Celebrate Independence Day in Napa Valley next week

Centered in the middle of town, the fireworks show will be launched from Crane Park at 9 p.m. The show will be visible to revelers throughout St. Helena. The public is welcome to picnic, bring in lawn games and view the fireworks from inside the West Baseball field in Crane Park.

See cityofsthelena.org.

Calistoga

The Napa County Fair runs through the holiday weekend and will have fireworks on July 4. The parade starts at 11 a.m. in downtown Calistoga and, fair gates open at noon. Fireworks will launch at dark. Admission to the fair is $20, $15 for kids 12 and under.

See www.napacountyfair.org.

Hamilton Cast at Festival Napa Valley

The San Francisco Hamilton cast will headline the Arts for All Gala at Festival Napa Valley on Sunday, July 16 at Hall St. Helena.

Appearing on stage will be lead actors Michael Luwoye (Alexander Hamilton) and Jordan Donica (Marquis de Lafayette/Thomas Jefferson) from the groundbreaking, Tony Award-winning, hip-hop musical.

The annual gala, which features a dozen auction lots, has raised over $5.5 million for free and affordable access to international-quality performing arts performances for Napa Valley residents.

Funds raised at the gala also support public school arts education programs in Napa County and scholarships for emerging musicians.

Passes for the Arts for All Gala are a $1,000 at festivalnapavalley.org/auction or 346-5052.

Festival Napa Valley 2017 takes place July 14-23. To learn more, visit www.festivalnapavalley.org.
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**Locals Night at 1313 Main**

1313 Main has launched a new Locals Night every Wednesday from 5 to 10 p.m. with chef Adam Ross’s special menus paired with drinks from sommelier Anthony Donahue.

To make a reservation or for more information, call 258-1313 or visit www.1313main.com.

1313 Main is at 1313 Main St. in Napa

**Weekend BBQ and pizza at V. Sattui**

Each weekend day, V. Sattui Winery opens its outdoor barbecue and pizza oven for mesquite-grilled prawns, tri-tip, salmon and ribs plus wood-fired pizzas made to order from 11:30 a.m. to 3:30 p.m.

Also enjoy raw or grilled local oysters, twice-daily-pulled mozzarella with heirloom tomatoes, grilled crostini, olive tapenade, aged balsamic, fresh basil and more.

V. Sattui Winery is at 1111 White Ln in St Helena.

**Pizza on the lawn at Charles Krug**

Charles Krug is firing up the wood-burning pizza oven for it annual Pizza on the Lawn.

The winery will serve pizzas prepared with herbs and vegetables from the winery’s estate garden and selected meats from the new Salumeria Thursday through Monday from 11 a.m. to 4 p.m.

Guests can relax on the tree-lined lawn just outside Charles Krug’s historic Redwood Cellar with a pizza and a glass of Charles Krug wine.

The pizzas cost $19. Each serves two people.

Visit www.charleskrug.com or call 967-2200 for more information.

Charles Krug Winery is at 2800 Main St in St. Helena.

**Live music on the lawn at Beringer**

Beringer Vineyards features live music on the great lawn Saturdays from 12:30 to 4:30 p.m. from July through October.

The Sherry Shack is open for picnic items and wines by the glass for picnicking from 11 a.m. to 5 p.m.

Arrive early to reserve your picnic spot. The bocce court and corn hole are also available.

**Wine Train winery tours**

Though as I’ve mentioned, the Napa Valley Wine Train doesn’t have a permit allowing passengers to embark except at Grgich Hills they’re launching some interesting new events.

The Wine Train has revised its Quattro Vino tours. They now visit tre vini.

- The Legacy Tour Robert Mondavi, Charles Krug and V. Sattui.
- The Collective Tour St. Supery, Beringer and Raymond
- The Estate Tour Domaine Chandon, Hall and Inglenook

The tours include 6-hour rail tour, tastings at 3 wineries and a four-course Napa style meal.
They start at $329.
Rock the Rails includes dinner, live music and a ride to an outdoor winery venue:

- Thursday, Aug. 24 Big Bad Voodoo Daddy at V Sattui Winery
- Thursday, Sept. 21, Sheila E at Grgich Hills
- Thursday, Oct. 5, David Pack’s Legend’s Live at Charles Krug Winery

Tickets aren’t on sale yet.

Opus One and other tasting experiences
Enjoy a taste of Opus One or other wines before an excursion in the private reserve room in the depot. Reservations are required. The tasting fee is $50. They aren’t booking yet.

Visit www.winetrain.com or call 800-427-4124.

More on hotel staff housing
Last week, we discussed the new hotels proposed for Napa Valley and the lack of affordable housing proposals for their staff.

