or visit www.silosjazzclub.com.

Slow Food at the CIA

CIA students and members of Slow Food's Napa Valley chapter will gather at the CIA student garden on Deer Park Road in St. Helena on Saturday, Sept. 25 from 8 a.m. to 1 p.m.

The 3-acre organic garden is the work of students who call themselves the "Greystone Greenthumbs" and who have volunteered to plant, maintain and harvest produce, and care for a small flock of chickens.

Produce from the garden is used in the culinary college's Wine Spectator Restaurant at Greystone, utilized in the teaching kitchens, and sold at the St. Helena Farmer's Market.

Slow Food members will work with students to construct a new chicken coop, manicure plants, harvest produce and revitalize an orchard on the property.

The group will also enjoy a potluck lunch in the garden when the work is done.



Così Fan Tutte at Jarvis

The Jarvis Conservatory will present *Così Fan Tutte* by Wolfgang Amadeus Mozart in beautiful High Definition picture and Dolby Digital sound Saturday, Sept. 25.

The new Royal Opera Season begins with a great audience favorite – both in opera and in its production. This great comedy with an edge brings a classic score by Mozart to a witty story of deception and trust tested to its limit. Can two apparently faithful couples have their affections altered by some apparently harmless deception?

Jonathan Miller’s production updates the 18th-century to today – fashions and technology have changed since Mozart’s time, but human behavior remains as fickle and manipulative as ever.

Showtime is 7 p.m. Tickets are \$20 at www.jarvisconservatory.com, or at the door the evening of the event. Jarvis Conservatory is at 1711 Main St. in Napa. Call 255-5445.

Venezuelan chef at Pica Pica

Pica Pica welcomes Venezuelan Chef Jose Luis Alvarez for a tasting of Venezuelan pasapalos (hors d’oeuvres) in Napa Saturday, Sept. 25. from 3 to 7 p.m.

It’s an opportunity to learn more about the origin of the flavors that characterize Pica Pica’s menu – a unique mix of Afro-Caribbean, European and indigenous traditions, tastes and ingredients that are the hallmarks of authentic Venezuelan cuisine.

José Luis Alvarez originally studied architecture but after three years decided to pursue a culinary career. He studied at the Centro des Estudios Gastronomicas in Caracas and has worked as a personal chef, owned and operated his own catering company and also served as chef to various embassies in Venezuela.

The cost of \$15 includes a drink from the bar of draft beer, wine or sangria. Go to www.picapicakitchen.com to reserve your space.

Pica Pica Maize Kitchen and Bar is in the Oxbow Public Market at 610 First St. in Napa.

Mose Allison at Opera House

Legendary musician, singer and composer Mose Allison will perform at the Opera House Sunday, Sept. 26.

This performance is a celebration of *Mose Allison: The Way of the World*, the first studio album in over 10 years from one of America’s greatest songwriters and musicians.

Mose Allison, pianist/singer/composer, has been a major influence on musicians of the last 50 years and he has been touring and recording for at least that long.

His songs have been recorded by many artists including The Who, Van Morrison, Bonnie Raitt, Elvis Costello, The Clash and Diana Krall.

His singular style, a unique blending of jazz and blues, and his profound lyrical wit, mark him as a true American original.

Allison was born in the Mississippi Delta on his grandfather’s farm near the village of Tippecanoe. At five he discovered he could play the piano by ear and began “picking out” blues and boogie tunes he heard on the local jukebox. In high school he listened to the music of Louis Armstrong, Fats Waller, Duke Ellington, Louis Jordan and his prime inspiration, Nat Cole of the King Cole Trio. He played trumpet in the marching and dance bands and started writing his own songs.

After a year at the University of Mississippi, he went to the Army in 1946, playing in the Army Band in Colorado Springs.

Returning to Ole Miss he joined the dance band as arranger, piano and trumpet player, but shortly left to form his own trio, playing piano and singing in a style influenced by Nat Cole, Louis Jordan and Erroll Garner.

After a year on the road, Mose married, returned to college at Louisiana State University and graduated in 1952 with a B.A. in English and philosophy.



He worked in nightclubs throughout the Southeast and West, blending the raw blues of his childhood with modern pianistic influences of John Lewis, Thelonius Monk and Al Haig.

