



Walla Walla Valley APPELLATION



IT SEEMS EVERY PLACE IN AMERICA THAT'S CAPABLE OF GROWING A WINE GRAPE THINKS OF ITSELF AS THE "NEXT NAPA VALLEY". WELL, GOOD LUCK TO THEM—THE REAL NEXT NAPA IS WASHINGTON'S WALLA WALLA VALLEY!

Written by Cole Danehower

Walla Walla has everything you'd want in a premier wine country destination: critically acclaimed wine (75% of the appellation's bottles regularly score 90 points or above in *Wine Spectator*), a charming historical and rural town (an early Walla Walla newspaper wrote about the city's "new" grape culture as early as 1871), beautiful scenic vistas (albeit of a more desert-y, Old West sort than Napa), and over 100 wineries offering wine touring experiences that range in style from intimate to arty to grandiose. If this is beginning to sound like Napa, consider also what Walla Walla thankfully lacks: the crowded highways and backroads, smelly bus tours, inflated prices, and pretentious attitudes often associated with Napa.

Oh, and did I mention the dynamite dining options, lovely inns, inspiring art galleries, and easy likelihood of bumping into some of the country's most celebrated winemakers in their tasting rooms or on Walla Walla sidewalks (including some who are legitimate celebrities outside of their wine labels, like actor Kyle MacLachlan, or football great Drew Bledsoe)? Or the fact that all this wine country splendor is an easy 4 hour-ish drive from either Portland or Seattle? What's not to love about Walla Walla?



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Read Cole's blog at:
EssentialNorthwestWines.com



Twenty-six vintages of Woodward Canyon Old Vine Cabernet Sauvignon.
Grape vines at Spring Valley Vineyard shine against rolling wheat fields.
Canoe Ridge Vineyard Cabernet Sauvignon grapes in August.

Wineries & Vineyards

WHEN THE WALLA WALLA WINE ALLIANCE kicked off their first annual Celebrate Walla Walla Wine event this past summer with a panel discussion and tasting comparing Walla Walla and Napa Valley Cabernet Sauvignon, flocks of national press and Napa winery owners attended, some flying into town on their private jets. There's no doubt about it, Walla Walla is among the hottest (literally and figuratively) wine country destinations in the New World—and it's right in our backyard!

Located in southeastern Washington and straddling the border between Washington and Oregon, the Walla Walla Valley AVA (American Viticultural Area, or wine appellation) was established in 1984. For a long time there was only a handful of wineries in this relatively remote region—but they were wineries garnering a lot of critical attention, including Leonetti Cellar, Woodward Canyon, L'Ecole No. 41, and Seven Hills. As modern pioneers, they proved that the reliably warm and dry climate was especially suited for bold red wines (think Cabernet, Merlot, Syrah), though plenty of other grape varieties are grown here as well. By the late 1990s their success was attracting new winemakers to the region, and the pace has accelerated until today there are nearly 150 wineries in the appellation.

The best way to discover the treasures of Walla Walla is to explore for yourself, but with touring time always limited, it might be helpful to have some suggestions of where to taste, eat and stay. The recommendations that follow will give you a great Walla Walla experience, but keep in mind that this is not a comprehensive guide; throughout the area there are other great wineries and experiences to discover, so start exploring!

WEST SIDE WINERIES OF NOTE

A good place to start is along Highway 12 west of town—the road route most commonly taken into Walla Walla by visitors. A clutch of wineries here offer a taste of some of the region's best.

Among the first wineries you meet will be the second winery established in Walla Walla: **Woodward Canyon** woodwardcanyon.com. One of Washington's true prestige producers, owners Rick Small and Darcey Fugman-Small welcome drop-in visitors to their tasting room in a restored 1870s farmhouse. Known in particular for their succulent Cabernet Sauvignon and Merlot wines, true aficionados should consider making a reservation for an intimate Reserve House tasting of the winery's limited release wines. Their "Old Vines" Cabernet Sauvignon is a particular favorite.

Nearly next door is another key Washington winery, **L'Ecole No. 41** lecole.com. Located in a charming historic school building, your visit will be memorable thanks both to the wine quality and the attentive service. Be sure to taste the estate-grown Apogee and Perigee Bordeaux-style blends for superb examples of Walla Walla style—and the Estate Luminesce is an unusually good Sémillon-based white blend.

A little further down the road you'll encounter **Waterbrook** waterbrook.com, another of the region's earliest wineries, but today dramatically modernized and offering a range of wines at all price levels, poured in an architecturally enticing setting. Plan on spending a little time here to enjoy the wine, the view, and the tasting room's camaraderie!



Explore Walla Walla with Mobile Wine Tour

Turn by turn directions, tasting room hours and varietal listings are just a tap away on your smart phone, or view on the web at: wallawallamobilewinetour.com

Tourism Walla Walla Visitor Information

877.998.4748 or wallawalla.org



FACING PAGE The Inn at Abeja is one of Walla Walla's most beautiful properties and is also home to Abeja Winery. ABOVE LEFT Third generation winegrower Jean François Pellet is one of Walla Walla Valley's most experienced

and respected winemakers. As partner and winemaker at Pepper Bridge Winery and Amavi Cellars, he has crafted some of the region's most respected wines, from cabernet sauvignon and

merlot to syrah and sémillon. CENTER Pepper Bridge Winery's cabernet sauvignon, merlot, and red blend wines are perennially popular. ABOVE RIGHT The tasting room at L'Ecole No. 41.

The Walla Walla Valley AVA totals 504 square miles and 322,794 acres — 69% of the AVA is in Washington, 31% in Oregon.

