

# tasting room openings

Do you know of a new WINERY, TASTING ROOM OR WINE BAR?  
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Veteran winemaker Brian Carter at the new tasting room in Woodinville's Woodin Creek Village



Hamachi crudo paired with Brian Carter Cellars wine



Long tables being prepared for event goers at Brian Carter Cellars

## BRIAN CARTER CELLARS TASTING ROOM & BISTRO WOODINVILLE

Veteran winemaker Brian Carter has been crafting his proprietary blends for a remarkable 43 years in Washington. In 2022, he moved out of the former Woodinville tasting room where he had operated for many years and relocated in exciting new digs over in Woodin Creek Village in downtown Woodinville. The Village location boasts a full kitchen and bistro pairing menu. It's within strolling distance to nearly 20 other wineries and restaurants dotting the hip urban neighborhood.

"I have always believed that enjoying food with wine is a much more fulfilling wine tasting experience," says Brian. It is this philosophy that inspired him to include a bistro inside the Vancouver, Wash. waterfront tasting room in 2020, a concept he has now brought to Woodinville. "Opening a new tasting room in Woodinville with a full kitchen is the culmination of a dream I had for many years."

The open kitchen in Woodinville allows guests to watch chef and sommelier Nicholas Ames in action and enjoy dishes thoughtfully paired with

the full selection of wines. Menus are subject to changes, but a quick scroll through the current one listed some mouthwatering pairings. Such as the 2016 ONE Merlot paired with sweet corn risotto with guanciale, leeks and sous vide egg. Or the 2020 Oriana white blend paired with hamachi crudo, a delicate Japanese appetizer made from thinly-sliced, raw yellowtail dressed in preserved lemon granita and fennel, and served with champagne vinaigrette.

In the pipeline: the winery is planning to offer expanded wine education, culinary and live music experiences. The new space is also available to rent for private events.

There's a masterly finesse that runs through every wine at Brian Carter Cellars. The prolific vintner and his all-star team show no signs of slowing in the arenas of creativity or productivity.

**Brian Carter Cellars 2016 Trentenaire, 94 pts.** Built around a core of Petit Verdot (56%), this red utilizes all five major Bordeaux grapes. The result is an elegant and powerful blend, exuding floral aromas and fruity yet savory flavors of violet, boysenberry, cassis, cherry, and worn cedar notes. Congealed tannins make a classy statement without being overt. All the elements come together in union on the long and enduring finish. Decant at least an hour. \$50

**Brian Carter Cellars 2018 Le Coursier, 93 pts.** Dense and rich tasting, this Right Bank Bordeaux-style red is grounded with earthy appeal. Broad aromas of dried plum, currant, cacao nib and Madagascar vanilla blend with smooth flavors of Bing cherry and blackberry. Refined tannins are balanced with pleasing acidity, creating harmonious structure backlit by mineral and spice notes. \$35

**Brian Carter Cellars 2020 Oriana, 92 pts.** This proprietary blend of Viognier, Roussanne and Riesling is balanced and creamy, leading with ripe pear and honeysuckle aromas complemented by sleek orange and apricot flavors infused with delicate chervil notes. There's a minerally undertow that keeps it energetic on the rich palate. \$25

**Visit:** \$20 tasting fee, refundable with purchase of two bottles or by joining the wine club; 17140 135th Ave NE, Suite 1030, Woodinville; (425) 806-9463, open Wed-Sun, reservations are encouraged online or by phone, [www.briancartercellars.com](http://www.briancartercellars.com)

Brian Carter photo: Richard Duval

## PAGE CELLARS WOODINVILLE

Innovators like this boutique warehouse winery have helped shape Woodinville's reputation as a destination for world-class wine. Page Cellars was started two decades ago by James and Rothelle Page. Upon retiring last year they relayed the baton of ownership to Todd and Dee Krivoshein, former club members as well as cellar volunteers familiar with the operation. In early 2021 the Krivosheins were searching for a suitable business to purchase after Todd's management position had been eliminated during covid, and they happened to come across a winery listed for sale. "When Dee read the description, my immediate response was, 'I bet you that's Jim Page.' Well, it was and the rest is history," says Todd.

Todd was exposed to the wine industry early—in 1998 his uncle founded Russell Creek Winery in Walla Walla, where Todd spent a lot of time working every task. "My uncle had a unique way of making wine. His style reminds me very much of Jim Page's style," comments Todd with admiration. He shadowed Jim Page for a year before taking over as winemaker, with Jim Page consulting. "My intention is to build on the heritage and continue to produce high quality wine in the style Page is best known for," Todd says. The flagship wines are big, bold, handcrafted Red Mountain AVA wines that attract a steady stream of devotees.

