

# Top 25 Wineries in the Bay Area

The best wineries to visit in Napa, Sonoma and the rest of the Bay Area, 2026

By **Jess Lander**, **Esther Mobley**

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Choosing which wineries to visit when there are more than 1,000 across the Bay Area can be intimidating, especially given the dramatic variation in terroir, grape varieties, winemaking styles and hospitality settings. This list should help you narrow it down, as it represents the best wineries throughout the full spectrum of Bay Area wine.

This 2026 edition of our Top 25 Wineries list leans heavily on recommendations from Napa Valley and Sonoma County, California’s most-visited wine regions. But it also includes wineries in other Bay Area wine havens, like the Santa Cruz Mountains, the go-to weekend escape for Silicon Valley residents, and Berkeley, with its hip industrial tasting rooms. There are eight new additions to this year’s guide, including Napa Valley’s historic Robert Mondavi Winery and Beaulieu Vineyard, which both unveiled glamorous renovations earlier this year; Sonoma’s Donum Estate, which doubles as the Bay Area’s coolest outdoor art museum; and Rhys, the Los Gatos-based producer of some of California’s most stunning Pinot Noirs and Chardonnays.

Looking for more winery recommendations? Check out our 2026 guides to the Top Wineries in Napa Valley and Top Wineries in Sonoma County. We’ve also rounded up the most beautiful wineries you can visit and, if you’re willing to travel a bit further, some excellent wineries to visit in Paso Robles, Lodi and Anderson Valley, which are all quite affordable.



## Arnot-Roberts

33 Healdsburg Ave., Unit I, Healdsburg

Arnot-Roberts is not the kind of tasting room people stumble upon, so once you’re set up at the winery’s storage-container bar located on the edge of the working winery — which is tucked in the back of a Healdsburg industrial park — you’ll truly feel like an insider. This trend-setting California winery, founded in 2001 by two friends who grew up together in Napa Valley, helped pioneer the movement toward restrained, minimal-intervention, low-alcohol wines. It currently produces roughly two dozen bottlings from about 25 marginal, cool-climate vineyards throughout California. For \$45, you get six pours. The menu changes weekly, but you’ll get a good introduction to the breadth of Arnot-Roberts portfolio, consisting of Cabernet Sauvignons made in a more approachable style than Napa’s; esoteric grape varieties, such as a juicy Trousseau; and crisp Italian whites, like Ribolla Gialla and Falanghina. During harvest, you might even get to see the winemaking team foot-treading, the old-school practice of crushing grapes by, well, foot.

**PHONE:** 707-433-2400 **WEBSITE** **TASTING FEE:** \$45

## Ashes & Diamonds

4130 Howard Lane, Napa

**DOG FRIENDLY**  
**SERVES FOOD**  
**FAMILY FRIENDLY**

Ashes & Diamonds’ mid-century modern aesthetic (see: the zigzag roof and portholes), bright yellow door and Palm Springs vibe immediately signal that this winery was designed for younger drinkers. But the wines — lower in alcohol and modeled on a rustic winemaking style popular in the 1970s and ’80s — are also a big draw for the millennial and Gen Z crowds that pack Ashes & Diamonds’ estate, often with their children in tow. Wines span single-vineyard Cabernet Sauvignons from Napa Valley’s hillsides, an earthy Cabernet Franc, fruity rosé and a natty Chardonnay. The family-style food and wine experience, which changes seasonally, is worth the splurge; the focaccia is better than what you’ll find at most restaurants.

**PHONE:** 707-666-4777 **WEBSITE** **TASTING FEE:** \$45

## Auteur Wines

10520 Wohler Road, Healdsburg

**Add to Wishlist**  
**DOG FRIENDLY**  
**FAMILY FRIENDLY**  
**SERVES FOOD**

Auteur’s downtown Sonoma bungalow remains charming, but the winery’s newer hilltop estate, just off Healdsburg’s iconic Westside Road, is a showstopper. Auteur founders Kenneth and Laura Juhasz opened this splashy, glass-walled pavilion, which wows with a panoramic view of the Russian River landscape, in 2025. It’s a memorable spot to sample Auteur’s fruity, balanced Pinot Noirs and Chardonnays, sourced from pedigreed Sonoma

County vineyards. Beyond the standard tasting flight, visitors can drink on the patio by the glass or bottle, or opt for three- and five-course food pairings from chef Craig Wilmer, formerly of Farmhouse Inn, Barndiva and Coi.

