



COMING EVENTS

Sunday, April 17

Wines from Mackey and Rasa Vineyards

Saturday, May 14

Annual Meeting & Pinot Noir, "Part Deux"

Friday, June 10

Washington Varietals – What's New

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Wines from Mackey and Rasa Vineyards

Ken Kramer and Lois McGuire

TCWS Member, Board Member & Event Co-Chairs

Why should you attend the wine society's **Sunday, April 17**, event? Oh, sure, you could go to Walla Walla and taste winemaker Billo Naravane's fantastic wines; BUT, you wouldn't get the same experience as you'll have in the Richland Shilo Inn ballroom, 4:00 to 6:30 p.m. Why, you ask? Because Billo's fantastic Mackey and Rasa vineyards wines will be paired with small-plate culinary creations by Columbia Catering's Chef Brian Hodges.

Many wine society members know Chef Hodges' father, Floyd Hodges – a past wine society president and long-time member. Also, many society members have followed Chef Hodges' Tri-Cities career through the years as a top-notch, outside-the-box, creative chef. Further, as a prelude to presenting his small-plate creations, Chef Hodges personally tasted the Mackey and Rasa wines we'll be featuring. We believe his creations will complement and bring out the best qualities of these wines.

Since wine is also classified as a food, this will not only be a wine-tasting experience, but also a complete gastronomic event that will enhance both the Mackey and Rasa wines, and Chef Hodges' small-plate tastings. So, the event promises to educate your palate in a way that neither the wines nor the foods by themselves can offer. As we become more aware of pairing food and wine, we also learn more about the characteristics of those wines that we enjoy.

The tasting will start with a Chardonnay as the entry wine. Then, on to the sit-down tasting, which will be 3 flights of 2 wines each paired with a small plate of Chef Hodges' culinary creations. Recapping from the March EVOE:

Flight One: This flight will pair Billo's Mackey Vineyard 2011 Syrah and the Rasa 2012 Principia Reserve Syrah with

Annual Meeting & Pinot Noir, "Part Deux"

Randy Schreiner, Mary Peters
Members, TCWS Board of Directors, Event Co-Chairmen



Well, spring is in the air, and maybe a little pollen, AND we are getting closer to the wine society's annual meeting and a fantastic tasting of Oregon and New Zealand Pinot Noirs. We have a great lineup that we are sure will give you an appreciation of Pinot Noirs from both areas. As was stated in the March EVOE, May is also Oregon Wine Month. With this in mind, what a perfect time for our Pinot Noir, "Part Deux," tasting right after the society's annual meeting! Recapping from last month's EVOE and some updates ...

If you've not already done so, mark your calendars for **Saturday, May 14, 1:30 to 4:00 p.m., Tri-City Country Club, Kennewick**. The annual business meeting will start at 1:30 p.m. The wine tasting will follow, and go



Photo of Pinot Noir vineyard in Central Otago, New Zealand, courtesy of Randy Schreiner.

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April 2016

President's Message

Ted Davis, TCWS President



Join the Society's Board

Your wine society is looking to expand its board of directors team. The board meets monthly and manages the society, its programs and its annual Tri-Cities Wine Festival. Sound interesting? Want to know more? You can call or email Vice President Lois McGuire (509-531-0035; loismcguire2b@gmail.com); Secretary Sue McCargar (509-627-2210; mccargars@charter.net); or, me (509-627-2615; teddavis21@charter.net). We can give you additional information and answer questions. Remember – you don't have to be a wine expert to be on the board ... just the desire to get more involved and have fun at the same time!

2015 State Wine Production Report

In a surprise, the overall grape production contracted slightly in 2015 to 222,000 tons, down 2 percent from 2014. Some growers attributed the decrease to a hotter-than-normal season, which resulted in smaller berries. However, the smaller berries will result in full-bodied, intense, fruit-driven wines. Most of the drop was in white grapes. Red-grape production actually rose from 107,700 tons in 2014 to 112,800 tons; and, Cabernet at 47,400 tons overtook Riesling at 44,100 for the first time. Other varietals with significant production in 2015 were: Chardonnay, 42,000 tons; Merlot, 35,200 tons; and, Syrah, 16,000 tons. Washington grape growers averaged \$1,142 per ton for all varietals, an increase of \$35 from the previous year. Of all varietals, Grenache received the highest at \$1,722 per ton. (Source: Washington Wine Commission)

