

per Tutti

Everyone. Everything. Thriving.

Festa Primavera is our opportunity as a community to celebrate and support the hard work of those to whom we entrust our children. Our goal for this year is to highlight our community and its generosity.



Benvenuti alla FESTA PRIMAVERA 2018 per Tutti!

We are delighted to welcome you to our special celebration to benefit St. Helena Montessori School. Our Co-Chairs this year, Catherine Dann and Kim Phinney, have harkened back to our very first *Festa* thirty years ago, which was also a joyous Italian-themed community spring “festa”. Hosted by our incredible Parents’ Guild and supported by so many members of our extended community, we want this year’s event to serve as an opportunity not only for all of us to be together in support of our students, staff and school, but also to represent the unity and solidarity of our entire Napa Valley community in overcoming a year of challenges.

Founded in 1981, our school is a 501(C)(3) nonprofit public benefit educational corporation. We now serve over 200+ children from 18 months through 15 years of age, from toddler to adolescent on a beautiful state-of-the-art campus!

The proceeds from *FESTA 2018: Per Tutti* will play an integral and essential role in allowing us to continue to offer financial aid, scholarships, and educational materials for all of our students. Donations this evening will also help to fund the professional development of our faculty and staff as well as maintain the amazing facilities we have and provide for additional buildings and improvements to be created for the benefit of our students, present and future.

Funds raised in this year’s *Fund-A-Need* Live Auction lot will be part of the start of an exciting new chapter of our school’s history – the construction of spaces that will allow St. Helena Montessori to bring its realization of a Montessori curriculum to its fullest ideal. These spaces will include: dedicated Adolescent and Toddler Program buildings; a community Great Room; a library and music room; and expanded athletic fields.

We are so pleased to have your support in our pursuit of excellence in Montessori education. Your continued generosity ensures that children from all parts of the Napa Valley and beyond have the opportunity to experience the unparalleled education offered through the genuine’ Montessori method. Tonight’s event celebrates all of us – *tutti* – and the outstanding achievements we have attained in making this school a reality and ensuring that legacy continues through many years to come.

Mille Grazie a Tutti for joining and supporting us this evening!



Elena Heil
Head of School

Event Details

Reception 5:00pm to 6:45pm

Appetizers will be provided by **Gott's Roadside, TrePosti, PaneVino, and Villa Corona**. Refreshments will be provided by **Distillery No. 209, Mad Fritz, El Molino and Maisonry**. Wander around and check out all the Silent Auction and Buy-A-Spot items for sale. Don't forget the class projects. All items for sale are listed in this catalog in the following pages.

Silent Auction from 5:00pm to 6:45pm

During this time, auction items are on display with bid sheets available. Please bid in increments indicated on each bid sheet. Under no circumstances should bid sheets be moved from their locations. The Silent Auction will close at 6:45pm. In the event of a dispute, the Auction Co-Chairs shall have the final authority to determine the winning bidder or to re-offer the item in the Live Auction.

Dinner Catered by Elaine Bell

Live Auction featuring Auctioneer Randy Parnell at 7:00pm

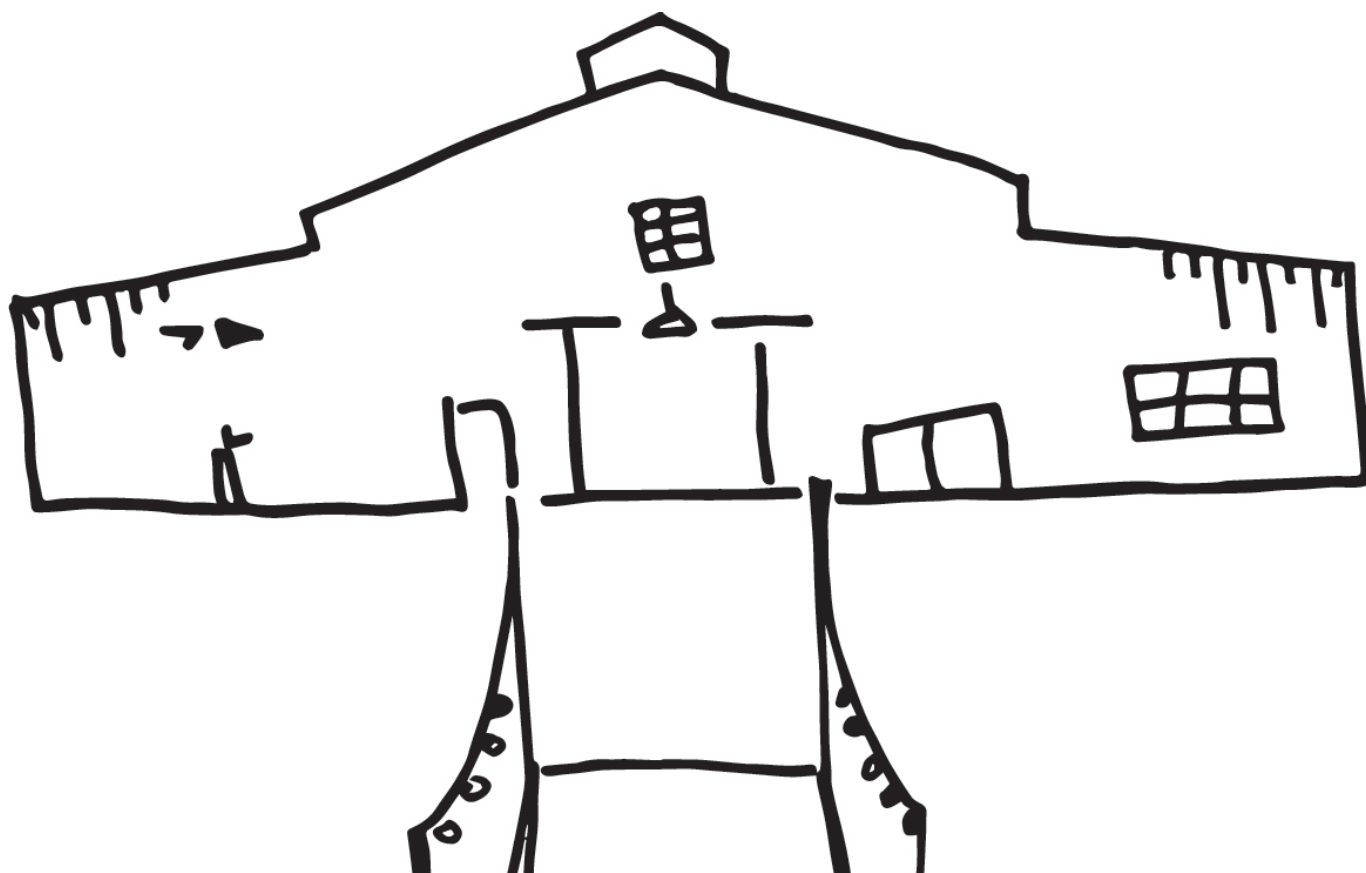
The Auctioneer is the agent of the seller and has the right to determine and set bidding minimums and increments of each item. The highest bidder acknowledged by the Auctioneer shall be the purchaser. In the event of a dispute, the Auctioneer shall have the sole and final authority to determine a successful bidder or to re-offer and resell the item. On the fall of the Auctioneer's hammer, title to the item shall pass to the acknowledged bidder.

Dessert Bar

Dancing to Live Band N2L immediately following Live Auction

Conditions of Sale for Silent and Live Auctions

- 1. Your paddle number is registered in your name. Use it when bidding and do not allow anyone else to use it.*
- 2. Payment must be made in full by cash, check, or credit card to the cashier after the conclusion of bidding on April 21, 2018. All sales are final. Items will be released on presentation of paid receipt and must be removed from the school the same evening. Wine purchases can and will be delivered free of charge, within Napa County within 7 days of the auction.*
- 3. For auction items and services not available for pickup at the school, dates, times and locations of use or availability are specified or shall be arranged to meet the mutual convenience of the donor and buyer.*
- 4. St. Helena Montessori and its Parents' Guild warrant neither the quality nor value of items and services auctioned. All items are sold "as is" and "with faults or charms". Values listed are good faith estimates or fair market value.*
- 5. St. Helena Montessori and its Parents' Guild are not responsible for typographical errors. We also wonder, did you really read this?*



qualcosa per tutti...

something for everyone

silent auction

101 **Elementary 1, 2 and 3 Class Projects**

102

103

Citrus is an important part of the Italian life. Lemons, Limes and Oranges. Our Elementary classes embraced citrus using oil and chalk pastels. They learned so much about these mediums including the importance of blending with their fingers and towels to create seamless skins, and trying the dark saturated colors of the oil to draw dramatic modern edges. (With just the fruit as their model, they let their minds wander, guided by a team of amazing parents to help the children with their art). Amanda Wright (Adolescent, Elementary and Alum Parent) helped to organize the final product. An exquisite piece! Heartfelt thanks to Rob Watermeyer of Frameworks, a local framer on Fulton Avenue, for his work on these beauties! Preview these extraordinary pieces in the school office.

E1 – Mrs. Del Christian - Lemons

E2 – Mrs. Katherine Carattini - Limes

E3 – Mrs. Renee Lloyd - Oranges

Donors: Many hands and help under the direction of *Festa* Co-Chair Catherine Dann (Elementary and Alum Parent), Frameworks

104 **Primary 1 and 2 Class Projects**

105

Kandinsky was the inspiration for this amazing collage of color and texture. Perfect squares of pine were cut. Then a world of color, paper, bubbly paint, scissors, pencils, and more. Primary Mom Cynthia Carey was the mastermind of this amazing project with the dedicated theme of hearts. She brought so many art supplies for the children to try, the adults were overwhelmed! Once each class finished their multiple pieces Cynthia gave them the final touch! The magic resin coat across the blocks created a glass-like finish that completes the entire piece. True Magic!

P1 – Ms. Monaghan – Item 104

P2 – Mrs. Cummesky – Item 105

Donor: Inspired work by Cynthia Carey (Primary Parent) and the many hands that helped these young artists work come to life.

106 **Toddler Program Class Project**

Cement stepping stones to commemorate the Toddler program. Each stone enshrines a hand print of each Toddler from the 2017-2018 school year and is embellished with simple artifacts selected by each child. All stones are framed to create one beautiful piece of collective Toddler art.

This is a wonderful gift to give back to the school ☺

Donor: Mrs. Hoskins (Toddler Program Directress)

107 **Front and Center #1**

Enjoy all school functions, including the Christmas performance, from the front row no matter what time you arrive by reserving them now! Number of seats depends on your family size. Also included this year are front row seats to all speaker series, school/class performances and special parking for the day of each event.

For all school functions, including speakers, class performances and especially the 2018 Christmas performance. Preferred parking does come with this lot for events only.

Donor: St. Helena Montessori School

108 **Front and Center #2**

Enjoy all school functions, including the Christmas performances, from the front row no matter what time you arrive by reserving them now! Number of seats depends on your family size. Also included this year are front row seats to all speaker series, school/class performances and special parking for the day of each event.

For all school functions, including speakers, class performances and especially the 2018 Christmas performance. Preferred parking does come with this lot for events only.

Donor: St. Helena Montessori School

109 **Scoop and a Book Is Back!**

110

111

Three separate opportunities for one child to meet Ms. Monaghan at the Big Dipper at 3:45pm and be picked up by a parent at Main Street Books at 4:45pm. Child will receive a scoop of ice cream and a book while spending time with Primary 1 teacher Ms. Monaghan.

Highest bidder for each date will 'win'! The three dates are:

Thursday, May 3rd

Thursday, May 10th

Thursday, May 17th.

Donor: Ms. Elizabeth Monaghan (Primary 1 Directress)

112 **Parenting Books and Advice from our own Head of School – Elena Heil!**

Parenting Consultation by appointment with Mrs. Elena Heil for one year, unlimited times, and 7 Books : *How to Raise An Adult, The Temperament God Gave You, Character Building, The Read Alone Family, How to Talk So Kids Will Listen and Listen So Kids Will Talk, The No-Cry Discipline Solution, The Collapse of Parenting.*

Consultation is by appointment at a mutually agreeable time and place.

Donor: Mrs. Elena Heil (Head of School, St. Helena Montessori)

113 **Premier Parking #1**

One premier parking spot in front row of parking lot on campus. This spot is on the north side of the walking path.

Good from the day after Festa 2018 to the night of Festa 2019. All day. All night. All year.

Donor: St. Helena Montessori School

114 **Premier Parking #2**

One premier parking spot in front row of parking lot on campus. This spot is on the south side of the walking path.

Good from the day after Festa 2018 to the night of Festa 2019. All day. All night. All year.

Donor: St. Helena Montessori School

115 **Tea For Four**

High Tea for 4 Children at Muir's Tea Room in Sebastopol with Mrs. Christian on Saturday, June 9, 2018. This date will guarantee that your child's first day of summer will begin with grace and courtesy. Transportation provided.

Four highest bidders 'win' their spots.

Donor: Mrs. Delvina Christian (Elementary 1 Directress)

116 **Mandarin! Mini Series of Conversational Lessons** **\$600.00**

This is a mini-series of three one-hour private sessions of beginner conversational Mandarin with Chinese native and Stanford-trained linguist Yuan - a perfect way to jumpstart learning Mandarin Chinese for you or your children.

Mutually agreed upon dates and times.

Donors: Mr. & Mrs. Paul & Yuan D'Antilio (Primary Parents)

117 **French Lessons!** **\$300.00**

The year was 1999, the place was a small cafe in the Latin Quarter on Paris' Left Bank. A Parisian girl in her third year at the Sorbonne sat chatting with a friend over a coffee and croissant between courses. After such rigorous lectures, she kept the conversation light with easy topics like family, travel, and current events. Fast forward to present day, and that same Parisian student is now a parent at St. Helena Montessori. On offer is a series of French lessons with her which will transport you to that Paris cafe and help you participate in the conversation.

Three one-hour conversational French lessons that include pastries and coffee, with Parisian/Corsican Estelle!

Mutually agreed upon dates and times.

