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Saturday, December 13
Dessert Wines — Sweet, Savory and Sassy

Saturday, January 26
Old Vines — What's the Big Deal

Saturday, February 28
"Scent-Sational" Seminar Returning

Inside This Issue:

Dessert Wines — Sweet, Savory and Sassy	1,4
Old Vines — What's the Big Deal	1,3
President's Message	2
"Scent-Sational" Seminar Returning	3
Camaraderie Cellars	4
2008 Wine Festival — Some Records Broken	5
Terra Blanca Winery Chef's Seminars	6
Sign-Up Coupons	7
Wine Events Around the Northwest	8

**Dessert Wines –
 Sweet, Savory and Sassy**
Brett Simpson
 Member, TCWS Board of Directors



Dessert – such a fine concept! A sweet treat enjoyed at the end of a meal. How to improve on this idea? Dessert wine – now there's genius at work. Want to know more? Then join us **Saturday, Dec. 13, 12:00-3:00 p.m.,** **Katya's Bistro and Wine Bar in Richland.**

Successfully pairing two great things such as dessert wines and desserts, or certain savory dishes, is a challenge, but can be accomplished by following a few simple rules:

- The wine must be as sweet, or slightly sweeter than the dessert, otherwise the wine will taste bland, at best, or be sharply acidic – think vinegar. In the case of chocolate of any kind, higher alcohol levels are needed. When pairing wines with chocolate-based desserts, alcohol emulsifies the chocolate, countering its mouth-coating consistency.
- Mirror flavors between the wines and the foods. Tawny Ports often have hazelnut or almond aromas that can be paired with nuts, either toasted or candied. Muscats and late-harvest wines have a lively acidity and strong fruit characteristics that can complement fruit-based desserts. Ice wines and Sauternes, especially those that are botrytis-affected, often have an organic overtone with which blue cheese plays quite nicely.
- Not too much at once. Just like desserts, portions for dessert wines are modest because they are so rich. Additionally, dessert wines are somewhat heavier in alcohol than most other wines. Moscato d'Asti is a notable exception.

(Continued on page 4)

Old Vines – What's the Big Deal
Chuck and Sue McCargar
 Members, TCWS Board of Directors

The Society's first 2009 event, **Saturday, Jan. 24, Hilton Garden Inn, Kennewick,** will feature wines from "old vines." We have been able to obtain some outstanding wines for this event, so plan to set aside this date. **(Note the one-day date change from what was published in the November EVOE.)**

The tasting will include **3 flights of different varietals.** We will taste "old vine" Shiraz from Australia, Cabernet Sauvignon from Washington and Zinfandel from California. Each flight will also include the same varietal produced from younger vines for comparison. The selections should give tasters the opportunity to determine if the old vine wines

(Continued on page 3)

December Event Details

Dessert Wines – Sweet, Savory and Sassy

Event Chairmen: Brett Simpson and Nancy Beitel

- Date:** Saturday, December 13
- Time:** 12:00-3:00 p.m.
- Location:** Katya's Bistro and Wine Bar
 430 George Washington Way
 Richland
 2nd floor, Rising Moon Gallery bldg.
- Price:** Members \$40, guests \$45
- Limit:** 48
- Type:** Wine and food pairing opportunity
- Cutoff date:** Saturday, December 6

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579,** on or before **December 6.**

December President's Message

Ted Davis, TCWS President



Wine Factoids

What state has a wine grape named after it – Delaware, a Native American hybrid variety used to make dry, sweet and sparkling white wines of good quality with a mild flavor. Commonly grown in the Eastern United States where it has considerable popularity when made into Ice Wine. (*Lamberts Vintage Wine*)

2008 Society Wrap-Up

Your Tri-Cities Wine Society is concluding another successful year, and on behalf of the Board of Directors, I would like to thank all of you for your support and participation in the past year's activities.

We welcomed as first-time Board members Scott Abernethy, Dolly Ammann and Stacie Hamilton. We welcomed back to the Board Heather Hill and Marie Pennella, who also took on the chairmanship for the 30th Anniversary Tri-Cities Wine Festival.

