Pasxa Wines United States - Washington

The Walla Walley is a very special place with a deep, rich, geological, cultural and agricultural history. It is a unique setting that has been recognized as possessing some of the greatest potential anywhere to grow a whole plethora of crops at a high degree of quality – from dryland wheat to vegetables of all kinds, to stone and pome fruits, to wine grapes.

One of the most special locations in the Valley, and the entire region in fact, is a very small geographical area within the Valley; an alluvial fan comprised of basalt cobblestones. In this place, nestled just to the west of the Blue Mountains in northern Oregon and south of the Washington state line, some of the most singular and unique expressions of wine anywhere in the world are grown. It is a place that has captured our attention, our imaginations, our senses and our motivations.

Thus, we have begun a very special endeavor to explore the terroir of this fascinating and unique place in the world through our own lens; to tell the story of this geology through top-notch grape-growing and winemaking, in our efforts to transmit the tale of this place, while also employing a commitment to sustainability, organic farming and low-impact winemaking.

When we set out to create PÁŠXA (pronounced "Pahk-sha"), we wanted to emphasize our commitment to sustainable farming and winemaking practices. We also wanted to give a nod to the history of our beautiful valley – a history that stretches back long before the land was settled by those who traveled west along the Oregon Trail. The indigenous people of the Walla Walla Valley had a name for this place that was Pášxapa or Place of the Sunflowers, as the valley was strewn with balsamroot sunflowers that grew wild here, and we wanted to pay homage to that heritage of these lands.

United Stat