Todd and Dee have refreshed the tasting room decor and expanded the interior, taking on an additional 2,000 square feet of space, giving them more room for hospitality and wine events. "Our goal to consistently create an experience that our customers will remember," says Dee. "Page Cellars is a dream come true in owning our own business and doing it in an industry we both love," says Dee. The bold caliber of these wines display careful attention to detail.

**Page Cellars 2018 Tryst Red Wine, 93 pts.** This Red Mountain wine is Cabernet-dominant and broadly structured, revealing luminous depth to the blackberry, cherry paste and licorice flavors embedded into the palate. Multi-faceted, with expressive cola, graham, tobacco and caramel notes swirling amid sweet tannins and barrel spice. Still young, this will benefit with age in the cellar. \$49

Avennia photo: Eli Traverse

**Page Cellars 2019 Red Mountain Syrah, 93 pts.** Flanked by spice, oak and crushed rock details, this red shows an intensity and concentration that spans out with silky black currant and blackberry fruit layered with blueberry, cigar box, peppercorn and black olive notes. Firm and structured on the grippy finish. \$47

**Also Recommended:** Page Cellars Columbia Valley Riesling, 92 pts. (\$24)

**Visit:** \$15 tasting fee, refundable with purchase of one red or two white wines; 19495 144th Ave NE B205, Woodinville; (206) 769-7800, open Fri-Sun, check website for hours, [www.pagecellars.com](http://www.pagecellars.com)

## AVENNIA RED MOUNTAIN

Entrepreneur Marty Taucher and esteemed winemaker Chris Peterson partnered in 2010, forming a tour de force that consistently turns out impressive vintages. They recently purchased the prominent Tapteil Vineyard in the Red Mountain AVA, in addition to Tapteil's former tasting room on the property, which has become a satellite tasting room for Avennia.

Part of this winery's success has been the ability to pull premium fruit from some of the oldest blocks of vines in the state. "When the opportunity came along to purchase a vineyard with such pedigree as Tapteil, one of the oldest on Red Mountain, we finally found a great home to establish our first estate vineyard," commented Eli Traverse, who oversees the Red Mountain estate property. "We have worked with other Red Mountain vineyards, such as Klipsun, Kiona, WeatherEye and so forth, and know of the absolute potential of this AVA."

Taucher and Peterson instantly hired grower Dick Boushey, who runs a sought-after vineyard management team in the Yakima Valley, to take charge of the vineyard. Boushey will help supervise the planting of the best-suited clones for new blocks that will be added, too.

The crush and fermentation will remain at the winery's main production facility in Woodinville. Both the Woodinville tasting room, as well as the newer Red Mountain Estate tasting room, provide similar tasting lineups, although the Estate offers arguably one of the finest panoramic views on the mountain.

The patio and sleek modern tasting



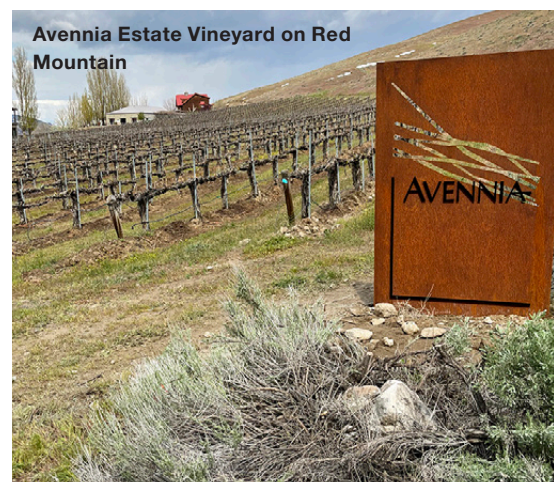
Casual ambiance at Page Cellars in Woodinville's warehouse winery district



Todd and Dee Krivoshein of Page Cellars



Storage and production at Page Cellars



Avennia Estate Vineyard on Red Mountain





Panoramic vineyard views from the serene patio at Avennia's new Red Mountain tasting room



Avennia's sleek 'tasting room'



Princess & Bear founders Carol Bailey and Dr. Steve Medwell



The Princess & The Bear Wines in Seattle's South Park neighborhood

room provide multiple outdoor and indoor options for a full tasting, chilling with a glass of wine, or picnicking under the shade of the poplar trees. There is a small, curated food menu of charcuterie and snacks available.

This fall, the Red Mountain Estate will start taking reservations for vineyard tour and tasting experiences, as well as wine dinners, harvest events, and a vineyard wine education series culminating in a tour, seminar, and a paired wine dinner on premise.

