



COMING EVENTS

Sunday, April 29
Syrah: Washington vs. The World

Sunday, May 20
Annual Meeting, Award-Winning Wines

Saturday, June 16
An Afternoon in the Vineyard

INSIDE THIS EDITION

Syrah: Washington vs. The World	1,3
Annual Meeting, Award-Winning Wines	1,3
President's Message	2
An Afternoon in the Vineyard	3
Taste Back: Sippin' Cider	4
Event Registration	5
Bastille Day Party	6

Syrah: Washington vs. The World

Tony Pennella
Member, TCWS Board of Directors, Event Chairman

As I wrote in the March EVOE, the society's April event is combining 2 program ideas from members into one event – a Syrah tasting and Washington wines vs. the world. The event is **Sunday, April 29, 2:00 to 4:00 p.m., CG Public House, Kennewick**. Have you made your reservation?

We will taste and compare 6 Syrahs in 2 flights – 2 from Washington and 4 from around the world, including from France, Australia, South Africa and Mexico. Last month's EVOE explored the 4 around-the-world wines. This month we will focus on the Washington selections, both 2014 vintages – the Columbia Crest Reserve Syrah, Coyote Canyon Vineyard, Horse Heaven Hills Appellation, and the DeLille Cellars Signature Syrah.

Wine writer Andy Perdue described the 2014 wine harvest as “record setting – warm, early and abundant – producing a superb vintage of reds. The warm weather ripened the fruit early and a cool fall enabled winemakers to leave it on the vine a little longer to develop more complex flavors. Growing conditions could not have been much more ideal.” (Source: *Andy Perdue, The Seattle Times*)

The Columbia Crest selection is: 96 percent Syrah and 4 percent Grenache; 14.5 percent alcohol; and, aged for 19 months in neutral oak barrels. The *Wine Advocate* has given it a 90-point rating. Tasting notes from winemaker Juan Munoz-Oca include, “This Rhône-style Syrah delivers rich aromatics of huckleberry, lavender and smoke that capture the essence of Syrah from this region. Replete flavors of supple blueberry and plum lead to a distinctive blueberry finish and refined, ripe tannins.”

The DeLille Cellars selection is 98 percent Syrah and 2 percent Viognier. It is sourced from 2 vineyards, with

Annual Meeting, Award-Winning Wines

Ted Davis
TCWS President, Event Co-Chairman



This year's annual meeting and monthly wine society event will be **Sunday, May 20, Horn Rapids Golf Course Clubhouse, Sage Room Banquet Center, 1:30 to 4:30 p.m.** As in past years, we will start with a meet-and-greet social with fellow members then continue with the annual business meeting – a society bylaws requirement. The meeting typically takes about 30 minutes during which officers and committee chairmen will provide 2017 summary reports. **Note: all members are invited to the annual meeting. There is no cost to attend just the annual meeting. Please indicate on the registration coupon if you are only attending the meeting.**

As at last year's meeting, we will have a selection of award-winning wines from past Tri-Cities Wine Festivals. Food will be catered by Chef Amy Davis. A yummy, gourmet menu is being finalized. Look for it in the May EVOE.

Also included will be a fun, interactive activity such as a trivia contest as we did last year, or a “heads/tails” contest. (Don't know what a “heads/tails” contest is? How about – great fun with no talent needed!) Prizes? Of course! So, join us and potentially be a big winner. Then, too, as we did at last year's event, we will solicit suggestions for future society events.

May 20 – time to mark your calendars and complete the reservation coupon on page 5. And, for our planning purposes, please ensure to indicate on the coupon if you will be attending only the meeting. **For those attending the wine event, please bring a wine glass.**

Look forward to seeing you. Questions? Please feel free to email me at: teddavis21@charter.net. ♦

(Continued on page 3)

(Event Box on page 3)

April 2018

President's Message

Ted Davis, TCWS President



2017 Washington Crush

Washington's 2017 grape production totaled 227,000 tons, a 16-percent decrease from 2016. Again, Cabernet Sauvignon at 62,200 tons, or 27 percent of the total, was the top varietal with Chardonnay second with 39,300 tons, or 17 percent of the total. The top 3 reds – Cabernet Sauvignon, Merlot and Syrah – accounted for 57 percent of the total production, compared to 58 percent in 2016. Growers received an average of \$1,198 per ton, an increase of \$41 from 2016, with Petit Verdot receiving the highest average price per ton at \$ 1,700. (Excerpted from 2017 Grape Crush Report/C. Chonetee, director, Washington State Wine Commission Finance & HR)

