

# FIELD BLENDS:

# Walla Walla



Welcome to Field Blends: Walla Walla powered by Maryam + Company! You are joining a group of fellow curious and conscious enotravellers to explore one of our favorite wine regions in the U.S.

On these trips, opening up a bottle means opening up conversations about what's emerging in wine and agriculture, what's evolving, and what's always been here but rarely ever gets air time. We're here to dig deep and explore beyond the bottle – connecting you with the community, land, and people who are behind the labels, working the soil, and shaping change.

The long-standing tradition of making field blends involves harvesting and co-fermenting different grape varietals grown together in the same field or vineyard. This often results in unexpected and intriguing blends, yielding a **one-of-a-kind wine experience** - that's exactly what you'll get here.

Thank you for being here!

*Maryam Ahmed*





# WELCOME

*Tuesday, June 7<sup>th</sup>*

5-7pm Welcome Reception @ The FINCH

Welcome to Field Blends: Walla Walla! Let's get this party started with a celebratory toast hosted by The FINCH. Simply head downstairs for a chance to connect with your fellow traveling epicures and enjoy fabulous wines from the Walla Walla Valley Wine Alliance. Don't miss this opportunity to get insider tips from Visit Walla Walla on how to best explore and enjoy this stunning town's lively community and all it has to offer, too!

## DAY 1 - DISCOVERY

*Wednesday, June 8<sup>th</sup>*

9:30-12pm Land & Loam at Pepper Bridge Vineyard- (shuttle departs at 9am)

Getting a true sense of a place like the Walla Walla Valley means learning about the land you're standing on. What better way to do so than to literally feel the earth between your fingers? Matt Williams, who is as hilarious as he is passionate about the soils, agriculture, people, and culture of the Walla Walla Valley, is an Instructor of Plant & Soil Science and Division Chair of Agriculture Programs at Walla Walla Community College. He's digging a soil pit for us at Pepper Bridge Winery (what?!), where he and sustainability-focused winemaker Jean-François Pellet, the creative force behind Pepper Bridge, will lead us through the valley's rich history, its geological formation, and how farming through the lens of ecological sustainability and economic vitality makes generational farming possible. Get ready for this "groundbreaking" experience!



*Lunch by Happy Wanderer*

12-1pm at Pepper Bridge Vineyard

Despite Walla Walla being a small town, the food scene here can compete with the best of them. The taco scene, in particular, is an integral part of Walla Walla's wine industry culture with winemakers all having their favorite taco spots or family-run eateries to go to, especially during harvest season. We won't have to wander far for lunch though, because The Happy Wanderer is coming to us to serve up authentic Mexican food al fresco. Satisfy your cravings and taste the difference with fresh homemade tortillas, local seasonal ingredients, and handcrafted salsas. Taco lovers, rejoice!

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# DAY 1 - DISCOVERY

*Wednesday, June 8<sup>th</sup>*

1-3pm Accessibility and an International Perspective at Valdemar Estates

Winemaking has been a foundational part of the Valdemar Family tradition for over 130 years. Sustainability, inclusivity, and accessibility are at the heart of the Valdemar Family's winemaking philosophy and they consider themselves stewards of the land first and foremost. 5th-generation owner Jesús Martínez Bujanda, has brought generations of winemaking innovation and his passion for wine, inclusivity, and progress to Walla Walla where he opened Valdemar Estates in 2019, the first internationally-owned winery in Washington. From their biodiverse farming methods and facility's sustainable design to being the first winery in the U.S. to offer a 100% inclusive and accessible wine tourism experience – Valdemar truly exemplifies their values. Devyani Isabel Gupta, who was recently named Winemaker & Viticulturist for Valdemar Estates, now carries the torch while stoking the flames to dance to a more contemporary rhythm. She brings a dynamic perspective to the table with her premium winemaking experience as well as her commitment to diversity and equity in the world of wine. Devyani's winemaking approach hinges on the fundamental belief that great wine is grown in the vineyard. With this intention, she encourages her wines to be tenacious, fresh, and vibrant, with a sense of place and purpose.

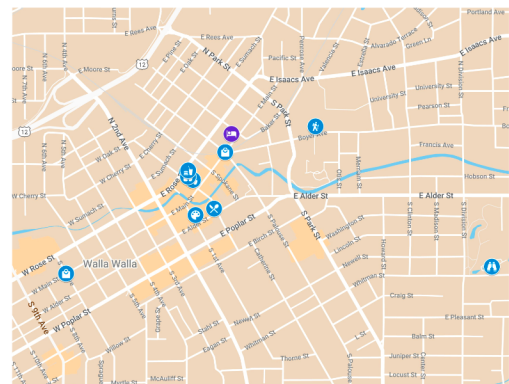
## *Community Highlight: Explore Downtown Walla Walla!*

*Free Time: 3-5pm*

Discover local art, gourmet food shops, and artisan crafts as you explore the greater community that makes up Walla Walla's distinctive downtown district. Stroll through galleries, studios, kitchens, and other specialty shops nearby in this celebratory mini-tour of culture and community in the heart of Walla Walla – all walking distance from The Finch!

