

APRIL 2019

# independent

magazine



IN THE TRI-VALLEY



# TRI - VALLEY EVENTS

## Mad Hatter Tea and Fundraiser

Saturday, April 13th 12:00pm to 4pm  
Shrine Event Center, Livermore

Assistance League Amador Valley annual fundraiser... Mad Hatter Tea Party! Grab a friend, pull out your Kentucky Derby hat or pretty sun bonnet and join in the AIAV for high tea, sandwiches and dessert and enjoy comedian, Will Durst. This annual fundraiser generates funds for community programs benefitting the Tri-Valley. Prizes, Raffles and Silent Auction, seating is limited. Visit website to register. For more information visit [www.assistanceleague.org/amador-valley/events/](http://www.assistanceleague.org/amador-valley/events/)

## Tri-Valley Socks (Stepping Out for Cancer Cures) Bras for the Cause "Quest For A Cure" Breast Cancer Walk

Saturday, April 13th 7pm (Registration 5pm - 6:45pm)  
Amador Valley High School, Pleasanton

14th Annual Bras for the Cause Walk will start and end at Amador Valley High School and travels through Pleasanton. Tri-Valley Socks is a volunteer group raising money for breast cancer research, treatment, in support of uninsured patients and educational programs. For more information visit [www.trivalleysocks.org/](http://www.trivalleysocks.org/)

## Bunny Hop Scavenger Hunt

Saturday, April 20th 10am - 12:00pm  
Downtown Pleasanton

Explore downtown with the fourth annual Bunny Hop Egg Hunt. Children 10 years and younger are invited to participate. Children will receive a goody bag and adults will receive a list of clues and locations to lead them to goodies throughout downtown at over a dozen participating businesses. Adults will be given the answers to all of the clues to help children find the treat locations. For more information visit [www.pleasantondowntown.net](http://www.pleasantondowntown.net)

## Spring Eggstravaganza

Saturday, April 20th 8:30am to 12pm  
Emerald Glen Park, Dublin

Dublin Parks and Community Services annual egg hunt, photos with Flopsy and Peter Rabbit, crafts and games. Children must purchase a ticket in advance to participate. For more information call 925-833-6645.



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**The Independent Magazine**  
focuses on community events,  
people and places in the Tri-Valley.  
This magazine also updates readers  
on the local art scene, including a  
3-month calendar of events.

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**ON THE COVER:** Varieties of daffodils blanket Boot Hill each spring. Formerly Oak Knoll Cemetery, Boot Hill rises at the corner of E. Stanley Blvd. and Wall Street in Livermore.

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# Shadia Lujan: 'Bras for the Cause' Honoree for 2019

By Laura Ness



'Bras for the Cause' honoree Shadia Lujan with her family Paxton, Preston and Jason.

Shadia Lujan, a 38-year old mother of two Livermore resident, has spent the last 9 months fighting cancer. She's on her way to beating it. She has been chosen as the Tri-Valley SOCKs honoree for this year's Bras for the Cause walk, scheduled for Saturday, April 13. Registration begins at 5pm. The walk kicks off at 7pm. To register to work, learn more or make a donation to support a team, go to [www.trivalleysocks.org](http://www.trivalleysocks.org).

Tri-Valley SOCKs raises money for breast cancer research, treatment, in support of uninsured patients, and educational programs. They are a group of fun-loving and hard working volunteers who invite all to join them in their

quest to fund a cure.

Shadia Lujan's story is one that could be subtitled, "out of the blue." She has no history of breast cancer, or any kind of cancer, in her family or her husband's. This, then, is a cautionary tale: beware that which you think you need not fear.

The short version of the story is this. When her first son, Paxton was born, Shadia had trouble producing breast milk, and consequently raised him primarily on formula. While pregnant with her second son, Preston, three years lat-

er, she noticed a couple of lumps in her armpits and reported it to her doctor. She thought it was just her glands filling with milk, had a mammogram and was told everything was fine.

She really didn't pay much attention to it after that, thinking all was normal. Her body produced so much milk this time around, she had to buy a freezer to store it. About 7 months later, she noticed a lump on the top of her left breast, and assumed it was a clogged milk duct. She made an appointment to see her doctor and get the duct unplugged. When she got to the doctor, a month and a half later, she was told she needed a mammogram and ultrasound. She just took it in stride. They asked her to stay for a biopsy, as they'd noticed a swollen lymph node. Even then, the alarm bells didn't go off. She just believed it was a condition that could easily be handled.

"It never crossed my mind that I might have cancer," she admits. "I feel like I missed all the clues." When her doctor called that July day with the results of the biopsy, she literally felt like her world had been shattered. With her husband, Jason, and kids by her side, she braved the new world of chemo. First, though, she had to have her chemo port installed, the first time in her life she had undergone general anesthesia. She'd even delivered two kids via c-section without it. After the second round of chemo (Adriamycin and Cyclophosphamide), she watched

her hair and eyebrows fall out, and wondered what would happen next.

Her 3 1/2-year-old son

Paxton has been a trooper through the whole thing. When her husband shaved her head to eliminate the hair that was falling out in clumps, Paxton was right

there in the bathroom with them. When he saw his Mom with no hair, he told her she looked awesome. She had been worried about the impact this might have, because another friend of hers who had undergone chemo said her three year old was very frightened by her hair loss. When it started to grow back, Paxton asked her if she was happy. "He's been a part of the whole process. He just didn't skip a beat: there was no change in perception."

Her husband, Jason, too, has been amazing. His company has given him the freedom to go with her to doctor's appointments and treatments. "He's very positive," she says. "Jason kept me going when I wanted to be emotional. He helped me to have perspective on the whole thing. When my eyebrows fell out, he reminded me that they were going to grow back."

Shadia counts herself remarkably lucky. During chemo, she had a weekly shot of Neulasta, and 12 rounds of Taxol. she didn't experience many chemo side effects. Her Mom, who lives in Sacramento, was able to come and help with the kids while she was going through treatment.

In January, she had surgery for a partial mastectomy on her left breast with a left axillary sentinel node biopsy and axillary lymph node dissection. A plastic surgeon performed left breast



"I am so grateful that Kristen Demedek (the 2016 honoree) connected me with the Bras for the Cause people, and that they chose me to be their honoree this year. It's my first time doing the walk. My team is Shadia's Breast Friends. It's going to be fun."



construction with adjacent tissue transfer and right breast reduction. She said she was definitely nervous about that one, because, once again, she had to undergo general anesthesia. About 30 minutes after she was discharged following surgery, though, she found herself struggling to breathe. She ended up in the ER, where they determined that one of her lungs had partially collapsed, perhaps from too much oxygen being pushed in during her surgery. They intubated her, and she was fine. Now, she was ready for some good news, which she got from the pathologist. The lymph node they'd been worried about turned out

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For the hundreds of Bras for the Cause participants, dressing up is part of the fun.



# Inklings Offers 'A Haven from The Crazy World Outside'

By Carol Graham

**T**he Inklings – then – were a gathering of brilliantly imaginative literary friends affiliated with Oxford University in the 1930s and '40s.

Inklings – today – recaptures the magic of that time, when C. S. Lewis, Charles Williams and J. R. R. Tolkien met weekly for readings of their work, philosophical discussions and general conversation.

Since opening in 2016, Inklings Coffee & Tea in downtown Pleasanton has offered the same type of inviting sanctuary for friends and colleagues to meet, engage, relax and recharge.

"You'll notice the moment you walk into our shop that we really love a good story," says Manager Jonathan Louie. "We love immersing ourselves in grand adventure stories of mystery

and wonder. We're intoxicated by the allure of enchanted forests and greedy dragons, talking lions and deep magic, brave heroes and He Who Must Not Be Named. We wanted to create a place that gives people back their sense of wonder."

Nestled on Pleasanton's picturesque Main Street, Inklings is located in the roomy building that previously housed Round Table Pizza. These days, visitors are greeted with walls lined with beloved books like *The Lord of the Rings* and *The Lion, the Witch and the Wardrobe*, comfy chairs, and the cozy aroma of freshly-brewed coffee.

"Our house-made lavender latte and caramel bourbon latte, made with Stumptown coffee, are definitely fan favorites," Louie says. "Our Victorian Rose tea, from Compassion Tea, was specially made for Inklings and has real rose petals in it. We also have quite a following for our different cottage (licensed home) bakers like Top Knot, Sweet Freedom, and Heavenly Pies from the Heart. We love carrying local fare that supports local businesses, and our guests love it, too."

In fact, Inklings Coffee & Tea's mission is to seek the good of their customers, neighbors, city and community — from offering a smile with a cup of coffee, to hosting fundraisers, events, special-interest groups and concerts.