Spain Now Top Wine Producer

Spain has recently, with 2.4 billion liters, knocked off France, with 2.0 billion liters, as the world's top wine-producing country. However, France's sales of 8.0 billion euros (\$8.7 billion) topped Spain's sales of 2.6 billion euros (\$2.8 billion). This is accounted for by a significant number of liters being in bulk sales for Spain, and France is Spain's top customer. It is said that Spanish bulk wine is bottled and exported as a French product. Also contributing to the results – Spanish wines are a great value, especially with the strong U.S. dollar. Spain's most popular wines are from the Ribera del Duero, Rioja and Priorat regions. (Lucy Bayly, NBC News)

April Wine Quotations

- If all be true that I do think, There are five reasons we should drink: Good wine – a friend – or being dry – or lest we should be by and by – Or any other reason why. (Henry Aldrich, English Scholar)
- Johann Wolfgang von Goethe, a famous German writer and statesman, once was asked which 3 things he would take to an island. He stated, "Poetry, a beautiful woman, and enough bottles of the world's fine wines to survive

this dry period!" Then he was asked what he would leave back if he could only take 2 things. "The poetry!" Surprised, he was then asked, "What would you leave back if only one was allowed?" Goethe thought for a couple of minutes and answered, "It depends on the vintage!"

Wine Facts

- Four large grape clusters are needed to produce one bottle of wine.
- The foot-stomping method is still used to produce many of the world's finest Ports.
- Only 20 of the 400 species of oak trees are used to make oak barrels for aging wine, with the average tree age being 170 years.
- You can find the word vineyard(s) more than 100 times in the King James Bible.

(Source for these facts: www.oenologist.com) ♦



Projected Events for 2016

May 14 – Annual Meeting and Pinot Noir, "Part Deux"

June 10 – Washington Varietals – What's New

July – Note: No July event

August – Summer Evening: Food, Friends & Frichette Winery

September – Picnic with Rosé

October – Bus Trip to Okanagan, B.C.

November 12 – 38th Annual Tri-Cities Wine Festival

December – Holiday Party

Note! Above events are projected. Look for EVOE updates and online, www.tricitieswinesociety.com.



Welcome New Members!

Rich & Jeanette Remington



Join us on
Facebook



Corene Hulse

Condolences to the Hulse Family



To long-time society members, Blaine and Loretto Hulse, and the entire Hulse Family, the society's thoughts and prayers are with you at this time. Corene's many years of dedicated support to the society, and its Tri-Cities Wine Festival and History Committee, will be cherished.

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Wines from Mackey and Rasa Vineyards

Chef Hodges' St. André duck confit and black currant, and a basil and prosciutto-wrapped Havarti cheese. The Syrah grape has contributed to some of Washington State's highest-rated wines for many years, and these are exceptional examples. They are dark purple in color and have great aromatics of dark berry fruits, pepper and spices. They also have a great tannic structure and a smooth finish with hints of dark berries, bacon and espresso.

Flight Two: This flight showcases 2 Rhône-style wines, the Mackey Vineyards 2009 Concordia and the Rasa Vineyards 2010 QED Convergence. These wines are reminiscent of southern-Rhône wines such as Châteauneuf-du-Pape and other "GSM" (Grenache, Syrah, Mourvèdre) wines being blended today in Washington State. They are very food friendly and will be presented with an herb-crusted smoked quail and rock shrimp with pancetta and sofrito. As you taste the wines and the culinary offerings, we're sure you will agree that these stunning wines work incredibly well with Chef Hodges' culinary pairings.

Flight Three: This last wine flight will have 2 of the Rasa Vineyards top wines – the 2012 Plus One, a Cabernet Sauvignon, and the 2012 Creative Impulse, a Cab/Merlot blend. These wines are big, bold Bordeaux-style wines. They are the type of wines typical from grapes in the best vineyards and from the best winemakers Washington State has to offer. To add to this experience, Chef Hodges is offering a mini chocolate cream cheese cake!

Finally, as we are limited in the number of attendees, we recommend getting in your reservation early to avoid disappointment. Then, come and experience an event showcasing top-notch wines from Walla Walla winemaker Billo Naravane and some incredible small-plate culinary creations from Columbia Catering's Chef Brian Hodges. Afterward, we think you will agree this was an event to remember. ♦



Wines from Mackey and Rasa Vineyards

Event Co-Chairs: Ken Kramer and Lois McGuire

Date: Sunday, April 17
Time: 4:00 to 6:30 p.m.
Location: Shilo Inn, ballroom
50 Comstock Street, Richland WA 99352
Price: Members, \$42.50; guests, \$47.50
Limit: 45
Type: Sit down
Cutoff date: Thursday, April 14
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Thursday, April 14. ♦



Washington Varietals -- What's New

Sue McCargar

Member, TCWS Board of Directors & Event Co-Chair

Want to know what's new, to try something new? Then join the society **Friday, June 10, at Anelare Winery.** We will be tasting some less-common varietals grown in Washington State, typically with small-planting acreages.

