

April 2012



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

Tri-Cities Wine Society



Friday, April 20
Award-Winning Washington Cabernet Franc
Sunday, May 20
Annual Meeting and A Taste of Prosser
Sunday, June 17
Explore the Wines of Tuscany

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Award-Winning Washington Cabernet Franc: Taste and Learn

Ken Kramer
Member, TCWS Program Committee

We hope by now you've made your reservations for the Wine Society's Award-Winning Washington Cabernet Franc: Taste and Learn event because **this event is sold out. There is, however, a waiting list. To get on the list, call Judy Stewart, 627-6579.**

We are fortunate to have access to a great venue, the Canyon Lakes Clubhouse at the Villas, and to have been able to procure a limited amount of some unbelievable wines. For those with reservations, a reminder – this event is planned for **Friday, April 20, 6:30 to 8:30 p.m., and please remember to bring 4 wine glasses per person.**

Now then, if you have signed up, or for those who may still get a reservation, here are the wines we'll be pouring – for the Cab Francs, in two flights of four wines each:

- 2009 Kestrel Vintners Pinot Gris – entry wine
- 2007 Barrage Cellars Boushey Vineyard Cabernet Franc
- 2008 Hard Row to Hoe Vineyards Burning Desire Estate Cabernet Franc
- 2008 Sheridan Vineyard Cabernet Franc
- 2008 Tero Estates Windrow Vineyard Cabernet Franc
- 2008 Walla Walla Vintners Columbia Valley Cabernet Franc, Weinbau, Sagemoor, Cordon Grove and Dwelley Vineyards
- 2009 Andrew Will Winery Ciel du Cheval Cabernet Franc
- 2009 Barrister Winery Columbia Valley Cabernet Franc, Chelle den Pleasant and Bacchus Vineyards

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Annual Meeting and "A Taste Prosser"

Tony Pennella
Member, TCWS Program Committee

Hey wine lovers, spring is here and the weather, inviting – what a great time to visit the Prosser-area wineries! They are ready to greet you with new releases that could become welcome additions to your wine cellar.

However, with the price of gas quickly approaching \$4.00 a gallon, you may be rethinking that wine-tasting road trip. But, we have a solution – the Wine Society will bring several Prosser-area wineries to you. So why not plan a "road trip" to **Kennewick's The Country Gentleman, Sunday, May 20, 4:30 to 7:00 p.m., for "A Taste of Prosser?"** This "tasting" will immediately follow the Wine Society's brief annual meeting. About a dozen or so Prosser-area wineries will be represented, pouring many of their excellent wines.

The Prosser area has been steadily growing and now boasts about 30 wineries. For of our tasting, we will be focusing on two areas – the Vintner's Village and the Wine and Food Park. The Vintner's Village, just off I-82 on the north end of town, is home to about a dozen wineries,



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April President's Message

Ted Davis, TCWS President



Wine Tasting Tips

With spring many people come out of “hibernation” and go wine tasting. Here are some tips I have developed over the years that might make your experience more enjoyable:

1. **Visit** – early or late in the season, that is, prior to June and after September, and consider going on a Friday or Sunday. Fewer people means the winery staff can be more attentive to you and to your questions.
2. **Bigger vs. smaller** – don't just stick with the big-name wineries. Plan a mix to include some smaller ones you have not previously visited.
3. **Focus** – taste only two to four varietals at each winery and take notes. Let your nose take the lead – aroma is half the wine experience ... and don't wear too much or, better yet, any aftershave or perfume.
4. **Ask questions** – ask the staff questions; most are well trained and love to educate.
5. **Eat** – take advantage of crackers, etc. at the wineries or bring your own cheese, fruit, breads, etc. This helps absorb the alcohol and cleanse your palate. Also, remember to drink lots of water between wineries.
6. **Have patience** – enjoying what you're sampling requires patience. Notice things like a wine's “legs.” Legs are what are left dripping down a glass after swirling. Thicker and longer legs are one indication of quality.
7. **Dump** – yes, it is OK to dump! Whether you dump a sample because you don't care for it, or as a way to control how much you consume, dumping is OK.
8. **Travel** – with friends and plan to discuss what each of you discovered at a particular winery. Also, planning ahead for a designated driver is always a good idea.
9. **Bring** – a cooler with cold packs for storing wine purchases. The heat of a trunk, which can become an oven, will destroy your wine purchases in short order, especially on warmer days.