In 1957 he secured his own first recording contract with Prestige Records, recording *Back Country Suite*, a collection of pieces evoking the Mississippi Delta, released to unanimous critical acclaim.

Mose continued working with his own trio, writing and singing his own songs.

His songs are a fusion of rustic blues and jazz, with profound and often humorous lyrics.

Mose Allison appears at 4 p.m.

Napa Valley Opera House is at 1030 Main St. in downtown Napa.

Tickets are \$25 and \$30. Call 226-7372 or visit www.nvoh.org.

And I'll be there to hear one of the legends of American music.

Sustainable Hospitality Workshop

Sustainable Napa County presents the third workshop in its 2010 Sustainable Hospitality Workshop Series at Bardessono in Yountville Monday, Sept. 27 from 2 to 4 p.m.

This seminar will be specifically tailored to meet the needs and interests of the local hospitality industry including restaurants, winery tasting rooms and hotels and inn.

Speakers include:

Your Own Backyard Dave Whitmer, Napa County Agricultural Commissioner

He will explore the various farming techniques (organic, sustainable) and what they mean.

Learn how you can benefit from the local food movement and find suppliers who are also your neighbors.

In the Garden and On the Menu Noel Lopreore, Culinary Gardener, Bardessono and Henni Cohen, Native Plant Society, Napa Valley Chapter

Growing and incorporating local products on your menu and into your marketing.

From Table to Trash Tim Dewey Mattia, Napa Valley Recycling & Waste Services

How local food scrap composting programs can save money and help build customer loyalty.

The fee is \$15 payable at the door

RSVP by Sept. 23 to info@sustainablenapacounty.org.

The seminar will be held at Bardessono is at 6526 Yount St. in Yountville.

Future events

Experimenting with watercolor at Clos Pegase

As a prelude to the Jan and Mitsuko Wine and Art Education Foundation, Clos Pegase Winery presents Artist-in-Residence, acclaimed watercolorist, instructor and author Barbara Nechis, in a workshop for art lovers called "Experimenting with Watercolor."

Beginners are welcome. The workshop will take place at Clos Pegase on Saturday, Oct. 2 from 1:30 to 3:30 p.m.

Barbara will demonstrate some interesting techniques for painting skies, water, trees, correcting mistakes, textures and abstract forms. Participants will have lots of time to experiment with watercolor, salt, saran wrap for mono printing, ink, water-soluble crayons and pencils and more to create their masterpieces.

The group will then proceed across the street to Barbara's studio for a tour and lesson in framing. The workshop will conclude with a tour of Clos Pegase and a tasting of its wines.

The workshop is \$65 per person. This includes a palette and archival mat to take home, as well as the course instruction, artist's studio tour, winery tour and private tasting.

Complimentary paints, paper, brushes and other supplies will be available for use at the workshop, but bring supplies if you have them.

Space is limited to 20 people, so reserve your palette now by calling 942-9481 or emailing us at tenma@clospegase.com.

For more information, visit www.clospegase.com.

White Barn honors Chopin's 200th birthday

As part of its 25th year of entertaining, St. Helena's much-loved White Barn will celebrate the 200th birthday of pianist and composer Frederic Chopin Saturday, Oct. 9 at 8 p.m. and Sunday, Oct. 10, at 3 p.m.

Join narrator Jack Stuart and pianist Findlay Cockrell as they musically guide us through Chopin's life in letters from his family, friends and colleagues, as well as from his lover, George Sand.

Frederic Chopin was famous for his unique style in the etudes, mazurkas, nocturnes and waltzes he composed before and after he left his native Warsaw.

The \$30 tickets benefit Community Resources for Children.

To buy tickets, call Tim Setzer at 251-8715. Shows sell out, so get your tickets early.

Visit www.thewhitebarn.org for more information about the White Barn and its upcoming programming. The White Barn is at 2727 Sulphur Springs Road in St. Helena.

Canine Heroes Wine Auction

Join Paula Kornell of Oakville Ranch and some of her cutest four-legged friends at the eighth annual Guide Dogs for the Blind Canine Heroes Wine Auction on Saturday, Oct. 9.

