

FROM GRAPE TO GLASS

Welcome to "Wine Country"! September is when wine grapes are harvested and wineries begin making our award winning wines that come from Yakima Valley.

Objective: In this pre-conference experience you will learn about the process of growing wine grapes, making wine, how to properly taste wines and make wise wine selections.

Itinerary for the tour includes:

- Meet at the Convention Center for a one hour educational lecture "**From Grape to Glass**" given by Master Gardener Claudia Steen that covers:
 - History of wine and history of Washington wine
 - Global grape growing, terroir and appellations
 - Harvest - what occurs in the vineyard and at the winery
 - Types of wine & wine grape varieties
 - Wine bottle types, closures, how to read a wine label
 - Correct storage of wine, opening the bottle, wine glass selection, pouring the wine
 - Wine tasting basics, the 5 S's of proper wine tasting & food & wine pairing
- Board a bus/van that will drive you in comfort to a local vineyard and winery. You will be given a bottle of water and are encouraged to stay hydrated. During the drive, your hostess will distribute wine country brochures, answer questions and point out local features.



- Pass a large vineyard (Elephant Mountain) in the Rattlesnake Hills AVA and then stop at the smaller working **Konnowac Vineyard** where you will see pickers harvesting grape clusters. You are welcome to grab a pair of snips to help with the harvest, or just taste the grapes as they come off the vine. Talk to the Vigneron, Chuck Fiola, and watch as he weighs a bin of grapes, places it in a cool area & covers it until loaded onto the truck that will take it to the winery.

- Re-board the bus/van for a drive through wine country to **Bonair winery**. In the parking lot see a beautiful little "Spanish chapel" with a view of Mt Adams in the distance. Walk the short distance through the vineyard passing a tranquil pond with a variety of ducks & geese.
- Enter the tasting room and meet CEO & Wine Goddess, Shirley Puryear, - then descend into an amazing "wine cave" for a brief tour of where many of the oak barrels are stored.



- Walk over to the winery and meet winemaker, Bill Mechem, who will demonstrate how the grapes go through the stemmer/crusher, the "must" goes into the fermentation vats and how fermentation is initiated.

- Talk to the owner/Vigneron, Gail Puryear, who will briefly discuss the maturation process for white wines and barrel aging for the red wines and give a brief tour of the winery.



- Visit the Banquet Room where you will experience a private wine tasting. There we will practice the proper way to taste wine. We will taste 2 whites, a rose and 2 red wines. Tapas will be served with each wine - not only to enhance the wine tasting experience, but also to show "food pairing" ideas. Recipe's will be available upon request.
 - Return to the tasting room, browse the gift shop and make any desired wine purchases. Or simply enjoy the tranquility, watching the ducks and geese in the pond.
- Return to the Convention Center "happy campers", hopefully with a few bottles of wine and a great experience to share with others when you return home. Keep in mind many restaurants in Yakima allow you to bring your own bottle of wine, but may charge a corkage fee. Or just enjoy the wine in your room with old and new friends that you will be making.

