

April 2010



Online at <http://tricitiewinesociety.org/web>

Tri-Cities Wine Society



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Saturday, April 17
New Zealand: Kiwis Take On Pinot Noir

Sunday, May 16
Tri-Cities Wine Society Annual Meeting

Sunday, June 27
Wine and Food of Campania

New Zealand: Kiwis Take On Pinot Noir

Brett Simpson
Member, TCWS Board of Directors

Daylight saving time, spring, April ... all are here, so now it's really time to get focused on the Society's April event, **Saturday, April 17, 2:00 to 4:00 p.m., Casa Vino, 1970 Keene Road, Richland.** In last month's *EVOE*, I reported that our event committee batted around several ideas with regard to New Zealand Pinot Noirs, because they have all been to New Zealand and each has their favorites. I also reported that after due consideration, our committee decided on an overview of New Zealand Pinot Noirs from 3 prominent regions – Central Otago, Marlborough and Wairarapa – and had selected 5 of the 6 wines for the event.

Therefore, during the past month my co-chair, Ambre MacHugh, and I have been trying to select a final wine. Ambre, who recently returned from several months in New Zealand, suggested obtaining a wine from New Zealand's Martinborough, a subregion of Wairarapa. Serendipitously, I was on a family trip to Boise and found a lovely prospect – the **Pencarrow 2008 Pinot Noir**. This is the second label from Palliser Estate. The wines are recognized as being as impressive as many wineries top labels and are value for money.

This Martinborough Pinot Noir was made with traditional Burgundian techniques including a pre-fermentation maceration, which allows wild yeast to initiate the fermentation and a post-fermentation maceration to ensure the complex tannin structure. Tasting notes from the winery describe the wine as: "Good red colour. Intense ripe fruit flavours of classical red and black berry fruits with a supple savoury note backed

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TCWS Annual Meeting Syrah – Washington vs. the World

Sue McCargar
Member, TCWS Board of Directors

Syrah, that luscious red wine, is described by the Washington Wine Commission as "a spicy, rich, complex varietal. Syrah grapes turn into big, dark, intensely concentrated wines with aromas and flavors of blackberries, black currants, roasted coffee and leather." Currently, more than 2800 acres of Syrah grapes are planted in Washington. But, how do Washington Syrahs compare with the rest of the world? Learn for yourself at the Society's upcoming seminar and luncheon, **Sunday, May 16, 1:00 to 3:30 p.m., Meadow Springs Country Club, Richland.**

Attendees will compare both Old- and New World styles with wines from France, South Africa, Chile and Australia, as well as Washington. Evan Goldstein, in his book *Perfect Pairings*, describes Syrah's many and varied flavors:

- Fruit and vegetable: boysenberry, black cherry, blackberry, black currant (cassis), black raspberry, black plum, prune, fennel, black olive, bell pepper, citrus (orange), mulberry, stewed fruit, fruitcake
- Floral: violet, tea leaf, mint, eucalyptus, menthol
- Earth: dust, graphite, mushroom, charcoal, truffle
- Wood (oak): cinnamon, clove, chocolate, cocoa, smoke or char, vanilla, coconut, toast, coffee
- Other: peppercorn (white and black), sausage (roasted meat), bacon, soy, leather, animal

Warmer climates tend to bring out the mellower flavors of plum, while cooler temperatures spice up the wine. Old-world Syrahs from France emphasize intense dark fruit and distinctive smoky leather, bacon or meat characteristics with

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April

President's Message

Ted Davis, TCWS President



Wine Factoids

- Which U.S. organization is the largest single buyer of wine – no it's not in California, but is the Pennsylvania Liquor Control Board, due to its monopoly of the state's alcohol industry. (Jeff Burkhart, *What Do You Know About Wine?*)
- Although not the largest purchaser of wine, what was discovered in California on Aug. 19, 1873 – the dreaded and deadly grapevine disease, phylloxera, which, by the way, did not reach Washington State. (Beekmanwine.com)

Wine Term

Do you know the definition for "Asomnia?" See the bottom of my President's Message for the answer!

