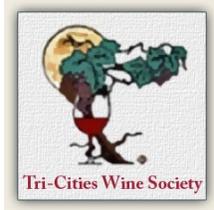


April 2011



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

Tri-Cities Wine Society



Sunday, April 17
Annual Meeting & Spokane Area Wineries

Saturday & Sunday, May 14-15
Weekend Getaway to Lake Chelan

Saturday, June 11
Wines of Piedmont — Beyond Barolo

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Annual Meeting & Spokane Area Wineries

Ken Kramer
Member, TCWS

Do you enjoy tasting wines with your friends? Did you miss Taste Washington this year? If you answered "yes" to either of these questions, then I would like to take the opportunity to invite you, and your friends, to attend the following event – **the Society's annual meeting AND wineries of the greater Spokane area, Sunday, April 17, 4:00 to 6:30 p.m., The Country Gentleman, Kennewick.**

Currently, 14 wineries and 28 wines will be featured. Thirteen wineries will be from the Spokane Winery Association – Arbor Crest Wine Cellars; Barrister Winery; Caterina Winery; Knipprath Cellars; Latah Creek Wine Cellars; Liberty Lake Wine Cellars; Lone Canary Winery; Mountain Dome Winery; Nodland Cellars; Overbluff Cellars; Robert Karl Cellars; Townshend Cellar; and, Whitestone

Weekend Getaway to Lake Chelan

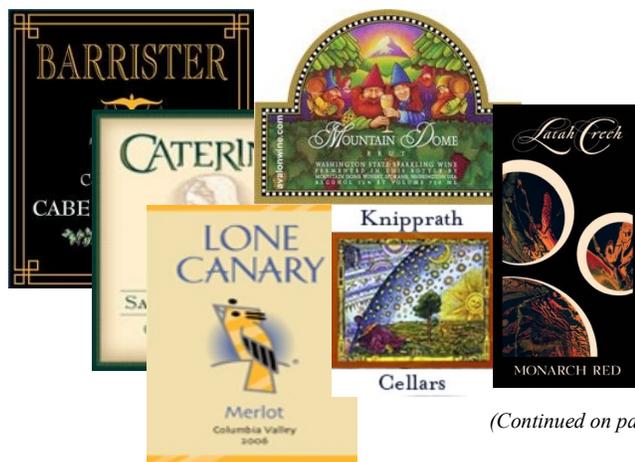
Scott Abernethy
Member, TCWS Board of Directors

It's time to reserve your rooms and get your event sign-up coupon in the mail to reserve your seat on the bus for a **FABULOUS Weekend Getaway to Lake Chelan, May 14 and 15.** The Lake Chelan AVA is Washington's eleventh recognized AVA. About 20 wineries are on the hillsides along the north and south shores of Lake Chelan. Visit <http://www.lakechelanwinevalley.com> to view a list of the wineries and get links to their web sites.

We will meet at 7:00 a.m. Saturday, May 14, in the TRAC parking lot, Pasco, and travel on a chartered bus to Lake Chelan. While in transit, guests will be served some tasty treats accompanied by a special liquid surprise! The trip takes about 4 hours, giving you ample opportunity to enjoy the scenery, browse the handouts we will provide, chat or rest up for the big adventure ahead. **We are scheduled to return to the TRAC parking lot by 6 p.m., Sunday, May 15.**

Upon arrival at Lake Chelan, our first stop is **scheduled to be on the lake's south shore at Karma Vineyards,** www.goodkarmawines.com, the only winery in the Chelan AVA producing a sparkling wine using the Méthode Champenoise. We will tour the winery's 3,000-square-foot cave with owner Julie Pittsinger, sample wines and enjoy a catered lunch. **BUT, the best part – this is all included in your event price!** Karma offers a wide variety of wines, and this may be your only opportunity to taste and buy their wines until you return to Lake Chelan on a future visit!

