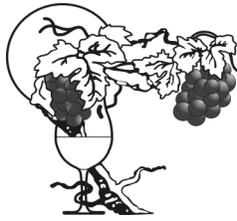


August 2009



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

# Tri-Cities Wine Society



**Friday, August 14**  
**Society Annual Picnic — on the East Lawn**

**Saturday, September 26**  
**Fundraiser to Benefit Students**

**Saturday, October 10**  
**The Horse Heaven Hills AVA**

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## Society Annual Picnic – on the East Lawn

**Van Ramsdell**

*Member, TCWS Board of Directors*

Summer is now in full swing – family outings, camping trips, BBQs with friends or taking advantage of the many outdoor activities available to us living in this great Mid-Columbia region. No matter what your pleasure might be, it will undoubtedly include food and some great wine. With that in mind, one of the best places to enjoy some great food, great wine and great company will be at the Wine Society's annual picnic!

**By 6:00 p.m. Friday, August 14, Kiona Winery's "East Lawn"** will be transformed into the setting for a picnic guaranteed to rival some of the best. Guests will be treated to more than just the potato salad and fried chicken that was typical picnic fare of our childhood memories. This will truly be a gourmet delight! Yes, there will be chicken and yes, there will be potato salad, but not your average picnic variety. And, upon arrival, guests will be greeted with a cool glass of wine as they find a spot of shade, relax and visit with fellow Society members.

Our picnic on the lawn will include:

- Mandarin Salad with fresh greens, almond slivers and a raspberry vinaigrette
- Three Potato Salad with sweet potatoes, yams and baby reds
- Cold, sliced barbecued pork loin marinated in a Dijon, herb and olive oil marinade
- Cold, sliced barbecued chicken marinated in an herb, olive oil and vinaigrette marinade
- Fresh blackberry cobbler – the grand finale, which is sure to make taste buds very happy

## 1<sup>st</sup> Annual Tri-Cities Wine Society Fundraiser to Benefit Students

**Ted Davis**

*President, TCWS*

The Tri-Cities Wine Society Board of Directors is making the Society's September event a fundraiser to support its new educational scholarship activities. The goal is to raise monies to donate for scholarships to deserving students studying viticulture or enology at Pacific Northwest educational institutions.



*(Continued on page 4)*

## August Event Details

### Society Annual Picnic – on the East Lawn

**Event Chairmen: Van Ramsdell, Heather Hill**

<b>Date:</b>	Friday, August 14
<b>Time:</b>	6:00 to 8:00 p.m.
<b>Location:</b>	Kiona Winery 44612 N. Sunset Road, Benton City
<b>Price:</b>	Members, \$25; guests, \$30
<b>Limit:</b>	72
<b>Type:</b>	Annual event with informative guest speaker
<b>Bring:</b>	1 or 2 wine glasses
<b>Cutoff date:</b>	Monday, August 10
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579</b> , on or before <b>Monday, August 10.</b> ♦

*(Continued on page 5)*

# August

## President's Message

Ted Davis, TCWS President

### BBQ Time

It's August and a great time to get together with family and friends for a BBQ. Now, what wine to serve?

#### Grill-friendly red varietals to consider:

- **Zinfandels** – A bold wine that stands up to smoky meat flavors, BBQ sauces, and mild salsas with its black pepper spiciness, acidity and ripe tannins.
- **Merlot** – With its full-fruit components, works well with pork chops, chicken and salads with lighter dressings.
- **Shiraz/Syrah** – Will go with almost any meat with its aggressive fruits, more mellow tannins and a softer, fuller body, especially with slow-cooked smoked brisket.
- **Cabernet Sauvignon** – Is made for steaks with higher-fat content, burgers or turkey. For a change, try blue cheese instead of cheddar.
- **Pinot Noir** – Is the only wine to have with salmon – grilled or broiled, per S. Slinkard from aboutwine.com – but can be used for chicken and any other meat.



