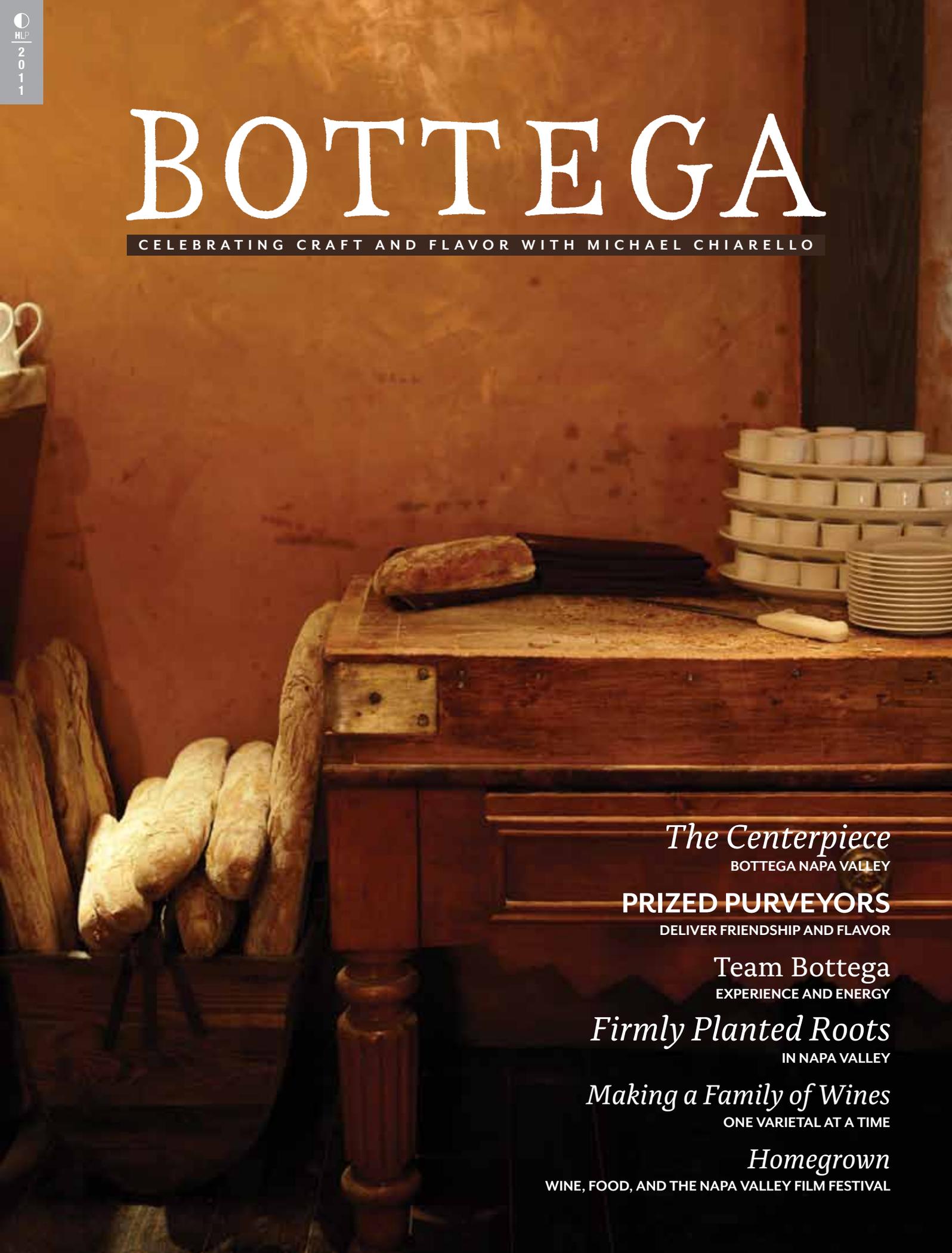


BOTTEGA

CELEBRATING CRAFT AND FLAVOR WITH MICHAEL CHIARELLO



The Centerpiece

BOTTEGA NAPA VALLEY

PRIZED PURVEYORS

DELIVER FRIENDSHIP AND FLAVOR

Team Bottega

EXPERIENCE AND ENERGY

Firmly Planted Roots

IN NAPA VALLEY

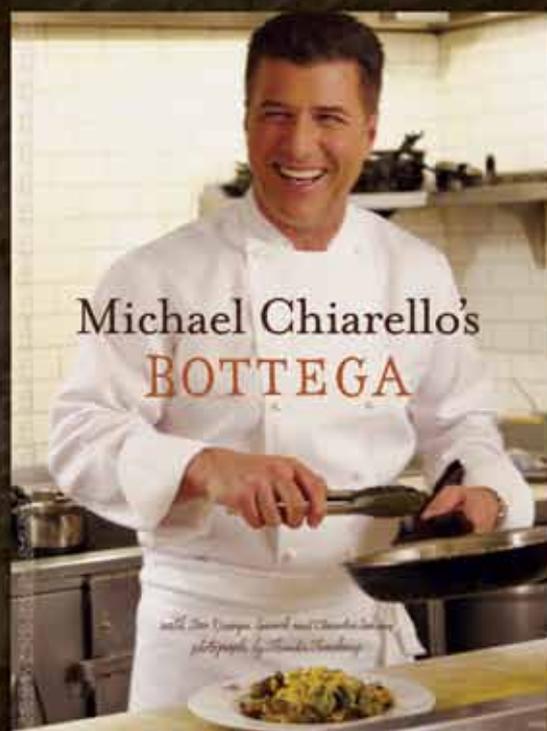
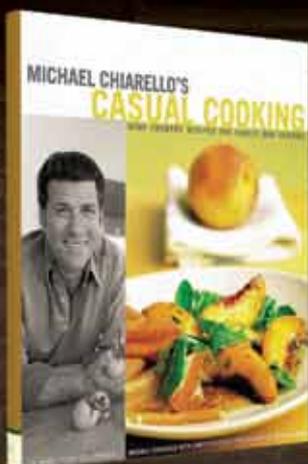
Making a Family of Wines