In the same neighborhood off of Highway 12, **Long Shadows** longshadows.com is a must-visit for the true connoisseur. This unique, high-end wine venture is the inspiration of Washington wine legend Allen Shoup and brings some of the world’s most famous winemakers to Walla Walla to make their style of wine here. The wines are rare and impressive, the tasting room artful and sophisticated. If that’s your style, contact the winery to make a tasting appointment. You won’t regret it.

DOWNTOWN WINERIES TO TRY

Continuing along Highway 12 takes you into downtown Walla Walla where you’ll discover a burgeoning center of tasting rooms that offer a wide range of wine types and styles. While a random exploration can be fun, simply wandering the blocks poking in at any and all tasting rooms that strike your fancy, here are some personal favorites to get you started.

The unique **Foundry Vineyards** foundryvineyards.com, created by Mark and Patty Anderson, is a compelling combination winery, tasting room, and expressive art gallery. Mark also created the neighboring Walla Walla Foundry, an internationally acclaimed metal art foundry, and since he has farmed estate wine grapes since 1998 it only seemed natural to meld the two businesses. Wine, after all, is often compared to art. When you visit, taste the 2009 Artisan Blend and Artisan Cabernet Sauvignon, both high-scoring, plush and expressive Walla Walla wines.

Gramercy Cellars gramercycellars.com is a small winery that has quickly achieved a big national reputation, including being named “Best New Winery” by *Food & Wine* magazine. Founder and winemaker Greg Harrington was the youngest person to achieve Master Sommelier certification, and has an extensive wine background. His skills are on display well in the luscious Syrah wines he makes, but also sample his distinctively delicious Grenache and Tempranillo. But be aware, the tasting room is only open on Saturdays without a reservation.



© Joann Arruda



© John Walls

Explorers Lewis and Clark arrived in the Walla Walla Valley in 1806. By the 1870s grapes were being cultivated in Walla Walla

ABOVE LEFT The uniquely-designed tasting room at Amavi Cellars offers romantic views of the estate vineyards. CENTER Exuberant Walla Walla Valley winemaker Charles Smith makes highly sought-after wines.

ABOVE RIGHT At Foundry Vineyards, the eclectic art gallery and tasting room, winemaker Justin Basel (l) and general manager Jay Anderson (r) craft art-inspired wines from estate vineyards planted in 1998.

FACING PAGE Allen Shoup, founder of Long Shadows, is a Washington wine legend. The Long Shadows Chihuly Tasting Room features glass from the renowned Washington artist.





Join over 60 Walla Walla Valley winemakers, three internationally known guest winemakers from California, Australia, and France, and well known wine critics in exploring one of the world's most distinct red wine grape varieties – Syrah.

Tickets 509.526.3117 | wallawallawine.com/celebrate

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Bergevin Lane bergevinlane.com offers a delicious tasting experience. This woman-run winery (Annette Bergevin and Amber Lane) is garnering plenty of plaudits for their refined and alluring wines. The provocative She-Devil Chardonnay is a delight, while the Intuition red blend is scrumptious.

Two must-visit tasting rooms are **Seven Hills Winery** sevenhillswinery.com and **Spring Valley Vineyard** springvalleyvineyard.com. Seven Hills is one of Walla Walla’s founding wineries, and owner/winemaker Casey McClellan’s reds are particularly polished, balanced and tasty. In the same category for me is Spring Valley, who—unlike the majority of Washington’s wineries—uses only estate-grown fruit. Winemaker Serge Laville makes stylish and layered Bordeaux-style reds and a lush Syrah that are emblematic of Walla Walla style.

Though you need to make a reservation, **Doubleback** doubleback.com offers a memorable tasting experience. Football star Drew Bledsoe began his boutique winery in 2007 as he retired from the NFL, teaming with friend and expert winemaker Chris Figgins (of Leonetti Cellar fame). Though not inexpensive, the Cabernet Sauvignon is incredibly dense, fruity, long-lasting—and a rare treat.

Walla Walla abounds in small wineries doing interesting things. **Flying Trout** flyingtroutwines.com is the Walla Walla and Mendoza, Argentina-based winery of Ashley Trout, also winemaker for **Tero Estates** teroestates.com. Their joint wine shop/tasting room (inside the Marcus Whitman Hotel) offers strong versions of the expected regional red grapes from Tero, as well as the unusual opportunity to taste Ashley’s signature Torrontes, a delightful Argentinian aromatic white wine, and Malbec.

Cadaretta cadaretta.com is a high-quality producer offering estate-grown wines worth seeking out. Their SBS white blend (Sauvignon Blanc/Sémillon) is particularly fresh and crisp, and the Windthrow red blend is equally superb. **Otis Kenyon** otiskenyonwine.com is another up-and-coming quality small producer of well-made and tasty Merlot, Cabernets, and the more unusual Carmenère. **Kerloo Cellars** kerloocellars.com A new boutique winery that is garnering lots of attention is Kerloo Cellars. Their handcrafted wines, especially their Syrahs, are receiving rave reviews and high scores, making a visit to their tasting room mandatory to see the cutting edge of Walla Walla wine.

EAST SIDE WINERIES

A fruitful concentration of tasting rooms lies east of downtown. Especially around the airport, many intriguing producers have set up shop in 1940s- and 1950s-vintage buildings. Do spend time exploring this surprisingly rich population of tasting rooms—there are many others besides the few I suggest. And also be sure to drive out further along Mill Creek Road for a taste of rural Walla Walla wine at its best.

Tamarack Cellars tamarackcellars.com is a great place to start exploring. Founder Ron Coleman and winemaker Danny Gordon produce a popular value-priced blend called Firehouse Red—worth the visit alone—but their mouthwatering (and very limited release) single vineyard Bordeaux-style blends are among the best in the AVA.



