

Walnut and Rosemary: *Traded along the Silk Road from ancient Persia and prized by the Romans as Jupiter's Royal Acorn, walnuts remind us of a perfect Christmas. Cozy fires, grandma and slippers; Dad would bring home big bags of the toasty, full-flavored nuts. We'd throw another log on the fire, find the nutcracker and let the feast begin.*

We add fragrant, locally-grown rosemary, the "dew of the sea" to make the taste of this biscuit really jump out. Resiny, aromatic and earthy, rosemary is the symbol of remembrance and its subtle flavor brings out the walnut's robust nuttiness in a way that is truly memorable.

Our handmade rosemary and walnut biscuits goes beautifully with a plum-like Meldoc, a lush Merlot, and, of course, a rich, woody Port. And you don't have to wait until Christmas to enjoy them!

Roasted Garlic and Rosemary: *Garlic may keep vampires away, but if you put out these roasted garlic and rosemary delights, you'll attract everyone else! We lovingly hand-roast our garlic in small batches to the peak of heady, sweet, caramelized perfection and mix it with earthy, resiny rosemary for a peerless pairing of the pungent and the subtle into a miraculously smooth mellowness.*

Made with only the finest free-range eggs, our roasted garlic and rosemary biscuits softens and enhances a crisp, lean Chardonnay. They go exceptionally well with a voluptuous Pinot Noir and reveals why it's called "sex in a glass." For a real treat, try them with a light, sweet Shiava and watch the conversation spark.

Lemon Mint: *Bees and hummingbirds find lemon mint irresistible and so will you. Fresh, bright, refreshing and cool; this one is definitely all about summer! A true sunny basket of taste, we use real lemon mint for a zest that complements floral and fruit notes in a crisp, elegant Sauvignon Blanc; an intense Chenin Blanc; or an aromatic Gewürztraminer. A real stunner of a cookie, our tasters finished these off in one go!*

We don't just produce baked goods, we enhance the wine-tasting experience for you and your friends. Our lemon mint cookies are infused with "stuff and love," handmade and using only locally-produced Golden Glen creamery butter from Bow, Washington.

Lavender: *Effortlessly celebrate the herb of love with this cookie that soothes the mind as it delights the palate. Locally-grown Washington lavender, renowned for its superior quality and fragrance, gives it a floral, slightly-sweet flavor that is distinct, bright and lemony. If you like the aroma of lavender; you'll love these. We adore baking them because the whole kitchen smells of lavender as it permeates the dough. The end result is like an edible perfume where the pleasure doesn't stop until your sinuses are swooning with delight.*

Lavender mellows and enhances. It goes superbly with convivial sparkling wines or Champagne. For a real treat, break open an aromatic late-harvest Viognier. Mmmmm!!

Blue Cheese & Figs: *And why not? You may think that blue cheese and figs are a strange partnership, but one taste of our cookies and you'll never think so again. The moment you open the package you'll experience an aroma that will call up memories of farmers' markets and luxury delis. We use locally-produced artisan blue cheese with the pungent tang that defines superb craftsmanship. Combined with our outstanding figs, every bite is a fusion of piquancy and sweetness that is a perfect balance of flavors; sharp, a bit salty, with rustic tones that render a bold, deep mouthful.*

Our hearty blue cheese and fig cookies deserve, and so do your guests, the rich fruit characteristics of a Cabernet, a romantic Pinot Noir, or a sweet, dark Pedro Ximenez sherry. Turn any occasion into an experience.

Salt & Pepper: *Salt and pepper? How dull! You and your friends won't think so when you bite into one of our premier salt and pepper biscuits. There's a reason you find salt and pepper on every table. You don't mess with a classic and S&P are the Tracy and Hepburn of the spice rack. Simple, classic, and powerful, we take fresh-ground black pepper (the King of Spices) and combine it with the unique texture and "bite" of all-natural, coarsely ground sea salt to give your taste buds a reason to write thank you letters.*

Brilliant, strong and tongue-tickling, our salt & pepper biscuits heighten the experience of a full-bodied Syrah or a well-chilled Dry Rose. Because our philosophy is keep it simple, keep it sustainable, we use only free-range eggs and all our products come in biodegradable packaging.

Parmesan & Thyme: *For over two thousand years, the Italians have mated Parmesan with thyme, so they must be doing something right. The salty, slightly granular, buttery flavour of Parmesan cheese reminds us of slow summer days in the Italian countryside where the tables of large family meals groan under their delicious burden of pasta and fresh produce. Throw in thyme, known since the days of the Ancient Greeks as the "courageous herb" for its penetrating flavor and richness in iron and vitamin K, and you have a combination worth savoring.*

Give your guests an authentic taste of the Mediterranean. Our Parmesan and thyme biscuits are made by hand in small batches from the finest creamery butter and artisan Parmesan from Bow, Washington. Try it with Sangiovese ("the blood of Jove), A ruby-red Tempranillo (fermented from the "noble grape") or a strong, bold Chianti. Mange!