

# WANDER

WALLA WALLA VALLEY WINE



## SMAK WINES

FIONA MAK, OWNER & WINEMAKER

## WALLA WALLA, POWERED BY WOMEN



*“Discover the heart of the Walla Walla Valley through its vibrant woman-owned businesses and wineries!”*

Start your day with a yoga class at [Kaleidoscope Studios](#). Owners Marika and Britt have created a healing, inclusive studio where they offer soulful and creative sequenced yoga and ride classes. All levels are welcomed and encouraged. [Online booking is recommended.](#)

**9:00AM** After finding your center, get breakfast at Walla Walla’s Main St. breakfast spot, [Bacon & Eggs](#). Owners Michelle & Michelle, who locals refer to as the Michelles, are passionate people that care about their food, business and the community around them. Both breakfast sandwiches are amazing, and the tofu stir fry is a surprising AM delight, add the kimchi!

**10:30 AM** Now it’s time to for your first tasting, head out to [SMAK Wines](#) in the Airport Incubators. We are the first Asian woman-owned winery in Washington State! At SMAK, we are committed to rosé only production because we believe that rosé should not be limited to summertime. We want to drink rosé all year round, just not the same one! By choosing a different variety and winemaking method, we create a broad range of rosés and each wine we create reflects the seasons - Spring, Summer, Autumn, and Winter. [Reservations are recommended.](#)

**11:30 AM** Next, visit one of our neighbors, [itä wines](#). Kelsey Albro Itämeri, owner and winemaker, is sourcing grapes from the eastern foothills of the Blue Mountains. Kelsey’s wines are creative and tell the story of where and how they were grown. [Reservations are recommended.](#)

**12:30 PM** Time for lunch at [Runway Market](#). Cathy Bay is the queen of local sparkling wine and panini sandwiches! Her spot in the Airport Wine District is fun and spunky, and honestly who doesn’t want a glass of SMAK sparkling rosé with their lunch? She and her team will take such good care of you that you may never want to leave.



**1:30 PM** Next, travel to the Southside Wine District and soak in the delicious wines and fantastic views at [SuLei Cellars](#). The owners Elaine & Tanya found that they were spending a lot of their free time wine tasting, researching and exploring the wine world. Their thirst for the ever evolving and illusive mystery of winemaking inspired them to make a life of this passionate pursuit. In 2005, they left Portland, Oregon to make this dream a reality and PS - their Albariño rocks! [Reservations are recommended.](#)

**2:30 PM** Also on the Southside is [Brook and Bull Cellars](#). Owner and winemaker Ashley Trout produces single varietals and untraditional blends with a low oak profile. Purposely highlighting vintage variation and showcasing Washington State terroir. When you're back downtown be sure to check out their sister winery, [Vital Wines](#), a non-profit founded to improve equity in access to healthcare for vineyard workers and their families through education, advocacy and direct services. [Reservations are recommended.](#)

**4:00 PM** Head back downtown to [DAMA Wines](#), a certified woman-owned winery. Co-owner and winemaker Mary Derby along with co-owner Judith Schulman celebrate the spirit of pioneering women who have inspired passion, creativity and positive change for centuries. The tasting room is meticulously decorated with furnishings and elegant works of art. If you happen to be here for one of their events, they are not to be missed. [Reservations are recommended.](#)

**5:00 PM** After all that wine, time to check out some of our cool culinary shops. Take a short walk to [Foodscape](#). If you are a Foodie, this is a must - it's a culinary speakeasy. They have the freshest locally farmed produce, seafood, cheese, charcuterie and specialty groceries. Make sure to also stop into [Marguerite](#), an artfully curated shop for cooking, home décor and community.

**7:00 PM** And now, it's time for dinner at [Asian Fusion](#). Order from their Chinese style menu, which serves many classic dishes from the Sichuan Province. I recommend ordering Ma Po Tofu, Szechuan Spicy Boiled Beef or Fish, Chinese-style Cumin Beef, Salt & Pepper Shrimp and Twice Cooked Pork.



*I recommend finding the time to take and pottery, embroidery or upcycled arts class at the [Refinery](#). They are a community pottery and art studio located downtown.*



*One of my favorite places to stay while visiting is [The GG](#). Sisters, Connie and Karrie have created an experience that is synonymous with high style and comfortable living.*



*LISTEN TO THE POWERED BY WOMEN PLAYLIST, CURATED BY FIONA, ON SPOTIFY AS YOU WANDER. [CLICK HERE](#) OR SCAN THE QR CODE TO START LISTENING. COMING SOON!*

