



TIM CARL PHOTOS

Clos du Val hosted the premier of "Somm 3."

## Clos du Val: planning for the next 40 years

HENRY LUTZ  
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In a scene of the upcoming film "Somm 3," the third installment of the popular wine documentary series, several tasters are seated around a bottle of one of the most celebrated Napa Valley wines ever made: the 1972 Clos du Val Reserve Cabernet Sauvignon.

For the majority of the tasters, the scene is a chance to experience an historic wine that is today all but unattainable. For one of them, the scene is more a reunion of sorts.

That taster is Steven Spurrier, the man behind the 1976 Paris Tasting that saw Napa Valley wines best their supposedly superior French competition. Organized by Spurrier, that now famous Judgment of Paris is today considered Napa Valley's first leap toward the world fame that has so shaped it today.

With his co-tasters, Spurrier describes the wine, Clos du Val's first, which ultimately took eighth place in the Paris Tasting's red category, proving that it could go toe-to-toe with the best French wines of the day.

For Spurrier, the scene is a visitation with one of the wines that, on his watch, changed the world. But for the audience gathered last week at Clos du Val for the film's world premiere, the scene was a bridge.

Held partly in Clos du Val's recently completed new tasting space dubbed the Hironnelle House, the premiere served at once as a christening of the new space and, with the '72 Reserve's scene, a meeting between the winery's place in history and its



Premiere attendees in the Hironnelle House at Clos du Val before the screening of "Somm 3."

new stake in the future.

A few years ago, the Goelets knew things had to change.

For their role in the Paris Tasting, founders John and Henrietta Goelet, working with French-trained winemaker Bernard Portet, had cemented the winery as a Napa classic early on.

But to take the more than 40-year-old winery into the next 40 years, the family realized that being classic wasn't going to cut it. So they called in Steve Tamburelli.

Today, Clos du Val's president and CEO, Tamburelli joined the winery in 2014. Stepping in with essentially a blank slate, his task was simple: come up with a plan to get one of California's most famed wineries soundly through the next four decades.

But times had changed, and what had worked for the winery

before was in need of major updating.

"The winery hasn't evolved at the same rate that other Napa wineries had evolved, on kind of every level," Tamburelli said on recent afternoon in the completed Hironnelle House, several days before the premiere.

From price to quality, the winery was lodged in "an Old World mindset," guided by French values, Tamburelli added. And the valley was leaving them behind.

Having succeeded in its original drive to stand shoulder-to-shoulder with the best wines from France, it now needed to reestablish itself on its own turf.

Tamburelli was going to catch them up, asserting at the time, "We can make wines that we can put next to anybody's wines in this valley!"

But trying to maintain high production levels over the years had pushed the winery to buy fruit that it would then add alongside the grapes from their own vineyards. "And all of a sudden, the wines you're producing aren't necessarily wines that are representative of these great vineyards that you grow," Tamburelli explained.

So, Clos du Val would double down on its reputation as a Cabernet house, starting with the vineyards. But for quality to pull ahead over quantity, the winery would have to stop buying fruit from elsewhere and production levels would need to be slashed in half. It would be a hard sell to the owners.

"But they bought it," Tamburelli said.

Please see CLOS DU VAL, Page C2

### ON WINE

## To tell the truth, Part 2

Ask a wine lover which is better: a Chardonnay that's only 75 percent varietal plus 25 percent French Colombard or a wine that's 100 percent Chardonnay. Before you get an answer, you'll likely get a question back: "Where was the fruit grown?"

That's more relevant than the (absurd) original query. Compare a 100 percent Chardonnay from hot Bakersfield with a

75/25 blend in which all the fruit is from the cool Russian River Valley. No savvy wine lover would choose the former wine.

As disparaged as it is by many consumers, Co-

lombard is a noble grape variety — when grown in a cool climate. It has excellent acidity, a fascinating aroma not unlike the melony Chenin Blanc, and can add freshness and zip to Chardonnay's often richer texture.

This is just one illustration of how confusing wine can be. Part of the confusion may be attributed to a few wineries that, by accident or design, use labels meant not with consumers in mind.

Indeed, some labels seem as if their main purpose is to deceive. And though it's not the role of wine's governmental regulator (the Tax and Trade Bureau, TTB) to police cleverly written misstatements, it ought to be someone's job to point out the errors.

Some of the worst are back labels that say something like, "Our family estate winery has rich soils and perfect weather that allows us to make exceptional wines that work with a wide variety of foods." Thanks for nothing. There may be no estate, no family, no vineyards...

