



## Eritage Resort Lakeside Bungalows Open June 1, 2019

*Washington wine country resort is now complete and celebrating summer with guest chef series; expanded food and beverage service and the release of Eritage Rosé*

Walla Walla, WA – May 21, 2019 – Eritage Resort today announced the June 1<sup>st</sup> opening of ten new lakeside bungalows, which share the same relaxed refinement and stunning views as the ten existing suites within the resort's main building. Additional summer celebrations include a Memorial Day BBQ event, a guest chef series, new daytime dining options and the first release of Eritage Rosé.

Guest Chef Series: The third Thursday in June – September will feature a [guest chef series](#) with talented chefs from around the Pacific Northwest coming to join Executive Chef Brian Price and James Beard Award-winning chef Jason Wilson and will create a six-course menu paired with wines from some of Walla Walla's finest winemakers. Lodging packages are available.

Summer Menu and Daytime Dining: The [summer restaurant menu](#) showcases locally-sourced produce, meat and fish including the return of last summer's favorite dish: Pan-roasted halibut with razor clam bacon chowder and parsley bone marrow salad. Breakfast is provided each morning and a new daytime menu will be available to resort guests during the summer which feature seasonal dishes including chilled vegetable soup, grilled flatbreads, salads and sandwiches.

Memorial Day BBQ: Music and an outdoor BBQ will be held on Sunday, May 26, 2019 from 3-6 pm for \$35 per person. The menu includes Santa Maria-style grilled Tri-tip with fire-roasted tomato salsa; Honey Bourbon BBQ chicken; PBR-braised Brats; Tuscan bread salad; Farmhouse potato salad; Green apple and blue kale slaw; Grilled vegetable kabobs; Cast iron strawberry rhubarb cobbler. ½ half wine corkage fee and beer specials.

Eritage Rosé: Available exclusively at all Fire & Vine Hospitality restaurants, the 2018 Eritage Vineyard Estate Rosé is 100% Cabernet Franc and was produced by Va Piano Vineyards and comes from the vines on the north side of the property from a section

visible across Lake Sienna from Eritage Resort. It is a pale, dry rose that possesses a high aromatic intensity, exhibiting notes of ripe watermelon, strawberry, and fresh pink flowers. The crispness of the wine offers a refreshing complement to a warm summer day, or a versatile accompaniment to seasonal dishes.

Eritage Resort Suites and Bungalows: Beautifully nestled on more than 300 acres in the rolling fields of wheat and vineyards of Washington wine country, each suite and bungalow is designed to capture the sweeping views of the vineyards, wheat fields, Lake Sienna and the Blue Mountains. The new lakeside bungalows are dog-friendly and feature a private entrance and a deck extending over Lake Sienna.

#### Eritage Resort Amenities

- 10 guest rooms in the main building and 10 lakeside bungalows
- Private deck or patio with expansive views
- Fireplace and seating area
- Restaurant menu is created by Executive Chef Brian Price and James Beard Award-winning chef Jason Wilson and inspired by the seasonal bounty of the region and strong connections with local family farmers.
- Salt water swimming pool and patio with daytime food and beverage service
- 10 minutes from downtown Walla Walla and the airport
- 386 acre property with 200 acres of vineyards
- Lake Sienna is a six million gallon man-made lake ideal for swimming and paddle boarding.

#### 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 features 10 luxury suites and 10 lakeside bungalows. The Eritage restaurant menu is created by Executive Chef, Brian Price and 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 April 2019: [Why Wine Lovers Should Visit This Tiny Town in Rural Washington](#)
- Travel + Leisure Magazine 2017: [The 50 Best Places to Travel in 2018](#)
- Sunset Magazine 2018: [2018 Travel Awards: 44 Best Travel Destinations](#)
- Vogue Magazine, April 2018: [Why Walla Walla Should be Your Next Wine Region Vacation](#)
- Seattle Magazine, October 2018: [New Walla Walla Resort is a Perfect Blend of Comfort and Luxury](#)
- Bellevue Lifestyle Magazine, September 2018: [A Luxury Retreat in Walla Walla Wine Country](#)
- 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](#)

#### About Fire & Vine Hospitality

The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aerlume, located steps from Seattle's Pike Place Market. The Revelers Club is the industry's most generous loyalty program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Each Fire & Vine Hospitality property is unique to the community it serves but all share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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