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— CELEBRATING PEOPLE, PLACES, AND PALATES —



... NAPA'S ROOFTOP BARS ...

Raising the Rooftops

BY PETER POSERT

It is not hard to look like a professional model at a Napa rooftop bar. Wintertime patrons are wrapped in furry jackets, capes, hats, and scarves, sipping steaming coffee drinks with a soft, warm glow in their eyes. In the summer sun, the cool afternoon breeze blows around the canopies that filter the hot sun's light, pushing everyone's hair back like they are in a swimsuit shoot on a beach, the breeze ruffling the shirts that are opened an extra button. Whether it is sunglasses and smiles or hats and gloves, there is laughter, looks, and lively conversations everywhere. (ARTICLE ON **p13**)

— NEW TASTES IN TOWN —



MAYOR'S MESSAGE

The City of Napa is proud to welcome the 1st Street Crush. The addition of new media, especially one dedicated to the downtown district, its people, places, and palates, demonstrates the dramatic changes that have taken place in Napa in the past decade.

Welcome to the new Napa, 1st Street Crush!

— SCOTT SEDGLEY, Mayor of Napa

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We'd love to hear from you! Contact us for advertisement inquiries or to share your thoughts, feedback or story ideas. Let your voice be heard in the 1st Street Crush!

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— TASTING ROOMS —



Family Roots

LEVENDI WINERY

One of Napa Valley's newest tasting rooms almost never came to be had it not been for the toast before a family meal nearly two decades ago. (STORY ON **p10**)

— ACTIVITIES & MUSIC —



Activities & Music

There is never a dull moment on the streets of Downtown Napa. From touring the valley's vineyards aboard a vintage train car to twirling pasta from the front row of a live jazz show... (STORY ON **p7**)

— VISIT OUR WEBSITE —



1ststreetcrush.com

ALSO
IN THIS
ISSUE

PAGE 04 BRUNCH: On vacation, the walk to breakfast is its own special moment. Blearly eyed searches for coffee turn into quests to appease hunger. *Here are some gems in town to start the day right.*

PAGE 08 TIMELINE: The tale of Downtown Napa details the history of the city's evolution, from its founding in 1847, to its current status as a tourist-centric city. Napa has maintained its rich history and continues to celebrate its heritage.

PAGE 16 BOUTIQUES: Downtown Napa's 1st Street is one of the liveliest areas in the wine country. However, fine wine is not the only treasure this abundant region has to offer.

THE WINE PAGES

THE WINE PAGES



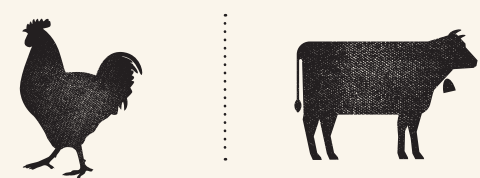
1ST STREET CRUSH
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Wine Tasting 101

BY: PETER POSERT

The world of wine seems complicated but does not have to be. No casual or new enjoyer needs to be an encyclopedia of knowledge in the field, once the basics are understood everything feels a lot less daunting.



Pairing

With regards to food pairing, the general rule of thumb is: if you are serving a white meat, serve a white wine with it. Red wines go with red meats. If you are serving a strong flavored meal—maybe with a lot of herbs—choose a strong flavored wine, and vice versa—light meals should have a light wine. Once you know what you like, enjoyment gets easier compared to dealing with a randomly-selected wine that may be less than satisfying.

Diving in...

A basic introduction boils down to labeling and grape variety, even amid all the noise brought on by trying to interpret harvest year, critic scoring and orchard origins. Discovering personal preferences is often easier when starting at the lighter end of the spectrum. From there, experimentation can take hold or more simple exploration of that same type from different vineyards and vintage years.

POPULAR WHITES

	Rosé
Lighter	Pinot Grigio
	Chenin Blanc
Medium	Riesling (drier)
	Sparkling Wine/Champagne
	Sauvignon Blanc
Heavy	Chardonnay

POPULAR REDS

	Gamay (Beaujolais)
	Chianti
	Pinot Noir
	Merlot
	Rioja - Spanish reds
	Zinfandel
	Cabernet Sauvignon

Oftentimes the first four white wines will have a little sweetness, if not a lot. For a lot of consumers, having a touch of sweetness is a good thing when they are getting started, and many folks never leave their childhood sweet tooth behind.

Wine 102

Tasting starts with a wine's visual appeal. Critics who rank and score wine have traditionally counted clarity as a bonus, but nowadays unfiltered wines and especially the new 'pet nat' unfiltered and somewhat 'raw' sparkling wines are in vogue. Filtration can remove a small amount of the flavor, but makes a clean looking beverage for the average grocery store consumer.



Aroma

Smell is not to be overlooked when tasting wine. Smelling the aromas will enhance the overall flavor and enjoyment of wine. Swirling the wine in the glass coats the inside of the glass, exposing some of the wine to air, making the alcohol volatile and in turn releasing the aromas. Sipping afterward helps paint the full picture.

AROMATIC PROFILE

A FEW REDS

Cabernet Franc

Aromatic—sometimes berry and cherry tones

Merlot

Not aromatic

Cabernet Sauvignon

Not aromatic

Petit Verdot

Not aromatic

Taste

Every wine can be defined somewhere on the spectrum of sweet, bitter, sour or somewhere in between. A more veteran connoisseur may swish wine around their mouth to get a fuller sense of a wine's profile before swallowing it. Taking an extra moment to consider why you like a given wine can go the extra mile when later ordering in a restaurant or the neighborhood shop even without having full knowledge of its aging or storage process.

TASTE PROFILE

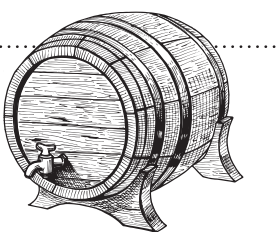
Forward in the mouth, somewhat tart texture

Middle of the mouth, gobs of mild plum and currant tones, soft texture

Huge middle of the mouth power, with currant, cassis, pomegranate and plum, often gobs of oak, too. Very heavy texture and usually tart and somewhat tannic

Huge back of the mouth power, somewhat tannic, few fruit tones and sometimes noted as earthy, very tannic.

Aging



Oak barrel aging is a complicating and sometimes dividing force. Asking a winery server about their oak barrel regimen can help you understand how that aging impacts flavor and taste. Oak barrel aging—once lightly used in Napa Valley—has since gained significant prominence on the heels of critic demands and devoted collectors following their lead, now resulting in a landscape where processes can vary from harvest to harvest depending on winery and popular preference.



Practice

As you get more practice, you will begin to know what to expect from the different varieties and know what to taste for in them. For instance, you will begin to know what a dry Riesling is like—clean, precise, basic, dry white wine flavor and one of the go-to wines for cooking all over the world—or Cabernet Sauvignon—huge mid-palate power and depth with some drying tannins, bitter tones, and a core of currant and plum-like flavors to pair with red meat dishes. The varieties each have their own flavor profile—that is what makes them unique.

Progression

Preference will always boil down to personal inclination above all. You do not need to taste every tone to be an expert, though finding one or two can be helpful. Asking questions will always beget an answer to help shape your tastes further. Since the inception of winery tasting rooms and the flood of summer tourists in the valley, seasonal summer tasting room jobs were primarily

filled by local school teachers on summer break who are more than welcoming of any tasting inquiries. Those teachers set the tone for what are now called 'brand ambassadors,' but really, the heart of the tasting room job is being a friendly and loving teacher even if it is one with a corkscrew instead of a dry-erase marker and whiteboard.



brunch

Pastry perfect

BY: PETER POSERT

MODEL BAKERY

For almost three decades, there has been a singular bakery serving up high-quality croissants and pastries in St. Helena, California and now its footprint is doubling to offer an outlet a quick stroll off of 1st Street and onto McKinstry Street.

Model Bakery and its croissants represent one of the best menu offerings in the Western Hemisphere—ask for one warmed up and you will be thrilled with a morning culinary delight that few can match.

There is a sense that the artisanal craft of baking is part of a family tradition, of time-honored recipes often handed down through generations, parent to child, that you can

taste, and feel is different from just another donut hole shop.

