

Wine WEEKEND

NOVEMBER 13 & 14, 2026
AT THE HISTORIC GRAND UNION HOTEL

Friday WHISKEY+WINE+ART

featuring artist Tanara Martin
wine & whiskey tastings
\$28pp | 5-7pm | The Banque Club
includes light bites & tasting
of wines or whiskeys.



‘TANARA IS PRIMARILY SELF-TAUGHT. HER ART EDUCATION CONTINUES THROUGH VIEWING IMAGES AND COLOR IN NATURE AND STUDYING THE WORK OF ARTISTS WHO INSPIRE HER. HER ADMIRATION FOR HORSES AND BISON IS REFLECTED IN HER WORK, ALONGSIDE A CONTINUED INTEREST IN THE WEST AS IT WAS AND AS IT CONTINUES TO EVOLVE.’

“A NATIVE OF BIG SANDY, MONTANA, AARON MYERS FOUND HIS WAY INTO THE WINE WORLD THROUGH AN UNLIKELY COMBINATION OF MUSIC, LOVE, AND A LITTLE FATE. WHILE PERFORMING IN THE TRI-CITIES AS A PROFESSIONAL MUSICIAN, HE MET HIS FUTURE WIFE, ASHLEY- WHOSE RED MOUNTAIN ROOTS RUN DEEP.



IN 2020, THE TWO TOOK THE REINS OF A FAMILY PROPERTY, ORIGINALLY A HORSE RANCH PURCHASED BY ASHLEY’S GRANDMOTHER IN 2000.

TOGETHER, THEY HAVE TRANSFORMED THE ESTATE INTO AVIAM CELLARS, A MICRO-BOUTIQUE VINEYARD AND WINERY DEDICATED TO CRAFTING DISTINCTIVE, SMALL-PRODUCTION WINES.

Stay WITH US FRIDAY

Receive 30% off your room on Friday when attending the Friday event.

SATURDAY
SINGLE
\$456.00 per couple

DOUBLE
\$473.00 per couple

JUNIOR SUITE
\$490.00 per couple

MASTER SUITE
\$508.00 per couple

Rates are based on Double occupancy.
Additional guest in room attending dinner/breakfast is \$159.00. Includes Tasting Dinner, room on Saturday night, all taxes & gratuity and breakfast the next morning.

Saturday WINE+DINE

5 exquisite courses with paired wines from Aviam Cellars

\$129pp | 6pm | The Union Grille
includes gratuity

MENU

First

MANCHEGO & HUCKLEBERRY GOLD POTATO WAFFLE
SALMON TARTARE | MANCHEGO CREMEUX
SMOOT HONEY & SOY GEL
all you need is love rosé 2025

Second

5-SPICE PORK BELLY | CRISPY SAFFRON RICE CAKE
BLUEBERRY GLAZE
all you need is love red blend 2019

Third

WILD MUSHROOM RAVIOLI | DUCK CONFIT
DUCK FAT FRIED GREEN BEANS | MUSHROOM JUS
aviam syrah 2019

Fourth

SUNSHINE KABOCHA SQUASH GNOCCHI | GRILLED ELK
MEDALLION | ELK DEMI | GORGONZOLA
WHIPPED ARIZONA GOLD POTATOES
aviam cabernet 2019

Fifth

MOLTEN CHOCOLATE CAKE | ALMOND PRALINE
ANGLAISE | CANDIED ORANGE
aviam sacred slope 2020

EXECUTIVE CHEF KEITH CHINN