



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

# Tri-Cities Wine Society



**Sunday, August 29**  
**Annual Picnic and Summer Wines**

**Sunday, Sept. 19**  
**Vineyard Series III — Seminar**

**Sunday, Oct. 17**  
**Portugal — Much More Than Port**

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## Society Annual Picnic & Summer Wines

**Gudrun Parker**  
*Member, TCWS Board of Directors*

Ah, what better way to enjoy a sunny, summer afternoon than to relax under some magnificent old shade trees bordering the Prosser "IRAEC" station's renowned rose garden! Relax and enjoy visiting with your friends – old as well as new – while sipping some well-made wines and sampling barbeque fare! If this mental picture doesn't grab you, than maybe the accompanying photo of the event committee enjoying themselves will, page 3.

So, come to the **Washington State University Irrigated Agriculture Research and Extension Center (IRAEC), Prosser, Sunday, August 29, 4:00 to 7:00 p.m. Cost is just \$20 for members and \$25 for non-members and, as previously announced, all you'll need to bring are 2 wine glasses per person, and lawn chairs or blankets for seating. Featured wines will be from Naches Heights Vineyard, Yakima, Martinez and & Martinez Winery, Prosser, and P.J. Valckenberg, Germany.**

OK, here is more about what you can expect. First, to welcome you, the entry wine will be a 2007 Riesling from Okanogan Estate Vineyards - it won a silver medal at the 2009 Tri-Cities Wine Festival.

Next, a comparison between the Naches Heights Vineyard 2009 Dry Riesling and the P.J. Valckenberg 2008 Riesling Undone. Both wines are excellent and this "Old World" vs. "New World" comparison should be very educational. As we wrote in last month's *EVOE*, with more than 2 centuries of

*(Continued on page 3)*

## Vineyard Series III – Seminar

**Tony Pennella**  
*Member, TCWS Board of Directors*

So many vineyards, so little time! Probably something at least some of you have thought about more than once. We had some of those same thoughts as we discussed the theme for the Society's September event. Result?

We've selected Red Mountain's Kiona Vineyards as our featured vineyard for this third seminar in our vineyard series. The seminar will be **Sunday, September 19, 2:00 to 4:00 p.m., Best Western Pasco Inn & Suites.** [Note: The date has changed to September 19 from the previously announced September 26.]

Today, Red Mountain vineyards are legend, but all legends have a beginning. Kiona's legend began in 1972. John and Ann Williams, and former partner Jim Holmes, had a love of wine and a vision. The partners purchased 86 acres of raw, arid rangeland in southeastern Washington. They recognized the land's potential. It was east of the famous Yakima Valley, it had south-facing slopes with plenty of warm, sunny days, and it had a soil similar to Europe's finest vineyards. Soon, a well was dug, a road added and in 1975, the first grapes were planted. The rest, as the saying goes, is history. Kiona Vineyards and Winery is now one of Washington's largest, family owned wineries and Red Mountain, pioneered by Kiona Vineyards, is one of the state's best winegrowing regions.

At least most, if not all of us, know that Kiona makes fine wines, but did you know they also sell grapes? These grapes are sold to some of Washington's best wineries and end up in some of the state's best vintages.

*(Continued on page 4)*

# August

## President's Message

Ted Davis, TCWS President



### Wine Factoids

- Champagne is named after a French province, meaning “open country.” Due to the Protected Designation of Origin (PDO) European law, sparkling wine made outside France’s Champagne region can no longer be called Champagne. (*Wine and the Vine*)
- The Code of Hammurabi (1800 B.C.) includes a law that punishes fraudulent wine sellers. They were to be drowned in a river. (*Wine and Society*)
- Moderate [wine] drinkers are, on average, of higher intelligence than either non-drinkers or heavy drinkers. Moderate drinkers routinely have higher educational status than non-drinkers. (*beekamnwine.com*)

### Toasting Tips

- Toasts are associated with an alcoholic beverage, preferably wine, but that is not a requirement.
- Always stand, as toasts should be delivered standing upright so everyone can see and hear.
- Prepare ahead, practice, be ready and get to the point quickly.
- Smile, laugh and be positive.
- Raise your glass at the appropriate time to alert others when to join in.
- Everyone should gently touch glasses after the spoken toast and before any sipping.
- All should join in, even with an empty glass. (*winedefinitions.com*)

### Common Wine Faults

If you discover one of these faults, I recommend you replace the bottle’s closure and return it to the place purchased, or if at a restaurant, talk with the wine steward or wait staff about another selection or a refund. Faulty wine is a fact of life, although not as common today as in years past due to improved sanitary conditions and modern winemaking techniques. Some common faults are listed below.

