

Santa Barbara

MAGAZINE

ALL ABOUT FALL

TATJANA PATITZ AT LOTUSLAND
JEFF BRIDGES STRIKES A NEW NOTE
THE SANTA YNEZ SCENE
PLUS THE BUZZ ON LOCAL WINES

AROUND TOWN

I was hooked. Since then, I have developed a proclivity for wines from the colder-growing regions of the world.” On any given night—the shop is open Wednesday through Sunday from noon till whenever—you’ll find those in the know (the maximum capacity is 15) sipping rare vintages such as the 2009 Massa Derthona Timorasso Colli Tortonesi DOC (\$13 per glass, \$30 per bottle). “A rare varietal, it’s a white grape called Timorasso from Piedmont,” says Pressly. “Only a few acres remain in the world. Walter Massa literally single-handedly saved the grape from extinction.” Preferring lower-alcohol, higher acidity wines that “integrate a web of flavors rather than overwhelm,” he

says, “I don’t pay attention to scores and I don’t buy wines that I haven’t personally tried or wouldn’t personally drink with pleasure. Above all, I seek *vin du terroir* and avoid *vin de la technologie*.”

Riding on the heels of La Tour’s success, Pressly recently opened a second location in the Funk Zone that shares a space with local restaurateur Alvaro Rojas’s fourth establishment, the Pub. Maintaining the cool, hip vibe he started with, Pressly’s new laid-back, brick-lined space serves about 15 different wines by the glass, “Random Flights” (options change daily), and 300 bottles available for sale, as well as cheese and charcuterie plates (from \$10). “My decision not to carry local wines, or any domestic wines for that matter, is not ideological, but practical,” he says. “In Santa Barbara, it’s easy to find a glass of good local wine, but it’s hard to find a glass of good imported wine.” **-GINA Z. TERLINDEN**

LA TOUR 39 E. Ortega St., Santa Barbara, 805-403-6923, and 224 Helena St., Santa Barbara, latourwinemERCHANTS.com.



Some of the rare wines imported from France, Italy, Austria, and Germany.



POWWOW Native drumming, handmade arts and crafts, and indigenous foods fascinate at the open-to-the-public 16th annual **Chumash Intertribal Pow-Wow** (admission: free) **October 1 and 2** at Live Oak Campground, 4650 Hwy. 154, Santa Ynez, 805-686-5076. “In an ever-changing, fast-paced world, we stay rooted in our culture by keeping traditions alive and strong,” says tribal elder Elaine Schneider. Festivalgoers can dine on Indian fry bread and barbecue while celebrating the art, music, and customs of the Chumash—the original dwellers of the California coast—among the wildflowers and wildlife surrounding the campsite. “The Chumash powwow hosts hundreds of tribes from across the United States,” says Schneider. “It’s an opportunity to bridge cultures and generations.” **-MEGAN MEYER**

SANTA YNEZ BAND OF CHUMASH INDIANS santaynezchumash.org.

< A northern traditional dancer with a signature eagle-feather bustle and porcupine-hair headdress.

BOO! Start off the Halloween weekend at the **Santa Barbara Contemporary Arts Forum’s** third annual **Pumpkin Carving Contest and Fall-Themed Wine Tasting** on **October 28** at 5:30 pm. Ghosts and ghouls of all ages are encouraged to participate in the family-friendly contest with the chance to win special prizes. Cohost Kunin Wines is also offering samples of its latest releases. Admission is free and all pumpkins must be submitted to CAF by noon that day. **-MEGAN POULIOT**

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