Your Guide to Over 40 Exciting Wineries

plus Maps, Accommodations, Dining & More!
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The Yakima Valley AVA grows more than 47 wine grapes varieties. The success of this diversity can be attributed to the many different growing aspects within the AVA. The micro climates, heat variations, and different soil types within the three Yakima Valley sub AVAs — Rattlesnake Hills, Snipes Mountain & Red Mountain — play a major role in successfully growing so many grape varieties.

**RATTLESNAKE HILLS AVA**
Rattlesnake Hills, located around the town of Zillah, is named after the Northern Pacific Rattlesnake that inhabits the area. Rattlesnake Hills is almost evenly split between red and white wine grapes, with reds having a slight edge. Riesling is a dominant white grape in this region producing wines with aromas and flavors of lime, lemon, and green apple. Other sites in the appellation offer flavors with a little more stone fruit, particularly peach.

**SNIPES MOUNTAIN AVA**
Snipes Mountain gets its name from Ben Snipes, a cattle rancher who built a house there in the 1850s. It’s the second smallest appellation in Washington with just 820 of the 5,145 acres planted in over 30 vinifera varieties. Chardonnay and Cabernet Sauvignon the most planted. Fruit from this AVA offer unique aromas and flavors which have made it desirable for winemakers to identify it as a Snipes Mountain-designated wine.

**RED MOUNTAIN AVA**
The Red Mountain AVA is located on the far eastern side of the Yakima Valley. It is the smallest appellation in Washington state with just 2,227 of the 4,040 vineyard acres planted. Cheatgrass, a plant that grows naturally in the region, turns bright red in early spring giving Red Mountain its name. The nearby Yakima River moderates temperatures and provides continual airflow, guarding against frost.

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**Celebrating Our Founders**
The Yakima Valley Founders’ program commemorates the founders of the Yakima Valley wine industry and its legacy within Washington state. It’s an opportunity to celebrate the success of the dream these visionaries had of creating one of the world’s most prestigious wine growing regions.

When you see these logos, know that the winemaker or grower involved with the business has been active and instrumental in the Yakima Valley wine industry for 25 years or longer.
VISITING and tasting in the Yakima Valley is a treat any time of the year, but a weekend trip during one of our Association-sponsored events can be especially memorable.

SPRING BARREL TASTING  April 26–28, 2019
The most popular annual event for Yakima Valley vintners and those who appreciate the fine wines coming from the Valley. Sample unfinished wine right from the barrel and gain insight into the artistic process at each winery.

April 27–28, 2019
Yakima Valley’s newest event is the perfect opportunity to enjoy Spring Barrel Tasting festivities without the crowds. Participating winemakers will open their tasting rooms exclusively to Winemaker’s Table guests, offering exclusive tastings of library wines, current vintages and barrel samples. Learn the history, nuances and stories of each wine in an intimate seated tasting.

In addition to these smaller tasting experiences, your Winemaker’s Table ticket will be honored as a Premier Pass to all participating wineries for the duration of the event weekend.

Weekend tickets are $75. Tickets are limited and must be purchased in advance. Visit wineyakimavalley.org for more information.

CATCH THE CRUSH  October 12–13, 2019
Celebrate the harvest as each winery offers special events, including grape stomp, harvest and crush activities, tours, free-run juice, hors d’oeuvres, live music and, of course, wine tasting.

THANKSGIVING IN WINE COUNTRY  November 29–30, 2019
Visit during November as wineries celebrate the season. Take a leisurely tour and get first-hand recommendations from the winemakers on which wines pair best with your holiday festivities.

RED WINE & CHOCOLATE  February 15–16, 2020
The natural affinity between dark chocolate and red wine is no secret. During Red Wine & Chocolate event weekend, each participating winery pairs sumptuous chocolate confections with their very own remarkable red wines.

WINE LOVER’S EXPERIENCE  February 15–16, 2020
Scheduled tastings at participating wineries offers a sneak peek of new releases, reserve wines or those that have scored 90+ points. Reservations required.

For more info or to purchase tickets and Premier Passes, visit WineYakimaValley.org
WOMEN WINEMAKERS

Meet the changing face of Yakima Valley Wine

At its best, wine tends to express feminine qualities. Taste a great wine and you enjoy delicate floral aromas, luscious fruit flavors, elegant textures, and soft tannins. There have also been hints, by Yale University scientists, that women have a better sense of taste than men. But yet, the industry is dominated by men.

However, the tide is changing...slowly, but it is changing. More women than ever before are entering the wine industry, be it as a sommelier, viticulturist or winemaker. The Yakima Valley wine industry is part of that change. The following winemakers are breaking stereotypes and laying the groundwork for future women interested in entering the world of wine. These women are creating phenomenal wines and playing huge roles for the coming generation of women winemakers.

Winemaker Sarah Fewel co-owns Cultura Wine in Zillah. Sarah immersed herself into the industry by helping at neighboring wineries and taking classes to learn the business of wine and winemaking. In 2005, she and her husband launched their inaugural wines.

One wine that sets Cultura apart is Merlot. In 2013, screenplay writer Rex Pickett, best known from the movie Sideways, visited the winery. He participated in a blind tasting and raved about the Cabernet Sauvignon in his glass. Upon learning the wine was a Merlot, he was convinced it was a joke. Pickett realized the wine in his glass truly captured a sense of place.

Winemaker Kerry Shiels is the winemaker for Côte Bonneville in Sunnyside. Shiels originally chose engineering as her career of choice. After six years of working for Fiat, she realized her heart was in agriculture. She moved to California and earned a master’s degree in viticulture and enology from UC Davis. She has worked grape harvests all over the globe. While in Australia, she became enamored with Syrah. She expanded the range of wines showcasing her family’s DuBrul Vineyard, including Syrah in 2010 and Train Station Cabernet Sauvignon in 2013.

Winemaker Jacki Evans is winemaker for Owen Roe winery in Union Gap, is originally from Austin, Texas. Jacki earned a bachelor’s degree at the University of Texas with additional wine studies at Napa Valley College and UC Davis. She is a global harvest hopper with 16 harvests around the world, including Australia, New Zealand, Austria, Napa Valley and Willamette Valley. She’s been in the Yakima Valley making wine at Owen Roe Winery since the 2013 vintage and recently created her own brand, Sin Banderas.