See you out there.



Society Name Change

As announced in the March EVOE, the Wine Society's Board voted several years ago to begin calling our organization the Tri-Cities Wine Society. Previously, we did business as the Tri-Cities Chapter of the Enological Society of the Pacific Northwest. While the change has been used informally for several years, the Board is now recommending it become the Society's official name. The proposed change will be presented to members for a vote prior to the start of the Society's April 20 event. Note: This brief meeting is open to all Society members. You can attend the meeting without coming to the April event. And, should you want more details, see the March EVOE, page 3, which is posted on the Society's web site: <http://tricitiewinesociety.org/web/>.

Closed Out From A Society Event?

NOTE: The Wine Society's recent monthly events were sell outs. Our Program Committee is exploring how to expand future events; however, a STRONG SUGGESTION – if you read or hear about a Society event you are interested in attending, the message is SIGN UP EARLY!

Avoid SOLD OUT! Sign up for events EARLY!

Wine Facts and Trivia

- The center of Greek social and intellectual life was the symposium, which literally means “drinking together.” The symposium reflects the Greek fondness for mixing wine and intellectual discussion. (Steven Charters, *Wine and Society: The Cultural and Social Context of a Drink*)
- The first planted grapes in the U.S. were in California at Mission San Diego in 1769 and the first commercial winery was established in 1823 in Missouri. (www.laboiheme.com/wine)
- *Bonbonne* is the French word for a large glass jar used for storing small lots of wine. Bonbonnes, which can hold up to 6.5 gallons, are typically used when the producer does not want the wine to be influenced by oak flavors or by oxygen. (2012 *Wine Page-a-Day Calendar*)

Wine Quotations for April

- What though youth gave love and roses, age still leaves us friends and wine. (Thomas Moore)
- Fermented beverages have been preferred over water throughout the ages; they are safer, provide psychotropic effects, and are more nutritious. Some have even said alcohol was the primary agent for the development of Western civilization, since more healthy individuals (even if inebriated much of the time) lived longer and had greater reproductive success. (Dr. Patrick McGovern, *The Origins and Ancient History of Wine*)
- If heaven loved not the wine, a Wine Star would not be in heaven; if earth loved not the wine, the Wine Spring would not be on earth. (Li Po, Chinese poet, A.D. 702-762) ♦



Taste Back – Open That Bottle Night 13

Mary Binder
Member, TCWS Board of Directors
Event Co-Chairman

It was another Society **sold-out event** – in fact, more than sold out! It was the Society's 3rd annual participation in a now worldwide event in its 13th year – Open That Bottle Night. Sunday evening, March 4, found 49 Society members, one Society guest, and our The Country Gentleman hosts, Steve and Shirley Simmons, enjoying a wide variety of wines from around the world, delicious food wonderfully prepared, presented and served by the restaurant's culinary and wait staff, and great conversations and stories about the wines participants brought to share.

About three quarters of participants completed comment cards. From the feedback received: the event met expectations; participants enjoyed the stories; many found the food good to excellent to superb with excellent presentation and excellently served; some wanted to taste even more wines; and all noted they'd attend a similar event. Besides the OTBN co-chairs, the Society's Program Committee appreciates such feedback, especially for planning future events.



From Croatia, Greece and Spain, to California, Oregon and Washington, guests had from more than 30 wines to select for their "tastes." Most were red, but there were also some intriguing whites. And while most were purchased when participants traveled to a particular location, others were either a gift, something from a wine club shipment or something purchased just "because." The oldest were from 1985 and 1986, another was from 1997, with the remainder covering from 2000 to 2010. Bottom line – something for everyone who attended, and all with a story!

Finally, a special thank you to all who participated, and to Steve and Shirley Simmons and their staff – wine, stories and food were great for our Wine Society's 3rd annual OTBN. ♦

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Award-Winning Washington Cabernet Franc: Taste and Learn

- 2009 Spring Valley Vineyard Katherine Corkrum Cabernet Franc, Estate Bottled

We will be serving these wines with small, individual appetizers. With the first flight of wines, we will serve Cougar Gold cheddar cheese, and Italian cold cuts, including Sopresetta, mild and hot Coppa and Cigini. We'll also have pizza with chopped tomatoes, black olives, Italian sausage, basil and pepper jack cheese.

