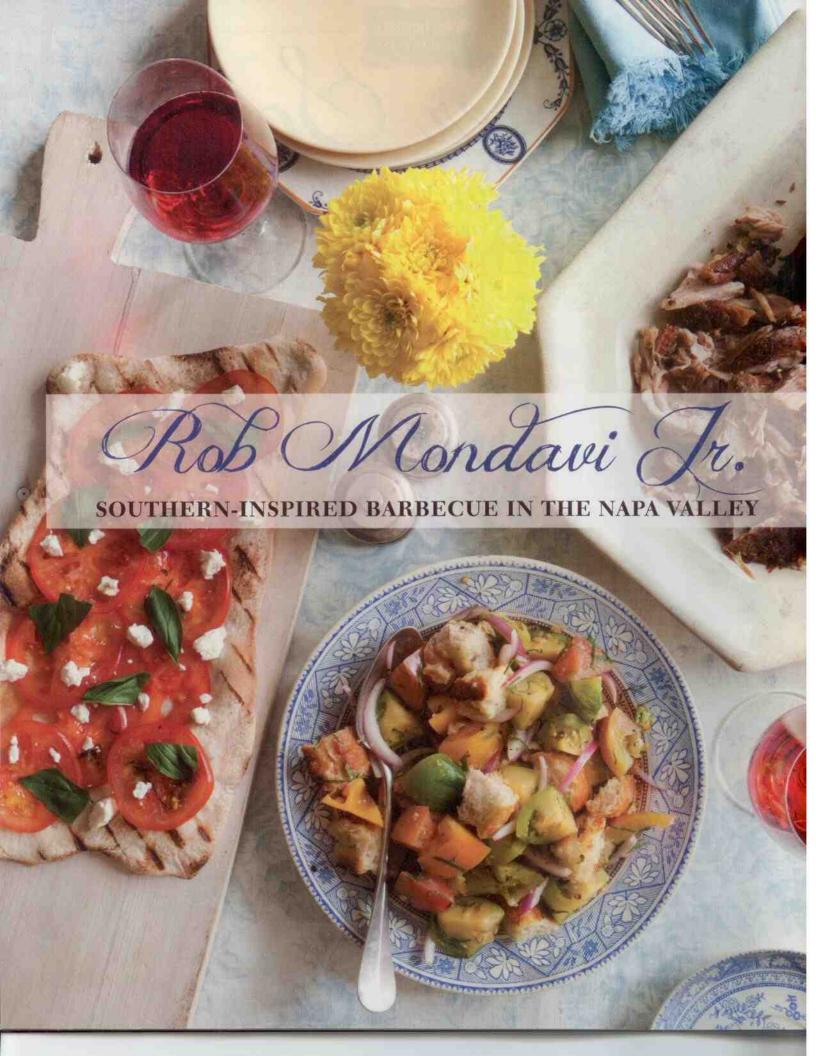




The California wine-country lifestyle is undoubtedly an enviable one. With its ideal weather and the state's propensity to grow just about everything under the sun, enjoying an alfresco wine and food party can be as easy as throwing a few items on a grill, picking a handful of tomatoes from the garden and popping a cork.

But why not take it up a notch and give your own wine-country-style soirée extra flair? We tapped three famous wine families in the Golden State for their top tips on throwing a great summer celebration, complete with the personal touches that make the event unique. Enjoy.



Rob Mondavi Jr



Decor

Mondavi lives in a circa 1914

SS I THINK YOU CAN HAVE A WARM, WELCOMING DINNER AND STILL HAVE ITALIAN LINENS AND HEIR-LOOM UTENSILS ON THE TABLE. CONVERSATION IS KEY.

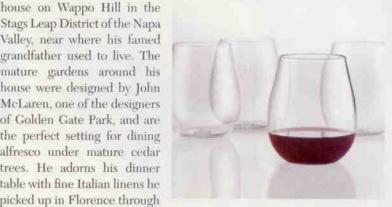
The son of Michael and Isabel Mondavi and grandson of California wine pioneer Robert Mondavi, Rob Mondavi Jr. is firmly rooted in the family tradition of wine.

