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**Sunday, August 19**  
*Off the Beaten Path: the Unexpected*

**Saturday, September 22**  
*Picnic Round the World — in our Own Backyard*

**Sunday, October 21**  
*Wines from South America*

**INSIDE THIS EDITION**

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## Off the Beaten Path: the Unexpected

**Brett Simpson**  
 Event Co-Chairman

Our August event is nearly here – **Sunday, August 19, 2:00 to 4:00 p.m., Grill on Gage, Kennewick!** Have you signed up?

In our quest for “the unexpected,” the path has led to Michigan and New Mexico. From Michigan, we have **Bowers Harbor Vineyard**, one of 7 wineries on “Old Mission Peninsula.” We have selected 3 wines from Bowers Harbor – an “un-wooded” Chardonnay, a BRIX sparkling and a Cabernet Franc.

There will be light appetizers served tapas-style to complement the wines for this after-lunch event, including pulled-pork torta, Black Forest ham, chicken curry, and assorted fresh fruits, cheeses and breads. This will be another first for the Society – first time at the Grill on Gage. Owners Cara McDonald and Tim Meehan are excited to be working with us to host this event.

With a growing season of about 145 days and at the 45th parallel, wineries within the Old Mission Peninsula AVA are able to grow Cabernet Franc, Chardonnay, Gewürztraminer, Merlot, Pinot Gris, Pinot Noir and Riesling. And, their fall and winter climate provide perfect conditions for making ice wine! Michigan wineries have been making wines since shortly after Prohibition. The state now has about 15,000 acres planted in grapes, most of which are found in its 4 AVAs. About 2,000 acres are planted in wine grapes – most of the rest are Concord, Catawba and Niagara juice grapes.

Two AVAs – Lake Michigan Shore and Fenville – in southwestern Michigan primarily produce sweet wines,

*(Continued on page 3)*

## Picnic Round the World – in our Own Backyard

**Paul and Candace Gifford**  
 Event Co-Chairs



It's definitely summer on Red Mountain and definitely feels like a picnic to us. So, picnic we will – at the Society's **Picnic Round the World – in our Own Backyard, Saturday, September 22, 4:00 to 7:00 p.m., Gifford's backyard at the base of Red Mountain.** In preparation, we have cooked, tasted, paired, tasted and tasted again, so now have a menu! Our focus, as the theme suggests, is wines and foods from round the world. Also, while we're making pairing suggestions, and based on flavor profiles vs. country of origin, these are only “suggestions.”

However, we'll start our round-the-world adventure with Prosecco, just as we did most evenings during an Italian vacation! From Veneto, Italy, we've selected Lola Prosecco. We will pair this with potato chips and peanuts – a combination we found quite interesting on our trip and one we've come to enjoy here on Red Mountain as well. So ... Prego! Prego!

After this, our selected wines and food, with again, just some “suggested” pairings:

- Wine: 2010 Dr. Loosen Riesling Kabinett, Blue Slate, Mosel, Germany  
Pairing: plate of pear slices, blue cheese and roasted walnuts
- Wine: 2011 Alamos Torrontes, Salta, Argentina  
Pairing: Spanish gazpacho with grilled shrimp garnish

*(Continued on page 6)*

# August

## President's Message

Ted Davis, TCWS President



### Historical Committee

The Society's Historical Committee has been reaching out to a number of pioneers – in Washington's wine industry, and in our Tri-Cities Wine Society and Wine Festival. For example, committee members recently met with: Maury Balcom; John Bookwalter; Mike Hinzerling; and, Coke Roth. These gentlemen gave the committee a wealth of information about our ancestry. What a meeting! It was videoed. We'll be reporting more in future EVOEs!

### Loss of a Northwest Wine Society

We recently received notice that The Greater Seattle Chapter of the Enological Society of the Pacific Northwest, more commonly known as The Seattle Wine Society, has decided to cease operations at the end of this year after more than 30 years of operations. In talking to one of its officers, I learned some reasons are: lack of volunteers; decline of membership; and, lack of attendance at scheduled events. The Society's final activities will be creating an archive of past accomplishments and disbursement of assets, some of which will go to the Walter Clore center in Prosser. We are saddened by this society's demise.

