



We spent the afternoon at McEvoy Ranch wading through LAVENDER FIELDS and cutting and pressing flowers to take home.



McEVoy RANCh

McEvoy Ranch, also in Petaluma, is part Tuscany, part Buddhist retreat, and part Shangri-la. The ranch was started in the 1990s by Nan McEvoy, then in her 70s, as an organic olive oil grove. A force to be reckoned with, McEvoy did this in spite of the naysayers who told her it wasn't possible to grow olives in the area.

Since then, she has added lavender fields, cutting gardens, edible gardens, and most recently, vineyards, all of which fill a 550-acre valley. We spent the day there wading through the lavender, opposite, cutting and pressing flowers to take home (A), visiting with head gardener Margaret Kinski-Kent (B) and her assistant, Francesca Pozzi (C), and lunching with the staff (D). McEvoy's employees are particularly devoted, and who wouldn't be with an employer who offers afternoon yoga and lunch every day from produce plucked from the garden?

HOW TO KNOW If you can't make it to the property in Petaluma, you can pick up McEvoy Ranch's olive oil, lavender products, produce, and flowers at its shop in the San Francisco Ferry Building.

DETAILS The ranch is not open for drop-by visits, but it offers scheduled tours (often including lunch, which is highly recommended), olive oil tastings, cooking classes, and gardening workshops; call or go online to register ahead. 5035 Red Hill Road, 416-417-4779; mcevoyranch.com

