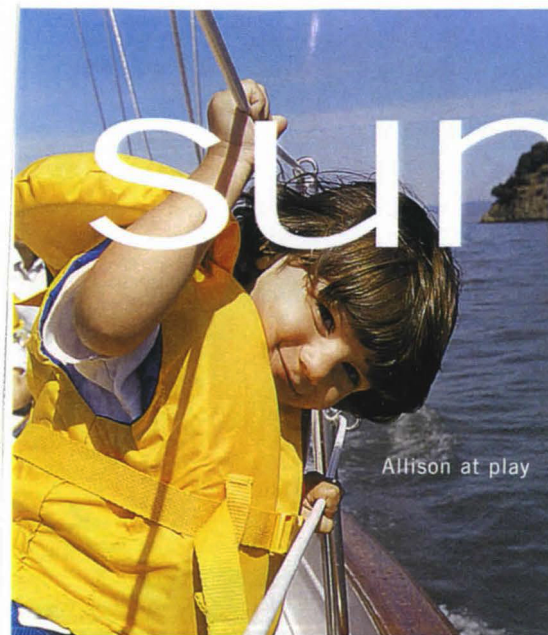
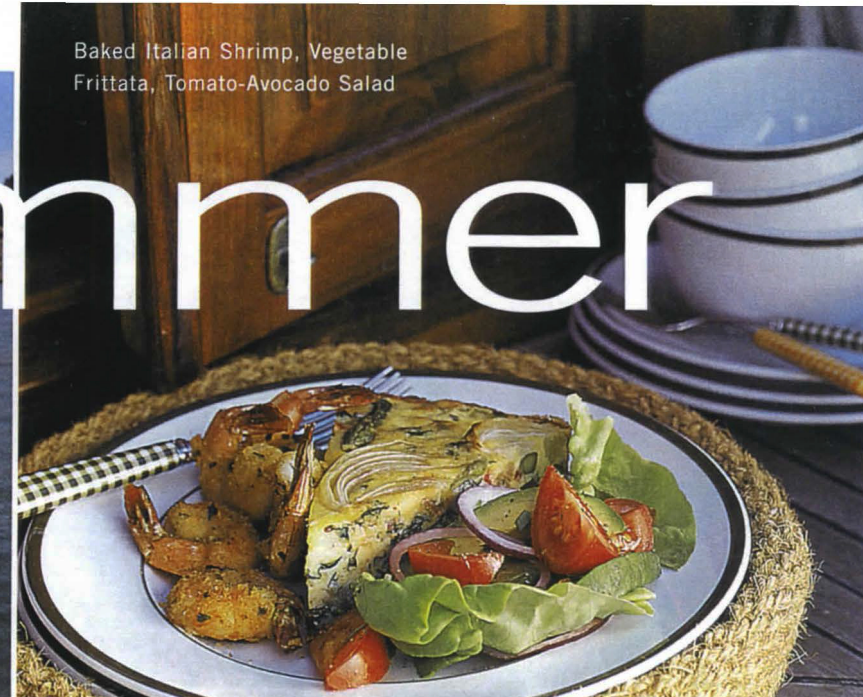




# vintage



Allison at play



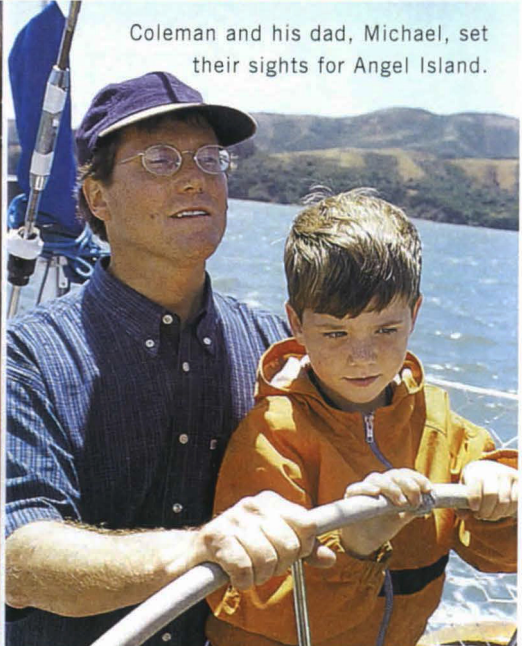
Baked Italian Shrimp, Vegetable Frittata, Tomato-Avocado Salad

*Julio Gallo's granddaughter shows her love of family with a movable feast on San Francisco Bay.*

BY DENISE GEE  
PHOTOGRAPHY BY DAVID HARP  
STYLING BY VIRGINIA CRAVENS  
PRODUCED BY JUDY FEAGIN



Caroline Coleman Bailey shows off the first course.