Our second scheduled stop is one on the lake's north shore at **Benson Vineyards Estate Winery,** www.bensonvineyards.com, for a complimentary tasting of the winery's vast variety of estate wines while enjoying a



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April

President's Message

Ted Davis, TCWS President



Wine Facts and Trivia

- If you want to get the taste of a “grapey” wine, try a Manischewitz. This wine is a very sweet, almost dessert-style Kosher wine from the American Concord grape – the same grape used to make juice and jelly.
- Grapes are **not** grown from seeds because they start out as blossoms fertilized from the pollen of another vine. If the vine is a different type, then the seed will be the “offspring” of both vines. Cuttings are used because they are more predictable when trying to get the same type grape at each harvest.
- If a dry wine is fully fermented, about 40% of the grape sugar will be converted to carbon dioxide while 60% will be converted to alcohol.
- Every state in the United States has a bonded winery. (Source for all: www.professorhouse.com)

Red and Green – Wine with Pesto

Reds with red meat ... whites with white meat ... so what goes with green pesto?

We are not talking about the green fuzzy stuff in the back of your refrigerator! As spring and summer approach, basil pesto becomes very popular in many dishes and seems to lean toward an Italian varietal. The classic *Pesto alla Genovese* is a sauce made from fresh basil, pine nuts, garlic olive oil, pecorino and parmigiano-reggiano. This sauce cries out for a Chianti or Sangiovese; but, isn't a white wine supposed to be used for green leafy “stuff?”

A lot of people seem to like the spicy, faintly licorice and aromatic garlic flavors paired with a Tuscan red. Try pesto on pasta such as linguine or trenette, if you can find it, and then sprinkle on some extra grated parmigiano-reggiano cheese. You will find that this dish matches wonderfully with the earthy, acid, black cherry of a Sangiovese or Chianti. However, if you really like a white, it is suggested you try a herbaceous Sauvignon Blanc. Either way, enjoy!

(Excerpted from: *The 30 Second Wine Advisor*)

Upcoming Events

More details are in this *EVOE* on:

- Society Annual Meeting and Spokane Area Wineries, Sunday, April 17, The Country Gentleman
- Weekend Getaway to Lake Chelan – a bus trip, Saturday and Sunday, May 14-15
- Wines of Piedmont – Beyond Barolo, Saturday, June 11, Queensgate Café

This Month's Quotes

- Remember gentlemen, it's not just France we are fighting for, it's Champagne. (Sir Winston Churchill)
- Description of a corkscrew: the wine-lover's best friend and the rarest of tools. (Anonymous) ♦

Welcome New Members

Rebecca Holland & Doug Schwartz, Jr.
Jim & Carolin Katzaroff
Keely Lindsey

Membership Reminder

To All Society Members!
Dues Increase Effective May 1
\$35 for couples; \$25 for single memberships.
New memberships and/or renewals
postmarked by April 30 will be honored
at the current rates. ♦

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. ♦

(Continued from page 1)

Annual Meeting & Spokane Area Wineries

Vineyard & Winery – and one from Idaho – Coeur D' Alene Cellars. All will be offering some of their top wines.

The event will begin with a sparkling wine from Mountain Dome Winery while you receive a brief annual report from Tri-Cities Wine Society President Ted Davis along with summary financial and key committee updates. As this is the Society's annual meeting, it will include the nomination and election and/or re-election of several Board members.

Following the short meeting, Greg Lipsker of Barrister Winery, will introduce each winery and winemaker or its representative. After the introductions, attendees will have the opportunity to taste a number of white and red varietals as well as blends, sparkling wines and even a chocolate Port. The white varietals include: Pinot Gris; Semillon; Viognier; and, an Albarino. The reds include: Cabernet Franc; Cabernet Sauvignon; Carménère; Merlot; Sangiovese; Syrah; and, several red blends.

To complement the wines, there will be an array of gourmet appetizers and a carving station featuring roast beef and roast pork. Among the appetizers will be: meatballs in a spicy curry sauce; a smoked-salmon buffet; a spinach/artichoke dip with bread; herb-stuffed mushrooms; and, a roasted-corn and Gouda brochette. In addition, there will be: a Greek anti-pasta display; hummus; feta brochette; cubed meats; an olive tapenade; and, assorted fruits and vegetables!

