

## Weekend at the ranch

November's the start of Arizona's guest-ranch season. Now, make a horsey escape without blowing your budget or your vacation days: While ranches used to require weeklong stays, these spots are more flexible. (Fees are per person and include meals, rides, and most activities.) Saddle up!

NEAR APACHE, AZ  
**Price Canyon Ranch**  
Surrounded by pristine national forest lands, this working ranch (pictured) raises Texas longhorns. From \$230, two-night minimum; [pricecanyon.com](http://pricecanyon.com)

TUCSON  
**Rancho de la Osa Guest Ranch**  
One of the last great adobe haciendas, this ranch has operated since 1923 and is lovingly preserved; it borders the 118,000-acre Buenos Aires National Wildlife Refuge. From \$290; two-night minimum; [ranchodelaosa.com](http://ranchodelaosa.com)

**Tanque Verde Resort Ranch**  
Spread over 640 acres in the foothills of the Rincon Mountains, Tanque Verde accesses Saguaro National Park and its desert trails. With 76 rooms, it's one of the bigger guest ranches and has a wonderful spa. From \$275; no minimum stay; [tanqueverderanch.com](http://tanqueverderanch.com)

**White Stallion Ranch**  
This secluded 3,000-acre ranch has a volleyball/badminton court and activities galore. From \$165; two-night minimum; [whitestallion.com](http://whitestallion.com)

PATAGONIA, AZ  
**Circle Z Ranch**  
A small, family-oriented ranch in the foothills of the Santa Rita Mountains, right next to the Patagonia-Sonoita Creek Preserve. From \$480 for three nights; [circlez.com](http://circlez.com)

WICKENBURG, AZ  
**Kay El Bar Guest Ranch**  
A renovation last year restored the original adobe walls and traditional landscaping to Arizona's oldest dude ranch. From \$375; two-night minimum; [kayelbar.com](http://kayelbar.com)  
—LORA J. FINNEGAN



## SANTA FE

### Drink up the culture

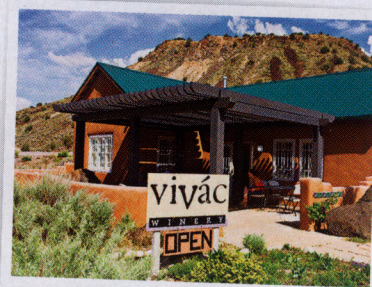
There's a new reason to hit the lounge at the **Inn of the Anasazi**, the most refined evening spot in town. Head bartender James Reis, inspired by Santa Fe's 400th anniversary, created *Los Años*, a tangy, nuanced cocktail for fall. Representing the local melting pot, it includes a heady blend of cota tea, agave nectar, Spanish sherry, vodka, and farmers' market mulberries. Or try Reis's pumpkin martini: Made with roasted butternut squash, it's Thanksgiving straight up. \$\$; 505/988-3236. —HEIDI ERNST



## DIXON, NM WINERY TO DISCOVER NOW

Let's face it: A large part of the holidays are about wine and chocolate. And at **Vivác Winery**, a charming, little-known spot about 40 minutes from Santa Fe, you can stock up on both. Pick up handmade chocolate truffles and well-priced wines (many under \$20); we recommend the 2007 Sangiovese,

with all the dusty red berries, black pepper, and lively acidity this grape should deliver. The tasting room also serves as an informal gallery, showcasing black-and-white photos by the in-house chocolatier, as well as brightly colored paintings. \$3 tasting fee; 505/579-4441. —JILL KOENIGSDORF



## Don't miss

Starting November 17, American Eagle will offer **direct flights** between Santa Fe and Los Angeles—banner news for locals used to driving all the way to Albuquerque for a plane. From \$114 one-way; [aa.com](http://aa.com)