"Community is the backbone of why we exist," Louie says. "We are here to bring a light, a little bit of adventure, good music, and some great coffee to all. We partner with different organizations that benefit the community, such as City-Serve. We also love to use Inklings as a way for this community to partner with organizations all around the world, such as Compassion Tea where one hundred percent of their profits go to support the efforts of CompassioNow, a nonprofit providing life-saving medical care for the least served in Africa."

In addition to participating in city events, like Downtown Pleasanton's inaugural Bubbles & Bacon in February and the upcoming Bunny Hop Scavenger Hunt on April 20, Inklings hosts open mic nights and free monthly jazz concerts.

"Our jazz concerts have grown and are now standing-room only," says Louie. "One community member recently commented that the quality of music is some-

**"Community is the backbone of why we exist. We are here to bring a light, a little bit of adventure, good music, and some great coffee to all."**

thing you would see in New York—and it's free!" Along with renting spaces of varying sizes to local residents, groups and businesses for events and activities, Inklings hosts weekly meetings of groups that include: Writers of the Riddermark, an encouraging venue for writers of fiction and nonfiction to share their work; C.S. Lewis & Sci-Fi, a gathering for adults to explore the author's works of science fiction; Film Club, a place for cinema lovers to discuss all aspects of selected films; In The Beginning – A Pluralistic Discourse on Myths About Everything, in which attendees examine diverse creation mythologies; and Dinner & A Question, an opportunity for open-minded discussion of important questions over dinner provided by Eddie Papa's.

"We strive at Inklings to try and get to know people, build relationships, and help people find haven from the crazy world

outside," says Louie. "We hope all guests leave happier after visiting us. If we can brighten up their day for just a little bit, we will have done our job."

Inklings Coffee & Tea is located at 530 Main St. in Pleasanton. To learn more, visit [inklingscoffee.com](http://inklingscoffee.com). ■



**Pleasanton's High School Music Collaborative performs at Teen Open Mic Night.**



**"We wanted to create a place that gives people back their sense of wonder."**



**Inklings Coffee & Tea on Main Street in Pleasanton.**



# In the Kitchen with Chef Antonio At Terra Mia

By Laura Ness

It's been 13 years since Francesco Fucilla and his original partners opened the Terra Mia restaurant in a strip mall on East Avenue in Livermore. "It was five days before Valentine's Day in 2006," recalls Francesco. "We didn't know what to expect. People were lined up, waiting outside. Somehow, we made it. Then we got through the recession, too."

Owning and operating a restaurant is

not for everyone. It takes a stomach of steel, superhuman energy, the ability to survive on virtually no sleep and the presence of mind to keep a smiling and welcoming face, no matter what kind of crap is hitting the fan. Fast forward to 2018 when Francesco brought on two new partners, Luca Speroni and Anthony Napoli, both imbued with personality and charm, plus an infusion of youthful

"Italy is all about food, coffee and wine. You can't escape it. It's all about holidays and everyone's Grandma's favorite recipes."

energy and passion for food and its ability to form bonds and create community. This is what they believe will help take the restaurant to the next level of



Chef Antonio Inguscio prepares gnocchi dough.



Aged prosciutto

relevance in a town that is constantly changing. One of the original partners moved back to Italy. The other is semi-retiring and plans to move out of state. New ideas are one thing, but for a restaurant, the proof is on the plate. They believe their most potent weapon of change is their relatively new chef, Antonio Inguscio who joined them less than a year ago. He hails from the town of Copertino in Puglia, the heel of the boot. With his outgoing but measured personality, he's cerebral, forward-thinking and obsessed with not only recreating the flavors of his home country, but making the ingredients of the Bay Area shine throughout his slowly changing menu. "You cannot make too many changes at once,"

The kitchen here is continuously abuzz with fresh prep, whether it's chopping calamari, making Bolognese, rolling out pasta sheets, making stock or baking bread.

says Antonio. "Regulars are attached to their favorites." But he's not afraid to make the kinds of changes people will notice, approve of and appreciate. Of his career in cuisine, Chef Antonio explains, "Italy is all about food, coffee and wine. You can't escape it. It's all about holidays and food and everyone's Grandma's favorite recipes." After culinary school, he spent the next 19 years working for really good chefs in Rome, France and Austria, eventu-

ally coming to the United States. He's spent so much time here in California, he talks like a local. That said, he's got a talent for language, studying French in school (he knew he wanted to be a chef) and German, so he could communicate with a long ago girlfriend. That skill also came in handy when he worked as a chef in Austria. Before coming to Terra Mia, Antonio and his wife Anna, who is the Terra Mia pastry chef, spent four years at Donato Enoteca in Redwood City. Prior to that, he worked at an Italian restaurant in Palo Alto. His passion is constantly expanding his culinary repertoire. "I learned so much from Donato," he says, of his former boss at Donato Enoteca. "He was from northern Italy and I came from the south. It was a great



Terra Mia partners, Anthony Napoli, Luca Speroni and Francesco Fucilla.

There are at least two wine dinners coming up, including April 11, in the barrel room of 3 Steves Winery and an August 1st wine dinner with Dante Robere at the restaurant. They recently worked with Cuda Ridge on a March wine dinner, and catered a wine event at BoaVentura de Caires, which included a whole roasted pig. Most restaurants are not too keen about letting customers into their kitchens. Terra Mia is different. My husband and I were treated to an intimate behind the scenes look at how Terra Mia prepares its always fresh, every single day, plethora of plump pastas and glorious gnocchi. We were also privy to slices of Antonio's latest triumph, aged prosciutto with a secret blend of seasonings that contains a punch of cinnamon, and more than a pinch of garlic, salt and pepper. We watched as Antonio rolled out tubes of gnocchi dough, made from Yukon Gold potatoes, lots of Parmigiano-Reggiano, special Ceci flour from Italy, salt, pepper and parsley, cutting little pillows that are crimped with a

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**CHEF ANTONIO**  
CONTINUED FROM PAGE 9

tine-like pattern. Later, we enjoyed them smothered with a creamy, sweet Gorgonzola sauce made of cheese imported from Italy, as well as with a simple butter and sage reduction. These are substantial gnocchi, with a very satisfying heft. They would be good with pretty much anything.

Then, Antonio fired up the pasta machine, through which he ran flat sheets of egg pasta to create ribbons of fettuccine, which would later be served with fragrant and flavorful Bolognese sauce, housemade from the freshest ingredients. I tried my hand at using the ravioli hand press, to crimp the edges of the egg pasta filled with spinach and ricotta and a touch of nutmeg, but suffice it to say, nobody's job at the restaurant was anywhere near endangered. That press requires a lot more oomph than I was anticipating. But the good news is that my woeful attempts at



Handmade ravioli

ravioli tasted amazing nonetheless, when served, Neapolitan style, with a fresh tomato and herb sauce, topped nicely with a fried leaf of basil and ricotta salata.

Although we didn't sample the pizza, Chef Antonio pointed out the bags of special double zero flour he uses for the crust. "Italian flour is the only way you can get the proper consistency of the dough," he explains.

The kitchen here is continuously abuzz with fresh prep, whether it's chopping calamari, making Bolognese, rolling out pasta sheets, making stock or baking bread. They make their own bread, again from flour imported from Italy. Desserts are all hand made, including the indelible Tiramisu, with just the right amount of choco-

late, and the finest Italian ladyfingers. We watched as cream puffs were filled with custard, and stuck our head in the walk-in/meat locker, where the dozens of eggs they use daily awaited, along with aging slabs of bacon. Out in the front of the house, the line chefs are constantly busy with their saucepans and skillets, creating each dish precisely to order.

Chef Antonio says he orders produce, fish and meats daily. He uses Newport Fish Company (South San Francisco) to source his salmon and branzino, which he typically serves pan seared with white wine, garlic and fresh grape tomato, served over black Venere rice. "This rice is unusual, in that no matter how long you cook it, there is still a crunchiness to it," he explains. "It's such a great texture."

He also makes a version of the branzino encrusted with thinly sliced potatoes, panfried to golden crispiness.

Are there some dishes he won't attempt here? "Burrata just wouldn't taste the same as it does from Puglia. We can't get the same milk as they use in Puglia, so what is the point?" says Antonio. "Also scampi, because people

think this is shrimp, but it isn't. Instead, it is a type of langostino, which we cannot get here." That said, he gives kudos to the Di Stefano family (San Diego) who import burrata and other Italian cheeses, as having the best you can buy commercially.

One of things he misses most from his home country is a Puglia favorite called pasticciotto, a small sweet flaky pastry tart filled with creamy custard and Morello cherries. "On Sundays, it is tradition to go from coffee bar to coffee bar, eating pasticciotto or croissants. So delicious."

