



### COMING EVENTS

**Sunday, April 13**

**Grenache, Mourvèdre, Syrah Blends**

**Sunday, May 18**

**Annual Meeting & Washington Rising Stars**

**Sunday, June 29**

**Noble Nebbiolo**

### INSIDE THIS EDITION

<b>Grenache, Mourvèdre, Syrah Blends</b>	<b>1,3</b>
<b>Annual Meeting &amp; Washington Rising Stars</b>	<b>1,3</b>
<b>President's Message</b>	<b>2</b>
<b>Taste Back: Affordable Sparkling</b>	<b>4</b>
<b>Noble Nebbiolo</b>	<b>4</b>
<b>Sign-Up Coupons</b>	<b>5</b>
<b>Progressive Dinner</b>	<b>6</b>

## Grenache, Mourvèdre, Syrah Blends

*Ken Kramer and Lois McGuire*  
**Event Co-Chairs**

The clock is ticking, so if you've not made a reservation, time is running out to sign up for the "GMS" blends event **Sunday, April 13, Fat Olives Restaurant, Richland, 4:00 to 6:00 p.m.** We believe you don't want to miss out on this tasting of Grenache, Mourvèdre and Syrah blends, one of Washington State's hottest trendy blends. As this newsletter goes to press, there are just a few openings!

In the March *EVOE*, we provided 10 reasons why you'd want to attend this tasting – that is, information about the 10 wines we'll be pouring. Again, we'll start with the 2010 à Maurice Cellars, Boushey Vineyards, Grenache from Walla Walla. Then, we'll have 3 flights.

**First will be 3 Châteauneuf du Pape wines from France's Rhône Valley:** the 2006 Cuvée du Vatican Châteauneuf du Pape Reserve Sixtine; 2007 Domaine de Cristia Châteauneuf du Pape Renaissance; and, the 2010 Domaine Chante Cigale Châteauneuf du Pape. These are all "rated" wines and good examples of the GMS blend, which has become widely imitated in many parts of the world.

**The next flight – 3 Washington Rhône-style blends:** 2009 Brian Carter Cellars Byzance from Woodinville; 2010 *Domaine Pouillon* KATYDID from Lyle; 2010 Gramercy Cellars The Third Man from Walla Walla. We selected these wines for their popularity, ratings and competitive price points.

**The last flight will have 2 Australian wines and a California blend.** From Australia, the 2010 Hewitson *Miss Harry* and 2008 Torbreck *The Steading*, both from the Barossa Valley. From California, the 2009 Williamson Wines *Enchant Trinity*.

*(Continued on page 3)*

## Annual Meeting & Washington Rising Stars

*Floyd Hodges and Gudrun Parker*  
**Event Co-Chairs**

Did you miss the Wine Society's November annual Tri-Cities Wine Festival? Or if you attended, are you ready for a mini festival to help carry you through until this November's festival? Either way, following a short annual meeting **Sunday, May 18, at The Country Gentleman, you can get a wine-festival fix!**

But before getting into those details, the Society's annual meeting will start at 4:30 p.m. President Ted Davis will lead the brief meeting, providing an overview of the Society's status. As President Davis has said, we had a successful year and have more exciting events planned for 2014. All Society members are welcome. **No reservation needed to attend just the meeting.**

Then to the mini wine festival! As this *EVOE* goes to press, 13 relatively new Washington wineries are scheduled to pour samples of up to 3 wines of their choice. Wineries currently include: Frichette Winery; Ginkgo Forest Winery; Mackey Vineyards; Monte Scarlatto Estate Winery; Pacific Rim Winemakers;



*(Continued on page 3)*

## April President's Message Ted Davis, TCWS President



### Pairing Fast Food With Wine

Texture is the factor when pairing “fast food” with wine. Most such foods are designed to have creamy texture, not a lot of bite and are dominated by a certain softness. Burgers, as a group, are more about the meat-based flavors and softness. Because of this, “softer” wines work well, such as a Merlot with a Big Mac. KFC lovers should consider a Pinot Grigio with the bucket. For those fries, a dry Prosecco will not overpower but will cut through the salt and fat. Like chicken burritos? Try a Riesling or light Rosé. An oaky Chardonnay goes great with a Whopper as it cuts the mayo and meat’s fat. So no matter what your favorite happens to be, remember, there is a wine to go with it. (Excerpted from *Best Wines for Fast Food*, Elena Ferretti, Fox News)