Coleman and his dad, Michael, set their sights for Angel Island.

The amber glow of the Golden Gate Bridge beckons, and the 41-foot *Manitou* and crew are happy to heed the call. Setting sail from Tiburon, the Bailey family and friends, chins high and hair askew, head through the choppy water, all the while in awe of the approaching bridge. But it's the *Manitou's* youngest sailors—Alexandra, 8, Coleman, 6, and Allison, 3—whose smiles are pure Christmas morning. For the moment they'll try to keep still

next to their mom, Caroline, while their dad, Michael, guides them deep into sunny San Francisco Bay. "Wheeeee!" Coleman yells, pointing toward the heralded span. "Dad, look!" "I see it," Michael shouts back, grinning. "When will we be able to catch the waves?" Coleman asks. "Soon, son," his dad says. "It'll smooth out soon." Everyone onboard becomes

reverentially quiet as the mammoth bridge, growling with cars, passes overhead. Wow. *Wow.* Soon enough, the chop settles a bit for safer moving about—Caroline's cue to head below deck to prepare for the next big moment, the onboard picnic. "I didn't grow up sailing like Michael did, but I love it," says Caroline. While talking, she checks on her stash of sailboat-friendly fare: antipasto treats, salmon spread, baked shrimp,

a vegetable frittata—all dishes the 36-year-old has adapted from her grandmother's recipes. But it's the bottles of wine that say family the most. They remind the native Californian of her late grandparents—legendary winemaker Julio Gallo and wife Aileen. "My grandfather would have loved this," she says of Julio, whose father, Giuseppe, started the business in the early 1900s. "He was all about our family spending time together, sharing

stories," she adds while spooning Smoked Salmon Spread into pert green leaves of Belgian endive. "So was my grandmother. We're having her Cream Sherry Cake for dessert. She'd smile to know we're still enjoying it." Above deck, Coleman is now getting to "catch the waves": He's at the boat's bow, grinning from ear to ear as the water splashes over him. Alexandra and Allison await their turns with envy. Meanwhile, the *Manitou* heads toward

Angel Island and its quiet sheltered coves, where it will anchor for the afternoon fete. Michael is skilled at maneuvering the 15-year-old sailboat, thanks to growing up sailing in his native Canada. He named the *Manitou* after one of his favorite places to visit when he was a child—Manitoulin Island, at the top of Lake Huron. It was while Caroline was marketing Gallo wines in Canada that she and Michael met and fell in love; they've



been married about 10 years now.

"I find sailing so relaxing," says Michael, 42, an attorney for an engineering and construction company. "I'm glad our children enjoy it, too. With Caroline in the wine business, we've gotten to travel a lot together, so we're used to adventure."

Though the water is nice to watch—and even better, wear—Coleman, Alexandra, and Allison find plenty of onboard fun, too. Below deck they play a giggling, prairie dog-style game of sticking their heads out of the

