

BARDESSONO HOTEL & SPA FACT SHEET

A WAY OF LIFE

Nestled in the heart of Yountville, we pride ourselves in offering a mindful approach to living the good life. "Deep green" with luxury, a subtle aesthetic, privacy and graciousness, Bardessono models hospitality with enduring expressions of land and family that fostered and sustained the original Bardessono family farmstead.

LAND HISTORY & DESIGN

Situated among its own vineyard, steps from the hub of Yountville, Bardessono is nearby more than 400 wineries in the 30-mile long Napa Valley. When the Bardessono family first arrived from Italy to the U.S. in 1926, specifically to the Bay Area, they discovered the land that was to become their homestead and later as Bardessono. The property was partially planted and the family continued to add crops of grapes, prunes and walnuts for commercial sale. The family farmed the property together, maintaining a large vegetable garden and tending to a variety of farm animals, forming the basis of the agrarian philosophy that Lucy restaurant operates around today.

In 1989, a large portion of the original 20 acres were sold to make way for what is known as "Heritage Estates," a forty two-unit single family residential property. Five acres remain in the Bardessono Brothers' ownership, now the site of Bardessono Hotel & Spa.

LEEDER

One of 28 LEED Platinum Certified hotels in the United States dedicated to building a smarter and more sustainable future, Bardessono makes a commitment to provide a luxurious experience for guests within a sustainable environment.

Eco-developers built Bardessono with 100,000 square feet of salvaged wood used for doors, flooring and walls of the guestrooms, spa, restaurant and event space. Bardessono has made the eco-minded choice and commitment to act on their intrinsic, environmental values by implementing and maintaining a number of green initiatives.

HEATING AND COOLING: A heavy use of glass in each building of Bardessono reduces the daytime requirement for electrical lighting. LED, halogen or fluorescent bulbs are used in light fixtures throughout the property to use less energy, generate less heat and last much longer. Bardessono maximizes the use of solar energy by covering the roofs with the most efficient solar panels available.

REDUCE AND REUSE: Bardessono is constructed upon repurposed Tufa stone quarried in Napa County 80 years ago for the original Bardessono family home. In the 1970s when Steve and Pat Bardessono constructed a new home, the stone became a wine and produce cellar. The stone has now been salvaged and re-cut to clad the entry area of the hotel and to serve as an architectural element in the reception and dining areas of the hotel.

Salvaged Monterey Cypress, Walnut and California Bay trees have been milled into siding used on the exterior of multiple buildings, the flooring, tables in the public areas and dining room.

This process is mindful of the value of repurposed materials, utilizing trees at the end of their production cycle rather than burning them.

LOW WATER USE: Indoor bathroom fixtures with low water flow have been implemented throughout the property, complete with dual flush toilets and waterless urinals. Outside, drought-resistant landscaping prevails, serviced by an efficient drip irrigation system. All grey and black water is treated and recycled for irrigation uses by the Town of Yountville.

ENERGY CONSERVATION: Each building's flat roof is fitted with a carefully concealed photovoltaic solar collector and reflective material. A 200-kilowatt solar energy system provides a significant portion of Bardessono's electrical energy requirement. The only electricity used in this system is for operation of the pumps. Guest rooms are constructed to minimize solar heat gain with wide overhangs and motor-controlled venetian exterior blinds. Large expanses of glass allow winter sunrays to naturally warm rooms while windows and doors open onto private patios to provide secure nature ventilation. Motion sensors determine room occupancy, turning off lights and electrical devices, dropping shades, and allowing more temperature variation in the room while guests are away.

INDOOR AIR QUALITY: All glues, adhesives, finishes, paints, carpets and fabrics used at Bardessono are required to meet low volatile compounds (VOC) standards to vastly improve indoor air quality. Prior to furniture installation, guestrooms were ventilated with fans for several hours to remove residual construction odors. The fabrics used on interior furniture and all carpet are green certified and the use of plastic is minimized. All porcelain and concrete tiles are made of natural materials that may be recycled. The combination of low VOC compound and the use of organic materials greatly reduce any potential allergens in the rooms.

A COLLECTIVE COMMITMENT: Presenting guests the opportunity to be a part of the commitment to provide the most sustainable, luxurious, Napa Valley experience, Bardessono plants an herb in the onsite, certified organic culinary garden for each guest who opts out of housecleaning to support a more sustainable future. The effects of a single plant in the garden help improve air quality by offsetting harmful byproducts and help in the execution of Lucy restaurant's signature deep green eco-spirit motivated by culinary ethics. The herbs planted in the garden yield inspiration and ingredients to Lucy bar and restaurant's inspired cuisine and hand-crafted libations.

ACCOMMODATIONS

Each of the 62 guestrooms at Bardessono serve as a personal sanctuary and offer the rarity of an in-room personal, luxury spa, presenting discreet massage tables, steam showers, soaking tubs and top-of-the-line, organic bath amenities. Each guestroom is a space for timeless indulgence, from the organic cotton bed linens to the hand-crafted bath products.

