

List of Blossoms, Bees & Barnyard Babies Participating Farms

Fulton

1. Kendall Jackson Wine Estates
5007 Fulton Road, Fulton 95439
www.kj.com

Coming into their 28th year of harvesting wine grapes, Kendall Jackson is one of Farm Trails largest members. A Sonoma County institution, Kendall Jackson's award winning wines have drawn international attention and praise.

If you're lucky enough to be a farm pass holder, stop by Kendall Jackson for a fabulous wine and food pairing in their gardens on April 18th, and while there make sure to stop by their living espaliered stone fruit fence in their 2.5 acre culinary garden. Garden tours will be offered every hour from 11 a.m. to 4p.m. Purchase your spring vegetable and herbs starts while on tour, and of course, buy that necessary bottle of wine for the end of your busy Blossoms, Bees and Barnyard Babies day.

Healdsburg

2. Foggy River Farm
8194 Eastside Road, Healdsburg 95448
www.foggyriverfarm.org

Located in Sonoma County's Russian River Valley, Foggy River Farms is a relative new kid on the organic block offering veggies, eggs and pet-friendly milking grade Nigerian Dwarf goats. They run a fully functioning Community Supported Agriculture food box program, and also participate in the Healdsburg farmer's market.

Perhaps some of Farm Trails newest expected members will be delivered just before this adventurous April 18th event. At Foggy River Farm three Nigerian Dwarf Goats will be kidding the week before, and they are known for multiple births, so expect many goat kids capering around! They will also have some young lambs roaming the farm that day!

Foggy River Farm's goat kids will be on display all day on April 18th. At 11:30, 1:30 and 3:30 get an in depth tour of what it takes to raise goats yourself as a backyard herd. This is sure to be fun and insightful for all who visit.

Sample Foggy River Farm's winter produce and while visiting buy a car load of farm-fresh eggs, and winter squash. Sign up for a CSA membership and even purchase a goat kid for your own urban farm!

*Please park across the road, on the gravel shoulder. Watch for traffic when crossing the road, as cars drive very fast along Eastside.

3. Tierra Vegetables
13684 Chalk Hill Road, Healdsburg 95448
www.tierravegetables.com

Newly completed in Spring of 2009, Tierra Vegetables new greenhouse, located on Chalk Hill Road in Healdsburg, has been put to work producing chilies, tomatoes, cabbages, basil, celery and much more

Come and celebrate this artistically crafted and incredibly functional new resource for the farm on Sunday the 18th of April from 11am-4pm. The house ought to be splitting at the seams with mature plants by this time and you may meet your vegetables in their most immature stages of their annual life cycle. Learn cold weather farm production first hand on this interesting tour.

Follow signs for parking.

*Note that this is not the farm site on Airport Blvd that people may know, but the greenhouse located on the farmer's home and original farm business property in Healdsburg.

4. Truett-Hurst Winery
5610 Dry Creek Road, Healdsburg 95448
www.truethurst.com

Creating superb wines using biodynamic farming principles, Truett-Hurst Winery is a must have for Farm Trails explorers. This 26-acre estate is rich in wildlife and has an eye on the environment, using eco-friendly products throughout production and in presenting their wines.

On April 18th from 11 to 5p.m., Truett-Hurst will be offering free wine tastings for farm pass holders. While sipping away, make sure to get a peek at the winery's sheep, gardens and authentic wine country setting.

Petaluma

5. Baker Creek Seed Bank
199 Petaluma Blvd. North, Petaluma 94952
www.rareseeds.com

Showcasing hundreds of varieties of rare and collectible heirloom seeds, Baker Creek Seeds made a recent move to Petaluma after finding that much of their sales were happening in Sonoma County. Originating in Mansfield, MO., Baker Creek Seeds is a welcome addition to Petaluma's historic downtown.

On April 18th look forward to an informational guide to growing your own blossoms to attract bees, and finding vegetables that thrive here. While touring the store taste olives and olive oil from Good Faith Farm, and take home a packet of seeds (one per vehicle). Make sure to also scoop up one of their beautiful catalogs for future purchases!