- Cooked wines are ones that are heat damaged. These wines often become oxidized and are brick in color.
- Cork taint or corked wines are caused by the presence of 2,4,6-trichloroanisole (TCA) in the wine. TCA is a naturally occurring fungi in compounds containing chlorophenol. Corked wines have a damp, musty smell like mold on bread or a wet dog. It rarely is found in wines with screw caps.
- Oxidation occurs when air has entered a bottle via a faulty seal or the bottle has been left open for too long. It is characterized by a slightly metallic nose, and tastes flat and tired. Affected white wines tend to show a rich gold color.

- Re-fermentation is caused by yeast re-fermenting in the residual sugar after the wine is bottled. This secondary fermentation imparts a slight spritziness to the wine.
- Sulphide faults happen when sulphur dioxide is used to protect the wine during its making. An excess of this is immediately apparent when the wine is opened as there will be a smell of rotten eggs. It will dissipate in about 15 minutes and the wine is perfectly drinkable.

### Upcoming Events

- **The Society’ annual picnic is set for Sunday, August 29.** Join us at the WSU Irrigated Agriculture Research and Extension Center (IRAEC), Prosser. Cool off under large old shade trees and enjoy some summer-style lighter whites and reds, paired with summer picnic-type food. Scheduled guest speakers are: Phil Cline from Naches Heights Vineyard, Yakima; Monica Martinez from Martinez & Martinez Winery, Prosser; and Dr. Thomas Henick-Kling, WSU viticulture and enology program director and professor of enology, who will provide guests a brief overview of the IRAEC facility. See Gudrun Parker’s article, **page 1**, for more information.
- **September marks the return of the Society’s Vineyard Series Seminars.** This will be the third seminar in this popular series. So, save **Sunday, September 19.** My co-chairman, Tony Pennella, and I selected Kiona Vineyards, one of Red Mountain’s premier vineyards, as the grape source for the wines we’ll serve. Scott Williams, who has been involved in Kiona’s family wine business as a grape grower and winemaker, is scheduled to be our featured speaker. In sampling the wines, guests will be able to notice the difference in winemakers’ styles using the same Kiona grapes. This seminar represents a unique opportunity, so sign up early as we expect another sellout based on the Society’s 2 previous vineyard seminars. For more information and details about the wines and program, see **page 1**.
- **Then in October, take a virtual tour with us as we travel to Portugal.** Yes, Portugal, and with a “much-more-than-Port” focus. Join the Society **Sunday, October 17**, and learn about some of Portugal’s winegrowing areas, taste some of its reds, whites and even a sparkling wine, and all at a new venue for the Society – **Picazo 7 Seventeen, Prosser.** See **page 5** for more details.

**As always, recommend signing up early so you are not closed out or miss the deadlines! Also, share your pleasure for wine tasting. Consider bringing a friend or friends to a Wine Society event.**

### Wine Quotes

- What is better than to sit at the end of the day and drink wine with friends or substitutes for friends. (*James Joyce*)
- Wine is food. (*Oliver Wendell Holmes*) ♦

(Continued from page 1)

## Society Annual Picnic & Summer Wines

“corporate history,” Valckenberg is Germany’s oldest family owned wine merchant. Naches Heights’ Phil Cline will provide guests with the background on his endeavors to plant Old World varieties and produce wines in the Old World style.

Moving on from Riesling, we will sample the Naches Heights Vineyard 2009 Pinot Gris and the Martinez & Martinez Vineyard 2009 Roussanne. While Pinot Gris is probably more widely known than Roussanne, both varietals are rapidly gaining popularity. Martinez & Martinez Vineyard’s Monica Martinez will be on hand to describe the style of wine her winery strives to produce.