Explore our interactive [Field Blends: Walla Walla Google Map](#) for our favorite things to do around the city.

- Walk through Whitman College Campus to view their sculpture collection.
- Visit the aviary at historic Pioneer Park.
- Recharge with a custom smoothie or fresh juice at The Market by Andy's.
- Discover local makers and their crafts at The Cotton Wool.
- Stroll Main Street, which is lined with locally-owned shops featuring art, clothing, gifts, books, gourmet food products, handmade soaps.
- Grab a cardamom latte or house-made lemon basil soda from Colville Street Patisserie.
- Shop for unique and fun foodie-finds at TMAC Epicurian Kitchen and Foodscape.
- Absorb a little art and culture at Combine Art Collective.



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# DAY 1 - DISCOVERY

*Wednesday, June 8<sup>th</sup>*

5:30-8pm *In the Fold* at SMAK - (shuttle departs at 5:15pm)

We end our day at SMAK Wines where our Community Partner Extraordinaire, Fiona Mak, will have us SMAK'in our lips! Fiona exclusively creates seasonal rosés at her all-women-led winery. Some folks might think that drinking rosé is only for the warmer months, but there's actually no wrong time (or wrong way) to get into the pink. Not to mention, there are countless food pairings that work beautifully with different styles of rosé. As we discover the versatility of this skin-contact wine, we'll get a hands-on lesson in filling, folding, and pinching to make delicious dumplings! Lifelong epicurean and dumpling aficionado Fiona and her partner, Peter Urian, will show us how to perfect the pleat. These juicy morsels will be part of a personalized 4-course dinner – just in time to wrap up the evening and bliss out to one of Walla Walla's legendary sunsets.



# DAY 2 - INNOVATION

*Thursday, June 9<sup>th</sup>*

9:30-12pm *Wine with Horsepower* at Cayuse Vineyards - (shuttle departs at 9am)

When Christophe Baron first set his eyes on planting vines in the Stones of Walla Walla in the mid-90s, the nay-sayers nayed. Determined to farm in a place considered by many a foolish gamble has been rewarded year after year with some of the most acclaimed wines in the region – and in the nation. You'll understand firsthand what Christophe meant when he said “the proof is in the wine” because we've been granted an unprecedented cellar tasting with Cayuse's Assistant Vigneronne Elizabeth Bourcier! Christophe had a vision when he decided to plant roots here. He believed great wines must deliver a mineral quality – something the stony grounds offer in abundance. The grapes grown here are organically and biodynamically farmed on an ancient riverbed on rocks the size of pomelos. As such, traditional farming equipment is a no-go, so Cayuse employs magnificent Belgian draft horses to plow through the stones acre by acre, row by row. We'll get to witness this awesome display of horse-farming, a rare offering by Cayuse! With Cayuse producing some of the most exceptional wines in Walla Walla, the only ones “nay-ing” these days are the horses!





## DAY 2 - INNOVATION

*Thursday, June 9<sup>th</sup>*

12:30-3pm *The Innovation Generation at L'Ecole 41*

You have to know where you've been to know where you're headed. In this "lunch and learn," you'll taste along with pioneering winemakers over candid conversations about what excites them when it comes to farming, planting, and creating in the Walla Walla Valley. As the name suggests, L'Ecole N° 41, French for "the school" located in school district 41, is a winery that operates in an old schoolhouse located in historic Frenchtown. It feels serendipitous to unite this extraordinary group of Walla Walla winemakers in a place of learning with Doug Frost, Master Sommelier and Master of Wine, leading the experience.

We'll be in the company of folks like Kelsey Albro Itämeri, experimental visionary of Itä Wines, who beyond embracing change in the Walla Walla Valley, has been passionate about shaping it; Marty Clubb, Owner and Managing Winemaker of L'Ecole N° 41, who has been instrumental in creating community launchpads for Walla Walla wine newcomers and natives alike, with organizations like Walla Walla Valley Wine Alliance & the Walla Walla Community College Center for Enology & Viticulture; and Sager Small, 2nd-generation Vineyard Manager and Co-Owner of Woodward Canyon Winery, a growing voice in the community of Walla Walla who is passionate about building social and ecological consciousness in order to make meaningful progress in agricultural systems.

