

A Unique Experience At Williamson Wines

[Williamson Wines](#) was the top new find on our [trip to Sonoma](#). After a few wines, co-founder Dawn Williamson joined us at the table for a lively conversation. Along with her husband Bill they provide a unique experience at Williamson Wines. First, you can't beat the price for the tasting: \$0.00 for groups smaller than six people. Second, they serve the wine tastes accompanied by food morsels so you can evaluate the wines in the context of an appropriate food.

Dawn and Bill emigrated from Australia about 35 years ago. They've been making wine since 2002. And their wine is great!



Dawn with our crowd (click for larger image)

An unusual, terrific aspect of Williamson is their restaurant. There are a number of [wine and food pairing options](#):

Wine and Food Pairing Experiences

Fridge Foods & Fine Wines - Complimentary Wine & Food Pairing
Icon Wines & Culinary Delights - \$50 per guest
Rhône Wines & Savory Bites - \$65 per guest
Heritage & Noble Bordeaux Style Wines - \$75 per guest

Special Tasting Experiences

We grow, make and blend over 40 wines, just too many to taste in one session so our different tasting experiences allow you to focus on the wine styles you prefer. Wine club members receive their special pricing on all tastings so simply click on any of interest to see more.

Reserve Heritage & Cabernet Wines - \$95 per guest - minimum 2 guests
Reserve Wine & Lunch Tasting with the Winemaker - \$125 per guest - minimum 2 guests
Helicopter Ride & Tasting - \$395 includes two guests
Groups larger than Eight - POA

Wine and Food Pairings
(click for larger image)

Or visit **The Terrace at Eighteen** (18 Matheson St. in Healdsburg).

The Terrace at Eighteen

Looking for a comfortable place to relax with a glass of great wine accompanied by a delicious food plate? - Try The Terrace at Eighteen, open every day.

The Terrace at Eighteen - Food and Wine Service

The Terrace at Eighteen brings local farm-to-table cuisine together with delicious cheeses, exotic spices and our world class wines all with the intimate charm of wine country hospitality.

- Terrace is open to guests 7 days, 12 noon - 6 p.m.
- Four food menu choices @ \$15 per plate
- Wines by glass each day are based on wines being poured in the tasting rooms that day.
 - \$10 - wines with list price less than \$50 / bottle;
 - \$15 - wines with list price over \$50 but less than \$100 / bottle;
 - \$30 - wines with list price over \$100 but less than \$200 / bottle;

Prices on food plates and wines by the glass are fixed however you may purchase any bottle at normal list price and your wine club discount does apply.

The Terrace at Eighteen
(click for larger image)

If you're feeling flush, a mere \$395 gets you a 30 minute helicopter ride over Sonoma Valley followed by a tasting at the winery:

Sonoma 30 min Helio Flight & Tasting

Enjoy two extreme sensory pleasures all in the one day.

The total freedom found in helicopter flight is something everyone should experience. Then the unparalleled experience of finding a taste of exceptional wine presented by knowledgeable, friendly staff in an idyllic setting that is Healdsburg.

Depart from Sonoma County Airport for a 30-minute scenic helicopter flight above Healdsburg and spectacular views of the surrounding mountains, valleys, rivers and lakes. Many wineries and vineyards are not open to the public and their beautiful properties are only visible from above.

After your flight a short drive takes you into the delightfully quiet town of Healdsburg arriving at Williamson Wines. Here you will hear the stories of Dawn and Bill Williamson, subjects of the book "Way Beyond Allie" who came to this area from Australia to grow grapes and make wine.

Here you will enjoy an Icon Tasting of multiple wines all paired with individual food dishes prepared by our winery chef. You will experience first hand how wine interacts with the food to reveal the layers of flavor within.

After lunch take a stroll around the Healdsburg Plaza, shop a little, enjoy a coffee, perhaps taste more wines. Take pleasure in this wonderful lifestyle and eclectic culture.

- Price is for two guests for helicopter flight and Legacy food and wine tasting.
- Limit of two persons with a weight limit of 250 pounds per person.

Call: 707-433-1500 or email for details

[\\$395 - Add To Cart](#)

Helicopter Flight and Wine Tasting (click for larger image)

The Wines

But let's talk about their wines. By my count they offer 47:

