DAY TRIP: THE ROAD TO HANA
A ONE-DAY, OFF-THE-GRID EXPERIENCE NEAR MONTAGE KAPALUA BAY
If last year’s tragic fires forced you to postpone a wine-tasting trip to Napa or Sonoma counties, it’s time to rebook. While smoke and devastating fire caused loss of lives and homes, evacuations, temporary closures and damage to some wineries, because of the timing of the fires in October, most surviving vineyards had already harvested and barreled much of their 2017 vintage.

“At one point, it felt like the smoke and the tragedy would never end,” says Lauren Feldman, director of sales and marketing for Ashes & Diamonds winery in Napa. “Everyone was affected, whether you lost your home or helped provide food or shelter to neighbors. Now we’re definitely on a forward trajectory and ready for visitors.”

Now, not only are the vast majority of wineries undamaged and open for business, they’re wooing visitors with gorgeous new spaces, inspired food pairings and extravagant experiences that go well beyond the tasting room.

Here are three worth visiting:

**ASHES & DIAMONDS**

Well before its 2017 opening, Napa’s Ashes & Diamonds winery was already causing a stir, thanks to its stunning, Bestor Architecture-designed midcentury headquarters, which combines a dramatic zig-zag roof with massive porthole windows and a state-of-the-art production facility. Inside, a sleek bar and several groupings of low-slung nest chairs give the space a loungy feel. That mid-century ethos informs Ashes & Diamonds wines as well: Winemakers Steve Matthiasson and Diana Snowden Seysses are creating well-balanced, food-friendly wines that hark back to the Napa wines of the 1960’s with low alcohol, savory flavor profiles and gentle earthiness. Wines like the 2015 cabernet sauvignon “Vineyard I,” a single-vineyard stunner delicately infused with the flavors of dried herbs, tobacco, tea and crunchy red fruit, have been so well received that Matthiasson won has won Winemaker of the Year from both Food & Wine and the San Francisco Chronicle. Then there’s the 2014 cabernet...
Clockwise from top: Odette Estate’s glass walled tasting space; Ashes & Diamond’s midcentury headquarters; a harvest lunch at Jordan Winery
**AR Lenoble**

From another company during its nearly new partnership offers guests and members the first Champagne that winery's history with sparkling wine dates back to the 1980s, but this farmed caviar and Jordan cuvée by Champagne AR Lenoble. The Champagne and caviar tasting featuring the winery's own sustainably-to be used toward one-of-a-kind experiences like release dinners and a older vintages are poured. Even better, club members can earn points French-style chateau and library tastings where both current and across the 1,200-acre property, as well as winery walking tours of the include vineyard hikes and estate tours with stops for food and wine to add a chef Knoll, the winery has also expanded its portfolio to white asparagus steak salad with Jordan cabernet sauvignon. With the addition of chef Knoll, the winery’s late closing to nibble chef Emma Sears’ carefully curated bites as the setting sun turns the sky over Mount St. Helena into a swirl of reds, pinks and blues. (ashesdiamonds.com)

**ODETTE ESTATE**

Even up to the mid-2011’s, visitors to tiny Steltzner Vineyards were often surprised to find that the friendly and well-informed man in overalls serving their wine was none other than Richard Steltzner himself. In the fall of 2012, partners Gavin Newsom, Gordon Getty and John Conover purchased the 45-acre estate from Steltzner and, working with Napa-based Shopworks interior design and architect Juan Carlos Fernandez, set about creating a new estate that maintained the warmth of the previous ownership, but would be both beautiful and environmentally responsible. They succeeded, constructing a stylish glass-walled space for tasting, updating and retrofitting the cave (one of the first in Napa Valley) and converting to 100-percent organic farming. Designed with a living green roof and 2,500 square feet of solar panels, the new winery earned Gold LEED certification in 2017 and the vineyards have also been recognized by the California Certified Organic Farmers (CCOF). The estate even features a unique winemaking laboratory constructed from recycled shipping containers from China.