TOP LEFT (l-r) Michael Corliss, Griffin Frey, and Andrew Trio of Corliss Estates, one of Walla Walla’s exclusive, boutique wineries producing top wines. BELOW Cayuse Vineyards is famed for its biodynamic techniques (a kind of super-organic farming) that includes the use of non-mechanical horsepower in the vineyard, which is especially useful in the heavy cobblestone soils at their vineyards. RIGHT Like Corliss and Cayuse, Figgins is one of Walla Walla’s most prestigious wineries crafting highly sought-after wines. Mailing list members are invited to wonderful winemaker dinners in the vineyard.



“Cayuse is no longer a secret and it may be America’s toughest mailing list to crack... but do whatever it takes to get your hands on a few of these gems.”
—Jay Miller,
The Wine Advocate

CULT FAVORITES

Though some of Washington’s most acclaimed and publicized wineries call Walla Walla home, don’t plan on dropping in for an impromptu tour. Prestige names such as **Leonetti Cellar** leonetticellar.com, **Cayuse** cayusevineyards.com, **Figgins** figginsfamily.com, **Abeja** abeja.net and **Corliss** corlissestates.com, are all examples of what might be called “members only” wineries. Because of the brilliance, rarity, and demand for their wines it is simply impractical for them to maintain public tasting rooms. So if you aren’t on these wineries’ allocation lists, you will likely have to settle for tasting their wines at a local restaurant or during a rare public event like the annual **Celebrate Walla Walla** wallawallwines.com/celebrate. Still, it can’t hurt to call!





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Located in Woodinville, too!


Waterbrook Vineyard

Acclaimed **Buty Winery** butywinery.com is a top-quality boutique label making finely-honed wines from estate vines in Walla Walla, as well as leading vineyards in other AVA's (I'm a particular fan of their Rediviva of the Stones blend). Similarly, Eric Dunham's **Dunham Cellars** dunhamcellars.com is another premier craft producer you should visit, especially for their top-scoring Cabernet Sauvignon. Finally, **Mannina Cellars** manninacellars.com and owner/winemaker Don Redman is a new winery making waves with great wines; especially try the Cali Red Blend for a sumptuous treat.

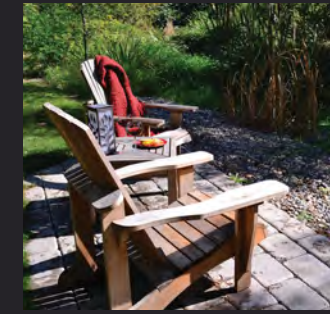
Further east, along Mill Creek Road, **K Vintners** kvintners.com is part of the Charles Smith wine "empire". A marketing-savvy wine-maker and former rock band manager, Smith's various labels have attracted great publicity and top scores (you can also visit his Charles Smith tasting room downtown). Known for his eccentric labels and intense wines, a stop into this more rural tasting room is always a fun experience.

Just down the road, **Abeja** abeja.net is an elegantly impressive Inn and Winery with more than a touch of sophistication. Winemaker John Abbott crafts stellar Cabernet Sauvignon here, and the Inn is a stunning base from which to explore Walla Walla. A great reason to stay here is the fact that the winery, which is not open to the public, is open to Inn guests.

A little further east, **àMaurice Cellars** amaurice.com is a more boutique family estate winery worth the small extra drive. Open on Saturdays and by appointment, winemaker Anna Schafer produces silky red blends, a tremendous Viognier, and other strong wines.

SOUTH SIDE TASTING ROOMS

A visit to the wineries south of town will complete your tour. **Pepper Bridge** pepperbridge.com and **Amavi** amavicellars.com are sister wineries (the well-known Jean François-Pellet is head wine-maker for both) producing top-quality wines. Pepper Bridge is a highly-respected maker of age-worthy Cabernet Sauvignon, Merlot, and Bordeaux-style red blends, while Amavi focuses on Syrah, Sémillon and more immediately accessible Cabernet.



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FOUNDRY VINEYARDS



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- Trip Advisor

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Tasting Room
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Reserve & Private Tastings Available



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WWW.WOODWARDCANYON.COM

Walla Walla Valley Soil Types

Wine flavors can be influenced by soil types. Here are the predominant soils in the Walla Walla Valley.

SOIL TYPE 1: Wind-deposited silt (loess) overlying Missoula flood sediments

LOCATION: Valley floor

REPRESENTATIVE SOIL SERIES:

Ellisforde silt loam

EXAMPLE VINEYARDS: Pepper Bridge, Birch Creek, Lower Seven Hills, Windrow

SOIL TYPE 2: Thick wind-deposited silt (loess) overlying basalt bedrock

LOCATION: Foothills

Representative Soil Series:

Walla Walla silt loam

EXAMPLE VINEYARDS: Les Collines, Leonetti Loess, Spring Valley, Sevein

SOIL TYPE 3: Basalt cobblestone gravels

LOCATION: floodplains of Walla Walla River and Mill Creek near cities of Milton-Freewater and Walla Walla

REPRESENTATIVE SOIL SERIES:

Freewater very cobbly loam

EXAMPLE VINEYARDS: Cayuse Armada, Zerba Winesap, Waliser Yellowjacket

SOIL TYPE 4: Very thin wind-deposited silt (loess) on basalt bedrock

LOCATION: Steep slopes in foothills and canyons

REPRESENTATIVE SOIL SERIES:

Licksillet very stony loam

source: wallawallawine.com

GETTING THERE

DRIVING From either Portland or Seattle, Walla Walla is a little over 4-hours away by car (except in winter!), but it is an easy and scenic drive from either city..

FROM PORTLAND Head east on I-84 along the Columbia River to exit 179, get on I-82 toward Hermiston/ Umatilla. Follow the signs for US-73 East, and then the signs for US-12 East until you reach downtown Walla Walla.