Please see BERGER, Page C2

### COMPLINE WINE OF THE WEEK



Piemonte, Brovia's "Vignavillej" Dolcetto d'Alba 2016

## Off the pedestal and onto the table

RYAN & MATT @COMPLINEWINE

Straight outta Piemonte, Brovia's "Vignavillej" Dolcetto d'Alba 2016 is a stunning, concentrated example of an underrated variety. Dolcetto, along with Barbera and the noble Nebbiolo, comprises Piemonte's triumvirate of key red grape varieties. It's more tannic than the former and matures much earlier than the latter. Sourced from plots in the heart of the Barolo zone, the "Vignavillej" bottling is a perfect foil at the table for the many heartier flavors of fall.

Ryan Stetins and Matt Stamp are the owners of Compline Wine Bar, Restaurant and Merchant, at 1300 1st St #312, Napa. For more information, visit complinewine.com.

## ZD Wines celebrates 50th anniversary

TONY POER  
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Champagne may suggest a celebration, but you know it's a real party when the sabers come out.

At an anticipated moment during ZD Wines' 50th anniversary weekend on Sept. 7-9, owners Robert and Brett deLeuze raised glinting Champagne swords to the necks of a ZD sparkling wine specially made for the occasion. The brothers were flanked by their similarly armed winemaking team. With multiple cracks and pops, corks were soon flying across the crush pad at the Rutherford winery.

It was a fitting tribute to one of Napa Valley's longer-lived labels. If the mood was festive when the day began, by 3 p.m., it had turned downright "Game of Thrones" wrap party.

ZD isn't the oldest wine estate in the Valley or the first to pull off a big event. But as more '70s-era wineries get set to celebrate half-century milestones in the next few years, they can take a cue from the deLeuze family on how to do it the right way — with a combination of enthusiasm, generosity and imagination to



BOB MCCLANAHAN

ZD Wines celebrates its 50th anniversary at the CIA at Copia.

infuse a lively, three-day shindig. "Our staff have been working their tails off for almost a year to meet the expectations here today. They've done a terrific job," ZD President Brett deLeuze said on the recent Saturday morning as he welcomed about 45 guests to the winery. They'd gathered for a special tasting of Cabernet Sauvignons and a lunch afterward prepared by Yountville chef Chris Kollar. "They're going to continue to be a part of everything that we do here, and

they're the reason you're going to feel as we do about the success."

The last 50 vintages have, indeed, been a successful run for ZD Wines. Brett and Robert are partners in the winery founded in 1969 by their parents, Norman and Rosa Lee deLeuze, and Norman's fellow aerospace engineer, Gino Zeponi (thus the "ZD," which, in a convenient twist, is the engineering acronym for "zero defects" and is the winery mantra).

The two men worked rocket

propulsion day jobs in Sacramento while they and Rosa Lee created a wine brand from scratch at their original facility, a rented farm building in Carneros. Their efforts paved the way to acquisition of the Rutherford property a decade later.

Today, ZD is a high-profile, 30,000-case winery with organically farmed estate vineyards in both Rutherford and Carneros. From upstairs at the Rutherford facility, the newly renovated Vineyard View Room provides visitors with a sweeping vista across the Valley. With the tasting room downstairs about to go through its own redesign, it's an important piece to ZD's hospitality program, especially to longtime Retail Sales Director Barbie Jamieson.

### Longtime vineyard manager

The ZD Carneros Estate just south of Napa is less accessible to visitors. A painstakingly restored 1897 colonial home is set among 30 acres of certified organic Pinot Noir and Chardonnay vines

Please see ZD WINES, Page C5

PLEASE THE PALATE



ALLISON LEVINE, PLEASE THE PALATE

Jose Lovaglio Balbo of Susana Balbo Wines

# Following a mother's footsteps

If you have ever had a Torrontes from Argentina, there is a good chance that you drank Crios from Susana Balbo, one of the foremost winemakers in Argentina.

"Crios" means "offspring" and Susana Balbo created the wine in honor of her children José and Ana.

An entry level wine, the Torrontes is fresh and crisp with aromas of white peach, grapefruit and white flowers on the

nose and bright acidity and minerality on the palate.

The grapes come from both Salta, in the north of Argentina, which contribute the floral characteristics, and Alta Mira in the Uco Valley in Mendoza, which gives the wine its citrus flavors.

Susana Balbo is credited with creating this international style of Torrontes, the only indigenous grape of Argentina, in 1983. What was once a rustic and oxidative wine in the 1970s, Balbo modernized it, preserving the acidity to produce a clean, crisp aromatic wine.