ONE VARIETAL AT A TIME

Homegrown

WINE, FOOD, AND THE NAPA VALLEY FILM FESTIVAL

Bold Flavors * Refined Techniques
Award Winning * Casually Elegant



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Everything just tastes better when it comes with a story. My mission has always been to help our guests and consumers discover and understand the difference between the taste and the flavor of something. Taste is what is immediately recognized, while the flavor component is what you connect with emotionally and intellectually, not just physically. A glass of wine can taste so much better if you know the story of the vineyard behind it. There is a richness of flavor that comes with each background of a product or dish or book, knowing each community that makes it happen. At Bottega, we strive to make every diner's experience great. It's not just about what's on the plate but what happens before the dishes are even created—the ingredients, the techniques, and then how it is served. Every business I am involved with shares that need to tell its story, including the business of who I am and why cooking and food is so important to me. Even the story of the evolution of Napa Valley—how each chapter of this amazing area unfolds is so crucial to understanding the whole picture of what we do and why we do it. And so this magazine brings together all the components that make up my life, and how they work together to create the family that I now share with you. —Michael Chiarello

All in the Family

Many chefs will point to family as a major influence on their culinary careers, but Chef Michael Chiarello takes it to a new level. "Although I was born and raised in central California, my passion for Italian cooking comes from my mother, who taught me the Calabrian traditions of food and family. As a kid, a lot of the time I spent with her revolved around cooking—not only picking fresh vegetables in the garden, canning and preserving, but also interacting with what I call our extended family—the local butchers, cheesemakers, and ranchers. These experiences are an integral part of me and continue to shape who I am today."

Now with four children of his own, three daughters and a young son, food remains an intimate part of all their lives—so much so that his youngest daughter, Giana, recently announced that she wanted to be a chef and this fall is preparing to enter

the Culinary Institute of America, where Chiarello was recently named 2011 Alumni of the Year. (He is a CIA graduate of 1982 and was the recipient of their Chef of the Year Award in 1995.)

While all of his children might not be involved directly in the industry, they each weigh heavily on Chiarello's culinary mind. In fact, he named the different parcels of Chiarello Family Vineyards after them and his wife, Eileen, according to how each varietal reflects their unique personalities.

Chiarello's roots are now firmly planted in Napa Valley soil. This is his home, the place he has raised his family and cultivated his grapes and his clientele. It is where it all came together: his passion for a food-centric life in a place with abundant like-minded artisans to feed his soul and his business. "Something magical happens when you come to Napa Valley, in the way you receive information. When

you get out of a big city like Los Angeles or New York, you can really exhale and inhale something new and fresh. Your receptors open up to things you can't get at home." And part of the experience that he offers through all of his businesses is that of enjoying Napa Valley and everything it has to offer.

"I really believe Napa Valley is not a monoculture: it is not just about wine. There's life beyond the glass. In fact, now it's even more than food and wine; it's about other passionate enjoyments too, like filmmaking." As the Napa Valley story continues to grow, with a Napa Valley Film Festival debuting in November, Chiarello is happy to lend his support to making it a success. Napa Valley might be his home, but he has no problem making everyone feel like family. ✨







Bottega: The Centerpiece

When Michael Chiarello decided to step outside the restaurant world in 2000 (he was executive chef for Tra Vigne and seven other restaurants) to focus on other aspects of his culinary career, he knew he'd be back in the kitchen one day.

Being out of the day-to-day of a restaurant allowed Chiarello to nurture new projects. He debuted his first wines with Chiarello Family Vineyards; created NapaStyle, a far-reaching retail line of artisanal foods, kitchenware, and home décor; he wrote books (*Michael Chiarello's Casual Cooking* that won an IACP Cookbook Award in 2002); and co-produced and hosted a cooking show on the Food Network, *Easy Entertaining with Michael Chiarello*, which won three daytime Emmy Awards. But then in 2008, Chiarello came back to the kitchen, opening Bottega Napa Valley. It was an easy choice when it came right down to it—he missed cooking for guests.

"I enjoy retail, designing products, writing books, and hosting on television, but

nothing compares to the pure pleasure I get out of cooking. I love the community of the kitchen, the dedication that I see culinarians give to their craft, and having the opportunity to help influence smart decisions and the evolution of young chefs."

Chiarello has a special place in his heart for the connections that he can make with his guests. "It makes me happy to visit the tables during service, seeing the cause and effect of everybody's hard work. I was born to serve. I really enjoy making other people happy by throwing a great party."

At Bottega, Chiarello is able to give the restaurant the kind of attention to detail that it deserves, and it shows. In fact,

the restaurant is the centerpiece for everything else; it feeds the other entities, providing inspiration for new products at NapaStyle, original content for books and television shows, and a place to share a glass of the latest vintages of Chiarello Family Vineyards.

Chiarello is eager to continue to move forward on all fronts (he just wrapped up filming Food Network's *The Next Iron Chef* that will air this fall), but always keeps a watchful eye in the rearview mirror of his life. "I know what the glories are and the pitfalls of doing too much. I am at a place in my life where I am content not to rush off into the next thing. I have a new perspective on balancing all the parts of my life, and I'm happy it's working." ✨



Team Bottega

The current team at Bottega is made up of an exceptional balance of old-school characters—trusted veterans from Michael Chiarello’s past restaurant life—and new faces with fresh perspectives. From the front of the house to back of the house, the common denominator is that they all share the same goal: pleasing each and every guest. Meet Joel Hoachuck, Robert Hohmann, and John Murphy.

JOEL HOACHUCK *Born To Please*

Ask Joel Hoachuck what kind of experience he brings to the table, and he laughs. Pull up a chair, because the story of how he got to Napa Valley literally took him around the world.

Bottega is now his home, and after just a few minutes of talking to him, you’ll feel like you are the most important guest in Napa Valley.

I grew up in tiny medieval town in the south of France, where my grandmother taught me how to cook during my two-hour lunch breaks on school days. There’s a lot to be said about growing up in a family that has strong culinary traditions. Those experiences around the table still influence who I am today and proved to be a common bond between Michael Chiarello and myself—probably why we get along so well!

After finishing my studies in France I bounced around a lot career wise. I was a police inspector in Paris, a cook in Nice, and then from there I joined a cruise line that took me all over the world. It was a wonderful and interesting way to work. Every day there was a different menu—when you were in India, it was Indian, led by an Indian chef; when you were in Italy, it was Italian. You needed to learn fast!