Winemaker Kelly Hightower is the co-winemaker at Hightower Cellars on Red Mountain. Kelly’s love affair with wine began while she was a student at UC Berkeley. While in Berkeley, she enrolled at Santa Rose Community College to study viticulture and enology. She couldn’t get enough of this complex beverage. Unaware of how or where she would land, Kelly knew she would spend a career in the wine industry. She landed her first job in the accounting department of Columbia Winery in 1994, met her husband, Tim, and together they started Hightower Cellars.

Winemaker Carolina (Cat) Warwick is the co-owner/co-winemaker at Wit Cellars in Prosser. Cat has worked in the wine industry in the Yakima Valley since 2001 when she was pouring wine at Apex Cellars. She, too, knew the wine industry was her calling. She enrolled in the Yakima Valley College Viticulture and Enology program and became the first graduate of the program. Cat has been making wine since graduating.
YAKIMA WINE COMMUNITY
**AntoLin Cellars**

14 N Front St, Yakima, 98901  |  509.961.8370  |  antolincellars.com

Hours:  Wed–Thurs 3a–8p; Fri 1p–9p; Sat 1p–7p; Sun Noon–4p; Closed Sundays in winter

Tasting Fee:  $4 for whites; $6 for reds

Varietals:  Estate Riesling, Chardonnay, Viognier, Estate Cabernet Sauvignon Rosé, Cabernet Franc and all Estate
Cabernet Sauvignon, Malbec, Carménère

Bottle to Bring Home:  Brandon’s Board Oh! (Bordeaux-style Blend)

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**Gilbert Cellars**

Tasting Room:  5 N Front St, Ste 100, Yakima, 98901  |  Winery: 2620 Draper Road, Yakima, 98903
509.249.9049 x2  |  gilbertcellars.com  |  vino@gilbertcellars.com

Hours:  Tasting Room: Mon–Thurs 1p–7p; Fri–Sat 1p–9p; Sun 11a–4p; Closed Mondays in January
Winery:  By appointment only, Apr–Sept, 509.249.9049 x7

Tasting Fee:  Fee varies, waived with two bottle purchase

Varietals:  Chardonnay, Riesling, Rosé (Mourvèdre, Grenache), Vin Du Vallée (Grenache Blanc, Viognier),
Cabernet Sauvignon, Malbec, Pinot Noir, Allobroges (Syrah, Grenache, Mourvèdre),
Left Bank (Cabernet Sauvignon, Merlot, Petit Verdot)

Bottle to Bring Home:  Allobroges

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**JB Neufeld**

2620 Draper Rd, Yakima, 98903  |  206.255.0119  |  jbneufeld.com  |  brookeneufeld@gmail.com

Hours:  By appointment only

Tasting Fee:  None

Varietals:  Cabernet Sauvignon

Bottle to Bring Home:  2015 Yakima Valley Cabernet Sauvignon

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**Kana Winery**

10 S 2nd St, Yakima, 98901  |  509.453.6611  |  kanawinery.com  |  customerservice@kanawinery.com

Hours:  Mon–Thurs Noon–6:30p; Fri–Sat Noon–10p (Music 7–9p); Sun Noon–5p. National sports events on wide
screen year round.

Tasting Fee:  $5, waived with purchase

Varietals:  Chardonnay, Riesling, Rhône Red blends, Tempranillo, Old Vine Lemberger

Bottle to Bring Home:  Dark Star

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**Owen Roe**

309 Gangl Rd, Wapato, 98951  |  509.877.0454  |  owenroe.com  |  uniongaptr@owenroe.com

Hours:  Winter: Daily 11a–4p (weather permitting)
Spring–Fall: Daily 11a–5p (beginning March 2017)

Tasting Fee:  $10, waived with purchase

Varietals:  Chardonnay, Riesling, Cabernet Sauvignon, Cabernet Franc, Syrah, Rhone & Bordeaux blends, dessert wines

Bottle to Bring Home:  Yakima Valley Red Wine
Southard Winery
Tasting Room: 811 W Yakima Ave, Ste 101, Yakima, 98901 | Winery: 670 Tibbling Rd, Selah, 98942
509.452.8626 | southardwinery.com | info@southardwinery.com
Hours: Tasting Room: Fri Noon–7p; Sat–Sun Noon–5p
Winery: By appointment
Tasting Fee: $5
Varietals: Rhône varietals (Syrah, Grenache, Mourvèdre, Roussanne, Viognier) and Cabernet Sauvignon
Bottle to Bring Home: Syrah

Treveri Cellars
71 Gangl Rd, Wapato, 98951 | 509.877.0925 | trevericellars.com | info@trevericellars.com
Hours: Mon–Thurs Noon–5p; Fri–Sat Noon–6p; Sun Noon–4p
Tasting Fee: None
Varietals: Sparkling wine - Blanc de Blancs, Blanc de Noirs, Rosé, Riesling, Gewürztraminer, Syrah
Bottle to Bring Home: Brut Blanc de Blancs

Wilridge Vineyard, Winery & Distillery
250 Ehler Rd, Yakima, 98908 | 509.966.0686 | wilridgewinery.com | info@wilridgewinery.com
Hours: Apr–Sept, Wed–Sun; Oct–Mar, Fri–Sun
Tasting Fee: $7–$15
Varietals: Chardonnay, Chenin Blanc, Ice Wine, Muscat Blanc, Pinot Grigio, Roussanne, Sauvignon Blanc, Semillon, Viognier, Barbera, Cabernet Sauvignon, Cabernet Franc, Grenache, Malbec, Merlot, Mourvèdre, Nebbiolo, Petite Verdot, Rosé, Sagrantino, Sangiovese, Sousao, Syrah, Tempranillo, Tinta Cao, Tinta Roriz, Touriga Nacional, Zweigelt, Apple Brandy, Pear Brandy, Grappa
Bottle to Bring Home: Wilridge Vineyard, Winery & Distillery Estate Nebbiolo

TREVERI CELLARS
Treveri Cellars, Washington state’s exclusive sparkling wine house, produces some of the finest handcrafted sparkling wines in the United States. Family-owned and operated since its inception, Treveri prides itself on a tradition of excellence in both winemaking and service, ensuring that each bottle of sparkling wine delivers superior taste and quality.

With a wide array of sparkling wines, including non-traditional varieties such as Riesling and Müller-Thurgau, Treveri largely focuses on 100% varietal sparkling wines, crafting each wine in the traditional method (Méthode Traditionnelle).

Located in the picturesque Yakima Valley, Treveri Cellars boasts beautiful views, hospitable service and unbeatable sparkling wines.

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MEMBERS

Founders Club 25 Years or More Growing the Yakima Valley Wine Industry. See page 2.