Luca Speroni, hails from Piedmonte, from a town called Busto Arsizio, which roughly translates to "the burned chest," a constant reminder of a long ago fire. Luca, who moved to Livermore 10 years ago with his wife, Lynette, whom he met in England, and with whom he has two kids (her family lives in the area), has a day job working in marketing and communications at Wiley X, an eyewear company headquartered in Livermore. He has been assisting Francesco and the Terra Mia team in developing new ways of connecting with the community since he became a partner last year. Chef Antonio recently created a menu of small bites that wineries can offer to their visitors to enhance the winetasting experience.

"I learned so much from Donato. He was from northern Italy and I came from the south. It was a great experience trading recipes and techniques."

Wineries might want to contact Luca at the restaurant for more info. (luca@terramialivermore.com)

Anthony Napoli, who was two years old when his parents brought him to the US from Italy, worked at Terra Mia restaurant years ago. He was happy to return when Francesco contacted him about becoming a partner last year. He admits he loves to eat. When he was a little kid, it was a different story: he was very picky and his mother constantly worried about him. At some point, he says, "I realized what I was missing. Food is just too good." His favorite dish on the current menu is the short ribs braised in Sangiovese and served with soft polenta.

We asked Francesco what he thought of his new chef. Is he any good? He gave a big thumbs up as he sampled the prosciutto on toasted slices of house-made walnut bread. "Molte bene?" I suggested. Francesco shook his head emphatically no. "Ultima bene," he proclaimed. That's about as high a praise as one Italian will heap upon another publicly. That is, until they start hitting the grappa. Then, all bets are off. ■



Filling cream puffs with custard

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# Passing the Olympic Torch

By Laura Ness

From their home in snow-covered South Lake Tahoe, where they enjoy an unobstructed view of the lake that should by all rights have been a National Park (it fell one vote short, due to extreme logging in the area when Mark Twain took his posse up to scout it for potential inclusion), David and Darcie Kent recounted how they came to be the caretakers of two brands once owned by Peggy Fleming and Greg Jenkins. The Olympic Gold medalist and her physician husband fell in love with wine when they planted Chardonnay grapes as landscaping in their front yard in Los Gatos. They later started their own wine brand, making wine from the Livermore Valley, as well as the Santa Cruz Mountains, utilizing the talents of winemaker, Bill Brosseau at Testarossa Winery.

After a good run, the couple decided the wine business was not for them. At the end of 2011, they officially closed their tasting room and winery. But they left behind a lasting legacy with two wine brands: Choreography, the blend that pays homage to the man who developed Peggy’s winning Olympic ice routine, and Victories Rosé, the wine that honored Peggy’s successful fight with breast cancer. It was created to raise funds for breast cancer. Both played a huge role in Peggy and Greg’s lives. They wanted to see them carried on under good stewardship.

Enter David and Darcie Kent.

It’s not a stretch to say that Peggy Fleming, she of the sole gold medal for US women’s figure skating at the 1968 Winter Olympics, literally passed the torch to the couple behind Darcie Kent Winery. By all accounts, these iconic brands are in the best hands possible.

How did they first meet Greg and Peggy? We learned that it was via John Madden, when Dave and Darcie were leasing his vineyard. “When John cut the deal with us, he said, ‘oh, by the way, there are a couple of other small wineries who are getting fruit from here.’ This turned out to be Fleming Jenkins and John Christopher Cellars. Rhonda Wood was also getting some Syrah. We kept all the deals in place,” recalls Dave.

At the time, Darcie was President of the Livermore Valley Winegrowers Foundation. She was talking with John’s son, Mike Madden, about an auction item. He suggested a bocce tournament with Peggy and Greg. “I thought that sounded like fun.” says Darcie, who grew up, like many of us girls, admiring Peggy. “I was such a huge fan. I was shaking like a leaf when I asked her if they would come as our guests to the wine auction.” She recalls how they instantly hit it off, sitting under the tent at Wente, talking about where their daughters were looking at going to school. Colorado College? Turns out Greg went there. Darcie had attended Cheyenne Mountain High School in Colorado Springs, the same high school from which Peggy had graduated. They discovered that all four had so many touchpoints between them, including Greg and Darcie having been born in the same hospital and all four of them spending time in Colorado Springs during

childhood.

“We’re so thankful that they have come into our lives,” says Darcie. She remembers holding a cookout with all the wineries that got fruit from the Madden Vineyard. Peggy and Greg were among them. “Greg started talking about closing up their winery, ratcheting things down. But he said he wanted these brands to continue. They were so important to them: such a part of their history.”

Fleming Jenkins had been making their Choreography from Bordeaux varieties sourced in Napa, and their Victories Rosé from Syrah. “We didn’t have the same fruit sources,” says Dave. “They worked with fruit from the Santa Cruz Mountains, Napa and Livermore.”

The story of Peggy and Greg and Darcie and David is prominently featured on the back label of both wines. “We have so much memorabilia from them or because of them,” says



Darcie Kent Vineyards’ Victories Rosé in the Malbec Block. The wine features Darcie’s artwork. (Photo - Darcie Kent)

Darcie. “Including the Olympic torch from Atlanta 1976, plus one of three Olympic flags that Peggy acquired during her time as a commentator on ABC. She gave one to each of her sons and one to me. I continue to get signatures from Olympians and memorabilia from when Peggy was skating at Harrah’s. In fact, I have the plaque from her dressing room



Darcie and David Kent, John Madden and Peggy Fleming at the Kents’ home. (Photo - Greg Jenkins)

there. I also have a statue of Peggy from Dick Button’s collection, unveiled in May of 1969 – one of six made of this pose. Plus, we have Peggy’s antique ice skate collection and a signed, framed version of the choreography from her 1968 freeskate, which was done by Bob Paul.”

“The Choreography print came from their tasting room in Los Gatos when they closed,” says Dave. “It shows the spins, double axels, everything – it’s all scripted out. Choreography has become our flagship wine.” Darcie adds that they are working on a new and fresh label concept for the 2016 version, which they were about to bottle.

“When Greg and Peggy first turned over the brand to us, we hadn’t made wine specifically for that label. But beginning in 2016, we farmed intentionally for it, taking the best of three blocks and choosing the finest barrels from the lot. It’s made of Cabernet Franc, Merlot and clone 337 Cabernet, all in new French oak. It’s a very small production, maybe 56 cases, plus some 3-liter bottles. This is the first vintage of Choreography where we’ve used 100% new French oak. We’re very focused on what this wine can become: it’s a very Livermore Valley wine.”

Darcie adds that it’s a big and bold

wine, which she describes as simply luscious. They used pretty much the same formula for the 2017 and 2018 versions. Dave notes that they’ve settled on Vicard barrels, with medium toast for Merlot, which he feels showcases the strengths of the varietal, which include notes of vanilla, mocha, cocoa and nuttiness. For the Cabernet Franc, he says they have the best success with Boutes. “We call Cabernet Franc the Livermore Valley Pinot Noir.”

They began making the Victories Rosé in 2013, but didn’t release it. “We didn’t like it,” says Dave. “Too ripe. In 2014, we dialed it in.” While Greg and Peggy had been making their Rosé from Syrah, Darcie and Dave opted to make it from Malbec, from a block located by Darcie’s art studio.

“We have only ¾ acre. It is now fully dedicated to Victories Rosé. We made 400 cases of it for 2018. We sold out very quickly last year. We won’t pour it until May. It’s so good.” Darcie enthuses. “It’s got wonderful watermelon and Jolly Rancher flavors.” The

“I was such a huge fan. I was shaking like a leaf when I asked her if they would come as our guests to the wine auction.”

wine continues to benefit breast cancer, with proceeds going to Axis Community Health for their breast cancer screening and treatment referral programs.

Asked if they might someday expand their rosé line with other varietals, since they don’t have much Malbec, Dave mentions that they’ve recently planted some Grenache. “Julian (Halasz, winemaker) thinks this might be the ultimate blend yet: Grenache and Malbec. Why not?”

Greg and Peggy currently live in Colorado, but they still remember the days of their Fleming Jenkins brand fondly.

Their younger son, Todd, got into the wine world courtesy of a summer internship, arranged by David Kent in 2009. After graduating from Saint Mary’s in Moraga, he started working in the production lab at Concannon Vineyard. Having completed his Masters in Viticulture & Enology from UC Davis

last June, he is now a full time assistant winemaker for The Wine Group’s production facility in Soledad.

Of the roots of Choreography, Greg shared this story. “Peggy and I, through our winery Fleming Jenkins Vineyards & Winery, created a red wine blend from fruit sourced in Napa Valley vineyards. We made it for four vintages, from 2004 through 2007. All were blends of the five traditional Bordeaux grapes, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec, but in different proportions in different years, as a result of our blending trials and tonnage harvested.

“We gave this wine its own name - a fanciful name as defined by the TTb/ATTb. To get there, we hosted several brainstorming meetings with our staff to choose one. The consensus vote, after much pro and con discussion, was for Choreography, a name that fitted this wine blend so well.”