Food? Definitely! Here we will take a little break and bring out the picnic fare. Think “sausage fest” ... following is a “teaser sampler” of what is planned:

- A variety of grilled sausages with accompaniments such as fresh, minced onions, tomatoes, and the usual mustard and ketchup
- 3-potato salad
- Sauerkraut made with wine

Wine with the food? Of course! To accompany the picnic fare – 2 exquisite Rosés, the Martinez & Martinez 2009 Rosé of Tempranillo and the Naches Heights 2009 Rosé of Cabernet Sauvignon. Yes, Tempranillo and Cab Rosés! Maybe something new for some of you – maybe time to think outside the box? You won’t want to miss these unusual, but excellent pairings.

Finally, what would a picnic be without dessert! Then, how about this for a pairing, and maybe the best pairing of the day – decadent raspberry chocolate brownies with the Martinez & Martinez 2006 Cèsar Red Blend. The Cèsar is a blend of 75% Cabernet, 10% Cunoise, 10% Grenache and 5% Lemberger.

Have you got your interest? Hope so. As for the location, Prosser, think “just 14 miles from the Tri-Cities; and, just a visit to the IRAEC campus alone is well worth the drive. The campus is easy to find, with directions at all the major intersections off I-82. However, to further assist you, we’ve included a map, this page.

The IRAEC station is THE PLACE where Washington State’s modern wine industry had its birth. Walk in the footsteps of such luminaries as Dr. Walter Clore. Learn more about the IRAEC from **Dr. Thomas Henick-Kling** who will be on hand to give guests a brief overview of the IRAEC station. Dr. Henick-Kling is the viticulture and enology program director and a professor of enology.

Hopefully, you’ve either made your reservation or we’ve now peaked your interest so you’ll make your reservation soon. Come, learn about and enjoy some special wines while in a beautiful and relaxing setting, and also one that is a very important part of Washington’s wine industry. Enjoy some great picnic fare, get reacquainted or acquainted with other Society members, bring a guest or two ... a nice way to end a summer month. Again, the date, time and location are: **Sunday, August 29, 4:00 to 7:00 p.m., WSU’s Irrigated Agriculture Research and Extension Center, Prosser.** ♦

## Society Annual Picnic & Summer Wines

Event Chairman: Gudrun Parker

Committee: Judy Stewart and Sandy Birdlebough

Date: Sunday, August 29

Time: 4:00 to 7:00 p.m.

Location: WSU Irrigated Agriculture Research and Extension Center, 24106 N Bunn Road, Prosser

Price: Members, \$20; guests, \$25

Limit: 60

Type: Society annual event; educational

Dress Code: Casual

Bring: 2 wine glasses, per person; lawn chairs or blanket for seating

Cutoff date: **Tuesday, August 24**

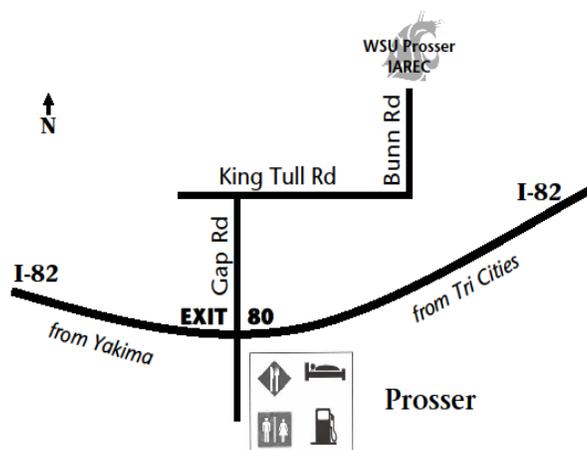
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before, Tuesday August 24.** ♦



While checking out the WSU IRAEC picnic facilities, (left to right), Kurt & Dolly Ammann, Richard Larsen and Sandy Birdlebough enjoy some wine, cheese and homemade German rye bread.



