

# Washington Wine Country

## Wine Country Uncorked

Sip, sample and celebrate in the Columbia Valley... The Heart of Washington Wine Country. Discover the wide-open spaces, rural farmlands, and agricultural abundance where nearly year-round sunshine, rich volcanic soil, hot days, and cool evenings combine to create unique micro-climates which are producing some of the world's best wines.

In sharp contrast to Seattle, the western slopes of the Cascade Mountains, and the rain forests of the Olympic Peninsula, the Columbia Valley enjoys long, warm, summer days, and crisp cool nights. The mild weather combined with rich volcanic soils and controlled irrigation produce near-perfect conditions for premium wine grapes.

Entrepreneurs with a vision and expert winemakers from all over the world are coming here to plant their dreams in the fields of eastern Washington. The wide range of varietals grown throughout the region includes the noble Chardonnay, Cabernet Sauvignon, Merlot, Riesling, and Pinot Noir, among others. Unlike large established vineyards in other parts of the United States and Europe, the growers and winemakers of Washington will often devote personal attention to visitors, offering tastings and discussing their craft.

### THE HEART OF WASHINGTON'S WINE COUNTRY

With more than 160 wineries within an hour's drive, the Tri-Cities of Kennewick, Pasco, and Richland is truly at the heart of the *Columbia Valley* which includes the Yakima Valley, Walla Walla Valley, Red Mountain, Horse Heaven Hills, and Wahluke Slope appellations (areas with a distinctive growing climate that influences wine production). It is easy to conceive that Columbia Valley wineries would produce high-end, premium wines since the Tri-Cities area lies on the same latitude as the world-famous Burgundy and Bordeaux regions of France. The region's wonderful weather combines with the Columbia Valley's volcanic soil, producing hot summer days and crisp, cool evening breezes which naturally stress the vines, creating conditions for making great wine. The area annually boasts more than 300 days of sunshine and the Tri-Cities, comprised of Kennewick, Pasco, and

Richland, is actually a desert region receiving less than seven inches rainfall annually.

### RED MOUNTAIN—A WORLD-CLASS RED-WINE APPELLATION

More award-winning wines have been made from Red Mountain cabernet sauvignon and merlot grapes than from any other region in Washington. An almost magical combination of soil and climate makes Red Mountain fruit unique from grapes grown elsewhere in the state. In fact, the Red Mountain region has become well-recognized as perhaps the single best terroir yet developed—and was recognized in 2001 as Washington's smallest (and most select) American Viticultural Area (AVA) or approved appellation. Located just outside Richland, the slopes of Red Mountain face west toward Yakima and south toward the Columbia River Gorge. Cooler air from the Columbia Gorge pushes into the warmer Yakima Valley near Red Mountain, cooling hot days into brisk nights and helping maintain balanced acids as the grapes ripen. These growing conditions create a nearly ideal micro-climate for the development of big, yet balanced, wines. Red Mountain's inaugural red was Lemberger, an experimental German variety, introduced by *Kiona Vineyards*. This was the first Lemberger released in the Northwest and the wine was an immediate and continued hit. Red Mountain Cabernet Sauvignon and Merlot, however, soon became the benchmarks for these varietals in Washington—offering big, intense fruit with high amounts of natural tannins and acids.

### THE COLUMBIA VALLEY DIFFERENCE

Columbia Valley wineries are still young enough to be intimate, yet experienced enough to produce world-class wines. Visit one of the wineries in the Columbia Valley and you will often be greeted by the winemaker and invited to tour the vineyards, labs, or warehouse. Often you will find that the winemaker is the vintner and owner, too. And our wineries are playful—offering an experimentation and intimacy long since abandoned by

large, commercialized wineries—yet serious enough to have captured the attention of wine lovers from around the world.

Columbia Valley Winery Association members' tasting rooms welcome visitors and offer both *complimentary* and paid tastings. In addition, the wineries host special events throughout the year to celebrate their industry; from Catch the Crush, Savor the Arts, and Thanksgiving in Wine Country, to holiday open houses—there are as many events as wineries.

In addition, the Columbia Valley is home to:

- Washington State's *oldest family-owned winery*—**Preston Premium Wines**.
- Washington State's *largest winery*—**Columbia Crest Winery** in Paterson.
- Washington State's *first certified organic vineyard and winery*—**Badger Mountain Vineyards**.
- NSA (*no-sulfite-added*) wines—**Badger Mountain Vineyards**.
- The Pacific Northwest's *largest corkscrew collection*—**Preston Premium Wines**.
- Washington State's *first barrel caves*—**Terra Blanca Winery & Estate Vineyard**.

## A STYLE ALL THEIR OWN

Each winery within the Columbia Valley offers its own style of world-class wines while maintaining a level of excellence that only comes from grapes grown in our scenic Columbia Valley vineyards. Tri-Cities Visitor & Convention Bureau winery members include:

### **Airfield Estates**

560 Merlot Drive, Prosser, WA 99350  
(509) 786-7401  
[www.airfieldwines.com](http://www.airfieldwines.com)

Airfield Estates is a family owned winery. Since 1968 the family has grown premium wine grapes. Their 800 acre estate vineyard includes 26 varieties. They sell grapes to top wineries in Washington and now make wines under the Airfield Estates label.