About the Victories Rosé, Jenkins recalls, “The 2009 Victories Rosé was Wine Spectator’s second highest ranked domestic rosé. But what I was really proud of was that we were in the top 20 rosé brands in the world. Back then rosé was

a much tougher sell. Now, everyone seems to be drinking it, which is

good, though there is a lot of dry rosé out there that is not my preferred style.”

So far, says Greg, Darcie’s take on it suits his, and Peggy’s palates. ■

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# Puzzle Piece Athletics Focuses on Neuro-Diverse Community

By Carol Graham

**I**t all started when fitness trainer Chad Hooker was approached by a mom with a question.

"A parent, who was bringing her child into the kids' class I was teaching for Combat Sports Academy, asked if I did personal sessions. Of course, I said yes," Hooker says.

"She said it was for a friend who had a child on the autistic spectrum. I agreed to help them, and I never looked back."

Today, Hooker is the founder and head trainer for Puzzle Piece Athletics, an organization that offers personalized physical exercise programs for children and young adults with autism and other

special abilities.

"I started working with neuro-diverse kids a little over five years ago," Hooker says. "I fell in love with this type of work after working with one of my first clients, Manav. I saw all the improvements he was making, and I wanted to help out as many people on the spectrum as



Puzzle Piece Athletics founder Chad Hooker works on push-up technique with Sam Hanalian.

I possibly could. I realized that there was no outlet in terms of fitness for this community and I wanted to fix that."

Neurodiversity is a concept in which neurological differences are to be recognized and respected as are any other human variations. Such neurological differences may include Asperger syndrome, dyspraxia, dyslexia, attention deficit hyperactivity disorder, Tourette syndrome, and autism spectrum disorder.

Autism statistics from the U.S. Centers for Disease Control and Prevention identify around 1 in 68 American children as being on the autism spectrum – a ten-fold increase in prevalence over the past 40 years. Research shows that this increase is partly explained by awareness and improved diagnosis. Studies also show that autism is almost five times more common among boys than girls; an estimated 1 in 42 boys and 1 in 189 girls are diagnosed with autism in the United States.

"There's a huge need for the Puzzle Piece Athletics program, not just locally but nationally and internationally," Hooker says. "There are no structured



Trainer Brittany Shiraki works on sit-ups with Rohit Manicaam.

**Hooker chose the name Puzzle Piece Athletics because a puzzle piece is the primary symbol for autism. It was established in 1963 when those with autism were thought to have a "puzzling" condition.**

fitness programs available for this community. Fitness and movement is important for everyone, and this program provides that to the neuro-diverse community."

Puzzle Piece Athletics focuses on helping neuro-diverse participants improve motor skills, muscle strength and joint mobility; build balance, coordination and endurance; increase cognitive and behavioral functioning; and reduce maladaptive behaviors while increasing on-task behaviors.

"I only do personal sessions, so I can cater to each individual's needs," says Hooker, adding that he will be offering classes for high-functioning participants in the near future. "We focus on build-

ing strength, coordination, balance, body awareness, confidence and so much more."

Hooker chose the name Puzzle Piece Athletics because a puzzle piece is the primary symbol for autism. It was established in 1963 when those with autism were thought to have a "puzzling" condition.

"I feel like every day is a new challenge, but that's what keeps me so engaged with this amazing program. The challenge is figuring out each individual, what motivates them, what cues work the best, and where to start," Hooker says. "The most rewarding thing is seeing the progress of these amazing athletes. I wouldn't change it for the world!"

Puzzle Piece Athletics operates in Combat Sports Academy (CSA). Located

in downtown Dublin, CSA is a comprehensive training center that provides programs in all major aspects of self-defense, fighting and fitness — specializing in Krav Maga, Muay Thai, Brazilian Jiu Jitsu, boxing, wrestling, and CrossFit. The center features a regulation boxing ring and octagon, multiple training floors with striking and grappling areas, a state-of-the-art heavy bag system with more than 30 bags, all new equipment, an expert coaching staff and a pro shop.

To get a feel for the work Hooker does with his athletes, a visit to Puzzle Piece Athletics' Facebook page reveals the energy, skill and determination shared by trainer and athletes.

"Marc is a machine! I love working with this dude. He definitely knows how to have a good ol' time, but still puts in all that hard work. If you're not having a good time, then you're doing it wrong," reads a video caption about one of Chad's clients.

Says another, "Thank you everyone at the gym for being so welcoming, and encouraging all these amazing athletes to grow. Puzzle Piece Athletics just keeps on growing. I couldn't be more happy with this program. It's beyond words that everybody is taking notice and

CONTINUED ON PAGE 16





At Dublin's Combat Sports Academy, Puzzle Piece Athletics trainer Brittany Shiraki practices balance and stretching with Rohit Manicaam.

**"I feel like every day is a new challenge, but that's what keeps me so engaged with this amazing program. The challenge is figuring out each individual, what motivates them, what cues work the best, and where to start."**

seeing what this community is capable of!"

Asked what his favorite memory has been so far, Hooker tells the story of

an early client with cerebral palsy who needed help to improve his coordination, balance and strength.

"After working together for about a

year, seeing that dude run for the first time is something that will always stick with me. All his hard work finally paid off!" Hooker says. He then adds, "I want my clients to walk away from their sessions feeling strong and confident. I want them to walk out the door feeling like they can take on the world."

To learn more, visit [puzzlepieceathletics.com](http://puzzlepieceathletics.com), or call (925) 587-8236. Combat Sports Academy is located at 6400 Sierra Court, Dublin. ■

negative, so that was the best possible outcome.

When she completes the 6 weeks of daily radiation following the surgery, Shadia will have reached the milestone that certainly felt very far away on that July day in 2018 when she thought her life was over. She will officially be a sur-

But heck, it's ok to have a few Girl Scout cookies. Shadia also swears by celery juice first thing in the morning before eating anything else.

"It took a while to step up to 16 ounces of celery juice every morning, but I got a juicer and even my husband is doing it now. It cleans out toxins in the

body. My skin feels better after just one month of doing this. It's a good way to kick off my day. I make it myself. It's the new kale salad."

One of the things she's learned through this ordeal is the hidden reservoir of inner strength we all possess. "Our bodies are so much stronger than we think they are. If you look on the bright side, you are so much better off. I wish I had been more positive from the start:

## BRAS FOR THE CAUSE BREAST CANCER WALK

**Saturday, April 13, 2019  
5pm Registration Opens  
7pm Walk Starts**

The 8k (~5 mile) Walk starts & ends at  
Amador Valley High School,  
1155 Santa Rita Rd.  
Downtown Pleasanton, CA

vivor. Every three months, she'll need screening for the next two years. Then, the screenings will be yearly. Survivorhood will be the new normal.

Does she miss her old life? Well, sometimes, but she's come to appreciate living each moment fully and being fundamentally grateful for everything she has. It's all so much more precious now. The love that she shares with her family is profoundly deeper now.

Even though she was always physically fit, the bout with cancer made her, and her Mom, much more aware of the importance of diet. "My Mom started doing all kinds of research and said no more dairy, no red meat and steer clear of fried foods. It was so hard to give up cheese. It was like torture. My oncologist says, 'everything in moderation,' so I do have little bits of cheese here and there. I've discovered almond milk and I make a lot of smoothies with berries, flax and chia seeds. I feel much better, a lot more energetic," she says.

Stay away from sugar, she advises.

we can tolerate a lot. It's important to be as stress-free as possible. I am much stronger than I ever thought I was. I thought I would crumble; you surprise yourself."

She's really looking forward to the upcoming Bras For The Cause Walk on April 13. "I am so grateful that Kristen Demedek (the 2016 honoree) connected me with the Bras for the Cause people, and that they chose me to be their honoree this year. It's my first time doing the walk. My team is Shadia's Breast Friends. We are working on costumes that represent things that go together, like best friends. Think peanut butter and jelly, mac n' cheese, eyebrows and eyelashes. It's going to be fun."

Check out Shadia's personal account of how she learned about her breast cancer and dealt with it. Her words take us back to that dark day, and the sense of utter shock and desperation she felt at the time of her diagnosis. [www.trivalleysocks.org/ShadiaLujan-2019WalkHonoree.html](http://www.trivalleysocks.org/ShadiaLujan-2019WalkHonoree.html). ■

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FD 429



# April – A Month Of Awareness

By Carol Graham

*“Let us not look back in anger, nor forward in fear, but around in awareness.” – James Thurber*

More than a century after the Thirteenth Amendment to the United States Constitution abolished slavery and involuntary servitude, except as punishment for a crime, the first Black History Month observance took place in February 1970.