#### Grill-friendly white varietals to consider:

- **Chardonnay** – Works best with grilled fish, chicken with cream sauces and corn-on-the-cob with real butter.
- **Riesling** – Is the perfect varietal for grilled brats, shrimp, pineapple and veggies.
- **Sauvignon Blanc** – Has an herbaceous quality that goes well with chicken marinated with Italian dressing, as well as roasted peppers, other herbs and grilled fish with lemon and dill.
- **Gewürztraminer** – Is a wonderful selection for any hot salsa, blackened fish or Cajun chicken.

The ultimate choice is yours, so experiment and enjoy!  
(Excerpted from S. Slinkard – aboutwine.com)

## Upcoming Events

**August – 2009 Wine Society Annual Picnic, Friday, August 14, Kiona Winery, Benton City.** Van Ramsdell and Heather Hill will host the Society's 2009 annual picnic. We will gather at Kiona Winery on Red Mountain and sample several fabulous Kiona wines while enjoying traditional picnic fare of marinated barbecued pork and chicken, side dishes, and culminating with a blackberry cobbler. Benton-Franklin Health District food safety expert, Susan Shelton, will provide tips on how to plan a safe outing. Check out Van's article on page 1 for details.

**September – TCWS First Annual Fundraiser, Saturday, September 26, Allied Arts Center, Richland.** The Society is a not-for-profit organization, recognized by the IRS as a 501(c)(3) organization with the classification of "educational." Our September activity this year will be a fundraising event where 100% of all profits will be used to help fund our next scholarship donation. Space is limited at the Arts Center, so mark your calendars and make your reservation as soon as possible. See my article, page 1, for additional details.

**October – The Horse Heaven Hills AVA: Earth, Wind & Wine, Saturday, October 10.** Take a bus tour with Chuck and Sue McCargar and Marieca Davis and learn about the Horse Heaven Hills AVA, one of Washington's newest. Stops being considered include: Champoux Vineyards, McKinley Springs Winery, Alexandria Nicole Cellars, Mercer Canyons and others. Go to page 4, for more information.

**November – 31<sup>st</sup> Tri-Cities Wine Festival, November 6-7, Three Rivers Convention Center, Kennewick.** November is fast approaching, so if you haven't already done so, now is the time to mark your calendars for the 31<sup>st</sup> Annual Tri-Cities Wine Festival, this year for the first time at the Three Rivers Convention Center. Both the Society's Board of Directors and the Festival Steering Committee have received feedback such as having the Festival at a larger facility, expanding food options and having more seminars. We've listened and are making that happen with this year's Festival. I hope you are planning to attend. See Blaine Hulse's article, page 3, for an update.

## Welcome New Members

Piper Strand  
Craig Ferguson  
John & Marsha Herrig

## 2009 Wine Festival Update

### Blaine Hulse

#### Co-Chairman, TCWS Wine Festival

The clock is now beating toward November and this year's **31<sup>st</sup> Tri-Cities Wine Festival, November 6 and 7, Three Rivers Convention Center, Kennewick**. So, the Festival's Steering Committee members are now marching to the beat. As my co-chair, Marie Pennella, recently said, "It's only 3 months away!"

But first, a step back for just a moment. Over the past few years, the Wine Society's Board and Festival Steering Committee members have received many comments about how to improve our Wine Festival. While there isn't space to capture all those comments, they have generally involved 2 major things: a different venue/location; and, more/better food options. Other general comments have included such things as having: music; more seminars and/or less expensive seminars; and, more vendors.

We've listened! You already know about the new location – the Three Rivers Convention Center. The Center's board of directors and its managing company, VenuWorks, have expressed much enthusiasm for having the Festival at the Center, and not only for this year. Our collective goal is to make the Festival a premier and must-attend Tri-Cities and Northwest event!

With this in mind, during the past few weeks Committee members have met with the Convention Center's new food and beverage director, Fritz Smith, and its new executive chef, Bill Reade. Fritz is an energetic, knowledgeable and imaginative man with great ideas, plus a great wry sense of humor. Bill's past culinary experience includes many years at the Tri-City Country Club. For those of you who have attended Society events at the Club over the past few years, you know Bill is very familiar with our expectations. So, within just a couple of weeks, the menu for the Friday night gourmet dinner and seminar was finalized. With many Northwest ingredients, it will make wine pairings both exciting and delectable.

