

WINE AND CHEESE TASTING

Wines & Hard Ciders

Our winery participants will be showcasing wines crafted with fruit from the Puget Sound region.

Bainbridge Island Winery

http://vintners.net/wawine/bainbridge_island/

Owner/ Winemaker: Gerard Bentryn
Assistant Winemaker: Betsey Wittick

Background: Established 1977. Gerard uses only grapes grown on his own land, and uses strictly ecologically sound vineyard practices, no irrigation, no herbicides or pesticides, and other sustainable agriculture techniques. Most of the wines are minimally sulphited, only at bottling. We carry a Salmon-Safe Farm certification. Bainbridge Island, Kitsap County WA.

Wines: Pinot Gris, Muller Thurgau dry, Muller Thurgau Traditional, Ferryboat White (a flavored blend), Madeleine Sylvaner, Pinot Noir, Siegerrebe Late Harvest, Strawberry, Raspberry, Siegerrebe off-dry, and a Rosé dry.

Hoodsport Winery

<http://www.hoodsport.com/>

Winemakers: Dick Patterson

Background: Established 1978. A small winery in the rural Olympic Peninsula, Hoodsport produces limited quantities of award-winning classics and berry vintages. They are proud to partner with Orca Network to help save this endangered Puget Sound symbol. Hoodsport, Mason County, WA.

Wines using Puget Sound fruits: Raspberry, Syrah, Madeleine Angevine, Rhubarb, Loganberry, Blackberry, Apple and Pear.

Perennial Vintners

<http://www.perennialvintners.com>

Winemakers: Mike Lempriere & Beth Schoenberg

Background: Established 2004. Husband and wife team Mike & Beth built Perennial Vintners from a hobby into an established professional winery producing award-winning vintages. They are proud to be members of the Puget Sound Wine Growers Association. The vineyards and winery are located on Bainbridge Island, near to neighbors Bainbridge Island Winery. Bainbridge Island, Kitsap County, WA.

Wines using Puget Sound crops: Müller Thurgau, Madeleine Angevine, Ichigo Strawberry, Frambelle Raspberry

Samson Estates Winery

<http://www.samsonestates.com>

Winemaker: Rob Dhaliwal

Background: Established 2002. Samson Estates is located on the family's Nooksack Valley raspberry farm. Farming has been a tradition in the family for generations; Rob and his brother Dhar now oversee the winery and berry farm operations. The old cow barn has been beautifully transformed into the winery and upscale tasting room. Lynden, Whatcom County, WA.

Wines using Puget Sound crops: Raspberry, Oro (Hazelnut Port), Blackberry, Framboise (Raspberry Port), and Blu (Blueberry Port)

San Juan Vineyards

http://vintners.net/wawine/san_juan_vineyards

Owner: Yvonne Swanberg

Winemakers: Chris Primus

Background: Established 1999. The San Juan Vineyard tasting room is a charming one-room schoolhouse built in 1896. The only vineyard on San Juan Island, they produce wines from their own estate vineyards. Friday Harbor, San Juan County WA.

Wines using Puget Sound fruits: Siegerrebe, Madeleine Angevine, and Pinot Noir

Tulip Valley Vineyards

www.redbarncider.com

Owners: Carl Engebreath, Drew Zimmerman, Ector DeLeon

Background: Established 2004. Red Barn Cider is named for the orchard's heritage barn located in the heart of tulip country in Mount Vernon, WA. Their artisanal hard cider is made from whole, crushed apples grown in Tulip Valley's own 1000-tree orchard sporting seven different varieties. Tulip Valley's fine wines are crafted from their own pino grapes. Mount Vernon, Skagit County, WA.

Ciders: Jonagold Semi-Dry, Fire Barrel, Sweetie Pie, Burro Loco, Red Barn Bone Dry Scruppy

Westcott Bay Orchards

<http://westcottbaycider.com>

Owners/ Cider makers: Richard Anderson

Background: Established 1996. Westcott Bay crafts its ciders from "vintage" cider apples such as Kingston Black, Yarlinton Mill, Porters Perfection and Sweet Coppin. The winery located on San Juan Island grows and produces award winning, food friendly ciders. Available in many Western Washington markets and at the winery. Friday Harbor, San Juan County, WA.

Ciders: Traditional Very Dry, Traditional Dry, Traditional Medium Sweet

Artisan Cheeses

The artisan cheeses presented at the Wine & Cheese Tasting are all made from Puget Sound area milk.

Beechers Handmade Cheese

<http://www.beechershandmadecheese.com/>

Owner: Kurt Beecher Dammeier

Cheesemaker: Brad Sinko

Background: Established 2002. Beecher's fine selections include such ingredients as herbs, Jamaican Jerk spices, peppers, honey and raw milk. All their cheeses are rBST, preservative and additive free. Beecher's is proud to support non-profit organizations educating the public about the benefits of all-natural food. Seattle, King County WA.

