FOR IMMEDIATE RELEASE
February 2, 2017

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Taste Washington On The Farm Returns With New Adventures
The farm-to-table lunch series offers hands-on dining experience at two new local farms

SEATTLE – Taste Washington, the nation’s largest single-region wine and food event, invites guests back out to the farm this year for a new Taste Washington on the Farm lunch series.

Surrounded by farms on all sides, Seattle has one of the most vibrant farm-to-table dining scenes in the country. From shellfish in Puget Sound to fruit in Eastern Washington, Seattle’s restaurants thrive on the Pacific Northwest’s bounty. Taste Washington on the Farm brings wine and food lovers together on local farms, to explore the region’s artisanal products.

Curated excursions are offered out to farms supplying Seattle’s award-winning eateries with quality ingredients. Each unique expedition offers an afternoon of touring the property and dining alongside the farmers, local chefs and Washington winemakers who craft the state’s products.

Lunches take place Friday, March 24, from 10 a.m. to 3 p.m. Tickets are $95 per person and include transportation to and from downtown Seattle. Guests must be 21 or older to attend. For more information or to purchase tickets, visit http://tastewashington.org/taste-washington-on-the-farm/.

Experience #1: Wine and Wood-Fire on the Farm
Tahoma Farms | Orting, WA

Description: A gourmet lunch surrounded by stunning scenery at Tahoma Farms, an organic vegetable farm in the Puyallup Valley that celebrates responsible land use and land preservation. With an outdoor pizza oven and barn offering sweeping views, it’s a picturesque place to sip Washington wines and savor lunch.

Featured Chef:
Chef Nathan Crave | Palace Kitchen
Featured Washington Wineries:
Peter Devision, Winemaker at EFESTĒ
Christian Grieb, Winemaker at Treveri Cellars

Experience #2: An Afternoon in Nature’s Playground
Oxbow Farm & Conservation Center | Carnation, WA

Description: Immerse yourself in nature. Oxbow Farm & Conservation Center is more than a farm – it's a 230-acre property dedicated to environmental stewardship. Savor a chef-prepared lunch and wines beside Oxbow’s “living playground,” tour their native plant nursery and learn about their work.

Featured Chef:
Chef Josh Henderson | Executive Chef & Founder, Huxley Wallace Collective

Featured Washington Wineries:
Rick and Darcy Small, Owners & Directors of Production at Woodward Canyon
Crystie Kisler, Co-founder of Finnriver Cidery

Stay tuned for the announcement of a third excursion!

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About Taste Washington:
Taste Washington is the largest single-region wine and food event in the United States, featuring more than 225 Washington State wineries and more than 65 Pacific Northwest restaurants. The 20th annual event will be held on March 23-26, 2017 at various locations in Seattle. The 2017 Taste Washington welcoming sponsor is Alaska Airlines and the premier sponsors are Alaska Airlines Visa Signature® Card, Albert Lee and Muckleshoot Casino. Taste Washington attracts more than 6,400 wine and food enthusiasts to the Seattle area. The Washington State Wine Commission launched Taste Washington in 1998 and is now produced by Visit Seattle. For more information, visit www.tastewashington.org.

About Visit Seattle:
Visit Seattle, a private, nonprofit marketing organization, has served as Seattle/King County’s official destination marketing organization (DMO) for more than 50 years. The goal of these marketing efforts is to enhance the employment opportunities and economic prosperity of the region. For more information, visit www.visitseattle.org.

About Washington State Wine:
Washington State Wine represents every licensed winery and wine grape grower in Washington State. Guided by an appointed board, WSW provides a marketing platform to raise positive awareness of the Washington State wine industry and generate greater demand for its wines. Funded almost entirely by the industry through assessments based on grape and wine sales, WSW is a state government agency, established by the legislature in 1987. To learn more, visit www.washingtonwine.org.
About Alaska:
Alaska Airlines, together with its regional partners, flies 32 million customers a year to more than 110 cities with an average of 970 daily flights throughout the United States, Canada, Costa Rica, Mexico and soon Cuba. With Alaska’s global airline partners, customers can earn and redeem miles to more than 800 destinations worldwide. Onboard, customers are invited to make the most of their flight with amenities like power outlets at every seat, streaming entertainment direct to their device, Wi-Fi and an inspired food and beverage selection featured on most flights. Alaska Airlines ranked “Highest in Customer Satisfaction Among Traditional Carriers in North America” in the J.D. Power North American Airline Satisfaction Study for nine consecutive years from 2008 to 2016. Alaska Airlines Mileage Plan also ranked “Highest in Customer Satisfaction with Airline Loyalty Rewards Programs” in the J.D. Power Airline Loyalty/Rewards Program Satisfaction Report for the last three consecutive years. Alaska Airlines is a subsidiary of Alaska Air Group (NYSE: ALK). Learn more on the airline’s newsroom, blog, [alaskaair.com](http://alaskaair.com), [@AlaskaAir](https://twitter.com/AlaskaAir), [Facebook](https://www.facebook.com/alaskaair) and [LinkedIn](https://www.linkedin.com/company/alaska-airlines).