Sticking with food, besides the finger food available at past Festivals, e.g., cheese, fruit, bread, chocolate, plans are in the works for:

- Having a beverage and concession stand available Saturday morning, November 7, for Festival volunteers setting up for the public tasting and silent auction, winery representatives setting up, and/or for those attending seminars.
- Having some type of lunch service available that Saturday, again for Festival volunteers and winery representatives setting up and/or for those attending seminars.
- Having a select number of local restaurants and caterers at the public tasting showcasing finger foods from their menus.

So, with these plans, I believe we are well on our way to checking another block on improving our Festival.

Regarding other suggestions we've received:

- Plans are being finalized for 4 seminars, yes, 4 vs. just 1 as in the past, for Saturday daytime.

- Plans are in the works to have several local musicians and/or groups play during the public tasting.
- Committee members are contacting local artisans who feature grape/wine-related art and craft works and offering them space for their works at the public tasting.

**Watch for updates on these and other Festival details in future EVOEs and on the Festival Web site:**

[www.tcwinefest.com](http://www.tcwinefest.com).

Finally, a couple of other updates:

- The invitations to all Northwest wineries – Oregon, Washington, Idaho, and new this year, to those in Montana and Alaska – have been mailed.
- Festival posters have been printed and distribution will start soon.
- The Festival Web site is being updated as details are finalized, new information available, etc.

In conclusion, yes, we've listened and are working to make this year's 31<sup>st</sup> Tri-Cities Wine Festival the best ever and a true stepping stone to even bigger and better future festivals. I hope you're planning to attend and are, or will be, helping us with what is still a great form of free advertising – word of mouth! Meanwhile, if you have questions or know someone who does, my contact information is **Blaine Hulse**, [blhulse@owt.com](mailto:blhulse@owt.com) or [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com), **509-531-7454**. And, as we have highlighted in the past, we can always use volunteers to help in a number of ways. So, if you aren't already doing so and can spare even just a few hours, please consider volunteering. ♦

## 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. ♦*

## The Horse Heaven Hills AVA

### Earth, Wind & Wine

**Sue McCargar**

*Member, TCWS Board of Directors*

How much do you know about the **Horse Heaven Hills American Viticultural Area (AVA)**? Not much? Never heard of it? Here's your chance to change that!

**Saturday, October 10, we will take a bus tour of this area** – learning about the AVA, the vineyards and the wines. Of course, we will also taste some wines, and have a Greek-style picnic.

Here are some facts about the appellation:

- Name – Cowboy James Kinney named this area in 1857 after discovering his herd of horses eating the native grasses on the hillside, proclaiming this is "Horse Heaven"
- Official AVA status – August 1, 2005
- 570,000 acres – area is about 50 miles long by 20 miles deep
- Elevation – from 300 ft. to 1,800 ft.
- Planted acres – 8,400 (26% of the grapes planted in the State of Washington)
- Oldest block of vines – planted in 1972 by Don and Linda Mercer
- Boundaries – naturally bounded on the north by the Columbia Valley and Yakima Valley AVAs, and on the south by the mighty Columbia River

(Source: [www.horseheavenhillswinegrowers.org/](http://www.horseheavenhillswinegrowers.org/))

Just a few of the wineries and vineyards in the AVA that you might, or might not, recognize are: Alexandria Nicole Cellars; McKinley Springs Winery; Champoux Vineyards; and Mercer Canyons.

