

TOP SHOPS *for* HOME DECOR

Seattle

WHAT
\$1.5 MILLION
BUYS IN
SEATTLE'S
HOME MARKET
PAGE 38

SMART. SAVVY. ESSENTIAL.

MAY 2019

WINE COUNTRY GETAWAYS

Luxe Accommodations, New Restaurants and Best Places to Sip
in Washington, Oregon and British Columbia



SEATTLEMAG.COM

\$5.99



Follow us @seattlemag



THE SECRET
CELEBRITY ROOM AT THE SHOWBOX
PAGE 120

WHERE TO FIND THE
BEST CINNAMON ROLLS
PAGE 112

HOW TO HELP KIDS IN
THIS AGE OF ANXIETY
PAGE 42

SPECIAL ADVERTISING SECTION:
TOP 5 NORTHWEST
SUMMER ESCAPES
(SEE PAGE 94)

WALLA WALLA

A New Kind of Heritage

On the north side of town, a winemaker's recently opened resort ups the luxe factor for Washington's original wine-tasting destination

STAYING IN DOWNTOWN Walla Walla, with restaurants and tasting rooms just a few steps away, certainly offers a level of convenience, but true wine country magic resides in the vineyards. Nestled within 300 acres of vineyards and rolling wheat fields, **Eritage Resort** was opened last summer by founder and Va Piano Vineyards winemaker Justin Wylie, and it offers a luxury experience that strikes a perfect balance between awe and comfort.

About a 10-minute drive north of downtown, the resort is located at the end of a road that travels through wine country's bucolic farmlands. The roofline of the resort, designed to mimic the sloping vineyard hills, swells gently upward from the landscape at the base of Lake Sienna, a man-made reflecting pond named for Wylie's daughter. Ten guest rooms are located in the main building and offer views of



the Blue Mountains to the east or the lake and vineyards to the west. Dotting the western shore of the lake are 10 individual bungalows that promise further privacy.

Eritage's guest rooms have a way of making you feel as though you've arrived at the home you were meant to have. Soothing earthy tones are accented with pops of saffron and mustard; Garnier-Thiebaut

THE VIEW FROM HERE

Above: Guests at the Eritage Resort drink in the view. **Below:** After a day of wine tasting, the resort's living room, with its soothing color palette, is the perfect place to kick back



linens adorn the bed. Shimmering throw rugs soften the dark wood floors; furniture lines are clean and modern, with a wink to vintage decor. Next to the room's fireplace, a Nespresso coffee maker is presented on a muted-brass bar cart. Still or sparkling water, depending on the guest's preference, awaits in a marble bottle chiller. Big-screen TVs operate via Roomcast to play your favorite music or screen a show from your own collection through your personal device. Private balconies and patios offer relaxing views in the quiet of this vineyard retreat. Attentive staff are happy to customize guests' experiences by arranging on-site and off-site activities, such as in-room massages and wine tours. During the summer, food and drink service is available at the property's saltwater pool.

The bathrooms are suites unto themselves, with both a walk-in shower and soaking tub, the latter situated near a

PHOTOGRAPHS BY FIRE & VINE HOSPITALITY (ERITAGE)



frosted window to let in the rosy glow of sunrise or sunset. L'Occitane personal products and little extras, such as a scented candle and bath salts, invite lingering in the white-tiled space.

In the evening, those extras include a tiny spritzer of lavender-scented pillow spray and a nightcap-size bottle of Baileys Irish Cream. In the morning, fresh house-baked goods, charcuterie, berries and yogurt comprise one of the best versions of a continental breakfast around.

ERITAGE RESORT, Walla Walla, 1319 Bergevin Springs Road; 833.374.8243; eritageresort.com; \$169-\$449

FARM-CHIC OPTIONS

LOCATED ON THE TRANQUIL and picturesque grounds of a former farm, the **Inn at Abeja** offers accommodations in restored turn-of-the-20th-century farmstead outbuildings. Ranging from country farmhouse chic to feminine English garden to masculine western ranch sensibilities, each suite has its own style. Stroll through the manicured grounds or soak in the sunshine on the expansive winery patio—Abeja is also a working winery known for

its exquisite Cabernet Sauvignons (tastings available for guests). In the morning, prepare yourself for a spectacular breakfast that—if you're lucky—will include the famous lemon soufflé pancakes with Maine wild blueberry compote.

Scheduled to open in April, **The Barn B&B Walla Walla**—a “retirement” project by veteran hospitality-industry couple Anand and Naina Rao—resembles a barn only in its silhouette. The main building features a communal dining room with floating fireplace and a kitchen dressed up with a tile waterfall pattern that runs down the wall and onto the floor. There are seven guest suites: The Granary Suite is fashioned after a grain silo, complete with round walls, while the six Garden Suites are located in an adjacent building. Each suite features custom Italian glass sinks that coordinate with Naina's original artwork, inspired by the silks of legendary fabric designer Jim Thompson.

INN AT ABEJA, Walla Walla, 2014 Mill Creek Road; 509.522.1234; abeja.net; from \$299/ two-night minimum

THE BARN B&B WALLA WALLA, 1624 Stovall Road; 509.730.3662; bnbwallawalla.com; from \$300

OLD AND NEW

Top: The Inn at Abeja is a long-time favorite, offering accommodations in beautifully restored farmhouse buildings. **Above:** New to the scene is the The Barn B&B Walla Walla with seven guest suites

HUNGRY? TRY THESE PALATE-PLEASING CHOICES

COME TO TOWN HUNGRY, because there are splendid meals to be had in Washington's southeast corner.

Guests at **Eritage Resort** need not leave the grounds for a locally sourced feast. Culinary director and James Beard Award-winning chef Jason Wilson and executive chef Brian Price have crafted a menu inspired by the bounty of local farms. The chefs pickle, preserve and ferment fruits and vegetables to use throughout the year and use local grains in the baked goods. Syrah-braised lamb shank; pan-roasted lingcod; fresh pastas smothered in delectables like chanterelles, herbed ricotta and truffle honey drizzle; along with Wilson's Fire & Vine hospitality brand staples like spice-roasted carrots with chile yogurt, tahini, mint and almonds encourage a long, leisurely dinner.