



THE REAL SONOMA COUNTY

Three Wine Country homegrows share their secrets on the land of Sauvignon Blanc and heritage peaches. *As told to Erin Klenow*



JAYME POWERS
Owner of Sigh sparkling-wine tasting room, sighsonoma.com.

MATEO GRANADOS
Chef-owner of Mateo's Cocina Latina, mateoscocinalatina.com.

DANAE BLYTHE UNTI
Owner of catering company Poor Man's Butter Guacaria, poormansbutter.com.

Take me to your favorite winery.

JAYME POWERS: For tasting, I like **Gundlach Bundschu**. It's the oldest family winery in California and has the most beautiful grounds. They tour you around the vineyards on this ATV-type thing called a Pinzgauer. Delicious wines too. I'm a sucker for their Cab Franc and Gewürztraminer, which pairs well with so many foods. There's a great poster in the tasting room that reads, IF YOU CAN'T SAY, "GUNDLACH BUNDSCHU GEWÜRZTRAMINER," YOU SHOULDN'T BE DRIVING.

How about a good post-tasting meal?

DANAE BLYTHE UNTI: My husband and I go to **Diavola** so often, it's like our living room. You can't get better Italian food in Sonoma County. I like to order a Bambino, a Sicilian-style thick-crust pizza. Dino, the chef, is always trying new toppings like foraged mushrooms and nettles. I don't eat meat, but I hear the carpaccio is great. \$\$\$; 21021 Geyserville Ave., Geyserville; diavolapizzeria.com.

GUNDLACH BUNDSCHU
\$50; 2000 Denmark St., Sonoma; gunbun.com.

"They tour you around the vineyards on this ATV-type thing called a Pinzgauer."



RIVER'S EDGE KAYAK AND CANOE TRIPS
From \$45/person; riversedgekayakandcanoe.com.

"YOU CAN STOP AT PICNIC AND SWIM SPOTS ALONG THE WAY."

JP: There's a Portuguese restaurant called **LaSalette**, just off Sonoma Plaza, that's really good. They do a fisherman's stew that's dynamite, kind of like cioppino. Plus, they have a cool tasting menu, where you can pick three, five, or seven dishes, like fried Sonoma goat cheese or escargots. They let you go where you want with it.

And when you want to get outdoors?

MATEO GRANADOS: We spend a lot of time on the Russian River. Best thing to do is go to **River's Edge Kayak and Canoe Trips** at Healdsburg Memorial Bridge. They'll set you up with a 5- or 15-mile paddle, and you can stop at picnic and swim spots along the way. There's no better place on a warm day than just floating underneath the bridge.

Your favorite shop?

DU: Right off the Healdsburg square, **ret.ro.fit** has vintage home decor with artful modifications. The owner works with local artists and carries lots of

LASALETTE
\$\$\$; 452 First St. E., Sonoma; lasalette-restaurant.com.

"They do a fisherman's stew that's dynamite, kind of like cioppino."



interesting repurposed stuff like luggage turned into tables. It's like she takes flea market finds to the next level.

JP: The window displays at **J. James Sonoma** always pull me in. It's one of my favorite shops for gifts. I got a gorgeous hourglass there, filled with white sand. And they carry books—I bought one titled *Stuff Every Man Should Know*, a modern-day pocket-size guide to being a gentleman. 122 E. Napa St., Sonoma; jjamessonoma.com.

A stellar produce market?

MG: One of my favorite producers in the county is **Dry Creek Peach & Produce**. They grow the best heritage peaches you'll find anywhere: white, yellow, 30 varieties. They're usually stocked to mid-September, but after that you can buy jams and other good things. In the spring, when the flowers are blossoming, I like to bike there.

What's there to do at night?

JP: Catch a performance at **Sebastiani Theatre**. I've been going since I was a kid. They just put on *The Full Monty* with Sonoma's mayor, who took his clothes off for the role. And they're always screening new indie flicks. **DU:** Every year, I go to see *Witchie Poo*; it's a Halloween extravaganza for families. So fun. **JP:** The architecture is cool too. Built in the 1930s, it's a weird mix of art deco and Italian Renaissance.

Does Sonoma have a signature cocktail?

JP: I used to work at the **Swiss Hotel**. Great place to hang out—good food, warm



RET.RO.FIT
336 Center St.,
Healdsburg;
retrofitbome.com.

"THE OWNER TAKES FLEA MARKET FINDS TO THE NEXT LEVEL."



H2HOTEL
From \$349; h2hotel.com.

"They have a green roof, and the aesthetic is so fresh."

atmosphere. They serve a drink called the Glariffée, which stands for Glacée Irish Coffee. The manager's grandfather invented it. When his wife was still alive, we'd take a jug from the bar to her house and swap it for a full one. Rumor is that it's made with 13 liqueurs and chilled espresso, but she'd peel the labels off the bottles and recycle them before we could see what they were. No one's finding out exactly what's in this drink. But it's basically part secret espresso concoction, part Powers Irish Whiskey, and part water, shaken, with vanilla cream on top. 18 W. Spain St., Sonoma; swisshotelsonoma.com.



SEBASTIANI THEATRE
476 First St. E.,
Sonoma; sebastianitheatre.com.

"The architecture is cool. Built in the 1930s, it's a weird mix of art deco and Italian Renaissance."

Can you recommend a place to bed down?

MG: I appreciate what **h2hotel** is doing with their sustainability approach. **DU:** Yes, they have a green roof, and the aesthetic is so fresh. Not to mention they're very close to Healdsburg's center. **MG:** You notice the care they've taken with the materials and the craftsmanship. **DU:** My favorite perk is that they have a fleet of bikes the guests can borrow for a nice Wine Country ride.

DRY CREEK PEACH & PRODUCE
2179 Yoakim Bridge,
Healdsburg;
drycreekpeach.com.

"They grow the best heritage peaches you'll find anywhere: white, yellow, 30 varieties."



HEALDSBURG SHED
\$; 25 North St., Healdsburg;
healdsburgshed.com.

"THEY MAKE CLEAN, HEALTHY FOOD."

A good breakfast on my way out of town?

MG: Sunday mornings, I go to breakfast at **Healdsburg Shed**. They make clean, healthy food. Like a porridge of little grains or brown rice mixed with millet and farro. Add a little butter to that, mix it together—so good! My daughter loves the Belgian waffle, made with cornmeal and buckwheat. Airy, light. Breakfast shouldn't just be about filling up. It's also about satisfying the palate, and they do that. ▽

