



Local Food & Wine Adventure

Golden Ridge Cellars

Michael Rasch, Owner & Winemaker

Food and wine are a natural pair, and both are at the core of the Walla Walla Valley. As you tour around our wine region, enjoy wonderful wines and amazing meals, and discover pairing recommendations to try at home.

8:30 AM: Kick off the day with breakfast at [Bacon & Eggs](#) in downtown Walla Walla.

Farm-to-table inspired, every dish is made from scratch using local ingredients from community partners - and you can taste it! Pair any of their delicious meal options with a fun breakfast cocktail or coffee for the perfect start to your weekend morning. Their location on Main Street places you in the heart of downtown, making it the ideal spot to begin your wandering!

10:00 AM: Stretch your legs before a day of wine tasting with a walk around downtown. For food lovers, I recommend Our local olive oil tasting bar - [D'Olivo](#). It is a culinary dream! Enjoy sampling unique oils, vinegars, salts, sugars and more! Their knowledgeable staff can always suggest the best combination. Enjoy their large selection of quality kitchen tools, loose leaf teas, Le Creuset and more.

11:00 AM: Start your day of wine tasting at our winery, [Golden Ridge Cellars](#), in the Airport Wine District.

We love to share wines from our Walla Walla Valley estate vineyard, handcrafted by yours truly. Stop by for a tasting, chat with my wife Cindy and I, meet our often-present Golden Retrievers Cassidy and Lucy, and leave feeling like family. For continued enjoyment at home, select a bottle of our Estate Merlot to enjoy with a ribeye.

[Reservations are recommended for tasting.](#)

12:00 PM: Visit one of our neighbors, [SMAK Wines](#), for a rosé tasting! Winemaker and owner Fiona Mak makes the perfect rosé for each season. I recommend taking home a bottle of her Fall/Winter Rosé to pair with a pasta with red sauce.

[Reservations are required for tasting.](#)



1:30 PM: There are many great lunch spots in Walla Walla, but two of my favorites are Quirk Brewing and Walla Walla Bread Company.

For the beer lovers, stop by [Quirk Brewing](#)! Located in the Airport Wine District, this family-friendly (including pups!) brewery showcases a variety of delicious, locally brewed beers and offers wines by the glass from local wineries. Grab lunch resident food truck, [Agapa's Mexican Cravings](#). They offer authentic Mexican cuisine - the "Mexinachos" and cabbage salsa are to die for!

Alternatively, head into town for lunch at [Walla Walla Bread Company](#). Michele and Coral Pompei curate and create amazing breads along with meals featuring fresh, seasonal, local ingredients. One of my favorite items on the menu is the Avocado Tartine with any of their fresh, cold pressed juices! Local tip: swing by before lunch to pick up a baguette and some pastries to bring home for later but be sure to arrive before 8:00 AM - they are known for selling out fast!

2:30 PM: After lunch, it's time for more wine - I recommend either Barons Winery in downtown, or DILLON in the Southside Wine District.

Located in the heart of downtown, [Barons Winery](#) consistently produces wines we love. Love wine with age, but not looking to dig into your cellar? Check out Barons' selection of library wines, which never disappoint. If you visit Barons, make sure to take home a bottle of their Malbec - it pairs perfectly with a blue cheese burger.

[Reservations are recommended for tasting.](#)

Winemaker Marc Dillon Leahy proudly shares wines of balance, intention, and place at [DILLON](#). You can taste the thoughtfulness and care in each of his wines. We loved having Dillon Cellars next door at the incubators for years, and we encourage you to visit them at their brand-new location in the Southside Wine District! If you taste at DILLON, grab a bottle of their Wrought Syrah to pair with lamb.

[Reservations are required for tasting.](#)

4:00 PM: For the final tasting of the day, go to [Smoky Rose Cellars](#). They are veteran-owned, family team focused on creating wines that create memories. The winemaker, Josh, focuses on Old World winemaking techniques that showcase the truest expression of each varietal offered at Smoky Rose. Take home a bottle of their Grenache to pair with your favorite pizza.

[Reservations are recommended for tasting.](#)

6:00 PM: After a day of wine tasting and searching for wine pairings, it's time for dinner. Visit [Hattaway's on Alder](#) for the perfect marriage of local ingredients and Southern traditions.

You'll always be greeted with a friendly smile, and the hospitality shines throughout the entire experience - as does the food. Their menu showcases specials and seasonal items, along with established favorites (like duck pâté!). Grab a glass or bottle from their impressive wine list or



enjoy a cocktail from one of the talented bartenders (we recommend the 'Modern Love').
Reservations are recommended.

Local Tip: If you can cook dinner instead of eating out, pick up take & bake or locally curated items to make yourself from [Cuigini Italian Deli & Imports](#) and [Butcher Butcher](#). I recommend the Rosemary Chicken Ravioli from Cuigini's and 6 Ranch Steaks and Everything Bagel Bacon from Butcher Butcher.



Listen to the Local Food & Wine Adventure playlist, curated by Michael, on Spotify as you wander. [Click here](#) or scan the QR code to start listening.