### **Anelare Winery**

3617 Plaza Way, Ste. B, Kennewick, WA 99337  
(509) 588-6171  
[www.anelare.com](http://www.anelare.com)

Anelare Winery is a private, limited, bottling winery that offers low allocation, premium wine to club members and selected varietals to the public. Open for tasting or by appointment - private tasting rooms available to reserve for personal and business functions. Located at Southridge Village.

### **AVA Wine Rooms**

3617 Plaza Way, Ste. A, Kennewick, WA 99337  
(509) 588-6171  
[www.avawinerooms.com](http://www.avawinerooms.com)

The hottest thing to hit the Tri-Cities' wine scene. Enjoy our list by the glass or take a bottle home. We offer weekly tasting sessions with the winemakers and live music every Saturday night. Also available for private parties. Located at Southridge Village.

### **Badger Mountain/Powers Winery**

1106 S. Jurupa St., Kennewick, WA 99338  
(509) 627-4986  
[www.badgermtnvineyard.com](http://www.badgermtnvineyard.com)

Surrounded by 75 acres of certified organic vineyard, Badger Mountain and Powers Winery offer wine sampling in a relaxed country setting just minutes from Columbia Center. For something different, try one of the No Sulfite Added wines. Picnic area and tasting room open daily 10 am to 5 pm.

### **Barnard Griffin Winery**

878 Tulip Ln., Richland, WA 99352  
(509) 627-0266  
[www.barnardgriffin.com](http://www.barnardgriffin.com)

Tasting room open daily 10 am to 6 pm. Call for Winter hours (November-April). Tours available.

### **Bookwalter Winery**

894 Tulip Ln., Richland, WA 99352  
(509) 627-5000  
[www.bookwalterwines.com](http://www.bookwalterwines.com)

Tasting room open daily. Music Wednesday through Sunday. Located in the heart of the Tri-Cities at the west end of Columbia Drive. Visit our Wine Lounge & Patio for the relaxing enjoyment of artisan wines & distinctive, handcrafted cheeses. Group facilities and picnic grounds available. Warm and knowledgeable staff can guide tours.

### **Cave B Estate Winery**

348 Silica Rd., NW, Quincy, WA 98848  
(509) 785-3500  
[www.sagecliffe.com/Wines.htm](http://www.sagecliffe.com/Wines.htm)

Cave B Estate Winery at SageCliffe is the Northwest's only destination winery resort. All of our wines are handcrafted from 100% estate-grown fruit. The property offers stunning views, a tasting room, Tendrils restaurant, and the Cave B Inn & Spa.

**Chandler Reach Winery**

9506 W. Chandler Rd., Benton City, WA 99320  
(509) 588-8800  
www.chandlerreach.com

Chandler Reach Vineyards is an estate winery located along the Yakima River overlooking Red Mountain in Benton City. This winery is focused on Italian style wines from Tuscan origins. The Tuscan villa is open Thursday - Sunday, 11 a.m. to 5 p.m. Located on I82, take exit 93. If eastbound, turn left and travel over the freeway (turn right if traveling west.) Turn right on Chandler Rd.

**Chateau Champoux Tours & Tasting**

524 Alderdale Rd., Prosser, WA 99350  
(509) 894-5005  
www.chateauchampoux.com

Five miles from the Columbia River atop the Horse Heaven Hills AVA south of Prosser, the Chateau specializes in vineyard tours and tasting wines produced from Champoux Vineyard grapes. Walk the vineyards, savor the wines. Open June through November 5th by appointment.

**Columbia Crest Winery**

Hwy 221 P.O. Box 231, Paterson, WA 99354  
(509) 875-2061  
www.columbia-crest.com

The largest winery and wine producer in Washington State. The beautiful grounds and facilities of the Columbia Crest Winery are available for large and small groups. Open daily 10:00 a.m. to 4:30 p.m. for tours and tasting.

**Cowan Vineyards**

2880 Lee Rd., Ste. E, Prosser, WA 99350  
(509) 788-0200  
www.cowanvineyards.com

Tasting room opened in 2005 and located in Prosser's Wine and Food Park. Growing quality wine grapes for eleven years and award-winning, handcrafted estate wines. Family-owned and operated. Winter hours: Weekends, Noon - 4pm or by appointment. Summer hours: Thursday through Sunday, 10am - 5pm.

**Desert Wind Winery**

2258 Wine Country Rd., Prosser, WA 99350  
(509) 786-7277  
www.desertwindwinery.com

Desert Wind produces distinctive wines from our Wahluke Slope vineyard sites. Come visit our Southwestern-style winery featuring panoramic views of the Yakima River, enjoy gourmet wine country cuisine at La Mesa, or spend the night in our luxury guest rooms. Open daily.

**Eaton Hill Winery**

530 Gurley Rd., Granger, WA 98932  
(509) 854-2220

Eaton Hill Winery is located in the fruit and vegetable cannery built by Floyd Rinehold about 1930. Since 1983, restoration of the building has continued and in 1988, the first wines were produced. The winery is located near the beautiful Rattlesnake Hills, with orchards and vineyards on the property. There is RV parking, a picnic area and bicyclists are welcome.

**Fidelitas**

51810 N. Sunset Rd., Benton City, WA 99320  
(509) 588-3469  
www.fidelitaswines.com

Fidelitas, Latin for faithful, loyal and true, is a family-owned winery led by veteran winemaker Charlie Hoppes. The winery is faithful to Cabernet Sauvignon, loyal to Bordeaux winemaking techniques, and true to Washington State's Columbia Valley terroir. Visit us at Red Mountain: 51810 N. Sunset Rd. in Benton City.

