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MONTH

DECEMBER 2025
SINCE 1981

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with

BREATHLESS SPARKLING WINES



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Holiday Recipes

Wine Country
Gift Guide

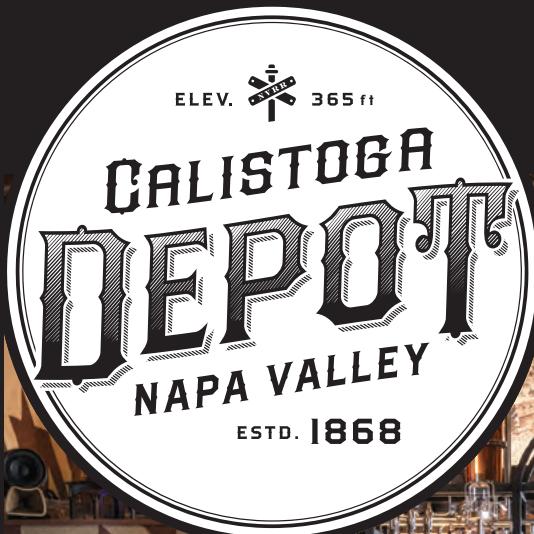
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DECEMBER 2025
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Winery-Favorite HOLIDAY RECIPES

Many wineries share their favorite holiday recipes that beautifully showcase the essence of their finest wines. These cherished dishes, often steeped in tradition, are crafted to bring family and friends together around the table.



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BREATHLESS SPARKLING WINES

Celebrating Life, One Sparkling Sip at a Time

BY TANYA SEIBOLD

Tucked into the heart of Healdsburg, Breathless Wines captures the art of celebrating everyday moments – one graceful glass of bubbles at a time. The wines are world-class, but the vibe is pure Sonoma County: easygoing, welcoming, and meant to be shared. With its inviting tasting room, eco-minded practices, and crisp, elegant bubbles, Breathless invites you to slow down, savor, and toast to the moments that truly leave you breathless.

As polished as their bubbles, the tasting room turns repurposed shipping containers into a glamorous nod to the 1920s. Think gleaming metals, white marble, Parisian blue walls, and crystal chandeliers – all setting the mood for indulgence. Outside, a tiered terrace shaded by redwoods and umbrellas overlooks a drought-tolerant garden, the perfect spot for lingering over a glass (or two).



Founded by sisters Sharon Cohn, Rebecca and Cynthia Faust, and honorary “fourth sister”, lauded winemaker Penny Gadd-Coster, Breathless is a nod to their late mother, Martha Jane, serving as a daily reminder to celebrate life’s simple joys. Their recent 2025 Harvest Fair Sweepstakes win in the Specialty category with their Blanc de Noirs expertly showcases their dedication and mastery of the art of traditional Méthode Champenoise.



Dive In and Explore

Breathless Wines pours 14 distinctive sparklings, each crafted from Pinot Noir, Pinot Meunier, and Chardonnay sourced across Carneros, Russian River, Dry Creek Valley, and the North Coast. Their newly released 100% Pinot Meunier sparkling brut (2021 vintage) captures the essence of this French varietal's berry aromatics, high acidity and a crisp, fruity profile. And coming soon: A new label featuring dealcoholized Brut and Brut Rosé sparklings to enjoy as a light sipper or in mocktails. Don't miss their aged-to-perfection Late Disgorged Brut, and a coveted Ratafia dessert wine, alive with Anjou pear and warm spice notes. With all those corks popping, it's only fitting that tastings include the sisters' favorite pairing – potato chips.

Looking for more Breathless moments?

More than an ordinary wine club, a Breathless Sparkling Wine Society membership lets members choose the wines for each of their shipments. When visiting, enjoy VIP treatment, complimentary tastings, special discounts, and early access to new wines. Visit breathlesswines.com/membership for full details on membership.

Heading out for a local show? Breathless Wines proudly partners with the Luther Burbank Center for the Arts as their official Sparkling Wine sponsor. Whether it's a comedy act, musical extravaganza, or visual arts or education event, a glass of Breathless Brut ensures a top performance – on stage and in your glass. Find more information at lutherburbankcenter.org.

Tasting Experiences

Behind the Scenes VIP Tour: An educational 40-minute tour of the production facility will take you through the Méthode Champenoise process. See the original riddling rack, the new gyropallets—huge robotic machines – and the disgorging line, followed by a seated tasting. Available Thursday through Monday at 10:30 am. \$72 per person.

The Classic Breathless Tasting: Savor a curated tasting of multi-vintage Blanc de Blancs, Blanc de Noirs, and Brut Rosé sparkling wines along with a special sip of their Vintage Single Vineyard release. Offered daily, \$32 per guest.

Sabrage Experience: One-on-one instruction from an experienced guide on the proper technique for sabering a sparkling bottle ... which you'll get to enjoy on property once opened. \$75 per reservation.

Caviar Picnic: Treat yourself to this decadent experience with handcrafted, small-batch farmed California White Sturgeon Caviar from Tsar Nicoulai, organic locally sourced crème fraîche and savory gourmet potato chips. Serves up to four people, \$55 per indulgence.

Bubbly and Bonbons: Add to your sparkling experience with local, crafted-by-hand chocolate bonbons from heralded chocolatier, Chef Nieto at Fleur Sauvage. Their custom-made flavors change with the seasons for a decadent offering year-round. \$14 for 4 pieces of chocolate.

The larger the group, the brighter the sparkle! Perfect for guests of 12–48, your group will be greeted with a welcome pour of one of the beautiful sparkling wines and explore their sparkling collection. Looking to host a private function? Ask about their private event space in the upper garden available for buy-outs. Price based on total guests booked.





Winery-Favorite HOLIDAY RECIPES

Many wineries share their favorite holiday recipes that beautifully showcase the essence of their finest wines. These cherished dishes, often steeped in tradition, are crafted to bring family and friends together around the table.

Each recipe is paired with a specific wine, creating a delightful synergy that enhances the flavors of both the food and the drink. From rich, comforting main courses to light, festive side dishes, winery-favorite holiday recipes offer a delicious way to celebrate while highlighting the unique characteristics of their signature wines.



ENDIVE BOATS WITH GOAT CHEESE, POMEGRANATE & THYME

By Grand Scheme Wines submitted by Passaggio Wines, Glen Ellen

With its pops of red and green, this light and flavorful appetizer brings festive color to your holiday table — and it's as delicious as it is guilt-free.

Prep time: 10 minutes Makes: 6 servings

INGREDIENTS

- 12 Belgian endive leaves
- $\frac{3}{4}$ cup soft goat cheese
- $\frac{1}{4}$ cup pomegranate seeds
- 2 tablespoons finely chopped toasted pistachios or walnuts (optional)
- Fresh thyme leaves or microgreens, for garnish
- Sea salt and freshly cracked black pepper
- Honey (optional)

INSTRUCTIONS

Spoon or spread about 1 tablespoon of goat cheese into each endive leaf. Season with salt and pepper. Top with pomegranate seeds, thyme, and a sprinkle of nuts (if using). Drizzle with honey (optional).

Enjoy this with Grand Scheme Wines 2023 Estate Chardonnay

The crisp endive and creamy goat cheese make a perfect pairing with Grand Scheme Wines 2023 Estate Chardonnay. The wine's bright lemon and crisp acidity complement the tangy goat cheese, while its subtle creaminess enhances the fresh pomegranate and thyme.

SEARED SCALLOPS WITH BROWN BUTTER SAGE & BUTTERNUT SQUASH PURÉE

Beringer Vineyards, St. Helena

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Serves 4

INGREDIENTS

For the purée:

- 1 medium butternut squash, peeled, seeded, cubed
- 2 tablespoons butter
- ½ cup heavy cream (or half-and-half)
- Salt & white pepper to taste

For the scallops:

- 12 large sea scallops, patted dry
- 2 tablespoons olive oil
- 2 tablespoons butter
- 6 fresh sage leaves
- Zest of 1 lemon
- Flaky sea salt

INSTRUCTIONS

1. Make the squash purée: Steam or boil squash cubes until tender, about 12–15 minutes. Purée in a blender with butter and cream until silky smooth. Season with salt and white pepper. Keep warm.
2. Sear the scallops: Heat olive oil in a skillet over high heat. Season scallops lightly with salt, then sear 2–3 minutes per side until golden brown with a just-set center. Transfer to a plate.
3. Make brown butter sage: In the same pan, melt butter over medium heat until foamy and nutty. Add sage leaves and crisp them in the butter. Remove and drain on paper towels. Stir lemon zest into the browned butter.
4. Plate: Spoon butternut squash purée onto each plate. Nestle scallops on top, drizzle with brown butter, and garnish with crispy sage leaves.

**Enjoys these seared scallops with
Beringer Private Reserve Napa Valley Chardonnay**





THE BIG PARM'S CHRISTMAS PRIME RIB

By Henry Belmonte, VJB Cellars/Wellington Cellars

A centerpiece worthy of the holiday table, this prime rib is all about bold flavor, family tradition, and a little Italian flair. Layered with garlic, smoky bacon, and a rich red wine au jus, this recipe is Big Parm's signature way to bring loved ones together at Christmas.

INGREDIENTS

- 1 bone-in prime rib (6–7 pounds)
- 8 cloves garlic, thinly sliced
- 2 tablespoons brown sugar
- Kosher salt and freshly ground black pepper
- Enrico's Rib Rub (available at VJB Cellars or your favorite BBQ rub)
- 1 slice of bacon for each bone in the roast
- 2 cups robust red wine (Barbera or Petite Sirah recommended)
- 4 cups beef stock
- ½ cup unsalted butter

INSTRUCTIONS

1. Prep the roast: Remove the prime rib from the refrigerator 30 minutes before roasting to bring it to room temperature. Preheat oven to 350°F.
2. Season with love: Using a sharp knife, make small slits all over the roast. Tuck a slice of garlic into each slit, then rub the surface with brown sugar. Generously season with salt, coarse black pepper, and a good dusting of Enrico's Rib Rub. Nestle a slice of bacon between each rib bone.
3. Roast to perfection: Place the roast on a rack set inside a roasting pan. Roast for 2–3 hours, until a meat thermometer inserted into the center registers 135°F for medium-rare. Transfer the roast to a platter, tent loosely with foil, and let it rest.
4. Make the au jus: Set the roasting pan across two stovetop burners over high heat. Pour in the red wine, scraping up all those delicious, browned bits with a wooden spoon. Reduce slightly, then add the beef stock and simmer until reduced by half. Just before serving, whisk in the stick of butter until the sauce is glossy and rich. Keep warm.
5. Serve the feast: Slice the prime rib to your liking, spoon the warm buttery au jus over each portion, and bring it proudly to the table.

**Enjoy this with VJB Cellars
Barbera or Wellington
Cellars Petite Sirah**

Big Parm's Tip: The secret isn't just the rub - it's the bacon tucked between each bone that bastes the meat in smoky richness while it roasts, and the butter in the au jus that makes every bite melt-in-your-mouth decadent.



SAVOR THE BEST OF ITALY WITH POLENTA, MEATBALLS, AND SANGIOVESE

Frank Family Vineyards, Calistoga

Few dishes capture the warmth and richness of classic Italian cuisine like polenta and meatballs. This timeless pairing creates a delightful harmony of comforting flavors that not only satisfies the appetite but also pairs beautifully with a glass of Frank Family's Winston Hill Sangiovese. This wine is celebrated for its elegant balance of bright acidity and smooth tannins, which perfectly enhances the hearty, robust flavors of the meal. Whether you're hosting an elegant dinner gathering or enjoying a cozy night in, this pairing adds a touch of sophistication and depth to your dining experience.

INGREDIENTS: MEATBALLS & SAUCE

- 1 pound ground meat
($\frac{1}{4}$ beef, $\frac{3}{4}$ pork)
- $1\frac{1}{3}$ cups fresh bread crumbs
- $\frac{2}{3}$ cup milk or water
- 4 tablespoons finely chopped parsley
- 4 tablespoons finely grated parmesan or romano cheese
- 4 teaspoons kosher salt
- Pinch red pepper flakes and pepper
- 1 teaspoon onion powder
- 3 large eggs
- 4 garlic cloves, minced, divided
- 4 tablespoons olive oil
- 1 28-ounce can crushed tomatoes
- 1 15-ounce can tomato paste

INSTRUCTIONS: MEATBALLS & SAUCE

1. Place meat, bread crumbs, milk or water, parsley, cheese, 2 teaspoons salt, pepper, onion powder, eggs, and half your minced garlic in a large bowl. Mix together with a fork to break up the eggs and chunks of meat. Form the mixture into $1\frac{1}{2}$ - to 2-inch meatballs and arrange them on a plate. Let them chill in the fridge for about 30 minutes to keep their shape.
2. In a large pot, heat 4 tablespoons olive oil over medium heat. Add the remaining garlic and some pepper flakes and let sizzle until the garlic is golden, 30-60 seconds. Add the crushed tomatoes and tomato paste and season with the remaining salt. Let the mixture simmer over low heat for about 10 minutes to 15 minutes, stirring occasionally.
3. Add meatballs to the sauce one by one with the stove on the lowest heat possible and cover with a lid. Don't touch or move them for at least 20 minutes of the 25-minute cooking time so they keep their shape. Meatballs should be fully cooked through at 25 minutes.

Pair with Frank Family Vineyards Winston Hill Sangiovese

INGREDIENTS: POLENTA

- 4 cups water
- 1 teaspoon fine salt
- 1 cup polenta
- 3 tablespoons butter (divided)
- ½ cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish

INSTRUCTIONS: POLENTA

1. In a large saucepan, bring water and salt to a boil. Slowly pour polenta into boiling water, whisking constantly until there are no lumps.
2. Lower the heat to a gentle simmer, whisking frequently until the polenta begins to thicken, which should take about 5 minutes. The mixture should still have a somewhat loose consistency. Cover the pot and let it cook for 30 minutes, giving it a whisk every 5 to 6 minutes. Once the polenta becomes too thick for whisking, switch to a wooden spoon to stir. It's ready when it reaches a creamy texture and the individual grains are tender. Keep in mind that cooking time may vary based on the grind of the polenta.
3. Remove the pot from the heat and gently fold in 2 tablespoons of butter until it begins to melt. Next, stir in 1/2 cup of Parmigiano-Reggiano cheese until it has fully melted into the mixture. Then, cover the pot and let it sit for about 5 minutes to allow the polenta to thicken.
4. Stir the polenta until smooth, then transfer it to a serving bowl. Top it with the remaining tablespoon of butter, the meatballs, and sauce, finishing with a sprinkle of freshly grated Parmigiano-Reggiano cheese for garnish. Enjoy!

**JERK MARINATED CHICKEN THIGHS**

Moon Hollow Estate Wines, Sonoma

INGREDIENTS: CHICKEN

- 2 pounds boneless skinless chicken thighs
- ¼ cup olive oil
- 2 tablespoons sugar
- 1 tablespoon grated ginger
- 3 garlic cloves minced
- ½ yellow onion minced
- 1 tablespoon dried thyme
- ½ tablespoon smoked paprika
- ½ tablespoon ground allspice
- 1 teaspoon ground cloves
- ½ teaspoon ground cinnamon
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- Juice of 1 lemon

INSTRUCTIONS: CHICKEN

Mix all the ingredients together and marinate chicken for 1 hour. In a pan at medium-high heat, add 2 tablespoons of preferred high heat cooking oil. Add chicken carefully one by one. Make sure to space the chicken out with at least an inch of space around each piece, so the chicken doesn't drop the temperature of the pan too much and also doesn't steam on each other. Lower temperature to medium. Turn over each piece every 2 minutes until desired doneness. 10-12 minutes. Let rest for 5 minutes before serving.

INSTRUCTIONS: SAUCE

Boil a few cups of water with a tablespoon of kosher salt. Blanch garleek for about 1 minute in the boiling water. Strain out and cool down in a bowl of ice water. Strain garleek from ice water and add to a blender along with the rest of the ingredients. Adjust salt to desired flavor. Keep at room temperature to serve.

Enjoy this jerk chicken with Moon Hollow Grenache

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SMOKY FLAT IRON STEAK WITH CORN SALSA

Beaulieu Vineyard, Rutherford

Serves 4-6

INGREDIENTS

• 1.5 pound flat iron steak

INGREDIENTS: SPICE RUB

• 1 tablespoon chipotle chili powder
• 1 tablespoon smoked paprika
• 1 tablespoon brown sugar
• 1/4 teaspoon cayenne pepper
• 1 teaspoon garlic powder
• 1 teaspoon cumin
• 1/2 teaspoon coriander
• 1 teaspoon salt + freshly ground pepper

INSTRUCTIONS

Combine all ingredients in a bowl. Place steak on a sheet pan and drizzle with 1 tablespoon oil then sprinkle with spice rub. You may not use all of the rub. Save for later.

INGREDIENTS: CORN SALSA

• 3 ears of corn - shucked
• 1 poblano pepper
• 1/2 red onion - chopped
• 1 pint cherry tomatoes - halved
• 1 cup fresh cilantro - chopped
• 2 limes - zested and juiced
• Salt + freshly ground pepper to taste

INSTRUCTIONS

Prepare grill to medium high heat. Brush with oil. Brush corn with oil. Grill corn and poblano pepper, turning occasionally until charred, about 6-8 minutes. Remove from grill and let cool. With a sharp knife strip kernels from cobs and place in a bowl. Peel charred skin from pepper. Chop pepper into a small dice. Add to bowl along with all remaining ingredients. Taste and adjust seasoning as needed. Set aside while grilling meat.

On hot grill, grill steak until charred on both sides and cooked to desired doneness; 8-12 minutes. Let rest before slicing, 8-10 minutes. Slice against grain. Place on serving platter and serve with corn salsa.

Enjoy this flat iron steak with with Beaulieu Vineyard Rutherford Cabernet Sauvignon

PARSNIP BISQUE

Duck Carnitas | Apple | Curry Oil | Cardamom | Cilantro

By Peter Janiak, Executive Chef
St. Francis Winery & Vineyards, Santa Rosa

Yields: Approximately 8 servings (8 oz each)

INGREDIENTS

- 2.5 pounds parsnips, peeled and chopped
- ½ head fennel, chopped
- 1 small onion, chopped
- 4 ribs celery, chopped
- 1 bay leaf
- 1 pear, peeled, seeded, and chopped
- 4 ounces butter
- 250 ml dry white wine
- 2 quarts + 1 cup vegetable stock
- 1 pint heavy cream
- ½ nutmeg ball, freshly grated
- Salt, to taste

INSTRUCTIONS

1. Melt butter in a large pot over medium heat.
2. Sauté fennel, onion, celery, and pear until soft and translucent.
3. Deglaze with white wine.
4. Add parsnips, bay leaf, and vegetable stock.
5. Simmer for about 30 minutes, or until all vegetables are tender.
6. Add heavy cream and nutmeg; simmer an additional 5 minutes.
7. Blend on high until smooth. Strain through a fine mesh strainer.
8. Season to taste with salt.
9. Chill and reheat when ready to serve.