FROM SEATTLE Take I-90 east, over the Cascade Range to Ellensburg, then I-82 south through Yakima to US-12 East, in Pasco. Stay on US-12 East until you reach Walla Walla.

BY AIR Alaska Airlines flies from Portland to Walla Walla with a connection through Seattle. Fares depend, but range from around \$190 to \$300.

If Merlot is your métier, then **Northstar** northstarwinery.com is a great place to taste just how good Washington Merlot can be. Winemaker David “Merf” Merfeld has a Merlot mission and both his estate Walla Walla Valley and Columbia Valley Merlots are excellent. If you’re very lucky, you may get to sample his Premier Merlot, made in tiny quantities from the region’s best vineyards.

While nearby **Dusted Valley Vintners** dustedvalley.com also produces excellent Merlot, this fast-rising Walla Walla Valley star is better known for their intense and ripe Syrahs (with attention-getting names such as Squirrel Tooth Alice, and Stained Tooth Syrah)—though do try their Old Vine Chardonnay for a different treat.

Sleight of Hand Cellars sofncellars.com features some of the most whimsical wine labels in the region, yet winemaker Trey Busch is serious about performing his magic to craft a series of well-made and affordable wines (I really like his red blend called The Spellbinder). Nearby **Waters Winery** waterswinery.com focuses on serious, intense, and well-structured small production wines that show plenty of elegance and food affinity. I’m particularly impressed by their 21 Grams bottling, a Cabernet-dominant blend.

One of the tidy little secrets of Walla Walla Valley wines is that many of the best vineyards in the appellation are located on the Oregon side of the border. Ironically, there are only a few Oregon-located wineries, however. One not to be missed is **Zerba Cellars** zerbacellars.com, just over the border in Milton-Freewater. Known for wines of power and beauty, they are also now producing a wide range of varieties. Be sure to try their unusual Nebbiolo, Marsanne, and Roussanne wines.

Now, that should be enough winery recommendations to get you started! But remember, we have only scratched the surface of Walla Walla wine touring—there are many other tasting rooms awaiting your discovery... you’ll just have to plan extra trips to get the full flavor of the appellation.



FACING PAGE Spring Valley Vineyard winemaker Serge Laville hand punches down fermenting grapes. ABOVE LEFT Northstar winery specializes in merlot

wines made from selected vineyard sources in Walla Walla and the Columbia Valley AVAs. CENTER A Canoe Ridge Vineyard wine barrel speaks to the hand-

crafted nature of Walla Walla Valley wines. ABOVE RIGHT Former NFL quarterback Drew Bledsoe inspects grapes for his Doubleback wines.

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Tasting Notes

Cole Danehower's Recommended Wines from Walla Walla Valley



ABEJA

2011 Merlot, Columbia Valley \$45
Dense and concentrated flavors of blackcurrant and blackberry fruit, with overtones of earth, cocoa and espresso, all framed by stand-up tannins and good acidity—a stylish merlot.

2010 Cabernet Sauvignon, Heather Hill, Walla Walla Valley \$55
Intense, dark, and rich estate fruit delivers bold and brooding flavors of toasty blackberry and plum accented by smoke, graphite, lavender, a touch of cedar, and earth. Hearty, complex, and ageable.

àMAURICE CELLARS

2010 Grenache, Boushey Vineyard \$38
Up-an-coming variety from an important vineyard. Soft berry flavors with floral notes and spice.

2010 Chardonnay, Connor Lee Vineyard \$28
Well-balanced lees-influenced chardonnay with apple, pear, vanilla, and spice notes.

AMAVI

2010 Syrah, Les Collines, Walla Walla \$34
Intense and concentrated blackberry and plum flavors with lots of spice and floral notes.

2012 Sémillon, Walla Walla Valley \$21
Rich and complex, with flavors of kiwi and melon made vibrant by good acidity.

BERGEVIN LANE

2008 Intuition Reserve Red Wine, Columbia Valley \$59
Wonderfully full aromas and tastes of blackberries, blueberries, mocha, cedar, earth, and lavender.

2010 Syrah, Princess, Walla Walla \$52
Ripe, dark fruits are framed by great acidity and firm tannins; powerful and yet balanced.

BUTY

2012 Chardonnay, Conner Lee Vineyard, Columbia Valley \$40
Ripe and silky, but with great freshness of white peach and pear notes.

2010 Rediviva of the Stones, Walla Walla \$55
Savory syrah flavors are ringed by silky notes of dried herbs, roasted meat, and black fruits.

CADARETTA

2012 SBS (Sauvignon Blanc, Sémillon), Coumbia Valley \$23
Beautifully bright and lively, full of fresh stone fruit flavors.

2010 Windthrow, Columbia Valley \$50
Effusive notes of herbs, dried potpourri, and concentrated plum and blackberry fruitiness.

CANOE RIDGE

2010 Cabernet Sauvignon, Reserve Horse Heaven Hills \$17
Supple texture awash with flavors of dark fruit ringed by spices and espresso.

CANOE RIDGE

2009 Merlot, Horse Heaven Hills \$22
Flavors of plums and blueberries dance with vanilla, toast, and cedar tones.

CHARLES SMITH

2011 K Syrah, The Beautiful, Walla Walla Valley \$60
Concentrated black fruit flavors packed with spicy notes of cigar box, dried earth, and minerals.

2011 K Syrah, Milbrandt \$30
Big flavors of black cherries, dried plums, freshly-turned garden soil, and lots of minerality.

CORLISS

Wines are available to mailing list members only.

DOUBLEBACK

Wines are available to mailing list members only.

DUNHAM CELLARS

2010 Cabernet Sauvignon, XVI, Columbia Valley \$45
Spry and fresh, with plenty of black cherry, blackberry fruitiness, this is a supple cabernet enjoyable now but with the stuffing to age.