### Walla Walla Wine at White House Dinner

Long Shadows 2009 Chester-Kidder Red Blend was on the menu for the White House state dinner, February 11, for French President François Hollande. Chester-Kidder is one of 7 signature wines under the Long Shadows umbrella, which was founded in 2003 by former Chateau Ste. Michelle CEO Allen Shoup to bring international winemakers to the Columbia Valley. Chester-Kidder winemaker Gilles Nicault is French. His wine is a blend of locally grown Cabernet Sauvignon, Syrah and Petit Verdot grapes. It's barrel-aged for 30 months. Nicault describes it as a “smooth, refined wine with a lot of flavor and complexity.” (Excerpted from *The Columbian*, February 11)

### News Flash: Wine in a Beer-Style Can

Like the thought of chugging Pinot Noir out of a beer-style can? The Union Wine Company in Portland thinks you will. Test marketing at a Portland Seafood & Wine Festival found it to be a hit. According to the company, they wanted to come up with a product that embodied its philosophy of making a great wine minus the fuss. As they say on the back of the can, “We believe what goes into the glass is more important than the glass it is being poured into.” As a plus, it saves them about 40% on packaging costs. (Excerpted from Fox News)

### Wine Quotations for April

- I tried to drown my sorrows but the bastards learned how to swim. (Author Unknown)
- And Noah, he often said to his wife when he sat down to dine, “I don’t care where the water goes if it doesn’t get into the wine.” (Gilbert K. Chesterton, 1874-1936)
- I like to drink wine more than I used to. (Vito Corleone in *The Godfather*, 1972)

### Wine Trivia for April

- **Question:** What country was the first to widely accept the Stelvin® screw cap as an alternative to corks?

**Answer:** Switzerland. Though wine producers in Australia and New Zealand attracted much attention in 2000/2001 bottling light whites with these caps, Switzerland was the first country to adapt such caps in 1970, bottling a light white wine known as Chasselas. By 1995 it was estimated that they were using more than 60 million of these caps per year. (Wine Lovers Calendar)



- **Bordeaux:** The name Bordeaux comes from *au bord de l'eau* (“beside the waters”), a reference to the fact the Bordeaux lies along the path of 3 of France’s most important rivers, the Gironde, Garonne and Dordogne; and, the Atlantic Ocean is only about an hour’s drive from the region. All this water plays an important part in the success of these wines. Because it could be more easily transported by barge and ship than by wagon, Bordeaux wines were the first French wines to receive recognition beyond the French borders, and as early as the 13<sup>th</sup> century. (Wine Lovers Calendar)



### Wine Festival Volunteers Needed

As our Tri-Cities Wine Festival continues to grow, the need for volunteers also grows. Help is needed during the months before the Festival, the week of, the day of, and during the event for a wide variety of tasks. Some can even be done from home! Call me if you want to know more and/or are interested in volunteering. Ph: 627-2615. ♦



Welcome New Members

Ryan & Jennifer Ollero



Join us on  
Facebook

Visit the Wine Society Facebook page at  
<http://tinyurl.com/kb846n>

It’s another great place to find out what’s happening!

(Continued from page 1)

## Grenache, Mourvèdre, Syrah Blends

Through the entry wine and the flights, our event's focus is to learn more about styles, terroir and the varietals used for these blends, all while enjoying the wines! From various wine sources, Grenache is a pale red juice with soft berry scents and a bit spicy; Syrah, or Shiraz, gives the blend body, earthiness, black fruit flavors and pepper, and adds color, tannin and balance; and, Mourvèdre contributes structure and acidity with flavors of sweet plums, roasted game and hints of tobacco.

To help us learn more about these varietals and Rhône blends, we have enlisted Coke Roth, a local wine aficionado and noted wine judge. Coke has judged many wine competitions, including our own Tri-Cities Wine Festival, and has a very comprehensive knowledge of Rhône blends from throughout the world.

Food! Of course!! To enhance the wine-tasting experience, we will be serving a plate of appetizers, enough to see guests through the 3 flights. On each plate, 4 cheeses – a Saint Agur Blue; a P'tit Basque, sheep's milk cheese; a Brillat-Savarin triple-crème, brie-style cheese; and, a Tête du Moine cheese with a history dating back 8 centuries from the Jura Mountains. With the cheeses, we're planning a grilled lamb skewer with tzatziki sauce; a French-country terrine; and sliced, smoked ahi tuna.