DUCK CARNITAS

INGREDIENTS

- 4 duck legs
- 6 cloves garlic
- 4 sprigs thyme
- Duck fat (enough for confit, plus ¼ cup reserved)

INSTRUCTIONS

1. Confit duck legs with garlic and thyme until tender.
2. When cool enough to handle, pick the meat and reserve.
3. Strain and save ¼ cup of the duck fat.
4. Before serving, sauté the duck meat in the reserved fat until crispy.
5. Alternative: Use pre-cooked duck confit. Pick the meat and crisp in grapeseed oil.

CURRY OIL

INGREDIENTS

- 1 cup grapeseed oil
- 1 teaspoon Madras curry powder

INSTRUCTIONS

1. Combine oil and curry powder in a small pot.
2. Steep over very low heat (pilot light) for 1 hour.
3. Strain through cheesecloth.

APPLE, CARDAMOM & CILANTRO

- Thinly sliced apple (use mandoline for uniform slices)
- Micro cilantro
- Ground cardamom, for sprinkling

ASSEMBLY

Ladle hot soup into each bowl. Add a mound of crispy duck carnitas to the center. Top with apple slices and micro cilantro. Sprinkle lightly with ground cardamom. Spoon curry oil around the surface of the soup.



Wine Pairing:
St. Francis 2023
Chardonnay,
Wild Oak Vineyard,
Sonoma Valley
93 Points, Gold Medal,
Sunset Magazine
International
Wine Competition

RED WINE BRAISED SHORT RIBS

Adobe Road Winery, Petaluma

Servings: 4

INGREDIENTS

- 4 ounces tomato paste
- 6 bone-in short ribs (5-6lbs)
- 1 bottle red wine
- Extra virgin olive oil
- 2 cups beef broth
- 1 large Maui onion, diced
- 2 bay leaves
- 2 celery stalks, chopped
- 2 tablespoons flour
- 2 peeled carrots, chopped
- Fresh thyme, tied for easy removal

INSTRUCTIONS

Season short ribs with kosher salt. Lightly coat a Dutch oven with olive oil and bring to high heat.

Add short ribs and sear/brown well – about 2-3 minutes per side. Do in batches and set aside.

Pour off excess drippings from Dutch oven (you want about 3 tablespoons remaining).

Add onion, carrots, celery and sauté about 5 minutes. Sprinkle flour over vegetables and add tomato paste. Cook 2-3 minutes. Add the wine and reduce by about half. Return short ribs to pan, add broth, thyme and bay leaves.

Cover and bake in preheated 375 degree oven for approximately 2.5-3 hours. Check periodically and add water if needed. Turn ribs over in pan at about 1.5 hours.

Enjoy these short ribs with Adobe Road Winery Cabernet Sauvignon, Beckstoffer Vineyards Georges III



SUGAR COOKIE MARTINI

Twin Pine Casino, Grapevine Bar & Lounge

INGREDIENTS

- 1-½ ounce Smirnoff Vanilla Vodka
- 1 ounce Ameretto
- ½ ounce of Baileys Original Irish Cream
- Cream cheese frosting
- Candy sprinkles

INSTRUCTIONS

Rim a martini glass with cream cheese frosting and sprinkles.

Place ingredients in a shaker with ice.

Shake vigorously.

Strain in prepared martini glace. Enjoy!



ESPRESSO HOT CHOCOLATE

Hanson Distillery of Sonoma

INGREDIENTS

- 2 ounces Hanson Organic Espresso Vodka
- 4 ounces hot organic milk
- 2 tablespoons organic powdered hot chocolate
- Marshmallows (for garnish)

INSTRUCTIONS

1. In a small saucepan, heat 4 ounces of milk to the desired temperature for hot cocoa.
2. Stir in 2 tablespoons of organic powdered hot chocolate until it is completely dissolved.
3. Add 2 ounces of Hanson Organic Espresso Vodka to the mixture and stir well.
4. Pour the mixture into a mug.
5. Top it off with marshmallows.



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V. SATTUI LATE HARVEST “SNOWBALL” ICE CREAM WITH SPICY MANGO JAM

Created by Michelin Star Chef Stefano Masanti

V. Sattui Winery Executive Event Chef

Serves 4

INGREDIENTS: LATE HARVEST ICE CREAM

- 1 ounce pasteurized egg yolk and 2 ounces pasteurized egg white
- 2.6 ounces sugar (about 6 tablespoons)
- Pinch of salt
- 1.7 fluid ounces V. Sattui Late Harvest wine (about 3 tablespoons + 1 teaspoon)
- 8.8 ounces lightly whipped cream (about 2 cups loosely whipped)
- 0.53 ounces toasted pistachios, finely chopped (about 2 tablespoons)
- 0.88 ounces dark chocolate, finely chopped (about 2 ½ tablespoons)

TO GARNISH

- 3.5 ounces grated/crushed meringue (about 7 tablespoons)
- 4 tablespoons V. Sattui Spicy Mango Jam

INSTRUCTIONS

1. In a bowl, whisk the egg, sugar, and a pinch of salt until very pale and voluminous.
2. Whisk in the Late Harvest wine.
3. Gently fold in the lightly whipped cream, then the pistachios and chocolate, using upward folding motions so you don't deflate the mixture.
4. Transfer to a shallow container, cover, and freeze for 12 hours (or until scoopable).

TO FINISH & SERVE

Using an ice-cream scooper, form 4 round scoops.

Roll each scoop in the grated/crushed meringue to create a “snowball” effect.

Spoon the spicy mango jam onto chilled plates and set a snowball on top. Serve immediately.

NOTES

Pine sprigs: Use only as a decorative element; do not eat.

Make-ahead: The ice cream can be frozen up to 3 days in advance; roll in crushed meringue just before serving to keep it crisp.

Enjoy this Snowball Ice Cream with V. Sattui Late Harvest Riesling, Anderson Valley

CHOCOLATE CAKE WITH GANACHE

Whitehall Lane Winery, St. Helena

INGREDIENTS

- 1½ cup cake flour
- ½ cup unsweetened Dutch process cocoa
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ cup granulated sugar
- ½ ounce unsweetened chocolate, coarsely chopped
- ½ cup Whitehall Lane Cabernet Sauvignon
- 4 tablespoons butter
- 1 cup buttermilk
- 1 tablespoon pure vanilla extract
- 3 large eggs
- ¼ pound semi-sweet chocolate
- ¼ cup heavy cream

Preheat oven to 350. Grease a 9" round cake pan with butter and line the bottom with parchment.

In a bowl sift the cake flour, cocoa, baking powder, baking soda and salt.

In a saucepan, combine sugar, unsweetened chocolate and wine. Cook over medium heat, stirring until the sugar dissolves and the chocolate melts.

Transfer to large mixing bowl, stir in the butter until melted, then stir in the buttermilk and vanilla. Beat in the eggs then the flour mixture just until combined.

Pour batter into cake pan. Bake cake for 35 to 40 minutes, until cake tester or toothpick comes out of center clean. Set pan on rack and let cool for 20 minutes. Invert cake onto a platter and let cool completely.

Meanwhile, finely chop chocolate and place in a double boiler or heat proof bowl over a pan of simmering water, add cream and stir until just melted.

Set aside and let cool. Drizzle the ganache over the top of the cake.

Enjoy this chocolate cake with Whitehall Lane Napa Valley Cabernet Sauvignon



POINTSETTIA CHAMPAGNE COCKTAIL

Breathless Sparkling Wines, Healdsburg

INGREDIENTS

- 1/2 ounce Orange Liqueur such as Cointreau or Grand Marnier
- 3 ounces cranberry juice
- Breathless Blanc de Noirs
- Ice cubes
- Orange twist for garnish

INSTRUCTIONS

Combine the orange liqueur, and cranberry juice in a cocktail shaker filled with ice. Shake then strain into a Champagne flute or coupe. Fill the rest of the glass with Breathless Blanc de Noirs, add the orange twist for garnish and enjoy! For extra fun – add a sugar rim to the glass!



Holiday Gift Guide

UNCORK THE SPIRIT OF THE SEASON WITH THIS CURATED MIX OF EXCEPTIONAL GIFTS FOR THE WINE LOVER, CHEF, ADVENTURER AND MORE. INSPIRED GIFTS FOR EVERYONE WHO LOVES TO SIP, SAVOR, AND CELEBRATE IN STYLE.



ANABA WINES

A Gift for the Discerning Pinot Noir Lover

This exquisite trio is a treasure of single-vineyard Pinot Noirs. Crafted by Winemaker Katy Wilson, these wines – including selections highly acclaimed at 94–95+ points by Wine Advocate & Vinous – offer a compelling journey through the diverse terroirs of Sonoma.

ANABAWINES.COM



WALT WINES

1,000 Miles of Pinot

Give the gift of 1,000 Miles of Pinot with WALT's Ultimate Pinot Noir Gift Set. These six bottles showcase Pinot Noirs from highly celebrated vineyards from the Pacific Coast's premier Pinot Noir terroir. It is the ultimate gift and arrives in a signature wooden box.

WALTWINES.COM/HALL-FAMILY-WINES-GIFT-GUIDE



MERRYVALE VINEYARDS

Gift this Merryvale Holiday Fan Favorite!

This elegant gift set features two of Merryvale's most popular current releases – 2022 Sonoma Coast Chardonnay and 2021 Napa Cabernet Sauvignon – beautifully presented in a classic Merryvale gift box. Visit the website for more gift sets and corporate gifting options.

MERRYVALE.COM



FLORA SPRINGS WINERY
Celebrate the Season with
Flora Springs' 2021 Holiday
Three-Bottle Gift Set

A festive trio featuring hand-etched and painted bottles filled with beautifully crafted wines. A luxurious gesture for the holidays, perfect for gifting or gathering, this set captures the magic of the season in every elegant detail.

FLORASPRINGS.COM



POINT REYES FARMSTEAD CHEESE COMPANY
Curated Cheese Collections

Choose award-winning, sustainably produced cheeses – locally crafted for 25 years – for the wine-, cheese- or food-loving people on your gift list. This year, a variety of curated gift collections have been created that showcase the best of the farmstead offerings – perfect for holiday entertaining or thoughtful gifting. Point Reyes Farmstead Cheese Co. is a proudly women-owned-and-operated dairy farm and creamery, rooted in sustainability, community, and family. These award-winning cheese collections have been featured on Oprah's Favorite Things in both 2023 and 2024! Each collection features handcrafted cheeses, including classics like Original Blue, Toma, and Bay Blue, paired with artisan accompaniments and beautifully packaged (with all eco-friendly materials) for a memorable unboxing experience.

POINTREYESCHEESE.COM



CALISTOGA DEPOT
Prosperous & Penniless Spirits

In the month of December, buy one bottle and receive a \$25 Calistoga Depot gift card, or buy all 3 bottles and receive a \$100 Calistoga Depot gift card.

Shipping not available.

- Barrel-Aged Gin, \$200
- Bourbon Whiskey, \$250
- Rye Malt Whiskey, \$300

CALISTOGADEPOT.COM



GLORIA FERRER
Give a Gift that Sparkles

Make a lasting impression with the exclusive 2019 Carneros Cuvée Rosé presented in an elegant one-bottle gift box. This exceptional sparkling wine captures the essence of sophistication with its refined bubbles, delicate fruit notes, and graceful finish – a luxurious expression of craftsmanship that conveys celebration and distinction in every sip.

GLORIAFERRER.COM



NEW WEST KNIFEWORKS Sharp Gifts

Give a gift that lasts a lifetime – American-made knife art from New West KnifeWorks in St. Helena. Called “kitchen jewelry” by Food & Wine Magazine, these works of hand-crafted functional art are the rare gift your loved one will use everyday and think of you fondly when they do. Discover world-class kitchen knives, hunting blades, and artisan ironwork at 1380 Main Street in St. Helena.

NEWWESTKNIFEWORKS.COM



HALL WINES For the Serious Wine Collector

Elevate your gift giving this holiday season with HALL's Ultimate Cabernet Collector Gift Set. Showcasing HALL's highly rated and allocated Cabernets from Napa Valley's most revered appellations, this set is the perfect gift for any serious wine collector. Arrives in a beautiful custom wooden box.

HALLWINES.COM/HALL-FAMILY-WINES-GIFT-GUIDE



CALISTOGA DEPOT Casa Obsidiana Tequila

In the month of December, buy one bottle and receive a \$25 Calistoga Depot gift card, or buy all 3 bottles and receive a \$100 Calistoga Depot gift card. Shipping not available.

• Blanco, \$190 • Resposado, \$250 • Añejo, \$330

CALISTOGADEPOT.COM



ALEXANDER VALLEY VINEYARDS 50th Anniversary Cabernet Sauvignon

In honor of its first vintage in 1975, Alexander Valley Vineyards has selected one lot of 2021 Cabernet Sauvignon for its 50th Anniversary release featuring the original label. This is classic Alexander Valley Cab, filled with texture, dark fruit flavors tempered by oak, vanilla, menthol, and chocolate and finishing with silky smooth tannins ... a gift that Cab lovers will cherish!

AVVWINE.COM

THE ART OF GIVING, PERFECTED

Curated wine collections from celebrated estates

This holiday season, give more than wine—give an experience. Our expertly curated duos and trios feature exceptional wines from **Silverado Vineyards**, **Ferrari-Carano**, **Chalk Hill Estate**, **Lancaster Estate**, and more from the Foley Family portfolio. Each collection arrives in an elegant gift box, ready to delight. Complimentary luxury packaging and shipping included.



[Shop Our Holiday Collection](#)



foleyfoodandwinesociety.com/holiday

WORLD-FAMOUS SKUNK TRAIN Gift The Magic of The Season!

Treat your family to a journey with Mr. Skunk to the world's largest living Christmas tree. Sip cocoa, sing carols, and share endless giggles with Mr. Skunk and his elves – available November 22 through December 31. The best family fun on Highway 101 awaits.

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SKUNKTRAIN.COM



V. SATTUI WINERY Honey & Wine Make Everything Fine Box

Sweet, salty, and utterly scrumptious, this package is a Napa d'Italia playground for the palate. Indulge in signature estate honey, Parmigiano Reggiano, crackers, and house-made salted caramels, complete with logoed stainless corkscrew and cutting board. Customize with your choice of five acclaimed V. Sattui wines.

VSATTUI.COM



EARTH & SKY CHOCOLATES Artisanal Chocolates Gift Box

A 16- or 25-piece assortment of the most popular flavors of Earth and Sky chocolates, including vegan and gluten-free options, chosen by Chocolatier Robbie Schmidt. Give the gift of gorgeous, handcrafted, artisanal chocolates from the heart of Napa Valley. Shipping not available.

EARTHANDSKYCHOCOLATES.COM



FRANK FAMILY VINEYARDS Ultimate Cabernet Collection

A taste of the region from cool-climate Carneros to the heart of Rutherford, this gift set showcases some of Frank Family Vineyards' finest and most diverse vineyard sites. Nestled inside a luxuriously textured black gift box, it's an elegant collection for palates who want it all.

FRANKFAMILYVINEYARDS.COM



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LEDSON.COM



WHITEHALL LANE WINERY
Make it a Celebration!

Make every celebration sparkle with Whitehall Lane's Party Night 2-Pack. Featuring a crisp 2023 Sonoma Valley Chardonnay and a bold 2021 Napa Valley Cabernet Sauvignon, this duo pairs perfectly with Annette's Gourmet Chocolate Popcorn – a festive, ready-to-enjoy gift that brings indulgence and joy to every holiday gathering.

WHITEHALLLANE.COM



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SIXSIGMARANCH.COM · 707-994-4068

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This holiday season, give the gift of unforgettable experiences with a Beau Wine Tours gift certificate. Perfect for wine lovers, it offers luxurious transportation and guided tastings through Napa or Sonoma. It's a thoughtful, elegant present that creates lasting memories – ideal for friends, family, or colleagues who appreciate fine wine and travel.

BEAUWINETOURS.COM

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PRIESTRANCHWINES.COM/PROVISIONS



ST. FRANCIS WINERY & VINEYARDS

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Capture the spirit of Sonoma this season with elegant, holiday etched bottles and curated wine gift sets featuring signature varietals like Sonoma County Cabernet Sauvignon and Old Vines Zinfandel. Each piece blends artistry and craftsmanship, making it a thoughtful gift or festive centerpiece that embodies the warmth and authenticity of Sonoma. Shipping is included on orders of \$100 or more featuring gift sets or etched bottles.

STFRANCISWINERY.COM/GIFTS



HANSON DISTILLERY OF SONOMA

Shake Up Your Gift Giving with this Dirty Martini Kit

The Hanson Dirty Martini Kit has everything you need for a perfectly balanced, savory sip. Featuring Hanson Organic Vodka, Ancient Olives Juice, and Olive Pitt Stuffed Olives, this kit is pure sophistication. Shake, stir, or sip it your way for an effortlessly classic cocktail moment.

HANSONOFSONOMA.COM



BREATHLESS SPARKLING WINES

Give them Gold!

These elegant, handcrafted sparkling wines bring festive sophistication and the spirit of Sonoma to every toast and celebration. Breathless Sparkling Wines Blanc de Noirs and Late Disgorged Brut – both Gold Sweepstakes winners at the Sonoma County Harvest Fair – make a stunning holiday gift.

Celebrate the season with award-winning sparkle.

BREATHLESSWINES.COM



TWIN PINE CASINO & HOTEL

Find Gifts for Everyone On Your List

For holiday shopping, explore the endless gift options at the Twin Pine Casino & Hotel Gift Shop. If your loved one is a foodie, consider a gift card from Manzanita, Marketplace, or Grapevine. Best staycation ever – purchase a gift certificate for a luxurious stay at the hotel. It's the perfect way to relax before the busy holiday season or to treat special guests. End the year in style and get lucky at Twin Pine Casino & Hotel.

TWINPINE.COM



NAPA VALLEY BIKE TOURS

For the Wine Lover and Adventure Seeker!

Surprise someone special with a gift card from Napa Valley Bike Tours! Perfect for wine lovers and adventure seekers, it offers unforgettable cycling experiences through scenic vineyards and charming countryside. Whether self-guided or guided, it's a unique way to explore Napa Valley. A thoughtful, fun, and flexible gift idea!