In the March *EVOE*, we wrote that Ken Robertson, in the Winter 2015 issue of *Wine Press Northwest*, talked about new wine varietals in Washington. Coke Roth, in the Spring 2016 issue of *Wine Press Northwest*, continues this thought. He makes a bid to his readers to try these varietals. For example, he mentions Pinot Blanc, Auxerrois, Albariño, Grüner Veltliner, Roussanne, Marsanne, Petit Verdot, Zweigelt, Ehrenfelser, and others.

You may be familiar with and/or have tried some of these. Others may be a new experience. Traditionally, most of these varietals have been used in blends, but they are now being produced in Washington on their own. We have already procured some of the above for the tasting and are in the process of selecting others. Look for more details in the next *EVOE*.

Our speaker will be James Mantone, Syncline Wine Cellars owner and winemaker, Lyle, Wash. Syncline specializes in Rhône varietals such as Picpoul, Mourvèdre, Cinsault, Cunoise and Carignan. We hope you will come and try some. As Coke says, "Variety is the spice of life." ♦



Photo by Eric Degerman, CEO of Great Northwest Wines, www.greatnorthwestwines.com.

Taste Back: Tempranillo – A “T, C & C” Event

Randy Schreiner
Member, TCWS Board of Directors,
Event Co-Chairman



Society members were treated to a Tempranillo “tasting, comparing and contrasting” event at the Gordon Estate Wine Bar in Pasco, Sunday, March 20. After a refreshing and lively start with a Spanish Cava and time for guests to mingle, the “T, C & C” started with the first of 2 Tempranillo flights and tapas. Each flight had a Spanish Tempranillo and 2 from the Northwest. To accompany each flight, the wine bar staff served 3 tapas. Then, a surprise – a complimentary tasting of the 2013 Gordon Estate Tempranillo to “T, C & C” with the 2008 Gordon Estate Tempranillo.

So what was the favorite wine? By the slim margin of just one vote, the 2008 Gordon Estate Tempranillo! Right behind it was the Spanish 2010 Marques de Murrieta. All the other wines did receive votes, too, as favorites of a few individuals; however, the Gordon Estate and Murrieta were clearly the crowd pleasers. Once again, the feedback reveals that palates differ, and that is OK!

A majority of people seemed to prefer the Spanish wines with the tapas and the Northwest wines by themselves. The favorite tapas were the fried goat cheese with caramelized onions, followed by the chorizo in puff pastry and stuffed pork roulade.

An interesting tapa was the beef tartare with egg yolk. Some people enjoyed it, others not so much; but, a few guests did change their minds when they paired it with the Spanish wine! Yes, interesting.

Stephen Hartley and the Gordon Estate Wine Bar staff did a spectacular job in preparing and serving the wine and tapas, helping to make this event a great success. Thank you to them! Also, this was the first TCWS event at this wine bar. From comments received, there should be more! ♦

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Annual Meeting & Pinot Noir, “Part Deux”

from 2:00 to 4:00 p.m. The Club’s director of hospitality, Sarah Barnes, is preparing a menu of “light-fare” tastings to accompany the wine flights.

For members wanting to attend just the meeting, reservations are not needed, but helpful, and there is no cost. However, members wanting to attend the tasting **MUST** have a reservation. The reservation coupon is in this newsletter, and will also be in the May *EVOE*. We recommend getting your reservations in early as this is a popular event and promises to sell out early.

Looking to the event, attendees will be treated to a sampling of Oregon Pinot Noirs from both long-established wineries and a couple of “up and comers.” Also, we are bringing back the favorite Pinot from the wine society’s September Pinot Noir event, the *Domaine Drouhin 2013 Dundee Hills Pinot Noir*.

Besides the Oregon wines, we are planning to have Pinots from 3 areas of New Zealand, plus a surprise wine! Some of these wines are a challenge to get, but we have the lineup, and are ready and anxious to treat you to an afternoon of great Pinot Noirs.

