

MIKE MCGUIRE IS ALL IN: HEALDSBURG'S HARD-CHARGING POLITICIAN STEPS UP TO A POWERFUL NEW ROLE P. 68  
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# sonoma

The Heart of Wine Country

## THE WINEMAKERS ISSUE

+ FAVORITE  
WINE SHOPS,  
TRAVEL IDEAS,  
AND MORE

15 TOP  
TRENDSETTERS  
AND WHAT THEY'RE  
DRINKING IN  
2024

Adolfo Hernandez  
Monroy Wines, Benovia Winery

JAN/FEB 2024 \$5.95



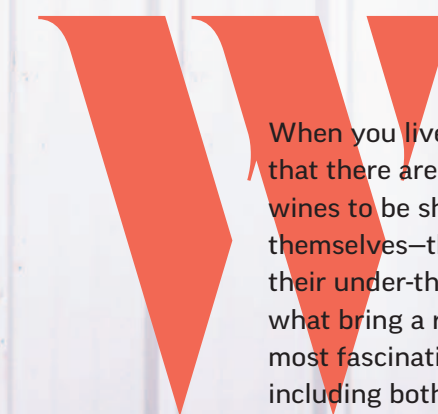
# 2024

## IS GOING TO GO DOWN GREAT

Meet a dozen of Sonoma's MOST INTERESTING WINEMAKERS—and learn what they'll BE DRINKING IN THE NEW YEAR.

By Tina Caputo

2024  
WINEMAKERS  
TO WATCH



When you live in a place like Sonoma, it's a given that there are going to be heaps of delicious wines to be shared. But the winemakers themselves—their stories, their backgrounds, their under-the-radar recommendations—are what bring a region alive. Here's to 15 of the most fascinating folks on the scene right now, including both established winemakers producing thousands of cases a year and up-and-comers exploring exciting new avenues.

Plus, we've polled the entire group for their insider thoughts on inexpensive weeknight wines, interesting travel destinations on the horizon—and how it really feels to zoom around the barrel room on the forklift.

From left: Justin Trabue of Ward Four Wines, Joel Burt of Las Jaras, Cody Rasmussen of Desire Lines, and Coral Wang of Maison des Plaisances at Magnolia Wine Services in Sonoma with Wang's pup, Shumai.



# KATY WILSON

## LARUE WINES

**MOST PROUD OF**  
An organically farmed,  
barrel-fermented  
**Sauvignon Blanc** from  
the Pigasus Vineyard on  
Sonoma Mountain.  
We'll be releasing it in the  
fall of 2024.



**WHAT I'M DRINKING  
IN 2024**  
Wines from **Under the  
Wire** and **Bedrock**.  
Both are independently  
owned and produced  
by a pair of friends with  
great experience in this  
industry and whose  
passion for creativity and  
well-crafted, quality wine  
really shines.



### A FERMENTATION VESSEL I'D LIKE TO EXPERIMENT WITH

"Stockinger **oval casks** from Austria."  
-Cody Rasmussen,  
*Desire Lines*

"The **Egginox**, a stainless steel egg from Bouchard." -Henry de Lambert, *Roth Estate*

"I enjoy working with milk tanks and concrete eggs and more recently have begun working with **bottle ferments** for pét-nats and traditional Champagne method sparkling wines."  
-Nick Hess, *Leghorn Wine Co.*

"A **submerged-cap tank**." -Joel Burt, *Las Jaras*

"A **steel barrel** with detachable wooden heads." -Adolfo Hernandez, *Monroy Wines*

"I would love to do a **huge foudre**. I've seen that in South Africa, and the wines are so lovely when they come out of there. It's like five barrels in one." -Katrina Laemmerhirt, *Social Creatures*

**WITH A NEW LABEL LAUNCHING** this spring, longtime talent Katy Wilson has a new reason to shine. The much-lauded winemaker began her career at Flowers Vineyard & Winery in Healdsburg before launching her LaRue label—inspired by her rebel great-grandmother Veona LaRue Newell—at just 26 years old. Since then, Wilson has built a reputation as a sought-after consultant, working with buzzy wineries such as Anaba Wines, BloodRoot Wines, Reeve Wines, and Smith Story Wine Cellars.

While LaRue focuses on small-production, site-specific Pinot Noir and Chardonnay from Sonoma Coast vineyards, her new brand, Charlie LaRue, developed with husband David Meneses and named for their young daughter, indulges the couple's passion for cellar-worthy Bordeaux wines. It will showcase organically farmed Sonoma County Cabernet Sauvignon and Sauvignon Blanc from celebrated vineyards such as Monte Rosso and Bedrock.

"Similar to our Pinots, we're not making wines to just open up and they're gone," Wilson says. "They are beautiful and fresh and lively when they're young, but they can also age." *laruewines.com*