6. Barlas Boer Goats
555 Bailey Avenue, Petaluma 94952
www.barlasboergoats.com

Looking for something cute and furry to cuddle? Nancy Barlas, owner and farmer in charge of Barlas Boer Goats, has over ten "kids" for you and your children to snuggle as you visit her farm. All born this spring, these "kids", and Barlas' baby donkey Penelope, are eager meet Sonoma County in person. Barlas encourages all visitors to take a moment to meet Mo who was born on Valentine's Day at just over a pound; Mo is the tiniest of Boer goats!

Boer Goats are traditionally bred for their meat, but Nancy Barlas found that these goats were too close to her heart after she began raising them. She prefers to sell them as pets and breeding stock.

On April 18th visit baby goats; learn about raising and "kidding" goats. Sample goats milk ice cream and goat cheeses. Also checkout some of their custom embroidered dishtowels, pillows and bags, and handmade lead ropes.

* Parking is accessible across the street from the farm.

7. Canvas Ranch
55 Tomales Road, Petaluma 94952
www.canvasranch.com

Canvas Ranch is a small sustainable family farm in Petaluma's Two Rock Valley teeming with life in the form of rare, heritage Babydoll Southdown sheep, Cashmere goats, Americana chickens, ducks, Maremma livestock guardian dogs, cats, and a family of barn owls. Running an exquisite Community Supported Agriculture program, Canvas Ranch shares an intimate relationship with nature at their Western Sonoma County home.

Step back in time on April 18th with a visit to Canvas Ranch's adorable newborn Old English Babydoll Lambs, born this spring, and the farms goats and chickens. Learn from farm mother Deborah Walton about baby sheep, while also learning about how a CSA operates.

8. Green String Farms
3571 Old Adobe Road, Petaluma 94954
www.greenstringfarm.com

Founded in 2003, Green String Farm is a soil intensive farm under the stewardship of longtime organic and sustainable farming guru Bob Cannard (and now managed by Bob's son Ross Cannard). Selling their produce to 15 high-end bay Area restaurants, including Quince, Camino, Hog Island Oyster Company and Chez Panisse, Green String Farm is making a practice of soil healing.

Have you just filled your cars up with wonderful Farm Trails produce, meats and cheeses during your Blossoms, Bees, and Barnyard Babies tour? Then swing by Petaluma's Green String Farm for a picnic (bring your own) before learning how this wild farm operates. Enjoy half-hour walking tours of the farm at 12 p.m. and 3 p.m. See chickens, goats and sheep, and don't forget to stop by the farm stand for a taste of their homemade preserves and jam, as well as a chance to buy seasonal produce, olive oils, eggs, grass-fed beef and locally sourced cheeses.

9. Olympia's Apple Orchard at Two Rock Ranch
1051 Walker Road, Petaluma 94952
www.tworockranch.com

Occupying over 2000 acres in Southern Sonoma County, Olympia's Apple orchard and Joe Tresch Dairy work side by side as a husband and wife team ranching experience. From their 500 young heritage apple trees, to their dairy, the second certified organic dairy in the state of California, the Tresch family is in full production and preparation year round. Olympia's Apple orchard grows over 50 varieties of apples including Wickson, Jonathon, Kidds Orange Red, Cinnamon Spice, Fuji, Honeycrisp and of course Gravenstien.

Visit their Two Rock Ranch location on April 18th for a warm taste of apple crisp from the outdoor ovens served with Strauss Family Creamery ice cream. Strauss will also be offering tastings of many of their products! Bring the kids to pet and feed baby calves, and grown-ups can look forward to seeing Wernher "Vern" Krutein's beautiful panorama prints of the farm & nature! This ranch is a must for those on tour looking for blossoms; Olympia Apple Orchards should be in full bloom.

10. Tara Firma Farms
3796 I Street Ext., Petaluma 94952
www.tarafirmafarms.com

Visit Tara Firma Farms, one of Sonoma County's newest and most talked about farms, nestled into the hills of Southern Petaluma. Tara Firma Farms is taking a Salatin approach to Bio-intensive farming, and in just under one year of production now sells pastured raised beef, open pasture pork, chicken, and eggs, along with a full line of organic and sustainably raised vegetables.