DUSTED VALLEY VINTNERS

2009 Chardonnay, Old Vines, Yakima Valley \$30
Wonderfully balanced, soft flavors of peach and apple but with the acidity needed to keep everything fresh and forward.

2011 Syrah, Stained Tooth, Columbia Valley \$32
Dark and dense, packed with sweet blackberry and plum flavors with accents of black pepper, spices, and violets.

FIGGINS

Wines are available to mailing list members only.

FLYING TROUT & TERO ESTATES

2011 Torrontes, Mendoza, Argentina \$19
Yes, made in Argentina by a Walla Walla winemaker: a fresh, dry white wine with lots of minerality—a unique wine!

FOUNDRY VINEYARDS

2009 Cabernet Sauvignon \$42
Satisfying aromas of floral-accented ripe fruit combine with flavors of dark cassis and plum fruits, ringed with savory notes of earth, toast, and chalk, all on a structure of firm tannins and fresh acidity.

GRAMERCY CELLARS

2010 Syrah, Lagniappe, Columbia Valley \$55
Wonderful fruit focus is brought forward thanks to lively acidity. Full of minerals, black pepper, and spices on a velvety frame.

2010 Tempranillo, Ingio Montoya, Walla Walla Valley \$42
Plenty of everything: dark berries, earth, tannin, dried flowers; a complex and age-worthy wine.

KERLOO CELLARS

2011 Syrah, Walla Walla Valley \$40
Dense flavors of plums and dark berry fruits are well framed by acidity and stout tannins, with notes of earth, smoke, fig, and vanilla.



Luxury Inn & Dining



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Tasting Notes

Cole Danehower's Recommended Wines from Walla Walla Valley



LEONETTI CELLAR Wines are available to mailing list members only.		
L'ECOLE NO. 41 2010 Red Wine, Perigee, Estate, Walla Walla Valley Rich, earthy flavors of ripe plums and blackberries are ringed with notes of forest floor, pie crust, and dried flowers.	\$49	
2012 White Wine, Luminescence, Estate, Walla Walla Valley Tropical fruit notes and honeysuckle flowers dominate this bright Sémillon-cetered blend.	\$19	
LONG SHADOWS 2010 Merlot, Pedestal, Columbia Valley Blackberry jam, anise, vanilla, and dried potpourri make for a wonderful mélange of Merlot-ness.	\$55	
2012 Riesling, Poet's Leap, Columbia Valley Vibrant flavors of white peach, apricot, and summer grass are bold and refreshing thans to great acidity.	\$20	
MANNINA CELLARS 2010 Sangiovese, Seven Hills Vineyard, Walla Walla Valley Pretty cherry flavors are clear and lip-smacking, with notes of baking spices and dried herbs.	\$26	
NORTHSTAR 2008 Merlot, Walla Walla Valley Essence of Merlot flavors: crushed dark red fruits, velvety texture, fine tannins and fresh acidity.	\$50	
2009 Red Wine, Stella Maris, Columbia Valley Plenty of sweet berry flavors and notes of chocolate, spice, and smoke make for a sweet/savory experience.	\$29	
OTIS KENYON 2010 Cabernet Sauvignon, Walla Walla Valley Dark berries wrapped in toast, cinnamon, leather, and dried sage.	\$34	
PEPPER BRIDGE 2010 Cabernet Sauvignon, Walla Walla Valley Dense, pure Cabernet character: leather, cassis, earth, cocoa, herbs.	\$60	
2010 Merlot, Walla Walla Valley A Merlot built to age: well-structured, focused flavors of blue and black berries, oak, toast, cola, licorice.	\$50	
SEVEN HILLS WINERY 2010 Cabernet Sauvignon, Seven Hills Vineyard, Walla Walla Valley Aromatic notes of crushed cassis and blackberry fruit, similar flavors on the palate, plus mocha and vanilla accents.	\$45	
SLEIGHT OF HAND CELLARS 2010 Cabernet Sauvignon, The Illusionist, Columbia Valley Balanced cabernet fruit flavors of cassis and blueberries combine with coffee, tobacco leaf, and baking spices for a hearty mouthful.	\$45	
SPRING VALLEY VINEYARD 2010 Syrah, Nina Lee, Walla Walla Valley Intense black raspberry and violets with black pepper accents and anise: succulent and long.	\$50	
2010 Red Wine, Uriah, Walla Walla Valley Currant and blackberry flavors are lush and tasty in the mouth, great structure and powerful finish.	\$45	
TAMARACK CELLARS 2011 Cabernet Franc, Columbia Valley Fresh raspberry and baking spices, plus a sense of cherry cobbler, give this wine a forward feel.	\$30	
2008 Red Wine, DuBrul Vineyard Reserve, Rattlesnake Hills Focused flavors of cassis, blackberry, and black cherry are complemented by layers of mocha, vanilla, cedar, and leather: a complex, satisfying wine.	\$50	
WATERBROOK 2011 Chardonnay, Columbia Valley Rich buttery chardonnay with plump flavors of caramel coated apples, pineapple, and ripe pear.	\$12	
2011 Malbec, Columbia Valley Dark cherry and plum flavors offer added complexity of leather, dark chocolate, and oak-accented earth.	\$15	
WATERS WINERY 2010 Syrah, Loess, Walla Walla Valley Blackberry and plum fruit are surrounded by notes of chocolate, leather, toast, all with an opulent texture.	\$50	
2010 Red Wine, Interlude, Columbia Valley Tasty Bordeaux-style blend offers cassis and blackberry fruit center with accents of garden soil and anise.	\$28	
WOODWARD CANYON 2009 Cabernet Sauvignon "Old Vines", Washington State Touchstone Walla Walla Cabernet, explodes with varietal character: cassis, dried basil, espresso, earth, lavender—lots of complexity!	\$89	
2010 Erratic Reserve, Walla Walla Valley Rhône-style blend delivers expansive aromatics and gobs of black fruitiness with anise, cocoa, and dried herb accents.	\$66	
ZERBA CELLARS 2012 Roussanne, Walla Walla Valley Round notes of cantaloupe, apricot, and yellow fruits make for a juicy mouthful.	\$20	
2010 Tempranillo, Walla Walla Valley Black raspberry fruit with earth, graphite, and minerals making for a brooding but tasty wine.	\$38	



