

8 Unforgettable Winery Culinary Experiences You Need To Book Now

California's wine country offers much more than world-class bottles. These memorable winery meals are more than worthy of their vino pairings.

By Katie Sweeney, Contributor
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Hamel Family Winery

Hamel is in Sonoma Valley, a region known for its volcanic soil that adds exceptional minerality to the wine. The team practices dry, biodynamic and terroir-driven farming to produce complex, energetic sauvignon blanc, grenache, cabernet sauvignon and red blends.

For an out-of-this-world tasting, book the Chef's Experience. You'll enjoy the meal with a wall of doors opening to the expansive vineyards. Chef Thomas Mendel prepares each gourmet course, and if you're lucky, it will include unique ingredients like fresh white asparagus, black truffles and morels. Reserve and library wines are poured alongside the five-course tasting, so it's an expansive look at what the family-owned and -operated winery excels at doing.



Verena Dohmen

Where to Stay: After spending time at the winery, retreat to Four-Star MacArthur Place Hotel & Spa, which is just off Sonoma Square, about 15 minutes from Hamel's pristine grounds. The more than 150-year-old property provides lush gardens and meandering paths among its six acres.