Donor: Estelle Lane (Elementary Parent)

118 **Massage by Donny** **\$500.00**

With 30 years of massage experience, Donny Frate has studied modalities of physical healing around the world. Working with traditional and alternative medical professionals, Donny's skills expand beyond your typical spa massage. Donny's focus is finding the root of his patient's discomfort or illness and supporting the body to heal through touch. Donny regularly works on active athletes, children, teens, and adults with a range of concerns. Donny will specialize your session to best support your body's needs.

Donny has donated five one-hour sessions which may be used individually or combined for an extended experience.

Mutually agreed upon dates and times. Expires April 20, 2019.

Donor: Mr. Donny Frate (Elementary Parent)

119 **Rodan & Fields Life-Changing Skin Care** **\$680.00**

6 Month Supply Rodan & Fields Life Changing Skin Care. After a personalized skin care consultation, we will establish skin care needs and supply six months of either REDEFINE (for wrinkles/firmness), RESERVE (for lightening/brightening) or BLEMISH SMOOTH (acne prone or sensitive skin).

Mutually agreed upon consultation date and offer expires April 21, 2019. This is for the base regimen; all enhancements are not included, but offered of course!

Donor: Mrs. Michaela Zetts (Primary Parent)

120 **Cross Fit Personal Training Sessions** **\$625.00**

Five one-hour personal Cross Fit Training Sessions at Crush Fitness gym in St. Helena with either Jay or Stephanie Grimes.

Dates and Time to be determined. Valid one year from event date. Must be able to schedule with coach chosen. Expires April 21, 2019.

Donors: Mr. & Mrs. Jay & Stephanie Grimes (SHMS Business Manager and Athletic Director)

121 **COOLA Luxury Sun Care Family Package** **\$750.00**

COOLA makes it easy to practice safe sun with healthy and organic formulas that you'll love to wear! Included in this package:

- 2x SPF50 Guava Mango Sprays
- 2x SPF30 Tropical Coconut Sprays
- 3x SPF30 Liplux
- 2x Mineral Matte Tint SPF30 Face Lotion
- 2x Classic Face SPF50 White Tea - 2x SPF50 Sport Mango Lotion
- 2x Makeup Setting Spray
- 1x Mineral Daydream Makeup Primer
- 2x COOLA Baby SPF50 Lotion
- 2x COOLA Sport Travel Sets
- 1x Sunless Tan Anti-Aging Face Serum
- 1x Sunless Tan Firming Lotion

Everything you need to have fun in the Sun, and then some.

Items to be taken home the night of Festa.

Donor: Mrs. Melissa Roleder (Primary Parent)

Kahuna Tasting For 6 People**\$600.00**

ACME Fine Wines is the neighborhood wine shop of St. Helena and specializes in rare, debut and world-famous wines from the Napa Valley and beyond.

Please join us for a private, sit-down tasting at our farm table exploring the luxury collector's wines discovered by ACME sommeliers, proudly displayed in our showroom on Fulton Lane. This 90-minute tasting will introduce you to what is new and coveted while sharing each wine's story, giving you a peek into what our Kahuna Club members enjoy with their private monthly allocations. A Sub Rosa charcuterie and cheese board from our friends next door at Panevino will accompany your wine and upon your departure, please take with you an ACME "Weekender" tote for your delectable getaways and picnics.

Date must be mutually agreed upon by winning bidder and ACME.

Donors: Mrs. Karen Williams (Adolescent Program Parent)

Coppola Cabana - Day at the Francis Ford Coppola Pool**\$1,050.00**

Francis Ford Coppola wanted to create a place for families to come and enjoy all the best things in life together. For years, he had seen children playing around the fountain at Inglenook, pleading with their parents to allow them to jump in. Francis always sympathized with the children, so he thought, "Gee, the kids will want to go swimming, so let's have swimming pools."

Situated in the center of the park area at the winery, two swimming pools totaling 3,600 square feet are surrounded by chaise lounge chairs, which have become a welcome addition for children and adults on warm Alexander Valley days.

Winner will receive two pool cabines for a total of 8 people, lunch at the Pool Cafe, a bottle each of Reserve Pinot Noir and Reserve Chardonnay to enjoy with lunch and by the pool, along with Sofia sparkling minis and the option for bocce ball.

Winner will also receive the displayed 3L bottle of Coppola Apocalypse Now Reserve Cabernet Sauvignon from Alexander Valley and a digital copy of "Apocalypse Now" DVD. All signed by Vintner and Director Francis Ford Coppola.

Please choose either Sunday June 17th or Sunday August 26th to secure the date and your cabines. Wine to be enjoyed by the pool, not given ahead of time or night of Festa Primavera. Anything unopened, please take home. To ensure quality, we are able to deliver the 3L within seven days of Festa Primavera. Expires October 15, 2018.

Donor: Francis Ford Coppola Winery

Distillery Experience - Savage and Cooke**\$1,000.00**

The winning bidder will receive a VIP tour for 4 people of the brand-new Savage & Cooke Distillery complex on Historic Mare Island. This experience will include limo transportation to and from the tasting, courtesy of Magnum Tours. Upon arrival, the tour will bring you through Buildings 45 & 65 which consist of the Tasting Room, Barrel Gallery and the Production Facility. The tour will be led by the Master Distiller, Jordan Via, who will also conduct a tasting of the current offerings. In addition to tasting the current releases, you will have the opportunity to try the yet to be bottled Reserve Bourbon in the VIP Vault of Building 45. Following the tasting, the winners will enjoy a catered lunch on the rooftop deck overlooking the historic building-ways, where over 100 warships were constructed and launched for over a century. As a gift on the night of *Festa*, the winners will also take home a bottle of all the Savage & Cooke releases, The Burning Chair (Bourbon), Second Glance (American Whiskey), Ayate Anejo and Ayate Reposado (These tequilas are from a partnership between Savage & Cooke and Casa Ramirez.)

Mutually agreed upon date and time. Expires April 20, 2019.

Donors: Mr. Nathan Bergeron (Primary Parent), Savage and Cooke, Magnum Tours

True Rest and Pilates**\$556.00**

Enjoy a special pilates work out for four people with Pilates Master Denise Henquet, then enjoy a True Rest Soak. Immediately after a special Pilates workout for four people with St. Helena Montessori Mother and Pilates Instructor Denise Henquet, you will be shown to your own private float suite where you will shower and enter your own float pod for a 60-minute float. While floating in 200 gallons of skin-temperature water with 1000 pounds of dissolved Epsom salts you will experience a departure from the persistent downward pull of gravity. The pure experience is floating with no light, no sound, no temperature (touch), no smell, no taste, and what feels like no gravity. This results in stimulus reduction. In this unique environment, it might be the first time you have experienced a break from sensory input. In this state you significantly reduce the workload that the brain and central nervous system normally performs. The heart rate slows down, the respiratory rate slows down, muscles and tendons relax, the spine elongates and straightens, and circulation improves. While your mind is learning to relax (an incredible benefit of a floating practice), your body is soaking up amazing magnesium sulfate goodness to help reduce pain and swelling. During your float you may fall asleep and get much needed rest; you may remain awake and really soak in the experience; and you may drift into the blissful in-between theta brain-wave state and experience its intense relaxation benefits. Relax, surrender, let go, and see what happens. After your 60-minute float you will shower again to rinse off the Epsom salts and get dressed, while sipping on a fresh organic juice of the day from The Juice Bar at Nature Select Foods. You can then proceed to the prep room to finish preparing for the rest of your day and then spend some time in the lounge area.

Expires December 31, 2018.

Donors: Mrs. Denise Henquet (Elementary Parent), Mr. & Mrs. Ross & Andrea White (Adolescent Program Parents), Mrs. Bee Lauher (Adolescent Program Parent), Nature Select Foods

The Robert Mondavi Winery's Summer Festivals have been music to the ears of Napa Valley residents and visitors since 1969, but their contribution to life in the Valley has always been more profound than just entertainment. Now a Napa Valley tradition, the Summer Festival has raised approximately \$2 million since its inception, funds that have offered a lifeline for the local arts community. From the beginning, founder Margrit Biever Mondavi envisioned the Summer Festival as a way to create a stronger cultural environment in Napa Valley through live performances, and as a platform to raise funds to support the arts locally. "When I arrived in Napa in 1960, we had few musical events," says Margrit. "Like visual arts and music, wine and food speak to the heart. To fully express our humanity, we need this world of the senses, of memory and emotions, of fine art and the rites of the table."

VIP dinner experience with gourmet meal prepared by Chef Jeff Mosher and paired with award winning wines on the edge of To Kalon vineyard. All that's left for you to do is to kick up your heels and enjoy the legendary music as the sun sets and the concert begins.

Winner needs to contact Kathy Magner as soon as possible to ensure buyer gets the desired concert date. Concert dates open up in April. Kathy.magner@cbrands.com (707) 968-2008

Donor: Robert Mondavi Winery

Get your passport ready! An unbelievable opportunity for your child to enjoy 2 weeks of Summer Camp at one of the world's most prestigious boarding schools nestled in the heart of the scenic and beautiful Swiss Alps giving unsurpassed access to countless European destinations for students and travelers. This program is designed for students between the ages of 7 and 17 and offers them accommodations as a full boarding student, morning language lessons (French or Mandarin), and specially tailored activities and excursions all while your child interacts with students from over 40 different countries.

Included with this package are 4 Round Trip Business Class tickets from San Francisco to Geneva and airport shuttle transportation upon arrival in Switzerland.

For use in Summer 2019. Airline Tickets must be used in conjunction with attendance at College Alpin Beau Soleil Summer Camp.

For summer 2019. Airline tickets must be used in conjunction with Callee Alpin Beau Soliel Summer Camp attendance. Lodging for family members not attending Summer Camp not included.

Donors: Collège Alpin Beau Soleil, Mr. & Mrs. Jorge & Ana Hernandez (Adolescent Program, Elementary and Alum Parents)

128 **Sailing on the San Francisco Bay for 4 people** **\$1,500.00**

Lester Hardy (Alum parent of two graduates) and his crew will take up to 4 guests for a day of sailing on San Francisco Bay on the Kimberly B, a Juneau 379, or comparable sloop. A simple lunch will be provided.

Minimum bid \$500 Expires 4/20/19 Must be scheduled at least 45 days in advance; weekends preferable; subject to availability of skipper and crew.

Donor: Mr. Lester Hardy & Ms. Janet Pagano (Alum Parents)

129 **Laguiole Steak Knives and S'well Water Bottle** **\$125.00**

This six-piece steak knife and block set's bright handles and bee logo accent give them a stylish edge. Laguiole knives are handed down from one generation to another. For over five centuries craftsmen in France have created these prestigious handmade instruments with unrelenting pride. Each piece is still crafted according to strict guidelines that were handed down to the local guild by the French Crown. 18/8 stainless steel blades. Multicolor ABS handles. Blades measure 4.5in long. Made in France. Six steak knives/One knife block.

S'well is the only hydration accessory that looks great and does a body good. Each of their products is beautifully crafted and composed of 18/8 stainless steel, helping to keep your beverage of choice hot or cold.

Donor: Bolt Fabric and Home, Cloverdale

130 **Custom Letterpress Stationery** **\$500.00**

Letterpress printed flat card with monogram or motif. Matching envelope with printed return address.

St. Helena Montessori Mom, Olivia Glynn, owned a design and letterpress studio in Berkeley, CA from 2005-2013. Olivia specialized in custom stationery, business identity, art prints, and wedding invitations, while holding workshops in collaboration with other Bay Area creatives. Her work has been published in *Martha Stewart Weddings*, *Style Me Pretty*, *Anthology Magazine*, *The Little Book of Letterpress* and *Domino Magazine*. Letterpress is a handmade process where each piece of paper is carefully printed on a vintage machine, giving it a rich, tactile quality.

Design, pieces and quantity to be agreed upon by donor and buyer.

Donor: Ms. Olivia Glynn (Primary Parent)

i31 **Fish Wind Sculpture** **\$600.00**

Metal fish sculpture that "swims" in the wind. This is a "Napa River Steelhead" that was originally created to help raise awareness of the fragile Napa River ecosystem. Comes with metal base and adjustable height holder.

Item to be taken home the night of Festa.

Donor: Mr. & Mrs. Paul & Yuan D'Antilio (Primary Parents)

i32 **Spice Rub** **\$40.00**

4 Pack of Spice Rub. All natural Napa Valley grown sun dried chili peppers, blended with herbs and other spices. Grown by parent Charlie Carpy and made with the help of Alumni Lucy Carpy.

Item to be taken home the night of Festa.

Donor: Mr. Charlie Carpy (Adolescent Program Parent) & Lucy Carpy (Alumna)

i33 **Farmstead at Long Meadow Ranch Gift Basket** **\$200.00**

Assorted Farmstead products that include BBQ Sauce, Pickles, Bloody Mary Mix, BBQ rub and much more in a gift basket.

Items to be taken home the night of Festa.

Donor: Farmstead at Long Meadow Ranch

i34 **Ceramic Three-Piece Serving Set** **\$500.00**

Three-piece handmade stoneware serving set by local ceramic artist and St. Helena Montessori mother, Amanda Wright. Bowl, Pitcher and Platter will be on display the night of *Festa* and ready for you to take home!

Items to be taken home the night of Festa.

Donor: Mrs. Amanda Wright (Adolescent Program and Elementary Parent)

135 Clinical Herbalist Consultation \$200.00

Nature Select Foods and Nazahah Reyes, R.N. are proud to offer a complimentary one-hour, private consultation with a Health and Wellness Professional for the winning bidder. Over her lengthy career in medicine, Nazahah Reyes, R.N., has practiced as a herbalist and a healer, working with masters of both arts. She is currently pursuing her doctorate in Naturopathic Medicine and operates a practice in St. Helena. Her website is www.thehealer.energy

Mutually agreed upon date and time.

Donor: Nature Select Foods, Mr. & Mrs. John and Abigail Palmer (Adolescent Program and Elementary Teacher, Elementary Parents)

136 Napa Valley Wine Library Experience and 1.5L of Turley \$600.00

The winner of this package will receive a 1.5L of Turley Barney's Backyard Petite Syrah and four entries to the Napa Valley Wine Library's 56th annual tasting to be held in the Grove at the Silverado Country Club from 4-6pm on August 26th, 2018. With the wineries that will be in attendance this is an unparalleled event that is not to be missed.

