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Walter Clore Wine & Culinary Center



The Walter Clore Wine & Culinary Center has broken ground on the parking lot and one of the two planned facilities.

Who is Walter Clore and why are we naming a wine facility after him? Dr. Clore was a dedicated scientist working at WSU Irrigated Agriculture Research Extension Center in Prosser. He began trials of grape varieties and found several that flourished in the Yakima Valley. He retired in 1976 and published his studies and feasibility of growing vinifera grapes in Washington. In 2002 the Washington State Legislature officially recognized Dr. Clore as the 'Father of the Washington State Wine Industry.'

Today, Washington State is the second largest wine producer in the United States contributing more than \$4.7 billion to the national economy and creating over 19,000 jobs.

In 2003 the Port purchased 23 acres overlooking the Yakima River specifically for this facility. The goal is to have interactive displays to show visitors how wine is produced and a kitchen to highlight its influence on the food we eat.

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Benton City Development Building



The Port of Benton purchased a 99 year old building with lots of character in downtown Benton City and refurbished it into a two bay retail development.

Suite A is 1,831 square feet, including a downstairs storage area. Suite B is 1,123 square feet. Both areas include common hallways and restrooms.

These bays were originally designed to be retail focusing on tourism; however, the port will entertain proposals from other businesses looking for office or retail space.

As a development building, the price per square foot will be reasonable.

For leasing information on new business, rates, call:

John Haakenson
(509) 375-3060

Runway Relocation/Renovation

The Port of Benton received stimulus money to rebuild Richland Airport runway # 8/26 (runways are numbered according to their magnetic heading). This project is 100% funded through the FAA (Federal Aviation Administration).

The Port rebuilt Richland runway 1/19 last year with 95% funding through the FAA. Paving is currently underway with a completion date at the end of October.

Runway 7/25 at the Prosser Airport was already funded for the purpose of relocating the runway, taxi lane and lighting 1,060 feet to the west. Development along Wine Country Road has increased to the point that safety is a concern. The runway will remain at 3,450 feet long and 60 feet wide. This project is being funded 95% through the FAA and an additional 2½% through the Washington State Department of Transportation.



**For more information call
John Haakenson at
(509) 375-3060**

Top photo shows paving of runway 26 at the Richland Airport. Bottom photo shows laying the base down prior to paving at the Prosser Airport.

Triton Sail

The Port of Benton asked the U.S. Navy for the Triton submarine sail to establish a permanent park in north Richland in recognition of all the decommissioned reactor cores offloaded at the Port's barge slip, transported and stored at the Hanford site.

The sail is the large tower-like structure located on top of a submarine. Triton's sail housed the conning tower, periscope, radar and communication masts.

The 447 foot, 5,900 ton Triton submarine was built by General Dynamics in Groton, Connecticut and commissioned in 1959.

The Triton was the first marine vessel to circumnavigate the world under water following the course Ferdinand Magellan set in the 16th century. It carried a crew of 16 officers, 156 enlisted and 8 scientific and technical personnel. Captain Edward Beach was its first USN Commanding Officer. During the 84 day 141,500 mile voyage, they conducted hydrographic, oceanographic, magnetic and gravitational surveys.



This artist concept is what the park will look like when completed.

The Triton was designed as a radar picket submarine. It is the only non-Russian submarine powered by two nuclear reactors and the last submarine to have a conning tower, a stern torpedo room and use twin screws.

Great Prosser Balloon Rally

..... 20th Anniversary

The 20th Great Prosser Balloon Rally was held the last weekend of September. The rally is a great community event bringing hundreds of people to Prosser from all over the Pacific Northwest. Photos clockwise from top right include the lift off Saturday morning; crowd with balloons, Pilot Carmen Blakely from Salem with passenger Dave Hale from Seattle and lift off on Friday morning.



Editor's Note: I interviewed Martin Olsen on September 25th at the Olson Estates winery in Vintner's Village. This facility has a large tasting room, as well as production capabilities.

Editor: When was your groundbreaking and how long did it take to build this beautiful facility?

