

# TASTING ROOMS WITH A *view*

A TOUR THROUGH WASHINGTON'S MOST SCENIC  
DESTINATION WINERIES AND BREWERIES





## EASTERN WASHINGTON IS LOADED WITH NATURAL BEAUTY:

Rolling fields of onions, wheat and hops, and lush terraced vineyards cut into high desert plateaus, all carved by the majestic Columbia River—what could be better? Consider taking in that view from the veranda of a winery tasting room with a smooth Cabernet or a crisp Gewürztraminer in hand. Wine expert **Paul Zitarelli** offers a way to have your views and drink them, too, during a 7-day wine country itinerary centered on visits to tasting rooms loaded with ambiance, killer settings and surprising delights. And because so many oenophiles moonlight as beer lovers (or count true beer fanatics among their travel companions), we asked our brew guru **Kendall Jones** to map the beer country in the heart of wine country by way of some equally charming and refreshing brewery side trips.

PHOTOS BY ANDREA COAN



Cadaretta's tasting house in Walla Walla offers views of the vineyards and a relaxing place to drink wine with friends



## DESTINATION-WORTHY TASTING ROOMS

### Wineries

- 1 Swiftwater Cellars
- 2 Boudreaux Cellars
- 3 Nefarious Cellars
- 4 Cave B Estate Winery and Resort
- 5 Treveri Cellars
- 6 Owen Roe Winery
- 7 Two Mountain Winery
- 8 Hedges Family Estate
- 9 Fidelitas
- 10 Col Solare
- 11 Abeja
- 12 Dunham Cellars
- 13 Charles Smith Wines
- 14 Cadaretta
- 15 Amavi Cellars
- 16 Tero Estates
- 17 Columbia Crest Winery
- 18 Maryhill Winery
- 19 Celilo Vineyard
- 20 AniChe Cellars

### Breweries

- 1 Wild Earth Brewing
- 2 Icicle Brewing
- 3 Bale Breaker Brewing
- 4 Snipes Mountain Brewing
- 5 Whitstran Brewing
- 6 Horse Heaven Hills Brewery
- 7 Horse Heaven Saloon
- 8 White Bluffs Brewing
- 9 Burwood Brewing
- 10 Dragon's Gate Brewing
- 11 Double Mountain Brewery
- 12 pFriem Family Brewers
- 13 Full Sail Brewing
- 14 Everybody's Brewing
- 15 Acadian Farms & Brewery



## DAY 1

### Following the Missoula Floods

**THERE'S NOTHING LIKE** dodging weaving semis on Snoqualmie Pass to make a person thirsty. Fortunately, by the time you descend the eastern flanks of the Cascades, it's time to exit Interstate 90 and head toward Suncadia Resort, where you'll find **SWIFTWATER CELLARS** (Cle Elum, 301 Rope Rider Drive; 509.674.6555; [swiftwatercellars.com](http://swiftwatercellars.com)), just four miles from the highway. The decor is Tuscan villa meets Northwest coal mine; the atmosphere is family-friendly (including canine members), and the typical scene includes scads of parents sipping a series of Swiftwater wines on the spacious deck while their children and animals frolic in the fields below. With Suncadia lodging just a walk or short shuttle ride away, those parents display an unworried, "Maybe I'll have just one more glass" attitude. The wines, made by longtime winemaker Linda Trotta (formerly of Sonoma's Gundlach Bundschu Winery), pair wonderfully with the wood-fired flatbreads made on site at Swiftwater's **HOIST HOUSE RESTAURANT**.