Visit the farm on April 18th to get a first hand look at their chicken raising process, from tiny chicks to full grown hens. Partake in one of their regularly scheduled Sunday tours, on the hour from 11 a.m. to 4 p.m., and get a close-up look at their pigs and piglets, as well as a view of their dramatic spring landscapes. As a passport holder you and your guests will enjoy Kale Smoothies, sampled meats, and the chance to buy farm produce at their on-site store.

Santa Rosa

11. Bear Foot Honey Farm
4372 Sonoma Highway, Suite D, Santa Rosa 95409
www.bearfoothoney.com

Harvesting honey from hives that have been purposefully placed in fields of lavender, blackberry, mint-thistle, clover, raspberry, wildflowers, or groves of apples and oranges, Bear Foot Honey Farm endeavors to "educate not mutilate", which allows you to taste honey that has the pure color, flavor, and texture cultivated by the varieties of pollens and nectars that their bees forage. Their honey is never filtered, or pasteurized and has been produced this way for three generations.

For an April adventure at Blossoms, Bees and Barnyard Babies, head to Santa Rosa's Bear Foot Honey Farm to learn first hand what and how their 21-plus beehives operate. Get suited up to see up close and personal the inner workings of a beehive, and end your tour in their shop for a tasting of their raw and creamed honeys. Also for sale in their shop will be honey, candles, honey sticks, propolis, pollen, beauty products and more.

* Please park in rear parking lot

12. zazu Restaurant
3535 Guerneville Road, Santa Rosa 95401
www.zazurestaurant.com

This award winning Sonoma County restaurant is the brain child of Duskie Estes and John Stewart, award winning and highly acclaimed chefs who have made the rounds in some of the most talked about restaurants in the country. At their first restaurant collaboration, zazu, they pride themselves on what they call "Playful" Americana, inspired old-world Italian dishes.

zazu is a roadhouse restaurant surrounded by 150 of Sonoma county's acclaimed wineries. It is also now home to an expansive cooking garden run by chef Sarah Palmer.

Meet zazu restaurant + farm's baby goats, and buy a lunch to go along the Farm Trail or hang with us in the zazu chefs' garden for a cherry blossom bellini and some wildflower honey gelato. Our world famous Black Pig Bacon is always available for purchase too!

*Zazu will only be participating from 11:30 - 2:30 only.

13. [Momiji Nursery](#) *NEW ADDITION*

2765 Stony Point Road, Santa Rosa, Ca 95407

Japanese Maples exclusively, Grown in Sonoma County in the Japanese tradition Retail Nursery, family owned since 1979 200+ cultivars, one gallon to specimen size.

Demonstration: root pruning at 12:00 - 2:00 - 3:00 pm
Types of japanese maple leaves and varieties

Products for sale: one gallon - up to 32 gallon box

Sebastopol/Forestville

14. French Garden Farm
11030 Cherry Ridge Road, Sebastopol 95472
www.frenchgardenrestaurant.com

French garden Farm is a 30-acre biodynamic farm that features an heirloom orchard with apples, pears, plums, cherries, figs, and prunes, along with various berries, currants, row crops and flowers throughout the growing season.

On April 18th tours of the farms fruit blossoms, spring planting and bee hives will be offered throughout the day by farmer Dan Smith. Passport holders may sample newly harvested veggies and honey. Produce will be available for purchase.

*park inside the gate.

15. Gabriel Farm
3175 Sullivan Road, Sebastopol (West of Graton) 95472
www.gabrielfarm.com

Gabriel Farm is a 14-acre Organic farm located in the ideal fruit-growing climate of Sebastopol, California. The Farm features 8 varieties of Asian Pears, several varieties of Apples, Fuyu Persimmons, Lavender, Plums and many sorts of berries. Gabriel Farm is the definition of a traditional "family farm". This is where they live, work and raise their family.

As the spring season comes into full swing, stop by Gabriel Farm to admire the orchards. Look forward to an estate honey tasting and a chance to shop in their store. Seasonal honey extracting, weather permitting. Look forward to meeting some adorable goats and chickens on site.