### *Community Highlight: The Thief*

*Free Time: 3-5pm*

Meet up with one of our favorite Walla Walla wine lovers, Morgan Joseph, and stock up on all your favorite wines from Walla Walla and beyond at The Thief, a local bottle shop focused on providing a range of options from rare and allocated wines and beers to delightfully independent and unique producers. "There is a story of time, place, and people in every glass that needs to be shared." Remember, wines fly free (on Alaska Airlines), so don't be shy about loading up!

## DAY 2 - INNOVATION

*Thursday, June 9<sup>th</sup>*

5:30-8pm *Women in Walla Walla Wine Celebration Dinner at the Foundry*

Foundry Vineyards, a vibrant space for community and culture in Walla Walla, will be home to our Women in Walla Walla Wine dinner soiree, a celebration of the maverick mavens of Walla Walla. Foundry founders Mark and Patty Anderson focused their vision for this space around a unique experience that highlights the creative processes of making both art and wine. Now, 2nd-generation owner and operator Lisa Anderson continues her family's mission to enrich the Walla Walla art and wine communities through various community-based events and projects. This festive dinner embodies what Field Blends is all about: fortifying a culture rooted in community and connection. Cheers!



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## DAY 3 - COMMUNITY



*Friday, June 10<sup>th</sup>*

9-11am A Vital Community at Seven Hills Vineyard - (shuttle departs at 8:30am)

There would be no wine without the people who craft it. Vital Wines' mission is to support the health, dignity, and inclusion of vineyard and winery workers in local communities by creating health equity and bilingual resources – an effort that has been especially critical through the pandemic. Vital Wines produces wines strictly with fruit donated from local wineries and growers including Seven Hills Vineyard, and 100% of their proceeds go towards farmworker healthcare. Vital Wines founder, Ashley Trout, grew up in a bicultural household translating for her grandmother at the doctor's office. When she saw that vineyard workers were up against the same struggles with very few bilingual business owners to support them, she jumped into action. We've assembled a powerhouse group of trailblazing women of Walla Walla who are all deeply passionate about sustainability and equity to share what it means to Do Good, and Drink Great!

Ready to roll up your sleeves? At Seven Hills Vineyard, you are invited to partake in a behind-the-scenes experience to gain an understanding of the incredible care that goes into working these picturesque rows to make delicious wines.



## DAY 3 - COMMUNITY

*Friday, June 10<sup>th</sup>*

11:30-2pm A Community with Collaborative Spirit at Dusted Valley Winery

They say Walla Walla is “the town so nice they named it twice,” and it's true. The Walla Walla wine community is so tight-knit and welcoming that a few of the local visionaries lead with the tenets: “a rising tide floats all boats” and “you push the person in front of you and pull the person behind you.” This flourishing wine region stands apart in that newcomer vintners – regardless of gender, race, socio-economic background, or winemaking experience – are able to put down roots in this community and find a well of support to blaze their own trail and forge the future of Walla Walla wine.

Our finale event, hosted by Dusted Valley Winery, will feature a tasty lunch thoughtfully prepared with locally grown produce from Hayshaker Farm. Walla Walla culture shapers and various beloved characters from the wine community will join us for this final meal, served alongside consciously-made wines from around the Walla Walla Valley. Maryam and Owner/Winegrower Corey Braunel will dive into what it means to center community and how to collectively contribute to the prosperity of the region. “What excites me about Walla Walla Valley today is the same as what excited me nearly 20 years ago. I think it is an amazing little town that captures a dreamer's imagination. Walla Walla has so much potential to provide a community with a rich history and an even brighter future,” says Corey.



## COMMUNITY PARTNER

*Fiona S. Mak*

Founder - [SMAK Wines](#) & Partner in [Wallala Dumplings](#)

Fiona S. Mak is the owner and winemaker of SMAK Wines, a Rosé exclusive winery based in Walla Walla wine country. A Hong Kong native, Fiona graduated with a degree in Hospitality Management from Syracuse University and is a veteran of iconic spots such as Morimoto Philadelphia, Haru Sushi and Quality Meats in NYC. Fiona graduated from the Walla Walla College Enology & Viticulture program in 2015 and went on to work for Artifex Wine Company, exposing her to various winemaking techniques and styles, before launching SMAK Wines in 2018. While still a young brand, she is making a name for SMAK already, earning a spot in the Seattle Times' "Top 20 Northwest Wines of 2020" and a No.1 ranking on its list of "Best Wines Under \$20". Fiona and her boyfriend, Peter Urian, also own Wallala Dumplings which offers an easy, gourmet meal option that focuses on using fresh local ingredients together with supporting Walla Walla business collaborations.



