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# Harvest At B.R. Cohn Winery

A Celebration That's Equal Parts Country And Rock 'N' Roll

BY ERIKA LENKERT PHOTOGRAPHY BY JENNIFER MARTINÉ





As fall descends on Sonoma Valley wine country, B.R. Cohn Winery owner Bruce Cohn has much more to celebrate than another successful grape harvest. With the summer release of his first Meyer lemon blended olive oil and his 22nd annual Fall Music Festival & Celebrity Golf Classic charity event around the corner, it's an exciting time. But as the founding and current manager of the Doobie Brothers, he's clearly learned how to stop and listen to the music, and today's melody is a harmonious blend of conversation and clinking glasses as members of his winery team and nearby restaurant, El Dorado Kitchen, gather for an al fresco feast.

The swank downtown Sonoma restaurant and the family-owned B.R. Cohn Winery in Glen Ellen are a perfect match, with their world class cuisine and ultra premium, award-winning wines. Both are "farm driven" and have passion for embracing local ingredients—for the good of the meal and the community—not to mention showing guests a really good time. Each also has a flair for blending unexpected elements. In El Dorado's case, surprises are found on the restaurant's menu, where familiar dishes get unexpected gourmet twists (think beef tartare sliders with gruyere gougères, field of greens, petite poached egg, and truffle fries). For Cohen, it's the unlikely combination of a down-home, award-winning winery infused with rock 'n' roll and successful productions of estate olive oils, premium vinegars, and youth related fundraisers which were thriving long before such pursuits became en vogue.



ABOVE LEFT A guest enjoys her entrée amid idyllic al fresco environs. TOP Light and delicious pan-seared herb-basted halibut is accented with a decadent combination of bordelaise, mushrooms, and kabocha squash. ABOVE El Dorado Kitchen's trademark marinated olives, fennel puree, and flatbread grace the table.

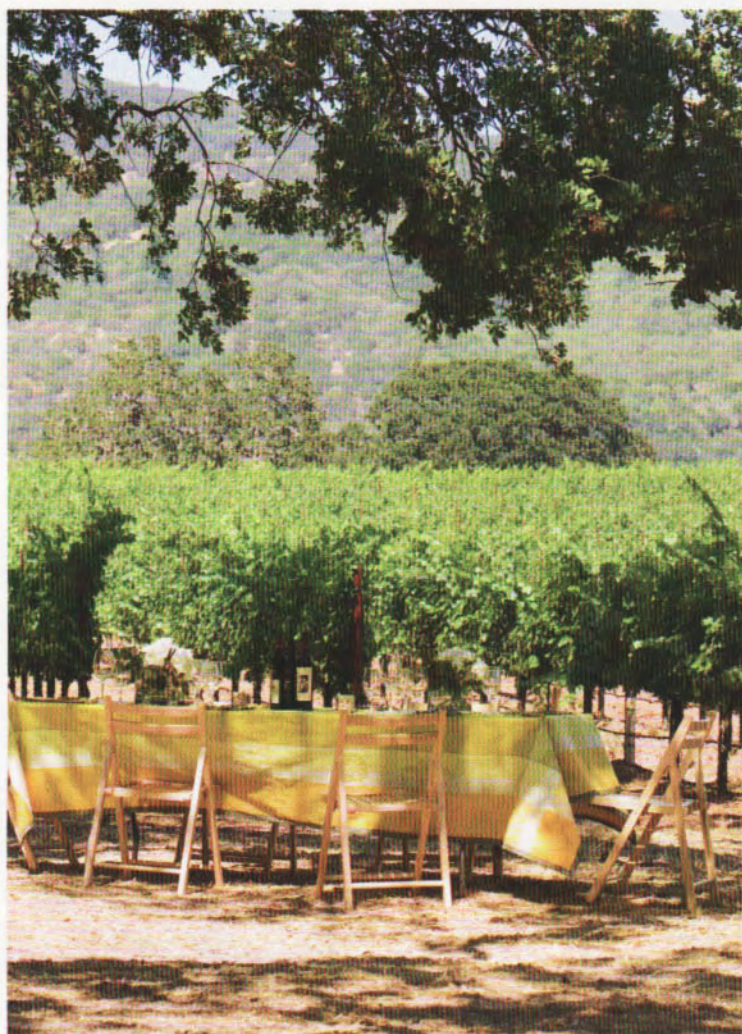


TOP El Dorado Kitchen's key culinary team, who created a masterpiece meal in an outdoor makeshift kitchen. ABOVE RIGHT Housemade charcuterie, served here with figs on walnut wood, is one of the restaurant's most popular offerings. ABOVE Chef Everett prepared herb-basted and seared braised lamb with heirloom bean cassoulet to complement Cohn's Cabernet flight.

Today's celebration of the season remains true to Cohn's relaxed way of quietly combining quality elements to create memorable results. As guests gather at a table surrounded by the winery's ninety acres of prime Cabernet growing territory, El Dorado's executive chef Justin Everett contentedly masters a makeshift cooking station under a cluster of live oak and Manzanita trees.

His menu, a collaboration that underscores his talents and the essence of B.R. Cohn, begins with the restaurant's house-cured charcuterie and figs—served on walnut wood and drizzled with the winery's twenty five year old balsamic vinegar. Presented with the same rustic flair are a trio of imported house-marinated olives, fennel puree, and warm flatbread partnered with perfectly chilled 2007 B.R. Cohn Grieve Family Vineyard Sauvignon Blanc, its grapes grown in the Napa Valley side of the Mayacamas Mountain range.

While the fish course casts its line to the Alaskan waters for fresh halibut herb-basted, pan-seared, and served with bordelaise sauce, its adornments of maitake and shiitake mushrooms, kabocha squash, and house-cured pancetta are organic local treasures. But what brings the dish home is Cohn's 2007 Sonoma County Chardonnay, a small-production favorite made from prime Carneros District fruit.




### B.R. COHN WINERY

15000 Sonoma Highway,  
Glen Ellen, California  
800.330.4064 ex. 124  
Open daily 10 am to 5 pm

### EL DORADO KITCHEN

405 First Street West,  
Sonoma, California  
707.996.3030  
Open daily 11 am to 2:30 pm  
and 5:30 pm to 9 pm

When Everett tips his toque to Napa with a course of herb-basted and seared braised lamb from the neighboring valley's producer, Don Watson, and an heirloom bean cassoulet crafted from the region's heirloom grower, Rancho Gordo, Cohn counters with a flight of his Cabernets. The match is an exclamation point on Northern California's unparalleled access to exceptional and lovingly grown bounty.

Sitting beneath a cloudless sky, savoring the last course of the day—El Dorado's tart of house-grown figs with almond cream, caramel sauce, vanilla ice cream and balsamic glaze made from Cohn's vinegar—Cohn and his guests pause to savor estate-made cabernet port and the sweeping valley views. His golden lab-English bull mix and winery label muse, Moose, looks up hopefully, anticipating that some of Sonoma's best scraps may just find their way onto his palate. It's a far cry from the scene that will soon descend upon the winery, when the annual fundraiser brings an overflow of revelers to dance to the classic sounds of the Doobie Brothers, Robert Cray, Dave Mason, The Turtles, and Doobie daughter Lara Johnston. But today, it seems Cohn, who spends most of his time managing and operating the winery, is taking it minute by minute, just like the band that helped Sonoma-raised winery owners elevate his own righteous rocker voice among the vines. 



ABOVE LEFT Simple, elegant table settings allow the food, wine and surroundings to take center stage. ABOVE A tart, made with the restaurant's house-grown figs, puts an exclamation point on a perfect meal.