NAPAVALLEYBIKETOURS.COM

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NAPA'S RIVERFRONT

Stroll, Stop, Sip, and Shop

BY JENNIFER DADESHO

Blending historic charm with contemporary flair, the walkable enclave of locally owned boutiques, restaurants, and bars set along the Napa River, the downtown riverfront district is one of Napa Valley's most inviting destinations for shopping, dining, and leisurely exploration. With December in full swing, the riverfront business bustle with activity making it easy and fun to find holiday gifts for friends, family, and for yourself, too! Stroll Napa's RiverFront where these retailers are making spirits bright this holiday season.

Shoppe Twelve

Just steps away, Shoppe Twelve delivers a vibrant mix of California-cool and modern femininity. Known for its on-trend styles, the boutique's holiday lineup includes a limited edition holiday sweater collection and a cool, below-the-knee coat in four classic match-everything colors of ivory, black, oatmeal, and camel. The kind staff at Shoppe Twelve takes pride in helping clients fine tune and polish their outfits and repeat customers love this personalized shopping experience. Let the team here guide you to most hip ready-to-wear items this season the comfortable wide-leg denim by Hidden, as well as items in rich chocolate brown suede – the perfect warm shade for the cold winter months.



Helen Lyall & Scott Lyall

These twin pillars of downtown Napa style remain essential stops for anyone looking to elevate their wardrobe or to gift to the most stylish person on your list.

Helen Lyall Womenswear offers a curated selection of designers from around the world and fashionistas will find timeless ready-to-wear looks and stunning evening attire with distinctive accessories, including distinctive purses, beautiful scarves, and one-of-a-kind jewelry. And, for an easy holiday gift, select a beautifully fragranced candle from a line created exclusively for the boutique, the Helen Lyall Luxury Candle Collection.

Right next door at Scott Lyall Menswear, the lines for men lean into classic craftsmanship with soft wool coats, polished knits, perfectly cut trousers, and sharp polos and tees. Here, the fashion forward man will find polished attire from brands such as Robert Graham, Au Noir, Alberto, and Psycho Bunny. With personalized shopping recommendation and surprise discounts, shoppers will leave styled and savvy.

Zuniga Optical

For a gift that blends function and flair, Zuniga Optical turns eyewear into art. The boutique's sleek interiors reflect its collection of ultra-chic frames and spectacles – including lines by Hoorsenbuhs, Jacques Marie Mage, and LA Eyeworks. With over 15 years of expertise in the field of optometry, the pros at Zuniga Optical offers custom fittings to ensure that every guest finds or defines their own signature style. Whether you're sporting a bold statement frame or going for subtle sophistication, the array of options at Zuniga Optical will have you throwing shade in no time.

ÆRENA Gallery

Duck into ÆRENA Gallery and discover collectible beauty that is out of the ordinary. Acquiring a unique work of art is a timeless experience and with the diverse collection at ÆRENA, finding something niche is as part of that journey. Showcasing a range of artists, disciplines, and media, the collection at ÆRENA include photography, oils, and acrylics on canvas, sculptures in stone and bronze and much more. In addition to showstopping artful pieces for the home, find equally unique home furnishings, too, both new and vintage. Get eclectic, browse and learn, and cultivate something extra-special from this gallery.

Sidestreet Napa

For the ultimate gift that keeps on giving throughout the year, consider a membership to the discreet members-only lounge, Sidestreet Napa. Here, members enjoy a speakeasy Rat Pack vibe in which they can work, host guests and enjoy multiple cozy and private areas. Plus, Sidestreet creates memorable events for members throughout the year including its signature holiday party that, among libations and sweet cigar smoke, features live jazz music hearkening to a classy Christmas cocktail party complete with nighttime views of the Napa River. To experience a sneak peek at the perks of membership, Sidestreet will host a coveted **Scotch and Cigar Tasting** event, featuring a range of 15 to 30 year Scotches and a variety of premium cigars, on December 12. Contact Sidestreet directly to reserve your space for this exclusive opportunity.



Take a break from shopping or plan your holiday celebration dinners at one of the several dining options available at RiverFront Napa.

Set along the scenic Napa Riverfront, **Morimoto Napa** brings the creativity and craftsmanship of Iron Chef Masaharu Morimoto to wine country. The restaurant blends Japanese precision with California ingredients, offering artful sushi, flavorful entrees like miso black cod, and an extensive sake list. The sleek, contemporary setting and riverside patio make it ideal for both elegant dining and relaxed evenings.

Los Agaves Napa adds vibrant color and warmth to downtown Napa with its lively atmosphere and authentic Mexican flavors. Guests can enjoy house-made tortillas, fresh guacamole, and signature margaritas while dining indoors or on the inviting outdoor patio. It's a favorite for casual gatherings and festive nights out.

At **The Waterfront Seafood Grill**, diners are treated to a menu celebrating the best of coastal cuisine. With river views, fresh oysters, and perfectly grilled seafood, it's a polished yet approachable destination for memorable meals.

Morimoto Asia offers a sophisticated fusion of pan-Asian flavors—dim sum, sushi, wok dishes, and more—all served in an elegant, modern space overlooking the Napa River.

Checking off your holiday shopping list at RiverFront Napa becomes a must to stop, sip, savor, and shop.



FRANK FAMILY VINEYARDS

Guests are Invited to Toast a Season of Accolades

In celebration of recent awards, the Napa Valley winery will offer complimentary tastings in December

Frank Family Vineyards, one of Napa Valley's most respected and welcoming wine destinations, is celebrating a landmark year of recognition for its wines, its team and its enduring commitment to hospitality. To mark the occasion and thank its loyal following, the winery will offer a complimentary "Accolades of the Estate" tasting December 1 through December 31, 2025 (Sunday through Thursday) at its Calistoga tasting room.

The gesture is a nod to the winery's early days as one of Napa Valley's last tasting rooms to offer tastings free of charge, reflecting its founding philosophy that no one is a customer; everyone is a guest.

Founded in 1993 by entertainment veteran Rich Frank and Emmy-award winning broadcast journalist Leslie Frank, the winery remains guided by the belief that hospitality is personal, genuine and best shared with community. Known for its classic renditions of Napa Cabernet and Chardonnay, this year's accolades underscore Frank Family's dedication to quality, community and crafting meaningful moments for visitors from near and far.

As part of Sunset Magazine's 2025 Travel Awards, Frank Family Vineyards was named a winner in the "Top Tastings" category, recognizing the winery as one of Napa Valley's must-visit destinations. USA Today's "10BEST" awards also ranked the winery's acclaimed wine club among the nation's best. The distinction was

earned for Frank Family's wide range of membership options and more than three decades of dedication to fostering meaningful connections with its members.

Local honors followed suit. The Napa Valley Register named Frank Family "Best Winery" in its annual "Napa Valley's Finest 2025" awards. The Santa Rosa Press Democrat's "Best of Napa County Awards" recognized the winery across multiple categories, including Best Winemaker (Todd Graff), Best Zinfandel, Best Wine Club and Best Overall Winery.

"These reader-driven awards are incredibly meaningful and a true testament to the community that continues to embrace us," says Founder Rich Frank. "For more than 30 years, guests have been at the heart of everything we do, and we are sincerely grateful for their support."

"These recognitions reflect the dedication of our vineyard and cellar teams, our hospitality staff and our loyal guests who return year after year," adds Senior Winemaker and General Manager Todd Graff. "Since our first vintage, we've been committed to making world-class wines and offering memorable experiences that bring people together. It's deeply rewarding to see that commitment celebrated."

To reserve the "Accolades of the Estate" tasting, visit frankfamilyvineyards.com/visit/accolades-of-the-estate-tasting. Reservations are required and can be booked Sunday through Thursday from 10 a.m. to 5 p.m., with final seating at 2:30 p.m.



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VINEYARDS
50 YEARS 1975-2025

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BACCHUSLANDING.COM

ALDINA VINEYARDS
COMSTOCK WINES

CONVENE BY DAN KOSTA
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HOME FOR THE HOLIDAYS

A Five-Day Celebration of Wine Country Magic from the Foley Food & Wine Society

Home for the Holidays 2025 is a festive series of five distinct wine-country events designed to celebrate the season with elegance, conviviality, and memorable culinary and wine experiences.

Taking place from December 6 to December 14, this event invites attendees to pick from one of the themed experiences – or purchase an All-Access Pass to participate in all five. Each day is hosted at a different winery, providing not only wine tastings but immersive holiday ambiance, interactive features, and curated food pairings.



Saturday, December 6

FEAST OF THE SEVEN FISHES

Ferrari-Carano Vineyards & Winery, Healdsburg

Dive into a nod to the Italian holiday tradition – with bite-sized seafood creations, an interactive pasta-making demo, and chef-prepared fresh pasta to take home.



Sunday, December 7

DREAMING OF A WHITE CHRISTMAS

Chalk Hill Estate, Healdsburg

Set in a winter-wonderland atmosphere, enjoy a reception of heavy hors d'oeuvres by Estate Chef Sam McKenzie, live Christmas-classic performances, and a custom holiday ornament keepsake.



Friday, December 12

JINGLE & MINGLE

Sebastiani Vineyards, Sonoma

A more spirited, retro barrel-room party – featuring festive finger foods, a live DJ, trivia games, photo booth, an ugly-sweater contest, and a surprise Secret Santa gift. Wine pairing centers around Sebastiani's Cherryblock wines.



Saturday, December 13

OUTDOOR CHRISTMAS MARKET

Chateau St. Jean, Kenwood

A Parisian-inspired holiday market nestled in a historic chateau setting – featuring traditional French fare, seasonal entertainment, holiday shopping, and a surprise keepsake gift.



Sunday, December 14
CABERNETS OF CHRISTMAS
Silverado Vineyards, Napa

Experience the heart of the Stags Leap District with tasting booths of Silverado's celebrated Cabernet Sauvignons, curated bites, a chocolate-station and artisan demo, and a custom ornament to take home.



Home for the Holidays is special with its combination of top-tier winemaking estates, thoughtful food and wine pairings, and thematic holiday immersion. Each experience offers a unique twist – whether it's interactive cooking, festive décor, music, or market-style shopping. Attendees not only taste excellent wines from the Society's portfolio but also engage in experiences that evoke the joy of the season. The event also underscores the Foley Food & Wine Society's mission of merging "world-class wines, exquisite food, and amazing experiences."

Tickets

\$75 per event
\$50 for Society members
\$250 for all five holiday experiences; \$175 for members



To reserve your all-access pass, simply select any of the events listed and "add on" an all-access pass at when checking out on foleyfoodandwinesociety.com/events.

Sign up for our email newsletter at WineCountryThisMonth.com

WHITEHALL
LANE



Choose Your Adventure

Have wine YOUR way at Whitehall Lane Winery.

From traditional bar tastings to estate tours and seated venues, build your experience your way and even add a snack or two.

Elevated Cabernet Tasting

Sip in the views of the Mayacamas Mountains from our Club Room while savoring the most exquisite Cabernets in our collection, from library releases to single-vineyard wines.



Winery Exclusive Flight

Enjoy a selection of fantastic Napa Valley wines that can only be found here. Relax in our Garden Pavilion among the vines and enjoy the sunshine (sunshine not guaranteed).



Leo Trio

A quick and fun sip of three current-release wines, guided by one of our excellent educators, in our tasting room or on our front patio.



Add-Ons & Extras

Make your visit extra special by adding on a cheese or charcuterie plate, or schedule a picnic lunch from Oakville Grocery to enjoy during your tasting.



Which adventure will you choose?



TASTING ROOM OPEN DAILY 10AM-5:30PM
RESERVATIONS RECOMMENDED
1563 St. Helena Highway South :: St. Helena
707-963-9454 :: whitehalllane.com



EXPERIENCE THE
Magic of the Season
on the
**NAPA VALLEY
WINE TROLLEY'S**
Holiday Lights Tour

The Napa Valley Wine Trolley's Holiday Lights Tour is back this festive season, promising an unforgettable journey through the city of Napa's most radiant holiday displays. The tour, which has become a beloved tradition for locals and tourists alike, take place December 5 through Sunday, December 21, on Friday/Saturday/Sunday.

Each year, Napa Valley transforms into a holiday spectacular with dazzling light displays that highlight the unique architecture and beautiful landscapes. We are thrilled to continue this cherished holiday tradition and offer residents and visitors an extraordinary way to experience the magic of the season.

The tour departs each evening from The Napa Yard at 585 1st Street, Napa. This year, there will be two departure times to select from, 6:30 p.m. and 8 p.m., taking passengers on a 60-minute journey through the decorated areas of Napa. We aim to provide a family friendly holiday experience that combines the beauty of Napa with the joy and excitement of the holiday season. We encourage everyone to join us this year, arrive early and enjoy a holiday beverage at The Napa Yard, or dinner at one of the many local restaurants.

Tickets for the Holiday Lights Tour can be purchased at napavalleywinetrolley.com/holiday-wine-trolley-tours. Attendees are urged to book early, as the tour is popular and spaces are limited. Tickets cost \$35 per adult, with children under the age of 10 being \$25 per ticket.

The Original Napa Valley Wine Trolley is a family-owned and locally operated company, since 2010, offering guided tours on a San Francisco cable car that showcases the splendor of Napa Valley's wine culture, history, and landscapes. The Napa Valley Wine Trolley allows guests to explore the region's renowned wineries, and indulge in its finest wines, all while enjoying the nostalgia of a vintage San Francisco cable car ride. With a commitment to providing an authentic and unforgettable experience, the Napa Valley Wine Trolley allows guests to explore the region's renowned wineries, and indulge in its finest wines, all while enjoying the nostalgia of a vintage San Francisco cable car ride.

napavalleywinetrolley.com/holiday-wine-trolley-tours

IMPECCABLE HOSPITALITY

EXQUISITE ATMOSPHERE

EXTRAORDINARY WINES



LEDSON WINERY & VINEYARDS

The Ledson family has a long and rich **agricultural history** in Sonoma County dating back to the 1860s. The Ledson legacy was built on long hours of hard work, always focusing on quality over quantity. Ledson's highly coveted, estate-grown, handcrafted wines, scoring **95 points and above**, reflect a sense of place and showcase the art of premier winemaking. Dr. Daniel Roberts, Soil Scientist and Viticulture Expert, said, "Steve Ledson's unrelenting quest for perfection is very prominent at Mountain Terraces Vineyard and is proven in every bottle of wine." The winery, designed and built by Steve, is an architectural showpiece known as the 'Castle.' Vine Pair called it "**One of the Twelve Most Impressive Wineries in the World**" and Boston Globe said, "**This Castle is a Must-See.**"

You can reserve a **private tasting** in your own tasting suite, a **seated tasting** or a **classic tasting** at one of the bars. Cheese and charcuterie plates are available to elevate your experience. The **Gourmet Marketplace** offers local and unique cheeses, meats, fresh sandwiches, salads and treats to create the perfect picnic lunch you can enjoy in the Parlor. Ledson wines are sold exclusively at the winery, online at ledson.com, and at the Zina Lounge in Sonoma.

LEDSON HOTEL & THE ZINA LOUNGE

Standing like a crown jewel of the **Historic Sonoma Plaza**, the **luxurious six-room** boutique Ledson Hotel & Zina Lounge bring guests back in time to an era of grandeur. The rooms feature king-sized beds, in-room whirlpool tubs, romantic fireplaces and private balconies.

On the first floor is the Zina Lounge, a **world class destination** named after Steve Ledson's great-great grandfather, Zina Hyde Cunningham who settled in Sonoma County in 1865 to open the family winery. The winery specializes in producing small lots of **meticulously handcrafted wines**, scoring in the mid 90's. Wrap your day up at the Zina Lounge with award-winning wines from Zina Hyde Cunningham, Ledson and Mountain Terraces wineries. You can reserve a **private tasting**, a **flight of three or five wines**, or enjoy **wine by the glass** while relaxing by the fireplace. Cheese & charcuterie plates are available to elevate your experience.

One of the 100 Hottest New Hotels Around the Globe — Condé Nast Traveler

LEDSON
150
Years of Tradition



LEDSON WINERY & VINEYARDS
7335 Hwy 12 • Kenwood • CA 95409
707-833-2330 • ledson.com
Tastings daily by appointment 10am - 5pm



LEDSON HOTEL & THE ZINA LOUNGE
480 First Street East • Sonoma • CA 95476
707-996-9779 • ledsonhotel.com
Open daily by appointment 10:30am - 6pm



Expect a little more ... for a lot less!

EXECUTIVE RETREATS & SOCIAL GATHERINGS
PROFESSIONAL CATERING • FINE DINING • STUNNING GOLF COURSE

If you are looking for your next luncheon, dinner, business meeting, or rehearsal dinner ... look no further! Our delicious menu selections and excellent service is what we specialize in within our beautiful banquet facility.

GREENVIEW BAR & GRILL
707-987-3146 | greenviewbarandgrill.com

19210 Hartmann Road, Hidden Valley Lake
30 minutes from Calistoga, Napa Valley



A Magical Journey to the World's Largest Christmas Tree!

All aboard the Skunk Train, my festive friends! It's Mr. Skunk here, inviting you to Willits, just two hours north of Napa and Sonoma on Highway 101, for a ride all the way to my workshop in the world's largest living Christmas tree!

Step aboard my historic train transformed into a festive wonderland, where twinkling lights, décor, and the joyful buzz of the season fill the air. As you journey through the towering evergreens, my band of elves will spread cheer with hot cocoa in souvenir



mugs, delicious cookies, and endless games and entertainment.

Anticipation builds until you finally arrive at the breathtaking sight – my giant Christmas tree! Towering at 222 feet, this living marvel dazzles with shimmering ornaments, glowing garlands, and holiday magic that captures the spirit of the season. But it's more than just a tree – it's my very own workshop and cozy woodland home.

After your magical ride, the festivities continue back at the Willits Depot. Capture family photos, explore the gift shop, and soak in the charming small-town atmosphere.

Mr. Skunk and the Giant Christmas Tree is a must-do celebration this season, but trains are selling out faster than you can say Ho, Ho, Ho! Reserve your tickets today and make memories that will last a lifetime.

See you on board!