You feel this generational intensity for baking in dishes such as the apple butterhorn pastry at Model. Not too sweet, the pastry is mouth-wateringly flavorful and a spectacular tart. It is the same with the raspberry pastry, too—mild-mannered and delicious.

There are plenty of other delicious items too, including loaves of bread, pizzas for lunch, as well as English muffins beloved by celebrities and locals. Model Bakery is an ageless treat for the senses and a 'must stop' for food and cuisine adventurers of all ages and tastes.



Fine backstreet fare

BY: PETER POSERT

PETIT SOLEIL

One of the Napa Valley's seemingly best kept secrets can be found in a small and intimate outdoor café a block off 1st Street.

Petit Soleil, positioned just around the back streets of the town on Clay Street, is a lively, fresh and fun destination for healthy vegetarian dishes nestled alongside traditional café fare. It is one of the few—though not likely for long—establishments that nearly boasts of being a true vegan option off the main road.

What is really fun at Petit Soleil are the dishes delving on the lighter side. Rolled oats with berries, granola with dried cherries and

cranberries and the coup de grace—the avocado toast. On the lunch side, there are burgers and fries, fried chicken sandwiches, and some wonderful salads for lunch and a vegetable thyme sandwich that is perfectly sized with a bowl of soup or a small salad.

Nothing in Napa can be had for the price of peanuts with how much the town has scaled upward, but at Petit Soleil, you will feel like you are in that little unknown backstreet bistro, dining on fine, freshly cooked fare, produced by folks who are clearly intentional about getting you back on your feet shopping and wine tasting with a healthy and delicious meal.



Designing a fine delicatessen

BY: PETER POSERT

CONTIMO PROVISIONS

There is more to **Contimo Provisions** than what is stuffed into an average sausage.

The Napa restaurant boasts a chef trained at the Culinary Institute of America with experience from Michelin-starred restaurants and a charcuterie craftsman who combines talents to piece together a small deli packed full of flavors.

Back in the kitchen, there is a stock pot rolling every day for soup bases and foundation sauces. This is a deli aiming to go beyond the standard slate of offerings in more ways than one.

Contimo Provisions has a theory of Mortadella and charcuterie base that forms the wellspring of the restaurant. "You know, the first Guild was formed in England in the year 1215. It was a butcher's guild," said co-owner Kevin Folan. "I feel connected to that 13th Century community and want to carry that work on and expand that community."

The Mortadella's pork comes from a small stockyard in the Midwest committed to traditional, non-industrial, local scale, artisanal, animal husbandry. Their small farm is trying to rebuild the community of family farmers now mostly lost to the 'gray matter' focused on

distribution more than top quality components. Contimo Provisions in Napa, California supports that family farm in Iowa, and many like it around America.



dinner

Chopping it up

BY: PETER POSERT

COLE'S CHOP HOUSE

Cole's Chop House is an iconic 'you have to check this place out' destination in downtown Napa. There is a light airy feeling here compared to the typical dark woods and deep reds of most steakhouses. The stone for the building, hewn in the late 1800's from local quarries, adds a sophisticated touch of grey while the industrial open ceiling gives the space a modern vibe within the context of the old stone walls.

Cole's lobster bisque is an inspiration, with a mild cream base that is not too heavy, offering good bite

sized chunks of lobster and just the right deft touch of herbs.

The Pork Chop is a thing of beauty. Perfectly browned, salted, cooked, not monstrous, just a great classic dish. You and your date might think of 1,000 things to talk about, and then realize you are dining on one of the best classically-rendered pork chops you will ever have.

When everything is great from the bar to the dessert, you end up with a restaurant with strong legs. After all these years, Cole's is still dancing, a long-term destination restaurant in a town of food fanatics.



Handmade to table

BY: PETER POSERT

OENOTRI

At **Oenotri**, you will find gorgeous homemade pastas bathed in luxurious true-to-type traditional sauces and pizzas perfectly cooked in a wood-fired grill.

The decor is pleasantly lit, with inviting dark browns and black tones and plenty of cozy booths along with outside seating when the weather is nice.

The core experience is pasta and pizza. There are constant changes at Oenotri as the ingredients of the dishes are aligned to stay in season with local gardens and farms. Still, one gets the sense this restaurant is committed to one key ingredient central to the southern Italian cuisine culture—the tomato. Whether it is a radiatori with pork ragu or a

simple Margherita pizza, the quality of Oenotri's tomato dishes shine with a depth of flavor unrivaled anywhere else around town.

Appetizers are aplenty—the homemade salumi is a powerhouse of a secret. Desserts like panna cotta are fabulous, with the just-set cream drizzled with dark chocolate and scattered hazelnuts making for a spectacular combination.

The wine list is filled with thrilling exotics and off-the-beaten path finds. It is massive and deep but perhaps the best Italian wine list for miles in any direction. The list's Italian depth alone makes Oenotri an important destination for wine lovers in Napa, visitors and locals alike.



Turkish delight

BY: PETER POSERT

TARLA MEDITERRANEAN BAR AND GRILL

Tarla Mediterranean Bar and Grill is a guaranteed bet for a fun night out on 1st Street. When a restaurant has a stand-out dish from a rarely seen but beloved cuisine culture, it makes for a rewarding experience. At Tarla, you can get arguably the best doner kebab dish in the North Bay region and certainly in Napa County.

Like a shawarma or a gyro, doner is the Turkish version of a vertical cone of layered and flavored meats and in this case, it is shaved or carved into a pita bread filled with vegetables.

The chefs at Tarla have fine-tuned this dish to perfection, making it melt-in-your-mouth tender, perfectly salted and spiced and spectacularly flavorful. Tarla is a sophisticated meal paired with a great local wine list.

There are other dishes to play around with including the potato fries, which make another case for being one of Napa's best. There are appetizers as well as good drinks and tasty desserts, too. This is a 'must-try' destination dish for all of Napa County.



ACTIVITIES & MUSIC

- LEVENDI WINERY -



The Perfect Pour

from the finest vineyards in the Valley. Our efforts have proven worthwhile every time we open a bottle! The Levendi Winery tasting room offers an elegant venue from which to enjoy the many vintages we offer. Conveniently located in downtown Napa Valley, the tasting room offers an elevated tasting experience complete with indoor and outdoor space, small plates, and wine available for purchase by the bottle or by the glass. We also offer private tasting experiences and group events.

The vine is vital to wine. But how that vine grows may be the most important factor to crafting outstanding wines. Levendi produces and works with the best grapes

TASTING ROOM HOURS
 Mon, Thurs, Sun:
 11am - 7pm
 Fri, Sat:
 12pm - 9pm
ADDRESS
 1465 1st Street
 Napa, CA 94559
CONTACT
 www.levendiwinery.com
 877-538-3634

There is never a dull moment on the streets of Downtown Napa. From touring the valley's vineyards aboard a vintage train car to twirling pasta from the front row of a live jazz show, the city is rife with experiences to make each glass of wine unforgettable.

music

JAM CELLARS

JaM Cellars offers an eclectic atmosphere for visitors and locals alike to enjoy music and wine in equal measure. With bold Butter labels and guitars lining the walls, this wine and music studio mashup offers approachable, easy-to-love beverages and an intimate venue for local artists opened until late at night.

BLUE NOTE NAPA

On the first floor of the Historic Napa Valley Opera House resides Blue Note Napa: a seated cabaret-style club and restaurant. Come enjoy live music performances from renowned Bay Area artists alongside delectable tapas, craft cocktails, and local wines served right to your table.

UPTOWN THEATER

The historic Uptown Theater brings art deco extravagance to the Downtown Napa we know today. From blues, rock, and jazz to comedy, this restored 1937 hall hosts some of the biggest names in the industry and remains a pillar of the city's nightlife.



- GOTT'S ROADSIDE -



Gott's Roadside is known for its modern approach to creating California-inspired dishes using locally sourced ingredients from purveyors such as Niman Ranch beef and Zoe's bacon.

