WEST SONOMA COUNTY FIELD GUIDE



WINERIES with a THOUGHTFUL APPROACH

In support of a vibrant agricultural community, these wineries use hand-harvested grapes and a gentle touch to craft wines with memorable flavors, true character & great depth.

GRAPES FARMED USING METHODS THAT MEET ORGANIC STANDARDS:

Old world-inspired biodynamic estate. Hillside pinot, syrah, chard, viognier + zin.

2 JOSEPH SWAN • 11-4:30 Sat-Sun True OG since '68. Swan clone of pinot is from here! Making authentic wine since.

③ PACHYDERM STATION • 12-5 daily ▲ Local musician Les Claypool sells coastal pinot, rosé + Champagne in a fun, eclectic space.

④ FURTHERMORE • 10-4:30 daily ▲ New kids on the block producing all pinot and chard from hilltop vineyards.

5 PAUL MATHEW • 10:30-4:30 Th-Sun A Mat makes epic and elegant pinot, chard and some other fun stuff.

() RED CAR • 10-5 daily **AAA** Pinot, chard and syrah from deep Sonoma Coast, made by a great team.

BOHEME •12-5 Thurs-Sun ANA Silky neutral-oak pinots and chard, truly coastal, estate and organic vineyards.

HORSE & PLOW • 11-5 daily *** Eclectic wines + ciders. 2 acre garden and orchard. Family-run, bring kids, pets + picnic.

 ● PAX • 11-6 daily ▲▲
Trousseau gris, chenin blanc, gamay noir & cool-climate, highly-rated syrah. APPOINTMENT REQUIRED

1 PORTER-BASS • 869-1475 **AAA** Uniquely situated in Guerneville, Biodynamic pinot, chard and zin.

RYME • 820-8121 AA Lovely, food friendly winemaking. Italian varieties. Vermentino!

CASTELLI • 827-3048 AAA Expert in nebbiolo, a grape he grew up with in Valtellina, Italy. Hidden gem.

(1) DEHLINGER • 823-2378 An RRV original with high quality and rich history. Pinot, chard, syrah and cab.

5 RADIO-COTEAU • 823-2578 **AAA** Vibrant, terroir-driven pinot, chard, zin and syrah. Biodynamic practices.

G COBB • 799-1073 ▲▲ Age-worthy single-vineyard, Sonoma Coast pinot noir from Ross Cobb.

SMALL VINES • 823-0886 **AAA** Meticulously farmer-crafted, 100% estate, organically-grown pinot and chard.

BREEMAN • 823-6937 AA Elegant, estate-driven pinot & chard, and the only wine cave in Sebastopol.

HOBO • 755-7133 AA Yummy, vibrant, urban winemaking. Reasonably-priced and family-run.

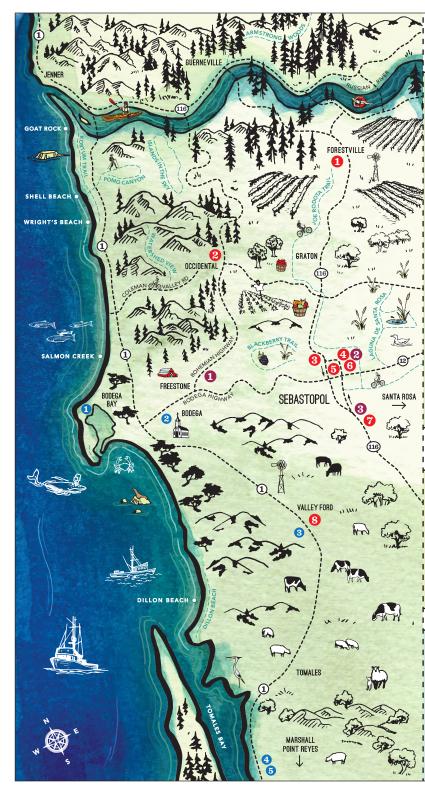
() LITTORAI - 823-9586 AAA Pinot noir, chardonnay and chenin blanc with balance and precision.

() REICHWAGE • 827-3556 **A** Pinot and old vine zin, up and coming winemaker worth seeking out.

