

The Flavors & Landscapes of Baja California Wine Country, Baja Cuisine, Craft Beers and More!



Baja California is a singular physical landscape, that has equally singular expressions in food and a burgeoning micro-wine industry. Given its climate and soil, the cuisine is akin to a Mediterranean one, and has been coined, “Baja Med” by Chef Miguel Angel Guerrero, one of its early and foremost protagonists. Vintners Camilo Magoni and Hugo d’Acosta are among the early pioneers. We’ll explore the early settlers of this region by visiting the Museo de las Californias and the Kumia Community Museum, in Tijuana and Tecate. We’ll visit three Valleys in the region: Valle de Guadalupe, Ojos Negros and San Vicente to learn about wine, olive oil and cheese production. We’ll explore the most creative food truck scene in Tijuana and enjoy an intimate experience in the orchard of Miguel Angel Guerrero, where we will enjoy our meal, “campestre” style, in his fields. Join us!

Trip Includes:

- Accommodations
- Expert Guides and/or Academics
- Comfortable / Secure Transportation
- Welcome and Farewell Dinners
- Breakfasts
- Meals according to itinerary
- Water on Van/Coach
- Airport Transfers
- Entry Fees

Trip Highlights

- Learn of the roots and origins of a singular expression in food and cuisine, known as Baja Cuisine.
- Visit the epicenter of the gourmet “Food Truck” culture in Tijuana. From sashimi, to Korean tacos, octopus hamburgers, you will be transformed!
- Explore Craft Beers in Tijuana!
- Visit the Museum of the Californias to learn of the early history and settlement of Baja California, from prehispanic cultures to the establishment of missions in the region.
- Visit the Kumiai people in Tecate, the early settlers of Baja California.
- Explore the Valle de Guadalupe wineries that dot this region. We have selected some of our favorites!
- Travel to Ojos Negros Valley to explore the world of artisan cheeses!
- In the Valley of San Vicente, learn of the olive oil production there!
- Explore the seaside communities of Rosarito and Ensenada. We’ll visit the seafood and fish purveyors and enjoy some of the freshest seafood in the region!
- Culminate our journey with an alfresco meal with Chef Miguel Angel Guerrero, in his private orchard!



Itinerary

Pre Day: Please arrive one day early. (Friday), to Tijuana or San Diego. Overnight Tijuana, Hotel Lucerna. We will transfer you to your hotel.

Day One: Tijuana City Tour:

Today we will explore classic and innovative Tijuana. We'll begin at one of our favorite Gasto Parks, visit the extraordinary Centro Cultural and the Museum of the Californias, as well as some other iconic places in this colorful cross-cultural city. Welcome Dinner at **La Querencia, home of "Baja Med" Cuisine!**

Breakfast: Food Garden Rio
CECUT and Museo de las Californias
Telefonica Gastro Park
Playas Division Mexico/U.S.
Ave. Revolucion/Cesars
Dinner La Querencia

Day Two: Tijuana transfer to Tecate

Today we explore Tecate, the northern gate to the Wine Country. It is also the home of the first settlers of the region, the Kumiai people. We'll visit their community museum to learn of their history and their crafts. We will explore other important aspects of this region!

Breakfast Mercado Hidalgo
Craft Beer Tour (Insurgentes and Psycho Boarder w/food pairing)
Transfer to Tecate
Kumiai Museum
Hotel, Santuario Diegueno
Cena en Lugar de Nos

Day Three: Rumerosa, Rupestre, etc, Cooking Class at La Cocina que Canta, Transfer Valle de Guadalupe

Today we visit the ancient cave paintings in Rumerosa. Following, we will enjoy a wonderful cooking class. At the end of the day, we transfer to the Valley of Guadalupe, the epicenter of wine production in Mexico. We'll enjoy wine tasting and an outdoor dinner prepared by one of Baja's local chefs!

Rumerosa and Cave Paintings
Cooking Class
Transfer to Valle de Guadalupe
Wine Tasting and dinner with Oswaldo

Day Four: Valle de Guadalupe

Today we explore the wineries and Wine Museum in the famed Valley of Guadalupe! We enjoy an outdoor meal at Finca Altozano, by Javier Placencia.

Breakfast Dona Estella
Vena Cava
Finca la Carodilla (with Oswaldo)
Monte Xanik
Museo de Vino
Finca Altosano (Javier Placencia)
Return to Hotel

Day Five: Santo Tomas transfer to Ensenada

Today we visit two other Valleys, Santo Tomas and San Vicente to have incredible experiences learning about the wine, olive oil and foods in these two Valleys.

Transfer to Santo Tomas: Wine Tasting,
Olive Oil Tasting, Tractor Tour
San Vicente: Rincon Guadalupe, outdoor lunch in the fields
Cuatro Cuatro: Canape with wines

Day Six: Ojos Negros, Cheese, Transfer to Ensenada

Today we explore artisan cheese making in Ojos Negros.

Breakfast at Cuatro Cuatro
Ojos Negros, Bodega San Rafael, Cava de Quesos, Cava Marcelo Lunch
Transfer to Ensenada, check into hotel, El Morro

Day Seven: Ensenada

Breakfast at Hotel
La Bufadora
Centro Cultural Riviera
Margarita tasting
Fish Taco Phoenix
Hussogn's
La Guerrerense
Mercado Negro
Return Hotel

Day Eight: Rosarito

Breakfast at La Fonda
Rosarito Beach Hotel 10-2
Comida with Miguel Angel Guerrero in his "huerto"
Small bites and mixology at Mission 19
Return to Tijuana for overnight



For more information:

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