It was then that I also started learning to become a manager. While working on the QE2, I fell in love with and later married my “fish in the sea,” Barbara Ann Schwartz, who was a passenger traveling with her family. My life would take a new course, and I traded in ship for shore and moved to Washington, D.C. But we felt a need for adventure, so we sold our house, packed up the car, and headed west, ultimately arriving in Napa Valley. Barbara knew that I would love the area, and she was right—we have been here ever since. I was sitting at the bar at Tra Vigne talking to the general manager, and the next day I was a server there. That’s how I first met Michael. Years later, I left to open Bouchon in Yountville with Thomas Keller, and then ran the Napa Valley Dean & Deluca. As life has a weird way of evolving, I came back to work with Michael in 2008, first consulting at NapaStyle and then to open Bottega.

We put tremendous thought into everything before the opening, all the details. From the height of the chairs to the color of the deck, it came down to the feel of everything. We spent hours working on the napkins—color, texture, size? And cutlery—the knives, how do they feel in your hand? All things a customer doesn’t think about, recreating that feeling you have at home when you don’t think about it because it just feels right. We did a big study on the lighting—

can you read your menu by it? How about the menu—is it too cumbersome? Everything from A to Z is part of the experience. Take the copper glasses, for instance. These keep liquids hot or cold for a long time, so now we don’t need ice. Why spoil a drink with ice made of normal water? It’s an innovative way to look at things.

Ultimately when I greet guests at Bottega, I want them to feel like I am welcoming them into my home. I just love to please people. We want them to have an easy, memorable experience. We have great service, but we’re not too buttoned up. Our wines are all assigned a bin number—so if you can’t pronounce the Italian name, just give me the bin number. It simplifies a potentially awkward situation. This is another small detail, but we don’t present the cork when we open a bottle; most people don’t know what to do with it—do I smell it, touch it? You can have it on request, just like salt. Why clutter the table with a saltshaker? Personally, if there is too much stuff on a table, I become claustrophobic!

I often marvel at where I am today. From a village in the south of France, I ended up in the food capital of the world! Along the way I have had some great mentors, and now Michael. We’ve developed a wonderful friendship over the years, and we share an unbelievable passion for food and people. >

ROBERT HOHMANN

In Synch in the Kitchen

While working his way up through some of the most prestigious kitchens in the country, Robert Hohmann dreamed about what his own restaurant would look like some day. So imagine Robert's delight when he walked into Bottega for the first time and realized it looked very similar to what he had sketched out in his mind, right down to the *forno* and outdoor fireplaces. This was the first indication of many that Robert was a great fit as chef de cuisine at Bottega.

I grew up on Staten Island, and when I was 6 years old, my father, who let's just say could have inspired a character on *The Sopranos*, got into trouble. I had to change my last name from Fellini to Hohmann just to go to school. I quickly learned the importance of family. By the age of 10, I started working in pizzerias, making breads and bruschetta. I did well in school and actually went to the Naval Academy Preparatory School with plans to become a nuclear engineer, but an injury on the base took me out of commission for a year and changed my plans. Since I had a real passion for cooking, I went to the French Culinary Institute and worked there as a baker. Although my father is Sicilian, and so Southern Italian cooking has always spoken to me, my mother is German and they had bakeries in their family since the beginning of the 1900s. After taking some time to travel, I ended up back in New York on September 8, 2001. As 9/11 did for many others, it changed my life and I decided to enroll in a full culinary program at FCI, which sealed my fate as a chef.

After graduating I moved around a lot and got my first real three-star Michelin experience at Per Se cooking on the line. Then I worked as a sous-chef at Del Posto for a year, moving on to be the executive sous-chef at Bouchon in Beverly Hills. After a quick stint at Lincoln in New York, I made the move back to Los Angeles. A fortuitous lunch at Bouchon in Napa Valley led me to find out Michael Chiarello was looking for someone. We met and I started this past February.

It turns out that Michael and I are actually quite similar. He's from Calabria, and my family is also from the south. But more than that, our personalities are in synch. I knew who he was because my grandmother

used to watch him on television every day. I knew his food and I loved that type of cuisine, so it was an instant draw. It is fascinating to see his energy and realize his passion for food is motivated by family. I like that he is on the line all the time, smiling, keeping the morale high. He's strong-minded, talented, creative, and a great leader and businessman. People are attracted to his personality; they want to be in his presence. If we weren't working together, we'd probably still be good friends. I believe that things really do happen for a reason and that the universe brings good people together.

JOHN MURPHY

Born to Serve

A native San Franciscan, John Murphy has worked some of the best tables in the Bay Area and is a veteran of Tra Vigne. He'll stake his reputation on the food he serves at Bottega. In fact, if he recommends a dish that you don't like, he'll buy it back from you personally!

I like to tell my customers not to be afraid of going out of their comfort zone. Once you get them to take that leap, the next time they come back they'll say, "Feed me, surprise me!" The passion with which Michael crafts his food—you can feel it and the guest feels it. There are dishes here that, two bites in, will wow you. Take Michael's grandma's tomato sauce: so simple, so delicious. I tell diners, Don't chew it; put it on your tongue. Then when it melts, you can see the transformation in their faces. They aren't diving in, they are experiencing the food. To see that every day is one of the highlights of my job.

Not many people are happy in their work, so I consider myself fortunate. I love that I get to meet new people every day. If you bring a positive attitude to your work, you practically can have a stress-free job. I feed off the chef, off the customers, and knowing I can make them happy every single night. Michael exudes positive energy, and it is contagious. Every time he walks through the dining room, books come out of nowhere and his guests ask him to sign them. Sure, diners come in for the food, but they leave with an experience. Somewhere along the way,

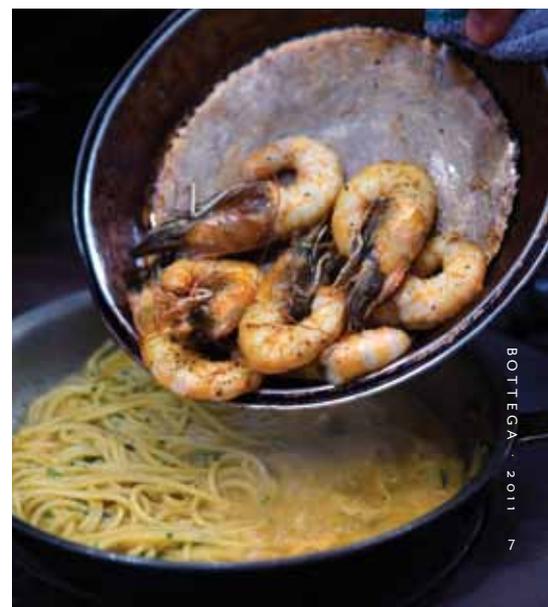
when we decided to become a fast food nation, we lost the concept of going into a restaurant for a "show." As a server, it's not about introducing myself to a table and reading off the specials, it's about making a connection. Michael connects, and he also gives me that conduit—he gives me that stage.