Arriving at Prosser via I-82 from east or west, take Exit 80 (Gap Rd)



(Continued from page 1)

## Vineyard Series III – Seminar

The focus of our Vineyard III seminar will be to compare and contrast different winemakers' styles using the same varietals from Kiona's vineyards. To meet our seminar criteria, all the wines had to use Kiona as their single source fruit or be blends containing at least 70% Kiona fruit. Tough criteria, and we created challenges for ourselves in finding wines to meet the criteria! For example, many varietals are made up of blends using multiple vineyards. This can be a good thing as it can give the wine style and character, but it makes finding single-source varietals more difficult. However, after many long evenings on the computer and a few more gray hairs, I believe we have found 6 wines for guests to enjoy. We will be comparing and contrasting a Zinfandel, Syrah and Cabernet Sauvignon.

The Zinfandel pairing will be the Mount Baker Vineyards and Winery 2008 Zinfandel and the Kiona 2008 Big Kiona Zinfandel. North of Bellingham and about 11 miles east of I-5 on State Route 542 in Everson, Mount Baker produces up to 12,000 cases a year and has a history of making award-winning wines. Its 2008 Zinfandel should be a pleasant surprise. This limited release has only been available to wine club members and is nearly sold out. So, this may be your only chance to try this big wine. Kiona's 2008 Big Kiona Zinfandel is a real favorite. It is "youthful, highly extracted, intensely aromatic. A large alcohol fruit bomb. You have got to try this," according to Kiona's web site.

The Syrah pairing will match the Saviah Cellars 2007 Syrah with the Ward Johnson Winery 2007 Syrah. Saviah Cellars in Walla Walla makes "fruit-forward red wines with soft, silky tannins. If you are a Syrah fan, you will really enjoy this big classic Syrah." Ward Johnson is described as an "urban, family winery located at the foot of Seattle's Queen Hill." Kurt and Charles Johnson, originally from the Tri-Cities, use grapes from Red Mountain and Columbia Valley AVAs. This winery should be a new experience for most of you, and I am confident you will be impressed by its wines.

For the Cabernet Sauvignon pairing, we have selected another Ward Johnson wine – its 2006 Cabernet Sauvignon. For comparing, we will have the Rulo Winery 2006 Cabernet Sauvignon. Rulo is in Walla Walla. I am predicting that the 2006 Cabs will be a real treat.

Besides the wines, I am pleased to announce that Kiona's own **Scott Williams will be our featured speaker.** Scott and his wife, Vicky, have lived on Red Mountain since 1984. Scott manages Kiona Vineyards and is also part of the award-winning winemaking team along with his brother-in-law, Glen Fukuyama. Scott and Glen have brought Kiona national and international recognitions by making 20 varietals of award-winning, reasonably priced wines.

Wines – to accompany the wines, we will have light appetizers and palate-cleanser samples. This will be a casual, sit-down seminar-style event, limited to 48 people. So, be sure to sign up early, and think about inviting some friends!

Meanwhile, ensure your calendars are marked with the **new date: Sunday, September 19. Time and location are 2:00 to 4:00 p.m., Best Western Pasco Inn & Suites.** We hope you can join us as we continue the Society's vineyard seminar series. ♦

## Vineyard Series III – Seminar

**Event Chairmen: Ted Davis, Tony Pennella**

**Date:** Sunday, September 19  
**Time:** 2:00 to 4:00 p.m.  
**Location:** Best Western Inn & Suites  
2811 North 20th Ave., Pasco  
**Price:** Members, \$30; guests, \$35  
**Limit:** 48  
**Type:** Seminar-style wine tasting  
**Dress Code:** Casual  
**Bring:** 2 wine glasses, per person;  
**Cutoff date:** **Monday, September 13**  
**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before, Monday, September 13.** ♦

## Wine Tasting Room Attendant

**What:** Wine 100

**Where:** Columbia Basin College, 2600 North 20<sup>th</sup> Ave., Pasco

**When:** Fall Quarter 2010, Tuesdays and Thursdays, 5:00 to 8:30 p.m.

**Instructor:** Angelo Tavernaro, certified wine educator, Master Sommelier

**About the Instructor:** The pleasure of wine and wine education has been Angelo's life-long passion. Born to a farming family in Northern Italy, he was introduced to wine, and wine and food pairing, at an early age. He has worked throughout Europe and in Las Vegas, Nevada, in the hospitality industry. Angelo has developed an extensive education in wine pairing, buying and tasting. He is a Certified Wine Educator and one of two Master Sommeliers in Washington State. To become a Master Sommelier, one must pass a series of extensive and complicated tests on wine varietals, tasting and the history of wine. Angelo spent 20 years in Las Vegas at Caesar's Palace as the Master Sommelier for 24 restaurants. As a Certified Wine Educator, he has taught courses at the University of Nevada, Clark County Community College and Yakima Valley Community College. Angelo also was previously the wine director at the Las Vegas Culinary Training Academy.

