

SPECIAL COLLECTOR'S EDITION
WINE ENTHUSIAST

The Wine Lovers' Travel Guide to

CALIFORNIA

WHERE TO
EAT

WHERE TO
DRINK

WHERE TO
STAY

+ **TOP OUTDOOR
ADVENTURES**

DISPLAY UNTIL 8/17/17
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STRIKE IT RICH

Gold Country travel rewards body and soul.

From Gold Rush towns preserved in time to 140-year-old grapevines, the Sierra Foothills area keeps one foot in the 19th century. In this region, known as Gold Country and the Mother Lode, you will uncover rich history, best explored via raft or wine glass.

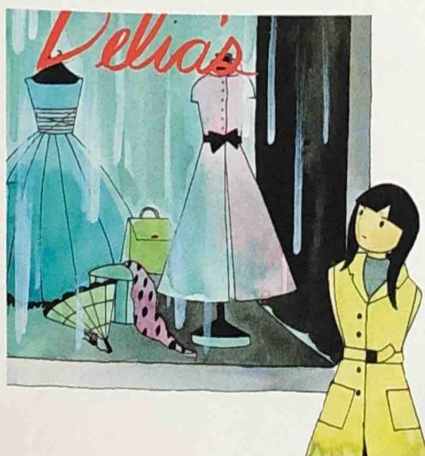
THE SIERRA FOOTHILLS AVA
COVERS 2.6 MILLION ACRES.

WHERE TO START

Many places claim to be farm to fork, but **Rosebud's Cafe** in Jackson guarantees it. The restaurant sources ingredients from its own farm and makes everything in-house, right down to the syrup. Order the 1894 Benedict for brunch, which features challah toast topped with duck eggs, and wash it down with a watermelon or lemon-drop Mimosa. For an elegant breakfast, grab a table at **Element** in Sutter Creek, where classic dishes get the Gold Country treatment. Try the Motherlode (an omelet packed with crispy lardons, spinach, caramelized onion and goat cheese) or the Gold Country Cakes (gingerbread flapjacks topped with maple-molasses drizzle, pomegranate and roasted nuts).



acres and contains vines planted throughout eight counties. If you only have time to sip through one section, head to Amador County's **Shenandoah Valley**, home to some of the state's oldest Zinfandel vines. **Deaver Vineyards** has been a family operation since the namesake prospectors came here for gold in 1853. The winery produces bottlings from Zinfandel and Mission vines planted 140 years ago. **Andis Wines** bottles wine from the Original Grandpere Vineyard, California's oldest documented Zinfandel vineyard, planted in 1869. Keeping with the theme of its contemporary, über-sustainable winery, Andis also serves wine on tap, straight from the barrel.



WILD WEST ADVENTURES

Work off breakfast with a hike under the shade of the majestic giant sequoias at **Calaveras Big Trees State Park**. Tourists flock to the North Grove, where California's first giant was recorded, but the five miles of trails in the South Grove contain 10 times as many redwoods and some of the most massive ones in the park.

Depending on your sense of adventure, you can walk, spelunk or even rappel through the blackened depths of three historic caverns: Moaning Cavern, California Cavern and Black Chasm Cavern. Tours can be booked through **Cave and Mine Adventures**.

Adrenaline junkies will relish a whitewater-rafting trip down the **American River**, where various-sized rapids bait both greenhorns and risk takers. For daring experts, some of the most technical, heart-stopping Class V+ rapids in the country rage at **Cherry Creek on the Tuolumne River**. With names like Coffin Rock and Blind Faith, consider yourself warned.

WINE COUNTRY

One of the largest American Viticultural Areas in California, Sierra Foothills covers 2.6 million



WHERE TO STAY

Built in 1879, the **Imperial Hotel** in Amador City has preserved its old-timey spirit without sacrificing modern-day comforts. The building's original brick makes an appearance inside each of the six rooms, and with no TV, you can unplug and dive into a good book from the in-house library. Sip local wines downstairs at the saloon-style Oasis Bar. If you happen to roll through town midweek, take advantage of the chef's choice three-course dinner special in the dining room for \$29.

MURPHYS

From Arnold to Volcano, small and charming old mining towns abound in the Mother Lode, but **Murphys**, which has been dubbed the Queen of the Sierra, checks all the boxes. Browse antique stores, collectibles shops and art galleries, and pick from 18 downtown wine-tasting rooms. For the full experience, visit **Val du Vino**, the only working winery on Main Street. Stay overnight at **The Murphys Historic Hotel**, in continuous operation since 1856. Rest your head in a technology-free room named after famous former guests like Mark Twain and President Ulysses S. Grant. Before you go, get your morning coffee from **Gold Country Roasters**, where the beans are roasted on site.

