

Tra di Noi Ristorante, Malibu

Malibu Family Wines

On and Lisa Semler are musling over whether to comsion bronze statues of their randchildren. The Semlers live on nearly 1,000 acres in Malibu surrounded by Saddle Rock, Turtle Rock, and Castle Rock natural rock formations. Their ranch, Saddlerock, is dotted with bronze

Devin, Shane, Ashley, Dakota, twins Madi-Perhaps it's time to honor the grandchildren ful of customers are given the privilege of with another round of sculptures, they think. Anyone who has visited the working ranch is one of the lucky few. Kevin Bening, the and vineyard with its steep hills, exotic animals, and collection of vintage cars and trailers would urge them to add more bronzes. cial client because chef Francesco Velasco They're such a beautiful symbol of the family takes the time to sit down with him to taste behind Malibu Family Wines.

tique car artfully placed around his property, by a bracing acidity that keeps the wine from he laughs, "I like old cars and new women." Lisa, his second wife, mother to six of his children, and 17 years his junior chimes in duck confir salad that contains dried nectarwith, "And I like new cars and old men." The ines, hazelnuts, and pickled cippolini onions. two make a successful team, having built a He also recommends it with his duck ravivineyard from scratch that recently won its oli in a pecan and sage brown-bitter sauce. own American Vincuitural Area Designation: And of course he suggests drinking the ice the Saddlerock-Malibu AVA. "You have to wine with dessert, maybe his Mascarpone prove your borders are different in soil and climate," Lisa explains about the complicated process for getting a new designation. Eight with pumpkin fudge. Beams Velasco, "I feel varietals of grape are grown on Saddlerock very proud to have a dessert wine that is from Ranch: Cabernet Sauvignon, Merlot, Sauvignon Blanc, Syrah, Malbec, Grenache, Mouvedre, and Viognier. Wines produced from these grapes get the Semler label. "It's all estate-grown," says Ron, "We'll produce about 12,500 cases per year" (The Saddle-

rock label produces Chardonnay, Rose, Blanc de Blanc, Orange Muscat, Pinot Noir, Merlot, Cabernet Sauvignon, and Petite Syrah wines using grapes sourced from further north in California where the climate is cooler.)

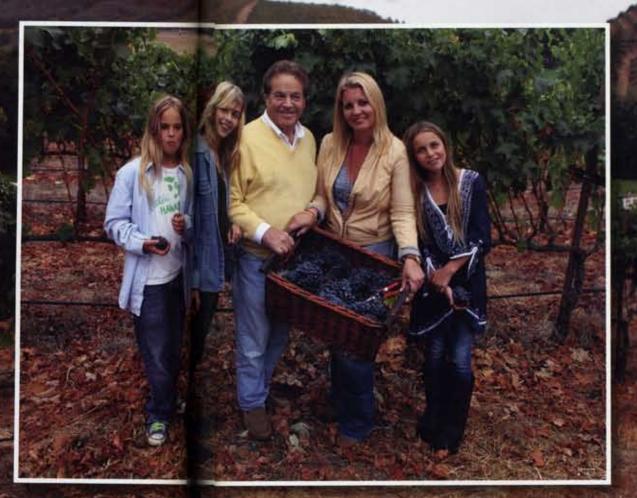
Late in the harvest, some Viognier and Sauvignon Blanc grapes are used to make a type of ice wine. The grapes are picked early in the morning when the vines are still cool, and then rushed over to Oxnard to be flash frozen. The freezing concentrates the sugars statues of their children Tami, Tabitha, in the grape. What results is a sweet, delicious dessert wine. Very few cases of the Semler son and Micah, and little 10-year-old Ronit. Dessert Wine are produced, so only a handbuying it. Tra di Noi Ristorante in Malibu Western Regional Sales Manager for Malibu Family Wines, describes Tra di Noi as a spethe new vintages. Of the ice wine, Velasco As Ron points out antique car after an- says, "It is intense. Its sweetness is balanced becoming cloying."

Chef Velasco likes to serve it with his Cremoso - a fluffy, gelato-like confection made with mascarpone cheese and served our own back yard."



Introducing: Semler Dessert Wine

"It's intense. Its sweetness is balanced by a bracing acidity that keeps the wine from becoming cloying." - Chef Velasco



"If you don't know your wine grapes, know your winemaker." Turden Moroni

Tra di Noi-Ristorante brings local, Semier family wines to the dining table.







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"One of Malibu's Best!"

- Zagat Restaurant Guide