**Goose Ridge Estate Winery**

16304 N. Dallas Rd., Richland, WA 99352  
(509) 628-3880  
www.goos ridge.com

A family-owned and operated winery dedicated to limited production, handcrafted wines from select, estate-grown grapes. The Monson family has farmed in the Columbia Valley for four decades and are known for their commitment to quality. Tasting room is open 7 days a week, 10:00 a.m. - 6:00 p.m.

**Gordon Brothers Cellars**

671 Levey Road, Pasco, WA 99301  
(509) 547-6331  
www.gordonwines.com

Growing some of the most sought-after wine grapes in the Columbia Valley since 1980. We now use all of the fruit from our 95 acre, southern-exposure vineyard along the Snake River to produce our 100% Estate grown wines.

**Hamilton Cellars, LLC**

P.O. Box 4249, West Richland, WA 99353  
(509) 628-2291

Coming soon to Southridge Village in Kennewick - Hamilton Cellars winery is accepting applications for your next corporate event or unforgettable wedding. Opening late spring 2009.

### **Heaven's Cave Cellars**

2880 Lee Rd., Ste. A, Prosser, WA 99350

(509) 788-0008

[www.heavencave.com](http://www.heavencave.com)

Heaven's Cave Cellars handcrafts small lots of exceptional wine that reveal the essence of the Horse Heaven Hills appellation. As a winery on a mission, we choose to donate 100% of our profits to the Make the DASH Count Foundation. Open Thursday through Monday, 11:00 a.m. - 5:00 p.m. & Friday until 7:00 p.m., in the Prosser Wine & Food Park. Take exit 82 off Hwy 82. Turn right on Wine Country Rd., left on Benitz Rd., and right on Lee Rd.

### **Hedges Family Estate**

53511 Sunset Rd., Benton City, WA 99320

(800) 859-9463

[www.hedgesfamilyestate.com](http://www.hedgesfamilyestate.com)

Hedges Family Estate is located in the heart of Washington's premier American viticultural area, Red Mountain. Since 1987, Tom and Anne-Marie Hedges have been producing world-class wines from their estate vineyards. Just minutes from the Tri-Cities and open for public tastings Saturday and Sunday, 12pm - 4pm. Groups larger than ten must call for appointment.

### **Hogue Cellars**

Wine Country Rd., Prosser, WA 99350

(509) 786-4557

[www.hoguecellars.com](http://www.hoguecellars.com)

Winery founder Mike Hogue produced the first Hogue Cellars wine in 1982. The tasting room offers wine tasting, gift shop, picnic area, and wines including Reserves and rare Terroir wines. Open daily 10am - 5pm and closed on major holidays.

### **Kestrel Vintners**

2890 Lee Rd., Prosser, WA 99350

(509) 786-2675

[www.kestrrelwines.com](http://www.kestrrelwines.com)

Our obsession is to create a line of elegant, distinctive wines. We invite you to try our uniquely crafted Cabernet Sauvignon, Merlot, Chardonnay, Viognier, Sangiovese and Syrah, while browsing in our gift and cheese shop. Open daily 10am - 5pm.

### **Kiona Vineyards Winery**

44612 N. Sunset Rd., Benton City, WA 99320

(509) 588-6716

[www.kionawine.com](http://www.kionawine.com)

Kiona's award-winning wines are available at fine shops and restaurants throughout the Northwest. The tasting room is open from Noon - 5pm, seven days a week.

### **Maryhill Winery**

PO Box 1104, Goldendale, WA 98620

(509) 773-5590

[www.maryhillwinery.com](http://www.maryhillwinery.com)

In the late 1800's Sam Hill, a visionary and philanthropist, sought a unique micro-climate to establish an agrarian society. He found that ideal place. The Lower Columbia River Gorge, one of the finest wine grape growing regions in the world. Maryhill Winery offers fine handcrafted wines from the "Land of Promise," where the rain and sunshine meet. Hours: March 15 - December 15; 10am - 6pm seven days a week.

### **McKinley Springs**

1201 Alderdale Rd., Prosser, WA 99350

(509) 894-4528

[www.mckinleysprings.com](http://www.mckinleysprings.com)

Get away to wine country for some stress reduction and just plain fun. Enjoy a glass of wine in our cozy tasting room or on our deck overlooking the countryside. Open Thursday through Monday 11:00 a.m. - 5:00 p.m., or by appointment.

### **Mercer Estates**

3100 Lee Rd., Prosser, WA 99350

(509) 786-2097

[www.mercerwine.com](http://www.mercerwine.com)

Tasting room opening spring of 2009. The Mercer and Hogue families share their passion and twenty-five years of Columbia Valley grape growing and local winemaking heritage bridging generations of excellence in Washington State.

### **Milbrandt Vineyards**

1508 Cabernet Ct., Prosser, WA 99350

(509) 788-0030

[www.milbrandtvineyards.com](http://www.milbrandtvineyards.com)

Ten years of growing experience & 1600 acres of vines have taught Butch and Jerry Milbrandt a thing or two about producing good wine. Visit their new tasting room in Prosser to sample fine wines, while enjoying the view.