ADDRESS
 644 First Street
 Napa, CA 94559
CONTACT
 Phone: 707-224-6900
 gotts.com

- OENOTRI -



Oenotri serves southern-Italian cuisine in the heart of the famed Napa Valley, with a daily-changing menu of rustic dishes built around fresh local produce.

ADDRESS
 1425 First Street
 Napa, CA 94559
CONTACT
 Phone: 707-252-1022
 oenotri.com

- ANDAZ FARMERS TABLE -



Gather around the dining table for handcrafted breakfast foods that highlight the bounty of the Napa Valley or pick up an invigorating coffee beverage from the Barista Bar.

ADDRESS
 1450 First Street
 Napa, CA 94559
CONTACT
 Phone: 707-687-1234

- SKY & VINE ROOFTOP BAR -



Savor the wine country flavors of our shareable plates. Craft cocktails, a vast array of spirits, draft beers, specially selected wines and private barrel flights pair well with fire-pit conversations.

ADDRESS
 1260 First Street
 Napa, CA 94559
CONTACT
 Phone: 707-819-2490
 skyandvine.com

- ALPHA OMEGA COLLECTIVE -



The Alpha Omega Collective showcases Bordeaux inspired releases from Alpha Omega in Napa Valley, Burgundian varietals Pinot Noir and Chardonnay from Tolosa on the San Luis Obispo Coast.

ADDRESS
 1245 First Street
 Napa, CA 94559
CONTACT
 Phone: 707-294-6960
 alphaomegacollective.com

- TARLA MEDITERRANEAN GRILL -



Tarla Grill aims to yield nourishing, creative, and culturally exciting eats originating from Turkey and Greece, lands heralded for their cuisine and a culture that takes pride in the relationship between mankind and the land!

ADDRESS
 14480 First Street
 Napa, CA 94558
CONTACT
 Phone: 707-255-5599
 tarlagrill.com

things to do



CIA AT COPIA

The Culinary Institute of America at Copia brings the prestigious culinary college to Downtown Napa's 1st Street. Hone your cooking skills in a catch-all boot camp or private class or explore the Grove, Lunch Box, and Wine Bar and taste the flavors of tomorrow.

OXBOW MARKET

At the heart of Downtown Napa lies the Oxbow Market: a gathering place for delicious food and wine resting against the Napa River. Explore the intersection of local vendors and artisan shops that comprise the unique character of the city.



WINE TROLLEY

The Napa Valley Wine Trolley offers an open-air tour of cozy tasting rooms and wineries from aboard a hand-built replica of a California Street Cable Car. Come learn about the history that lies in the storied streets while soaking up the tastes and sights of the valley.



WINE TRAIN

Looking to celebrate a special occasion or get the most out of your visit? Look no further than the unforgettable and iconic Napa Valley Wine Train. Ride through the valley in one of several fully restored vintage Pullman railcars as you sample decadent plates paired with exquisite wines grown straight from the surrounding vineyards.

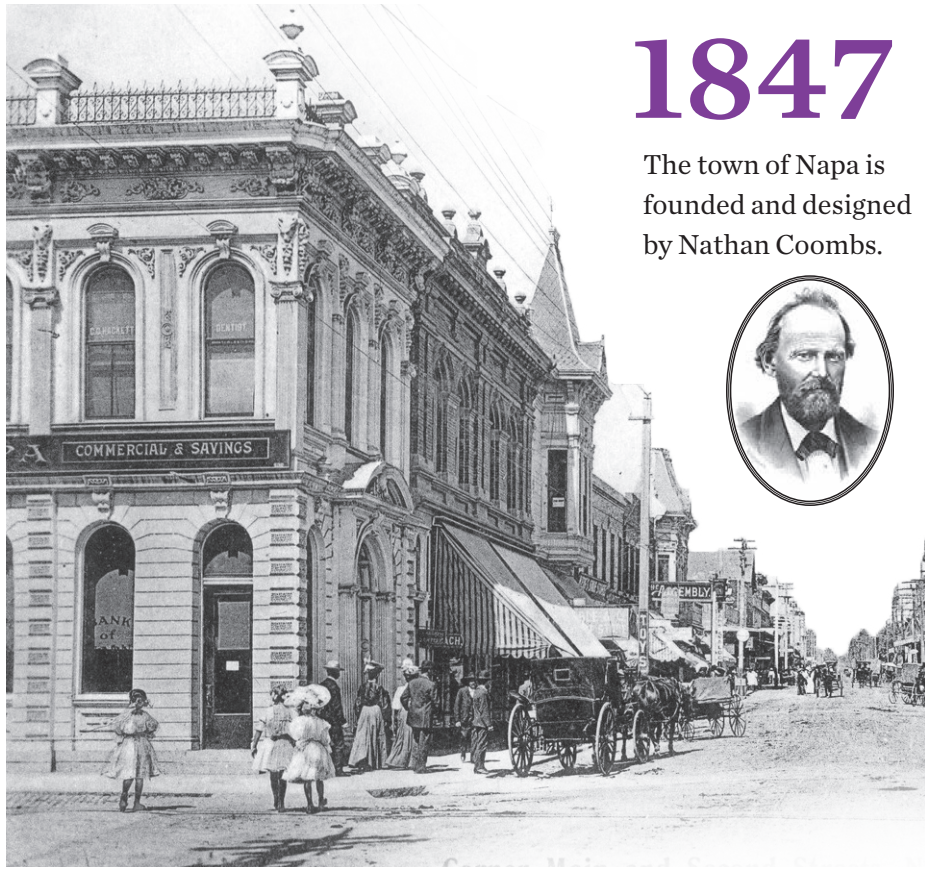


NAPA HISTORY

NAPA HISTORY

The tale of Downtown Napa

BY: ETHAN WESCOATT



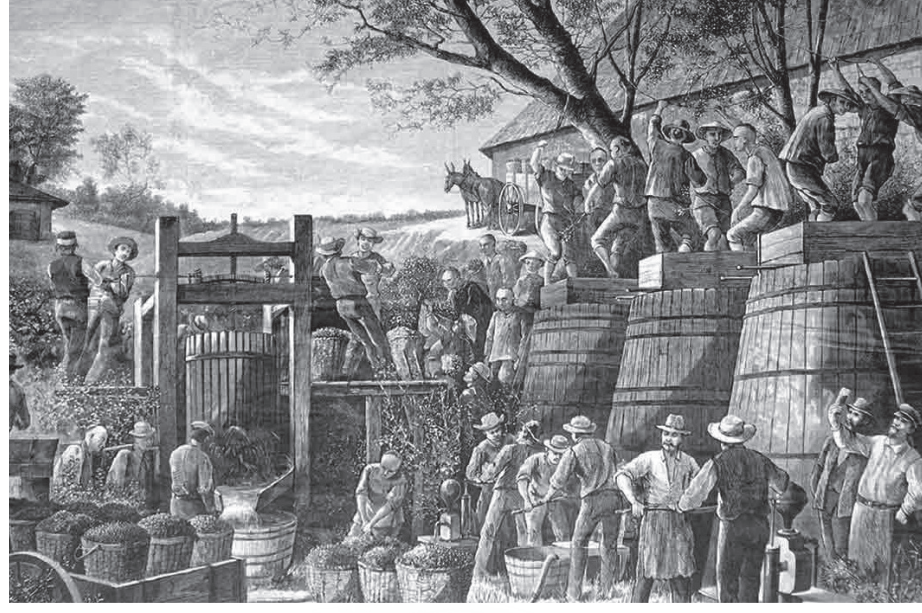
1847

The town of Napa is founded and designed by Nathan Coombs.



1870

Chinatown is established in Downtown Napa to accommodate the Chinese immigrant labor that lays the foundation for Napa's future prosperity. In 1902 An inferno destroys the majority of Chinatown inciting the end of the community in Napa.



