



Vintage Americana

Cover your ears, California: Fact is, all 50 states produce wine. And some not only are home to must-visit vineyards, but make for gorgeous getaways, too. Just in time for the fall harvest, meet three up-and-coming regions that are totally crushing it! BY JENNA MAHONEY



Central Virginia

The state said to be “for lovers” should really wedge the word “wine” into that slogan. A producing powerhouse, thanks to a variety of growing conditions that are conducive to all kinds of grapes, Virginia’s got 275 wineries. Not that the phenomenon is all new: In the 1600s, Jamestown settlers were required to plant wine grapes for the British Empire. And none other than Washington and Jefferson dabbled in viticulture, too, though neither achieved results worthy of quitting his day job. Now, however, the mid-state Jefferson Heritage Trail has plenty of acclaimed wines to go with its magic mountain-scapes.

Must-visit vineyards: Amherst’s **Ankida Ridge Vineyards**, on the eastern slope

of the Blue Ridge Mountains, is a true American idyll: sheep grazing in the vineyard, harvest-time hayrides mid-September—and a pilgrimage-worthy Pinot Noir (ankidaridge.com). Fifty miles away sits the gorgeously green (in more than one way) **Pippin Hill Farm & Vineyards**, home to stellar, sustainably produced Sauvignon Blanc, Viognier and Petit Verdot (pippinhillfarm.com).

Eat here: At **Fossett’s** at Keswick Hall, a sprawling resort and golf club outside Charlottesville, the local wine list is almost as expansive as the Blue Ridge Mountain views. The dishes are swanky Southern: Think crayfish and foie gras étouffée with rémoulade and fried green tomatoes (keswick.com).



Texas Hill Country

Stretching from Austin to San Antonio and beyond, these hills are alive with not only the sound of music (next up: the Austin City Limits Music Festival in early October), but nearly 60 wineries. One of eight Texas wine regions, Hill Country has close to 60 soil varieties and, in turn, tons of vino varieties. Prime time to start sampling? October, aka Texas Wine Month, with a packed lineup of tasting events. But even if you can’t head for the hills just yet, touring is easy (and delish) year-round.

Must-visit vineyards Just outside Stonewall,

Becker Vineyards boasts lush lavender fields and award-winning wines. Don’t miss the Raven, a blend of Malbec and Petit Verdot (beckervineyards.com). A 10-minute drive east and overlooking a river valley, **Pedernales Cellars** in Stonewall serves up scrumptious Tempranillos and Viogniers (pedernalescellars.com).

Eat here Hit **Cabernet Grill** in Fredericksburg for dry-rubbed beef tenderloin, jalapeño-spiced quail and oak-smoked pork tenderloin, plus the largest all-Texas wine list in the U.S. (cabernetgrill.com).



Northern Arizona

The desert may not top your mental list of vino vacation spots, but Arizona is actually home to more than 100 wineries. And some of the best form the Verde Valley Wine Trail, a series of 13 vineyards and tasting rooms around Sedona. In this land of ravishing red rocks and endless hiking trails, the days are often warm (great for sugar production), the nights tend to be cool (key to acidity) and the wine grapes are intensely tasty.

Must-visit vineyards

Though you could simply drive to Cottonwood’s **Alcantara Vineyards & Winery**, Sedona Adventure Tours’ Classic Water to Wine Tour gets you there on a kayak trip along the tree-lined Verde River (sedonaadventuretours.com). On arrival, you’ll find a Tuscan-inspired tasting room within a farm house, plus the prized Confluence, a red blend (alcantaravineyard.com).

Tucked into a nearby valley, **Page Springs Cellars** serves up Rhône varieties—the Syrah and Grenache are especially good—and massages in the vineyard (pagespringscellars.com)!

Eat here Perched on a bluff in Sedona, **Mariposa Latin Inspired Grill**, the latest from celeb chef Lisa Dahl, pairs the likes of chorizo and potato empanadas with standout Arizona wines (mariposasedona.com).