WINE LIST		WINE LIST		WINE LIST		WINE LIST	
1. 2015 Viognier "Frolic" Mendocino County	\$34	1. 2014 Grenache "Embrace" Dry Creek Valley	\$47	1. 2013 Cabernet Sauvignon	\$55	1. 2012 Pinot Noir	\$45
2. 2015 Pinot Noir	\$45	2. 2014 Pinot Noir	\$45	2. 2013 Pinot Noir	\$45	2. 2012 Pinot Noir	\$45
3. 2015 Cabernet Sauvignon	\$55	3. 2014 Cabernet Sauvignon	\$55	3. 2013 Cabernet Sauvignon	\$55	3. 2012 Cabernet Sauvignon	\$55
4. 2015 Merlot	\$40	4. 2014 Merlot	\$40	4. 2013 Merlot	\$40	4. 2012 Merlot	\$40
5. 2015 Chardonnay	\$35	5. 2014 Chardonnay	\$35	5. 2013 Chardonnay	\$35	5. 2012 Chardonnay	\$35
6. 2015 Sauvignon Blanc	\$30	6. 2014 Sauvignon Blanc	\$30	6. 2013 Sauvignon Blanc	\$30	6. 2012 Sauvignon Blanc	\$30
7. 2015 Riesling	\$25	7. 2014 Riesling	\$25	7. 2013 Riesling	\$25	7. 2012 Riesling	\$25
8. 2015 Pinot Grigio	\$25	8. 2014 Pinot Grigio	\$25	8. 2013 Pinot Grigio	\$25	8. 2012 Pinot Grigio	\$25
9. 2015 Prosecco	\$20	9. 2014 Prosecco	\$20	9. 2013 Prosecco	\$20	9. 2012 Prosecco	\$20
10. 2015 Sparkling Pinot Noir	\$35	10. 2014 Sparkling Pinot Noir	\$35	10. 2013 Sparkling Pinot Noir	\$35	10. 2012 Sparkling Pinot Noir	\$35
11. 2015 Pinot Blanc	\$30	11. 2014 Pinot Blanc	\$30	11. 2013 Pinot Blanc	\$30	11. 2012 Pinot Blanc	\$30
12. 2015 Pinot Gris	\$30	12. 2014 Pinot Gris	\$30	12. 2013 Pinot Gris	\$30	12. 2012 Pinot Gris	\$30
13. 2015 Pinot d'Inferno	\$40	13. 2014 Pinot d'Inferno	\$40	13. 2013 Pinot d'Inferno	\$40	13. 2012 Pinot d'Inferno	\$40
14. 2015 Pinot d'Inferno	\$40	14. 2014 Pinot d'Inferno	\$40	14. 2013 Pinot d'Inferno	\$40	14. 2012 Pinot d'Inferno	\$40
15. 2015 Pinot d'Inferno	\$40	15. 2014 Pinot d'Inferno	\$40	15. 2013 Pinot d'Inferno	\$40	15. 2012 Pinot d'Inferno	\$40
16. 2015 Pinot d'Inferno	\$40	16. 2014 Pinot d'Inferno	\$40	16. 2013 Pinot d'Inferno	\$40	16. 2012 Pinot d'Inferno	\$40
17. 2015 Pinot d'Inferno	\$40	17. 2014 Pinot d'Inferno	\$40	17. 2013 Pinot d'Inferno	\$40	17. 2012 Pinot d'Inferno	\$40
18. 2015 Pinot d'Inferno	\$40	18. 2014 Pinot d'Inferno	\$40	18. 2013 Pinot d'Inferno	\$40	18. 2012 Pinot d'Inferno	\$40
19. 2015 Pinot d'Inferno	\$40	19. 2014 Pinot d'Inferno	\$40	19. 2013 Pinot d'Inferno	\$40	19. 2012 Pinot d'Inferno	\$40
20. 2015 Pinot d'Inferno	\$40	20. 2014 Pinot d'Inferno	\$40	20. 2013 Pinot d'Inferno	\$40	20. 2012 Pinot d'Inferno	\$40

Williamson Wine List (click for larger image)

By making so many different wines, Williamson can produce small lots of each wine and still achieve some economies of scale. Production is **12,000 to 15,000 cases per year**. That's between **255 and 319 cases per wine** on average.

Here's what we tasted.

2015 viognier "Frolic" Mendocino County (\$34). Aromas of honeysuckle and orange blossom greet you. On the palate, light flavors of peach and apricot, with a nice finish of well balanced acidity. The food pairing was apple horseradish jam.

2014 grenache "Embrace" Dry Creek Valley (\$47). Aromas of cotton candy supported by light hints of blood orange peel.

Flavors of hint of apple and cranberry notes of light leather and soft tannins finish. The food pairing was Moroccan date sauce.

“Entice Cuvée” Bordeaux-style blend (\$48). Blend of cabernet sauvignon, cabernet franc, merlot, malbec, petit verdot. Youthful aromas of coffee and blackberries greet you from the glass.. The cabernet sauvignon appears immediately on the palate, but softened by the merlot and malbec. The food pairing was jalapeño and sweet pepper jam.

2012 cabernet sauvignon “Indulge” Dry Creek Valley (\$65). Rich plum and blackberry with a hint of tobacco to the nose. White pepper and plum with hints of caramel, tobacco and black licorice on the palate with assertive tannins finish. Age this one for a year or two. The food pairing was blue cheese and honey.

2015 pinot noir “Rapture” Sonoma Coast (\$56). Aromas of bing cherry and cranberry with hints of cinnamon and leather. The palate is earthy and big, with notes of brambleberry and clove lead to a long finish with silky tannins. The food pairing was truffle salt.

Dawn and Bill Williamson

Dawn likes **“Wednesday night recipes”** that people can actually cook. As she put it,

People come to wine country and they think you're going to have the big Viking stove, and you have to have all this stuff. We ship to New York, we ship to Washington, people have beautiful apartments, but they don't have huge kitchens. We like recipes that you can cook in an apartment kitchen, that you can get on the table in a reasonable amount of time, and, as I tell young people, if you screw up it's still going to be all right. ... I have hundreds of cookbooks with all the pretty pictures. I enjoy them. You flip through them and see

how pretty they are. You say, "That looks good," then you look closely and it's $\frac{1}{4}$ teaspoon of everything you've ever heard of.

Together they have put together a **memorable, unique wine-tasting experience**. Assisted, of course, by their terrific wines. Not bad for immigrants from down under!