*Mr. Skunk invites you
on a magical
holiday adventure
from Willits!*

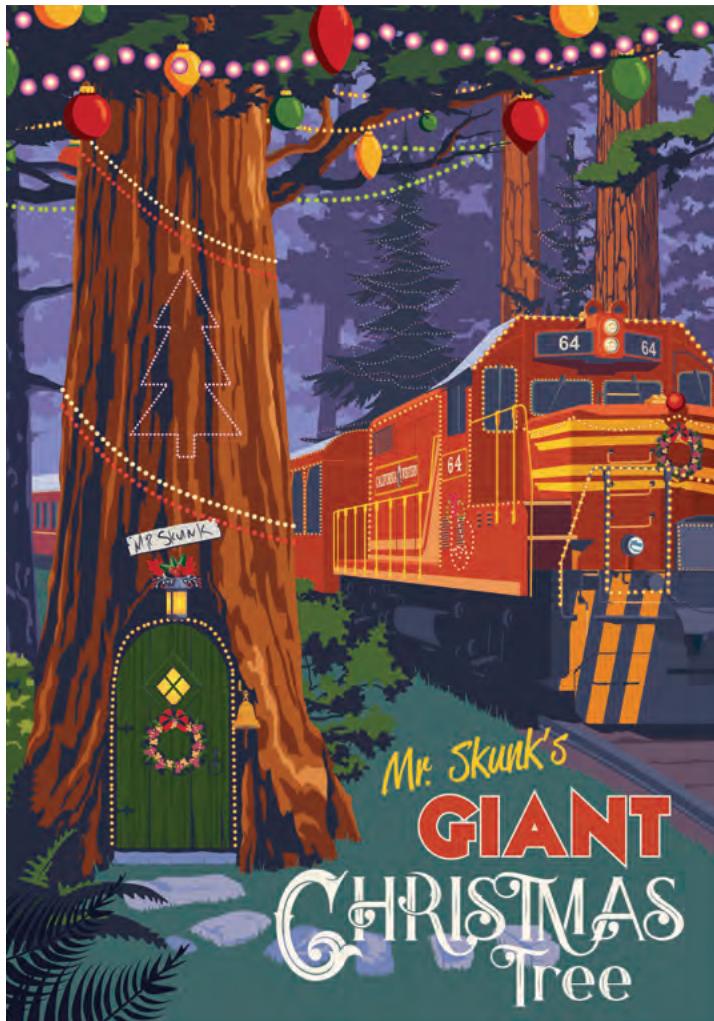


**Mr. Skunk and the Giant Christmas Tree
departs select days from Willits
November 22 - December 31!**

299 East Commercial Street, Willits, CA 95490

Trains are selling out!

Reserve your holiday adventure at SkunkTrain.com





All Aboard Sacramento's Magical Holiday Adventure!

Step into a dazzling holiday wonderland aboard the River Fox Train's Magical Christmas Train, just one hour east of Napa and Sonoma – where every moment shimmers, sparkles, and jingles with festive cheer.

From the moment you board, you're transported into a world of enchantment. The train glows with thousands of twinkling lights and festive decorations, while the gentle rhythm of its wheels sets the tone for a nostalgic adventure.

Santa's elves fill each car with laughter and song, leading joyful carols and helping little ones craft heartfelt letters to Santa. Mrs. Claus makes a special appearance, delighting guests with warm cookies and steaming hot chocolate served in keepsake mugs.

Outside your window, the magic unfolds. Twinkling lights, whimsical characters, and shimmering holiday displays line the route, guiding your journey straight to the heart of Christmas: Santa's Village!

Step off the train and into a storybook scene of snow-dusted streets, glittering trees, and Santa himself waiting on his grand throne to greet everyone. Explore the village, capture a photo keepsake with Santa, and stop by his Christmas tree farm to find the perfect evergreen.

Make this season truly unforgettable aboard the Magical Christmas Train! Create new traditions, share laughter with loved ones, and soak in the wonder of the holidays.

Tickets are vanishing faster than Santa's sleigh, reserve your ride today!



**The Magical Christmas Train
departs select days
November 28 - December 28!**

18095 County Road 117
West Sacramento, CA 95691
15 minutes from Downtown Sacramento

Reserve your holiday adventure at
RiverFoxTrain.com

A NAPA FAVORITE SHINES BRIGHT

Petit Soleil Serves Up Breakfast Bliss and Big Plans for 2026

Petit Soleil in downtown Napa is a beloved neighborhood café known for its bright, welcoming atmosphere and comforting all-day breakfast and lunch. Located on Clay Street, just a short stroll from the Napa Riverfront, it has become a local favorite for visitors and residents alike who appreciate unfussy, flavorful food served in a cheerful setting. The café's colorful décor, friendly service, and relaxed pace make it an easy place to linger over a morning coffee or midday meal.

Breakfast is where Petit Soleil truly shines. The menu offers a mix of classics and creative twists, all prepared with care and fresh ingredients. Fluffy omelets, hearty breakfast burritos, and Benedicts with seasonal variations share space with sweet choices like cinnamon French toast and fruit-topped pancakes. The crispy breakfast potatoes have earned a loyal following, often paired with perfectly poached eggs or house-made sauces. Whether diners want something light and healthy or rich and indulgent, there's a balanced selection to start the day right.

As the morning gives way to lunchtime, Petit Soleil keeps the same focus on freshness and comfort. The menu features crisp salads, sandwiches piled high on

freshly baked bread, and a satisfying house burger. Many dishes incorporate local produce and regional ingredients, adding a distinct Napa touch. The kitchen's simple, home-style approach allows the quality of each ingredient to stand out, creating a meal that feels both familiar and thoughtfully made.

The Clay Street café offers indoor and outdoor seating, with a lively yet laid-back atmosphere that feels authentically local. It's the kind of place where you might run into neighbors, chat with the staff, or watch the downtown rhythm unfold from a sunny patio table. Easy parking nearby and a convenient downtown location make it a go-to for breakfast before a day of wine tasting or a relaxed lunch between errands.

Petit Soleil's success has led to an exciting next chapter. In early 2026, the café will relocate to a new, larger space on Imola Avenue, in the former Huckleberry's Breakfast & Lunch building. The move will allow for expanded seating and improved accessibility while maintaining the same welcoming character that regulars love. Until then, guests can continue to enjoy the cozy Clay Street location – an enduring favorite that captures the warmth and community spirit of downtown Napa.



Visit Napa's Coziest Café!

Your quick stop for fresh coffee & espresso!
Pull up a chair for pancakes, benedicts, omelets.....
Time for lunch? Have a salad, burger, or a sandwich!

Hungry? Breakfast served all day!!

Monday - Friday 8am to 2pm
Saturday & Sunday 8am to 3pm
1408 Clay St, Napa
707-252-1408
petitsoleilonclay.com

2022 BEST OF THE NORTH BAY
BEST BREAKFAST
PETIT SOLEIL



TWIN PINE CASINO & HOTEL

Get Lucky in Wine Country

Located in the scenic town of Middletown, Twin Pine Casino & Hotel offers the perfect blend of excitement, relaxation, and wine-country charm. Whether you're looking for a weekend retreat, a stopover on a wine-tasting tour, or a fun night out, this destination delivers an experience that feels both energizing and indulgent.

One of the biggest advantages of Twin Pine is that it combines entertainment, dining, and accommodations all in one place. Guests can enjoy a comfortable stay in rooms designed for both relaxation and convenience, ranging from cozy standard rooms to spacious luxury suites. Having the casino, restaurants, and entertainment venues all within walking distance means you can settle in for a full "stay-and-play" experience without needing to leave the property.

The casino itself offers plenty of gaming options to suit all preferences. Visitors can choose from hundreds of slot machines and a range of table games, including multiple versions of blackjack and poker. The floor has a lively, friendly atmosphere and is open around the clock, making it ideal for both seasoned players and casual visitors.

The Twin Pine Casino & Hotel location near Napa Valley adds another layer of appeal. The property reflects the wine-country aesthetic with tasteful décor and features that highlight the region's vineyards and natural beauty. Guests can enjoy local wines right on site, creating a

sense of place that sets this casino apart from typical gaming destinations. The surrounding landscape of rolling hills and nearby wineries makes it easy to pair your stay with scenic drives or wine-tasting adventures.

Dining at Twin Pine is another highlight. The Manzanita restaurant serves seasonal dishes prepared with fresh ingredients, complemented by a strong selection of regional wines. For more casual dining or evening drinks, the GrapeVine offers live entertainment and a relaxed, social atmosphere. The Marketplace offers a quick grab and go or specialty coffee drinks. Throughout the resort, staff are known for their friendly and attentive service, ensuring guests feel genuinely welcomed and cared for.

Beyond gaming and dining, Twin Pine also hosts events, conferences, and celebrations. The property includes flexible event spaces and catering services, making it suitable for weddings, business meetings, or family gatherings.

Owned and operated by the Middletown Rancheria of Pomo Indians, Twin Pine Casino & Hotel carries a sense of community pride and cultural authenticity. Altogether, it's a destination that offers excitement, comfort, and a true taste of Northern California hospitality – Getting Lucky at Twin Pine Casino & Hotel.

**Open 24 hours • 707-987-0197 • twinpine.com
22223 Highway 29, Middletown**

Wine Country Calendar

ONGOING SATURDAYS & SUNDAYS

LIVE MUSIC

Passaggio Wines, Glen Ellen

Enjoy live local music and a glass of wine!

Bring your own picnic or order from one of the great restaurants in Jack London Village.

2-4pm, passaggiowines.com



THIRD SATURDAY OF EACH MONTH

NO DROP GUIDED RIDE

Six Sigma Winery, Lower Lake

Bring your bike and ride the trails! Konocti Bicycles will host a "no drop" ride every 3rd Saturday. Meet at the tasting room and prepare to meet other riders for camaraderie and fun. Expect rolling hills and 2 hours of biking. 9-11am, sixsigmaranch.com

FIRST SATURDAY OF EACH MONTH

GUIDED HIKE

Six Sigma Winery, Lower Lake

Meet at the tasting room at 9am and expect rolling hills as you hike 4 miles in 2 hours. 9-11am, sixsigmaranch.com

ONGOING FRIDAYS, SATURDAYS, SUNDAYS

DEPOT LIVE – LIVE MUSIC

Calistoga Depot, Calistoga

Fridays 6-9pm, Saturdays 7-10pm, Sundays 5-8pm
calistogadepot.com/distillery/events

ONGOING THURSDAY-SUNDAY

Cheesemaking Classes

The Epicurean Connection, Sonoma

- Hands-on Cheesemaking Class Thursday-Friday 12-2pm
- Hands-on Cheesemaking Class Thursday & Saturday 3:30-5:30pm
- Mozzarella Pulling Class, Friday 3:30-5pm
- Hands-on Cheesemaking & Buttermonger Demonstration, Saturday 12-2pm

\$125, theepicureanconnection.com

ONGOING SUNDAYS

SUNDAY FUNDAY BRUNCH

Greenview Bar & Grill, Hidden Valley Lake

Bloody marys/marias & mimosas, \$5
10am-3pm, greenviewbarandgrill.com

ONGOING MONDAYS/TUESDAYS

EARLY BIRDIES SPECIAL

Greenview Bar & Grill, Hidden Valley Lake

Hot dog & draft beer, \$8, 12-3pm
greenviewbarandgrill.com

ONGOING THURSDAYS

PRIX FIXE THURSDAYS

Greenview Bar & Grill, Hidden Valley Lake

3-course dinner, \$27.95, beginning at 5pm
greenviewbarandgrill.com

ONGOING THURSDAYS

Live Music

Adobe Road Winery, Petaluma

Sip on award-winning, small-lot, handcrafted wines while enjoying talented local musicians. Wines by the glass or bottle and discover new favorites. 4:30-7pm, adoberoadwines.com

ONGOING WEDNESDAYS

WINE DOWN WEDNESDAY

Greenview Bar & Grill, Hidden Valley Lake
25% off all wines, greenviewbarandgrill.com

NOVEMBER 26

WINE BARREL TREE LIGHTING

St. Helena Welcome Center

Watch as the 36-foot Beringer Holiday Wine Barrel Tree is illuminated by the Mayor, and don't miss the enchanting Snow Show Spectacular that will add a touch of winter magic to the evening. Get cozy with live music, savor Beringer wine, warm up with hot toddies and culinary delights from St. Helena chefs. 5-7pm, sthelena.com

NOVEMBER 26

FREE COMMUNITY THANKSGIVING DINNER

Twin Pine Casino & Hotel, Middletown
2-5pm, twinpine.com

NOVEMBER 27

THANKSGIVING

Greenview Bar & Grill, Hidden Valley Lake

Roasted turkey and all the trimmings!

Prepaid curbside pickup only.

\$28.95 per person, 11am-2pm

707-978-3146, greenviewbarandgrill.com



WEDNESDAY-SUNDAY
NOVEMBER 28-30
DECEMBER 3-7, 10-14, 17-21

2025 CRANE CHRISTMAS BOUTIQUE

Crane Melon Barn

4935 Petaluma Hill Rd, Santa Rosa

Holiday decorations, crafts, antiques & vintage, jewelry, home décor, wood & glass items, garden decoration, knit pieces, wreaths & ornaments, pet, baby and children gifts. **HUGE** selection of Sonoma County food items - nuts, candy, dried fruit, jams, olive oil, baking ingredients & more. Find unique gifts for everyone on your shopping list! New items added everyday! 10am-5pm, cranemelon.com



NOVEMBER 28

Live Music with Eric Wiley

Brooks Note Winery, Petaluma
Reggae, funk, jazz and blues
5-7pm, brooksnotewinery.com

NOVEMBER 28-29

LIVE MUSIC IN THE GRAPEVINE

Twin Pine Casino & Hotel, Middletown
Free entertainment featuring Four Barrel
9pm-1am, twinpine.com/entertainment



NOVEMBER 29

ANNUAL TREE LIGHTING CELEBRATION

Jelly Belly Visitors Center, Fairfield
Kick off the 2025 holiday season with the lighting of the Christmas Tree. The event begins stage-side with live entertainment and parade, fun and Santa! 5-8pm, jellybelly.com/california-visitors-center

NOVEMBER 29

Winter Wreath Class

Markham Vineyards, St. Helena
With expert guidance from Napa native floral designer Chloe Vanessa, you'll learn how to create a lush and fragrant holiday wreath while enjoying delicious wine (including fan-favorite Merlot!) \$80, 11am-1pm, markhamvineyards.com

NOVEMBER 29

The Rivertown Blues Society

Tonewood & Courage, Napa
Guitarist Sean Allen, Drummer Nick Carico, and Bassist Brian Courtney perform several regional variations of the American Blues genre. The beer will be cold, the pizza and music will be hot! \$17.85, 6:30-9:30pm, tonewoodandcourage.com

NOVEMBER 29

CHRISTMAS TREE LIGHTING & HOLIDAY CELEBRATION

Greenview Bar & Grill, Hidden Valley Lake
Tree lighting, photo with Mr. & Mrs Claus; crafts, hot chocolate and cookies for the kids! Plus Spaghetti Dinner Special: \$18.95 adults, \$6.95 kids 5pm, greenviewbarandgrill.com



NOVEMBER 30

CALISTOGA DEPOT LIVE: TOM ELDER

Calistoga Depot, Calistoga
Singer, songwriter, and multi-instrumentalist with over two decades of Folk-Rhythm'n-Jazz and indie-folk exploration 6-9pm, calistogadepot.com

NOVEMBER 30

Game Day Happy Hour

Adobe Road Winery, Petaluma
Watch the game on two big screens while enjoying 10% off wines by the glass and bottle. Enjoy cheese plates or bring your favorite takeout from nearby spots. 12-5pm, adoberoadwines.com



DECEMBER 5-6-7, 12-13-14, 19-20-21

NAPA VALLEY WINE TROLLEY'S HOLIDAY LIGHTS TOUR

Start at The Napa Yard, Napa

An unforgettable journey through the city of Napa's most radiant holiday displays on a San Francisco cable car. \$35, \$25 under 10, 6:30 & 8pm, napavalleywinetrolley.com

NOVEMBER 30

LIVE MUSIC IN THE GRAPEVINE

Twin Pine Casino & Hotel, Middletown
Free entertainment featuring Peyton Rose 9pm-1am, twinpine.com/entertainment

DECEMBER 4

Live Music

Adobe Road Winery, Petaluma
4:30pm, adoberoadwines.com



DECEMBER 4

Benziger Wine Dinner

Silverado Resort, Napa
Treat yourself to a special chef-curated dinner inside the Mansion with wine pairings by Benziger – one night only. \$175, silveradoresort.com

DECEMBER 4

No Cover Musical Happy Hour(s) with Ken Maffeo & Josh Flagg

Tonewood & Courage, Napa
Two Bay Area artists making waves in the songwriting community! Pizza, drinks, and of course great music. 4:30-8pm, tonewoodandcourage.com



DECEMBER 4

PETALUMA WINTER WINE STROLL

Downtown Petaluma

Bundle up and wine down for an evening exploring the eight wine destinations of downtown Petaluma.

Explore the eight wine tasting rooms and wine bars along the half mile span of downtown Petaluma. Each location will be pouring 2-3 of their most popular wines. Get in the holiday spirit by wearing your most festive Christmas sweaters! All wines will be available for purchase to kickstart your holiday shopping. \$35, 5pm, Tickets: <https://bit.ly/3Kukocx>

CALENDAR



DECEMBER 5

BINGO, BOTTLES & BAD SWEATERS

Priest Ranch Tasting Room, Yountville

The holidays never sounded (or looked) so good! Come to Priest Ranch for a night of holiday music bingo, where ugly sweaters are highly encouraged. Wines will be flowing by the glass and bottle, a festive menu from The Kitchen at Priest Ranch, and plenty of prizes for bingo winners and best-dressed sweaters. Gather your friends and get ready for a night of joyful tunes, jolly games, and just the right amount of tacky. \$10, 6:30-8:30pm, priestranchwines.com



DECEMBER 5

WINEMAKER DINNER SERIES with FERRARI-CARANO VINEARDS & WINERY

The Bay View Restaurant & Lounge, The Inn at the Tides, Bodega Bay

The intimate and relaxed setting of The Bay View Restaurant & Lounge is the ideal backdrop for this monthly "Dinner with the Winemaker" series. It's the perfect opportunity to talk one-on-one with winemakers and winery executives all while enjoying a variety of award-winning wines and locally grown foods. 6:30pm, Special room rates available for winemaker dinner guests.