We will provide a program listing the participating wineries and the wines poured. The winery representatives will bring their wine club information, and their wine order forms for your convenience as many of the wines are not readily available locally.

I believe this event is one you will not want to miss! In fact, this should be one that will showcase what fun being a member of the Tri-Cities Wine Society can be, so talk to your friends and **sign up by the deadline – April 11.** ♦

Annual Meeting & Spokane Area Wineries	
Chairmen: Lois McGuire, Ken Kramer	
Date:	Sunday, April 17
Time:	4:00 to 6:30 p.m.
Location:	The Country Gentleman 9221 W. Clearwater Ave., Kennewick
Price:	Members \$40; guests \$45
Limit:	No limit for the annual meeting
Type:	Educational: annual meeting (sit down) Learning about the Spokane Area AVA (stand up)
Bring:	Desire to learn
Cutoff date:	Monday, April 11
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Monday, April 11. ♦

Wines of Piedmont – Beyond Barolo

Dolly Ammann

Member, TCWS Board of Directors

Mark **Saturday, June 11**, on your calendar and plan to attend a seminar featuring the wines of Italy's Piedmont region. The event starts at **6:00 p.m., at the Queensgate Café**, Keene Road in Richland.

We are honored to have Master Sommelier and Certified Wine Educator Angelo Tavernaro as our guest speaker. Angelo was born and raised on a farm in northern Italy and was introduced to wine at a very early age.

Angelo's career in the wine and food industry took him to many countries around the world. Finally, he settled here in Washington State and now lives in Kennewick. We are very fortunate to have Angelo, with his professional expertise, guide us through this special Italian "degustazione," or as we say in English, "wine tasting." Angelo is very excited to showcase these high-quality wines from his homeland.

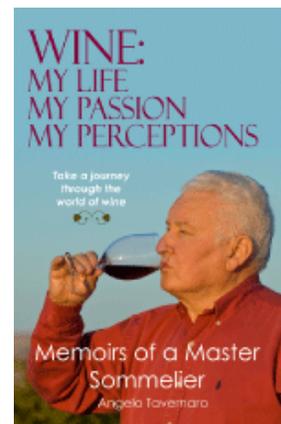
We will be tasting the wines in 3 flights. **The first flight consists of 2 white wines, Arneis and Gavi.** Arneis is one of the great white wines of the world and is sometimes called "Nebbiolo Bianco" or white Nebbiolo in its native Piedmont. A grape variety that nearly became extinct, today is made into an elegant dry white wine. Gavi was the first Italian white wine to gain international reputation for high quality. It is made from the Cortese grape, and was awarded DOCG designation in 1998, indicating its high quality. The wine is crisp and bone dry with fresh acidity and floral notes. When I lived in Italy, this was always one of my favorite white wines.

The second flight includes 2 red wines, Dolcetto and Barbera. Dolcetto in Italian means "little sweet one." Despite its name, the wines made from this grape are dry. These are easy-drinking wines — tannic, fruity and low in acidity. Barbera is an Italian grape that is becoming well known in the United States. It is the most widely planted grape in Piedmont. Its wines are made in a variety of styles from everyday drinking wines to very serious wines aged in new French oak barrels. The grape is high in acidity and low in tannins.

The third flight includes 2 wines made from the noble Nebbiolo grape variety. As no tasting of Piedmont wines would be complete without "The King of Wine and the Wine of Kings," the lineup includes a **Barolo**. There are a number of Piedmont wines made from Nebbiolo besides famous Barolo and Barbaresco. We thought it would be interesting and educational to taste one of these next to a Barolo for a comparison. For this purpose, we selected a **Gattinara**.

Watch for more details on the wine and food for this event in next month's *EVOE*.

In Vino Veritas! ♦



(Continued from page 1)

Weekend Getaway to Lake Chelan

great panoramic view from the terrace overlooking Lake Chelan. With the wines Benson has to offer, I'm certain you will find a favorite to take home.