The fundraiser is an evening of fine wines, gourmet food and silent and live auctions that support veterinary care for puppies-in-training and working guide dogs.

It will be held at Black Stallion Winery, 4089 Silverado Trail in Napa at 6 p.m.

Buy tickets at www.guidedogs.com or telephone 800-295-4050

Wine Auction tickets are \$300. The Wine Auction plus a Friday night winemaker dinner at Stag's Leap Wine Cellars is \$500.

Calistoga expands Blues Fest

Calistoga has expanded its Downtown Blues Fest Weekend to four days this year, Oct. 21 through 24.

In addition to offering music from well-known North Bay blues bands and wines from the region's premier wineries, the festival will feature winemaker dinners on October 21 and a Blues 'n Brunch at selected restaurants Oct. 24.

Thursday, October 21 - Winemaker Dinners: Several restaurants will offer Winemaker Dinners with Calistoga winemakers. Participating restaurants are JoLe, Brannan's Grill, All Seasons Bistro and Calistoga Inn Restaurant & Brewery with Barlow Vineyards, Bennett Lane Winery, Envy Wines, Summers Estate Wines, Zahtila Vineyards, and Ziata Wines. Contact the restaurants for details and reservations, or visit www.calistogavisitors.com.

Friday, October 22 — Calistoga Night Out: Live blues bands will play at Calistoga's hottest nightspots, including Calistoga Inn Restaurant & Brewery, Hydro Bar & Grill, and Brannan's Grill, and 15 shops will be open late and offer light appetizers and wine tasting. Restaurants offering live music may have a cover charge or require a meal purchase to enjoy live entertainment. Visit www.calistogavisitors.com for bands, stores and more details.

Saturday, October 23 — Downtown Blues Fest: As part of Calistoga's award-winning Downtown Blues Fest, sizzling blues bands will play continuously from noon to 6 p.m. on a centrally located stage, coupled with wine tasting in the walkable downtown area with more

than 15 Calistoga wineries participating. Live music will also be playing at CE Estate Furnishings and Mt. View Hotel. New this year is a cigar lounge downtown. Headline bands include Twice As Good (2XG) Blues, Bill Noteman and the Rockets, Side of Blues Band and others.

Listening to music on the main stage is free. The cost of wine tasting is \$30 per person, which includes at least 10 tastings, a Govino glass, event map and schedule, and a free splash of wine at the Chamber and Visitor Center to get your afternoon started.

Sunday, October 24: Several restaurants will offer special "Blues 'n Brunch" menus, with accompanying blues music. Reservations are recommended, and a meal purchase is required.

Buy tickets, at www.calistogavisitors.com, at (866) 306-5588 or at the Chamber office at 1133 Washington St. in Calistoga.

A Day of Artisan Butchery

Three local farms striving to improve access to healthier, wholesome food choices in Northern California will benefit from an artisan butchery demonstration and fundraising dinner Oct. 30 at Soul Food Farm's 55-acre pastured chicken and egg farm in Vacaville.

Four Bay Area chefs will join Dave the Butcher for A Day of Artisan Butchery, co-sponsored by Soul Food Farm, Slow Food Solano, and Avedanos Butcher Shop & Market.

Using a steer donated by Agricola Grassfed Beef, the day will begin with a live butchery demonstration on one-half of the steer, followed by a dinner for 200 people using the other half and prepared by chefs Paul Canales of Oliveto's, David Tanis of Chez Panisse, J.W. Foster at the Fairmont and Tia Harrison of Social, also co-owner of Avedano's.

The afternoon's entertainment will be provided by Brazilian band Aza Azu. Featured wines and beers for the festivities will be poured by LaTrappe, Pacific Brewing Lab, and Winter Hawk Winery.

The event runs from 2 to 6 p.m. at 6046 Pleasants Valley Road, Vacaville. Tickets are \$99 and are available at Brown Paper Tickets (www.brownpapertickets.com/event/129036).

Proceeds from the event will support the U.S. Butchers Guild, the Farmer-Veteran Coalition and Slow Food Solano.

NapaLife's calendar for the next two weeks

All telephone numbers are in area 707 unless otherwise indicated.

Children's and members' tickets are often available cheaper.

