



Celebrating 25 Years: Full Winery and Culinary Lineup Revealed for Taste Washington 2025



Photo taken by: [Aubrie Lequault](#) | The Grand Tasting 2024

FOR IMMEDIATE RELEASE

Seattle, WA – February 12, 2025 – Taste Washington, the Pacific Northwest's premier wine and food festival, proudly unveils its full lineup of wineries and restaurants for the highly anticipated 2025 event. Celebrating its 25th year, Taste Washington promises an unforgettable weekend that brings together the region's acclaimed wineries and renowned chefs across a series of events from March 13-17 in Seattle, WA.

The Grand Tasting | Saturday & Sunday, March 15-16 at Lumen Field Event Center

Taste Washington celebrates 25 years with its most impressive lineup yet! With 200+ wineries and 80+ restaurants under one roof, guests can expect to be overwhelmed (in the best way possible) with all of the flavors and pairings during the main event of the festival, The Grand Tasting. The event will feature wines from across the state, celebrating Washington's diverse terroirs from Columbia Valley and Red Mountain to Walla Walla Valley, Horse Heaven Hills, Ancient Lakes, Yakima Valley and more!

[View the complete Taste Washington Winery Lineup](#)

From the culinary side, with representation across the state and James Beard Award-Winning chefs and restaurants, the culinary lineup is truly the most notable in the history of the festival. Guests will be able to enjoy bites from all over the state including Seattle, Bellevue, Spokane, Olympia, San Juan Islands and Yakima.

Restaurants Include:

- Sophon | Chef Karuna Long | Seattle | James Beard Award Nominee
- Paju | Chef Bill Jeong | Seattle
- Ascend Prime | Chef Brandon Muehl | Bellevue - *In VIP Lounge only!*
- Taurus Ox | Chef Sydney Clark, Khampaeng Panyathong, Jenessa Sneva | Seattle
- Crafted | Yakima | Chef Dan Koommoo | Multi-year James Beard Award Semifinalist
- Los Hernandez Tamales | Chef Felipe Hernandez | Union Gap | James Beard Award Winner
- Eden Hill | Chef Maximillian Petty | Seattle | Multi-year James Beard Award Semifinalist
- Ramie | Chef Trinh Nguyen & Chef Thai Nguyen | Seattle
- Surrell | Chef Aaron Tekulve | Seattle
- The Wandering Goose | Chef Heather Earnhardt | Tokeland

Taste Washington is also excited to welcome a handful of restaurants from the broader West Coast including [The Acorn Restaurant from Vancouver B.C.](#), [Akadi PDX from Portland, OR](#), [Norah from Portland, OR](#), and [Azalina's from San Francisco](#).

[View the complete Taste Washington Culinary lineup](#)

You can look forward to brand new cooking showcases and competitions hosted by Chef Matt Lewis of Where Ya At Matt from our CenterStage presented by Albert Lee Appliance. You can expect cooking demonstrations with a twist, celebrity appearances and more entertainment than ever before!

[Learn More About The Grand Tasting and View Tickets](#)

Pacific Standard | Thursday, March 13, 2025 at The Admiral's House



Photo taken by: [Aubrie Legault](#): Surrell offering at Pacific Standard 2024 | Photo taken by: [Seattle Video Production](#) The Admiral's House

Prepare to embark on a culinary journey like no other at Pacific Standard. Indulge in the finest seafood offerings prepared by acclaimed chefs and restaurants, perfectly complemented by the crisp, refreshing notes of Washington's most interesting whites, roses, and sparkling wines. From delicate crab cakes to succulent oysters, every bite is a taste of Pacific Northwest paradise.

Pacific Standard is returning to the beautiful Admiral's House in Magnolia. Prepare yourself for one of the best views in Seattle!

Who's Pouring?

- Barnard Griffin
- Brian Carter Cellars
- Cairdeas Winery
- Cedergreen Cellars
- COR Cellars
- DeLille Cellars
- L'Ecole No. 41
- Lobo Hills
- Patterson Cellars
- Sagemoor
- SMAK Wines
- Water from Wine

Who's Plating?