Accommodations
Holiday Inn Downtown Yakima
802 E Yakima Ave, Yakima 98901 • 509.494.7000 • holidayinn.com
Home 2 Suites by Hilton, Yakima Airport
2420 W Nob Hill Blvd, Yakima 98902 • 509.453.1806
hom2suites3.hilton.com
Hotel Maison
321 E Yakima Ave, Yakima 98901 • 509.571.1900 • thehotelmaison.com
Ledgestone Hotel
107 N Fair Ave, Yakima 98901 • 509.453.3151 • ledgestonehotel.com

Oxford Suites
1701 E Yakima Ave, Yakima 98901 • 509.457.9000 • 800.404.7848
oxfordsuitesyakima.com

Bed & Breakfasts
Birchfield Manor
2018 Birchfield Rd, Yakima 98901 • 509.452.1960 • birchfieldmanor.com
Orchard Inn B&B
1207 Pecks Canyon Rd, Yakima 98908 • 509.966.1283
orchardinnbb.com
RV Parks
Trailer Inns of Yakima
1610 N 1st St, Yakima 98901 • 509.452.9561 • 800.699.4784
trailerinnsrv.com

Craft Beverages

Bale Breaker Brewing Company
1801 Birchfield Rd, Yakima 98901 • 509.424.4000 • balebreaker.com

Craft Beverage Yakima
Yakima, WA 98901 • craftbeverageyakima.com

Tieton Cider Works
619 W J St, Yakima 98902 • 509.571.1430 • tietonciderworks.com

Dining
crafted
22 N 1st St, Yakima 98901 • 509.426.2220 • craftedyakima.com

HopTown Pizza
2560 Donald Wapato Rd, Wapato • 509.952.4414 • hoptownpizza.com

Second Street Grill
28 N 2nd St, Yakima 98901 • 509.469.1486 • secondstreetgrill.com

Yakima Steak Company
221 W Yakima Ave, Yakima 98902 • 509.571.1472

Visitor Services
Visit Union Gap
107 W Ahtanum Rd, Union Gap 98903 • 509.575.8770 • visituniongap.com

Wine Yakima Valley
10 N 9th St, Yakima 98901 • 800.258.7270 • 509.571.7483
wineyakimavalley.org

Other Services
Multi-Color Global Label Solutions
mcclabelnapa.com

Northwest Distribution & Storage/Wineco
2900 Pringle Rd SE, #100, Salem, OR 97302 • 503.399.0514 • nwdist.com

Terril, Lewis & Wilke Insurance
112 S 4th St, Yakima 98901 • 509.248.3515 • tlwinsurance.com

US Bank
801 N 39th Ave, Yakima 98902 • usbank.com

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Fax: 1-509-453-0166 • Email: yakima@aspenmanagement.net

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721 E. Yakima Avenue, Yakima, WA 509-771-1900 thehotelmaison.com
Insurance Opportunities for Wineries

If your insurance policy is ready to renew, consider the winery-specific policies offered by Jennifer Bliesner at Terril, Lewis & Wilke Insurance.

In addition to representing WineryPlus by Paragon, Jennifer is just one of two agents in Washington representing the specialty winery insurance program of Prime Vintage of Lodi, California. Prime Vintage offers coverage not normally found on a typical insurance policy, including wine in transit, tank leakage and contamination, and can accommodate wine production, custom crush, tasting rooms, vineyards, restaurants, residences and guest homes. For more information, contact Jennifer today at (509) 248-3515.

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We have pioneered the Northwest’s most extensive consolidation program for distributors across the country utilizing our own fleet of refrigerated trailers and network of partner carriers.

2900 Pringle Rd SE #130 | Salem, OR 97302 | 503.399.0514
www.NWDIST.com

NORTHWEST DISTRIBUTION & STORAGE

www.TLWINSURANCE.com

© Richard Duval Images
One of the best things about Yakima — the little berg that could on the west side of wine country — is that it is wonderfully self-contained. Downtown Yakima, all two miles wide of it, is so compact that it is one of the few destinations of its caliber that can be easily accessed entirely by foot. Park your car, and tour the wineries, breweries, restaurants and shopping in downtown Yakima on foot. You’ll love it — we promise!

ANTOLIN CELLARS
14 N Front St | 509.961.8370
AntoLinCellars.com
Discover comfortable, casual décor where you can linger and enjoy luscious wines sourced from our estate vineyard. Or take your wine-tasting experience onto the delightful patio. Wine, Food, Art, Music – all on historic N Front St!

GILBERT CELLARS
5 N Front St | 509.249.9049
gilbertcellars.com
Modern meets rustic in Gilbert Cellars downtown tasting room. Located in the historic Lund building, enjoy a relaxed atmosphere where you can savor up to ten of our delicious handcrafted wines. Open Daily.

KANA WINERY
10 S Second St | 509.453.6611
kanawinery.com
Located in the historic Larson Building, Kana Winery offers a memorable tasting experience with accolade-winning fine wine and food plates with a local emphasis. National sports events on wide screen; Open Daily.

CRAFTED
22 N First St | 509.426.2220
craftedyakima.com
Focused on simple, seasonal, farm-to-table food. Crafted offers seasonal à la carte menu items designed for sharing, or choose the “hands free” chef’s menu, a multi-course experience for the whole table.

SECOND ST. GRILL
28 N 2nd St | 509.469.1486
secondstreetgrill.com
Always Fresh! Always Fun! Second Street Grill is downtown Yakima’s social hub – a place to meet, eat, drink and relax. Enjoy a casual, contemporary dining experience. The sidewalk patio offers an urban dining experience.

STEMS
399 E Yakima #180 | 509.452.8800
stems@hotmail.com
Stems is your premier wine, gift and necessities shop in downtown. Featuring local Northwest wines and a home-grown proprietor with excellent knowledge of wine and the Yakima Valley. Located at the Hilton Garden Inn.

HOLIDAY INN
802 E Yakima Ave | 509.494.7000
holidayinn.com
A traveler favorite because of its great downtown location in the midst of wine country with easy access to event venues. Amenities include an indoor heated saltwater pool, whirlpool, fitness center and Tesla charging station.

UMMELINA DAY SPA
399 E Yakima #183 | 509.225.4772
ummelina.com
At Ummelina, their commitment is an interlude to be remembered and treasured. Your private retreat...massage, hot stones, body treatments, cupping, baths, jetted showers, facials, mani/pedi, organic products and gifts.
Travelers know that sometimes the best roads are the back roads, where the pace is slower, the path less crowded and the experience more genuine. This idea holds true for the hidden wine trails of the Yakima Valley.

