

ABEJA



Overview

Set in the rolling foothills of Walla Walla's Blue Mountains, just minutes outside downtown Walla Walla, Abeja is a meticulously restored, century-old farmstead surrounded by 38-acres of creeks, gardens, and vineyards. The estate is home to the award-winning Abeja winery and tasting room, overseen by acclaimed winemakers Daniel Wampfler and Amy Alvarez-Wampfler. Adjacent to the winery is The Inn at Abeja, featuring a unique mix of 10 private guest cottages, rooms and suites in the property's original outbuildings, each meticulously renovated with a unique mix of antique décor and rustic country curio. With both a stunning setting and impeccable hospitality, the Abeja estate invites guests to marvel in the property's rich history while enjoying modern comforts and world-class wines that define a luxurious wine country retreat.

Quick Facts

Address	2014 Mill Creek Road, Walla Walla, Washington 99362
Proximity	SE corner of Washington, eight minutes east of downtown Walla Walla
Established	2000
Acres	38
Founders	Ken & Ginger Harrison
Owners	Group of Seattle-area investors
Web Site	abeja.net
Facebook	facebook.com/AbejaWineryInn
Instagram	@AbejaWineryInn
Winery Tel/Email	509-526-7400; wine@abeja.net
Inn Tel/Email	509-522-1234; reservations@abeja.net
Our Name	For almost a century, the property that is now home to Abeja (ah-BAY-ha) was a working farm. Spanish for "bee," our name honors the honeybee's significance in agriculture while reminding us of the property's history, our connection to the land and importance of caring for it.
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ABEJA



ABEJA WINERY OVERVIEW

OUR WINES

Abeja winery was established in Walla Walla Valley in 2000 with the goal of creating world-class Cabernet Sauvignon. While the wine remains the cornerstone of the Abeja portfolio, the winery is equally known for its Merlot and Chardonnay. A small amount of estate grown Syrah and Viognier is also produced each year for mailing list members. Stylistically, Abeja's goal is to produce wines that are a companion to food. We define this as a balanced wine with a solid framework of tannin and acidity that is filled with pure, lush, fruit, a richness in the mid palate, elegant integrated oak, moderate alcohol levels and a generous finish. This is accomplished through meticulous viticultural management; gentle handling of the fruit; customized fermentation and aging practices for every lot; and carefully selected French oak barrels.

PRODUCTION PHILOSOPHY

Our mission is total quality. To that end, we believe the difference in our wines is found in our attention to detail. This begins in the vineyard where we carefully manage every aspect of the growing cycle. Once the fruit has reached optimum ripeness, it is handpicked into small bins and passed through an optical sorter before entering the destemmer. Our winery and equipment are state of the art and provide all available options to respond to the idiosyncrasies of the vintage so that farming for flavor always comes first. Fermentation takes place in small fermenters fitted precisely to the individual lot and the production techniques employed are determined by the profile of the fruit. Wines are barrel aged in 100% French oak.

Focus Varieties	Cabernet Sauvignon, Merlot, Chardonnay
Winemakers	Dan Wampfler and Amy Alvarez-Wampfler
Annual Production	5,000 cases
Visiting the Winery	Tastings are offered to Abeja Mailing List members and guests of The Inn at Abeja during their visit, by appointment Monday-Saturday. Additional appointments are scheduled as availability allows. Please contact the winery for arrangements.
Spring Release 2018	2015 Cabernet Sauvignon, Columbia Valley \$52 2016 Estate Chardonnay, Walla Walla Valley \$45 2017 Estate Viognier, Walla Walla Valley \$35 2016 Beekeeper's Blend, Columbia Valley \$32 2017 Beekeeper's White, Washington State \$28
Fall Releases 2018	2015 Estate Cabernet Sauvignon, Heather Hill, Walla Walla \$68 2016 Estate Syrah, Walla Walla Valley \$45 2016 Merlot, Columbia Valley \$45 2017 Chardonnay, Washington State \$40