Must be 21 years or older. Passes must be used on August 26th, 2018

Donor: Napa Valley Wine Library Association

137 Solo Acoustic Concert and Wine \$936.00

Solo acoustic house concert with Lily Wilson for you and your friends AND a case (12/750 ml bottles) of Wilson Foreigner 2016 Albarino to pour for your guests. Lily will travel to the Napa Valley to perform a private concert at your home or winery.

Lily Wilson is a singer-songwriter based in Los Angeles. She has released five CDs independently. Her music has a way of drawing the listener in and reminding us of the simple beauty of life. Please visit Lily's website www.LilyWilson.com.

Mutually agreed upon date and time.

Donor: Lily Wilson (Primary Student Aunt), Wilson Foreigner Wines

Orthodonture Treatment**\$2,000.00**

Friend and supporter of the St. Helena Montessori School, Dr. Lamberton is offering \$2000 off a comprehensive orthodontic treatment, including Invisalign or Clear Braces from Hello Ortho in Napa or Petaluma.

“Our mission here at Hello Ortho is to be patient cantered, customer obsessed, and to set a new standard in the style and quality of the orthodontic experience.”

— Dr. Jordan Lamberton

Bella Bocca!

Donor: Hello Ortho

Hana Hawaii Vacation Get Away**\$6,000.00**

A one-week stay at Hale Honu, an oceanfront home on famous Hana Bay. Enjoy a relaxing time in the town that is known for "how Hawaii used to be". Enjoy the amazing beaches and hiking trails in the morning, and play croquet in the afternoon as the ocean breezes relax your mind and body. Or simply bring your favorite book and enjoy time in the hammock as the waves break and the palm trees sway.

We will work with you to craft an itinerary that creates a special experience to meet your interests. Possibilities include: - Family portraits by professional photographer (your family will look and feel their healthiest and happiest after a week in Hawaii!)

On-site catering for a special family dinner. - On-site yoga class. - Fishing excursion with guide. Extensive personal itinerary including hikes, beaches, and insider information. - Tour of organic fruit farm or botanical garden.

Exclusions: - Travel dates to be determined by mutual agreement.

Donor name: The Wilson Family, Holiday Inn in Hana - Maui, Mr. & Mrs. Brian & Erin Russell
(Adolescent Program and Elementary Parents)





qualcosa di fare...
events for all

buy - a - spots

per bambini...for the children

201

Summer Fun Night (AKA Parent Date Night – Prego!)

Date: Tuesday, June 12th, 5pm-9pm

Location: St. Helena Montessori School Elementary Indoor & Outdoor Area

Spots: 30 spaces

Price: \$75 per child

Ages: Current St. Helena Elementary Age Students

It's the first week of summer vacation and your children miss their school friends...No worries, we have a plan for you! Elementary 2 Guide, **Katherine Carattini**, Elementary 2 Assistant, **Chary Albuja**, and Elementary 3 Guide, **Renee Lloyd** welcome elementary-aged students to join them for a game night and taco dinner! It will be a fun filled night playing assorted indoor and outdoor games in both small and large groups. The night will also include a delicious taco bar, rice, beans, salads and churros for dessert! What a great way to kick off the summer fun with friends!

Restrictions: Open to St. Helena Montessori Elementary Students Only

Donors: Katherine Carattini (Elementary 2 Directress and Primary Parent) Chary Albuja (Elementary 2 Assistant) and Renee Lloyd (Elementary 3 Directress)

202

Manners Make Magnifico: Tween and Teen Etiquette Luncheon

Date: Sunday, June 24th, 11am-1pm

Location: Cindy's Backstreet Kitchen, St. Helena

Spots: 10 spaces

Price: \$100 per child

Ages: 11 to 13 years old

Young ladies and gentlemen are cordially invited to join **Mr. & Mrs. Peter and Mary White** for a three-course dining etiquette luncheon at Cindy's Backstreet Kitchen. They will enjoy an afternoon of delicious food, delightful conversation and refreshing table manners. This is a wonderful opportunity for your tweens and teens to practice grace and courtesy, and as Mrs. White says, "Good manners will take you anywhere in life!"

Restrictions: Open to St. Helena Montessori School Students, ages 11-13

Donors: Mary & Peter White (Primary Assistant, Alum Parents, and St. Helena Montessori Board Member)

Maestro Music Camp

Date: specific date *tbd*– will be held on a conference day in the Fall, 9am-3pm

Location: St. Helena Montessori School Barn

Spots: 24 spaces

Price: \$75 per person

Age: St. Helena Montessori Elementary Age Students

Join the master and mistress of music at St. Helena Montessori School as they engage your child in song, movement and Orff instrument ensemble. This class will be led by St. Helena Montessori School Specialist Instructor and Orff Teacher, **Jim Cummesky** and St. Helena Montessori School Adolescent Program Music Instructor, **Erika Trez**. They will inspire and entertain your children on this Fall parent/teacher conference day. Bring a brown bag lunch and enjoy the rhythm of the day!

Restrictions: Open to St. Helena Montessori Elementary Students

Donors: Jim Cummesky (Adolescent Program Occupational Instructor, Elementary Resource Teacher and Orff Teacher), Erika Trez (Adolescent Program Music Teacher)

Pizza Pie, Per Favore!

Date: Friday, May 4th, 9am-12pm

Location: St. Helena Montessori School Barn

Spots: 50 spaces

Price: \$50 per child

Age: St. Helena Montessori Students 5 years and older

Back by popular demand! Drop your kids off at the Barn on this school holiday for an all-time favorite pizza-making extravaganza with St. Helena Montessori School parents and chefs, **Mimi and David Katz**, of Panevino. The group will roll out their dough and make personal pizzas with a selection of healthy toppings. They will have fun decorating pizza boxes and snacking on yummy Panevino Grissini as they wait for their pizzas to bake and then enjoy one of their creations for lunch. The plan is to take the second one home, but we can't promise there will be leftovers!

Restrictions: Open to St. Helena Montessori students, ages 5+.

Donors: Mimi & David Katz (Adolescent Program and Elementary Parents)

Mommy and Me Yoga

Date: Monday, April 23rd, 10am – 12pm

Location: Bunny Run Vineyard, Rutherford

Spots: 25 spaces for moms

Price: \$50 per mom, no fee for children

Ages: Children 1.5 to 5 years old and their Moms

On this day off from school, enjoy some relaxing fun with your child(ren) in a Mommy and Me Yoga session with St. Helena Montessori Mom and amazing yoga instructor, **Jodi Earls**. Held on the lawn at Bunny Run Vineyard in Rutherford, we will practice reaching for the sky and touching our toes while breathing in the fresh air. Children respond well to the practice of yoga and the awareness stays with them. This session will be filled with fun and giddiness as the kids enjoy flying like a butterfly and breathing like the wind with their moms. It will be a light expression of the yoga practice which is perfect for introducing it to young kids while creating a new activity to practice together. After yoga, we will enjoy a yummy Spring brunch and refreshments before heading home for afternoon naps!

Attendees will receive a special yoga video crafted by Jodi to help you practice on your own at home. This video will demonstrate breathing, strengthening, flow and stretching, as well as a little break to reboot! Please visit www.jodiearls.yoga for an expanded experience.

Restrictions: Open to moms and their children ages 1.5- 5 years old. Moms, bring your yoga mat.

Donors: Jodi Earls (Adolescent Program and Elementary Parent), Drs. John & Rue Ziegler (Elementary and Alum Grandparents)

Children's Theater Workshop - Commedia Dell' Arte- Improvisazione

Date: Monday, April 23rd, 9am-12pm

Location: St. Helena Montessori School

Spots: 25 spaces

Price: \$75 per child

Ages: St. Helena Montessori Students ages 7 and older

On this day off from school, spend the morning with **Cafeteria Kids Theater** founders & directors, Aimee Guillot and Olivia Cowell, as they take you back to 15th century Italian theater known as Comedia Dell' Arte. Students will learn stock comedic characters, practice "Lazzis", physical comedy, while having a blast with traditional theater and improv games. The morning will end with a short performance for Genitori (parents) and Amici (friends). Hope to see you there - Arrivederci!

Restrictions: Open to St. Helena Montessori Students, ages 7+.

Donor: Cafeteria Kids Theater

la famiglia

207

Giorno Del Lago: Hike or Bike With Your Family

Date: Sunday, September 9th, 9am-2pm

Location: Moore Creek/Lake Hennessey, St. Helena

Spots: 50 spaces

Price: \$100 per person

Ages: All Ages

Enjoy a fun, exhilarating day with your family on a guided hike or mountain bike on the trails around scenic Lake Hennessey! This adventure with the St. Helena Montessori School **Cottrell-Cutting** and **Gott families** will begin by meeting at Moore Creek Parking lot. From there, hikers will head toward Lake Hennessey to select either a 3-mile or 6-mile guided hike. Mountain bikers will join their guides for an off-road thrill of either a 5-mile or 10-mile trail ride. After working up an appetite, the groups will meet for a special box picnic lunch and refreshments in the shade while sharing stories from the day.

Note: Bikers, please bring your mountain bike and helmet. Everyone should bring a water bottle. We've got the rest covered – snacks, maps, guides, lunch and guaranteed good time in the outdoors!

Donors: Anne Cottrell & Doug Cutting (Elementary and Alum Parents), Sarah & Joel Gott (Adolescent Program Parents)

208

Low Country Boil: A Family Feast

Date: Sunday, May 20th, 1pm-4pm

Location: Pratt Mansion, Crystal Springs Road, St. Helena

Spots: 50 spaces

Price: \$75 per person, free to children 5 and under

Ages: Everyone Welcome

“While” away a Sunday afternoon Southern-style at this fabulous Low Country Boil, hosted by St. Helena Montessori parents, **Shannon and Robbie Meyer**. We will enjoy a classic "pauper's feast" of boiled shrimp, spicy sausage, golden corn and potatoes prepared by our own St. Helena Montessori Dad, **Chef Kipp Ramsey**, and paired with a wine selection from St. Helena Montessori Dad, **Robbie Meyer**. Kick up your heels to live music by the East Bay's Wolf Hamlin and the Front Porch Drifters on the beautiful historic Pratt Mansion grounds. Start fine-tuning your corn hole game now - this is a family-friendly event not to miss!

Donors: Shannon & Robbie Meyer (Adolescent Program and Elementary Parents), Kipp and Erin Ramsey (Adolescent Program Culinary Arts Instructor and Primary Parents)

dalla fattoria...from the farm

209

Adolescent Program Produce: Our Farm, Tu Cucina

Date: May through October. Must be picked up every other Thursday afternoon at St. Helena Montessori School.

(Dates and pick-up times subject to change with advanced notice.)

Spots: 12 subscriptions available

Price: \$500 per subscription

Farm fresh and local! Fill your kitchen with fresh seasonal organic produce from the **St. Helena Montessori School Farm**. A bi-monthly box which includes a beautiful assortment of vegetables, herbs, fruit and flowers will be waiting for you at pick up for 6 months of the year! These **12 boxes** start in May with spring selections, continue with summer's bounty, and finish in October with the fall harvest. You will be able to pick up your box every other week at school and enjoy the fruits of our students' labor of love!

Donors: Adolescent Program Students, Courtney Delello (Farm Director, Adolescent Occupational Instructor and Primary Parent)

210

Adolescent Program Harvest Dinner – Farm to Table, Con Amore

Date: Saturday, September 22nd, 5:30pm

Location: St. Helena Montessori School Farm

Spots: 100 spaces

Price: \$100 per person

Age: Adults Only

Please join us for this always popular annual event! The **Adolescent Program Students and Staff** will host a special evening to share their passion for the Farm. AP Students will lead engaging small group tours followed by a delicious family style farm to table dinner paired with a selection of **St. Helena Montessori family wines**.

Donors: Alex & Jennifer Heil (Adolescent Program Director, Adolescent Program Lead Instructor, Elementary and Primary Parents), Adolescent Program Students, Adolescent Program Family Wines

Happy Hens, Extraordinary Eggs

Date: May through October. Must be picked up every other Thursday afternoon at St. Helena Montessori School.

(Dates and pick-up times subject to change with advanced notice.)

Spots: 8 subscriptions available

Price: \$350 per subscription

Freshness enhances the nutritional value of your food as well as the flavor. You won't believe how thick and rich a farm fresh egg can be! With this subscription you will receive **2 dozen** premium organic pasture raised eggs from **St. Helena Montessori Farm's** hens **twice each month** for **6 months** from May – October. Combine with a Produce Box Membership for convenient same day pick up every other week at school. Enjoy this simple, healthy and delicious treat!

Donors: Adolescent Program Students, Michael Lauher (Adolescent Program Occupational Instructor and Adolescent Parent)

Tree to Table: Adolescent Program Made Serving Trays

Price: \$100 each

These beautiful stainless steel and wood serving trays have been hand crafted using locally sourced oak wood by the Adolescent Program students and staff. Students carefully hand planed donated oak from trees that had fallen at the local Hawk and Horse ranch. The oak inset of these mixed material trays were then trimmed in a simple steel edging. The natural appeal of these warm, rustic pieces have a food safe finish and can be used for passed appetizers or barware. Their function and beauty will make these trays an instant favorite in your home!

Approximate dimensions 15" x 23"

Donors: Adolescent Program Students, Dave Massaro (Adolescent Program Occupational Instructor) Jim Cummesky (Adolescent Program Occupational Instructor) and Mitch Hawkins (Adolescent Program Parent)

per la mamma e papa

213

Dinner in the Dust

Date: Saturday, October 6th, 5:30pm

Location: Star Vineyard, Rutherford

Spots: 30 spaces

Price: \$500 per person

Age: Adults Only

C'mon down to Rutherford for a magical evening at Star Vineyard. Experience what makes Rutherford unique as you dine al fresco with sunset views of Mt. Saint John, savor the acclaimed wines made from Star Vineyard fruit and dance in your boots to the sounds of St. Helena Montessori Dad, Michael Earls, **Jensen-Earls Band**. St. Helena Montessori parents **Kate and Jack Oliver** will host you for the evening as you enjoy open fire cooking by Chef Nash Cognetti, an assortment of delicious appetizers provided by St. Helena Montessori parents, **Anna Marie Longo and Angus Cleland**, and finish with a sweet treat from pastry chef and St. Helena Montessori Mom, **Marissa Nokes**.