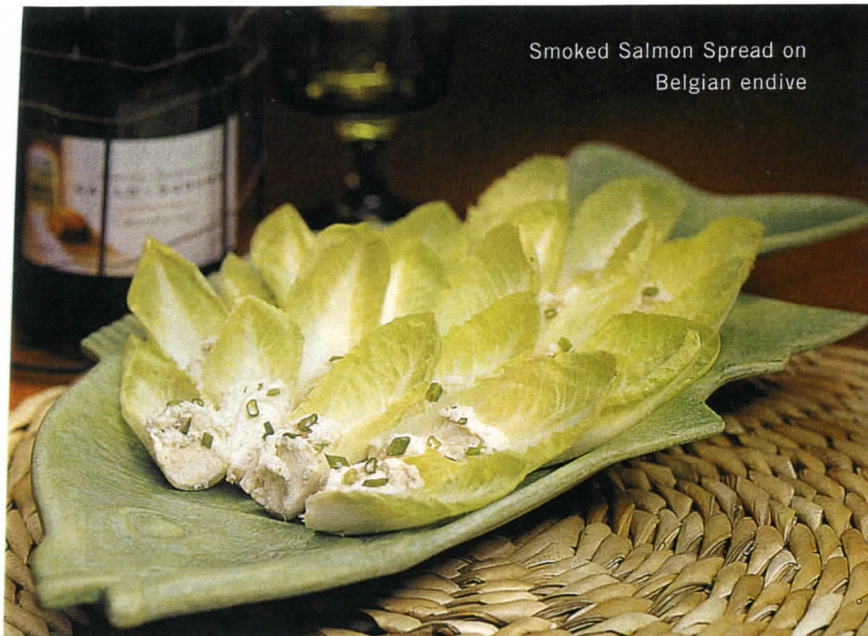
*Manitou's* small windows to surprise unsuspecting grown-ups. Meanwhile the adults are enjoying their own surprises that flow from the kitchen. The seductive aroma of garlic butter has Caroline's brother Ted Coleman heading downstairs to join her in readying the afternoon's feast. By now it's standing-room-only in the tiny galley, but no one seems to care.

"We grew up in a very large family," Caroline explains, handing a platter to Ted. "We always seemed to be stuffed in the kitchen or dining room."

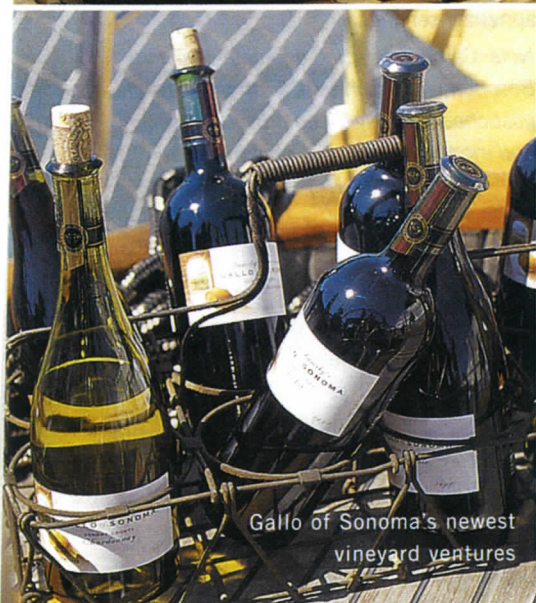
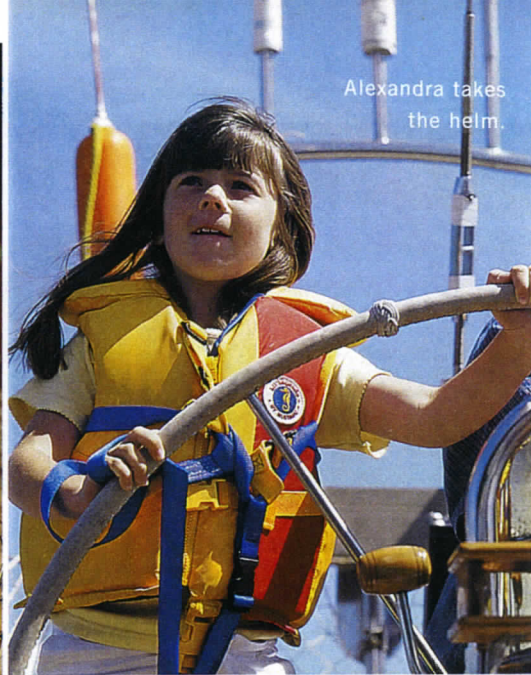
"The Gallo tradition continues, I see," notes Caroline's friend and business partner Carmen Castorina, opening a bottle of Gallo of Sonoma Chardonnay. Caroline smiles and says, "Absolutely."

Though the family tradition does continue in many ways, the business side, at least, is moving away from Ernest and Julio's less sophisticated wines of yore toward premium, award-winning offerings under the Gallo of Sonoma label. Indeed the family has cause to celebrate. Their Sonoma

Smoked Salmon Spread on  
Belgian endive



Alexandra takes  
the helm.