Balbo was the first female winemaker in Argentina. Raised in Mendoza, she had wanted to be a nuclear physicist, but her parents would not allow it. She was groomed to be a wife but fought to study enology. After graduation, no one would hire a woman to make wine in Mendoza, but she found a job in Salta. A challenging place to make wine, Salta is surrounded by rivers and was subject to flooding. But Balbo had nothing to lose. It was an opportunity to run a winery and where her talent and abilities were discovered.

Balbo met her husband and started a family, and they moved

back to Mendoza for her children to go to school. By then she had established herself as one of the leading and most innovative winemakers and was consulting for the likes of Catena and Paul Hobbs. After more than 20 years as a consulting winemaker, Susana Balbo Wines was built in 1999 in Luján de Cuyo, Mendoza.

The children for whom Crios was named after are now taking the reins of Susana Balbo Wines. Balbo is involved in multiple projects, including politics, gardening and establishing a home for the elderly. She still manages the blending decisions and investments in the winery but is also taking a step back to let the next generation take over.

José Lovaglio Balbo studied viticulture and enology at UC Davis, graduating in 2007. With an interest in Eastern cultures, he traveled to China where he lived for one and half years, studying Mandarin and working in wine retail. Lovaglio returned to Argentina and in 2011 joined the winemaking team of Susan Balbo Wines. In addition to making the wine, he oversees the distribution of the wines to 27 countries. His sister Ana handles all for the marketing and labels for the winery.

Since Lovaglio joined his mother, he has added a few new wines to their project. Given the popularity of rosé, Lovaglio released their first rosé in 2016 under the Susan Balbo Signature label.

While most rosé in Argentina is a by-product of red wine production, the Malbec and Pinot Noir for the Balbo rosé was picked specifically for rosé wine. The grapes come from the high elevation of the Uco Valley and the pale golden-pink wine is elegant and restrained with hints of strawberry and cherry, and is

low in alcohol.

Lovaglio also created the Brioso White Blend, a wine made from Torrontes, Sauvignon Blanc and Semillon from old vines as Semillon was one of the first varieties introduced to Argentina. The aromatic wine has notes of flowers, citrus, orange and minerals.

The Susana Balbo Signature Wines also include a 2014 Cabernet Sauvignon from the Uco Valley that is a deep ruby color and has aromas of cassis, black currants, coffee, tobacco and herbs. The 2015 Brioso Red Wine is a Bordeaux Blend made with Cabernet Sauvignon, Malbec, Cabernet Franc and Petit Verdot from Luján de Cuyo that has black cherry, cassis and brown spice notes.

Both are beautiful wines but the real standout is the flagship Nosotros 2011 Malbec, a single vineyard wine hand-selected to produce a wine that has aromas of lavender, licorice, black fruit and spice and is dense and voluptuous on the palate.

Susana Balbo Wines is one of the most important wineries in Argentina, pioneering new styles and showcasing Argentine wines. Susana Balbo has been a trailblazer for Argentina having set the standard on what Torrontes is, and her son José Lovaglio Balbo is following in her footsteps, focusing on high-end blends with the goal of changing the perception of what Argentine wine is. There is no doubt that if you taste these wines, you will see that Susana Balbo Wines are classics.

Allison Levine is owner of Please The Palate, a marketing and event-planning agency. A freelance writer, she contributes to numerous publications while eating and drinking her way around the world. Contact her at allison@pleasethepalate.com.

THE WINE EXCHANGE

# Wines for all seasons

Why do so many people tend to categorize the wines they intend to open by the season of the year or elect to save them only for specific occasions?

All categories of wine—rosé, sparkling, white, red, sweet, etc.—are truly meant for all seasons, and depending on their style, pair with a variety of cuisine. Rather than these arbitrary limits, our choices should be based on the culinary pairings we are planning, the nature of our entertaining and, most importantly,

what we feel like drinking. Instead, Champagne (and other sparklers) are most often opened for special occasions like the New Years holiday and weddings. Rosé, in the minds of retailers and most consumers, is routinely confined to summer months. White wines are most popular when fish is on the menu and during warmer months; while reds have assumed the role of pairing only with red meat and preferably in cooler (or very cold) months.

Until recently, dry rosés languished for years in the U.S. marketplace but now represent one of the most explosive segments of the market with double digit year-on-year sales increases.

For those interested in a culinary adventure, you will find these wines as perfect accompaniments for a wide range of interesting dishes from hors d'oeuvres through the main course. Given their inviting bright colors from a very pale pink of the Provence styles to

richer/deeper shades of the Tavel styles, they are a delight to observe in the glass and a joy to drink. And with many varietals and blends available, countless examples are readily obtainable to tantalize our taste buds throughout the year.

