

## Out in the World

→ Get to your summer vacation faster: **Gotham Air** helicopters now fly nonstop from Manhattan to Martha's Vineyard, Nantucket, and Provincetown. Flights take about 90 minutes—no TSA hassles or traffic jams (gothamair.com; from \$1,049 one way). Also, high-speed **Eurostar** trains (a fixture between London and Paris) are finally going direct from London to the Provençal cities of Lyon, Avignon, and Marseille (eurostar.com; from \$70 one way). And you can get from Portland, Maine, to Nova Scotia in your sleep: The new 750-passenger **Nova Star**, a cruise ship-inspired ferry with restaurants, bars, and private staterooms, makes overnight crossings in about 11 hours (novastarcruises.com; from \$94).



The gorgeous new tasting pavilions at Quintessa—one of the first Napa wineries to employ organic growing techniques—overlook the vineyards.

### GO NOW

## A Napa Revival

We'll never say no to a trip to California's most storied wine country, but now there's a new reason to visit: More of Napa's vintners are using biodynamic and organic growing practices, yielding leaner wines than ever before

(as opposed to the dense cabernets the region has historically produced). This has sommeliers like Patrick Cappiello of N.Y.C.'s Pearl & Ash excited about Napa's own. "When grapes are grown without chemicals, the *terroir* isn't masked and you can taste the soil and sunny climate," he says. Of course, with all that wine you'll need to eat (and maybe exercise), which is why we asked some of Napa's most clued-in locals where to go this summer.

**Thomas Keller** / *Owner and chef, Bouchon Bakery and The French Laundry* / "Start your day with a bike ride through Yountville to get a sense of the valley's topography. Then visit the **Schramsberg** winery, with its hundred-year-old aging caves. End the day by watching the sun set with a glass of wine and pre-dinner snacks on the deck at **Auberge du Soleil** [1400 Schramsberg Rd.]."

**Maria Sinskey** / *Culinary director, Robert Sinskey Vineyards* / "**Cadet** is a fun wine-and-beer bar that does pop-up collaborations with local chefs, sommeliers, and vineyards like the **Massican Winery** [930 Franklin St.]. If you've had a full day of tasting and you're wined out, the downstairs bar at **Goose & Gander** is great for a cocktail [1245 Spring St.]."

**Steve Matthiasson** / *Vintner, Matthiasson Wines* / "The lemon ricotta pancakes at the **Alexis Baking Company and Cafe** are a must [1517 Third St.]. Go to the **Fremont Diner** for the scramble with deep-fried oysters [2698 Fremont Dr.]. Don't miss **La Luna Market & Taqueria**, where everyone eats, from the vineyard forklift operators to the wine-makers [1153 Rutherford Rd.]."



From left: The dining room at Ester; Chippendale's Central Park.

### NEXT UP

## Chippendale

Despite commanding a prime swath of real estate—south of Sydney's central business district and wedged between posh Surry Hills and seedy Redfern—this once faded enclave of factories and tiny row houses was long a place you commuted through. But these days, the neighborhood—dubbed "Chippo"—is the destination. A new Frank Gehry-designed business school marks its northern border, while an inventive gallery scene, including

the **White Rabbit** (which specializes in modern Chinese art), and some of the city's best restaurants, like **Ester**, are all here. And later this year, Singaporean hotelier Loh Lik Peng will open the revamped **Old Clare Hotel**, where food obsessives are bound to congregate. The 62-room property will have three restaurants, each run by a different high-profile chef: Clayton Wells of Sydney's Quay and Tetsuya's will helm **Automata**; Sam Miller, formerly of Noma and Fäviken, will oversee **Silvereye**; and beloved British chef Jason Atherton will be in charge of **Kensington Street Social**. —Sarah Khan