

NOTE LOCATION AND TIME!

Saturday
September 23, 2023

Please [RSVP](#)
by **September 9**

LOCATION:

Bookwalter Winery
1695 Malibu PR NE
Richland, Washington
509-627-5000

TIME:

12:45 p.m. - Check in

1:00 p.m. - Tour Begins

There will be an opportunity for wine tasting (no-host) following the tour.

No charge for ASQ or non-ASQ members, but space is limited, so RSVP soon.

NOTE: Closed-toe shoes are required. Casual attire is recommended (we will be in a [red] wine grape processing facility).

RESERVATIONS

REQUIRED: For planning purposes, **reservations must be received by September 9**. Please RSVP with your name, email, ASQ affiliation (member and section, or non-member) to [Denise](#).

For more information about our ASQ section and other upcoming events, visit our [myASQ Community](#) or www.asq614.org/

“Quality and Winemaking Excellence”



Site Visit – Tour Bookwalter Winery

1695 Malibu PR NE, Richland, Washington

Are you a Cabernet aficionado? Or do you prefer a Chardonnay or Sauvignon Blanc? Everyone has their own preferences when it comes to wine. Some only like red wines, some like whites, and others gravitate to the sweeter wines.

Would you like to learn more about *how* wines are made? Want to find out what is actually done in the processing facility - and the importance of testing, quality assurance, and other requirements?

The story of J. Bookwalter winery is one of deep family roots in Washington State's exciting wine industry and a family heritage in viticulture and winemaking in the Columbia Basin. In operation since 1982, the winery has grown from one of Washington's oldest into one of the Pacific Northwest's most recognized boutique wine brands, relying on exceptional vineyard sources and meticulous winemaking to produce some of the world's finest wines.

Join us September 23 for a special tour at the winery, led by Mitch Atwell, Wine Club & Hospitality Manager. It is expected that we will be able to view full processing of wine grapes delivered that day. We will learn about Bookwalter's quality philosophy as well as the internal quality logistics, procedures and processes used and implemented throughout the wine grape harvest inspection, acceptance, crushing, testing, and barreling processes.

And, of course, there will be an opportunity to sample (no-host) some of their delicious wines following the tour.

NOTE for Columbia Basin ASQ members: If you invite and bring a guest (non-ASQ member), your name will be entered into a drawing for a \$25 Visa card. (Be sure to indicate your guest's name when RSVPing.)