For Winemaker Dinner and/or room reservations call 707-875-2751 or email: reservations@innatthetides.com

DECEMBER 5

Chandon Holiday Party

Chandon, Yountville

Festive fun, flavors and vibes – and outrageous holiday sweaters! \$95, 5-8pm, chandon.com



DECEMBER 5

CALISTOGA DEPOT LIVE: SOPH & JAKE

Calistoga Depot, Calistoga

All of your favorite songs from the '90s and 2000s, as well as few other eras sprinkled in, stripped down to create a fantastic original sound. 6-9pm, calistogadepot.com

DECEMBER 5 & 6

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring DJ Destiny 9pm-lam, twinpine.com/entertainment



DECEMBER 5 & 6

TWIN PINE HOLIDAY FAIR

Twin Pine Casino & Hotel, Middletown

Shop the season's best gifts from Lake County's favorite local vendors and treat your kids to fun holiday activities. Don't forget to snag a pic with Santa! 11am-5pm, twinpine.com/entertainment

DECEMBER 5-6-7

Holiday Wreath Making Workshops

McEvoy Ranch, Petaluma

Learn how to create your own Holiday wreath with seasonal elements from the Ranch – like Rosemary, Bay, and Lavender – and other festive embellishments! Includes a glass of wine and a wrap. \$185, 11am or 2pm, mcevoyranch.com

DECEMBER 6

Holiday Haus

Faust Haus, St. Helena

Celebrate the holiday season with favorite Faust Haus wines and a showcase of talented artisans. \$40, 11am-3pm, faustwines.com

DECEMBER 6

HOLIDAY WINE TRAIL & MARKET

Participating wineries,

Wine Road, Northern Sonoma County

Holiday shopping is easy during this one-day event. One ticket, loads of wineries, and great wines to taste as you shop. Begin your day at Alexander Valley Vineyards, relax in the cozy tasting room by the crackling fire, and select from a wide selection of wine gift packages. wineroad.com

DECEMBER 6

Holiday Wreath Making & Wine Tasting

Cliff Lede Vineyards, St. Helena

Amplify your holiday spirit with an experience that blends wine, creativity, and a touch of rock-and-roll. Sip through a guided tasting of estate wines, then turn up your own artistry in a hands-on, wreath-making workshop. \$80, 10am-12pm, cliffledevineyards.com

DECEMBER 6

Holiday Open House

Ehlers Estate, St. Helena

Sip on signature wines, shop unique gifts from local vendors, and enjoy live holiday tunes from the Napa High Choir. 1-4pm, ehlersestate.com



DECEMBER 6-14

HOME FOR THE HOLIDAYS

Five uniquely themed experiences designed to spark joy, warm hearts, and celebrate the spirit of the season. Select just one event at a winery of your choosing, or upgrade your experience to an All-Access Pass, \$250

• December 6, 11am-3pm, \$50
Ferrari Carano, Healdsburg
Feast of the Seven Fishes

• December 7, 1-4pm, \$50
Chalk Hill Estate, Healdsburg
Dreaming of a White Christmas

• December 12, 6-9pm, \$50
Sebastiani Vineyards, Sonoma
Jingle & Mingle

• December 13, 12-3pm, \$50
Chateau St. Jean, Sonoma
Outdoor Christmas Market

• December 14, 11am-3pm, \$50
Silverado Vineyards, Napa
Cabernets of Christmas

foleyfoodandwinesociety.com

DECEMBER 6**Cloverdale Wine Walk**

Downtown Cloverdale

Enjoy wine, beer, music, and more at 15+ businesses. \$45, 11am-3pm

cloverdalewinewalk.com

DECEMBER 6**Holiday Sip & Shop**

Downtown Healdsburg

Taste your way through downtown Healdsburg while you browse phenomenal shops, score special offers, and support local for the holidays. Ticket includes:

- Unlimited wine tastes • Special offers
- A DINNER TICKET redeemable at Iggy's Organic Burgers OR KIN Smoke during event hours
- A souvenir tasting glass

\$55, 4-6pm, cm.healdsburg.com/events

**DECEMBER 6-7****HOLIDAY BAZZAR**

Bacchus Landing, Healdsburg

Immerse yourself in the harmonious vibes of talented artists, exquisite wines, and the joy of shared moments with a perfect blend of wine, music, and community. 11am-5pm

Music by Nick Foxer 12-5pm, bacchuslanding.com

DECEMBER 6-7**HOLIDAY IN THE VINEYARDS**

Caddis Wines, Livermore

Special tastings, festive cheer, and great wines.

\$25, 12-4:30pm, caddiswine.com

DECEMBER 7**LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE**

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Payton Rose 10am-2pm, twinpine.com/entertainment

DECEMBER 7**Holiday Wreath Making & Charcuterie**

Tasting Notes, Windsor

Celebrate the season with an afternoon of wreath-making, bottomless charcuterie, and boutique wines. \$65, tastingnoteswindsor.com

GLEN ELLEN
Holiday Wine Trail
DECEMBER 6 & 7, 2025

Map of the Trail:

- LAUREL GLEN
- TALISMAN
- Glen Ellen
- ERIC ROSS
- Jack London Village
- SCHERMEISTER
- Passaggio
- DANE CELLARS

Taste at 6 Small Winery Tasting Rooms •

- Enjoy & Shop Local Artisan Wines •
- Gift Cards Available at Each Winery •

\$25 TASTINGS AT EACH SMALL WINERY

LEARN MORE glenellenwinetrail.com

'Tis The Season

Visit with Santa at Jelly Belly! located in the Jelly Belly Museum

December 13 and 14
12:00pm to 4:00pm

December 19 through 23
12:00pm to 4:00pm

December 24
11:00am to 2:00pm

There will be a photographer on site to capture your sweet holiday photo. Children are encouraged to bring a letter for Santa to take back to the North Pole.

Jelly Belly Visitor Center
One Jelly Belly Lane • Fairfield, CA
JellyBelly.com • 800-953-5592
Store Open 9AM-5PM
Tours Daily 9:15AM-4PM
© 2024 Jelly Belly Candy Company

CALENDAR



DECEMBER 7

HOLIDAY MEMBER CELEBRATION

Beringer Vineyards, St. Helena

An extravagant celebration at the historic Rhine House featuring your favorite gourmet bites, heartwarming carolers singing festive tunes, and, of course, a splendid selection of the finest Beringer Vineyards wines.

Two seatings at 10:30am or 2pm, \$45/member.

Not a member? Join now! beringer.com



DECEMBER 7

HOLIDAY WREATH-MAKING EVENT

Langtry Farms Winery, Middletown

Celebrate the holiday season with a festive wreath-making workshop with Middletown Florist followed by a cozy meal of handmade soup prepared by, Tammy Lipps, Executive Chef and Owner of The Ripe Choice Catering. Guests will sip on Langtry Farms wines, craft their own beautiful holiday wreaths, and enjoy a warm, comforting meal in a cozy, vineyard setting. 1-3pm, exploretock.com/langtryfarms

DECEMBER 7

Exploration of Caviar

J Vineyards & Winery, Healdsburg

A luxury seasonal experience open to all. Learn about the sourcing and quality of caviar and how it pairs with the library of elegant sparkling J wines before enjoying caviar-inspired dishes. It's the perfect holiday gift to yourself. \$275, cliffledevineyards.com

DECEMBER 7

Santa is Coming to Little Vineyards

Little Vineyards, Glen Ellen

Bring your camera (and your Christmas list!) for a special opportunity to meet Santa and capture holiday memories. Children are welcome! \$10/adult, \$5/child, includes crafts, holiday cookies, hot cocoa, and a photo and storytime with Santa. 11:30am-2pm, littlevineyards.com

DECEMBER 7

Game Day Happy Hour

Adobe Road Winery, Petaluma

Watch the game on two big screens while enjoying 10% off wines by the glass and bottle. Enjoy cheese plates or bring your favorite takeout from nearby spots. 12-5pm, adoberoadwines.com

DECEMBER 11

Winter Sip Shop Soirée

Chandon, Yountville

Discover handcrafted gifts, support local artisans, and create bespoke treasures. Complimentary bites, estate offerings, and wines by the glass. 3:30-7pm, chandon.com



DECEMBER 12

CHEF SERIES – ASIAN

Gloria Ferrer Winery, Sonoma

Embark on an unforgettable culinary journey through Asia! Come for an exclusive evening of Asian delights, masterfully curated by Estate Chef Jason Naaman. Savor the rich flavors of traditional Asian cuisine, reimagined with a modern flair, perfectly paired with exquisite sparkling wines. \$225, 6:30-9pm, gloriaferrer.com

DECEMBER 12

Fireside Sessions with Garret Thorn

Anaba Wines, Sonoma

Enjoy an evening of live music, delicious Anaba wines, and tasty small plates from the Estate Chef. \$15, 5:30-7:30pm, RSVP anabawines.com

DECEMBER 12

Wine & Music with Dan Durkin

Brooks Note Winery, Petaluma

5-7pm, brooksnotewinery.com

DECEMBER 12 & 13

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Inverness 95 9pm-1am, twinpine.com/entertainment

DECEMBER 12-13

Organ by Candlelight – A Holiday Concert

Jacuzzi Family Vineyards, Sonoma

Organist John Partridge will perform festive and inspiring music on the beautifully restored 1897 Bergstrom pipe organ. Surrounded by the glow of candlelight and the warmth of the season, guests will experience an unforgettable celebration of music, wine, and holiday spirit. Wine and pizzas available for purchase. 4:30-7pm, jacuzziwines.com



DECEMBER 13

MERRY & BRIGHT AT PRIEST RANCH

Priest Ranch Tasting Room, Yountville

Santa Claus will be stopping by from 4-6pm for photos and merriment, while holiday music sets the perfect backdrop. Browse wine-themed gifts with exclusive specials, sip your favorite wines, and shop unique treasures from a local artisan crafter. Complimentary, 2-6pm, priestranchwines.com

DECEMBER 13

BOOGIE, WOOGIE CHRISTMAS!

Passaggio Wines, Glen Ellen

Come for a fun-filled weekend tasting five boutique wineries in one setting! passaggiowines.com

DECEMBER 13

Sunset Series

MacRostie Estate House, Healdsburg

Each month features a different pop-up chef and live musician alongside select large-format bottles. \$90, 4-6pm, macrostiewinery.com

DECEMBER 13

4th Anniversary & Holiday Party

Shannon Family of Wines, Lakeport

Santa, crafts, pizza, wine, prizes. 3-7pm. shannonfamilyofwines.com

DECEMBER 13

Casino Night Soirée

Meadowcroft Wines, Sonoma

Live jazz band, circus performers and chips to play the tables! Enjoy festive bites and Meadowcroft wines. Turn your winnings into raffle tickets for a chance to claim elegant prizes before the evening draws to a close. \$50, 6-9pm, 707-934-4090



DECEMBER 13-14

TRANSCENDENCE PRESENTS BROADWAY HOLIDAY

Jackson Theater, Santa Rosa

Celebrate the season with Broadway stars, festive favorites, and heartwarming moments. Gold ticket holders are invited to an exclusive pre-show reception, \$155-\$31, transcendencetheatre.org Include code JINGLEBELL\$ at check out for \$5 off!



DECEMBER 14

HOLIDAY COOKIE WORKSHOP & WINE SOCIAL

St. Francis Winery & Vineyards, Santa Rosa
Celebrate the season with an afternoon of festive fun, fine wine, and sweet creativity! Pastry Chef Marina Medan will lead a hands-on cookie decorating workshop, guiding you step by step to create your own holiday masterpieces.

The experience begins with a warm welcome reception featuring mulled wine, seasonal hors d'oeuvres, and a glass from the Artisan Collection. Enjoy the beauty of Sonoma Valley dressed in holiday décor, and browse elegant wine gifts from the exclusive holiday shop – perfect for everyone on your list. \$75, \$60/members.

Two 2-hour workshops: 11am-1pm & 2-4 pm
stfranciswinery.com

DECEMBER 14

WINE CLUB HOLIDAY APPRECIATION PARTY

Beaulieu Vineyard, Rutherford

Sip, sparkle, and celebrate the season with award-winning wine, festive cheer, and the fan-favorite Ugly Sweater Competition. Enjoy first tastes of celebrated wines, seasonal bites, and raise a glass to 125 years of tradition in a cozy, joy-filled setting. \$65, Noon-3pm, Not a member? Join now! bvwines.com



DECEMBER 14

A HOLIDAY TOAST IN THE HEART OF KENWOOD

VJB Cellars, Kenwood

Live entertainment, delicious food and festive wine tastings. Bring your loved ones, sip something special and enjoy the magic of Italian hospitality in the heart of Sonoma Valley. \$40, 12-3pm
RSVP: madisyn@vjbcellars.com

DECEMBER 14

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Ariel Jean
10am-2pm, twinpine.com/entertainment

DECEMBER 14

Game Day Happy Hour

Adobe Road Winery, Petaluma

Watch the game on two big screens while enjoying 10% off wines by the glass and bottle. Enjoy cheese plates or bring your favorite takeout from nearby spots. 12-5pm, adoberoadwines.com

DECEMBER 14

Holiday Wreath Making with Jenny Nourse

Lambert Bridge Winery, Healdsburg

'Tis the season to deck the halls, and what better way to kick off the holidays than by handcrafting a beautiful wreath? Under the expert guidance of Jenny Nourse, a renowned floral artist, you'll learn the art of wreath making from start to finish. Jenny will share her tips and tricks for creating stunning, seasonal wreaths using a variety of materials, including fresh greens, dried flowers, ribbons, and ornaments. Bonus, cheese + charcuterie as well as your favorite Lambert Bridge wine available. \$150, 4-6pm, RSVP, lambertbridge.com

DECEMBER 18

No Cover Musical Happy Hour(s) with Jules Leyhe & Jimmy Leslie

Tonewood & Courage, Napa

Two amazing guitarists!
6-8:30pm, tonewoodandcourage.com



DECEMBER 18

CLUB HOLIDAY OPEN HOUSE

Gloria Ferrer Winery, Sonoma

Dust off your ugliest (or most fabulous!) holiday sweater and join the fun. Get ready for a sparkling evening filled with bubbles, delicious bites, and plenty of festive cheer. Come raise a glass and toast to the season! \$75, 6-8pm
Not a member? Join now! gloriaferrer.com

DECEMBER 18-21

TRANSCENDENCE PRESENTS BROADWAY HOLIDAY

Sebastiani Theatre, Sonoma

Celebrate the season with Broadway stars, festive favorites, and heartwarming moments. Gold ticket holders can enjoy a post-show reception at Three Sticks Winery. \$155-\$31, transcendencetheatre.org Include code JINGLEBELL\$ at check out for \$5 off!



DECEMBER 19

HOME ALONE FOR THE HOLIDAYS: A PRIEST RANCH MOVIE NIGHT

Priest Ranch Tasting Room, Yountville

Come for a festive evening of holiday nostalgia with the beloved classic "Home Alone". Sip your favorite wines by the glass or bottle while indulging in a themed menu crafted by The Kitchen at Priest Ranch—perfect pairings for every laugh and mischief on screen. Gather your friends, get cozy, and toast the season with an unforgettable night of wine, food, and holiday cheer in the heart of Yountville. \$5, 6:30-9pm, priestranchwines.com

DECEMBER 19

Wine & Music with Dan Durkin

Brooks Note Winery, Petaluma

5-7pm, brooksnotewinery.com

DECEMBER 19 & 20

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Bobby Brown
9pm-1am, twinpine.com/entertainment



DECEMBER 20

CHRISTMAS AT THE RANCH & SYRAH RELEASE

Six Sigma Ranch & Winery, Lower Lake

Enjoy a new release wine flight with complimentary food pairing. This family friendly event also has hay rides for kids (and "big" kids), cookies, cocoa, cider and more! A lot of gift options to make your Christmas Shopping easy! \$45 \$35/member (\$10 deposit at time of reservation) sixsigmaranch.com

DECEMBER 21

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Jason Angove
10am-2pm, twinpine.com/entertainment

DECEMBER 21

Game Day Happy Hour

Adobe Road Winery, Petaluma

Watch the game on two big screens while enjoying 10% off wines by the glass and bottle. Enjoy cheese plates or bring your favorite takeout from nearby spots. 12-5pm, adoberoadwines.com

DECEMBER 21 & 24

Sip & Wrap

Brooks Note Winery, Petaluma

Come enjoy a glass of wine while you wrap those last minute presents! Bring your gifts, purchase a glass or bottle of wine, and wrapping supplies provided. 12-6pm, brooksnotewinery.com

DECEMBER 26 & 27

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Bobby Brown
9pm-1am, twinpine.com/entertainment

DECEMBER 27

YOGA SATURDAY WITH MELISSA KINSEL

Langtry Farms Winery, Middletown

Find your balance where nature meets elegance at Langtry Yoga Saturday, led by the incredible Melissa Kinsel – Lake County's finest. Begin your day with a complimentary yoga session in the serene embrace of Guenoc Valley, where panoramic views and peaceful vibes set the stage for the perfect stretch. Namast-yay to Saturdays like this! 10-11am, exploretock.com/langtryfarms

DECEMBER 28

LIVE MUSIC IN THE GRAPEVINE BAR & LOUNGE

Twin Pine Casino & Hotel, Middletown

Free entertainment featuring Paul Steward
10am-2pm, twinpine.com/entertainment



DECEMBER 31

NEW YEAR'S EVE CELEBRATION: MacMurray Estate Vineyards and J Vineyards & Winery

The Bay View Restaurant & Lounge, The Inn at the Tides, Bodega Bay

4 course dinner with guest of honor Kate MacMurray followed by dancing (DJ), party favors and midnight toast! \$200, 7pm
For dinner and/or room reservations, call 707-875-2751 or email: reservations@innatthetides.com



DECEMBER 31

NEW YEARS EVE

Twin Pine Casino & Hotel, Middletown

Featuring Wonderbread 5, \$50/pp, \$90/couple
9-11pm, twinpine.com/entertainment

EMBARK ON A LUXURIOUS, BEHIND-THE-SCENES ADVENTURE

Relax and unwind as you immerse yourself in the beauty of the vineyards, knowing that your dedicated driver is at your service, ensuring a seamless and unforgettable experience.

