

SFGATE

Your next wine country visit should be to Washington state

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Situated in southeastern Washington, Walla Walla is a few hours' drive from Seattle and known for its agriculture and vino. The region is home to more than 120 wineries and offers a diverse variety of wines; however, it is best known and appreciated for its Syrah.

While Walla Walla has fewer wineries than, say, Napa, esteemed for its Cabernet Sauvignon, or Oregon's Willamette Valley, long recognized for its Pinot Noir, it has consistently been voted by industry professionals as a worthy wine destination. The folks at WineCountry.com voted Walla Walla among top wine regions to visit last year, and it topped USA Today's 10Best Readers' Choice 2022 list of Best Wine Regions.

Winter is an excellent time to visit Walla Walla for its reasonable hotel rates and sparser crowds. The town home to several breweries and cideries as well. On Feb. 18, Walla Walla will hold its annual BrewFest to celebrate the best of Washington, Oregon and Idaho breweries.

Also taking place in February is Restaurant Month, which spotlights the area's culinary offerings. There are plenty of discounts and prix-fixe dinners, curated wine experiences and lodging promotions. Just about an hour's drive east is Bluewood ski area, where skiers and snowboarders can enjoy winter sports through a variety of terrain.

Where to eat in Walla Walla



[The Kitchen at Abeja](#)
Abeja

We made reservations for [The Kitchen at Abeja](#) well in advance because it's a hugely popular dining experience on a 38-acre farm and winery. The restaurant offers elevated fine dining with unparalleled service. The menu is prix-fixe with either a five- or seven-course menu with optional wine pairings. (For February's Restaurant Month, a [three-course dinner](#) features your choice of seabass or wagyu steak.) There are seatings available for dinner from 5:30 to 7:30 p.m. Set inside a cozy farmhouse, with executive chef Jake Crenshaw at the helm, be prepared to taste carefully selected meats from local farmers and ranchers, and fresh produce from the region.