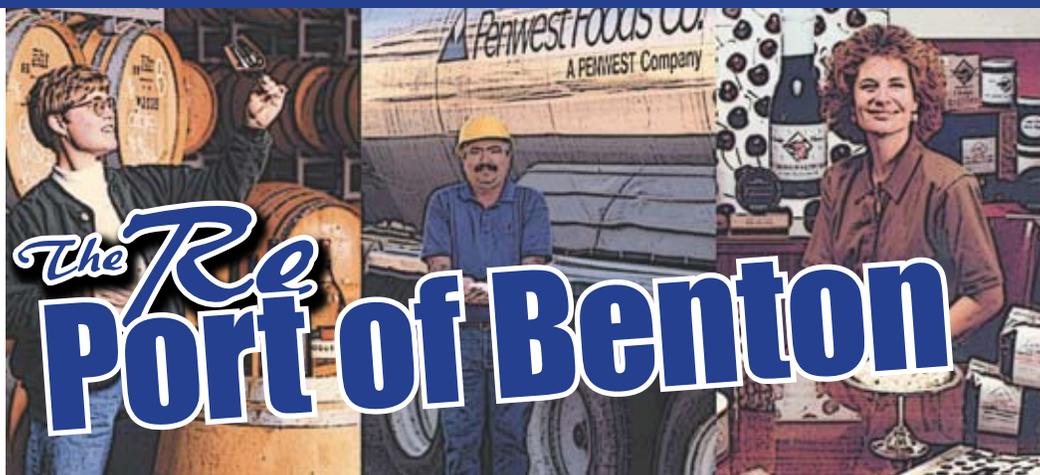


**Inside Articles:**

Prosser Airport
Crow Butte
Vintner's Village
Benton City



The Re Port of Benton

Transload Facility



On September 30, 2008, the Port of Benton's Intermodal Transload Facility was officially opened. The Port of Benton teamed with the State of Washington, Henningsen Cold Storage and the City of Richland to build the facility.

The 7,200 square foot refrigerated Intermodal Transload Facility will serve a variety of uses, including local agricultural commodity growers. Small shippers will be able to assemble and combine quantities of their agricultural products into custom shipments to customers located throughout the United States. Cargo will be transported by Tri-City and Olympia Railroad. The transload facility will allow shippers access to both Union Pacific and Burlington Northern Santa Fe Class I railroads. Henningsen Cold Storage is leasing, marketing and operating the facility.

Ribbon cutting participants shown Left to right: Port of Benton Executive Director Scott D. Keller, City of Richland Mayor John Fox, Port of Benton Commissioners Robert Larson and Jane Hagarty, Henningsen Cold Storage managers Tony Lucarelli and Michael Henningsen, Tri-City & Olympia Railroad's Director of Business Development David Samples, 8th District Representative Larry Haler and Port of Benton Commissioner Roy Keck.

Runway Reconstruction



The main Richland Airport runway (fondly referred to as the roughest run in the west) is being reconstructed. Inland Asphalt, a local Richland company, was hired to complete the task, which includes removing 47,500 square yards of old asphalt, placing storm drain pipes, building dry wells, removing and reconnecting runway lights and signs, modifying taxiways and laying 30 tons of aggregate base and 20 tons of surface material.

All of this work will cost approximately \$2.2 million dollars with the Federal Aviation Administration funding 95% of the construction costs.

Work began on August 18th and will be completed by late October or early November. When completed, planes will be landing on a new, smooth, flat surface.

Vintner's Village

Milbrandt Vineyards had a ribbon cutting ceremony at their wine tasting facility during the Port of Benton's Day of Wine & Roses on May 24th.

This new building at Prosser Vintner's Village includes a 3,000 square foot wine tasting facility and a 3,000 square foot outdoor patio. The tasting room has a commercial kitchen for hosting winemaker's dinners. Cheese trays and wine by the glass are offered on a daily basis.

A barrel room will store part of their red wine and all of their production will remain in Mattawa, close to their 1,600 acre vineyard. Milbrandt Vineyards currently produces 30,000 cases under this label.

