



TASTING ROOM

Lambert Bridge Winery

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The wines: While the emphasis is on small lots of Bordeaux blends and varietals, the winery produces a rainbow selection. Large-format wines are offered, including magnums and 3-liter bottles. For tastings, the classics include Sauvignon Blanc, Chardonnay, Zinfandel and Merlot, while signatures feature Viognier, Petite Sirah, Merlot and assorted cuvees.

The experience: In a definite highlight, Lambert engages expertly trained staff rather than simply hired hosts to pour. Their knowledge is deep and presented so engagingly that even experienced tasters will be interested. Our guide deftly explained concepts such as the challenging ripening and fermentation that creates a juicy and smooth Zinfandel. A digital picture frame slide show on the bar further illustrates production processes.

The extras: Bring your own food for picnics. By appointment, guests can experience winemaking classes, hands-on chef's demonstration dinners, private picnics from an alfresco kitchen with wood-fired pizza ovens or even a stay at the winery's guest cottage.

Nearby: Amista Vineyards (3320 Dry Creek Road, Healdsburg; (707) 431-9200, amistavineyards.com), Quivira Vineyards (4900 W. Dry Creek Road, Healdsburg; (707) 431-8333, quivirawine.com) Mauritsen Winery (2859 Dry Creek Road, Healdsburg; (707) 431-0804, mauritsenwines.com).

Lambert Bridge Winery

Where: 4085 W. Dry Creek Road (at Lambert Bridge Road), Healdsburg

Contact: (707) 431-9600, lambertbridge.com

Open: 10 a.m. to 4:30 p.m. daily

Rating: THREE AND A HALF STARS

Four Stars: Extraordinary, Three Stars: Excellent, Two Stars: Good, One Star: Fair, Box: Poor

Chronicle critics make every attempt to remain anonymous. All expenses are paid for by The Chronicle. Star ratings are based on a single visit.

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