

# sonoma

magazine

## 5 Fabulous Foodie Wineries in South-Central Sonoma

*by Linda Murphy*

Contrastingly, EDGE, in the town of Sonoma, is a restaurant that happens to be connected to a winery. Stone Edge Farm Estate Vineyards & Winery owners Mac and Leslie McQuown grow and produce sophisticated cabernet sauvignons and sauvignon blancs in the Moon Mountain District AVA above Sonoma. Hard-core tasters are welcome to visit the McQuowns' Silver Cloud Vineyard hospitality center. Many then continue their experience by driving down the mountain for dinner (or Sunday lunch) at EDGE, which the McQuowns operate as a separate entity, although executive chef Fiorella Butron uses produce from the McQuowns' 16-acre organic garden for many of the restaurant's dishes and their wines are prominent on the wine list.



Dishes served at Stone Edge Farm Estate Vineyards & Winery's EDGE restaurant in Sonoma.  
(Courtesy of Stone Edge Farm Estate Vineyards & Winery)

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Sonoma locals might remember Rin's Thai Restaurant on East Napa Street. Leslie and Mac McQuown purchased the Victorian home that was Rin's and kept its historic bones but gutted the interior and installed a state-of-the-art kitchen. This is where culinary director/executive chef Fiorella Butron works, making EDGE the culinary home of the McQuowns' Stone Edge Farm Estate Vineyards & Winery.

Established as a private dining club for members of the Collectors Cellar (with John McReynolds as culinary director), EDGE morphed into a fine-dining restaurant open to the public during the pandemic. McReynolds semiretired and protege Butron took over, focusing on fresh-from-the-farm ingredients from the McQuowns' 16 organically grown plots. Service is Thursday-Saturday, dinner only, and Sunday lunch.

The menus, which change weekly, are prix fixe, (multiple courses for a fixed price). For example, the Aug. 26-29 menu (\$195) offered five courses, among them cured king salmon with cucumber and crème fraîche with Stone Edge sauvignon blanc; tomatoes, ricotta, basil oil and baby lettuces with Stone Edge Surround red Bordeaux-style blend; and heritage pork loin and shoulder with zucchini and eggplant tian and beet mole, paired with Stone Edge cabernet sauvignon. Butron has a knack for turning notoriously difficult-to-pair vegetables and herbs into elegant, wine-friendly dishes.

"We're a cabernet producer, first and foremost," said Dorothe Cicchetti, Stone Edge Farms' director of sales and marketing. "Cab can be challenging to pair with vegetables, but Fiorella makes it happen."