## FIELD BLENDS SPEAKERS

*Maryam Ahmed*

Owner - [Maryam + Company](#)

Maryam Ahmed is the owner of Napa, CA based Maryam + Company and the co-founder of the [Diversity in Wine Leadership Forum](#). She works at the intersection of sommeliers, chefs, activists, sustainability experts, media, and organizations focused on diversity and sustainability to design impactful educational programs and execute strategic projects in the food and wine world. In 2022, Maryam + Company launched Field Blends, an immersive food and wine travel experience focused on bridging a gap between industry and consumers as well as opening up conversations about wine, food, land, labor, and agriculture. Maryam is a cast member on James Beard Award Nominated [SOMM TV](#) and a partner at [PLAYTE Kitchen](#).



# FIELD BLENDS SPEAKERS

## *Kelsey Albro Itämeri*

Owner / Winemaker - [Itä Wines](#)

Kelsey graduated from Georgetown University in 2009, and subsequently career bopped in Seattle, Los Angeles and San Francisco. Ready to settle down, Kelsey moved to Walla Walla in 2016, where her family has land in the foothills of the Blue Mountains. There she got to work caring for a test plot of grapes and working at a local winery. Wine interest quickly snowballed, with enrollment at WWCC's Enology program, internships locally at Balboa and The Walls, and in Burgundy at Domaine Jean Charton in Puligny-Montrachet. In 2019 Kelsey founded Itä wines to highlight the unique vineyards of the eastern foothills of the Walla Walla Valley. She hopes to one day source entirely from her family's estate vineyards.



## *Lisa Anderson*

General Manager - [Foundry Vineyards](#)

Lisa Anderson is a Walla Walla native and the General Manager of Foundry Vineyards. She and her brother are second-generation owners of the business and have been running the winery together for the last seven years. Lisa's background is in art and business, which works well at Foundry Vineyards because they also have a large contemporary art gallery that she curates. When not at work, Lisa enjoys walking her dog Cashew, cooking vegetarian meals with friends, and during the pandemic found a love for golf (which still surprises her).



## *Elizabeth Bourcier*

Resident Vigneronne - [Cayuse Vineyards](#)

Elizabeth Bourcier, Resident Vigneronne. A Seattle native with French roots, Elizabeth began her winemaking career at the age of 18, studying at Walla Walla Community College's Institute for Enology and Viticulture. Following graduation, Elizabeth finished her degree in Viticulture in California at California Polytechnic State University before working harvests in the United States and Argentina. Returning to Walla Walla, Elizabeth began working at Cayuse as a lab tech in 2008, before moving upwards into the role as Assistant Vigneronne. She was responsible for creating the wines of No Girls, a sister brand to Cayuse Vineyards, which champions women in wine. In 2021 Elizabeth ascended further and is now the Resident Vigneronne for Bionic Wines.



## *Corey Braunel*

Owner / Winegrower - [Dusted Valley Wine](#)

Corey was raised with his hands in the dirt on a ginseng farm in Wisconsin and is the fourth generation of his family in agriculture. Even though he hated having to weed the ginseng gardens by hand, the wine industry has reconnected him to his entrepreneurial farming roots, bringing our vineyards to your glass. His interest in business was sparked by watching his father host Chinese buyers who evaluated their crops for the medicine shops of Hong Kong. In a roundabout way, Corey's business degree led to his discovery of Washington wine and the magic of the Pacific Northwest. He moved his family to Walla Walla in 2003, co-founding Dusted Valley with wife Cindy, her sister Janet, and Janet's husband Chad.





# FIELD BLENDS SPEAKERS

## *Marty Clubb*

Owner / Managing Winemaker - *L'Ecole 41*

Marty Clubb is the Owner & Managing Winemaker of L'Ecole No 41. He assumed Winemaker responsibilities in 1989, six years after the winery's founding. Today, he oversees our winemaking & viticulture programs, sourcing fruit from our Estate Ferguson & Estate Seven Hills Vineyards, as well as other prestigious Walla Walla & Columbia Valley vineyards. He holds wine industry leadership roles as a Director of both the Washington Wine Institute & WineAmerica. Marty was also instrumental in the founding of the WW Valley Wine Alliance & the WW Community College Center for Enology & Viticulture.



## *Trevor Dorland*

General Manager - *Bionic Wines*

While working in software development, Trevor met Christophe at a Christmas party in 1996. Over many dinners cooked by Trevor and bottles of wine brought by Christophe, they became good friends. Trevor was there for the first Cayuse harvests and was excited by the early Cayuse wines and Christophe's vision for the Walla Walla Valley appellation. Trevor joined Cayuse Vineyards in 2003 and today he manages all aspects of the Domaine working closely with Christophe. In 2013 he realized a long-time dream of owning and planting a small vineyard of Viognier, Syrah. Trevor has lived in the Walla Walla Valley over thirty years and enjoys volunteering, travel, cycling, art, and of course, great food and wine.



