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- Administration Building
- Organic Soil Amendments
- Calendar of Events



Photo above shows the demonstration kitchen and conference room at the Walter Clore Wine & Culinary Center.

## Walter Clore Wine & Culinary Center

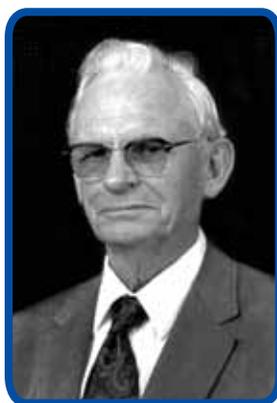
## Richland Airport



This patio will be a natural congregating area between the two main structures of the Walter Clore Wine & Culinary Center.

In 2003, the Port of Benton purchased 16 acres of land along the Yakima River overlooking Prosser. The purpose was to establish a central point of contact for visitors wanting to know more about the wine industry in Washington State.

After several years of planning, and a year of construction, the Walter Clore Wine & Culinary Center was built. The center is named for Dr. Walter Clore who worked at the Washington State University – Irrigated Agriculture Research and Extension Center (IAREC) near Prosser. At IAREC Dr. Clore was surrounded by grapes being produced for the grape juice industry and wondered why vinifera grapes weren't being grown for the wine industry. In 1960, he started testing over 250 varieties and hybrids based on latitude with other grape growing regions in Europe. In 1976, he retired and published his findings: "Ten Years of Grape Variety Responses and Wine-Making Trials in Central Washington."



Dr. Walter Clore



New hangar going up at the Port's Richland Airport.

The Port of Benton is expanding our footprint at the Richland Airport. Phase I has been completed, moving taxi lanes and installing infrastructure for the development of future hangar space. Seven new hangars are currently under various phases of construction on five acres that have been developed for this purpose. One of the hangars is a T-hangar that will house eleven planes. There is only one hangar site remaining for lease.

Future plans include working with the FAA to complete the next phase, which will include design and expansion of the airport for additional hangar space.

The Richland Airport Fly-In is June 21st. A pancake breakfast will kick off the event which will include several vintage planes and a 'Kids Fly Free' event. **Go to [www.richlandflyin.com](http://www.richlandflyin.com) for schedules and times.**

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# New Administration Building

The Port of Benton has moved a block north and a block east into the former SAIC building in north Richland. The address is 3250 Port of Benton Boulevard. The phone numbers, e-mail and zip code will remain the same. It is business as usual only in a newly remodeled building.

The purpose of the move is two-fold; free up 10,000 square feet of office space in our existing administration building for our current tenants to expand into and remodel an additional 10,000 square feet in the south end of the new administration building for companies to start-up or expand.

The Port's main goal is economic development. To this purpose we provide very reasonable rent for start-up companies and then increase rates to fair market value in a few years. This gives new companies a chance to succeed, grow into larger companies and build or move into larger quarters.

We have staff on hand to help with site selection, expansion, relocation, construction, financing and



*This photo shows the Port's new administration building in north Richland while still under construction.*

marketing their products. This space is zoned for light manufacturing and office.

If you're thinking about starting or expanding a business, go to our web site and click on real estate, or call:

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**Diahann Howard**  
**(509) 375-3060**

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## *Walter Clore Wine & Culinary Center, Continued from page 1*

This publication was the basis for all vinifera grapes being grown in this region today and indelibly linked Dr. Clore as the 'Father of the Wine Industry' in Washington State.

The Walter Clore Wine & Culinary Center formed a Board of Directors, committees were appointed and in April of 2011 a \$2 million grant was awarded by the State of Washington. Other funding came from a combination of a Federal Economic Development Administration grant, Benton County, Port of Benton and private investment.

Marv Kinney, the Port's Director of Special Projects, managed the construction of the two facilities: the Vineyard Pavilion completed in 2012 and the Walter Clore Wine & Culinary Center which was completed February, 2014.

The center has an outdoor event center, wine tasting room, retail sales, classrooms and a culinary section including a demonstration kitchen. For more information about hosting an event contact:

**Abbey Cameron**  
**(509) 786-1000**



*Top photo shows the Vineyard Pavilion and the bottom photo is the wine tasting room in the Walter Clore Wine & Culinary Center.*

# EES Organic Soil Amendments

EES, Inc. is a company located in Benton City's old fire station the Port purchased and modified. Their address is 713B 9th Street. They are experts in organic soil amendments for this region and can help select the various products to maintain a proper soil balance.

Step one is a soil analysis to determine the existing composition of the soil. Then it's a matter of adding amendments to balance the soil. The key to healthy crops, including your lawn, is balanced soil.

A typical spring application would be Liquid Fish and other amendments determined by the soil test. Liquid Fish includes the natural oils present in fish, which acts as a glue to hold nutrients in the soil longer.