### **Oakwood Cellars**

40504 N. DeMoss Rd., Benton City, WA 99320

(509) 588-5332

[www.oakwoodcellars.com](http://www.oakwoodcellars.com)

A friendly boutique winery founded in 1986 dedicated to producing only high quality premium wines. Located in one of the best growing locales in Washington State and situated near the foot of Red Mountain. Oakwood Cellars' handcrafted wines have competed against thousands of wines internationally and have won medals in every varietal category.

### **Olsen Estates**

500 Merlot Dr., Prosser, WA 99350  
(509) 786-7007  
[www.olsenestates.com](http://www.olsenestates.com)

Olsen Estates winery and tasting room is conveniently located off exit 80 on Hwy 82 in Prosser's Vintner's Village. The winery is open daily for tastings. The expansive grounds and hillside views make it an excellent picnic, wedding, and private party site.

### **Pacific Rim**

8111 Keene Rd., West Richland, WA 99353  
(509) 967-7477  
<http://rieslingrules.com>

We're Riesling zealots. Purity is at the core of our winemaking. Our wines are fermented in stainless steel -- preserving the vibrant character of Riesling while creating wines that enhance rather than dominate fresh, flavorful cuisine.

### **Piety Flats Winery**

2560 Donald-Wapato Rd., Wapato, WA 98951  
(509) 877-3115  
[www.pietyflatswinery.com](http://www.pietyflatswinery.com)

Situated in the 1911 Mercantile Building with its old country store charm, you will find a large selection of gourmet foods and gift items. Hours: March through October, Monday through Saturday, 10 a.m. - 5 p.m.; November and December, daily, 10 a.m. - 5 p.m.; and January and February, Saturday and Sunday only, noon - 5 p.m. Take exit 44 from I-82 and go north 1/8 of a mile.

### **Preston Premium Wines**

502 E. Vineyard Dr., Pasco, WA 99301  
(509) 545-1990  
[www.prestonwines.com](http://www.prestonwines.com)

One of the pioneer grape growers in the Columbia Valley since 1972. The tasting room and gift shop offers visitors a chance to browse and take a self-guided tour of the winery. The winery has a picnic park with gazebo and amphitheater; and the tasting room offers sweeping views of the vineyards and Pasco's agricultural lands. Hours: 10am - 5:30pm daily.

### **Seth Ryan Winery**

35306 N. Sunset Rd., Benton City, WA 99320  
(509) 588-6780  
[www.sethryan.com](http://www.sethryan.com)

Owned and operated by two families, Seth Ryan focuses on quality not quantity. Its location on the way to Interstate 82 makes it an ideal stop for convention delegates from the west side of the state.

### **Sleeping Dog Wines**

45804 N. Whitmore PR NW, Benton City, WA 99320  
(509) 460-2886  
[www.sleepingdogwines.com](http://www.sleepingdogwines.com)

Located west of Benton City, overlooking the Yakima River and adjacent to the Buoy vineyards. We are family-owned and operated, with a lot of help from our friends. Small production of fruit-forward wines. Dog friendly! Tasting and sales by appointment and event weekends.

### **Snoqualmie Vineyards**

660 Frontier Rd., Prosser, WA 99350  
(509) 786-5558  
[www.snoqualmie.com](http://www.snoqualmie.com)

Snoqualmie has been producing award-winning wines from Washington State's Columbia Valley Vineyards for nearly two decades. Relying on flat-out delicious grapes and the talents of dedicated winemaker Joy Andersen, the winery has quietly assembled a loyal legion of fans.

### **Tagaris Winery**

844 Tulip Ln., Richland, WA 99352  
(509) 628-0020  
[www.tagariswines.com](http://www.tagariswines.com)

Tagaris is an Estate Winery producing award-winning juice and serving authentic Mediterranean fare. Enjoy delectable Pacific Northwest meats, seafoods, and seasonal game, paired with the delicious, handcrafted Tagaris Wines. Relax in the magnificent outdoor setting where the five earth elements become one.

### **Tapteil Vineyard Winery**

20206 E. 583 PR NE, Benton City, WA 99320  
(509) 588-4460  
[www.tapteil.com](http://www.tapteil.com)

First planted in 1985, this established vineyard of Cabernet Sauvignon, Merlot and Cabernet Franc is now the location of one of Washington's newest wineries. Located on Red Mountain. Tasting room open 11am - 5pm Friday, Saturday, and Sunday (April - December), by appointment and on event weekends. Take Benton City exit 96 off I-182. Follow Hwy 224 East to Sunset Rd., North end of Sunset Rd.

### **Tasawik Vineyards**

357 Port Ave., Studio B, Prosser, WA 99350  
(509) 845-4690  
[www.tasawikvineyards.com](http://www.tasawikvineyards.com)

Tasawik Vineyards is located on scenic bluffs overlooking the Tri-Cities. We invite you to enjoy our small handcrafted lots that highlight the distinct unique characteristics of our site. Tasting room located in the Winemaker's Loft.

### **Terra Blanca Winery & Estate Vineyard**

34715 N. DeMoss Rd., Benton City, WA 99320

(509) 588-6082

[www.terrablanca.com](http://www.terrablanca.com)

Terra Blanca Winery and Estate Vineyard is a unique Tuscan-style winery located on nationally acclaimed Red Mountain. Visitors can expect a wine tasting experience like no other in Washington State. Tasting room open 11am - 6pm daily.