Keeping with the “Oregon and New Zealand” theme, we will start the event with a New Zealand Sauvignon Blanc. Why? Because the winemaker is Oregonian but making this Sauvignon Blanc in New Zealand! Come and learn more!

For our first Pinot Noir flight, we will compare an Oregon and a New Zealand Pinot, served with some light snacks. The next flight will be the Oregon Pinots served with a light fare of salmon. The final flight will be the New Zealand Pinots served with a small plate of lamb.

Last year was the 50th anniversary of the first Pinot Noir planting in Oregon’s Willamette Valley. We celebrated this anniversary with the society’s September Pinot Noir event. The feedback we received from many attendees was to have a “Part Deux.” So, we are! Again, mark your calendars, if you’ve not already done so, for **Saturday, May 14**, and help us celebrate Oregon Wine Month. Further, as several wine society members have been to “the Land of the Kiwis,” they should have some great stories to share.

We hope this information has peaked your interest and anticipation. Stay tuned for next month’s *EVOE* as we’ll provide you more wine details. ♦

Annual Meeting & Pinot Noir, “Part Deux” Event Co-Chairs: Randy Schreiner & Mary Peters

Date: Saturday, May 14
Time: 1:30 to 4:00 p.m.
Location: Tri-City Country Club
314 North Underwood Street,
Kennewick WA 99336
Price: Members, \$47; guests, \$53
(No charge to just attend the meeting.)
Limit: 48
Type: Business meeting, educational
Bring: Interest in learning
Cutoff date: Tuesday, May 10
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, May 10.** ♦

Event Sign-Up Coupons

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

Wines from Mackey and Rasa Vineyards

Sunday, April 17

Members: \$42.50 Guests: \$47.50

Event Limit: 45

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

Annual Meeting & Pinot Noir, "Part Deux"

Saturday, May 14

Members: \$47 Guests: \$53

Event Limit: 48

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Attending Business Meeting Only

Member _____

Member _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

2016 Membership Application or Renewal

New

Renewal

Single: \$ 25

Couple: \$ 35

Referred by: _____

How would you like to receive the EVOE newsletter?

Email (current Email address requested*)

U.S. mail

Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

Tri-Cities Wine Society Event Policy

Attendance Confirmation

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

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

Courtesy

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

Guest Policy

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

Liquor Consumption

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

Minimum Age 21 at All Events

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

Event Refund

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

Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839; Email: tcwinesocietymembership@gmail.com.
- Memberships are for a year; the Society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Scott Abernethy (contact info, above).
- For the latest Society information and EVOEs, visit www.tricitieswinesociety.com. ♦



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

*Need any info? Have an idea?
Contact us!*

carolynewammann@gmail.com

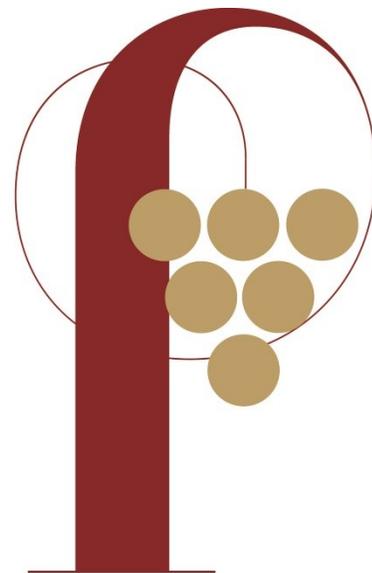
*This newsletter is also available on the
web at www.tricitiewinesociety.com*

Looking Ahead! Summer Evening: Food, Friends & Fricchette

Fricchette Winery is one of the newest additions to Red Mountain. The wine society featured some of Fricchette's first vintage releases at its mini-wine festival, "Washington Rising Wine Stars," after the annual meeting, May 2014. Since then, Greg and Shae Fricchette have expanded their offerings of Bordeaux varietals and blends; and, Charlie Hoppes – a name familiar to many – is their winemaker.

The Fricchette's facility off Red Mountain's Sunset Road is perfectly suited for our July/August summer event. Fricchette Winery has a cozy tasting room that opens up to a large covered patio. **Our event is tentatively scheduled for the weekend of August 12-13.** Watch for a final date in future EVOEs. We will be pairing Fricchette wines with backyard BBQ-style food. You won't go home hungry!

Once again, watch for the final date for this wine society summer wine-and-dine event in future newsletters. **(Note: No July event.)** And, you may want to bring a camera – the sunset views across the vineyards of the surrounding hills can be spectacular! ♦



FRICHETTE