At Bottega, we want our guests to recognize the difference between fine dining and casual elegance. We have what it takes, but we don't take ourselves too seriously. We want you to laugh, to not wear a tie, to not be afraid to put your fingers in your food. That's another art that has been lost—using your hands! Dare to experience something you have never tried.

I'm the oldest guy here and I love that I can influence the next generation. This is my home, the kind of place I could retire from. The biggest compliment Michael has ever given me is when he said, "You come to work every day like it's the first day on the job." I'm like that kid in the candy store—only I'm still in the candy store years later!

I love it when people ask for me—that's the ultimate connection. When we first opened, I had a lawyer come in that I had last served maybe 25 to 26 years earlier. I walked right up to him and asked him if he still took his Sapphire gin straight up with two olives. He said the only thing that had changed about me was my mustache was gray!

You have to be a people person to do this job. There are three of us old guys from Tra Vigne here, and I think what Michael likes about us is that we aren't afraid to ruffle feathers and tell you that if you go the extra mile, it really pays off. ✨



A PERFECT PAIRING

Michael Chiarello and Thomas Rivers Brown

When Thomas Rivers Brown landed a coveted position at Turley Wine Cellars, as assistant winemaker to Ehren Jordan, he could never have guessed that in just two years he would be put in charge of making Michael Chiarello's wines. Eleven years later, the 2010 *Food & Wine* Winemaker of the Year is still very hands on in making Chiarello Family Vineyards wine—and loving every drop!



When I first met Michael Chiarello he was already a celebrity, so it took me awhile to feel confident enough to interact with him as a peer. We have achieved that balance over time. Today, he does most of the farming, with some input from me, and I handle everything on the cellar end. It's a good working relationship, and we have eliminated any responsibility holes that existed.

I developed an interest in wine while I was at the University of Virginia. After I graduated, I waited tables in Virginia and helped wine buyers buy wine—whatever I could do to learn and taste. A trip to visit friends brought me to Napa Valley, and since I already knew I loved wine, it was easy to decide to move out here. At that point, I had no idea if I was going to make wine, market it, or sell it. I just wanted a crack at the wine business. I moved, started

knocking on doors, and got a job in a wine shop in Calistoga called All Seasons. It was a great place to meet people since I hosted afternoon tastings, and one of the people I met there was Ehren Jordan, the winemaker for Turley Wine Cellars, who hired me in 1997 as an assistant winemaker.

Michael had just put together a nice estate in St. Helena, and in 1998 he decided to keep his fruit and start making his own wine. Because of Ehren's many other obligations, he passed the project off to me. I am not sure Michael was happy with the arrangement at first, but to Ehren's credit, he did me a huge favor and convinced them I did the work anyway and that they would be crazy not to stick with the program and bring me on. Michael said fine and we started working together in late 1999.

Over the past 11 years, I have overseen the development of all of Michael's wines. The

first few years they were made at a couple of different custom-crush spots—which is fine, but you do give up some control when you are in someone else's facilities. We eventually moved all his wines to Outpost over the course of the '05-'06 vintage, and the wines got so much better with complete control. With Michael taking over all the farming of the vineyard, we made a bigger push for quality—for which we have seen the dividends in the past few years.

Working with Michael doesn't actually feel like work. I love walking the vineyards with him—it's like meeting up with an old friend. I try to eat at Bottega as often as possible. There is a deliciousness to the food that other places, even in Napa Valley, don't quite capture. Michael understands that food—first and foremost—should taste good. ✨

Making a Family of Wines One Varietal at a Time

Michael Chiarello didn't initially purchase vineyards with the intent of getting into the wine business. It was more of a desire to preserve a property that was a part of Napa Valley's heritage, much the same way one would covet a treasured family keepsake.

"The vineyards that I farm are behind a house that I used to live in when I was younger. I knew it well and had walked the dogs through it many times. There are 20 acres there, and some of the vines are 95 years old. When I acquired it, it definitely needed some tending."

When Chiarello decided he wanted to make wine, and do it right, he knew he couldn't do it alone. He also desperately wanted to support a sustainable enterprise, but understanding what that really meant was new to him. "It's one thing to tell someone else, as a chef, that you want them to be sustainable, but I needed to learn that lesson for myself and really see what it all entailed."

Chiarello also knew he needed someone who specifically handled "old" vines. Larry Turley, who owns Turley Wine Cellars, has been friends with Chiarello for a long time. Wanting to assist, Turley enlisted the help of his then assistant winemaker, Thomas Rivers Brown. "Thomas is an unbelievable talent. He is a brilliant young winemaker, and we were his first client when he went out on his own. It has been an extraordinary pleasure to watch him become a new legend in the Valley." Named 2010 Winemaker of the Year by *Food & Wine* magazine, Brown serves as the winemaker for Chiarello Family Vineyards, among other clients.

The result is in the bottle but also in the peace of mind, quite literally, it has brought Chiarello. "Converting this parcel of land from conventional farming practices to sustainable; understanding the emotional, financial, and qualitative investment that you are making; and then seeing the end product—this all happened during a great meditative part of my life. It became a speed bump for my hectic life, a time when I had to reset my relationship with my girls, and so I named each vineyard after each of them. When you are sitting on a tractor in a field, you can't hear a cell phone through all the vibration. These vineyards truly gave me a chance to plot my relationship courses through them." ✨



Felicia Old Vine Zinfandel

"The old zin vines kind of farm themselves. They don't need a lot of guidance. They need to be pruned and have their fruit picked, but they tell me when that needs to be done. It's exactly like Felicia, my daughter, who is an artist. She has a clear idea of what she wants from her life and discovers it for herself, but asks for guidance when she needs it."



Roux Old Vine Petite Syrah

"The petite syrah old vines make a very concentrated wine that takes awhile to open up, which is the same as my relationship with Margaux. It takes time to understand all her nuances. She is the smallest of my three girls in stature but also kind of mighty. You have to coax the petite syrah into its potential—just like with her. It's a blockbuster of a wine—it takes awhile for the bottle to really come around but when it does, it blows your mind! That's the stage of life Margaux is in, and it's awesome to see!"



