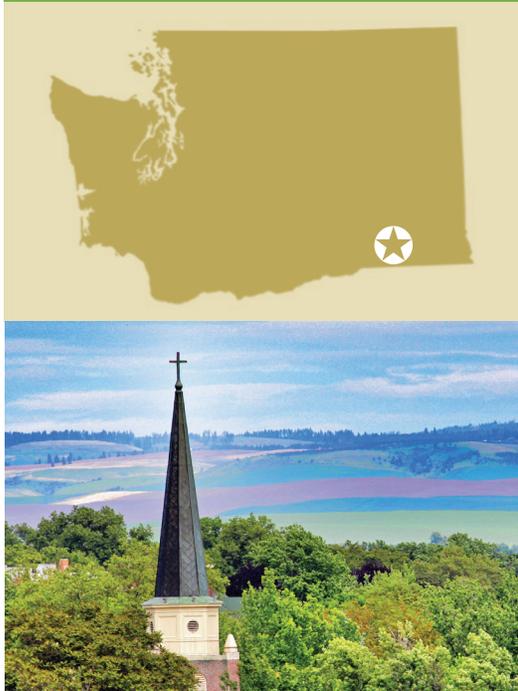


Savor
washington™

THE CAPITAL OF WASHINGTON WINE (AND FOOD) COUNTRY

WALLA WALLA VALLEY



HIGHLIGHTS:

- **Walla Walla Farmers Markets** every Saturday & Sunday from May through October
- **More than 100 wineries** and tasting rooms
- Voted **Top 5 “Best Small Town for Food”**
- Home of the **Walla Walla Sweet Onion**
- **Craft breweries** abound
- **Old world butcher shop** with locally sourced, sustainably raised meat
- **Traditional cheese making courses** and farm stays
- **Panoramic valley vistas** with the breathtaking Blue Mountains as a backdrop
- Dotted with friendly purveyors and a multitude of wine tasting rooms, the **thriving, historic downtown** was designated as a “Main Street USA.”

Visitors from the local area and beyond enjoy the beauty of the Walla Walla Valley, along with regional fine wine, local produce, and artisan-made goods from the area’s Farmers Markets.

Considered the breadbasket of the Pacific Northwest, the Walla Walla Valley is home to some of the richest, most fertile soils in the western United States. The warm, dry climate with abundant sunshine and cool nights is as attractive to visitors as it is nourishing to the diversity of crops that grow and thrive here.

Long known for its production of the famous Walla Walla Sweet Onion, the Valley has in recent years earned a reputation as one of the country’s top wine producing regions with more than 100 wineries calling Walla Walla home. But regardless of whether it’s onions, grapes, apples, wheat, asparagus, beef, or more, some of the finest foods grown and raised in the country are being grown and raised right here in the Walla Walla Valley.



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The State



DAY 1 FARM TO TABLE FRESHNESS

Welcome to the Walla Walla Valley! As a means to orient yourself, it makes sense to spend some time exploring the treasures of historic **Downtown Walla Walla**, which has been recognized by Sunset magazine as having the “Best Main Street” in the Pacific Northwest, and was once praised by Theodore Roosevelt as making “the pleasantest impression upon my mind of any city I visited while in the Northwest.”

To ensure you’re properly fueled for the day’s adventures head to **Maple Counter Cafe**, a downtown eatery where many of the Valley’s farmers, wine makers and students often start their day. A locavore’s delight, Maple Counter Cafe sources many locally-grown ingredients that support the community, and foster the farm-to-table and sustainability movements.

Klicker’s Strawberry Acres is a one-stop multi-generational family roadside store that has grown strawberries and other farm produce since 1919. Picked from local mountain fields with same day delivery to local stores, Klicker’s strawberries offer world-class Northwest flavor with more sugar and juice content than you’ll find anywhere else. Klicker’s farm also grows and offers cucumbers, blueberries, corn and cherries throughout the year, along with a family-oriented pumpkin patch in October and Christmas trees in December.