1884

Captain Albert Hatt constructs the Hatt Building: a large brick warehouse that becomes both a commercial shipping center and social hub. (SEE p9)

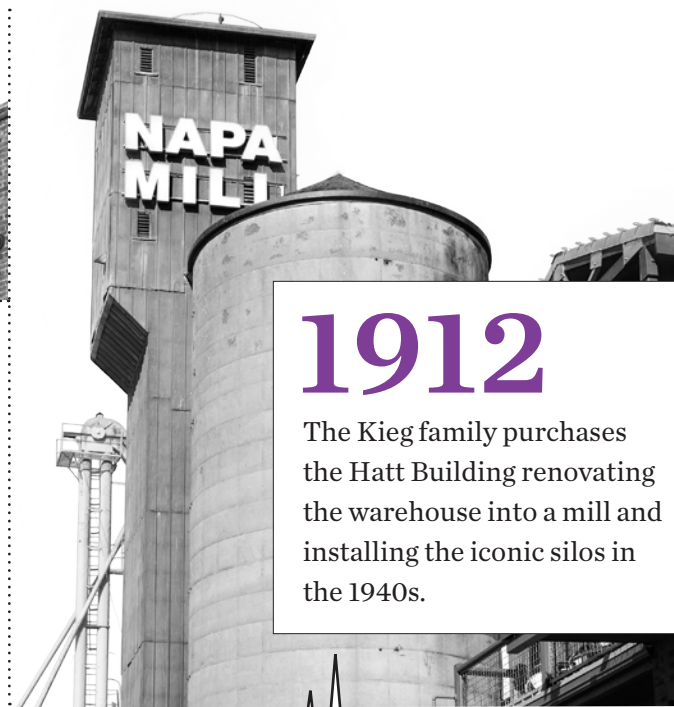
1875

German immigrant Phillip Pfeiffer erects the Pfeiffer building; now the oldest stone building in Napa and current home of Vintner's Collective.



1901

The Goodman Library opens on land donated by local banker and philanthropist George E. Goodman, and it remains the oldest library in California still used as such.



1912

The Kieg family purchases the Hatt Building renovating the warehouse into a mill and installing the iconic silos in the 1940s.



1986

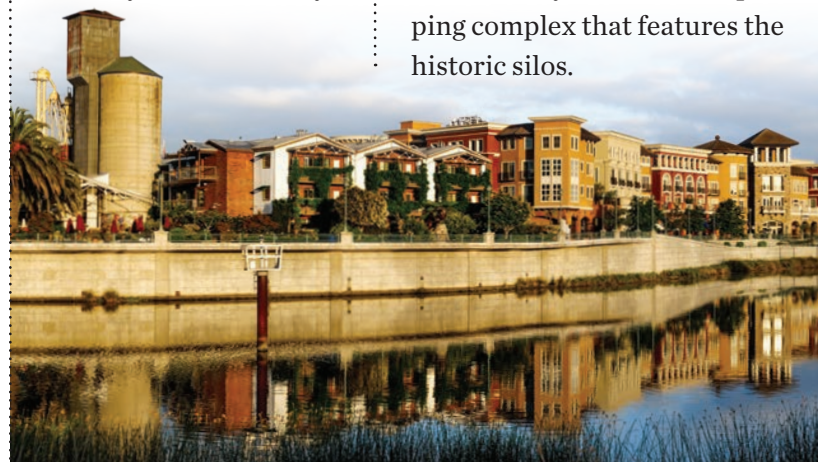
The Napa River Flood of 1986 results in three casualties and \$100 million in overall damages. This jumpstarts the Napa River Flood Project to protect from future threats of flooding.

1998

Napa passes the first of many legislative initiatives to modernize the city and lay the foundation for the tourism-centric city we know today

2000

The Napa River Inn debuts in the Hatt/Mill Building, facilitating, and symbolizing Napa's economic rebirth. The once-warehouse is transformed into a luxury hotel and shopping complex that features the historic silos.



2014

A 6.0 magnitude earthquake hits southern Napa damaging many historical buildings. The city fully recovers and converts 1st and 2nd streets to two-way thoroughfares for higher volumes of tourists.

2016



The China Point Overlook Park and art installation is constructed, allowing visitors to learn about the forgotten history where Chinatown once stood.

Building Community

BY: ETHAN WESCOATT

On the corner of Fifth and Main nestled against the glittering Napa River lies the **NAPA RIVER INN**: a historic hotel that maintains cozy vintage luxury in the present day. From shopping center neighbors like **Celadon**, **Sweetie Pies Bakery**, and **Napa General Store** to the rest of town, there is no place that makes the festivities of Downtown Napa more accessible. *But the proud two-story structure occupied by the inn and neighboring storefronts has not always been a retail complex. From the tall silo at the building's center to the weathered brick walls themselves, the Historic Napa Mill carries vestiges from a simpler time when Napa was a humble industrial town.*

Before the tourism industry earned the city a ground-up makeover, before the valley's viticulture became a sensation worldwide, before the word 'Napa' was a household name, Napa City was a place eager to establish itself. The Mediterranean climate made farming and viticulture the prime economic staple with gold and quicksilver mining endeavors following close behind. Carving its way through the valley and city center, the Napa River made for easy transportation and allowed shipping ventures to thrive.

One such venture belonged to Captain Albert Hatt: a shipman and businessman who supported his family with his steamship and enterprising eye. In January 1882, Hatt famously purchased a riverfront property from William Coombs, son of city-founder Nathan



Coombs, for one dollar. Within two years, the Hatt Building was erected: a two-story warehouse to facilitate Hatt's growing volume of goods. Beyond just a shipping warehouse, Hatt constructed an indoor skating rink on the building's second story establishing the building as a place of commerce as well as a social hub. Hatt understood the constant evolution of Napa City, and he saw that his building reflected that. The family business ran smoothly under the leadership of the captain and his son, Albert Jr. until surmounting family tragedies and old age forced Albert Sr. to sell the warehouse in 1912.

Captain Hatt sold the building to the Kieg family, where Robert Edward Kieg bought out his other sibling's shares and assumed the role of proprietor. Under Kieg's stewardship, the Napa Milling and Warehouse Company flourished, where it produced and stored farming essentials for numerous allied businesses. For a brief time, the other Kieg siblings ran an egg candling business from the back portion of the mill. In the 1940's, the family added the iconic silos to the building, radically improving the feed-making process. But like their predecessors, age and waning

interest in the mill led the Kieg family to sell the family business. After a period of uncertainty wherein the building was listed on the National Register of Historic Places, the Hatt/Napa Mill Building was acquired by the Napa Mill Development Company in the 1980's. In June 2000, the Napa River Inn opened its doors, followed swiftly by the A. Hatt Building and Sweetie Pies Bakery in August, The Napa General Store in June 2002, and Celadon in July 2022. With the future of the historic building secure and the vision of Captain Hatt and the Kieg family realized, the Napa Mill continues to embody the ever-growing nature of the city and stands as a symbol of its versatile community.

Family Roots

BY: RANDY PLAVAJKA

LEVENDI WINERY

One of Napa Valley's newest tasting rooms almost never came to be had it not been for the toast before a family meal nearly two decades ago.

The **Levendi Tasting Room**—which opened its doors July 28, 2022—first found its roots around the kitchen table of David Gianulias at the turn of the millennium. Fast approaching its one-year anniversary at 1465 1st Street in Napa, the room and its coinciding brand nearly had no name at all in its early days until a chance epiphany at a Fourth of July gathering.

In the year 2000, Gianulias had been reading and researching the art of winemaking and wanted to create his own brand. He enlisted the advice of his father, Jim Gianulias, who along with a well-developed palate and appreciation for wine, suggested his son call an old friend who grew grapes in Napa for winemaker suggestions.

Enter Alison Green Doran, a vivacious personality with wine knowledge in spades. Doran had trained under Andre Tchelistcheff, a renowned wine maker, in years prior. She connected with David and Jim Gianulias immediately. Doran's love of wine and her passion for its creation have served as the cornerstone to the company's success, according to its founders. While expertise in winemaking had been secured, the whole endeavor still lacked a name. That year, the Gianulias family headed to a relative's cabin on Lake Tahoe for a Fourth of July family gathering. Aunts, uncles, cousins



and in-laws among others were present and had been instructed to bring three to five suggestions on a sheet of paper that they thought would be a good fit.

Over and over names were discarded. Nothing was right. With dinner now on the table it was the family historian, Andy Gianulias, who raised his glass and said, "Yassou Levendi, let's eat." With those words, Levendi was born.

