



SIMPLY SONOMA CHARCUTERIE AND CHEESE PLATE

Daily | 11am-5 pm

*Sourced and handpicked from local artisanal purveyors, with recommended wine pairings you can purchase by the glass, these boards amply serve two people and provide a wonderful taste experience of Sonoma County.

\$35 / \$25 Club Members

WOOD FIRED PIZZA SUNDAYS

Sundays | April – October

*Wood fired pizzas, like the Trattore Classico: Red sauce, Mozzarella cheese, fresh basil, Tavola Toscana Extra Virgin Olive Oil, or the The Goat: No sauce, goat cheese, Anjou pear, Italian herbs and Trattore Farms Meyer Lemon Olive Oil.

All pizzas made with their own dough & extra virgin olive oils, topped with locally sourced ingredients.



Open Daily 11:00 a.m. – 5:00 p.m.

7878 Dry Creek Road, Geyserville, CA 95441
(707) 431-7200

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TRATTORE FARMS

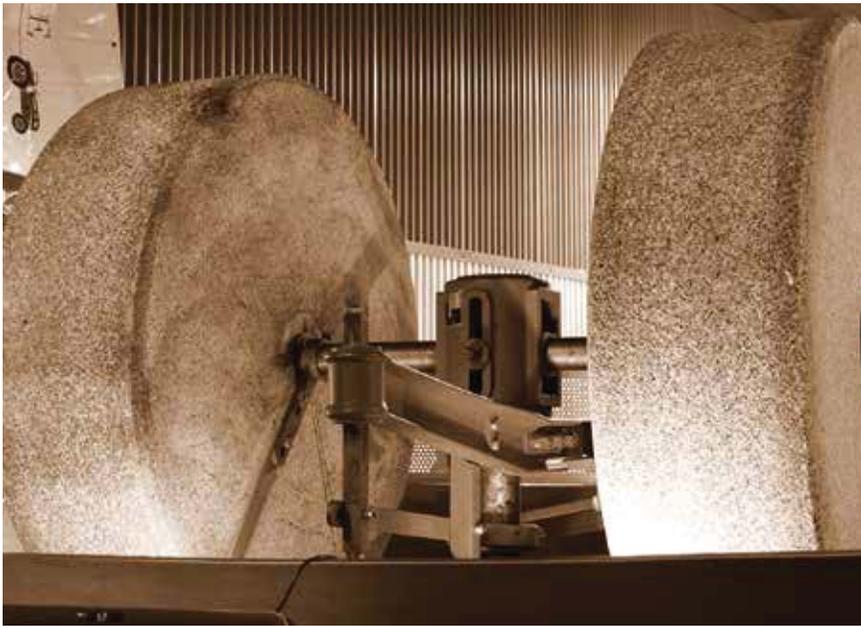
Preserving the Future

Passion Meets Purpose

When Sonoma County local Tim Bucher was growing up on a dairy farm off Westside Road in the heart of Russian River Valley, his fascination all of things mechanical like farm equipment and tractors was from a young age, a passion blended with an inherent love of agriculture and grape-growing. By age 17, he was selling grapes and making wine, serendipitously foreshadowing his later accomplishments in creating Trattore Farms—the stunning 40-acre wine and olive mill estate perched atop a steep hillside in Dry Creek Valley. From the winery’s tasting room terrace, guests are enveloped in sweeping vine-filled vistas spanning the entire valley, all the way up to Lake Sonoma. It’s from a foundation of business acumen garnered in the engineering/technology sector and his commitment to humanitarian work with the Grammy House and FarmAid which has allowed Bucher to fulfill a childhood dream a supporting both land and people—and doing it in one of the most picturesque locations imaginable.

Commitment to Preserving the Future

Trattore (“tractor” in Italian) Farms focuses on a singular vision, spending its time and resources on expertly achieving it. Winemaker Kerry Damskey, an industry veteran of 30 years, farms Grenache, Syrah, Mourvèdre, Viognier, Marsanne and Roussann offering a point of difference from other producer in the county. He keeps the vine yields low to maintain the highest fruit quality, and embraces sustainable farming methods to protect the overall health and integrity of vines. They compost the grape and olive pomace back into the soils and provide habitat for beneficial insects and birds to patrol the vineyards for pests. This holistic approach in the vineyards fully aligns with Bucher’s ecological principles which are put into practice daily by powering with solar energy,



“Our philosophy of crafting wines and extra virgin olive oils with a ‘sense of place’ led us to this special site where we knew we could build a state-of-the-art olive mill and winery facility that would exist in harmony with its natural environment. The sustainably-farmed ranch encompasses 15 acres of Rhône-style varietals and 10 acres of heritage olive trees, producing 22 different Italian and Spanish olive varieties. Our people, place and product are a reflection of what this magical setting offers.”

—MICHELLE ROBSON, TRATTORE FARMS GENERAL MANAGER/PARTNER

recycling their water through an on-site waste water treatment plant, providing electric car charging stations and supporting local Sonoma County food purveyors through their culinary offerings. Over at the mill, an Italian, custom-designed hammer mill incorporates a traditional stone (for quality) with the modern convenience of automated technology (efficiency, power savings) allowing them to select a specific mill based on olive varietal, ripeness and desired oil style. The farm’s ‘GET YOUR BOOTS DIRTY’ vineyard, orchard and mill tour is the perfect way to see the entire sustainability program in action. You’ll start with a splash of wine, then hop aboard a Kawasaki mule to explore the property and learn about the wine and olive-making process. The tour finishes in the cellar with a full wine and olive oil tasting. [By appointment | 90 minutes | \$70/psn, \$50/psn club members].

Run For The Rosé

Just in time to celebrate the Kentucky Derby, Trattore Farms is hosting their own Run for the Rosé during this year’s famed Passport to Dry Creek Valley event on the weekend of April 29-30. Break out the pastel pant suits and big hats and join the winery to sample the release of their 2016

Grenache Rosé along with some traditional Southern faire prepared with a wine country twist. On the menu: Kentucky Kickin’ Fried Chicken Sliders, fresh pizzas from their Italian brick pizza oven, olive oil tastings and their namesake wine, Tractor Red—a blend of Zinfandel, Petite Sirah, Syrah and Mourvèdre. An easy-drinking red perfumed with soft violets and allspice opening up to blackberry, mocha and dark plum on the palate. The perfect drop to accompany their Derby Days menu and the gorgeous views from terrace. Tickets on sale now at trattorefarms.com/events. Don’t wait, this event will sell out quickly. Designate Trattore Farms as your “starting location” so that you don’t miss out on one sip (or bite!) at Trattore Farms.

>> BY TANYA SEIBOLD



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