**Avennia 2019 Sestina Cabernet Sauvignon, 94 pts.** Ethereal and seamlessly structured, this Left Bank style red offers brooding aromas of violet, dark plum and cocoa mixed with a tinge of smoldering mesquite. Grippy yet refined tannins give muscle to the lean profile of black currant, cigar box and eucalyptus leaf, revealing red fruit, dried thyme, stone and mineral accents on the long, focused finish. \$75

**Avennia 2019 Gravura, 93 pts.** This Bordeaux varietal red is dominated with Cabernet and Merlot components that evoke aromas of dark fruit, spice box, cocoa and graphite. There's nice tension between the firm yet snowflake tannins and fresh acidity, filled in with a range of concentrated blue and black fruit, layered with dark cherry, cocoa nib, loamy earth, mineral and spice. \$40  
**Also Recommended:** Avennia 2020 Oliane Sauvignon Blanc, 92 pts. (\$28)  
**Visit:** \$25 tasting fee, refundable with \$50 bottle purchase; 20206 E 583 PR NE, Benton City; (509) 588-6870, open Thurs-Sun, check website for hours, [www.avennia.com](http://www.avennia.com)

## PRINCESS & BEAR WINES SEATTLE

If you love French wines and live in Seattle, consider yourself lucky. Princess and Bear Wines is a new tasting room in the South Park neighborhood of Seattle that is importing small batch, affordable wines from over 40 independent French winemakers exclusively from the Languedoc-Roussillon region. This wild and unspoiled appellation in the South of France is currently undergoing a winemaking Renaissance. This awakening is driven in part by female winemakers and outsiders who, over the past 20 years, have come from all over the world to experiment with new grape varieties and vinification methods.

These artisanal wines from small family, primarily female-owned,

vineyards cannot be found anywhere else in the country. This allows Seattleites the exclusive opportunity to try before buying. For wine enthusiasts around the country, wines can be shipped. More than 150 different wines are offered on a monthly rotating basis. The red, white, rosé and sparkling wines we reviewed below were each unique, highly expressive, worthy of exploring aromas and flavors of French terroir in every sip.

Founders and former Seattle professionals, Carol Bailey and Dr. Steve Medwell, say they discovered the region "almost by accident." They bought a home there and became entrenched in the culinary culture of the region while developing strong ties to local independent winemakers. They resolved to bring these affordable, handmade wines back to their native shores. "We are now honored to bring the story of these incredible winemakers and their wines to Seattle," says Carol. The couple handpicks every wine they offer, tasting hundreds of bottles before curating the selection.

The Languedoc-Roussillon is the largest wine producing region in the world offering wines made from over 80 different grape varieties. A visit to the tasting room provides a rare chance to stretch your palate with an extraordinary selection of wines.

**Domaine de la Rochellerie 2019 Noblesse du Temps, 93 pts.** A full-bodied red, with enticing aromas of black fruit, olive, white pepper and baking spices. Well-burnished tannins proliferate on the powerful entry, loaded with steeped black currant, dried cranberry, mountain herbs and cured meat notes. Red berry flavors are embedded in the long finish. *Mourvedre, Carignan, Grenache* \$50

**Famille Orliac 2021 Bergerie de L'Hortus Rosé, 91 pts.** Pale coral hued, evoking honeysuckle and lemon aromas followed by flavors of melon, white raspberry, dried herbs and citrus. Minerally laced, firm and crisp. *Syrah, Grenache, Mourvedre* \$28

**Also Recommended:** Domaine La Jass Castel 2020 L'Égriséé, 92 pts. (\$32), The Princess & The Bear Sparkling Brut Cremant, 91 pts. (\$27)

**Visit:** \$20 tasting fee, refundable with purchase of two bottles; 309 S Cloverdale St, Suite A1, Seattle; (206) 323-4757, open Thurs-Sun, check website for hours, [www.theprincessandthebear.com](http://www.theprincessandthebear.com) 🍷

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Brian Carter Cellars 2016 Trentenaire, 94 pts.



Brian Carter Cellars 2018 Le Coursier, 93 pts.



Brian Carter Cellars 2020 Oriana, 92 pts.



Page Cellars 2018 Tryst Red Wine, 93 pts.



Page Cellars 2019 Red Mountain Syrah, 93 pts.



Avennia 2019 Sestina Cabernet Sauvignon, 94 pts.



Avennia 2019 Gravura Red Wine, 93 pts.



Avennia 2020 Oliane Sauvignon Blanc, 92 pts.



Domaine de la Rochellerie 2019 Noblesse du Temps, 93 pts.



Famille Orliac 2021 Bergerie de L'Hortus Rosé, 91 pts.