

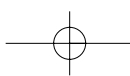
food & wine

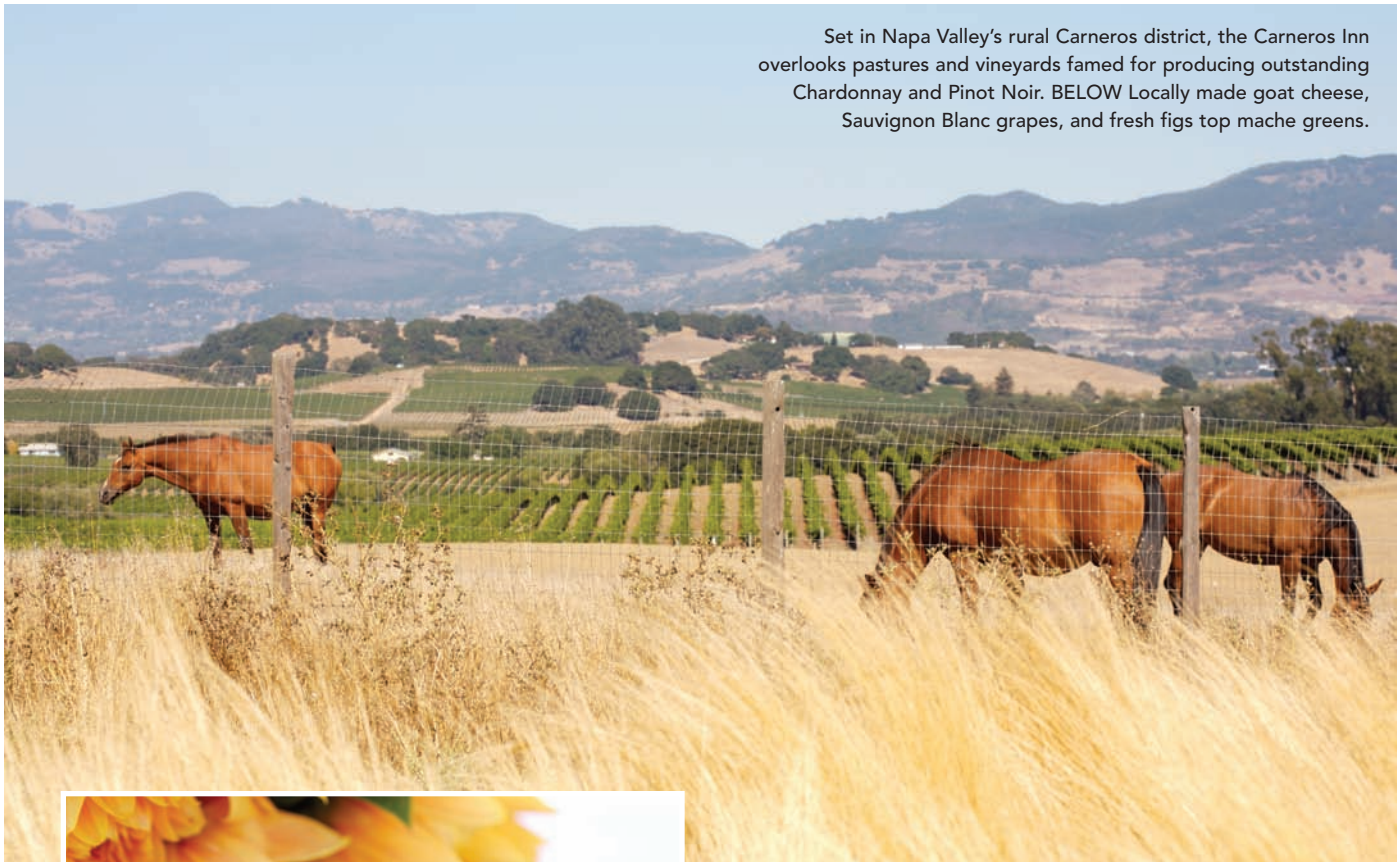
Cheers

Two Napa Wineries—PlumpJack
And CADE—Celebrate Their
Harvest At The Carneros Inn

BY ERIKA LENKERT

PHOTOGRAPHY BY JENNIFER MARTINÉ





Set in Napa Valley's rural Carneros district, the Carneros Inn overlooks pastures and vineyards famed for producing outstanding Chardonnay and Pinot Noir. BELOW Locally made goat cheese, Sauvignon Blanc grapes, and fresh figs top mache greens.