An outstanding collection of wines that include Star Vineyard fruit, many from St. Helena Montessori parents, will be poured that include Blackbird Vineyards, DR Stephens Estate, El Molino, Forman, Macauley Vineyard, Newton Vineyards, Pott Wine, Saddleback, Stag's Leap, Sterling, Venge, B Cellars as well as the property's "house red".

Donors: Kate & Jack Oliver (Adolescent and Elementary Parents), Jensen-Earls Band/Michael Earls (Elementary Parent), Anna Marie Longo & Angus Cleland (Elementary Parents), Marissa Nokes (Elementary and Primary Parent), Participating Wineries as listed

214

Bella Calligrafia: Learn Calligraphy

Date: Tuesday, October 2nd, 10:00am

Location: Kim Phinney's Casa, St. Helena

Spots: 10 spaces

Price: \$300 per person

Age: Adults Only

Enjoy a beginner's calligraphy class from volunteer teacher and St. Helena Montessori School parent, **Kim Phinney**. Guests will learn the basics of using pen and ink to create beautiful lettering and will take home essential supplies to continue the craft on their own. Sip calming bubbly refreshments and enjoy breakfast while learning this relaxing form of art.

Donor: Kim Phinney (Adolescent Program and Elementary Calligraphy Teacher, Adolescent Program and Alum Parent)

Bootcamp For the Brave with U.S. Army Veteran Leah Heil

Date: Wednesday, May 23rd, 10am-12pm

Location: Bunny Run Vineyard, Rutherford

Spots: 30 spaces

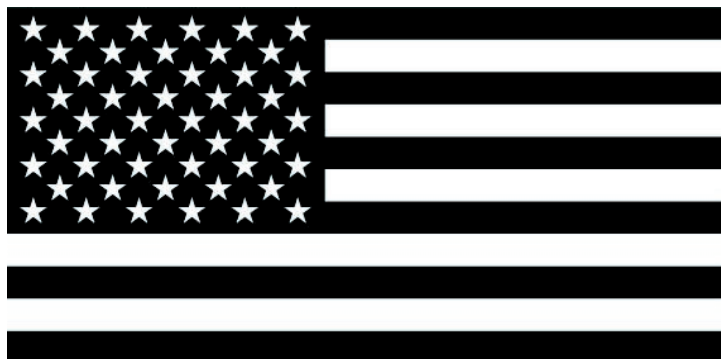
Price: \$50 per person

Age: Adults Only

- Ranked #3 in her class at West Point for physical fitness
- Completed 111 push-ups in 2 mins during West Point physical fitness test
- Completed 121 sit-ups in 2 mins during West Point physical fitness test
- Captain of the West Point Swimming & Diving Team
- Broke the will & spirit of all of her Soldiers due to "smoking them" every morning during physical training
- Attained the rank of Captain in the US Army after graduating from West Point; deployed to Iraq 2x; served as a platoon leader supporting infantry near Ramadi & briefed 4-star generals at Saddam's old palace
- Worked as a Top Secret Geospatial Analyst supporting the Intelligence Community for 5 years; still supporting some federal government projects remotely
- Completed 5 actual marathons & 2 marathons on a treadmill (yes, she is that crazy)
- Earned 5 medals at the US Masters Swimming Summer National Championships (Long Course)
- Won her age group in the 4.4 mile Chesapeake Bay Swim (open-water)
- For fun, Leah and a friend just finished a 26.2 mile ruck-sack (35-lb pack) march through the New Mexico desert for a "girls weekend."
- P.S. She is also a wonderful wife and mother :)

For a small fee, West Point grad and St. Helena Montessori Mom, **Leah Heil**, will torture you amidst the beautiful back-drop of the Bunny Run Estate in Rutherford. Leah's Bootcamps have been described as "sick and hurtful and amazing and great" (apparently all at the same time). During this hour-plus session participants can expect to get a great workout, enjoy some beautiful scenery, bond with fellow parents and refuel afterward to own the day ahead.

Donors: Leah Heil (Elementary and Primary Parent), Drs. John & Rue Ziegler (Elementary and Alum Grandparents)



Perfecto Trifecta: Pilates, Brunch, Vineyard

Date: Thursday, May 3rd, 9:30am – 11:30am

Location: Boo Beckstoffer's Casa, St. Helena

Spots: 40 spaces

Price: \$60 per person

Age: Adults Only

'Get Energized Pilates' morning at Boo's is back, and better than ever before! This is your *love-itation* to be part of the 3rd annual women's gathering and special Pilates class with a view, led by St. Helena Montessori School Mom and Pilates instructor extraordinaire, **Denise Henquet**.

There will be good vibes and surprises during this morning! This feel good workout for all levels, will be followed by prize drawings, (YES, you can win spa treatments at the new luxury Atrio Spa at Las Alcobas hotel!), a delicious light brunch from Oakville Grocery, rejuvenating juices by Crisp Kitchen & Juice and spring wines by Hogwash. We will enjoy this fabulous morning together in a stunning outdoor vineyard setting at the home of St. Helena Montessori Mom, **Boo Beckstoffer**. Sign up quickly and get whisked away for a morning you won't soon forget!

Donors: Boo & Tuck Beckstoffer (Adolescent Program and Elementary Parents), Denise Henquet Sprengers & Oscar Henquet (Elementary Parents), Oakville Grocery, Crisp Kitchen & Juice/Annette Shafer (Alum Parent)

An Afternoon at Meadowood Resort: Salute and Croquet

Date: Sunday, Sept. 30th from 2:00-5:00pm

Location: The Croquet Court at Meadowood Resort, St. Helena

40 spots available

Price: \$250 per person

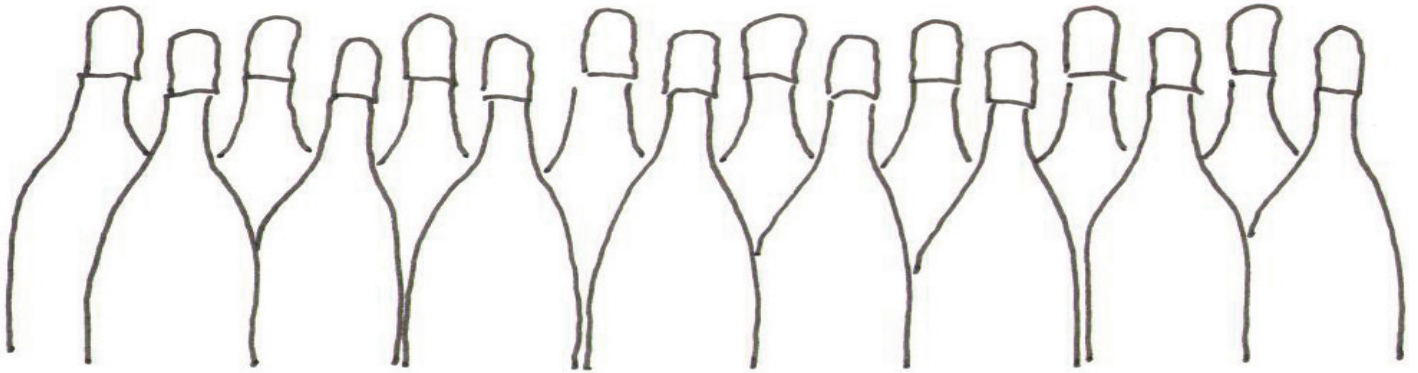
Age: Adults Only

Wear what you'd like, as long as it's white and join hosts Matthew (Alumnus and Director of Development) and Jen Heil for a social afternoon of Croquet at Meadowood Resort!

Instruction and friendly tournament play will be led by resident croquet pro, Mike McDonnell. No prior experience is necessary. Everyone starts at the same level, but don't let the refined ambiance and attire fool you, the game has been known to bring out everyone's competitive side, and there will be prizes!

Meadowood Estate Chef Alejandro Ayala will keep you replenished throughout the afternoon with artfully prepared delicious bites while you sip and savor a personally curated selection of special wines.

Donor: Meadowood Resort



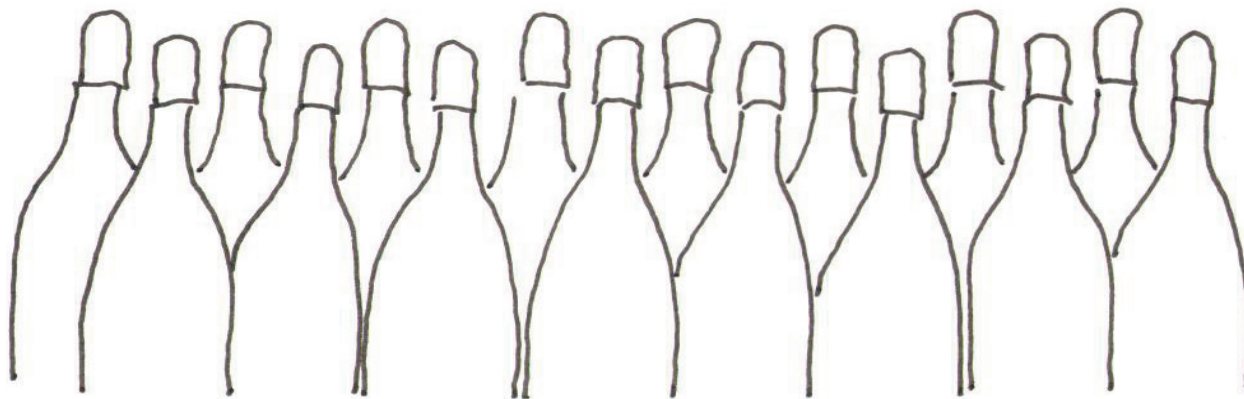
la tua cantina

instant cellar

100+ bottles

individual tickets \$100

available for purchase until the live auction



- 2004 Beaulieu Vineyard Cabernet Sauvignon
 - 2004 Poetry Cabernet Sauvignon
 - 2005 Roy Estate Proprietary Red Wine
 - 2007 The Napa Valley Reserve Red Wine
 - 2008 Etoile Tete de Cuvee
 - 2008 Etoile Tete de Cuvee
- 2008 Stormy Weather Cabernet Sauvignon Napa Valley
 - 2009 Antoine et Rachel Olivier, Santenay
- 2009 Domaine de la Janasse 2009 Châteauneuf-Du-Pape
 - 2009 Monocle Cabernet Sauvignon
- 2010 Kelham Vineyards and Winery Cabernet Sauvignon
 - 2010 Stags Leap Winery Petite Sirah
 - 2011 Bel Colle Barolo "Simposio" Italy
- 2011 Bremer Family Cabernet Sauvignon Howell Mtn.
 - 2011 Chambolle Musigny Aurelien Verdet France
 - 2011 Collina Dalla Valle Napa Valley Red Wine
- 2011 Jessup Cellars Cabernet Sauvignon Napa Valley
- 2012 Acacia Winery Lake Vineyard Pinot Noir 1.5L
 - 2012 Brezza, Barolo Italia
 - 2012 Cain Five Red Wine Spring Mtn.
- 2012 Dunn Vineyards Cabernet Sauvignon Howell Mountain
- 2012 Hawk and Horse Vineyards Cabernet Sauvignon Lake County
 - 2012 LMR Farmstead Cabernet Sauvignon
- 2012 Montes Alpha Cabernet Sauvignon Colchagua Valley
 - 2012 Retro Cellars Petite Sirah Howell Mountain
 - 2012 Rudd Oakville Estate Napa Valley Red Wine
 - 2012 Seaver Vineyards Cabernet Sauvignon
- 2012 Tuck Beckstoffer Estate Semper Chardonnay Sonoma Coast
 - 2012 Twomey Merlot
 - 2012 Venge Vineyards Scout's Honor Red Wine

2013 Blackbird Vineyards Contrarian Proprietary Red Wine
2013 Bootleg Wine Works Red wine
2013 C. Beck Winery Cabernet Sauvignon
2013 David Arthur Cabernet Sauvignon Three Acre
2013 Ehlers Estate Cabernet Sauvignon
2013 Fisher Vineyards Coach Insignia Cabernet Sauvignon
2013 Goosecross State Lane Vineyard Merlot
2013 Mount La Salle Vineyard Brother Timothy Cabernet Sauvignon
2013 Prisoner Wine Company Merlot Thorn
2013 Realm Cellars Napa Valley Red
2013 Sea Smoke Estate Vineyard Southing Pinot Noir
2013 Shypoke Charbono Calistoga
2013 Trinitas Cabernet Franc Knights Valley
2013 Vineyard 29 Cru Cabernet Sauvignon Napa Valley
2013 Zeitgeist Cabernet Sauvignon
2014 Bella Vineyards & Wine Caves Zinfandel Dry Creek Valley
2014 Black Stallion Estate Winery Cabernet Sauvignon Transcendent
2014 Blanton Family Vineyards Selah Estate Cabernet Sauvignon Howell Mountain
2014 Caymus, Grand Durif Suisun Valley
2014 Chateau Mont Tabor Chateauneuf-du-Pape
2014 Cornell Cabernet Sauvignon Sonoma County
2014 David Arthur Chardonnay
2014 Detert Cabernet Franc Oakville
2014 Houndstooth Barbera Calaveras County
2014 Hunnicutt Cuvee Equite
2014 Hunnicutt Winery Napa Valley Zinfandel
2014 JCB Rose / Burgundy Cremant Rose
2014 Jelly Jar Zinfandel Lake County
2014 Joseph Phelps Vineyards Cabernet Sauvignon
2014 Kinsella Estates Cabernet Sauvignon Spencer Vineyard
2014 Oakville East Cabernet Franc
2014 Oakville East Core Stone Red Wine
2014 Pahlmeyer Merlot Napa Valley
2014 Paul Mathew Pinot Noir Russian River Valley
2014 Picayune Cellars Padlock Red Wine
2014 Quintessa Red Wine
2014 Roberts & Rogers Louer Family Cabernet Sauvignon
2014 Round Pond Estate Cabernet Sauvignon
2014 Salvestrin 3D Cabernet Sauvignon
2014 Shypoke Twin Rock Zinfandel Mendocino