## *Sadie Drury*

General Manager / North Slope Management - *Seven Hills Vineyard*

Sadie Drury is a Walla Walla native who has been passionate about agriculture since her first job of picking strawberries at the age of 12. In 2007 Sadie decided to combine her passion for agriculture with her love for wine by attending the Center for Enology and Viticulture at Walla Walla Community College and pursuing a career in viticulture. In 2008 Sadie started an internship at Ciel du Cheval Vineyard where she moved up the ranks to Assistant Vineyard Manager. Sadie joined the North Slope Management team in early 2013 and took over the reins of GM later that year. She currently manages 6 vineyards including the famed Seven Hills Vineyard. Sadie is the current Chair for the Washington Wine Commission. She is the 2019 Power's Sabbatical Recipient, the 2020 Washington Winegrowers Erick Hanson Memorial Grower of the Year, and a 2021 Wine Enthusiast 40 Under 40 Tastemaker.



## *Doug Frost*

President - *Echolands Winery*

Doug Frost is a Kansas City author who is one of only three people in the world to have achieved the remarkable distinctions of Master Sommelier and Master of Wine. He has written three books: *Uncorking Wine* (1996), *On Wine* (2001), and the *Far From Ordinary Spanish Wine Buying Guide* in its third edition (2011); is the global wine and spirits consultant for United Airlines; and writes about wine and spirits for many publications. Frost is the director of the Jefferson Cup Invitational Wine Competition, the host of the Emmy Award winning PBS-TV show *FermentNation*, and is a founding partner of Beverage Alcohol Resource, an educational and consulting company whose other partners include Dale DeGroff, Steve Olson, Charlotte Voisey and David Wondrich. He is president and co-owner of Echolands Winery, based in Walla Walla, WA.



# FIELD BLENDS SPEAKERS

## *Devyani Gupta*

Winemaker / Viticulturist - [Valdemar Estates](#)

Devyani Isabel Gupta is the Winemaker & Viticulturist for Valdemar Estates. Raised in Portland, OR she brings a dynamic perspective to the table through her work in research, sales, vineyard management, and production. Her prior experiences serve as a foundation for her views on equity and inclusivity in wine. When the Valdemar Family came to Walla Walla, Devyani admired their commitment to accessibility and innovation, and wished to join their forward-thinking mission. She also serves as a mentor for the Bâtonnage Forum and on the WWCC Enology & Viticulture Program's Advisory Committee.



## *Robert Hansen*

Executive Director - [Walla Walla Valley Wine](#)



Robert moved to Walla Walla from Portland, OR in November of 2018, and was hired as the Executive Director of the Walla Walla Valley Wine Alliance in August of 2019. Through a shared services agreement between the Walla Walla Valley Wine Alliance and Visit Walla Walla, Robert is also the Executive Director of Visit Walla Walla. Prior to moving to Walla Walla, Robert worked in various financial management and operation leadership roles with Ricoh USA/IKON Office Solutions and later with Brown & Brown Insurance. Throughout Robert's career in Portland, he also held numerous nonprofit leadership positions, including 17 years on the board of the Portland Rose Festival Foundation where he served as president for two years. Robert continues to serve in volunteer leadership positions and is currently leading a team of volunteers for Cycle Oregon, which he has been doing for 10 years.

## *Liz Knapke*

Communications & Marketing Director - [Walla Walla Valley Wine](#)

A member of the Walla Walla Valley Wine team for nearly five years, Liz is the Director of Marketing & Communications. With a wide range of experience including hospitality, sales, nonprofits and food manufacturing, the Walla Walla Valley is the ideal place to apply over 20 years of experience supporting and collaborating with makers through storytelling.



## *Rosanna Lugo*

Human Resource / Compliance Specialist - [Sevein Vineyards](#)



Rosanna was born and raised in the Walla Walla Valley, has an AA degree, and is pursuing a bachelor's degree in Business Administration. She retired from state service in July 2018 after 30+ years and began working for Seven Hills Vineyard/Dry Creek shortly after (Aug/2018). She is the Human Resource/ Compliance Specialist. Rosanna loves people and learning about the vineyard side and winery operations; she also works for Pepper Bridge Winery on the weekends. She feels privileged and honored to work for such outstanding owners at both Seven Hills Vineyard and Pepper Bridge.