SPECIALS AT RESTAURANTS

Daily

Allegria \$8 Kobe beef burger 5-6:30 pm

Bank Café in Westin Verasa 3-course French regional dinner \$29.

Barolo: \$19 3-course dinner

Boon Fly Café. 3-course dinner \$28.

Brannan's, 3-course prix fixe menus \$29 except on holidays.

Brannan's Happy Hour 1/2 off well drinks, \$2.50 draft beers, \$5 wine specials. Special appetizers.

Cantinetta Piero Happy Hour 4-6 pm. Pizza of your choice for \$5 with any alcoholic beverage. 299-5015

Character's Bar and Grill at the Marriott. Free BBQ pulled pork slider if you tell them you read about it in *NapaLife* in November étoile at Domaine Chandon \$29 two-course lunch.

FlatIron Grill, 3-course prix fixe menus \$19 except on holidays.

Go Fish Lunch, Go Fast, Go Fish, 2 courses, \$15.

Go Fish Sushi Go. 3-6 pm, Five handrolls & selected sakes for \$5 each.

Hog Island lunch special. \$13 for cup of chowder and 1/2 grilled cheese or market green salad.

Hurley's. Two-course vintners lunch. \$18 11:30 am-3:30 pm.

Pica Pica Wine Bar. Happy Hour. \$3 drinks (beer, shakers, sangria, wine), \$3 ceviche, \$3 arepa sliders. 3-6 pm.

Silverado Brewing Co. Brewery tour at 11 am \$5 includes 10 oz choice of beer

Silverado Resort featured appetizer with choice of draft beer \$9 at the bar in The Grill 4-6 pm.

Terra 4-course meal for \$65

Monday - Friday

Auberge Restaurant special fixe price lunch - two courses \$35 or three

courses \$42. Daily dish in the bar \$21-25

Allegria \$3 well drinks or beer - but not wine! -- at bar 5-6:30 pm.

Bistro Jeany \$1 oysters s 3:30-6:30 pm.

Boon Fly Café Happy hour. 3-5 pm. \$3 draft beer and drinks. Industry night: 20% off food.

Bounty Hunter Happy Hours 3-6 pm. 2 for 1 Bounty Hunter brand glasses; 2 for 1 draft beer; 20% off wine list for Bounty Hours brands; \$5 rib & slaw appetizer;

Bounty Hunter Pony Express lunch 11 am-1 pm). A sandwich, a side and a nonalcoholic drink in 10 minutes for \$10.

Brix Half-price cocktails and half-price bar menu 4-6 pm. 944-2749. www.brix.com.

Carpe Diem Happy Hour \$3.50 draft beers and discounted menu items 4-6 pm

Compadres Rio Grill, Napa, Progressive Margaritas 3-6 pm \$1 to \$5

Cuvée, Napa, Happy hour: 1/2-price cocktails and draft beers plus \$6 red and white wines and appetizers 4-7 pm

Downtown Joe's Happy Hour. 4-6 pm. \$3 pints, \$4 well drinks.

Firewood Early evening special 3-6 pm. Any pizza or pasta, side Caesar or green salad and drink \$9.95

Fumé Bistro, Napa, Happy hour at the bar: \$3.50 well cocktails, \$3.50 draft beers. 4-6 pm.

Squeeze Inn 4-6 pm. \$2 beers

Zinsvalley, Napa, Happy hour 2-6 pm

Monday-Thursday

Bank Bar in Westin Verasa Western Unwind happy hour. Pintxos (Basque tapas) 3 for \$5.

Martini House family dinners. 5-7 p.m. St. Helena. 963-2233.

Silverado Brewing Co. Happy Hour 4-6 pm \$3 pints & \$12 pitchers of our beer; \$8 fish & chips & \$8 pulled pork sandwich.

Wine Spectator Greystone Restaurant at the CIA. Comfort foods for \$14

and 20 wines for \$20.

Tuesday through Friday

Carpe Diem Wine Bar Happy Hour 4-6 pm. Beer \$3.50. Red and white wine of the week \$6. Discounted snacks.

Fumé Bistro. 4 to 6 p.m. 8 inch Margherita pizza for \$5, and housemade onion rings for \$3. Beers, well cocktails and a glass of house red wine are each \$3.50.