2014 Stanton Vineyards Cabernet Sauvignon Oakville
2014 Sullivan Vineyards Cabernet Sauvignon Rutherford
2014 Vineyard 7&8 Estate Cabernet Sauvignon Spring Mtn.
2014 Whitehall Lane Cabernet Sauvignon
2015 D.R. Stephens Estate Chardonnay
2015 Five Vintners Cabernet Sauvignon
2015 Lioco Carignan Mendocino County
2015 Mutt Lynch Winery Charbono
2015 Orin Swift Machete Red Wine
2015 Rockwall Zinfandel
2015 Round Pond Estate Proprietary Red Wine
2015 Round Pond Estate Proprietary Super Tuscan
2015 Schramsberg Blanc de Blancs
2015 Schramsberg Brut Rose
2015 Spottswoode Field Book Albariño Russian River Valley
2015 Spottswoode Field Book Griffin's Lair Vineyard Syrah Sonoma Coast
2015 Star Vineyard Cabernet Sauvignon Rutherford
2015 Trujillo Cabernet Sauvignon
2016 Boeschen Vineyards Sauvignon Blanc
2016 Brown Estate Chaos Theory Proprietary Red Wine
2016 Cakebread Cellars Sauvignon Blanc
2016 Castello di Amorosa La Fantasia Sparkling Rosé
2016 Far Niente Chardonnay
2016 Gamble Family vineyards Sauvignon Blanc
2016 LMR Sauvignon Blanc
2016 Markham Sauvignon Blanc
2016 Orin Swift Palermo Cabernet Sauvignon
2016 Peirson Meyer Chardonnay Russian River
2016 Rockwall Ciliegiole
2016 Spottswoode Estate Vineyard & Winery Sauvignon Blanc
2016 Tiefenbrunner Pinot Grigio Vigneti Delle Dolomiti
2017 Castellucci Napa Valley, Lucia White Wine
Aleandorie Brut Sparkling Wine North Coast NV
Veuve Cliquot Rose Champagne NV

Due to the quantity and quality of each wine lot, the wine will not be displayed, but held in temperature-controlled storage. We will deliver any wine 'won' at *Festa* free of charge to anyone in the Napa and Sonoma Counties within seven days of *Festa Primavera*. Should you wish to pick up your wine at St. Helena Montessori, arrangements can be made ahead of time at your convenience by calling the school office (707-963-1527) or emailing kimbophinney@gmail.com. Thank you for your support and "Buona Fortuna".



salute...

live auction

uno - 1

“Buona Fortuna” Joey Wagner

While sitting at the *Festa* desk in mid-March, Elena handed us an envelope with five checks, each for \$7,000.00 payable to St. Helena Montessori. Included was a note that read “from the hunting trip with Joey Wagner and friends.”

What? We didn't have a lot for Joey Wagner. We didn't hear back from him regarding donating anything other than the wine to drink for dinner and auction wine (thank you for that too, Joey).

I called the number on the note and was told that Joey went on a trip with his friends three weeks prior and instead of them paying him back, they donated directly to the school.

So...we call this the Thank You For Thinking Of Us and Thank You For The Incredible Way To Donate Joey and Friends While Making It Extremely Easy On Us.

We are still speechless, but totally grateful.

Per Tutti.

Donor: Joey Wagner (Elementary and Primary Parent)

dve - 2

La Dolce Vita! A Napa Valley “honey in the hood” tour and Year-long Mentorship

By now, you already know how sweet life is in Napa Valley. But we’ll bet you don’t know the “honey-makers” that help our land flourish quite like Rob Keller, founder of Napa Valley Bee Co. and St. Helena Montessori AP teacher. As a special, one-of-a-kind, tour, Rob will take eight lucky guests to see (and taste!) first-hand what an active role honey bee’ play in Napa Valley. The group will buzz around from Yountville to Napa, visiting hives and homes in pursuit of hands-on experiences, adventures, and sweet treats! All while cruising in Rob’s vintage VW van. Does life get any sweeter than this?

Check out the itinerary and details of “Honey in the Hood tour:”

Kick off with an Addendum Lunch: Enjoy delicious bites from Thomas Keller’s Addendum, Ad Hoc’s seasonal, BBQ style pop-up. Renowned fried chicken highly likely!

French Laundry Culinary Garden Tour: Assistant Farm Manager and St. Helena Montessori alum Kate Olen will lead a tour of the gardens, and discuss the active role the honeybee hives play on the property. Napa Valley Bee Co.’s own Rob Keller will demonstrate live hive management with a hands-on sticky experience!

Honey Workshop at the Honey Shack: Rob, along with Michael Lauher (St. Helena Montessori School Adolescent Program Teacher and parent), will host a honey workshop at his downtown Napa cottage. Guests will enjoy an afternoon of fresh honey processing followed by a Napa Valley honey tasting celebrating the diverse and unique flavors and textures of honeys from the microclimates within Napa Valley – from Carneros to St. Helena

Happy Hour: Imagine all this sweet fun with a bee-themed cocktail in hand (“Bee’s Knees” or a “Flower Power” anyone?) or great vino from Farmstrong wines. Hors d’oeuvres from nearby farms and vendors will round off this adventure.

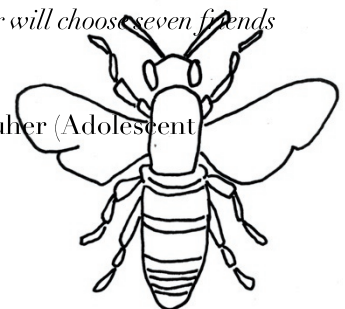
Parting Gifts: 12 ounce jar of fresh honey, a beeswax candle, a Napa Valley Bee Co. t-shirt, a preserve from The French Laundry Culinary Garden, and a lovely bottle of Napa Valley wine.

Year-long Bee Mentorship program: A one year, once a month, bee mentorship program. Learn the ropes from beekeeper Rob Keller, find bees to keep or even have the chance to have your own. This is a full immersion into bee biology and sustainable bee keeping. Educational reference materials on all areas covered will be provided. Learn directly from the man!

“Honey in the Hood” will take place on Thursday, May 10 - 1 pm – 6:30 pm. Highest bidder will choose seven friends to join on the day. Transportation provided.

Donors: Rob Keller (Adolescent Program Teacher), Kate Olen (Alum), Michael Lauher (Adolescent Program Teacher and parent), Napa Valley Bee Co., Ad-Hoc, The French Laundry

“Altro?” (Ahl-troh?): Do you need anything else?



tree - 3

Bellissimo Blooms!

Nothing brings spring smiles to every face quite like the sunny daffodil. How about 5,000 of them to bring through the Spring cheer each year!? Every flower. Every year. Thriving on your property.

Wondering what 5,000 daffodil blossoms look like? Donors Jorge and Liset Martinez of Napascapes donated 5,000 bulbs as you enter our school that have been bringing smiles for miles this Spring. You drove by them on your way to *Festa* tonight!

All 5,000 daffodil bulbs will be lovingly planted for you on a mutually agreed upon date in Winter 2019. The only condition? These smile-makers are exclusive to the Napa Valley and cannot be planted outside our county.

Donor: Napascapes, Jorge and Liset Martinez (Adolescent Program and Alum Parents)

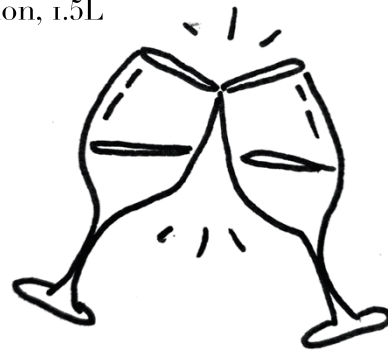
“la primavera è qui!” (la pree-mah-ver-ah eh kwee): Spring is here!



quattro - 4

Vino della Famiglia (Family Wine)

- 2015 Five Vintners Cabernet Sauvignon 1.5L
- 2013 J. Davies Diamond Mountain Cabernet Sauvignon 1.5 L
- 2013 Salvestrin 3D Cabernet Sauvignon Dr. Crane Vineyard 1.5L
- 2014 Selah Howell Mountain Cabernet Sauvignon 2 x 750ml
- 2015 Volunteer Cabernet Sauvignon 1.5L
- 2012 Chafen Family Vineyards Cabernet Sauvignon Howell Mountain 1.5L
- 2013 Lava Vine Cabernet Sauvignon Calistoga 1.5L
- 2014 Tuck Beckstoffer Estate Mockingbird Cabernet Sauvignon, 1.5L
- 2011 Hawk and Horse Vineyards Cabernet Sauvignon 1.5L
- 2014 Levy and McClellan Ampersand Estate Blend 750ml
- 2014 Zeitgeist Cellars Cabernet Sauvignon 1.5L
- 2014 Joseph Phelps Insignia Napa Valley Red Wine 1.5L
- 2012 Rudd Oakville Estate Red 1.5L
- 2011 Building Blocks Cabernet Sauvignon, 1.5 L
- 2013 Detert Cabernet Sauvignon Oakville 1.5 L
- 2014 Blackbird Vineyards Arise 1.5L
- 2015 Orin Swift Happy Birthday Billy Red Blend 1.5L
- 2013 Whitehall Lane Cabernet Sauvignon Leonardini Estate 1.5L
- 2015 El Molino Chardonnay 1.5L
- 2016 Wilson Foreigner Valdigue Rancho Chimiles 3x 750ml
- 2016 Wilson Foreigner Albarino Rorick Vineyard 2016 3x 750ml
- 2014 Correlation Wine Company Cabernet Sauvignon 1.5L
- 2015 Quilt Cabernet Sauvignon 1.5L
- 2014 Delicato Family Vineyards Unison Syrah Blend 1.5L
- 2012 Boesch Vineyards Napa Valley Estate Cabernet Sauvignon 1.5L
- 2015 Flowers Winery Pinot Noir Sonoma County 1.5L
- 2015 Pestoni Family Estate Winery Cabernet Sauvignon Howell Mountain Estate 1.5L
- 2011 Casa Piena Winery Estate Cabernet Sauvignon 1.5L
- 2014 Peirson Meyer Cabernet Sauvignon Napa Valley 1.5L
- 2014 Sullivan Vineyards Estate Cabernet Sauvignon 1.5L
- 2006 Nickel & Nickel Cabernet Sauvignon Tench Vineyard 3 x 750ml
- 2011 Lloyd Pinot Santa Rita Hills 1.5L



Donors: Five Vintners Wines, Davies Vineyards, Salvestrin Winery, Selah Wines, BNA Wine Group, Chafen Family Vineyards - Dutch Henry Winery, Joe and Jill Cabral, Tuck Beckstoffer Wines, Hawk and Horse Vineyards, Levy and McClellan, Zeitgeist Cellars, Rudd Oakville Estate, Dann Family, Detert Family Vineyards, Blackbird Vineyards, Orin Swift Cellars, El Molino Winery, Whitehall Lane Winery, Joseph Phelps Vineyards, Correlation Wine Company, Copper Cane Wines & Provisions, Fiona Hardin, Boesch Vineyards, Flowers Vineyards & Winery, Pestoni Family Estate Winery, Casa Piena Winery – Carmen & Gail Policy, Peirson Meyer Wines, Ross and MaryPat Sullivan, Wilson Foreigner, Mr. & Mrs. Rimmelt & Margaret Joan Reigersman, Lloyd Cellars.

cinque - 5

HOLY Cow (Dio Mio!!)

Just what you have always wanted, but didn't quite know it: A life-sized fiberglass golden Jersey Cow, complete with angel wings. That's right, miei amici, this is the Holy Cow itself.

This one time masterpiece was made by Cowpainters, a woman owned and operated studio that has created hundreds of fiberglass animals for clients around the county – including Disney, Dreamworks, Bergdorfs and Marc Jacobs.

Delivered with love to anywhere within Napa Valley. Now, if only champagne came out of those udders.

Donor: In loving memory of Grandpa Bernie (Grandparent of Elementary and Alum Students)

“Un altro, per favore” (oon ahl-troh pehr fah-voh-ray): **Another, please**



sei - 6

WHOLE-Y Cow (Mangia!)

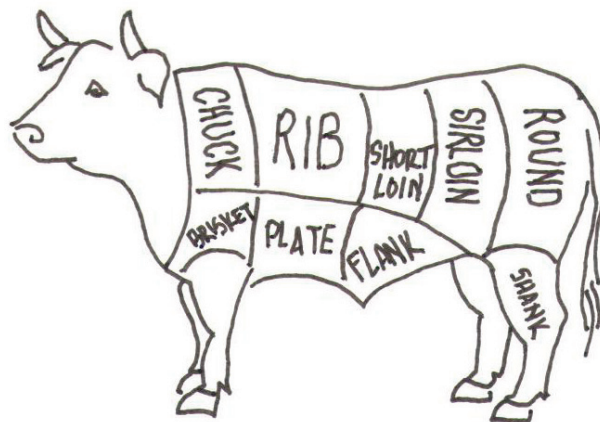
Good quality meat can be hard to find. But what if you just had to reach into your own freezer? We have a pure bred, Napa Valley Black Angus Cow from Napa Valley Land and Cattle Company. This native cow has bloodlines in the valley going back to the 1800's and its family has been roaming Chiles Valley ever since. The best of the best.

It will be fully butchered to preserve every possible cut – from filets to short ribs, NY strips to tongue. And all the ground beef you could need for every great pasta sauce in your repertoire. The only question you have now is where to put it all? We have you covered. This lot includes a brand new 18 cubic foot freezer chest to store it. The beef will be harvested and processed in a top-notch, fully licensed facility in Spring 2019. And then delivered to your door.

If you have a meat loving family, this is actually a good economic investment! You will have very high quality cuts at your fingertips – better than you find at the grocery store. A whole cow actually has a freezer shelf life of a year, so everything from winter roasts to summer BBQs will be taken care of. Don't forget you can cow-pool with another family or two! Steaks make great gifts too – especially steaks with a good story like this. (Or maybe just throw a party *per tutti!*).