Next, we will check into our rooms at Grandview on the Lake. Most of the accommodations are "condo style" (kitchenettes, living rooms and outdoor patios) overlooking Lake Chelan. There are still many one-bedroom suites available in our block of rooms, but only one, two-bedroom suite and two, non-view single rooms. The one-bedroom suites are very versatile, with one private bedroom and a queen-size sleeper sofa and Murphy bed in the main living area. If you find your room of choice is not available in our block of rooms, the staff may be able to help you find other room choices to suit your needs – JUST ASK! I encourage you to check out the hotel's web site, www.grandviewonthelake.com. Reservations are on a FIRST COME – FIRST SERVED basis. **NOTE: Your room cost is not included in the event price!** Prices range from \$85 for a non-view room to \$175 for a two-bedroom suite. Splitting a suite with friends is a wonderful way to reduce your cost while enjoying the companionship of fellow wine lovers. For reservations or questions, call 800-962-8723 and mention that you are with the Tri-Cities Wine Society.

After sprucing up and resting for an hour or two, our last scheduled stop of the day is at **Tsillan Cellars**, www.tsillancellars.com. Upon arrival, we'll have the opportunity to take a wagon tour and taste wines in the surrounding vineyards with owner Bob Jankelson, or if you prefer, you can enjoy tasting in the winery's massive Tuscan-style tasting room. Afterward, we have all been invited to Tsillan Cellars' wine club dinner party with a huge 50-item buffet! **The dinner cost is included in the event price.** Tsillan Cellars wines can be purchased at tasting-room prices to enjoy with your dinner; however, attendees are responsible for any wine purchases. Arthur Dunn and "The Steamers," <http://lakeboys.com/>, will be playing live music during the evening.

Late Sunday morning, we will check out, load up the bus and head to **Vin du Lac** winery, www.vindulac.com, our last stop on Lake Chelan, for wine tasting and a no-host brunch. Vin du Lac claims to have the best food in Lake Chelan – but so does Karma! You will have to be the judge.

Heading home, our first stop is scheduled at **Saint Laurent Estate Winery**, <http://www.saintlaurent.net/>. The winery's Malaga tasting room is a gorgeous setting and has a spectacular view of Columbia River geology. **Tasting fees are included in your event price.**

Our last scheduled stop en route home is at the **Jones of Washington** production facility, Mattawa, where winemaker Victor Palencia will be our host. I am still working the details of this stop, but if you have never tasted Jones' wines, you're in for a treat.

So, please sign up and get your room reservations as early as possible! Please also note the **April 22 cutoff deadline – the early deadline is necessary due to the bus confirmation requirement.** Finally, if you have any questions, feel free to call me at 509-783-8801 or contact me at csabernethy@charter.net. ♦

Taste Back: Syrah – A "Blind" Tasting Ken Tesch Member, TCWS



When Les Domingos, who chaired the Friday, March 11, event, was asked why we were tasting Syrahs, he replied, "Because, my wife, Mary, really likes Syrah!" I am glad she does.

The blind tasting of 6 Syrahs, plus a mystery Syrah, was an especially fun event. The Hogue Cellars hosted and their assistant winemaker, Brian Weil, led us through the tasting process. The intimate room and limited number of participants made the event casual, and open for questions and comments.

We were greeted with a lovely Pacific Rim Dry Riesling. We then tasted 3 Syrahs, 2 from Washington and 1 from California – a Hogue terroir, and a Fort Walla Walla and a Santa Ynez Valley. A loaf of fresh bread and a tasty olive oil paired well with the first flight. Brian shared his insights regarding each wine, and there was a fun exchange of opinions as we each tried to match the 3 unnamed samples to the descriptions provided to us. After a casual voting process, we discovered that most of the group "guessed" correctly.

A yummy snack of rolled beef, cheese, olives and hummus readied our palates for the second flight from Argentina, the Rhône Valley and Australia. We repeated the same process and finished the flight with ribs, a kabob, potatoes, cheese and chocolate. Finally, Brian pulled a Syrah from a barrel and we enjoyed yet another wine from The Hogue Cellars – a wonderful way to finish the evening!

