



Celebrate Taste Washington Wine Month All March Long

Just announced: Chef lineup for Taste Washington Dinner Series, Sunday Brunch

SEATTLE (March 1, 2024)—Calling all Washington Wine fans! March is Taste Washington Wine Month. Anchored by the beloved [Taste Washington](#) event, wineries, restaurants, and retailers are joining in to celebrate #WAwine all month long.

Taste Washington Wine Month is all about exploration, showcasing the diversity and variety of Washington wine. It's supported by retailers across the state each putting a unique spin on in-store promotions, a robust media campaign, and collaborative social activations. Local restaurants are also jumping on board to celebrate Washington wine with special dinners, glass pours and more. New this year is a [Community Events Page](#) featuring promotions and events taking place across the state.

"March is the perfect month to get out and try a new Washington wine, or explore one of our many wine regions," said Kristina Kelley, Executive Director of the Washington State Wine Commission. "From Cabernet Sauvignon to Rosé to Sparkling wine, there's truly something for everyone to enjoy here in Washington."

JUST ANNOUNCED. The perfect way to celebrate this tasty month is at Taste Washington, which just unveiled the highly anticipated chef lineup for [Dinner Series](#) and [Sunday Brunch](#).



For Dinner Series, attendees can anticipate an extraordinary convergence of culinary creativity, where renowned chefs will curate sensational menus that reflect the essence of the Pacific Northwest's rich culinary tapestry. Each multi-course dinner will be paired with wines carefully selected to complement and elevate each dish.

You can look forward to *Wine Enthusiast's* Top 50 Best Restaurants in America, **Aaron Tekulve of Surrell** teaming up with **Maximillian Petty of Eden Hill**, who has received multiple James Beard semifinalist nods. Joining from out of town, **Zoi Antonitsas** (Portland) who competed on Top Chef and was named Food & Wine Best New Chef is teaming up with the talented Seattle-based **Dan Mallahan of Driftwood**. We'll end Dinner Series with another west coast collaboration; **Monique Feybesse of Tarts de Feybesse** (San Francisco), the talent behind one of the Bay Area's most sought-after bakeries traveling up to Seattle to join forces with **Madeline Sperling of Homer**, which has made the best restaurant list in both *Seattle Met* and *GQ Magazine*.



Closing out Taste Washington will be Sunday Brunch, featuring unparalleled panoramic views of the Seattle skyline at the stunning Columbia Tower Club. Attendees can raise a glass with a birds-eye view of the city as they enjoy an unforgettable brunch spread from the talented **Thomas Cullen of Columbia Tower Club** and **Shawn Niles of The Fat Pastor**.

Dinner Series Details: Tickets on sale March 4

- Wednesday, March 20, 2024, presented by Goose Ridge Vineyards.
 - Chefs: Aaron Tekulve [Surrell] + Maximillian Petty [Eden Hill]
 - Location: Surrell (2319 E Madison St, Seattle, WA 98112)
 - Time: 7:00 PM - 10:00 PM
- Thursday, March 21, 2024
 - Chefs: Dan Mallahan [Driftwood] + Zoi Antonitsas
 - Location: Driftwood (2722 Alki Ave SW, Seattle, WA 98116)
 - Time: 7:00 PM - 10:00 PM
- Sunday, March 24, 2024
 - Chefs: Madeline Sperling [Homer] + Monique Feybesse [Tart de Feybesse]
 - Location: Homer (3013 Beacon Ave S, Seattle, WA 98144)
 - Time: 7:00 PM - 10:00 PM

Sunday Brunch Details:

- Sunday, March 24, 2024
 - Chefs: Thomas Cullen [Columbia Tower Club] + Shawn Niles [The Fat Pastor]
 - Location: Columbia Tower Club (701 5th Ave 75th floor, Seattle, WA 98104)
 - Time: 11:30 AM - 4:00 PM

TICKETS GOING FAST. The Dinner Series and Sunday Brunch culinary rosters offer just a taste of the chef-driven superpower of the festival. Taste Washington is anchored by The Grand Tasting, which pairs over 200 wineries and AVAs with 70 exceptional restaurants from the west coast. Chefs such as the chef and owner of the San Francisco based Michelin Starred restaurant Sorrel, **Alexander Hong** will be offering a taste of their food along with 2019's GQ Magazine Restaurant of the Year Homer and "Master Chef" Season 8 competitor, **Logan Cox**. You can also expect to see 425 Magazine's Best Chef of 2020, **Cody Castiglia** of Della Terra, and Portland's very own Norah, one of Eater's listed 16 Essential Vegan and Vegetarian Restaurants. You can also look forward to The Food Network's Chopped Season 52 competitor, **Jhonny Reyes** of Lenox Afro Latin Soul who will be plating his food at both The Grand Tasting and The New Vintage. 2024 James Beard Award Semifinalist **David Nichols** of Eight Row will be featured at The New Vintage and 2023 James Beard Semifinalist **Mutsuko Soma** of Kamonegi can be found at Pacific Standard.

Taste Washington: 2024 Schedule of Events

- Thursday, March 14: Pacific Standard
- Friday, March 15: The New Vintage
- Saturday, March 16: The Seminars & The Grand Tasting
- Sunday, March 17: The Grand Tasting
- Monday, March 18: No Frills
- Wednesday, March 20 – Sunday, March 24: Dinner Series
- Sunday, March 24: Sunday Brunch



RESOURCES FOR MEDIA:

CONTENT:

- Dinner Series:
 - [Taste Washington - Dinner Series - 2023 Recap Video](#)
 - [Taste Washington - Dinner Series - 2023 Photo Selects](#) - *All photos taken by Aubrie LeGault*

- Sunday Brunch:
 - [Taste Washington - Sunday Brunch - 2023 Recap Video](#)
 - [Taste Washington - Sunday Brunch - 2023 Photo Selects](#) - *All photos taken by Aubrie LeGault*

TICKETING LINK:

- [Taste Washington](#)

About the Washington State Wine Commission

The Washington State Wine Commission (WSWC) represents every licensed winery and wine grape grower in Washington State. Guided by an appointed board, WSWC provides a marketing platform to raise positive awareness about the Washington wine industry and generate greater demand for its wines. Funded almost entirely by the industry through assessments based on grape and wine sales, WSWC is a state government agency, established by the legislature in 1987. To learn more, visit www.washingtonwine.org.

Washington State Wine Commission Contact:

Averyl Dunn Mooney
(206) 295-5763 / admooney@washingtonwine.org

About SE Productions

SE Productions, creators of 'Field To Table', 'Sumo + Sushi' and 'Bacon Eggs & Kegs', is the ultimate experience maker. Since 2013, it's been galvanized by creatives, crafters, festival producers, food lovers, outdoor enthusiasts and more. Along the way, this alliance has met incredible people and worked with exceptional partners, and believes sharing experiences with others is more important than ever. More at <https://www.seproductions.us>.

SE Productions Contact:

Chloe Hendrickson
425-770-3191 / chloe@seproductions.us

###