Donors: Napa Valley Land and Cattle Company – Kim and Dave Phinney (Adolescent Program and Alumni Parents).

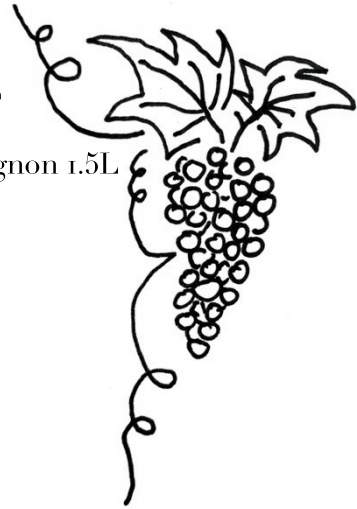
“Cosa raccomanda?” (koh-zah rah-koh-mahn-dah): What do you recommend?



sette - F

Classici della Cantina (Wine Cellar Classics)

- 2014 Anomaly Cabernet Sauvignon Saint Helena 1.5L
- 2003 D.R. Stephens Estate Cabernet Sauvignon Moose Valley Vineyard 6L
- 2012 Chafen Family Vineyards Red Blend Three Red Heads 3 x 750ml
- 2013 Rudd Oakville Estate Samantha's Cabernet Sauvignon 3 x 750ml
- 2015 Orin Swift Cellars Cabernet Sauvignon Mercury Head 1.5L
- 2014 Dalla Valle "Maya" 1.5L
- 2013 Whitehall Lane Cabernet Sauvignon Leonardini Vineyard 1.5L
- 2012 Colgin Cellars "IX Estate" Red Wine #280 1.5L
- 2012, 2013, 2014 Vineyard 7 & 8 Mini Vertical Estate Cabernet Sauvignon 1.5L
- 2013 Flowers Winery Chardonnay Camp Meeting Ridge 2 x 750ml
- 2015 Flowers Winery Pinot Noir Camp Meeting Ridge 2 x 750ml
- 2015 Flowers Winery Pinot Noir Sea View Ridge 2 x 750ml
- 2016 Dakota Shy Cabernet Sauvignon Napa Valley 1.5L
- 2013 Detert Cabernet Sauvignon Oakville 3L
- 2014 Selah Cabernet Sauvignon Howell Mountain 2 x 750ml
- 2015 Aubert Estate Pinot Noir CIX 1.5L
- 2015 Aubert Estate Chardonnay CIX 1.5L
- 2012 Belle Glos Pinot Noir Dairyman 1.5L
- 2014 Peirson Meyer Chardonnay Carneros 1.5L
- 2015 Lloyd Cellars Chardonnay Carneros 1.5L



Donors: Anomaly Vineyards, Stephens Family Wines, Chafen Family Vineyard - Dutch Henry Winery, Rudd Oakville Estate, Orin Swift Cellars, Dalla Valle Vineyards, Whitehall Lane Winery, Colgin Cellars, Vineyard 7 & 8, Flowers Vineyards and Winery, Dakota Shy, Detert Family Vineyards, Selah Wines, Aubert Wines, Copper Cane Wines & Provisions, Peirson Meyer Wines, Lloyd Cellars

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otto - 8

Sipping at Silver Oak – Mozzafiato!

Even living in our beautiful Napa Valley, it's nice to get away and enjoy the bounty that surrounds. How about a short drive over the hills to Alexander Valley with an insiders ticket to wine and dine with Silver Oak's David Duncan at their brand spanking new flagship winery? AND how about a rare Vertical Case of Silver Oak Alexander Valley Cabernet Sauvignon 1994-2005 to take home too!?

David Duncan (Alum Parent) will host the highest bidder for a special tasting and luncheon for six at their new state-of-the-art winery in Alexander Valley. This lucky party of six will get an intimate look at this very unique and striking facility – opening April 2018. Designed to frame the vineyard itself, the breathtaking panoramic views from the tasting room are unmatched. Guests will also enjoy a backstage pass to see the wine-making process that Silver Oak prides itself on – and rightfully so. Silver Oak has a rich history in Napa and Sonoma that dates back more than 45 years, built from the ground up and meticulously cared for through family generations. Perfecto!

The date must be mutually agreed upon by all parties and must be scheduled before August 2018.

Donors: Glenn and Gayle Cook, David Duncan (Alum Parent)

“Buon Viaggio!!” (bwohn vee-ah-joh): Happy Travels!!



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move - 9

Like a big pizza pie? That's amore

You are probably thinking, "Why do I need a pizza oven in my yard??"

There is the obvious answer: Wood-fired pizza perfection! Direct from the oven to your mouth without skipping a beat. But this is NOT just a pizza oven. The high dome design means that you can easily enjoy a wide range of cuisines, from roasted oysters Rockefeller to Baked Alaska, even a Thanksgiving turkey! But, Oh, the PIZZA!! So many fun memories to be made with friends and neighbors. And such a practical pleasure to cook out (and stay cozy!) under the stars.

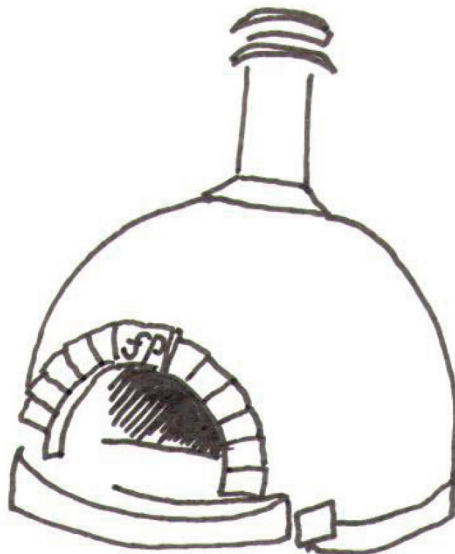
Forno Piombo – a father and son team, Guy and Tony – make these works of art right here in Napa Valley. The ovens are handmade completely from scratch, with all labor and materials sourced locally. Each oven is made with fire brick, just like they have been built for centuries. Unlike other concrete wood-ovens that suffer from cracking, the Forno Piombo is guaranteed for life. This oven is truly a piece of art, built to last generations.

Your oven can be freestanding and portable around your own property or they can be fully integrated into your existing outdoor kitchen area. The buyer will have the choice of four different glass tile finishes. Free delivery within Napa County. (Additional options and accessories are also available with additional costs.)

There, now you are struggling to think why you don't need one? Prego!

Donor: Forno Piombo
<http://www.fornopiombo.com>

“Siete pronti ad ordinare?” (Sye-te pron-tee ad or-dee-na-re?):
Are you ready to order?



diece - 10

Festa Roulette

Our children are thriving – and so are the parents! As Maria Montessori observed, the child is always watching. How great that our community of adults showcase such a wide range of talents, gifts and virtues... evidenced even further by all the volunteers and donors making this night possible. And let's be honest, just like the Italians, we know how to eat well and have a good time!

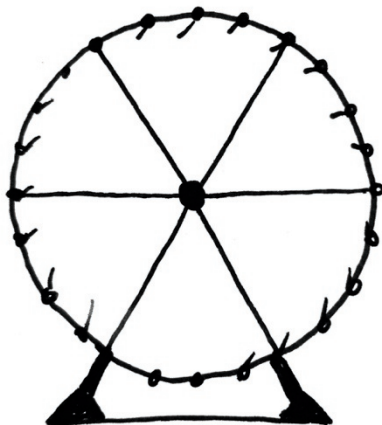
So in the spirit of everyone coming together, and in celebrating all the talent in our community, we bring you *FESTA ROULETTE*. By pooling together the best chefs, venues and wines we are able to offer fabulous, one-of-a-kind, intimate 10 person get-togethers, for the five highest bidders. AND we are going to have some fun determining the pairings!

Here is how it's going to work: We have five chef teams and five venues – each venue comes with great wine. The top five bidders will join on stage to determine who gets what. Numbers will be chosen to determine order. Next, we have two roulette wheels – one for chef and one for venue. And off we go! The pairings will be up to fate. *Destino!*

Each buyer can chat with their paired chef and decide what kind of gathering they want to create – from brunch to dinner, family style to tastings – the possibilities are endless! The best part? Everyone wins! No matter what happens, each buyer will be kicking back in a gorgeous spot, sipping on great wine and hanging with one the best chefs in the valley.

Chefs, venue host and buyer to agree upon date for event.

Donors: Spottswode (Mike and Miel Novak, Adolescent Program, Elementary and Alum Parents), Phelps Winery (Will and Amanda Phelps, Primary and Toddler Parents), Whitehall Lane Winery (Katie Leonardini, Adolescent Program and Alum Parent), La Herradura (Adolescent Program and Elementary Parents), Erin and Kipp Ramsey (Primary Parents), Ryder and Michaela Zetts (Primary Parents), Massimo Falsini and Danielle Downey (Elementary Parents), David and Mimi Katz (Adolescent Program, Elementary and Alum Parents), Christopher and Martina Kostow (Primary and Toddler Parents), Christine and David Wilson (Elementary Parents).



Capocuoco

Massimo Falsini

Executive Chef at Solbar

From his roots in Italy – and his later tenure at the legendary Harry’s Bar in Rome where he earned his first Michelin star – Massimo has continuously been at the cutting edge of exciting projects. He set up the culinary operations of the highly acclaimed La Plage Resort in Taormina, developed all food and beverage operations as Executive Chef for Ferrari World in Abu Dhabi, managed a 61-chef, four restaurant team at the Waldorf Astoria, Orlando; and most recently resided over the seven restaurants at the phenomenal Four Seasons, Hualalai – where he also launched the food and wine festival “Chef-Fest.” Always respectful of the local flavors and cultures, Massimo is also known for being active in the community in which he works.

Christopher Kostow

Chef at The Restaurant at Meadowood and Chef/Owner The Charter Oak

Christopher, a Chicago native, trained in kitchens far and wide: from a Paris bistro to the Michelin-starred Le Jardin des Sens in Montpellier. Upon returning to the U.S., Christopher worked as sous chef under Daniel Humm in San Francisco. He soon became Chef at Chez TJ in Mountain View, California, garnering the restaurant many accolades including two Michelin stars. He joined Meadowood in 2008, where he not only maintained his two-star ranking, but was awarded the highest honor of a third in 2011, making him the second American-born chef and third youngest chef ever to receive three Michelin stars. In 2017, he opened The Charter Oak in St. Helena. If you haven’t been yet, you are seriously missing out.

David and Mimi Katz

Panevino chefs and cofounders

Chef Mimi Martin trained in Italy, before returning to the Pacific northwest to work in Italian restaurants and later open her own successful venture, Amici. She moved to St. Helena in the late nineties and cofounded Panevino with husband David in 2006. Panevino is an event producer for the wine industry (with more than 900 events under their belt). They also have developed a growing line of artisan food products such as No.6 Grissini and Sub Rosa Salumi. Also thriving in the Seattle-area in his early career as a chef, David Katz later joined the Culinary Institute of America at Greystone in 1998. Here he developed a food and wine curriculum and trained professionals for more than ten years. Before starting Panevino, he provided food and beverage consulting for an array of top companies.

Ryder Zetts

Executive chef and partner at Cook and Cook Tavern

After graduating from the Culinary Institute of America in New York City, Ryder then worked with an array of excellent establishments and chefs throughout the country – from Café des Artists in Key West, to the Brown Palace Hotel in Denver and most notably working with Patrick O’Connell at the 3 Michelin star Inn at Little Washington in Virginia. Ryder moved to Napa Valley to join chef Brandon Sharp in opening Solbar as chef de cuisine, where he worked for six years. After a three-year stint at Archetype, Ryder joined St. Helena native Chef Jude Wilmoth at the helm to run Cook and Cook Tavern, bringing this Main Street pillar to new culinary heights.

Erin and Kipp Ramsey

St. Helena Montessori Adolescent Program Farm to Table Manager and Farmstead

Kipp and Erin met at the Culinary Institute of America in New York City. Kipp went on to work under Chef Francesco Buitoni at Mercato, before joining Suba in the lower East side and working with Chef Seamus Mullen. At the same time, Erin joined the team under Chef Floyd Cardez at Tabla in Danny Meyers Union Square Hospitality Group. Lucky for us, they came out to Napa Valley eight years ago where Kipp teamed up with Chef Stephen Barber to kick-start the St. Helena mainstay Farmstead and Erin managed the culinary program for Robert Sinskey Vineyards. Erin is now the Farm to Table Manager for the Adolescent Program.

Posti

Spottswode Winery

A family-owned historic vineyard and winery here in St. Helena, established in 1882 and 100 years later, an operational winery estate. Situated at the foothills of the Mayacamas, on the western edge of town, their 40 plus acres are stunning. They are known for their consistent elegance in wine, particularly their cab. As Robert Parker once put it, “If Chateau Margaux were in Napa Valley, it would be Spottswode”. Thank you to the Novak Family (Adolescent Program, Elementary and Alum Parents) for this incredible site for *Festa Roulette*.

Joseph Phelps Vineyard

Since 1973, the Phelps family has been dedicated to producing high character, quality wines, leading the valley in Syrah and Rhone-style blends, and earning a renowned reputation for California’s first proprietary red-Bordeaux style blend, Insignia. Their beautiful St. Helena property sits in the hills just east of the Silverado trail and boasts a lovely terrace to enjoy the views of this stunning estate. Thank you William and Amanda Phelps (Primary and Toddler Parents), third generation Vintners, for this incredible opportunity.

Whitehall Lane Winery

The Leonardini family head up this excellent, Rutherford appellation hallmark, since 1993. Situated on the valley floor, south of St. Helena on Highway 29, the winery is a wonderful venue for events – be it in their estate gardens or the dramatic barrel room. They offer a wide portfolio of nationally recognized and award winning fine wines. Many Leonardinis have been (Alum), and are (Adolescent Program, Elementary and Primary) current St. Helena Montessori students.

La Herradura

This extraordinary estate sits on a 153-acre property tucked into the hills east of St. Helena on Howell Mountain, minutes from the Napa Valley Reserve. Built in 1887, it has been through many eras of transformation and sheltered many a notable guest. The owners, the Rogers family, will be providing everything needed for the event, including a lot of great wine. The Rogers family (Adolescent Program and Elementary), parents and grandparents, own and maintain this incredible site on Conn Valley Road.