Typical soils in our area have an imbalance of magnesium to calcium ratio making the soils hard and locking up nutrients. Usually, adding calcium will help. EES has a new product, Liquid Crab, that is higher in calcium and can be beneficial to crops that have a higher calcium requirement.

Most EES, Inc. products are liquid based; however, some granular products are also available for specific applications.



Ray Gorbett is shown sitting on non-genetically modified grain sacks with liquid soil amendments in the background.

EES also has a line of heritage grain mixes, composed without corn, soy or canola, for feeding goats, pigs, chickens and turkeys.

The bottom line is that organically grown food will taste better and be healthier to eat.

For more information call:

**(509) 539-6448**

## Entrepreneurial Awards: *Fair Weather Flyers* *Seven Gables Pensioné*

Deborah Augustavo and Bill Mussleman were both recognized on February 25th during the Richland Rotary Club's Entrepreneurial Awards Banquet.

Deborah owns Seven Gables Pensioné, a bed & breakfast in Prosser. The B&B was restored from a 1907 farmhouse and has six bedrooms with queen sized beds. Seven Gables is within walking distance of Vintner's Village. There are over 40 wineries within close proximity to her location.

She also has a large garden on the property as well as a mercantile. European collectables, fresh produce and specialty foods are available in the mercantile. You can contact Deborah at:

**(206) 499-2200**

[www.sevengablespensione.com](http://www.sevengablespensione.com)



Deborah Augustavo, owner of Seven Gables Pensioné is shown to the left and Bill Musselman from Fair Weather Flyers is shown above.

Bill and Cherie Musselman own Fair Weather Flyers and were also recognized for their business at the Prosser Airport. They have three large hangar buildings for maintenance and storage.

Bill is in charge of mechanical service to the planes and Cherie

runs the day-to-day business. They provide plane maintenance, pilot gear, supplies and are the Fixed Base Operator at the Prosser Airport. They can be contacted at:

**(509) 338-5222**

[www.fairweatherflyersprosser.com](http://www.fairweatherflyersprosser.com)

# Airfield Estates

Tenant  
Spotlight

*Editor's Note: I interviewed Mike and Marcus Miller on March 12th.*

**Editor:** When did you start making wine?

Marcus: In 2007, we started by making 2,000 cases of wine. The next year we made 4,500 cases, the following year it was 10,000 cases, then 20,000 cases and it just kept growing. Last year we made 36,000 cases of wine in a facility that was designed for about 15,000 cases.

**Editor:** You are an estate winery, so all of your grapes come from your farm, how does that affect your product?

Mike: We have 900 acres of grapes with 27 different varieties. Last year Marcus made 41 wines so it guarantees something for everyone and it gives us a great opportunity to blend our red wines.

**Editor:** When did you start distributing your wine nationally?

Marcus: In 2008, we started distributing nationally and now internationally. About 67% of our wine is run through distribution and the other 33% is sold through our two tasting rooms.

**Editor:** How many labels do you have?

Mike: A couple of years ago, we had a really good year so we started the Lone Birch label along with our Airfield Estates premium label.

**Editor:** Have you ever had a bad growing year?

Marcus: We had some Zinfandel all rotted on the vine. Some was sour and some was noble rot so we hand picked the noble clusters and made a wine that started out with 31 bricks of sugar, which is really high. We made a great dessert wine that sold out really fast at a high price. It was such a unique wine we'll probably never have another wine like that one.

Mike: You can't always turn a sow's



Mike, Marcus & Lori Miller are shown in a Stearman airplane in front of their winery a week prior to their grand opening. They are located at the Port's Prosser Vintner's Village.

ear into a silk purse, but Marcus was able to do that in this one instance. In 2011, we lost most of our Cabernet grapes during the winter, so we didn't have any Cabernet wine. It took 18 months to get our wine back out to our customers.

**Editor:** How many employees do you have?

Mike: We have about 10 full-time employees and several part-time employees, some of who come from our farm. Plus, we have people in Woodinville at our tasting room next to St. Michelle.

**Editor:** How is that working out?

Marcus: We saw some of the other Prosser wineries going over to Woodinville and a lot of our clients live within fifteen miles of that site.

**Editor:** What are your best selling wines?

Marcus: Our un-oaked Chardonnay followed closely with our Cabernet and then our Bombshell red blend.

**Editor:** Tell us about your wine club.

Marcus: We have about 3,000 people in our wine club. Some of

the 41 wines we make end up as specific wine club releases. We have winery tours, a fun run out on our farm and special releases throughout the year. Plus every year we have a stomp for our Rosé wine. It's amazing how friendly everyone gets when they have wine in their hands and sangiovese grapes in their toes; it's one of the best times of the year for me!

**Editor:** Can you designate whether you want red wine or white wine?

Marcus: Most of our wine is picked up either in Prosser or in Woodinville. It's more of an allocation club because if you promise to purchase a couple of cases every year, we'll let you select the wines you want. We ship some product to our wine club members, but it's customized to the client as well.