Want to know more? Look for information in the next 2 EVOEs. Sound like fun? If so, mark those calendars and get ready to board the bus, relax, enjoy the ride and learn more about one of Washington's more recently approved AVAs. ♦

## September Event Details

### 1<sup>st</sup> Annual Wine Society

### Fundraiser to Benefit Students

*Event Chairmen: Ted Davis and Lois McGuire*

<b>Date:</b>	Saturday, September 26
<b>Time:</b>	6:00 to 8:30 p.m.
<b>Location:</b>	Allied Arts Center & Gallery 89 Lee Blvd., Richland
<b>Price:</b>	Members \$25; guests \$30
<b>Limit:</b>	50
<b>Type:</b>	Fundraiser for Society scholarship fund
<b>Bring:</b>	One wine glass; cash/checkbook
<b>Cutoff date:</b>	<b>Monday, September 21</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579, on or before Monday, September 21.</b> ♦

*(Continued from page 1)*

### 1<sup>st</sup> Annual Tri-Cities Wine Society Fundraiser to Benefit Students

This fundraiser will be **Saturday, September 26, Allied Arts Center and Gallery, Richland, starting at 6:00 p.m. Cost is \$25 for members; \$30, guests.**

Award-winning wines from last year's Tri-Cities Wine Festival will be available for tasting along with hand-prepared, elegant appetizers. There will also be a silent auction and drawings for special prizes – every attendee will have a chance to win!

This will be a casual, stand-up event with limited seating because of space limitations at the Arts Center. Therefore, only **50 tickets** are planned to be available. So, mark your calendars and sign up using the enclosed coupon in this EVOE. Again, all profits will be going to help area students studying viticulture or enology. You need only bring a glass, and cash or your checkbook to pay for any silent auction items purchased. We look forward to seeing you **September 26, Allied Arts Center and Gallery, Richland, starting at 6:00 p.m.** ♦

## Save the Date Holiday Champagne Brunch Sunday, December 6



## Taste Back Wines of Southwest France

**Kurt Ammann**

*Member, TCWS Board of Directors*

Wines of the southwest region of France are so different from any other region of the country, but they present a delight to explore because of the region's endless character in native-grape varieties such as: Gros Manseng, Petit Manseng, Ugni Blanc, Colombard and Petit Courbu.

On Sunday July 19, 37 members and guests of the TCWS met at the Best Western in Pasco. On arrival, Scott Abernethy and Floyd Hodges greeted the people while serving a delightful sparkling wine, the **Antech Blanquette de Limoux Grand Reserve Brut**. The wine appeared "bubbly" with zesty aroma and long, lingering taste. An excellent beginning.

After everyone was seated, Floyd and Scott elected to surprise us, so to speak, with a second aperitif. The **Tariquet L'Aperitif** is a fortified white wine of Gros Manseng, Chardonnay and Sauvignon Blanc grapes. Fermentation is interrupted by adding distilled spirits, in this case *Folle Blanche eau-de-vie*, to produce a wine much like a white Port. Oohs and aahs from the audience established this white wine as favorite "degustation" for the afternoon.

Next we sampled a light white wine, the **2007 Domaine La Hitaire Blanc "Les Tours"** from the Côtes de Gascogne region. French drinkers call wines from this region **Vins de Pays** (country wines) and might still regard them as inferior. However, in Germany and the UK the varieties are seen as heartwarming and internationally recognizable. *Vins de Pays* wines provide French winemakers with means of fighting the New World on their own ground. Domaine La Hitaire Blanc is a blend of 65% Ugni Blanc, 30% Colombard and 5% Gros Manseng. Alcohol content is very low at 10.5%.

The **2005 Chater Sauvignon Blanc** from the Côtes de Duras is a good food wine. The label states that grapes are hand harvested and lightly pressed with only 2 days of skin contact during fermentation. After opening the bottle, the wine emerges and immediately blossoms into hints of grapefruit and lemon.

Another grape variety, the Petit Courbu, blended with Petit Manseng and Gros Manseng produced our next unusual white wine, **2006 Pacherenc du Vic-Bilh Lafitte Teston "Erika."** This wine is very easy on the nose with floral hints and aromas of citrus and pineapple.

For the reds, again we tasted a wine from the Côtes de Duras located north of the Garonne River, which flows in a northwest direction from the middle Pyrénées to Bordeaux. The winemaker at Chater produced this **2004 Chater Cabernet/Merlot** blend. This red wine harvested from 40-plus-year-old and low-yielding vines was fermented in French oak barrels, and is full-bodied with lots of chocolate, spicy vanilla and aromas of dark fruits. It pairs better with pork rather than beef.