First, Visit Napa Valley says that 70 percent of hotel employees live in Napa County.
In Napa, hotel developers can pay $6 per square feet in lieu of housing on new hotel area. For example, the mid-size 90-room Cambria would occupy 41,711 square feet, so would pay a fee of $250,000. That wouldn’t even build one unit.

The affordable Stodard development proposed on the Glasser property will have 50 units (including the manger) and is projected to cost $24 million – $1/2 million per unit – though it’s hard for me to see why the units cost that much.

Bye-bye Ace Hardware
Those who decry replacement of services for locals by tourist establishments have a new complaint. According to the Napa Valley Register, Jim Zeller, who’s buying the old post office to build a hotel is adding the Zeller’s Ace Hardware building to his project.

He ironically doesn’t own Zeller’s but its owner Dick Clark hopes to relocate in or near downtown. He also owns the Ace at Lincoln and Silverado.

Zeller plans to create 163 guest rooms in up to five stories. A parking garage will be by Illico’s.
In other news, Maris Collection is creating a boutique in Carneros Resort as well as the one it plans in First Street Napa.

News for the wine community

Pope Valley Winery site for sale
The 36-acre Pope Valley Winery is for sale for $3.9 million without the brand and inventory. It includes the 7,000 sq. ft. gravity-fed 1897 winery with a 3,000 sq. ft. crush pad, a tasting room and the farmhouse homestead and plus the blacksmith shop with tools.

It predates the Winery Definition Ordinance and can make 8,000 cases per year plus have 1,000 tastings a week as well as unlimited events.

The 5-acre vineyard includes 4 acres in Cabernet Sauvignon with the rest in Zinfandel. Approximately 6 additional acres can be planted under the current approved permit. Approximately 14 additional acres with a slope higher than 15 percent would require an additional permit.

It’s at 6613 Pope Valley Road in Pope Valley. Contact Jordan Bentley at Wine Country Consultants in St. Helena at www.winecc.net, 474-7594 or jordan@winecc.net.

Far Niente buys Rutherford Vineyard
Far Niente Wine Estates, the company that includes Far Niente and sister wineries Dolce, Nickel & Nickel, EnRoute and Bella Union, has bought a 60-acre Napa Valley vineyard owned by SPP Napa Vineyards, LLC and planted primarily to Cabernet Sauvignon.

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Located on the fabled Rutherford Bench, this is the first vineyard the company has bought since San Francisco-based private equity firm GI Partners invested in Far Niente Wine Estates in June 2016.

The vineyard was formerly owned by Beringer and is west of Highway 29 next to Bosché vineyard made famous by Freemark Abbey.

It was planted between 2009 and 2015.

Last week, Raymond announced that it had bought a prime St. Helena vineyard, a trend as wineries seem to pin down sources of top grapes even as other wineries remove sources from the open market, as Gallo will surely do once the existing contracts expire at the Stagecoach Vineyard it would in the Atlas Peak appellation and on Pritchard Hill.

Her search for materials with the vocabulary specific to winery and vineyard work led her to develop her own program and book, Spanish for the Wine Industry.

Adriance decided to write her own manual of lesson that incorporated the wine industry vocabulary as well as terms for human resources offices.

Her sales of this first book, published in 2004, went into the thousands.

She also compiled her years of vocabulary research into The English-Spanish Dictionary for the Wine Industry, which she published in 2010.

When a winery executive asked if she could create a program to teach English for the Spanish-speaking workers, she created English for the Wine Industry, published in 2011.

Adriance has taught employees from nearly 100 Napa Valley wineries.

She went on to create an online version of Spanish for the Wine Industry for VESTA (Viticulture and Enology Science and Technology Alliance) through Missouri State University.

Her materials are used at colleges in Oregon, Washington and New York, as well as throughout California.

For information, visit www.spanishforwine.com.

Spanish for Business celebrates 25 years

This year, Josefina Adriance is celebrating the 25th anniversary of her Napa-based company, Spanish for Business.

In that time, the business has grown from a translation service into a multi-faceted organization providing manuals, classes and online support for the wine industry.

A native of Madrid with a bachelors and master’s degree in Spanish, Adriance taught Spanish at colleges and school in the U.S. after she moved to Napa in 1985.

Perceiving the business community’s need for Spanish communication skills, she founded Spanish for Business offering classes and translations in 1992.

Most of her clients were from the wine industry, including Caymus Vineyards, Trinchero Family Estates and Robert Mondavi Winery as well as the Napa Valley Grapegrowers.

North Coast Wine Industry Expo

The sixth annual North Coast Wine Industry Expo will be held on Thursday, November 30 from 9 a.m. to 4 p.m. in Santa Rosa.

WIN Expo draws over 3,300 winemakers, grape growers, managers, purchasing decision makers and industry professionals to 300 exhibitors and six conference sessions to learn from experts while networking with potential new colleagues and old friends.