### Wine Sales are Souring in the U.S.

Did you know wine sales in the U.S. have surpassed France? But, don't get out the "we're-number-one" foam fingers just yet. Why? In per capita consumption, the French still lead with an average 12.2 gallons per year compared to 2.6 gallons for the U.S. The U.S. has been experiencing a 17-year growth in sales, most recently driven by the poor economy in which many consumers switched from hard liquor and expensive wines to lower-priced wines. There is an increase in the number of varieties being produced; individuals are paying more attention to wine and food pairing; and, there is a rise in the consumption by the "millennial" generation – individuals born after 1980. (Source: [msnbc.com](http://msnbc.com))

### Botrytis – What is it?

Botrytis – pronounced "bow-try-tis" and also known as noble rot – is a fungus actually considered good in viticulture. Weather patterns, mainly cool, damp and foggy conditions following warmer conditions, permit this fungus to turn grapes to shriveled, raisin-like fruit clusters. Botrytis works the grapes into a state of dehydration, resulting in higher concentrations of sugar and acidity. Famous wine made from botrytized grapes include: Austria's and Germany's Auslese and Beerenauslese; French Sauternes; and, Hungary's Tokaji. Lower grape yields, handpicking

and longer fermentation make these dessert wines fairly expensive to purchase, but sought after by their fans. (Source: [Slinkard.About.com](http://Slinkard.About.com))

### Wine Facts and Trivia

- The "top 5 Bordeaux châteaux," according to the 1855 Classification, were actually only 4: Lafite-Rothschild; Latour; Margaux; and, Haut-Brion. In the only change to the historic classification, Mouton-Rothschild was added in 1973. (Source: [beekmanwine.com](http://beekmanwine.com))
- When should you leave a wine to breathe? Simply removing the cork and leaving the bottle to stand for an hour or two before drinking does virtually nothing toward aerating the wine. Rather, pour the wine into a serving decanter or pitcher, thus exposing the wine to oxygen. (Source: [wineinsider.com](http://wineinsider.com))
- There are only 3 legal categories of wine in the United States: table; dessert; and, sparkling. In the early 1950s, 82% of the wine Americans drank was classified as dessert. These included: Sherry; Port; and, Madeira. Today, it has been estimated wine sales are: 90% table; 7% sparkling; and, only 3% dessert. (Source: [beekmanwine.com](http://beekmanwine.com))

### Wine Quotations for August

- Days of wine and roses laugh and run away, like a child at play. (J. Mercer)
- Let us have wine and women, mirth and laughter, sermons and soda-water the day after. (Lord Byron)
- Making good wine is a skill, fine wine is an art. (Robert Mondavi) ♦

## 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 Washington Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

### Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

(Continued from page 1)

## Off the Beaten Path: the Unexpected

while the 2 AVAs in the northeastern corner near Traverse City – Leelanau Peninsula and Old Mission Peninsula – produce wines from vinifera varieties. All 4 AVAs benefit from Lake Michigan “lake-effect” weather, providing a favorable microclimate compared to the state’s interior regions.

Moving south, we have 2 representatives from New Mexico – Gruet Winery and Milagro Vineyards and Winery. Gruet is famous for its sparkling wines. As distribution is in 49 states, it may not necessarily be “off-the-beaten path” for some; but, we are getting one of the winery’s delicious, Demi Sec sparkling wines, which has a little more sweetness, and, on a recommendation, a Chardonnay as well. These wines are not as widely distributed as Gruet’s flagship Blanc de Blanc and Blanc de Noir; so, they are a little more “unexpected.”

The Milagro Cabernet Franc we selected is truly “unexpected!” Milagro is Spanish for “miracle.” In corresponding with proprietor Rick Hobson, he shared with me, “We are in Corrales – a small village outside Albuquerque. We raise our own fruit on about 10 acres, with the belief that you make wine mostly in the vineyard. So, we spend the lion’s share of our time working to raise the best grapes we can, and let the wine be what it will be ... Pretty much ‘Old World’ style to reflect New Mexico terroir.”

