



Do
MONTE XANIC

The first boutique winery in Mexico, Monte Xanic is a pioneer in the Guadalupe Valley. It is still privately owned and offers comprehensive tours and tastings, making this a popular stop for first-time visitors.

Vintner Cristina Pino Villar runs a tight ship and takes an analytical, data-driven approach to winemaking, having spent the majority of her career teaching and researching. She holds a doctorate in viticulture and enology, and uses a state-of-the-art laboratory to conduct microbiological tests on grapes throughout the year. Sauvignon blanc is Monte Xanic's largest production, but its most exclusive is the Gran Ricardo Bordeaux-style blend, made predominantly with cabernet sauvignon.

Half of the winery's 20 labels are exported to the United States, and you'll find Monte Xanic on wine lists at Topolobampo in Chicago and the French Laundry in Napa Valley. But if you make your way to the Guadalupe Valley, you can sip a glass of rosé or chardonnay on the patio overlooking the property's small lake and vineyards. montexanic.com.mx



PHOTOGRAPHY PROVIDED BY MONTE XANIC
CASA 8, SALVADOR CUEVA AND ORIGEN

GUADALUPE VALLEY

Rugged and raw, Mexico's Guadalupe Valley is the acoustic, stripped-down version of Napa Valley. The first generation of vintners in this blossoming wine region feels free to explore and experiment with varietals and techniques. Along with chardonnay and cabernet sauvignon, there's great syrah, sauvignon blanc and cabernet franc. The best part? From San Diego, it's a relatively easy two-hour drive across the border and down the coast. There are more than 120 wineries here to discover, but many of the roads are still unpaved and GPS service is spotty, so consider a helicopter tour as a stress-free mode of transport. -A.G.

Stay
CASA 8

With just eight rooms, Casa 8 at Bruma is a hot reservation you'll want to book well in advance. Every room is unique, and all are connected by a main house and common area, including a heated pool, deck, kitchen, and outdoor living room with vineyard views. Casa 8 is wonderful for groups and a great place to make new friends sharing a bottle of wine around the communal table or playing a game of billiards.

Guest quarters are sparsely decorated, with no plastic anywhere to be found and instead natural, recycled materials in its place. Rough stone walls create the feeling that you're in a cave, but in a chic, sustainable way. In true B & B fashion, friendly locals cook up breakfast at your leisure each morning, including chilaquiles topped with farm-fresh eggs. Along with Casa 8, Bruma's agritourism project encompasses a boutique winery and Fauna restaurant for rustic, wood-fired food. bruma.mx



Dine
ORIGEN

Distinctly Mexican yet unlike anything you've tasted before, the food at Origen is simultaneously bold and dainty, a captivating interpretation of Ensenada's agricultural bounty. Dishes change daily depending on what's available from the two organic onsite gardens. The restaurant also offers beautiful panoramic views of the valley.

Reimagining his childhood favorites, 27-year-old Omar Valenzuela oversees all fare at Encuentro Guadalupe (including an incredible poolside breakfast) and is one of several young homegrown chefs shaking up the culinary scene in the Guadalupe Valley. His cosmopolitan cooking is remarkable considering he has never worked outside the region. Proteins get pretty adventurous, including luscious cubes of slow-cooked cow's udder served with crunchy radishes. Nasturtium cake with lemon gelato tastes downright virtuous, while the final *mignardise* of fried Brussels sprouts leaves sandwiching dulce de leche leaves you wanting more. grupoencuentro.com.mx