Today, the popularity of awareness campaigns (days, weeks and months) has exploded, inspiring countless organizations, health institutions and government departments to seek to shine a light on hidden or misunderstood populaces and issues. Contributing to this exponential growth is the ease and speed that social media allows us to share stories, information and fundraising opportunities with the click of a button.

This, naturally, can be both good and bad.

Take April, for instance. A cursory Google search reveals that April is the official awareness month of some 30 campaigns. Thirty. 3-0. XXX.

Add to that roughly a dozen awareness weeks, an awareness weekend, and a bunch of awareness days, and April promises not only to enlighten us, but possibly overwhelm us.

Not to worry. Although April does have many heavy-hitter awareness

campaigns, it also offers a host of head-scratchers and even some laugh-out-loud campaigns:

National Soft Pretzel Month: Why just soft? Won't crunchy pretzels feel left out? And what about sticks – the most unimaginative and underrated of all pretzels? Also, why April? It seems prudent that pretzel awareness should coincide with the summertime populating of baseball stadiums and amusement parks.

National Straw Hat Month: Also too discriminatory, say I. After all, is there a felt hat or feathered cap month? And why exactly do we need awareness of straw hats? Are they not noticeable enough of their own accord? I can promise you, when I see a straw hat, there is no question in my mind what it is I'm looking at.

National High Five Day: This takes place on the third Thursday of every April, and if you knew that, I'm a little concerned. If you knew that and plan to high five everyone you see on April 18, I'm a lot concerned. If you knew that and plan to high five everyone you see while wearing a straw hat and eating a soft pretzel, I'm past concern and just really want to meet you.

Lima Bean Respect Day: I get it, they're good for you. But placement, people, placement! Lima Bean Respect Day takes

place on Saturday, April 20; do we really want hordes of people loading up on beans the day before Easter gatherings?

National Stress Day: The fact that National Stress Day falls on April 16 each year, the day after tax day, is either absurd or brilliant – or quite possibly both. Breathe, remind yourself, just breathe.

All right, I've had my fun. But I would be remiss not to bring awareness to the awareness campaigns that are seriously worth being aware of:

Sexual Assault Awareness Month  
Autism Awareness Month  
National Child Abuse Prevention Month  
Alcohol Awareness Month  
Financial Literacy Month  
Mathematics Awareness Month  
National Poetry Month  
Jazz Appreciation Month  
Cannabis Awareness Month  
National Volunteer Month

In April, participating organizations will be hosting engaging events, posting information on their websites, and sending out blasts on social media. After all, awareness is always the first step to preventing or fixing a problem, or righting a wrong.

In the words of Nathaniel Branden, *“The first step toward change is awareness. The second step is acceptance.”* ■

## LIVERMORE VALLEY WINERIES

**3 STEVES WINERY**, 5700 Greenville Road, Livermore. Also tasting, 21 S. Livermore Ave. Tasting hours Thur.-Sun. 11:30 a.m.-4:30 p.m. 997-7736. 3steveswinery.com.

**BENT CREEK WINERY**, 5455 Greenville Road, Livermore. Tasting room open Fri.-Sun. noon to 4:30 p.m. or by appointment. 455-6320 or bentcreekwinery.com.

**BIG WHITE HOUSE & JOHN EVAN CELLARS**, 6800 Greenville Road, Livermore. 12-4:30 p.m. weekends or by appointment. 449-1976 or bigwhitehouse.com.

**BOAVENTURA DE CAIRES WINERY**, 9309 Tesla Road, Livermore. Tasting Fri.-Sun. 12-5 p.m. or by appointment. 606-9672 or boaventuravineyard.com.

**BODEGAS AGUIRRE WINERY**, 8580 Tesla Road, Livermore. Tasting weekends noon to 4:30 p.m. 606-0554 or bodegasaguirre.com.

**CADDIS WINERY**, 7878 Cedar Mountain Road, Unit B, Livermore. By appointment. 380-6219 or caddiswine.com.

**CEDAR MOUNTAIN WINERY & PORT WORKS**, 10843 Reuss Road, Livermore. Tasting Fri.-Sun. 12-4 p.m. 373-6636 or cedarmountainwinery.com.

**CHARLES R VINEYARD**, 8195 Crane Ridge Road, Livermore. Open Fri., Sat. and Sun. noon to 4:30 p.m. 454-3040 or charlesrvineyards.com.

**CHOUINARD VINEYARDS**, 33853 Palomares Road, Castro Valley. Tasting noon to 5 p.m. weekends or by appointment. (510) 582-9900 or chouinard.com.

**CONCANNON VINEYARD**, 4590 Tesla Road, Livermore. Tastings daily 11 a.m. to 4:30 p.m. Tours by appointment. Picnic area. 456-2505 or concannonvineyard.com.

**CROOKED VINE WINERY**, 4948 Tesla Road, Livermore. Tasting Mon.-Sat. 11-4:30, Sun. 12 to 4:30 p.m. or by appointment. 449-0458 or crookedvine.com.

**CUDA RIDGE WINES**, 2400 Arroyo Rd., Livermore. Open Fri.-Sun. 12-4:30 p.m. or by appointment. 510-304-0914 or CudaRidgeWines.com.

**DANTE ROBERE VINEYARDS**, 1200 Wetmore Road, Livermore. Open Fri. 1-5 p.m.; Sat. and Sun. 12-5 p.m. 245-0172 or danteroberere.com.

**DARCIE KENT VINEYARDS**, 7000 Tesla Road, Livermore. Tasting Thurs.-Mon. noon to 5pm. 243-9039 or darciekentvineyards.com.

**EAGLE RIDGE VINEYARD**, 10017 Tesla Road, Livermore. Tasting weekends noon to 4:30 p.m. 447-4328 or eagleridgevineyard.com.

**ECKERT ESTATE WINERY**, 5963 Graham Court, Suite D., Livermore. Tasting Fri.-Sun. 12 to 5 p.m. or by appointment. 371-8606 or artisanspiritsbrandyworks.com.

**EHRENBERG CELLARS**, main tasting room, 5143 Tesla Road; tasting/special events, 5937 Graham Court, Livermore. Fri., Sat. and Sun. noon-6pm or by appointment. 510-418-8774 or ehrenbergcellars.com.

**ELLISTON VINEYARDS**, 463 Kilkare Road, Sunol. Tasting weekends 11 a.m. to 4 p.m. or by appointment. 862-2377 or elliston.com.

**EL SOL VINEYARD**, 8626 Lupin Way, Livermore. Tasting weekends 12 to 5 p.m. or by appointment. 606-1827 or elsolwine.com.

**EMBODIED WINES**, 2271 S. Vasco Rd., Ste. D, Livermore. Tasting room open Wed.-Sun. 2 to 7 p.m. (tasting fee). 292-8625, www.embodiedwine.com

**ENOTECA FIVE**, 2111 Research Drive, Livermore, #6. Open weekends 12:30 to 4:30 p.m. 852-1861 or enoteca5.com.

**ENTROPY CELLARS**, 2720 Marina Avenue, Livermore. 200-0849 or entropycellars.com.

**FAVALORA VINEYARDS WINERY**, 5937 Graham Court Unit 8 (off of Vasco Road), Livermore. Shares a space with Ehrenberg Cellars.

**FENESTRA WINERY**, 83 E. Vallecitos Road, Livermore. Tasting Fri., Sat., & Sun. noon to 5 p.m. Picnic area. 447-5246 or fenestrawinery.com.

**GARRE VINEYARD & WINERY**, 7986 Tesla Road, Livermore. Tasting Mon. 11a.m.-4:30p.m.; Thur.-Fri. 11a.m.-4:30p.m. or by appoint. 371-8200 or garrevinery.com.

**HARRIS TESLA VINEYARDS**, 9275 Tesla Road, Livermore. 447-2267 or harristesla.com.

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**MURRIETA'S WELL**, 3005 Mines Road, Livermore. Tasting room hours: Wed. and Thurs. 12am-5pm, Fri.-Sun. 11am-5pm. Also by appointment. 456-2395 or murrietaswell.com.

**NELLA TERRA CELLARS**, 5005 Sheridan Road, Sunol. By appointment. 408-893-9463 or nellaterra.com.

**NOTTINGHAM CELLARS**, 2245 South Vasco Road, Unit C, Livermore. Tasting Thurs. to Sun. 11 a.m.-5 p.m. or by appointment. 294-8647 or nottinghamcellars.com.

**OCCASIO WINERY**, 2245 So. Vasco Road, Suite B, Livermore. Tasting Thursday-Sunday, noon-5 p.m. or by appointment. 371-1987 or occasiowinery.com.

**OMEGA ROAD WINERY**, 2135 Vasco Road, Suite C, Livermore. Open 2nd & 4th Sat and Sun of the month: Sat 11:30a to 5:00p, Sun 11:30a to 4:00p. 290-8616 or omegaroadwinery.com.