**Tuition:** Washington residents, \$648.55; non-residents, \$879.55

**Lab fee:** \$80.00

**Course:** This 7-credit course prepares participants for employment in settings where wine is served and or tasted. Major concepts include the history of wine, major wine varietals, wine pouring and tasting, pairing of wine and food and legal issues associated with wine service. Students must be at least 21 years old to participate in wine tasting, and to be employed as a wine server. Classes will be taught using a combination of lectures, demonstrations, return demonstrations, audiovisual aids and role playing.

**Registration Information Contact:** Deborah Meadows, 509-542-4863, [dmeadows@columbiabasin.edu](mailto:dmeadows@columbiabasin.edu). ♦

## Portugal – Much More Than Port

**Lois McGuire**

Member, TCWS Board of Directors

Did we entice you with last month's announcement about the Society's October event? Hope so, and hope that you've already marked your calendar for **Sunday, October 17, 4:00 p.m.,** as we "travel" to Portugal at Prosser's Picazo 7 Seventeen and with its owner, **Chef Frank Magana.** This will be the first time the Society is having an event at this highly acclaimed Northwest restaurant, and we are very excited about the opportunity to have Chef Magana pair our Portuguese wine selections with his famous tapas.

While Portugal is a small country in area, its history and influence in the world of wine is definitely not small! Join us and learn about Portugal's many different wine areas, many of which are dedicated to making wine other than the country's very famous Port, and of course, sample along the way. Regarding the wine regions, for example:

- **Vinho Verde** in the northern part of Portugal is famous for its dry, white table wines.
- **Douro and Dão,** from where many of the famous Ports were produced, now produce a wide variety of dry, red wines.
- **Ribatejo and Alentejo** in the central and southern parts of Portugal produce a wide variety of both red and white wines, including Espumante, a Portuguese sparkling wine.

Further, according to [wineanorak.com](http://wineanorak.com), "In looking at Portugal's wine regions, it's helpful to split the country into 2 parts by drawing a line about a third of the way down. This separates the northern regions [e.g., Douro and Dão], and the central and southern regions [e.g., Ribatejo and Alentejo]. As a useful generalization, the future for the northern regions lies in focusing on high-quality, top-end 'terroir' wines, while the strength of the southern and central regions is their ability to produce accessible, full-flavored red wines in large quantities and at affordable prices: New World-style wines with a Portuguese twist."

So, if we didn't entice you with last month's "teaser," hopefully we have this month, and that you'll plan to join us, learn and broaden your global wine experience **Sunday, October 17, Picazo 7 Seventeen, Prosser, 4:00 p.m.** Continue to watch for more details in the September and October EVOEs. ♦



## Taste Back:

### Wines of the Columbia Gorge

**Mary Binder**

Member, TCWS Board of Directors

The hills are alive with the sound of ... oops, wrong intro ... well, maybe not. While the hills, cliffs and other terrain that make up what we know today as the Columbia Gorge are not the hills of Austria, they are definitely making their own "music" with the sounds of bottles opening up and down the Gorge at the many wineries now dotting the landscape! And, those of us who attended the Society's July event, Wines of the Columbia Gorge, certainly had the opportunity to learn more about the "music" the Gorge is producing.

Guest speaker, Peter Brehm, was a wealth of information, providing attendees details on everything from the "Johnny Appleseed of the Gorge," to soil conditions, to where "old vines" can be found. Between Peter's information, the variety of handouts available and the variety of wines tasted, most if not all attendees definitely left the event with more knowledge and understanding of this unique area. And, the event certainly met the Society's mission to "... educate its members about wine through monthly events in a casual atmosphere."