He is the winemaker for Michael Mondavi Family Estate, which produces bottlings under the M, Isabel Mondavi, Medusa and Spellbound labels, in addition to a line of wines made in partnership with celebrity chef Tyler Florence.

Mondavi also co-founded the premium wine company Folio Fine Wine Partners with his parents and sister, Dina, spe-

cializing in Italy, Spain, Argentina and beyond, including the famed wines from Frescobaldi. Since his wife, Lydia, hails from Georgia, Mondavi's summer party marries touches of his own Italian heritage with a proper Southernstyle barbecue, centered on a slow-cooked pork shoulder with all the fixin's.





his travels over the years and, with more than 120 different hydrangeas planted in his yard, the table always includes a beautiful flower arrangement. Aesthetics are essential to Mondavi, but so is character: The table is likely to be set with customized Deruta tableware with heirloom utensils from his wife's southern upbringing. His glassware of choice is sourced from Riedel's Ouverture collection, though he's a fan of serving his Deep Cabernet Sauvignon Rosé in tumblers over ice.

For your California/Southern-style party, consider break-free polycarbonate wine tumblers that look like crystal, but are made for outdoor revelry (\$19.95 for a set of four; wineenthusiast.com).

Menu

For the barbecue, Mondavi buys heritage pigs from local grape grower and farmer Lee Hudson, and brines the meat the day before in a mixture of vinegar and herbs, slow cooking it for 15–20 hours at 210–220°F. Along with the meat, Mondavi loves to highlight the Napa Valley's abundance of summertime produce, including squash and tomatoes from his own garden, which he uses in various preparations. While the grill's going, and the pork is left to rest, he'll throw some Italian sausages on the grill to cut up and pass around as appetizers, as well as fire up a few pizzas to nibble on before the main meal.

Grilled Fatted Calf Italian sausage Grilled pizzas Slow-roasted heritage pork Potato rolls Slaw Tomatoes with vinegar, anchovies and feta Panzanella salad Summer squash



Villa Sandi NV Extra Dry (Conegliano Valdobbiadene Prosecco Superiore), \$18. A crisp, food-friendly bubbly, with pear and floral notes.

Isabel Mondavi 2009 Deep Cabernet Sauvignon Rosé (Napa Valley), \$15. A beautifully-colored wine, with vibrant redfruit flavors and a juicy finish.

Spellbound 2009 Petite Sirah Reserve (Napa Valley), \$15. Vanilla, spice and layered dark-berry flavors put this red on center stage when it comes to grilled meats.

Macauley Vineyard 2007 Late-Harvest Botrytis Sémillon (Alexander Valley), \$90/ 375 ml. A lush and decadent dessert wine, with toast, honey and apricot flavors.