**PAGE MILL WINERY**, 1960 So. Livermore Avenue, Livermore. Tasting hours Mon. 12-4:30 p.m.; Thurs. 12-8 p.m.; Fri.-Sun. 12-4:30 p.m. 456-7676 or pagemillwinery.com.

**PAULSEN WINES**, 5143 Tesla Road, Livermore. Tasting Sat. 12 to 6 and Sun. 12 to 5. Also by appointment. 510-419-0172 or ppvwines.com.

**PICAZO VINEYARDS**, Livermore. Tasting by appointment, 454-0291 or picazovineyards.com.

**RETZLAFF VINEYARDS**, 1356 S. Livermore Avenue. Tasting Mon.-Tue. 12-4:30 p.m.; Thurs.-Sun. 12-4:30 p.m. Also by appointment. 447-8941 or retzloffwinery.com.

**RIOS RESERVE ESTATE LLC**, 6500 Tesla Road, Livermore. Tasting hours Mon-Sun 11 a.m.-5:30 p.m. Event facilities. 443-0434 or rioslovellywinery.com.

**RODRIGUE MOLYNEAUX ESTATE WINERY**, 3053 Marina Avenue, Livermore. Open weekends 12:30-5 p.m. Also by appointment. 297-7838 or rmwinery.com.

**ROSA FIERRO CELLARS**, 5937 Graham Court, Unit B, Livermore. By appointment only. 963-1406 or rosafierrocellars.com.

**RUBINO ESTATES WINERY**, 1188 Vineyard Avenue, Pleasanton. Open daily 11 a.m. to 5:30 p.m. 484-1699 or rubinoestateswinery.com.

**RUBY HILL WINERY**, 400 Vineyard Avenue, Pleasanton. Open daily 11 a.m.-5:30 p.m. 931-WINE (9463) or rubyhillwinery.net.

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**THE SINGING WINEMAKER**, 5143 Tesla Road, Livermore. Tasting Friday 12-5pm, Saturday 12-6pm, Sunday 12-5pm. 606-9463 or thesingingwinemaker.com.

**THE STEVEN KENT WINERY**, 5443 Tesla Road, Livermore. Open Mon.-Sun. noon to 4:30 p.m. 243-6440 or stevenkent.com.

**THE WINEMAKERS STUDIO AT WENTE VINEYARDS**, 5565 Tesla Road, Livermore. Tasting Wed-Sun 11:00am-5:00pm, last tasting at 5pm. 456-2385 or wentevineyards.com.

**VASCO URBANO WINE COMPANY**, 2245 South Vasco Road, Unit C, Livermore. Tasting Thursday-Sunday 11-5pm. Also by appointment. 294-8647 or vascourbanowine.com.

**VALOR WINERY**, 2133 Research Drive, Suite 14, Livermore. Open 12 to 5 first weekend of the month or by appointment 321-0373 or valorwinery.com.

**WENTE VINEYARDS: ESTATE WINERY & TASTING ROOM**, 5565 Tesla Road, Livermore. Tasting Mon-Sun 11:00am-5:30pm, last tasting at 5 pm. 456-2305 or wentevineyards.com.

**WENTE VINEYARDS: VINEYARD TASTING ROOM & RESTAURANT**, 5050 Arroyo Road, Livermore. Tasting hours: Mon-Fri 11am-5:30pm, last tasting at 5 pm. Sat-Sun 11am-6:30pm. Restaurant hours: Lunch Fri-Sat 11:30am-2:30pm; Brunch Sun 10:30am-2:30pm; Dinner Sun-Mon 5:00pm-8:00pm, Tue-Sat 5:00pm-9:00pm. Reservations recommended 456-2450 or wentevineyards.com.

**WHITE CRANE WINERY AND WINERY 21**, 5405 Greenville Road, Livermore. Tasting hours Friday-Sunday Noon to 4:30 p.m. or by appointment. 321-5463 or whitecranewinery.com.

**WOOD FAMILY VINEYARD & WINERY**, 2407 Research Drive, Livermore. Tasting Thurs. 2-7pm, Fri. and Sat. 12-7pm, Sun. 12-6pm. Also by appointment. 606-7411 or woodfamilyvineyards.com.

LAST UPDATED 2/2019



# Gimme a G! Gimme an M! Gimme an S! What's that spell? GSM

By Harry Stoll

Back in the day, along with the majority crowd, I thought a red wine meant Cabernet Sauvignon and white wine meant Chardonnay. On a first date I was shaken out of that idea forever. As she scrolled her finger down the wine list and stopped. "Let's get something less hard hitting." It was my introduction to Château nuf du Pape. That translates to "Ninth new house of the pope;" First was Pope Clement who was very restless, as were the popes who followed; thus the nine houses.

I held my glass up to the fading sunlight and saw it was the color of love. I swirled it around as I had seen others do and got a

The French wine industry usually concentrates on regions. American wineries concentrate on varietals. But that's changing. The Livermore Valley Winegrowers' website lists four wineries producing GSM. The term GSM was coined by the Aussies (who call syrah "shiraz.")

Here's a taste of valley wineries' GSMs: 2015 Longevity deb-ru-vee, Vintner Select Livermore Valley (\$36) You will be greeted by deep dark ruby red color followed by aromas of vanilla, spice, dark cherry, blackberry, violet and bitter chocolate enlivened by mineral and anise accents. Round tannins coupled with beautiful complexity create a wine of harmony and balance, with an excellent thrust on the incredibly smooth and lingering fin-

more Valley (\$28) "... their classic 2013 GSM ...was well balanced with nice fruit ...

2013 Leisure Street Winery GSMD Livermore Valley (\$28) ... Their second GSM had a splash (that's a technical term for 1%) of dolcetto added.

We were surprised by the difference that 1% can make!"(dolcetto translates to "Little Sweet One", but it's not usually sweet but highly acidic.) The proportions for both Leisure Street GMs is 50% Grenache and 25% for the other two. For the GSMD the Mourvedre is lowered to 24% to accommodate the Little Sweet One. How they get 1% is a mystery.

2016 Wente GSM Livermore Valley (\$55). The Grenache brings decadent fruit notes such as dark cherry and strawberry. Syrah carries the wine's richness and weight, and Mourvedre has black pepper and earthy tastes. The finish goes to your head and lingers like a haunting refrain.

I added one non-GSM because I liked the name and liked what winemaker Dane Stark had to say about his GPS that will show the way. Here's some of his words: "Let me hear the Grenache, the Petite Sirah and the Syrah grapes that enjoy deep soils, heated summers, and afternoon bay breezes only the East Bay experiences. Put these varietals together, grown in this place, and the Livermore Valley pulls back the veil to bring you into its fold. This blend says 'place', it says 'unique', it says 'Livermore Valley' like no other blend can." Check out his entire soliloquy on the winery's web site. I had dinner at Zephyr Bar & Grill with the Queen of the Misty Isles and her valiant husband. I steered them to the Page Mill GPS and a BLT.

Dante Robere and Fenestra make all three varietals for GSM, but don't make the blend. You could go their tasting room and ask the host to pour each one into a glass, indicating with your fingers how much to pour for each one. Better yet, buy three bottles and try out different blends. ■

ish. This wine is wonderfully bright and energetic. The blend is 40% grenache, 36% syrah, 17% mourvedre, and 7% Petite sirah.

2016 Wood Family Vineyard GSM Livermore Vally (\$30). The classic semitransparent garnet color is lovely in the glass. Sweet morello cherries intermingle with rose and Swiss milk chocolate. But the wine is not sweet, but invitingly dry with a delicate balance of tannin and alcohol. The smoked cherry flavor provides ample acidity and the toasty oak finish is the last to remain.

The next two, I picked up on an online review. I don't know who it is but I thank her or him: "Next we tasted two GSM wines

2013 Leisure Street Winery GSM Liver-

whiff of Rowdy Yates's saddle bags, Arnold Schwarzenegger's stogie, and licorice. I took a taste: wild blackberry jam. Cadging from Wine Folly it tells me I was tasting (among others) Cedar from a bride's hope chest, violet and thyme. The tannins are lithe.

In its initiation one of the poo-bahs decreed that the vineyards grow lavender and thyme. A law passed in 1954 forbade flying saucers from over flying, taking off or landing in the appellation. It's still on the books. It's good to be careful.

Château nuf du Pape is a blend of Grenache, Syrah, and Mourvedre (known as Matero in Spain). Grenache can be sweet, but the high acidity holds that down. The Syrah and Mourvedre provide a darker color and a beautiful taste.

The French wine industry usually concentrates on regions. American wineries concentrate on varietals. But that's changing. The Livermore Valley Winegrowers' website lists four wineries producing GSM.

## ONGOING

**Dublin Heritage Park and Museums Music Jam**, Open music jam every Tuesday night for either Bluegrass or Irish Fiddle. All are welcome to come and listen or join in and play. 6600 Donlon Way, Dublin. 925-452-2100.

