

**Saturday
May 4, 2013**

LOCATION:

Kiona Vineyards & Winery
44612 N Sunset Rd
Benton City, WA
(509) 588-6716

Times:

10:00 am – Check in

10:15 am– Tour Begins

11:15 am (approx) – Wine tasting,
followed by lunch on the patio
(weather permitting)

Box lunches provided by
O’Callahan’s Catering – there will be
a variety of sandwich types, plus
chips or salad, whole fruit and a
cookie.

SAFETY: We will be walking
outdoors at times and visiting
temperature-controlled tank and
barrel rooms, so please wear long
pants (no shorts), long-sleeved jacket
or shirt, and closed-toe shoes (no
sandals).

Cost:

\$15 (members or non-members)

Note: Bottles of Kiona wines will be
available for purchase, if desired.

For planning purposes, reservations
must be received by **April 29**. E-mail
panda_2@charter.net with your
name, phone number, company
affiliation, and type of reservation, or
call Alvin at 371-2221.

NOTE: The winery can accommodate
a maximum of 30 individuals for the
tour, so be sure to make your
reservation soon!

All no-shows will be billed unless
cancellation is received 48 hours prior
to meeting start time.

**SPECIAL TOUR, TASTING AND LUNCH
SATURDAY, MAY 4**



**KIONA VINEYARDS AND WINERY
BENTON CITY, WASHINGTON**

Members! Friends! Make your reservations now for an interesting, educational and sure-to-be FUN site visit to Kiona Vineyards and Winery. Our section meetings provide opportunities to make connections with other quality professionals, to meet new people and to make new friends.

This is the final section meeting before our summer break, and we hope you will join us to hear, see (and taste) how quality principles apply to making and producing fine wines. Assistant winemaker Glen Fukuyama will give us the grand tour!

Kiona Vineyards started as an 84-acre patch of desolate sagebrush and cheatgrass nestled between Red Mountain and the Yakima River. John Williams and Jim Holmes did their research and, as far as they could tell, the area was perfect for growing grapes. It had south-facing slopes, incredible hezel silt loam soil, and temperate sunny weather conditions. It didn’t matter that they had to bring electricity in from 3 miles away or dig a well on their own dime. They were going to plant a vineyard, and it was going to be good.

Using what one of John’s children would later jokingly call “slave child labor,” the first grapes were planted on Red Mountain in 1975. They planted four acres each of three classic varieties – Cabernet Sauvignon, Chardonnay, and Riesling. The first fruit was ready in 1978, and just two years later Kiona Vineyards and Winery produced their first wine. Since then, Kiona Vineyards and Winery has grown from a basement/garage operation to one of the premier wineries and grape sites in the United States. Wine Spectator has placed two of Kiona’s wines on its prestigious “100 Best Wines” list and the Williams’ were among the inductees into the “Legends of Washington Wine” Hall of Fame in only its second year in existence.

Although Jim Holmes moved on to manage his own vineyard on Red Mountain, the Williams family still tends to their perpetually expanding winery and over 300 acres of vineyards, never forgetting to enjoy plenty of wine along the way.

Join us May 4 to learn more about the role(s) of quality in the wine making process. With red wines, white wines, dessert wines and more, there is sure to be something to please just about every wine lover’s palate.