The second flight of Cab Francs will be accompanied by lamb meatballs, Camembert cheese with mushrooms, and a Fontina cheese. Also with the second flight, we will serve a raspberry French silk bar, which should complement those Cabernet Francs, too! This may sound like a lot of food, but remember, the portions will be small, so this should not be construed as a dinner.

A speaker – yes! We feel fortunate to have Gordy Venneri, Walla Walla Vintners' winemaker, scheduled to speak at our event. Walla Walla Vintners was one of the first wineries in the State of Washington to produce Cabernet Franc. We are very much looking forward to Gordy's presentation.

So there you have it ... wonderful wines, great food, and an informative and interesting speaker! Hope to see you there, and again, **don't forget to bring 4 wine glasses per person!** ♦

AWARD-WINNING WASHINGTON CABERNET FRANC: TASTE AND LEARN Chairmen: Lois McGuire and Ken Kramer

Date: Friday, April 20
Time: 6:30 to 8:30 p.m.
Location: Canyon Lakes Clubhouse at The Villas
3701 West 36th Street, Kennewick
Price: Members, \$35; guests, \$40
Limit: 34
Type: Sit-down seminar with speaker
Bring: 4 wine glasses per person
(2 flights, 4 wines each)

Cutoff date: Tuesday, April 17
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, April 17.** ♦



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Annual Meeting and “A Taste Prosser”

including The Winemaker’s Loft, an incubator where six emerging winemakers have tasting rooms. The Wine and Food Park, east of downtown Prosser, at I-82 exit 82, includes another group of wineries. Together, these two areas represent some of Prosser’s most exciting and inventive wineries, producing prize-winning varietals and Rhone-, Bordeaux- and Spanish-style blends.

Following the annual meeting, during which Wine Society President Ted Davis and other Society officers will deliver a short “State of the Society,” we will adjourn to the restaurant’s banquet room. Set up as a mini “wine festival,” participants will have an opportunity to sample several wines from the wineries represented. Strolling among the tables, they will be able to visit with winery representatives, get information, sign up for mailing lists or wine clubs, and even order wine to be shipped or picked up at a later date. To complement the wines, The Country Gentleman will be serving an assortment of appetizers, and will have two tri-tip carving stations.

So, come for a quick update on what the Tri-Cities Wine Society has been up to this past year and what we are planning for the future. Then, stay for “A Taste of Prosser.” Enjoy an evening of socializing with friends and fellow Society members, and sample some of the Prosser area’s new and exciting wines. **The annual meeting is open to all Society members, but reservations are needed for “A Taste of Prosser.”** Look for final details in next month’s EVOE, including a list of wineries and their wines, and more details on the appetizers. **Note: the Society’s recent events have been sellouts; therefore, recommend reserving your spot now; and, why not invite some friends to enjoy our “A Taste of Prosser!”** ♦

ANNUAL MEETING & “A TASTE OF PROSSER”

Chairmen: Tony Pennella and Sandra Stanley

Date: Sunday, May 20
Time: 4:30 to 7:00 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: meeting (sit down); learn about Prosser-area wines (stand up)
Bring: Desire to learn
Cutoff date: **Monday, May 14**
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, May 15.** ♦

Save the Date Bus Trip to Walla Walla Wineries

Yes, leave the driving to us, well, not exactly Society “us” but certainly “us” as in a bus company! When? **Saturday, July 21.** Details are still being worked out, but do include winery stops and tasting, and of course food. So, keep watching for more details in future EVOEs. ♦

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 Washington 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. ♦

Coming up on Sunday, June 17 Exploring the Wines of Tuscany

Tuscany, the birthplace of the Italian Renaissance, is renowned for picturesque landscapes, great art, music and literature, as well as its wine. Tuscany is one of Italy’s most important wine regions where the noble grape Sangiovese dominates. While both red and white wines are produced here, red wines make up around 80% of the region’s wine production, with Sangiovese and its many clones the most widely planted red grape. Trebbiano represents the most widely planted white grape.

