

At Home With Elliott and Lynn Dolin

The Malibu mover and shaker transplanted his kitchen for a Pacific vista

BY MARK MORRISON

When Elliott and Lynn Dolin bought their hillside Malibu home in 2001, they knew one thing would have to change: The kitchen didn't belong at the front of the house. "It was dark and overlooked the driveway," says Elliott, proprietor of Dolin Estate Winery and a driving force behind the approval of the Malibu Coast AVA in 2014. He is also a partner in Pacific Prime Properties, which owns industrial buildings in Orange, Ventura and Los Angeles counties.

The couple had the floor plan reconfigured. The original family room was gutted to create a large eat-in kitchen that offers easy access to several outdoor terraces and maximizes the vast coastal view of chaparral-covered canyons and Pacific blue. "Now we're in the light, looking out at the ocean," he says.

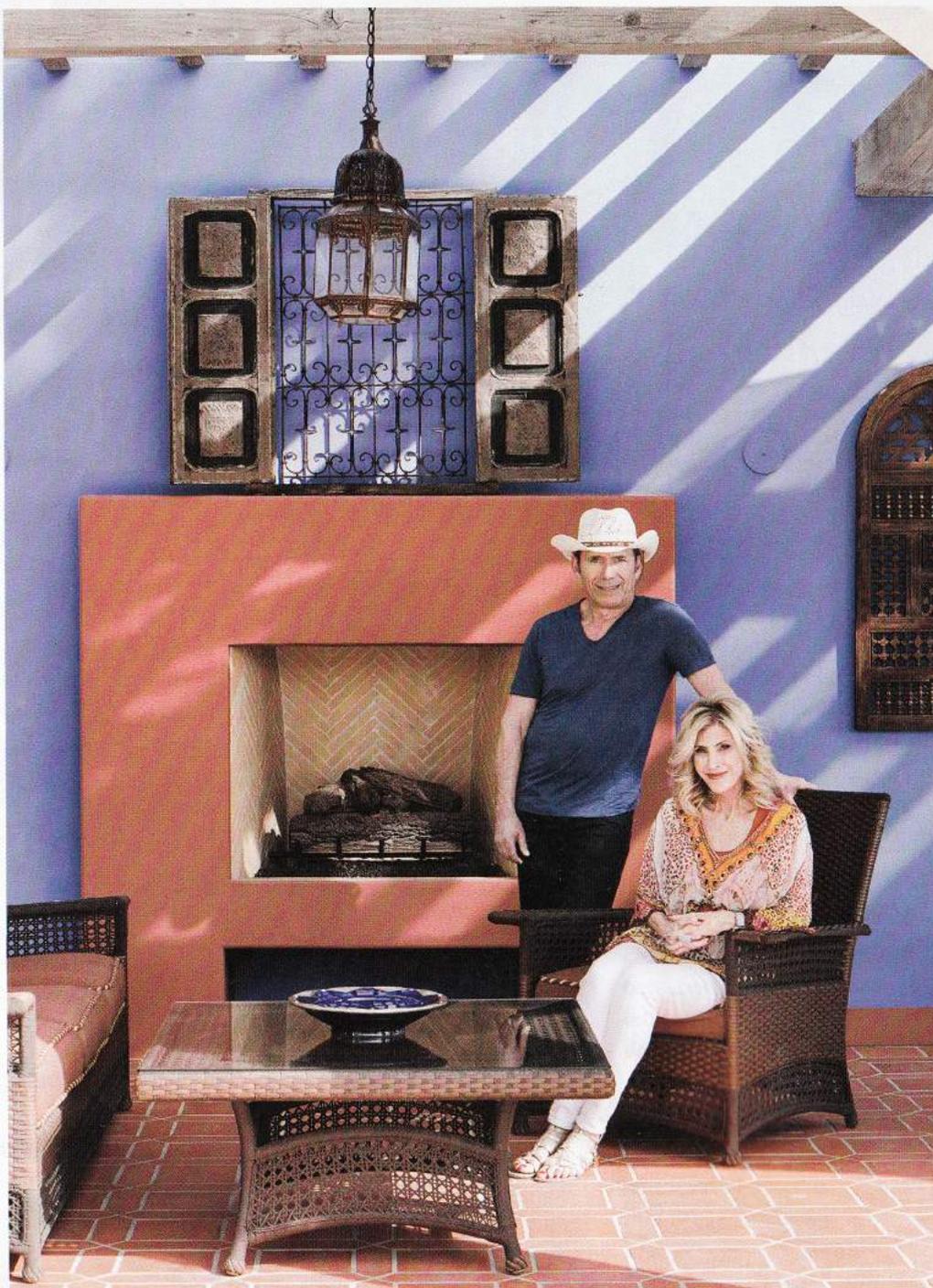
But they had no idea that the project would take five years before they could move in. "It snowballed," Elliott explains. Built in 1989, the house had "a very generic spec Mediterranean look. It didn't have any real architectural character." Drawn to the Spanish Colonial Revival style of early 20th-century Santa Barbara homes, the Dolins wound up redesigning the entire property. "Every arch, every curve, we created," he says.