The term itself is a Greek toast meaning a celebration of life's

achievements and a day of hard work. Parents would use this term to acknowledge their children and the hard work they put into the fields throughout the day.

Throughout the years, Levendi has continued to grow and flourish for the Gianulias family just like a child. Like any established winery, there have been learning experiences and mistakes dotted among the successes, milestones and fond memories.

The most recent of those milestones was the opening of the

Levendi Tasting Room. Those same family members who gathered around the table to name Levendi were present at the tasting room's opening to raise a glass to its success.

Inside the tasting room, family pictures spanning just as many years as the winery adorn the walls serve as a testament to the brand itself as it has garnered increasing attention from some of the most notable wine connoisseurs in the world.

The room now serves as an invitation for all those looking to toast to their own achievements and to experience what has grown from a kitchen table concept to a full slate of wines as rich in flavors, structure and balance as the brand is with family history.

JOIN THE LEVENDI TEAM.

Inquire at (877)LEVENDI or info@levendiwinery.com



Bubbly in barrel land

BY: PETER POSERT

BE BUBBLY

Retail wine leadership is hard to find. In Napa, the heart of cabernet sauvignon country, there is a champagne and sparkling wine bar called **Be Bubbly** that leads its flock.



Erin Riley formulated the idea of Be Bubbly and opened doors in August of 2020. Riley's love and passion for "bubbles" is evident when you see Be Bubbly's 12-page menu; finding the perfect wine is not unrealistic despite the plethora of offerings.

Be Bubbly is known for two of its house pours, a blanc de noir from the Montagne de Rheims and a brut from Côte des Blanc. The wine chiller is stocked with whole bottle purchasing options, each an

adventure from all over the world. Half-bottles and magnums abound. They host live entertainment on special occasions as well. The vibe is fun, chill and informative, all at the same time.



Creating comfort

BY: PETER POSERT

VINEYARD TWENTY-NINE

When exploring all the offerings of 1st Street in Napa, one establishment stands out as a place where luxury and elegance seem to be reaching for an entirely different level outside the mainstream.

Vineyard 29 and its coinciding wines and tasting space are best described as plush. From the couches to the bar chairs and every fixture in between, the establishment is one where comfort is as plentiful as offerings on the menu itself.

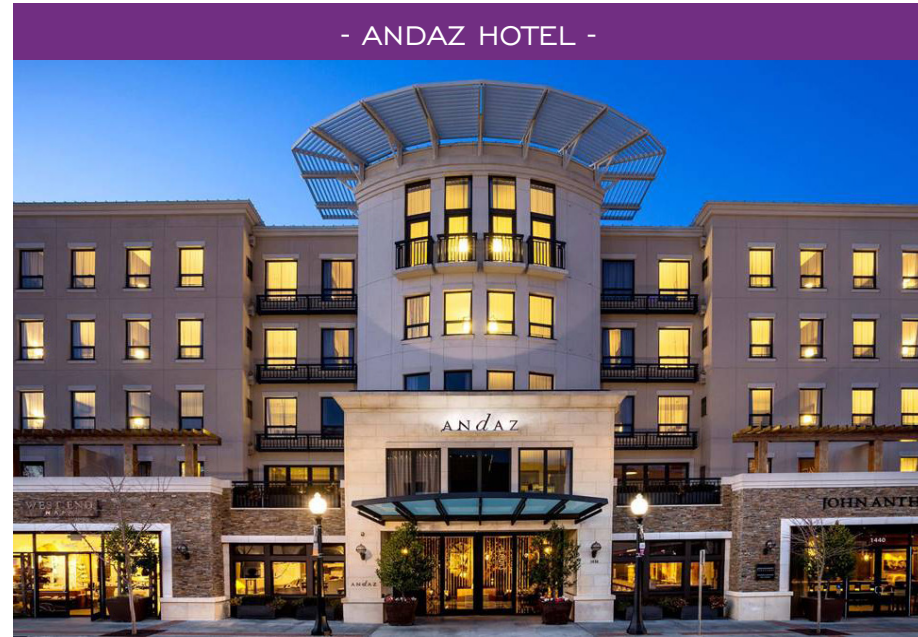
The walls in the space are dominated by two large abstract impressionist paintings and

a large old map, creating an open feel to a wine-tasting room where personal expression is key. Just as wine-tasting itself is subjective, the paintings and lounge experience create an environment where a glass of wine can take center-stage for casual and studious enjoyers alike.

The menu at Vineyard 29 frequently rotates in new offerings and new vintages amid a steady stream of house favorites, the environment and ambiance surrounding the place remain in harmony with one of comfort and invitation.



ROOFTOP BARS



Your Room is Ready

Archer Hotel Napa serves up an elevated wine country experience in the heart of its urban, walkable downtown Napa neighborhood, First Street Napa — downtown's buzzy district with a bevy of innovative merchants, eateries and tasting rooms.

ADDRESS
1230 First Street
Napa, CA 94559
CONTACT
Phone: 707-690-9800
napa@archerhotel.com

Melding the casually elegant, always-welcoming sensibility of downtown Napa with viticulturally inspired design, five-star comfort and the valley's favorite open-air, destination rooftop, Archer Hotel Napa offers luxe guest rooms and balcony-clad suites, curated touches and treats, local-favorites Charlie Palmer Steak, Sky & Vine Rooftop Bar and the reservation-only Whiskey Bar, plus a sincere staff always at your service.

Stay Inspired

Be inspired by the charm of Napa Wine Country from our boutique hotel in downtown. Experience essential Napa, including Oxbow Public Market and the Napa Valley Wine Train, both located within walking distance. Explore the arts, wine, and culinary culture through exclusive hotel events, a tasting room, and world-class dining.

ADDRESS
1450 First Street
Napa, CA 94559
CONTACT
Phone: 707-687-1234
napa.andaz@andaz.com

Retreat to one of 141 boutique rooms, including 91 suites, in the heart of downtown Napa. Unwind in airy accommodations featuring hardwood floors, marble bathrooms with soaking tubs, stocked minibars, and floor-to-ceiling windows that fill the space with sunlight. Choose a loft room for private balconies and glass fireplaces or a suite with dining rooms and furnished terraces.



Raising the Rooftops (CONTINUED FROM p1)

A 1st Street Crush Guide to the most Elevated Venues in Town



The JaM Wine & Music Studio in downtown Napa turns the concept of a tasting room on its head., we are open late with daily happy hour toasts and live music JaM Sessions.

ADDRESS
1460 First Street
Napa, CA 94559
CONTACT
Phone: 707-265-7577
jamcellars.com



Acumen Tasting Room showcases wines from our organically farmed Estate vineyards on Atlas Peak. We offer warm, intimate hospitality through our wine tasting experiences.

ADDRESS
1315 First Street
Napa, CA 94559
CONTACT
Phone: 707-492-8336
acumenwine.com



Enjoy delicious cheese selected by our expert cheesemongers and pair it with a wine from our boutique assortment of wines from artisanal producers from all around the world.

ADDRESS
610 First Street
Napa, CA 94559
CONTACT
Phone: 707-257-5200
Fax: 707-257-5225

The three staples on 1st Street Crush's rooftop bar roster in Napa are:



THE SKY & VINE ROOFTOP BAR
at the Archer Hotel
A lively, upscale rooftop bar with golf teams, lovers, winemakers, distributors, friends, wedding parties, and tourists on high, living the Napa Valley vacation of their dreams.



MERCANTILE SOCIAL
at the Andaz Hotel
The Andaz Hotel's Mercantile Social represents one of the more unique venues on our rooftop bar roster, in part because their crown jewel is self-described as a terrace.



AVOW
Avow is Napa's oldest rooftop bar and offers the largest selection of whiskies in town, along with a solid back-bar and a glorious view overlooking the riverfront eastward.

While there is a short by-the-glass list featured at the crown of the Archer Hotel, it covers the world with surprising acumen. This is a bonus. It is easy to fall deep into the Napa-centric vision around here, but really if a sommelier is honest, sometimes at a great sunny bar, a Rias Baixas, Rosé from Provence, or Mexican lager is the answer for the day.