April Wine Quotations

- When there is plenty of wine, sorrow and work take wing. (Ovid, *The Art of Love*, c. 8 A.D.)
- Wine had such ill effects on Noah's health that it was all he could do to live 950 years. Show me a total abstainer that has ever lived that long. (Will Rovers)
- A mind of the caliber of mine cannot derive its nutrients from cows. (George Bernard Shaw)

Using the Right Wine Glass

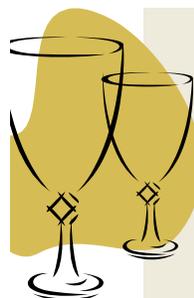
If you are a casual wine drinker, you're probably good with any wine glass you have; but, if you are considering taking it up a notch, you may want to reconsider what glass you are using. If you are using the same glass for a light-bodied Pinot Noir and a big, bold Cabernet Sauvignon, you might not be experiencing the fine qualities of either. However, contrary to what the folks at Riedel will tell you, you don't need a separate glass for every varietal you consume. Consider a style for your top favorite wines.

One of the reasons for separate glasses is the glass will deliver the wine to different parts of your palate. The back of your palate is the back door to your nasal cavity, and the sense of smell that's triggered when you swallow is the key to how you experience a wine. Riedel has spent years experimenting using physics to create a design that will bring out the best in a wine. In 2013 they proudly announced a Coca-Cola glass. Coke also announced they have designed their bottles to create smaller, longer-lasting bubbles and, presumably, a better product. (Excerpted from Fox News/J. Mercker)

On a personal note, at last month's cider tasting event, I was having difficulties identifying the apricot in the Tieton Apricot Cider from the straight-sided glass I was using. My wife was drinking the same cider using a traditional wine glass. I did a smell test from her wine glass and, wow! I was able to smell the apricot essences. I mentioned this to Mary Peters, our local wine society cider expert, and she told me several producers had suggested using a wine glass to consume their ciders could enhance the tasting.

April Wine Trivia

- Frequency of the common cold is reduced, or at least the symptoms are reduced, by moderate wine consumption. It is an exciting possibility that certain elements in wine could bolster immunity. Nobody would be surprised if it turns out to be those antioxidant compounds again. (David Bruce, M.D.)
- The word "toast," meaning a wish of good health, started in ancient Rome where a piece of toasted bread was dropped into wine. (Rackwine.com)
- Noble rot, or *pourriture noble*, is a benign type of grape fungus that actually sweetens some types of wine. (KISS: Guide to Wine, R. Joseph & M. Rand) ♦



Welcome New Members!

Rich & Arliss Redekopp

Christine McMahon

Teri Warner

Charles & Ivory Leininger



2018 Coming Events

April — Syrah: Washington vs. The World

May — Annual Meeting & Award-Winning Wines

June — An Afternoon in the Vineyard

July — Bastille Day Party

August — Rosé of Many Kinds

September — Albariño

October — Rhône-Style Wines

November — 40th Annual Tri-Cities Wine Festival & Volunteer Party

December — Holiday Party & Fortified Wines



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(Continued from page 1)

Syrah: Washington vs. The World

69 percent from Ciel du Cheval Vineyard, Red Mountain, and 31 percent from Boushey Vineyard, Yakima Valley. This wine is: 14.9 percent alcohol; aged for 20 months in French oak; and, co-fermented with 2 percent Viognier. The *Wine Enthusiast* rated it 91 points and Robert Parker rates it 92 points. The winery's tasting notes describe it as "Inky blue and black ... This is a great vintage for our Syrah, with incredibly generous aromas of raspberries, boysenberries, toasted sesame seeds, dried cherries, cigar box and tamarind. The flavors are also expansive with raspberries galore, fresh plums and smoky grilled meats."

Our event will be a blind tasting; that is, guests will see if they can match the wine to its country. It will be an informal, sit-down tasting with the food plated and served with each flight. CG Public House has put together a fabulous menu to pair with our wines. Each table will have a charcuterie board and the appetizers will be: honey-Dijon chicken skewers; gorgonzola meatballs; pulled-pork sliders; beef-tenderloin crostini; bacon-wrapped water chestnuts; and, spinach and artichoke pockets. We will end the event with a glass of Barnard Griffin Winery's 2016 Syrah Port!