Following are nine of the valley’s “back road” wineries — a diverse group that spans the gamut of the Yakima Valley and the many reasons to visit. All are off the regular wine roads and feature the rustic countryside and eccentric pleasures of Yakima Valley’s wine country.

**Wilridge Vineyard, Winery & Distillery**
(250 Ehler Rd, Yakima), located 20 minutes east of downtown Yakima, is one of the only “Recreational Vineyards” in Washington state. You may end up going on a short hike, exploring the estate property, listening to live music on the lawn or enjoying a bottle of wine or brandy on the wrap-around porch of the 100-year-old farmhouse that sits on the edge of the estate vineyard.

**JB Neufeld** (2620 Draper Rd, Yakima) maintains the uniqueness of place. Winemaker Justin Neufeld focuses his talents exclusively on Cabernet Sauvignon. He sources fruit from some of the region’s most exclusive vineyards to produce wines that showcase characteristics from a specific site. Please call ahead before visiting: 509.895.9979.

**Knight Hill Winery** (5330 Lombard Loop Rd, Zillah) features ambitious wines and a spectacular view. Known for crisp Chardonnay, minerally Verdelho and a unique white blend that will tingle your taste buds while the winery’s elegant Syrah and a GSM Rhône blend are sure to please the palate. Pack a picnic and enjoy the expansive view and a bottle of wine from the patio.

**Barrel Springs Winery** (46601 N Gap Rd, Prosser) is a small family owned boutique winery just north of Prosser. The ambiance of the estate vineyard and park-like grounds is a perfect place to savor their premium varietal wines, have a picnic, enjoy a friendly game of horseshoes and peruse the small gift shop for that special item. Wines include Cabernet Sauvignon, Syrah, Cab Franc, Malbec, Merlot, Petit Verdot, Viognier, Chardonnay, Pinot Gris and a Rosé of Syrah.

**Domanico Cellars** (24901 N Crosby Rd, Prosser) is drenched in Washington’s wine history with a vineyard of historical roots. This brand-new 2,000-case winery
and tasting room is located near Prosser. On site are 42-year-old grapevines. A visit to the winery offers a spectacular drive through vineyards and farmland, and if you are visiting during the summer you might enjoy the ever-popular wine slushy!

**DavenLore Winery** (23103 S Davlor PR SW, Prosser) is located 2.5 miles southwest of Prosser. The winery overlooks the beautiful Yakima Valley with panoramic views spanning from the Cascade Mountains, through the irrigated desert, to the distant Rattlesnake Mountain. Truly a magnificent site and sight! Take a seat, enjoy the wine, the view and a great conversation with owner and winemaker Gordon Taylor.

**Sleeping Dog Wines** (45804 N Whitmore PR NW, Benton City) was founded in 2002 by dog lovers Larry and Joyce Oates. Their home and small winery overlook the Yakima River in Benton City. The wines are produced on site in limited quantities maintaining personal involvement in all aspects of production. They believe that wines, like dogs, improve with age, and bottle age reds for up to 10 years before release.

**Purple Star Wines** (56504 N East Roza Rd, Benton City), located in a former fruit-packing warehouse smack-dab between Red Mountain and Prosser, bottles Cabernet Sauvignon, Red Mtn. Red Blend, Merlot, Petit Verdot, Rosé, Chardonnay and even a fabulous hard cider. Owners Kyle and Amy Johnson are on hand to take you through their ever-growing operation, taste through their wines and always offer good conversation.

**Kitzke Cellars** (72308 E 260 PR NE, Richland) is a second-generation family-owned winery that takes pride in their viticulture and low intervention winemaking. They utilize different training methods in the vineyard and indigenous yeasts to showcase the terroir on Candy Mountain. The tasting room views are beautiful, the service welcoming, and the wines outstanding. Off the beaten path indeed, but well worth the visit!
Appellations:

- Yakima Valley
- Red Mountain
- Rattlesnake Hills
- Horse Heaven Hills
- Snipes Mountain
- Naches Heights

Yakima Valley Wineries & Vineyards:

- Yakima Wine Community Wineries
- Zillah Wine Community Wineries
- Prosser Wine Community Wineries
- Red Mountain & Vicinity Wine Community Wineries
- Yakima Valley Vineyards
The Yakima Valley AVA was formed by a series of cataclysmic events that began 15 million years ago.

Volcanoes created lava, ash, and volcanic sediment while ice age glaciers and floods brought pebbles, stones, granite, and quartzite to the region. The earthquakes compressed and wrinkled the land creating ridges running east-west. In the terms of wine quality, these historic occurrences translate into soils that allow grapes and wines to be completely true to their varietal character, or typicity.

**TYPICITY:** The degree to which a wine reflects its varietal origins and thus demonstrates the signature characteristics of the grape from which it was produced. Typicity is the standard of the varietal.

**Following are three popular wine varietals grown in Washington, and the standard tasting profile of each:**

**Cabernet Sauvignon** When choosing a Northwest Cabernet Sauvignon, expect a fruity character from this complex grape. In its youth, the wine appears subtle and restrained. This wine ages beautifully, its character can emerge as black currants, cherry, berry, chocolate, leather, mint, herbs, bell pepper or any combination of these.

**Syrah** The first Syrah grapes in Washington were planted in the Yakima Valley in 1986. Syrah is one of the Rhône varieties sparking great interest in the Valley. A spicy, rich, complex varietal, Syrah grapes turn into big, dark, intensely-concentrated wines with aromas and flavors of blackberries, black currants, roasted coffee and leather.

**Merlot** Plantings of Merlot in the Yakima Valley date back to 1972 when the wine became popular as a single varietal. Merlot is often used as a blending grape as it adds softness, depth, and complexity to the wine. It tends to be full-bodied with complex cherry aromas and flavors of red fruit, mint and spices such as nutmeg or cardamom. It has moderate tannins and slightly higher acidity than those from California.
ZILLAH
WINE COMMUNITY

© Richard Duval Images
Covet Cellars
2911 Roza Dr, Zillah, 98953 | 509.207.7158 | covetwine.com | info@covetwine.com
Hours: Apr–Nov, Fri–Sun 11a–5p; otherwise by appointment
Tasting Fee: $10, waived with $20 purchase
Varietals: Sémillon, Rosé, Cabernet Sauvignon, Limburger
Bottle to Bring Home: Any of our handcrafted wines