In addition to the trade show, a series of top-level educational sessions led by industry experts will be sharing their knowledge about trends and latest discoveries.

Topics and speakers will be announced later this summer.

It’s held at Sonoma County Fairgrounds, 1350 Bennett Valley Road in Santa Rosa.

Get more information about the conference at www.wineindustryexpo.com.
This week in Napa Valley

Slackers in Paradise
Locals’ night at the Blue Note on Tuesday, June 27 features Slackers in Paradise Jim "Kimo" West and Ken Emerson at 7 and 8:45 p.m.

Jim Kimo West and Ken Emerson are both living legends in the world of Hawaiian slack key and acoustic steel guitar. They strive for freshness and spontaneity in their duet shows in keeping with the true Hawaiian “kanikapila” style. Their diverse musical influences venture beyond the islands toward the land of blues, ragtime and jazz.

On locals’ night, all are welcome, but locals will not be requested to pay the music fee of $10 or $20 for this night if they present ID.

A special locals’ night menu is available.

This week at Cameo Cinema
Monday, June 26
Captain Underpants noon
Megan Leavey 3, 5:45 and 8:30 p.m.
Tuesday, June 27
Summer Film Class: Young Girls of Rochefort 1 p.m.
Megan Leavey 5:45 and 8:30 p.m.
Wednesday, June 28
Megan Leavey 3, 5:45 and 8:30 p.m.
Thursday, June 29
Megan Leavey 3, 5:45 and 8:30 p.m.
Friday, June 30
Pirates of Caribbean: Dead Men Tell No Tales noon, 3, 5:45 and 8:30 p.m.
Saturday, July 1
Pirates of Caribbean: Dead Men Tell No Tales noon, 3, 5:45 and 8:30 p.m.
Sunday, July 2
Pirates of Caribbean: Dead Men Tell No Tales noon, 3, 5:45 and 8:30 p.m.

Due to occasional changes in film availability and licensing, all movies and show times are subject to change. Check the website or the Cameo movie line for up-to-date scheduling.

Phone 963-9779 or visit www.cameocinema.com.

Cameo Cinema is at 1340 Main St. in St. Helena.

The Napa Tuesday Farmers’ Market
The Napa Tuesday Farmers’ Market is open from 8 a.m. to 12:30 p.m. at 195 Gasser Dr. in Napa.

Due to the unseasonable high heat in the Fresno Area, this is expected to be the final week for Triple Delight Blueberries.

Also, Annette from Arceo Ranch has just enough cherries to make it to the Napa Farmers’ Market Tuesday market.

Next to fade from the market will be apricots. Now arriving are sunflowers, figs and tomatoes.

Tuesday’s artisans include My Two Scents, NV Au Naturel, Sherri Gallagher Beadwork, Robert Redus Art, The Paris Apartment, I’m Sew Sure, and Center Point Massage.

Cheese Zombies returns along with Platanito Pupusas, Napa Valley Fit Meals, The Wholesome Fox, Mi Fiesta Catering, Cacao Mil Bar, Juju’s Kitchen, The Hummus Guy and more.

Community partners for this market include the
City of Napa Water, the Napa County Library, Napa Valley Support Services, Molly's Angels, Napa Relay for Life, the UC Master Gardeners of Napa County, and Community Resources for Children leading Story Time at 10 a.m.

**Locals Tuesday at Dean & Deluca**

Tuesday evening is Locals' Night at Dean & Deluca. Get a free Dean & Deluca Forever Bag (normally $4) and take 20 percent off the entire store (except wine, beer and spirits).

After that every Tuesday starting July 4th is 10 percent off if you bring your bag.

Visit [www.deandeluca.com](http://www.deandeluca.com) or call 967-9980.

Dean & Deluca is at 607 South St. Helena Highway in St. Helena.

**Dave Cruz pop up at Miminashi**

Dave Cruz, a good friend of Curtis de Fedde of Mininashi and former sous chef at Ad Hoc, is getting raves for his Little Gem in San Francisco. Cruz will take over the kitchen at Mininashi Tuesday, June 27 from 5:30 p.m. It will offer normal service but Cruz will serve his food.


Miminashi is at 821 Coombs St. in Napa.

**Les Demoiselles de Rochefort**

The Cameo Cinema presents a special free film class with Ian McIver on *The Young Girls of Rochefort (Les Demoiselles de Rochefort)* (1968) with Gene Kelly and Catherine Deneuve on Tuesday, June 27 at 1 p.m.

A luminous musical about dreams, romance and destiny which lovingly reworks the classic Hollywood 'putting on a show' template into an essay on the emotional rollercoaster ride that is movie-going.

*La Land* drew inspiration from *The Young Girls of Rochefort* and it deserves reivation; it is one of the greatest films of the 1960s. Get tickets at box office. Admission is free.