The cocktail list is inventive and solid, running across the board with charming names and combinations. Garden in the Sky, for example, is a cucumber, vodka and elderflower mashup with a drizzle of olive oil on top coupled with a floating hunk of cucumber. The drinks are as refreshing as the view itself.

Terminology aside, it is lovely, with a wall of green bamboo framing the side and gorgeous wood four-top table booths that can be individually screened off for privacy. There are also a few low-slung couches to lay back on while the guitar player in the background softly strums along.

The drink menu is deep, the wine list limited but crystal clear, and the food arrives hot. At the Andaz venue, you're going to hang out for a while. Chicken wings are a money dish at the establishment. A plate of fresh wings and a celery stalk rest on a bright and lively salad of pickled vegetables, all swimming in a sea of hot chili and sesame seed dressing. The drinks, the look and the whole vibe is laid back and fun.

They have 3 Chartreuse options in a glass case on the main bar and it is never a bad idea to opt for a Last Word. The wood-fired artichoke hangs out with the wine nicely, an almost impossible task but one that Avow's chef has nailed.

The music vibe is quiet pop with a shuffle, offering a nice complement to a venue that is understated despite its long history in the area. Taking a simple concept and elevating it to its premier state is no small feat and Avow — much like its menu and bar combinations — just works and remains a fixture in Napa for that reason.



With an astounding lineup of over 400 highly-allocated wines on the shelves and 40 wines available by-the-glass, you can find a snapshot of truly great wines from around the world.



Napa Noodles is an Asian Pacific Rim-style restaurant that fuses the delicious taste of Asian noodles with Napa Valley cuisine.



This tasting recognizes the spirit of historical Napa with a contemporary spin. There's no better way to discover your Brendel palate. Sip and savor through four exceptional wines.



Watering hole in the heart of Downtown Napa offering delicious drinks and epic, small bites.



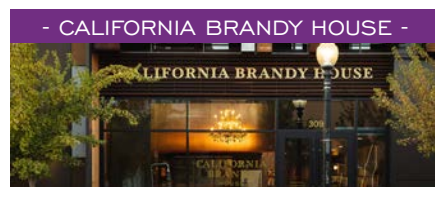
Rooted in the pursuit of the best ingredients and a straightforward approach in the kitchen, Charlie Palmer Steak Napa showcases artisanal American beef under the influence of local wine country flavors.



Join us inside our urban tasting room where you will experience a flight of our limited edition wines. Seated amongst fermentation tanks and next to the winemakers themselves, this is a tasting experience unlike many others.

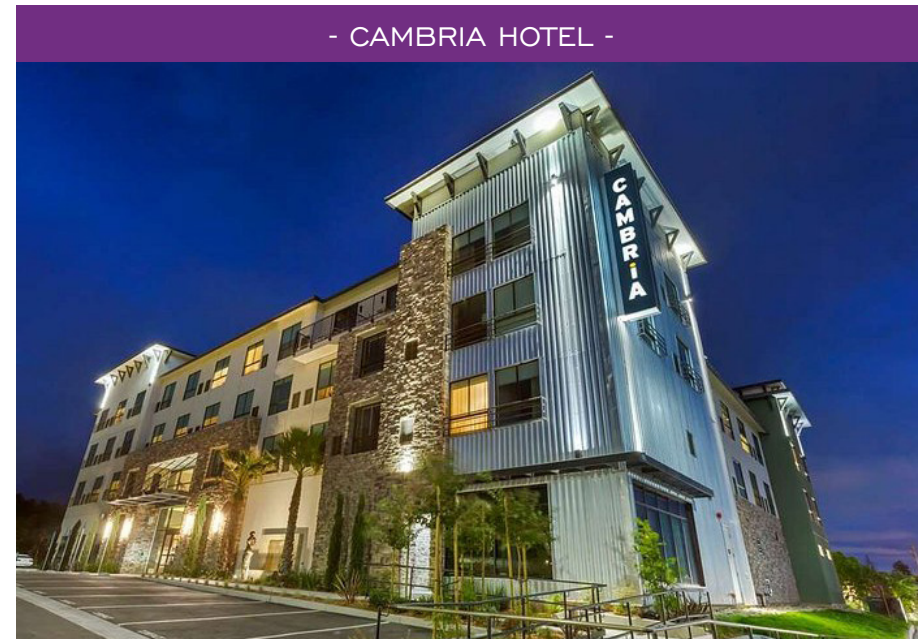


Enjoy a private tasting in our Downtown Napa Studio. Select your favorite vinyl to listen to, view our collection of work by sensational artists, and sit back and enjoy world-class wines crafted specially by winemaker, Andy Erickson.



California Brandy House is the first stand-alone tasting room dedicated solely to premium California brandies. Situated in the heart of downtown Napa our tastings are offered at our tasting bar or outdoors on our redwood terrace.

FEATURED INDIVIDUALS



- CAMBRIA HOTEL -

Rest, Retreat, and Relax

Cambria Napa Valley hotel welcomes you to rest, relax, and unwind at the best hotel in Napa. At your zen getaway you'll find warm, comfortable accommodations, an onsite restaurant for locally inspired eats, and the perfect setting to begin or end an exhilarating day exploring the best vineyards in Napa Valley. Only minutes away from local favorites like the Oxbow Public Market, the Napa Valley Wine Train, and all the best restaurants in downtown Napa.

ADDRESS
320 Soscol Avenue
Napa, CA 94559
CONTACT
Phone: 707-224-3400
cambrianapa.com

Our downtown Napa hotel features a buzzing lobby bar, expansive outdoor patio and spa where you can relax in the sun by day and cozy up next to the fireplace by night. Grab a plate and a drink at one of the best restaurants in downtown Napa, Mary Elizabeth's, or workout in our 24-hour fitness center. The boardroom and business center are also available for your workspace needs.



- OXBOW PUBLIC MARKET -

Great Food and Wine

Oxbow Public Market, located in the Oxbow District of Napa, has become the local gathering place for great food and wine in downtown Napa and throughout the Napa Valley. The 40,000 square foot marketplace, which includes a scenic outdoor deck with seating along the Napa River, features a diverse tenant mixture of local food vendors, artisan cafes and an organic produce outlet for local farms.

ADDRESS
610 & 344 First Street
Napa, CA 94559
CONTACT
Phone: 707-226-6529
oxbowpublicmarket.com

Oxbow Public Market and its artisans and purveyors passionately support the concept of sustainable agriculture and local harvest—promoting a healthy environment, and social and economic equity within our community.

The Market has a commitment to the unique character, spirit and content of the Public Market not only as a place to display and sell organic and/or sustainably-produced local crops, other regional specialties, and other high quality and unique food products, but also as a place that actively supports sustainable and organic farming practices, owner-operated businesses, local food producers and the agricultural community of the Napa Valley and surrounding regions.



- NORMAN ROSE TAVERN -

That comfortable spot where you can meet family and friends for a nice pint or glass of wine paired with a great burger or other classic, American comfort food.



- BAR LUCIA -

Enjoy rosé, sparkling wines and a menu of seasonal light bites designed to pair perfectly with the best local wines. The menu includes light bites, salads, small plates, caviar and more.



- THE WINE THIEF -

We are a vintner owned and operated tasting lounge, focused on putting the small family owned brands that make Napa Valley so unique back in the hands of our passionate visitors.



- THE RESTAURANT AT CIA COPIA -

Located in the heart of Napa's Oxbow District, here you can take a cooking or beverage class or Boot Camp in our state-of-the-art Hestan Teaching Kitchen.



- MIA CARTA -

Mia Carta was borne out of a desire to create a welcoming destination in downtown Napa providing our visitors with access to a collection of Napa's premium micro-production wines.



- FIRST & FRANKLIN -

First and Franklin Marketplace is Downtown Napa's newest Marketplace and Deli featuring the best of the Napa Valley.



- THE DUTCH DOOR -

Private chef Brent Pennington, of Pennington Provisions, has taken his crave-worthy hits and made them available for takeout via a dutch door to his kitchen. The only thing fancy is the food.



- CHATEAU BUENA VISTA -

Housed in the 1929 Gordon Building, the art deco inspired Tasting Room brings the experience of Champagne and Caviar with Cabernet and Chocolate to guests.