Rick continued, “Our winemaking techniques could be described as minimalist. With our reds we do most of the extraction on the skins and seeds before fermentation (cold soaking). This way we can limit the amount of time the seeds are exposed to alcohol and reduce the amount of green/astringent tannin extracted. That means we don’t need to “fine” the wine later on and can let it rest in French Oak barrels without having to mess with it at bottling. We barrel age all our wine – 2 years for the reds, 1 year for the wine on the lees without malolactic – give about a year’s bottle age and use French Oak. [We make] about 1,500 cases on average per year – Cab Franc, Cab Sauvignon, Chardonnay, Merlot, Syrah and Zinfandel. We will be coming out with Grüner Veltliner and Pinot in a few years.”

With a limit of just 36, recommend signing up soon if you’ve not already done so! ♦

### Off the Beaten Path: the Unexpected

Chairmen: Scott Abernethy and Brett Simpson

**Date:** Sunday, August 19  
**Time:** 2:00 to 4:00 p.m.  
**Location:** Grill on Gage  
8524 W Gage, Kennewick  
(across from Costco)  
**Price:** Members, \$30; guests, \$35  
**Limit:** 36  
**Type:** Educational; stand-up, sit-down space  
**Bring:** Thirst for knowledge; sense of adventure  
An all-purpose glass

**Cutoff date:** Monday, August 13

**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Monday, August 13.** ♦

## Taste Back – A Taste of Tuscany

Edward Schwier

Member, Board of Directors

Looking back a ways, Dolly Ammann, our host and guide for **A Taste of Tuscany**, June 17, Memories at Sunset Event Center, Richland, led attendees on an incredible journey! She took us on a tour of the different areas of Italy’s Tuscany region with a focus on the most famous wine-producing areas and wines made from the Sangiovese grape. The venue was well suited to this event, and it was an absolutely beautiful day.

We started with a dry white wine, Vernaccia di San Gimignano. Then, we moved into the main program with Tuscan-style hors d’oeuvres paired with each of 3 wine flights. Dolly provided 2 maps of the region to help us locate the origin of each of our wines.

From the comment cards, attendees thoroughly enjoyed these wines! The first wine listed in each flight won the straw poll for best-in-flight; however, as one attendee commented, “Not a flunky in the batch.”

Flight 1 - 1	Capezzana 2006 Carmignano, DOCG
Flight 1 - 2	Poggio Alle Sughere 2008 Morellino di Scansano, DOCG
Flight 2 - 1	Silvio Nardi 2005 Brunello di Montalcino, DOCG
Flight 2 - 2	Boscareli 2008 Vino Nobile di Montepulciano, DOCG
Flight 3 - 1	Antinori 2007 Tiganello, IGT (Super Tuscan wine rated 95 points by Robert Parker)
Flight 3 - 2	Frescoboldi Nipozzano 2008 Chianti Rufina, DOCG
Flight 3 - 3	Ricasoli Castello di Brolio 2006 Chianti Classico, DOCG

The antipasto plates featured 3 sausages, 3 cheeses, 2 crostini, cannellini beans with tomatoes and herbs, and bread. A perfect complement to the wines.

Finally, we completed the program with a Badia a Coltibuono 2005 Vin Santo dessert wine, and learned to dunk our “Biscotti di Prato” in the Vin Santo! Ah, so much better than cookies and milk.

One guest, Rick Langstaff, left me a poem I think did a perfect job of summing up the afternoon:

### Tuscan Red

Dripping dew and sunshine  
Sandy loam girds your loins  
Secreting sugars in blance and cotta globes  
Light on the vine  
Heavy in the basket  
Weeping in the press and  
Dreaming in the barrel  
Kissing my teeth and tongue  
Telling a story  
of a thousand days and night in taste. ♦

Taste back ~

## Bus Sojourn: WW Wineries

Judith Davis

Member, TCWS

It's true! A bus trip can be a relaxing way to travel, especially the 50 miles to Walla Walla, while sipping a Mimosa and nibbling on cheese puffs.

