

FRESH FOODIE



In Mesa, our bountiful harvest is one that we proudly share with our visitors. Fresh experiences and a treasured heritage of family farms and long-standing festivals make for lasting memories. Mesa is a culinary gateway with the region's neighboring farms providing a continuous bounty of seasonal goods for visitors to enjoy at restaurants and resorts throughout Arizona. The agritourism experiences on our Fresh Foodie Trail are one-of-a-kind and keep visitors coming back for more.

Day 1 - Arizona Agritourism Trail

QUEEN CREEK OLIVE MILL - 2 1/2 hours

Arizona's only family-owned and operated working olive mill and farm where olives are grown and pressed for the production of high quality extra virgin olive oil. Visitors can enjoy a full-length tour and tasting. VIP tours include lunch at the mill's Tuscan-inspired eatery paired with wine. Guests can also dine outside in the lush olive grove.

SCHNEPF FARMS - 2 hours

Enjoy a traditional American family farm and 300-acre peach orchard. Annual events include the Pumpkin & Chili Festival (Oct), Peach Festival (May) and Peach Blossom Festival (Feb). Farm dining includes fresh baked pies and cinnamon rolls, homemade fudge, and a variety of jams and preserves. Events feature hay rides, train rides and live entertainment. Arizona Governor's Designated Treasure Award.

SUPERSTITION DAIRY FARMS - 2 hours

Enjoy public tours of this fourth generation dairy farm. Tours show visitors daily life on a working family farm. Learn about modern dairy operation. Features a petting zoo, fresh milk and homemade ice cream, and a fully-stocked boutique featuring fresh eggs, cheeses, and local jams and honey.

AS SEEN ON TV: JOE'S FARM GRILL - 1 hour

This original farm home was built in 1966 and is surrounded by 100-year-old trees and a community farm and garden. Today it is a modern burger stand and full-scale restaurant serving breakfast, lunch and dinner. Featured on Food Network's Diners, Drive-Ins and Dives with Guy Fieri - the chefs make their own pickles, marinades and use the fruit, vegetables, and herbs from The Farm at Agritopia.

Day 2 - Flavor-Filled Dining & Culinary Education

HAYDEN FLOUR MILLS AT SOSSAMAN FARMS - 1 hour

Taste Arizona history at this family-owned flour mill focused on growing hand-cultivated, heritage grains with minimal processing. Hayden Flour Mills in Queen Creek offers a full-sensory culinary experience that starts with a tour of their milling operation. The surrounding fields at Sossaman Farms have been growing wheat for more than 100 years.

AGRITOPIA - 1 1/2 hours

Forage with the farmers at Agritopia. This urban farm features a patchwork of specialty crops with pathways that allow visitors to easily view the growing produce. The same-day harvest is sold at The Farm Stand, as well as the being served at Joe's Farm Grill and The Coffee Shop. All of the produce grown on the farm is grown under the USDA organic protocol. Educational tours with farmers are offered featuring heirloom crops and growing practices.

OUTSTANDING IN THE FIELD - 3 hours

Visitors can make reservations for an exquisite dining experience at Agritopia. Each event is hosted by a premier chef and held in the middle of their organic peach and citrus orchard on their urban farm. Dinners are farm casual and include numerous courses paired with wine and served at sunset. Outstanding in the Field is the national farm-to-fork movement that moves across the U.S. and Canada.

TRUE GARDEN URBAN FARM - 1 hour

This 5,000-square-foot vertical urban farm is a center for education and sharing knowledge on how to produce healthy and nutritious food using no soil. Visitors to True Garden can learn about organic growing practices, nutrition, overall health and wellness and enjoy their weekly farmers markets featuring living produce. Private tours available for groups of 10 or more.

Day 3 - Local Flavors & Food Festivals

FRESH SQUEEZED: THE ORANGE PATCH - November - April

The Orange Patch is one of Mesa's original citrus growers with 110 acres of citrus and 30 acres of sweet corn. Peak season for citrus production is January and February. Guests visiting are welcome to watch the picking and production process with special tours offered for groups. Fresh squeezed orange juice is served daily and fresh honey, and other Arizona-grown products are available for sale.

HATCH CHILE FESTIVAL - September

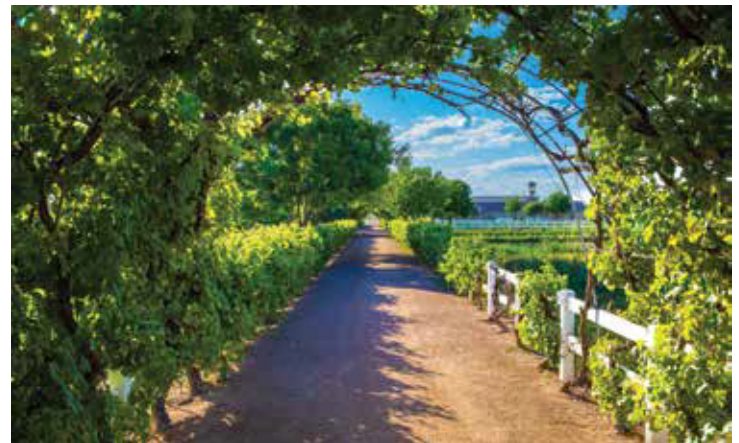
Power Ranch Market will celebrate the Annual Hatch Chile Festival. Visitors can taste hatch chile recipes, salsa and watch as farmers roast and sell 10,000 pounds of the famous New Mexico crop. Hatch chiles are known for their distinct flavor profile.

HARVEST FESTIVAL FUN - October

Family-owned since 1979, Vertuccio Farms welcomes visitors every October to take a stroll through their giant corn maze. The Fall Festival (October) features hot kettle corn, a pumpkin patch and amusements for the kids. Enjoy other seasonal events throughout the year. Call ahead for dates and hours of operation.

MESA URBAN GARDEN - Seasonal

This community garden features stunning murals by local artists bringing vibrant life to the walls of the garden. Signature events include free yoga classes, salsa nights (featuring their produce) and harvest festivals. Popular annual events including the Great Mesa Potluck and Picnic in the Garden.



ARIZONA WINE EXPERIENCES:

POSTINO WINE CAFÉ:

Each week, the wine menu features 36 unique, approachable wines. Paired with simple, delicious food with local ingredients. The outdoor dining options are plentiful and the scene inside the wine café is vibrant and festive with hand-selected tunes for every generation.

THE WINDMILL WINERY:

The Windmill Winery offers one of the most unique farm settings near Mesa. Located in historic Florence, Arizona, you'll find a picture-perfect rural farm with a giant red barn and recycled-stone pathways and surrounding mountain views. The Wine Tasting Room is open weekly, with special sommelier-guided tasting events by appointment.