Tips for Men (Part II)

According to Karen MacNeil, a wine writer, here is a brief crash course on traits of women who like specific wines:

- The Pinot Noir drinker likes: nighttime, dancing, risotto, French films; is opposed to pasteurized cheese singles; and, her favorite piece of clothing is a little black dress. The Pinot drinker's favorite food is bittersweet chocolate and her general disposition is moody ... in a loveable way.
- The Merlot drinker likes having friends over for dinner, hiking and reading before bed. She is opposed to pretentiousness and her favorite piece of clothing is a bathrobe. Her favorite food is frozen yogurt and she has a general disposition of happy-go-lucky.
- The Cabernet Sauvignon drinker likes great literature, ballet, expensive cars and solitude, is opposed to fake flowers. Her favorite piece of clothing is a custom-made suit. She likes to eat salmon and her general disposition is diplomatic.
- The Zinfandel red drinker likes Monopoly, late movies, water skiing and Harrison Ford. She is opposed to showy jewelry and her favorite piece of clothing is a khaki shirt. The Zin drinker likes a barbecued steak and milk chocolate. And, her general disposition is ready for anything. (K. MacNeil, *Wine Lovers Calendar*)

Ladies, if you know of a similar set of traits for men who like specific white or red wines, please send them to me and we can publish them too!

Wine and the Human Body – Part I

Eyes – Moderate red-wine drinkers run roughly half the risk of developing cataracts as nondrinkers, according to a

2005 study in Iceland; and, a 1998 survey in the U.S. found that wine drinkers are less likely to suffer from age-related macular degeneration.

Heart – Two decades of research strongly suggests that alcohol, and red wine in particular, can reduce the risk of atherosclerosis and heart attacks by as much as 60 percent. In 2007, a Harvard team found that men with hypertension can lower their risk of a heart attack by 30 percent by drinking a glass or two a day. (*Wine Spectator*)

Upcoming Events

As always, you are all invited to attend our monthly events. Of particular note:

- Ambre MacHugh, the co-chair for April's New Zealand Pinot Noir event, recently returned from several months Down Under. We are looking forward to hearing about some of her wine experiences.
- In May the Society will hold its annual business meeting followed by a seminar and lunch at Meadow Springs Country Club. The meeting is open to all Society members; reservations are not necessary. But for the seminar and lunch, reservations are required. Come and learn what the Society has done this past year and what is being planned for the year ahead. Then, learn more about how Washington Syrahs compare with others from various places around the world while enjoying a wonderful gourmet lunch.

For more details, read the articles in this month's EVOE describing these and other upcoming events. As always, recommend signing up early so you are not closed out or miss the deadlines!

Wine Quotes:

- A hard drinker, being at the table, was offered grapes for dessert. "Thank you," said he, pushing the dish away from him, "but I am not in the habit of taking my wine in pills." (Anthelme Brillant-Savarin, *The Physiology of Taste*)
- Blind tastings are to wine what strip poker is to love." (Kermit Lynch)

(Note: Asomnia – The loss of smell – nose – in a wine.)



Welcome New Members

Cathie Melde
Bill & Renee Root
Rick & Margaret Easter
Joe & Gail Tarcza

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New Zealand: Kiwis Take On Pinot Noir

by pleasant oak characters. The palate is full, round and lingering with fine balance.” (<http://www.palliser.co.nz/n14.html>)

So, with the sixth wine now decided, the wines for our New Zealand Pinot Noir tasting are:

- **2006 Quartz Reef Pinot Noir, Central Otago**
- **2007 Peregrine Pinot Noir, Central Otago**
- **2007 Cloudy Bay Pinot Noir, Marlborough**
- **2008 Sherwood Estate Pinot Noir, Marlborough**
- **2006 Schubert "Marion's Vineyard" Pinot Noir, Wairarapa**
- **2008 Pencarrow Pinot Noir, Martinborough/Wairarapa**

Following is brief information about the 3 distinct areas representing our 6 wines:

- **Central Otago** – at 45° south latitude, Central Otago is the world’s southernmost winemaking region. It is comprised of 4 distinctive sub-regions separated by mountains and deep gorges. (<http://www.otagowine.com>): Central Otago’s Peregrine Wines have broken a 13-year Australian dominance in *Winestate* magazine’s wine-of-the-year awards (November 2009). The Peregrine Pinot Noir 2007, our selection for tasting, was named grand champion in this widely read magazine, chosen from 10,000 wines in the past 12 months. It is the first time a New Zealand wine has won the award. (<http://www.otagowine.com>)
- **Marlborough** – the first Marlborough vines were planted in 1973. It has now become New Zealand’s largest and best-known winegrowing area. Worldwide interest in Marlborough wines, particularly Sauvignon Blanc, has continued to fuel that regional wine boom. (<http://www.nzwine.com/regions>)
- **Martinborough/Wairarapa** – Wellington is the official name for the large region that occupies the southern section of the North Island. Wairarapa, on the lower eastern side of the region, is Wellington’s only wine district. Martinborough, as well as being a town, is also the oldest and best-known wine area within the Wairarapa region. Pinot Noir is the region’s most planted and certainly most acclaimed grape variety. (<http://www.nzwine.com/regions>)

Check the block; we’ve got the wines. What about food? This event will feature light appetizers and palate cleansers provided by Casa Vino. Andy Kafentzis, our host, is planning a suitably tasty selection of small bites to complement the wines.

So, don’t forget, **Saturday, April 17, 2:00 to 4:00 p.m., Casa Vino, Richland**, for a great opportunity to explore and experience how the Kiwis are taking on Pinot Noir. We hope you can join us. ♦



April Event Details

New Zealand: Kiwis Take On Pinot Noir

Event Chairman: Bett Simpson

Event Co-Chairman: Ambre MacHugh

Date:	Saturday, April 17
Time:	2:00 to 4:00 p.m.
Location:	Casa Vino 1970 Keene Road, Richland
Price:	Members \$40; guests \$45
Limit:	48
Type:	Wine education and tasting
Bring:	Desire to learn
Cutoff date:	Saturday, April 10
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Saturday, April 10 . ♦

Taste Back:

“Rhône Rangers:” Why the Popularity

Paul & Candace Gifford
G2 Wine Consultants, LLC

“Where weeds won’t grow ... grow grapes.” When we saw the subject for the Society’s March event, our attention was piqued. This was one of the first events we have attended in some time, and our expectations were exceeded and our taste buds delighted with the experience!

The guest speaker, John Martinez of Maison Bleue Winery, Prosser, was very knowledgeable of the Rhône region and Rhône-style wines. His passion to allow each varietal to tell the whole story came through in his presentation and his wines. “Grape to Glass” is a concept evident at this event. It allows the grape to show its natural attributes without blending and interference from the winemaker. As John stated, these are not the most elegant wines, but they are very representative of their varietal.

From an educational aspect, John’s comparison of Old World vs. New World techniques helped clarify some of the differences. Maison Bleue is working toward an Old World style, and based on the wines tasted, John is doing an exceptional job. The comparison between Washington and French wines enforced the realization that with high-quality fruit, and an enthusiastic and driven winemaker, Washington can produce world-class wines.

The palate cleansers of cheese, celery and bread allowed us to transition between wines. The beef stew – recipe from John and prepared by Gudrun Parker and Chef Brian Hodges – was a great finish!

The event was at the Memories at Sunset Event Center, Richland, and well-accepted by attendees. This location was a first for the Wine Society, and hopefully won’t be the last.

We were happy to see old friends, make acquaintances with new members, and applaud the Tri-Cities Wine Society’s efforts to bring great speakers and educational opportunities to its members. ♦

TCWS Annual Business Meeting

Syrah – Washington vs. the World

Event Chairmen: Chuck and Sue McCargar

Date:	Sunday, May 16
Time:	1:00 to 3:30 p.m.
Location:	Meadow Springs Country Club 700 Country Club Place, Richland
Price:	Members, \$50; guests, \$60
Limit:	72 for the seminar meeting open to all members
Type:	Society annual business meeting; Sit-down luncheon; comparative tasting
Dress Code:	No blue jeans
Cutoff date:	Tuesday, May 11
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before, Tuesday, May 11. ♦

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TCWS Annual Meeting

Syrah—Washington vs. the World

peppery accents. In Australia, where Syrah is normally called Shiraz, it is more fruit-forward, with jammy, brambly, and berry flavors and a minty accent. The climate tends to be warmer in Australia than in France. Washington State's efforts show styles tending to be a combination of the old and new, with the Syrahs generally a bit smoother than those from France. What about South Africa and Chile? We will have to taste and see, and then share perceptions!

