



THE FOOD, WINE, AND GOLF RETREAT OF CALIFORNIA

SONOMA COUNTY, CALIFORNIA: Long before farm-to-table became *the* buzz phrase in culinary circles, Scott Pikey, executive chef at Mayacama, had been an ardent supporter of buying local. “No doubt your taste buds can tell the difference,” explained Chef Pikey. “What would you prefer? Tomatoes picked green on an industrial farm that are then treated with ethylene gas to turn them red, or vine-ripened tomatoes that are picked just hours before they appear on your plate. As a father of twins, I follow the simple premise: do I feel comfortable feeding this to my children.”

A TOAST TO THE GOOD LIFE

Mayacama, a private club with a Nicklaus Signature golf course design, is eight miles from the town of Healdsburg, in the heart of Pinot Noir country. In a nod to the region’s vinicultural



heritage, the clubhouse offers more wine lockers than golf lockers.

“The club embraces everything special about the area—from its vintner program to the wine cave just off the 18th green,” extolled Jack Nicklaus. “It’s in a magnificent, unspoiled setting with my course tucked into a secluded box canyon.”



“THE WINE CAVE is strategically located beneath the clubhouse, providing an atmosphere that remains between 58 to 62 degrees.”

— CHEF SCOTT

OWNERSHIP MADE EFFORTLESS

Reminiscent of the intimate hillside villages of Tuscany, homes at Mayacama are a creative mingling of nature, art, and design. Shared ownership in the Private Residence Club is practical and effortless, allowing total access, yet free from the traditional second home ownership worries. FOR MORE, PLEASE VISIT MAYACAMA.COM.

“Few would argue good food and great wine are an unbeatable combination,” said Chef Pikey. “We serve American cuisine using classic cooking techniques rooted in French, Spanish, and Italian practices. Our on-site garden produces a bountiful harvest, allowing us to grow the majority of greens used in our dishes. We have even taken the extraordinary step to establish five bee colonies that yield honey with a flavor profile you can’t find anywhere else.” ■



A BEE HIVE AT MAYACAMA

DID YOU KNOW? An adult colony has up to 80,000 bees and produces on average 29 pounds of honey per year.