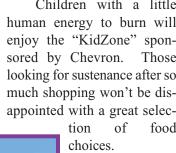
in its thirteen years. Executive Director Jay Lifson estimates about 100,000 people will come over the weekend to enjoy art, wine, beer, cars, food and shopping on September 20 and 21.

There will be over 250 arts and crafts booths, that include ceramics, photography, prints, paintings and more. The "Local Artists Alley" will show-Lamorinda artists that are members of the Lafayette Gallery as well as the Lamorinda Art Alliance.

Wine connoisseurs will appreciate the selection provided by Wine Thieves at the Premium Wine Pavilion. Although the Chamber would never promote drinking and driving, they are clearly comfortable with drinking and looking. A number of shiny new BMW's will be on display care of Concord BMW at the Premium Wine Pavilion.



While the festival is free, it's produced by the Lafayette Chamber Commerce, along with the City of Lafayette, as a fundraiser for the Chamber and the Lafayette Arts and Sciences Foundation and a number of other charities. Wine will be available for \$6.00 per glass, or four tickets for \$20. Free parking is available at the Lafayette BART station with complimentary shuttles running

back and forth to the event all day long.

Taking over Mt. Diablo Boulevard from Dewing to La Fiesta Square from 10:00 -7:00 on Saturday and 10:00 to 6:00 on Sunday, the Art and Wine Festival will be hard to miss. For more information go to the Chamber website at www.lafayettechamber.org.



stages, adding to the block party ambiance of the festival. Tribute bands to Grateful Dead (Workingman's Ed), Journey (Evolution), Steely Dan (Aja Vu), and the Beatles (The Sun Kings) along with musicians from Red House Studios, returning favorites and local legend Bob Athayde, will provide the soundtrack for the weekend.

LAMORINDA is celebrating! Enjoy Art, Wine, S Detour on Mt. D. for the A & W By Cathy Tyson The local get together that started out on Golden Gate Way with approximately forty vendors and artists, has morphed into a street fair extraordinaire. The Lafayette Art and Wine Festival has grown considerably in its thirteen years. In addition to steel drums, a variety of non-stop music will be played on two looking for sustenance after so much shopping won't be disappointed with a great selection of food choices.

Orinda Launches First Annual Restaurant

By Andrea A. Firth



"The Chamber is very excited to be spearheading this event," states Keith Miller, President of the Orinda Chamber of Commerce. Miller came up with the idea of the having a restaurant tour in Orinda after attending neighboring Lafayette's Taste of Lafayette. "This is a terrific opportunity for Orinda's restaurants to showcase their offerings and for the community to come out and

show their support of their local businesses." Patrons of the event can register between 5:00 and 6:00 pm and enjoy a complimentary glass of wine along with live music in the Square. Participating restaurants will be open at 6:00 pm and will provide specially prepared samples of some of their

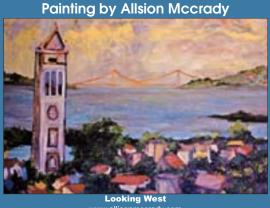
A significant portion of the proceeds from the Restaurant Tour will be going to the Educational Foundation of Orinda to support the Orinda Union School District. Ten dollars from each ticket sold will be donated to EFO. In addition, a silent auction of painting by local artist and gallery-owner Allison Mccrady will take place during the dessert hour, and fifty percent of the purchase price will also be donated to EFO.

"We are so pleased that the Orinda Chamber of Commerce selected the Educational Foundation of Orinda as its primary beneficiary of the Orinda Restaurant Tour," says Janet Riley, President of EFO. "All Orinda school children, from kindergarten through 12th grade, benefit from the Foundation's fi-





Auction





Each restaurant on the tour will provide a small portion that best represents the establishment at no cost to the event ticket holders.

One glass of wine is included in the ticket price. The cost of an individual ticket will be \$30 with EFO receiving \$10 from every ticket sold.

Reservations will be limited to 300 ticket holders, so attendees are encouraged to reserve early.

Where to buy Tickets:

Chamber Office, Mechanics Bank -Orinda, Chamber web site (Pay Pal) Make \$30 checks payable to: Orinda Chamber Bocklets will also be available at the event in Theatre Square at the Restaurant Tour Table. See details at:

www.orindachamber.org



Special Thank you to the City of Orinda

The 1st annual Orinda Restaurant Tour is sponsored by



















The Crush is On

... continued from page 1

Parker has reached capacity for what he can produce and store in his home-based wine making operation. If he decides to expand—and he and his wife and business partner Shari are not quite sure that they want to—he'll have to look elsewhere for space. The winemaking facility tentatively included in Moraga's draft plan for downtown development has peaked Parker's interest, but he's too busy to think abut that now.

New vineyards seem to be regularly popping up on the Lamorinda hills. "I think we have had 10 to 15 new vineyards join the Association over the past year," states Parker, who is President of the Lamorinda Winegrowers Association—a young but growing group of local residents who raise grapes and make wine. Parker's love of grapevines and wine is infectious, so it is no surprise that he has helped his new neighbor to plant about 1,000 vines on an empty lot across from his property.

"I think many people are evaluating how to manage weeds, erosion and the potential for landslides associated with parts of their properties. Maintenance is difficult and landscaping can be expensive," he says. According to Parker, an initial investment of approximately \$40,000 per acre will cover planting the grapevines complete with an irrigation system and trellises. The annual maintenance of the vines costs about

the same as landscaping, but grapevines require less water. "The vines get established in a couple of years and are fairly drought resistant," he explains. "You

only need to water when it gets really hot." Parker, like many other growers, was forced to turn the water on during the hot days of this past May. "Our vineyard has produced a very light fruit set due to this effect," he states. "And the harvests from vineyards across northern California are down an average of 30% to 40% secondary to the heat spell in May and frost damage in March," he adds.

But as is often the case, adversity yields character. "Everything is coming in really high in sugar which will produce some big, great wines," says Parker with an insuppressible sound of excitement in his voice. "It's not a year for finesse, but there should be some great wine."

This fall, Parker will be releasing a few new wines from Moraga vineyards: two single-vineyard Pinot Noirs and a Cabernet Franc/Merlot blend. "I'm also going to experiment with a Cab/Syrah/Merlot blend from the Lamorinda area that, if successful, might become a more prominent member of our lineup in 2008." Parkmon Vineyards' wines are available in a number of restaurants, wine bars, and wine shops throughout Lamorinda and the Bay Area.