Syrah is known as a very food-friendly grape, well suited to hearty dishes. Syrah goes well with grilled foods – meats or grilled vegetables, stews and one-dish meals, pungent and wild flavors, herbs, and barbecue. For classic French-style wines, the wine's peppery character can be matched by incorporating spices and peppers into side dishes, marinades, glazes, sauces and condiments. New World wines, such as those from Australia, exhibit generous black and red fruit, and are very good with meat and fowl alike, especially when accented by a choice condiment, such as fruit chutney.

On arrival, guests will be greeted with appetizers and a taste of a sparkling Australian Shiraz. Then, the wines will be served in 2 flights, each flight accompanied by a hearty food serving designed to match the Syrah's characteristics. These dishes, while hearty, are also gourmet creations from Meadow Springs Executive Chef Jason LaBarge. Then, the afternoon will cap off with a decadent dessert. Watch for more particulars about the wine and food in the next *EVOE*.

Note: After everyone is seated there will be a short Society business meeting to provide the Board's annual reports on the Society's status and activities, and to elect members to the Board members. The meeting will also feature a presentation on the 2009 Wine Festival and plans for the 2010 festival. The meeting is open to all; the seminar and luncheon require reservations.

We hope you plan to attend. With a limit of 72 for the seminar and annual meeting, make your reservations soon! ♦

Taste Back: Open That Bottle Night

Mary Binder
OTBN Co-Chair

Well, we did it! February 27, the Society joined other wine lovers worldwide for the 11th annual OTBN. John Brecher and Dorothy Gaiter, now former *Wall Street Journal* wine writers, started the event 11 years ago as a "celebration of friends, family and memories during which all of us finally drink that wine that is otherwise too special to open."



John Brecher & Dorothy Gaiter

Following are event highlights:

- New event — guests brought the wine
- New location — The Barrel House Café & Wine Bar
- New members — yes, we welcomed new members, and several like-new members we hadn't seen for awhile.

Did we succeed? With close to 100 percent of guests providing feedback on comment cards, I'll let the feedback answer the question:

- Logistics + food + wine > great
- Fun event — nice chance to taste wines with stories
- Different, interesting, interactive
- Food was great — we will be back for dinner — a lot of fun — let's do it again

Do it again? With overwhelmingly positive feedback, definitely a consideration. Stay tuned! ♦

COMING THIS MONTH!

EVOE

E-Mail Address Change

For members receiving the EVOE and other TCWS announcements via e-mail, effective in May, the new EVOE e-mail address will be:

evoenews@gmail.com

To help ensure a smooth transition and test the new address, the April EVOE

will be sent from both

evoe2go@aol.com

and

evoenews@gmail.com

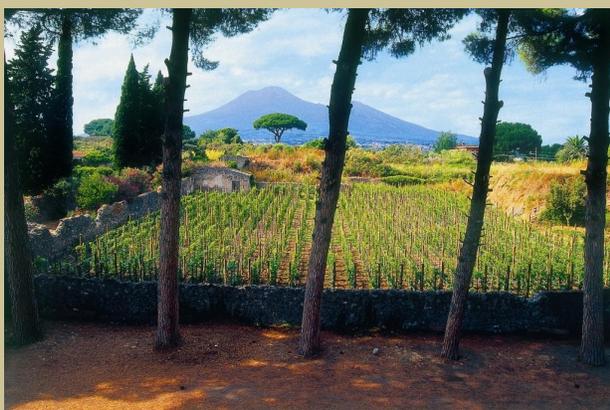
WATCH FOR THE CHANGE!

COMING IN JUNE

Sunday, June 27

Wine & Food of Campania

Mark **Sunday, June 27, Canyon Lakes Villas Club-house**, on your calendar and join us for a fun Italian wine and food experience. You can save the cost of airfare as the event will take you to the Mediterranean's scenic shores for a Neapolitano culinary adventure.