Some highlights from our 2008 seminars:

- Petite Syrahs from California, Washington and Australia
- Italian and German varietals
- Learning how wine judging is done at *Wine Press Northwest* magazine
- Santa Barbara County, Calif., wines
- A vertical of Leonetti Cabernet Sauvignons

Special thanks go to Chuck McCargar, Program Committee chair, and his committee for putting together such a fantastic series of 2008 seminars and programs over the last year. The committee is now working on an exciting set of events for 2009. The projected schedule of events was in the November EVOE, in the Wine Festival Special Commemorative Program and will be on the Society's Web site: <http://tricitiewinesociety.org/web>.

Next, I'd like to take this opportunity to extend a special welcome to all who have joined the Society within the past year, and especially to those who may have just joined during our recent Festival activities. I am looking forward to meeting you at events. Again, welcome to the Wine Society!

Finally, to all Society members – I am looking forward to seeing you at our 2009 events. Happy Holidays to you and your families.

Upcoming Events

December – Sweet, Savory and Sassy, Saturday, Dec. 13, 12:00 to 3:00 p.m., Katya's Bistro and Wine Bar, Richland. Katya's might be considered Richland's un-discovered gem. It is located above the Rising Moon Gallery just off the G.W. Parkway. Per Brett Simpson, event co-chair, this afternoon event will be a special holiday treat

with Sherries, Madeiras and Ice Wines served with a tapas-style menu and a sparkling starter. An objective is to go beyond the traditional and not only try the classic choices, but explore your palate! This will be an opportunity to taste wines not typically found in this area. For more details, see Brett's article, page 1.

January – Old Vine Wines, Saturday, Jan. 24 (new date), Hilton Garden Inn, Kennewick – our first 2009 seminar. Chairmen Chuck and Sue McCargar will be presenting old vine varietals. The experience will include learning about old vine varietals and sampling/comparing varietals from old vines with those from younger vines. Is there a difference? Come, experience, discuss and decide for yourself. Special guest speaker – Flint Nelson, Kestrel Vintners winemaker. For more information, see Chuck and Sue's article, page 1.

February – Discover the Sensory Side of Wines, Saturday, Feb. 28 (new date). The Society will investigate the sensory aspects of fine wine at a "Scent-Sational" seminar. Those attending can test their sensory skills against a set of standard components and then find those components in a selection of wines. Gudrun Parker and I will host this event at a local venue, still being finalized. For more details, see page 3.

Quote of the Month

Wine improves with age. The older I get, the better I like it. (*Anonymous*) ♦

Welcome New Members!

Beverley Cochrane
Mike & Beth Garrison
Lon Martin
Nancy & Jim Ellison
Harland & Judy Schultz
Patti Ammonet

Notice: Effective January 2009, the Wine Society will no longer issue membership cards. This will help reduce some administrative time and costs, plus supports "going green." However, to continue helping our members, about a month before a membership expires, members will be sent a renewal notice. ♦

(Continued from page 1)

Old Vines – What's the Big Deal

have characteristics not found in the wines from younger vines.

Here is the lineup:

Flight 1 - Australia

Glaetzer Bishop Shiraz, Barossa Valley, 2005 – This is a full-bodied wine made predominantly from 60-year-old vines in the Ebenezer sub-region of the famous Barossa Valley.

Mollydooker Two Left Feet, McLaren Vale, 2007 –

This wine is a blend of primarily Shiraz from younger vines.

Flight 2 - Washington

Kestrel Signature Edition Old Vine Cabernet

Sauvignon Yakima Valley, 2004 – The grapes are from the Estate Vineyard, planted in 1972, one of Washington's oldest vineyards.

Kestrel Cabernet Sauvignon, 2005 – This Cabernet is

from younger vines offering a true comparison between older and younger ones.

Flight 3 - California

Forchini Zinfandel, Dry Creek Valley, Proprietor's

Reserve, 2005 – This is a classic Zinfandel from 90-plus-year-old head-pruned vines from a historic pre-prohibition vineyard on the elevated east benchland of California's Dry Creek Valley north of Santa Rosa.

Seghesio Sonoma Zinfandel 2007 – This is Seghesio's traditional Sonoma County Zinfandel, a blend of grapes from diverse sources – old vines and newer sites with proprietary clones. **And**, it was just named **#10 in the world** by *Wine Spectator* with a rating of 93 points.