Giana Zinfandel

"Giana has the fruity bubblyness of a zinfandel, that golden retriever enthusiasm. Unlike Felicia's zin that prefers no structure, Giana thrives with some. I am a little more intertwined in her life. But she grows on her own within that structure. In this vineyard we use modern technologies like narrow spacing—and that is very Giana. She's always into the best of the new."



Bambino Cabernet Sauvignon

"This is Aiden's vineyard, my little guy. It's a brand new cabernet, luscious and powerful, and farmed in a totally different way. With 14 years' difference between my oldest and youngest, you could say fatherhood has changed. You use different approaches and practices, both in parenting and farming, taking advantage of that rearview mirror and not being as stressed out over the small stuff, because you know what the endgame looks like 20 years later."



Eileen Cabernet Sauvignon

"Eileen's vineyard is in a beautiful rock pile that is more rocks than dirt. When we met, that's what my life was like. The idea of nurturing a relationship with a vine is similar to our story: we found the nourishment we needed from what we had together. My joke to her was always 'If you can survive knowing me at this stage, I'll name a wine after you!'"

Chiarello Family Vineyards
chiarellovineyards.com

SOWING THE SEEDS OF FRIENDSHIP

With Barney Welsh

Forni-Brown-Welsh Gardens
Tel. 707.942.6123

One of three partners at Forni-Brown-Welsh Gardens, Barney Welsh didn't move to Napa Valley with farming on his mind. But when he discovered he had the same kind of enthusiasm for clean, healthy, great-tasting produce as did chefs in the area, like Michael Chiarello, he decided Napa was where he wanted to stay.



During a visit to Forni Brown gardens one day in 1978, I serendipitously helped them out by making a restaurant delivery, since it was on my route home. Next thing I knew, I moved to Napa, became a partner in the business, and tore out a three-acre vineyard I had recently purchased to turn it into a vegetable garden. That was the beginning.

My partners, Lynn Brown and Peter Forni, were already doing business with the high priestess of California cuisine, Alice Waters. There was a moment when the movement was considered a niche. Needless to say, the food and wine pairing business really took off. Instead of going through a distributor, we started supplying our own produce directly to restaurants, and before long we had the kind of people coming up to our garden who are truly the headliners of today. A defining moment for me came when I realized that having a good, clean, fine-tasting product (which in some cases can be hard to find), delivered on time and consistently, was exactly what chefs wanted, needed, and demanded.

I met Michael when he first started at Tra Vigne and used to come in to the Calistoga Inn, where I moonlighted as

a bartender. We would talk about what I was growing in the garden. He was so passionate about ingredients that he had fire shooting out of his eyes—he was destined for success! That friendship and relationship developed into a trust that endures today. Tra Vigne took off like a rocket, and I quickly realized that I could tell him when something was not good enough for him that week, just as his attention to detail allowed him to correct me if something wasn't spot-on.

I can still remember one time when he pulled up on the back of a Harley that his sous-chef was driving, with a nine-inch oval plate in his hands that he literally needed to fill with items for a particular salad. We went through the garden, tasting, identifying, gathering. That is about as blank a canvas as I've ever seen in my life, and it was wonderful. That excitement didn't come from farming or gardening, it was almost visceral, artistic. Today we have an intentional garden plan to accommodate his needs. For example, I just delivered to him a micro-green we grow specifically for him—a pea tendril. We time it so that it is available three times a week in season, so it is as fresh as they can get.

We have not changed tremendously as a business—we have been organic for 30-plus years, even when it wasn't hip. The real evolution is that people now recognize a good thing. Look at Napa Valley today: it's one of the best gastronomic spots in the world, with more Michelin stars per capita than anywhere else. From end to end, it's about a marathon's length of incredible places to sample amazing food and wine. I have had media critics lament that they used to be able to review Napa Valley in two to three days, and now it takes them ten! I think that is wonderful! I have come to find that living is a brief experience. And in the pursuit of how I want to live, it's about elevating the palate through wine and food, forging great friendships, and being a good listener.

I am a simple man; I never desired to be complicated. And the simplicity of knowing exactly what is asked of me is really fun. In the end, nothing will replace being sincere, working hard, listening, and getting it done. When someone recognizes something on a plate that I have grown, it's a great compliment. ✨



READING THE WOODS *With Connie Green*

The day of this interview, in early May, Connie Green was sitting around waiting for the snow to melt. Her 30-plus years as a forager of wild food, mainly mushrooms, has taught her to be patient about things on which no human controls are imposed. And every chef that orders from her will agree that the way she reads the woods is reflected in the excellent fruits of her labor.

I started picking mushrooms in Napa Valley in the 1970s. Today, my wild food company supplies pretty much every great kitchen in the Bay Area. In the beginning, there were only a handful of chefs who knew anything about wild mushrooms, and Michael Chiarello was one of them. Not only did he have a clue, but he had also been mushroom hunting. He has always impressed me with his depth of knowledge on a wide variety of things.

Mushrooms require an education. There is an element of fear and danger in most people's minds—even though it is unwarranted—and this translates into a level of security among chefs when they know their mushrooms are coming from people they trust. When you order from me, the produce is not passing through five pairs of hands just to get to you.

Years ago, most chefs couldn't even recognize a Black Trumpet as a mushroom, seeing it more as an obscure sea creature! And even when they did want to try them, they had no idea how to clean them. And so it becomes a process of not only educating people about what certain mushrooms look like, making sure

they don't eat the dirt and grit attached to them, but also identifying basic flavor profiles.

My job is to read the woods. I watch for temperature patterns and track the snowpacks. I have chefs impatient for morels in February when these mushrooms are still underground. Then they are on to the next thing: Where are my chanterelles, my porcinis? It's a very fickle affair with these seasons. You become tired of the one you've been with for some time and anticipate the next. But nature will not give up her royal secrets before the time is right. You just have to be perceptive and keen, and tremendously experienced with the environment.

This business is not a commodity to me. I have a love for it that I think is rather transparent. I appreciate the way I am treated when I walk into a kitchen, but if my produce doesn't come out as a delicious food, I'm mildly disappointed at what I did at the beginning. At Bottega, it's a happy circle all the way round.

I have a great deal of respect for Michael's knowledge. He is nimble and completely

fluent in all things mushroom, and that's not common in a chef, especially 15 to 20 years ago. There is this obscure mushroom called a Candy Cap—rare, but magnificent—that he has known about for 20 years.

When you know your field as well as I do, it's dazzling to see how much he knows, right down to the details. Take a porcini: most chefs throw out the sponge layer underneath, but Michael saves it to make a gelatinous stock that makes a porcini aspic. Not only is his food delicious but he is also a great educator, which is a real gift.

