

# WANDER

WALLA WALLA VALLEY WINE



**DUSTED VALLEY**  
CHAD JOHNSON, WINEMAKER

## A CULINARY TOUR | FOOD, WINE & BEER



*"Immerse yourself in a symphony of flavors and sensations as you explore Walla Walla through its culinary and wine treasures, a true feast for the senses."*

**8:00 AM** First thing, you'll generally find me across the street from my house at [Pioneer Park](#), walking with my schnoodles - Bosley & Berenice. The park is a gorgeous spot to watch the changing seasons, with rich history dating back to 1902, it stands as Walla Walla's timeless treasure. The serene natural beauty encompasses everything from the enchanting aviary to picturesque ponds and many of the oldest documented trees in Washington State.

**9:00 AM** Next, treat yourself to a classic Walla Walla breakfast experience at [Bacon & Eggs](#), where every plate is made from scratch using local and family-farmed ingredients. We start with the fresh baked cinnamon rolls or scones, whichever Michelle has baked fresh, and the crispy bacon appetizer. The Morning Paper (gin, St. Germain, freshly squeezed grapefruit juice with a prosecco float) is my go-to brunch cocktail, and the wall of hot sauce is not to be missed.

During your trip, stop into the [Walla Walla Clothing Company](#) on Main. The shop windows celebrate cutting edge fashion, and this flagship store has been curating quality men & women's wear for over 20 years. Ask for my wife, Janet, she's part of the stylist team and keeps us well-dressed.

**10:00 AM** Enjoy your first tasting of the day at [Grosgrain Vineyards](#). Matt and Kelly Austin left their professions as an attorney and fashion designer in California, seeking a fresh start in the Pacific Northwest, where they bought and nurtured 5 acres into Grosgrain Vineyards. Their dedication to organic farming shines through, yielding wines that exude finesse and vibrancy. Rooted in an array of distinctive and regionally rare grape types, I love what Matt and Kelly are doing with their bubbles.

[Reservations are recommended.](#)

**11:30 AM** Make a reservation at [Pepper Bridge Winery](#) for your next stop. Pepper Bridge Winery stands as a symbol of the pioneering spirit that defines the Walla Walla Valley, driven by the combined efforts of the McKibben, Murphy and Pellet families. They are dedicated to raising the bar in winemaking, technological innovation and vineyard development. The tasting room is a picturesque spot to take in the Walla Walla Valley, and the wines are just as beautiful. [Reservations are recommended.](#)



**12:45 PM** After your first two wineries, head down 3<sup>rd</sup> Street for lunch at [Dora's Deli](#). Their homemade tortillas are to die for and a convenient stop if you are on the Southside. A cherished woman-owned family deli featuring authentic homemade Mexican cuisine, my go-to lunch is a fish and a veggie taco. The veggie taco is one of the best in America per *The Daily Meal* and according to Rachel Ray, pairs perfectly with Dusted Valley Viognier.

**1:30 PM** Time to visit [Patterson Cellars](#). They are the new kids on the block in the Walla Walla Valley, but not to Washington wine. John Patterson worked several harvests for the famed Quilceda Creek, and in the year 2000, he decided to open Patterson Cellars. Drawn to the science behind the art of winemaking, he considers the craft to be “a unique puzzle as you approach harvest to produce wines that are consistent from year to year.” John makes approachable new-world styles of wine. [\*Reservations are not required.\*](#)

**3:00 PM** Next up, [Gifford Hirlinger Winery](#). Located just down the road, the owners of this family-run winery, Mike and Melissa Berghan, are some of our oldest friends in the Valley. They focus on making tightly focused wines from fruit grown in their estate vineyards. They offer a wide range of wines, from single varietals to special and limited releases. [\*Reservations are not required, open Friday - Sunday.\*](#)

**4:00 PM** For your final wine tasting of the day, join us at [Dusted Valley](#), where we make wines we like to drink! Dusted Valley represents our family's quest to fulfill a dream of crafting world-class wine in Washington state. In 2003, we set out on a hunt for the best fruit and estate vineyards in the Walla Walla Valley and ended up finding that and much more. The sun drenches the Valley, and the moon shines over the Blue Mountains. The local produce and restaurant scene is fantastic, and the wines are among the best in the world. We are excited for you to experience our wines and the Valley! [\*Reservations are recommended.\*](#)

**5:30 PM** And now, it's time for a beer, because as they say in the biz - “it takes a lot of beer to make delicious vino.” [Five Dollar Ranch Brewing Company](#) is situated on a 12+ acre farm on Beet Rd. near the Oregon state line, and an industry favorite for after work suds.

**7:00 PM** To culminate the day, relax into dinner at [Saffron Mediterranean Kitchen](#). They are always fresh and innovative, not to mention they have Negronis on tap. Inspired by their travels and the people they met along the way; owners Island and Chris Ainsworth lovingly prepare dishes that celebrate the beauty of the Walla Walla Valley and the Pacific Northwest. [\*Reservations are recommended.\*](#)



*Being an avid Golfer I would highly recommend you get a few holes in at [Wine Valley Golf Club](#). This stunning Dan Hixson design unfolds on a grand scale, playing over rolling hills in the shadow of the Blue Mountains. Each hole affords multiple lines of play, ensuring a pleasant round for every golfer and a true challenge for those who seek it. Make sure you [\*book a tee time.\*](#)*



**LISTEN TO THE CULINARY TOUR PLAYLIST, CURATED BY CHAD, ON SPOTIFY AS YOU WANDER. [CLICK HERE](#) OR SCAN THE QR CODE TO START LISTENING.**

