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# northwest

TRAVEL & LIFE

## *Taste Four of our* **FAVORITE WINE REGIONS**

Northwest Travel & Life Magazine  
September/October 2017

Impressions: 45,000

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to Eastern Washington

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Spooky Mausoleums

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Country Mercantile Harvest Festival, Pasco

**WASHINGTON**

**Country Mercantile Harvest Festival, Pasco**

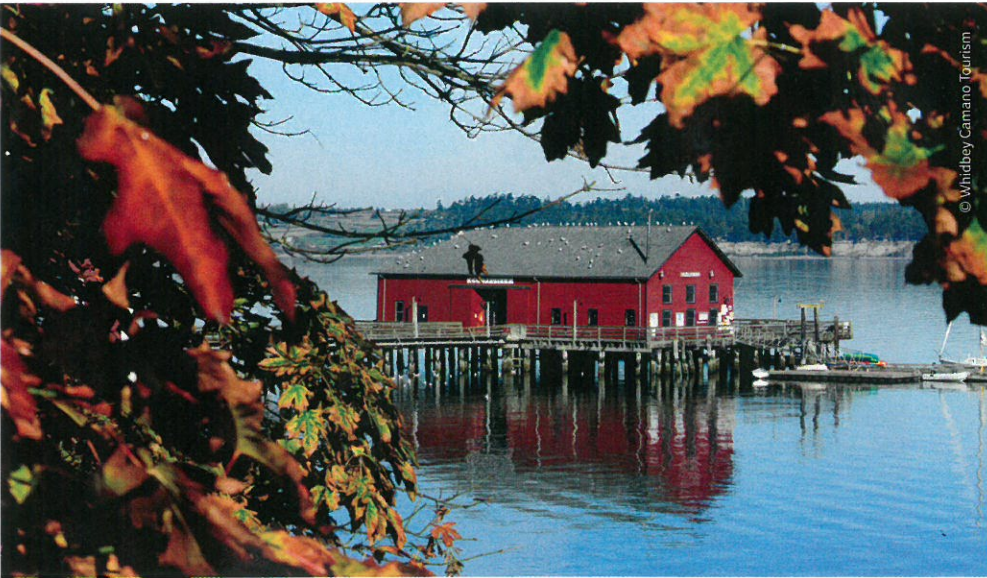
Old-fashioned fall fun for the whole family runs throughout the month of October at the famed destination farm store Country Mercantile (Pasco location only). Kids will have a ball on hay rides, get lost in the three-acre corn maze, feel some fur in the petting zoo, pick out a pumpkin in the pumpkin patch, find their way through a straw bale maze and climb straw bale pyramids. Carnival rides, a bounce house obstacle course and face painting round out the giggle-inducing activities.

Inside the well-stocked store, parents can shop for farmstead food items, produce, hand-made chocolates, the best tamales anywhere and lots more. To find out more, check [countrymercantile.com](http://countrymercantile.com).

**Historic Coupeville**

Taking a walk in downtown Coupeville, Washington, might feel like you hopped into Doc Brown's time machine from *Back to the Future* and ended up in the

19th century. The second oldest town in Washington, Coupeville was originally settled in the 1850s by sea captains and farmers. You can readily see the efforts of the town's residents to preserve its rich history.



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# Wine Dining in Tri-Cities, Washington

By **Northwest Travel Staff** - Sep 12, 2017



*By Allen Cox*

***IN A LAND WHERE THREE RIVERS CONVERGE*** amid a shrubsteppe ecoregion and rolling vineyards sits Tri-Cities—Richland, Pasco and Kennewick—an urban area of roughly 100,000. It's a growing metro region with deep roots in agriculture and lots of sunshine. As a travel destination, it has come of age with plenty to offer the curious, active—and hungry—traveler.

Whether you are a new visitor to Tri-Cities or are a loyal regular, you'll find that this trio of cities has no shortage of dining choices. And some of the best happen to be at four wineries, where staff know how to pair their house-made wines with food.

### **The Kitchen at Barnard-Griffin, [barnardgriffin.com](http://barnardgriffin.com)**

Whether you're up for tasty bites to go with Barnard-Griffin's wines or hungry for a full meal, you've come to the right place. Enjoy a pleasant table on the courtyard patio. A fun option for bites with wine is the "Slate Plate," where you can design your own appetizer combo from a menu of meats, cheeses and other appy-type goodies. For bigger appetites, the brie and apple stuffed chicken is a winner, as is any one of the pizzettes (solo-sized pizzas). On site, you'll find db Studio, a fused glass art studio where you can browse and buy or discover a skill you didn't know you had by signing up for a fused-glass art class.

### **Terra Blanca Vineyard Grill, [terrablanca.com](http://terrablanca.com)**

Technically not in Tri-Cities, but only a short drive away at the base of the Red Mountain wine region, Terra Blanca is a grand-scale winery set among estate vineyards. Open on weekends (including Friday), the Vineyard Grill's patio is the place to be for the wine-country ambiance. After sampling the lineup in the tasting room, order a bottle of your favorite and peruse the menu. The star of the kitchen is the wood-fired brick oven, so pizza is a smart choice—prosciutto and fig with a bottle of malbec is my go-to at Vineyard Grill. (From mid-October to March, it's only open on Saturday afternoons).

### **Fiction at J. Bookwalter Winery, [jbookwalterfiction.com](http://jbookwalterfiction.com)**

What could be better than a lazy Sunday brunch at a winery? Fiction, the restaurant at J. Bookwalter Winery, serves up sweet or savory choices to take the edge off your Sunday afternoon hunger. Go traditional with an eggs benny, go big with a hangover burger—wagyu, ham, bacon and egg—or go crazy with a breakfast pizza designed to cure what ails you. Food is fresh and hand-crafted with love. Fiction serves lunch and dinner, too. Tip: The kitchen grinds their own sausage—the fennel sausage pizza is a winner.

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columns reflecting the area's natural geologic features. Settle in and focus on the well-designed tapas portion of the menu—you can taste a broader selection of the kitchen's creations that way. The owners have Greek roots and the menu tends to have a Mediterranean influence. The panko-crusted deep-fried parmesan risotto is a must.