BEFORE THE ADVENT OF WINE COUNTRY, Sebastopol was apple country. The main road into town, Gravenstein Hwy, is named for the sublime local heirloom variety, and though grapes are the new cash cow, the twisted trunks of old apple trees line many stretches of the road around town. As you approach Sebastopol from the south, pop into Mom’s Apple Pie for a slice of the classic American treat, made right with a tender, flaky crust. From August to November, Mom’s uses Gravensteins in its pies; other times of years, it’s Granny Smiths.

Make your way to Redwood Hill Farm, a family-run and award-winning goat-dairy farm whose products run the gamut from artisan cheese, yogurt, kefir and milk. You can find their products in supermarkets and at farmers’ markets throughout the Bay Area, but during the months of April, May, and June, you can visit for their free Spring Farm Tour Weekend, when you can see the farm and dairy in action. Make sure to call ahead as these tours only happen once a month!

The cool climate and ubiquitous nighttime fog make West County perfect for pinot noir grapes. Marimar Torres Estate specializes in seven different varieties, all organically grown. The Spanish-style hilltop tasting room has a knockout vineyard-view terrace, where you can spread out a tablecloth and empty your picnic basket. Call ahead for tapas-and-wine pairings ($25).

Few tourists make it to the little town of Occidental, a haven of artists, back-to-the-landers and counter-culturalists. Historic 19th-century buildings line a single main drag, easy to explore in an hour. We especially love Renga Arts, where everything is made from reclaimed materials, including handbags, jewelry, birdhouses and benches. Leave town via Coleman Valley Rd, a ten-mile-long scenic drive to the coast, passing through redwoods and pastoral valleys, then topping out on 1400ft bluffs before its terminus in Bodega Bay.

Just outside the tiny town of Tomales is Toluma Farms, a family-run goat farm supplying the goat milk to Redwood Hill Farm and developing its own line of artisanal, hand-crafted goat cheeses. The farm is also dedicated to educating urban youth about sustainability and local agriculture. On the first Sunday of every month they give guided tours of their goat-dairy operation and organic farm from 11am - 12pm; contact them in advance for reservations.

Make your way back to Sebastopol for dinner at the Michelin-starred K&L Bistro, which creates inventive Cal-French dishes. Among the specialties are boudin blanc sausages, hard to find outside France or Louisiana, and simple classics like steak frites, grilled steak with a red-wine reduction and homemade French fries. Tables are close together, but the atmosphere is convivial – and you won’t soon forget what you had for dinner.

Walking distance from downtown, right behind the historic Gravenstein train station, the Sebastopol Inn is an excellent alternative to a motel. The good-looking, tidy rooms are decorated in Americana style that’s not fussy or overdone, and outside there’s a pool and hot tub where you can gaze into the night sky and count stars.