Yet unfortunately, conventional wisdom and market forces have largely relegated these wines to summertime enjoyment. I always keep rosés in the cellar year-round, and with a little less chill I find them even more enjoyable in fall and winter. At these "cellar" temperatures, they are more on the richer side and pair well with a range of savory cool-weather dishes.

Sparkling wines now originate from most of the world's heralded wine-producing countries, and quality examples can be found whether produced by the Méthode Traditionnelle (aka Methode Champenoise in Champagne) or the Charmat Method (aka Metodo Italiano in Italy). Chardonnay and Pinot Noir are the driving grapes from many different areas, but indigenous varietals are also used throughout the Old World including Spain's Cava, France's Crémant d'Alsace and Italy's Prosecco.

In addition to christening a ship, toasting a wedding and kicking off the new year, sparklers shine all year round. Whether the style is a rosé, brut, blanc de blanc, blanc de noirs or numerous others typical of their region of origin, sparklers will enhance your meal regardless of the occasion and lend an air of celebration any time the cork pops.

Please see BALIK, Page C6



ALLEN BALIK



ALLISON LEVINE

## Dingler

From C2

served with soft, creamy polenta, mustard greens and a boiled quail egg. For these two big masterpieces, I needed a rich and complex sake. So I reached into the Fukui Prefecture style. I poured Ippongi Junmai, an artisan sake that delivers a layered nose and flavorful tone of dried shiitake mushrooms, dark cocoa and a handful of savory herbs, making it a great friend to the dishes, one of my favorite flavor profile combinations.

After a number of hits that had the crowd excited, the final course, dessert. Although Lai, Jason and Ryan might claim dessert is not their strong suit

I think they overdelivered once again with a house-made black sesame ice cream served over peanut butter crumble, mochi cake and drizzled with a delightful miso sauce.

For the sake component I brought a Nigori, a style championed in the U.S., which delivers a creamy texture given by its unfiltered nature. This one from Takeda Shuzo, produced between the hills of Niigata with an earthy component that danced around the sesame seed and peanut butter dish.

Quite a night. I sure hope I can partner more often with the talent and excitement that this guys bring to the table. Until next time!

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## ZD Wines

From C1

that have been worked since the early 1980s by Rafael Llamas. When Norman and Rosa Lee bought the property in 1996, the Jalisco native came over to ZD as vineyard manager. He has been one of the winery's key people ever since.

"From that time, 1996 to right now, I'm working with them," Llamas said a few days after the anniversary, pointing out sections of the vineyard from the home's elevated porch. "It's really amazing, the change when I started working with Norm. He showed me how to be a better person, because he said, 'We're going to be different. Now we're going to be organic. We aren't going to use any other things that aren't organic!'"

Llamas' son, Rafael "Raf" Jr., grew up in Carneros and has worked at ZD since high school. He proudly backed up his father's expertise.

"I think he's been here for so long because he's been doing something that has been work-

ing for ZD, especially with the Chardonnay and the Pinot Noir programs," he said. "I mean, this is our baby, and there's nobody who knows the property as well as my dad."

While the Carneros vineyard contributes significantly to the winery's production, the stately home is only used for special events. To date, none have been more important to the deLeuze family than the anniversary weekend. It was an opportunity to bring ZD's guests — among them charity auction winners, distributors from around the U.S., and longtime friends — up to speed on the current state of the winery and vineyards.

### Three-day celebration

The three-part event began Friday evening at the Carneros Estate and was capped the next night in downtown Napa with a party for 500 on CIA at Copia's picturesque back lawn. St. Helena's Chris Cosentino was guest chef that night. He has been friends with Brett deLeuze for several years and goes back even further with the ZD wines.

A long line of guests waiting to

sample his pork and duck *pâté en croute* kept Cosentino at his table throughout the evening, but the Acacia House chef nonetheless observed everyone enjoying themselves.

"There was great music, tons of people, and it was a beautiful space," he said.

As a complement to his rustic dish, he added that ZD's wines "represent the vintage and the grape ... which is similar to our philosophy and approach to the food at Acacia House."

The evening's most meaningful moment came when the deLeuze Family Foundation presented checks totaling \$100,000 to benefit three charities, including the UC Davis deLeuze Family Professorship for a Non-Toxic Cure for Lymphoma. In the early 2000s, Norman developed a close relationship with his UC Davis Cancer Center oncologist, Dr. Joseph Tuscano, while battling lymphoma. Several months before he passed away from the disease in 2007, he and his family created the Professorship. The deLeuzes continue to support it through yearly ZD-driven fundraisers.

"I mean overall, I think that

it went really well," CEO Robert deLeuze said in a call a week later. Taking a break from harvest preparations, the head of winemaking at ZD shared that it was "really nice that we had the fantastic response from our partners in the business and from our customers who attended."