A second red wine, the **2004 Le Clos d'un Jour** was popular with TCWS members and their guests. It is claimed that the Cahors region is the ancestral home of the Malbec grape. The region is located southwest of Bordeaux on the Lot River. One-hundred-percent Côt, or Malbec as it is known in the rest of the world, produced this 89- to 91-point wine. The winery is also gravity flow.

The British call the next red wine the **Petrus of the South**. Winemaker Alain Brumont is trying to bring the wine from the Madiran region into the modern world. The **2005 Château Montus** is 80% Tannat and 20% Cabernet Sauvignon. Château Montus is located in the Madiran region overlooking the Adour River. It is full-bodied wine with flavors of dark fruits, cedar, tobacco and crushed minerals. One could hear "WOW" from the tasters.

Now it was time to taste some dessert wine. **2005 Château Tirecul La Gravière Les Pins** was a sweet note to end our afternoon. The Château is located in the Monbazillac region bordering on the Dordogne River. This very good dessert wine paired excellently with the Chèvre and Roquefort cheeses and melons. This blend of Sauvignon Blanc, Muscadelle and Semillon reminded us almost of a very good Sauternes. I say almost, but not quite.

During the tasting of so many wines, conversation turned humorous. Great fun and laughter added to a great session on wines from the southwest of France. Thank you Floyd and Scott for a great experience at the "Foothill of the Pyrénées." ♦

*(Continued from page 1)*

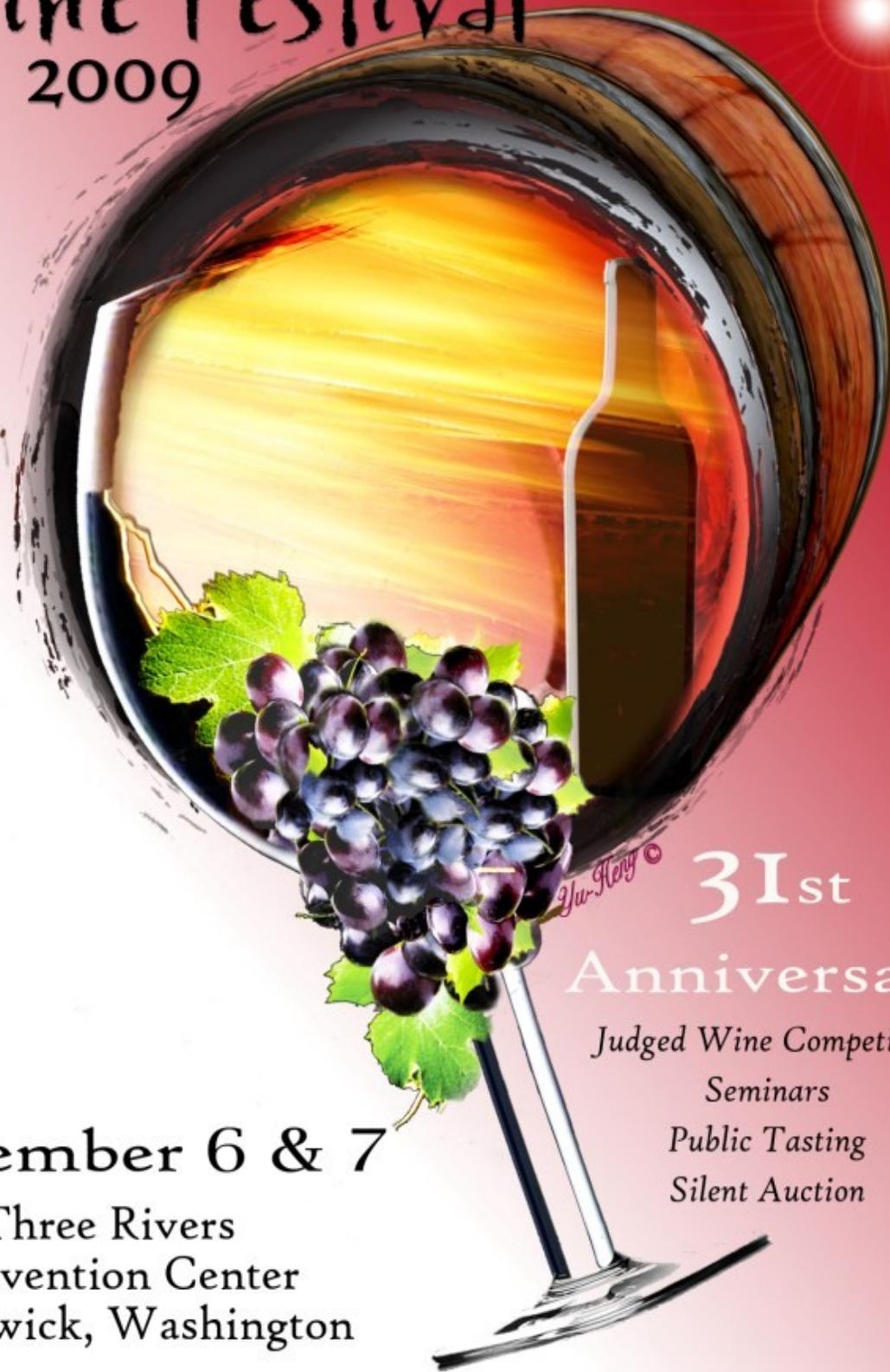
### Society Annual Picnic – on the East Lawn

