

## **THE DINING ROOM AT SALISH LODGE & SPA RECOGNIZED BY *WINE SPECTATOR* WITH 2010 BEST OF AWARD OF EXCELLENCE**

*Extensive wine list at Washington's purely Northwest dining destination honored for 21 consecutive years*

**Snoqualmie, Wash.** (July 28, 2010) – The Dining Room at Salish Lodge & Spa has received *Wine Spectator's* Best of Award of Excellence for its extensive and finely-crafted wine list. Salish Lodge & Spa has been recognized with this honor for 21 consecutive years since the hotel's culinary program was established in 1989. Salish Lodge and the complete list of the 2010 award winners are featured in the August 31, 2010 issue of the magazine.

With a current collection featuring more than 1,000 labels and a cellar collection of approximately 7,000 bottles, the hotel carries one of the largest selections of Washington wines available in the world, and one of the most extensive wine lists in Washington state. The wine list, strongly represented by Washington, Oregon, California and France, also boasts comprehensive vertical collections including Quilceda Creek Cabernet Sauvignon (1997-2007), Andrew Will "Sorella" (1998-2003) and Shafer "Hillside Select" (1995-2001).

"We are thrilled to have once again received this honor," said John Murphy, general manager of Salish Lodge & Spa. "Our cellar steward, Tim Hanlon, is dedicated to cultivating a wine selection that showcases the world-class wines that Washington and the Pacific Northwest have to offer, and covers a wide range of international regions and varying price points. Our goal is to make drinking wine an enjoyable compliment to our culinary program featuring approachable Northwest cuisine."

*Wine Spectator's* Restaurant Wine List Awards and the Best of Award of Excellence category recognize a restaurant's selection of interesting offerings across several wine regions, the level of appeal to a wide audience range, superior presentation, and how appropriately the wine list pairs with the establishment's cuisine among other criteria. The Dining Room at Salish Lodge & Spa is led by Executive Chef Tyler Hefford-Anderson who creates menus that leverage farm-fresh ingredients to create the hotel's signature indigenous northwest cuisine. To view the wine list and menu visit

[www.salishlodge.com/dining.php](http://www.salishlodge.com/dining.php)

### **About Salish Lodge & Spa**

Consistently ranked among the best small resorts in the world, the AAA Four Diamond Salish Lodge & Spa overlooks the 268-foot Snoqualmie Falls. This iconic Pacific Northwest lodge offers regionally-inspired treatments at the world-renowned spa, Chef Tyler Hefford-Anderson's indigenous Northwest cuisine, an award-winning wine list and a variety of recreational activities. Nestled in Washington's picturesque Cascade Mountains, each of its 89 guest rooms has a wood-burning fireplace, two-person whirlpool tub, goose-down comforter, feather bed and balcony or window seat. The resort is located 30

minutes east of downtown Seattle and within 40 minutes from Seattle-Tacoma International Airport. Salish Lodge & Spa is managed and operated by Seattle-based Columbia Hospitality, Inc. For more information or reservations, please call 800-2-SALISH or visit [salishlodge.com](http://salishlodge.com).

**Columbia Hospitality, Inc.**

Columbia Hospitality, Inc. (Columbia), a Seattle-based hospitality management and consulting firm with a growing portfolio of award-winning hotels, spas, conference centers and unique hospitality venues, was founded in 1995 by John Oppenheimer. Columbia creates memorable experiences for guests and team members while achieving phenomenal results for owners. The company's continued success has led to an international expansion of the consulting division and more than 80 hospitality projects in the western United States, Canada, Portugal and the United Kingdom. For more information about Columbia and a full list of properties visit [www.columbiahospitality.com](http://www.columbiahospitality.com).

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