

**TUESDAY**  
**OCTOBER 6, 2015**

## **“Test your Wine IQ”** **Site Visit**

**LOCATION:**

*Ste. Michelle Wine Estates*  
**WSU Wine Science Center**  
359 University Drive  
Richland, Washington  
(509) 768-4834



**NOTE TIMES:**

5:45 p.m. - Check in

6:00 p.m. - Tour Begins

Tour will last about 45 minutes

There is no charge for this site visit.

NOTE: This is a facility tour only – there is no tasting room.

**DINNER IDEAS:**

For those who would like to have dinner or a snack following the tour, there are a number of eateries in Richland, including That Place, Venezia Ristorante, Sterlings, Fat Olive’s, Casa Mia, Roundtable, Bruchi’s, Shari’s, Atomic Ale, Chapala Express, and more.

**RESERVATIONS REQUIRED:**

Limited to 30 participants. For planning purposes, reservations must be received by September 30. Send an email to [panda\\_2@charter.net](mailto:panda_2@charter.net) with your name, phone number and company affiliation, or call Alvin at (509) 371-2221.

*Note: There are no age restrictions for this tour. Sign up to bring other work colleagues or friends/family.*

For more information about ASQ Section 614 and other upcoming events: [www.asq614.org](http://www.asq614.org)

### **Ste. Michelle Wine Estates WSU Wine Science Center** **359 University Drive - Richland**

Washington is the second largest premium wine producer and the largest juice grape producer in the U.S., generating more than \$4.8 billion annually. To help nurture the 850 wineries, 50,000 acres of wine grapes and 24,000 acres of juice grapes in our state, Washington State University partners with the wine and grape industry to grow and improve their world-class research, extension and education program.

The Wine Science Center in Richland provides viticulture and enology professionals with technical know-how to meet industry needs.

The 40,000-square-foot facility includes a state-of-the-art research and teaching winery, research laboratories, classrooms and meeting spaces that showcase WSU’s research and education and serve as a gathering place for industry members, students and visiting scholars from around the world.

Join us October 6 for a special tour at the facility, where you’ll have an opportunity to view equipment up-close and learn about:

- Unique fermentation system with 192 stainless steel fermenters, individually temperature-controlled and connected by monitoring systems to provide real-time data
- Automatic pump-overs to mix the fermenting wine regularly
- Wireless data transmission to a central computer, allowing the winemaker to track and record multiple fermentations simultaneously
- Specialized research labs for plant physiology, wine chemistry and microbiology, molecular biology and sensory analysis
- A teaching laboratory, conference rooms, and a tiered classroom for wine tasting with large tables to accommodate trays of glasses and students’ note-taking supplies and a ramp for pushing carts to all tables with ease
- The two-acre Albert Ravenholt Research and Teaching Vineyard where students and instructors conduct hands-on experiments and practice vineyard tasks on the Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Gewürztraminer and Riesling wine grape varieties growing there
- The onsite Bud Mercer Greenhouse that will include two 18 ft by 22 ft greenhouses and a headhouse.



The Wine Science Center, along with WSU Pullman and the Irrigated Agriculture, Research and Extension Center in Prosser, offers hands-on opportunities for learners interested in degrees and professional certificates in grape growing and wine production.