Cultura Wine
3601 Highland Dr, Zillah, 98953 | culturawine.com | info@culturawine.com
For tasting appointment, please email us at info@culturawine.com.
Tasting Fee: Tasting fees donated to various charities and organizations through our “Taste for Charity” program.
Varietals: Cabernet Sauvignon, Estate Cabernet Franc, Merlot, Estate Zinfandel and Red Blends
Bottle to Bring Home: Any of our handcrafted reds

Dineen Vineyards
2980 Gilbert Rd, Zillah, 98953 | 619.379.0639 | 206.276.4287 | dineenvineyards.com
Hours: Mid-Apr–Oct, Fri–Sun Noon–5p. See our Facebook page for events and additional openings.
Tasting Fee: Tasting fee refundable with qualifying purchase.
Varietals: Cabernet Sauvignon, Red Bordeaux Blend, Viognier, White Blend, Riesling, Rosé
Bottle to Bring Home: Dineen Heritage

Horizon’s Edge Winery
4530 E Zillah Dr, Zillah, 98953 | 509.829.6401 | horizonedgewinery.com
Hours: Fri–Sun Noon–5p; Closed Dec–Feb (Open Red Wine & Chocolate weekend)
Tasting Fee: $5. With a wine purchase, any return visit to Maison de Padgett or Horizon’s Edge Winery will receive a complimentary tasting.
Varietals: Reds, Whites (Dry and Semi Sweet), Rosé, Desserts, Ports
Bottle to Bring Home: Wishful Thinking Chocolate Port Style Dessert Wine

J. Bell Cellars & Lavender
73 Knight Hill Rd, Zillah, 98953 | 509.865.1935 | jbellcellars.com | info@jbellcellars.com
Hours: Fri–Sun 11a–5p; Mon–Thurs 11a–5p by appointment
Tasting Fee: $10, waived with purchase
Varietals: Cabernet Sauvignon, Cabernet Franc, Malbec, Blends, Chardonnay, Grenache Blanc, Rosé, Cabernet Frank
Bottle to Bring Home: Cabernet Sauvignon

Knight Hill Winery
5330 Lombard Lp Rd, Zillah, 98953 | 509.865.5654 | knighthillwine.com | info@knighthillwine.com
Tasting Fee: $10, waived with purchase.
Varietals: Syrah, Cabernet Franc, GSM (Grenache, Syrah, Mourvedre), White Burgundy Blend, Chardonnay, Verdelho, Late Harvest Verdelho, Dry Riesling
Bottle to Bring Home: GSM

Founders Club
25 Years or More Growing the Yakima Valley Wine Industry. See page 2.
Maison de Padgett Winery
2231 Roza Dr, Zillah, 98953 | 509.829.6412 | maisondepadgettwinery.com
Hours: Fri–Sun 11a–5p; Closed Dec–Feb (Open Presidents Day weekend)
Tasting Fee: $5. With a wine purchase, any return visit to Maison de Padgett or Horizon’s Edge Winery will receive a complimentary tasting.
Varietals: Reds, Whites (Dry and Semi Sweet), Rosé, Desserts, Ports
Bottle to Bring Home: Smoking Gun Coffee Port Style Dessert Wine

Masset Winery
620 E Parker Heights Rd, Wapato, 98951 | 509.877.6675 | massetwinery.com
Hours: Feb–Nov, Fri–Mon 11a–5:30p; Dec–Jan by appointment
Tasting Fee: $5, waived with wine purchase
Varietals: Syrah, Petit Sirah, Tempranillo, Sangiovese, Zinfandel, Primativo, Barbera, Merlot, Red Blends, Chardonnay, Late Harvest Riesling, Grenache, Petite Verdot
Bottle to Bring Home: Syrah

Paradisos del Sol Estate Winery and Organic Vineyard
3230 Highland Dr, Zillah, 98953 | 509.829.9000 | paradisosdelsol.com | info@paradisosdelsol.com
Hours: Daily 11a–6p; Call first during winter
Tasting Fee: $10, waived with $20 purchase
Varietals: Rosé, Oyster White, Sève, B’s Blend, Sangiovese, Paradisos Red, Cabernet Sauvignon, Zort, Angelica
Bottle to Bring Home: Sève

Portteus Winery Inc.
5201 Highland Dr, Zillah, 98953 | 509.829.6970 | portteus.com | info@portteus.com, grapes@portteus.com
Hours: Daily 10a–5p
Tasting Fee: Tasting fee waived with purchase
Varietals: Cabernet Sauvignon, Merlot, Malbec, Zinfandel, Sangiovese, Tempranillo, Petite Sirah, Pinot Noir, Cabernet Franc, Petit Verdot, Barbera, Viognier, Chardonnay, Orange Muscat and Port
Bottle to Bring Home: Zinfandel

Severino Cellars
1717 1st Ave, Zillah, 98953 | 509.829.3800 | severinocellars.com | wine@severinocellars.com
Hours: Mar–Nov, Mon–Sat 10a–6p, Sun Noon–6p; Dec–Feb, Sat 11a–4p
Tasting Fee: $5, waived with purchase
Varietals: Riesling, Viognier, Red Blend, Syrah, Merlot, Cabernet Sauvignon
Bottle to Bring Home: Severino Red
Tanjuli Winery
209 N Bonair Rd, Zillah, 98953  |  509.654.9753  |  tanjuli.com  |  tanjuli@gmail.com
Hours:  Mar–May, Fri–Sun 11a–4p; June–Oct, Daily 11a–5:00p; Nov, Sat–Sun Noon–4p
Open Presidents’ Day weekend, otherwise by appointment or chance
Tasting Fee:  $5, waived with bottle purchase
Varietals:  Carménère, Nebbiolo, Malbec, Pinot Noir, Petit Verdot, Cabernet Sauvignon, Sangrantino,
Aglianico, Mourvèdre, Picpoul Blanc, Viognier, Orange Muscat, Black Muscat Port
Bottle to Bring Home:  Estate Carménère

Two Mountain Winery
2151 Cheyne Rd, Zillah, 98953  |  509.829.3900  |  twomountainwinery.com  |  info@twomountainwinery.com
Hours:  Mid-Feb–End of Nov, Daily 10a–6p. Closed for certain holidays. Otherwise open by appointment or by chance.
Tasting Fee:  $5, waived with $20 wine purchase
Varietals:  Riesling, Rosé, Sauvignon Blanc, Chardonnay, Pinot Gris, Red Bordeaux Blend,
Merlot, Syrah, Cabernet Sauvignon, Reserve Cabernet Franc, Touriga National Port,
Brother’s Reserve wines (Bordeaux Blend, Cabernet Franc, Syrah, Cabernet Sauvignon)
Bottle to Bring Home:  Reserve Cabernet Franc