Tuesday through Saturday

Bistro Sabor Happy Hour. 3-6 pm. \$3 draft beers, \$5 wine specials. \$3 quesadillas.

Sunday

Auberge brunch, \$58 includes a glass of sparkling wine or bloody Mary.

Bank Café in Westin Verasa Brunch \$24 with Mimosa or Bloody Mary, fresh churros and ice cream sandwich. \$24 adult, \$19 kids.

Bardessono. Sunday Supper four-course prix fixe menu \$39.

Bistro Jeany \$1 oysters s 3:30-6:30 pm.

Brix Sunday brunch. 10 am-3 pm. \$32.95.

Carpe Diem Sunday Funday 4-6 pm \$3 draft beers, \$6 wines of the week. and \$3 menu specials

Cindy's Backstreet Kitchen. Wood oven roasted prime rib, with roasted potatoes, horseradish cream and red wine au jus. \$34.95

Compadres Rio Grill, Napa. Breakfast \$3 Bloody Marys and \$5 Mimosas from 8 am-2 pm.

Cuvée 3-course classic Italian supper \$25. Bottle of Chiati \$15.5-9:30 pm.

étoile at Domaine Chandon. Waive corkage.

Fumé Bistro tips of filet mignon beef stew.

Pacific Blues, Yountville. \$10 burger with fries or steak sandwich. \$10 for a bottle of table red. 944-4455.

Press three-course dinner. See website for details.

Siena at the Meritage. brunch buffet for \$18.95

Solbar at the Solage, Calistoga. All bottles of wine associated with a

Club Solage Member or Vintner Member are offered at 1/2 off with dinner.
Uva Frito misto and a pint of beer \$10. Kids 6 & under free from kids menu.

Zinsvalley Bruch 10 am-4 pm.

Monday

Allegria No corkage.

BarBersQ, Napa, Bucket Night for fried chicken and St. Louis ribs, dine in or to-go. Guest wineries pour wines by the glass with discounts by the case.

Compadres Rio Grill, Margarita Madness features Back Bar Margaritas for \$ 5 all day

Downtown Joe's Pizza for \$5

Downtown Joe's 2nd Happy House 10 pm-close.

étoile at Domaine Chandon 50 % off select wines including Chandon

Farm Industry night at the bar/lounge. 20% off food.

Fumé Bistro Happy Hour 4 pm to close "5 Buck Chuck" burger at \$5.55. Beers, well cocktails and a glass of house red wine are each \$3.50

Silverado Main Lounge, Napa, Ladies night. Two for one Cosmopolitans

Solbar locals night stop by for bocce and a brew. \$5 well drinks. \$3 microbrews on tap. Lounge menu. Starts at 5 p.m.

Uva Grilled Calamari steak seafood salad with house Pinot Grigio \$10

Tuesday

a/k/a Bistro Tasty Tuesday winemaker's pours for \$9

a/k/a Bistro 3 course prix fixe dinner \$35

Compadres Rio Grill Tacos \$1. 24 oz Tecate and Modelo. \$3. 3-6 pm.

étoile at Domaine Chandon 50 % off select wines including all Chandon

Fumé Bistro, Napa, No corkage and free amuse bouche

Hog Island happy hour. \$1 oysters, \$3.50 pints, wine specials and small plates. 5-7 pm.

Locals Night at Oxbow Public Market. Many food and drink specials. 5-8 pm, music 6-8 pm.

www.oxbowpublicmarket.com.

Pica Pica Bar. \$1 ceviche shot.

Market, St. Helena, No corkage

Ristorante Allegria. \$7 Kobe burger 5-6:30 pm bar only.

Silverado Grill, Napa, Sustainable Seafood. 4 courses, \$35.

Silo's Local's night, \$5 glasses of wine, \$5 cover.

Solbar Fried chicken dinner with seasonal sides. \$34.

Taqueria Rosita \$2 tacos, guacamole, Tecate.

Uva Tuesday evenings; Mac n Cheese with garlic bread \$8. Kids 6 & under free from kids menu. Free corkage.

Zinsvalley \$7 grass-fed chuck burger.