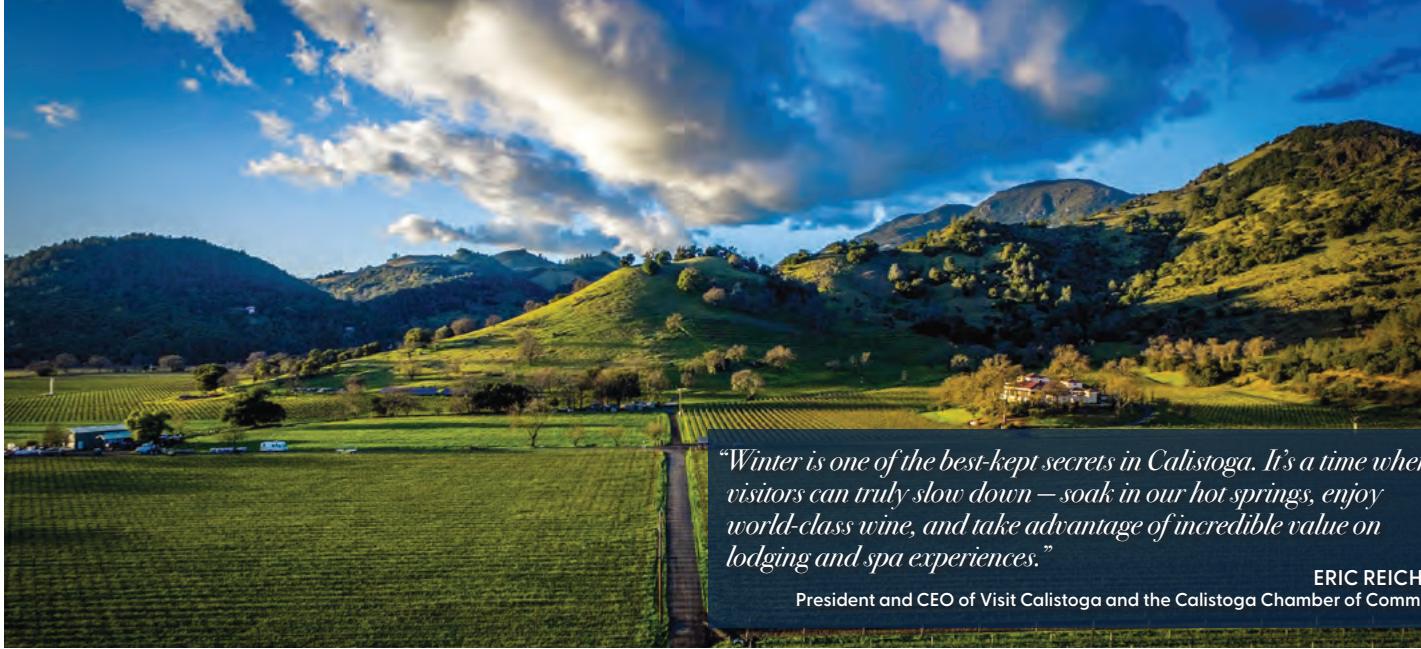


Cheers!
to unforgettable
memories and
exceptional wines!

Book your private wine tour today and let the journey begin.

roca10@sbcglobal.net • 707-479-9389





“Winter is one of the best-kept secrets in Calistoga. It’s a time when visitors can truly slow down – soak in our hot springs, enjoy world-class wine, and take advantage of incredible value on lodging and spa experiences.”

ERIC REICHERT
President and CEO of Visit Calistoga and the Calistoga Chamber of Commerce

WINTER IN THE WINERIES *Passport Program in Calistoga*

Visit Calistoga invites travelers to experience the quiet magic of Napa Valley’s winter season with the return of its popular Winter in the Wineries Passport. This year the Passport features exclusive offers from Calistoga’s boutique hotels, resorts, and spas in addition to the complimentary wine tastings that are the foundation of the Winter in the Wineries program.

Now on sale, the \$80 Passport provides guests with access to complimentary one-time tastings at 21 participating Calistoga-area wineries December 6, 2025 through March 1, 2026, and special deals and upgrades on local lodging, dining, and spa experiences – a savings of over \$1,000. Additionally, many Calistoga restaurants are waiving corkage fees for wines purchased from the participating wineries. The program encourages visitors to unwind in charming Calistoga at the top of the Napa Valley during the serene off-season – when the mineral pools are warm, the tasting rooms are relaxed, and the scenery shines in soft winter light.

Featured Lodging Offers Include:

Calistoga Spa Hot Springs: 20% off room rates, spa treatments, and products when you mention the Passport.

Doctor Wilkinson’s Backyard Resort & Mineral Spa: Breakfast for two each morning, bottle of wine upon arrival, and two tastings with a wine partner. 25% off mud and mineral bath experience.

Roman Spa Hot Springs: 25% off the best available rate for a two-night stay, plus a complimentary mud bath for two and early pool access.

Solage, Auberge Resorts Collection: 25% off 60- or 90-minute spa treatments with complimentary bathhouse access Monday through Wednesday.

The Bungalows at Calistoga: Book two nights and receive the third night free, plus a complimentary bottle of wine.

Check the Hotel and Resort Offers page for restrictions, more details as well a complete list lodging offers from all 15 participating properties.

The Winter in the Wineries Passport is available at visitcalistoga.com.

Passports can be shipped, picked up at the Calistoga Welcome Center, or accessed digitally through a mobile pass.

Participating Wineries:

Benessere Vineyards
Bennett Lane Winery
Charles Krug Winery
Chateau Montelena
Clif Family Winery
Elusa Winery
Fults Family Winery
Girard Winery
Hans Fahden
Laura Michael Winery
Markham Vineyards
Museion Winery
Picayune Cellars
Pope Valley Winery
Six Sigma Winery
Sterling Vineyards
Tamber Bey
Tank Garage Winery
Tedeschi Family Winery
Vault Wine
Wild Diamond Vineyards

Advance reservations are required with most participating wineries. Passport holders are urged to plan ahead and reserve their spots by calling wineries directly to secure reservations.



HOLIDAY DESTINATION: LAKE COUNTY

Dickens Festival, Lighted Boat Parade, Winter Festival & More!

Lake County hosts holiday happenings for families, kids and romantics throughout the season.

On November 29, kick-off the holiday season in Lakeport. From 11 a.m. to 6 p.m., Lakeport Main Street Association will host the **Dickens Festival** with music, food and games ... take pictures with Santa and a pet parade at 11:30 a.m. Then, stick around for the **Lakeport Lighted Boat Parade and Tree Lighting** at Xabatin Community Park from 5:30-7:30 p.m. Boats of all sizes, power, sail and people-powered are all welcome to don some holiday lights and join the fun. There will be fire pits for roasting marshmallows and s'more fixings for purchase along with hot chocolate, wine and beer. Following the parade, Santa Claus will make a special appearance to light the Community Christmas Tree, signaling the start of the holiday season.

Center Stage Studios brings a professional-style production of **Nutcracker Ballet** to the Marge Alakszay Center in Lakeport from

December 5-7. Fun for the whole family including kids over three.

CENTERSTAGE.STUDIO

On December 6, The **7th Annual Festival of Trees** will take place at the Konocti Vista Event Center in Lakeport. Bid on brilliantly designed Christmas trees at the live auction all while dining (catering by Ripe Choice) and dancing in your finest holiday garb. Benefits the Lake County Hospice. LAKECOUNTYHOSPICE.ORG

The **Clearlake Winter Festival** will also take place on December 6 at Austin Park in Clearlake from 11 a.m. to 6 p.m. with live music, cookie decorating, ornament making, piñatas and magical blasts of snow!

CLEARLAKECHAMBER.ORG/EVENTS

Celebrate the holiday season with a festive wreath-making workshop at **Langtry Farms and Winery** on December 7, followed by a cozy meal of handmade soup prepared by, Tammy Lipps, Executive Chef and Owner of The Ripe Choice Catering. Guests will sip on Langtry Farms

wines, craft their own beautiful holiday wreaths, and enjoy a warm, comforting meal in a cozy, vineyard setting from 1-3 p.m. while sipping their award-winning wines and enjoying nibbles.

LANGTRYFARMS.COM

The **Shannon Ranch Mercantile** will host Lake County's "finest" **Farmers' Market** on December 6th, 13th, 20th and 27th. On December 21st, The Mercantile will have Santa stop by with his donkey on Sunday, December 21st from 10 a.m. to 1 p.m. The event of the season will be The Mercantile's **4th Anniversary Holiday Party** on Saturday, December 13th from 3 to 7 p.m. with Santa, a DJ, raffles, crafts, pizza, wine and specials.

On December 20, enjoy a new release wine flight at **Six Sigma Ranch & Winery** with complimentary food pairing. This family friendly event also has hay rides, cookies, cocoa, cider and more! There will also be a lot of options for gifts to make your Christmas shopping easy!

SIXSIGMARANCH.COM



DISCOVER ONE OF THE
10 LUCKIEST
CASINOS IN THE U.S.

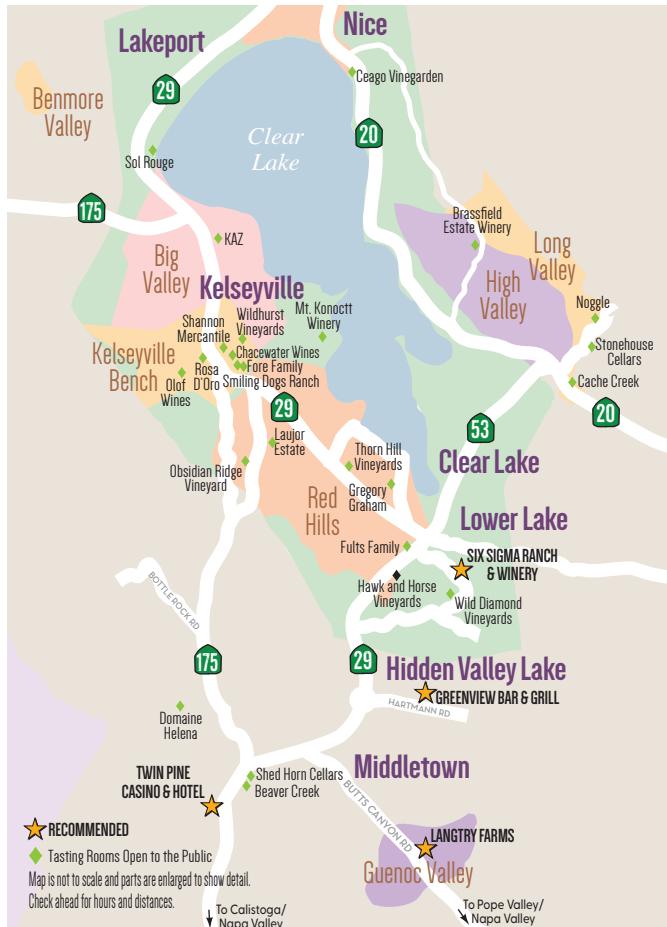


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CASINO & HOTEL

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www.TwinPine.com
800-564-4872

Named one of the "Top 10 Luckiest Casinos in the U.S."
from Gambling 'N Go report using TripAdvisor®
review data. (Source Yahoo.com 2024)





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**Savor mountain air,
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Nature leads. We follow.
Our wines are born from rugged
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Let your Lake County adventure begin!

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Middletown, Lake County



DESTINATION: SONOMA VALLEY

Beauty, History and Flavor Abounds

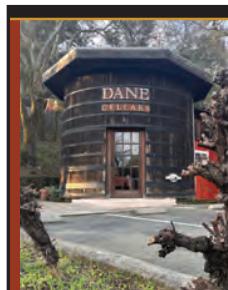
Wine tasting in Glen Ellen and Sonoma Valley is a journey through beauty, history, and flavor, where each stop offers its own distinctive charm. At **Passaggio Wines**, guests discover small-lot, handcrafted wines that reflect winemaker Cindy Cosco's adventurous spirit and dedication to innovation. **Dane Cellars** invites visitors to slow down and savor expressive, vineyard-driven wines that truly capture the character of Sonoma Valley. For an experience of grandeur, **Ledson Winery** – the famous “Castle” along Highway 12 – offers elegant tastings in a breathtaking setting surrounded by oak-studded hills and manicured grounds.

Just down the road, **VJB Vineyards & Cellars** brings a taste of Italy to the heart of wine country, pairing beautifully crafted wines with wood-fired pizzas, gelato, and warm family hospitality.

St. Francis Winery offers a modern, approachable tasting experience that highlights the region's signature varietals, from bold Zinfandels to crisp Chardonnays. Their expert staff guides guests through each pour, sharing stories of the estate vineyards and sustainable practices. Meanwhile, **Wellington Cellars** provides a cozy, intimate setting where small-lot wines and thoughtful food pairings showcase the winemaker's artistry and dedication

to quality. These destinations invite visitors to linger, learn, and enjoy the true essence of Sonoma winemaking.

Whether you're exploring Glen Ellen's boutique tasting rooms or Sonoma Valley's iconic estates, the experience is rich with discovery, delicious wines, and moments meant to be savored. It's wine country at its most genuine – welcoming, unhurried, and full of heart. Whether you're exploring Glen Ellen's boutique tasting rooms or Sonoma Valley's iconic estates, the experience is rich with discovery, delicious wines, and moments meant to be savored. It's wine country at its most genuine – welcoming, unhurried, and full of heart.

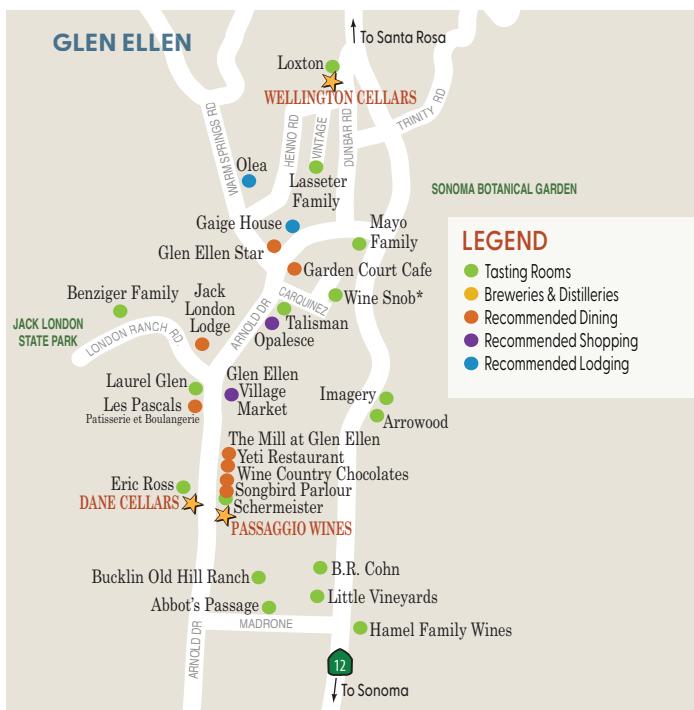


Taste with Winemaker
Bart Hansen in the
HISTORIC TANK ROOM

*Hear the story of one of the oldest, most
enchanting buildings in Sonoma Valley
while enjoying a selection of
hand-crafted Sonoma Valley wines.*

Sauvignon Blanc • Zinfandel • Rhone Blends

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Holiday Cheer at Passaggio Wines

As the holidays draw near, Passaggio Wines in Glen Ellen is brimming with cheer and excitement. It all begins on **Black Friday, November 28th**, when visitors are invited to unwind with a glass of wine, explore festive gift specials, and ease into the holiday spirit surrounded by the warmth of the tasting room.

The celebration continues the following week during the **Glen Ellen Wine Trail, December 6th and 7th**, where one historic mile becomes a wine lover's dream. Six boutique wineries – including Passaggio, Once & Future, Grand Scheme, Rock & Clay, and Trestle Glen – come together to showcase their handcrafted wines in the heart of Wine Country.

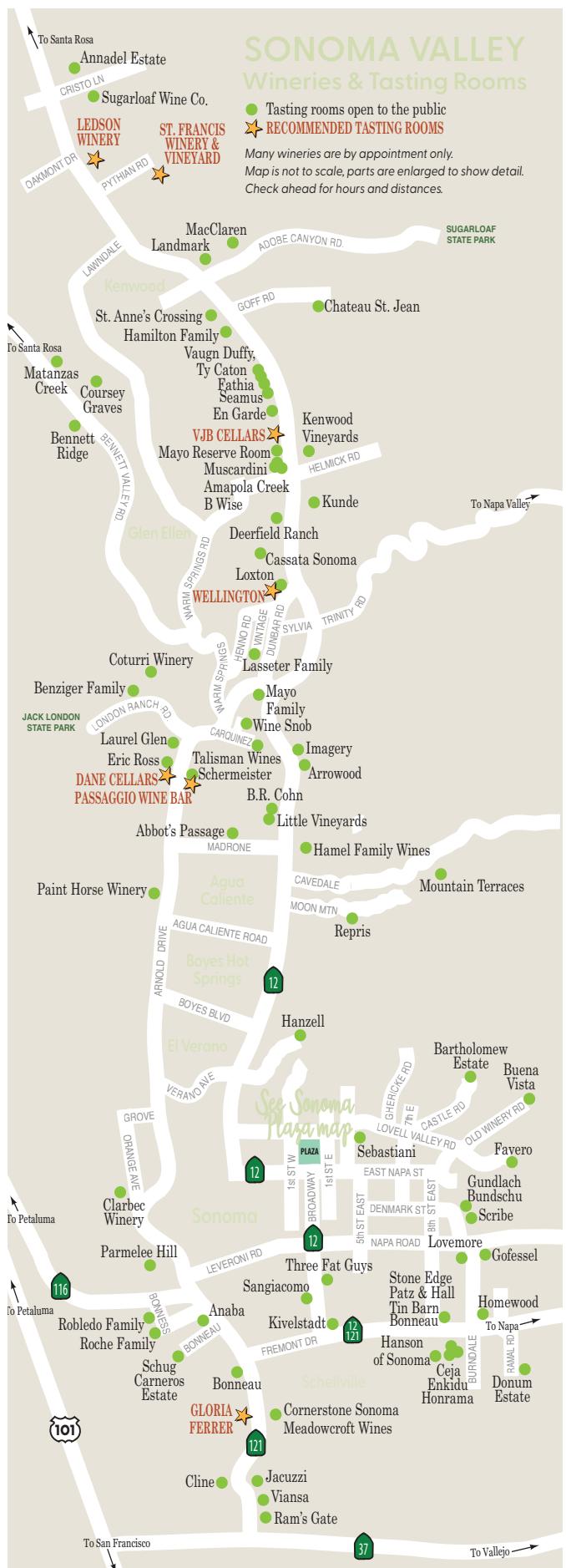
Then, the season hits a joyful crescendo with **"Boogie Woogie Christmas!" on December 13th**, a lively weekend of music, merriment, and holiday tastings featuring all five wineries in one spirited setting. With live music now playing both Saturdays and Sundays (except certain holiday weekends), there's always a reason to stop by Passaggio, raise a glass, and toast to the magic of the season.

Come taste wines from five small wineries in one location!

Passaggio
WINE BAR

Live Music Saturdays & Sundays
OPEN THU-SUN (TEXT FOR HOURS)
707-719-9813, 14301 Arnold Dr, Glen Ellen

Bring a picnic, purchase our lovely wines & stay for the music!