Woodward Canyon, founded as the Valley’s second winery in 1981, has deep roots in the Walla Walla Valley. The Small’s are the third generation to farm the same land, although now it is planted to wine grapes and produce instead of wheat and barley. At the winery in Lowden, it’s farm-to-backdoor as visitors sample wine, picnic under the trees or have lunch created from fresh picked produce in the seasonal **Reserve House** restaurant.

Also a must-do is the **Monteillet Fromagerie**, where Pierre-Louis and Joan Monteillet produce handcrafted artisan cheeses from milk produced by their herds of French Alpine goats and Friesian and Lacaune sheep on a 32-acre farmstead in the nearby community of Dayton. From May through October, the Monteillet’s welcome visitors to their tasting room and farm store where everything sold—from cheese, eggs and pork, to lavender, pastas and gelato—is grown and produced on

THE FAMOUS WALLA WALLA SWEET ONION

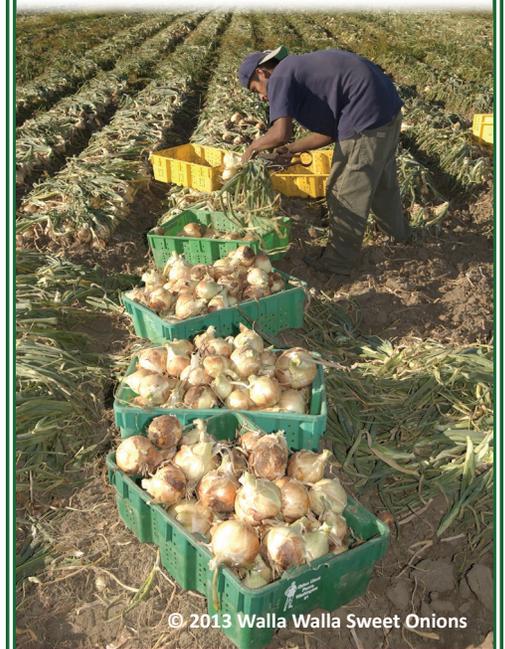
Walla Walla Sweet Onions

<http://www.sweetonions.org>

Walla Walla’s longstanding love affair with cultivating food began more than a century ago on the island of Corsica off the west coast of Italy. It was there that a French soldier discovered sweet onion seeds and brought them with him to the Walla Walla Valley.

Over decades, this sweet onion was developed through a process of hand selecting onions from each year’s harvest for exceptional sweetness, size and shape. Under a federal marketing order established in 1995, Walla Walla Sweets can be grown only within the geographic confines of the Walla Walla Valley where they are harvested from mid-June through September each year.

You’ll find these sweet treats on restaurant menus, at the farmers markets, and of course at the annual Walla Walla Sweet Onion Festival the third week of July.



© 2013 Walla Walla Sweet Onions

the farm. If you've always longed to wake up to the sounds of a working dairy, book one of the family's several on-farm overnight accommodations. Choose from camping, to bunking in one of their on-site Airstreams to booking the traditional French holiday house, or 'Gite'.

Nick Taruscio Farms specializes in fresh produce including vegetables and refreshing melon. As a well-known farmer in the Walla Walla Valley, Nick and his family have provided fresh farm-to-table produce to families for over 20 years. And as a provider to many local restaurants, there's a good chance you'll find a few of Nick's products on tonight's dinner menu.

Speaking of dinner, head to **Whitehouse-Crawford**, housed in a century-old planing mill. Chef/co-owner Jamie Guerin oversees a menu featuring classic dishes, as well as daily specials inspired by seasonally available ingredients. Much of the planing mill's character—and some of its equipment—has been preserved, and the grand dining room offers a delightful view into the barrel room of the adjacent **Seven Hills Winery**.