Where to eat

DOWNTOWN WALLA WALLA'S THE MARC is a centrally-located bar and restaurant within the **Marcus Whitman Hotel** marcuswhitmanhotel.com, offering a rich variety of local wines and cuisine—it is common to bump into all manner of local winemakers or visiting wine authorities here.

Around the corner, Chef Jamie Guerin's **Whitehouse-Crawford** whitehousecrawford.com is Walla Walla's go-to restaurant for fine dining, worldwide wines, and locally sourced ingredients. Located in a refurbished historic building, the ambience and food provide the perfect denouement to a vigorous day of wine tasting.

In the residential area just east of downtown the **Fat Duck Inn** fatduckinn.com is as noted for its cuisine as for its lodging. Chef-owner Rich Koby applies his award-winning skills to transforming local, seasonal ingredients into memorable meals. Chef Koby also brings a local expert's knowledge to pairing Walla Walla wines with his locally-sourced dishes.

Popular chef Chris Ainsworth offers an intimate white tablecloth experience at his **Saffron Mediterranean Kitchen** saffronmediterraneankitchen.com. The menu features precisely-composed and beautifully prepared dishes using locally-sourced farm and ranch ingredients—be sure to make a reservation—well in advance of your trip, if possible. Another perennial favorite of locals and regular visitors, **T. Maccarone's** tmaccarones.com is a modern bistro proudly using local ingredients to create hearty Italian-inspired dishes for lunch and dinner. Well frequented by local winemakers, **Brasserie Four** brasseriefour.com offers precisely prepared, classic country French dishes in an



"An American Beauty...
one of America's great rural
restaurants." – *Gourmet Magazine*
Whitehouse Crawford
Restaurant

FACING PAGE AND FAR RIGHT
Paris-inspired dishes are served
daily on Main Street at Brasserie
Four, thanks to Chef/Owner
Hannah MacDonald's once
fortuitous opportunity to live with
a family of extraordinary cooks
while attending college in France.

Upon graduating from Western
Culinary Institute, she came
home to Walla Walla, opened the
doors to her eatery and never
looked back. The menu is
delightful, savory and sweet,
filled with masterful creations.
ABOVE LEFT Whitehouse-

Crawford Chef Jamie Guerin's
menu changes seasonally: Bristol
Bay sockeye salmon, Painted
Hills beef tenderloin with red
wine sauce, house made tagli-
atelle with oven dried tomato,
arugula, pancetta and Maine
lobster.

unpretentious, friendly atmosphere that doesn't skimp on service or quality. If you like authentic French onion soup with your Merlot, this is the place for you!

For breakfast and lunch, **Bacon & Eggs** baconandeggswallawalla.com is great for scratch-made dishes using locally-grown and family-farmed ingredients. The espresso is top-notch and the make-your-own omelet or scramble is perfect for a hearty morning meal. For delightful pastries, cakes, and desserts (not to mention gelato that is virtually required to cool off a hot summer day), **Colville Street Patisserie** colvillestreetpatisserie.com is a sound bet.

Salumiere Cesario salumierecesario.com is a gourmet grocery that offers a salivary selection of artisan meats, breads, cheeses, spices, oils, beers, and other gustatory delights. Stop in here to get your picnic supplies or to-go sandwiches to complement your wine touring day.

For some of the best impromptu food you'll find anywhere, in or out of Walla Walla, **Andrae's Kitchen** andraeskitchen.com is a nationally famous gourmet food truck. The genius creation of chef Andrae Bopp, you need to check on his Facebook page or visit his website to see his ever-changing menu and where he'll be cooking when you're in the area—it is well worth the extra effort!

A short drive west of town takes you to the **The Vine** restaurant at **Cameo Heights Mansion** cameoheightsmansion.com. The Vine offers both patio dining



Prior to buying the Fat Duck Inn with his wife Cynthia, Chef Rich Koby's career included top restaurants in San Francisco, Tucson and Sonoma wine country. Classically trained at the California Culinary Academy, his talents have earned him the coveted DiRoNa Silver Spoon award.



Saffron Mediterranean Kitchen
James Beard Foundation
"Best Chef in the Northwest"
Semi-Finalist
2009, 2010, 2011, 2012 & 2013



ABOVE Chef Chris Ainsworth continues to keep Walla Walla in the national foodie spotlight with his superb cuisine at Saffron Mediterranean Kitchen. Best to book this reservation well ahead, as in when you book your trip. Shown: grilled quail green olive-

walnut salad, pomegranate molasses, cilantro dressing and fragrant sea salt. FACING PAGE Dinner at the Duck (Fat Duck Inn), is an extraordinary affair involving a 5-course meal prepared by Chef Rich Koby. Each of the delectable courses is perfectly paired with a

local Walla Walla wine. Depending on the time of year, guests may also spend the evening in the company of a local winemaker. SHOWN Herbes de Provence Roasted Chicken with Polenta, Tomato, Fresh Herbs and Picholine Olives.