**Locals Night fried chicken at 1313 Main**

1313 Main features a whole buttermilk fried chicken for $49 for Locals Night each Wednesday and a selection of seasonal sides are $5 per portion.

Pair it with bubbles at great prices. Here are some prices by the bottle that night:

- Segura Viudas Brut Reserva Cava $20
- Ferrari Brut Trento $30
- JCB No. 69 Crémant Bourgogne Rosé, $30
- Schramsberg Mirabell Brut Rosé $35
- Schramsberg Blanc de Blancs or Blanc de Noirs $40
- Champagne starting at $45.

1313 Main Street is in Napa.

**Wesla Whitfield & Mike Greensill at Silo’s**

Nationally acclaimed vocalist Wesla Whitfield and her jazz pianist and husband Mike Greensill perform at Silo’s for an evening of songs and storytelling from 5 to 9 p.m. on Wednesday, June 28.

They will bring up-close and intimate personal performances to the Silo’s stage. Imagine you’re in Manhattan clutching a dry martini. Immerse yourself in The Great American Songbook, with classic tunes by writers ranging from Gershwin and Irving Berlin to Harold Arlen and Leonard...
Bernstein and everything in between, and walk away with a swing in your step and a clearer insight into the history and magic of American songwriting.

Mike Greensill plays solo piano from 5 to 6 p.m.; Wesla Whitfield sings with Mike accompanying from 6 to 8 p.m. and Mike plays solo piano from 8 to 9 p.m.

There’s no cover charge. See. www.silosnapa.com or call 251-5833.

Silo’s is at 530 Main St. in Napa.

**100 Men Who Care about Napa County**

100 Men Who Give a Damn about Napa County is a group of local men who are interested in supporting our community by contributing to Napa County charities together as a group to increase the impact.

It doesn’t include many from the wine business, however, though Bill Phelps was one of the founders.

Its second anniversary bash will be at 5:30 p.m. Wednesday, June 28 at Compadres Rio Grille. Guests are welcome with no obligation to join.

Enjoy

- No-host cocktails – main bar and outside bar
- Nacho bar on Koi Deck
- Albondigas and Chile Chicken Bites on wine barrels
- Tray passed antojitos: chicken chingalingas with guacamole, ceviche tostaditas, two-bite tacos de papas

This is the meeting that will support NEWS, which provides administrative services to the group.

For more details, visit www.100mennapa.org.

Compadres Rio Grille, 505 Lincoln Ave., Napa.

**Dinner with Far Niente at Bouchon Bistro**

Bouchon Bistro is serving an exclusive wine dinner with Far Niente Winery's Larry Maguire and Nicole Marchesi on Wednesday, June 28.

The third course will be selle de veau - Marcho Farms saddle of veal, cassoulet of pole beans and whole grain mustard sauce paired with 2014 Far Niente Cabernet Sauvignon, Napa Valley

Make reservations at 681-2413 or lwendt@tkrg.com.

**Correlation Wines at Cadet**

Correlation Wines presents the guest bartender on Wednesday, June 28 at Cadet Wine Bar.

Cadet features the new chapter of the Steffen's family portfolio of wines (Vineyard 7&8) with an emphasis on wines from a diverse selection of Napa Valley vineyards, including a new rosé and Cabernet Sauvignon.

They’ll be there from 6 to 8 p.m.

Cadet Wine is at 930 Franklin St. in Napa.

**BottleRock presents Galactic + Con Brio**

BottleRock presents Galactic + Con Brio in the upstairs JaM Cellars Ballroom at Margrit Mondavi Theatre in the Napa Valley Opera House on Wednesday, June 28 at 8 p.m.

It has been more than 20 years since Ben Ellman, Robert Mercurio, Stanton Moore, Jeff Raines and Rich Vogel began exploring the seemingly limitless musical possibilities born out of their work together as Galactic.

Since then, the New Orleans band has pushed artistic boundaries on the road and in the studio, approaching their music with open ears and drawing inspiration as much from the sounds bubbling up from their city’s streets as they do from each other.

Admission is $35 for standing room with limited balcony seating at JaMCellarsBallroom.com or 880-2300.

**Farms, barns & vines at Baldacci**

Baldacci has partnered with the Napa County Historical Society every Thursday, Friday and Saturday from June 29-Aug. 5 from 11 a.m. to 2 p.m.
They’ll have food trucks, six wines and tales from the past presented by the Napa County Historical Society. Relax and learn something about our rich farming history while taking in the views of the beautiful Stags Leap District. It’s dog friendly, family friendly and bicycle friendly.