- COMPLINE RESTAURANT & WINE SHOP -

Compline is a new style of wine destination. At night we're a bustling wine bar and restaurant. Our wine shop is open all day, and we also offer weekly wine classes.



- ROOTS RUN DEEP WINERY -

Our tasting salon is conveniently located in the heart of Downtown Napa. This historic 120 year old craftsman home provides the perfect backdrop to showcase our amazing wines from both the Napa and Sonoma Valleys.



- MODEL BAKERY -

We bake all of our artisan breads here in top of the line deck ovens. Stop by for one of our signature breakfast sandwiches and a Stumptown Coffee in the morning, or grab one of our "late bake" baguettes warm out of the oven after 2pm daily!



- ALLEGRIA -

Ristorante Allegria is located in a Historic Landmark, built in 1916, in the heart of downtown Napa. Allegria has become one of the Finest Northern Italian Cuisines in all of Napa.



- LVE LOUNGE -

The LVE Collection gives the perfect harmony of passion, eloquence, and Napa Valley tradition. A unique series of rich and complex notes inspired by true love, produced in collaboration with Napa Valley's renowned Raymond Vineyard.



- MARK HEROLD WINES -

Explore three different ways to experience our portfolio of small-production Napa Valley Cabernets: A private vineyard experience, a reserved seated tasting in our tasting lounge or a casual walk-in tasting at our bar.



- EIKO'S RESTAURANT -

Eiko's delivers imaginative twists on traditional Japanese cuisine. Our vision for the menu combines modern and authentic traditional Japanese cuisine including seasonal, fresh sustainable fish and ingredients delivered daily.



- NAPA VALLEY DISTILLERY -

The original Napa Valley Distillery, and the first distillery to open its doors in the city of Napa since Prohibition. Napa Valley Distillery was founded on one basic principle. Make it different!

The lasting legacy

BY: ETHAN WESCOATT

The South Napa Marketplace; Queen of the Valley hospital; South Napa Century Center; Justin-Siena High School; each a place that touches many lives, and each realized by the benevolent Peter A. and Vernice H. Gasser Foundation.



Like many others who've played a role in shaping Napa's history, the Gassers were two enterprising individuals who utilized their success to make their community a better place. Pete Gasser began his career in the automobile industry with his own Gasser Motors agency and joined the Chamber of Commerce in 1938, becoming president within seven years. Until his retirement in 1975, he served on numerous advisory boards, presided over development



and civic projects, and used his influence to create the Napa he envisioned for the future.

Vernice "Pat" Gasser shared her husband's business-savvy eye and philanthropic soul. She used her managerial and bookkeeping expertise to maintain Gasser Motors with her husband. Pat volunteered countless hours for World War relief efforts, was a founding member of Community Projects, a salvage shop that is still operating today, and served as trustee for the Queen of the Valley Hospital Foundation. For her contributions to her community, Pat Gasser was named Woman of the Year by the Napa Business and Professional Women's Club.

In the wake of the footprints Pete and Pat left behind, the Gasser Foundation survives the couple's life mission to invest in community for Napa. From scholarships and teacher stipends to addiction-recovery homes, foster care support centers, and post-procedure recovery residences, the foundation grants annually to initiatives that put Napans first.



A taste all its own

BY: LILLIAN NORMINTON

Wine acumen and knowledge is a challenging skill set to amass. For many, world travel is the minimum starting point, even with the increased global availability of brands and vintages spanning nearly every continent that will allocate land for vineyards and wine production.

One of Napa Valley's newest resident—**Steve Ebol**—represents one such expert whose knowledge includes many of the world's premier wine regions, including the valley's

own 16 nested appellations, and he is happy to share his knowledge.

A frequent traveler, he has visited many of the world's most famous wine regions. Passionate about wine, with a deep understanding of viticulture and the wine business, he has a breadth of knowledge about wine production, grape cultivation and the history of wine on par with any historian devoted to the field.

Ebol especially loves the beauty of the growth cycle in the vineyard, from dormancy to bud break to fruit development to harvest and bottling. He is delighted to live in a town where so many residents are members and appreciators of the wine industry.

Outside his time working with and enjoying the industry, Ebol remains a pilot after acquiring his license 45 years ago while living in Las Vegas.

His knowledge of wine and his love for the local brands made him the perfect fit for the launch of one of the area's newest offerings, the Levendi Tasting Room on 1st Street which launched in mid-2022. Ebol was one of the brand's first fans at inception and placed the first-ever order for Levendi's Sweetwater Cabernet Sauvignon.

A stop by Levendi's tasting room will grant any expert or new wine enjoyer a special tasting experience from Ebol, who can be found serving the brand's award-winning range of wines.

SHOPPING IN NAPA

SHOPPING IN NAPA

Breathing new life into Napa's antiques



BY: PETER POSERT

Finding durable goods and ever-fashionable attire is not an easy task even when browsing the best department stores the Bay Area has to offer but in downtown Napa there are two stores, Antiques on 2nd and Bombshell Vintage, that feature hard-to-find collectibles, everyday housewares and durable clothes from days gone by.

The two stores are owned by Jennifer Smith, arguably the Contessa of Cool—or at least vintage goods—in Napa. Smith says she believes that inherent in the concept of 'style' is an ineffable, longevity factor.

Smith started out running a stall in Antiques on 2nd fifteen years ago, and three years ago made a deal to buy out the owner and run the store herself. Being in Napa, many people come in for wine-related goods, but that is not the biggest seller in local antique stores.

"Bauhaus and mid-century rock. Victorian is down," Smith says. "Young people are antiques for better quality and better-for-the-environment reusable reasons."

Wandering around Antiques on 2nd, you see gorgeous hand-stitched clothing, fountain pens and old waffle makers; you get lost in the bargains. Over here is a cool bowling shirt from 1954. Over there is a set of crystal wine goblets at one-half the price of new. The next vendor's stall has evening gowns for a night out waltzing to a big band.

Akin to the clothes and wares in her stores, Smith believes in the longevity of Napa City, too. "There is so much room for growth in this town," she says. "Opening a second store, Bombshell Vintage, a clothing store dedicated to French and English fashions of the past 30 years, has been a dream come true. I just love fashion, all kinds of fashion."



New trends take hold on 1st Street

BY: ELENA SEABROOK AND PAULINA KOPACHE

Downtown Napa's 1st Street is one of the liveliest areas in the wine country to enjoy unique wines, eat decadent meals, and indulge in the local shopping experience. However, fine wine is not the only treasure this abundant region has to offer. 1st Street is home to a vast expanse of alluring local boutiques, a sample of which we have outlined here in our walking guide of the local area.



HABITUATE

Our first stop was Habituat. We stepped inside and were struck by the bright and welcoming ambiance, as well as the neatly organized displays. Elegant glassware, glistening ceramic decor, and festive trinkets sparkled around the spacious store. In terms of clothing, Habituat houses an abundant selection of elevated basics, soft and silky loungewear, chic shoes, as well as cozy outerwear for the colder season. While denim is in more select supply, the shop does not lack in chic accessories and dainty jewelry.

C'EST LA PAIRE

Just next door, we found an abundance of shoes at C'est La Paire. We were ecstatic to see high quality brands such as Steve Madden, Dolce Vita, and Franco Sarto, just to name a few. Not only did they have a diverse selection of stunning shoes, but C'est La Paire had an array of outerwear. Buttery leather jackets from Mauritius decorated the racks within the store, while fluffy scarves were neatly draped on hangers. Whether you're shopping for your next pair of sporty shoes, a luxe pair of heels for a night out, or some strappy sandals for your tropical winter vacay, C'est La Paire has it.

HONEY WHISKEY BOUTIQUE

As we continue our stroll, Honey Whiskey Boutique presented our next boutique landmark. This lovely boutique is impeccably on trend for young women. At first glance, they had several show-stopping, sparkly pieces for the perfect party ensemble. This is definitely the place to come if you are looking for some neutral necessities to add to your closet along with statement items like fun printed jeans, or glittery gowns. We noticed a small selection of adorable western boots - this is California after all. As we perused the racks, the two of us ended up with several items we were dying to try on. Unlike most fitting rooms at corporate stores, Honey Whiskey Boutique's rooms were spacious, aesthetically pleasing, and brightly lit. Lastly, we browsed the jewelry displays and admired the large selection of adorable, aromatic candles, before heading to the next boutique on our list.

