

WINTER 2020

walnut creek

M A G A Z I N E

GREAT NEAR AND FAR ESCAPES

HOT WEEKEND
GETAWAYS

COMMUNAL
HOT SPRINGS

MAGICAL
MAUI RESORT



+ CALIFORNIA'S ARTISAN CHEESE FESTIVAL



Sonoma Getaway

A FESTIVAL IS FOR THE CHEESE-OBSESSED

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ost of us only dream of a weekend devoted to creamy goodness and dairy delights, but there's actually a festival in Sonoma County where you can eat as many cheese-centric dishes as you want, get up close and personal to the farm animals that produce it, and drink all the craft beer, champagne, and wine you can safely handle. At the three-day **California Artisan Cheese Festival (CACF)**, happening March 27-29, you can do just that and more. Taste limited-production cheeses, learn the art of making cheese on farm and creamery tours, attend tastings, pairings, and seminars—all while supporting California farmers and cheesemakers. ►



PHOTOGRAPHY BY DERRICK STORY



Friday

Start an inevitably decadent weekend on a North Bay farm tour surrounded by spectacular coastal landscape from legendary producers like Point Reyes Farmstead Cheese Co., Cowgirl Creamery, and Marin French Cheese who treat you to behind-the-scenes tours, intimate luncheons, and lavish tastings. Return to the festival's center, Santa Rosa, where farm-to-table restaurants, art galleries and tap houses can easily be explored on foot. The city has upped its lodging game with roadside inns like **The Sandman**. Playful yet refined, a hip indoor-outdoor pool house bar offers a relaxing space to sip a blended jalapeno margarita at the end of the day. Sun-filled guest rooms come equipped with flat screen televisions, kitchenettes, and Malin & Goetz bath products. Located off Highway 101, it's perfectly situated for eating, drinking, and exploring. *Rates start at \$150/night, sandmansantarosa.com*



compete for your love in the “best bite” flight competition while you sip and sample to your heart's content.



Saturday

Wend your way to a Santa Rosa hot spot, Spinster Sisters, for breakfast. Menu stars include Mascarpone Crepes Meyer with blackberry sauce and Joe's Benedict with herb hollandaise on challah. Then meet some of the state's hottest new cheesemakers at a festival seminar. Bivalve Creamery, Wm.Cofield, and Laura Chenel, among others, share their fascinating paths to the vat. Of course, you can't visit Sonoma County without a trip to a tasting room. Hidden in the heart of downtown Santa Rosa is D'Argenzio Winery, a boutique micro-winery known for its handcrafted zins and bocce ball. Cheese, Bites & Booze! caps off the night. At this culinary adventure, cheesemakers and chefs

Sunday

After a rich Saturday, an invigorating morning walk followed by a dip in the Sandman's year-round heated pool, will be welcome. Grab croissants and coffee at the hotel before checking out and hitting the signature Artisan Cheese Tasting and Marketplace. Over 100 cheese and food producers, winemakers, brewers, cider makers, distillers, and chefs will be there to greet you and share their next wave of products, books, and recipes. Last stop is the craft brew pub that put Santa Rosa on the worldwide map. At Russian River Brewing Company, grab a bottle of cult-favorite Pliny the Elder to take with you on the road. *For a complete schedule of the March 27-29 events, go to artisancheesefestival.com* ■