Here are the food trucks that will be there this week:
- Thursday, June 29 Curbside Kitchen
- Friday, June 30 Cousins Maine Lobster and Frida’s Mexican Grill
- Saturday, July 1 Anzu To You Food Truck and Phat Salads & Wraps

Email info@baldaccivineyards.com or visit www.BaldacciVineyards.com

The cost is $20 for two glasses of wine. Food from the trucks is separate.

Baldacci is at 6171 Silverado Trail.

Calistoga Concerts in the Park
Calistoga Concerts in the Park presents Dennis Johnson & the Mississippi Ramblers on Thursday, June 29, from 6:30 to 8:30 p.m.

The free concert in downtown Calistoga featuring the blues, rock and slide guitar band. Bring a picnic dinner from one of the local restaurants and buy a bottle of Laura Michael wine when you get to the park.

It’s at Pioneer Park at 1308 Cedar St. in Calistoga.

Great Grape Study - Gamay
Back Room Wines’ “The Great Grape Study” tasting event on Thursdays focuses on one grape.

On June 29, the focus is Gamay, the grape of Beaujolais.

Back Room Wines is at First and Main streets in downtown Napa.

A conversation with Jean Charles Boisset
Wine Women and Startup Grind Sonoma present a conversation with Jean Charles Boisset on Thursday, June 29, at 6 p.m. at Raymond Vineyards in St. Helena.

Startup Grind’s executive director, Jay Rooke, will lead a conversation with Jean-Charles Boisset on his background, journey, lessons learned, philosophies and beliefs on entrepreneurship.

It will be accompanied by food and wine from the Boisset Collection and its Gourmet Atelier while attendees enjoy networking. Wine Women members get half off $15 tickets ($25 at door).

Don Bassey & Friends at Silo’s
Don Bassey puts together a band of top touring and session players that covers a wide range of music from roots rock, Americana and blues, to R&B, funk and jazz at Silo’s on Thursday, June 29 from 7 to 10 p.m.

Bassey is a veteran Bay Area bassist, vocalist, and producer. The band includes Jeff Tamelier (Tower of Power, Mickey Thomas, Eddie Money), Jim Funk (The Dawdlers, The Sun Kings) and Jeff Campitelli (Joe Satriani, The Dawdlers).

Admission is $12 to $17.
Silo’s is at 530 Main St. in Napa.
Music at JaM Cellars
JaM Cellars presents JaM Sessions every Thursday Night from 8 to 10 p.m., this week featuring David Ronconi
On Friday nights, JaMSessions feature Tigers of Youth this week.
JaM Cellars is at 1460 First St. in Napa.

St. Helena Farmers’ Market
St. Helena Farmers’ Market is held in Crane Park every Friday from 7:30 a.m. to 12 p.m., rain or shine until Oct. 27.
Kids (5+) can join in on fun drama games at the market classroom tent for the “Improv Theater Class” led by the Cafeteria Kids Theater (cafeteriakidstheater.org) from 10 to 10:30 a.m. From 9 to 10 a.m., kids of all ages can enjoy the playful puppets that the market will provide at the market classroom with market educator Amanda Tuttle.
Savor the summer produce from Bera Ranch, Big Ranch Farms, The Culinary Institute of America, Far West Fungi, Grant Farms, Gotelli Farms, Long Meadow Ranch, Sebastopol Berry, St. Helena Montessori School, The Little Guys Microgreens, V&M Farms and Triple T Ranch. Mingle with friends, neighbors and visitors in this family friendly atmosphere with a large kid’s playground and shaded individual and group picnic areas under the redwood trees.
For more information, visit sthelenafarmersmkt.org or call 486-2662.

Blind Tasting at Back Room Wines
Back Room Wines will host a blind tasting on Friday, June 30 from 5 to 8 p.m. They’ll pour five wines, one at a time. The wines will be revealed after you’ve completed the tasting.
Back Room Wines is at First and Main streets in downtown Napa.

Chef and Somm at The Grill
The next “Chef and Somm” series at The Grill at Silverado Resort is on Friday, June 30 from 5:30 to 9:30 p.m.
The interactive experience led by chef Pablo Jacinto and sommelier Crystal Couch features three courses with wine pairings.
The cost is $60. Reservations are required to 257-5400 or Open Table.
Silverado Resort and Spa is at 1600 Atlas Peak Rd. in Napa
Visit www.SilveradoResort.com or call 257-0200.

