

Will Jackson – Founder

Many people ask how a Connecticut Yankee ended up with a ranch in California. Even as a youngster, open space and scenic landscapes resonated with Will Jackson. He enjoyed reading about the explorers, the opening of the West and the land rush. Additionally, Will was excited by the idea that, even in the late 1800's, one could still go west and lay claim to vast tracts of some of the most beautiful land in the world.

One Friday in 1985, Will saw an ad in the *Wall Street Journal* for an 850-acre cattle ranch with over a mile of oceanfront in Mendocino County, California. He had no idea where Mendocino was, but was intrigued. Mr. Jackson called a friend who lived in the area and asked him to check out the property. The following day he received a call with the message, "It's beautiful. You'd better come out here and take a look." So off he went, at last, truly a New York pioneer going west.

When the Jackson's arrived at the ranch in 1985, they were met by Bonita and Jessie Vanderpool, who operated the Orca Inn, a small B&B, then located on the property. The Vanderpool's had a dune buggy and showed the Jackson's around over the next two days, though they could only see a small slice of the property. They were unable to cross the creeks and logging roads and the trails in the back, where the old growth redwoods are located, as they were blocked by earth slides and downed trees. As a result, the Jackson's took to foot. When Will finally reached the top of one of the hills, the view of the coast was absolutely breathtaking. Mr. Jackson knew in that moment that he wanted to buy the property, and in 1986 the initial purchase was finalized.

The ranch now totals over 2100 acres with a mile and half of oceanfront and three miles of contiguous ridge lines with panoramic views. Over the years, the Ranch has opened up more than twenty miles of trails through the redwoods and along the streams and rugged coast. One can now explore most of the property comfortably by horseback, bicycle, hiking or on UTVs. Will Jackson's dream of being part of the vast and beautiful west has come true!

After many family discussions and lots of planning, the Jackson- Grube Family decided to build a small but extraordinary Inn to give the property a more meaningful purpose, and to leave something tangible and beautiful for future family members and guests to enjoy. Thus The Inn at Newport Ranch was created for those wishing to explore old trails and the magical coast. Will reflects on a quote from J. Monroe Thorington, who hiked extensively in British Columbia in the early 1900s. He wrote "We were not pioneers ourselves, but we journeyed over old trails that were new to us, and with hearts open, who shall distinguish?"

Will Jackson is a true steward of the land here on the North Coast, preserving the unique and breathtaking beauty for generations to come. He is a collector of gob-smacking views and is delighted to share his museum of nature and history with you.





Blair Foster – General Manager

Blair Foster took the helm at The Inn at Newport Ranch in 2019 as General Manager. Blair moved to the Mendocino Coast years ago and recognized the magic immediately. She has been involved with the Jackson Family and Newport Inn property in many capacities for years, primarily as a consultant. With extensive experience in hospitality on both coasts, Blair has managed such celebrated culinary landmarks as Zuni Cafe and Masa's restaurant in San Francisco.

Migrating to the North Coast of California, Ms. Foster landed in Mendocino in the '90s, where she watched and aided in the development of The Inn of Newport Ranch. Her lifelong love of food and travel that has been a foundational element in her life since childhood, living around the world and experiencing a wide range of foods and cultures. Her passion is for local, fresh, farm-to-table cuisine and she is excited to highlight the bounty of Mendocino County, both via the food and wines. Blair loves bringing gracious hospitality to the North Coast, focusing on details and luxury in a straightforward, authentic manner.

Additionally, Blair has a deep connection to the community, serving on school boards, building playgrounds, aiding in the conservation of land and open spaces, and is the current President of the Mendocino Film Festival.





Executive Chef Patrick Meany

Patrick Meany, Executive Chef, has a long and storied history with live fire cooking that is the centerpiece of his elevated ranch cuisine served at The Inn at Newport Ranch. Patrick has created his own pantry and larder from scratch, focused largely on foraged ingredients from the ranch as well as the extensive bounty from the ranch's own gardens. Chef Meany's menus are always a celebration of the season and highlight what is available locally and fresh daily.

Patrick comes to the Inn at Newport Ranch with a resume of impeccable pedigree, including a three-year tenure at Michelin starred Harbor House in Elk, California where he rotated through all the positions and stations in the kitchen. Additionally, part of Chef Meany's impressive resume are positions with Thomas Keller's Michelin starred kitchens, Per Se and Bouchon. Patrick first grew to love cooking over live fire in his own restaurant, Stone and Embers, in the Anderson Valley.

We could not be prouder of the culinary program created by Chef Patrick Meany here at The Inn at Newport Ranch. We believe that he is the perfect fit to exemplify the ethos of the Ranch through his cuisine and dedication to sustainability.