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Heather Hill Estate Vineyard	Walla Walla AVA Located in the southwest corner of the AVA 19 acres Cabernet Sauvignon, Merlot, Cabernet Franc Planted 2002
Mill Creek Estate Vineyard	Walla Walla AVA Located next to the winery and surrounding the inn 12 acres Viognier, Chardonnay, Merlot, Syrah Planted 2006 (Chardonnay, Merlot) Late 1990s (Viognier, Syrah)
Vineyard Manager	Chris Banek
US Distribution	Alaska, Arizona, California, Colorado, District of Columbia, Idaho, Illinois, Kansas, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nevada, New York, North Carolina, North Dakota, Oregon, Tennessee, Texas, Utah, Virginia, Washington
Export	Alberta, British Columbia, Saskatchewan, Manitoba Canada; Japan

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ABEJA



WINERY & VINEYARD Milestones

- 2000 Ken and Ginger Harrison purchase Heather Hill on the eastern edge of the Walla Walla AVA with the goal of growing world-class Cabernet Sauvignon
- 2001 Heather Hill is planted, and the Harrisons begin their search for a winemaker
- 2002 Winemaker John Abbott joins Abeja and remains as winemaker until 2015
- 2003 Work begins on retrofitting the property's barn for a winery
- 2003 Abeja's first Cabernet Sauvignon is released from the 2001 vintage
- 2004 Restoration of the winery barn is complete
- 2005 Abeja's first Reserve Cabernet Sauvignon is released from the 2002 vintage
- 2006 Chardonnay and Merlot is planted at Mill Creek Estate, the vineyard adjacent to the winery. The vineyard also grows Viognier and Syrah.
- 2011 Abeja's first Heather Hill Vineyard Cabernet Sauvignon is released from the 2008 vintage
- 2016 Winemakers Daniel Wampfler and Amy Alvarez-Wampfler join the winery
- 2016 Weyekin is planted
- 2018 Abeja winery is sold to a group of investors with local ties, including original founders Ken and Ginger Harrison

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ABEJA



DANIEL WAMPFLER Head Winemaker

Winemaking is an intricate amalgamation of science and art that requires both a head and heart for the job, and Abeja's Daniel Wampfler understands the dance between the two as well as anyone in the business. With a mind for chemistry that allowed him to develop technical skills at an early age, Dan honed his heart for the craft in the vineyards and cellars of Eastern Washington.

Born and raised in the Midwest, Dan's dad encouraged his son's aptitude for science. The two of them began brewing beer together while Dan was still in high school, piquing an interest in fermentation science. Dan attended Michigan State University with plans to study chemistry but soon began to wonder if a career in a white lab coat suited him. A chance meeting with a professor leading wine grape research at Michigan State led to his decision to study enology. He earned a bachelor of science in 2001 and a master's degree in 2003.

Following graduation, Dan joined Ste. Michelle Wine Estates as a research enologist. His academic background coupled with years in the vineyards, cellar and lab at Michigan State allowed him to step beyond the lab to the cellar, and also assist with all aspects of winemaking at Chateau Ste. Michelle's 400,000-case Canoe Ridge Estate Winery. In 2006, the company promoted him to assistant winemaker at Columbia Crest. The new position as a member of a winemaking team responsible for crushing, fermenting, aging, blending and bottling 14,000 tons of red grapes expanded his appreciation for the vineyards of the Columbia Valley.

Then came an unexpected call in 2008 from Walla Walla's Mike Dunham inviting him to lead winemaking at the family-owned operation. During his eight years as winemaker there, Dan worked alongside the winery's growers and managed all aspects of winemaking for both Dunham Cellars and actor Kyle MacLachlan's Pursued by Bear, while also serving as Commissioner for the Washington Wine Commission from 2012-2018.

When Dan's phone unexpectedly rang again, it was Abeja's Ken Harrison calling and inviting him to lead winemaking at one of Walla Walla's most prestigious wineries in one of wine country's most pristine settings. He joined Abeja as head winemaker in January 2016, along with his wife, Amy Alvarez-Wampfler, who is associate winemaker at the property.

When at home, he can be found in the kitchen with his family surrounded by good friends, good wine and plenty of laughter.

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ABEJA



AMY ALVAREZ-WAMPFLER **Associate Winemaker**

A love for the outdoors that took hold at an early age while her family worked the land in the Yakima Valley and a serendipitous tasting room position at one of Washington's largest wineries led Amy Alvarez-Wampfler to an auspicious career in Washington State winemaking. It's a calling that found her, fueled by Amy's knack for hospitality, inspired by an appreciation for growing things and realized by her gift for sensory analysis and a tenacious desire to create something.