I spend most of my time crawling around in the woods on my hands and knees, scouting elderflowers to check for loose petals and generally getting muddy. From there, I end up in some of America's best kitchens, where I have been fortunate enough to call these chefs my friends. ✨

THE VINTAGE ESTATE



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I love mixing olive oil and balsamic as a bread dipper, but the viscosity of the vinegar tends to throw off the balance of flavor. So using a special separation process at Bottega, we've created vinegar "caviar," little pearls of perfect flavor that, when mixed with our signature flavored olive oils, makes the best bread-dipping oil ever! Spoon it on steak, roasted chicken, or flaky fish; drizzle on simple salads; or add to pasta for a dinner that'll blow your guests' minds. Fresh made in Yountville.

Enjoying Life NapaStyle

Food comes alive for me when it tells a story, and nearly every dish I make has one—of a childhood hike with my family to forage for mushrooms, of an afternoon spent canning tomatoes with neighbors. When I cook or eat these dishes, the flavors remind me of those wonderful experiences and the friends and family who helped prepare them.



Parmesan, Asiago, garlic, herbs, and spices all marinated in extra-virgin olive oil make for the perfect dip, spread, or pasta sauce using our Marinated Parmesan Dip. Our Prosciutto & Marinated Parmesan Dip is so universally loved that we've added options to this favorite recipe. Prosciutto is slowly roasted to caramelize the meat before adding it to give our "Parm Dip" a salty bite. For those who like it hot, we've added Calabrian chili peppers to create our Spicy Marinated Parmesan Dip, balancing heat with a subtle sweetness.



One of my best memories of the Amalfi Coast was an amazing meal I had at Donna Rosa one night with a bottle of local carignan decanted in a huge wine glass. Unlike most narrow-topped decanters that limit air exposure, this wide-topped design worked phenomenally to release the flavor and aroma—and it looked plenty dramatic on the table. So with Donna Rosa's blessing, I commissioned artist Patrik Illo to design this perfect decanter for use back home. To my knowledge, there's nothing else like it in the States.



I chose these tumblers for Bottega for their easy hourglass shape, which fits perfectly in hand, and for the way they keep drinks cool or warm longer. Hand hammering the copper gives it a unique texture, improves its strength, and beautifies the patina. What's more, copper is naturally antimicrobial, which ensures very clean cups for life.

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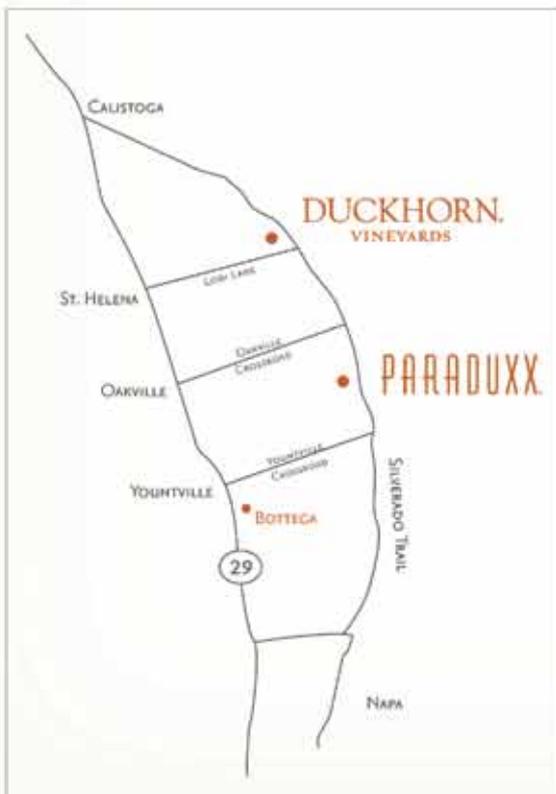
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LIGHTS, CAMERA, SIP

Taking Center Stage in Napa Valley

From left: Marc and Brenda Lhormer, co-founders and co-directors of the Napa Valley Film Festival, with Chef Chiarello at the NVFF Launch Party at the St. Regis Deer Valley in Park City, Utah; Susan Sarandon with Chef Chiarello.



The inaugural Napa Valley Film Festival (NVFF) is slated to take place Wednesday, November 9th, through Sunday, November 13th, celebrating the best new independent films and epicurean adventures. Co-founders and directors Brenda and Marc Lhormer, who led the Sonoma Valley Film Festival from 2001 to 2008, announced the new festival's launch during this year's Sundance Film Festival, where they hosted several special food and wine events. There, Chef Michael Chiarello's cuisine took center stage along with many of Napa Valley's finest wineries.

Sponsored by the St. Regis Deer Valley, the festivities kicked off with a VIP reception in the hotel's salon for 125 people, followed by a dinner for 60 in the private wine vault, where Chiarello served a five-course menu. The following day, an official launch party took place for 350 Sundance patrons, filmmakers, and industry executives at a downtown Park City art gallery transformed into an exquisite "Napa Valley Barrel Room." Vintners from 16 Napa Valley wineries poured their selections, and guests were treated to Chiarello's signature dishes. "The idea is to enjoy all of Napa Valley as you enjoy the films, just like at Sundance, where you get to soak in what the region has to offer," explains Chiarello. "With their success in Sonoma Valley, the Lhormers have a history of having great food and wine connected with their films. It's all about the simplest pleasures in life: a glass of wine, a bowl of pasta, and a great film!"

A Conversation with Brenda and Marc Lhormer
We began batting around the idea of a Napa Valley Film Festival with Michael and his wife, Eileen, a few years ago. We have all been friends for a long time. In fact, Michael cooked our rehearsal dinner 20

years ago at Tra Vigne before we even knew him. The Chiarellos started attending the Sonoma festival "off-duty." They enjoyed the moviegoing experience integrated with food and wine. After a few years, we really connected. When we started getting serious about a Napa Valley festival, we approached Michael and Eileen to sit down and brainstorm with us. Having them in on the creative process was an inspiring opportunity.

Our goal in creating film festivals has been to help support the independent filmmaker. That process has actually led us to produce new films as well. A few years ago, we were sent a script called *Bottle Shock*, the story of the 1976 Judgment of Paris, when wines from Napa Valley beat the best of the world from France at a blind tasting in Paris. The event really put Napa Valley on the map. We were so excited about the story that we went into development after the 2006 Sonoma festival, and then into production and premiering at Sundance a year and a half later. *Bottle Shock* is one of those evergreen ideas that made the segue to a Napa Valley Film Festival seem so natural: the producers of an independent film that was not only shot here but is about how Napa became Napa are the same folks who founded the film festival. It all comes full circle.