It's a classic late summer day among the Napa Valley vines. The Carneros District's famed morning fog has retreated to reveal an idyllically temperate afternoon and PlumpJack Winery General Manager John Conover and winemaker Anthony Biagi have gathered a group of guests around an alfresco table at sister property The Carneros Inn. Sipping Sauvignon Blanc and Cabernet Sauvignon, they anticipate the feast soon to be set before them by the resort's new Executive Chef, Jeff Jake, and the Chef de Cuisine of the restaurant FARM Christophe Gerard. But first, they pause for a toast.

They have a lot to celebrate. As the region's annual harvest gets underway, they are tasting the first Sauvignon Blanc release from CADE Winery, Conover and Biagi's latest project, which is slated to open in spring 2008.

Surrounded by manzanita trees on Napa's Howell Mountain, CADE is positioned to be the sophisticated yin to PlumpJack Winery's young and hip yang with big, structured estate Cabernet Sauvignon and Sauvignon Blanc overseen by Anthony Biagi.

As the Valley's second winemaking facility that is Leadership in Energy and Environmental Design-certified, the winery (named after a Shakespearean term for an oak cask or barrel) is also poised to be on the forefront of new winemaking trends by taking organic,

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BELOW Poached foie gras torchon and candied pistachio on brioche is topped with chive and surrounded by lavender, one of wine country's most popular landscaping accents.
RIGHT Carneros Inn Executive Chef Jeff Jake with FARM Chef de Cuisine Christophe Gerard.



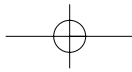
sustainable farming practices to the next level with solar power, "green" daily operations and eco-chic design by Juan Carlos Fernandez of Lail Design Group.

Of its sixty total acres, twenty-three are planted to vineyards, while the remaining twenty-eight will be protected in a land trust to ensure it remains undeveloped. Highlights will include 14,500 square feet of hillside wine caves and tours and tastings available by appointment.

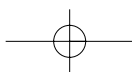
While Conover, who is also co-owner and general manager of CADE, Biagi and friends raise their glasses, they acknowledge that they have a lot on their plates. But on this particular afternoon it is not construction details, but gorgeous servings of seasonal, locally-influenced cuisine from Chefs Jake and Gerard.

Presenting the day's bounty, Jake has youthful looks that belie his illustrious career. His culinary journey began thirty years ago in the kitchen of Domaine Chandon under founding chef and mentor, Udo Nechutnys. After acting as Executive Chef for Pebble Beach Resorts, he accepted the top toque position at The Carneros Inn this July. Chef Gerard, who became a known Valley name while overseeing the kitchen at downtown Napa's Angèle, arrived at nearly the same time to preside over the menu at FARM, the resort's flagship dining room and alfresco lounge.





A cranberry-dotted fall harvest apple and almond frangipane galette is a perfect finale to an alfresco fall meal.



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BELOW Grape leaf-wrapped halibut is served over fennel puree. RIGHT Rich earth tones against crisp white linen capture the event's relaxed elegance. Italian porcelain charger plate in coral with gold border. Daisy Hill "Devon" striped linen dinner napkin. Available at Sue Fisher King. 888.811.7276 www.suefisherking.com



For the afternoon affair, the menu accentuates the seasonal, regional cuisine upon which, FARM was founded. But it also underscores personal passions. As a chef who remains very active in Cooking for Solutions, the annual sustainable cuisine event at the Monterey Bay Aquarium, Jake has long been committed to working with the best local, in-season products in a way that respects and celebrates their intrinsic flavors and the environment—and makes for great wine pairing.

The mache salad crowned with toasted hazelnut-crusted Sonoma goat cheese, figs, tangerine oil and cracked pepper echoes the wine loving sentiment with a sprinkling of Sauvignon Blanc grapes. PlumpJack vineyard grape leaves encasing a fresh halibut, tarragon, green olives, fennel puree and extra-virgin lemon olive oil accentuate wine country surroundings. Porcini dry-rubbed Sonoma Pozzi lamb with crispy artichokes, licorice microgreens and roasted potatoes, with garnishes of Cabernet Sauvignon grapes and Cabernet reduction beg to be served with Cabernet Sauvignon—and the group obliges.

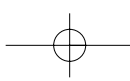
For the finale, fall harvest apple and almond frangipane galette with cranberries and crème Anglaise is almost enough to inspire the party to move to a cluster of outdoor rocking chairs to laze and admire the famed view. But then again, it's nearly happy hour and the specialty cocktails and cosmopolitan environs of the bar at FARM could easily inspire round two. ☐



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www.thecarnerosinn.com

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CADE Winery
360 Howell Mountain Road
Angwin CA 94508
Opening Spring 2008
For further information
call PlumpJack Winery



FARM's alfresco lounge has become a popular meeting place for Wine Country locals, including Jon and Christine Curry, seen here with family. To view their Sonoma home, see page 118.