At our June 17 event, we will be tasting some of the great wines that built Tuscany’s wine reputation. All are premium wines from prestigious producers, and all are DOCG wines, with the exception of Tignanello, one of the first Super Tuscan wines. For white wine, we will taste a Vernaccia di San Gimignano. While this wine is not well known here in the United States, it is one of Italy’s most distinctive white wines.

Other interesting facts you will learn is that Cabernet Sauvignon has been grown in Tuscany for 250 years, long before the Super Tuscan phenomena of the late 20th century. You will also learn about Italian statesman, Baron Bettino Ricasoli who developed the first modern formula for Chianti more than 100 years ago. Further, you will discover some great wines made from the Sangiovese clones Prugnolo Gentile and Brunello.

Watch for more details in future EVOEs. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

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

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

Award-Winning Washington Cabernet Franc: Taste and Learn – Friday, April 20

Members \$35
Guests \$40
 Number of members attending ____
 Number of guests attending ____
 Limit: 34
 Would like to help at the event

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

Annual Meeting and "A Taste of Prosser" – Sunday, May 20

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 _____

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

NEW! Membership Renewal Invoices

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://tricitiewinesociety.org/web/>
 to access the latest *EVOE*.

Effective in February, the Tri-Cities Wine Society implemented a membership renewal invoice system. The goal is for members to receive an invoice in the month prior to their annual renewal date. Society memberships are for one year.

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

Update! Society History Committee

The committee has been meeting regularly, focusing on gathering and consolidating everything from posters to photos, and discussing how best to organize, store and possibly display some items. Watch for updates in the *EVOEs*. If you have items you would like to donate, consider donating or just have questions about what you have, please contact Jerri Main, 509-375-0211. ♦

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



2012 April Wine Events Around The Pacific Northwest

Marian Call Concert at Airfield Estates Winery, April 5, Prosser. Marian Call will be performing live at Airfield Estates. Marian is a tremendously talented singer-songwriter from Alaska. She delivers whimsical Alaskan folk funk, and has toured all 50 states and most of Canada. Location: Airfield Estates, 560 Merlot Drive. Time: 7:00 p.m. Cost: Free. \$10 artist donation recommended. For more information, contact Lori Stevens at 509-786-7401, e-mail info@airfieldwines.com, or go to <http://www.airfieldwines.com/events>.

Sensory Evaluation for Wine Enthusiasts, April 19, Walla Walla. Dr. Ann Noble, Professor Emeritus of Enology, UC Davis, will lead this educational hands-on seminar focusing on the Wine Aroma Wheel and Descriptive Analysis of Wine. Participants will have the opportunity to evaluate both red and white wine varieties during the class. Cost: Fee of \$195 includes course materials, wine aroma wheel, lunch, wine samples and a comparative tasting with Dr. Noble. Location: The Center for Enology and Viticulture, 3020 Isaacs Avenue. For more information, contact Wanda Williams at 509-524-5170, e-mail wanda.williams@wwcc.edu.

Winemaker Dinners at Steppe Cellars, April 21 & 28, Sunnyside. Make reservations to attend one of Steppe Cellars annual winemaker dinners, an evening with the winery owners, winemaker, and Bon Vino's Chefs Roger and Joreen, who always deliver an outstanding meal. With 2 wines with each course, you can compare a variety of flavors. Location: 1991 Chaffee Road. Cost: \$65 per person. Time: 6:30 p.m. For more information, contact Susan Garrison at 509-830-8891, e-mail steppecellars@steppecellars.com, or go to <http://www.steppecellars.com>.

Passport to Woodinville, April 21-22, Woodinville. This annual spring event offers wine lovers an opportunity to swirl, sip and sample their way through an exciting array of new and current releases at more than 30 participating wineries. Early reservation has passed; now, a 2-day pass is \$75 and a 1-day pass \$65. Tickets are available online at brownpapertickets.com. For more information, contact Gretchen Smith at 425-205-4394, e-mail gsmith@woodinvillewinecountry.com, or go to <http://www.woodinvillewinecountry.com>. ♦

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

carolynnewmammann@gmail.com

Need any info? Have an idea?
Contact us!

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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Richland, WA 99352