"We were basically oversold on every event, and it made it a little more challenging. But also, you know, it's rewarding. We've got some people out there who appreciate what we're doing, and that's nice to know. I think there are always challenges with events like that. So we kind of overcame, and it all went well. I think a lot of people had a lot of fun."

This included the Saturday morning tasters. To their delight, Robert and Brett pulled four vintages of ZD Reserve Cabernet from the winery library, going back to the great 1987, and added the rare 10th and 20th bottlings of ZD's standalone red wine, Abacus.

### 'Don't screw up!'

Senior winemaker Chris Pisani was tasked with introducing the lineup to an enthusiastic audience. He explained over a mi-

crophone that "we really look to have our wines made in such a way, with really good balance, that, when they're first bottled, they should taste amazing, and the way we made them, they should last 30 years, no problem."

Pisani works closely with Robert's son, Brandon, his associate winemaker. When it came time to introduce the signature red wine — ZD's unique, multi-vintage bottling of reserve Cabernet — the younger deLeuze was amusingly humble.

"I was asked to talk about Abacus," Brandon announced, barely concealing a smile. "Usually my dad does this talk. And what he said is, 'Brandon, it's really hard to describe Abacus, and it's going to take a long time. Don't screw up!'" If his father's advice reminded him at that moment of the "zero defects" mantra, it probably wasn't an accident.

Back in his office after the big weekend, Brett reflected on ZD's past half-century. But he was mainly excited about the present and future.

Please see ZD WINES, Page C6

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OBITUARY

Donnes Mae Harper

1931–2018



Donnes Mae Harper passed away on September 14, 2018. Donnes was born to Wilbur and Lucy Martin on July 12, 1931 in Nebraska. The family moved to the Napa Valley in 1934 and eventually settled into a home on Silverado Trail. Donnes graduated from St. Helena High School in 1950 and married Russell Shimel in 1951. After Russell's death in 1959, Donnes remarried to Edgar Harper in 1963. Donnes was a loving wife, mother, grandmother, great-grandmother and an exceptional seamstress. She fashioned clothing for herself and her family throughout her life.

At one time she was active in Bethel Assembly of God Church serving as treasurer and donating her time and talent to sewing clothes for overseas missionaries. Donnes and Ed enjoyed traveling the country after retirement, especially the winters they spent at Shoshone in the Mojave Desert.

Donnes is survived by children Terry Harper (Nancy) of Napa; Judy Ross (John) of Spring Valley; Ruth Young (Jim) of Napa; Alyce Robertson (Dave) of Napa; Steven Shimel (Sherry) of Martinez and Patsy Potter (Brent) of Napa; 15 grandchildren and 11 great-grandchildren. Donnes was predeceased by her parents; siblings John, Virginia, Phil, Les, Dick and Leroy; and husbands Russell and Ed.

Interment will be at Sacramento Valley National Cemetery. In lieu of flowers please donate to the American Cancer Society in memory of Donnes Mae Harper. Memories and notes of sympathy may be shared at [claffeyandrotta.com](http://claffeyandrotta.com).

Obituary policy deadline:

**Daily** – Napa Valley Register  
Submit by 1 p.m. for next-day publication consideration. Friday at 1 p.m. is deadline for Saturday, Sunday and Monday obituaries.

Berger

From C2

distinctiveness, not merely oak-driven, smoke-infused, bacon-tasting flabbiness. The word 'balanced,' when properly used, would be a welcome step to describing these wines. You want rich? Maybe the brand you're looking for is 10W30.

**Discovery of the Week: 2015 Domaine Filiatreau Saumur Champigny Vieilles Vignes** (sau-moor sham-pea-nyee vee-eh veen) (\$25) – France's Loire Valley makes some of the world's finest red, white, dessert, and sparkling wines – but it is one of the least recognized or understood wine regions. This red wine's bottle shape makes it appear to be from Burgundy. The Loire Val-

ley is a region few people know much about. This superb wine is entirely made of Cabernet Franc, which in the Loire rarely is dense or aged in oak. This balanced version has loads of fruit (plum, dried cherry, traces of anise and tar), is completely dry (13 percent alcohol), and is slightly rustic in the finish, so it works with beef steaks with bay leaf, cumin, and other hearty fare. Best in 2-3 years, but aging is optional. It tastes great now! Occasionally discounted.

FYI, I paid \$21.99 at Bottle Barn in Santa Rosa.

Dan Berger lives in Sonoma County, where he publishes "Vintage Experiences," a weekly wine newsletter. Write to him at [winenut@gmail.com](mailto:winenut@gmail.com). He is also co-host of California Wine Country with Steve Jaxon on KSRO Radio, 1350 AM.

