

BONAIR WINERY
Gail and Shirley Puryear
“Experience the Dream”

BW-WA-121

Phone 509.829.6027 Fax 509.829.6510

PRODUCTION FACILITY

CRUSH: The grapes are gently crushed in our Rauch de-stemmer/crusher. They are then lightly pressed in our Europress, which produces the finest white wines and low-tannin reds. We also do custom crush for other small wineries in the area.

PRODUCTION: Bonair Winery has state-of-the-art production facilities, from our Velo pressure leaf filter to our membrane final filtration for entirely sterile bottling when necessary. Bottles are filled, corked, foiled, and labeled using the latest technology to assure consistent quality. We maintain a separate barrel room with controlled temperature and humidity for the proper aging of both red and white wines. French Oak is used exclusively in our premium wines. We began production with 500 cases in 1985 and now produce 7000 cases a year.

WAREHOUSING: Storing wines prior to shipment is an important part of production.. Our warehouse maintains a constant temperature of 65’ year round.

VISITOR’S CENTER

We maintain a beautifully landscaped visitor’s center and picnic area for the enjoyment and promotion of our wines. The Vineyard Cam on our website, updated every 15 minutes, shows the vineyard. Since the first tiny tasting room opened in 1986, tourists, amateur winemakers, and serious oenophiles come in increasing numbers to enjoy our passion for winemaking and the lifestyle that come with living at the vineyards.

To add to the pastoral ambiance, we have expanded our picnic area and surroundings. We encourage people to relax by our koi pond and waterfall, to picnic in the gazebo or at one of the many tables located throughout our grounds, to feed the entertaining ducks at the duck pond, and to spoil our wonderful winery mascot Bung the Wonder Dog.

In the spring of 2007 we opened our new Chateau style hospitality center, which accommodates people in a less crowded atmosphere. The wine cave and wine library are fun to visit. Our tasting room is spacious. Our private dining room can accommodate parties of 12 to dine with the winemaker. Our new commercial kitchen will be put to use to provide catered lunches and dinners, as well as taps and light meals..

We are open daily from 10-5. Winter hours are 10-4:30.

The original tasting room and banquet room are still put to good use. We are now be able to better serve bus tours and larger groups with our traditional sit down “Bonair Short Course,” a fun and information presentation by the wine goddess or the winemaker. Reservations required.

We also host after-hours special events such as weddings, dinners, and parties.