Wednesday

a/k/a Bistro Fresh handmade pasta with local organic ingredients and cheeses \$15

Boon Fly Burger/Beer night. Kobe burger with draft beer \$15.

Bounty Hunter. 1/2 lb. Kobe cheese-burger with side, \$13 all day.

Brannan's No corkage.

Cc Blue, No corkage for locals.

Cindy's Backstreet Kitchen. Cindy's Supper Club with four-course dinner for \$45.

Compadres Rio Grill Rib Day. Pork spareribs served with slaw and panko encrusted onion rings \$15

Cuvée, Napa, No corkage and three courses for \$33

Fume Bistro Farmers Market Feast \$25

Hog Island happy hour. \$1 oysters, \$3.50 pints, wine specials and small plates. 5-7 pm.

Neela's vegetarian tasting menu

Press. Blue plate special \$10. 5 :30pm until food runs out. Bar only. Menu on website. 50% off all wine bottles and free corkage.

Silverado Grill Lounge, Kobe Burgers \$10 4-7 pm.

Solbar BYOB with no corkage fee with dinner.

Tra Vigne Cioppino dinner with salad, veggie, potatoes and bruschetta. \$19.95. \$10 carafes of Pinot Noir.

Vercelli St. Helena. Free corkage all day.

Zinsvalley Happy Hour Prices all night long in dining room, lounge and patios.

Thursday

a/k/a Bistro Beef short ribs \$24

Boon Fly Free corkage.

Cuvée Half off all bottles of wines.

Live music on the Patio featuring local favorites Mike Greensill, Noema, Sean Garvey Band and Annette Summersett. 7-9 pm. Go Fish.

Mustards Pour-Off Pair-Off Dinner. www.mustardsgrill.com.

Silverado Grill, Napa, International night. 4 courses for \$35.

Solbar Raw or fried oysters shucked to order with optional wine pairings.

Zinsvalley, Napa, \$6 Martini Night in the lounge.

Friday, Saturday, Sunday

Ristorante Allegria. \$3 well drinks at bar noon to 6 pm.

Friday

a/k/a Bistro Bouillabaisse \$28

BarBersQ, Napa, Fish & Chips

Cantinetta Tra Vigne. Charbay Distiller Bar. 2-5 pm. Bites.

Carpe Diem Face-Off Friday's 2 wines, same varietal, different region \$10. You decide who wins.

Compadres Rio Grill, Napa, Aloha Friday: Mai Tais \$3, free potato chip nachos 3-6 pm

Local DJs spinning rare old Funk and Soul vinyl. 8:30 pm. Go Fish.

Neela's Indian flat bread night

Hurley's Patio BBQ's 4-6 pm. \$25. No corkage. 944-2345.

Friday and Saturday

Uva Trattoria until 11:30 pm late menu of calamari fritti, arancini, all pizzas and panino di giorno.

Saturday

a/k/a Bistro Coq au Vin \$19

Auberge brunch, \$58 includes a glass of sparkling wine or bloody Mary.

Compadres Rio Grill, Napa. Breakfast \$3 Bloody Marys and \$5 Mimitas from 8 am-2 pm.

ON-GOING PROGRAMS

Wine Basics Class. 10:30-11:30 am.

Free. Goosecross Cellars. 944-1986. 1119 State Lane, Yountville.

Estate winegrowing Tour. 2:30-4 pm. \$20. Goosecross Cellars. 944-1986. 1119 State Lane, Yountville

First Tuesday of each month. Open forum at CIA. 1:30-3:30 pm. Free. 967-2320. www.ciachef.edu.

Tuesday Locals Night at Oxbow Market

Thursday Yoga by Candlelight followed by wine and cheese. 5:30 pm. \$15. St Helena Wine Merchants, 699 St Helena Hwy. S.St Helena. 963-7888.

Friday Evenings on the Terrace. 5:30-8:30 pm. Silverado Vineyards. 6121 Silverado Trail. \$25. RSVP required. 257-6617. www.silveradovineyards.com.

Friday \$2 Winemaker Tastings 5-7 pm. JV Wines and Spirits. Napa.