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DAY 2 WINE AND DINE

Start your day with world-class pastries and locally sourced goodies at the **Walla Walla Bread Company**. Or try **Bacon & Eggs** just up the street, where you can find a tasty good old fashioned breakfast with classic Espresso.

Get an early start to the day with a walk around the shores of **Bennington Lake**, an Army Corps of Engineers project that features more than 20 miles of recreation trails and was designated a National Recreation Trail in 2012 by the Department of the Interior. Bordered by rolling farmland and featuring panoramic views of the valley, Bennington Lake's trails offer an easy in-town excursion and abundant wildlife viewing opportunities.

Since wine tasting will be part of your day today, a picnic lunch is in order and a great place to pick one up is at **Olive Marketplace and Café**. Located downtown on Main Street, Olive incorporates fresh, local, and house-made ingredients into nearly everything they serve.

With more than 100 wineries in the Walla Walla Valley AVA, it's hard to choose a handful to visit on any given day of wine tasting. A unique wine tasting experience awaits at the **Walla Walla Airport**, where former Army barracks and other World War II buildings have been repurposed as operating wineries.

FRESH SHEET

Weather determines the availability of local products but Washington State farmers are always working hard to offer tasty product year round. See what's fresh now:

April

Rhubarb, asparagus, salad greens, radishes, spinach

May

Gooseberries, strawberries, rhubarb, asparagus, beets, broccoli, cabbage, salad greens, peas, radishes, spinach

June

Gooseberries, raspberries, strawberries, cherries, rhubarb, asparagus, beans, beets, broccoli, cabbage, carrots, cauliflower, cucumbers, garlic, salad greens, Walla Walla Sweet Onions, peas, potatoes, radishes, spinach, tomatoes, zucchini & summer squash

July

Blackberries, blueberries, raspberries, lavender, apricots, melons, nectarines, peaches, plums, rhubarb, beans, beets, broccoli, cabbage, carrots, cauliflower, corn, cucumbers, eggplant, garlic, salad greens, Walla Walla Sweet Onions, peas, peppers, potatoes, spinach, tomatillos, tomatoes, zucchini & summer squash

August

Blackberries, blueberries, raspberries, apples, Asian pears, grapes, melons, nectarines, peaches, pears, plums, rhubarb, beans, beets, broccoli, cabbage, carrots, cauliflower, corn, cucumbers, eggplant, garlic, leeks, salad greens, Walla Walla Sweet Onions, peppers, potatoes, spinach, tomatillos, tomatoes, zucchini & summer squash

September

Blackberries, blueberries, raspberries, apples, Asian pears, grapes, melons, pears, plums, filberts, beans, beets, broccoli, cabbage, carrots, cauliflower, corn, cucumbers, eggplant, garlic, leeks, salad greens, Winter Walla Walla Sweet Onions, peppers, potatoes, pumpkins, radishes, spinach, tomatillos, tomatoes, winter squash, zucchini & summer squash

October

Raspberries, apples, Asian pears, grapes, chestnuts, filberts, walnuts, beets, broccoli, cabbage, carrots, cauliflower, cucumbers, garlic, leeks, salad greens, Winter Walla Walla Sweet Onions, peppers, potatoes, pumpkins, radishes, spinach, tomatillos, tomatoes, winter squash, zucchini & summer squash

November

Apples, Asian pears, chestnuts, walnuts, beets, cabbage, carrots, leeks, salad greens, potatoes, pumpkins, spinach, winter squash

Just up the road from the airport, two great wineries including **K Vintners** and **Walla Walla Vintners** await. The grounds of Walla Walla Vintners provide an ideal setting to enjoy that picnic lunch, with picnic tables situated under shade trees adjacent to the winery's estate vineyards.

Among the area's favorites include **Basel Cellars**, **Figgins Family Wine Estates**, **Castillo De Feliciana Vineyard & Winery**, and **Woodward Canyon Winery**, as well as the Port of Walla Walla's wine incubator facility, which provides low-cost winery space and equipment for start-up wineries.