HERBES DE PROVENCE ROASTED CHICKEN WITH POLENTA, TOMATO, FRESH HERBS & PICHOLINE OLIVES. *Chef Rich Koby, Fat Duck Inn*
(serves 3-4)

- Whole chicken (3.5 to 4 pounds)
1/4 cup Pitted black olives
3-4 Tbsp Pure Olive Oil to coat chicken
2 Tbsp Herbes De Provence
Sea Salt French Grey Salt
Fresh Ground Black Pepper

THE POLENTA

- 1 cup Coarse Polenta
5 cups Chicken Stock
3 Tbsp Unsalted Butter
Sea Salt & Fresh Ground Black Pepper

THE SAUCE

- 2 oz Extra Virgin Olive Oil
2 cups Fresh Tomatoes, peeled seeded and diced coarsely, or San Marzano (can)
2 cloves Fresh garlic, crushed
1/4 tsp ea. Chopped fresh Rosemary, Thyme and Oregano
12-15 Picholine olive, or other small green olive with pit
Parmigiano Reggiano for Garnish
Sea Salt & Fresh Ground Pepper

PREPARATION

CHICKEN Heat oven to 450 degrees. Rub chicken with olive oil, Herbes de Provence and salt and pepper. Place in oven and turn oven down to 350 degrees. Cook until internal temperature of the chicken is at least 165 degrees. Remove from oven and let rest for 15 minutes.

POLENTA Bring chicken stock to a boil in a heavy sauce pan. Then, add the polenta while stirring with a whisk or wooden spoon. Turn down to a simmer stirring until polenta is cooked al Dente (about 20-25 min). Add salt, pepper and 2 Tbsp butter. Place remaining butter on top of polenta, cover and let rest for about 20 min.

SAUCE Warm olive oil in pan. When warm (not hot) add the garlic. Cook until just brown on the edges. Then add the rest of the ingredients and cook until the flavors marry and it is sauce consistency. Serve family-style. Polenta for the base, then cutting the chicken into eight pieces, draping the sauce over. Garnish with fresh herbs and shaved Parmigiano Reggiano.



Herbes de Provence Roasted Chicken

Restaurants

ANDRAE’S KITCHEN
andraeskitchen.com
706 West Rose St, Walla Walla
509-572-0728

BACON & EGGS
baconandeggswallawalla.com
503 E. Main Street, Walla Walla
509-876-4553

BRASSERIE FOUR
brasseriefour.com
4 East Main Street, Walla Walla
509-529-2011

THE VINE AT CAMEO HEIGHTS MANSION
cameoheightsmansion.com
1072 Oasis Road, Touchet
509-394-0211

COLVILLE STREET PATISSERIE
colvillestreetpatisserie.com
40 S. Colville Street, Walla Walla
509-301-7289

FAT DUCK INN
fatduckinn.com
527 Catherine Street, Walla Walla
509-526-3825

JIMGERMANBAR
jimgermanbar.com
119 Main Street, Waitsburg
509-337-6001

LAHT NEPPUR BREWING CO. ALE HOUSE
lahtneppur.com
53 South Spokane, Walla Walla
509-529-2337

LAHT NEPPUR BREWING CO. BREWERY
lahtneppur.com
444 Preston Avenue, Waitsburg
509-337-6261

SAFFRON MEDITERRANEAN KITCHEN
saffronmediterraneankitchen.com
125 W. Alder Street, Walla Walla
509-525-2112

SALUMIERE CESARIO
salumierecesario.com
12 E. Main Street, Walla Walla
509-529-5620

THE MARC (at the Marcus Whitman Hotel)
marcuswhitmanhotel.com
6 West Rose Street, Walla Walla
509-525-2200

T. MACCARONE’S
tmaccarones.com
4 N. Colville Street, Walla Walla
509-522-4776

WHITEHOUSE-CRAWFORD
whitehousecrawford.com
55 West Cherry Street, Walla Walla
509-525-2222

WHOOPEMUP HOLLOW CAFE
whoopemuphollowcafe.com
120 Main Street, Waitsburg
509-337-9000



Dinners with the Winemaker at T Maccarone’s hosted throughout the year involve several paired-wine courses showcasing Walla Walla’s finest. Expect an unforgettable evening of camaraderie, extraordinary food and wine as you learn of the local winemaker’s back-story.

with gorgeous views of the Walla Walla River valley and orchards, and indoor seating with an intimate view of the kitchen at work as Chef Nathan Carlson prepares elegant seasonal dishes that help make Walla Walla wine shine.

Heading north of Walla Walla, a side trip to the nearby town of Waitsburg is called for to eat at two unique venues. Local favorite **jimgermanbar** jimgermanbar.com (that’s not a typo, it is how the name is spelled) is an artisan cocktail-and-small-plates bar with local flair that attracts people from near and far (very far; when I was last there I sat next to a visiting New York wine writer). Across the street **Whoopemup Hollow Cafe** whoopemuphollowcafe.com offers tummy-topping Southern-style dishes. And if you want a craft beer to wash everything down, visit the **Laht Neppur** lahtneppur.com brewery for a changing selection of beers (or visit their Ale House in Walla Walla).

There are other discoveries awaiting the adventurous foodie willing to dig deeper into Walla Walla, but to find them you need to ask the locals (winemakers, especially). Insiders each have their favorite unheralded taco truck, old-fashioned burger-and-milkshake drive-in, or authentic Mexican cafes—the kind of places that don’t make it into tourist guidebooks, but are good enough that locals line-up to get their food: so ask around!



© John Valls



© John Valls

THE VINE

Chef Nathan Carlson is raising the bar for elegant fine dining in the Walla Walla Valley at The Vine, located in the Cameo Heights Mansion. Guests can enjoy bucolic country views of the Mansion’s orchards and surrounding Walla Walla River Valley while dining on the patio, or opt for a more intimate “chef’s table” view of Nathan carefully preparing and presenting their meal. Boasting one of the most extensive local wine lists and a delightful seasonal menu, diners will have a memorable experience at The Vine. Dinner is by reservation only, Tuesday through Saturday.