As we go to press, the **Bunnell family** is completing a 3,700 square foot winery and wine bar next to Milbrandt's tasting facility. The focus of Bunnell Family Cellars is to make small, handmade lots of red varietals, including Syrah, Mourvedre, Cinsault and Grenache.

The wine bar, "wine o'clock", has seating for 40 people and includes



Ribbon cutting ceremony at Milbrandt Vineyards with Butch Milbrandt at the podium and crowd gathered on their new patio.

a patio for leisurely wine tasting, indoors or out. Wine o'clock's kitchen will specialize in lighter fare and small plates to accompany the wines of RiverAerie and Bunnell Family Cellars.

The winery's barrel room will be home to a new brand being developed by Ron Bunnell and Upland Vineyards to showcase their grapes grown on Snipes Mountain. Barrel tasting of all three brands will be available several weekends during the year.

Brothers **Bob and Roger Gamache** of Gamache Vineyards purchased the final lot at Vintner's Village and will begin building their winery this fall. The two acre plot will house a 3,024 square foot tasting room, a patio and barrel room. They grow 185 acres of grapes near White Bluffs.

For information about leasing or purchasing space contact:

**John Haakenson at the Port:
(509) 375-3060**

Benton City

The Port purchased the Benton City building (shown upper right) this summer. As the artist's rendition shows (bottom right), the building will be divided into two sections and leased to winery related businesses seeking retail space in downtown Benton City.

The building started out as a grocery store in 1947 and in the early 1960's became a pharmacy and liquor store. In the mid-1980's, it was a western store and in 1998 transformed into a video rental store.

The Port's plan is to attract local vintners who may want to capitalize on the Red Mountain winery expansion.

The Port is also looking for an artist who could paint a mural on the side of the building. We envision a vineyard sweeping down to meet the Yakima River as the sun sets over Red Mountain.

For further information and lease rates, please contact:

**John Haakenson at the Port:
(509) 375-3060**



Editor's Note: I interviewed Jim Early at FruitSmart® in Prosser on October 15, 2008. His partner, Jim Gauley, was traveling at the time of the interview.

Editor: When did you move into this facility?

Jim: About two years ago. The Port built this 6,000 square foot building and they are just about done expanding our production facility by another 6,000 square feet. FruitSmart is building a 12,000 square foot warehouse next door, which will really help our business grow.

Editor: Just for clarification, are you leasing this facility from the Port?

Jim: That's correct. The Port built the shell and we put in all of our production equipment and finished the building with the tenant improvements that make it work for us.

Editor: One of the products you produce is for Après Vin. Tell me how you arrived at that product.

Jim: Eric Leber, Ph.D. is president of Après Vin. He developed the concept and we're producing the product. We're taking grape seeds, which have traditionally been discarded, and producing grape seed oil. Grape seed oil has more than five times the polyunsaturated fat and half the saturated fat of olive oil.

Editor: What are the practical applications of the seed oil?



Bottles of Après Vin Grape seed oil are sold at local wineries, specialty food stores, and Yokes Markets.

Jim: The main use is as culinary oil; use it for dipping oil, salad dressing, sauces, fondues or sautéing. It has a very high smoke point, so it's great to cook with.

Editor: Where can you buy Après Vin grape seed oil?

Jim: You can purchase Après Vin at the Yokes Markets in the Tri-Cities or at several of the wineries and specialty cooking stores in the area.

Editor: How many grape seeds does it take to make an ounce of oil?

Jim: We get roughly 75 pounds of dry seeds per ton of grapes. About 9% of that becomes oil, so it takes about a ton of grapes to get a gallon of oil.

Editor: Wow, you have to squeeze a lot of grapes to get any oil. What products are you competing with?

Jim: We're competing mainly with the high end olive oils. Some of the benefits of our grape seed oil include more vitamin E content, half the saturated fat and twice the flavor.

Editor: What other products do you make?

Jim: We produce a full line of fruit juices, concentrates, purees and blends; fruit seeds, fruit oils, fruit fiber, powders, essences and extracts. One of the new products we're testing is grape seed flour. When we press the oil out of the seed, a lot of the nutritional compounds remain in the press cake. We mill this into flour and offer it as a novel baking ingredient. Along with a high nutritional content, the product is also gluten free. We're making another useable product instead of turning it into a waste stream.