July 21 was a perfect summer day, and the rolling green and gold hills were beautiful as we drove up to the ridge where Long Shadows Vintners rests and the first stop on our sojourn. Long Shadows is unique: 7 "wineries" under one roof, each owned by a world-class winemaker focused on producing a wine showing the excellence of Washington viticulture. We were welcomed by winery dog "Avory" into a spacious tasting room, graced by magnificent Chihuly glass pieces. We sampled wines created by winemakers from Australia, France, Germany, Italy and California's Napa Valley. Every wine was a favorite of someone in our group, and we bought wine!

Next, a short trip brought us to a renovated 1926 barn, home to Beresan Winery and "Abby." Tom Waliser, winery/vineyard owner, provided a history of the Beresan name and vineyard, which is planted on an ancient dry river bed that provides the special terroir for the Cab Franc, Cabernet Sauvignon and Merlot grown on this 18-acre estate. A second tasting room is here for Balboa Winery, founded by winemaker Tom Glaser. So, we were able to taste 3 more wines. Again, there was something to please everyone's palate, and we bought wine!

We then traveled into Oregon, to Zerba Cellars, the 2011 *Wine Press Northwest's* Winery of the Year. We mingled on the deck outside the log cabin tasting room, enjoying "Girl," 5 puppies, and 5 wines. This is another family owned estate winery, noteworthy for its certified sustainable vineyard management. Those practices, along with great terroir and skillful wine crafting, have earned Zerba numerous awards, and we bought wine!

Our last stop was Waterbrook Winery. Manager Ron Williams described the 5 of their 16 wines we would be sampling, and we learned that each month Waterbrook has a wine "on tap," i.e., bring your own bottle to refill. Freshly prepared tacos and tamales were served for lunch, while overlooking the winery's beautiful pond and grounds, and we bought wine!

It would be difficult and unfair to pick a favorite wine/winery as that's a personal thing; and, if we were to describe the virtues of every wine sampled this article would be way too long. However, themes you may have picked up: every winery had something special; each vineyard had its own special characteristics, each winemaker, their own style; we love winery dogs; every person found wine(s) to their liking; and, we just had to bring back some of those to enjoy later. Yes, we bought wine!

This was a thoroughly pleasant excursion. We thank the wineries for their hospitality and gracious discounts. Finally, kudos to Gudrun and Nancy for a well-planned and executed event. And, we bought wine! ♦



The 7 Wines of Long Shadows Vintners



Beresan and Balboa Wineries



Waterbrook Winery

## October: Wines from South America

Grab your pencil, or limber up your fingers, and mark your calendar for **Sunday, October 21, 3:30 p.m., Richland Community Center "Activity Room," 500 Amon Park Drive, Richland.** Why? To sample some of South America's fabulous wines and classic foods! Expect 6 or 7 wines – from Argentina, Chile and, possibly, Uruguay.

Root stock for these vineyards were imported from Europe and the foods have their roots traced to Europe, too, particularly France, Germany, Italy and Spain. Most popular grape varietals planted are: Bonarda; Carménère; Dolcetto; Malbec; Tannat (also spelled, Tanat); Torrontés; along with the better-known Chardonnay, Cabernet Sauvignon, Sauvignon Blanc and Syrah. By Argentine law, single varietal wines must contain at least 80% of the named varietal; in Chile, single varietals must have at least 75% of the varietal.

Argentina is the world's 5<sup>th</sup> largest wine producer and Chile, the world's 9<sup>th</sup> largest. Uruguay, however, is considered by many to be the yet-undiscovered diamond-in-the-rough for the world markets with its Tannat grape leading the way.

