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Pioneering Walla Walla Valley Winery, Pepper Bridge, Hosts Valley's First-Ever Sustainable Winemaker's Dinner With Renowned Vegan Chef, Miyoko Schinner, to Benefit the Sustainable Living Center's Farm to School Program

For Immediate Release:

Walla Walla, WA (May 18, 2023): Pepper Bridge Winery, growers and producers of acclaimed wines from its sustainably farmed estate vineyards in the Walla Walla Valley, announced it will host the first winemaker's dinner in the region to focus exclusively on sustainability. The plant-based, multi-course dinner will be held at the winery on August 19th, 2023, with proceeds benefiting Walla Walla Valley Farm to School, a program of the Sustainable Living Center.

As wine consumers increasingly seek out sustainably-produced wine and wine experiences, Pepper Bridge Winery, celebrated for its innovations in sustainable winemaking from its gravity flow winemaking operation to its solar-powered production facility, said it was time to offer a winemaker's dinner with a direct focus on environmental impact.

"Pepper Bridge Winery is proud to announce its first vegan wine dinner with renowned chef, Miyoko Schinner," said Director of Winemaking, Jean-François Pellet. "As the first certified sustainable winery in the state of Washington, we know that sustainability is a journey and we are delighted to share this new event with our friends and guests."

Schinner, a "Food & Wine Gamechanger" and inductee of the "Forbes 50 Over 50 List," is a restaurateur, TV chef, cookbook author, and founder of award-winning vegan cheese emporium, Miyoko's Creamery. Schinner built her career in California wine country where she has long advocated for the sustainable plant-based diet through her elevated vegan cuisine.

"My life's mission has been to inspire people with a culinary approach that combines compassion and sustainability, so I'm thrilled to be partnering with Pepper Bridge to put on the area's first-ever vegan winemaker's dinner," said Schinner. "Coming from California's wine country, I'm excited to explore and give expression to Walla Walla's seasonal bounty in a rustic, Italian-inspired cuisine that pairs beautifully with their refined wines."

Walla Walla's famously giving community has joined in to support the effort. Local farms Dixie Acres, Moonlight Melons, and Hayshaker, Chesed, and Miles Away Farms have all generously offered produce. Walla Walla Valley Honda will provide transportation for Schinner. Even former "Top Chef" contestant Robin Leventhal—now Chef Instructor at the Wine Country Culinary Institute—will work alongside Schinner in the kitchen.

Net proceeds from the evening will help the Sustainable Living Center's Farm to School program make strategic improvements to its legacy gardens across the city, as well as much needed fencing repairs.

"Pepper Bridge Winery has been a leader in innovation and implementation of renewable energy, water conservation, regenerative soil practices, waste management, and much more in their vineyard and winery management practices," said Erendira Cruz, Executive Director of the Sustainable Living Center. "The opportunity to be associated with Pepper Bridge and this stellar culinary team is a great honor and a huge win for our mutual environmental goals."

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For ticketing information, see the "[Sustainable Winemaker Dinner](#)" event listing at [pepperbridge.com](http://pepperbridge.com)

For more about Pepper Bridge Winery, visit: [pepperbridge.com](http://pepperbridge.com)

For more about Chef Miyoko Schinner, visit: [Miyoko Schinner on Instagram](#)

For more about the Sustainable Living Center's Farm to School Program, visit: [slcww.org/wwvf2s](http://slcww.org/wwvf2s)

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