

# Travel

## GEÒ QUIZ

Where would you go to find the Julian Alps?  
**ANSWER ON E6**

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**Kathy Strong**

GOING MY WAY

## Moms, dads deserve a getaway

It's happened, a new craze in travel — just for the expectant mom and dads to be. Set apart as a romantic getaway before the crazy, demanding time of new parenthood, “bapymoons” are popping up in resorts, spas and anywhere that romance and pampering go hand in hand.

### Paradise Point

This tranquil “island” getaway in San Diego recently underwent a \$20-million renovation which totally refreshed the beach bungalow-style guest rooms with a more edgy feel.

However, the overwhelming draw to Paradise Point is the water. The resort is surrounded by a mile of sandy beaches and all the beach and water play you want, highlighted by a full-service marina with sailboats, speed boats, kayaks, paddleboards and jet skis — all for rent or charter. Just a walk or short drive from Sea World, guests can opt to take the wa-



Wine Maker Gerardo Danitz pours Malbec at the Graffigna Winery in San Juan Province, Argentina. STEVER HAGGE

SAVOR THE FLAVORS

# ARGENTINA



passage to the park. Jump on the Sea World Water Taxi that departs from the Paradise marina and enter the park through a private entrance.

### 'Oh Baby'

The resort's "Oh Baby" babymoon package has all the details planned, from a bottle of sparkling cider upon arrival to complimentary doorstep parking outside your private beach cottage.

A 50-minute prenatal massage is included in the package, as well as a pampering 6-minute spa pedicure and manicure.

The babymoon package also includes a \$25 "Craving Credit" for in-room dining. Don't forget dessert under the moon on your "Oh Baby" stay. Grab a s'more kit and bundle of wood at the resort gift store to have your own private s'mores party for two.

Follow *Going My Way* on [twitter@KathyStrong2](https://twitter.com/KathyStrong2).

### IF YOU GO

**Paradise Point Resort & Spa**, 1404 Vacation Road, San Diego. Information: (858) 274-4630/(800) 344-2626 (reservations), [www.paradisepoint.com](http://www.paradisepoint.com).

For other resort locations around the country and internationally offering babymoon packages, consult [www.babymoonfinder.com](http://www.babymoonfinder.com).

## WINE TOURS A SPECIAL DRAW FOR TOURISTS

By **Anne Z. Cooke**  
and **Steve Haggerty**

McClatchy-Tribune News Service

**MAIPU, Argentina** — Ten minutes in the orchard and already my hands felt raw. How do they do this all day without gloves, I wondered, shuffling my feet for a better foothold in Argentina's sandy clay.

It was Thursday, the day we'd expected to be tasting wine at the Zuccardi family's finca (ranch) and winery, in Maipu, Mendoza Province. Instead, we were clawing through a tangle of branches, trying to pick enough olives to feed Zuccardi's state-of-the-art olive oil press.

It looked so easy when Torey Novak, Zuccardi's tour guide, gave a demonstration. You hang a cone-shaped canvas sack around your neck and pick a tree loaded with ripe fruit. Reaching up into a branch, you grab it with both hands and yank down hard, stripping the olives off and into the sack. When your neck cries uncle, you empty the

sack into the 40-pound crate handily stacked nearby. Then you fill the second crate, and the third, all day every day until the harvest ends or your hands scream uncle.

"Nah, most good pickers don't wear gloves," said Novak, amused. He could see I was hopelessly awkward. "I couldn't do it either," he admitted. "Not for long, anyway. But our best-picker can fill 45 crates in a day." Mercifully, my career as a field hand died before it was born.

But why in blazes were we fooling with olives when we'd left Buenos Aires three days earlier on a mission: to smell, savor, taste and compare Malbec, Argentina's signature red wine, at the source? And why was "La Familia Zuccardi," a family-owned, three-generation-old winery and leading Malbec producer, growing olives?

As it happens, a number of long-established wineries here in the Cuyo area, scrubby desert land on the sunny east slope of the Andes Mountains,

grow multiple crops irrigated for centuries. Europeans exploring the region, is ideal for grapes and olives; nearly 6,000 olive growers and wineries are scattered between the two adjacent provinces of Mendoza and San Juan.

The region's new wine stick mostly to grape, but their efforts in viticulture are paying off in sales. But for vineyard sales in the region, the complete bodega tour adds another dimension altogether. You've mucked around in man's orchards and his olives, you feel it.

After picking the olives, clumping through the vines, riding back to the plant with the crates on the golf cart, we found our olives macerate in a mash. Tasting the new pressed oil, we proudly showed off our take-home labels on our take-home bottles. Then we knocked off our shoes and headed for the bodega itself.

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