

Malibu Harvest

Every year, the **Semler Ranch** celebrates harvest with a Festival Fundraiser

Driving on Mullholland Highway over the Santa Monica Mountains usually leads to a destination of sun and sand. The winding road offers rustic views and a distant hint of ocean air. Midway, we begin to see vineyards crawling over angular hills and smile to ourselves as we realize that Malibu is also Southern California wine country.

THE TASTING PANEL was invited to the Saddlerock Ranch, home of Malibu Family wines (Semler and Saddlerock) for the Seventh Annual Harvest & Crush party. Ronnie Semler and his daughter Tami greeted us—along with hundreds of other guests—on their thousand-acre ranch, where 65 acres is devoted to vine. And the rest? Horses, zebras, emus, sheep, llamas and . . . family and friends.



Ronnie Semler and his daughter Tami. The party honors City Hearts, providing art programs for at-risk youth. "Last year we raised \$100,000," says Tami. "This year we hope to double that figure."



Gary Fishman, wine buyer for Wally's Wines & Spirits (Los Angeles).



Neil Kramer, Owner/Chef of CaPé 14 (Agoura Hills, CA); Kevin Bening, SW Regional Sales Mgr. for Malibu Family Wines; and Daryn Berman, owner of Cooke's Family Market (El Segundo, CA).



Maria Fioré of Ventura's CaPé Fioré with husband Bill Swiatek of Southern Wine & Spirits (California).



Brooke Gardner, F&B Director/Four Seasons (Westlake Village, CA) with Four Seasons Pastry Chef Celine Plano.