Each flight will be accompanied by an appetizer prepared by the Hilton's chef. We will tell you more about them in next month's EVOE. You will also learn more about old vines in general and what characteristics you might expect to find in the wines. Detailed tasting notes for the wines will also be available at the event.

Flint Nelson, Kestrel's winemaker, is our scheduled speaker. He joined the Kestrel team as the winemaker in May 2003 and is an accomplished winemaker with nearly a decade of experience, most recently as Apex Cellars winemaker, Sunnyside. During his time with Apex, Flint was able to further his studies under the tutelage of Brian Carter, who crafted Kestrel's earliest vintages.

We hope you will be able to attend, and we are looking forward to hearing about any unique characteristics you find in the old vine wines. Are they better – is it a "big deal?" Come and find out! ♦



"Scent-Sational" Seminar Returning The Purple Grape

It's returning! Society hosts Ted Davis and Gudrun Parker are bringing back a sensory seminar from several years ago that was a sellout.

Note the date – **Saturday, Feb. 28!** Note the time – **3:30 p.m.** Location? Still being finalized. **(This is a change to information in the November EVOE.)** So, note your calendars, and plan to come and learn about the sensory aspects of fine wines.

Guests will compare their sensory perceptions using a set of standard essences – but we won't initially reveal their identity! Next, guests will be given a wine to evaluate and identify the sensory characteristics they have just experienced with the set of standards.

Wines we expect to have include Cabernet Sauvignon, Syrah, Merlot and Chardonnay. This is one of the steps professional judges use in evaluating wines during competition events such as our recent 30th Anniversary Tri-Cities Wine Festival.

We will repeat this sensory process separately for each wine. Light finger food will serve as a palate cleanser between each wine.

Our seminar guest speaker will guide us through the sensory process with the goal of making attendees more knowledgeable consumers. Additionally, the seminar will include learning about the UC Davis "wine wheel" and how to use it!

More details, including the sign-up coupon, will be in the January and February EVOEs. Meanwhile, don't forget to mark your calendars for **Saturday, Feb. 28, 3:30 p.m.** Seating is limited to 48 and, as with the last time we offered this seminar, we expect it to sellout quickly. Hope to see you there. ♦

January Event Details

Old Vines – What's the Big Deal

Event Chairmen: Chuck and Sue McCargar

Date:	Saturday, January 24
Time:	5:00-7:00 p.m.
Location:	Hilton Garden Inn 701 N. Young St., Kennewick (near the Convention Center)
Price:	Members \$28, guests \$33
Limit:	60
Type:	Sit-down comparative tasting
Bring:	2 wine glasses, and a desire to learn about "old vines"
Cutoff date:	Saturday, January 17

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, January 19.** ♦

(Continued from page 1)

Dessert Wines – Sweet, Savory and Sassy

- Serve wines at their proper temperature. Fortified wines like Port, Madeira and Sherry should be served at cool room temperatures (55-60° F). Late harvest, ice wines and Sauternes should be served chilled (40-45° F).

(Rules are adopted from a Page-A-Day Calendar, *The Wine Lover's Calendar*, Karen McNeil, Workman Publishing Company, 2007)

Techniques for making dessert wines are, in some cases, counter-intuitive to making most other wines. Fortified wines add Brandy or neutral grape spirits to stop fermentation at different times, depending on the style of wine. The grapes for late-harvest-style wines are held much longer on the vine to concentrate the sugars and flavors, putting them at risk for loss to rot or the elements. In the case of ice wines, this extends to allowing them to freeze before picking and pressing. Additionally, the traditional enemies of wine, heat and air, are used in select cases to good effect, creating something different and delicious.

Madeira is a fortified Portuguese wine made in the Madeira Islands. It can be made in a broad variety of styles, from dry to sweet. Typically, the combination of heat and oxygen degrades wine quickly. However, Madeira is noted for its unique winemaking process that involves heating the wine up to temperatures as high as 140°F (60°C) for an extended period of time, deliberately oxidizing the wine, and adding neutral grape spirits. This addition was originally done to prevent the wine from spoiling during transit.