UPCOMING EVENTS

TODAY

SEPT. 28

ST. HELENA FARMERS' MARKET

– The St. Helena Farmers' Market is held at Crane Park, 360 Crane Ave. St. Helena, from 7:30 a.m.-noon, rain or shine. Chef Katianna Hong from The Charter Oak hosts a cooking demonstration at 10:30 a.m. Info, [sthelena-farmersmkt.org](http://sthelena-farmersmkt.org).

**JAMMIN' AND JAVA** – Cellist Jeffrey McFarland-Johnson performs at Napa Valley Coffee Roasting Company, 948 Main St., Napa, from 8-10 a.m. Free admission. Info, [johnsong.com](http://johnsong.com); 251-0266.

**NAPA SENIORS FORUM** – Senator Bill Dodd hosts the public forum "Napa Senior Issues Forum: Healthcare, Services Fraud Prevention & More" at the Napa Senior Center, 1500 Jefferson St., Napa, from 9-11 a.m. A panel of experts from government agencies and advocacy groups will give presentations.

**VINTAGE MARKETPLACE** – Vintage in the Napa Valley Marketplace comes to the Napa Valley Expo, 575 Third St., Napa, from 4-8 p.m. Find a full blend of rustic, refined and restored home and garden designs from more than 50 vendors. Admission is \$8. Info, [vintageinthenapavalley.com](http://vintageinthenapavalley.com).

**MOVIE IN THE PARK** – Catch a free screening of Disney's "Coco" at Yountville Community Park, 2900 Lincoln Ave., at 6:30 p.m.

**THE SUN KINGS** – Beatles tribute band The Sun Kings performs at Silo's, 530 Main St., Napa, at 7 and 9:30 p.m. Tickets are \$25-\$30. Info, [silosnapa.com](http://silosnapa.com); 251-5833.

**BRIAN MCKNIGHT** – Brian McKnight performs at Blue Note Napa, 1030 Main St., Napa, at 7 and 9:30 p.m. Tickets are \$79-\$135. Info, [bluenotenapa.com](http://bluenotenapa.com).

SATURDAY

SEPT. 29

NAPA FARMERS MARKET

– Napa Farmers Market is open from 8:30 a.m.-1 p.m. at South Napa Century Center, 195 Gasser Drive, Napa. The market offers locally grown, farm-direct produce and gourmet food. Info, [napafarmersmarket.org](http://napafarmersmarket.org); 501-3087.

**VINTAGE MARKETPLACE** – Vintage in the Napa Valley Marketplace comes to the Napa Valley Expo, 575 Third St., Napa, from 9 a.m.-4 p.m. Find a full blend of rustic, refined and restored home and garden designs from more than 50 vendors. Admission is \$5. Info, [vintageinthenapavalley.com](http://vintageinthenapavalley.com).

**CALISTOGA FARMERS MARKET** – Calistoga Farmers Market is held at Sharpsteen Plaza on Washington Street in Calistoga from 9 a.m.-1 p.m. The market is open rain or shine. Info, 942-8892.

**VIVA VINE TRAIL** – The Vine Trail Coalition hosts Viva Vine Trail at the Oxbow Commons on McKinstry Street in downtown Napa from 9-11 a.m. There will be an obstacle course for the kids ages 2-10 highlighting the different ways to enjoy the trail: hopscotch, skipping, jumping, hurdles, bubbles, bikes, art and more. Free admission. Info, [vinetrail.org](http://vinetrail.org).

**OPEN STUDIOS NAPA VALLEY** – Open Studios Napa Valley is a free, self-guided, art discovery tour covering 40 studios throughout Napa Valley. The tour runs from 10 a.m.-5 p.m. Free admission. For a map, visit [artnv.org/open-studios](http://artnv.org/open-studios).

**BIKE YOUR PARK DAY** – The city of Napa hosts two bike rides in honor of Bike Your Park Day. Both rides will start at Kennedy Park, 2295 Streblov Drive, Napa, at the Grove 1 Picnic Pavilion at 10 a.m. There will be a casual 9-mile Vine Trail ride and a 7-8 mile ride through Skyline Park for mountain bikers. Helmets are required, and children under the age of 14 should be accompanied by an adult. Free admission. Info, [bit.ly/BikeYourParkDayNapa](http://bit.ly/BikeYourParkDayNapa).

**KNIT-IN** – Yountville Library, 6516 Washington St., hosts a knit-in from 10 a.m.-noon. See what others are working on, get advice from other knitters and learn new techniques. Info, [napalibrary.org/events](http://napalibrary.org/events).