Our committee has worked very hard to put together an event you are sure to enjoy. We are limited to 48. As our society events have been selling out, make your reservation soon so you don't miss out! I look forward to seeing you Sunday, April 29, for Syrah: Washington vs. the World.

(Program note: Glasses will be supplied. Please park in CG Public House's rear parking lot. We will enter through the rear entrance.) ♦



Syrah: Washington vs. the World

Event Chairman: Tony Pennella

Date: Sunday, April 29
Time: 2:00 to 4:00 p.m.
Location: CG Public House
9221 W. Clearwater, Kennewick
Price: Members, \$45; guests, \$50
Limit: 48
Type: Casual, educational, sit-down tasting
Bring: An open mind and a love of Syrah
Cutoff date: **Tuesday, April, 24**
Cancellation Policy: For a full refund, cancellation must be made by phone to Tony Pennella, 509-783-9919, on or before **Tuesday, April, 24.** ♦

Annual Meeting with Award-Winning Wines Ted Davis and Randy Schreiner, Event Co-Chairmen

Date: Sunday, May 20
Time: Members: 1:30 to 4:30 p.m.
Location: Horn Rapids Golf Course Clubhouse
Sage Room Banquet Center
2800 Clubhouse Lane, Richland
Price: Members, \$40; guests, \$45
Limit: 48 for the wine tasting event;
no limit to attend just the meeting
Type: Annual meeting; wine tasting
Bring: Wine glass
Cutoff Date: **Tuesday, May 15**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, May 15.** ♦



An Afternoon in the Vineyard

Chuck and Sue McCargar
Members, TCWS Board of Directors
Event Co-Chairmen

Saturday, June 16, we will tour Paul and Candy Gifford's vineyard near Benton City and learn what it takes to plant and manage a vineyard. The Giffords first planted their vineyard with the Grenache variety in 2015 and had their first harvest in autumn 2017. The grapes were sold to Shackelford Vintners in Snohomish and Bontzu Cellars in Walla Walla, both new wineries. Since that first year, the Giffords planted Counoise in 2016 and Mourvèdre in 2017.

Why did they choose these varieties? Did they do all the work themselves? How did they market the grapes? You can get the answers to these questions and more at our June wine society event – **An Afternoon in the Vineyard.**

Vineyards are critical to producing grapes that yield good wine. The Giffords will tell us about how they got started and what inspired them. As we tour each of the grape sections, we will taste a finished product from each. While these 3 varieties are most commonly used in blends, Grenache is becoming more popular as a single varietal in Washington as well as other places around the world. Also, there are just a few wineries in Washington that make Counoise and Mourvèdre as a single-varietal wine.

The specific wines are still being selected; however, here is a sneak preview of the Grenache – not only is this a first harvest for Paul and Candy, it is also a first for Ron Shackelford. He will be making his first wine, a Rosé, from the Grenache.

After the tour, we can relax, learn more and taste more of these varietals or blends. There will also be food to complement the wines. Look for more details on the food, wines and varietals in upcoming EVOEs. ♦

Tri-Cities Wine Festival Volunteers Needed

To put on this important community event, we need volunteers for a wide variety of jobs. We hope you will be interested in lending a hand with the following jobs:

Winery Liaison

This very important “sales job” involves contacting wineries, either in person and/or by email/phone, providing marketing materials, and then following up, answering questions about the festival. Wineries to contact range from those that participate each year to those that may be interested in participating for the first time. All liaison volunteers meet initially with the core team’s winery liaison chairman who discusses assignments, provides materials, including talking points, etc. The chairman is available throughout the process to provide ongoing advice and assistance to the liaison.

Silent Auction Canvasser

This job involves contacting and/or following up with businesses and/or individuals to request a donation for the festival’s silent auction. The auction supports the wine society’s education fund, which provides much-needed scholarships for students in area viticulture and/or enology degree programs. The job involves following up – in person, by phone, by email ... your choice – on the letters the auction chairmen sends to previous donors as well as possibly finding new auction donors. Average number of businesses to contact is 10. Canvassers are provided with materials, including a reference notebook. They meet with the chairman at an initial meeting with wine and snacks provided. The chairman remains available to provide any assistance required.