Mustards celebrates 34 years
Mustards is celebrating 34 years with special dinners on Friday nights. Here’s the menu this week:
- Red tomato gazpacho $10.75
- Paradigm Rosé of Merlot, Napa Valley 2015 $6/$12
- Morel mushroom and sage linguine $24.95
- Kesner “Rockbreak” Chardonnay, Sonoma Coast $10/$20
- Liver “Diablo” with Don Watson lamb’s liver, applewood bacon, griddled polenta $35.95
- Lang & Reed “214” Cabernet Franc, Napa Valley 2012 $9/$18
- Beef tenderloin with three salsas $38.95
- Nyers Cabernet Sauvignon, Napa Valley 2013 $12/$24
• Plum upside-down cake with blueberry sauce, buttermilk ice cream, black pepper $10.75
• Gonzalez-Byass Pedro Ximenz Sherry, Jerez MV $8/$16

Blue Note presents Davell Crawford
Blue Note presents Davell Crawford, “The Piano Prince of New Orleans,” on Friday, Jun 30, at 7 and 9:30 p.m.
Crawford is one of the wonders of the contemporary Crescent City music scene. Performing professionally since seven, Crawford has enjoyed an acclaimed career as an entertainer. He emerged as a teenage piano prodigy and began to unfold his talent before the world. While touring and recording he has also taught in schools and given workshops about artistry and the importance of American Roots music – traditional jazz, gospel, funk and R&B. He’s one of the few musicians committed to keeping the piano sounds of New Orleans alive. Tickets are $15 to $35.

Napa City Nights
The Dr. D Band, Marshall House Project and Maddy Hudson play at Napa City Nights on Friday, June 30 in Veterans Memorial Park Amphitheater at the corner of Third and Main Streets in downtown Napa.

The terraced seating area is a great place for watching talented musicians and performers, and the concerts feature diverse music including jazz, rock, country, world, blues, pop and folk. Of course, many restaurants are nearby and you can also take food from there or home to enjoy during the concerts. The music is from 6:30 to 10 p.m. Visit www.napacitynights.com.

BottleRock presents The Suffers at Silo’s
BottleRock presents The Suffers at Silo’s on Friday, June 30 from 8 to 11 p.m. The Suffers are a 10-piece ensemble from Houston that has redefined the sound of Gulf Coast Soul. Established in 2011, The Suffers’ lineup was curated by bassist Adam Castaneda and vocalist/keyboardist Pat Kelly, who brought on trumpet player Jon Durbin, trombonist Michael Razo, guitarist Kevin Bernier, percussionist Jose “Chapy” Luna and drummer/vocalist Nick Zamora.
Jazz saxophonist Cory Wilson and guitarist/vocalist Alex Zamora filled out the rhythm section, while frontwoman Kam Franklin tops off the group with soaring vocals. Tickets are $22 to $25. Silo’s is at 530 Main St. in Napa

Late night music at Ca’ Momi
Friday, June 30 Ryan McCaffery from Go By The Ocean with coastal Cali-soul at 10 p.m.
Saturday, July 1 Full Chizel acoustic mayhem at 10 p.m.
There’s no cover. Ca’ Momi is at 1141 First St. in downtown Napa.
The Napa Saturday Farmers’ Market
To celebrate the July fourth weekend, the Napa Farmers’ Market on Tuesday is hosting two chef demonstrations.
The first will be led by Joumana Shweiley, proprietor of Juju’s Kitchen, demonstrating how she makes her ful, a delicious Lebanese fava bean salad.
That demonstration will be followed by another on pie crusts by Sally Latimer of Monday Bakery.
These demonstrations will be preceded by story time at 10 a.m. and a harvest of the month demonstration featuring zucchini at 10:30 a.m.
In preparing for the upcoming holiday, stop by Farmer Shep, A4 Farms or Sonoma Beef Company to pick up your pasture-raised pork, lamb, poultry or grass-fed beef.
Freshway Fish will offer fresh-caught sea food products including halibut, tuna and salmon.
Organically grown portabellas from Far West Fungi can grace your grill to feed your vegetarian guests.
Non-GMO corn from Brentwood G & S Farms, fresh cabbage from Big Ranch Farms and organic potatoes from Gauchito Hill Farms or Sun Tracker Farm are here.
Just about all the herbs you might need for your July 4th dinner table can be found at J & M Ibarra organic produce.
Pretty up your garden with starts form Big Ranch Farms or Morningsun Herb Farm and give it a healthy drink of worm tea from Worm Endings Unlimited.
Mayacamus Chocolate, Monday Bakery, Flour Chylde Baker, Handsome Carver, Atlas Peak Olive Oil, HDL Farms will be there, as will Napa Knives.
Artisans for this market include Pearls Roxanna, Sharon Hedlund Designs, Rose Gardner, Cynthia Hipkiss, and several others. Stuck on Napa, is a new vendor making Napa themed and vintage style wood signs, decals and more.
The Napa Farmers’ Market is open 8 a.m. to 12:30 p.m. at 195 Gasser Dr. in Napa.
It’s Teatro Bistecca
Join Gruppo Chiarello for an 18-karat evening of glamour, merriment, and food in Teatro Bistecca, in Ottimo on Saturday, July 1, at 7 p.m.
It’s a meal that’s got some real meat starring Bistecca alla Fiorentina (Tuscan Steak) and all the accompanying sumptuousness.
Step back into classic-cool, Rat Pack Hollywood, beginning with apertivi and stuzzichino on the terrazzo. Dinner then continues in decadent fashion in the dramatically transformed Teatro Bistecca "Theater of Steak" featuring a flourish of expert, tuxedoed servers, five courses prepared table side of uniquely Italian deliciousness, and your choice of opulent wines and pairings.
Dress for a swinging event — tux and gown, tails and pearls, bring along your fedora and your feather boa, too! Immerse yourself in Teatro Bistecca.
Chiarello & Team are breaking open the fourth wall of this dinner theater, bringing you into the show as a consuming cast member.
The cost is $125 at teatrobistecca.tocktix.com or 944-0102.
Ottimo is at 6525 Washington St. behind the V Marketplace in Yountville.
Trifecta modern Japanese pop-up dinner
Trifecta presents a modern Japanese pop-up dinner at Kitchen Collective on Saturday, July 1 at 6 p.m. The menu:
Passed appetizers
Ocean trout popsicles with candied olives/anchovy aioli
Tuna toast with uni brown butter/shiso oil
First course
Kani salad
Second course
Hamachi tataki with blood orange vinaigrette