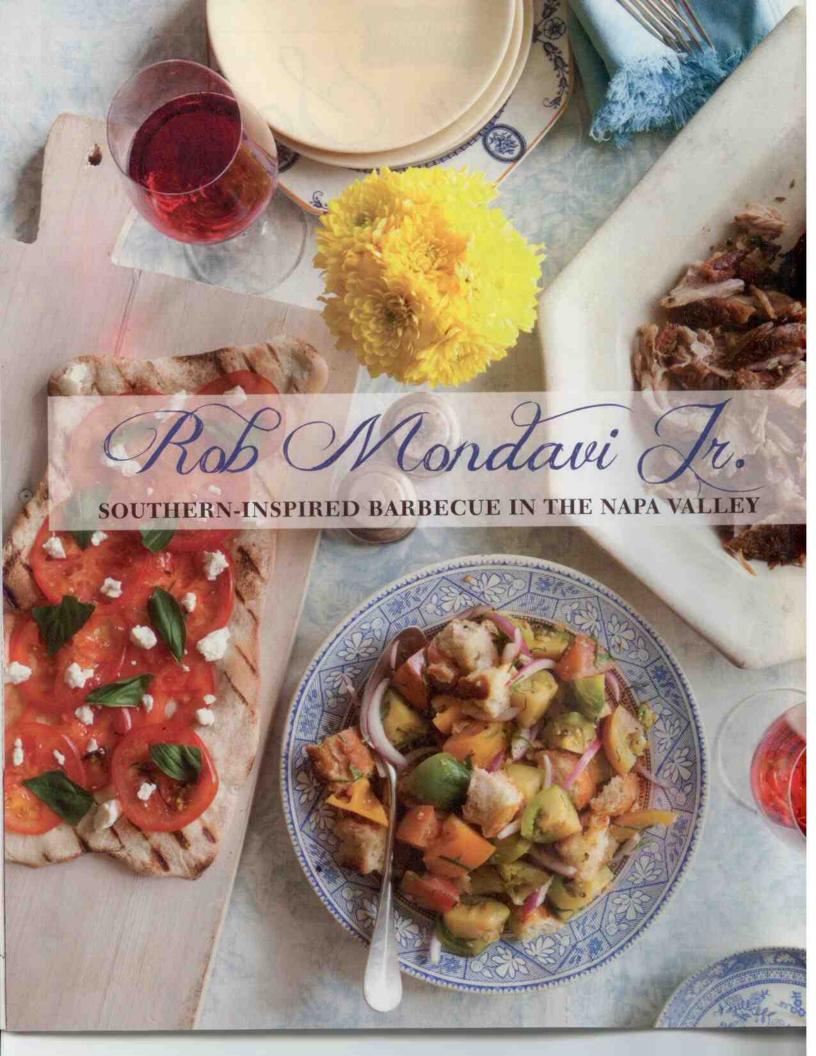


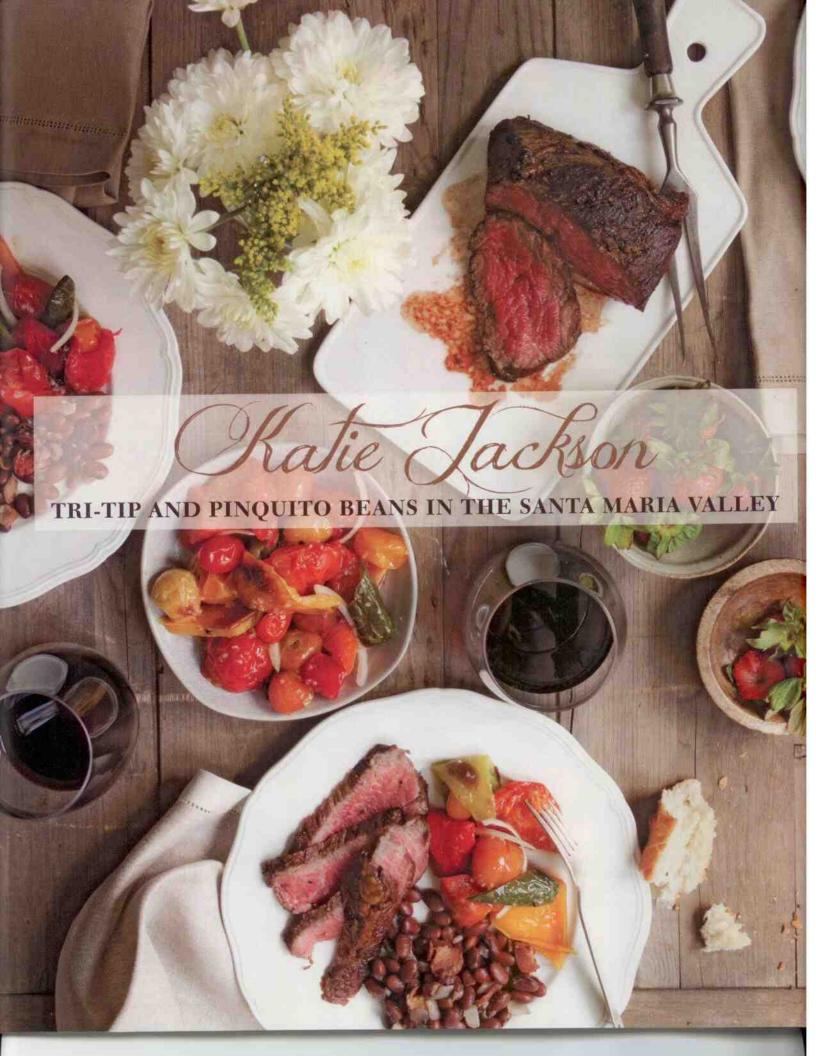


Mondavi keeps the down-home theme going with songs from his buddy, soul singer Chris Pierce, who'll drop in and play if he's in town, and the country band Sugarland, whose co-founder, Jennifer Nettles, is also a friend and is known to join the party. Beyond that, Mondavi throws on "some good ol' Rolling Stones to keep things alive."

Beer & Cocktails

Naturally, most of Mondavi's parties center around wine, but he also makes sure there's plenty of Sierra Nevada Pale Ale on hand, and will occasionally enjoy a Bourbon on the rocks, pouring Pappy Van Winkle's Family Reserve 15 Years Old.





Katie Jackson

WINEENTHUSIAST ENTERTAINING

Decor

Swe always go way overboard with food! My flancé shaun loves grilling anything and everything.

The daughter of California wine icons Jess Jackson and Barbara Banke, Katie Jackson is the inspiration behind Cambria Estate Winery Katherine's Vineyard Chardonnay and is the winery's roving ambassador, as well as a talented home cook and thoughtful blogger. Before following in the family footsteps, Jackson considered writing as a poet or novelist, but fell under the wine industry spell during the 2007 harvest; today, Jackson's creativity, combined with the sturdy work ethic inherited from her parents, is helping her promote the business in new and innovatiove ways.

Jackson lives in Sonoma's Santa Rosa, where she entertains often, usually taking a laid-back approach despite acquiring her mother's passion and talent for Italian cooking.

