

# FRATTEY and FRATTEY SHAMS

# of Anderson Valley

BY CHARLENE PETERS

Goldeneye // Photo by Bob McClenahan



Bee Hunter Sauvignon Blanc Vin D'Ambré  
Photo by Charlene Peters

On a leisurely drive from Napa Valley to the hills of Anderson Valley along scenic highway 128, views of old oak trees, vineyards, and the Mayacamas Mountain range impress. The best way to take it all in is to roll down the window and engage the senses. Deep breaths during this ride offer fresh mountain air blended with a vague scent of salt water from the nearby Pacific Ocean. Once arrived, be ready for a visit to an area reminiscent of Napa in the '70s and '80s, a time when modest family wineries opened their tasting rooms to showcase sips extraordinary.

Anderson Valley established its wine standing as an AVA in 1983. Before

that, the region's earliest inhabitants were the Pomo people, who settled in the verdant valley long before 1851, when William Anderson arrived in what he called a "garden of Eden." Interesting to note is the Pomo spoke in one of seven unique languages, and the lingo of Boontling can still be heard in Boonville. Fratney is the Boontling word for wine, and fratney shams refers to the grapevine.

It wasn't until the turn of the 19th century that the area's agricultural cash crops of apples and lumber took a back seat to grapevines on the nearby Greenwood Ridge, also known as "Vinegar Hill." As one of the coldest wine-growing regions in California (up

to 50 degrees in a diurnal shift), the predominant varietals that thrive among Anderson Valley's 90 vineyards include Pinot Noir, Chardonnay, Riesling, and Gewürztraminer. It's also unique in that a sparkling wine trail runs from Foursight Wines to Handley Cellars. Absolutely bahler (Boontling for exceptional).

## WHERE TO SIP

In the funky town of Boonville, **Pennyroyal Farm & Winery** is where you can taste an Alsatian-style Sauvignon Blanc with a shoutout taste of crisp green apples. The farm is a sister winery to the iconic Navarro Vineyards, a working cheese farm and organic vineyard. In addition to its Sauvignon Blanc, the Pinot Trio white blend, sparkling, Chardonnay, and Pinot Noir are notable. // [www.pennyroyalfarm.com](http://www.pennyroyalfarm.com)

Nearby is **Foursight Wines**, with exquisite tastes of Sauvignon Blanc and Pinot Noir. This winery is operated by a husband and wife team (Kristy is fourth generation on property) who focus on lower alcohol wines fermented from native yeasts. // [www.foursightwines.com](http://www.foursightwines.com)

**Bee Hunter Wine** is a small family-run winery and a must-stop in Boonville if only to taste the Vin d'Ambre Sauvignon Blanc. Its amber color and essence of orange peel and earthiness come from maceration with the grape's skin. This is an exciting blend of Sauvignon Blanc, Albariño, and Semillon. // [www.beehunterwine.com](http://www.beehunterwine.com)

Halfway between Boonville and Philo is **Lichen Estate**, where a splash of sparkling Lichen Blanc de Noir and its organic estate Pinot Noir showcases the minimalist techniques used by this vineyard team. // [www.lichenestate.com](http://www.lichenestate.com)

In Philo, **Goldeneye**, part of the Duckhorn portfolio, has changed the game with its Pinot Noir house established in 1996. This established winery is in the heart of Anderson Valley and well worth a stop to take in its sweeping vineyard, redwood views, and gorgeous landscaping. Like many tasting stops in this region, Goldeneye's winery is dog friendly. A taste of the Gowan Creek Vineyard Pinot Noir will tell its own tale of untamed fruit best described as exquisite elegance. // [www.goldeneyewinery.com](http://www.goldeneyewinery.com)

A stop on the sparkling wine trail to the underdog sister company to Roederer, **Scharffenberger Cellars** is where you can taste an exploratory flight of five different styles of sparkling, produced in a more California style (vs. French). // [www.scharffenbergercellars.com](http://www.scharffenbergercellars.com)