Swiftwater's Tuscan-villa-meets-Northwest-coal-mine outdoor patio, in Cle Elum

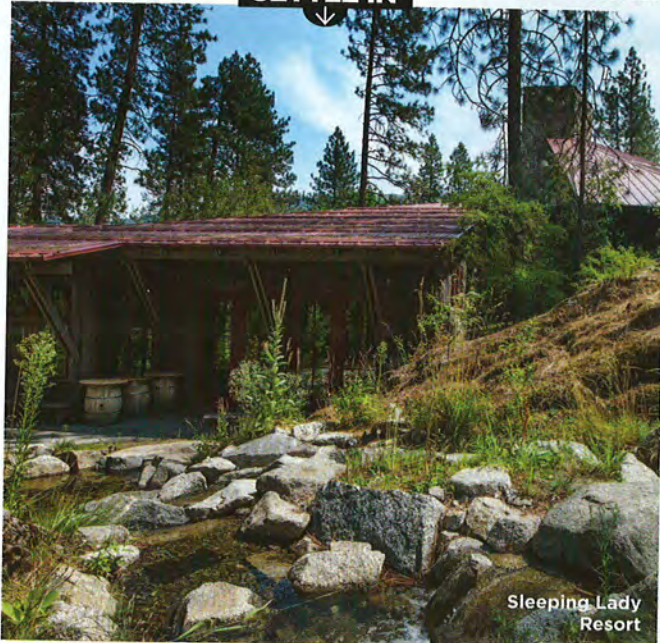


The relaxed vibe here makes it difficult to depart, but depart you must, up and over Blewett Pass on U.S. Highway 97. This back-door, bat-cave entrance into Leavenworth is one of the most pleasingly verdant drives in the state during most seasons (though often harrowing during the winter). Today, you're only passing through Washington's faux Bavaria, heading eight miles beyond to reach **BOUDREAU CELLARS** (Leavenworth, 4551 Icicle Creek Road; 509.548.5858; [boudreauxcellars.com](http://boudreauxcellars.com)). Boudreaux also has a tasting room in Leavenworth with regular hours, but an entirely different experience awaits serious wine collectors (and wine club members and those interested in buying wine by the case) who make an appointment ahead of time to visit Rob Newsom at his off-the-grid winery. The winery is four miles beyond the power grid, and all electricity is provided by propane generators. Use the odometer—this is not an easy address to find—and take a deep breath before driving your car over Eightmile Creek on a rickety-looking bridge. Upon arrival, seek out the hand-crafted wooden bar, where Newsom will regale you with tales of winemaking and rock-climbing in his Cajun twang. There's also a loft with 360-degree view of the barrels, but be sure not to leave without seeing the subterranean barrel room, which feels a little like Old World catacombs.

**BEST BOTTLES TO BRING HOME**

SWIFTWATER CHARDONNAY // BOUDREAU CELLARS MERLOT

**SETTLE IN**



Sleeping Lady  
Resort

Five miles back toward Leavenworth on Icicle Road, you'll reach your dinner and lodging destination for the night, the **SLEEPING LADY RESORT** (Leavenworth, 7375 Icicle Road; 509.548.6344; [sleepinglady.com](http://sleepinglady.com)). Dinner at the on-site Kingfisher restaurant is served buffet style, but this is no typical buffet, with its changing menu featuring seasonal ingredients fresh from Sleeping Lady's 2-acre organic garden. The accommodations are a series of Northwest dream cabins, all airy lofts and alcoves—and no TVs in sight. All the better: You'll be inspired to walk the grounds, which include bars and cafés, a sauna and rock-lined swimming pools.

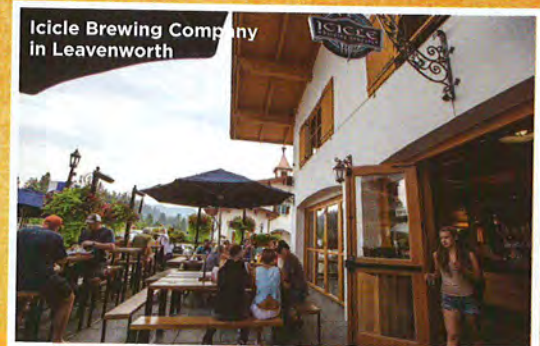
**BEER TOURING IN  
CASCADE WINE COUNTRY**



Wild Earth Brewing  
Company in Roslyn

Located on the main drag in Roslyn, the tiny town located just a few miles from Suncadia Resort, **WILD EARTH BREWING COMPANY** invites you to visit its intimate beer-only tasting room, where thirsty locals and beer tourists vie for barstools or a seat at one of just three tables. Sip a pint of Tamarack pale ale, Wild Earth's flagship beer, gaze out the tall, wood-framed windows at the surrounding ridgelines, and imagine yourself as a character in the television series *Northern Exposure* (filmed in Roslyn in '90s). *Open Fri.–Sun. 21 and older only. Roslyn, 200 N First St.; 509.649.2466; [wildearthbrewing.com](http://wildearthbrewing.com)*