Gallo of Sonoma's newest  
vineyard ventures



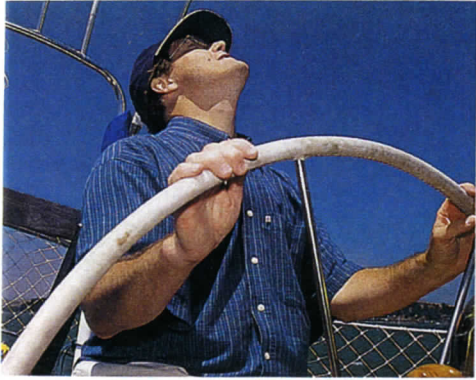
## MOVING SPIRITS

- For the appetizers, Gallo of Sonoma Chardonnay was the beverage of choice. This golden, citrusy wine offers a hint of oak and tinge of honey. *Wine Spectator* called the '97 version a 1999 "Best Buy." It also was a 2000 gold medal winner in the California North Coast Wine Competition; it retails for about \$11.
- For the main courses, some picnickers stuck with the sprightly Chardonnay, while others paired the bold vegetables and seasonings with three others: Gallo of Sonoma Pinot Noir, a medium-bodied velvety wine with hints of blackberry, cherry, and vanilla, also a *Wine Spectator* "Best Buy" at about \$13; Gallo of Sonoma Merlot, a full-bodied fruity blend of mostly Merlot and Cabernet Franc grapes that's smooth and easy to drink, about \$11; Gallo of Sonoma Cabernet, a rich, complex, spicy number that pairs well with the Zinfandel-spiked berries in the dessert, about \$13.

County wine empire is successfully overseen by 13 members of Ernest and Julio's family—now in its third generation. (Ernest, by the way, turns 92 this year.) At the helm is Caroline, who oversees marketing relations, and Ted, involved in winemaking, and their cousins Matt and Gina Gallo, who head the vineyard operations and winemaking, respectively. In addition to her work for Gallo, Caroline also serves as president of Women For WineSense ([womenforwinesense.org](http://womenforwinesense.org)), which focuses on the social and health

effects of wine as related to women.

"Just like my grandfather's love of traditional, less complicated wines—I can hear him now saying 'Always be true to the grape'—so was my grandmother's love of down-home family food," Caroline says. These recipes are reflective of her grandmother's era but in an updated way: Instead of the frittata being served casserole style, it's cut into wedges; the salmon spread is served in endive, not on toast points; the baked shrimp is served as a side dish rather than on a bed of pasta. *Turn to page 174.*



“For me, a busy working mom, what’s important is ease,” says Caroline. And on this occasion and chapter in her life, she’s sipping lemonade instead of wine. “I’ve got a new baby on the way [son Cameron was born five months after this sailing event], and three other little ones to think of. It’s all about enjoying their company at every opportunity.”

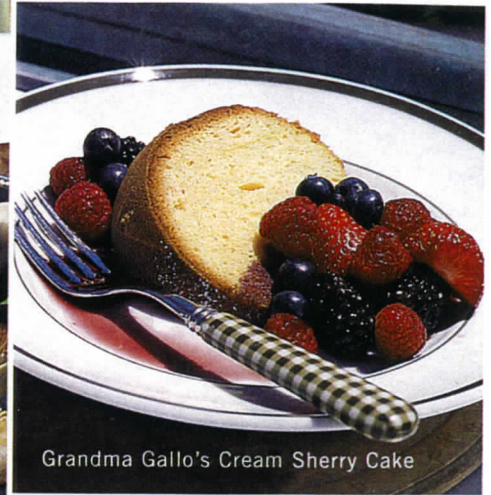
During the afternoon meal, with family and friends sprinkled from one end of the boat to the other, Caroline heads below deck for more food. While there, she catches a glimpse of her daughter Allison making her way into an adjoining bedroom for a nap. Her daughter’s style is unknowingly graceful, and Caroline watches her with a sweet smile.

“You know, this is the kind of thing only a mother would notice, but it’s uncanny how similar Allison is to my grandmother. I remember when Grandma Gallo would go through a door, out of habit she’d always touch the door’s frame and step delicately over the threshold. It was just her way of moving from one room to the next. Allison, even when she was 2, started to do the very same thing,” Caroline says. “I love that. In a lovely sort of way, her life continues.”

