



CALIFORNIA STYLE

SPECIAL  
FASHION ISSUE  
**RUNWAY  
DISPATCH**

THE SEASON'S  
MOST STRIKING,  
ART-INSPIRED  
TRENDS

# SPRING FEVER

The Golden State heats up with crisp, classic looks, feminine silhouettes and statement-making accessories

## CHRISTY TURLINGTON BURNS

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Uses Her Super  
Powers for Good

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L.A.'s Top Models

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MAKEOVER

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CLOCKWISE FROM TOP 1833, Monterey. Daniel Boulud, Christopher Kostow of Meadowood at Pebble Beach Food & Wine festival. Blueberry study at Marinus. Black bass tacacá, green onion, cilantro, cupuacu, tapioca at Aubergine. 2011 Birichino Vin Gris. L'Auberge Carmel. Fly amanita at Point Lobos.

**O**n the cool, western edge of Salinas Valley, under the marine layer blanketing San Bernabe Vineyard, Alex Krause and John Locke embarked on the esoteric.

Using vines brought from Calabria by a colleague's grandfather in the 1920s, the micro-winemakers of **Birichino** ([birichino.com](http://birichino.com)) took on little-known Malvasia Bianca. Instead of dessert wine (the ancient Greek grape typically blends into Madeira), the viticulture experts made it dry. Their success with the inaugural 2008 vintage has encouraged further experimentation—with Cinsault, Grenache, and last month's release of Vin Gris (literally, "gray wine").

Unpredictable creativity thrives in Monterey, bordered by mountainous Santa Cruz to the north, San Luis Obispo to the south, the rocky coast beyond Carmel and Big Sur to the west, and a length of agricultural heartland to the east. Epicures are drawn to the bounty—visible at upcoming **Pebble Beach Food & Wine** (Apr. 4-7; [pebblebeachfoodandwine.com](http://pebblebeachfoodandwine.com)) festival, a veritable Sundance for the gourmet set and gastronomic boffo (Grant Achatz and Thomas Keller among them). The patchwork terrain invites a perspective where nature—not ego—dictates the menu, and unexpected culinary discoveries emerge at every turn. Many are obvious,

like convening with ceramicists and hikers over coffee and breakfast pizza at roadside **Big Sur Bakery** (47540 California 1, Big Sur, 831-667-0520). Others are tucked away, perhaps in a Carmel Valley country plaza, at now-open **Lokal** (13750 Center St., Carmel Valley, 831-659-5886), lingering over Marsanne on tap and duck-fat fries by a chef who did a stint at Mugaritz. And some are rare—like tasting the harvest of flaky crystals at Carmel Valley Ranch's new **Salt House** (One Old Ranch Rd., Carmel Valley Village, 831-625-9500).

Built on the memory of Old Monterey canneries, select area restaurants predate the Gold Rush. Home to one of CA's first kilns for artisanal baking, haunted residence Stokes Adobe is now **1833** (500 Hartnell St., Monterey, 831-643-1833), the haunt of well-heeled locals. (Request a banquettes on the second floor, order a barrel-aged negroni, the biscuits with maple-chili butter, CONTINUED ON PAGE 200