Include a stop in Leavenworth and join someone else's party at one of the large, shareable tables on the patio in front of **ICICLE BREWING COMPANY**—or slip inside and cozy up to the bar in the tasting room, which overlooks the brewery's towering stainless steel fermentation tanks. Hops lovers enjoy the Bootjack IPA, while those looking for something lighter appreciate the Crosscut pilsner. The food menu is limited but delicious, offering sandwiches and snacks made using local products. *Open daily. All ages welcome before 10 p.m. Leavenworth, 935 Front St.; 509.548.2739; [iciclebrewing.com](http://iciclebrewing.com)*



Icicle Brewing Company  
in Leavenworth



Cave B's  
Cliffehouses  
in Quincy are  
embedded into  
the hills for a  
gorgeous view  
of the river



irrigation, all is possible, and the estate vineyards at Cave B emerge as a green oasis in the desert.

The winery and resort—perched on a sweeping bluff above the Columbia—are intertwined. For example, luxury yurts are scattered through some of the vineyard blocks, giving an impression of being somewhere between wine country and the Mongolian steppe. Cave B wines used to seem like an afterthought, but in recent years, winemaker Alfredo “Freddy” Arredondo has turned them into a reason to visit. With some of the only sections of the Ancient Lakes AVA warm enough to ripen red grapes, Cave B has developed a broad portfolio of wines expressive of this unique terroir in which they’re grown.

Arredondo’s wines are also available at the on-site restaurant, Tendrils, where the menu takes advantage of its location in the vineyards, offering clever items such as pork belly smoked with grapevine wood. After dinner, it’s back to your yurt, or better yet, one of Cave B’s Cliffehouses. Designed by notable Seattle architect Tom Kundig of Olson Kundig Architects, each Cliffehouse has a small patio perfect for watching the sunset light up the Columbia in hues of claret and gold.

**BEST BOTTLES TO BRING HOME**

**NEFARIOUS CELLARS SYRAH, DEFIANCE VINEYARD //  
CAVE B CUVÉE BLANC**

Local Myth Pizza  
in Chelan



## BEER TOURING IN LAKE CHELAN WINE COUNTRY

With brightly painted walls and cozy booths, the hip little pizza joint **LOCAL MYTH PIZZA** serves salads, thin-crust pizza and good beer in a casual, kid-friendly scene. While the Margherita Myth pizza is legendary (consider adding prosciutto), don’t be afraid to skip the pie and order beer only; many locals gravitate to Local Myth for brews. With nine taps pouring a rotating selection of Northwest beers, you’re certain to find something satisfying, but be sure to try the Alpine Märzen from Alpine Brewing Company, the only beer that’s always in the lineup. *Chelan, 122 S Emerson St.; 509.682.2914; localmythpizza.com*

COURTESY OF LOCAL MYTH PIZZA



## BEER TOURING IN YAKIMA VALLEY WINE COUNTRY

There is something enchanting about drinking beer in the middle of a hops field, and that's exactly what you'll do at **BALE BREAKER BREWING COMPANY**, where the children of one of Yakima's hops-farming families constructed a brewery and beer-only tasting room in 2013. In addition to a taproom and bar, there is plenty of room on the patio to enjoy a sunny afternoon and a pint of Field 41 pale ale, named for the surrounding field, where Bale Breaker grows Cascade hops. The hops grow tall by the first of July and are ready for harvest at the end of August. *Open Tue.-Sun. Kids welcome. Yakima, 1801 Birchfield Road; 509.424.4000; balebreaker.com*