But when she entertains down south in Cambria, it's all about the local tri-tip, which is said to have been named by Santa Maria Valley butcher Bob Schutz in the '50s. Grilled and enjoyed outside at the winery with sweeping views of the Pacific Ocean, it's the primary element of this quintessential coastal California get-together.



Menu

Jackson likes to source from local growers and ranchers in the Santa Maria Valley area. For an outdoor summer party, she builds her meals around tri-tip, a cut of steak synonymous with the Santa Maria Valley, and typically serves it grilled with garlic salt and a black-pepper rub bought from a local rancher. She then surrounds it with traditional accompaniments that include slow-cooked pinquito beans and grilled garlic bread. For dessert, she always serves strawberries, another of the area's major delights.

Santa Maria Valley-style tri-tip Slow-cooked Santa Maria Valley pinquito beans Tomato salad with hot peppers Grilled garlic bread Lobster macaroni and cheese Fresh strawberries



Jackson and her fiancé, Shaun Kajiwara, who's originally from Hawaii, keep it West Coast cool with tracks from surfer/songwriter Jack Johnson, as well as John Mayer, Jason Mraz and Train. The vineyards at Cambria are so stunningly beautiful in their own right—think rolling hills and fog meandering in from the Pacific Ocean in the distance—that Jackson keeps her own décor simple. Late-afternoon meals are laid out on picnic tables decorated with white tablecloths and colorful flowers from the winery's garden, usually an assortment of orange, yellow and pink gladi-

oli arranged in Mason jars or small vases.

Jackson will augment those colors with orange or yellow plates and serving platters from her mother's colorful Italian dishware collection. She'll serve familystyle, and have plenty of Burgundy wine glasses for guests to sample a range of wines.