16. Kozlowski Farms
5566 Gravenstein Highway, Forestville 95436
www.kozlowskifarms.com

It was in the 1940's that Carmen and Tony Kozlowski began dreaming of owning their own orchard farm. As the years passed the Kozlowski's became well known for their preserves and baked goods - namely their pies, and today the second generations of Kozlowski's continue on the family's business making genuine home grown pies, along side their full line of jams, preserves, salad dressings vinegars and mustards.

Exclusive tasting for passport holders on April 18th. Look forward to a special introduction and debute of Kozlowski products.

17. Redwood Hill Farm & Creamery
5480 Thomas Road, Sebastopol 95472
www.redwoodhill.com

West to Sebastopol will lead you towards one of Farm Trails more recognizable members, Redwood Hill Farm and Creamery. A full-scale goat farm and dairy, Redwood Hill Creamery is an award-winning maker of goats milk cheeses, yogurts and kefirs. Family owned and operated for 40 years, Redwood Hill Farm is sure to be an educational and tasty adventure for the whole family.

On Sunday April 18th visitors with a farm passport can look forward to learning how to milk a goat, handle goat kids (with adult supervision), appreciate apple trees in full blossom, tour their grade-A dairy, and tasting 3 French-style cheeses made on site, along with yogurts and kefirs as well! All Redwood Hill Farm & Creamery products will be offered for sale.

*Limited parking available. Please note that Redwood Hill Farm & Creamery will not be open if it is raining.

Valley Ford

18. Sky Horse Ranch
13950 Highway 1, Valley Ford 94972
www.skyhorseranch.com

Take the road West to experience the ultimate in meditative ranching practices. Sky Horse Ranch is a leader in Equine Guided Education, and is sure to offer visitors a peaceful tour of their "Christo" inspired grounds.

Nestled along Highway One, Sky Horse Ranch will be leading garden tours at 2:00 and 3:30 p.m., as well as showcasing their horses, of course, and don't forget to peek at the pasture raised lambs. While on site put in an order for kale, chard, herbs, eggs or lamb. Be sure to take in the vistas while visiting Sky Horse Ranch, as they were one of the original properties that took part in artist Christo's 1970's Running Fence project.

*When entering or leaving the ranch on Sunday April 18th, please do be sure to keep the lower driveway gate shut.

"The horse has an uncanny ability to reflect the inner workings of a person and thus offers us an honest mirror of where we are in a flow in our life and where we are stuck." Ariana Strozzi

Windsor

19. Windsor Certified Farmers Market
Old Downtown Windsor - Town Green
www.windsorfarmersmarket.com

Operating a family friendly and lively farmers market since June of 2001, the Windsor Certified Farmers Market is a must do for those visiting this quaint western Sonoma County town on Sundays and Thursdays from late Spring thru the Fall.

On April 18th from 11 a.m. to 2p.m. the farmers market will make a special debute at the Town of Windsors Earth Day celebration. Visit with you favorite farmers and artisans and meet new ones, purchase spring produce or something to eat from food vendors. Live music by Fishbear 11:00 a.m. & 12:30 p.m. and Earth Day activities for the whole family.

Geyserville

20. [Soda Rock Farms](#) *NEW ADDITION*

21699 Geyserville Ave. Geyserville

Grand Opening of their new Farm Stand in downtown Geyserville across from the Geyserville Inn.
Take the Canyon Rd. exit and head back south on Geyserville Ave. 1 block on the right.

Heirloom & Hybrid Vegetable Starts ready for planting.

Soda Rock is famous for their award winning tomatoes that are purchased by most of the finest chefs in Sonoma County.

Owner Dan Magnussen uses only sustainable farm practices with no pesticides.

Choose from an assortment of veggie starts for Tomatoes, Peppers, Eggplant, Basil and more.

Taste his home canned Ketchups and sauces. View his large commercial Greenhouses

**Pass holders will receive last minute changes or updates,
if any and important trip planing information by email.**

— Advanced Purchase Required —