

Grape to Table Weekend May 23-25, 2015

A salute to boutique wineries and their thoughtfully-grown, food-friendly wines.

Columbia River Gorge, OR and WA – Columbia Gorge wineries celebrate the marriage of food and wine on a daily basis, but they have decided that it's time to share their secrets with guests over Memorial Day weekend.

During Grape to Table Weekend, May 23rd-25th, wineries of the Columbia Gorge will be showcasing the food-friendliness of their wines through tasting, educating visitors about ideal food pairings, and providing some great recipes for patrons to continue the celebration at home.

The weekend is a kick-off to tasting room summer hours, countless wildflowers, incredible weather and endless fun in the Gorge.

All are welcome to join with no

additional fee to participate beyond the normal tasting fees.

Creating food friendly wine begins in the vineyard before the vines are even planted and continues all the way through bottling.

It starts by selecting an appropriate vineyard site for the intended variety, one where it will ripen completely, but also not ripen before it has had ample time to develop a complexity of flavor.

It crescendos by selecting the ideal harvest date where sugars, flavors and acid are in harmonious balance and then culminates with thoughtful winemaking to strike the perfect balance of acidity, sugar, tannin and alcohol, all while allowing the grape to express its unique characteristics and the influence of

its terroir.

"It's a magically intricate and very romantic process" says one Gorge winemaker, "But it all starts in the vineyard."

The lifestyle of the people of the Columbia Gorge region is centric to food and beverage.

Having a multitude of farm fresh produce and hand-crafted beverages within a 50-mile radius creates a wealth of locally grown products that the wine industry exploits this to its full potential.

Meals are always slightly celebratory for wine industry members and the wines are, by design, ideal for the table.

It's selfish intent, really, but everyone is welcome to share in the results!



MEMORIAL DAY WEEKEND OPEN HOUSE

Fri- Sat-Sun-Mon 11am to 6pm



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Memorial Day Weekend
11-5pm

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Kick off
the summer
with

Rosé

Join us
**MEMORIAL
DAY
WEEKEND**
May 23-25
11am-5pm

2882 Van Horn Dr, Hood River
info@mthoodwinery.com
541.386.8333 // mthoodwinery.com

Mt. Hood Winery