**PHONE:** 707-938-9211**WEBSITE****TASTING FEE:** \$50

## Beaulieu Vineyard

1960 St Helena Hwy., Rutherford

FAMILY FRIENDLY  
SERVES FOOD  
NO APPOINTMENT NECESSARY

Earlier this year, one of Napa Valley’s oldest and most distinguished wineries got the makeover it’s long needed. For years, Rutherford’s Beaulieu Vineyard — founded in 1900 and known colloquially as BV — hosted tastings in a small and spartan room, but it just unveiled a new, 15,000-square-foot visitor center inside the winery’s original stone walls, which date to 1885. The vast two-story space features nods to BV’s illustrious history, such as its founder Georges de Latour’s 1925 Cadillac and handwritten chemistry notes from André Tchelistcheff, once California’s most revered winemaker. Most tastings take place in the soaring, light-filled atrium; flights (\$50) feature several classic Napa Valley reds, including a pour of BV’s famous Georges de Latour Private Reserve, one of the most collected American wines. For \$30 more, you’ll get a tea tower of small bites, like a marbled deviled egg soaked in Pinot Noir and topped with caviar.

**PHONE:** 707-257-5749**TASTING FEE:** \$50

## Broc Cellars

1300 Fifth St., Berkeley

NO APPOINTMENT NECESSARY  
SERVES FOOD  
DOG FRIENDLY  
FAMILY FRIENDLY

Broc Cellars has long been a leading boundary-pushing California winery — and 20 years after launching, winemaker Chris Brockway’s creations remain as intriguing as ever. From neon-pink rosés to translucent, ruby-hued reds, the wines here are unfailingly refreshing. Although the winery occupies a small, warehouse-like space in industrial West Berkeley, it has carved out a charming tasting room with warm wooden booths indoors and a botanical-inflected patio outdoors. Choose from a flight, Broc’s house spritz or \$10 glasses (offered during happy hour on Thursdays and Fridays), and pair with snacks, like toasted hand pies from Not Too Sweet bakery in San Francisco. If it’s available, request a taste of the Michael Mara Vineyard Chardonnay, a deeply complex rendition of this often-maligned grape variety.

**PHONE:** 510-424-7323**WEBSITE****TASTING FEE:** \$30

## Brown Estate

1005 Coombs St., Napa

SERVES FOOD  
NO APPOINTMENT NECESSARY

Brown’s downtown Napa tasting room can be a bit tricky to find, but that’s part of the vibe. Once you find it, take the elevator up to a second-floor loft with brick walls. (Surprisingly, you don’t need a password to get in, though reservations are encouraged.) Brown, which claims to be Napa Valley’s first Black-owned winery, offers a master class on Zinfandel, a California heritage grape often overlooked in Napa. The terroir of its 450-acre family estate, in the lesser-known Chiles Valley — a remote sub-region in the hills of Eastern Napa County — produces rich, powerful, but not overly ripe Zins. Choose the Zinapalooza flight (\$65), which includes several estate wines, plus a Zinfandel from the legendary Monte Rosso vineyard in Sonoma. The tasting hosts are also pretty flexible and can likely sub in or add a pour of a different varietal; the Merlot and Petit Sirah are both stellar. If you can make it out to Brown’s remote estate, which recently reopened for tastings on Fridays and Saturdays after a seven-year hiatus, it’s worth the effort.

**PHONE:** 707-963-2435**WEBSITE****TASTING FEE:** \$50

## Corison Winery

987 St. Helena Hwy., St. Helena

One can’t fully grasp the spectrum of Napa Valley Cabernet Sauvignon expression without visiting Corison. Since 1987, founder and winemaker Cathy Corison has rejected the popular idea that Napa Cabernet should be ostentatious: big, powerful, ripe. Instead, Corison’s ageworthy wines are elegant and smooth, often with notes of raspberries and fresh herbs. The winery and tasting room are similarly understated, allowing the wines to be the showpiece. Visits begin with a stroll through the burly vines at Kronos Vineyard, one of the oldest Cabernet vineyards in Napa Valley and the source of Corison’s best wine. A basic tasting includes a couple of vintages of Cabernet, a Riesling (a rare find in the region) and a rosé.

