

Saturday,
April 10, 2010

Special Site Visit & VIP Tour

LOCATION & TIMES:

Gordon Brothers Family Vineyards
671 Levey Road
Pasco, WA
(509) 547-6331

9:45 a.m. - Check in/Networking
10:00 a.m. – Tour/Presentation
followed by lunch

NOTE: Please wear closed-toe shoes
(no sandals), and bring a jacket as it
may be chilly in the cellar.

Lunch:

We will dine at the winery, with
box lunches specially prepared for
us by a local catering company.

*Note: Wines will be available for
purchase to accompany lunch or to
take home, if desired.*

Cost:

\$15 ASQ members
\$17 non members/spouses/friends

NOTE: Limited to the first 25
reservations, due to space
limitations. Reservations are
required by April 1. E-mail
panda_2@charter.net with your
name, phone number, company
affiliation, and type of
reservation, or call Alvin at
371-2221.

Note: All no shows will be billed
unless cancelled at least 48 hours
in advance.

For more information about ASQ and
other upcoming events, please check
our website at www.asq614.org/

Driving Directions: From the Tri-Cities or
Yakima/Ellensburg, take I-182 toward Walla
Walla, then take the exit toward Kahlotus.
Stay on the Pasco-Kahlotus Road for about
10.3 miles. Turn right on Levey Road, then
it's about a half mile to the vineyards, which
are on the left. From Walla Walla, take US-
12W toward the Tri-Cities, and the exit to
Kahlotus will be before you get to Pasco. (We
recommend everyone check MapQuest or a
similar site to get directions from your starting
point.)



Gordon Brothers Family Vineyards Tim Henley, Winemaker

Gordon Brothers Family Vineyards are located about 600 feet above sea level along the Snake River. Like many of the finest ideas, the inspiration for these vineyards came from a simple observation. Jeff Gordon and his brother Bill noted that Washington State's bountiful Columbia Valley shared the same latitude as Bordeaux. A student of agriculture, Jeff studied the local microclimate and the rich volcanic soil and became convinced that if properly cultivated, the Columbia Valley was capable of producing excellent wines. At the time the vineyard was first planted in 1980 by Jeff, Bill, and Jeff's wife Vicky, there were only 19 wineries in Washington and less than 5,000 acres of wine grapes in production.

Since the release of its inaugural 138 case lot of Chardonnay in 1985, Gordon Brothers has remained true to a core set of values. First among these is the conviction that quality always takes precedent over quantity. Artisan framers, the Gordon Brothers proudly put their name on every bottle, and new challenges set by the winery are always measured against the yardstick of consistency. One of only a dozen wineries in Washington that can claim 100 percent estate-grown wines, Gordon Brothers is vineyard-driven, cultivating a complete winemaking process from the earth to the bottle – there is no disconnect between the vineyard and the winemaking. Now, over twenty years later, Gordon Brothers is a leader in the Washington winemaking boom. Their portfolio of estate wines has grown to include Sauvignon Blanc, Merlot, Cabernet Sauvignon, Late Harvest Gewurztraminer, Syrah, and their highly acclaimed flagship red blend, "Tradition."

In 1998 a new wine production facility was built on the vineyard that greatly centralized all aspects of the winemaking process. Join us on Saturday, April 10, for a special VIP tour with winemaker Tim Henley. He will show us the facility and share his philosophies about great grapes and great wines. There will also be an opportunity to do some tasting from the tanks and/or barrels.

About Tim Henley: Born and raised in California, an initial fascination of the combination of chemistry and art required to make great beer is what eventually led Tim to become a winemaker. Upon discovering that Fresno State University did not offer classes in beer making, he settled for winemaking, figuring that he could apply what he learned to making beer. This decision changed the course of his future. After attending several wine tastings at school, Tim was hooked on the infinite intricacies of fine wine. He decided to become a winemaker and never looked back. With considerable experience at California wineries, he joined Gordon Brothers in 2007, arriving just in time to help bottle their 2006 Ice Wine. Tim's desire to live in harmony with the earth includes an aversion to sprays and pesticides. His experience at Gordon Brothers is his first with a certified organic vineyard.