The large, lodge-like building conjures thoughts of a ski vacation, which is odd, because **SNIPES MOUNTAIN BREWING** restaurant and brewery is located in the heart of the Yakima Valley in the gritty, work-a-day town of Sunnyside. The mountain lodge theme continues inside, where the dining room features an enormous rock wall and fireplace. Order one of the regular offerings, such as Coyote Moon brown ale, or ask for one of head brewer Chad Roberts' fresh-hops ales—made with freshly harvested hops from the nearby fields—of which he plans to brew several versions this year (available starting in mid-September). *Open daily. All ages welcome. Sunnyside, 905 Yakima Valley Highway; 509.837.2739; snipes-mountain.com*

Don't expect anything too fancy at the no-frills Prosser brewery and eatery **WHITSTRAN BREWING**; basic burgers, fries and sandwiches accompany a broad selection of beers crafted by brewmaster Larry Barbus. You'll usually find at least seven or eight different creations on tap at



Kevin Smith, Patrick Smith, Meghann Quinn and Kevin Quinn of Bale Breaker Brewing Company

Whitstran, so the sampler tray is perfect for sharing. Order a Steamy Cream California common ale, a light and refreshing beer that is a hybrid of two styles—cream ale and a steam beer, each noted for its effervescent quality. It goes down smooth on a hot afternoon, especially when sitting on



The sampler tray from Whitstran Brewing

one of Whitstran Brewing's two patios. *Open daily. Kids welcome. Prosser, 1427 Wine Country Road; 509.786.4922; whitstranbrewing.com*

A few blocks away, in historic downtown Prosser, **HORSE HEAVEN HILLS BREWERY** offers a tasting room if you're looking for a beer-only experi-

ence, but don't miss Horse Heaven Saloon, which is just a half-block up the alley from the brewery. The same people who run the brewery opened **HORSE HEAVEN SALOON** in 2013. Along with a full complement of Horse Heaven Hills beers, Western-themed murals painted on every wall and top-shelf cocktails reminiscent of the swankiest Capitol Hill nightspot, the saloon's food menu features inspired renditions of pub grub devised by chef Laurie Kennedy (formerly of Wine O'Clock Wine Bar and Bistro). The menu is seasonal, as are many of the beers, but you cannot go wrong if you order a pint of Mustang Red along with the slow-braised brisket

hoagie, which is the saloon's version of a Philly cheese steak and is made with its own beer-cheese sauce. *Open Tue.-Sun. All ages welcome. Prosser, Horse Heaven Hills Brewery, 1118 Meade Ave., 509.781.6400; Horse Heaven Saloon, 615 Sixth St., 509.781.6228; horse-heavensaloon.com*



# WINE COUNTRY GETAWAYS

red mountain

Vines at Col Solare in Benton City

the Antinori winemaking family in Italy and Ste. Michelle Wine Estates here in Washington, looks as you'd expect it to look when old Italian money is involved: understated and classy. Designed by noted Seattle architecture firm Boxwood, it dazzles with its 300-foot-long, 25-foot-high stone wall, and tall campanile, whose bell is rung at the beginning and end of each harvest. Col Solare aims to produce one outstanding Cabernet-based wine in each vintage, and it pours multiple vintages in the tasting room, a terrific way to understand the

impact that a particular harvest year can have on a wine. The winery offers a 45-minute tour that includes vineyards and production facilities on Sundays (and some other times by separate arrangement), well worth the time if your schedule allows (\$20, includes a tasting of the current vintage).

#### BEST BOTTLES TO BRING HOME

HEDGES FAMILY ESTATE RED MOUNTAIN BLEND // FIDELITAS CIEL DU CHEVAL CABERNET SAUVIGNON // COL SOLARE RED WINE

## SETTLE IN

Dinner at Brasserie Four in Walla Walla; artwork by Helene Wilder



By the time you get to the bottom of Red Mountain, you're only an hour from Walla Walla, where you'll be spending the next two days. It's also where you should head for dinner and lodging tonight. **BRASSERIE FOUR** (Walla Walla, 4 E Main St.; 509.529.2011; [brasseriefour.com](http://brasseriefour.com)) delivers honest renditions of French classics, with bouillabaisse and steak frites as highlights of the menu. (For more Walla Walla restaurants, see page 48.)