—Jess Lander

SEA, SUGAR AND SPICE

John Metropulos goes prospecting for a world of flavor.

A brick-walled former general store built in 1855 in a Gold Rush town on the American River is now home to **Café Mahjaic**. Owner/executive chef John Metropulos has a knack for inventive and unexpected flavor combinations, like this signature dish at his restaurant in Lotus. —Jess Lander

CHOCOLATE CHIPOTLE PRAWNS

- 2 tablespoons olive oil
- 10 large prawns (16/20 or U15 per pound)
- 1 tablespoon minced shallots
- 1 teaspoon minced garlic
- 2 teaspoons minced chipotle peppers
- 1 tablespoon brown sugar
- 1 teaspoon cocoa powder (preferably Scharffen Berger)
- Salt and pepper, to taste
- 1 cup white wine
- 1 tablespoon white-wine vinegar
- 1 tablespoon cold butter
- 2 cups cooked jasmine rice
- 2 tablespoons chopped chives, for garnish
- ½ avocado, diced, for garnish

Warm sauté pan over high heat for 2 minutes. Add olive oil, and heat 2 minutes. Add prawns and cook, stirring, 4 minutes. Add shallots, garlic, chipotles, brown sugar, cocoa powder, salt and pepper, and cook, stirring, 2 minutes. Add wine and vinegar. Stir 1 minute. Use slotted spoon to transfer prawns to bowl. Set aside. Reduce liquid in pan until thickened, about 4 minutes. Remove pan from heat, and stir in butter. Place prawns over jasmine rice. Pour sauce over top. Garnish with chives and avocado. Serves 2

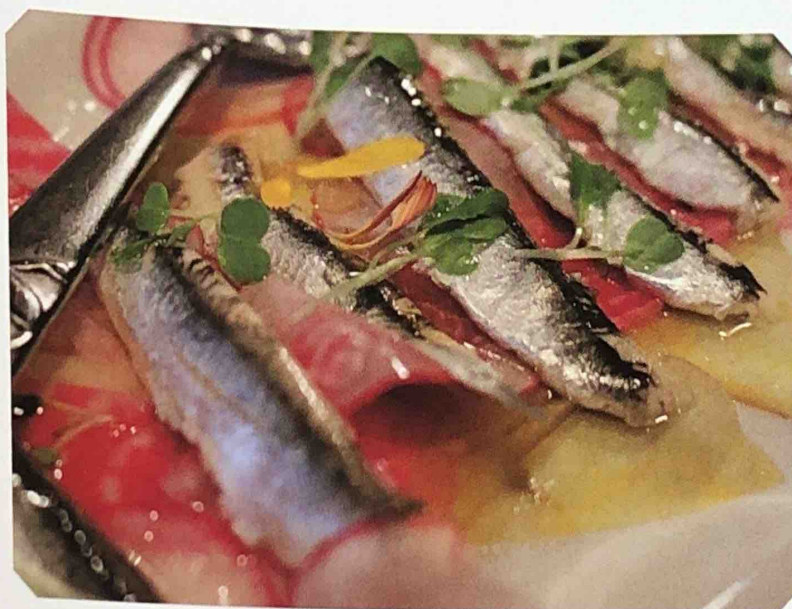
PAIR IT:

Well-balanced with notes of citrus, apricot and honey, the lush yet light David Girard Vineyards 2014 Viognier-Roussanne is the perfect match for the seafood and fiery flavors in this dish.



Alchemy Market Café Murphys

The medieval pursuit to turn base metals into gold, Alchemy makes an apropos name for Jason Wright's Gold Country restaurant. Classic comfort dishes get a major upgrade, like the "Ultimate Meatloaf" wrapped in bacon. All dishes come with a generous side of Alchemy's locally acclaimed cheese bread.



The Farm Table Placerville

Everything from the charcuterie to condiments—including wine jelly—is house-made with ingredients sourced from neighboring farms. Good luck choosing between the crème brûlée French toast and bacon pancakes for brunch, or the duck confit and pork osso bucco for dinner.

Sarafina's Italian Kitchen Arnold

This cozy, cabin-like restaurant carries a comprehensive local wine list to pair with hearty Italian dishes, some inspired by chef/owner Sarah Beaudreau's childhood, like Nonnie's spaghetti with meatballs. You also can't go wrong with the chef's choice, Sarah's Favorite. It features penne pasta with cremini mushrooms, Italian sausage and arugula in a tomato-cream sauce.

