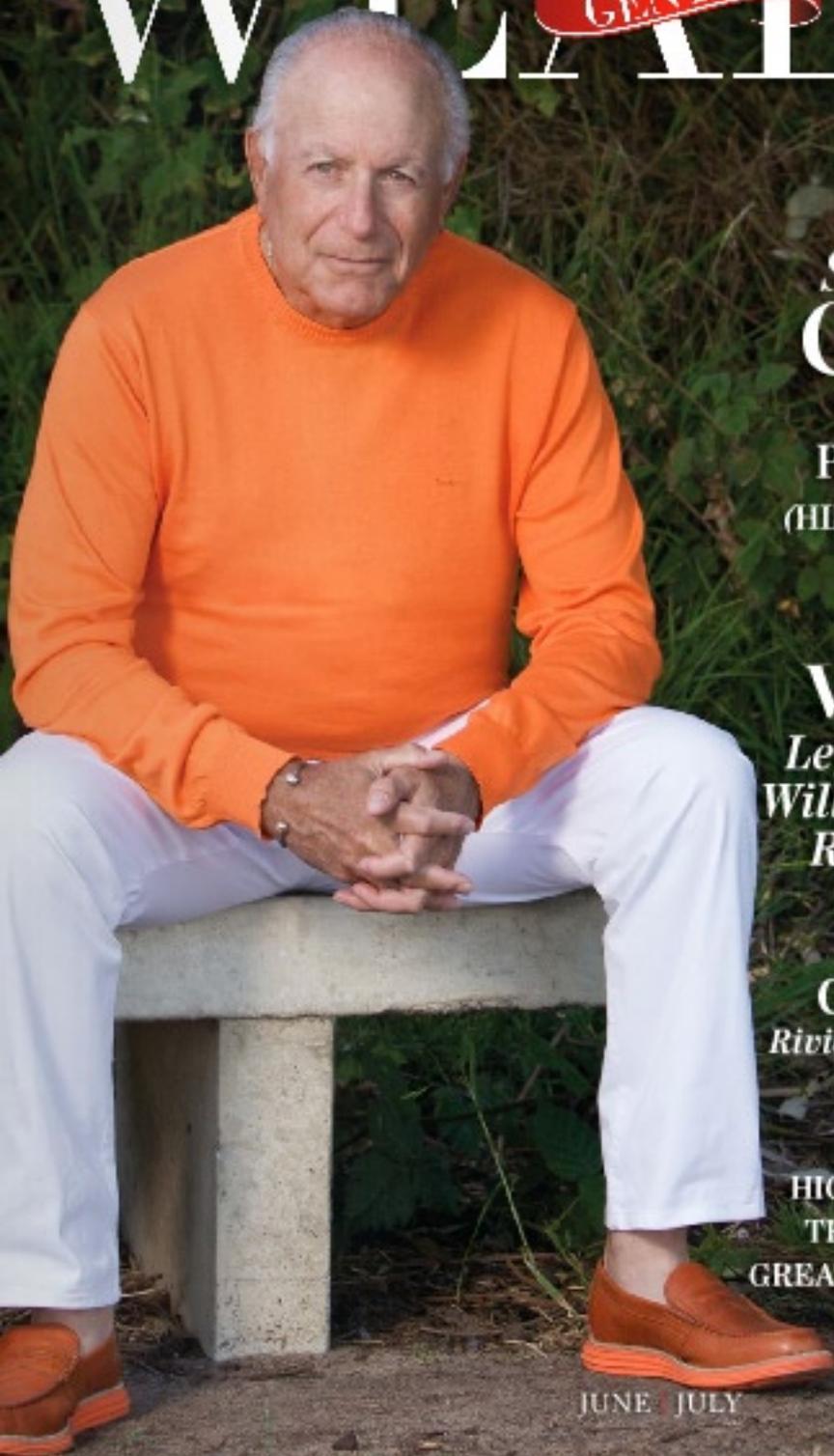


SAN FRANCISCO | PENINSULA | SILICON VALLEY

WEALTH

GENTRY

The Art of Living Well



STAYING THE COURSE

**Gary Shemano's
Philosophy on Life**

(HINT: Driving for Excellence)

THE VISIONARY

*Legendary Developer
William Bone Reads the
Real Estate Market*

EL DORADO CASITAS ROYALE

Riviera Maya's Best-Kept Secret!



**HIGH FIDELITY EXCITEMENT
TESTING TESLA'S MODEL S
GREAT FOOD AT GREAT WINERIES**

JUNE JULY

Wineries to Sink Your Teeth Into

Vineyards that are serving up much more than a great glass of wine

Much as it would surprise me to visit a fine dining restaurant that didn't offer wine, I'm forever confused as to why a tour of wineries leaves you starving. We know that food and wine not only go together, but enhance each other, so why haven't more vintners tapped into that powerful relationship? Fortunately, I've been sweeping the wine country handful of wineries an sophisticated on-site culinary hiring full-time chefs. Napa Valley's wineries w



stunning dishes like Bush's Potato Gnocchi with piquillo cream, asparagus, and crimini mushrooms, and Sichuan-Style Slow Roasted Pork Shoulder with fava beans and charred yams.

Kendall-Jackson Wine Estate & Gardens, Santa Rosa

www.kj.com

Ram's Gate Winery, Sonoma

www.ramsgatewinery.com

This cosmopolitan winery offers a bevy of options: pick the more formal "Palate Play," a pairing of four wines with four food items (approximately 90 minutes; \$60/person), or the more casual "Sunday Suppers," an outdoor event where you eat and drink alongside the growers. Executive Chef Taylor Behnam has put together a menu with Middle Eastern and Mexican touches, resulting in dishes like the Spanish Octopus, Crispy Arancini, and Cauliflower Panna Cotta.

San Francisco's Carmelien Room) creates a seated six-course pairing for \$42, Friday - Sunday at 11AM, 1PM, and 3PM, and Monday and Thursday at 11AM and 2PM. Each seating is hosted by a wine expert, and offers

in Winkler has created a pairing focusing on the location, limited-release A 2009 Grand Reserve ed with House Cured Chandonnay grape seed lesson, and estate peas, and Estates Trace Ridge n is paired with Short very same Cab. There is & Cheese pairing, and airing •

ve in the Area:

Andaz Napa has a summer music **scantile Terrace,** a 500-square-foot h crackling fire pits s. The music kicked off, May 29, and will uch as indie song-ong and DJ Chris stering months. So the stars, choose a wine or craft beer, **one Sahmi Hush-**

puppies with tomato aioli, or Steamed Mussels with a garlic baguette. Visit napa.andaz.hyatt.com for more information.

CrossBarn Winery: www.crossbarn.com

The "Small Bites" experience the on-site Paul Hobl House tasting room e Thursday at 1PM. The f ing is \$75 per person ara few of chef Anne Sibul Curry-Dusted Sea S greens, Deconstructed F mascarpone, fig pinot), Braised Sonoma Count with Vudex Pinot Noir a

Cakebread Cellar: www.cakebread.com

This "Wine & Food I begins with a brief tour e guests are seated for a 90 active culinary adventu create four fabulous recipes each season, such as Shrimps, Summer Melon, and Arugula Salad with Toasted Almonds and Mine— using ingredients from Dolores Cakebread's vegetable garden. Offered Mondays, Thurs-