**Ravenswood Historic Site**, 2nd and 4th Sundays – 1890s costumed docents of the Progress League lead free tours of the more than 100-year-old buildings and some of the 30 acres of grounds. Tours begin every 20 minutes and take approximately one hour, with the last tour of the day starting at 3:00 pm. Each tour includes the 1885 Cottage, the 1891 Main House, and the beautifully landscaped grounds. Ravenswood Historic Site, 2647 Arroyo Rd., Livermore.



Livermore Art Association Show, April 6 & 7

**Dublin Heritage Park and Museums**, Wednesday – Sunday 1:00-4:00 pm. Free admission. Visit 1856 Murray Schoolhouse for a lively exhibit on Dublin's History. The "Little Classroom" Gallery has ever changing exhibits. See the 1911 Kolb Craftsman House, barns and ten acres to stroll. 6600 Donlon Way, Dublin, 925-452-2100.

**Hagemann Ranch Open House**. Tours of the 140+ year old ranch and free, family friendly seasonal activities. The last Sunday of each month, 1:00-4:00 pm. Go to [www.livermorehistory.com](http://www.livermorehistory.com) for the monthly program. 455 Olivina Ave., Livermore.

**Classic movies at the Bankhead Theater**, "Brigadoon" (1954) April 17 at 7:00 pm; "A Star is Born" (1954) May 15 at 7:00pm. All seats \$5 Bankhead Theater, 2400 First Street, Livermore; [www.lvpac.org](http://www.lvpac.org) or call 925-373-6800.

## MARCH 2019

**Junie B. Jones The Musical Jr.**, March 22-31, Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**Asbury Players Community Theater** presents "Bloody Murder," by Ed Sala, a diabolically different and delightfully warped mystery/comedy. March 23-31. Fridays and Saturdays at 8:00 pm and Sundays at 2:00 pm. Asbury United Methodist Church, 4743 East Avenue, Livermore. \$10 general admission. Tickets available online at [www.asburylive.org](http://www.asburylive.org), at the door, or call 925-447-1950.

**Will Ackerman: The Gathering 4 Guitars**, March 28, 7:30 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

## APRIL 2019

**Livermore Valley Uncorked Celebration**, April 4 at the Palm Event Center; unlimited wine tastings, hors d'oeuvres, meet winemakers and growers, preserve land. \$50. [trivalleyconservancy.ejoinme.org/Uncorked2019](http://trivalleyconservancy.ejoinme.org/Uncorked2019).

**Museum on Main, An Afternoon or Evening with... Harry S. Truman**, Tuesday, April 9, 2:00 pm; Firehouse Arts Center. Tickets at [www.museumonmain.org](http://www.museumonmain.org) or 925-462-2766.

**Livermore Art Association Spring Art Show**, April 6 and 7, 10:00 am-4:00 pm at The Barn, 3131 Pacific Ave., Livermore. Reception, April 6, 7:00-9:00 pm. Open to the public. [www.livermoreartassociation.org](http://www.livermoreartassociation.org).



Spy Pilot Chronicles, April 10

**Mayumana "Currents,"** April 8, 7:30 pm, Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Brian Shul "Spy Pilot Chronicles,"** April 10, 7:30 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 373-6800.

**Late Nite Catechism**, April 12, 8:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 373-6800.

**The Mystery of Irma Vep** at Village Theatre, 233 Front Street, Danville, April 12-28. Role Players Ensemble. Fri. & Sat. 8:00 pm, Sun. 2:00 pm. [www.villagetheatreshows.com](http://www.villagetheatreshows.com).

**High School Music Collaborative: Parental Control; Parents Just Don't Understand... How Great It'll Be**, Youth Music Festival 2019, April 13, 7:30 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**Mista Cookie Jar**, April 13, 2:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**Livermore-Amador Symphony**, April 13, prelude talk 7:00 p.m. concert begins, 8 p.m. Rimsky-Korsakov: Capriccio espagnol, G. Kahn: Cello Concerto, Dvořák: Rondo for Cello and Orchestra. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.



Oshima Brothers, April 19

**59th Annual Mt. Diablo Iris Society Spring Show and Plant Sale**, Saturday, April 13, 1:00-5:00 pm, and Sunday April 14, from 9:00-4:00 pm at Alden Lane Nursery, 981 Alden Lane, Livermore. A judged show of varieties of iris cultivars. Flower arrangements, demonstrations, and a photo contest open to the public sponsored by Mike's Camera of Dublin. Free. For information, contact Mary Sindicic at 925-606-0355 or [MtDiabloIris@gmail.com](mailto:MtDiabloIris@gmail.com).



**Spring Vocal Concert**, Las Positas College Main Stage, April 18. Chamber Choir and Vocal East Jazz Ensemble spring concert. 3000 Campus Hill Dr., Livermore. [www.laspositascollege.edu/performingarts](http://www.laspositascollege.edu/performingarts).



Spring Eggstravaganza, April 20

**Ragtime to Jazz: The Music of James Reese Europe**, April 18, 7:30 pm. Bankhead Theater, 2400 First Street, Livermore; [www.lvpac.org](http://www.lvpac.org) or call 925-373-6800.

**The Oshima Brothers**, April 19, 8:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 931-4848.

**Spring Eggstravaganza**, April 20, 8:30 am - 1:00 pm. Egg hunt, Flopsy and Peter Rabbit for photos, crafts and games. Emerald Glen Park, 4201 Central Parkway, Dublin. Children must purchase a ticket in advance to participate. Dublin Parks and Community Services Department at 925- 833-6645.

**Bunny Hop Scavenger Hunt**, April 20, 10:00 am - noon, downtown Pleasanton, Children 10 years and younger are invited to participate. Children will receive a goody bag and adults will receive a list of clues and locations to lead them to goodies throughout downtown at over a dozen participating businesses. [www.pleasantondowntown.net](http://www.pleasantondowntown.net).

**Jazz Combos Concert**, Las Positas College Main Stage, April 25. 3000 Campus Hill Dr., Livermore. [www.laspositascollege.edu/performingarts](http://www.laspositascollege.edu/performingarts).

**Quarteto Nuevo**, April 26. 8:00 pm. Bothwell Arts Center, 2466 8th Avenue, Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**A Tribute to Jimmy Buffet Show**, April 27, 8:00 pm. West Coast Performing Arts Presents Celebrate the tropical paradise of the music of Jimmy Buffett as Garratt Wilkin and the Parrotheads recreate an actual Jimmy Buffett and the Coral Reefer event. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Smokey Joe's Cafe**, Presented by Tri-Valley Repertory Theatre, April 27-May 12, Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**Fresh Works XI**, April 27 to June 1. Opening Reception Saturday, April 27, 1:00-3:00 pm. Exhibition opportunity for emerging and established artists who reside or work in the greater Bay Area, with the focus of the exhibition being on new works. Harrington Gallery, Firehouse Arts Center, 4444 Railroad Ave., Pleasanton, [www.firehousearts.org](http://www.firehousearts.org).

## MAY 2019

**The Drifters**, May 3, 8:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Telegraph Quartet**, strings, May 4, 8:00 pm. Del Valle Fine Arts Concert. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Livermore Innovation Fair 2019**, Saturday, May 4, 10:00 am - 3:00 pm, Bankhead Plaza, 2400 First Street. Project targeted to bring STEM + Arts excitement in the community. Free.

**Broadway Treasures: From Then 'til Now** (Annual Benefit Concert), May 4, 2019, 3:00 pm. Benefit for the Valley Concert Choral, includes tea, coffee and cakes in an informal setting while listening to the music from Broadway favorites including Paint Your Wagon, My Fair Lady, Beautiful - The Carole King Musical, Disney's Aladdin, Lion King, and Frozen. Bothwell Arts Center, Livermore. [www.valleyconcertchorale.org](http://www.valleyconcertchorale.org).

**Theater for Young Audiences**, Las Positas College Black Box, May 4-12. Live performance for children and their families, 3000 Campus Hill Dr., Livermore. [www.laspositascollege.edu/performingarts](http://www.laspositascollege.edu/performingarts).

**The Capitol Steps**, May 5, 5:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Encore Players Spring Production: Almost, Maine**, May 10-12 at the Bothwell Arts Center in Livermore. Nine quirky short plays that explore love and loss in a remote, mythical almost-town called Almost, Maine. [encoreplayers.net](http://encoreplayers.net).

**Best of the San Francisco Comedy Competition**, May 10, 8:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Wine Stroll**, May 11, 5:00-8:00 pm. Downtown Pleasanton. Over 20 downtown locations, sample wine and tasty bites while musicians perform live music throughout Main Street. Pleasanton Downtown Association, [www.pleasantondowntown.net](http://www.pleasantondowntown.net).