A great way to wind down a day of wine tasting is to spend the afternoon exploring the **Blue Mountain Lavender Farm**, which brings an added and unexpected feel of Provence to the Walla Walla Valley. Along the way, stop off at the **Whitman Mission National Historic Site**, a memorial to Marcus and Narcissa Whitman whose mission provided schooling to local Native Americans and was an important stop along the Oregon Trail.

For dinner, Chef Antonio Campolio—whose talents were recently on display at the James Beard House in New York City—has helped turn **The Marc** at The Marcus Whitman Hotel into TripAdvisor's #1 ranked restaurant in Walla Walla. For a unique experience, reserve the Chef's Table and watch as your meal is prepared by Chef Antonio and his team while you dine at a formal table inside The Marc's working kitchen.

Finish the day at the **Marcus Whitman Hotel**, a historic hotel built in 1928 that has been immaculately refurbished. You can also choose from a number of local Bed & Breakfasts and farmstays.



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TIPS FOR BRINGING YOUR BOUNTY HOME:

- Cool It – if possible, bring a cooler for fragile produce. Gel pacs, block ice and bagged ice can help keep your produce, meat and dairy products cool or frozen while you travel. Not tomatoes however – they lose flavor when chilled!
- Buy Produce Last – If you plan on sightseeing and making additional stops while visiting Walla Walla, buy perishable items last. Also, buy the most fragile produce such as ripe tomatoes, cherries or apricots last.
- Many local purveyors will ship your purchases to your home for an additional fee, while Alaska Airlines' "Taste & Tote" program allows travelers to check one case of wine free of charge for each ticketed passenger.

THE FUTURE OF FOOD

Wine Country Culinary Institute

<http://winecountryculinary.com>

With the Valley's passion for all things food and wine, it seems only fitting that Walla Walla is home to the Wine Country Culinary Institute. Accredited by the American Culinary Federation and operated through Walla Walla Community College, Wine Country Culinary Institute is a student-centered program that immerses tomorrow's culinarians in all aspects of the culinary arts.

Given the Institute's location, students have a unique opportunity to collaborate with the Valley's many farmers, producers, distributors, hotels, restaurants, clubs, wineries, and hospitality professionals. The result is a truly unique educational experience that is unmatched in the region, and is a reflection of the Valley's strong agricultural roots.

Are you an enthusiastic home cook, looking for inspiration and a little hands-on training? The Institute offers courses just for you – from a short course on Wine & Food Pairing, to a multi-day Boot Camp for the would-be chef. Find dates, times and enrollment information at the website above.





MAJOR ANNUAL EVENTS & FESTIVALS

- Feast Walla Walla—second Saturday in April
- Spring Release Winery Weekend—first weekend in May
- Balloon Stampede—second weekend in May
- Walla Walla Chamber Music Festival—June
- Sweet Onion Festival—third weekend in July
- Wheelin’ Walla Walla Classic Car Show—first full weekend in September
- Holiday Barrel Wine Weekend—first full weekend in December



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EDUCATING TOMORROW’S VINTNERS TODAY

Center for Enology & Viticulture

<http://www.wvcc.edu/enology>

Established in 2001 on the campus of Walla Walla Community College, the Center for Enology & Viticulture was conceived out of the region’s rapidly evolving wine industry and provides students with hands-on experience in winemaking, viticulture practices, and wine sales.

Many of the Center’s graduates go on to work at the Valley’s wineries, or establish their own wineries. This helps foster the Center’s mission to facilitate alliances with vintners and viticulturists in the Walla Walla Valley Appellation and the State of Washington, as well as to promote the economic development of the wine industry and to provide education and training for those in the industry.

The center’s teaching winery, College Cellars, recently won several Gold medals at the Seattle Wine Awards and Northwest Wine Summit Competition. Their tasting room is stocked with bottles that are hand-filled, corked and labeled by emerging winemakers, and is open Friday 1 p.m. to 5 p.m. and Saturday 12 p.m. to 4 p.m.



