

Wine Science Center at WSU TRI-CITIES

Washington State University, in partnership with the Washington wine industry, is building a world-class wine research and education program that will support the growth of the state's wine industry by providing viticulture and enology professionals and technical know-how to meet the needs of this vital economic segment.

The Wine Science Center is a 45,000 sq. ft. research and teaching facility for wine science, while serving as a gathering place for industry collaboration, international students and visiting scholars from around the world.

Detailed building plans are in development for this LEED-certified facility and include:

- A gravity-flow research and teaching winery
- Extensive state-of-the-art research laboratories
- A multi-level research and teaching winery including grape processing area; fermentation area with temperature-controlled tanks and controlled temperature rooms for large-scale testing, filtration and bottling equipment; and a grape and wine analysis lab; and greenhouses for vine propagation and vine physiology research.
- A teaching vineyard to enhance student learning experiences
- A regional and international wine library
- Teaching classrooms, conference rooms and lecture halls to connect industry and research partners worldwide.
- A gift shop and restaurant/cafeteria.

The Wine Science Center, along with a comprehensive plan to expand other statewide wine science programs and facilities, will further establish Washington State University as a leader in agricultural research and education that enhances the quality of life and economic vitality of our state.



Thomas Henick-Kling
Director, Viticulture & Enology
509-372-7224
thk@wsu.edu
www.tricity.wsu.edu



Walter Clore Wine & Culinary Center

The Walter Clore Wine and Culinary Center will be a centrally located, must-see learning center that promotes regional wine and food by engaging visitors to learn, experience and appreciate the quality and diversity of the region's wine and food products. The Center will serve as a catalyst to increase market demand through brand awareness and product exposure, ultimately leading to job creation.

The Clore Center will meet the needs of three separate customer groups: 1) wine and agriculture business owners; 2) wine and food buyers, sellers, distributors and industry representatives; and 3) wine and food consumers / tourists. Customers will benefit through:

- Brand-neutral venue providing a memorable experience for the visitor
- Direct link to the latest research technology and knowledge
- WSU and the Clore Center will collaborate on educational programs designed to meet the needs and interests of the wine and agriculture industries, residents and tourists
- Tasting room and retail shop with rotating inventory
- Interactive and demonstrative education in a relaxed, family-friendly atmosphere

When people think of must-see sites in Washington State, the Space Needle and Pike Place Market come to mind. The Clore Center will play that role for Eastern Washington. The physical facility will be an icon for wine and food, build awareness and serve as a hub for the industries and people it represents.

Located on a 24-acre site overlooking the Yakima River in Prosser, Washington, the buildings and grounds will offer several indoor and outdoor venues. The main building will feature a large lobby, tasting room, retail shop, demonstration kitchen amphitheater, classrooms, a high-tech resource center, multi-purpose banquet room, conference room and office spaces. Outdoor space will feature interpretive vineyards and gardens, demonstration areas and an outdoor event facility.

As of December 2009, site infrastructure is complete and design and construction of the outdoor event facility is underway. Fundraising for completion of the Clore Center is ongoing.



P.O. Box 1228
1126 Meade Avenue, Suite E
Prosser, Washington 99350
509-786-1000 phone
509-786-1005 fax

