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Five wineries that cook up a storm for foodies

By **CAREY SWEET**
FOR THE PRESS DEMOCRAT

Many Sonoma County wineries are doing double duty these days, serving food alongside their fine wines. It's a delicious trend that allows visitors to more fully savor the wines' versatility with everything from potato chips to salmon en croûte dotted with fresh basil butter.

While wineries can't serve full meals or let visitors choose which dishes to eat (due to regulations), some pull out all the stops, offering an experience that is pretty close to the real restaurant deal.



KENDALL BUSBY

Beef tartare pairing at Jordan Vineyard & Winery in Healdsburg.

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BITE CLUB » HEATHER IRWIN

Brew plans soft opening for new Forestville shop

Downtown Santa Rosa coffeehouse Brew plans to hold a soft opening for its new Forestville location on Monday.

Located in the former Backyard restaurant spot, the new outpost, the second coffeehouse for Brew, will serve the same full food and drink menu as at the Santa Rosa store, including 18 taps with rotating selections of craft beer, cider and wine.

Alisse Cottle and Jessica Borrayo opened the humble coffeehouse, with its recognizable rainbow crosswalk and



LOREN HANSON PHOTOGRAPHY

Alisse Cottle, left, and Jessica Borrayo of Brew Coffee and Beer House plan to open a second Brew location, in Forestville.

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WINERIES

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When you're feasting on food this good, it's hard to tell the difference.

Here are five wineries that go all-out with great dishes to accompany their wines.

Jordan Vineyard & Winery

For much of Jordan's history, dining has been a members-only affair at the winery's posh Healdsburg chateau. But now everyone can now enjoy a sumptuous meal. It remains an exclusive experience — a recent preview dinner was limited to 18 guests and priced at a whopping \$395 per person.

The winery is now in the process of planning upcoming dining experiences, starting with special dinners such as a Starlight Supper on July 22, and a series of Parisian Pop-Up Dinners in August.

The menu changes with each theme (check the website for details). But the preview dinner offered an idea of what to expect with elaborate dishes like grilled Wagyu with black lentils and smoked aubergine; and golden mushroom risotto with beurre noisette, pine nuts and fresh shaved white truffle. French onion soup was a performance, really, poured tableside in a pottery bowl set with fluttering onion skin leaves.

1474 Alexander Valley Road, Healdsburg, 707-



LYNMAR ESTATE

A food and wine pairing at Lynmar Estate in Sebastopol.

431-5250, jordanwinery.com

Gary Farrell Winery

If you're lucky enough to score a seat at one of this luxury property's special dinners, you're in for a memorable experience.

A newly redesigned dining room captures spectacular vineyard views, and the wines from director of

winemaking Theresa Heredia are top-notch (Russian River Valley pinot noir in all its finery, from legendary vineyards such as Rochioli, Rochioli-Allen, Bacigalupi, Hallberg and Olivet Lane).

A recent menu featured fancy dishes, including Maine lobster with fennel, San Francisco halibut in brown butter with red kuri squash and comfy-cozy

boeuf bourguignon.

10701 Westside Road, Healdsburg, 707-473-2918, garyfarrellwinery.com

Kivelstadt Cellars Wine Garden & Eatery

This beautiful, garden-centric destination on Highway 12 is the stuff of Sonoma County dreams: a hip roadhouse setting, good wines on tap, craft cocktails and a creative, expertly crafted menu. Plus, it is so dog-friendly that canines get their own food choices, too, of basmati rice with seasonal veggies and optional toppings like Skuna Bay salmon or Petaluma chicken.

Humans can dig into pleasing, full-flavored plates like smoked and glazed pork belly with grilled hen of the woods mushrooms, pistachio pesto, burrata, radicchio salsa verde and pretty nasturtium flowers; or a delightful fried hand pie stuffed with sweet potato, cremini mushrooms, carrots, potato and butternut squash in housemade butter pastry.

22900 Broadway, Sonoma, 707-938-7001, kivelstadtcellars.com

Three Sticks

The 1842 Vallejo-Castenada Adobe, a breathtakingly beautiful hacienda-turned-tasting salon, has been painstakingly renovated. It glows with tile floors, hand-painted murals and antique porcelain pieces found on the site.

A new food and wine tasting experience, launched last fall, is equally impressive. Chefs James Nobel and Abri Chavira create a lavish platter to go with fine wines. On a recent menu was a rich assortment: butternut squash soup with creme fraiche dukkah; duck salad with Liberty Duck prosciutto, La Tur cheese,

pomegranate vinaigrette and Marcona almonds; wild mushroom tart topped with pate brisée, leek custard and foraged wild mushrooms; and Moroccan lamb with piquillo pepper romesco and cilantro puree.

Note that this is a strictly by-appointment experience (\$110), and it helps to call at least a week in advance.

143 W. Spain St., Sonoma, 707-996-3328, threestickswines.com

Lynmar Estate

The 100-acre Sebastopol property is gorgeous, with lavish gardens, quaint barns and views of the Russian River Valley and Laguna de Santa Rosa. Reserve the Lynmar Estate's Collectors Lunch Pairing (\$200) and feast on estate-grown ingredients like fruits, vegetables, herbs and eggs, to complement the cool-climate chardonnay and pinot noir.

Bites from Chef David Frakes feature seasonal signatures such as warm popcorn drizzled in estate olive oil and a flurry of bliss raspberry-viola salt; followed by sandia con tajin or chile-Persian lime dusted watermelon with blistered stone fruit slaw, wonton crisp, shiso vinaigrette and coriander oil. The next course might be grilled garden toast of Nightingale seeded sourdough, herbed chevre, fresh-plucked vegetables and black garlic-date vinaigrette.

To finish: An exquisite chocolate cake garnished with bright magenta, sweet-nutty flavored amaranth plant; or a slab of warm mountain honey tea cake decorated with olive oil ice cream, pistachio dukkah and candied nagano lumbag.

3909 Frei Road, Sebastopol, 707-829-3374, lynmarestate.com

SANTA ROSA SYMPHONY
Family Series

Enjoy an afternoon at the Symphony, filled with music, learning and fun!