



**Contact:**  
Nathan Hambley  
Frause  
206.352.6402 |  
[nhambley@frause.com](mailto:nhambley@frause.com)

## The Inn at Langley Hosts Woodward Canyon for Cellar Dinner and Vertical Tasting

*Woodward Canyon wines from mid-1990s to accompany award  
winning cuisine of Chef Matt Costello*

**Langley, WA (May 25, 2010)** – Like the bronze sculptures of Clinton artist [Georgia Gerber](#), or the one-of-a-kind blown glass pieces at Langley's [Museo](#), the Washington state wines housed in the cellar at The Inn at Langley comprise a Whidbey Island collection worth celebrating.

Next week, on June 3 and 4, Thursday and Friday, Chef Matt Costello and [The Inn at Langley](#) will dust off a selection of those bottles and host [Woodward Canyon Winery's](#) Thomas Woodley for a special two days of wine-centered events. On Thursday evening, Matt will prepare a 6-course menu paired with Woodward Canyon selections, and on Friday afternoon, The Inn and Thomas will host a vertical tasting of Woodward Canyon wines going back 20 years. The Inn is offering special room discounts for those attending the dinner.

The dinner was first announced directly to Inn at Langley and Woodward Canyon e-newsletter subscribers, but there are still some spots left for the general public.

Details are as follows:

### **Woodward Canyon wine dinner at The Inn at Langley**

**When:** Thursday, June 3, 6:00 p.m.

**What:** Chef Matt Costello and Woodward Canyon National Sales Manager, Thomas Woodley, host a 5-course dinner paired with Woodward Canyon wines from The Inn's cellar

**Cost:** \$170 per person, includes food, wine, tax and gratuity; discounted room price of \$195 for dinner guests; additional nights at 15% discount (*see full menu with wines below*)

### **Woodward Canyon vertical tasting at The Inn at Langley**

**When:** Friday, June 4, 4:00 p.m.

**What:** Chef Matt Costello and Woodward Canyon National Sales Manager, Thomas Woodley, host a vertical tasting of Woodward Canyon wines from The Inn's cellar with small bites

**Cost:** \$35 per person; free for attendees of the previous night's dinner

### **About wines at The Inn at Langley and Woodward Canyon Winery**

The Inn at Langley has an award-winning wine collection focused on the great wines of the Northwest. The Inn boasts verticals of many of Washington state's top producers going back to the late 1980s. The Inn's full wine list can be seen [here](#). Woodward Canyon Winery is one of the oldest and most-celebrated wine producers in Washington state. Started in 1981 by Rick Small

and his wife, Darcey Fugman-Small, and located in Walla Walla, Woodward Canyon has consistently produced premium, award-winning cabernet sauvignons and merlots as well as chardonnays. Designed to be structured and compelling, Woodward Canyon wines are made from the finest fruit in Washington state and are at their very best as part of a great meal.

***JUNE 3, INN AT LANGLEY & WOODWARD CANYON WINEMAKER DINNER MENU:***

***AMUSE BOUCHE***

***SOUP***

Sweet onion soup garnished with dry chive oil  
WWC sauvignon blanc, vintage TBD

***SHELLFISH***

Scallop with spring peas and carrots  
WWC chardonnay, vintage TBD

***FISH***

Local trap caught salmon fillet only slightly garnished  
'00 WWC merlot

***FOWL***

Guineafowl with beets and licorice  
'98 WWC Charbonneau

***MEAT***

Anderson ranch lamb inspired by a walk on the island  
'96 WWC artist cabernet sauvignon

***MIGNARDISES/SWEETS***

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