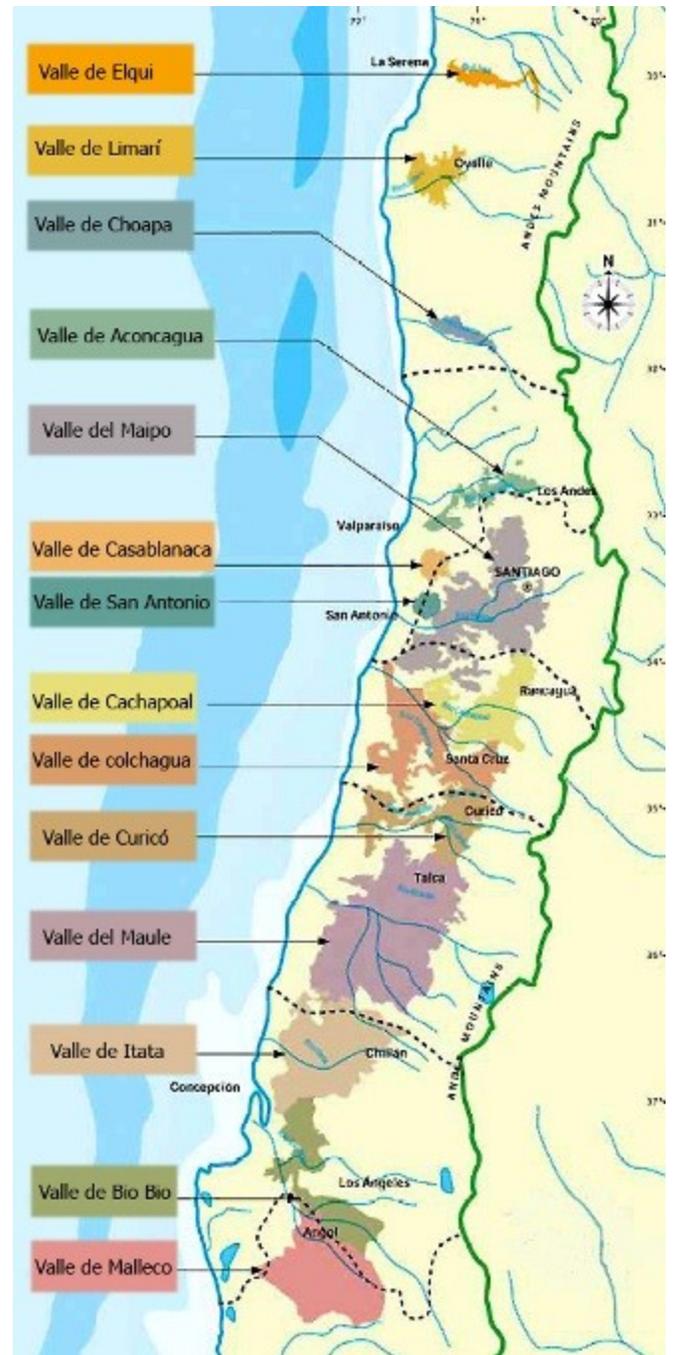
Santiago del Estero brought the first grape cuttings to **Argentina** in 1557. In 2010, the Argentine government named wine as the country's official liquor. The country's growing regions are: the high-altitude areas of Mendoza San Juan and La Rioja at 2,800 to 5,000 feet; and, the North-western regions of Catamarca, Jujuy and Salta between the 24<sup>th</sup> and 26<sup>th</sup> parallels south. Some elevations are over 9,000 feet and the Patagonia region, which sources most of the Pinot Noir for sparkling wine.

**Chile** is the world's 9<sup>th</sup> largest wine producer and the 5<sup>th</sup> largest exporter of wines in the world. Its climate is described as between France and California. There are more than 21 grape varieties grown in Chile with the most common grapes being Cabernet Franc, Cabernet Sauvignon, Carménère and Merlot for reds; and, Riesling and Sauvignon Blanc for whites. Its vines are phylloxera free and were first planted by the Spanish around the 16<sup>th</sup> century. Being long and narrow, the country's climate is dominated by the Andes mountain range to the east and the Pacific Ocean on the west. Vineyard water comes from melting snow in the Andes transported through an extensive irrigation system.

**Uruguay** is unique from both Argentina and Chile. Its climate is more consistent and temperate, and averaging 39.4 inches of rainfall per year. Its soils are rich in calcium. Growing conditions are so good vineyard plant vigor can be a problem. Its most popular grape, Tannat, was introduced by Don Pascal Harangué, a Basque immigrant around 1870. Other varietals produced are: Cabernet Sauvignon; Chardonnay; Merlot; and, Muscat Hamburg. Most vineyards are in the hills around the capital, Montevideo.