In Napa Valley, you have this global brand and top wine destination. Over the past ten years, film festivals have become very sexy. People flock to them. Napa is already a big draw and relatively easy to get to. The festival itself will be a unique model in that it happens over an extended weekend, from Wednesday through Sunday night, and occurs simultaneously in festival villages in the valley's four communities: Napa,

Yountville, St. Helena, and Calistoga. The basic footprint for each festival village will be a welcome center, a wine-tasting pavilion for between the movies, the movie theater venues, and a VIP lounge for patrons, filmmakers, and sponsors.

Most of the films will play three times—Thursday night in one town, Friday in another, and so on—the idea being that attendees can choose whether to stay put or travel to different villages. The beauty of each center is that they will be walkable, so the opportunity to interact, for the artist to meet the audience, is very intimate and easily expected.

What has been really fun is creating each venue to reflect the experience of what that town is really like. Yountville is so clean and pristine, chic but not ostentatious. It is so dialed in that it will be our VIP center. Calistoga has that Old West feel, really laid back and proud of its roots. There, the screening room is in an airplane hanger, very cool. St. Helena has that classic Main Street layout and feeling, with films playing at the charming and historic Cameo Cinema. And since Napa has the biggest population base and is the most accessible, it will have the most venues and be the place where you get the day-pass guests.

It's going to be a fun, intense, and inspiring weekend. We aim for quality over quantity. We want the films to initiate conversation and help attendees enjoy all the great food and wine. You'll discover films and filmmaking talent you'll never see anywhere else, and you'll still get a sprinkle of studio sneak previews and celebrity fairy dust, but in a lovely gastronomic setting.

For information on attending this year's festival, visit napavalleyfilmfest.org.

RICOTTA GNOCCHI WITH SALSA DELLA NONNA

MAKES 72 TO 84 GNOCCHI
SERVES 6 TO 8 AS MAIN COURSE

The rich traditional sauce is my grandmother's old recipe. The combination is now a "can't remove" mainstay of the Bottega menu. These light gnocchi have just four ingredients: ricotta, flour, egg yolks, and salt. Use a very good ricotta, such as Bellwether Farms' sheep's milk ricotta. This gnocchi needs a 48-hour lead time because you'll let the ricotta drain overnight the day before you make the gnocchi and then you'll freeze the gnocchi for 24 hours before cooking. Drain the ricotta by lining a colander with cheesecloth and setting it in the sink. My mom used to make a little sling out of the cheesecloth and hang it right from the kitchen faucet.

You want your work surface to be cool. Marble is ideal—a marble pastry slab or countertop is best. If you don't have marble, try laying a few ice packs on the countertop while you make the dough. When you're ready to roll, put the ice back in the freezer and wipe down the work surface so it's dry. The sauce recipe makes about 4 cups, which is more than you'll need. You can't cut the recipe in half, because the chicken needs a good amount of sauce to simmer in, but having my nonna's sauce in your freezer is never a bad thing.

Using the back of a large spoon, press the ricotta through a fine-mesh sieve into a large bowl. Add the egg yolks and sea salt and mix with a rubber spatula. Gently fold in the $\frac{3}{4}$ cup flour; the less you work the dough, the lighter and more tender the gnocchi will be. Cover and refrigerate for 30 minutes.

Lightly sprinkle your work surface and two baking sheets with flour. Pull off about a quarter of the gnocchi dough and gently roll it into a rope about 1 inch wide.

Using a dough scraper or a sharp knife dipped in flour, cut individual dumplings

from the rope into 1-inch pieces. Gently transfer each piece to a prepared baking sheet and dust with flour so it's lightly coated. Repeat with the remaining gnocchi.

Slide the pans into the freezer and freeze for at least 24 hours or up to 1 month. (Gnocchi have a better texture if they go right from the freezer to the pot.)

Heat a pot of salted water (see note at right), and, while the water heats, put the sauce on the stove over a simmering flame so it's warm when gnocchi are cooked.

When the water comes to a boil, cook two dozen frozen gnocchi for 3 to $3\frac{1}{2}$ minutes, or for 30 to 45 seconds after they rise to the surface. Using a slotted spoon or a wire skimmer, transfer the gnocchi to a warmed plate. Add another two dozen gnocchi to the pot and, while they cook, finish plating the batch of gnocchi you just took out of the pot.

Spoon about a dozen gnocchi per serving onto a warmed plate. Drizzle with olive oil. Spoon a little of the warm tomato sauce on top and finish with a sprinkling of pecorino.

INGREDIENTS

3 pounds whole-milk ricotta, drained overnight

6 egg yolks

2 teaspoons sea salt, preferably gray salt

$\frac{3}{4}$ cup all-purpose flour, plus extra for sprinkling and dusting

Best-quality extra-virgin olive oil for drizzling

Salsa di Pomodoro della Nonna for serving (recipe on page 21)

Grated Pecorino-Romano for sprinkling



SALTING PASTA WATER

The Italians have a saying: "The pasta water is salted enough when it tastes like the sea." If you can't taste the salt in the water, you haven't used enough. The basic rule is 1 tablespoon of kosher or sea salt for every 1 quart of water. Always reserve a bit of pasta water. If your pasta seems dry, spoon on a little pasta water and toss just before serving.

WINE PAIRING: Zinfandel

SALSA DI POMODORO DELLA NONNA

My Grandmother's Old Hen Tomato Sauce

MAKES ABOUT 4 CUPS

I remember the day my grandmother Vicencina proved to me that an ornery chicken made the best-tasting *brodo*. While my grandmother gathered eggs, one bird made the fatal mistake of pecking her ankle, poking a hole in her thick brown support hose. I was small, but even I knew that the bird's hours were numbered. I don't know if the sauce my grandmother made that day was so good because revenge added its own seasoning or just because it wasn't the hen's time, but the flavor of that rich chicken has stayed in my memory all these years.

My mom made this sauce often for gnocchi, and whenever she did, she would pull the hen out of the sauce at the last minute, keep it warm, and then serve it as the *secondi*, or second course, with fresh-chopped parsley and a little basil. I suggest you try this, too.

