



Cyrus.

Photo: Jay Evan Photography

There's nothing quite like a fall getaway to one (or both) of California's legendary wine regions

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There's a very good reason that the Napa Valley and the Sonoma Valley County are considered the best of the best for wine as they sit shoulder- to-shoulder just north of the San Francisco Bay. Both locales are all about viticulture and the unique terroir them places where world-renowned vintages are consistently created. And there's no better time to go than autumn, as it is harvest time and the weather is sublime.

Consider this: There are 13 restaurants in the United States that have the coveted Michelin three-star rating and both Napa and Sonoma each have one ([The French Laundry](#) in Napa and [SingleThread](#) in Sonoma). That's 15% of the top dining spots in the country, so it's no wonder that the world's best chefs migrate to this mecca of food and wine.

Join us on a delightful culinary adventure through Napa and Sonoma, and remember it doesn't have to be the busy fall harvest season to plan a trip to those two Northern California gems. If you're a foodie, go at any time of the year for an unforgettable gastronomic experience.

SONOMA COUNTY (AND VALLEY)

What many people call the Sonoma Valley is actually Sonoma County, which encompasses almost 1,600 square miles and beyond. The Sonoma Valley also includes the famed wine areas of Carneros, Dry Creek Valley, Russian River Valley, Alexander Valley and more - a total of 19 AVAs, in fact.

The region is so filled with wineries, vineyards, farms, restaurants and numerous other places to see (like the [Charles Schulz Museum](#) and the [Jack London State Historic Park](#)) that it's recommended to devote one trip here and another to Napa.



Selections at Cyrus (Cynthia Glassell)

Sublime Dining

While snagging a SingleThread dining reservation can take months to accomplish, Sonoma County is brimming with other gastronomic possibilities, including a visit to [Cyrus](#), the incredible one-star Michelin restaurant in Geyserville.

The progressive Dining Journey (\$295) that Cyrus offers moves guests through four different dining locations - the Bubble Lounge, Kitchen Table, Dining Room and Chocolate Room. It's where Chef/Partner Douglas Keane giddily serves up fascinating small- and medium-sized bites (25 on one memorable evening) along with his crack culinary team.

Every bite is unique, beautiful to the eye and popping with fascinating flavor combinations on the palate. Keane's incredibly creative Asian-influenced menu changes seasonally; a vegetarian option is on offer; and innovative wine pairings round out this slightly surreal and unforgettably wonderful evening.