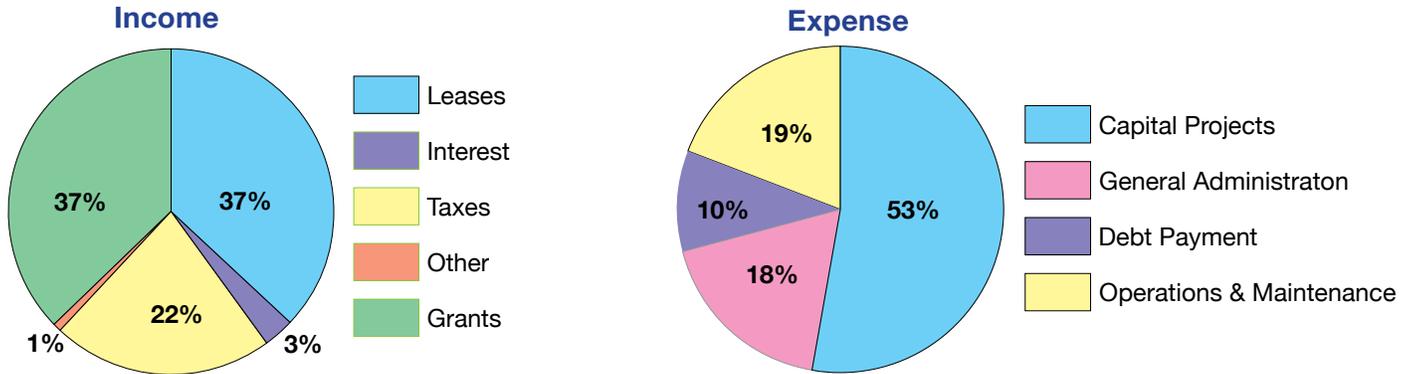
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**For more information:**  
[www.airfieldwines.com](http://www.airfieldwines.com)  
**(509) 786-7401**

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# Financial Report

## 2014 Projected Budget of \$12 Million



The Port of Benton strives to keep our tax levy rate as low as possible. In the past ten years, the rate has decreased 22%. Currently, the owner of a \$100,000 home pays \$39.70 annually in property taxes to the Port of Benton.

## Calendar of Events

Scottish Festival	Prosser Wine & Food Park	June 14th
Cool Desert Nights	Tri-Cities	June 20–22nd
Richland Airport Fly-In	Richland Airport	June 21st
Crow Butte Picnic	Crow Butte Park	June 28th
Prosser Airport Fly-In	Prosser Airport	July 19th
Water Follies	Columbia Park	July 25–27th
Prosser Wine & Food Fair	Walter Clore Wine & Culinary Center	August 9th
Prosser States Day Parade	Prosser	September 1st
Great Prosser Balloon Rally	Prosser Airport	September 26–28th

Commission meetings are open to the public and held the second Wednesday of each month at 8:30 a.m. in the Port of Benton Administration Conference Room, 3250 Port of Benton Boulevard, Richland, WA. March and September Commission meetings are held at the Walter Clore Wine & Culinary Center, 2140 Wine Country Road, Prosser, Washington.

# President's Message: Farewell to Doc

Richard 'Doc' Hastings joined the U.S. House of Representatives in 1995 and I became Commissioner for the Port of Benton in 1996. I quickly realized how important a role Doc could play at the national level to protect and promote the local region.

Doc supported ongoing efforts for new water storage in the Yakima Basin; passed a law to protect the survivor benefits for families of soldiers killed in action and worked to enact fair trade agreements that benefit Washington State. He continues to lead efforts to open new markets for local farmers and remains a strong defender of our dams and a proponent of nuclear power.

In 2006, Doc was able to secure funding to re-establish the Tri-Cities Research District. He has attended countless open houses, ribbon cuttings and ground breaking ceremonies we have hosted

It has been a privilege to work with such a dedicated public servant and we wish Doc well in his retirement.



Doc Hastings at Alexander Nicole Cellars Grand Opening ceremony in the Port's Prosser Wine and Food Park.

## Management Team



**Scott D. Keller, PPM**  
Executive Director



**Stuart B. Dezember, CPA**  
Director of Finance/  
Auditor



**Diahann C. Howard**  
Director of Economic  
Development &  
Governmental Affairs



**John D. Haakenson**  
Director of Airports  
& Operations



**Kevin Howard**  
Director of  
Maintenance

## Commissioners



**Robert D. Larson**  
Commission Vice President



**Jane F. Hagarty**  
Commission 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 and leasing opportunities, please call the Port of Benton at

**(509) 375-3060**

3250 Port of Benton Boulevard  
Richland, WA 99354

**[www.portofbenton.com](http://www.portofbenton.com)**