- Communion/That Brown Girl Cooks | Chef Kristi Brown | Seattle | Multi-year James Beard Award Nominee/Semifinalist
- Gravy | Chef Dre Neely | Vashon Island
- Jorstad Creek Oyster Company | Hood Canal

- Kamonegi | Chef Mutsuko Soma | Seattle | Multi-year James Beard Award Semifinalist
- Marimaken Seattle | Chef Rachel Ranti | Seattle
- SuperKim Crab House | Chef SuperKim | Seattle & Bellevue
- Surrell | Chef Aaron Tekulve | Seattle
- Where Ya At Matt | Chef Matthew Lewis | Seattle

[Learn More about Pacific Standard and View Tickets](#)

The New Vintage | Friday, March 14, 2025 at The Sanctuary Grand Ballroom at the Lotte Hotel Seattle



Photo taken by: [Aubrie Legault](#) | The New Vintage 2024

Experience the allure of The New Vintage, where sophistication meets innovation. Join us for an evening of culinary exploration featuring a dozen prestigious wineries, 14 of the most groundbreaking chefs and restaurants in our state, and signature cocktails by James Beard Award 2025 Nominee Erik Hakkinen from Roquette. Dress to impress and indulge your senses as you dance in the heart of downtown Seattle at this late-night Friday soirée promises an unforgettable fusion of elegance and excitement. Join us for a night of opulence and revelry as we raise our glasses to the future of taste and style at The New Vintage. Our secret venue in downtown Seattle will be revealed soon!

Who's Pouring?

- Casu Wines
- Dunham Cellars
- Klipsun Winery

- Mark Ryan Winery
- Matthews Winery
- McKinley Springs
- Mercer Wine Estates
- Nine Hats Wines
- RisingWines Collective
- Valdemar Estates
- Woodward Canyon

Who's Plating?

- Crafted | Yakima | Chef Dan Koommoo | Multi-year James Beard Award Semifinalist
- Charcuterina | Nicole Dowds | Seattle
- Gold Coast Ghal Kitchen | Chef Tina Fahnbulleh | Seattle
- Kilig and Wild Cats Catering | Chef Mel Miranda | Seattle | James Beard Award Semifinalist
- L'Oursin | Chef JJ Proville | Seattle
- Lark | Chef John Sundstrom | Seattle | James Beard Award Winning Chef
- Matia Kitchen | Chef Avery Adams | San Juan Islands | James Beard Award Nominee
- Nell Thorn Waterfront Bistro & Bar | La Conner
- Pintxo by Valdemar Estates | Chef Lauren Jackson | Woodinville
- Ramie | Chef Trinh Nguyen & Chef Thai Nguyen | Seattle
- Spinasse | Chef Stuart Lane | Seattle | Multi-year James Beard Award Semifinalist
- The Fat Pastor | Chef Shawn Niles | Yakima
- The Wandering Table | Chef Adam Hegsted & Chef Aaron Fish | Spokane
- Walden | Chef Gabriella Russo | San Juan Islands

[Learn More about The New Vintage and View Tickets](#)

Pacific Standard and The New Vintage benefits [501\(c\)\(3\) Gates Open WA](#), a Washington State based, non-profit, charitable grant-making organization that provides financial and connective support for art projects and artists in Washington State.