The full-bodied 2014 Odette Estate cabernet sauvignon, Stags Leap District is a velvety, terroir-driven blend of cabernet, merlot, cabernet franc, malbec and petit verdot that’s ripe with cherries, ripe raspberries, blackcurrant and violets. (odetteestate.com)

**JORDAN WINERY**

Lots of wineries produce Bordeaux-style wines; few do it as faithfully as Jordan, whose refined Alexander Valley cabernet sauvignon and crisp Russian River chardonnay are known as much for their elegant, European restraint and food-friendliness as for their aging potential. Case in point is the lithe 2013 cabernet, which mingles structured tannins with dark fruits and a hint of cherry.

One of the first wineries in the region to hire a full-time chef, Executive Chef Todd Knoll, whose menus are sustainably sourced from local purveyors and farmers, creates food-directed tastings, pairing “tiradito”—Peru’s take on ceviche—with Jordan chardonnay or a white asparagus steak salad with Jordan cabernet sauvignon. With the addition of chef Knoll, the winery has also expanded its portfolio to include vineyard hikes and estate tours with stops for food and wine across the 1,200-acre property, as well as winery walking tours of the French-style chateau and library tastings where both current and older vintages are poured. Even better, club members can earn points to be used toward one-of-a-kind experiences like release dinners and a Champagne and caviar tasting featuring the winery’s own sustainably-farmed caviar and Jordan cuvée by Champagne AR Lenoble. The winery’s history with sparkling wine dates back to the 1980s, but this new partnership offers guests and members the first Champagne that AR Lenoble has ever produced for another company during its nearly 100 years in business. (jordanwinery.com)

**From Napa to Montage**

Can’t make it to the Napa Valley? Try one of these reds, each chosen by Montage Hotels & Resorts beverage directors, from their wine list.

**DAVE WALLACE, MONTAGE DEER VALLEY**

**MIRA WINERY HYDE VINEYARD CABERNET FRANC**

“As a leader, Jim ‘Bear’ Dyke settles for nothing but the best, and his co-founding partner and winemaker Gustavo Gonzalez has the pedigree to make that happen,” Dave Wallace says. “Mira wants the last sip you have to be the best sip, which means this refined wine is constantly evolving even in your glass.”

**JESSE RODRIGUEZ, MONTAGE PALMETTO BLUFF**

**PETER MICHAEL 2006 LES PAVOTS ESTATE RED BORDEAUX BLEND**

“The wine is 77-percent cabernet sauvignon, 13-percent merlot with the remaining being cabernet franc and petite verdot,” Jesse Rodriguez says. “It has opulent tones of cassis, black truffle, mocha and blueberry. It is well crafted with 12 years of maturity and should show that integration fantastically for another eight years.”

**TROY SMITH, MONTAGE LAGUNA BEACH**

**BUCCELLA CABERNET SAUVIGNON**

“I’m going to sidestep a little bit and pick Buccella cabernet sauvignon because it’s my wife’s favorite and, you know, ‘happy wife, happy life,’ says Troy Smith. “It’s a seriously chewy cabernet with surprising balance and finesse in spite of its mass. Also, the owners are down-to-earth, all-around great people, and that goes a long way to enhancing the experience.”

**OSCAR CHINCHILLA, MONTAGE BEVERLY HILLS**

**MEMENTO MORI CABERNET SAUVIGNON**

“Recently elevated to a cult-status, Memento Mori is a 100-percent cabernet sauvignon fruit coming from the legendary Beckstoffer Dr. Crane vineyard and Las Piedras vineyards in St. Helena,” Oscar Chinchilla says. “The 2014 offers a lot of blackcurrant fruit, a touch of chocolate, and some herbaceous notes. It has a full-body texture with layered notes of cinnamon and shaved coconut coming from the aging process.”

**JOSH SMITH, MONTAGE KAPALUA BAY**

**DUNN VINEYARDS CABERNET SAUVIGNON**

“I really like the dark, richness, structure and complexity of this wine,” says Josh Smith. “It’s 100-percent cabernet that’s dry and not overly ripe.”