The menu starts with a tomato bruschetta and a taste of Italian sparkling wine served around the swimming pool. Lunch follows. A mixed seafood antipasto is paired with 2 elegant white wines — *Falanghina* and *Greco di Tufo*. Next is a Neapolitan pasta and bean soup, with Parmesan cheese condiment, paired with a *Rosato* wine. With the main course, “Braciolo,” you will taste *Taurasi* made from the noble *Aglianico* red grape varietal. The finale is a to-die-for dessert called “Zuppa Inglese” paired with a late-harvest *Fiano di Avelino*.

Falanghina is a high-quality indigenous white grape with good acidity. It is thought to be the grape used to make the most prestigious wine of the ancient world.

The *Greco Bianco* grape, as its name might indicate, was imported from Greece around 600 B.C. when the Greeks colonized southern Italy. *Greco di Tufo* is its best-known form and is a classic pairing with fish and shellfish.

Aglianico is another high-quality Italian grape variety with Greek origins. *Aglianico* is a corruption of the Italian word for Hellenic. It is grown primarily in the southern regions of Campania and Basilicata. The wines made from *Aglianico* are big, concentrated wines with good acidity.

Fiano is an interesting high-quality grape variety that is used to make *Fiano di Avellino*. These wines exhibit exotic characteristics of honey, flowers and spice.

All the wines selected for this event are from 3 of the Campania region's top vintners. They are Feudi di San Gregorio, Mastroberardino and Terredora di Paolo. ♦

SAVE THE DATE

Sunday, July 18

Wines of the Columbia Gorge

The Columbia Gorge ... for many, one of the most fascinating areas in the world and defined by some as “a national treasure.” Now, along with its unique and spectacular scenery, this special area also boasts its own AVA – American Viticultural Area – and more than 30 wineries.

So, what better time to learn more about this area and some of its more unique wines! Looking ahead, mark your calendar for **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites**. Join the Society as we learn more about this AVA and taste some of its wines. Event chairmen are planning to focus on wines unique to the AVA, but also are looking at including different styles of more familiar varietals.

While the area was long known for its variety of fruits, it has now gone from “an undiscovered viticultural gem” to an area also “recognized for its world-class grapes,” according to the Columbia Gorge Appellation web site. “As of July 9, 2004, the Columbia Gorge Appellation became a federally designated grape-growing region. The diversity of grapes, the soil, [and] the elevation make the Columbia Gorge a wonderful place for growing grapes.”

Want to learn more about this very special AVA and its wines? Join us **Sunday, July 18, Best Western Pasco Inn & Suites**. ♦



TASTE GORGE WINE

Gorge Wine Week April 5-11, 2010

OREGON - WASHINGTON

Tri-Cities Wine Festival

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Just the other day, a Festival Steering Committee member told me of a conversation with Greg Lipsker, one of the owners of Barrister Winery in Spokane. He expressed how pleased he was with the change in venue for last year's Festival and that he is already looking forward to this year's event. He said he foresees continued positives for the Festival. In fact, he said after last year's event he went back to his counterparts in the Spokane area and said, "If you weren't there [at the Festival], you really missed the boat and need to go next year." Wow! What great free publicity!!

Speaking of which, here is another painless and quick way to promote the Tri-Cities Wine Society and the Festival – become a Facebook Fan. Recently, Steering Committee member Rob DiPiazza set up a Festival page. If you have a Facebook profile, search for the Society's page, and click on "become a fan." Leave a little memory on its wall, maybe of a great wine you tasted at the Festival, or your impressions from a tasting.

Social networks are growing astoundingly fast, and the Society and Festival are classic examples of organizations starting to benefit from these new communication tools. Both Facebook and Twitter, for example, were used last year to help get information out about the Festival. This year, the Steering Committee intends to expand the use of these and other social networking tools.

So, not having a lot of time to spend on these sites, I was unaware how Twitter worked, but decided to try it out. I set up an account, did a little experimenting and found the experience very interesting. At least I now know a little more about this communication tool.