**PHONE:** 707-963-0826**WEBSITE****TASTING FEE:** \$75

## Donum Estate

24500 Ramal Road, Sonoma

FAMILY FRIENDLY  
SERVES FOOD

No California winery is quite like Donum, a Sonoma sanctuary where wine, art and nature converge. While Donum is best known for its impressive collection of large-scale sculptures — such as the 45-foot-tall reflective heart reminiscent of Chicago’s Cloud Gate — the wines here, mostly Pinot Noir and Chardonnay, are no afterthought. The best way to experience both is through the

Carneros Experience (\$100), a guided walking tour of Donum’s 200-acre windswept Carneros estate. Throughout the one-hour tour, you’ll sip several wines — including a mouthwatering rosé and a Pinot from Savoy, one of California’s most heralded vineyards for the grape — while exploring the art collection, which spans works from 25 artists across six continents. There’s a \$25 million dollar, 4,000-pound steel black widow; a fountain modeled after the breast of Hera, Zeus’ wife; and a hypnotic, kaleidoscope-inspired canopy. Instead of being confined to the walls of a museum, you’re surrounded by far-reaching views of Carneros’ rolling, vineyard-dotted hills and the bay (on a clear day, you can spot Salesforce Tower). You’ll also learn about Donum’s extensive sustainability practices and get to meet the resident animals, including donkeys.

**PHONE:** 707-732-2200**WEBSITE****TASTING FEE:** \$80

## Failla Wines

3530 Silverado Trail N., St. Helena

DOG FRIENDLY  
FAMILY FRIENDLY

Surprisingly, most of the grapes that go into Failla’s wines are grown in Sonoma County — and that’s what makes it one of the most refreshing stopovers in Napa Valley, especially if you’ve already had your fill of Cabernet. Inside an old hunting lodge that feels more like a friend’s Lake Tahoe cabin than a tasting room, you’ll sip Chardonnay, Pinot Noir and Syrah made in a refined, never-overblown style. Tastings (\$65) typically include one or two older vintages and sometimes one of the winery’s more unorthodox wines, like the light and earthy Trousseau.

**PHONE:** 707-963-0530**WEBSITE****TASTING FEE:** \$65

## Goosecross Cellars

1119 State Ln, Yountville

DOG FRIENDLY

Goosecross, just outside downtown Yountville, is owned by Christi Coors Ficeli — the great-great-granddaughter of Coors beer founder Adolph Coors — and her husband, Dave. Hidden down a country road, Goosecross welcomes visitors with a stunning vineyard panorama through the tasting room’s roll-up window. The wines, including a serious Sauvignon Blanc and fresh takes on Sangiovese and Malbec, are balanced, fruit-forward and ready to drink now — i.e., not overly tannic — though they could also hang out in your cellar for several years. Make Goosecross your first stop of the day (after pastries at Bouchon down the street), since Goosecross offers “matinee” pricing of its signature patio tasting — \$30 versus the usual \$50 — Thursday through Sunday.

**PHONE:** 707-944-1986**WEBSITE****TASTING FEE:** \$50

## Hudson Ranch & Vineyards

5398 Sonoma Hwy., Napa

The long drive through vineyards to Hudson’s tasting room feels like something out of a movie’s opening credit sequence. This 2,000-acre ranch in Carneros is one of Napa Valley’s most celebrated estates, famous for farming some of California’s best Chardonnay grapes since the early 1980s. After more than two decades of selling his grapes to other wineries, owner Lee Hudson began making his own wine in 2004, then opened a modern, Southwestern-inspired tasting room in 2018. It’s surrounded by a stunning, rainbow-colored array of succulents and other desert plants, along with a small lake and a farm, where seriously massive pumpkins grow in the fall. Semi-private tastings, typically set inside a sunny aviary, feature not just Chardonnay, but also elegant reds, including Merlot and Syrah, which you don’t often find in Carneros.