**Toulouse Vineyards & Winery** is an organic and sustainable family operation that offers a wine and cheese pairing on the outside deck overlooking Handley Park and the Navarro River in Philo. A glass of their Muscat pairs well with a goat's milk blue cheese imported from France. Their Pinot Gris pairs perfectly with in-season Dungeness crab. // [www.toulousevineyards.com](http://www.toulousevineyards.com)

Located in Philo since 2019 is **Twomey Cellars**, part of the Silver Oak Cellars family. The team at Twomey prides itself on its vibrant and bright Pinot Noir with an expression of the entire Anderson Valley. Grapes are sourced from its western location at Monument Tree Vineyard, Bearman Bend in the north, and Ferrington further inland to the south. // [www.twomey.com](http://www.twomey.com)

**Husch** produces an Alsatian-style Dry Gewürztraminer and uses the same grapes in its Late Harvest sweet wine. Husch was also the first winery to plant Pinot Noir in 1971 (the Knoll Vineyard). // [www.huschvineyards.com](http://www.huschvineyards.com)

Another stop on the sparkling wine trail is **Roederer Estate**, to which most

lovers of bubbles are familiar. In addition to offering French-inspired wine such as the Brut Roederer Estate with grapes harvested from among the 600 acres of family-owned vineyards since 1982, they now have an estate chef – and are also dog-friendly. Sparkling fanatics will want to save the dates of May 19-21, 2023, to attend the Pinot Noir & Bubbles Festival hosted by the Roederer Family of Wines. // [www.roedererestate.com](http://www.roedererestate.com)

One of the pioneer wineries in the valley is **Handley Cellars**, located 18 miles from the seacoast and where tastings are hosted in its breath-taking courtyard overlooking the surrounding vineyards. This winery offers a spectrum of wine from sparkling to Alsatian varietals (the 2020 Gewürztraminer is a must-taste) to Pinot Noir from their estate vineyard. The family collected the tasting room's art collection during the last century, and worth a viewing. // [www.handleycellars.com](http://www.handleycellars.com)

**Lula Cellars** is located at the "Deep End" of Anderson Valley, closest to the coast. Its cooler climate sets the stage for a fantastic and balanced Gewürztraminer. // [www.lulacellars.com](http://www.lulacellars.com)

**On a  
leisurely  
drive from  
Napa Valley  
to the hills  
of Anderson  
Valley along  
highway 128,  
views of old  
oak trees,  
vineyards,  
and the  
Mayacamas  
Mountain  
range  
impress.  
The best  
way to take  
it all in is to  
roll down the  
window and  
engage the  
senses.**

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Owners of Bee Hunter Wine, Andy and Ali in front of their tasting room.

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## NVL side trip



Roederer Estate tasting // Photo courtesy of AV Wines

### WHERE TO EAT

Arrive early for breakfast empanadas at **Mosswood Market Café & Bakery**, a woman-owned family operation offering incredible pastries and lunch. Be sure to grab an empanada before they sell out, typically by 9am. // [www.mosswoodmarketcafe.com](http://www.mosswoodmarketcafe.com)

At the **Boonville Hotel**, Chef Perry Hoffman, grandson to Sally Schmitt (Founder & Chef of The French Laundry) serves prix fixe dinners in the courtyard during the warmer months. // [www.boonvillehotel.com](http://www.boonvillehotel.com)

Schmitt's daughter, Karen Bates, offers cooking classes and sold-out monthly dinners at **Philo Apple Farm**. There's also lodging available here. // [www.philoapplefarm.com](http://www.philoapplefarm.com)

Closest to the coast in Navarro, **The Bewildered Pig** offers a monthly seasonal dinner series that sells out within a few hours. On the weekend, it's the place to go for lunches and to pick up some goodies at its specialty market. // [www.bewilderedpig.com](http://www.bewilderedpig.com)

Keep it casual at **The Company Kitchen** in Philo for exceptional Mexican food made by local legend Chef Libby, located at 8651 Highway 28.