Other Volunteers

Yes, more volunteers are needed for before, during and after the festival. Whether it is setting up and/or taking down the silent auction, assisting in the “backroom” during wine judging, “polishing” wine glasses, meeting/greeting guests ... volunteers will be needed for this year’s 40th annual festival – a “ruby” event.

If you are interested, contact Tony Pennella at 783-9919 or email tmpennella@msn.com, or Dolly Ammann at 420-4712 or email carolynewamann@gmail.com. Thank you for volunteering! ♦

Board of Directors Openings

The Tri-Cities Wine Society Board of Directors has several openings due to retirements and moves from the area. The board meets monthly, typically for 2 hours, to review events, finances and other items that contribute to the society’s success. **Being a wine expert is NOT a board requirement**, but rather, be someone who enjoys wine, and/or who wants to learn more about wine, the wine society and its wine festival, and who enjoys being around others with like interests. **It is a fun group!**

If you are interested, potentially interested, have questions, and/or want to learn more, please call Vice President Dolly Ammann, 420-4712; Secretary Sue McCargar, 627-2210; or, President Ted Davis, 627-2615. ♦

Taste Back: Sippin’ Cider

Ken Kramer
Member, TCWS

“Great outside-the-box event” and “A refreshing change from a wine-tasting event” were 2 of the most common comments received after the March 18, Tri-Cities Wine Society, Sippin’ Cider event. Mary Peters, a wine society board member, coordinated the event. She took the time and effort to find 8 diverse ciders. Kudos and thank you, Mary!

A thank you also to d’s Wicked Cider Company, Kennewick, for: gratuitously donating the space and “Cider Hammer” for the tasting; providing a facility tour; and, additional tastings after the event. Of the 8 ciders presented, the Snowdrift Cellars Perry Reserve won the most accolades. Snowdrift Cellars is located in East Wenatchee and the Perry Reserve is made in the “Méthode Champenoise.” Following closely behind the Perry Reserve for most accolades was our host’s Cider Hammer. However, almost every cider had a following. The other ciders were from: Spain; Ireland; Corvallis, Ore.; Spokane and Tieton, Wash.; and, closer to home, Goose Ridge Vineyards, Richland.

Chef Amy Davis prepared many small appetizers to accompany the ciders. They received more than just a few raves from the attendees and paired well with the ciders! Thank you, Chef Amy.



All in all, it was a fun event, as many expressed in their comments. In fact, the event actually oversold and had quite a waiting list. So, if you are thinking of attending a future wine society event, keep in mind that if you wait until the last minute to make a reservation, you may not secure a place. Reserve early! (Event photos courtesy of Beth Poole) ♦

Event Sign-Up Coupons

Syrah: Washington vs. The World

Sunday, April 29

Members: \$45; Guests: \$50

Limit: 48

Number of members 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, Award-Winning Wines

Sunday, May 20

Members: \$40 Guests: \$45

Limit: 48

Number of members attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Check if Attending Business Meeting Only

Note: Please provide phone & Email information!

Have **MAST** card; can help pour at the event

Available for other help

2018 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* _____

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

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

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 Randy Schreiner, membership chairman. Phone: 509-572-2426; 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 Randy Schreiner (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

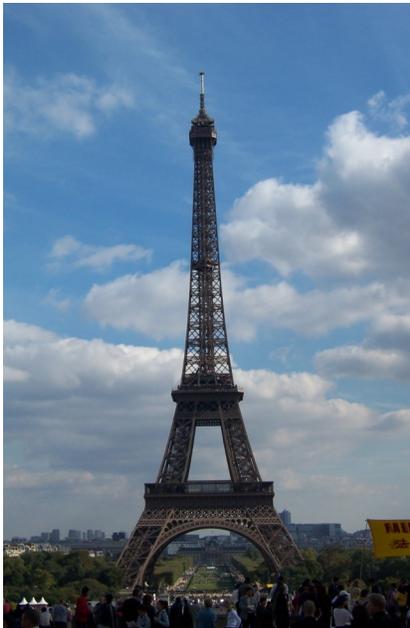
Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynwammann@gmail.com

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



Save the Date Bastille Day Party Saturday, July 14

On the day of France's national holiday, we are going to honor that country's wines at a special tasting of wines from some of France's most important wine regions. There also will be food, and fun! The time is 7:00 to 9:00 p.m., and the location is Meadow Springs Country Club. Watch for more details in future *EVOEs*.

Vive la France! ♦