Emulate Jackson's style with durable Fusion Pinot Noir glasses (\$66.95 for a

set of six plus two) or a Mason jar glass set (\$19.95 for a set of four). Both are available at wineenthusiast.com.





Wine List

Cambria 2010 Katherine's Vineyard Chardonnay (Santa Maria Valley), \$22. Mango, spice and vanilla bean give this wine complexity that's great for grilled dishes.

Byron 2008 Julia's Vineyard Pinot Noir (Santa Maria Valley), \$40. Black cherry, plum and rose petal flavors frame this approachable Pinot.

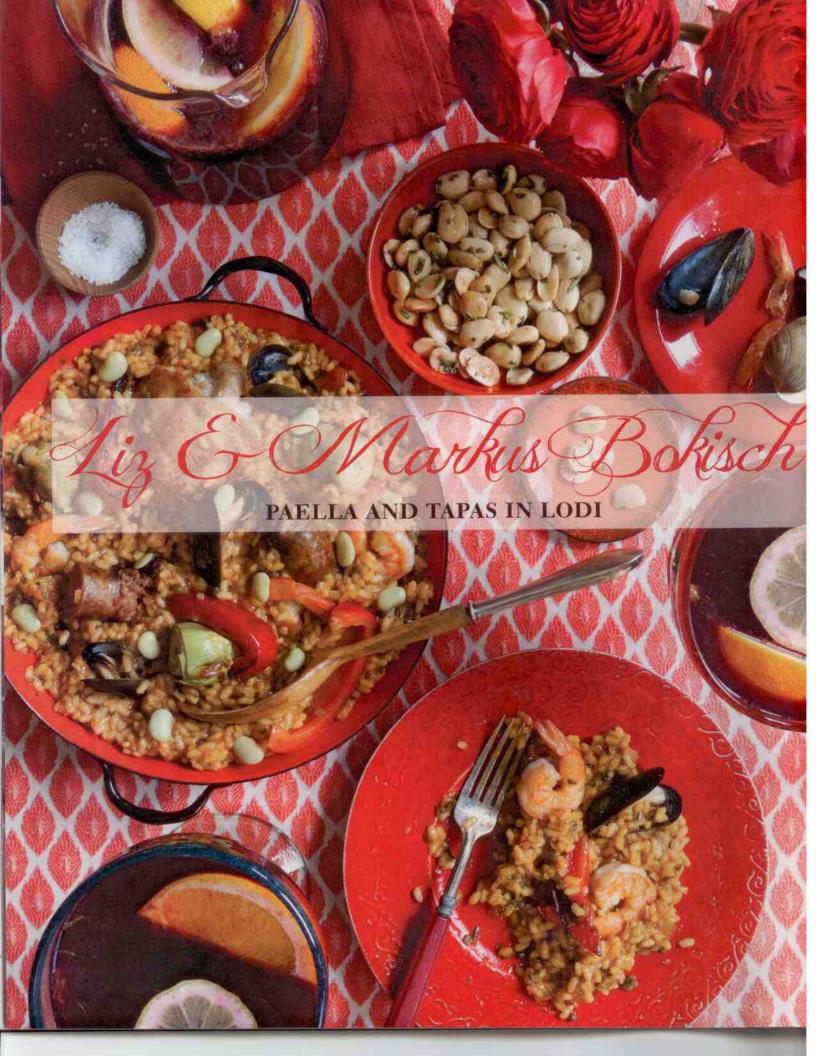
Foxen 2008 Julia's Vineyard Pinot Noir (Santa Maria Valley), \$54. Raspberry, cherry jam and spice put a compelling spin on this Pinot. The smoke marries well with barbecue.

Cambria 2008
Tepusquet
Vineyard Syrah
(Santa Maria
Valley), \$20.
Earth, cocoa
and cola provide a grounded
character that can
handle spice with
style.



Beer & Cocktails

Jackson sticks to wine at her parties, but Kajiwara loves a hearty stout, like Guinness, with grilled fare. For cocktails, Wine Enthusiast suggests a pitcher of lightly Bourbon-spiked Arnold Palmers or the Pimm's Cup, a fruit-stuffed libation popular at the summer horse races in England.