So, what did other guests think? "Very informative" and "educational" were frequent responses on the comment cards received. Several also liked the "casual nature of the event," and the "friendliness" and camaraderie."

Favorite wines – a cross section, but many noted they particularly liked the *Domaine Pouillon Deux* and *Barbera*. Favorite foods – while one guest wrote, "I don't like Costco foods," other guests commented positively on everything from the salmon to the meatballs. One guest also wrote, "Use of foods served on inexpensive trays in smaller sizes allowed serving multiple trays of food on the table." So, as usual, the event was another example of how palates differ ... and that's OK!

As to future such events and other comments:

- Many attendees responded very positively to the question, "Did you like the format?"
- Several also responded positively to the question, "Would you be interested in helping plan an event?" That will be helpful to the Society's Program Committee, so thank you, volunteers!
- And many also responded positively to the questions, "Would you like more of this type of event?" and "Was the information provided by speakers/handouts helpful? Did it answer your questions?"

In summary, this was a "Society Columbia Gorge wine tour but without the train trip as we are bringing the wines to you," as event co-chair, Scott Abernethy, wrote in previous the EVOEs. Mission accomplished, and accomplished well. It was also a great opportunity to welcome new members and several guests, meet and talk with other Society members, and just enjoy some wine and time together. ♦

# Tri-Cities Wine Festival

Mary Binder

Chairman, TCWS Communication

While life here in our corner of Eastern Washington has certainly heated up with typical summer-type weather, for those of us working on the Society's **32<sup>nd</sup> Annual Tri-Cities Wine Festival**, the weather is not the only thing that's heated up! Festival Steering Committee members are feverishly working on many aspects of the Festival, trying to meet everything from advertising to mailing deadlines. **Yes, the Festival, November 5-6**, is still a few months away, but deadlines for many requirements have either already been met or are looming in the near future.

Following is a brief summary of some recent activities and or things currently in the works:

- Festival poster and artwork are done and being printed! See the results on this page.
- Several judges have committed to judging for this year's event; other contacts are in the works.
- Wines have been selected and the menu is in the development stages for the Friday evening wine dinner and seminar.
- The 3 seminars planned for Saturday, November 6, are well into the planning stages.
- The winery information/registration packet is in final production; more than 1,000 Northwest wineries will be receiving their packets in early August.
- Ads/announcements are in the works for several area and regional publications, with a Festival save-the-date ad already in the current *Wine Press Northwest* edition.
- Meetings, meetings and more meetings with Committee members and everyone from Festival contacts at the Three Rivers Convention Center to representatives at the Tri-Cities Visitor and Convention Bureau. It's great and most helpful to have such professional support.
- Volunteer positions are being identified along with quantifying in writing what volunteers need to know and do.
- Silent Auction – already interest in making donations.

So yes, things are hot and moving along! Finally, as we've previously announced, if you are interested in helping with the Festival in anyway, please contact this year's volunteer coordinator, Marie Pennella, at either: 509-783-9919 or [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com). For other Festival questions, feel free to contact Blaine Hulse, Festival co-chairman, at either: 509-547-4805 or [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com). And of course, we hope you've marked your calendars for **November 5-6, the 32<sup>nd</sup> Annual Tri-Cities Wine Festival**. Help us spread the word! ♦

## NEW SOCIETY MEMBERS

Receive a FREE Society wine glass at your first Society event. If you have not received yours, let us know when you attend your next event. ♦



Tri-Cities  
**Wine Festival**  
November 5 & 6  
Three Rivers  
Convention Center  
Kennewick, Washington  
For details: <http://www.tcwinefest.com>

Judged Wine Competition  
Seminars  
Gala Wine Tasting  
Food  
Silent Auction

2010  
32<sup>nd</sup> Annual

2010 Tri-Cities Wine Festival  
Artwork by Yu-Heng Dade

## 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. ♦

# 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 & Summer Wines - Sunday, August 29, 2010

**Members**                      **\$20**  
**Guests**                        **\$25**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit : 60  
 **Would like to help at the event**

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

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## Vineyard Series III - Seminar - Sunday, September 19, 2010

**Members**                      **\$30**  
**Guests**                        **\$55**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 48  
 **Would like to help at the event**

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

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**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?