Suite amenities include 100 percent Egyptian cotton Fili D'oro Linens, REN bath products, Champagne bathtub and spa, motion-controlled exterior shuttering system, iPad compendiums to order in-house services. Artfully-designed, the guestrooms at Bardessono present custom-crafted furnishings and commissioned art photography.

Guestrooms are equipped with leading technology including virtual surround speaker system and media hub.

SPA-SUITES: Available with one King bed or one King and one Queen bed, the 37 Spa-Suite options provide over 800 sq. ft. of indoor and outdoor living space and generous amounts of natural light with a luxurious bathroom, gas fireplace and private furnished courtyard or balcony. The 200 sq. ft. custom bathroom features concealed massage table, soaking tub, separate shower and a double vanity.

STEAM-SPA SUITES: Available with one King bed or one King and one Queen bed, the 18 Steam-Spa Suites provide additional elements of comfort derived from thoughtful design in up to 1,000 sq. ft. of indoor and outdoor living space. Located on the ground level, Steam-Spa Suites offer all elements of Spa Suites with and upgraded 200 sq. ft. bathroom that features an indoor dual shower-steam room and an outdoor shower on the private courtyard.

TUFA SUITES: The 7 Tufa Suites offer 750 sq. ft. of ultimate comfort and the luxurious benefits of a spacious design. Located on the ground level, Tufa Suites offer one King bed dressed in organic linens, two flat-screen televisions and an expanded outdoor courtyard in addition to all added elements of Steam-Spa suites.

ADA SUITES: ADA Suites are available in each of the Spa Suites, Steam Spa Suites and Tufa Suites, offering open and accessible living space, grab bars, shower benches, portable hearing assistance devices and hand held showerheads, some with an outdoor soaking tub.

THE SPA

Letting nature guide the nourishment of both body and spirit, the acclaimed Spa at Bardessono cultivates an environment that celebrates natural beauty. A full-service spa named one of the top wellness spas in the U.S. in 2017 by *Organic Spa Magazine*, The Spa offers services that include full-body massages, couples' treatments, facials, wraps and body polishes. The Spa Therapy Center offers services in four treatment rooms.

All guest rooms at Bardessono are Spa Suites, singularly designed to

transform into a personal spa, where guests enjoy tailored treatments in the privacy of their own space. A Spa Butler arrives 15 minutes prior to treatment to prepare the space accordingly, setting up a massage table, lighting candles, drawing the shades and providing any necessary instruction. Guests may choose from a variety of treatments and spa experiences, including an essential oil bath seasoned with restful sleep bath salts and handcrafted soaps. At the close of treatment, the Spa Butler slips out of the room, giving guests the chance to enjoy the peaceful ambiance in solitude. A service button, located next to the front door, is readily available for guests to alert the staff to clear the guest bathroom.

For treatments performed in The Spa Therapy Center, guests receive plush robes, slippers and a locker to stow away belongings. Visitors are encouraged to arrive 15 to 20 minutes prior to treatment to allow adequate time to warm up and detoxify in the Far Infra-Red Sauna.

For a non-guest wishing to take advantage of Bardessono's spa services, The Spa at Bardessono offers Day Guest options. Day Guests may take advantage of complimentary pool and hot tub access, complete with poolside food and drink service, cabanas and access to the locker room facilities with any same-day scheduled spa service. Guest passes are available for those wishing to accompany someone scheduled for spa services.

HOURS OF SERVICE

- The Spa Therapy Center 9 a.m. - 6 p.m.
- Guest Suite Spa Services 8 a.m. - 8 p.m.

LUCY RESTAURANT & BAR

Striking the delicate balance between sustainable innovation and timeless luxury, Bardessono Hotel & Spa blends a sleek aesthetic with a deep "green," eco-spirit instilled by the matriarch of the Bardessono family, Lucy Bardessono. Lucy's penchant for farming, a passion she cultivated on the historic Bardessono grounds in the 1920s, has motivated the culinary ethics and offerings of today's Lucy Restaurant & Bar, the signature restaurant of Bardessono.

Executive Chef Nate Lindsay elevates Lucy's legacy with conscious cooking and an innate locavore ideology. Using only locally-sourced ingredients when possible, the culinary team has developed personal relationships with farms and purveyors within a 110-mile radius of Lucy Restaurant, selecting fresh product and quality ingredients that personify the distinct taste of Yountville.

Chef Lindsay's mindful approach to cuisine is appreciated in his unique preparation of plates, focusing first and foremost on the vegetable side dishes while saving the protein for the last step of dish development.

Mere steps from the restaurant kitchen, Lucy's onsite, certified organic garden yields daily inspiration and ingredients to the Liquid Artists behind the bar at Lucy, utilizing fresh herbs and garnishes to create hand-crafted libations. Lucy Restaurant promises guests a gastronomic experience steeped deep in fresh farming history yet ever-evolving with increasing sustainable technology and the change of the seasons.

Bardessono guests enjoy fresh pastries from Thomas Keller's Bouchon Bakery as part of Lucy's complimentary, daily Artisanal Breakfast Bites served 6:30-9:00 a.m.