So, with Rhône-style blends becoming the "go-to-red blend" for more and more wineries, here is a chance to see first hand why this is happening! We hope you are planning to join us! Again, there are just a few spaces left so don't wait to make your reservation. ♦



## Grenache, Mourvèdre, Syrah Blends Co-Chairmen: Lois McGuire & Ken Kramer

**Date:** Sunday, April 13  
**Time:** 4:00 to 6:00 p.m.  
**Location:** Fat Olives Restaurant  
255 Williams Blvd., Richland  
**Price:** Members: \$55; guests, \$60  
**Limit:** 44  
**Type:** Sit down  
**Cutoff date:** Tuesday, April 8  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **April 10**. ♦

EVOE April 2014

(Continued from page 1)

## Annual Meeting & Washington Rising Stars

Palencia Wine Company; Plumb Cellars; Prosser Vineyard & Winery; Purple Star Wines; Robison Ranch Cellars; Sinclair Estate Vineyards; Sol Stone Wine; and, Thomas O'Neil Cellars. Again, all are relatively new, small and ones we believe will rise in prominence – that is, rising "wine" stars! Yes, several were at the fall Tri-Cities Wine Festival! The tasting will also include The Country Gentleman's popular and extensive appetizer buffet. More details about the wineries and food will be in the May EVOE. **Reservations are needed to attend the mini wine festival.**

So, we recommend getting your reservation in for this event. With the number of wineries expected and the number of wines, we are confident you'll find something your palate will like! Also, if past such events are a benchmark, we know you won't be disappointed! You'll find the sign-up coupon on page 5. Cheers! ♦

## Annual Meeting & Washington Rising Stars

Chairmen: **Floyd Hodges & Gudrun Parker**

**Date:** Sunday, May 18  
**Time:** 4:30 to 7:00 p.m.  
**Location:** The Country Gentleman Restaurant & Catering  
9221 W Clearwater Ave., Kennewick  
**Price:** Members: \$30; guests, \$35  
**Limit:** Unlimited for meeting,  
59 for mini wine festival  
**Type:** Educational: Meeting (sit down)  
Learn about the wines (stand up)  
**Bring:** Desire to learn and enjoy  
Optional: your own wine glasses  
**Cutoff date:** Tuesday, May 13  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, May 13**. ♦

The 36<sup>th</sup> ANNUAL TRI-CITIES WINE FESTIVAL

PRESENTED BY THE TRI-CITIES WINE SOCIETY & THREE RIVERS CONVENTION CENTER

WINE TASTING  
SILENT AUCTION  
JUDGED WINE COMPETITION  
FOOD PAIRINGS  
AND MORE

In addition to wine tasting, try a selection of your favorite REGIONAL & LOCAL microbrews!

SATURDAY  
NOVEMBER 15  
2014 6:30PM \$55 In advance or \$60 at the door

TIKETS AVAILABLE AT: [WWW.TRI-CITIESWINE.COM](http://WWW.TRI-CITIESWINE.COM) AND THE TRIVIA CENTER BOX OFFICE  
VISIT [WWW.THREERIVERSCONVENTIONCENTER.COM](http://WWW.THREERIVERSCONVENTIONCENTER.COM) FOR MORE INFORMATION.

THREE RIVERS CONVENTION CENTER VenuWorks NUMERICA PayneWest Tri-City Herald WINE PRESS

## Taste Back: Affordable Sparkling! Dolly Ammann, The Champagne Lady

My husband calls me the “Champagne Lady” because my favorite wine is Champagne. As a matter of fact, just give me any flute with a sparkling wine in it, and I am happy. Of course, with this proclivity, I could not resist signing up for and attending the “Affordable Sparkling!” event Sunday, March 23, at Anthony’s restaurant. I can tell you that I was not disappointed.

What a beautiful, sunshiny day it was to drink a nice selection of sparkling wines and enjoy some tasty appetizers with friends.

When we entered the banquet room at Anthony’s, we were treated to a Mimosa served in a giant glass with a straw – in case you are not familiar with the term Mimosa, it is a combination of sparkling wine and orange juice. This was a fun way to start the day. At our table, there was a discussion about the straw. The question was – is it better to drink the Mimosa with a straw or without. We did not have a consensus on this point.

Wine Society President Ted Davis guided us through the tasting giving us some particulars about the wineries and the winemaking process for each sparkling.

The first wine in the opening flight was the ever-familiar Domaine Ste. Michelle NV Brut, sporting its new label and new name – Michelle. With 11.5% alcohol, it is a blend of 68% Chardonnay, 19% Pinot Noir and 18% Pinot Gris. It is aged 18 months on the lees. Next was an outstanding wine from Argyle in Oregon’s Willamette Valley. With 12.5% alcohol, it is a classic blend of 55% Chardonnay and 45% Pinot Noir. The grapes are chilled overnight before pressing. All of Argyle’s sparkling wines are vintage dated. The third wine was a Poema Cava Brut from Spain. With 11.5% alcohol, it is a blend of 40% Macabeo, 40% Xarel-lo and 20% Parellada. This wine was fresh and clean with citrus and apple aromas. It is made in the traditional French method with second fermentation in the bottle.