DESTINATION: SONOMA PLAZA

Wine Tasting, Dining, & Holiday Magic

When the holidays arrive, Sonoma Plaza transforms into one of the most enchanting spots in California's Wine Country. The historic square – anchored by 19th-century buildings, charming boutiques, and world-class tasting rooms – shimmers under thousands of twinkling lights. December brings an extra layer of magic, with festive decorations, cozy wine tastings, cheerful crowds, and seasonal events that make a winter visit unforgettable. Whether you're strolling beneath the illuminated trees or savoring a glass of Cabernet by a crackling fire, Sonoma Plaza captures the perfect blend of wine country sophistication and small-town holiday spirit.

Wine Tasting Around the Plaza

Sonoma's reputation for world-class wines shines even brighter during the holidays, when local tasting rooms welcome visitors with winter releases, special pairings, and warm hospitality. Within a short walk around the Plaza, you'll find a quartet of tasting experiences that capture the region's diversity and craftsmanship. Start at **Caddis Wines**, a boutique producer known for small-lot, handcrafted wines that reflect the heart of Sonoma. Their intimate tasting room feels especially cozy in December, with flickering candles and the scent of mulled wine in the air. Sip on their acclaimed Zinfandel or a velvety Pinot Noir while chatting with the winemaker – Caddis often hosts festive events and holiday open houses this time of year.

Next, wander over to **Kamen Estate Wines**. Founded by screenwriter Robert Kamen, this estate is celebrated for its mountain-grown Cabernet Sauvignon and Syrah. Savor bold, elegant wines in a warm, inviting setting – perfect for festive gatherings, gift shopping, and seasonal cheer. Hosting a crowd this holiday season?

Then you're going to need some very large bottles of fantastic wine. Plan early to get tickets for Kamen Winery's "Big Bottle Bash" on Saturday, November 29th. This fun-filled event features a flight of library wines, served from a magnum. The tasting room is located just off the Plaza at 111B East Napa Street. Tickets for this event are available on their website. Contact them at info@kamenwines.com

A few steps away, **Moon Hollow Estate** provides a more intimate and down-to-earth experience. Known for their sustainably farmed vineyards and elegant Rhône varietals, Moon Hollow invites guests to slow down and savor. The relaxed atmosphere and friendly staff make it feel like a private gathering among friends. Their Grenache and rosé are crowd favorites – perfect to enjoy while gazing at the Plaza's Christmas lights through the tasting room windows. Celebrate the season with an indulgent afternoon of wine and chocolate on November 30th from 4-6:30p.m. – think dark chocolate truffles and spice-laced reds – creating a luxurious winter indulgence. Tickets can be purchased via email at wine@moonhollow.com. Enjoy their most chocolate-friendly wines, each thoughtfully paired with a chocolate creation that highlights the depth and nuance of the pairing.

Round out your tasting tour at **Corner 103**, a modern and approachable space founded by wine educator Lloyd Davis. Here, tastings are thoughtfully paired with small bites that enhance each varietal – an educational and delicious experience rolled into one. In December, Corner 103 often offers festive pairings featuring local cheeses, cranberry compotes, and seasonal treats. It's the ideal final stop before heading out for dinner or a holiday concert.

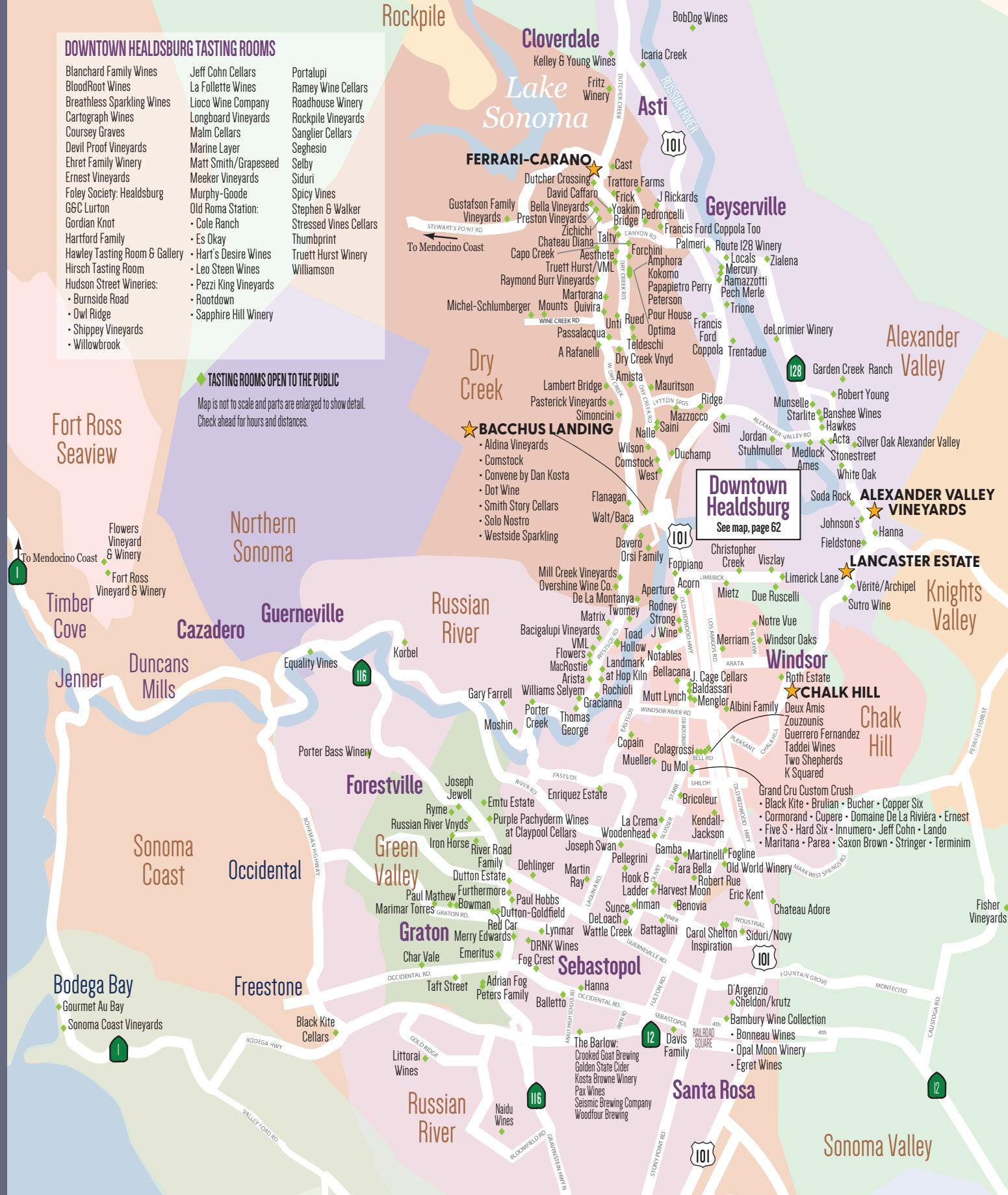


KAMEN
ESTATE WINES

Open Daily
111 B East Napa Street
Sonoma, CA 95476
707-938-7292



Sonoma County Wineries & Tasting Rooms

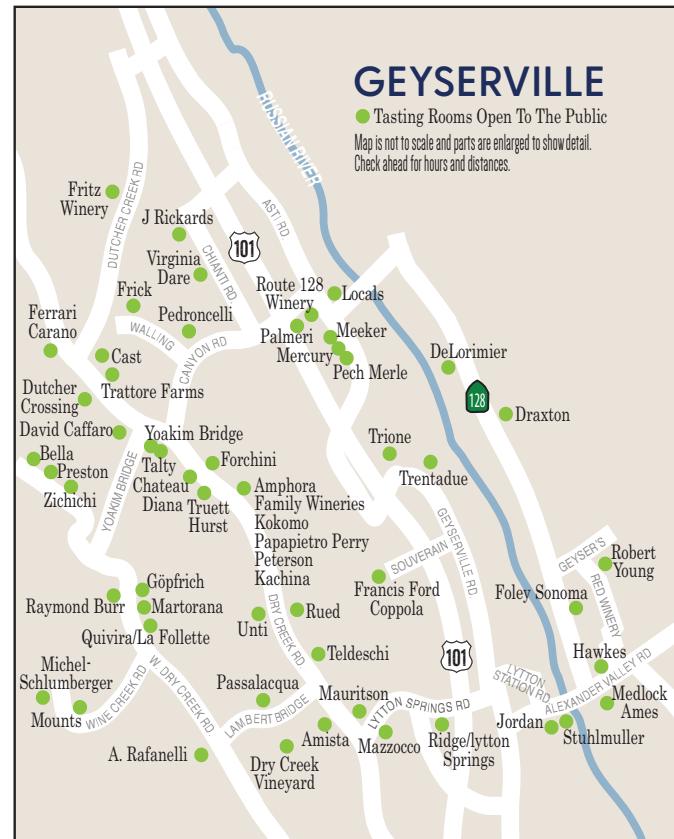
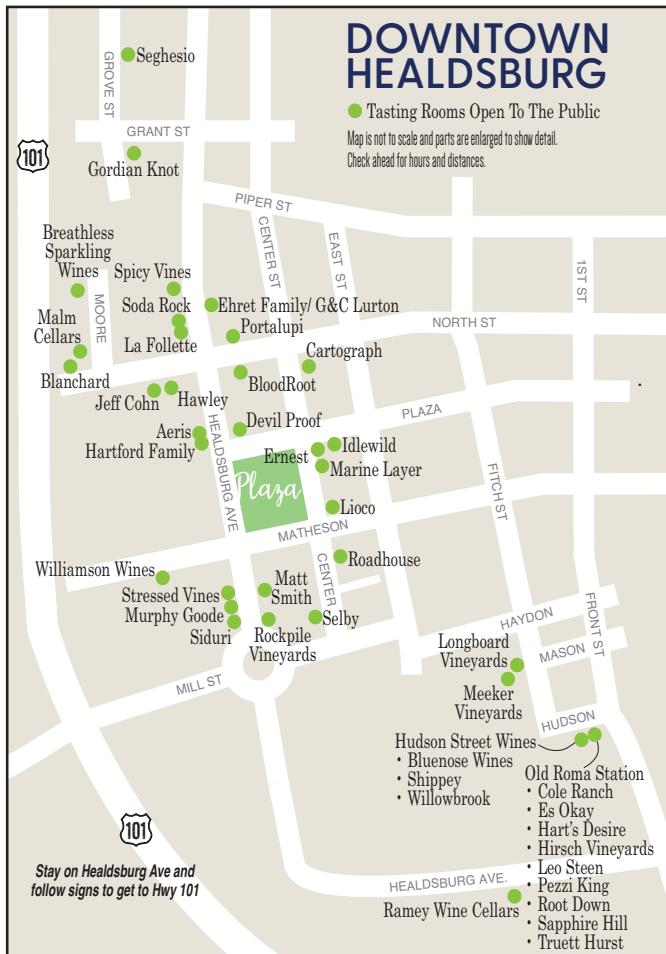




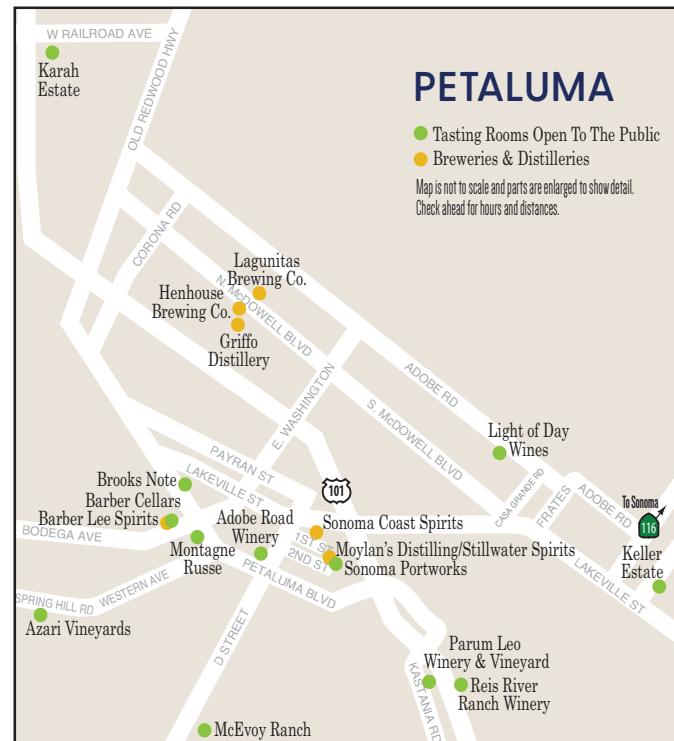
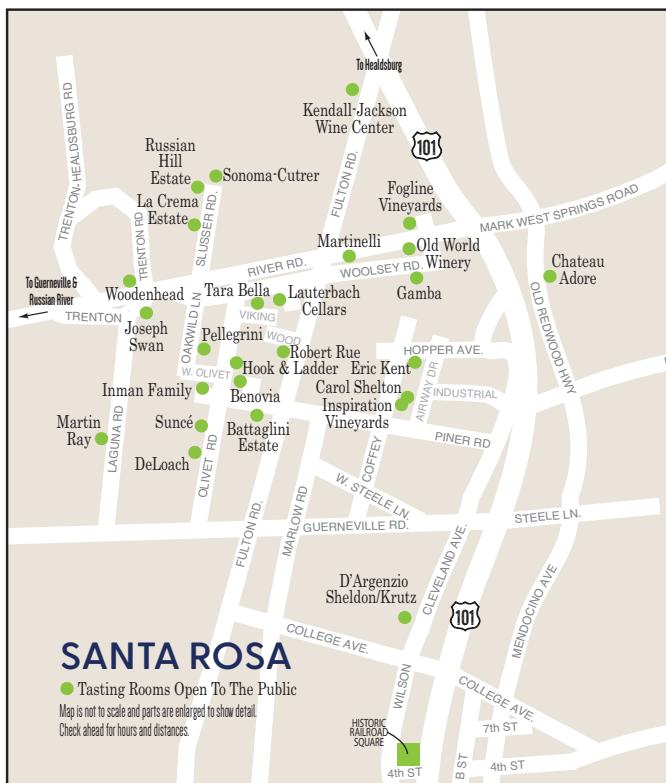
Every Pour is Our Pleasure!

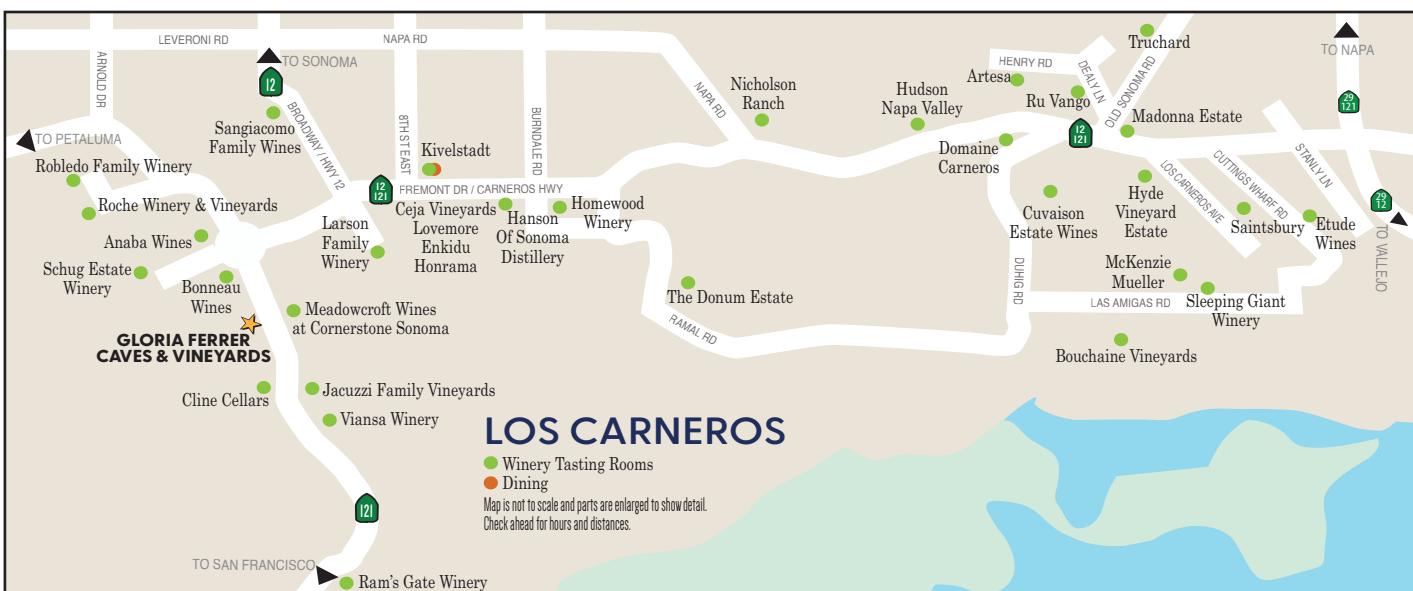
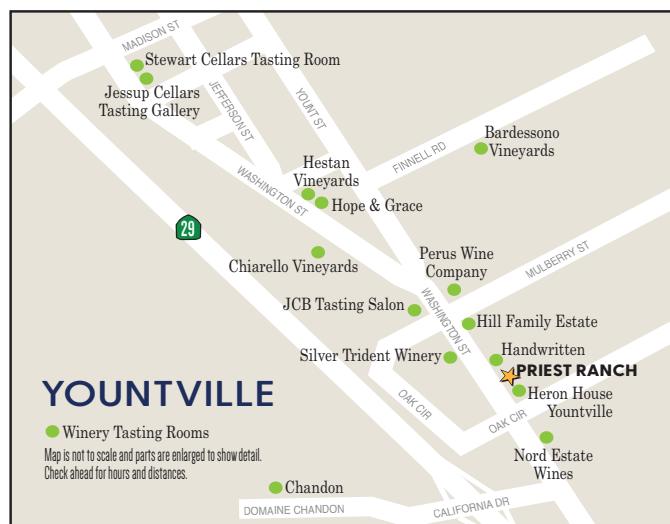
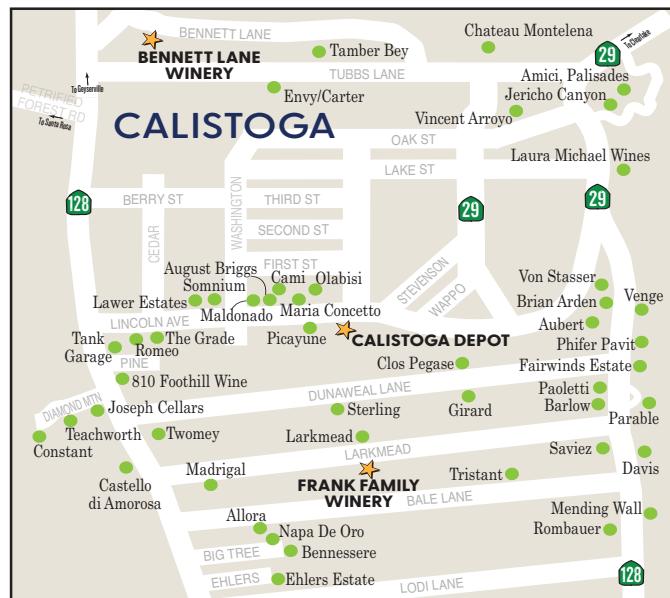
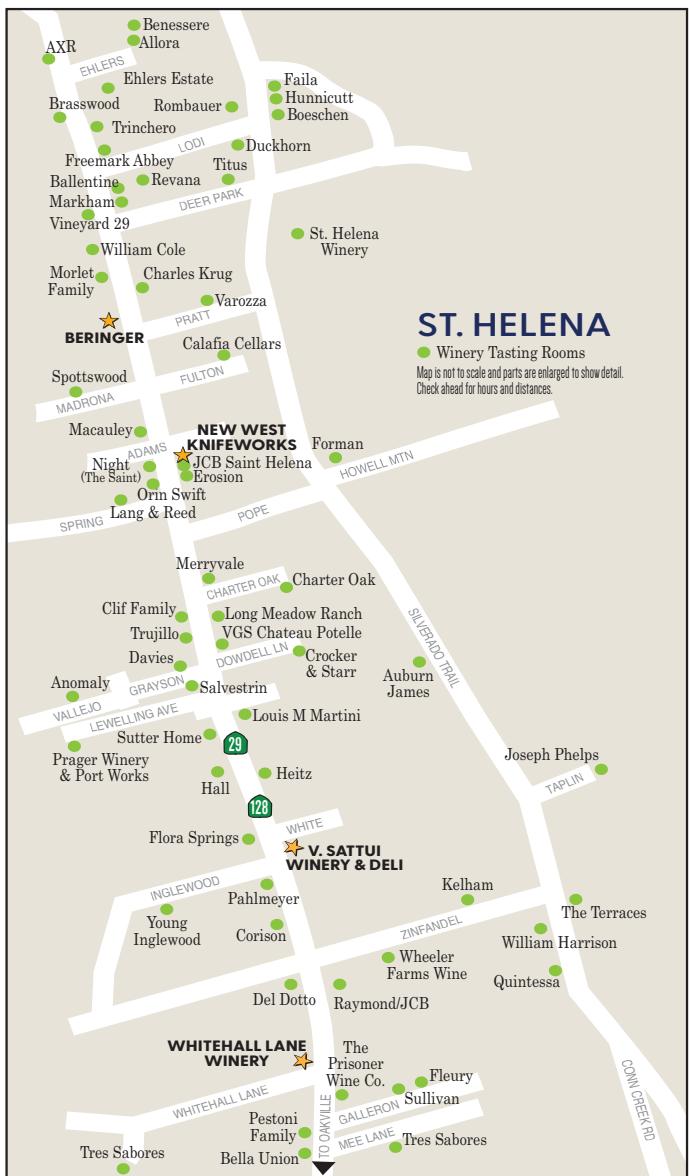
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STERANCISWINERY.COM | 100 PYTHIAN ROAD AT HWY 12