VanArnam Vineyards
1305 Gilbert Rd, Zillah, 98953  |  360.904.4800  |  vanarnamvineyards.com
Hours:  Valentine’s weekend–Thanksgiving weekend, Fri Noon–6p, Sat 10a–6p, Sun 10a–5p; Otherwise by appointment
Tasting Fee:  $10, waived with $30 purchase
Varietals:  Riesling, Viognier, Cabernet Sauvignon, Merlot, Malbec, Syrah, Cabernet Franc, Red Blend, Rosé
Bottle to Bring Home:  Reserve Cabernet

Accommodations
Zillah Lakes Inn
701 Fountain Blvd, Zillah 98953  •  509.581.0522  •  zillahlakesInn.com

Bed & Breakfasts
Cherry Wood Bed Breakfast and Barn
3271 Roza Dr, Zillah 98953  •  509.829.3500  •  cherrywoodbbandb.com

Dining
HopTown Pizza
2560 Donald Wapato Rd, Wapato 98951  •  509.952.4414
hoptownpizza.com

Activities
Maryhill Winery
9774 Hwy 14, Goldendale, WA 98620  •  509.773.1976
maryhillwinery.com
Washington’s Wine Story Started in Sunnyside

Sunnyside’s wine industry first flourished in the early 1900s when Canadian William Bridgman discovered the unique wine growing terroir. Today, some of Washington’s most acclaimed wineries and vineyards call Sunnyside home. This agricultural community is blessed with a multitude of micro climates which naturally allow wineries, breweries and farm fresh foods to take root. Plan your visit around one of Sunnyside’s community events: Cinco de Mayo (May), Progressive Dinner or Summer Ale Festival (June), Sunshine Days (September), Lighted Farm Implement Parade (December).
Co Dinn Cellars
501 Grant Ave, Sunnyside, 98944  |  509.840.2314  |  codinncellars.com  |  mail@codinncellars.com

Hours:    Wed–Sun 11a–5p, or by appointment
Tasting Fee:  $10
Varietals:  Cabernet Sauvignon, Chardonnay, Syrah, GSM Red Blend, Bordeaux Red Blend
Bottle to Bring Home:  Cabernet Sauvignon Painted Hills Vineyard

Côte Bonneville
1413 E Edison Ave, Sunnyside, 98944  |  509.840.4596  |  cotebonneville.com  |  winery@cotebonneville.com

Tasting Fee:  $10
Varietals:  Bordeaux Blends, Cabernet Sauvignon, Chardonnay, Syrah, Riesling, Cabernet Franc Rosé
Bottle to Bring Home:  Carriage House Bordeaux Blend, Estate Bottled, DuBrul Vineyard
Fortuity Cellars

110 Grandridge Rd, Grandview, 98930 | 509.779.6000 | fortuitycellars.com | info@fortuitycellars.com

Hours: Apr–Oct, Sat Noon–5p, and by appointment. Just call or email anytime.

Tasting Fee: $10, waived for club members or with any bottle purchase.

Varietals: Sauvignon Blanc, Viognier, Rosé of Cinsault, Chardonnay, Cabernet Sauvignon, Merlot, Syrah, Malbec

Bottle to Bring Home: Petit Verdot

Yakima Valley Vintners

110 Grandridge Rd, Grandview, 98930 | 509.882.7069 | yakimavalleyvintners.com

Hours: Apr–Nov, Fri 2–5p, Sat 11a–5p; Winter: by appointment

Tasting Fee: $5, refunded with bottle purchase.

Varietals: Chardonnay, Gewürztraminer, Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, Carménère, Lemberger, Primitivo, Zinfandel, Bordeaux Style Red Blends

Bottle to Bring Home: Primitivo

14 Hands Winery

660 Frontier Rd, Prosser, 99350 | 509.786.5514 | 14hands.com | info@14hands.com

Hours: Daily 10a–5p

Tasting Fee: $7, refundable with bottle purchase

Varietals: Cabernet Franc–Merlot, Cabernet Sauvignon, Dry Gewürztraminer, Merlot, Sauvignon Blanc, Syrah, Late Harvest Viognier, Brut, Brut Rosé, Chardonnay, Hot to Trot Red and White Blends, Moscato, Pinot Gris, Riesling, Sauvignon Blanc

Bottle to Bring Home: Vintage Series Red Blend

Airfield Estates Winery

560 Merlot Dr, Prosser, 99350 | 509.786.7401 | airfieldwines.com | tastingroom@airfieldwines.com

Hours: Summer: Mon–Thurs 11a–5p, Fri–Sun 10a–6p; Winter: Daily 11a–5p

Tasting Fee: $10, waived for club members or with any bottle purchase

Varietals: Moscato, Chardonnay, Sauvignon Blanc, Viognier, Riesling, Late Harvest Riesling, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Barbera, Petit Verdot, Sangiovese Rosé

Bottle to Bring Home: Red Mountain Cabernet Sauvignon

Barrel Springs Winery

46601 N Gap Rd, Prosser, 99350 | 509.786.3166 | barrelspringswinery.com

Hours: Feb 17–Nov, Thurs–Mon 10a–5p; Dec–Feb 16, by appointment

Tasting Fee: $5, refundable with bottle purchase

Varietals: Cabernet Sauvignon, Syrah, Chardonnay, Petit Verdot, Merlot, Pinot Gris, Malbec, Cabernet Franc, BS Red (Bordeaux-style blend)

Bottle to Bring Home: 2014 Syrah

DavenLore Winery

23103 S Davlor PR SW, Prosser, 99350 | 509.786.1575 | davenlore.com

Hours: Fri–Sun 11a–5p; Mon–Thurs by appointment

Tasting Fee: $10, refundable with purchase

Varietals: Riesling, Chardonnay, Rosé, Recovery Red (red blend 750 ml and refillable bottle), Grenache, Mourvèdre, Tempranillo, Aridisol Red (northern Rhône blend), Malbec, Syrah, Cabernet Sauvignon, Petit Verdot, Durif, Syrah Forte (vintage port style), Ruby (10 year aged port style)

Bottle to Bring Home: Petit Verdot

Founders Club

25 Years or More Growing the Yakima Valley Wine Industry. See page 2.
WIT CELLARS

Following their dreams, three friends full of talent, ideas and the desire to create exceptional wines started a winery in Prosser. Owners Flint Nelson, Gina Royer and Cat Warwick bring decades of experience and passion to Wit Cellars.