**San Francisco String Trio - The Sgt. Pepper Project**, May 12, 3:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Will Ackerman: The Gathering 4 Guitars**, May 12, 3:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Keb' Mo' - Grammy Award Winning Blues Master**, May 15, 7:30 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.



Smokey Joe's Cafe, April 27-May 12

**Celebrating New Music**, Las Positas College Main Stage, May 16. End-of-the-year concert features world premieres by student composers. 3000 Campus Hill Dr., Livermore. [www.laspositascollege.edu/performingarts](http://www.laspositascollege.edu/performingarts).

**COI: Mafia-Esque: The Musical 2019 An Improvised Whodunit? Musical!** Tuesday, May 14 - Saturday, May 18, Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**Annual Ho'ike Luau**, May 18, doors open 1:30 pm. Shrine Event Center, 170 Lindberg Ave., Livermore Halau Makana Lani presents; accompanied by Faith Ako. \$40 adults, \$10 youth 10 and under. Ticket includes late lunch. Information at [www.wegothula.com](http://www.wegothula.com).

**28th Annual Livermore Downtown Street Fest**, May 18-May 19, Saturday 10:00 am to 6:00 pm, Sunday 10:00 am to 5:00 pm. Along First Street from the Livermore Cinema down to N Street. The best of the Livermore Valley's wineries and breweries will be creating Pop Up Tasting Room experiences. Livermore Downtown Inc. [www.livermoredowntown.com/events](http://www.livermoredowntown.com/events).



Quarteto Nuevo, April 26

**Pacific Chamber Orchestra, Beethoven: The Heroic**, Sunday, May 19, 3:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Museum on Main, An Afternoon or Evening with... King Henry VIII:** Tuesday, May 21, 2:00 pm; Firehouse Arts Center. Tickets at [www.museumonmain.org](http://www.museumonmain.org) or 925-462-2766.

**G.I. Blues: The Elvis Presley Songbook**, May 26, 2:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**47th Annual Art in the Vineyard**, Livermore Art Association, Sunday, May 26, 11:00 am-5:00 pm, Wente Vineyards Estate Winery, 5565 Tesla Road, Livermore. [www.livermoreartassociation.org](http://www.livermoreartassociation.org).

**Jim Anderson & The Rebels**, May 26, 2:00 pm. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 925-931-4848.

**47th Annual Art in the Vineyard**, a Livermore Art Association Event, May 26, 11:00 am-5:00 pm. Wente Vineyards Estate Winery, 5565 Tesla Road, Livermore. [www.livermoreartassociation.org](http://www.livermoreartassociation.org).

**John Waite**, May 31. 8:00 pm. Bankhead Theater, 2400 First Street, Livermore; [www.lvpac.org](http://www.lvpac.org) or call 925-373-6800.

## JUNE 2019

**Livermore-Amador Symphony**, June 1, 8:00 pm. Stravinsky: Suite No. 2 for Chamber Orchestra, Beethoven: Piano Concerto No. 4, Gwendolyn Mok, soloist, Schumann: Symphony No. 4. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

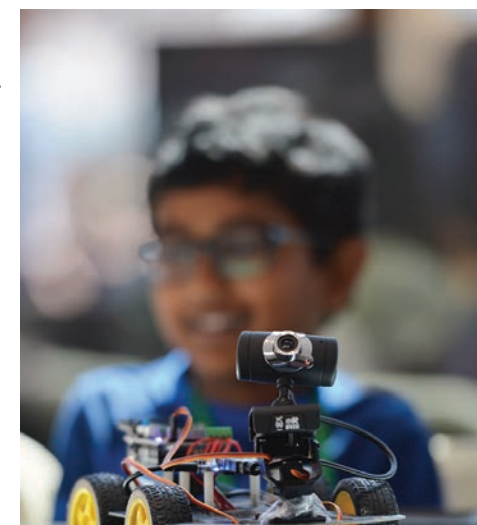
**Livermore Rodeo Parade**, June 8, 10:00 am, Downtown Livermore.

**Livermore Rodeo**, June 8 and 9 at Robertson Park Stadium. Gates open at 11:00 am. Grand Entry at 3:00 pm. World's Fastest Rodeo. [www.livermoreroodeo.com](http://www.livermoreroodeo.com).

**Museum on Main, An Afternoon or Evening with... Nathaniel Hawthorne**, Tuesday, June 11th, 2:00 pm and 7:00 pm; Firehouse Arts Center. Tickets at [www.museumonmain.org](http://www.museumonmain.org) or 925-462-2766.

**2019 Alameda County Fair**, June 14-July 7. Live action sports shows, big name concerts and live horse racing. For more information and schedules, visit [www.AlamedaCountyFair.com](http://www.AlamedaCountyFair.com).

**California Art Club exhibit of Bay Area Parks: Outdoor Treasures**, June 14-July 20. Opening Reception: Saturday, June 15, 1:00-3:00 pm. Harrington Gallery, Firehouse Arts Center, 4444 Railroad Avenue, Pleasanton. [www.firehousearts.org](http://www.firehousearts.org).



Innovation Fair, May 4

**EBOS - East Bay Open Studios**, June 15, 16, 22 and 23 from 11:00 am - 6:00 pm. Meet artists and see how some of the art is made. Free catalogs available at Way Up Art and Frame, 1912 2nd Street and Bothwell Arts Center, 2466 Eight Street in Livermore and the Firehouse Art Center, 4444 Railroad Avenue in Pleasanton. It can also be downloaded from the website. [eastbayopenstudios.com](http://eastbayopenstudios.com).

**Valley Bonsai Society 10th Annual Bonsai Show**, Alden Lane Nursery, Livermore, Saturday, June 16 and Sunday, June 17, 10:00 am to 4:00 pm. [www.valleybonsaisociety.com](http://www.valleybonsaisociety.com).

**Lee DeWyze**, June 22, 8:00 pm. Bankhead Theater, 2400 First St., Livermore. [www.lvpac.org](http://www.lvpac.org), 925-373-6800.

**Piano Men: The Music of Elton John & Billy Joel Featuring Kyle Martin**, June 22. Firehouse Arts Center, 4444 Railroad Ave., Pleasanton. [www.firehousearts.org](http://www.firehousearts.org) or 931-4848.

**As You Like It, Free Shakespeare in the Park**, presented by San Francisco Shakespeare Festival, Saturdays and Sundays at 7:00 pm, June 29-July 14. Amador Valley Community Park, Santa Rita & Black Avenue, Pleasanton.



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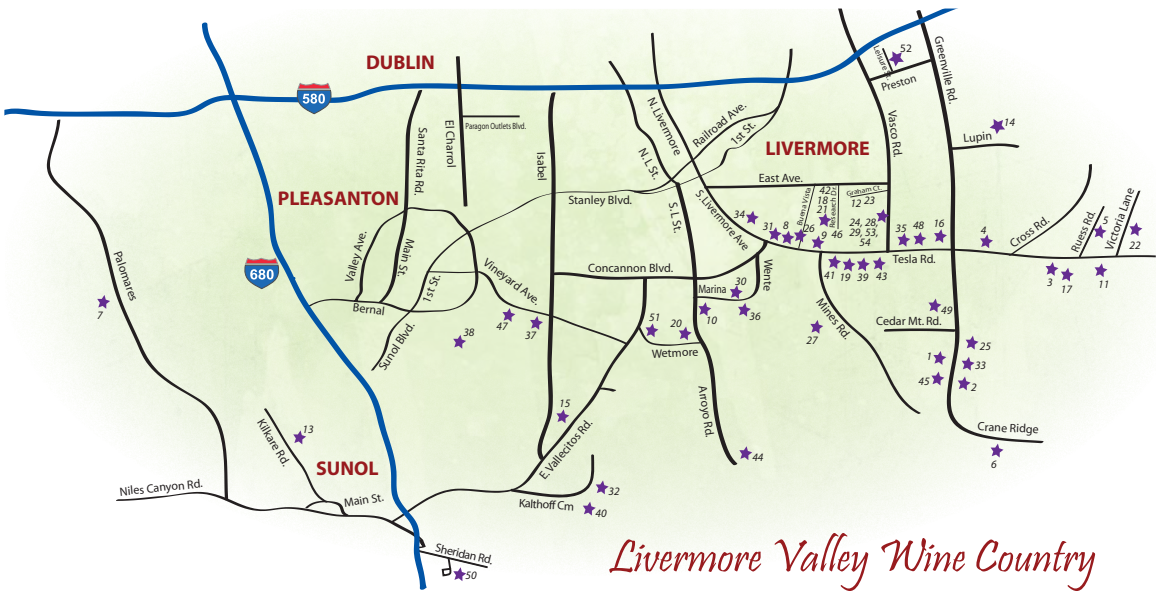


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