Martin: We broke ground March of 2006 and we opened the tasting room on June 16, 2007.

Editor: Why did you get into the winemaking business?

Martin: We have almost thirty years of experience growing wine grapes and selling them to large corporate wineries. We talked about getting into the winemaking business for ten to fifteen years and when Vintner's Village started taking off we thought it would be the perfect place to be.

Editor: When did you get involved?

Martin: The catalyst was that my cousin, Leif, and I both came back to the family business at the same time and this was an opportunity to start something new.

Editor: And Leif is the Viticulturist?

Martin: Right, he makes sure that we have the best grapes possible.

Editor: So Leif goes into the fields and works on the grapes that need attention and decides when they should be harvested?

Martin: He and our winemaker, Kyle, decide when grapes get harvested. It's really a symbiotic effort. Leif gives the best grapes to Kyle so he can produce the best wine for our family so I can sell superior wine to the consumer.

Editor: After tasting your wines, Kyle knows what he's doing. Are you distributing your wine outside of the state?

Martin: We just got back from Chicago and are working to establish relationships with distributors throughout the U.S.

Editor: I've seen your wine at Yokes.

Martin: I dropped off some wine at the West Richland Yokes just yesterday. They have a



Left to right: Martin Olsen, winery Manager; Kyle Johnson, winemaker; and Leif Olsen, Viticulturist.

wine manager who can help people select the best wine to go with their meals.

Editor: How many cases of wine do you produce per year?

Martin: We produced 4,500 cases of 2007 vintage and we'll produce about 8,000 cases of the 2008 vintage, so we're growing.

Editor: How many acres of grapes do you farm?

Martin: We have about 800 acres currently producing wine grapes.

Editor: How many varieties?

Martin: We have about twenty-three different varietals.

Editor: Do you make wine from all of them?

Martin: We bring about fifteen varieties to the winery, the rest we sell.

Editor: Tell me about your new 'Heritage' line of wine.

Martin: That came from our centennial celebration. It's a testament to our family being in the Yakima Valley for 100 years.

Editor: How many cases of Heritage will you produce?

Martin: We have a very limited edition, like maybe 120 cases, from the very best wine we make. We're not limited to any particular variety, it will simply be the best two or three barrels whether it's Chardonnay, Syrah, a blend or any of the other wines we

produce.

Editor: Your two lines include Olsen Hills, the most affordable wines, and Olsen Estates, your premium wines. Do you produce equal quantities?

Martin: In 2007, we made about the same amount for both. In 2008, we'll probably have 2,000 cases of Olsen Hills and 6,000 cases of Olsen Estates.

Editor: You have a substantial investment in this facility. Where do you see yourself in the next few years?

Martin: We are positioning ourselves to be among the best premium winemakers in the region. We have established vineyards, a beautiful facility, a great winemaker and staff, so we feel we're on track to accomplish that goal.

Editor: What kind of awards do you have to date?

Martin: We won a double gold for our 2006 Rouge des Coteaux. Recently, we won double gold for our 2007 Syrah and Gold for our Petit Verdot and Chardonnay at the Seattle Wine Awards. There were over 700 entries so it was quite an accomplishment!

**For more information, visit
Olson Estates web site at:
<www.olsenestates.com>**

Meet Matthew Branson, CPA

Matthew received his baccalaureate degree in accounting from Brigham Young University in Provo, Utah and his masters degree in taxation from Weber State University in Ogden, Utah. (He is quick to point out BYU is rated second in the nation for accounting schools.)

After graduation in 2006, Matthew interned at Moss Adams in Seattle, Washington. In December he transferred to Spokane and continued working for Moss Adams.

Non-profits, restaurants, auto dealerships and government groups were his specialties. Additionally, he audited some of the government groups.

Matthew started working at the Port of Benton on August 10th. His official title is Director of Finance/Auditor.

Outside activities include working as a leader in the Cub Scouts and helping out with the Boy Scout program.

Matthew is married and has four children.



Matthew Branson is the newest addition to the Port of Benton roster. He has worked for several years in the private accounting business, has his CPA qualifications and is now the auditor for the Port of Benton.