# FIELD BLENDS SPEAKERS

## *Jesús Martínez Bujanda*

Owner / CEO - [Valdemar Estates](#)

The fifth generation of a family of Rioja producers and wine growers, Jesús was born in 1988 in Oyón, Spain. There, he spent his childhood in continuous contact with the family winery and vineyards. Both during his studies and during his professional career, he has always sought to live internationally. During his studies at the University of Navarra (International Degree in Management), he had the opportunity to make two international exchanges: one at the Università Commerciale Luigi Bocconi (Milan, Italy) and another at the University of Washington in Seattle, Washington. During the time he spent in Seattle, he fell in love of Washington state and knew he would move there. He finished his studies in 2010 then worked as a Financial Auditor in PricewaterhouseCoopers, where he had the opportunity to work for clients in many sectors. In 2014, he took the mantle of his father as CEO of Valdemar Family. After years of looking for opportunities to grow the family business, he decided to build a new winery in Walla Walla and permanently moved to this amazing community to develop this project.



## *Jean-François Pellet*

Director of Winemaking / Partner - [Pepper Bridge Winery](#)

Born and raised in Switzerland, Winemaker Jean-François Pellet is a third-generation wine grower. Working alongside his father, who has managed the same vineyard for 30 years, Jean-François always knew what he wanted to do with his life: make world-class wine. Jean-François supplemented his experience by earning degrees in both enology and viticulture. As part of his studies, he interned in Switzerland, Germany, and the Napa Valley. After graduating with degrees in both enology and viticulture, JF managed vineyards and made wine in Switzerland and Spain. Along with making wine in Spain, he was responsible for managing 500 acres of vineyards, designing a new winery, and developing a market for the product. His experience and reputation for meticulous winemaking brought him to the attention of Heitz Cellars in the Napa Valley, where he worked for four years. Pepper Bridge Winery then recruited him, so he moved to the Walla Walla Valley to become that winery's creative force. His success at Pepper Bridge him the opportunity to apply his winemaking skills to sister winery Amavi Cellars' different grape varietals, particularly Syrah and Sémillon. "This is a great adventure," says Jean-François. "Walla Walla impressed me right away as an extremely unique grape-growing area. Distinctive climate, soils and geography make it different than anywhere else in the world, and now we have the chance to incorporate the latest winery design and techniques with the very high-quality grapes." In addition to being winemaker, Jean-François plays a key role in the management of the winery's estate vineyards. He is also a founding member and current vice-president of the Walla Walla Valley's sustainable agriculture organization, VINEA.

## *Maddie Richards*

Executive Director - [Vital Winery](#)

Maddie Richards is a native Texan living in Walla Walla for the past 11 years. She loves wine and is thrilled to hold a position that marries wine with giving back to the community. She enjoys her free time with her husband, daughter, and the cutest puppies in the Valley.



# FIELD BLENDS SPEAKERS

## *Sager Small*

Vineyard Manager / Second-Generation Owner - Woodward Canyon Winery

Sager is a lifelong learner with a background spanning from culinary arts and fine french cuisine to winemaking and certified organic farming. He is currently working as Woodward Canyon winery's vineyard manager and in-normal-times auxiliary national sale. In his time as vineyard manager, he has worked with organizations such as Oregon tilth, LIVE, Salmonsafe, Sunrise movement, Trout Unlimited, WSU, Walla Walla Conservation District and numerous grant programs within the field of sustainability. He is currently pursuing a degree in Environmental sciences and Ecology with an emphasis on organics. Sager believes meaningful progress in our agricultural systems firmly lay at the crossroads of social and ecological consciousness and he hopes to develop a deeper understanding throughout his career.



## *Candice Smith*

Catering / Event Lead - Passatempo Taverna & Forage Walla Walla

Candice Smith is a Walla Walla valley native and the catering and events chef at Passatempo Taverna. They are a 2015 graduate of the Wine Country Culinary Institute, and in 2017 they opened a small catering business- -Forage Walla Walla, specializing in local & sustainable food offerings for the growing wine industry. Candice is the parent of 4 children ranging from 11-3 years old, and a full-time student pursuing a degree in gender and women's studies. In their free time, they enjoy gardening, camping, taking on new hobbies that they don't have time for, and hiding at home.



## *Peter Urian*

Part Owner/Operator of Wallala Dumplings / Wine Production Assistant

Peter was born and raised in South Jersey where he got his start in the wine industry. Occasional work on a small three acre vineyard owned by a family friend sparked a passion in agriculture and winegrape/wine production led him to pursue a degree in Viticulture and Enology program at Cornell University in Ithaca, NY. During his studies, he gained wine production experiences in the Finger Lakes region (Frontenac Point, Cayuga Lake) Sonoma (Kokomo Winery, Dry Creek Valley) and Austria (Weingut Allram, Kamptal Valley).

Peter currently works for John and Molly Abbott at Devona Winery. Drawing inspiration from both sides of the Columbia Valley, he makes Pinot noir and Chardonnay from Oregon vineyards, and Chardonnay and Bordeaux varieties from Washington. This Walla Walla based winery is the longtime passion project of industry veterans who have been involved in the growth and proliferation of the WA wine industry.

