



COMING EVENTS

Saturday, April 27

Leonetti Cellar – A Vertical Experience

Sunday, May 26

Annual Meeting, Award-Winning Wines & More

Sunday, June 23

Malbec: Washington vs. the World

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Leonetti Cellar – A Vertical Experience

Sue & Chuck McCargar

Members, TCWS Board of Directors, Event Chairmen

Saturday, April 27, Clover Island Inn, Kennewick – a special vertical tasting of 5 years of **Leonetti Cellar Cabernet Sauvignon, Walla Walla Valley**. Cabernet Sauvignon may be the most famous red wine grape variety on Earth. It is rivaled in this regard only by its Bordeaux stablemate, Merlot, and its opposite number in Burgundy, Pinot Noir. From its origins in Bordeaux, Cabernet has successfully spread to almost every winegrowing country in the world. Wherever they come from, Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedarwood.



(Source: www.wine-searcher.com)

This Tri-Cities Wine Society event features some of the best Cabernet Sauvignon produced in Washington. Leonetti wines are not readily available, so this may be a singular opportunity to try not only a Leonetti, but 5 vertical years arranged side by side for tasting and comparing.

As you arrive at the Clover Island Inn, you will receive a glass of white wine to sip plus crab-stuffed mushrooms, and crackers and cheese to nibble on while you mingle and socialize with friends in the Riverside Room overlooking the Columbia River. Then it’s on to the main event.

After you are seated in the banquet room, we will taste all 5 wines without food and discuss each. Our speaker and moderator will be Hank Sauer. Hank grew up with Gary Figgins, Leonetti’s founder and owner, and they have remained life-long friends. He has been a collector of Leonetti wine since the beginning and will have some good stories to tell us!

As in Bordeaux, where the best wines are blends, the

Annual Meeting, Award-Winning Wines & More

Ted Davis and Pete Tice

TCWS President and Board Member, Event Co-Chairs

In case you missed last month’s EVOE, following is information, with some updates, for this year’s Tri-Cities Wine Society annual meeting and monthly event **Sunday, May 26, 2:00 to 4:30 p.m., Horn Rapids Golf Course Clubhouse, Sage Room Banquet Room**. As in past years, we will start with a social – a time for meeting and greeting your fellow members – then continue with the annual business meeting, which is a society bylaws requirement. The meeting should take about 30 minutes, depending on discussions. Included on the meeting agenda will be 2018 summary reports from society officers and committee chairs, election of board members, and time for questions and answers. Also, we will be asking for suggestions for future society events. **Note! All members are invited to attend the annual meeting. There is no cost to attend just the meeting. Reservations are required to attend the wine event.**

Following the meeting, there will be a selection of award-winning wines from past Tri-Cities Wine Festivals and food catered by Chef Amy. The menu is still being finalized and will be in the May EVOE; but, meanwhile, think: an antipasto platter; a cheese plate; wraps; salad with a variety of dressings; and, cheese crème brûlée. Also, think “fun” as we are planning our annual interactive trivia contest, and/or “heads/tails,” with prizes!

Yes, a three-for-one event – meeting, wine and food, and fun activities. So, mark your calendars for **Sunday, May 26**. See details in box, page 2, and reservation coupon, page 5. **Note: Bring a wine glass.** Meanwhile, for questions, contact Ted Davis at: teddavis21@charter.net. ♦

(Continued on page 3)

April 2019

President's Message

Ted Davis, TCWS President



2018 WA Wine Production

Key Stats: Total tons harvested 261,000 vs. 229,000 in 2017, which is a 14% increase. Reds totaled 153,400 tons with the leading varieties being Cabernet Sauvignon at 74,400 tons followed by Merlot at 37,500 and Syrah 24,300 tons. Whites totaled 107,600 tons with the leading varieties being Chardonnay at 41,500 followed by White Riesling at 38,300 tons and Pinot Gris at 10,200. The most valuable white variety was Semillon at \$1,136 per ton and for the reds, Petit Verdot at \$1,675 per ton. The overall average price per ton for this harvest was \$1,213. And, as of the end of the year, Washington State had 970 wineries.

(Excerpted from the Washington State Wine Commission Annual Report)

Storing Wines in Caves

Natural and manmade caves have been used for thousands of years. Unlike aboveground buildings, a cave provides a cool climate virtually year round. In this environment, wines age slowly and, with humidity as high as 95 percent, evaporation is slowed down. This means more wine to sell. With the additional revenue they earn, this will offset the cost of digging a cave within a few years.

