

# Wine and Cheese Tasting

*A wine-and-cheese tasting will end the day, thanks to the generous participation of Puget Sound wineries, artisan cheese makers, growers and processors.*

## Local Wines

Our winery participants are members of the Puget Sound Wine Growers Association and Skagit Valley Wine Association. They will be showcasing wines crafted with fruit from the Puget Sound region.

[www.pswg.org](http://www.pswg.org)

<http://www.skagitvalleywineries.com>

### ■ Bainbridge Island Winery

[http://vintners.net/wawine/bainbridge\\_island/](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.

### ■ Challenger Ridge Winery

<http://www.challengerridge.com>

Winemaker: Randy Bonaventura

Background: Established 1999. Challenger Ridge Vineyard & Cellars is located 60 miles Northeast of Seattle, on the banks of the Skagit River in Concrete, WA. The original farm was homesteaded over 100 years ago and crossed over into this century as a family farm. The estate-grown grapes for Challenger Ridge's award-winning wines are grown using sustainable techniques. With its restful scenery and on-site tasting

room Challenger Ridge is a destination winery. Currently under development are fishing excursions, horseback riding and biking trails, bocce ball courts, and hiking trails along with expansion of the vineyard. We invite you to also visit our second tasting room at Doug's Boats in Woodinville, WA.

Wines: Estate-grown Pinot Noir. Syrah, Chardonnay, Cabernet Sauvignon, and Cabernet Malbec born of grapes from the Columbia River and Yakima Valley regions.

### ■ Eagle Haven Winery

<http://eaglehavenwinery.com/>

Owners: Jim, Tom and Sue Perkins

Winemaker: Chuck Jackson

Background: Established 2004. This new winery features fruit wines produced from the 30 year-old orchards of Perkins Variety Apples. Jim's goal is to offer not only fine wines, but also a relaxing destination wine garden and event location. Sedro Woolley, Skagit County WA.

White Wines: Dry Madeleine Angevine—Estate, Madeleine Angevine and Siegerrebe Blend—Estate, Siegerrebe—Estate, Madeleine Angevine Reserve—Estate.

Red Wines- 2003 Syrah, 2004 Syrah, 2005 Syrah, 2006 Sangiovese, 2006 Pinot Noir—Estate.

Fruit Wines- Red Apple—Estate, Winter Pear—Estate, Black Berry--- Estate.

## ■ 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.

## ■ Lopez Island Vineyards

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

Owner/ Winemaker: Brent Charnley

Background: Established 1987. The Lopez Island wines are produced from grapes grown on their own 6-acre vineyard, certified organic since 1989, and from the Yakima Valley. The winery also features vintages made with other Puget Sound area fruits. The dry summers and glacial soil create a fruity wine with a favorable acid balance. Lopez Island, San Juan County WA.

Wines using Puget Sound fruits: Madeleine Angevine, Siegerrebe, Wave Crest White, Raspberry, Blackberry, Apple Pear.

## Local Hard Cider

### ■ 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, Yarlington 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.

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

## Local Cheese

The artisan cheeses to be presented at the Wine & Cheese Tasting are all made from the milk of local cows.

### ■ 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

### ■ El Michoacano

Company Representatives: Maria Montes de Oca, Gabriel Montes de Oca  
360-658-0914

Background: Established 2006. The cheeses of El Michoacano are made from the milk of local Jersey cows. Products include both cheese and Crema Ranchera (Mexican sour cream); available at select area restaurants and retailers such as Evergreen Market.

Cheeses: Queso Fresco, Panela, Requeson

### ■ Mt. Townsend Creamery

<http://www.mttownsendcreamery.com>

Owners: Matt Day, Ryan Trail and Will O'Donnell

Background: Established 2005. We source only the best local milk from our North Olympic Peninsula—from small grass based dairies, that use no hormones, antibiotics or chemical fertilizers and only all natural, non-GMO animal rennet.. Located in Port Townsend, Washington, we produce traditional European style handmade cheeses, blending science, technology, and art.

Cheeses: Cirrus, Trailhead and Seastack.

## Local Food Products

### ■ Chuckanut Bakery

Owner: Matt Roth

Background: Established 1993. Chuckanut Cheesecake began as a favorite family recipe over fifteen years ago. Recently renamed Chuckanut Bay Foods to reflect plans to expand the product line, the Ferndale, WA-based bakery continues to feature the best of local ingredients. Products are currently available at Haggen Food & Pharmacy, fine area restaurants and by wholesale order.

Products: Chuckanut Bay Cheesecake (in 8 flavor varieties) and Chuckanut Bay Tiramisu

### ■ 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.

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/ Managers: 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.

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

### ■ Pleasant Valley Farms

Company Representatives:

Jocelyn Staffanson  
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LeAnn Standridge  
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Background: Established 1996. Pleasant Valley Farms creates a premier lineup of pickles and sauerkraut by combining a dedication to excellence with the highest quality ingredients. Bringing locally grown crops to market, Pleasant Valley Farms takes pride in the part they play in preserving Skagit Valley's environment and heritage.

Products: Kosher Dill Pickles, Sauerkraut and Relishes, Glacier Deli-Dill Pickles Original Flavor, "Robust Garlic", and "Spicy", Cascade Acres Naturals "Gourmet Sauerkraut". Old-Fashioned, Natural and Organic products available.

### ■ 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, Haggen 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.

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