So, ensue your calendars are marked. Expect some great wines and food from our South American neighbors. And, watch for additional details and the event coupons in the September and October *EVOEs*. ♦

## Map of Chilean Wine Regions



(Continued from page 1)

## Picnic Round the World – in our Own Backyard

- Wine: 2009 Nora Albarino, Galicia, Spain  
Pairing: Grilled cod fish tacos with salsa fresca (pico de gallo)
- Wine: 2009 La Vieille Ferme, Rhône Valley, France  
Pairing: Handmade beef tamales with chips and salsa
- Wine: 2010 Layer Cake Shiraz, McLaren Vale, South Australia  
Pairing: Cuban pulled-pork sliders
- Wine: Red varietal, Hightower Cellars, Benton City (varietal/vintage still TBD)  
Pairing: Dark chocolate brownies with raspberry reduction sauce and the Hightower red

While we'll have an assortment of chairs and tables, we suggest bringing your favorite lawn chair or blanket for either the grass or patio areas plus a wine glass. We're also encouraging carpooling where convenient to maximize the limited parking space. ♦

## Picnic Round the World – in our Own Backyard

*Co-chairs Paul and Candace Gifford*

- Date:** Saturday, September 22  
**Time:** 4:00 to 7:00 p.m.  
**Location:** 65015 N DeMoss Road, Benton City (Blue house, on the hill; look for balloons)  
**Price:** Members, \$25; guests, \$30  
**Limit:** 36  
**Type:** Annual picnic; casual  
**Bring:** 1 wine glass per person  
 Lawn chair or blanket, optional  
 Fun, willing-to-learn attitude  
**Cutoff date:** Thursday, September 13  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Thursday, September 13**. ♦



## Welcome New Member

Carol Fladager

## Save the Date Saturday, November 3



Featured above is the **new logo** for the Tri-Cities Wine Festival. This year the Tri-Cities Wine Society is partnering with the Three Rivers Convention Center to put on this important community event. The partnership enables us to reduce Festival operating costs and bring down the price of admission this year to only \$55 per person.

There will be other changes and additions. Here are some highlights:

- **Gala Wine Tasting** is scheduled **from 6:00 to 9:00 p.m.** at the Three Rivers Convention Center. **Wine Society members can have early access beginning at 5:30 p.m.**
- A new fun feature this year is a **Micro Brew Tasting.**
- Back again this year is the **culinary showcase** with excellent local area restaurants and caterers providing **complimentary hors d'oeuvres** to enhance your wine-tasting experience.
- Our **Silent Auction** includes wines, wine-related merchandise and other exciting items to bid on – with some wonderful bargains to be had! Proceeds benefit the Society's educational fund.
- **The Friday gourmet dinner will no longer be a part of the Festival.** Our Society will be presenting this **"Best of Show Wine Dinner"** as a regular event in January. The date is **Saturday, January 19, 2013.** The dinner will be held at Meadow Springs Country Club and will feature wines that received the most important Festival awards such as the "Best of Show." Watch for more information on this event in future EVOEs.
- There will no longer be a Saturday morning education seminar. The decision to eliminate this program was made because of limited attendance the last 3 years. Now is the time to mark your calendars for **Saturday, November 3**, and plan to attend the Northwest's oldest, annual, continuously judged wine festival right here in the Tri-Cities at the Three Rivers Convention Center. Don't miss this extraordinary, fun and educational event! ♦



# Membership Application/Renewal and Event Sign-Up

- Single: \$ 25.00**                       **Couple: \$ 35.00**  
 **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\*)  
 U.S. mail  
 Both E-mail and U.S. mail

\*\*\*\*\*

## Off the Beaten Path: the Unexpected – Sunday, August 19

- Members**                                      \$30  
**Guests**                                        \$35  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 36  
 **Would like to help at the event**

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

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## Picnic Round the World ~ in our Own Backyard – Saturday, September 22

- Members**                                      \$25  
**Guests**                                        \$30  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 36  
 **Would like to help at the event**