## Idlewild Wines

132 Plaza St., Healdsburg

DOG FRIENDLY  
FAMILY FRIENDLY  
SERVES FOOD  
NO APPOINTMENT NECESSARY

Trendy new tasting rooms — like Cobb, Marietta and Marchelle — keep opening in downtown Healdsburg, but Idlewild remains a can’t-miss spot on the Plaza, nearly a decade after opening. Idlewild produces minimal-intervention wines inspired by northern Italy’s Piedmont region, like a floral white Arneis and light red Grignolino. Though founder Sam Bilbro sold the business to former top Google executive David Drummond in June 2024, the tasting room remains as charming as ever. Five-wine flights, set in either the stylish indoor bar or on the parklet outside, taste best paired with Idlewild’s cheese, charcuterie and conservas boards (\$20).

**PHONE:** 707-385-9410**WEBSITE****TASTING FEE:** \$30

## Iron Horse Vineyards

9786 Ross Station Road, Sebastopol

No, the bubbles aren’t going to your head: The understated Iron Horse Vineyards is one of Wine Country’s most memorable tasting spots. Tucked away in Sonoma County’s little-known Green Valley appellation, visitors drive down a dirt road in Sebastopol, then up to a hilltop where a tasting bar is set among towering palm trees and a redwood barn. This 50-year-old operation isn’t fussy or trying too hard, and that’s a big part of its charm. Iron Horse’s dazzling views and top-notch sparkling wines — ranging from slightly sweet to dry, bright and crisp to rich and creamy — are enough to make a lasting impression. It’s the kind of place you’ll want to stay a while, and for that, you can reserve a picnic table in advance, pairing bottle service with your own provisions.

**PHONE:** 707-887-1507**WEBSITE****TASTING FEE:** \$35

## Joseph Swan Vineyards

2916 Laguna Road, Forestville

DOG FRIENDLY  
NO APPOINTMENT NECESSARY

In the era of by-appointment tastings and expensive tasting fees, the old-school Joseph Swan is a breath of fresh air. Open only on weekends, the winery doesn't even take reservations, and \$30 gets you a flight of six wines — perhaps including the neon-magenta Syrah rosé and a quaffable, light-bodied Valdiguié — alongside a killer view of the winery's sloping Russian River vineyards. Joseph Swan also tends to side-by-side comparisons, like Grenache Blancs (one made traditionally, the other fashioned as an orange wine) or single-vineyard Pinot Noirs made in a finessed style. The winery has always been a standout Sonoma County producer of Zinfandel, so if you don't get to taste one, buy a bottle to take home.

**PHONE:** 707-573-3747**WEBSITE****TASTING FEE:** \$30

## Littorai Wines

788 Gold Ridge Road, Sebastopol

DOG FRIENDLY  
FAMILY FRIENDLY

Winery and vineyard tours can feel repetitive, but not at Littorai. Here, it's an enlightening lesson in biodynamic farming, which owner-winemaker Ted Lemon has practiced since purchasing the land in 2003. Beyond the vines, you'll visit the flourishing pollinator gardens; the unusually fragrant barn where plants like chamomile and lavender are dried, destined to become soil treatments; and the "compost lasagna" (it'll make sense when you see it). It's impossible not to gain a newfound appreciation for this holistic farming philosophy, and by extension, the wines, which happen to be among California's finest Pinot Noirs and Chardonnays. If you're short on time, you can do just a tasting (\$70), but the full experience is well worth the extra \$20.

**PHONE:** 707-823-9586**WEBSITE****TASTING FEE:** \$70

## Lola Wines

916 Foothill Blvd., Calistoga

DOG FRIENDLY  
FAMILY FRIENDLY  
SERVES FOOD



Brian L. Frank/For the S.F. Chronicle

At the gateway to Napa Valley's sleepy Calistoga, an adorable brick house built in 1892 offers some of Napa Valley's most adventurous wines — Malvasia, dry Muscat, Charbono and even an experimental straw wine — at accessible prices. Unwind in Lola's utterly charming garden patio, sipping fresh, energetic wines alongside bread, butter and bottarga, a type of cured fish roe that winemaker/owner Seth Cripe harvests off the Florida coast where he grew up. These thin, translucent slices of conserva are hauntingly delicious with Lola's white wines.