(Excerpted from Wine Lovers Calendar)

Wine, Cheeseburgers and Kit Kats

Drink wine daily? Graeme Tomlinson, an online personal trainer, researched the question. One glass of red wine per day equates to, by the end of a month, consuming 18 cheeseburgers or 26 Kit Kat Chunky bars. He is not saying to stop drinking, just do it in moderation, and consider limiting the cheeseburgers and Kit Kat bars.

(Excerpted from Nicole Yi, MSN)

April Wine Quotations

- Wine rejoices the heart of man and joy is the mother of all virtues. (Johann Wolfgang von Goethe, 1171)
- And the roof of thy mouth like the best wine for my beloved, that goeth down sweetly, causing the lips of those that are asleep to speak. (The Song of Solomon, 7:9)
- I intend to die in a tavern; let the wine be placed near my dying mouth, so that when the choirs of angels come, they may say, "God be merciful to this drinker!" (De Nugis Curialium, Walter Map, 1140 – c.1210) ♦



Welcome New Members!

Stephen Smith &
Shelly Campbell

Annual Meeting, Award-Winning Wines & More

Event Chairmen: Ted Davis & Pete Tice

Date: Sunday, May 26
Time: 2:00 to 4:30 p.m. (approximate)
Location: Horn Rapids Golf Course Clubhouse
Sage Room Banquet Center
Cost: Members, \$40; guests, \$50
Limit: 48 for the wine tasting;
No limit to attend just the annual business meeting
Type: Annual meeting and wine tasting
Bring: Wine glass
Cutoff Date: Tuesday, May 21
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, on or before **Tuesday, May 21** ♦

Help Wanted – Volunteers Needed!

Board of Directors:

If you like wine and want to have some fun, consider joining the Board of Directors. To be on the board, you do not need to be a wine expert. (Most directors are not!) When you participate in board activities, you will expand your knowledge and understanding of wine. Giving back to the society by joining the Board of Directors is a good way to say thank you for all the enjoyment you have derived from your society membership. Step up to the plate!

To find out more about what is involved, please contact Dolly Ammann at 509-392-1103 or carolynnewammann@gmail.com or Ted Davis at 627-2615 or tedavis21@charter.net.

Festival Silent Auction Display:

We are looking for a creative person with an artistic eye to help set up the festival silent auction display. For more information, contact Dolly Ammann at 509-392-1103 or carolynnewammann@gmail.com.

2019 Projected Event Calendar

April – Leonetti Cellar – A Vertical Experience

May – Annual Meeting, Award-Winning Wines & More

June – Malbec: Washington vs. The World

July – Wine Gems of Italy – Beyond Chianti

August – Sangria Tasting

September – Petit Verdot and Petite Syrah

October – Wine Judging Seminar

November – 41st Annual Tri-Cities Wine Festival & Volunteer Party

December – Wine and Art, Holiday Party

(Continued from page 1)

Leonetti Cellar – A Vertical Experience



Leonetti wines are not 100% Cabernet Sauvignon. They each contain a small percentage of other wine varieties and all come from several unique Walla Walla vineyards. Since Chris Figgins, Gary's son, assumed responsibilities as head winemaker in 2001, he has shepherded Leonetti's transition to exclusively using Walla Walla fruit. Figgins says his goal is to make "vineyard-driven" wines. Leonetti uses as many as 7 incredible vineyards. For our tasting, 5 of those are represented, all of which contribute unique characteristics to the Cabernet and its remarkably consistent quality. Complete tasting notes, rating sheets and vineyard information will be available at the event.

So, here is the wine lineup with information from the Leonetti Cellar website, www.leonetticellar.com:

2010

Vineyards: Seven Hills; Mill Creek Upland; Loess
Aging Profile: Aged 22 months in new and neutral French oak barrels
Blend: 76% Cabernet Sauvignon; 12% Merlot; 8% Petit Verdot; 4% Carmènère

2011

Vineyards: Seven Hills; Mill Creek Upland; Loess
Aging Profile: Aged 20 months in new and once-filled French oak barrels
Blend: 75% Cabernet Sauvignon; 10% Merlot; 10% Petit Verdot; 5% Malbec

2012

Vineyards: Seven Hills; Mill Creek Upland; Loess; Leonetti Old Block
Aging Profile: 22 months in new and once-filled French oak barrels
Blend: 89% Cabernet Sauvignon; 6% Merlot; 3% Cabernet Franc; 2% Petit Verdot