### **Thurston Wolfe Winery**

588 Cabernet Ct., Prosser, WA 99350

(509) 786-1764

[www.thurstonwolfe.com](http://www.thurstonwolfe.com)

Wade Wolfe and Becky Yeaman started Thurston Wolfe in 1987. The winery specializes in small case lots featuring Pinot Gris - Viognier (PGV) Zinfandel, Syrah, Petite Syrah, Lemberger, Dr. Wolfe's Family Red, J.T.W's Port and Sweet Rebecca. Tasting room open 11am - 5pm, Thursday - Monday (June through Labor Day), 11am to 5:00pm Thursday - Sunday (March - Dec).

### **GOING GREEN**

A number of wineries in the area are becoming more eco-friendly. They are achieving this through use of natural energy, sustainable viticulture, and organic practices. Here are a few who have made the transition to eco-friendly:

#### **Badger Mountain Vineyards/Powers Winery**

Bill Powers started raising Mid-Columbian organic grapes twenty years ago and was Washington State's first certified organic vineyard. He has continued his practice of being eco-friendly by adding solar panels to his tasting room to generate solar power, producing homegrown biodiesel, and recycling all garbage. If solar power proves effective, he plans on adding solar panels to his production facility as well. 1106 Jurupa St., Kennewick. (509) 627-4986.  
[www.badgermntvineyard.com](http://www.badgermntvineyard.com).

#### **Hedges Family Estate**

Pete Hedges, winemaker and general manager, expects the winery to be both organic and biodynamic certified soon. They are more sensitive to the needs of the environment by using manure from the dairy industry, rather than fertilizer. Finally, they are using softer types of chemicals that are certified organic and are oil- or sulfur-based. 53511 N. Sunset Rd., Benton City. (509) 588-3155  
[www.hedgesfamilyestate.com](http://www.hedgesfamilyestate.com)

#### **Hightower Cellars**

Tim and Kelly Hightower recently announced their earth-friendly tasting room on Red Mountain. The tasting room is constructed out of old wine barrels and a recycled wood product was also used for the exterior of the Building. 19418 E. 583 PRNE, Benton City. (509) 588-2867  
[www.hightowercellars.com](http://www.hightowercellars.com)

### **Terra Blanca Winery & Estate Vineyard**

Terra Blanca Winery & Estate Vineyard has is certified as Salmon-Safe, meaning their sustainable viticultural farming practices have been audited and found to protect biodiversity, water quality, and habitat for fish and wildlife, particularly native salmon populations. Owner and winemaker Keith Pilgrim manages his vineyards in a sustainable manner and finds that it makes good business sense as well as good grapes. To be certified as Salmon-Safe, vineyards need to meet a rigorous set of guidelines specific to stream protection, water conservation, erosion control, chemical use, and protection of native biodiversity and habitat. 34715 N. DeMoss Rd., Benton City (509) 588-6082. [www.terrablanca.com](http://www.terrablanca.com)

### **APPELLATIONS**

*[Source: Washington Wine Commission]*

As new vineyard sites are planted, and the resulting grapes and wines are evaluated, vintners discover which micro-climates are most suitable for particular varietals. Washington's vineyards include several sites that have distinguished themselves by producing perfect fruit and ultimately, exceptional wines. The Columbia Valley and Red Mountain have become known as appellations of distinction:

#### *Columbia Valley—established 1984*

- Washington's largest viticultural region, covering almost 11 million acres (4,451,700 hectares) representing a full third of Washington State's land mass.
- Nearly 7,000 vineyard acres (2,709 hectares) of wine grapes planted and approximately 100 wineries are encompassed within its borders.
- Columbia Valley's vast size allows for a number of meso- and micro-climates.
- Vineyards are planted on predominately south-facing slopes, increasing solar radiation in summer and promoting air drainage in winter.
- **Merlot** is the most widely planted varietal, followed by **Cabernet Sauvignon** and **Chardonnay**.
- **Riesling** and **Syrah** are also planted in significant quantities.
- Growing season of 180-200 days, with annual rainfall averaging six to eight inches (15-20 cm).
- The Columbia Valley contains American Viticulture regions of Red Mountain, Horse Heaven Hills, Wahluke Slope, Rattlesnake Hills, Snipes Mountain, Yakima Valley, and Walla Walla Valley within its borders.

Jordan Youngs · Director of Marketing & Public Relations

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#### *Red Mountain—established in 2001*

- Located at the east end of the Yakima Valley; and includes more than ten wineries.
- 4,040 acres (1,635 hectares) situated between Benton City and Richland.
- Over 1,000 vineyard acres (404 hectares) currently planted.
- Best known for producing red varieties, Red Mountain is widely planted to **Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, and Sangiovese.**
- Good air, drainage, and light soils encourage the vines to seek nutrients via deep roots.
- Irrigated vineyards allow growers to control vine vigor and ease vines into dormancy before winter.
- Growing season averages 180 days, with rainfall from six to eight inches (15-20 cm) annually.
- Red Mountain is located within the larger Yakima Valley, at its easternmost tip.

#### *Horse Heaven Hills—established in 2005*

- Naturally bounded on the north by the Yakima Valley appellation and on the south by the Columbia River.
- Located in Southeast Washington—total area is 570,000 acres (230,679 hectares) of which about 6,040 acres are planted to grapes.
- Primary grape varieties—**Chardonnay, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, and Syrah.**
- Proximity to the Columbia River and a distinctive topography benefit the area by moderating temperature extremes, providing steep, south-facing slopes for optimum vineyard locations, and providing quick-draining, silty loam soils.
- Elevations range from 1,800 feet at the area's northern boundary to 200 feet at its southern.
- The outstanding sites that have been developed in this area are *Canoe Ridge, Alder Ridge, and Zephyr Ridge.*
- Growers have raised grapes in the Horse Heaven Hills region since 1972.
- There are at least 20 vineyards and four commercial wineries within the region.

