

The best of Sonoma County living

Summer 2015

Wine Country Lifestyle

This Shipment

2014 Dry Creek Sauvignon Blanc

2011 Alexander Valley Cabernet Sauvignon

2014 Gewurztraminer

2013 Thermopoli



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Wine Country Lifestyle

| Summer 2015 |

From the Editor

We kick off the Summer 2015 issue of Wine Country Lifestyle with great anticipation for what lies ahead. Last year we were inspired to feature mushrooms, cheese, and olive oil sourced from Sonoma County. This year we decided to think a little outside the traditional wine & food world with some great topics to feature in our “Farm to Table” section of the magazine, including our feature this month on Oysters!

For our readers who look forward to the Summer issue to plan their next wine country trip, we are delighted to feature the Honor Mansion in our “Stay and Play” section. Located near downtown Healdsburg, this hotel is a perfect take off point for a weekend full of adventure.

And after a wonderful day of wine tasting in beautiful Sonoma County, make sure to reserve a table at Healdsburg’s newest restaurant, Valette, which is this month’s “Taste” feature.

Owners Dustin and Aaron exemplify the Wine Country experience through their top tier culinary pedigree and wine selection.

Call Geysler Peak Winery today to book your next visit and don’t forget to bring along your copy of Wine Country Lifestyle, as we have included an action packed list of entertainment in the “Happenings” section.

Safe travels!

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When Tanya isn’t writing about wine & food, you’ll probably find her in the kitchen with a glass of Pinot in hand, baking up a storm. She specializes in food & wine styling, writing & photography.

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Leigh Wachter is an accomplished commercial and fine arts photographer. He and his wife enjoy living in the Dry Creek Valley and spending time with their beautiful Lusitano horses and happy dog.



Local and Authentic

By Tanya Seibold

They say timing in life is everything. And that couldn't be more true for Dustin Valette and his brother Aaron Garzini of the new Healdsburg restaurant Valette Healdsburg. Opened in early spring 2015, the serendipitous journey for the two has culminated in a sophisticated and welcoming 50-seat space that has been recently renovated from the former Zin Restaurant & Wine Bar to the now stylish eatery, specifically created by the brothers to spotlight local artisans from both the food and art worlds.

“When my brother and I started out years ago working alongside each other in restaurants here in Sonoma County, we both knew we'd have a place together someday,” says Dustin. “It's always been our dream. Opening Valette in the building which was originally owned by my great-grandfather, makes it all that more meaningful.”



After working in Napa, Los Angeles, New York, Las Vegas and Europe under some top-notch talents such as Thomas Keller and Charlie Palmer, Dustin was eager to



well. All the food that comes through the door is from someone I personally know. Our eggs come from a local grape grower who just happens to have chickens that lay amazing eggs; we make all of our own charcuterie....even the coffee we serve comes from a small, local roaster. My other brother did all the metal work in here and we found this awesome wood artist in Mendocino to build our bar top and tables from old Redwood trees. I want everything in here to feel like it was touched by human hands, not mass produced in a factory somewhere.”

put down roots again in the town where he grew up.

“While working on another restaurant project here in Healdsburg, we got word on a Friday that it just wasn’t going to work out due to some serious construction issues,” he said. “By total coincidence, Jeff & Susan (Mall; owners, Zin Restaurant) approached me the following Monday with the opportunity to buy this place. I didn’t even have to think about it. I signed the papers and bought the building on Tuesday, then opened 48 days later.”

The menu is seasonally driven and inspired by Dustin’s unwavering commitment to using the highest quality ingredients. He sources from small, local purveyors here in Sonoma County and works closely with his team to present pure food done simply and deliciously.

“I want to create a sense of place—keep it local and authentic. Everything we do stems from a passion to make people happy when they eat our food. We provide a canvas for cooks, servers and artisans to showcase their talents to our guests,” Dustin said.

“I’m not trying to appeal to the masses. I believe in mastering a few things and then doing them really

When creating their wine menu, Dustin and Aaron (who runs front of the house operations) were deliberate in choosing wines that also convey a sense of place. The majority of the list focuses on Sonoma and Mendocino County wineries with a small selection of Old-World

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“ I want everything in here to feel like it was touched by human hands, not mass produced in a factory somewhere.”

.....
–Dustin Valette

producers to round out the offerings.

“I look at wine and food pairing as creating harmony for a dish. The wine should be a stand-out on its own and again, convey a sense of place, but when you drink it with the food, it should balance out all the flavors and elevate the whole dining experience.

My brother and I make a couple hundred cases of wine so I know first-hand how rewarding it can be to see someone enjoying a great glass of wine with a great plate of food.”

Valette Healdsburg is open for dinner daily from 5:30-9:30pm. Lunch is served from 11:30am-2:30pm Friday through Sunday. Reservations highly recommended. Book on Open Table or call 707-473-0946.

More info: www.valettehealdsburg.com