Friday-Monday. Cooking demos at the Culinary Institute of America. 1:30 and 3:30 pm Fri. & Mon. plus 10:30 am Sat. & Sun. \$15. 2555 Main St., St. Helena. www.ciachef.edu. 967-2320.

Friday-Monday Vineyard Walk and Tasting Cuvaison Estate Wines Carneros. \$30. www.cuvaison.com.

CONTINUING MUSIC

Daily jazz on the patio. Calistoga Inn Monday and Wednesday night. Lou Zanardi on the Accordion. Allegria.

Monday-Friday Happy Hour. 4-6:30 pm. Pacifico Restaurante. Calistoga.

Tuesday Locals Night. Music 6-8 pm. Oxbow Public Market. www.oxbowpublicmarket.com.

Tuesday Tommy Hill flamenco guitar in lounge. 6:30-8:30 pm. Cuvée.

Thursday through Saturday, live music, various performers, 7-10 or 8-11 pm open till midnight on Friday and Saturday. Silo's

Wednesday Open mic in the pub 8:30 pm-midnight. Calistoga Inn

Wednesday Pandemonium steel band. 6:30-8:30 pm. Compadres Rio Grill.

Wednesday Phil Smith and The Gentleman of Jazz 6:30-9:30 pm. Uva Trattoria. 1040 Clinton St., Napa. 255-6646. www.uvatrattoria.com

Thursday Music. See calendar.6:30-9:30 pm Uva Trattoria. 1040 Clinton St., Napa. 255-6646. www.uvatrattoria.com.

Thursday, Friday & Saturday Dancing In The Pub Live DJ's from 9 pm till 1 am. Calistoga Inn

Friday & Saturday Dancing in the Pub to blues, rhythm & blues and rock bands 9-midnight. Calistoga Inn

Friday-Sunday featuring Herb Gibson on vibes. Brannan's. Calistoga.

Friday-Saturday. Brian Cline plays solo guitar at the Border.

Friday-Saturday. Live music from rock to blues to swing 9 pm-1 am. Hydro Bar & Grill. Calistoga.

Friday Philip Smith and The Gentlemen of Jazz big band/jazz. 8:30-11:30 pm. Uva Trattoria. 1040 Clinton St., Napa. 255-6646. www.uvatrattoria.com.

Friday Live Mariachi music. Pacifico Restaurante. Calistoga.

Friday & Saturday evening Hall 1. Main Lounge at The Mansion, Silverado Resort. 9 pm- midnight. www.myspace.com/hallonemusic

Saturday through October Brunch & Sculpture Tour. 10:30 am. Auberge du Soleil. \$55.

Saturday Music. Uva Trattoria. See calendar.

Saturday Salsa at Bistro Sabor. 10 pm-2 am. No cover. 1126 First St., Napa. 252-0555. bistrosabor.com.

Sunday Live On The River Music. 4-7 pm. Compadres Rio Grille, Napa.

Sunday brunch Jazz pianist during the summer Calistoga Inn

Sunday Donny Mac plays dinner piano. 6:30-9 pm. Uva Trattoria. 1040 Clinton St. Napa. 255-6646. uvatrattoria.com.

Sunday Swing & Dixieland 7-10 pm. Hydro Grill 1403 Lincoln Ave.

CONTINUING ART EXHIBITS

Through Sept. 26 *Paris Icons* by James Scholz. Mumm Napa's Fine Art Photography Gallery. 8445 Silverado Trail, Rutherford. 967-7700. www.mummnapa.com.

Fossils and minerals from the Rozaline and Bertram Johnson Collection. Napa Valley Museum. www.napavalleymuseum.org.

944-0500.

Through Oct. 31 Art & Wine: Expressions of an Industry Napa Valley Museum.944-0500. www.napavalleymuseum.org.

October & November Bridging the Past: The Stone Bridges of Napa County. Napa County Historical Society, 1219 First St., Napa. 224-1739. www.napahistory.org.

SEPTEMBER

14 Chocolate Decadence. 11 am -6 pm. \$10. Wineries of Napa Valley. 253-9450. 1285 Napa Town Center.

15 Winemaker family-style (winemaker TBA) \$60. Farmstead Restaurant, 738 Main St., St. Helena. 963-9181. www.farmsteadnapa.com.

