



Shelby Kolpin Winery Chef

Seems cooking is in the genes where Lambert Bridge's new Executive Chef is concerned. At least on her mother's side that is. As Shelby jokingly tells it, "Hey, my dad can't even make oatmeal! In fact, we *just* taught him how to make coffee..." But not only is Shelby's mom a terrific cook, so were her grandparents – her grandpa even baked bread from scratch. The couple raised their own produce as they liked everything *fresh*, and in lovingly tending their gardens, even named favorite apple trees for Shelby and her brother.

Growing up in the East Bay in California, Shelby's stay-at-home mom enjoyed cooking so much she even began a catering business later in life. At that juncture, Shelby had already headed off to Santa Barbara City College. But when mom got an offer to cater her first big job – she called and asked Shelby if she could come home and give her a hand. A friend's daughter was getting married and they were expecting 75 guests at the wedding, scheduled for two days after Christmas.

Although a little crazy (the wedding was held on a hiking trail...in the rain!) – the new mother/daughter venture was nevertheless a bonding experience for the two. So much so in fact that, later, when Shelby's mom decided to open a restaurant, she not only named it after her daughter, but also asked if she'd like to join her in the operation. Mind you, neither one had ever worked in a restaurant at this point.

This was 1994 and, at 19, Shelby was less than enchanted with college so she readily accepted her offer. *Shelby's*, which specializes in serving eclectic California cuisine, is still being run by her mother in Orinda today.

The restaurant kept her busy for nearly five years, during which Shelby switched gears from her previous liberal arts emphasis at college and attended the California Culinary Academy in San Francisco where she graduated with honors.

In 1996, Shelby met her future husband, Renaud, who is also a chef. After three years together, they decided to leave the Bay area and move north to Healdsburg where Shelby's



Chef Shelby and
her dog Porter

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family has owned Fitch Mountain property since the late 1800's. While the two dreamed of one day opening a Wine Country restaurant of their own (and they did briefly work together at Healdsburg's acclaimed restaurant, Zin), joining the staff at Lambert Bridge in '99 has instead led Shelby to what she feels is a far more satisfying pursuit – creating original recipes for the Liquid Assets Wine Club members to showcase the winery's premium wines. These include delectable new types of appetizers, soups, salads ... even desserts.

When asked, Shelby's quick to say she's a Zin girl in terms of her favorite Lambert Bridge varietal. Which is also a perfect accompaniment to some of her favorite foods – "rare beef and stinky cheeses!" She's also a fan of Sauvignon Blanc which she enjoys with another favorite of hers – oysters.

Shelby enjoys preparing original creations for Lambert Bridge and we enjoy sharing them with you! Each month, we feature a recipe of hers OR from other talented chefs. **Click here to read this month's featured recipe** and DO visit again soon for more fresh ideas for your kitchen....

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