Cheeses: Flagship, Raw Milk Flagship, No Woman, Marco Polo, Just Jack, Blank Slate, Fresh Curds

Black Sheep Creamery

Company Representatives: Brad & Meg Gregory

<http://www.blacksheepcreamery.com>

Background: Established 2005. Brad blends the milk from his Rideau-Arcott and East Friesian sheep with milk from Tin Willow Farm in Eastern Oregon to create his finely crafted cheeses. The creamery is located on a 100 year-old farm in near the Chehalis River. Adna, Lewis County, WA.

Cheeses from the Black Sheep herd: Mopsy's Best, Queso de Ojeva, Black Sheep Tomme, Fresh and Aged Pecorinos, and Feta.

Gothberg Farms

Company Representatives: Rhonda Gothberg

<http://www.gothbergfarms.com>

Background: Established 2003. Rhonda produces her award-winning artisan goat cheeses from the pasteurized milk of her own goats. The dairy is located in the heart of the Skagit Valley, and is home to her purebred LaMancha milk goats. Bow, Skagit County, WA

Cheeses: Chevre, Gouda, Feta and Cheddar.

Pleasant Valley Dairy

Contact: cheese98248@yahoo.com

Owners: Seth and Jenny Snook

Background: Established 1969. Pleasant Valley Dairy has been producing fine dairy products on their licensed Grade "A" family-owned farm for three generations. Their small herd of dairy cattle is raised in a traditional and sustainable manner. The dairy specializes in raw milk cheeses. Ferndale, Whatcom County WA.

Cheeses: Gouda (9 flavors), Farmstead, Mutschli

Samish Bay Cheese

<http://www.samishbaycheese.com>

Owners/ Cheesemakers: Roger and Suzanne Weschler

Background: Established 1999. Roger and Suzanne produce certified organic meats and cheeses from their own herd. Their products can be found in area restaurants, retail shops, farmers markets, at their farm store and through on-line mail order. The couple also hold ag-education seminars in their 100 year-old farmhouse. Bow, Skagit County WA.

Cheeses: Gouda, Mont Blanchard, Montasio

Local Food & Beverages

Breadfarm

<http://www.breadfarm.com>

Owners: Scott Mangold and Renée Bourgault

Background: Established in 2003, Breadfarm produces certified organic, artisan breads. Using traditional methods, the breads are naturally leavened, hand-formed and baked in a hearth stone oven. With each loaf carefully tended through the baking process, we are committed to quality and flavor. Breadfarm supports sustainable food production, sourcing vegetables, herbs, potatoes and grains from local producers in Skagit and Whatcom Counties. Bow, Skagit County, WA.

Products: Artisan breads, granola, house-made preserves, croutons, biscotti, crackers, dog treats, cookies and fresh ground peanut butter.

Lavender Wind Farm

<http://www.lavenderwind.com>

Owner: Sarah Richards

Background: Established 2000 by Sarah Richards. The Lavender Wind Farm acreage on Whidbey Island has been in cultivation for over 100 years. Now the farm boasts over 11,000 lavender plants, is a licensed nursery, and produces a wide variety of tasty and aromatic delights. Coupeville, Island County, WA.

Products: Food: Lavender teas, culinary lavender, herb blends, jams, jellies, mustard, lavender honey, lavender ice cream, lavender baking mixes. They also produce essential oils, sachets, lavender soaps and toiletries, and many other household and personal products made from lavender.

Partners Crackers

<http://www.partnerscrackers.com/>

Owners: Marian Harris, Greg Maestretti, and Cara Figgins

Background: Established 1992. Marian Harris started the company after receiving enthusiastic responses from customers for the delicious hand-crafted crackers she served in her restaurant. Her son Greg and daughter

Cara joined her in the Seattle-based business, now marketing their successful products throughout the country as well as overseas. Kent, King County, WA.

Products: Partners Crackers, Wisecrackers, Blue Star Farms Crackers, Gourmet Granola

Skagit Fresh Natural Beverages

<http://www.skagitfresh.com>

Background: Established 2008. Skagit Fresh Natural Beverage Company, LLC has launched four new sparkling juice beverages that are now available at selected retail stores in western Washington, including Whole Foods, Huggen Food & Pharmacy, Top Food & Drug, Metropolitan Market, and Food Pavilion. The four refreshingly unique flavors are available in 12 oz. glass bottles sold singly or in 4-packs. Skagit Fresh Natural Beverages are made with apple juice squeezed from Jonagold apples grown by farmers on their family farms in the Skagit River Valley, near Mount Vernon, Washington. With every purchase of Skagit Fresh Natural Beverages you contribute to the preservation of this irreplaceable farmland. Mount Vernon, Skagit County, WA.

Products: Bodacious Blueberry, Big Bad Blackberry, Sassy Strawberry and Ramblin' Raspberry