**ENCHANTED VILLAGE FAIRE** – Stone Bridge School, 1680 Los Carneros Ave., Napa, hosts its annual Enchanted Village Fair from 11 a.m.-4 p.m. This is a school fundraiser and Renaissance fair complete with games, crafts, shops, food and entertainment. Admission is \$2. Info, [enchantedvillagefaire.com](http://enchantedvillagefaire.com).

**THE STATE OF BEES** – Beekeeper Serge Labesque presents "Beekeeping: The State of Bees and Why It Matters" at the Napa Valley College (Upper Campus), 1088 College Ave., St. Helena, at 1 p.m. Free admission. To reserve your spot, call 967-2901 or email [UVC\\_StHelena@napavalley.edu](mailto:UVC_StHelena@napavalley.edu).

**STORY TIME** – Copperfield's Books, 1330 Lincoln Ave., Calistoga, hosts story time for children at 1 p.m. Free admission. Info, 942-1616.

**ARTIST RECEPTION** – The Napa Valley Museum, 55 Presidents Circle, Yountville, hosts a reception for St. Helena artist Marvin Humphrey at 5 p.m. Humphrey has painted and sold more than 3000 oil paintings in his 50-year career. Admission is \$10. Info, [napavalleymuseum.org](http://napavalleymuseum.org).

**'LE CORSAIRE'** – Jarvis Conservatory, 1711 Main St., Napa, screens the opera film "Le Corsaire", as performed by the Vienna State Ballet, at 7 p.m. Tickets are \$15. Info, [jarvisconservatory.com](http://jarvisconservatory.com).

**CARLOS REYES & FRIENDS** – Carlos Reyes, world renowned violinist and harpist, performs at Silo's, 530 Main St., Napa, at 7 p.m. Tickets are \$25-\$30. Info, [silosnapa.com](http://silosnapa.com); 251-5833.

**BRIAN MCKNIGHT** – Brian McKnight performs at Blue Note Napa, 1030 Main St., Napa, at 7 and 9:30 p.m. Tickets are \$79-\$135. Info, [bluenotenapa.com](http://bluenotenapa.com).

**JOSHUA COOK & THE KEY OF NOW** – The Joshua Cook & The Key of Now performs at St. Clair Brown Winery & Brewery, 816 Vallejo St., Napa, from 8-11 p.m. as part of the Garden Music Series. Free admission. Info, [stclairbrown.com](http://stclairbrown.com).

SUNDAY

SEPT. 30

**ART EXHIBIT** – The art exhibit "California Dreamin'", featuring the work of Melissa Chandon and Matt Rogers, is open from 11 a.m.-4 p.m. at the Napa Valley Museum, 55 Presidents Circle, Yountville. Admission is \$5-\$10. Info, [napavalleymuseum.org](http://napavalleymuseum.org).

TUESDAY

OCT. 2

**NAPA FARMERS MARKET** – Napa Farmers Market is open from 8:30 a.m.-1 p.m. at South Napa Century Center, 195 Gasser Drive, Napa. The market offers locally grown, farm-direct produce and gourmet food. Info, [napafarmersmarket.org](http://napafarmersmarket.org); 501-3087.

**ARTIST LECTURE SERIES** – Sculptor Rebecca Manson discusses her work as part of the Oxbow School visiting artist lecture series at The CIA at Copia theater, 500 First St., Napa, at 7 p.m. Free admission. Info, [oxbowschool.org](http://oxbowschool.org).

WEDNESDAY

OCT. 3

**STORY TIME** – Yountville Library, 6516 Washington St., hosts a story time craft program from 11:45 a.m.-12:45 p.m. Free admission. Info, [napalibrary.org/events](http://napalibrary.org/events).

**FLU VACCINE CLINIC** – Napa County Public Health offers free flu vaccines to anyone age 3 years old and older from 3-6 p.m. at the Napa County Fairgrounds Tubbs Building, 1435 North Oak St., Calistoga. Info, [countyofnapa.org/publichealth/fluclinics](http://countyofnapa.org/publichealth/fluclinics); 253-4270.

Balik

From C5

White wines offer us some of the most varietally characteristic and versatile choices found anywhere in the vinous world. In cooler months I tend to enjoy more robust examples of Chardonnay or the richer offerings from the Southern Rhone Valley. During warmer months, my tastes gravitate towards more delicate aromatic wines such as Arneis, Verdelho, Chenin Blanc, Torrontes, Riesling or a spicy Gewürztraminer as they pose a better complement to the season's lighter cuisine.

But that doesn't mean they should be shelved as temperatures cool and cuisine becomes more substantial. In any season, there's always a place for these lighter whites with the appropriate dish. The same is true of the more mineral Chardonnays in spring and summer that

pair beautifully with a chilled corn chowder or other warm-weather fare.

