

Cooking with Truffles, Wednesday, June 17, 11:00 am – 2:00 pm

Quivira Vineyards

4900 West Dry Creek Road,
Healdsburg CA, 95448

Class Description:

Join us for an immersive, hands-on culinary experience led by Quivira’s Estate Chef, Julia Farkas Gnall. Begin the day in our estate garden, harvesting seasonal ingredients alongside the chef. Then move into the kitchen to prepare a fresh, garden- and truffle-inspired pasta meal together. The experience concludes with a shared lunch paired with Quivira wines, enjoyed in our beautiful estate setting.

The class runs approximately 3–4 hours and includes lunch.

Limited to 12 people

Cost: \$ 185 per person*

*Ticket sales for this “Bonus Program” are limited to those attending the full 2-day 2026 NATGA Congress in Santa Rosa.

Julia Farkas Gnall, Quivira Estate Chef:



Chef Julia Farkas Gnall has over 20 years of professional kitchen experience; after graduating from Le Cordon Bleu in San Francisco, she concluded her studies in Italy where she learned to make fresh pastas from a Michelin-rated chef. She also got the rare experience of using the world famous Alba white truffle in Italy. Back in San Francisco, she then worked in the pastry program at Gary Danko, and then moved to Boulevard where she worked her way up from garde manger to saucier. When she moved to Sonoma County to help open Healdsburg’s SHED, Julia found herself getting to know the farmers in the area and earned a position managing Tierra Vegetables’ commercial kitchen, where she helped develop their molino program, which now helps them turn their corn into masa for tortillas.

Quivira Vineyards, Gardens and Tasting Room



Congress 2026 Quivira Cooking Class



Cooking classes at Quivira Vineyards