



WILL HIKE FOR WINE

Trek the Vineyards in Healdsburg

You can do more than taste the terroir at Healdsburg's **Jordan Vineyard & Winery** (jordanwinery.com)—you can walk it. New three-mile guided hikes (\$75; next up: June 21) let guests explore the vineyard's terrain of cabernet and malbec vines, majestic live oaks, and olive orchards. Shaded pit stops along the way are catered with seasonal agua fresca and estate olive oil tastings. A lunch of charcuterie and cheese is paired with one of Jordan's super-smooth wines. Shelter for the night in a newly remodeled room at the **Hotel Healdsburg** (from \$479 per night; hotelhealdsburg.com), designed by local legend Myra Hoefler with low-slung beds, hide-covered benches, and painter Wade Hoefler's moody landscapes.

17 Ways to Summer

A season's worth of activities as fun as the days are long. Edited by Leilani Marie Labong



CONSCIOUS COUPLING

HONEYMOON IN CARMEL VALLEY

Coupledness is fortified in high style at the exclusive **Bernardus Lodge** (from \$950 per night; bernarduslodge.com), located deep in Carmel Valley. Enjoy lavender-strewn soaks in hammered-copper tubs, private moonlit yoga sessions, and intimate chef's table dinners. Sleep (or don't) in one of 14 new villas and suites, then wake up and drive, stopping at all the plum Highway 1 turnouts. Make sure those sacred vows are airtight: Will Big Sur Guides and Hiking lead you to a secret waterfall for a marriage-purification ritual like those long practiced by the native Esselen Tribe (\$90; bigsurguides.com)?



HELL NO, GMO

Feast Local in Sacramento

Dinner in Sacramento never tasted so San Francisco: Given the surrounding 1.5 million acres of farmland, the city is fixated on the hyper-local. Take a meat moratorium at **Mother** (mothersacramento.com), a casual vegetarian eatery from former Wayfare Tavern chef de cuisine Michael Thiemann, with imaginative small plates such as green-tomato toast with smoked mushrooms. Around the corner at **Grange Restaurant & Bar** (grangesacramento.com), a sophisticated tavern located in the Citizen Hotel, chef Oliver Ridgeway takes a more omnivorous approach: grilled flatbread with charred-onion tzatziki, remarkably succulent porchetta with a verdant tangle of pea greens and crispy pork skin, and velvety butterscotch pudding, glazed with a thin layer of salted caramel sauce.

COURTESY OF THE SUBJECTS