

a real value. My guests and I paired this wine with grilled hamburger, cob corn, and accompaniments with delightful results.

The Kunde family is committed to sustainable winegrowing and to produce 100% estate grown wines from Sonoma Valley. They are located on Sonoma Hwy. in Kenwood.

Screwcaps

Both Hanna and Kunde use screwcaps on their Rosé. There has been an increase in the use of screwcaps and artificial cork in the wine industry, both here and abroad. Unless you are a "drop-dead" traditionalist, you might want to consider one of the chief benefits outside of economics.

Cork taint, caused by trichloroanisole (TCA), is a naturally occurring component that can negatively impact aromas and flavors of up to 12% of wines with natural cork. While many wine drinkers do not identify taint, according to a recent study, there is a significant number that can recognize an off aroma according to testing by UC Davis. Although there is no known health impact, the aesthetics of taint, when detected, can be disconcerting. And, if you don't finish a bottle, there is the ease of capping it.

Cheers
dick starr can be reached at djstarre@sbcglobal.net

"The M.B.A. fills a critical void for people working in the industry and continues Sonoma State University's leadership position in providing global wine business education" said Caroline Coleman Bailey, Founder of Premier Growth Communications and President of the Wine Business Program's Executive Advisory Board.

The M.B.A. in Wine Business consists of foundation courses required and elective courses that provide students with the skills necessary to become effective leaders in wine business management.

"Sustainability in the Wine and Hospitality Industry" is among the elective courses offered and reflects the program's commitment to educating students on key dynamics within the industry today.

All classes will be taught by faculty from the School of Business & Economics, an Association to Advance Collegiate Schools of Business accredited institution.

The M.B.A. in Wine Business was developed with input from its Executive Advisory Board and is 100% industry funded. "This is a student and industry-driven initiative and really highlights the kind of community support we have," added James Robertson, Dean of Sonoma State's School of Business and Economics.

Students interested in fall 2007 classes are encouraged to apply no later than July 13 by contacting Linda Nowak, (linda.nowak@sonoma.edu), M.B.A. Coordinator for the School of Business and Economics, (707) 664-3954. Enrollments will also be accepted for Spring Semester, 2008.

Detailed information about the program including guidelines for admission can be found at

http://www.sonoma.edu/busadmin/mba/program_winemba.shtml

Created through a public private partnership between the university and the wine industry, Sonoma State's Wine Business Program offers the opportunity to earn a B.S. Business Administration with a concentration in Wine Business Strategies and an M.B.A. with a concentration in Wine Business.

The program also offers professional development classes that highlight current trends, new developments and specific practices for people interested in transitioning to, or currently working in, the industry.

More than 250 wine companies have donated to the Wine Business Program Endowment Fund. The proceeds from these donations along with operational support donations are the primary source of funding for the program.

The Executive Advisory Board for the Wine Business Program currently includes industry executives representing Diageo Chateau & Estates Wines, F. Korbel & Bros., Gallo Family Vineyards, Girard Winery, J. Lohr Winery, Wells Fargo, the Wine Institute and the Woodward-Graff Wine Foundation.

West County Restaurants

By Carolyn Horan

La Rosa Market & Taqueria



For several months I have watched Rosa Lepe Hernandez, her husband Pedro, their son Emmanuel and her mother Hilda Lepe work very hard to remodel the market at 6555 Front Street in Forestville. The transformation has been remarkable. The market now includes a light roomy restaurant, kitchen and food preparation area which provides Forestville with a new place for lunch and dinner. Hilda, who works mainly in the kitchen, has owned and worked in other restaurants as well as taught cooking at a University of California extension program for farm families. The family members make a great team providing good service and good food for the new customer base that seems to be growing daily. This cheery restaurant has blossomed since Rosa and Pedro took over the market in 2005 and started selling tomas and burritos along with the groceries. Today the largest portion of the market is devoted to the restaurant which serves lunch and dinner and has food to go.



The menu features burritos, tacos, quesadillas, tortas, tostadas, nachos, taquitos, salads and a list of extras and side orders that can be added to any selection. In addition you can choose from a dozen options on the dinner menu which comes with rice, beans, salad and flour tortillas. The dinners cost 8.50 to 9.95 with one (camarones which is shrimp sautéed in butter and garlic) at 11.95. The choice of meat for your order includes grilled steak, grilled chicken, roasted pork, beef tongue, marinated pork and others. Rosa has a good connection as her older brother owns a wholesale meat business that provides fresh meat throughout the bay area. If you want to go a la carte you can get a delicious chile relleno, for example, for 4.85. Or if salad is your choice the Taco Salad at 7.95 consists of a large tortilla shell with choice of meat, lettuce, sour cream, guacamole, cheese and salsa. Emmanuel, who graduated last year from Analy High, tells me everything is

fresh daily. Even the salsa which Hilda makes is all fresh ingredients including the tomatoes. No canned goods here, he says, just the families famous secret recipes. Hilda says she cooks the same as she has done for her large family. Hilda and her husband Manual Lepe have had a farm for 38 years on Occidental Road where they raised their five children.

Rosa studied baking at Nancy's Fancies when she was in high school and is a wonderful baker her mother tells me. She has a sister who owns a bakery in Santa Rosa. Both the girls loved to cook and baking became their specialty. Rosa has been very busy getting the restaurant open, but she has had time to

work with other local food service places to supply them with breakfast burritos. So look for her to add specialty baked goods in the near future. And that's not all they are planning. Soon there will be an Ice Cream Parlor with delicious ice cream and frozen yogurt to eat there or take home. Rosa is going to make fresh waffle cones and have different dips and sprinkles for the ice cream. You will also be able to get shakes and banana splits and sundaes. So check it out.

This restaurant is definitely a family friendly place. Pedro and Rosa are involved in their children's interests such as soccer and spend a lot of time with their family. (Hilda tells me she has 17 grandchildren, 8 step-children and 2 great grand children.) Rosa grew up here and believes Forestville and the surrounding communities are a great place to live and bring up your children. Rosa believes respect is the basis of the business, and she and Pedro like being part of the small community of Forestville.

La Rosa Market and Taqueria is located at 6555 Front Street (which is part of Highway 116) in Forestville. The phone number is 707 887 8741. They are open Monday through Friday from 9:00 a.m. to 8:00 p.m. and Saturday and Sunday from 10:00 a.m. to 8:00 p.m. For comments contact Horan@sonic.net

First Ever!

An M.B.A. in Wine!

The first M.B.A. program for Wine Business in the nation is being launched at Sonoma State University in the heart of wine country.

The development of the M.B.A. program coincides with unprecedented growth and increasingly global competition within the industry and was stimulated by the wine advisory board that guides the program.

"Our partners in the wine industry have been very clear about the need to recruit and retain individuals with a strong knowledge of both professional management and unique wine industry practices," says Mack Schwing, the program's director.

Unlike existing M.B.A. programs in the North Bay, Sonoma State University's Wine Business M.B.A. is designed with two objectives in mind, to provide students with financial and analytical skills required of wine business management and to educate with specific focus on the wine industry through specialized classes and related case studies.