

# PACIFIC NORTHWEST

The Seattle Times SUNDAY MAGAZINE | SEPTEMBER 23, 2007

## Taste by Paul Gregutt



During the Harvest Festival at Cave B Estate Winery, visitors are invited to help staff sort and check the grapes before they're moved on to the crusher.

PHOTOS BY YANMEI SHI/  
COURTESY OF CAVE B

**Cave B Estate Winery.** This upscale destination in Quincy hosts a Harvest Festival Oct. 13. Visitors can take part in a wide range of harvest activities, listed at [www.caveb.com](http://www.caveb.com).

### LAKE CHELAN

**The Lake Chelan Crush Festival.** Running from October 5 through 14, the celebration is a hands-on, focused look at crush; each winery will take on a separate topic, from fruit handling to filtration and bottling. For an update see [www.lakechelanwinevalley.com](http://www.lakechelanwinevalley.com).

### RED MOUNTAIN



PHOTOS BY YANMEI SHI/  
COURTESY OF CAVE B

*Cave B winemaker Berle "Rusty" Figgins relishes the opportunity to make — and drink — wines from estate-grown grapes.*

free. For directions visit [www.columbia-crest.com](http://www.columbia-crest.com).

Continued on next page >

## The Crush Is On

PICK A SPOT AND GET READY TO SORT,  
SNIFF, STOMP AND SLURP

**CRUSH BEGINS** as soon as the first grapes are brought in to the first winery — somewhere around Labor Day — and extends well into late fall. In the broadest sense, it refers not only to the actual pressing of the grapes, but to everything that transpires from picking onward.

It also offers an apt description for the caffeinated, companionable, occasionally high-stress ride. For wine tourists it's the ultimate show. And for those who want a hands-on (or feet-in) experience, now's the time.

Of the roughly 900 wineries throughout Washington and Oregon, several hundred welcome visitors, offer crush tours and tasting events, hold seminars and put on harvest dinners. The smaller wineries often recruit volunteers to help pick, lug, sort, sniff, stomp, splash, stir, slurp and otherwise pitch in.

Briefly, here are a few highlights from around the region. For the most current information visit any winery Web site, or call the tasting room. Then, prepare to jump in.

### WALLA WALLA

**Blue Stocking Tours.** The company orchestrates harvest and crush experiences at Ash Hollow and other vineyards and wineries. Visit [www.bluestockingtours.com](http://www.bluestockingtours.com).

**L'Ecole.** The winery deck was built to overlook the crush pad, offering visitors a great observation point to watch the harvest crew while tasting wine.

**Reininger.** Visitors are taken step-by-step through the winemaking process, with a chance to join the crush crew to help sort.

**Dunham Cellars.** Here, you're welcome throughout the season. The winery holds special harvest lunches hosted by the winemaker. Reservations required: 509-529-4685.

**Isenhower.** Punchdown seminars are offered daily during harvest. "I feel like Tom Sawyer trying to find someone to paint my fence," writes Brett Isenhower.

### WENATCHEE \* LEAVENWORTH \* VANTAGE

**The Columbia Cascade Winery Association.** "Autumn Crush" events are scheduled Oct. 26-28. Full details are posted on the Web site, [www.columbiacascadewines.com](http://www.columbiacascadewines.com). Call 509-782-0708 for further information.

**Two Mountain Winery.** Learn about the whole process in an "Afternoon in the Life of a Winemaker" Oct. 20. Cost is \$30 per person; registration required. Call 509-829-3900 or visit [www.twomountainwinery.com](http://www.twomountainwinery.com).

**Boudreaux Cellars.** Visitors are welcomed to their Icicle Canyon winery as grapes arrive from a dozen vineyards. Call 509-548-5858 or e-mail [rob@boudreauxcellars.com](mailto:rob@boudreauxcellars.com).