



October 13, 2007 - Special SATURDAY Site Visit
American Society for Quality
Columbia Basin Section 614



**NOTE SPECIAL
DATE & TIMES**

**Saturday,
October 13, 2007**

LOCATION:

Kestrel Vintners
2890 Lee Road
Prosser, Washington
Telephone 509- 786-2675
Telephone 888-434-2675

TIME:

10:15 a.m. Check in/Networking
10:30 a.m. Tour/Presentation
- followed by wine tasting with
cheese pairings

Cost:

\$ 8 ASQ members
\$ 10 non-members

For planning purposes, **reservations must be received by October 3.**

Send an email to
prevette@owt.com with your name,
phone number, company affiliation,
and type of reservation, or call
Steve at 373-9371.

NOTE: All no shows will be billed unless canceled 48 hours in advance. For more information about ASQ, our section, and other upcoming events, check our web site at www.asq614.org/.

Driving directions:

From I-82 take the Prosser Exit #82. At the stop sign, turn right onto Wine Country Road. Take the first left on Benitz Rd. Travel over the railroad tracks and turn right onto Lee Road. Kestrel Vintners is 300 yards on the left side of Lee Rd.

**QUALITY WINE APPRECIATION 101
a.k.a.
THE V.I.P. TOUR**



**Kestrel Vintners
Prosser**

Kestrel's philosophy: *To produce fruit and wines of the highest quality and to market them creatively to the surprise and delight of our customers.*

Overlooking the Yakima Valley from 1200 feet up the Rattlesnake Slope, the Kestrel View Estate Vineyard is regarded as one of the premier vineyard sites in Washington State. Owners John and Helen Walker opened the winery in early 1999 on three acres in the Prosser Wine and Food Park. The main building is 15,000 square feet, which includes a 13,500 square foot cellar, tank, warehouse and barrel area as well as a 1,500 square foot tasting room, gift shop and office. Initially opened as a 3,000 case winery; as a result of staff creativity and commitment to quality and customer service, the winery quickly grew, and they are now at approximately 35,000 cases.

Kestrel is predominantly a red wine producer with 90% of production in *Lady in Red*, a red table blend, as well as red varietals - Cabernet Sauvignon, Merlot, and Syrah. The remaining 10% is in Platinum - a blend of Gewurztraminer and Viognier, as well as Chardonnay and Viognier varietals. Barrel aging plays an important part in their wine production, with wines aged one-to-two years in the finest French, American and Hungarian oak barrels and provided bottle aging prior to release.

Our special VIP tour on Saturday, October 13, will include a number of areas that the general public does not usually get to see. This is a great opportunity to learn about Kestrel's philosophy and processes. Following the tour, we will get to sample many of their exceptional, award-winning wines.