2013

Vineyards: Seven Hills; Mill Creek Upland; Loess; Leonetti Old Block; Serra Pedace
Aging Profile: 22 months in new and once-filled French oak barrels
Blend: 75% Cabernet Sauvignon; 9% Merlot; 9% Petit Verdot; 7% Malbec

2014

Vineyards: Seven Hills; Mill Creek Upland; Loess; Leonetti Old Block; Serra Pedace
Aging Profile: 22 months in new and once-filled French oak barrels
Blend: 81% Cabernet Sauvignon; 11% Petit Verdot; 8% Merlot

After our initial tastes, dinner will be served, and we will taste each wine again with food. How will this change your opinions, if at all? Here is your dinner menu, designed to complement the wines: salad with craisins, mozzarella balls and raspberry vinaigrette; prime rib; baby red potatoes; maple-glazed squash rings.

There will be time allowed after dinner and tasting for discussion and comments. Then, for the finale – tuxedo mousse cake. This should also go well with the wine if you can manage to save enough!

This event is now sold out with a waiting list only. To add your name to the waiting list, contact Judy Stewart at 627-6579. ♦



Leonetti Cellar – A Vertical Experience

Sue & Chuck McCargar, Event Co-Chairs

Date: Saturday, April 27
Time: 6:00 to 9:00 p.m.
Location: Clover Island Inn
435 Clover Island Drive, Kennewick
Cost: Members, \$95; guests, \$105
Limit: 48
Type: Educational vertical tasting with complementary food
Bring: Yourself and be ready to enjoy excellent Cabs
Cutoff: **Monday, April 22**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Monday, April 22. ♦**



Attention! Membership Drive

3 Rs: Recruit, Refund, Reward

To all society members – bring a guest, or 2 or 3 or more, to any regular wine society event. (The wine festival is excluded.) If a guest joins at the event, they (or the member, if the member paid) will get the \$10 guest fee difference refunded, AND the recruiter and the new member will each receive a bottle of wine! A win-win ... recruit a member, get a refund, receive a reward! ♦

Tasteback: Walla Walla Bus Trip

Mary Peters

Member, TCWS Board of Directors, Event Co-Chair

Perfect weather for a perfect day. Leaving the driving to A&A Motorcoach was a big draw signing up for this trip; however, many also came to find out more about one of our scholarship recipient schools, Walla Walla Community College. Our scholarship supports students in the enology and viticulture program at College Cellars. In fact, the college won the “best-of-show” award at the Tri-Cities Wine Festival the past 2 years. Not only was College Cellars the first wine school to win best of show in the festival’s 40-year history, it was the first winery to win the award 2 consecutive years.

Tim Donahue, director of winemaking and enology instructor, (*below*) spoke about the program and students.



Highlights were: it is a hands-on program from day one; the tuition is kept affordable; there is training in all aspects of the winery business; and, there is an on-the-job internship and a very high rate of employment at the end of the 2-year program. Our most recent scholarship recipient, Adam Shelden, is currently the production winemaker for Foundry Vineyards and plans to attend WSU’s viticulture and enology program this fall. Tim paraphrased Gary Figgins of Leonetti Cellar when he said he was training students to “push the guy ahead of you and pull the guy behind you.” This is his philosophy for the college program.

After our tour of the college’s winemaking facility and some barrel tasting, we sat down to a most delicious lunch prepared by the college’s culinary program students. Jay Entriakin, director of culinary arts, along with Chef Ian and many students, came up with a wonderful food pairing for the 6 wines. The Halibut Escabeche, paired with a 2017 Sauvignon Blanc and a 2017 RVM (Roussanne, Viognier, Marsanne) lagged slightly behind the Red Wine Braised Beef Short Rib as a favorite pairing. The beef was paired with 2 different 2015 Cabernet Sauvignons, one from fruit from the college-owned, 10-year-old Stan Clark Vineyard, and the other from 35-year-old Seven Hills Vineyard fruit. This made for an interesting comparison for the students and us as well.

Many purchased bottles of wine were stowed on the bus. Only the promise of chocolate allowed the bus to be re-boarded for our ride downtown! There, people made individual choices for their 2-hour visit. They ranged from antique stores and the Walla Walla Bread Company to

d’Oliveri for olive oil and vinegar sampling. Wineries visited varied also: DAMA Wines; Kontos Cellars; Bontzu Cellars; Forgeron Cellars; Spring Valley Vineyard; Charles Smith Wines; Cadaretta; Bledsoe Family Winery; and, Browne Family Vineyards were among the tasting rooms visited.

