



edible MARIN & WINE COUNTRY

Issue Four
Spring 2010

Celebrating the harvest of Marin, Napa and Sonoma counties, season by season

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LOCAL LAMB
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EDIBLE EVENTS CALENDAR

MARCH

32nd Annual Wine Road Barrel Tasting, Northern Sonoma County

March 6 & 7 and March 13 & 14. Sample wines from the barrel, talk to winemakers, purchase futures and explore the beautiful Alexander, Dry Creek and Russian River Valleys. \$20 advance/\$30 door, 11AM-4PM, 800.723.6336, www.wineroad.com.

Life Stress and Your Waistline: The Effect of Modern Living on your Health Seminar led by Manuel Villacorta RD, MS, CSSD - Dietitian, Educator, Author and Speaker. March 9, Falkirk Cultural Center, 1408 Mission Avenue, San Rafael. Free, 5:30PM, RSVP to 415.507.1596.

Camp Schramsberg

March 14-16, Schramsberg Vineyards, 1400 Schramsberg Rd., Calistoga. Take part in a hands-on, behind the scenes look at the making of sparkling wine. Wine seminars and fine dining with celebrated wine and food professionals. \$1,200 per person (meals and transportation during sessions included). 707.942.6668, www.schramsberg.com.

Celebration of Pigs and Pinot

March 19 & 20, Hotel Healdsburg, 25 Matheson St., Healdsburg. A series of intimate dining and educational events hosted by Chef Charlie Palmer, other international celebrity chefs and four Master Sommeliers. Try the world's greatest Pinots with perfect pork pairings. Proceeds from this event will benefit Share Our Strength. 800.889.7188.

20th Annual Savor Sonoma Valley

March 20 & 21. Join 22 wineries throughout Sonoma Valley as they showcase wines straight from the barrel, sample new releases, and offer award-winning wines paired perfectly with the culinary creations of local chefs and restaurants. \$40/\$55, 11AM-4PM, 866.794.9463, www.heartofsonomavalley.com.

A Taste of Yountville

March 20. A showcase of the restaurants of Yountville, including tastings of olive oils, vinegars, mustards, fine wines and microbrews. Tasting tickets will be sold on-site. 11AM-5PM, 707.944.0904 or visit www.yountville.com.

Exploring Further Fermented Foods

March 20, Dhyana Center for Health Sciences, Sebastopol. For those who have experienced the health benefits and pleasure of creating delicious fermented foods, this workshop taught by Chas Moore will offer a chance to delve deeper into food cultures. Includes lunch of fermented foods and hands-on making of miso and dairy ferments. \$70, 11AM - 2:30PM, 707.823.8818, www.dhyanacenter.com.

Dinner in Naples

March 22 & 23, Depot Restaurant, 241 First Street West, Sonoma. Demonstration class on Italian food from Naples led by Chef Michael Ghilarducci includes four course dinner, wines and recipes. \$85, 6:30PM-9PM, 707.938.2980, www.depothotel.com.

Food & Wine Pairing with the Goldsteins

March 25, Ramekins, 450 West Spain Street, Sonoma. Join renowned chef and famed cookbook author, Joyce Goldstein and her son, Evan, a James Beard Award-winning Master Sommelier, as they demystify food and wine pairing. \$85.00, 6:30PM-9:30PM, 707.933.0450.

Artisan Cheese Festival

March 26 -29, Sheraton Sonoma County-Petaluma, 745 Baywood Drive, Petaluma. Learn how to taste, buy, serve and enjoy distinctive artisan cheeses from the experts. Creamery and farm tours, cheese education seminars, tastings (with wine), an eight course dining event and a Sunday Marketplace round out a fantastic weekend event. www.artisancheesefestival.com.

Eco-Tour Dog Hike

March 27, Kunde Family Estate, 9825 Sonoma Hwy, Kenwood. Bring man's best friend to join 4th generation winegrower Jeff Kunde and his labs on a hiking tour through the 1,850 acre estate. Includes wine tasting and lunch for the humans and a "Paw Bar" for the furry friends. \$45.00, 9AM-2PM, 707. 282.1534, www.kunde.com.