Questions covering a wide range were asked and answered, but the event's stars were the wonderful Syrahs, each different and unique. ♦

Weekend Getaway to Lake Chelan

Chairman: **Scott Abernethy**

Date:	Saturday/Sunday, May 14-15
Time:	Depart 7:00 a.m., May 14 Return 6:00 p.m., May 15
Location:	TRAC parking lot, Pasco
Price:	Members \$100; guests \$120
Limit:	44
Type:	Bus tour; educational
Bring:	Clothing for an overnight stay; camera (optional); taste for learning and adventure!
Cutoff date:	Monday, May 2
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Monday, May 2. ♦

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 U.S. mail

Note: Dues will increase to \$25/single and \$35/couple effective May 1; more details on page 2.

Annual Meeting & Spokane Area Wineries – Sunday, April 17, 2011

Members **\$40**
Guests **\$45**
 Number of members attending _____
 Number of guests attending _____
 Limit : No limit for the Annual Meeting
 Would like to help at the event

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

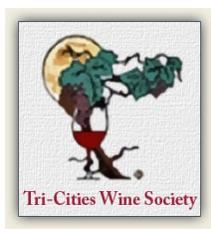
Weekend Getaway to Lake Chelan – Saturday & Sunday, May 14-15

Members **\$100**
Guests **\$120**
 Number of members attending _____
 Number of guests attending _____
 Limit : 44
 Would like to help at the event

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

Tri-Cities Wine Society
*Dedicated to Educating its
 Members about Wine*

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



Save the Dates
Friday & Saturday
November 4 & 5



Tri-Cities
Wine Festival
 2011

Wine, food, seminar, silent auction and more.
Details in future *EVOE*s.

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. ♦

Do you have a new postal address?
 Did you recently change your e-mail address?
 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://tricitieswinesociety.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.

2011 April Wine Events Around The Pacific Northwest

Columbia Gorge Wineries' Passport Weekend — "A World of Wine in 40 Miles," April 1-3, Columbia River Gorge, WA & OR. Spend the weekend exploring the wineries of this scenic area and discover a variety of wines. Buy a Passport online at www.columbiagorgewine.com for \$15. For more information, contact Columbia Gorge Winegrowers Association at 866-413-9463, or e-mail info@columbiagorgewine.com.

Yakima Valley Spring Barrel Tasting, April 15-17, Yakima Valley, WA. A visit to the Yakima Valley on this weekend will allow you to sample wines directly from the barrel. Many of the 50 participating wineries enhance the wine tasting experience by adding cheeses, snacks and even desserts to enhance the tasting experience. For more information on participating wineries and special event activities, contact Barbara Glover at 509-965-5201, e-mail wineyakimavalley@msn.com or go to <http://wineyakimavalley.org>.

Lake Chelan Wineries Celebrate Nouveau Releases, April 16-24, Lake Chelan, WA. The boutique wineries of the Lake Chelan AVA will celebrate the release of "nouveau" white and Rosé wines. All of the premier award-winning, locally produced wines will be available for tasting and

purchasing — but the spotlight will be on the new releases. Free wine tour maps are available at the Lake Chelan Chamber of Commerce and many area businesses. For more information, call the Lake Chelan Chamber of Commerce at 509-682-3503, e-mail info@lakechelan.com or go to www.lakechelanwinevalley.com.

Passport to Woodinville, April 16-May 31, Woodinville, WA. One of the most popular events of the year has been revamped to give wine enthusiasts more time and flexibility to enjoy visiting Woodinville's increasing number of wineries and tasting rooms. This year's passport is valid for 6 weeks and includes special offerings such as appetizers and music at select wineries. Passports are \$75. For more information, contact Cynthia Dasté at 425-205-4394, or e-mail info@woodinvillewinecountry.com or go to www.woodinvillewinecountry.com.

7 Winery Tasting Tour, April 16-17, Bainbridge Island, WA. The 7 artisan wineries of Bainbridge Island open their doors and reveal their secrets. Meet the winemakers! Taste wines from Eastern Washington grapes as well as grapes from island vines. For more information, contact Matt Albee at 206-780-0905, or e-mail wabi@elevenwinery.com or go to <http://bainbridgewineries.com>. ♦

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

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

Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352