Liz & Markus Bokisch



Decor

SS WE TRY TO KEEP OUR PARTIES FRIENDLY AND CASUAL, AND WINE IS THE FOCUS. WHEN FRIENDS COME OVER, THEY BRING A BOTTLE OF WINE. WE START WITH WINE, AND WHEN WE'RE COOKING WE'LL HAVE SOME WINE, TOO.

Liz and Markus Bokisch came to Lodi, California, to be growers after traveling through Markus's native Spain in a classic Volkswagen bus (which they still have) and falling in love with the wines of Portugal and Spain.

As a trained viticulturalist who worked for many years in the Napa Valley, Markus honed in on Lodi as an ideal place in which to branch out. From the Bokisch's rural Victor backyard, just outside of Lodi, they grow grapes for their own Bokisch Albariño, Tempranillo and Graciano wines.

The couple's time spent in Spain is also the inspiration for their meals and style of entertaining, centered around creating an ambience that's casual, friendly and family-oriented. The moment guests walk in, they're handed a glass of wine or sangria and put to work around the tableside paella pan.



Menu

Markus loves to preside over a huge pan of paella tableside, making a version traditional to his hometown of Sant Carles de la Ràpita in Spain that includes both seafood and chicken, and he enlists his guests to help stir things up. Since paella can take some time to perfect, he'll pull out choice bits of fried chorizo, prawns and chicken from the paella pan for everyone to enjoy, along with plenty of wine, almonds and tapas that Liz has made, until the main meal is ready.

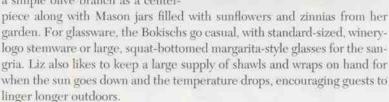
House-marinated Marcona almonds with fresh rosemary Pineapple, date and kumquat skewers Manchego, membrillo and Jamón Serrano rolls Tableside paella mixta

Plat Miró (dipping plate of olives, boquerones, olive tapenade and extra virgin olive oil) Crusty, warm French bread Cold sangria terrine of fresh fruit in a rosado gelée

Playlist

The couple keeps it cultural with a mix of modern Spanish, Brazilian and Cuban tunes, as well as more traditional choices like the soundtrack from the Buena Vista Social Club.

The Bokischs decorate with personal items, many of which hail from Spain or are inspired by the couple's time there. The meals are served on Spanish, hand-painted green and yellow monogrammed ceramic plates selected for specific dishes, and Liz likes to stack other hand-painted, custom-made tapas plates on top of those. The big wooden table in their garden is decorated with a collection of shells from Sant Carles de la Ràpita or fishing nets, and Liz also uses a simple olive branch as a center-



Banded margarita glasses in four colors (\$59.95 for a set of four; wineenthusiast.com) are sturdy, stylish and capture the festive nature of the Bokisch gatherings.

Wine List

Bokisch 2010 Terra Alta Vineyard Albariño (Clements Hills), \$16. This medium-bodied Spanish white offers alluring apricot and tropical fruit flavors.

Bokisch 2009 Terra Alta Vinevard Garnacha (Clements Hills), \$18. A red with bright strawberry and spice elements that pair well with the chorizo and jamón.

Vall Llach 2007 Priorat, 895. Waves of plum, tobacco and cherry give this rich red the complexity to accompany the Bokisch menu.

Gramona 2008

Gran Cuvée (Cava), \$20 The Bokisch's finish their meal with this elegant, palate-refreshing Cava from Spain. It's an uplifting and celebratory end to a spirited repast.



Beer & Cocktails

Guests are often fellow Lodi growers and winemakers who like to taste each others' wines, but sangria is always on the table. When it comes to cocktails, Liz loves an ice-cold gin and tonic. The flavorful menu of this warm-weather party also lends itself to beer: Wine Enthusiast recommends Anchor Steam, a California classic that's rich yet refreshing.