You may be wondering, "Where did they find such great chefs capable of creating such a fine picnic experience?" Well, we didn't have to look far. Fellow Society members will be tending to every detail, from the cooking to the cleanup, all while under the watchful eye and guidance of **Susan Shelton, Benton-Franklin Health District Food Safety Program supervisor**. Susan will give a brief presentation on how to safely plan a picnic without sending guests home with memories of a belly ache they would rather forget. Each member will be given complete recipes and instructions on how the foods were planned, prepared and presented with safety in mind, and will leave with practical information to use when planning the next picnic in their own backyard.

At the picnic we will have a dry Riesling, a lightly oaked Chardonnay and a Chenin Blanc that should go well with the salads. With the barbecued chicken and pork, you may want to try the Vivacious Vicky Rosé and the Lemberger. And don't forget the blackberry cobbler – we have a gold-medal winning Estate Reserve Syrah to go with it.

OK, all you need to bring are wine glasses, a hearty appetite and a bit of that little kid in you that loves a picnic! Remember the date – **Friday, August 14**. Remember the time – **6:00 p.m.** And remember the place – **Kiona Winery's East Lawn**. Most of all, remember your friends will be there and they will miss you if you aren't! ♦

# Tri-Cities Wine Festival 2009



31st  
Anniversary

*Judged Wine Competition*

*Seminars*

*Public Tasting*

*Silent Auction*

November 6 & 7

Three Rivers  
Convention Center  
Kennewick, Washington

*For details: <http://www.tcwinefest.com>*

# 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 US mail

\*\*\*\*\*

## Society Annual Picnic – on the East Lawn – Friday, August 14, 2009

**Members**                                      **\$25**  
**Guests**                                        **\$30**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit : 72  
 **Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

\*\*\*\*\*

## 1<sup>st</sup> Annual Tri-Cities Wine Society Fundraiser to Benefit Students~ Saturday, Sept. 26, 2009

**Members**                                      **\$25**  
**Guests**                                        **\$30**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 50  
 **Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

\*\*\*\*\*

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

Do you have a new postal address?  
 Did you recently change your e-mail address?

**Membership Renewal**

This is just a reminder that 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](mailto:tcwinesocietymembership@gmail.com).

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

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](mailto:tcwinesocietymembership@gmail.com).

You can also check our Web site at <http://tricitiewinesociety.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](http://www.adobe.com/products/acrobat/readstep2_allversions.html).



