



Eclectic Choose-Your-Own Walla Walla Adventure

itä wines

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Some of the best experiences the Walla Walla Valley has to offer come in the form of collecting - bottles of wine, ingredients for a good meal and one-of-a-kind experiences. Spend a day wandering through the Walla Walla Valley, indulging in local favorites along the way.

8:30 AM: Breakfast is an absolute must to give you plenty of stamina for wine tasting. I love starting my day at <u>Bacon & Eggs</u> – they have loads of savory or sweet options, plus the biggest array of hot sauces in town.

10:00 AM: Good food is a way of life in the Walla Walla Valley. We have awesome restaurants, but we also have some great places to pick up amazing fresh ingredients to cook with, so I would recommend a mix of eating out and cooking if you are staying in a vacation rental and have access to a kitchen. If you want to cook dinner this evening, I recommend shopping for ingredients after breakfast.

There are loads of local purveyors right downtown: pick up a fresh loaf of bread at <u>Walla Walla Bread Company</u>, head to <u>Butcher Butcher</u> for locally sourced meats, to <u>Foodscape</u> for bright and fresh seafood or pantry staples and snacks bits you need to round out your meal, and to the <u>Saturday Farmer's Market</u> for all your fresh produce (held on Saturdays through October). If you're not in town on Saturdays, head out to the farm stand at <u>Frog Hollow Farm</u>, or the produce section at <u>Southgate Market</u>, which stocks lots of local produce.

If you plan to eat out tonight, skip the shopping and go for a leisurely wander around <u>Pioneer Park</u> - smell the roses, head to the aviary to say hello to resident giant tortoise, Nicholas and his peacock friends, and check out the array of public artwork in the park, including the Large Covered Wagon statue by Tom Otterness and the recently unveiled sculpture of The London Plane Branch. I love finding hidden treasures at the local antique shops here in town, so a jaunt through <u>Shady Lawn Antiques</u> or the <u>Country Store</u> is also high on my list.

11:00 AM: It's time for wine! Get your day started in the Westside Wine District with a tasting at either Foundry Vineyards or The Walls Vineyards.

<u>Foundry Vineyards</u> is a must visit, both for the wine (whites and reds and pet nats - oh my!), but also for their rotating art exhibits and some of the friendliest staff in town. Bonus tidbit: the affiliated Walla Walla Foundry cast both of the mentioned sculptures in Pioneer Park, among many other world-famous artworks.

Reservations are recommended for tasting.

<u>The Walls Vineyards</u>, where I interned while attending WWCC, is another great stop. The wines span an array of Washington AVA's and they've just completed a huge remodel of their tasting room and outdoor seating area and are offering food pairing options. Tarte flambée, anyone?

Reservations are required for tasting.

12:15 PM: Lunch at <u>Cuigini's Italian Imports & Deli</u> is one of my all-time favorite things - it will make a bad day good and a good day great. They have great sandwiches, salads, and pasta! I recommend ordering ahead so they will have it ready for you. Peek at their selection of cheeses and salami - you may want to add it to your dinner menu if you're cooking tonight.

1:00 PM: Head out to the Airport Wine District's Incubators to taste wine with me at <u>itä wines!</u> As the owner, winemaker and tasting room associate on many days, so there's a good chance I'll be the one taking care of you! In Finnish, itä translates to east and in my wines, I am dedicated to expressing the unique terroir of the Eastern foothills of the Walla Walla Valley. *Reservations are recommended for tasting.*

2:30 PM: After tasting with me, visit one of my neighbors in the Incubators – SMAK Wines or Hoquetus Wines. The Incubators, which are owned by the Port of Walla Walla, help to lower the barrier to entry for start-up wineries, which often means you'll find the owner and winemaker there, behind the bar.

<u>SMAK Wines</u> is all rosé all the time. Winemaker and Owner Fiona Mak crafts the perfect rosé for each season, so be sure to try out the autumn rosé.

Reservations are required for tasting.

<u>Hoquetus Wine Company</u> is the newest kid on the block - and winemaker Robert is doing some very cool things. You may even get to taste a vertical of his Riesling.

Reservations are required for tasting.

4:00 PM: Head back to downtown Walla Walla and enjoy a tasting at <u>Vital Wines</u>. Vital Wines offers great wines for a great cause - they are a non-profit winery whose profits go to providing healthcare for vineyard workers.

Reservations are recommended for tasting.



5:00 PM: Finish your tasting for the day at <u>Kontos Cellars</u>, quite literally across the street from Vital Wines. Winemaker Cam Kontos focuses on making wine grown in the Walla Walla Valley and his merlot is a personal favorite of mine. They often have live music on weekend evenings as well!

Reservations are recommended for tasting.

6:30 PM: Time for dinner! Get prepping - glass of wine in hand, of course - if you're cooking tonight, or head over to <u>Saffron Mediterranean Kitchen</u>. They have a beautiful dining room, with equally beautiful food.

Reservations are recommended.

Local Tip: Hire one of the amazing local tour companies to drive you around during your time in the Walla Walla Valley. You can view some of them <u>HERE</u>.



Listen to the Eclectic Create-Your-Own Walla Walla Adventure playlist, curated by Kelsey, on Spotify as you wander. <u>Click here</u> or scan the QR code to start listening.