**PHONE:** 707-342-0623**WEBSITE****TASTING FEE:** \$35

## Mount Eden Vineyards

22020 Mount Eden Road, Saratoga

Josie Lepe/For the S.F. Chronicle

The long, winding drive up a mountain to Mount Eden — partly on a one-lane dirt road — feels a bit precarious, but your white-knuckling will be rewarded. Magical is the best way to describe this historic estate, from which one can see the futuristic Apple Campus, Levi's Stadium and the bay. Since 1981, Mount Eden's singular, widely beloved wines — mostly Pinot Noir, Cabernet Sauvignon and Chardonnay — have been made by the same winemaker, Jeffrey Patterson, who is also the current owner. Tastings take place on a wooden terrace that seems to float above Silicon Valley, but there's a catch: Mount Eden is only open on weekdays. On weekends, you can taste the wines at Mount Eden's second estate, Domaine Eden (23000 Congress Springs Road, Saratoga), which also offers great views, flights, and wines by the glass or bottle.

**PHONE:** 408-867-5832**WEBSITE****TASTING FEE:** \$35

## Pride Mountain Vineyards

4026 Spring Mountain Road, St. Helena

DOG FRIENDLY  
FAMILY FRIENDLY  
SERVES FOOD

Many Napa tourists likely find the trip up to Pride Mountain Vineyards, which straddles Napa and Sonoma counties at the top of Spring Mountain, intimidating, especially as Uber isn't a viable option. But those willing to venture up the narrow rural road to 2,100 feet above sea level are rewarded with 360-degree views, reasonable prices and a relatively low-key experience. Tastings (\$50) follow a cave tour; if it's sunny, the best seats are on the wraparound porch outside. Pride Mountain's reds are clearly marked by their mountain origins, with toothsome tannins and high acidity, but the Napa Valley Chardonnay is also a standout, exploding with peach and apricot.

**PHONE:** 707-963-4949**WEBSITE****TASTING FEE:** \$50

## Reeve Wines

4551 Dry Creek Road, Healdsburg

SERVES FOOD  
FAMILY FRIENDLY  
DOG FRIENDLY

California wine cool kid Reeve pairs its distinctive wines with Southwestern-style decor, a shaded stone terrace overlooking the grapevines and wood-fired pizzas (served on Saturdays and Sundays). Nestled in a secluded-seeming corner of Dry Creek Valley, sipping Reeve's single-vineyard Rieslings, Sonoma Coast Chardonnay and gorgeous

Pinot Noirs from Anderson Valley is a peaceful way to spend a late morning or afternoon. Say hello to the goats before you leave.

**PHONE:** 707-235-6345**WEBSITE****TASTING FEE:** \$50

## Rhys Vineyards

11715 Skyline Blvd., Los Gatos

One of California’s most critically acclaimed wineries, Rhys was born out of a backyard vineyard in 1995. Today, the winery has eight small mountain vineyard sites (six in the Santa Cruz Mountains, two in Mendocino County), and most were planted from scratch. The wines — elegant, mineral-driven and powerful — are all made virtually the same way, to let the distinct characteristics of each meticulously selected site shine through. Visits to the Rhys estate, perched 2,500 feet above sea level, start at a mountain-view picnic table with a geology lesson. Tastings, offered Wednesday through Saturday, take place in a modest, ivy-cloaked stone castle that feels surprisingly intimate and homey, like you’re hanging out at a friend’s kitchen table. You’ll taste six wines total, divided into three side-by-side comparisons of Pinot Noirs and Chardonnays. Rhys founder Kevin Harvey also has a tasting room in Healdsburg for his latest project, Centennial Mountain, which focuses on Sicilian grapes.

**PHONE:** 866-511-1520**WEBSITE****TASTING FEE:** \$95

## Ridge Vineyards – Monte Bello

17100 Montebello Road, Cupertino

Perched on a remote mountaintop in Cupertino, far from the world-famous Napa Valley, Ridge Vineyards produces what many consider California’s greatest wine: Monte Bello, a Cabernet Sauvignon blend priced above \$200 and named for the peak on which it’s grown. While Ridge, founded in 1962, has a charming and, for many, more convenient second tasting room in Healdsburg (named Lytton Springs), it’s worth the shaky trek up winding roads to visit Monte Bello, where Ridge began and where vines were first planted in 1885. You’ll find spectacular views, rich history and incredible wines — including old-vine Zinfandels, heritage varieties such as Carignane and esoteric offerings like Falanghina — most of which are significantly more affordable than Ridge’s flagship.

