

Contact Information

Address: Woodinville Wine Cellars
17721 – 132nd Ave. NE
Woodinville, WA 98072

Phone: 425.481.8860

Email: winesales@woodinvillewine.com

Our tasting room is open April through September. There is a \$5 tasting fee per person which can be credited toward the purchase of any wine.

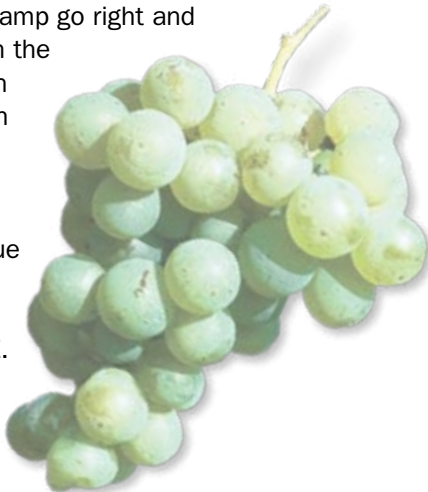
For groups of 10 or more, please call ahead or email us at: reservations@woodinvillewine.com

Driving Directions

From downtown Seattle, head North on I-5. Take 520 East to I-405 North. Follow I-405 North to Exit #23 towards Monroe/Wenatchee. Follow for 1/2 mile, and then take the first Woodinville Exit (Hwy 202 East to Woodinville/Redmond).

At the top of the ramp go right and immediately get in the left turn lane. Turn left onto NE 177th Place (Little Bear Creek Pkwy).

Take the first left onto 132nd Avenue NE. The winery is located at 17721 132nd Avenue NE.



WOODINVILLE
WINE CELLARS

17721 132nd Ave. NE | Woodinville, WA 98072
www.woodinvillewinecellars.com | 425.481.8860

Woodinville Wine Cellars



A boutique winery located in
Washington state's wine country.

About the Winery

Woodinville Wine Cellars produces small quantities of handcrafted wines. Our grapes are secured annually from several prominent Washington state vineyards. Our wine is fermented in small lots and then barrel aged for up to 18 months, using French oak selected to compliment, not mask the *terroir*. Each lot and individual wine barrel is meticulously monitored from the moment the fruit is hand harvested, to the day the wine is carefully bottled. This artisan approach allows us to preserve the delicate balance of aromas and unique characteristics of each wine.



Owner

Woodinville Wine Cellars was established in 2002 by Stan Barrett, President and CEO of

Art Culinaire, sole US distributor for Lacanche professional cooking ranges handcrafted in France. Living and working in Europe gave Stan a profound respect for fresh, seasonal cuisine and the family table, where he often experienced the celebration of food, wine and friendship. When Art Culinaire grew into their current building — for decades a licensed winery — Stan's vision for pairing fine food with great wine became reality.

To promote culinary culture, Stan recently produced *Fantastic Foods of the World — Burgundy* with Emmy award-winning cameraman Marc Pingry.

The Vision

Stan's family-centric vision for Woodinville Wine Cellars and Art Culinaire is to "bring your family back to the table." In the culture of rural France, wine is essential to every day living — with food being the adventure. While in France, friends would often exclaim, "eating is the *main* event, not something we do *prior* to an event." At Woodinville Wine Cellars, our goal is to have our wines accentuate each great family meal.

About our Winemaker



Sean Boyd joined the Woodinville Wine Cellars family in 2002. Growing up in California in a family surrounded by gourmet food, fine wines and wine journalism (his father is a professional wine critic), Sean began cultivating his craft at an early age.

After working five years for a California wine shop, Sean left home at age 20 to learn the fine art of winemaking. His travels lead him all over the world to leading viticulture areas such as Australia, Portugal, Spain and New Zealand where he worked for several prominent wineries. Studying under master winemakers, Sean was able to perfect his winemaking techniques over the years.

According to Sean, it is during the final blending stage — where certain lots must blend harmoniously — that his finest artistic contribution is achieved.

To perfect his winemaking skills, Sean continues to travel to established wine regions around the globe and experiments with new winemaking techniques.

“ Blending is like being the conductor of an orchestra. Each musician — in this case, wine barrel — plays an important role during the performance. It is the conductor's job to keep the musicians perfectly harmonized.”

