



## Eritage Resort and Restaurant Now Open in Walla Walla

*Intimate luxury lodging and dining in Washington wine country*

Walla Walla, WA – July 13, 2018 – Following a series of private events in June, Eritage Resort and Restaurant is now open and delighted to welcome local guests and wine country visitors. Beautifully nestled on more than 300 acres in the rolling fields of wheat and vineyards of Washington wine country, Eritage is a scenic ten minute drive from downtown Walla Walla and its regional airport. Each of the ten suites opens to a patio or deck with expansive views of the Blue Mountains, rolling farmland and a pristine man-made lake. This intimate property is designed to provide guests with an authentic Washington wine country experience and exceptional lodging and cuisine.

“We are honored to welcome our Walla Walla neighbors and visitors from near and far to Eritage,” said Chad Mackay, CEO, Fire & Vine Hospitality. “Our team is dedicated to providing a place of genuine warmth and exceptional experiences.”

### Eritage Resort

- 10 guest rooms in the main building
- 10 lakeside villas coming in 2019.
- Private deck or patio with expansive views
- Fireplace and seating area
- King bed with Garnier-Thiebaut linens
- Soaking tub and separate shower
- Continental breakfast provided
- In-room Nespresso coffee maker
- L'Occitane personal products
- Turndown service nightly

### Eritage Property

- Swimming pool opening August 2018
- 10 minutes north of downtown Walla Walla and the airport
- 386 acre property with 200 acres of vineyards
- Funded by American Lending Center, Long Beach, CA.
- Lake Sienna is a six million gallon man-made lake fed by an 819 foot basalt well which provides irrigation to the vineyards.

- The lake is ideal for swimming and paddle boarding. It is 15-18 feet deep and 78 degrees Fahrenheit.

### **Eritage Restaurant: Warm welcome, craft cooking**

James Beard Award-winning chef Jason Wilson and chef de cuisine Andrew Oldham [created the menu](#) to reflect the history of area and honor the providers of local ingredients including regionally grown produce, meats and game, dairy and other artisanal products. Eritage is open for dinner daily at 4:00 pm. Breakfast is provided each morning to resort guests. Reservations are available at [Eritageresort.com](http://Eritageresort.com) or by calling 509.394.9200.

“Our strong connection with area farmers and the bounty of seasonal offerings inspired the Eritage menu,” said Chef Jason Wilson, culinary director, Fire & Vine Hospitality. “The dishes will change with the seasons and the menu is designed to be approachable and resonate with comfort and style.”

A sample of signature summer menu items:

#### Small Plates

- Warm summer corn soup – zucchini, herbs, buttered crab and chiles
- Frog Hollow Farm vegetables – Eritage verjus, fresh ricotta, seasonal mustard
- Chilled Sweet Peas - flaked halibut, chiles, grapes, matcha yogurt
- Spice Roasted Carrots – garlic, chile yogurt, mint and Marcona almonds.

#### Large Plates and Entrees

- Grilled Washington Prime New York “Manhattan-cut” Steak - charred and grilled sweet onions and peppers, chimichurri and potato puree
- Smoked and Glazed Salmon Creek Pork Tenderloin – grilled stone fruits, scallion cheddar grits
- Herb Roasted Alaskan Chinook Salmon – grilled fennel, green chickpeas and carrot mint butter
- Roasted Alaskan Halibut – Razor clam bacon chowder, parsley-bone marrow salad and grilled lemon. [\(Tablesides presentation\)](#)

#### Dessert

- Skillet-roasted Cinnamon Caramel Apple – wrapped in vanilla brioche with rum raisins, cranberries, walnuts and whipped cream
- Butterscotch Pudding with huckleberries, almond brittle and banana bread

- Theo's Chocolate S'mores with burnt meringue, chocolate ganache and malted ice cream with bourbon caramel sauce and graham cracker crumbles

### *About Eritage Resort*

Eritage Resort is a tribute to the history, beauty and warmth of Washington's farms and vineyards. Beautifully located on 300 acres in the rolling fields of wheat and vineyards of Washington wine country, Eritage is only ten minutes from downtown Walla Walla and its regional airport. The resort opened in July 2018 with 10 luxury suites and 10 lakeside villas opening in 2019. The Eritage restaurant menu is created by James Beard Award-winning Chef Jason Wilson to reflect the history of the area and honor the providers of locally grown ingredients. Eritage is founded by Justin Wylie, owner and winemaker of Va Piano Vineyards, with financial support from [American Lending Center of](#) Long Beach, CA. ALC is a leading EB-5 regional center offering investment opportunities to immigrant investors and currently the largest non-bank SBA 504 lending institution in the United States. Development management is provided by Scott Knox and Fire & Vine Hospitality is responsible for resort services, dining and operations.

- Travel + Leisure Magazine 2017: [The 50 Best Places to Travel in 2018](#)
- Vogue Magazine, April 2018: [Why Walla Walla Should be Your Next Wine Region Vacation](#)
- Portrait Magazine, 2018: [Washington Vineyard Stays](#)
- Seattle Met Magazine, September 2017: [Walla Walla isn't Napa and Thank the Wine Gods for That](#)
- 425 Magazine, October 2017: [A Trinity of Talent Begets Eritage Resort](#)
- Seattle Magazine, July 2017: [Top Seattle Chef Opening Intimate Walla Walla Wine Country Resort](#)

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