

NOVELTY HILL JANUIK

Charles Walpole,
Executive Chef, Novelty Hill · Januik

Novelty Hill · Januik's executive chef Charles Walpole leads the winery's culinary program. Using fresh seasonal ingredients, Charles' creative menus and culinary instruction showcase how complementary food and wine pairings work together to enhance flavors and textures.

Prior to joining Novelty Hill · Januik in January 2007, Charles served as chef de cuisine at Seattle's acclaimed Restaurant Mistral for three years. Other professional highlights include his work as the executive chef for Seattle's Avenue One and sous chef at both 727 Pine in the Seattle Grand Hyatt and the Salish Lodge, a luxury resort and spa. Charles holds a degree in culinary arts from the Culinary Institute of America, Hyde Park, New York and apprenticed under acclaimed chef David Bouley at Bouley Restaurant in New York City.

In addition to overseeing culinary service for private events at the winery, he will conduct corporate team building activities, wine appreciation seminars, and cooking classes from the winery's state-of-the-art demonstration kitchen.

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