Perfect for those seeking the fresh cuisine of Lucy from the comfort of their guest suite, Bardessono offers in-room dining services, available for orders through the iPad compendiums installed in each suite.

HEALTH-CONSCIOUS LIFESTYLE

With a commitment to guest experience, Bardessono offers carefully curated fitness experiences through an on-site Fitness Deck with up-to-date equipment. The rooftop pool is open year round and complimentary bikes are available for rent at The Bike Shop.

Weekly yoga is complimentary for guests and available for non-guests with drop-in and weekly pass options. Each Saturday morning at 9 a.m. and Monday evenings at 6 p.m., yoga is held on the pool deck above The Spa Therapy Center.

A knowledgeable concierge serves as guests' unlimited resource, offering guidance and access to local activities including Napa Valley Bike Tours and vineyard running trails.

THE ARTS

Passionate about intellectual exchange and artistic expression, Bardessono proudly partners with the Andrea Schwartz Gallery of San Francisco, featuring up-cycled works of art throughout the hotel that are updated annually and as pieces are sold. The Bardessono team presents a unique knowledge of the art available for purchase at the hotel.

Current Artists:

Jeffrey Palladini
Catherine Dudley
Danae Anderson
John Belingheri
Albert Dicruttalo
John Bonick
Cara Barer
Peter Combe
Gugger Petter
Patrick Dintino
Piero Spadaro
John Nelson

Damon Hyldreth
Clint Imboden
Barbara Kronlins
Emilio Lobato III
Pang-Chieh Hsu
Danäe Anderson
Saundra McPherson
Brian Mock
JulianVoss Andreae
Clint Imboden
Merlin Cohen
Wayne Shaffer

Albert Dicruttalo

Eric Powell

MEETINGS AND EVENTS

Bardessono provides an authentic and refreshingly different atmosphere for private events or meetings that combine luxury, leading technology and environmental values.

- 4,000+ sq. ft. of outdoor space
- Ballroom Space with break-out rooms
 - Bay Ballroom: 377 sq. ft.
 - Redwood Ballroom: 455 sq. ft.
 - Clare Ballroom: 455 sq. ft.
 - Maple Ballroom: 377 sq. ft.
- Ballroom Patio
- Ballroom Foyer
- Outdoor Terraces
- Team-Building Activities
- Poolside Deck and Patio
- Tailored Catering Services
- Private Dining
- Garden Dining

GROUP EXPERIENCES

Creating an in-the-know quality through intellectual exchange, while fostering a positive team-building environment, Bardessono Hotel & Spa has developed wonderful ways to reward and enhance connections among business associates.

- Groups may enjoy tasting and exploring the nuances of well-collected wines led by Lucy's sommelier
- Garden-to-Glass experience, where guests create original cocktails with locally sourced garnishes they have picked fresh from the onsite culinary garden
- An interactive cooking demonstration led by Executive Chef Nate Lindsay of Lucy gives groups the opportunity to learn the basics of creating dishes

WEDDINGS

Bardessono's subtle, yet decadent, private indoor and outdoor event space accommodates up to 120 guests. Versatile space may be expanded or divided to accommodate personal preferences, while the intimate space is ideal for formal gatherings followed by a brunch, lunch or dinner reception. Wedding coordinators assist with all aspects of the special day. Offering world-class catering service and menus, Bardessono's Executive Chef creates all of the menus offered for private events and weddings. Menus are customized to personal tastes, made with fresh, local-sourced ingredients when possible.

PETS

Bardessono is a pet passionate hotel. Upon arrival, four-legged friends are provided pet bowls, a pet bed, doggie waste bags and a special welcome amenity at check-in. Taking proper care of pampered pets - some of the most valued guests of Bardessono, the LEED Platinum certified hotel has introduced a 'Bone Appetite Menu' available in its signature field-to-fork restaurant, Lucy, Lucy

Bar and in room dining. For delectable pup palates, the dishes range from *Muttballs* to *Baconator* and are paired perfectly with beer or wine such as *Beefy Brown Ale* or *ZinfanTail*. The pet fee is \$150 to ensure furry friends have their own special amenities.

CLIMATE

Wine Country enjoys a comfortable, maritime climate. Visitors enjoy warm, golden summers and cool breezes in the winter, making for pleasant days and nights year-round.

- Spring: High of 78, Low of 46
- Summer: High of 86, Low of 50
- Fall: High of 67, Low of 45
- Winter: High of 64, Low of 40

LOCATION

As part of a collection of luxury resorts managed by Remington Hotels, Bardessono Resort & Spa offers easy access to San Francisco International Airport, Oakland International Airport and Sacramento International Airport. The resort is tucked away in Yountville in the heart of Napa Valley, directly overlooking the lush foliage and serene environment of Wine Country.

CONTACT

www.Bardessono.com

6526 Yount Street
Yountville, California 94599
(707) 204-6000

[Facebook](#)

[Twitter](#)

[Instagram](#)

www.lucyrestuarantandbar.com

6528 Yount Street
Yountville, California 94599
(707) 204-6030

#