Your Place

This means you! Imagine having one of these great chefs show you the ropes in your own home. But don’t worry, you aren’t on the hook for the wine. Wilson Foreigner, a two couple, husband and wife team that include David and Christine Wilson (Elementary Parents), create unique wines with minimal intervention. The results will impress.



undici - 11

Uno Per Tutti e Tutti Per Uno (One For All, and All For One)

An Evening of Togetherness at Casa Piena
Parents Together with Grand Parents
Food Together with Wine
Entertainment Together with Fun
Frivolity Together with Philanthropy

Close your eyes for a moment and picture a classic Tuscan scene: friends and family laughing, delicious smells drifting out from the wood burning oven as a feast is simmering, the olive trees swaying gently in the late spring breeze, aperitivo's flowing, wine glasses clinking. Now, what if we tell you this is right here in Napa Valley?

Casa Piena is a Tuscan retreat tucked amongst the Yountville knolls. The architecture and gardens of the estate set the scene for a classic Italian gathering, and owners Gail and Carmen Policy are co-hosting, along with Kim and Dave Phinney, an unforgettable evening that will pay homage to the hallmarks of Italian culture – family, friendship, feast and frivolity.

Specialty cocktails from the new, and highly anticipated Savage and Cooke distillery will be served at a special tasting bar poolside. Cellist Eric Moore (former La Jolla symphony) will entertain guests as they enjoy the stunning grounds and linger in the bocce courts, before Italian culinary delights are served al fresco by Chef Polly Lappetito, former C.I.A. Executive Chef and the original Chef de Cuisine at the highly acclaimed Ciccio Restaurant. All the while you will enjoy delicious wines from Casa Piena and some Italian Favorites. Buon Appetito!

The date is set for Saturday, June 9. Available to 10 couples. Transportation provided.

Donors: Co-hosts Dave and Kim Phinney (Adolescent Program and Alum Parents), Gail and Carmen Policy (Elementary Grandparents), Eric Moore

\$5,000 a couple

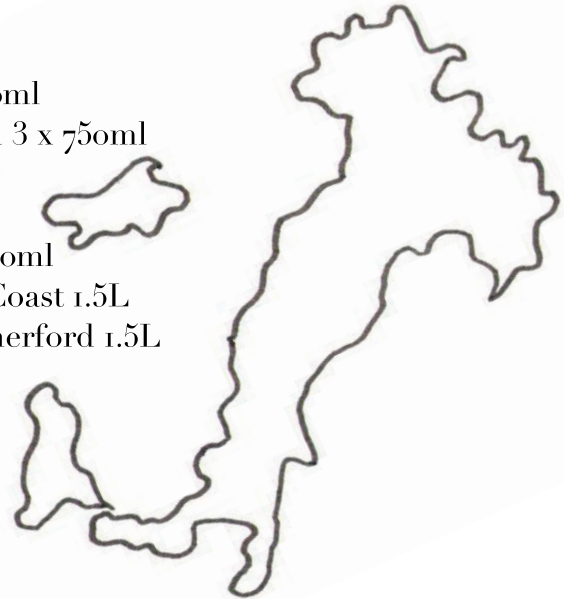
**“Come arrivo a Napa Valley?” (koh-may ah-ree-voh ah Napa Valley?):
How do I go to Napa Valley?**



dodici - 12

Vini Favoriti di Enzo (Enzo's Favorite Wines)

- 2012 Salvestrin 3D Cabernet Sauvignon Dr. Crane Vineyard 3.0L
- 2008 Hunnicutt 9-3-5 Cabernet Sauvignon 3.0L
- 2015 Castlevale Defender Cabernet Blend 12 x 750ml
- 2012 Hawk and Horse Cabernet Sauvignon Red Hills 3 x 750ml
- 2014 Blackbird Vineyards Illustration, Paramour, Contrarian 3 x 750ml
- 2015 Five Vintners Cabernet Sauvignon 3 x 750ml
- 2014 Orin Swift Machete Red Blend 3 x 750ml
- 2015 Orin Swift Papillon Bordeaux Blend Napa Valley 3 x 750ml
- 2015 Aubert Chardonnay Lauren Estate Vineyard Sonoma Coast 1.5L
- 2015 Aubert Chardonnay Sugar Shack Estate Vineyard Rutherford 1.5L
- 2014 El Molino Pinot Noir 1.5L
- 2014 Dalla Valle Cabernet Sauvignon 1.5L
- 2016 Belle Glos Clark and Telephone Pinot Noir 1.5L
- 2016 Belle Glos Las Alturas Pinot Noir 1.5L
- 2014 Vineyard 7 & 8 Estate Cabernet Sauvignon 3 x 750ml
- 2015 Flowers Winery Chardonnay Sonoma County 1.5L
- 2016 Dakota Shy TEN Cabernet Sauvignon Napa Valley 3 x 750ml
- 2014 Detert Cabernet Franc Oakville 3 x 750ml
- 2016 Hibou Pinot Noir Riddle Vineyard 3 x 750ml
- 2014 Selah Cabernet Sauvignon Howell Mountain 2 x 750ml
- 2014 Sullivan Vineyards Merlot 1.5L
- 2015 Pestoni Family Estate Winery Cabernet Sauvignon Howell Mountain Estate 1.5L
- 2011 Lloyd Cellars Pinot Noir Santa Rita Hills 3.0L
- 2008 Schrader Cabernet Sauvignon Double Diamond Bomber X 3.0L



Donors: Salvestrin Winery, Stephens Family Wines, Hollstead & Jennifer Cox, Hawk and Horse Vineyards, Blackbird Vineyards, Five Vintners Wines, Orin Swift Cellars, Aubert Wines, El Molino Winery, Dalla Valle Vineyards, Copper Cane Wines and Provisions, Vineyard 7 & 8, Flowers Vineyards and Winery, Dakota Shy, Detert Family Vineyards, Driscoll Wine Company, Selah Wines, Mr. & Mrs. Ross and MaryPat Sullivan, Pestoni Family Estate Winery, Lloyd Cellars, TRU Estates and Vineyards.

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tredici - 13

Polli Per Tutti

Chef and Master Sommelier Chris Blanchard and his wife Lauren will arrive at your home to prepare a full meal for 25 of your nearest and dearest. Nothing brings loved ones together like great home cooking. Enjoy the best fried chicken and indulge in home comfort sides of gooey gruyere mac and cheese, hot buttermilk biscuits with honey butter, creamy coleslaw and delicious country collard greens with smoked ham hocks and bacon.

Is your mouth watering yet? Good. We have just the thing. Chilled champagne to accompany the meal will be hand selected to fit the mood, scene and venue of your specific event thanks to Savage and Cooke.

Try as you might, you won't pry the secret of his Grandma Opal's fried chicken from Chef Blanchard easily!

Location to be determined by the buyer but must be scheduled prior to April 20, 2019. Menu is set as above (and you won't want to change a morsel anyway).

There is a saying in Italy that locals use when they really know what they are talking about on any given subject. "*Conosco i miei polli.*" It literally means, I know my chicken. And after this, so will you.

Mutually agreed upon date and time.

Donors: Blanchard's Fried Chicken (Primary Parents) and Savage and Cooke

"Un tavolo per venticinque, per favore" (oon tah-voh-loh pehr ven-tee-cheen-kweh, pehr fah-voh-ray): **A table for twenty-five, please**



quattordici - 14

Affare de Famiglia – Harlan Estate

Everyone can agree, even Robert Parker Jr. said it himself, Harlan Estate might just be “the best of the very best”. At St. Helena Montessori, we have an even deeper love for this renowned wine, calling home to Alumni parents Deb and Bill Harlan, and current parents, winemaker Bob Levy and Estate Director Don Weaver. This truly is a family affair.

It is with gratitude that we can offer this rare Harlan Estate auction lot to you this evening.

The highest bidder of this special lot will take home a jaw-dropping bounty – THREE magnums of Harlan Estate (vintages 2002, 2007 & 2013; each rated 100 points by Robert Parker Jr.) AND a special day for six at the exclusive Harlan Estate. Hosted by Don and Tonya Weaver, the lucky six guests will enjoy a VIP tour and wine-tasting, finishing with a luncheon and pairing of select library vintages.

Three magnums... hmmm... almost enough for a little taste *per tutti*, no!? *Cin cin!*

The date must be mutually agreed upon by all parties and must be scheduled before April 2019.

Donors: Harlan Estates, Don and Tonya Weaver (Adolescent Program Parents)

“Posso Assaggiarlo?” (poh-soh ah-sah-jar-loh): May I taste it?



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quindici - 15

Buy-a-Spot: Mamma Mia! The Stakes are High!

Behind every great woman, there are likely a bunch more. This is particularly true of our community, and we are long overdue for a Ladies night. Mark the calendars for September 15, 2018. This Buy-a-Spot event brings together up to 40 women for an incredible casino evening.

The festivities will take place in the iconic Ink House Inn. A treat in itself to experience the newly renovated historic home turned luxury Bed and Breakfast. This masterpiece project was completed last year by our very own female powerhouse, Maria Castellucci.

Guests will arrive to find signature cocktails and fine wine flowing, not to mention a spectacular Napa Valley dining experience. But even this will pale in comparison to all the action! From poker to black jack to roulette, the night will fly into the wee hours. The two women who rack up the biggest winnings will take home either a fabulous piece of jewelry from local AF Jewelers on Main Street (preselected) or receive a two-night stay at The Ink House.

A night of fun with the gals, games, gifts and all for a great cause... priceless! Treat yourself, or a deserving loved one. Incidentally, have all you men out there remembered that Mothers Day is just a couple weeks away?

Donors: Maria Castellucci (Elementary and Primary Parent), Catherine Dann (Elementary and Alum Parent), Kim Phinney (Adolescent Program and Alum Parent), AF Jewelers

\$1,250.00 per lady

“Buona fortuna!” (bwoh-nah for-too-nah): Good luck!



sedici - 16

Ain't no DiMaggio: Mens Sloshball Buy-A-Spot

Join accomplished MLB veteran and SHMS Dad Joe Blanton and his hand-selected group of five equally accomplished Alcoballics (also SHMS Dads) for an epic game of Major League SloshBall. This awesome game combines actual athletic talent (playing softball) with the equally important hand-cup coordination (holding a beer in one hand at all times). Yes, ladies, be proud.

For this intense 9-inning showdown at the Crane Park Little League fields (complete with freshly chalked lines, bases, the National Anthem, stadium music and a PA announcer), winners will have the honor of donning the jersey of one of the two hottest expansion franchises in Major League SloshBall: Team "Wasted Potential" or the equally formidable "Booze on First."

While Blanton has yet to finalize his team commitment, rumor has it additional MLB stars are likely to sign one-day contracts with the opposing club to settle some old scores. In addition to the guaranteed blood, sweat and spilt beers, all players will enjoy an awesome BBQ lunch post game thanks to John Sorensen Catering.

So raise your paddles and let's play SloshBall!

The date is set for Father's Day, Sunday, June 17th 2018, beginning at 11:00am. All bidders must be more than 21 years of age. Men Only. 25 Spots available.

Donors: Joe Blanton (Elementary and Primary Parent), Cameron Crebs (Alumnus, Primary Parent), Jason Driscoll (Primary Parent), Dominic Heil (Alumnus, Elementary and Primary Parent), Matthew Heil (Alumnus, Elementary and Primary Parent, Director of Development), Tony Leonardini (Elementary and Primary Parent) St. Helena Little League, Dr. Matthew Hileman, John Sorensen Catering.

\$750.00 per player

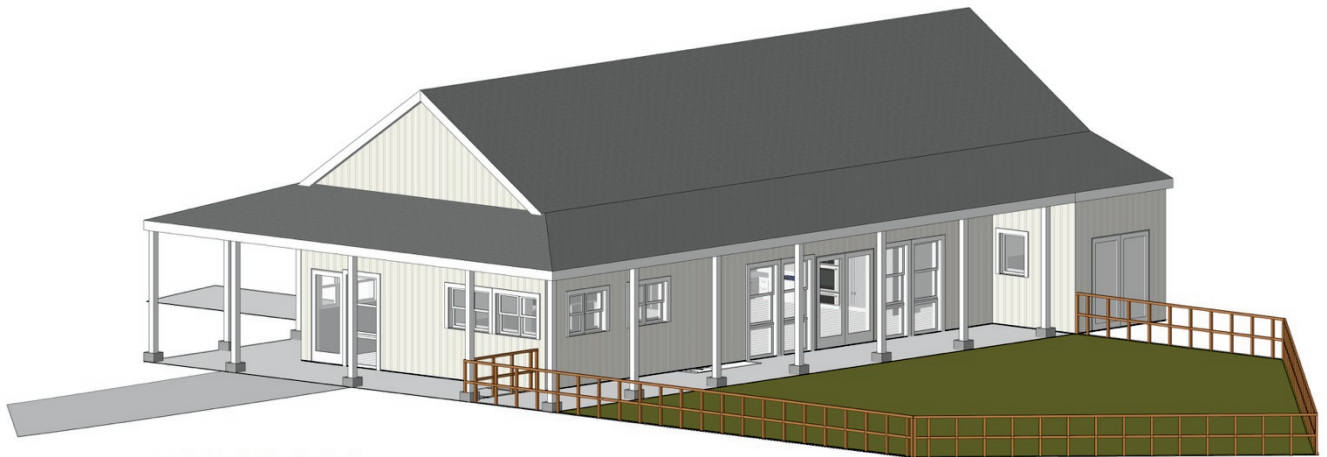
***"Accettate carte di credito?"* (Ah-cheh-tah-tay kar-tay dee kreh-dee-toh): Do you accept credit cards?**





1 Isometric View South
Scale: 1/8" = 1'-0"

Adolescent Program



1 Toddler Building: Render 1
Scale: 1/4" = 1'-0"

Toddler Program

diciassette - 17

Ideally Designed Montessori Prepared Environments *Per Tutti!*

Proceeds from Tonight's Fund-a-Need will directly benefit the "Growing Our Future" Capital Campaign. This campaign will finish the school's vision for the College Avenue Campus: building ideally designed and purpose built facilities for Montessori education for all of our students. Funds raised in this campaign will be put toward the following campus capital improvements:

