

Where World-Class Golf Meets World-Class Wine

“Mayacama embraces everything special about the area. It’s in a magnificent, unspoiled setting.” —JACK NICKLAUS

SONOMA COUNTY, CALIFORNIA (just outside Healdsburg): You’ve likely heard this said many times before, but timing is everything in life. Mayacama, a “Top 100 Golf Course in the United States” by *Golf Digest*, was fortunate to complete a clubhouse terrace expansion plan (that cost in excess of \$1 million) just before Covid-19 entered our lexicon. “Private golf clubs have always filled the need as a place of refuge,” expressed Jonathan Wilhelm, president at Mayacama. “With our 675 acres of open space and a Jack Nicklaus Signature design tucked into a secluded box canyon, we didn’t have to create a safe place with social distancing. It’s been a part of our DNA since day one. A day at Mayacama provides a sense of normalcy in an abnormal world.”

SPEAKING THE LANGUAGE

Viticulture can be traced to at least 10,000 years ago as societies shifted from Nomadic to a more settled culture. The oldest known bottle of wine still in existence dates back to the 4th century, discovered during the excavation of a Roman nobleman’s tomb in modern-day Germany. In a nod to Sonoma’s heritage, Mayacama’s clubhouse offers more wine lockers than golf lockers.

After working for more than a decade under the tutelage of Michelin rated chefs, Mayacama’s general manager, Dan Michael, has a resume few members of the CMAA (Club Management of Association of America) can match.

“I was overseeing a portfolio of wineries owned by the Gallo family,” recalled Michael. “They were charter vintner members at Mayacama, so I knew the facility well.



Mayacama’s clubhouse imparts a balance of European elegance with casual California character. The club’s Vintner Member program, featuring over 40 winemakers, accentuates the experience.

“The community’s golf amenities and residences have always been held in high regard. I wanted to elevate its food and beverage operations to match,” continued Michael. “Every club hosts wine events, but few general managers speak the language. I intend to turn a tasting into an experience. There are clear differentiating factors between *New World* wines found in the Americas to *Old World* wines typically found in Europe. Vintners in the New World typically produce wines that have a hint of fruit and oak, while Old World winemakers prefer earthy flavors with slightly more acidity. I intend to educate our membership on the subtle differences that distinguish a good wine from a great wine.” ■

For more information, please visit Mayacama.com.