## 2009 August Wine Events Around The Pacific Northwest

### **Prosser Wine and Food Fair**, August 8, Prosser, WA.

Washington State's largest outdoor wine event, the 28th Annual Prosser Wine and Food Fair features 30 wineries, 20 food vendors and 2 breweries. Location: Washington State University campus 24106 N. Bunn Road, Prosser. Cost \$20 presale and \$25 day of the event. Tickets on sale online at [www.prosserchamber.org](http://www.prosserchamber.org). For information call Susan Webber, 509-786-4545 or 1-800-408-1517, or e-mail [swebber@bentonrea.com](mailto:swebber@bentonrea.com).

### **Chateau Champoux Sunset Dinner**, August 15, Alderdale, WA.

Chateau Champoux's 6th annual Sunset at the Chateau — Italian Delight dinner catered by Castle Catering. Enjoy the food, savor the wines, Cabernet from Champoux Vineyard grapes, and linger over special port and chocolate. Location: Chateau Champoux, 524 Alderdale Road. (Visit Web site [www.chateauchampoux.com](http://www.chateauchampoux.com) for driving directions.) Cost: \$164 per couple. Time: 7:00 p.m. For more information, call Judy Champoux, 509-894-5005.

### **12th Annual Vancouver Wine & Jazz Festival**, August 21 to

23, Vancouver, WA. The Vancouver Wine & Jazz Festival is one of the largest festivals of its kind in the Northwest. The festival features 250 wines; internationally acclaimed jazz, blues and pop musicians; local restaurants; 50 fine artists and crafters from Washington, Oregon, Idaho and California. Location: Ester Short Park. Time: Fri. 4:00 to 10:00 p.m., Sat. 11:00 a.m. to 10:00 p.m. and Sun. 11:00 a.m. to 9:00 p.m. Cost: Fri \$20, Sat. \$25 and Sun. \$25. For more information, contact Dr. Michael Kissinger, Artistic Director, 360-906-0441, e-mail [info@vancouverwinejazz.com](mailto:info@vancouverwinejazz.com), or go to [www.vancouverwinejazz.com](http://www.vancouverwinejazz.com).

### **Auction of Washington Wines Events**, August 9, 13, 14 & 15.

Fundraisers to benefit Children's Hospital and Regional Medical Center and the Washington Wine Foundation. Events include fine wines, gourmet food prepared by celebrity chefs, live wine auctions, dancing and other festive activities. Events include:

**Revelry on Red Mountain at Col Solare**, August 9, Benton City, WA. The setting is the terrace of the Col Solare winery, where you will enjoy panoramic views of Red Mountain, the Horse Heaven Hills and Yakima Valley. Enjoy distinctive wines from 17 celebrity vintners while savoring food from Picazo7Seventeen restaurant. Cost: \$150 per person.

**Barrel Auction & Picnic with the Winemakers**, August 13, Woodinville, WA. Barrel Auction features limited release wines from top Washington wineries. Feast on picnic fare prepared by celebrity chefs. Location: Chateau Ste. Michelle winery. Cost \$150 per person.

**Winemaker Dinners**, August 14. Intimate dinners held at various private estates and wineries featuring Washington winemakers whose wines are paired with a gourmet meal created by a guest chef.

### **Starry Starry Night Gala Auction**, August 15, Woodinville, WA.

This elegant black-tie auction is held at Chateau Ste. Michelle. Patrons enjoy a gourmet dinner prepared by celebrity chefs and accompanied by select Washington wines, live and silent auctions, entertainment and dancing. Cost: \$500 per person.

For more information on the above events, call 206-326-5747, e-mail [cmunro@washingtonwine.org](mailto:cmunro@washingtonwine.org), or go to [www.auctionofwashingtonwines.org](http://www.auctionofwashingtonwines.org). ♦

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

Contact us!  
[kammann1925@charter.net](mailto:kammann1925@charter.net)

Need any info? Have an idea?

Dolly Ammann

Newsletter of the  
Tri-Cities Wine Society

EVOE

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