In addition to his full time wine job, Peter and his longtime partner Fiona Mak created Wallala Dumplings in 2021. They provide local access to hand wrapped frozen dumplings through an online shop. This business allows them to share their favorite classics and eccentric creations with the town they call home.



## FIELD BLENDS SPEAKERS

### *Matt Williams*

Division Chair of Agriculture Programs / Plant & Soil Science Instructor - Walla Walla Community College

Matt Williams is a Walla Walla native who only needed to leave the valley for a short time before realizing he was meant to be here. He currently serves as an Instructor of Plant & Soil Science at Walla Walla Community College where he is also the Division Chair of Agriculture programs. Additionally, he stays very involved in industry, directing the Research & Development efforts for Predictive Nutrient Solutions, a soil testing company based in Walla Walla, WA. When not on campus or in the lab, Matt enjoys spending time with family and friends in the Blue Mountains and on the Snake River. management and operation leadership roles with Ricoh USA/IKON Office Solutions and later with Brown & Brown Insurance. Throughout Robert's career in Portland, he also held numerous nonprofit leadership positions, including 17 years on the board of the Portland Rose Festival Foundation where he served as president for two years. Robert continues to serve in volunteer leadership positions and is currently leading a team of volunteers for Cycle Oregon, which he has been doing for 10 years.



## FIELD BLENDS GUESTS OF HONOR

### *Stacy Buchanan*

Publisher - Blood of Gods Zine

Wine and Heavy Metal—seems like an unlikely combo, right? You might be surprised. Beyond the stereotypical aesthetics of the two, they have remarkable crossover and beautifully pair like peanut butter and jelly. That precept forms the cornerstone of Blood Of Gods, the biannual indie print publication that has been winning the hearts and minds of adherents in both heavy metal and wine camps, since its formation two years ago.



### *Mary Tuuri Derby*

Owner / Winemaker - DAMA Wines

Back in 2000 there were only a couple of women winemakers and our voices were certainly not heard over any of the male winemakers. I hate to say this but I think we were considered a novelty within the industry. But since those days things have changed dramatically for women seeking involvement and our voices are being heard loud and clear. I think that the styles of wines that are made by women are becoming more accepted and sought after. I think we are changing the perception of what style of wine is being made here in Walla Walla. It is a very exciting time for us but of course it is still can be very challenging in so many different ways.



# FIELD BLENDS GUESTS OF HONOR

## *Elaine Jomwe & Tanya Woodley*

Proprietor / Operations Manager - [Sulei Cellars](#)

Tanya Woodley and Elaine Jomwe moved from Portland, OR in 2005 to pursue the wine industry in Walla Walla, WA. SuLei Cellars was established in 2007. The 2021 vintage was the 15th harvest for SuLei Cellars.



## *Morgan Joseph*

Team Member - [The Thief](#)

Morgan Joseph is an avid wine enthusiast currently living in Walla Walla, Washington. A 2018 trip to Santa Barbara County opened her eyes to the world behind the label, and sparked her desire to learn more about the people, places, and culture of wine. Today, she spends her “5 to 9” visiting wineries, studying for certifications, and working at various local establishments like The Thief Fine Wine & Beer.



## *Alyson Lavernway*

General Manager - [Brook and Bull](#)

Originally from Alaska, Alyson moved to Walla Walla to attend college in 2005 only planning to stay a short time. The growing wine industry caught her attention and in 2010 she accepted her first position in the wine industry. She has held hospitality roles at some of the region’s most prestigious wineries. Her dedication to ensuring an exceptional customer experience plus her love of Washington wine have been a perfect fit during her time in the industry.



## *Sabrina Lueck*

Interim Director of Winemaking - [Walla Walla Community College](#)

Sabrina Lueck is the Interim Director of Winemaking at the WWCC Institute for Enology and Viticulture. In her 11 years at the college, she has graduated over 350 new industry members.



## *Brett Rawson*

Digital Programs Manager - [Washington State Wine Commission](#)

Bretty Rawson a digital storyteller, editing and curating at the intersection of technology and culture. He is the Director of Programs for The Seventh Wave, a residency-based magazine that was a finalist for the 2021 Firecracker Awards, and the Digital Strategist at the Washington State Wine Commission, where he builds with and for the (grape) farming community. Bretty has an MFA in nonfiction from The New School, and was awarded an Artist Residency from the Banff Center for Arts & Creativity for his novel-in-progress, Shadow Boys. His writing and projects have been published or featured in PANK, The Rumpus, The New York Times, Heritage Radio Network, LitHub, and others.



