

Come enjoy a weekend of wine tasting and cheese pairing with some of the finest European and domestic cheeses available! Saturday and Sunday, September 15th and 16th.



After many requests, we will once again taste the vineyard "terrior" of Cabernet Sauvignon and the effects of wine blending the terriors. We will be barrel sampling 2000 vintage Cabernet's from four of the best vineyards in Washington; Rosa Hills, Pepperbridge, Champoux, and Seven Hills. The 2000 vintage is incredible! Come join us.

Driving Directions:

North on Interstate 405. Take the Hwy 202 (522), East Wenatchee, Woodinville exit, and take the first exit, and exit at 202 East, Woodinville, Redmond exit. Take a right at the light, go under the railroad bridge and take another right on to SR 202. Go over the railroad tracks and take a right onto Woodinville Dr. Go 0.3 miles and take a right into the industrial park. Look for the signs. If you get lost give us a call.

Mike Lempriere
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Seattle, WA 98103

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Woodinville, WA 98096 425.487.1648



A Weekend of Cheese & Wine!

Come join the DiStefano Winery and the Peterson Company for a weekend of wine and cheese pairing, Saturday and Sunday, **September 15th and 16th**, from **10:00am to 6:00pm**, at the DiStefano Winery.

The Peterson Company is an importer of fine extra-virgin olive oils, Moroccan olives, fine French mustards, balsamic vinegars, and some of the finest European and domestic cheeses available! Their selection of American Farmhouse cheeses are often family-operated, hand made cheeses that show off the best of their regions. Karin Collins from the Peterson Company, a specialist in wine and cheese pairing, will be joining Mark Newton, winemaker, in a weekend of wine and cheese tasting, and the effects on their pairing. Karin and Mark will be presenting some of the finest cheeses available from Europe and the US, paired with Cabernet Sauvignon, Merlot and Sauvignon Blanc. **This will be a weekend not to be missed!**

Karin and Mark will be conducting special discussions on **wine and cheese pairing** through out the day.