Elliott and Lynn met in 1991 through mutual friends in Los Angeles, and they've been together ever since. After burning out on city life, they moved to a turnkey home in Malibu—but it didn't have a view. Then they found this house and saw amazing potential.

Working with Malibu architect Thomas Torres, the Dolins began renovations. "We really wanted to create a Spanish country kitchen," says Lynn. They pushed out a back wall to enclose part of a terrace and create a dining area. On one side, they installed a 10-by-7-foot picture window to frame the view; on the other, they added antique-stained, cappuccino-color cabinets that complement the gray-green granite counters. Honed Jerusalem limestone provides a neutral backsplash as well as the surface of the oversize custom island with its fired-clay farm sink.

For added authenticity, they turned to Bob Harris of Malibu Ceramic Works, whose re-creations of vintage Malibu tile have been used in Spanish Colonial Revival landmarks such as the Four Seasons in Santa Barbara. Following Lynn's design, Harris created a ceramic-tile fresco in celadon green that establishes a muted color scheme for the room. Below that, the Dolins installed a stainless-steel Wolf range with six burners and a grill, and they had a Hollywood set artist paint a floral frieze along the hood.

To pull the room together, they covered the floor with terra-cotta



INSIDE OUT

Vintner Elliott Dolin relaxes with his wife, Lynn, in their Moroccan-influenced cabana. Adjacent to the indoor kitchen, the fresh-air lounge and dining area features rattan furniture, wood lattice art and a dramatic gas-lit fireplace.

pavers made in France, using dark gray grout to lend an aged look. Wood spindles flanking the island and decorative Reggio grills on the wall vents add period charm.

Nearby, an arched wooden door leads to a temperature-controlled passageway lined with racks holding the majority of Elliott's 1,200-plus-bottle wine collection, much of which he acquired through one big, fast

ROOM WITH A VIEW

"We didn't want a modern kitchen," Lynn says. The custom Jerusalem limestone-topped center island was assembled on site and anchors the room's earthy color palette. The farm sink by Rohl faces the ocean view. Wood beams and carved-wood chairs make the room "more Spanish-y."



GRILL CRAZY

Lynn is gluten-free and doesn't eat meat, so the Dolins cook a lot of fish and vegetables. Elliott makes frequent use of the built-in Lynx barbecue embellished with custom vintage-style tile from Malibu Ceramic Works.

decision. When the couple bought their previous home, Elliott purchased the seller's 600-bottle wine cabinet, which was identical to his own—but whereas Elliott's held newer California selections, the seller's contained 1982 bottlings of Mouton-Rothschild, Haut-Brion, Cheval-Blanc and Pichon Longueville Lalande, as well as older California Cabernets such as Diamond Creek Volcanic Hill 1984, Dominus 1987 and Phelps Insignia 1991. The collection continues to grow, and Elliott now has to store some wine off-site. "I've run out of room here," he says.

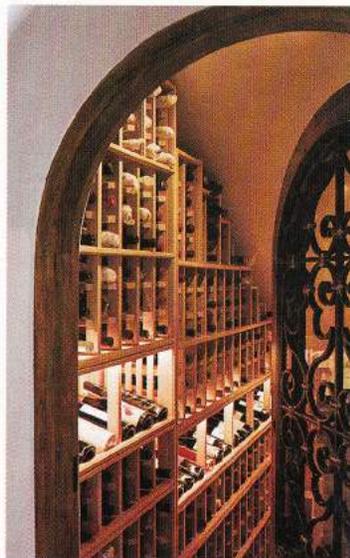
SPACE SAVER

The Dolins reclaimed the wasted space beneath their renovated grand staircase, converting the alcove into a handsome wine cellar that holds 1,100 bottles. Wrought-iron trim adds a Spanish accent to the entryway.



TILE STYLE

The couple removed a fireplace in the family room turned kitchen to make space for a six-burner stainless-steel Wolf stove with grill. Setting the celadon-green tone for the room is a tile fresco Lynn designed, based on the Hispano-Moresque motifs and bright glazes of classic 1920s-era tile maker Malibu Potteries.



When it comes to serving wine, the Dolins usually prefer their own, starting with the estate Chardonnay, made from the 900 vines that grow on their near-acre hillside planted 10 years ago. (The label also produces Central Coast Pinot Noir and rosé.) "We decided that the conditions were perfect—we had a great south-facing slope, good sun exposure, good drainage, and we love being around vines. What could be better than planting a vineyard?"

Most nights, the couple dines at the antique wooden kitchen table overlooking the view. Or they'll grill fish on the patio below and dine in the shade of a poolside cabana.

The Spanish words painted over the archway in the kitchen say it all about the way the Dolins live: "La cocina es el corazón de la casa." The kitchen is the heart of the house. And the view isn't bad either. □

ARCH MADNESS

Lynn stages elaborate, themed parties—Moroccan, Indian, Mexican—in and around the poolside cabana overlooking the vineyard. For a Western-style bash, she brought in bales of hay, dubbing the cabana "Dolin's Saloon."

