



Stone Edge Farm Estate Vineyards & Winery to Open Enclos Restaurant in Downtown Sonoma, Helmed by Nationally Acclaimed Chef Brian Limoges

Renowned Culinary Talent to Present Dynamic Tasting Menu Experience Inspired by a Sense of Place, Creating a Fun, Must-Visit Dining Destination Opening in Spring 2024

SONOMA, CALIF. (February 7, 2024) – [Stone Edge Farm Estate Vineyards & Winery](#), Sonoma’s premier producer of small lot, earth-conscious Bordeaux-style wines, and acclaimed Chef Brian Limoges are proud to announce the opening of Enclos in spring 2024. Located just a few steps from historic Sonoma Plaza in California’s wine country, the vibrant new restaurant will feature an engaging seasonally inspired tasting menu, an expertly curated wine program, alluring interiors by celebrated designer Jiun Ho, and warm hospitality by a seasoned team.

“My cooking style has always celebrated and been deeply inspired by local landscapes, and Sonoma County, with its incredible bounty, is the perfect canvas for crafting a very special experience at Enclos,” says Limoges. “I am proud to open this restaurant in partnership with Stone Edge Farm, which has such a strong reverence and respect for nature that is evident in its flourishing 16-acre organic farm that will supply our sustainable produce, as well as first-growth quality Bordeaux-style wines that pair beautifully with food.”

“Chef Limoges has an impressive culinary background, but what truly excites us about the future of Enclos is his genuine appreciation for the locale and his ability to create something magical out of simple ingredients,” says Mac McQuown, proprietor of Stone Edge Farm Estate Vineyards & Winery. “Aligned with our organic farm and winery that keep with the highest environmental standards and driven by a spirit of continuous learning and innovation, Enclos presents a unique opportunity to lend to a fun fine dining destination featuring cuisine that playfully complements our intriguing bottles and vintages for a memorable guest experience.”

Limoges brings a wealth of culinary expertise to his role as Executive Chef at Enclos. Growing up in rural New Hampshire, surrounded by nature and coastal seafood, led to his profound admiration for cooking and utilizing local ingredients. After graduating from the New England Culinary Institute and honing his skills in Boston, Limoges moved to San Francisco to work as a Sous Chef at three Michelin-starred Atelier Crenn. A year later, he became executive Sous Chef at Quince, which he helped to reopen the restaurant following a major renovation and was an instrumental part of the culinary team that would go on to receive three Michelin stars. Limoges then opened Birdsong as Chef de Cuisine, earning a Michelin star in the first year. After

a stint in Northern England, where Limoges opened Henrock by award-winning Chef Simon Rogan, he became Corporate Chef for the Saison Restaurant Group, where he oversaw operations of Angler and Saison in San Francisco.

At Enclos, Limoges and his team will tell the story of Sonoma through an assortment of beautifully crafted dishes, showcasing the region's finest bounty accompanied by a world-class wine program. In the intimate 30-seat restaurant, guests will embark on a journey through a seasonally inspired multi-course tasting menu, artfully designed to engage their senses from start to finish. A culinary offering from Sonoma's renowned Bordeaux-style winery Stone Edge Farm, Enclos will source its produce from the winery's 16-acre organic gardens just north of downtown Sonoma, and other responsible stewards of the land. Stone Edge Farm operates as a part of a [MicroGrid](#) that produces and stores electricity from the sun, enabling it to operate independently from the utility grid with a carbon footprint well below zero. With a similar dedication to sustainability, Enclos will strive to minimize waste, making respectful use of everything that comes through its door.

Further, Enclos will exclusively offer Stone Edge Farm's highly sought after, earth-conscious wines from the Moon Mountain District, which offer a pure expression of terroir focused on the very highest level of quality. These will include the signature [Stone Edge Farm Estate Cabernet Sauvignon Sonoma Valley](#), [Stone Edge Farm Surround Red Bordeaux Blend Sonoma Valley](#), and [Stone Edge Farm Sauvignon Blanc Sonoma Valley](#), along with [library selections](#) – in addition to a robust menu of new and old-world vintages from standout wine regions like France, the Pacific Northwest, and beyond.

Enclos' will leave the pretense of fine dining behind, ushering in an era where the atmosphere is as engaging as the culinary experience. The dining room, overseen by industry veteran, Director of Dining Larry Nadeau, will encourage spirited conversation between guests and the dedicated serving team. Located inside a renovated classic Victorian home renovated by Stone Edge Farm owner, Leslie McQuown, Enclos exudes understated elegance. Led by San Francisco interior and furnishing designer, Jiun Ho, the restaurant's interior design will reflect a restrained, sleek setting that serves as the perfect backdrop for fine food and wine coupled with exceptional service to take center stage. In addition to its main dining room, Enclos extends its charm to a 25-seat covered patio, exclusively reserved for members of Stone Edge Farm's Collectors Cellar, offering a separate a la carte menu.

Enclos is located just steps from historic Sonoma Plaza at 139 E Napa Street, in the former EDGE space. It will be open Wednesdays through Saturdays for dinner service, starting in spring 2024. Menus and additional concept details for Enclos will be announced in the coming weeks.

For more information, please visit www.stoneedgefarm.com and follow on Instagram [@EnclosSonoma](#) and [@StoneEdgeFarm](#).

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