WINERY MAPS

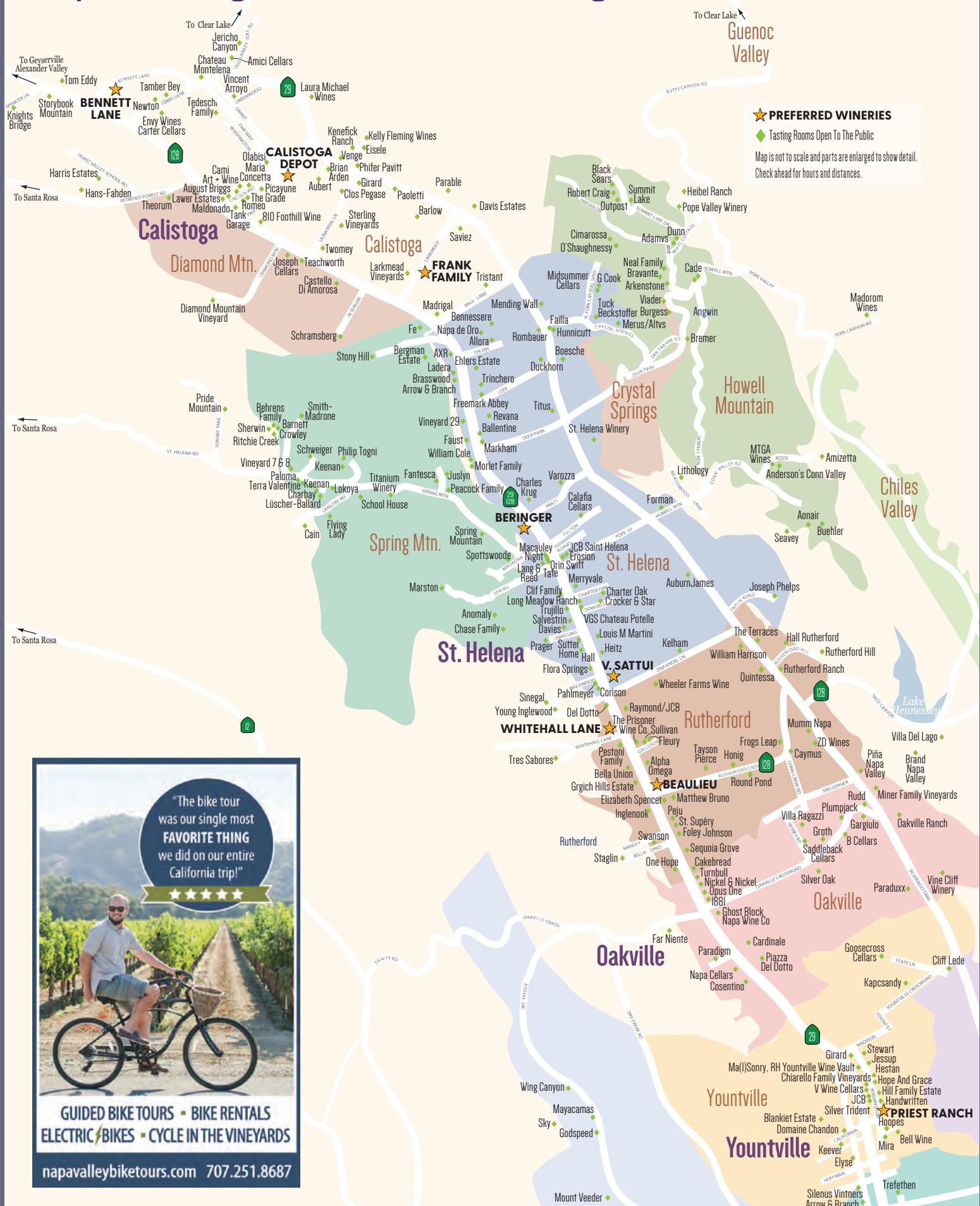


Note: Many wineries are open by appointment only. Call ahead first.



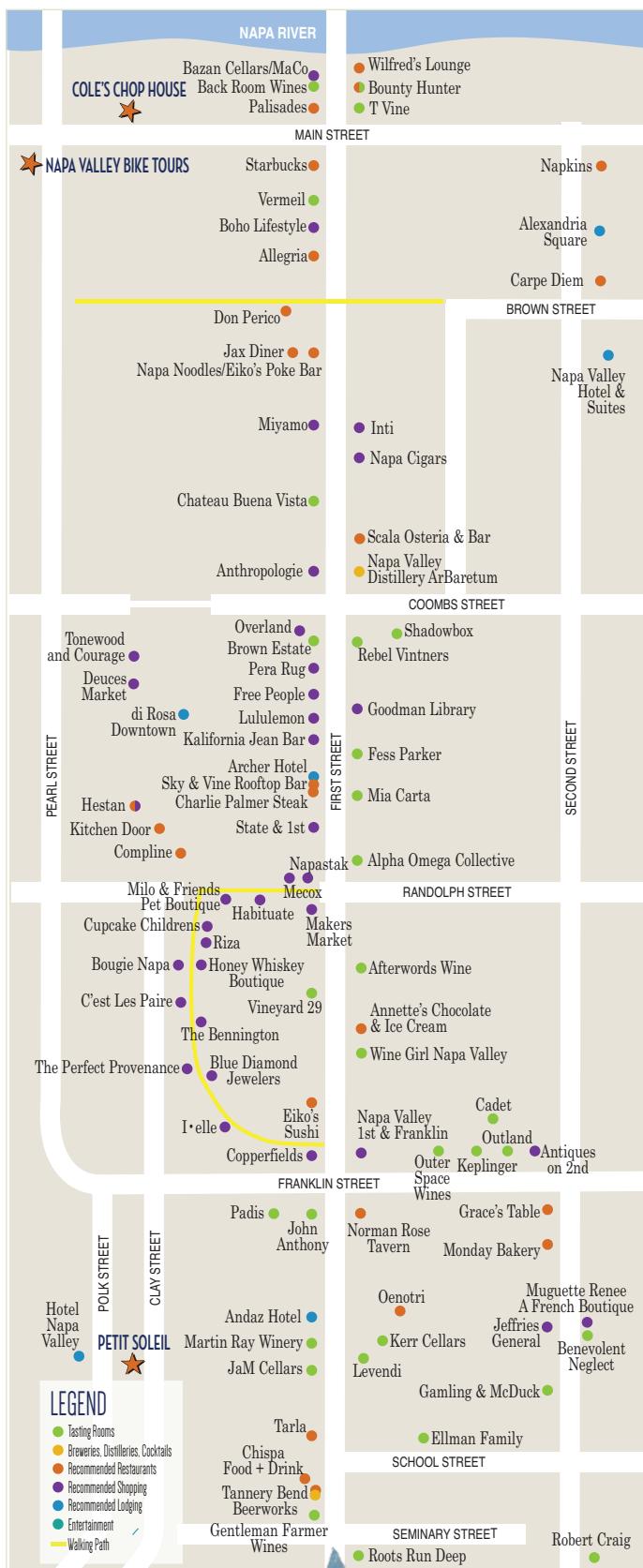


Napa Valley Wineries & Tasting Rooms

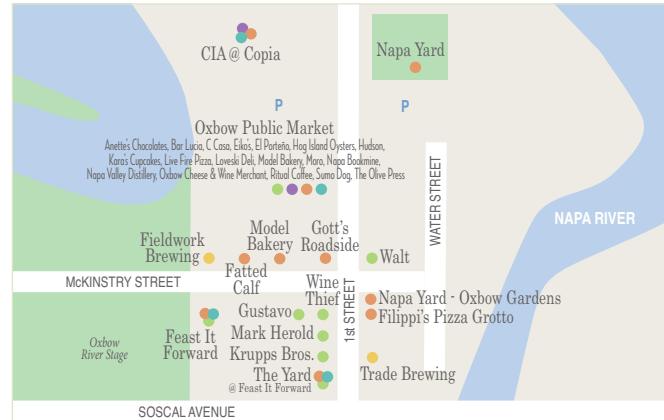




Exploring DOWNTOWN NAPA

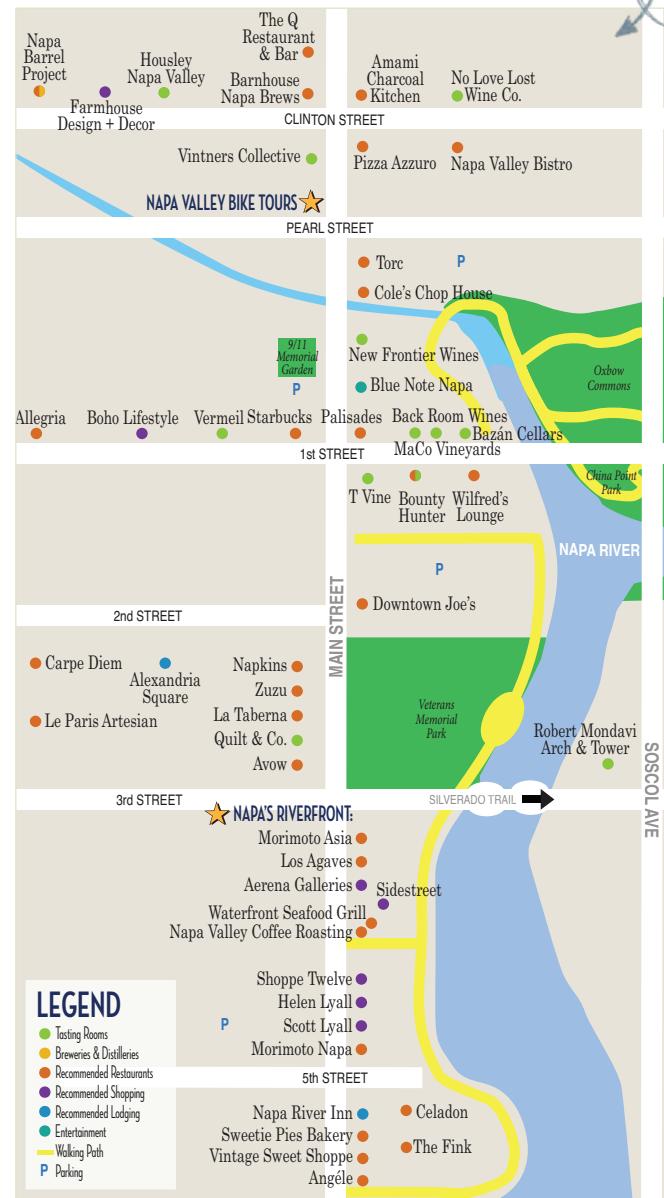


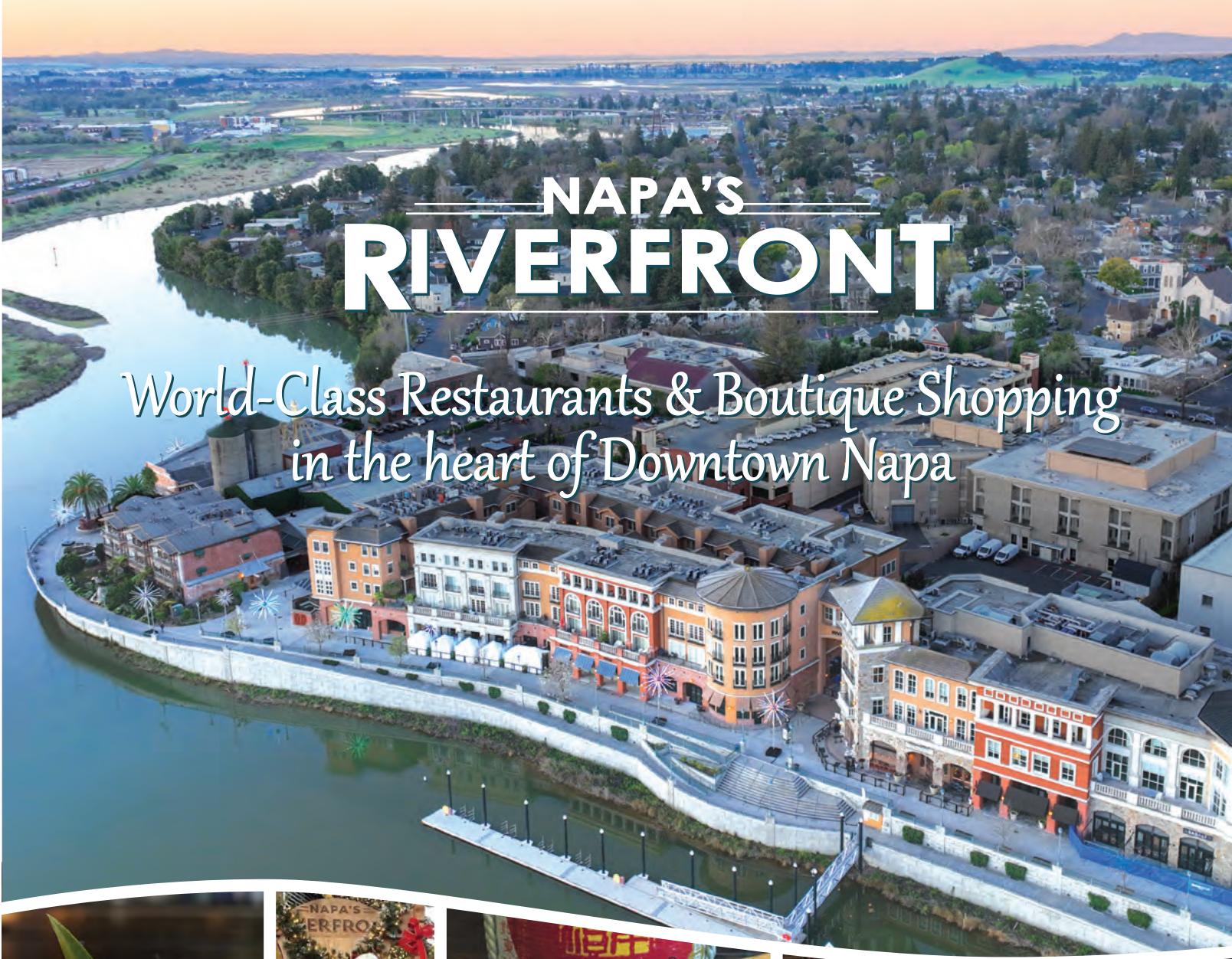
Take a walk on First Street



continue to Oxbow Public Market,

Main Street and Riverfront





NAPA'S RIVERFRONT

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DINING

Los Agaves Napa – Authentic Mexican food

Morimoto Asia – Inventive, high-end Japanese fare & artful cocktails

Morimoto Napa – Western/Japanese cuisine by Iron Chef Masaharu Morimoto

Waterfront Seafood Grill – Fresh, quality seafood restaurant

SHOPPING

ÆRENA Gallery – Contemporary art and sculpture; curiosities old and new

Helen Lyall – Some of the greatest designer clothing, shoes & accessories

Scott Lyall clothes for men – One-on-one experience that fits everyone's lifestyle

Shoppe Twelve – Boutique clothing for every style

Sidestreet – Travel/shaving accessories, fine cigars, custom suits/shirts

SPECIALTY

Napa Valley Roasting Company – Freshly roasted specialty coffee

Zuniga Optical – Luxury eye care shop

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