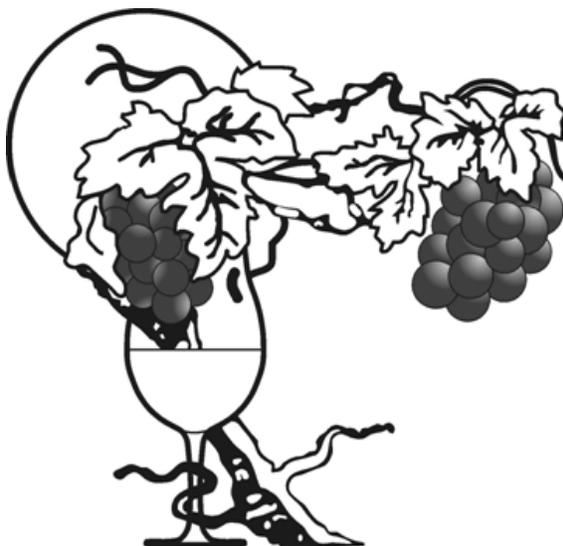
Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

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

## Membership Reminders

- Please keep your membership information current. If you have a change in your postal or e-mail address, contact Scott Abernethy at: 509-783-8801, or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).
- Forgot when your membership expires? Wine Society memberships are for one year. The Society now sends out membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information above).
- Check our web site to access the latest *EVOE*: <http://tricitiewinesociety.org/web/> ♦



**Tri-Cities Wine Society**



## 2012 August Wine Events Around The Pacific Northwest

**Swiftwater Cellars Summer Concert Series Presents Trace Atkins**, Aug. 17, Cle Elum. Swiftwater Cellars, owned by vintners Don and Lori Watts, is nestled in the Cascade hills. The winery sits on top of a historic coal mine. Enjoy the ultimate concert experience in an evening with Trace Atkins. Location: 301 Rope Rider Drive, Cle Elum. Purchase tickets through Ticketmaster. Cost: \$65, general admission, and \$165 for a VIP seat. For more information, call: 509-674-6555, e-mail: [info@Swiftwatercellars.com](mailto:info@Swiftwatercellars.com), or go to: <http://www.Swiftwatercellars.com>.

**A Case of the Blues and All that Jazz**, Aug. 18. Yakima. Enjoy an evening of blues and jazz at a festival benefiting 2 Yakima non-profits – the Yakima Greenway Foundation and the Junior League of Yakima. Since 1993, this festival has been held in Sag Hubbard Park, 111 S. 18th St., Yakima. Besides some great music, the festival features more than 20 award-winning local wine and microbrews, a delicious array of foods and a silent auction. For more information, contact Nicole Donegan at: [cotb2012@gmail.com](mailto:cotb2012@gmail.com), or go to: <http://www.cotbjazz.com>.

**Chateau Champoux Sunset Dinner**, Aug. 25, Alderdale. Chateau Champoux invites you to its 9th Annual Sunset Couple's Night – Greek Delight Dinner. Enjoy a wonderful Greek-inspired dinner presented by Castle Catering and paired with elegant wines produced from Champoux Vineyard grapes. Purchase early as tickets are limited. Cost: \$165, per couple. Time: 7:00 p.m. Call Judy Champoux for more information: 509-894-5005, or go to: [jchampoux@pocketnet.com](mailto:jchampoux@pocketnet.com).

**Sunday Funday Luau and Car Show**, Aug. 26, Prosser. Willow Crest Winery's 2nd Annual Sunday Funday and Car Show will feature all classes of cars on display outside the tasting room. There will be Luau fare – Kahlua pulled pork, pineapple chicken skewers, potato-mac, salad, rice and sweet rolls for \$15. Entry is free, and entrants receive a free logo glass, and discounts on food and wine. Prizes awarded by people's choice. So, vote, eat, have a glass of wine, spend a relaxing afternoon. For more information, contact Kayla Cook at: 206-267-5195, or go to: <http://www.facebook.com/pages/Willow-Crest-Wine-Estates/52504768911>. ♦

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

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

Need any info? Have an idea?  
Contact us!

Dolly Ammann

Newsletter of the  
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society  
PO Box 1142  
Richland, WA 99352

