TOUR MAP

ATRIUM
TEACHING WING
RESEARCH WING
TJ RODGERS RESEARCH & TEACHING WINERY
SENSORY LABORATORY
OFFICES

LEVEL 1

LEVEL 2

WASHINGTON STATE WINE COMMISSION WINE LIBRARY

ALBERT RAVENHOLT RESEARCH AND TEACHING VINEYARD
COLUMBIA CENTER ROTARY CHARITY GARDEN

106 TJ RODGERS RESEARCH AND TEACHING WINERY

202 SENSORY CLASSROOM

201 ROB AND SUSAN MCKINNEY CONFERENCE ROOM
WINE SCIENCE CENTER SELF-GUIDED TOUR

ALSC Architects designed the 40,000-square-foot center, following a “rough to refined” concept that is evident throughout the building. The concept represents raw, or “rough,” grapes coming into the winery and being refined into premium Washington wine. It also represents the transformation of student minds as they learn and gain experience through the program.

ATRIUM
The open, naturally lit atrium has curved windows supported by metal beams that are reminiscent of a wine barrel. With a capacity of 164 people, it’s a great place for wine tasting and educational seminars.

DONOR WALL
Designed by Db Studio at Barnard Griffin Winery artist Deborah Barnard, the donor wall represents views that a wine scientist might see under a microscope, such as yeast cells, molds, crystals or bacteria. The microscope “slides,” infused with reactive glasses to create shading and depth, are overlaid with clear glass framed in oak with donors’ names embossed in black glass powder. All materials used were made in the Pacific Northwest.

WASHINGTON STATE WINE COMMISSION WINE LIBRARY
The Wine Library has the capacity to feature 1,800 bottles of Washington’s premium wine selections curated by the Washington State Wine Commission.

ALBERT RAVENHOLT RESEARCH AND TEACHING VINEYARD
Students and instructors conduct hands-on experiments and practice vineyard tasks on the Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Gewürztraminer and Riesling wine grape varieties grown in the two-acre vineyard.

COLUMBIA CENTER ROTARY CHARITY GARDEN
Horticulture instructor Gretchen Graber designed this two-acre garden with sustainability in mind. Of the 600 plants featured, 80 percent are native to the Tri-Cities’ area natural shrub-steppe habitat, providing an example of the ingredients—climate, soil, plants and insects—that make up southeastern Washington’s unique landscape.

TEACHING WING

SENSORY CLASSROOM (202)
A tiered classroom designed for wine tasting with large, stain-proof tables to accommodate trays of glasses and students’ note-taking supplies. The wide aisles and ramp allow for pushing carts to all tables with ease and afford access to people with disabilities. The front wall is both a whiteboard and a projection surface, and the room is wired for video conferencing.

ROB AND SUSAN MCKINNEY CONFERENCE ROOM (201)
This room seats 20 people, is wired for videoconferencing, and has a whiteboard wall.

RESEARCH WING

A series of four state-of-the-art laboratories, each designed for a specific function and shared by research faculty.

RON AND ANN MORFORD WINE CHEMISTRY INSTRUMENT ROOM (214)
A laboratory with gas and liquid chromatographs, mass spectrometers and spectrophotometers including space for four operators. The split-bench design allows for easy access to maintain the equipment, and gas canisters are stored safely in hallway closets.

ANALYTICAL (CHEMISTRY) LABORATORY (220)
Connected to the Instrument Room, this lab has space for 16 people and contains four large fume hoods to safely ventilate hazardous or toxic fumes, vapors or dusts.

MICRO/MOLECULAR BIOLOGY LABORATORY (224)
A laboratory for studying microbiology and biochemistry with space for 20 people. The J.L. Stubblefield Trust, James Hayner Trustee Plant & Tissue Culture Room (222) is attached to this lab that has double doors to provide a vapor lock for incubating microbial and molecular cultures.

NORTHWEST FARM CREDIT SERVICES VITICULTURE LAB (242)
The attached Zirkle Fruit Plant Preparation Room (240) can be directly accessed from an outside door so plant and soil samples can be brought in without spreading debris in the hallways. The Viticulture Lab has space for 12 people and a fume hood and is close to the Bud Mercer Greenhouse and the loading dock.

PAUL GOLTZIN MICROSCOPIC RESEARCH & ANALYSIS ROOM (237)
This room will have two microscopes and space for up to four people.

THERE AND KATIE THORNHILL, TERENCE L. THORNHILL, ARCHITECT FREEZER ROOM (244)
MICHAEL AND LYNN GARVEY FREEZER ROOM (246)

OFFICES

THE MONSON AND STUTESMAN FAMILIES, GOOSE RIDGE VINEYARD & ESTATE WINERY GRADUATE STUDENT OFFICE (219)
JOHN AND DOROTHY ANDERSON STAFF OFFICE (221)
NORM AND GINNIE MCKIBBEN, PEPPER BRIDGE WINERY FACULTY OFFICE (239A)
FIGGINS FAMILY WINE ESTATES FACULTY OFFICE (239B)
MARTY AND MEGAN CLUDBB, L’ECOLE NO. 41 FACULTY OFFICE (239C)

ANDERSON & MIDDLETON COMPANY FACULTY OFFICE (241)
PATRICK T. HECK OF SCOTT LABORATORIES FACULTY OFFICE (243)
THOMAS G. ANDERS OF SCOTT LABORATORIES FACULTY OFFICE (245)
ZEPHYR RIDGE VINEYARD, LLC VISITING SCIENTIST OFFICE (248A)
HOGUE RANCHES MANAGEMENT, LLC VISITING SCIENTIST OFFICE (248B)
REED AND LISA MCKINLAY STAFF OFFICE (248C)
HANFORD AREA ECONOMIC INVESTMENT FUND STAFF OFFICE (248D)
TED AND JOANNE BASELER OFFICE OF WSU DIRECTOR OF VITICULTURE & ENOLOGY (248E)
JEFF GORDON FAMILY, GORDON ESTATE WINERY STAFF OFFICE (248F)

TJ RODGERS RESEARCH AND TEACHING WINERY (106)
Cypress Semiconductor Corp. in California donated the most technologically advanced fermentation system in the world. Its 192 stainless-steel fermentation vessels, manufactured by Spokane Industries, are individually temperature controlled, continuously monitor sugar concentration and automatically mix wine on individual schedules. The fermentation vessels are connected by wireless monitoring systems that provide real-time data to a central computer, allowing the winemaker to track and record all fermentations simultaneously.

SPOKANE INDUSTRIES WINERY LARGE EQUIPMENT STORAGE ROOM (108)
RUSS AND STACIE HAMILTON, HAMILTON CELLARS OFFICE OF WINERY MANAGER (111)
PORT OF BENTON WINERY ANALYTICAL LAB (118)

SENSORY LABORATORY (101-105)
This lab includes five sensory evaluation booths, each equipped with a red light to obscure wine color, and a sample preparation area.

BOSWELL FAMILY FOUNDATION—COOPERAGES 1912 SOLUTIONS GROUP GAS CHROMATOGRAPHY Olfactometry Laboratory (107)
The gas chromatographs in this laboratory allow humans to become detectors. They can isolate one or a combination of aromas and safely puff them out in front of an individual’s nose to test which ones they can accurately identify or to help discover new aroma compounds.