The winery produces a variety of styles, from sparkling and whites to deep reds and dessert wines. All fruit is carefully sourced and brings a sense of place to the wine.

‘WIT’ speaks to thoughtful and meaningful interactions with friends, a lightness of mood and certain elegance of style — which is the spirit of Wit Cellars.

Domanico Cellars

Winery: 24901 N Crosby Rd, Prosser, 99350 | 206.465.9406 | domiciocellars.com | info@domanicocellars.com
Tasting Room (Opening Summer 2019): 236 Port Ave, Ste D, Prosser, 99350
Hours: Apr–Nov, Thurs–Sun 11a–5p; Other days by appointment; Dec–Mar; seasonal hours
Tasting Fee: $8, refundable with purchase
Varietals: Old Vine Merlot, Old Vine Cabernet Sauvignon, Old Vine Lemberger, Cabernet Franc, Syrah, Tinta Roriz fortified port style, Carménère, Malbec, Bordeaux Blends, Old Vine Chardonnay, Sémillon, Sauvignon Blanc, Old Vine Dry Riesling, Old Vine Muscat, Rosé
Bottle to Bring Home: Old Vine Cabernet Sauvignon, Bordeaux Blends, Old Vine Riesling

Milbrandt Vineyards

508 Cabernet Ct, Prosser, 99350 | 509.788.0030 | milbrandtvineyards.com
(Ryan Patrick Wines coming Spring 2019)
Hours: Thurs–Sun 11a–6p; Mon–Wed by appointment
Tasting Fee: $10, waived with a $20 purchase
Varietals: Viognier, Chardonnay, Riesling, Pinot Gris, Rosé, Brother’s Blend, Merlot, Cabernet Sauvignon, Syrah, Malbec
Bottle to Bring Home: Single Vineyard Series Ravenscliff Malbec

Thurston Wolfe Winery

588 Cabernet Ct, Prosser, 99350 | 509.786.3313 | thurstonwolfe.com
Hours: Feb, Sat–Sun Noon–5p; Mar–Nov, Thurs–Sun 11a–5p; Dec, Sat–Sun Noon–4p; Closed January
Tasting Fee: $10, refundable with purchase
Varietals: Pinot Gris/Viognier, Dr. Wolfe’s Family Red, Lemberger, Cabernet Sauvignon, Malbec, Zinfandel, Petite Sirah, Touriga Nacional Port
Bottle to Bring Home: Zinfandel

Wit Cellars

2880 Lee Rd, Ste A, Prosser, 99350 | 509.786.1311 | witcellars.com | info@witcellars.com
Hours: Summer, Thurs–Mon 11a–5p; Winter, Thurs–Sun 11a–5p; January by appointment
Tasting Fee: $10, refundable with purchase
Varietals: Rosé, Pinot Gris, Pinot Grigio Sparkling, Riesling, Chardonnay, Red Blend, Cabernet Sauvignon, Cabernet Franc, Bordeaux blend, Malbec, Petite Verdot, Syrah
Bottle to Bring Home: Cabernet Franc

Bed & Breakfasts

Cozy Rose Inn Bed and Breakfast
1220 Forsell Rd, Grandview 98930 • 800.575.8381 • 509.882.4669
cozyroseinn.com

Sunnyside Inn
800 E Edison, Sunnyside 98944 • 509.839.5557 • sunnysideinn.com

Craft Beverages

Varietal Beer Company
416 E Edison Ave, Sunnyside 98944 • varietalbeer.com

Dining

Bon Vino’s Bistro & Bakery
22 N 16th, Sunnyside 98944 • 509.837.3936 • bonvinosbistro.com
Pairing food and wine can seem like a daunting task. Summer-time grilling serves up such a wide range of flavors that pairing them with wine can sometimes be a challenge. Because the food may be driven by different flavor accents from a sauce or a spice, each meat could swing from one side of the wine spectrum to the other. Fortunately, the spirit of outdoor dining includes the tendency to serve lighter, less thought-provoking beverages. This simplifies the choice of which wine to put on the table.

One of the Yakima Valley’s biggest strengths is its diversity. The Valley grows more than 46 wine grape varieties which produce a large selection of great wines to choose from when planning a barbecue. The following are some options to consider when selecting the wines for your next outdoor grilling party:

**Sparkling Wine**  Sparkling wines are great for hot weather, and they play well with almost any grilled food. Two local wineries serving outstanding sparkling wines are Treveri Cellars in Wapato and 14 Hands Winery in Prosser.

**White Wine**  White wines are well suited to grilled chicken, fish and some pork recipes. Sauvignon Blanc, a dry Riesling or even an unoaked Chardonnay are pairing options. If you are serving fattier fish, such as tuna or trout, choose a Chardonnay or Viognier. If you are grilling veggie burgers, Chardonnay is a good pick. White wines to consider include: Sauvignon Blanc, Riesling or Unoaked Chardonnay.

**Rosé**  Rosés are very popular right now and will definitely add lift and spirit to summer’s outdoor gatherings. Served chilled, these wines have a bit more acidity than white wines, which allows them to take on some of the grilled flavors.

**Red Wine**  When pork or salmon is on the menu, look for a Primitivo. The richer flavors of the meat rely on the weight and texture of the wine. Those same flavors would get lost with a heavier wine like Cabernet Sauvignon. Smoked meats are also good with a Primitivo, playing off the smoky flavors of the wine.

If you’re serving hamburgers, steak or barbecued ribs, big red wines are what you want. Cabernet Sauvignon or Tempranillo are good matches, but if the spice turns the dish hot, consider something with spice such as Syrah or Malbec.

Although a few of these choices break with the thought of pairing with lighter wines, they are great options for grilled steak or hamburger.

The key to successful wine-food pairing for that backyard barbecue is simplicity. Don’t choose a wine that requires too much thought, and make sure you like both the wine and the food. After all, outdoor grilling is casual, fun and doesn’t really call for over thinking the pairings.
Rosé wine has been a wine style that oozes fun and frivolity. Regardless of its color — pink, copper, or anywhere in between — Rosé is a light and easy drinking wine with aromas and flavors of fresh fruit, making it a staple to serve on summer terraces or on long beautiful evenings.

Rosé is outpacing overall U.S. wine growth, a trend that will ramp up during summer months thanks to the pink drink’s appeal. This year, Rosé should remain top of mind for wine producers, distributors, and retailers as one of the three areas of high growth segments within wine, according to recent Nielsen numbers.