More info: page 219.



Easy Antipasto



Grandma Gallo’s Cream Sherry Cake

## VINTAGE SUMMER MENU

Easy Antipasto

Smoked Salmon Spread on Belgian endive

Vegetable Frittata

Baked Italian Shrimp

Tomato-Avocado Salad

Grandma Gallo’s Cream Sherry Cake

Sailboat Lemonade

Assorted wines

### Easy Antipasto

- $\frac{3}{4}$  pound thinly sliced Italian meats
- $\frac{3}{4}$  pound assorted cheeses
- $\frac{3}{4}$  pound assorted olives, drained
- Marinated Tortellini
- 1 (7-ounce) jar roasted sweet red peppers, drained
- 1 (6-ounce) jar marinated artichokes, drained
- 1 (10-ounce) jar pepperoncini salad peppers, drained
- 1 (8-ounce) container commercial hummus

Arrange all ingredients on a platter or on small serving plates. Serve with French

bread and assorted crackers. Yield: 12 appetizer servings.

*Note: Caroline selected a tomato-basil torte, Boschetto Italian cheese, fresh garlic-herb goat cheese, thinly sliced prosciutto, salami, and mortadella from her local market.*

### Marinated Tortellini

- 1 (9-ounce) package fresh cheese tortellini
- $\frac{1}{3}$  cup vegetable oil
- 2 tablespoons white wine vinegar
- 1 tablespoon water
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon freshly ground pepper
- 1 clove garlic, crushed
- 1 tablespoon chopped Italian parsley

Cook tortellini according to package directions; drain. Rinse with cold water; drain.

Whisk together vegetable oil and next 5 ingredients. Pour over tortellini; toss gently. Sprinkle with chopped parsley. Cover and chill. Yield: 12 appetizer servings.

### Smoked Salmon Spread

- 6 ounces thinly sliced smoked salmon
- 1 (8-ounce) package cream cheese, softened
- 8 green onions, sliced
- 1 to  $1\frac{1}{2}$  tablespoons fresh lemon juice
- $\frac{1}{4}$  teaspoon hot sauce
- $\frac{1}{4}$  teaspoon freshly ground pepper
- Garnish: green onion slices

Pulse first 6 ingredients in a food processor until blended, stopping to scrape down sides. Cover and chill 2 hours. Spoon into Belgian endive leaves, or spread on crackers. Garnish, if desired. Yield: 2 cups.

*Recipes continue on page 176.*



Baked Italian Shrimp

### Vegetable Frittata

- 1 garlic bulb (about 9 cloves)
- 3 tablespoons olive oil, divided
- 4 small zucchini, sliced
- 1 pound asparagus spears, cut into 3-inch lengths
- 1 (1-pound) bunch Swiss chard
- 3 medium-size onions
- 3 tablespoons chopped fresh oregano
- 1 (4-ounce) jar sliced pimiento, drained
- 20 large eggs, beaten
- 2 to 2¼ teaspoons salt
- 1 to 1¼ teaspoons freshly ground pepper
- 4 cups shredded Parmesan cheese



Cut off pointed end of garlic bulb; place bulb on a piece of foil. Drizzle with 1 tablespoon oil. Fold to seal. Bake at 350° for 40 minutes; cool. Squeeze pulp from bulbs. Set aside.

Arrange zucchini in a steamer basket over boiling water. Cover and steam 5 minutes or until crisp-tender. Set aside.

Arrange asparagus in a steamer basket over boiling water. Cover and steam 5 minutes or until crisp-tender. Set aside.



Remove and slice stalks from chard. Cut leaves into 1-inch strips.

Arrange chard stems and stalks in a steamer basket over boiling water. Cover and steam 3 minutes or until tender. Set aside.

Cut onions in half lengthwise; cut into very thin wedges.

Sauté onion in remaining 2 tablespoons olive oil in a large skillet over medium-high heat 5 minutes or until tender. Add garlic, chard, zucchini, asparagus, oregano, and pimiento; toss gently.

Whisk together eggs, salt, and pepper.

Layer half of vegetable mixture, cheese, and egg mixture; repeat procedure. Pour into a lightly greased 12-inch skillet.