Preheat the oven to 300°F. Heat a large Dutch oven over medium-high heat and add the oil.

Season the chicken with salt and pepper. Add the chicken to the pot and lightly brown on all sides, about 4 minutes per side. Using tongs, transfer the chicken to a plate.

Place the Dutch oven over medium-high heat and sauté the carrot, celery, onion, and garlic until tender, about 8 minutes. Add the rosemary, bay leaf, and red wine. Stir to scrape up the browned bits, then return the chicken to the pot. Cook to reduce the wine until the pot is almost dry. Pour in the milled tomatoes and season the sauce with salt and pepper.

Make a sweating lid to fit the pot (see Chef's Note at right). When the sweating lid is in place resting on top of the chicken, slide the pot into the oven and cook for about 1 hour, or until chicken is cooked through. (You can use a regular pan lid if you don't want to cut a sweating lid from parchment, but allow a little more cooking time.)

Using tongs, transfer the chicken pieces to a plate. You can keep the chicken warm and serve it as a second course, or let cool, wrap, and refrigerate for another use. Add the torn basil leaves to the sauce and use this in place of any marinara sauce.

INGREDIENTS

- 1/4 cup extra-virgin olive oil*
- One 4-pound chicken, quartered*
- Kosher salt and freshly ground black pepper*
- 1/4 cup peeled and finely diced carrot*
- 1/4 cup finely diced celery*
- 1/2 cup finely diced yellow onion*
- 1 teaspoon minced garlic*
- 1 teaspoon minced fresh rosemary*
- 1 bay leaf*
- 1/2 cup dry red wine*
- Two 28-ounce cans San Marzano tomatoes, put through a food mill, with juice reserved (see Chef's Note at right)*
- 1/4 cup torn fresh basil leaves*



CHEF'S NOTE: Tomatoes put through a food mill have the right consistency for the sauces I make. If you don't have a food mill, you could pulse tomatoes just 3 or 4 times in a food processor (don't overprocess them), but to get the same velvety consistency of the sauces we serve at Bottega, a food mill works much better, and is an inexpensive addition to your kitchen tool set.

Cooking under a sweating lid reduces the circulation of the air in the pot and, by holding in the steam, keeps the food moister. There are two ways to cut a sweating lid: Trace the lid for the pot you'll be using on parchment paper and then cut the paper a little smaller, so the parchment fits inside the pot. The other way to make a sweating lid—the chef's way—is to tear off a piece of parchment larger than the pot. Holding one point of the parchment sheet toward you, fold the parchment into a fan, starting at the left side and folding back and forth to create accordion pleats. Hold the parchment fan over the pot with the tip of it dead center, then use kitchen shears to snip off the fat end in a curve. The sweating lid will fit down inside the pot and sit right on top the bird as it cooks, keeping it moist and flavorful.

HAUTENOTES

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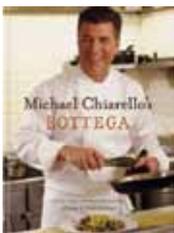
The inaugural Napa Valley Film Festival (NVFF) will take place from Wednesday, November 9, to Sunday, November 13, 2011. NVFF is an annual celebration of the best new independent films paired with the world-class food, wine, and hospitality of legendary Napa Valley. Taking place simultaneously in Napa, Yountville, St. Helena, and Calistoga, the festival includes screenings of 75 or more new films, discussions with the filmmakers, food and wine tastings, VIP experiences, celebrity tributes, juried and audience awards, and opening and closing night parties.

For all the details, visit napavalleyfilmfest.org.

FLAVOR! NAPA VALLEY

Flavor! Napa Valley is a four-day extravaganza of farm-to-table fine cuisine, world-class wines, and the fun that is had when these elements come together in America's premier wine region. The inaugural celebration, held Thursday, November 17th, through Sunday, November 20th, offers a wide variety of incredible gastronomic events situated at the Silverado Resort and Spa in Napa and the Culinary Institute of America (CIA) at Greystone in St. Helena. Net proceeds from the inaugural festival will benefit the scholarship fund at the CIA and will be awarded to deserving students interested in pursuing their dream of a degree in culinary arts, baking and pastry or a certificate in professional wine studies.

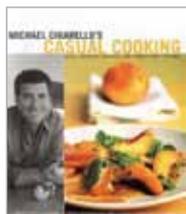
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Michael Chiarello's Bottega

By Michael Chiarello
with Ann Krueger Spivack
and Claudia Sansone

Photographs by Frankie Frankeny



Michael Chiarello's Casual Cooking

By Michael Chiarello
with Janet Fletcher

Photographs by Deborah Jones



At Home with Michael Chiarello: Easy Entertaining

By Michael Chiarello

Photographs by Karl Petzke

Stay connected with Michael Chiarello: www.michaelchiarello.com



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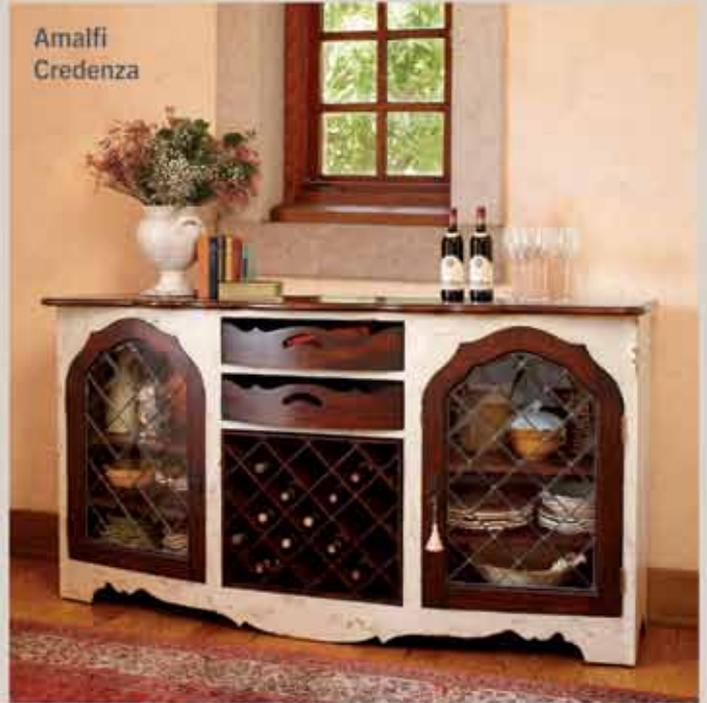
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