17 Fine Wine & Artisan Cheese. 4-6 pm. \$10. Wineries of Napa Valley. 253-9450. 1285 Napa Town Center.

18 Meatballs & Merlot. 4-6 pm. \$10. Wineries of Napa Valley. 253-9450. 1285 Napa Town Center.

18 A Fashionable Day in Napa Valley for If Given a Chance. 11 am-2 pm. Yountville Community Center. \$55. 260-5656. www.ifgivenachance.org.

18 Hoedown Showdown Chili Cookoff for Browns Valley Elementary School. \$25. www.napachilicookoff.com. Connolly Ranch.

18-19 Open Studios art tour. 11 am-5 pm. napavalleyopenstudios.org. openstudios@att.net. 257-0900.

19 September Soiree for Community Resources for Children. Silverado Brewing Co. St. Helena. 5:30 pm. \$100. www.crcnapa.org. ren. 253-0376.

19 Straight No Chaser. Napa Valley Opera House 7 pm. \$35/\$40. Pre-Party. \$65. www.nvoh.org.

19 All Jazzed Up: A Swinging Gala for the Napa Valley Opera House. Ramsey Lewis Trio. Charles Krug Winery. \$350 -\$1,250. 603-2333. maryann@nvoh.org. www.nvoh.org/gala.

19 Meatballs & Merlot. 4-6 pm. \$10. Wineries of Napa Valley. 253-9450. 1285 Napa Town Center.

21 Pizza Secrets Class with chef Craig

- DiFonzo. 11 am-2:30 pm. \$45.
Cantinetta Piero. 299-5015. 6774
Washington St., Yountville.
www.hotellucanapa.com.
- 22 Foreigner \$75/85. Uptown
Theater, Napa. 259-0123.
www.uptowntheatrenapa.com.
- 22 Fine Wine & Artisan Cheese. 11
am -6 pm. \$10. Wineries of Napa
Valley. 253-9450. 1285 Napa
Town Center.
- 23 5th anniversary benefit reception.
Children's Health Initiative. 5:30-
7:30 pm. Yountville Community
Center. healthykids@napachi.org.
227-0830.
- 23-26 Wine Country Film Festival.
Round Pond Estate, Rutherford
Grange and Cameo Cinema. . 6
pm. www.wcff.us. 935-3456.
- 23 Fish Fry Thursday \$35.
Farmstead Restaurant, 738 Main
St., St. Helena. 963-9181.
- www.farmsteadnapa.com.
24. Sunsets On The Bench. 5:30p.m.
(888) 909-6493.
wineclub@williamhillestate.com.
William Hill Estate, 1761 Atlas
Peak Rd., Napa.
- 24 Fine Wine & Artisan Cheese. 4-6
pm. \$10. Wineries of Napa Valley.
253-9450. 1285 Napa Town
Center.
- 25 Napa River Rock & Stroll. Cope
Family Center. Napa River Trail.
Finish Line Festival in downtown
Napa with live music, food,
activities for kids. 252-1123.
www.napariverrocknstroll.org.
mpage@copefamilycenter.org.
- 25 11th annual Mount Veeder
Appellation Wine Tasting. 1-4 pm.
Hess Collection Winery. \$50
mtveedertasting.eventbrite.com.
- 25-26 Open Studios art tour. 11 am-6
pm. napavalleyopenstudios.org.
- openstudios@att.net. 257-0900.
- 25-30 Napa Valley Writers'
Conference. Upvalley campus of
Napa Valley College, St. Helena.
www.napawritersconf.org.
writecon@napavalley.edu.
967-2900 x1611.
- 25 Seasonal Bruschetta. 4-6 pm. \$10.
Wineries of Napa Valley. 253-
9450. 1285 Napa Town Center.
- 26 Seasonal Bruschetta. 4-6 pm. \$10.
Wineries of Napa Valley. 253-
9450. 1285 Napa Town Center.
- 26 Margaret Cho \$50/60. Uptown
Theater, Napa. 259-0123.
www.uptowntheatrenapa.com.
- 26 SwampVoodoo - New Orleans
Swamp Jazz Music on the Terrace
at Domaine Chandon

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