For tapas paired with local and international wines, Boonville's **Laurens** at **The Buckhorn** is the place to stop. // [www.laurensfood.com](http://www.laurensfood.com)

### WHERE TO STAY

**Lichen Estate** produces up to five sparkling wines along with still wines like Pinot Gris and Pinot Noir, but this property also offers a place for guests to stay in its dog-friendly vineyard house or airstream. // [www.lichenestate.com](http://www.lichenestate.com)

In Philo, the "homestyle lodging" at **Indian Creek Inn** is a cluster of five single-story hubs, each offering its own shared common room with a full kitchen, dining, and relaxation spaces. Guests have their own private room, en suite bath, and separate exterior entrance. Booking for a group of guests is more like a private vacation rental but without the expense. // [www.indiancreekinn.biz](http://www.indiancreekinn.biz)

A modern roadhouse in Boonville is where the **Boonville Hotel** offers 17 rooms designed with simplicity in mind. // [www.boonvillehotel.com](http://www.boonvillehotel.com)

**The Madrones**, located in Philo on a Mediterranean compound, was once a rural homestead and TV repair shop. Designer and lifestyle entrepreneur Jim Roberts spent 20 years creating the property as it stands today. There are two wine tasting rooms representing small lot wineries in Anderson Valley and an herbal apothecary and curiosity shop. // [www.themadrones.com](http://www.themadrones.com)

**Little River Inn** is just outside the Victorian town of Mendocino, perched on a bluff with an unparalleled view of the

## More to Taste

Explore tastings from these newer producers making a name for themselves in Anderson Valley:

### Weatherborne Wines

Taste coastal wines from around California with winemaker Cris Carter in the historic redwood mill in downtown Philo. [www.weatherborne.com](http://www.weatherborne.com)

### Brashley Vineyards

Taste with owner Ashley Palm who offers art, chef pairings, and a beautifully renovated tasting room and outdoor patio area. [www.brashleyvineyards.com](http://www.brashleyvineyards.com)

Remember to stop in *Yorkville on the way in or out of Anderson Valley.*

### Yorkville Cellars & Seawolf Wines

Both are owner-operated and offer tasting experiences with sweeping views and memorable wines ranging from Zinfandel to Bordeaux varieties. [www.yorkvillecellars.com](http://www.yorkvillecellars.com); [www.seawolfwines.com](http://www.seawolfwines.com)

Pacific Ocean. At sunset, the sky becomes the color of "oxidized citrus," and its magic becalms the soul. Down below, waves crash against the cliff that attributes to its mesmerizing sound. // [www.littleriverinn.com](http://www.littleriverinn.com)

### TO DO

**The Harvest Tidrick Celebration**, a Friday evening harvest Boucherie pig roast with local wines, beer, ciders, and more to kick off a weekend of harvest-inspired wine tastings and tours. // [www.cellarpass.com/events/harvest-tidrick-celebration-9136](http://www.cellarpass.com/events/harvest-tidrick-celebration-9136)

**White Wine Festival** wine and food pairings highlighting the region's white wine, sparkling, and rosé. // [www.avevines.com/white-wine-weekend](http://www.avevines.com/white-wine-weekend)

**Pinot Noir Festival** features multiple days of Pinot Noir from more than 50 producers. // [www.avevines.com/pinot-noir-festival](http://www.avevines.com/pinot-noir-festival)

**FOR MORE INFORMATION**  
707-895-WINE // [www.avwines.com](http://www.avwines.com)

# Discover Anderson Valley

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More than 25 tasting experiences plus farm to table cuisine await you.  
Only 90 minutes from Napa and moments away from the Mendocino Coast.