To note – there are tasting room changes in downtown: g.Cuneo Cellars is moving to the former space of Spring Valley Vineyard. Spring Valley is taking over the g.Cuneo space and punching through a wall to allow Lagana Cellars to expand. DAMA Wines has moved into a new space a few doors from its former space. And, there may be more changes. Suggestion: Go for a visit!

All the comments received regarding the bus trip were very positive. They ranged from, “Excellent” and “Informative” to “Friendly,” “Relaxed,” “Enjoyed,” “Good company,” and, “This was one of the best wine events we’ve attended. We enjoyed all the snacks and great company!” So, in conclusion, this is an event the wine society should repeat! ♦

Malbec: Washington vs. The World

Tony Sharpe

Member, TCWS Board of Directors, Event Co-Chair

While it may be hard to believe right now, by late June, spring will be in our rear windows and summer in Eastern Washington’s low desert will be in our front windows. So, as your wine society’s June event co-chairs, Judy Stewart and I are hoping that you will be joining 43 fellow red-wine adventurers **Sunday, June 23, 3 Eyed Fish Kitchen + Bar event space, Richland, starting at 2 p.m., for a tasting and comparing of Malbecs from Argentina, France and Washington State.**

The Malbec grape, which is similar to Cabernet Sauvignon and Merlot, originated in France’s Bordeaux Region. However, today, almost 70% of the world’s Malbec vineyards are in Argentina, and many of them at much higher altitudes than France or Washington.

Is there a taste difference? For many, yes, but you’ll have to determine that for yourself as everyone’s palate is different. However, the following are differences from a couple of sources. For Malbec from Argentina, “fruit forward, plummy, with a velvety texture on the palate.” For French Malbec, “savory, tart, with tannins and hints of blackberry and plum.” (Source: winefolly.com) And, for Washington State Malbec, “silky with fine-grained tannins, and flavors of blackberry, marionberry and lavender.” (Source: *Great Northwest Wine “Argentina vs Washington a Smackdown”*)

Malbec fruit is thick skinned and very dark in color; and, it has been described as a “rustic relative of Merlot.” In the vineyard, the vines are very partial to a warm, dry climate, which is plentiful here in Eastern Washington.

We will be tasting and comparing a French Cahors Malbec, 2 from Argentina and 3 from Washington State in 3 flights with 2 wines in each. The wines in each flight will be paired with a wonderful appetizer-style item from the 3 Eyed Fish kitchen. And for a finale, there will be a fourth wine, to be determined, that will pair with the dessert – “Pig Candy!”

Watch for more details and registration coupons in upcoming EVOEs. The cost for members will be \$55; for nonmembers, \$65. Meanwhile, remember to mark your calendars for **Sunday, June 23!** ♦

Event Sign-Up Coupons

Leonetti Cellar – A Vertical Experience

Saturday April 27

Members: \$95; Guests: \$105



Limit: 48

Number of members attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Sold Out – Waiting List Only

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

Annual Meeting, Award-Winning Wines

Sunday, May 26

Members: \$40 Guests: \$50

Limit: 48 (for wine event; no limit for meeting only)

Number of members attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Check if Only Attending Business Meeting

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

2019 Membership Application or Renewal

New

Renewal

Single: \$25

Couple: \$35

Referred by: _____

How would you like to receive the EVOE newsletter?

Email (current Email address requested*)

U.S. mail

Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

Mail Payment with Coupon to: Tri-Cities Wine Society
P.O. Box 1142 Richland, WA 99352

Tri-Cities Wine Society Event Policy

Attendance Confirmation

No tickets are issued. If an event is full when your reservation is received, you will be notified and put on a waiting list.

***NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509-627-6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

Courtesy

Strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

Guest Policy

Events are open only to TCWS members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the TCWS may be consumed during our events.

Minimum Age 21 at All Events

Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: tcwinesocietymembership@gmail.com.
- Memberships are for a year; the society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynnewammann@gmail.com

This newsletter is also available on the
web at www.tricitiewinesociety.com



Join us on
Facebook

Coming in July

Wine Gems of Italy – Beyond Chianti

Italy is one of the most important wine-producing countries in the world. It is the world's largest producer of wine and, after France, the second-largest exporter of wine. Italy offers the wine lover a treasure trove of indigenous grape varieties that are made into some of the world's most interesting and exciting wines. With more than 500 classified types of wine, it is time to go beyond the familiar Chianti, Barolo and Prosecco, and explore some of the little-known wines that we will call the "Wine Gems of Italy!" ♦

