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By Sophie Braccini

Patricia Battersby Real Estate Broker 925-253-2526 pb@patriciabattersby.com

Life in LAMORINDA

Wine at Saint Mary's, The Celebration Continues

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Ashley Battersby Real Estate Broker 925-253-6451 ashley@patriciabattersby.com

Results



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"The only thing that can help two shopping centers is for there to be more 'roofs', as the saying goes," says Bruzzone, adding that the difficulty and the time spent trying to get approval for any new building sites, plus the constraint of all the rules, regulations, plus impact fees, are daunting. The Moraga Center does not have the same high numbers of empty spaces as Rheem, but it faces difficulties as well. "We are a small family business," says Bruzzone, "that has always believed that we are in this together. If they are doing well, that reflects happily on us as well, if they are doing poorly, we feel their pain, and suffer also."

Segrest and Tessler agree that

synergy is one of the elements that make a shopping center successful. "I do not know what Kimco's strategy is. They are one of the larger professional shopping center owners in the country. They make their own business decisions," said Tessler, "Kimco can see like everyone else that the center is emptying. They know that retail stores thrive when critically massed, that they feed off each other."

"If businesses fail or leave it means that they are not making enough business in Moraga," added Segrest, "and we go back to the same equation that tells us that 75% of what Moragans buy is spent out of town." Segrest believes that the



Photo Wendy Schec Specific Plan that the town will

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adopt will be a good framework for Moraga business to develop.

The Revenue Enhancement Committee is working on the issue, with a sub-committee chaired by Tessler on economic development. The meetings are public and held at the Hacienda de las Flores, the first and third Monday of the month until December when a final report will be submitted to the town.

n August 16, Saint Mary's College will celebrate local wines at their fifth Wine Festival. The elegant event will be held in the air-conditioned Soda Center and is limited to 500 people. The occasion will be both festive and educational, and attendees will be able to taste the wines of and speak with more than 25 different local winemakers about their vocation and techniques. 100% of the event's proceeds will fund student scholarships.

Guests at the 2008 festival, Jack McClanahan and Drue Hulmer

Christian Brothers and wine share a long tradition. In her "Brief history of wine" (Breve histoire du vin) Laurence Lucas explains that grapes almost completely disappeared from Europe after the fall of the Roman Empire and that "It is the Church who, to honor the tradition of the Last Supper saved vineyards." So 120 ago when San Francisco Archbishop Joseph Alemany suggested to the Saint Mary's Christian Brothers to produce altar wine from their vineyard at their Villa de la Salle in Martinez they engaged in the development of their production. The operation became the wellknown Christian Brothers Winery. Heublein bought it in 1989 when the

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Photo courtesy of Saint Mary's College Brothers decided that wine making was taking too much away from

> their primary educational mission. But the love of great wines continues as a tradition on the campus. In the 80's Saint Mary's used to organize an outdoor wine festival that became too large and a bit unruly. More recently, Cindy Cooper proposed a more restrained version. Cooper is a college alumna who has served as the Vice President of Events for the past few years. "I suggested five years ago that we organize a wine festival to raise money for student scholarships and welcome back alumni, friends, family, and neighbors to the college."

> The 2009 Festival will feature both large productions and more intimate family-owned labels, including California Cellars, Concannon Wines, David Arthur Vineyards, Parkmon Vineyards, Pride Mountain Vineyards, Mantra Wines and Realm Cellars. The afternoon event takes place from 2 to 5 p.m., and will include appetizers and microbrews from area breweries. It will be preceded by a special private tasting, for those with VIP tickets, of old vine Zinfandels presented by a testing

The alumni group "Gaels in Wine" was instrumental in the or-

panel of SMC Alumni.

ganization of the festival. It was founded in 2001 by Robert Kozlowski. The 81-year old gentleman's life took him from chemistry to winemaking.

"I graduated in 1950 in organic chemistry, and worked for Chevron for 36 years," says Kozlowski, "in 1962 I started to make wine at home with a friend from Lafayette, then I became an advisor for Kenwood and ended up being one of the six owners of the company." Kozlowski founded Gaels in Wine eight years ago and the group now counts more than 80 members. "Many of our members will be pouring at the Festival," says Kozlowski, "they will be identified by a special sign."

Mike Kumelis is a younger member of the group who will be pouring from his winery, Mantra Wines in Hillsburg, at the event. A '91 Saint Mary's graduate, he runs the family winery. "Being part of Gaels in Wine is of great interest to me," says Kumelis, "we share wine making ideas, and all wine makers are open and free. Bob (Kozlowski) was at Kenwood, his generation had a different way to winemaking, and it is enriching to share with him."

This year's event will include a silent auction, because many wineries have donated tastings and tours of their facilities, as well as signed magnums. "It is a great opportunity to add to your wine cellar, or just get started," says Cooper. "Also, each attendee will receive a beautifully etched wine glass with the signum fidei logo."

Tickets are \$30, VIP tickets are \$40. For information call 631-4200 or visit www.stmarvs-ca.edu/wine

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