When most people think of reds, bold Napa Cabernets, higher-alcohol Zinfandels and more tannin-driven Barolos may initially come to mind as the cooler months of fall and winter seem to better fit the model. But how about a classic Pinot Noir that is well suited for all seasons, Grenache that is now gaining a strong and multi-purpose persona, Sangiovese or cool climate Merlot for year-round enjoyment?

For a real surprise, try a lightly chilled Cru or Villages (not Nouveau) Beaujolais or Dolcetto for a winter intermezzo or summer main course. And don't forget Pinot Noir with a grilled salmon (yes, red with fish), Zinfandel with barbecue ribs in the summer, a delightful Chianti with almost anything (regardless of the outside temperature) and a more elegantly styled Cabernet with grilled chicken and veggies at the picnic table.

Sweet wines also cross over the barriers of seasonality and pairings. From the lightest and most elegant Old World Rieslings and

Gewürztraminers – dry or with a touch of sweetness – to their far sweeter siblings, there is a range of flavor and appeal to suit any occasion. Sweeter examples (e.g. Auslese, Vendage Tardive) perfectly pair to the right dessert while drier or semi-sweet styles (e.g. Trocken, Kabinett, Spatlese) will enhance any spicy Asian dish or even a Bavarian bratwurst.

The multi-faceted personalities of Sauternes and Barsac (botrytized Sauvignon Blanc and Semillon) are best demonstrated at the beginning of the meal when complementing the classic pairing with foie gras to enhance its savory nature or by showcasing their elegance at the end with a stylish apple tarte tatin.

The Port wines of Portugal's Duoro Valley symbolize a classic presentation of sweet red wines that are crafted in a variety of styles to fit various roles at the table. Ruby Ports and some 10-Year Tawnys are perfect before the meal or just a tasty treat anytime. 20-Year, 30-Year and 40-Year Tawnys, along with vintage dated Cohleitas, are wonderful to sip and

savor after a dinner meal in any season.

Because of their unbridled intensity, Vintage Ports may be considered an exception. They are best in the cooler weather months while sitting in front of a fire with walnuts and a bit of Stilton cheese. If you're not following this English tradition, feel free to enjoy a glass with friends after the meal or on its own.

Wine has weathered many opinions over the millennia while satisfying the tastes and traditional preferences for countless cultures in so many ways. I suggest you forget any preconceived ideas you may have heard regarding wines for specific seasons and celebrations. Just enjoy wine as the exhilarating beverage it is.

Share your experiences with other readers by commenting on this article at [napavalleyregister.com/wine-exchange](http://napavalleyregister.com/wine-exchange) or email me at [allenbalik@savorlifethroughwine.com](mailto:allenbalik@savorlifethroughwine.com).

Allen Balik, a Napa resident, has been a wine collector, consultant, author, fundraiser and enthusiast for more than 35 years.

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ZD Wines

From C5

"There's been a great transition in our winemaking as we move forward," he said over the phone, "and from a sales perspective, there's also been a great transition."

He described the next generation at ZD: not just Brandon, but also his niece, Jill deLeuze, and her husband, Scott Billeci, the winery's regional sales manager. Raf Llamas and Hospitality Director Dustin Moilanen also figure into Brett's equa-

tion for future success.

"From an extended family perspective, they're all pushing us hard!" he said with a laugh. "I mean, beyond being 'just' a winemaker, Brandon's very focused on quality, which comes from his dad. My dad was a little more casual about certain things. But from our winemaking and marketing perspective, they all care about the details – down to everything."

A toast to the future

The anniversary weekend showed that ZD's sales channels and relationships

have stood the test of time. Brett built this infrastructure alongside his mother, who passed away in April, and their 20-year Vice President of Sales, Teresa D'Aurizio. To help guide the next generation, he and D'Aurizio can trace the arc of ZD as a national wine brand.

"For our story moving forward, I totally wish my mom and dad were still here," he said. "They're sorely missed. But you know, we move on. I got used to saying that there are three generations of us working together. It's two now, unfortunately, as of April. But their legacy is huge."

During the sparkling wine ceremony on the crush pad, Robert briefly choked up recalling this important legacy. It was the only time the sabers would come out. ZD's Anniversary Cuvée, a blanc de blancs produced from the Carneros Estate, will only be released, and sabered, once – at least until the next milestone.

Everyone was served a portion of this precious ZD wine, and Robert raised his glass.

"As I always do, I would propose that this year we make better wines than we have ever made, and that we have fun doing it, and that we do it safely," he said. "Cheers."

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