The appetizers served with this flight were excellent pairings with the wines. My favorite with all 3 wines was the salmon/mashed potato raft.

Before serving the second flight of wines, we took a break and went outside on the patio. This allowed the wait staff to refresh the tables and put the next flight in place. Everyone enjoyed mixing and socializing.

The first wine was Scharffenberger Anderson Valley Brut from California. With 12% alcohol, it is a blend of two-thirds Pinot Noir and one-third Chardonnay. It underwent full malolactic fermentation and rested in the bottle on the lees for 2 years. It had a wonderful creamy character with apple and honey notes. The second wine was the iconic Moët & Chandon NV Brut Imperial. It is a blend of Pinot Noir, Chardonnay and Pinot Meunier. The last wine was a Martini Asti DOCG from Italy’s Piedmont producer Martini & Rossi. It was the only wine in the group made by the Charmat process – second fermentation in tank prior to bottling. It was also the only wine that was sweet, being made from the Moscato Bianco grape.

A special thank you, Ted Davis and Kathleen McMullen, for a very nice event at a great venue with fine wine, good food and great service. ♦

## Save the Date Sunday, June 29 Noble Nebbiolo Tasting

Join us in June for a seminar featuring wines made from the noble Italian grape Nebbiolo. This elegant grape variety comes from northwest Italy’s Piedmont region where it makes 2 of the world’s most prestigious, pricey and age-worthy wines, Barolo and Barbaresco. It is a finicky grape variety that is difficult to grow outside its homeland.



Since very little Nebbiolo is grown successfully outside Italy, we are very fortunate to have Keith Pilgrim, owner and winemaker at Terra Blanca Estate Vineyard and Winery, as our guest speaker. Keith grows Nebbiolo on his estate and makes wine from it. He understands the complexities of this difficult grape and how to tame it.

We will have an interesting variety of Nebbiolo wines from Italy – Barolo, Barbaresco, Nebbiolo d’Alba, Gattinara, Sassella from the Valtellina and a Nebbiolo blend from Monferato – as well as wine from Washington State for you to taste and compare. Watch for more information in future EVOEs. ♦



## Program Ideas and Committee Members Welcome

The Wine Society’s Program Committee meets monthly to discuss future program ideas and plan upcoming events. Committee members include both board and non-board members. It also includes long-time Society members as well as fairly new members.

Sound interesting? Want to know more? Have ideas or suggestions for future programs? Feel free to contact Program Committee Chairman Chuck McCargar at 627-2210, or email him at [mccargars@charter.net](mailto:mccargars@charter.net). Yes, ideas and committee members welcome! ♦

# Event Sign-Up Coupons

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

## Grenache, Mourvèdre, Syrah Blends

Sunday, April 13

Members: \$55

Guests: \$60

Event Limit: 44

Number of members attending \_\_\_\_

Number of guests attending \_\_\_\_

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

**Note: Please provide phone & Email information!**

Willing to help at the event



## Annual Meeting & Washington Rising Stars

Sunday, May 18

Members: \$30

Guests: \$35

Annual Meeting: NO Limit

Limit mini wine festival: 59

Number of members attending meeting \_\_\_\_

Number of guests attending meeting \_\_\_\_

Number of members attending mini wine festival \_\_\_\_

Number of guests attending mini wine festival \_\_\_\_

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

**Note: Please provide phone & Email information!**

Willing to help at the event



## Membership Reminders



- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Ph: 509-783-8801; Email: [tcwinesocietymembership@gmail.com](mailto: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 Scott Abernethy (contact info, left).
- For the latest Society information and EVOEs: [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com) ♦

## 2014 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

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\* \_\_\_\_\_

## TCWS Event Policy

### Attendance Confirmation

No tickets will be issued. If 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. ♦

# 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!

[carolynewammann@gmail.com](mailto:carolynewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)



## Save the Date Sunday, July 13 Progressive Wine Dinner

With spring now here, summer is just around the corner. So, now is a good time to plan ahead and mark calendars for the Society's Sunday evening, July 13, event – a progressive wine dinner with 4-5 wineries participating from the Prosser Vintner's Village. Plans are in the works, but currently we plan on beginning the event in the winemakers' loft with appetizers or dinner courses, then move to another winery for the main course and finish at a final winery for dessert. The food will be either paired with a wine and/or involve a wine tasting.

Our area's long, warm summer evenings should be great for this "progressive" event at the Prosser Vintner's Village. So remember, mark your calendars for Sunday evening, July 13, and watch for more details in future *EVOEs*. ♦