## Annual Events

**October**

Harvest Tidrick Celebration

**February**

White Wine & Sparkling Weekend

**May**

Pinot Noir Festival



# Introducing BRASHLEY VINEYARDS *to Napa Valley*

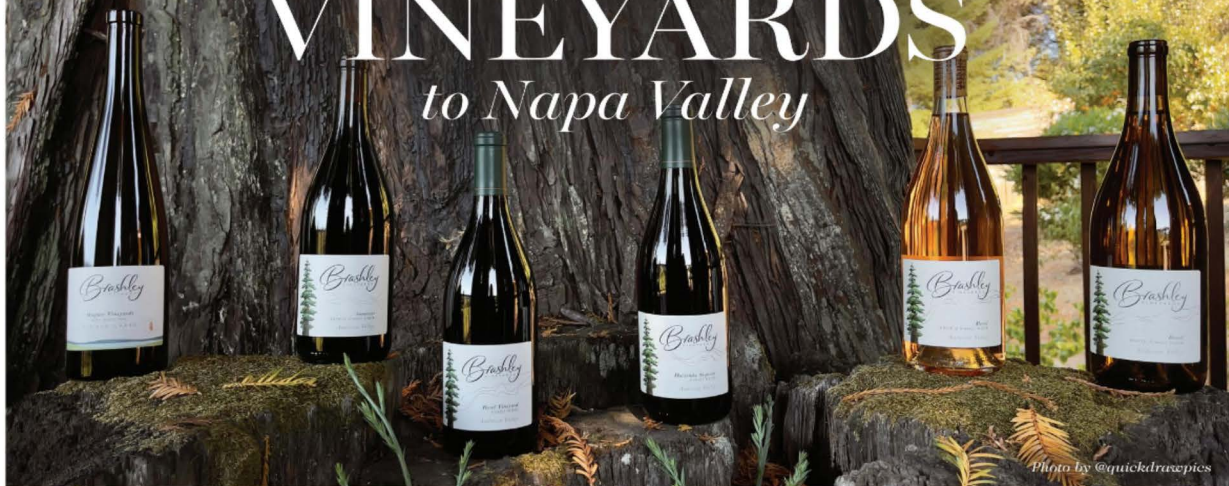


Photo by @quickdraxpics

• BY LAURIE JO MILLER FARR

It's a long way from the Finger Lakes region in upstate New York, but it's a fun second career for the husband and wife team, Bram and Ashley Palm. They're proud to introduce Brashley Vineyards as the new kid on the block. In this case, that means 10 acres of Pinot Noir grapes, a new label, and a brand new tasting room at this first-generation winery in the heart of Anderson Valley.

Originally moving to California in 2013, they spent time in Marin and Sonoma county before meandering up to Anderson Valley for the Anderson Valley Pinot Festival. When it was time to sell the 111-year-old family business back home in upstate New York, that's when the Anderson Valley love affair blossomed. They started with the purchase of an estate vineyard, Hacienda Sequoia, with a strong reputation for its 100% Pommard clone grapes and the amazing winemakers that have tended to this vineyard over the years. A subsequent purchase of the eight-acre Bevel Vineyard created a home for the Brashley Vineyards Tasting Room, opened in late 2021 after remodeling.

## **Guests are invited to the new Brashley Vineyards Tasting Room, a clean, fun space overlooking the vineyard that's delightful all year round...**

All Brashley Vineyards wines are single vineyard, organically sourced, and proudly Mendocino County grapes. Brashley Vineyards' inaugural 2018 Hacienda Sequoia Vineyards Pinot Noir received 92 points from Wine Enthusiast—and they were on their way.

Exciting times! Brashley hired winemaker Ashley Holland, who jumped at the chance to work with Brashley. Initially tapped for the FLX Riesling project with Brashley, her ambition and passion were perfect for their full line of wines. "With the addition of a dry Riesling," Ashley said, "the Brashley 2021 Finger Lakes Riesling will be our signature dry Alsatian wine, and we are excited for this vintage release in

late 2022. We are expecting 150 cases for 2021." Always eager to look ahead, a 2022 Blanc de Noir sparkling is in the works.

The team also grew to include Sean McTiernan as Tasting Room host and chef, elevating the food experience. The tri-level wine club to suit all preferences has been launched, too. Ashley noted, "We've got the whole package now."

Guests are invited to the new Brashley Vineyards Tasting Room, a clean, fun space overlooking the vineyard that's delightful all year round with a patio, artwork, fountains, and flowers. This autumn, the opening days and times are Friday through Monday, 11am to 4pm. The "Siesta Flight" tasting menu includes their Rosé of Pinot Noir, Pinot Noir Blanc, and two of Brashley's signature red Pinots. Looking for something different to do on Thanksgiving Day? The Tasting Room in Philo will be open from 11 to 4pm. Kids and dogs are welcome, too. Appointments are not required but, are preferred for parties of six or more.

FOR MORE INFORMATION  
[www.brashleyvineyards.com](http://www.brashleyvineyards.com)





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