

VINTAGE TOURS

3 WINE REGIONS

These lesser-known areas are ripe for discovery. By Bruce Schoenfeld



CALIFORNIA

MONTEREY

WHY GO NOW This 45,000-acre region has nine distinct appellations and 35 wineries, including the well-known

Robert Talbott Vineyards (talbotvineyards.com). But it's the restrained, earthy Pinot Noirs from up-and-coming producers such as **Belle Glos** (belleglos.com) and **Lucienne** (lucienne.com) that are gaining a following. **STAY**

Bernardus Lodge & Winery (415 W. Carmel Valley Rd., Carmel; 800/648-9463; bernardus.com; doubles from \$535) has 57 intimate rooms with balconies looking out on the Santa Lucia mountains.

EAT Renowned chef Cal Stamenov at **Bernardus** will prepare his brunch special on demand: sautéed local abalone with scrambled eggs.



MICHIGAN

LEELANAU AND OLD MISSION PENINSULAS

WHY GO NOW Flanking West Grand Traverse Bay in the state's Lower Peninsula, these 850 acres of vineyards are finally turning out wines, particularly Pinot Blancs, worthy of the stupendous views. Among the best: bracing renditions from **Left Foot Charley** (leftfootcharley.com) and **Brys Estate** (brysestate.com). **STAY** Check in to the stately eight-room inn at the hillside

GREAT VALUE **Black Star Farms** (10844 E. Revold Rd., Suttons Bay; 231/944-1251; blackstarfarms.com; doubles from \$225).

EAT Try the roast quail stuffed with foie gras at **Blu** (5705 Lake St., Glen Arbor; 231/334-2530; dinner for two \$110), overlooking Lake Michigan.



WASHINGTON

YAKIMA VALLEY

WHY GO NOW Once the heart of Washington viticulture, Yakima lost its buzz when Walla Walla and Woodinville emerged as world-class wine-producing regions. Quality grapes continue to thrive here, however. And new boutique producers are creating some of the state's best bottlings, including the Bordeaux blend from **Côte Bonneville Winery** (cotebonneville.com). **STAY** There are still no upscale hotels in Yakima, but the four-room **Desert Wind Winery** (2258 Wine Country Rd., Prosser; desertwindwinery.com; 509/786-7277; doubles from \$300), a 45-minute drive southeast, is a good option. **EAT** With the opening of the tapas-inspired **Picazo 7Seventeen** (717 Sixth St., Prosser; 509/786-1116; dinner for two \$60), the area has a restaurant as ambitious as its wines.