

viator things to do

Napa and Sonoma

More to Taste in Wine Country

July 2, 2015 by Dana Rebmann

There's a simple way to make great wine taste even better: Pair it with great food. Cheese and wine have long been a staple at tasting rooms throughout Napa and Sonoma, but as wineries sharpen their culinary skills, more delicious options are being added to tasting menus.



Dijon mustard-blending class

Make Your Own Mustard

Known for its Pinot Noirs, Zinfandels and Chardonnays, [DeLoach Vineyards](#) is adding French mustard-making to its repertoire. In partnership with Fallot Mustard in Burgundy, France, the vineyard teaches you about the history of wine grapes and mustard seeds before letting you use a little elbow grease to grind your own Dijon blend. The tour includes a mustard-inspired menu paired with a flight of DeLoach wine. Reservations are required. \$40 per person, \$32 for wine club members.