TIPS FOR VISITING FARMS:

- Wear close toed shoes and clothes that you won’t mind getting dirty
- In the summer, go in the morning when it’s cooler
- Remember sunscreen, a hat and water
- Use hand sanitizer after each farm visit so that you can eat each harvest along the way
- Don’t have time to visit every farm on your list? Head to Walla Walla’s Downtown Farmer’s Market and Walla Walla Valley Farmer’s Market to find local fresh produce, canned goods and artisan food products of all kinds
- Ask around. The residents of “America’s Friendliest Small Town” (according to USA Today) are happy to share their favorite places to eat, wineries to visit, and farm stands not to miss



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LOCAL GROWERS & PURVEYORS

Whether it's a seasonal produce stand, a year-round farm, or a working fromagerie, the Walla Walla Valley boasts dozens of agri-tourism attractions. That number swells even higher during harvest time. To help you navigate the options, pick up a copy of the Walla Walla Valley Farm Map at locations throughout town, download it online at <http://wallawallafarmmap.com>, or use these recommendations to get you started.

Blue Mountain Lavender Farm

509-529-3276

<http://www.bluemountainlavender.com>

Blue Valley Meats

509-876-4700

<http://www.bluevalleymeats.com>

Bright's Candies

509-525-5533

<http://www.brightscandies.com>

Castoldi's Family Farm

509-529-6121

<http://www.castoldifamilyfarm.com>

Colville Street Patisserie

509-301-7289

<http://www.colvillestreetpatisserie.com>

Dave's Orchard

509-525-2345

<http://www.davesorchard.us>

Klicker's Strawberry Acres

509-525-2494

<http://www.klickerstrawberry.com>

Laht Neppur Brewing Company

509-337-6261

<http://www.lahtneppur.com>

Lostine Cattle Company

509-522-9801

<http://www.lostinecattlecompany.com>

Montelliet Fromagerie

509-382-1917

<http://www.monteilletcheese.com>

Nick Taruscio Farms

509-529-7667

<http://tarusciofarms.com>

Olive Marketplace & Café

509-526-0200

<http://www.olivemarketplaceandcafe.com>

Orchidaceae

509-525-9566

<http://www.orchidaceae.com>

Salumiere Cesario

509-529-5620

<http://www.salumierecesario.com>

Walla Walla Bread Company

509-522-8422

<http://w2breadco.com>

Walla Walla Valley Farmers Market

www.gowallawallafarmersmarket.com

Walla Walla Roastery

509-526-3211

<http://www.wallawallaroastery.com>

Welcome Table Farm

509-529-0772

<http://www.welcometablefarm.com>

RESTAURANTS SOURCING LOCAL FOODS

When it comes to restaurants in the Walla Walla Valley that source local ingredients on their menus, there are simply too many to list. That being said, here are a few favorites.

Brasserie Four

509-529-2011

<http://www.brasseriefour.com>

Graze

509-522-9991

<http://www.grazeevents.com>

Maple Counter Café (The)

509-876-2527

<http://www.maplecountercafe.com>

The Marc

509-525-2200

<http://www.marcuswhitmanhotel.com/the-marc>

South Fork Grill

509-522-4777

<http://southforkgrillww.biz>

T. Maccarone's

509-522-4776

<http://tmaccarones.com>

Whitehouse Crawford

509-525-2222

<http://whitehousecrawford.com>



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MORE INFORMATION

Downtown Walla Walla Foundation

509-529-8755

<http://www.downtownwallawalla.com>

Tourism Walla Walla

877-998-4748

<http://www.wallawalla.org>

Walla Walla Valley Chamber of Commerce

509-525-0850

<http://www.wvvchamber.com>

Walla Walla Valley Wine Alliance

509-526-3117

<http://wallawallawine.com>