Bake at 325° for 55 minutes or until mixture is set. Yield: 12 servings.

### Baked Italian Shrimp

- 2/3 cup fine, dry breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 2 pounds unpeeled large shrimp
- 2 teaspoons minced fresh garlic
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon freshly ground pepper
- 1/4 cup olive oil

Combine breadcrumbs, cheese, and parsley in a shallow dish; set aside.

Peel shrimp, leaving tails intact, and devein, if desired. Place in a large bowl. Sprinkle shrimp with garlic, seasoned salt, and pepper. Drizzle with olive oil; toss gently.

Dredge each shrimp in breadcrumb mixture. Arrange shrimp in an even layer in 2 greased 15- x 10-inch jellyroll pans.

Bake at 400° for 15 to 20 minutes, stirring twice. Yield: 12 servings.

Recipes continue on page 178.



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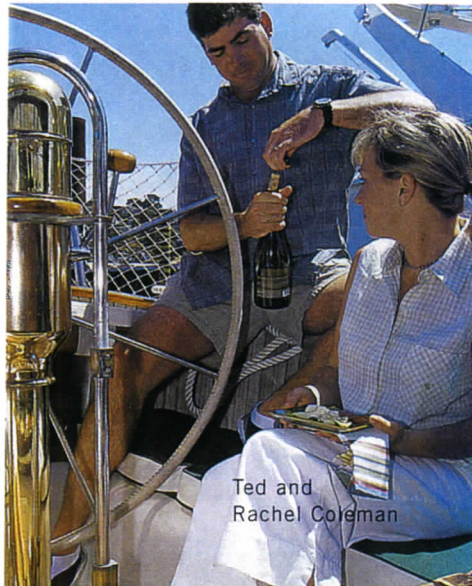
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### Tomato-Avocado Salad

- 3 medium-size avocados, peeled
  - 1 to 2 tablespoons fresh lemon juice
  - 1 small red onion, sliced
  - 3 medium tomatoes, cut in wedges
  - 2 tablespoons chopped fresh basil
  - 1/3 cup olive oil
  - 3 tablespoons red wine vinegar
  - 1/2 teaspoon salt
  - 1/2 teaspoon coarsely ground black pepper
- Bibb lettuce leaves

Cut avocados in half lengthwise; remove seeds. Cut into thin slices. Drizzle with lemon juice; toss gently.

Combine avocado, onion, tomato, and basil; toss gently. Drizzle with olive oil and



Ted and Rachel Coleman

vinegar; sprinkle with salt and pepper. Cover and chill. Serve over Bibb lettuce leaves. Yield: 12 servings.

### Grandma Gallo's Cream Sherry Cake

- 1 (18.25-ounce) package yellow cake mix
  - 1 (3.4-ounce) package vanilla instant pudding mix
  - 4 large eggs
  - 1/2 cup vegetable oil
  - 3/4 cup cream sherry
- Powdered sugar  
Berries and Wine

Beat cake mix and next 4 ingredients at medium speed with an electric mixer 2 minutes. Pour batter into a greased and floured 10-inch tube pan.

Bake at 350° for 45 to 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan, and cool on a wire rack. Sprinkle with powdered sugar, and serve with Berries and Wine. Yield: 1 (10-inch) cake.

### Berries and Wine

- 2 cups dry red wine\*
- 1 teaspoon fresh lemon juice
- 1/4 cup sugar
- 2 cups fresh strawberries
- 1 cup fresh raspberries
- 1 cup fresh blueberries
- 1 cup fresh blackberries

Stir together first 3 ingredients. Add remaining ingredients; let stand at room temperature 1 hour. Chill 30 minutes before serving. Serve with Grandma Gallo's Cream Sherry Cake. Yield: 12 servings.

\*Note: In testing, we used Zinfandel.

### Sailboat Lemonade

- 1 1/4 cups sugar
  - 1/2 cup boiling water
  - 1 1/2 cups fresh lemon juice
  - 4 1/2 cups cold water
- Garnish: lemon slices

Stir together sugar and boiling water. Add lemon juice and cold water; mix well. Chill and serve over ice. Garnish, if desired.

Yield: 7 1/4 cups. 🍹



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