While there are numerous excellent options in the vacation rental market, for shorter visits, the venerable **MARCUS WHITMAN HOTEL** (Walla Walla, 6 W Rose St.; 509.525.2200; [marcuswhitmanhotel.com](http://marcuswhitmanhotel.com)) remains a sturdy choice. You might also consider trying to book a room at the bucolic **INN AT ABEJA** (Walla Walla, 2014 Mill Creek Road; 509.522.1234; [abeja.net](http://abeja.net)), which comes with a serious fringe benefit (see Day 5).

## BEER TOURING IN RED MOUNTAIN WINE COUNTRY

Located just outside Richland, east of Red Mountain, in a seemingly out-of-place business park along a desolate stretch of State Route 240, the tasting room at **WHITE BLUFFS BREWING** (Richland, 2000 Logston Blvd., No. 127; 509.554.7059; [whitebluffs-brewing.com](http://whitebluffs-brewing.com)) has a most notable quality of exceptional beer, which is generally unobtainable anywhere else, and that's what makes this a beer destination worthy of a slight detour along your wine trail.

The sizable beer catalog is longer than the sandwich-focused food menu. Reach for any of the French farmhouse-style ales, such as the Biere De Mars. Open Mon.-Sat. Grown-ups only (21 and older). For you history buffs, the Manhattan Project B Reactor Tour headquarters is next door.





**TLE IN**  
 of two directions. If you want one dinner at **SAFFRON** (Walla Walla, [saffronmediterraneankitchen.com](http://saffronmediterraneankitchen.com)), both have established a devoted following. Saffron has a menu of Mediterranean fare. Or, if you've had a good start on tomorrow's driving by the Columbia once again until you get to town that has no business containing **WALKER'S FARM KITCHEN** (Hermiston, 503.289.3333; [walkersfarmkitchen.com](http://walkersfarmkitchen.com)). The restaurant sources ingredients at this self-sufficient farm, which seems to have a decidedly rustic feel on the menu in any form, don't hesitate to visit the **RIVER LODGE & GRILL** (Walla Walla, 509.526.0000; [riverlodgeandgrill.com](http://riverlodgeandgrill.com)). The lodge, which sees more anglers than wine drinkers, has a log-cabin-meets-clapboard motel where the views are eye-catching, and it's convenient for a first stop.

## BEER TOURING IN WALLA WALLA WINE COUNTRY



Burwood Brewing in Walla Walla, where tastings (below) come in their own carrying case

**BURWOOD BREWING** opened in June and is surrounded by wineries amidst the Walla Walla Wine Incubators near the airport, a group of five adjacent buildings constructed to house small, boutique wineries (and now, one brewery). Burwood feels very familiar to wine tourists and is practically indistinguishable from a winery tasting room, except for the beer-garden-esque seating, where people share communal tables and enjoy full pints of Burwood's Walsch, a crisp and refreshing beer that pairs perfectly with a warm Walla Walla afternoon. Take note: Sipping, spitting and dumping are frowned upon at this all-ages tasting room. *Open Wed.-Sun. Walla Walla, 602 Piper Ave.; 509.876.6220; [burwoodbrewing.com](http://burwoodbrewing.com)*

Just southwest of Walla Walla, on the Oregon side of the border, **DRAGON'S GATE BREWING** serves up small-batch beers on a 10-acre farm (also home to some stunning Friesian horses). The brewery and tasting room occupy an outbuilding, surrounded by an inviting patio, complete with Adirondack chairs and farmland views, where you're invited to enjoy a particularly tasty IPA. Trust your GPS and don't fear one-lane, unmarked roads; this is definitely a



at a rural address. *Open most Saturdays, 1-5 p.m. (check Facebook, "Dragon's Gate Brewery"). Kids welcome on the patio but not in the brewery or tasting room. Milton-Freewater, Oregon, 52288 Sunquist Road; 541.215.2622; [dragons-gatebrewery.com](http://dragons-gatebrewery.com)*



# WINE COUNTRY GETAWAYS

## *The Columbia Gorge*

wines, and each one is served with a small bite, an indication of the family's philosophy towards food-friendly winemaking. Best to do your tasting outside at one of the picnic tables, taking it slow, and enjoying the earnest vibes and spectacular views.