© Ali Walker

A hub for Italian-style dining in downtown Walla Walla, T. Maccarone’s proprietor Tom Maccarone insists on sourcing local produce and meats. Menus change with the season: Rabbit Mole Tamales, Duck Sliders, and Mediterranean Mussels for small bites. Regular favorites include succulent pork chops, Wagyu beef, Truffle Fries and to-die-for Bolognese atop house-made pappardelle pasta. The wine cellar is well stocked on Walla Walla wines, and a bonus of classics from Italy, to complement the menu.



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OPPOSITE PAGE Surrounded by 35 acres of gardens, creeks, lawns and vineyards, the Inn at Abeja and Winery is a stunning, turn-of-the-century farmstead where original outbuildings have been carefully restored into lovely, spacious, individual and private guest accommodations, aptly named Chicken Coop, Hayloft Suite, Carriage House Suite and Bunk House. LEFT Recently restored, historic Green Gables Inn has five luxury suites. Owned by Alexis Buckley, the quaint inn puts on a gourmet breakfast for guests, prepared by Chef Andi Bughi. Great location near Whitman College, shopping and tasting rooms, and a popular venue for small gatherings and weddings.

Where to Stay

In addition to the expected convenience of national-brand motel chains, Walla Walla offers a variety of more character-full accommodations.

The **Marcus Whitman Hotel** marcuswhitmanhotel.com is an historical landmark (opened in 1928), the tallest building in Walla Walla, and a perfect choice for central lodging. The dramatic brick building and grand lobby harken back to a more genteel era and is an elegantly fitting base for wine touring. Rooms in the original building have a stately grace (and some say, a wandering ghost or two) that matches the generally slower pace of Walla Walla culture.

In the residential area surrounding downtown, **Fat Duck Inn** fatduckinn.com offers a small number of well-appointed rooms, as well as a highly-respected farm-to-table dining room. Built in 1909, and owned and operated by a fourth-generation Walla Walla family, **Green Gables Inn** greengablesinn.com offers historic charm, modern amenities, and sophisticated comfort in a relaxing B&B that's within easy walking distance of downtown.

If you want to stay among the vineyards, and be close to downtown, **Girasol Vineyard & Inn** casagirasol.com is a top choice. Modern, luxurious rooms, gourmet breakfast, knowledgeable innkeepers, and a stone's throw from nearby wineries, this delightful B&B is perfect as a wine touring hub.

Further out, **The Inn at Abeja** Abeja.net/inn offers unique luxurious accommodations in renovated historic farm buildings on a gorgeous 42-acre farmstead, complete with its own winery. A spectacular place to stay, the Inn is perfect for a get-away-from-it-all vacation. To the west of Walla Walla, **Cameo Heights Mansion** cameoheightsmansion.com also offers posh B&B accommodations in a country environment. Each large suite is differently themed, and the property offers a swimming pool and easy access to all manner of activities.



BOTTOM LEFT Chef Rich Koby and his wife, Cynthia, happily left their fast paced careers in the Bay Area and Sonoma to buy the Fat Duck Inn. Nestled in a historic tree-line neighborhood, the restored Craftsman-style bed and breakfast is convenient to shopping, wine tasting and Whitman



College. Chef Koby's wine-paired dinners are a must. ABOVE RIGHT Cameo Heights Mansion's seven ultra-luxurious suites offer guests a great escape, minutes from downtown. Located on a 730-acre hillside overlooking vineyards, orchards and Walla Walla River, each room of this

11,000 square foot majestic inn is well-appointed with all the amenities, including a fine dining restaurant to watch the sun set. Suite interiors match the country each inspired: Germany, France, Spain, Greece, Italy, England and Asia.

Inns & Hotels

- THE INN AT ABEJA**
abeja.net
2014 Mill Creek Road
509-522-1234
- CAMEO HEIGHTS MANSION**
cameoheightsmansion.com
1072 Oasis Road, Touchet
509-394-0211
- FAT DUCK INN**
fatduckinn.com
527 Catherine Street
509-526-3825
- GIRASOL VINEYARD & INN**
casagirasol.com
250 Girasol Lane
509-956-9743
- GREEN GABLES INN**
greengablesinn.com
922 Bonsella Street
509 876-4373
- MARCUS WHITMAN HOTEL**
marcuswhitmanhotel.com
6 West Rose Street
509-525-2200
- MONTEILLET FROMAGERIE**
Monteilletcheese.com/farm-stay
109 Ward Road, Dayton
509-382-1917
- WALLA WALLA BED & BREAKFAST
INNS ASSOCIATION**
wallawallabnb.com



The Inn at Abeja's "Edison House" loft-style cottage blends rustic lodge big open beams with retro furnishings, giving one the sense of being among the trees – the perfect perch to spot morning wildlife passing nearby.

And for a truly unique visit to the Walla Walla area, you can choose a farm stay at the **Monteillet Fromagerie** *monteilletcheese.com/farm-stay* in Dayton, northeast of Walla Walla on the fringes of the Blue Mountains. This working dairy and cheese producer offers a luxuriously-appointed farm stay option in any season at The Gite (French for "holiday house"). Owners Pierre-Louis and Joan Monteillet are charming hosts—as are the goats from whence they make their cheese. The Monteillets also offer a guest house in Walla Walla, and even an option to stay in one of their on-farm Airstream campers!



LEFT The grand historic 127-room Marcus Whitman Hotel is the official community gathering place in downtown Walla Walla. Built in 1928, the landmark is nationally recognized for its gourmet restaurant and wine lounge. RIGHT Girasol Vineyard & Inn has an idyllic setting with over 18 world-class wineries within a 2-mile radius.

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