

## THE HARVEST INN, NAPA VALLEY

## RIPE FOR HARVEST

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Tapa or Sonoma?

No, we're not taking sides on this one, mainly because it is a question of apples and oranges. Well, in this case, a more apt analogy might be red versus white. Okay, so maybe that was a groaner, but here are a few names that certainly elicit a heavenly sigh: Stag's Leap. Conn Creek. Hess. And, the exuberant Darioush.

Each of these, and dozens more, are the essence of, you guessed it, Napa, which, as the initiated know, is distinctly different from its sister valley to the west. Decidedly more organized and a tad more predictable in nearly every way, Napa is manna for those with a plan.

And, planning is key, in particular when it comes to lodging because luxury accommodations are sadly few and far between. Our pick this season is Harvest Inn situated in the heart of St. Helena. This exceptional property has managed to achieve what few others can: a merge of upscale luxe and low-key charm. Sit by an in-suite fireplace. Soak in a private Jacuzzi. Stroll under redwood trees. Dine on farm-to-table creations. Relax poolside. And, of course, do what you really came here to do in the first place: savor wine and sweeping views of nearby vineyards.

With 78 luxurious accommodations nestled into four uniquely crafted neighborhoods —The Fountain, The Vineyard, The Grove and The Manor — Harvest Inn's features pulse with a relaxing vibe that seamlessly blends into the terrain. The distinctive mixing of heritage and modern style is seen in the richly stained wood, leaded glass panels, exterior stone, and Tudor stucco with timber framing — contributing to its timeless elegance.

Among the property's most alluring features is Harvest Table, a cozy wine-country kitchen featuring menus that highlight locally sourced ingredients, including items from the resort's on-site vegetable and herb garden. A 12-seat bar fronts the 110-seat restaurant, where smooth wood finishes are offset by the classic brickwork of an oversized fireplace, under the glow of abundant natural light. A brand new feature to the restaurant is a seasonal Garden Dinner Series led by the chief engineer, Jean Pierre Madrigal (Harvest Inn's garden and landscape expert); the executive chef, Chris Kurth; and the director of food and beverage, Shawn Hyer. In conjunction with a winery partner, the evening consists of a multi-course meal with garden-fresh ingredients, featuring cocktail and wine pairings.

Speaking of wine, Harvest Inn offers a compelling tasting experience. The unique wine menu is sorted based on distance from the winery to the resort, so guests can immediately decipher local choices. Additionally, Harvest Inn has a Sommelier's Secrets program, designed to offer distinctive wines that normally would not be featured by the glass. These selections are poured tableside via the Coravin opener, which extracts wine from the bottle without removing the cork, to preserve the quality of the wine. Examples of wine options include the Mayacamas 2000 and 2013 cabernet sauvignon, and the Dominus 2001, 2005, and 2009 cabernet sauvignon, served in two- or five-ounce pours.

The Harvest Inn is an oasis and, in many ways, a place to simply get lost — whether solo, as a duo, or even as a group. Nuptials here are common and exceptionally well executed. No matter: drink up Napa at the inn where every day is Harvest.

Harvest Inn St. Helena harvestinn.com