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Woodward Canyon Winery Documents

Woodward Canyon Winery Collection

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Wine Commissioner Welcome Flier

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Recommended Citation

Unknown, "Wine Commissioner Welcome Flier" (1997). Woodward Canyon Winery Documents. Document. Submission 2.

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Welcome Commissioners

SEPT. 17, 1997

o your left about one mile out on our tour of some of Walla Walla's award winning wineries you will be able to see the spiral of Whitman Mission. In 1847 Marcus and Narciss Whitman were massacred at Waliepu. (?spelling) They had settled at Waliepu 9 years earlier. Dr. Whitman ministered to the Indians both spiritually and medicinally. When an epedemic of small pox swept thru the small Indian nation the Indians became angry and frustrated with Dr. Whitman and his medicine. As was the practice in their culture if the medicine man did not cure the sick he was killed. So it was only natural for them to blame

"Walla Walla was once the gateway to the Northwest. Much larger than Seattle.

Dr. Whitman. Tribal custom dictated he should be held accountable for all the dead and dying in the tribe. Perhaps on a later trip to Walla Walla you will be able to visit the Whitman Mission and visit the site of this historic happening.





L'EGOLE NO
41 HAS BEEN
PRODUCING
PREMIUM WINES
SINCE 1983 IT
IS FAMILY
OWNED AND
FOUNDED BY
JEAN & BAKER
FERGUSON

The old schoolhouse, built in 1915 is located in what was historically called Frenchtown. It the home of French-Canadians employed by the Hudson Bay Company's post, Fort Nez Perce. Legend has it that these men of French descent. were raising grapes and producing wine in the local area. Winery production facilities are in the cellar, with tasting facilities on the second floor. The main floor has been restored - - - -

Canoe Ridge & Woodward Canyon



anoe Ridge was named by two famous explorers- Meriweather Lewis and William Clark. As they traveled thru

Eastern Washington and down the Columbia River the two explorers thought the giant ridge looked like an overturned canoe. In 1982 Phil Woodward, Pres. and CEO of Chalone Wine Group was in Seattle and tasted a Chardonnay that was said to be one of Washington's best. Impressed by the quality of the wine and curious about the maker of such a wine that bore his name. He rented a car and set out to find the maker of the fine Chardonnay. The journey led him to southeastern Washington and to Rick Small. This was the beginning of a friendship between Chalone Wine Group, Rick Small, and a group of Washington wine enthusiasts who planted the first vines on Canoe Ridge in 1989. Because of the location the temperatures are warmer and result in longer growing seasons. In July of 1994 they went in search of a location for the new winery. The Walla Walla Engine House built in 1905 and since restored was selected. Orginally used as a garage & maintenance facillity for streetcars and interurban train systems. It's brick walls & 18' ceillings provide an ideal environment to produce and age the wines.

L'Ecole No 41 continued

preserving a schoolroom character with orginal chalkboards, light fixtures, oak floors and moldings. You will find a child size water fountain and a Christmas pageant mural tucked away among the tanks and barrels in the cellar. Production is currently 9,000 cases per year focused primarily on Merlot and Semillon. The Semillon is picked late in the season when this varietal's unique character is fully developed, then fermented to dryness in French Oak barrels. Malolactic fermentation in the spring rounds out the richness of this wine.