Editor: Do you have any recipes?

Jim: Go to <apresvin.com> and you can find a host of recipes using grape seed flour.

Editor: Do you have much competition?

Jim: It depends on the product. For example, there are a lot of people selling fruit concentrates and purees, so we have to provide more service than our competition. We're not going to compete with Welch Foods or Tree Top; we're after the smaller market that requires more help and service. Instead of delivering a



Jim Early inspects new warehouse building.

train load of product, we're going to deliver barrels of product.

Editor: Where do you get your products?

Jim: Most of our supply comes from regional, northwest and California food processors.

Editor: You're really the ultimate recycler. You're squeezing the last drop out of these food products with virtually no waste stream.

Jim: There is that component to our business. Most of the raw materials we deal with would have gone to landfills or thrown on roads for dust abatement. We're making a value added product out of a bio-waste.

The main use is as culinary oil; use it for dipping oil, salad dressing, sauces, fondues or sautéing.

Editor: How do you make an essence?

Jim: When juice concentrate is being made, some of the natural essence is being stripped away in the evaporation process. Most juice processors have essence recovery systems and end up with excess that they sell to us.

Editor: You really live in the niche markets.

Jim: We talk about that a lot. We don't want to compete with the mega companies; we want to offer service and quality rather than quantity. We're extracting anti-oxidants, producing extracts, essences and the really hard to make products.

Editor: How many employees do you have?

Jim: We currently have twenty, but we're hoping to expand over the next few years.

50th Anniversary Events

The Port of Benton has been celebrating its 50th anniversary this summer. Event photographs are listed top to bottom, left to right.

A 50th Anniversary banner with the Port's logo was flown by Richland Airport Fixed Base Operator Sundance Aviation.



Highway 12, featuring Tri-Citizen of the Year Mike Schwenk, played for the crowd at Benton City's June Jamboree.



The Port's Executive Director, Scott D. Keller threw out the first pitch at a Dust Devils' game on July 18th.



Mike Hogue, Mercer Estates, is showing Wil Byers, publisher of the *Mid-Columbian*, how to determine when grapes are ready to harvest during a media tour in Prosser.



Two boys are enjoying ice cream and families are in line for hot dogs and hamburgers during the 'Open Park' at Crow Butte Park.



Community leaders are enjoying a presentation and dinner during a function in Richland.



Tenants are eating a barbecue lunch and listening to Scott D. Keller at the Port's Tenant Appreciation in Richland and Prosser.



Commissioner Roy Keck is participating in the golf scrambler following the Tenant Appreciation luncheon in Richland.



Wine lovers are crowded into Airfield Estates in Prosser during the 'Day of Wine & Roses' at Vintner's Village.



Thank you to all who participated and helped with these events.



Crow Butte

On July 15th, the Port held an 'Open Park' dedication ceremony (almost like an open house, only outside). Several families showed up to participate in the festivities.

Jeff & Edie Stewart of Benton City brought their stationary engine ice cream machine, which is a novel way to churn ice cream.

Children's games were available to participants and Dick & Yolanda Reed, owners of Hot Diggity Dog, cooked hamburgers and hot dogs for the crowd.

Whitstran Brewing provided their favorite brew, Steamy Cream, to a delighted crowd. They lease space from the Port of Benton in the Prosser Wine & Food Park.

Carl Sampson, Chief of the Walla Walla Tribe, set up a teepee and enlisted the help of his family to explain Native American dance techniques. Carl also told stories that were told to him as a young boy growing up among the Cayuse, Umatilla and Walla Walla tribes.



Native American dancers proudly display their dancing techniques and native dress during the 'Open Park' at the Port's Crow Butte Park.

Jackson Flight Center

Daryl Jackson (pictured to the right) started Jackson Flight Center in the year 2000 at Moses Lake. Jackson Flight Center is now the Fixed Base Operator at the Port's Prosser Airport. Daryl has come full circle because he started flying at the Prosser Airport in 1955.