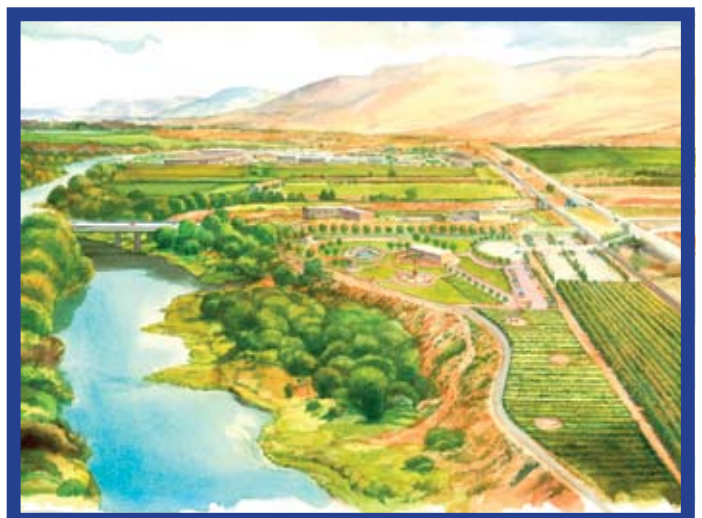
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Marvin Kinney, Director of Special Projects for the Port, has been instrumental in moving this project forward. Marv is on the Walter Clore Wine & Culinary Center Board of Directors. Other partners include Benton County, the State of Washington, the City of Prosser, Prosser Economic Development Association, federal and private partnerships.

Members of the Executive Board include Mike Hogue, Dick Olsen, Bud Mercer, Jack Chapman, Hope Moore, Deb Heintz and David Berthon. U.S. Senator Patty Murray and U.S. Congressman Doc Hastings have been instrumental to the success of this project by providing guidance and direction for federal funding. Representative Larry Haler and former Representative Shirley Hankins helped obtain state grants.

Phase one will include a completed parking lot and all infrastructure to the site. Phase two will include an outdoor facility including restrooms, reception area and room for barbecues and food preparation. Phase three will include the main building, complete with displays and classrooms. The center will be available for outdoor events starting in the summer of 2010.

For inquiries into renting this facility please contact: Kathy Corliss, Director of Administration, at (509) 786-1000.



This conceptual illustration shows the completed Walter Clore Wine & Culinary Center.

**Contact Kathy Corliss
(509) 786-1000**

American Rock Dedicates Port Truck



Commissioners Roy D. Keck, Jane F. Hagarty and Robert D. Larson are standing in front of an American Rock Products cement truck with the Port of Benton logo emblazoned on the side.

American Rock Products has been a Port of Benton tenant since 2001. They mine land for rock and have a wash plant, concrete plant and asphalt plant in north Richland.

A fleet of over 35 mixers, trucks, trailers and loaders is available to remove, recover and deliver materials to the local region.

They employ a staff of over 50 at the Richland plant. American Rock Products has also been active in the community helping to build several projects like the Veterans Memorial, Kennewick Police Department Gun Range, Boy Scout projects, Domestic Violence Services and ARC of the Tri-Cities.

Management Team



Scott D. Keller
Executive Director



Stuart B. Dezember, CPA
Assistant Executive Director



Marvin J. Kinney
Director of Special Projects



Diahann C. Howard
Director of Economic Development & Governmental Affairs



John D. Haakenson
Director of Airports & Operations



Matthew P. Branson, CPA
Director of Finance/Auditor

eNewsletter available

The Port's newsletter is available on our web site by going to www.portofbenton.com, clicking on newsletters and downloading it from the home page. Starting with this fall, the newsletter will be available by emailing a pdf file directly to your computer. Just call Kelly Thompson at (509) 375-3060, or email her at <kelly@portofbenton.com> and give her your email address.

Help the Port go green by not wasting resources on paper.

This newsletter was produced by the staff of the Port of Benton, Jan Jackson editor. For information about property acquisition,

please call the Port of Benton at

(509) 375-3060

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