OMNIVORE'S DELIGHT

NAPA VALLEY *It's been a long time since California's most glamorous wine region felt like farm country. Today, the area buzzes with Michelin-starred restaurants, new hotels and shops, and nearly 150 tasting rooms. Some may grouse about commercialization — to say nothing of weekend traffic — but this is still America's best answer to Provence.* BY JAIME GROSS

11 hours in the valley

9 a.m.
Grab a cinnamon bun or a house-made English muffin at the Model Bakery (644 First Street, Building B, Napa; 707-259-1128; themodelbakery.com).

10 a.m.
Ogle more than 1,000 artworks at di Rosa, one of the world's top collections of Bay Area art (5200 Sonoma Highway, Napa; 707-226-5991; dirosaart.org).

1 p.m.
Linger over lunch at Tra Vigne, where the mozzarella al minuto is made to order (1050 Charter Oak Avenue, St. Helena; 707-963-4444; travignerestaurant.com).

2:30 p.m.
Unwind with a hot stone massage at the 13,000-square-foot Mission-inspired Spa Villagio (6481 Washington Street, Yountville; 707-948-5050; villagio.com).

4 p.m.
Nibble a macaron from Bouchon Bakery and wander Thomas Keller's 2.5-acre garden (6528 Washington Street, Yountville; 707-944-2253; bouchonbakery.com).

5 p.m.
Browse the furniture and gothic objets d'art at Ma(i)sonry, then sample a flight of wine in its garden (6711 Washington Street, Yountville; 707-944-0889; maisonry.com).

8 p.m.
Dine at the new Farmstead, where everything from the olive oil to the grass-fed beef is local (738 Main Street, St. Helena; 707-963-4555; longmeadowranch.com).