**PHONE:** 408-867-3233**WEBSITE****TASTING FEE:** \$35

## The River Club

101 S. Coombs St., Napa

**Add to Wishlist**  
DOG FRIENDLY  
FAMILY FRIENDLY  
NO APPOINTMENT NECESSARY

Made by and for millennials, the River Club is an antidote to Napa Valley in more ways than one. For starters, this tasting room, set in the back of a south Napa industrial park, swaps the typical vineyard scenery for a panoramic view of the Napa River, where the occasional otter floats by. The interior studio-apartment-sized tasting room, which opened in 2024, is cozy and chill, and even features a kid’s corner stocked with toys, books and games. (A kids’ snack pack is available for purchase.) Tastings are just \$25, and you won’t find any Cabernet. The bright, easy-drinking wines, including trendy varietals like Valdiguié and Nero d’Avola, span two brands from the two couples who jointly founded the River Club: the Mourvèdre-focused Belong Wine Co. and the Pinot Noir specialist Paper Planes. On Thursday afternoons, the tasting room functions as a coworking space.

**PHONE:** 707-234-5814**WEBSITE****TASTING FEE:** \$25

## Robert Mondavi Winery

7801 St Helena Hwy., Oakville

NO APPOINTMENT NECESSARY  
SERVES FOOD

When Robert Mondavi Winery opened in 1996 with its dramatic, Mission-style arch, it was unlike anything Napa had ever seen. Mondavi laid the foundation for Napa to become a world-renowned luxury tourist destination, but over the past two decades — after the winery sold to conglomerate Constellation Brands in 2004 — Napa’s most famous winery became dated and overcrowded, losing much of its appeal. That changed this year, when Mondavi reopened following a multi-hundred-million-dollar transformation that took three years to complete. Mondavi has once again set the bar for Wine Country hospitality: The sprawling campus features outdoor cabanas; a wild botanical garden that replaced Mondavi’s manicured lawn; views of the illustrious To Kalon vineyard from nearly every vantage point; and a majestic, glass-walled addition that offers a three-course, family-style food pairing for \$95.

**PHONE:** 888-766-6328**WEBSITE****TASTING FEE:** \$60

## Ryme Cellars

6450 First St., Forestville

DOG FRIENDLY  
FAMILY FRIENDLY

This snug Russian River tasting room is hidden in a building complex off a dusty back road in Forestville. Wife-husband team Megan and Ryan Glaab have a penchant for Italian-style bottlings, like a red and a rosé made from the tannic, meaty Aglianico grape, and the “Hers” and “His” Vermentinos, made in two very different styles. You’ll find classic wines here too — such as a delicate, floral Carneros Pinot Noir and a citrusy Chardonnay from the Russian River Valley — but

Ryme is best known for its more unconventional bottles, including orange wines and co-fermentations of white and red grapes. (It has even recently made a co-ferment for Costco.)

**PHONE:** 707-820-8121**WEBSITE**[TASTING FEE:](#) \$35

## Schramsberg Vineyards

1400 Schramsberg Road, Calistoga

Schramsberg Vineyards has welcomed visitors to its Spring Mountain estate for nearly 30 years — and it’s still one of the most distinctive experiences in Napa Valley. A stop here feels more like visiting a winery in Europe than California, because the miles of underground caves feel ancient. On a tour (an extra \$30, but a must-do), you’ll stroll past millions of bottles of sparkling wine resting on their sides and undergoing the all-important second fermentations that help make Schramsberg, which has roots dating back to 1862, some of the best bubbly produced in the U.S. You’ll get an in-depth look at the Champagne-method winemaking process, including the meticulous practice of hand-riddling (rotating and tilting the bottles slightly to help the dead yeast sediment slide into the neck before disgorgement). The tour culminates in a tasting, typically of four sparklings and one still wine. Take home a couple of bottles of the J. Schram, aged for roughly seven years and sometimes more, to open on special occasions.

**PHONE:** 707-942-4558**WEBSITE**[TASTING FEE:](#) \$70