Third course
Charred octopus with kimchi-teriyaki glaze

Fourth course
Five-fish nigiri seasonal from Tsukiji

Fifth course
Duck ravioli with duck bacon/sun-dried tomato

Dessert
Black sesame gelato/mochi cake

This event is limited to 30 guests. Tickets are $100. Non-members are welcome. RSVP to adam@knapa.com or 690-9381.

Kitchen Collective is at 1650 Soscol Ave. in Napa.

It's a Grand Night for Singers
Jarvis Conservatory presents It's a Grand Night for Singers on Saturday, July 1 at 7 p.m.

Featured artists include two outstanding vocalists new to the Jarvis Conservatory stage, Savannah Scott from Baton Rouge, Louisiana, and Terri Dierkes from Monroe, Connecticut, who will each perform famous arias by Giacomo Puccini, from La Bohème, and Turandot.

Scott will also present an art song by the French composer Francis Poulenc and Dierkes will perform "Porgi, amor" from Mozart's Le Nozze di Figaro.

Robert Dornaus will sing "Waving Through a Window" from Dear Evan Hansen, the musical that last week won the Tony Award for Best Musical of 2016, and the theme song from the Italian film Il Postino.

Rounding out the program are Alexandra Mena singing an aria from Bizet's Carmen, Christa Durand with an aria from Nicolai's operetta The Merry Wives of Windsor and an aria by Benjamin Britten, and Kyra Leetz singing lovely art songs by Bellini and Richard Wagner.

Leetz and Durand will also present a special number in honor of Independence Day.

These events are hosted by composer and music director Richard B. Evans.

Tickets are $20 at the door. The house opens at 6:30 p.m. for seating. Complimentary wine and tapas are served at intermission.

Jarvis Conservatory is at 1711 Main St. in Napa.

Petty Theft at Silo’s
Petty Theft, San Francisco Tribute to Tom Petty & The Heartbreakers, plays Silo’s on Saturday, July 1 at 7 and 9:30 p.m.

Petty Theft is not a costume band and they don’t try to imitate Tom Petty. They simply pay tribute to one of America’s most celebrated and talented songwriters by playing his music as if it were their own.

Petty Theft plays Tom Petty’s songs true to the originals and in the spirit of his legendary band’s live shows, performing everything from his revered classics to his most current songs.

Admission is $20 or $23

Silo’s is at 530 Main St. in Napa.

The American Canyon Farmers’ Market
The American Canyon Farmers' Market is open 9am to 1pm Sundays from May to October at 100 Benton Way, American Canyon Niya Yi Farms, G & S Farms, J & J Ramos Farms, Bay Fresh Produce, Resindez Farms, Esquivel Farms, and a few others will be filling the certified producers’ section of the market bringing strawberries, stone fruits, greens, herbs, tomatoes, squash, and other vegetables.

Also expect to see Achadenhia Cheese Company, Salami Lady, Cash & Carry, Platanito Pupusas, Cacao Milk Bar, Sticky Business BBQ, Napa Valley Tea Company, Addictive Toast, Eat Right Edibles, Freshway Fish, and Tasteful Sweets &
Treats, and several other favorites to bring you happiness and bright flavors.
Artisans include Soaptree Soaps, Ramirez Metal Art, Evans Industries and Stuff & Fluff.
Little ones can check in at the community booth for fun Fourth of July crafts.

Sundays at Goose & Gander
The Sextones play at Goose & Gander in the patio on Sunday, July 2 from 1 to 4 p.m.
For more, visit www.goosegander.com.
Goose & Gander is at 1245 Spring St. in St. Helena.