Snag a riverside room at **COLUMBIA CLIFF VILLAS** (Hood River, Oregon, 3880 Westcliffe Dr.; 866.912.8366; [columbiaciffvillas.com](http://columbiaciffvillas.com)), where you can watch the sun go down over the Columbia one last time and start planning next week's cleanse.

### BEST BOTTLES TO BRING HOME

COLUMBIA CREST H3 LES CHEVAUX RED WINE //  
MARYHILL ZINFANDEL // ANICHE CELLARS  
SEVEN GABLES RED WINE



AniChe Cellars  
in Underwood,  
Washington

## BEER TOURING ALONG THE GORGE

**DOUBLE MOUNTAIN BREWERY's** taproom doubles as the town's collective living room, where locals gather to share highly coveted couch space, salads, "New Haven-style" pizzas and an array of great beers. Expect a large and energetic crowd on nights with live music. Hops lovers will want to bathe in the Molten Lava Double IPA (seasonal), while those seeking something less bitter often reach for the Tahoma Kriek (Belgian-style sour cherry ale). Bring something to entertain the kids because there's usually a wait, but one that's well worth it. Hood River, Oregon, 8 Fourth St.; 541.387.0042; [doublemountainbrewery.com](http://doublemountainbrewery.com)

Located across the street from Hood River Waterfront Park, **PFRIEM FAMILY BREWERS** (pronounced freem) has an atmosphere that is best described as Pacific Northwest meets Belgium. The beers, as well as the sleek, modern-meets-rustic décor, remind you of a Belgian beer hall, while through the window you watch windsurfers bouncing on the Columbia River's waves. Imagine you're in Brussels as you enjoy an award-winning Belgian strong dark ale along with the mussels and frites, or embrace the spirit of the Northwest by pairing an IPA with the Mt. Shadow cheeseburger, made with local,



Full Sail Brewery in  
Hood River, Oregon

grass-fed beef and white cheddar. As the name suggests, the entire family is welcome. Open daily. Hood River, Oregon, 707 Portland Ave., Suite 101; 541.321.0490; [pfriembeer.com](http://pfriembeer.com)

One of the Northwest's oldest and largest craft breweries, **FULL SAIL BREWING CO.** sits perched above the Columbia River in a sprawling industrial complex in downtown Hood River. At the heart of this venerable beer factory, the Full Sail Brew Pub is surrounded by towering stainless steel fermentation tanks and buzzing brewing equipment. Along with typical pub grub, enjoy a broader selection of Full Sail beers than you knew existed, and be sure to sign up for a brewery tour, which is conducted every day on the hour from 1 to 4 p.m. Kids are welcome but must be at least 12 years old for the brewery tour. Hood River, Oregon, 506 Columbia St.; 541.386.2247; [fullsailbrewing.com](http://fullsailbrewing.com)

Not far from Hood River, on the Washington side of the Gorge, across the Hood River Bridge, the tiny town of White Salmon overlooks the river and is home to **EVERYBODY'S BREWING**, an all-ages brewpub offering a majestic view of Mount Hood. There is plenty of beer to entertain your palate, but the costar of this show is the hamburger with Muenster cheese. Be brave, order it "XXX style," with pickles and peanut butter, and wash it down with something light and refreshing like the Local Lager, or be really bold and chase your burger with a Big Brother Imperial IPA, which unleashes a beautiful barrage of hop bitterness in your mouth. White Salmon, Washington, 151 E Jewett Blvd.; 509.637.2774; [everybodysbrewing.com](http://everybodysbrewing.com)

About 20 miles from Hood River on the Washington side of the Columbia River, **ACADIAN FARMS & BREWERY** sits on a hill on the western edge of the little town of Carson. This is a real farm that sells organic produce at local farmers' markets. Ask for the Saison, a traditional farmhouse-style ale, which is the perfect libation for this exceptionally bucolic beer-drinking experience, and feel your blood pressure drop as the nearby sheep and chickens serenade you. Kids love farms, so bring them along. Open Fri.-Sun. Carson, Washington, 342 Carson Creek Road; 509.427.4297; [acadianorganics.com](http://acadianorganics.com)