OUR FAVORITE SCENIC TRAILS

Armstrong Woods Ancient redwoods. For adventure visit bullfrog pond.
Kortum Trail Wright's Beach to Goat Rock along cliffs. Breezy & flowery.
Pomo Canyon to Shell Beach Best in Spring for the babbling brooks.
Islands in the Sky Lush meadow to epic coastal view. Lowell's favorite!
Watershed View Trail A short but rewarding hike. Roadside parking.
Joe Rodota Trail Walk/bike on now paved RR trail: Santa Rosa – Forestville
Blackberry Trail Take a quiet walk in Sebastopol's own Ragle Ranch.
Laguna de Santa Rosa Afternoon walk or morning run. Stroller friendly.
Bodega Head Wind, rain, fog, sun, cold, warm. No matter, it's the Pacific.
Dillon Beach Lovely beach walk to the mouth of Tomales Bay. Dog friendly.

Created for you by Lowell's Restaurant • For inquiries email: map@lowellssebastopol.com



RESTAURANTS with a **SEASONAL FOCUS**

In committing to sourcing local & organically-grown food & wine, together we foster a vibrant local food shed. It tastes so good!

DACKYARD • 820-8445 • Mon, Fri 11-9 Sat, Sun 9-9 Local-centric restaurant from chefs Daniel Kedan and Mariana Gardenhire. Refined cooking techniques featuring only and always what is farm fresh.

2 HAZEL • 874-6003 • Tues-Sat 5-10 Sun 10-2 / 5-10 Rustic, Mediterranean-inspired food from a hearth oven with smalltown Occidental charm by chefs Jim and Michele Wimborough.

3 LOWELL'S • 829-1077 • Breakfast, Lunch & Dinner daily. Closed 3-5pm A farm-driven neighborhood spot. Greens, pizza and whole animal program. Veg-friendly. Smartly crafted, small production wine list.

2AZU KITCHEN + FARM • **523-4814** • M, W, Th **5-9** F-Sa **11:30-11** Su **9-9** Duskie & John are chefs and farmers known for whole animal butchery, bacon, amazing cocktails & their appearances on the Food Network.

BRAMEN GAIJIN • 827-3609 • Tues-Sat 12-2:30 / 5:30-10 Japanese techniques w/ seasonal ingredients in a rad, strippeddown space. Impressive cocktails and delightful izakaya.

() FERN BAR • OPENING FALL 2018 • Most nights 4pm-close Impeccable agrarian cocktails and modern California bar food from Chef Joe Zobel in a lush, plant-filled space with live music.

Coastal California cuisine including oysters, fish tacos, burgers, cioppino-style fish stew & craft beers w/ extensive outdoor dining.

BESTERO CAFE • 876-3333 • Mon, Thurs 8-2 Fri-Sun 7:30-3 Classic and locally-driven diner food in pastoral Valley Ford. Look to enjoy pastured eggs, local bacon and their Freestone Ranch burger.

HEALTH & HAPPINESS Smoke a

pre-roll, dip in the cedar bath & refresh with a tonic!

OSMOSIS SPA • 823-8231 • Sun-Th 9-8 Fri-Sat 9-9 Tranquil Japanese-style retreat, 75-min. massage, organic facials, transformative fermentation bath.

2 THE NECTARY • 829-2697 • M-F 8:30-6:30 SS 10-6 Cold-pressed juice & fermented drinks. Superfood smoothies & artisanal raw grab 'n go foods.

3 SOLFUL • **596** • **9040** • Daily **11** • **7** expanded hours soon Consciously curated, slickly designed cannabis dispensary that sources from organic farmers.

CHARMING SPOTS ALONG THE COAST

 SPUD POINT CRAB SHACK • Lunch every day Year-round crab sandwiches & award-winning chowder.
THE CASINO BAR • Dinner Fri-Sun Chef Mark Maliki cooks crazy delicious food.

ROCKER OYSTERFELLERS • Th-Sun
Roadhouse gem. Perfect coastal happy hour.

HOG ISLAND • Call for an appointment
Farm-to-table oysters w/ lovely bayfront view.

5 THE MARSHALL STORE • Wed-Mon Epic waterfront shack w/ grilled and raw oysters from their own farm plus much more.