No Frills | Monday, March 17, 2025 at WithinSODO

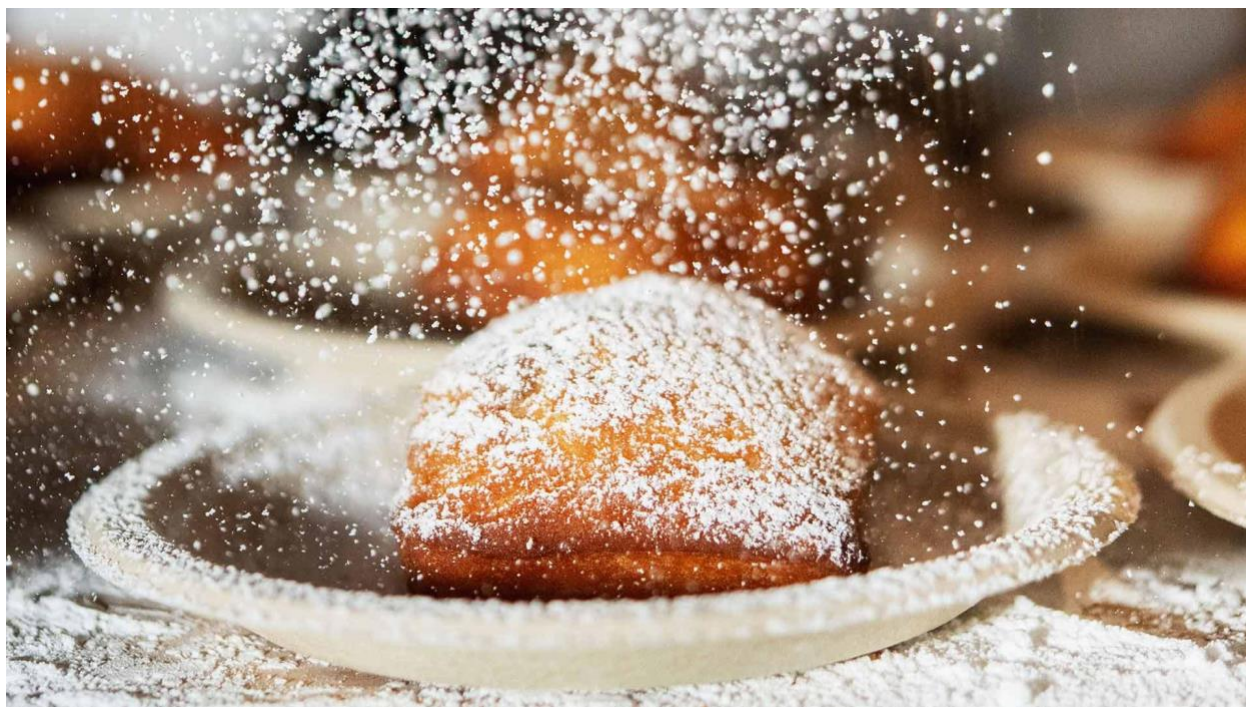


Photo taken by: [Aubrie Legault](#) | Where Ya At Matt Beignets at No Frills! 2024

Get ready for a night of culinary comfort and laid-back vibes at No Frills! Join us at WithinSodo in Seattle for a unique experience where your favorite chefs step out of their kitchens and into the spotlight to share their favorite go-to late-night snacks. Picture this: cozy up with a plate of gourmet grilled cheese or indulge in a classic bowl of ramen, all while sipping on your choice of wine, beer, or expertly crafted cocktails.

Who's Pouring?

- Ambassador Wines of Washington
- AniChe Cellars
- Descendant Cellars
- Metier
- pét project

Who's Plating?

- Big Max Burger Co. | Chef Maximillian Petty | Seattle
- Due' Cucina | Seattle
- Where Ya At Matt | Chef Matthew Lewis | Seattle
- Mainstay Provisions | Seattle
- SuperKim Crabhouse | Chef SuperKim | Seattle & Bellevue

[Learn More about No Frills! And View Tickets](#)

The Seminars | Saturday, March 15, 2025 at Embassy Suites Pioneer Square



Photo taken by: [Aubrie Legault](#) | The Seminars 2024

Gain insider knowledge of Washington wine through expert-led seminars exploring our defining wines, evolving styles, and historic milestones.

- Icons and Innovators: The Wines That Defined Washington | Moderated by: Chris Tanghe, MS GuildSomm
- Northern Brights: Redefining Washington White Wines | Moderated by: Leslie Sbrocco, Host of PBS' 'Check Please!'
- King Cabernet: A Historic Tasting of Washington's Finest | Moderated by: Bob Betz, MW

[Learn More about The Seminars and View Tickets](#)

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2024 Taste Washington RecapVideos: tastewashington.org/the-experience

2024 [TASTE WASHINGTON PHOTO SELECTS](#) - All photos taken by Aubrie LeGault unless marked with an asterisk. Photos marked with an * are taken by Suzi Pratt

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About 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 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, WSWC is a state government agency, established by the

legislature in 1987. To learn more, visit washingtonwine.org.

Washington State Wine Commission Press Contact

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About SE Productions

SE Productions, renowned for creating memorable events such as 'Field To Table,' 'Sumo + Sushi,' and 'Bacon Eggs & Kegs,' has established itself as a leader in crafting unique experiences. Since its inception in 2013, SE Productions has brought together a vibrant community of creatives, festival producers, food enthusiasts, and outdoor lovers. This collaboration has not only fostered exceptional partnerships but has also underscored the importance of sharing unforgettable experiences with others. For more information, visit seproductions.us.

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