#### *Yakima Valley—established 1983*

- Washington State's first appellation includes more than 40 wineries.
- Contains 11,000 vineyard acres (4,452 hectares), over one-third of Washington's vineyards.
- Most widely planted grape is **Chardonnay**, followed by **Merlot** and **Cabernet Sauvignon.**
- **Riesling** and **Syrah** represent significant acreage, with **Syrah** in particular on the rise.
- Silt-loam soils predominate.
- 190-day growing season with annual precipitation of approximately eight inches (20 cm).

#### *Walla Walla Valley—established 1984*

- Walla Walla has more than 65 wineries and more than 1,200 acres (486 hectares) of vineyards.
- **Cabernet Sauvignon** is the leading varietal with **Merlot, Chardonnay, and Syrah** the other predominant varieties.
- **Gewurztraminer, Cabernet Franc** and **Sangiovese** are also represented.
- Loess derived soils which are essentially unconsolidated, unstratified, calcareous silt.
- Growing season of 190 to 220 days, with annual rainfall averaging 12.5 inches (32 cm) per year.

#### *Wahluke Slope—established in 2006*

- Naturally bounded by the Columbia River to the west and south, by the Saddle Mountains on the north, and on the east by the **Hanford Reach National Monument.**
- The Wahluke Slope AVA lies entirely within the established Columbia Valley appellation and is home to more than 20 vineyards, and at least three wine production facilities.
- The 81,000 acre (32,780 hectares) region features approximately 5,200 acres (2,100 hectares) of vineyards—nearly twenty percent of the total wine grape acreage in the state.
- Top grape varieties: **Merlot, Syrah, Cabernet Sauvignon, Riesling, Chardonnay, and Chenin Blanc.**
- Wahluke Slope has one of the driest, warmest climates in the state allowing complete control of vine vigor and ripening through irrigation.

#### *Rattlesnake Hills—established in 2006*

- Located approximately four miles southeast of Yakima, the 68,500 acre (27,721 hectare) appellation has 1,500 acres (607 hectares) under vines.
- With 17 wineries and 29 vineyards, it provides many Washington producers with **Cabernet Sauvignon, Malbec, Merlot, Syrah, Chardonnay, and Riesling.**
- Encompassing an expanse of hills running east to west along the northern point of the Yakima River and south of Moxee Valley, the Rattlesnake Hills AVA lies within both the established Columbia Valley and Yakima Valley appellations.
- Beginning at an elevation of 850 feet and rising up to 3,085 feet, the viticultural area sits higher in elevation than the surrounding Yakima Valley region.
- The first commercial vineyards in the region date back to 1968.
- Vineyards are typically located on ridges and terraces and in areas with good air drainage to avoid late spring and early fall frost and winter kill.

## SUB-APPELLATIONS

### *Columbia Basin/Snake River*

This is where the Columbia, Yakima and Snake rivers meet. The area surrounding the Tri-Cities, which includes the broad hills bordering each side of the Snake River, is benefited by a good climate and ample irrigation. Several large vineyards have achieved reputations for excellent **Merlot, Sauvignon Blanc, Semillon**, and other varietals.

## AGRICULTURAL ABUNDANCE

Washington is commonly known as the world leader in apple production. But few people are aware that the region also produces 75 percent of hops and 40 percent of the asparagus grown in the United States.

More than 200 varieties of fruits, grains, vegetables, and crops are grown in the Columbia Basin area known as the Tri-Cities; and Pasco is home to the largest open-air, fresh-produce Farmers' Market in Washington State. Also, specialty producers are turning the bounty of harvest into value-added specialty and gourmet products: from pickled asparagus and chocolate covered dried cherries; sweet mustards and flavored vinegars; to Bing cherry sauces and flavored pastas—we offer much to sip and sample! In addition, numerous festivals are held throughout the year to celebrate harvest including: Sausage Fest; Untapped Blues Festival; and the Fiery Foods Festival.

## UNIQUELY NORTHWEST CUISINE

Hot salsa. Spicy chili. Succulent salmon. Fresh veggies. Crisp apples. Tender green asparagus. Golden sweet corn. Pickled beans. Whole and spent-grain breads. Tangy mustards. Pepper jellies. Hearty jams and fruit preserves. Vine-ripe berries. Luscious cherries. Red, white, purple, Rangers, Sheppody, Yukon Gold, Burbank, and Russet potatoes! Spearmint. Peppermint. Alfalfa and clover honey. Tangy apricots. Mouth-watering melons. Sun-drenched grapes. Hearty brews. Award-winning wines. Roadside fruit stands. Farmers' markets. This is what Northwest cuisine means in the Columbia Basin—where more than 200 varieties of fruits, grains, vegetables and crops are grown annually.

## FARM DIRECT

The Market is a chance to sip, sample, and purchase direct from the grower. Fruits and vegetables piled high on a flatbed pickup; corn picked just hours before market; the sweet aroma of homemade bread; fresh jellies and preserves; one-of-a-kind, hand-crafted treasures; and the friendly din of a bustling crowd greeting friends and neighbors—this is what a farmers' market is all about.