- A Great Room for the entire School Community including a full Commercial Teaching Kitchen; with space to seat the entire Student and/or Parent Body
- A New Adolescent Building complete with a dedicated Science Lab, Four Seminar Classrooms, dedicated Student Bathroom / Mud Rooms, A Faculty Work Room, Conference Room, and Three Tutoring Stations
- A Music Room complete with dedicated instrument storage and equipped with Indoor and Outdoor Rehearsal Space
- A Dedicated Library, Parent Work Room, and separate Guest Restrooms
- A Detached Toddler Building with space for up to 12 students for our new Toddler Program
- A New Soccer / Baseball Field and Expansion of the existing Playing Field

For more information about the "Growing Our Future" Capital Campaign, please contact Matthew Heil, Director of Development.





grazie mille

ACME Fine Wines	Five Vintners Wines
AF Jewelers	Flowers Vineyards and Winery
Anomaly Vineyards	Forman Vineyard
Aubert Wines	Forno Piombo
B Cellars	Frameworks
Baldwin Press	Francis Coppola Winery
Bank of Marin	Franz Hill Vineyard
Blackbird Vineyards	Gotts Roadside
Blanchards Fried Chicken	Harlan Estate
BNA Wine Group	Hawk and Horse Vineyards
Boeschen Vineyards	Hello Ortho
Bright Event Rentals	Hollsted & Jennifer Cox
Cafeteria Kids Theater	Jensen Earls Band
Casa Piena Winery	Jodi Earls Yoga
Central Valley Builders	Joel Gott Wines
Chafen Family Vineyards	Joseph Phelps Vineyards
Colgin Cellars	Lava Vine Cellars
College Alpin Beau Soleil	Levy & McClellan
COOLA	Lloyd Cellars
Copper Cane Wines & Provisions	Lucy Carpy
Correlation Wine Company	Lux Productions
Crisp Kitchen & Juice	Macauley Vineyard
Dakota Shy	Mad Fritz
Dalla Valle Vineyards	Maisonry Napa Valley
Davies Vineyards	Meadowood Resort
Detert Family Vineyards	Mr. & Mrs. Adam and Nina Rotello
Distillery No. 209	Mr. & Mrs. Alessandro and Elena Pupillo
Drs.. John and Rue Ziegler	Mr. & Mrs. Alexander and Jennifer Heil
Dr. & Mrs. Mike and Miel Novak	Mr. & Mrs. Alfie and Latifa Kimberly Basile
Dr. Eugene Lam & Mrs. Simona Patierno	Mr. & Mrs. Alfred and Khara Woodson
Dr. Matthew Hileman	Mr. & Mrs. Andrew and Lindsay Green
Driscoll Wine Company	Mr. & Mrs. Andrew and Shannon Pestoni
Dutch Henry Winery	Mr. & Mrs. Anthony and Jill Miroglio
El Molino Winery	Mr. & Mrs. Aron and Claire Weinfkauf
Elaine Bell Catering	Mr. & Mrs. Brandon and Benay Benelli
Farmstead at Long Meadow Ranch	Mr. & Mrs. Brian and Erin Russell

Mr. & Mrs. Brian and Staci Printz
Mr. & Mrs. Cameron and Michelle Crebs
Mr. & Mrs. Carmen and Gail Policy
Mr. & Mrs. Carson and Katherine Carattini
Mr. & Mrs. Charles and Danielle Carpy
Mr. & Mrs. Charles and Ryan Bracher
Mr. & Mrs. Chris and Amanda Myers
Mr. & Mrs. Chris and Brenda Lynch
Mr. & Mrs. Chris and Lauren Blanchard
Mr. & Mrs. Chris and Olivia Glynn
Mr. & Mrs. Christopher and Alexa Cutler
Mr. & Mrs. Christopher and Allison Birdwell
Mr. & Mrs. Christopher and Catherine Dann
Mr. & Mrs. Christopher and Chloe Bello
Mr. & Mrs. Christopher and Joanne Danzer
Mr. & Mrs. Christopher and Martina Kostov
Mr. & Mrs. Corey and Claudia Beck
Mr. & Mrs. Dave and Amanda Wright
Mr. & Mrs. Dave and Kim Phinney
Mr. & Mrs. David and Amanda Killoran
Mr. & Mrs. David and Christine Wilson
Mr. & Mrs. David and Elena Heil
Mr. & Mrs. David and Lauren Dressler
Mr. & Mrs. David and Mimi Katz
Mr. & Mrs. Dominic and Leah Heil
Mr. & Mrs. Don and Tonya Weaver
Mr. & Mrs. Doug and Kim Mazzucco
Mr. & Mrs. Douglas and Laura Lehman
Mr. & Mrs. Erik and Josephine Bedford
Mr. & Mrs. Ethan and Kirsten Brown
Mr. & Mrs. Frederick and Marie-Laure Ammons
Mr. & Mrs. George Kulya & Mrs. Natalia Gladkova
Mr. & Mrs. Glenn and Gayle Cook
Mr. & Mrs. Guillermo and Theresa Perez
Mr. & Mrs. Hugh and Monique Davies
Mr. & Mrs. Jack and Kate Oliver
Mr. & Mrs. James and Fiona Hardin
Mr. & Mrs. Jason and Hilary Driscoll
Mr. & Mrs. Jay and Stephanie Grimes
Mr. & Mrs. Jean-Charles Boisset and
Gina Gallo Boisset
Mr. & Mrs. Jim and Roberta Cummesky
Mr. & Mrs. Joe and Jill Cabral

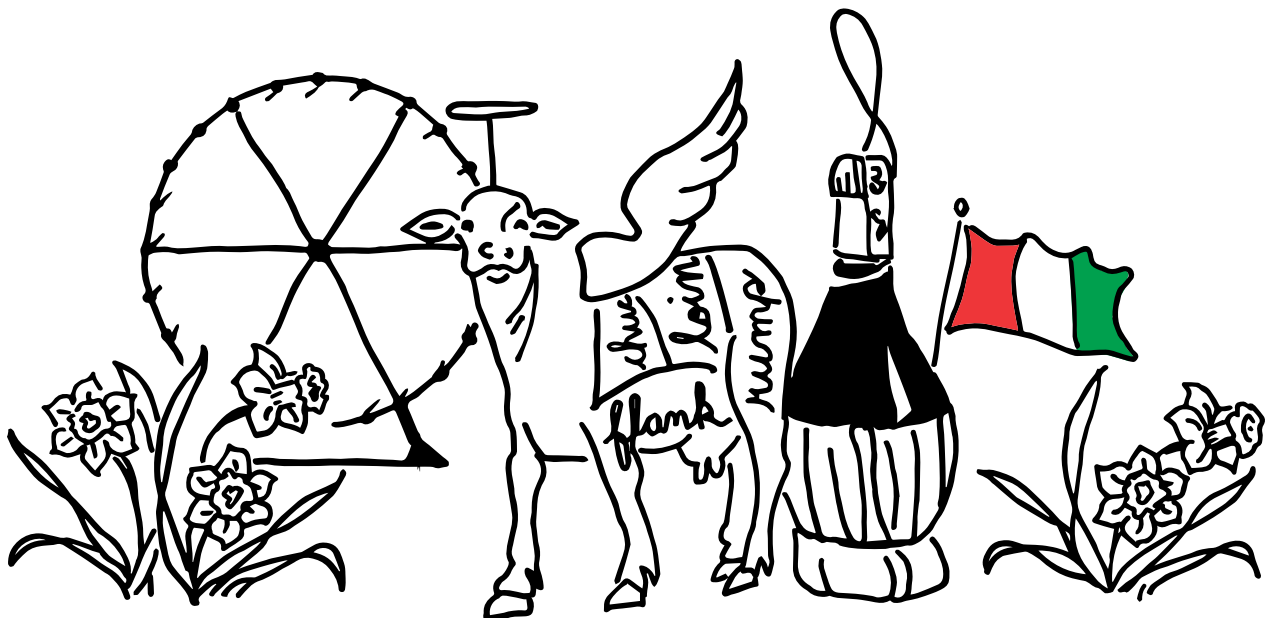
Mr. & Mrs. Joel and Sarah Gott
Mr. & Mrs. John and Abigail Palmer
Mr. & Mrs. John and Kristen Kelly
Mr. & Mrs. John and Megan Peiffer
Mr. & Mrs. John F. and Sara Bittner
Mr. & Mrs. Jon and Lily Berlin
Mr. & Mrs. Jonathan and Melissa Roleder
Mr. & Mrs. Jorge and Ana Hernandez
Mr. & Mrs. Jorge and Liset Martinez
Mr. & Mrs. Joseph and LeeAndra Blanton
Mr. & Mrs. Joshua and Erin Dempsey
Mr. & Mrs. Joshua and Lydia Stehling
Mr. & Mrs. Justin and Seana Stephens
Mr. & Mrs. Marcus and Denise Johnson
Mr. & Mrs. Matt and Amy Rogers
Mr. & Mrs. Matt and Ashley Wilson
Mr. & Mrs. Matthew and Jennifer Heil
Mr. & Mrs. Michael and Brandi Lauher
Mr. & Mrs. Michael and Jodi Earls
Mr. & Mrs. Michael and Julia Lazzara
Mr. & Mrs. Mike and Denae McDevitt
Mr. & Mrs. Miles and Katherine MacDonnell
Mr. & Mrs. Mitch and Tracey Hawkins
Mr. & Mrs. Nathan and Michele Bergeron
Mr. & Mrs. Nick and Ashley Withers
Mr. & Mrs. Oscar and Denise Henquet
Mr. & Mrs. Paul and Kirsten Touw
Mr. & Mrs. Paul and Melanni Leary
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Mr. & Mrs. Rich and Shannon Salvestrin
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Mr. & Mrs. Robert and Bonnie Lloyd
Mr. & Mrs. Roger and Lauren Dickson
Mr. & Mrs. Ross and Andrea White
Mr. & Mrs. Ross and MaryPat Sullivan
Mr. & Mrs. Royce and Erin Ramsey
Mr. & Mrs. Ryan and Laurel Gourd
Mr. & Mrs. Ryder and Michaela Zetts
Mr. & Mrs. Sebastian and Estelle Lane
Mr. & Mrs. Shawn and Laura Hefferman
Mr. & Mrs. Ted and Colleen Stonbely

Mr. & Mrs. Tom and KC Garrett
Mr. & Mrs. Tony and Melissa Leonardini
Mr. & Mrs. Tony and Mindy Marquez
Mr. & Mrs. Trevor and Kelly Foster
Mr. & Mrs. Tuck and Boo Beckstoffer
Mr. & Mrs. Victor and Jennifer Cortes
Mr. & Mrs. Vincent Henri and Kristen Georges
Mr. & Mrs. Wesley and Jessica Steffens
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Mr. Alex Grubb & Mrs. Elisabeth Walter
Mr. Angus Cleland & Mrs. Anna Marie Longo
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Mr. Brian Sereni
Mr. Bryan Nazario
Mr. Bryan Sandoli & Mrs. Karen Williams
Mr. Dan Reidy & Mrs. Krista Scalzo
Mr. David Ducan & Dr. Kary Duncan
Mr. David Massaro
Mr. Donny Frate & Ms. Suzanne Nicholas
Mr. Doug Cutting & Mrs. Anne Cottrell
Mr. Eric Moore
Mr. Grant Showley
Mr. Greg Desmond
Mr. Jeff Farmer
Mr. Joseph Wagner
Mr. Kenneth and Rebekah Weeman
Mr. Kevin Gerzevitz
Mr. Kevin Melancon
Mr. Kirk Wrede & Mrs. Krisi Raymond
Mr. Lester Hardy & Ms. Janet Pagano
Mr. Marcus Carr
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Mr. Massimo Falsini & Mrs. Danielle Downey
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Mr. Rob Keller
Mr. Ralf Jeworowski
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Mr. Troy Watters
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Mrs. Katie Chagonjian
Mrs. Kimberly Dixon
Mrs. Kira Hoskins
Mrs. Linda Sereni
Mrs. Lourdes Magana-Balderas
Mrs. Lucero Guzman
Mrs. Margarita Murillo
Mrs. Monin Martin-Zangeneh
Mrs. Nancy Stash
Mrs. Patricia Mendoza
Mrs. Patti Hoskins
Mrs. Renee Lloyd
Ms. Aida Albuja
Ms. Amber Montee
Ms. Beatriz Bell
Ms. Courtney Delello
Ms. Elizabeth Monaghan
Ms. Erika Trez
Ms. Kate Olen
Ms. Katie Leonardini
Ms. Kerry Groth
Ms. Kiera Louttit
Ms. Lily Wilson
Ms. Lucy Carpy
Ms. Maria Castellucci
Ms. Michael Ann Jacobson
Ms. Nazahah Reyes, R.N.
Ms. Sara Rowan
Ms. Veronica Avila
N2L Band
Napa Land and Cattle Company
Napa Valley Wine Library Association
Napascales
Nature Select Foods
Newton Vineyards
Oakville Grocery
Orin Swift Cellars
Panevino

Peirson Meyer Wines
Pestoni Family Estate Winery
Pott Wine
Randy Parnell
Robert Mondavi Winery
Rodan & Fields
Rombauer Vineyards
Round Pond Estate
Rudd Oakville Estate
Saddleback
Salvestrin Winery
Savage and Cooke
Schramsberg Vineyards
Selah Wines
Silver Oak Cellars
St. Helena Little League
St. Helena Montessori School
St. Helena Wine Library Association

Stags Leap Cellars
Stephens Family Wines
Steves Hardware
Sunshine Foods
The Charter Oak
The French Laundry
The Ink House
Tre Posti
TRU Estates and Vineyards
True Rest
Tuck Beckstoffer Wines
Venge
Villa Corona
Vineyard 7 & 8
White House Etiquette
Whitehall Lane Winery
Wilson Foreigner
Zeitgeist Cellars



Thank you for being a part
of this year's *Festa Primavera*

per Tutti

Everyone. Everything. Thriving.