He enlisted in the U.S. Air Force and was stationed at Chanute Air Force Base near Chicago as a flight engineer. Daryl had the opportunity to either go to Germany, the Azores or Guam for his next assignment. Since Guam was an air rescue unit, and familiar because of his involvement with the Civil Air Patrol in high school, he jumped at the chance to fly in Guam.

He was transferred to Portland, Oregon in 1962, where he met and married his wife, Lana. The squadron flew F-106 and F-102 fighters from Portland to Walla Walla, where he finished his term of service. Daryl joined the Army Reserve and the Air Force Air Guard unit in Spokane and served 27 years as a 'weekend warrior'.

His FAA certifications include: CFII (Commercial, Flight Instructor, Instrument, Instrument Instructor). He has an ASMELH (Airplane Single Multi-Engine, Land and Helicopter) and also a Gold Seal flight instructor, which means 80% of his students pass flight school on the first try.

Prosser Airport

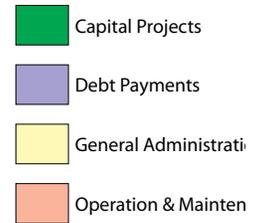
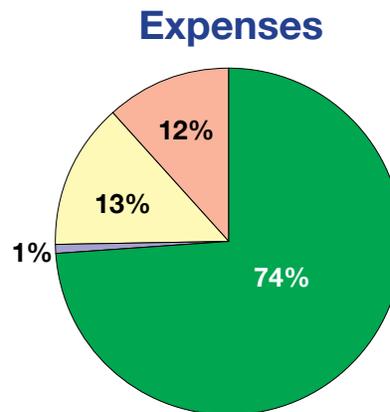
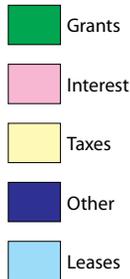
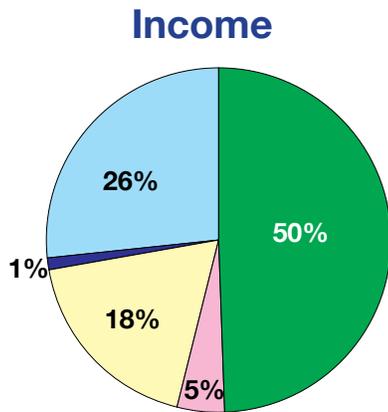


Finally, he is a DPE (Designated Pilot Examiner), which means he works with the FAA giving flight exams to pilots. He has flown over 27,000 total hours with 9,000 hours as an instructor. Daryl was also Mayor of Moses Lake and was appointed by the Governor to the transportation council.

Jackson Flight Center is training pilots, selling planes and promoting the aircraft industry in Prosser. Pilot RJ Blahut is stationed at the Prosser Airport running the day-to-day activities. They currently have Cessna and Challenger airplanes for sale, rent and instruction. Students range in age from 14 to 93 years old, so it's never too early or too late to learn to fly!

Financial Stability

2008 Projected Budget



The Port of Benton is subject to an annual financial, accountability and legal compliance examination. The Washington State Auditor is responsible for conducting this examination. In September 2007, the Port was audited with no findings or recommendations. The financial highlights of the audited report included:

- Overall operating revenues increased 18% over the past year.

- Net assets increased 2.4% over the past year.
- Net non-operating income increased 5% over the past year.

The Port of Benton strives to keep our tax levy rate as low as possible. In the past five years the rate has decreased 13%. Currently, the owner of a \$100,000 home pays \$44.99 annually in property taxes to the Port of Benton.

Management Team



Scott D. Keller
Executive Director



Stuart B. Dezember, CPA
Assistant Executive Director



Diahann C. Howard
Director of Economic Development & Governmental Affairs



John D. Haakenson
Director of Airports & Operations



Marvin J. Kinney
Director of Special Projects



Scott E. Reincke
Director of Finance/Auditor

Commissioners



Jane F. Hagarty
Commission President



Robert D. Larson
Commission Vice President



Roy D. Keck
Commission Secretary

This newsletter was produced by the staff of the Port of Benton, Jan Jackson editor. For information about property acquisition, please call the Port of Benton at

(509) 375-3060

3100 George Washington Way
Richland, WA 99354

www.portofbenton.com