### *Kennewick Farmers' Market*

Featuring farm-fresh vegetables and fruits, nuts baked goods, plants, local artisans, and craftsmen, plus fun entertainment. Open 9:00 a.m. - 1:00 p.m., Thursdays, June through September. Historic Downtown Kennewick at the intersection of Kennewick Ave. and Auburn St. (509) 585-2301 [www.kennewickfarmersmarket.com](http://www.kennewickfarmersmarket.com)

### *Pasco Farmers' Market*

The largest open-air, fresh-produce farmers' market in Washington State. Open 8:00 a.m. - 12:00 p.m., Wednesdays and Saturdays, May through November. Historic Downtown Pasco at the Intersection of 4th Ave. and Lewis St. (509) 545-0738 [www.pascofarmersmarket.org](http://www.pascofarmersmarket.org)

### *Richland Farmers' Market—Market at the Parkway*

A farmers' and artisans market. The newest addition to the Tri-Cities Farmers' Markets, offering fresh produce and local artists. Open Fridays from 9:00 a.m. to 1:00 p.m., June through September. Richland Parkway at Lee Blvd. and Jadwin Ave. (509) 946-3349

### *Country Mercantile*

Located off Hwy 395 in Pasco, this is more than a roadside fruitstand, it is "entertainment agriculture" at its best. Visitors to the Country Mercantile will find fresh seasonal produce, a host of local and Northwest specialty food products including jams, jellies, pickled asparagus and other vegetables, fruited honeys, sweet onion vinegars and dressings, dried fruits, and a staggering assortment of candies and other goodies. Owner Jay Wood has taken the bounty of harvest and turned it into sumptuous confectionary temptations! The Country Mercantile features an on-site candy kitchen where they produce wonderful chocolates, brittle, kettle candy, fudge, candied apples, homemade ice cream, and other tasty treats.

The Mercantile also features a country deli with wonderful soups, sandwiches, and daily specials; and a two-story display of country crafts and home collectibles. During October, visitors will find a farm-animal petting zoo to acquaint city-folk with cows, chickens, pigs, and a variety of country livestock. And, each fall the "pumpkin patch" allows families to hop aboard a flatbed truck and take a hay ride to pick a pumpkin right out of the field. Or, they can explore the hay bale and/or corn maze which challenges both the young and young-at-heart. What started out as a small roadside fruit stand to showcase the family farm, has in just a few years become an interactive farm-experience destination. 232 Crestloch Road, Pasco. Jay Wood, owner. (509) 545-2192/(509) 266-4301 [www.countrymerc.com](http://www.countrymerc.com)

## SPECIALTY FOODS & LOCAL GOODIES

Adding “spice to life” is what Columbia Basin entrepreneurs have done by turning their love for good food and secret family recipes into award-winning flavor treats.

### Adams Place Country Gourmet

Sweet-onion vinegar, jams, jellies, chocolates, fresh and dried fruit products sold nationwide, yet produced in the Columbia Valley. Production, packaging, and distribution are a family effort with the whole operation located in the heart of the family orchard. See the process of making chocolates and jams, and if you time it right you can visit the orchard and take home whichever fruit is in season. Walla Walla Sweet Onion spray vinegar is one of their most popular products as well as the chocolate-dipped apricot snippets. Trudi Adams, owner. 193910 E. Game Farm Rd., Kennewick. (509) 582-8564. [www.adamsplacecountrygourmet.com](http://www.adamsplacecountrygourmet.com).

### AJ's Edible Arts

This specialty foods producer is located in Pasco and currently makes six different flavored mustards. *Walla Walla Sweet Onion Mustard* is their most popular; while Bing Cherry Mustard is perhaps the most unique, and a great complement to chicken, beef, and even pork-chops! Other mustards include: *Original, Sweet Hot, Honey and Dill, Horseradish, Jalapeno Pepper, Walla Walla Sweet Onion Bacon, and Walla Walla Sweet Onion Whole Grain*. Edible Arts also produces plum ketchup and barbecue sauce, dilly and garden ranch dressing mixes, dip mixes, as well as fruit butters and syrups. Available at specialty and gourmet food markets as well as the Edible Arts retail and production shop. Alice Jones and Juli Massingale, owners. 313 S. Fourth St., Pasco. (509) 547-3440. [www.ajsediblearts.com](http://www.ajsediblearts.com).

### Baum's House of Chocolate

Named “Best Peanut Butter Cup” and “Best Chocolate-Covered Toffee” by *A Chocolate Lover's Guide to the Pacific Northwest*, this small, out-of-the way candy shop is a hidden treasure waiting to be discovered. Family-owned and operated—visitors can watch chocolate and other wonderful candies being created right before your very eyes. The shop is small and packed from top to bottom with the most delightful treats. A rich, heady aroma of sweet chocolate greets those who visit. Mouth-watering candies, sinful chocolates, Belgium truffles, peanut brittle, and seasonal creations delight the senses and tempt the firmest resolve. Kathryn Baumgarten, owner. 2147 Van Giesen St., Richland. (509) 943-5830.

## DELIGHTFUL DINING

### Anthony's HomePort

Overlooking the Columbia Point Marina and sitting adjacent to Richland's Marina Park. Their menu features fresh Northwest seafood and produce; serving lunch and dinner daily. The view of the Columbia River provides a beautiful backdrop for your dining experience. 550 Columbia Point Dr., Richland. (509) 946-3474.