Amy's path to winemaking began in 2003 when she joined Ste. Michelle Wine Estates' Columbia Crest tasting room staff and quickly became enamored with wine. The more she learned about enology 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 earned her associates degree in applied arts and science in enology and viticulture.

While in school, Amy continued working for Ste. Michelle Wine Estates' North Star and Spring Valley tasting rooms, followed by two seasons with Ste. Michelle as a viticulture intern. Then came an enology internship with Columbia Crest that led to an "aha moment." Winemaking was hands-on. It was about creating something from the land. She wanted to be part of that.

Amy spent the next four years as Columbia Crest's white wine enologist responsible for over 10,000 barrels of Chardonnay annually. Working alongside some of the best winemakers in the business, she polished her winemaking skills. In 2010, she joined Sinclair Estate Vineyard, a Walla Walla start-up where she not only led the winemaking team but also delved deeper into the business of wine as general manager.

In January 2016, Amy accepted the position as Abeja's associate 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.

In May 2016, Amy was elected to the Walla Walla Valley Wine Alliance board for her hospitality and winemaking background as well as her management skills. She also serves on the Educational Board of the Northwest Learning and Achievement Group.

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Quick Facts INN AT ABEJA

Overview	The Inn at Abeja is a stunning, turn-of-the-century farmstead with eight private guest accommodations, each occupying a secluded section of the 38-acre estate The Inn shares with Abeja winery. Original outbuildings have been meticulously restored to celebrate the property's original use, each cottage room or suite decorated with its own unique mix of elegant antiques and rustic country curio. The accommodations and surrounding gardens, lawns, creeks and vineyards invite guests to step back in time, while enjoying all the modern amenities of a wine country retreat.
Breakfast	A gourmet breakfast is served daily from 8:30 – 9:30 am and is included with an overnight stay.
Capacity	Bunk House, 404 sq. ft., sleeps 2 Carriage House Suite, 820 sq. ft., sleeps 4 Chicken Coop, 546 sq. ft., sleeps 2 Edison House, 490 sq. ft., sleeps 2 Farmhouse, 4,376 sq. ft. sleeps 10 for full buy-out or as individual rooms: <ul style="list-style-type: none">• Palouse Room, sleeps 2• Vineyard Room, sleeps 2• Garden Room, sleeps 2 Hayloft Suite, 1,170 sq. ft. sleeps 4 Locust Suite, 840 sq. ft., sleeps 2 Summer Kitchen, 743 sq. ft., sleeps 2
Wine Tasting	Guests are invited to make an appointment for a complimentary tasting of Abeja wines during their visit, Monday – Saturday.
Standard Amenities	Satellite television & WiFi Luxurious linens & robes Welcome glass of Abeja wine on arrival Complimentary tasting for two in the Tasting Room
Other Amenities	Amenities vary according to suite but may include: gas fireplace; heated hardwood floors; kitchen; oversized shower; European-Style bath
Spa Services	In-room spa services may be arranged in advance of arrival
Season	Open year-round with varying availability
Reservations	abeja.net/reservations/

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The Inn at Abeja & Property Milestones

- 1863 Jacob Kibler homesteads 160 acres on Mill Creek property
- 1870 Kibler purchases an additional 160 acres
- 1873 Kibler (52) marries Louisa Buroker (21)
- 1900 Kibler's second son, David, marries Katherine Clodius
- 1903-1907 David and Katherine build the farmhouse and additional existing structures
- 1925 The use of the mule team ends and fuel-powered engines are introduced at the farm
- 1986 Greg and Vanessa Finch purchase 42 acres. The farmstead has been abandoned and the buildings are in various states of disrepair.
- 1997 The Finches begin restoration of the property's Summer Kitchen, Chicken House, Bunk House and Small Barn with plans to open a B & B
- 1999 The restored buildings open as the Mill Creek Inn
- 2000 Ken and Ginger Harrison purchase the property from the Finches
- 2002 The guest property is renamed The Inn at Abeja
- 2007 The Tasting Room is renovated
- 2009 A second bedroom is added to the Carriage House Suite and the Edison House is restored
- 2011 The Hayloft Suite is remodeled
- 2012 The Chicken Coop is updated
- 2014 The upstairs of the Farmhouse is remodeled
- 2016 Restoration of Titus Creek is complete, protecting and preserving the watershed habitat
- 2018 The Inn at Abeja is sold to a group of investors with Seattle-area ties

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