# FIELD BLENDS GUESTS OF HONOR

## *Adam Schulz*

Owner - *Incredible Bulk Wine Company*

Born in Columbus, Ohio, Adam grew up without an inkling of anything to do with the wine industry. After a career as an opera singer, with time spent in Tuscany, a dream evolved to work in the wine business. 15 years as a sales professional and 8 years as owner/operator of Incredible Bulk Wine Company, Adam has become a "lifer", and continues to enjoy learning and helping others grow and develop their skills.



## *Sam Shelton*

Executive Chef / General Manager - *Passatempo Taverna*

Born and raised in the Walla Walla Valley, Sam returned home in 2017. After years of traveling across the west coast and France, Sam trained as a chef while also learning to manage restaurants. Sam came home to raise a family and find a career and a company where I could grow and sustain a healthy life for many years to come.



## *Sophia Titterton*

General Manager - *Artifex Wine Co.*

Sophia Titterton is the General Manager at Artifex Wine Company, the custom crush winery in the Walla Walla Valley. As the General Manager, she exists at the intersection of logistics, compliance, team development, and client relations. When she isn't helping clients produce their wine in their vision, she is painting, skiing, and running with her dog Theo.



## *Toby Turley*

Owner / Winemaker - *Ducleux Cellars*

After a successful career in medical device/OR sales, Toby kept running into interview requirements of "No more than 3 positions since college." Her husband had started their winery, Ducleux Cellars, in their garage and she decided if she was going to be of any help, she needed to learn the craft. Toby studied one year at NW Wine Academy in Seattle then went through the Walla Walla program at The Institute of Enology and Viticulture. The couple planted their first 8 acres in The Rocks District of Milton Freewater. When Covid hit, they quickly realized having two winemakers was problematic. At that point, Toby became head winemaker, which does make for "better marital bliss," according to her

husband.



# FIELD BLENDS GUESTS OF HONOR

## *Holly Turner*

Winemaker - *Three Rivers Winery*

Holly is the Winemaker for Three Rivers Winery and Headturner Wine Company in Walla Walla, WA. She earned her bachelor's degree in biology from Western Oregon State College. Her first wine job was in the Chateau Ste. Michelle tasting room before moving into the red winemaking lab to pursue her career passion. Holly is considered one of the top winemakers for limited-production, handcrafted Washington wines.



## *Amy Alvarez-Wampfler*

Winemaker / General Manager - *Abeja Winery & Inn*



Amy's path to winemaking began in 2003 when she joined Ste. Michelle Wine Estates' Columbia Crest tasting room staff to satisfy her need for a part-time job while going to school and caring for her infant daughter. Hired for her Spanish rather than her wine knowledge, Amy quickly became enamored with wine. Tasting room guests arrived in good humor and their enthusiasm for wine intrigued her. At a deeper level, the more she learned about wine and its agrarian roots, the more it resonated with her Hispanic heritage and early memories of her family working the land while she played in the shade of a cherry tree. She soon enrolled in the enology and viticulture program at Walla Walla Community College and eventually earned her associates degree in applied arts and science in enology and viticulture.

In January 2016, Amy accepted the position as Abeja's winemaker, a move that allowed her to return her primary focus to winemaking while working with some of the finest vineyards in the state. It also afforded her the opportunity to collaborate with her husband Dan Wampfler, Abeja's head winemaker, a dream the couple held since their days working together at Columbia Crest.

When she isn't walking the vineyards or working the cellar, Amy is likely to be at home in her Walla Walla kitchen, cooking with Dan for family and friends and enjoying life with their two daughters.

## *Lindsey Williams*

Director - *Agriculture & Natural Resource Center of Excellence*

Lindsey serves as the Director of the Agriculture & Natural Resource Center of Excellence (ANR), leaning on her background in forestry and agricultural research, as well as a love for education at multiple levels. She earned her B.S. in Forestry at Washington State University. She is a graduate of AgForestry Class 40, serves as the Program Manager for Class 43, and is working toward an MS in Organizational Leadership. With ANR, Lindsey has been able to bring her enthusiasm for education and Washington's agriculture and natural resources together to assist colleges and industry partners statewide, while continually increasing her knowledge about the many facets of these industries.





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*Angela McCrae*

Director - Uncorked & Cultured



Thank you, Angela and the Uncorked & Cultured team, for documenting the Field Blends: Walla Walla experience so that we can tell these stories beyond the trip itself.



*Ryan Madsen*

Owner & Driver - Northwest Touring



Thank you to Field Blends: Walla Walla transportation partner, Northwest Touring! We appreciate your support of this community and vision.



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Photos courtesy of Field Blends: Walla Walla partners, speakers, and venues. Photographers include Ben Lindbloom, Robert Duval, Sarah Anne Risk, Cheryl Juetten



*Sager in the Vineyard*



*Walla Walla Dumplings*



*Sam Shelton, Passatempo*



*Ernie!*