### Atomic Ale Brew Pub & Eatery

The Tri-Cities first brew-pub featuring *craft beers brewed on-site*, wood-fired gourmet pizza, and specialty dinner entrees. Join the fun in a unique atmosphere—highlighting the area's role in the historic Manhattan Project and World War II. Sample the hand-crafted beers including: Atomic Amber, Half-life Hefeweisen, and Plutonium Porter. 1015 Lee Blvd., Richland. (509) 946-5465.

### Bin No. 20 Steak & Seafood House

Located inside the Red Lion Hotel Pasco, Bin No. 20 features a comprehensive selection of Washington State wines by the glass, bottle, and in tasting “flights.” Designed to focus attention on the wines of Washington State, with complementary menu items, Bin No. 20 launches under the banner, “Great food, great wine, great people.” In addition to offering a choice of 20 different wines by the glass on any given night, the restaurant draws on a cellar of 110 types of wines, and focuses on local produce and a great family atmosphere. 2525 N. 20th Ave., Pasco. (509) 547-0701.

### Bookwalter Winery & Patio Bistro

Situated on four acres of vineyards, Bookwalter boasts beautiful gardens year-round, maintained by Master Gardener Jean Bookwalter. This innovative winery offers sit-down tastings throughout the winery, gardens, and patios. In 2001, Bookwalter opened Washington's first wine lounge and patio bar, serving gourmet Northwest cheeses, meats, specialty breads, vinegar dipping sauces, and a variety of chocolates to enjoy in a relaxed atmosphere, along with their premium wines. Their light culinary menu complements their wine; for purchase by the glass or bottle. Live music can be enjoyed Wednesday through Sunday. 894 Tulip Ln., Richland. (509) 627-5000/(877) 667-8300. [www.bookwalterwines.com](http://www.bookwalterwines.com).

### Cedar's Restaurant

Fine dining on the banks of the Columbia River. This restaurant features choice steak and succulent seafood served by an attentive wait staff in a relaxed fine-dining atmosphere. Great selection of *Northwest wine and craft brews*. Their boat dock and great riverside bar offer a perfect way to end the day for water enthusiasts of all kinds. Cedar's unique location offers resplendent views of the afternoon sun as it sets on Rattlesnake Mountain over the Columbia River. 435 Clover Island Dr., Kennewick. (509) 582-2143. [www.cedarsrest.com](http://www.cedarsrest.com).

### Taverna Tagaris

Taverna Tagaris features Mediterranean-inspired cuisine in a warm inviting space with large dining tables, a wine bar, a lounge area with a cozy fireplace, and intimate bistro style seating, as well as intimate private affairs in The Estate Room. The 9,000 s.f. garden veranda features a 33-foot fountain at its center, two fire-pits, outdoor dining, and an outdoor fireplace; and offers live music and patio dining from its own Patio Kouzina, or Greek kitchen. The Kouzina offers a lighter fare in similar style cuisine to the main dining room. 844 Tulip Ln., Richland. (509) 628-0020. [www.tagariswines.com](http://www.tagariswines.com).

### Monterosso's Italian Restaurant

Located in a 1947 vintage Pullman railroad dining car, lovingly restored as a fine dining restaurant. Featuring the best in high-quality cuisine, utilizing fresh, seasonal, and local produce; paired with the finest *regional wines*. 1026 Lee Blvd., Richland. (509) 946-4525.

### Taco Wagons

Found in various locations throughout the Tri-Cities. Mobile taco wagons travel throughout the area serving a growing Hispanic market, but offer a quick and tasty authentic-style treat. Regularly found at Atomic Foods parking lot, across from Volunteer Park in Pasco.

## PHENOMENAL FALL FOOD FESTIVALS

### Fiery Foods Festival: September

Celebrate the bounty of harvest with food, music, and fun in Historic Downtown Pasco. The festival features local hot peppers and other produce. Tempt your taste buds during the "hot salsa" contest. The "sizzling salsa" contest is a central event along with outdoor music, a microbrew garden, and children's activities. View colorfully costumed caballeros, dance to ethnic music, and experience a variety of family entertainment. Street vendors offer plentiful food options, and artists and craftsmen offer wonderful Northwest crafts and collectibles. (509) 545-0738/(800) 254-5824.

### Harvest Festival: September

Pick up fresh produce at the *Harvest Festival* at Flat Top Park in West Richland. Early morning pancake feed, arts and crafts displays, fresh seasonal produce, and winery events. Festivities include a selection of oil paintings with farm themes, harvest produce, and baked goods; and musical entertainment. (509) 967-3431/(800) 254-5824.

### Catch the Crush: September

Each year Tri-Cities area wineries celebrate harvest with a "Catch the Crush" festival where special events create a fun-filled weekend for the visitor. Watch grapes fresh from the field, tumble their way into giant hoppers which crush them into juice that will become award-winning wines. Walk through vineyards and listen as winemakers and production staff discuss the process of turning grapes into juice—and juice into wine. Watch as freshly crushed grape juice is sent through enormous hoses to large, stainless steel holding tanks. And learn how a very specialized process, which is part science, part nature, and part intuition and creativity, produces some of the finest, most distinct wines in the world. The Catch the Crush festival includes arts and crafts, entertainment, and a variety of displays which add to the festivities. (866) 360-6611/(800) 254-5824.