Future events
Cruise the Napa River on 4th of July
Cruise the Napa River with Napa Valley Wine Yacht and up to 12 guests on a 50' powered Catamaran. Cruises are available seven days a week by appointment, but have created three special cruises for the 4th of July celebration:
• 3-hour tour: 11:30 a.m. to 2:30 p.m. $175 per person, includes lunch
• 90-minute tour: 4 to 5:30 p.m. $125 per person, includes cheese, charcuterie and snacks
• 3-hour fireworks tour 7:30 to 10:30 pm $225 per person, includes dinner
Board the yacht at 6 Cuttings Wharf Road, Napa. Contact Christine@NapaValleyWineYacht.com or 927-8108 for details.

The Lil’ Smokies at Long Meadow Ranch
Bring your friends and family to Farmstead at Long Meadow Ranch for live music featuring The Lil’ Smokies, bites, and wine on Tuesday, July 4, then stay to view the St. Helena city fireworks display. Doors open at 5 with the concert at 7 p.m.

With their roots in traditional bluegrass, The Lil’ Smokies have sonically blossomed into a leading player in the progressive acoustic sphere, creating a new and wholly unique, melody driven sound of their own. The quintet from Missoula, MT has been hard at work, writing, touring and playing to an ever-growing fan base for the past 6 years.
This five-piece bluegrass ensemble features Andy Dunnigan (dobro), Scott Parker (upright bass), Matt Cornette (banjo), Jake Simpson (fiddle) and Matt Rieger (guitar).
The Independence Day menu will include Cherry-wood-smoked BBQ chicken, 12-hour heritage pulled pork, St Louis ribs and LMR grass-fed beef hot dogs.
Fireworks take place at Crane park and are visible from the lawn at Farmstead.
The price is $35 at www.longmeadowranch.com. Tickets are the door are $45. Youth 12 and under are complimentary.
Food & beverages will be for sale. No outside food or drink or pets are allowed.

Party on the river
Napa General Store’s 16th annual 4th of July extravaganza on the Napa River will be on Tuesday, July 4th starting at 7:30 p.m. and lasting until the fireworks are over.
It features BBQ ribs and a fried chicken dinner followed by fireworks over the Napa River.
The cost is $60 for adults or $30 for kids 13 and under.
See napageneralstore.com or call 259-0762. This event sells-out.
No pets please due to the fireworks and bring a sweater.
Wine and beer will be for sale.
Napa General Store is in the Historic Napa Mill.
Festival Napa Valley's Sun Run
Festival Napa Valley's third annual 5K & 10K Sun Run will be on Saturday, July 15 from 7 to 10 a.m.
Proceeds benefit the Arts Council Napa Valley Education Alliance, a coalition dedicated to promoting arts education access, equity and quality in Napa County K-12 public schools.
The cost is $40 per person until July 14, $25 each for teams of 10 or more.
The run starts and ends at Yountville Community Center.

The United States of Cheese
Janet Fletcher's cheese class on Monday, July 10 will feature the United States of Cheese. It will be held at Silverado Cooking School in Napa from 5:30 to 7:30 p.m.

Discover exceptional cheeses from around the nation in this sit-down guided tasting.
Cheese authority Janet Fletcher will take your taste buds on a seven-state tour, venturing east of the Rockies, west of the Rockies and south of the Mason-Dixon Line.
Make reservations at www.janetfletcher.com or 265-0404.

Taste of Mount Veeder
The 18th annual Taste of Mount Veeder features wines from 25 Mount Veeder wineries on Saturday, Aug. 5 from 1 to 4 p.m.
Tickets include the wines from Mount Veeder wineries, food pairings from The Hess Collection, executive chef, Chad Hendrickson, and live, high-energy blues from The Hummingbirdz.
Also join the silent auction where you can bid and win limited production gems from Mount Veeder wineries!
Tickets are $125 in advance at www.brownpapertickets.com/event/2937361 or call 266-1296. They’re $150 at the door.
The Hess Collection Winery is at 4411 Redwood Road in Napa.

Lobster feast at Ceja
Ceja Vineyards celebrates its 16th anniversary with a fiesta and lobster feast on Saturday, Aug. 12 from 5 to 9 p.m.
Dine al fresco in its Chardonnay vineyard in Carneros and enjoy tinga de res (shredded beef) tostada appetizers, play in a bocce tournament and dance under the stars with music provided by DJ Tamayo.
The main course will be fresh Maine lobster with prawns, corn, roasted garlic, artichokes, red potatoes all beef, Louisiana hot links, fresh sourdough baguette and drawn butter.
Dessert will be It's-It ice cream sandwiches.
Email ariel@cejavineyards.com for more information or call (707) 255-3954.
The cost is $150 at www.cejavineyards.com.