



Second Annual Eritage Resort Guest Chef Series Welcomes Top Pacific NW Chefs

Exceptional wine country experience begins in April with culinary talent from Seattle and Spokane, plus wines from Leonetti Cellar, FIGGINS and Toil Oregon

Walla Walla, WA – March 6, 2020 – The Eritage Resort Guest Chef Series returns for its second year with additional dates and a new lineup of talented chefs from around the Pacific Northwest. Eritage executive chef Brian Price and James Beard Award-winning chef Jason Wilson welcome some big names and rising stars to create a six-course menu paired with some of the region’s most coveted wines. Lodging packages are available for visitors to enjoy a long weekend in Washington wine country.

The dates for the 2020 series are April 25th, May 28th, June 13th, July 9th, August 13th and September 19th. Pricing will vary based on the selected winery.

April 25th Event

The series begins on April 25th at 6pm and is \$185 per person (plus tax and 20% service charge.) <https://eritageresort.com/events/guest-chef-series/>

Winemaker: Chris Figgins, Leonetti Cellar, FIGGINS and Toil Oregon

Featured Chefs

- Brendan McGill, chef/owner, Hitchcock Restaurant Group
- Adam Hegsted, owner, Eat Good Group
- Aaron Fish, chef, Eat Good Group
- Kirin Chun, executive chef, Miller’s Guild
- Jason Wilson, culinary director, Fire & Vine Hospitality
- Brian Price, executive chef, Eritage Resort

Lodging Packages and Reservations

A special room package is available for two nights lodging and two tickets to the dinner. For reservations and pricing, guests can contact the front desk at 509.394.9200.

Eritage Resort

- 10 guest rooms in the main building
- 10 lakeside bungalows
- Private deck or patio with expansive views
- Fireplace and seating area
- In-room massage available
- 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

- Salt water swimming pool will open for summer in May 2020
- 10 minutes north of downtown Walla Walla and the airport
- 386 acre property with 200 acres of vineyards
- 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 summertime swimming and paddle boarding. It is 15-18 feet deep and 78 degrees Fahrenheit.

Eritage Restaurant: Warm welcome, craft cooking

Executive Chef Brian Price and James Beard Award-winning chef Jason Wilson [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 and the bar menu is available for in-room dining, poolside or in the lounge. Breakfast is provided each morning to resort guests. Reservations are available at Eritageresort.com or by calling 509.394.9200.

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.

- Finalist in the Sunset Magazine 2019 Travel Awards
- Wine Enthusiast Magazine December 2019 [With Homegrown Expansion and Bold Faced New Talent, Walla Walla Enters its Third Wave](#)
- Travel + Leisure Magazine April 2019: [Why Wine Lovers Should Visit This Tiny Town in Rural Washington](#)

About Fire & Vine Hospitality

The Fire & Vine Hospitality team provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic hotels and restaurants including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver opening in 2020, AQUA by El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort and Aerlume, located steps from Seattle's Pike Place Market. The Revelers Club is the industry's most generous rewards program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property, as well as Walla Walla Steak Co. and Crossbuck Brewing. 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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