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).

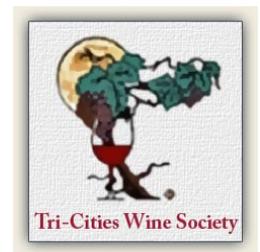
**Membership Renewal**

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. ♦

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).



## 2010 August Wine Events Around The Pacific Northwest

**Maryhill's 2010 Concert Series: Natalie Merchant**, August 7, Maryhill, WA. Enjoy Natalie Merchant in concert at the Maryhill Winery & Amphitheater located on a bluff overlooking the spectacular Columbia River Gorge. Natalie will be performing songs from her latest album. Cost: \$39.50 General Admission. Time: concert, 7:00 p.m., gates open at 5:30 p.m. For more information, call 877-627-9445, e-mail [MaryhillWinery@duopr.com](mailto:MaryhillWinery@duopr.com) or go to [www.maryhillwinery.com/concerts.asp](http://www.maryhillwinery.com/concerts.asp).

**Where the Flavor Begins...from Dirt to Delicious**, August 7, Walla Walla, WA. Discover what terroir is all about on a vineyard tour with Kevin Pogue, Ph.D, chair, Whitman College Geology Department. You will visit some of the most beautiful vineyards in the Walla Walla Valley and then enjoy the wines. Location: Walla Faces Tasting Salon. Time: 10:30 to 4:00 p.m. Cost: \$50 per person. For more information, contact Rick Johnson, 877-301-1181, or e-mail [info@wallafaces.com](mailto:info@wallafaces.com) or go to [www.wallafaces.com](http://www.wallafaces.com).

**Tiki Beach Blowout**, August 7, Pasco, WA. Preston Winery presents a summer concert featuring Plastic Soul. This is a Hawaiian themed event with a pig roast catered by Jackson's Sports Bar. Wear your Hawaiian attire and bring lawn chairs and blankets. Location: Preston Winery. Cost: \$25 in advance and \$30 at the door. For more information, contact Chenyn Preston Johnson, 509-545-1990, or e-mail [chenyn@prestonwines.com](mailto:chenyn@prestonwines.com), or go to [www.prestonwines.com](http://www.prestonwines.com).

**Symphony Un-Strung**, August 13, Walla Walla, WA. In collaboration with the Mid-Columbia Symphony, Waterbrook Winery hosts an evening of music, food and wine. Maestro Nicholas Wallin leads a group of 25 musicians performing throughout the winery grounds. Featured artists also include the Mid-Columbia Symphony vocal group Italian-8. Ticket price includes a boxed picnic dinner, winery tours and glass of wine. Location: Waterbrook Winery. Cost: \$50, general admission with discounts for wine club members. Time: 6:00 p.m. For more information, call 509-522-1962, or e-mail [info@waterbrook.com](mailto:info@waterbrook.com), or go to [www.waterbrook.com](http://www.waterbrook.com).

**2010 Prosser Wine & Food Fair**, August 14, Prosser, WA. This not-to-be-missed annual event features local bands to entertain you all day as well as 30 wineries, 2 breweries and 20 local restaurants and caterers. Location: WSU-Prosser. Cost: \$20, in advance, and \$25 at the door. Time: 2:00 to 8:00 p.m. For more information, call 509-786-4545 or 800-408-1517. Purchase tickets online at [www.tourprosser.com](http://www.tourprosser.com).

**Maryhill's 2010 Concert Series: Earth, Wind & Fire**, August 21, Maryhill, WA. Enjoy Earth, Wind & Fire in concert at the Maryhill Winery & Amphitheater located on a bluff overlooking the spectacular Columbia River Gorge. Enjoy Grammy-nominated artists performing music from their many hit albums. Cost: \$49.50, general admission. Time: Concert, 7:00 p.m. Gates open at 5:30 p.m. For more information, call 877-627-9445, e-mail [MaryhillWinery@duopr.com](mailto:MaryhillWinery@duopr.com) or go to [www.maryhillwinery.com](http://www.maryhillwinery.com).

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*EVOE*

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