STATE AND FIRST

Located on a corner block is State and First, a high end men's and women's boutique. Our experience browsing the curated racks of fine clothing was magnificent. State and First caters to an elevated and mature demographic. Most of their clothing fits into a sophisticated, high quality category. It appears this boutique was just as ready as we are for the bouts of chilly weather California can get. Soft cashmere sweaters and long sleeve blouses took center stage on their elegant displays. Our eyes darted around the neatly merchandised shop, pausing to admire the cases of glistening name brand jewelry and the nappa leather purses and crossbody bags. Although much of the beautiful products at State and First cost a pretty penny, the quality of each piece is outstanding and unmatched.

GROWER'S CORNER



Placing new roots

BY PETER POSERT

How does someone decide one day to become a farmer? A million visitors come to Napa Valley every year and most see the bucolic country life and lovely wines and think to themselves “maybe someday.”

For a select few, it happens. Stan and Joan Boyd are two of those people who serve as proof. The two are true Napa residents now, but they were not always so. The Boyd family came to Napa Valley in 1988 as Stan Boyd was developing a career in the hotel industry as a senior vice president of Fairmount while Joan Boyd worked was in the travel industry.

They had talked about getting the perfect 2-acre vineyard somewhere, maybe Australia, France, or Italy. Then the fateful call came from a friend in Napa, who told them about an old, derelict plum orchard for sale down the road.

The two raced up from San Francisco and—after just a 10-minute walk around the place—they knew it was home. They pulled out the old trees and began replanting the place with grapes. About 20,000 vines were put in, mixed with Merlot, Cabernet Sauvignon,

Cabernet Franc, and Malbec along with some Syrah, Viognier, and Sauvignon Blanc.

Historically, his grapes have fared well over the years with mountain fruit. There is an intense and often slightly rustic quality in

mountainside wines that marries well with Boyd's bright fruit tones.

Stan Boyd said he has seen time and again that his wines' pure fruit flavors harmonize well with Coombsville juice to make profound wines. It is possible to make the

jump to an agricultural lifestyle, but the changes are hard and there are difficult times in farming. Yet with perseverance and a good foundation of business sense, anyone can be a Napa Valley grape grower.



Community Newspaper Launches in Napa, CA

— PRESS RELEASE —



The 1st Street Crush is a new newspaper coming to Downtown Napa focused on “Celebrating People, Places, and Palates.” With an initial biannual release, the paper will illuminate everything remarkable in our vibrant community from restaurants and wine-tasting rooms to music venues and special events.

“There is a vacuum of uplifting stories at the street level about our favorite town, Napa,” says Publisher Max Wise. The people that make up this exciting city, their experiences, and their products, are captivating to the average visitor, many of whom travel across the country and around the globe to enjoy the fruits of our city's labors.

The 1st Street Crush is dedicated to shining a light on these entrepreneurs of great taste.”

The first issue is set to go to press in early 2023 consisting of 20,000 copies. In addition, a full suite of online resources will be available for visitors to reference both on the street and in planning their trip to Napa.

The 1st Street Crush is now open to pitches, advertisement inquiries, and sponsorship opportunities. The newspaper's main verticals include focuses on the most storied dining, wine-tasting, and entertainment experiences across town, as well as the Grower's Corner: a staple feature series highlighting local wine-makers and farmers.

Stay up to date with 1st Street Crush by subscribing to our newsletter on our website or follow us on social media.

OUR MISSION STATEMENT

Our mission at the 1st Street Crush is to become an engaging and informative voice for visitors to and residents of Downtown Napa alike, celebrating the people, places, and palates of our incredible town.

CONTACT US

For advertisement inquiries or sponsorship opportunities:

info@napacrush.com

(888) 848-5313

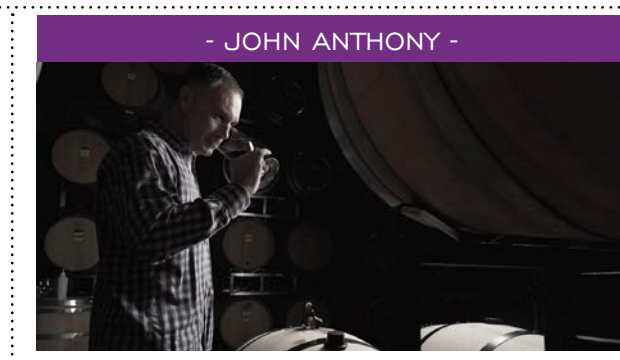
Iststreetcrush.com



Mercantile Social offers farm-fresh seasonal foods, from salads and smoothies to grass-fed beef burgers. Enjoy healthy light bites or comfort foods, while sipping an artisan drink or regional wine.

ADDRESS
1450 First Street
Napa, CA 94559

CONTACT
Phone: 707-687-1234



The John Anthony Vineyards portfolio presents a diverse range of American Viticultural Areas, single vineyard sites, noble varietals, and exceptional vintages.

ADDRESS
1440 First Street
Napa, CA 94559

CONTACT
Phone: 707-265-7710
johnanthonyvineyards.com



We are a “Classic American Steakhouse” located in downtown Napa, offering an extensive wine list emphasizing wines from the local area and across the globe.

ADDRESS
1122 Main Street
Napa, CA 94559

CONTACT
Phone: 707-224-MEAT
coleschophouse.com



Padis Tasting Room & Breitting Bar in downtown Napa is the ideal destination for a wine experience, pairing fine jewelry shopping, Swiss timepieces and wine tasting – a little something for everyone!



Located in downtown Napa, we offer personalized tastings of our current releases, wines by the glass or bottle, private tasting appointments, and extended hours. Come visit anytime for a unique tasting experience in the Napa Valley.



Our Walt Napa Oxbow tasting room is freshly remodeled, featuring a beautiful tasting bar, lovely private tasting spaces, and modern works of art from the Hall's personal collection.



Shadowbox Cellars is a boutique winery from two families with a long history in — and passion for — wine. Shadowbox produces small lots of food-friendly wines using grapes sourced from vineyards in Napa and Sonoma counties.



Wilfred's Lounge is a layered experience that takes our passion for the beauty of Hawaii, the heritage of our vineyard and wine family, and an inspiring combination of food and beverage that will take you on a journey you never expected.



Rebel is a unique collective tasting room featuring over 30 different wines from three independent wine producers: Cadle Family Wines, Leaf & Vine, and Uncharted Wines. Rebel Vintners features a fantastic wine menu that revolves weekly.



Kitchen Door, the Napa brand established in 2011, reopened its doors in the First Street Napa development on June 9, 2022. Guests will be greeted in this downtown Napa space which features a 20-seat bar and private patio.



Located in downtown Napa by Oxbow Market, this is the perfect spot to relax and enjoy a flight or savor a glass or a bottle of the wine of your choice.

1ST STREET VINTNER'S ROW



FEATURED	TASTING ROOMS	RESTAURANTS	DESTINATIONS
<ul style="list-style-type: none"> 1 LEVENDI TASTING ROOM 2 ANDAZ HOTEL 3 ARCHER HOTEL 4 NAPA RIVER INN 5 THE HATT/ MILL BUILDING 	<ul style="list-style-type: none"> 6 CHATEAU BUENA VISTA 7 BROWN ESTATE 8 JOHN ANTHONY 9 ALPHA OMEGA COLLECTIVE 10 MAYACAMA DOWNTOWN 	<ul style="list-style-type: none"> 11 OENOTRI 12 COLE'S CHOP HOUSE 13 TORC 14 CHARLIE PALMER STEAK HOUSE 15 GOTT'S ROADSIDE 	<ul style="list-style-type: none"> 16 OXBOW PUBLIC MARKET 17 NAPA WINE TRAIN 18 CIA AT COPIA 19 FIRST STREET NAPA MALL 20 RIVERFRONT SHOPPING MALL