Brad Baldwin, owner of Stems wine shop in Yakima, is seeing more people asking specifically for Rosé wines. “I do sell a lot of Rosé,” says Baldwin. “More wineries are making it, which translates into more available wine to choose from. Rosé is hot right now; it’s in every magazine you pick up. You can’t miss seeing and sipping Rosé this summer.” Baldwin has a great selection and can help you find what you like best. “Most of the Rosés I pick up for the shop are on the drier side, and they are very popular,” says Baldwin.

If you are up for an outing, hit the road in search of your seasonal favorite. Head down the Yakima Valley and taste. The best versions come from grapes specifically harvested for Rosé. They are picked a few weeks earlier than the red grapes, which keeps the acids high and the grape sugars low. Low grape sugars equate to low alcohol, so look for bottles with 13.5 percent alcohol or less. Thinner-skinned grape varieties generally work best for making Rosé, grapes such as Grenache, Sangiovese or Cabernet Franc. There are others, and they are good, but these are baseline grapes to look for.

With its varying degrees of pink, Rosé is as beautiful as it is palatable. It is so popular that you can expect your favorite seasonal sipper to sell out before the end of summer. Many of the wineries will sell out before summer is over, so if you find a favorite, stock up. If a few bottles happen to survive the summer, Rosé is a perfect drink down the road, and it is good with breakfast throughout the year.
RED MOUNTAIN & VICINITY WINE COMMUNITY
Chandler Reach Vineyards
9506 W Chandler Rd, Benton City, 99320 | 509.588.8800 | chandlerreach.com | info@chandlerreach.com

Hours: Feb–Dec, Thurs–Mon 11a–5p
Tasting Fee: $10, waived with minimum wine purchase; $15 reserve tasting
Varietals: Pinot Grigio, Sangiovese, Cabernet Franc, Cabernet Sauvignon, Syrah, Barbera, Carménère
Bottle to Bring Home: Parris Estate Reserve Cabernet Franc

Cooper Wine Company
35306 N Sunset Rd, Benton City, 99320 | 509.588.2667 | cooperwinecompany.com

Hours: Daily Noon–5p, by appointment
Tasting Fee: $15
Varietals: Carménère, Cabernet Franc, Cabernet Sauvignon, Merlot, Various BDX Blends, Tempranillo, Nebbiolo, Chardonnay
Bottle to Bring Home: Estate Red Mountain Carmenère
Hightower Cellars
19418 E 583 PR NE, Benton City, 99320  |  509.588.2867  |  hightowercellars.com
Hours:  Thurs–Mon 11a–5p
Tasting Fee:  $10, applicable towards wine purchase
Varietals:  Red blends (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec), Syrah, Rosé
Bottle to Bring Home:  Estate Blend

Kitzke Cellars
72308 E 260 PR NE, Richland, 99352  |  509.628.9442  |  kitzkecellars.com
Hours:  Summer, Fri–Sun 11a–5p; Mon-Thurs by appointment. Call for winter hours.
Tasting Fee:  $10, refunded with purchase
Varietals:  Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, Sangiovese, Nebbiolo, Viognier, Syrah
Bottle to Bring Home:  Candy Ridge Vineyard, Barrel Select - Field Blend

Purple Star Winery, Muret-Gaston Winery, Native Sun Winery
56504 N. East Roza Rd, Benton City, 99320  |  509.628.7799  |  purplestarwines.com
Hours:  Tue–Sun 11a–5p; extended for special events
Tasting Fee:  $10, refundable with purchase
Varietals:  Cabernet Sauvignon, Syrah, Merlot, Petit Verdot, Rosé, Chardonnay
Bottle to Bring Home:  2015 Muret-Gaston Petit Verdot

Sleeping Dog Wines
45804 N Whitemore PR NW, Benton City, 99320  |  509.460.2886  |  sleepingdogwines.com
Hours:  Apr–Nov, Fri–Sun 11a–5p; Event weekends; Otherwise open by appointment or chance
Tasting Fee:  $10 each for groups of six or more
Varietals:  Merlot, Syrah, Malbec, Petite Sarah, Carménère, Montepulciano, Pound Puppy, Faux Paw, Dolcetto, Carménère Rosé, Sauvignon Blanc, Sweet Aurora (Late Harvest Sauvignon Blanc), Ciel de Chien (red blend)
Bottle to Bring Home:  Montepulciano

Tapteil Vineyard Winery
20206 E 583 PR NE, Benton City, 99320  |  509.588.4460  |  tapteil.com
Hours:  Apr–Nov, Fri–Sun 11a–5p; June–Sept, Thurs–Sun 11a–5p; Also open special event weekends and by appointment
Tasting Fee:  $10, refundable with purchase
Varietals:  Cabernet, Merlot, Cabernet Franc, Malbec, Syrah, Grenache, Mourvèdre, Red Blends, Riesling
Bottle to Bring Home:  Cabernet Sauvignon
Family owned and operated, Terra Blanca began as the vision of Keith and ReNae Pilgrim. With their combined passion for wine and adventurous spirit, the founding of Terra Blanca quickly became a reality. After purchasing virgin land in a desert consisting of sagebrush located on the southwest slopes of what has become recognized as one the world’s great growing regions, Keith and ReNae began development of their Red Mountain vineyard and winery in early 1993. Terra Blanca crushed their first grapes in the autumn of that same year with purchased fruit and crushed their first estate-grown grapes in the fall of 1997. Currently, Terra Blanca has over 100 acres of vines in production with more added each year. Latin for “white earth,” Terra Blanca signifies the white carbonate-rich soils in its estate vineyard. The high-mineral, high-carbonate soils, along with the warm, dry and breezy southwest exposure allows Terra Blanca’s vineyard to produce concentrated grapes with a defined sense of place. Perched on the southwest slope of Red Mountain, Terra Blancas Tuscan-inspired architecture includes a beautifully appointed tasting room where you can expect breathtaking panoramic views of the lower Yakima Valley as well as a wine tasting experience like no other.
SCENIC DESTINATION TASTING ROOMS LOCATED IN SPOKANE, GOLDENDALE & VANCOUVER, WASHINGTON

DOG FRIENDLY YEAR-ROUND

SHOWCASING THE RICH AND DIVERSE FLAVORS OF WASHINGTON STATE WINE WITH PASSION, PATIENCE, BALANCE.

“Pacific Northwest Winery of the Year”

@MARYHILLWINERY
MARYHILLWINERY.COM
The wineries and growers of the Yakima Valley invite you to use this guide as a roadmap to Washington’s first wine-producing region. Yakima Valley Wine Country is a scenic and leisurely two to three hour drive from Seattle, Portland or Spokane.