But, I know there are more such tools out there! Ideas, suggestions and help are most welcome! Yes, we are still welcoming ideas, suggestions and help. As I've previously written, whether you have time to help only during the evening of the public tasting or throughout the year or anything in between, your time, interest and support are needed. Thank you for considering helping. Following are contact options:

- Ideas, suggestions, constructive criticism, other feedback ... e-mail us at tcwinefest@gmail.com, or feel free to call me, Blaine Hulse, at 509-547-4805.
- Want to volunteer or know about volunteering? E-mail us at tcwinefest@gmail.com, or call Marie Pennella at 509-783-9919. ♦

Save the Dates
November 5 & 6



2010 Tri-Cities Wine Festival Artwork
(Artist: Yu-Heng Dade)

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

Courtesy

Event attendees are reminded that 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

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

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

Minimum Age 21 At All Events

The WA Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 20.00 **Couple: \$ 30.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

How would you like to receive the *EVOE* newsletter?
 E-mail (current e-mail address requested*)
 US mail
 Both e-mail and US mail

New Zealand: Kiwis Take On Pinot Noir - Saturday, April 17, 2010

Members **\$40**
Guests **\$45**
 Number of members attending _____
 Number of guests attending _____
 Limit : 48
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

TCWS Annual Meeting - Syrah: Washington vs. the World, Sunday, May 16, 2010

Members **\$50**
Guests **\$60**
Meeting Only **No Charge**
 Number of members attending _____
 Number of guests attending _____
 Meeting Only _____
 Limit: 72
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

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

Do you have a new postal address?

 Did you recently change your e-mail address?

Membership Renewal

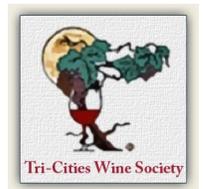
Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦

If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at tcwinesocietymembership@gmail.com.

You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.



2010 April Wine Events Around The Pacific Northwest

New and Upcoming Wine Regions — Wine Education Series, April 9, Ellensburg, WA. This is a seminar where you can learn about wines from places that you might not know make wine. The class is led by Amy Mumma, head of the World Wine Program at Central Washington University. Cost: \$35 per person. Location: Central Washington University, Ellensburg. Time: 5:30 to 7:30 p.m. Attendees must be 21 years of age or older. For more information, contact David Winters at 509-963-1504, or e-mail worldwineprogram@cwuce.org, or go to www.cwuce.org/wine-education.

Passport to A World of Wine Weekend in the Columbia Gorge, April 9 to April 11, Columbia Gorge, WA and OR. Purchase a passport and enjoy visiting more than 25 wineries in the Columbia Gorge appellation in Washington and Oregon. There will be barrel tastings, discounts and special wine and food pairings to enjoy. There are also discounts for passport holders for local lodgings, restaurants and merchants. Cost: Passports are \$15 and are one sale online at www.columbiagorgewine.com. For more information, contact Autumn Woods at 541-386-5893, or by e-mail at info@columbiagorgewine.com.

Spring Barrel Tasting, April 23 to April 25. Yakima Valley, Red Mountain and Richland, WA. This is a major wine-tasting event in eastern Washington. It is a gala weekend with more than 50 wineries offering barrel tastings, live music, wine and food pairings, special discounts and demonstrations. Cost: \$15 Premier Pass includes 15-oz. commemorative wine glass. For more information, go to www.wineyakimavalley.org.

Steppe Cellars Winery Dinner, April 24, Sunnyside, WA. Steppe Cellars Winery is hosting a casual dinner on the Saturday of Spring Barrel Tasting. Catered by Bon Vino, it is a fun and relaxing event with the owners of Steppe Cellars. Location: 1991 Chaffee Road, Sunnyside. For more information and reservations, contact Neil Garrison at 509-837-8281, or by e-mail steppecellars@steppecellars.com, or go to www.steppecellars.com.

Spring Release Weekend, April 30 to May 2, Walla Walla, WA. This is another important eastern Washington wine-tasting event weekend. More than 50 participating wineries will offer tastings of new releases, special discounts, wine and food pairings, and live music. For more information, go to www.wallawallawine.com. ♦

This newsletter is also accessible
on the web at
<http://tricitiewinesociety.org/web/>

*Newsletter of the
Tri-Cities Wine Society*
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

EVOE

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