APRIL

Follow Nature's Lead in the Garden and Kitchen

April 17, Dhyana Center for Health Sciences, Sebastopol. Our time in both the garden and kitchen can be seen as a dance. Often we lead, but learning to let nature do so can revolutionize both our practices and perspective. Class begins in the delightful gardens at the Dhyana center, followed by a lunch inspired by local gardens and farms and a hands-on cooking class, led by Chas Moore. \$70, 11AM - 2:30PM, 707.823.8818, www.dhyanacenter.com.

Go Hog Wild

April 23 and 24, Cakebread Cellars and Fatted Calf, 8300 St. Helena Hwy, Napa & Oxbow Market, Napa. A celebration of everything pig with charcuterie producer Taylor Boetticher of Fatted Calf. Friday afternoon cook up a dinner at the winery around Fatted Calf's famed porchetta. The next day, meet at the Fatted Calf for a "Whole Hog" class, and learn how to break down a hog, and make a porchetta, fresh sausage and crepinettes. Enjoy lunch and leave with an array of sausages to enjoy at home. \$300 for the two-day

class. 4:30PM-10PM Friday and 10:30AM-4PM Saturday. Contact Shelly Van Zandt, 800.588.0298, www.cakebread.com.

20th Anniversary Passport Weekend

April 24 & 25, Dry Creek Valley, Sonoma. Enjoy the wineries, vineyards and exceptional beauty of Dry Creek Valley. 45+ wineries up and down the valley will celebrate with amazing wine and incredible food. \$120 for 2 days/\$70 for Sunday only. 11AM-4:30PM, 707.433.3031, www.wdcv.com.

Vineyard to Vintner

April 24, Napa Valley. Join the Stags Leap District Winegrowers Association at their annual Vineyard to Vintner celebration. V2V is a day for vintners and winemakers to share their hospitality with those who love the Stags Leap District Wines. www.stagsleapdistrict.com.

MAY

Cinco de Mayo

May 1, Cinco de Mayo at Robledo Family Winery, 21901 Bonness Road, Sonoma. Celebrate the holiday with delicious Mexican cuisine paired with Robledo wines. \$40.00, 12PM-3PM, 707.939.6903, Nadine@robledofamilywinery.com.

Blind Date, Wine Country Style

May 1, Charles Krug Winery, 2800 Main Street, St. Helena. Enjoy wines from Appellation St. Helena wineries and participate in a Special Blind Tasting with a chance to win a wine cellar comprised of St. Helena wines. \$60.00, 2PM-5PM, 707.287.5810 info@appellationsthelena.com.

Sense Yountville

May 1, Historic Groezinger House at Vintage Estate in downtown Yountville. This annual consumer wine futures event features a host of talented local winemak-

ers and chefs. Only 300 tickets available. \$110, 11AM-3PM, 707.944.5625, www.senseyountville.com.

Farm to Feast: Dinner & Auction Scholarship Benefit

May 8, 655 Willowside Road, Santa Rosa. Dinner and auction benefit for Summerfield Waldorf School & Farm with noted chefs Traci Des Jardins of Jardiniere, Duskie Estes and John Stewart of Zazu, and Nick Peyton of Cyrus. \$150, 5PM-9:30PM, 707.575.7194 x105.

Springtime in the Vines

May 8, Napa Valley. Napa Valley Vintners annual Afternoon in the Vineyards. Learn about sustainable farming practices used to protect and preserve Napa County agricultural land and open space with local grape growers and vintners. Join your neighbors and visit any—or all—of the five locations. 2PM-4:30PM. Event open only to Napa County residents. www.napavintners.com/programs

Great Petaluma Chili Cookoff, Salsa & Beer Tasting

May 8, Sonoma-Marin Fairgrounds, East Washington and Payran Streets, Petaluma. Plenty of hot, tasty chili and salsa are served along with locally produced beer and wines at this annual competition. \$10-\$35, 1PM-5PM, 707.763.8920, www.cinnabartheater.org.

Picnic in the Vineyards

May 15, Hall Wines, Napa River Ranch Vineyard. Don't miss this rare opportunity to visit the vineyard with Vineyard Director Don Munk and learn about organic, small-vine viticulture. A picnic lunch and Hall wines will be served. 11:30AM, 707-967-2626, www.hallwines.com.



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