

FOOD & WINE

APRIL 2012

SPECIAL WINE ISSUE

THE BEST CALIFORNIA WINES & RECIPES

Asian beef with basil
& an affordable
California Cabernet
PAGE 117

*Favorite
dishes from
Napa's new
Italian
food stars*
PAGE 48

*Where to go next in
California wine country*

WHERE TO

go

NEXT



ABOVE RIGHT: Big Bottom Market's tasting counter.
BELOW: The comfy outdoor lounge at Ram's Gate.



Eat, Drink, Shop

Big Bottom Market The teeny town of Guerneville now has a place to taste and buy local wines and pick up supplies for trail hikes through the redwoods. Chef Crista Luedtke has become a local celebrity for her breakfast sandwiches, like the Sea Biscuit with smoked trout, capers, pickled red onion and crème fraîche. 16228 Main St., Guerneville; 707-604-7295.

Mateo's Cocina Latina Yucatán native Mateo Granados gained a following serving tamales and ceviches from a truck, but now his devotees can find his slow-roasted *cochinita pibil* (suckling pig) in a brick-and-mortar restaurant. 214 Healdsburg Ave., Healdsburg; 707-433-1520.

The Barlow This former apple-processing factory is being turned into a soon-to-open food destination that will house a farmer's market, bakeries, coffee roasters, breweries and wineries, like Kosta Browne and Wind Gap. 200 Morris St., Sebastopol; 707-824-5600. —Megan Krigbaum

SONOMA COUNTY

Top New Tasting Room

People come to the new **Ram's Gate Winery** to try the Pinots and other wines from star consultant Jeff Gaffner, who has worked for cult producers like Saxon Brown. Now the winery has a terrific chef as well: Jason Rose, formerly of Delfina in San Francisco. Rose prepares small bites, such as lamb meatballs, to go with the wines. Visitors can plop down in the outdoor lounge with a glass of wine and a snack right next to the open-air tanks—an improvement on most indoor tasting bars and a rarity in Sonoma. Call for reservations. 28700 Arnold Dr., Sonoma; 707-721-8700.



PHOTOGRAPHS: KELLY PULEIO (BIG BOTTOM MARKET, WINE BOTTLES); ADRIAN GREGORUTTI (RAM'S GATE IMAGES)