Historically, on the long sea voyages involved in transporting Madeira, it was exposed to excessive heat and movement, transforming the flavor of the wine. The wine producers of Madeira found this unexpected improvement when an unsold shipment of wine returned to the islands after a round trip. Because of this unique process, Madeira is a very robust wine that can be quite long lived even after being opened. (Source: *Sotheby's Wine Encyclopedia*)

Sherry is a fortified wine made from white grapes grown near the town of Jerez, Spain. According to Spanish law, Sherry must come from the small triangular area of the province of Cádiz between Jerez, Sanlúcar de Barrameda and El Puerto de Santa María. Sherry differs from Port wine. After its fermentation is complete, it is fortified with Brandy. Because the fortification takes place after fermentation, all natural Sherries are dry; any sweetness is added later.

(Source: *Wikipedia-Sherry*)

One problem is that these wines can be easily pigeon-holed. So, an important objective of this holiday wine and food pairing is to go beyond the traditional and not only try the classics, but explore your palate. There is more versatility with these wines than might be seen at first glance. And, several of these wines have savory food pairing options that are worth trying and were taken into account when developing the menu. As a determined hedonist, I'm going to give myself every opportunity to enjoy life to the utmost!

Both co-chair, Nancy Beitel and I hope you can join us at **Katya's, Saturday, Dec. 13, 12:00 to 3:00 p.m.** Just that break you may need from holiday shopping or preparations! ♦

Camaraderie Cellars – A Surprise Forest Delight

Ted Cress

Member, TCWS Board of Directors



For those prone to exploring, Washington's Olympic Peninsula is close to heaven. While most attention will be on the ocean or Olympic Mountains, wine is being made there – and some very good wine at that. While there are several wineries conveniently sited along US Highway 101, let's talk about Camaraderie Cellars.

Don and Vicki Corson own and run Camaraderie Cellars, just west of Port Angeles, a stone's throw off US 101. It couldn't be more convenient as you head out to explore the rain forest or ocean beaches, just an hour or so further out 101.

As a native of Port Angeles, I have to admit near shell-shock at the mention of wineries in and around my home town. Stopping to taste and chat became a necessity. I found Camaraderie Cellars to be a gardened delight in the middle of the forest, with flowers, water-courses and fountains, and a lovely patio to enjoy the Peninsula's outstanding late-summer days.

I soon found out that Don is a former member of the Washington Wine Commission and one of his passions is making wines that pair exceptionally well with food, that is, a little more acid to cleanse the palate and complement the food. Besides being his own winemaker, Don, like many small winery owners, is a jack-of-all-trades – evidenced very shortly by my helping him off-load a new press for the winery. He was the heavy equipment operator!

The Camaraderie Cellars Web site is a wealth of information, <http://www.camaraderiecellars.com>, and indicates that Don produces quite a spectrum of wines, including: Cabernet Sauvignon; Merlot; Cabernet Franc; Malbec and several blends, among others. He plans a release of Tempranillo shortly, if it is not already out. His grapes are sourced from such notable Eastern Washington vineyards as: Milbrandt (Wahluk Slope); Mercer Ranch (Horse Heaven Hills); and Artz Vineyard (Red Mountain).

The tasting room is closed for the winter (except for event weekends), but visitors are invited to call and make an appointment for a visit. The tasting room's summer hours are May to October, Fridays, Saturdays and Sundays, 11:00 a.m. to 5:00 p.m.

Visit the Camaraderie Cellars Web site for much more information on this delightful winery, and plan to stop when next you travel the Olympic Peninsula byways. You won't be sorry. ♦

2008 Wine Festival – Some Records Broken

Marie Pennella
Chairman, Wine Festival

I am very pleased to announce that the 30th Anniversary Tri-Cities Wine Festival was a great event! It was a lot of fun, and I want to take this opportunity to thank each and every volunteer who made it all possible. Job well done! Overall, I have had very positive responses from winery representatives along with attendees, but I've also received good suggestions for improving the Festival.

We **broke records this year in several areas**, including winery participation – 89 wineries entered the judged competition with 330 wines! And, there would have been more wineries, but we really maxed out our space. The judging panel was impressed with the quality of wines entered and reflected this with the medals awarded. These awards and recognition continue to help spread the word about the quality of wines the Pacific Northwest is producing.

Judging – we literally had judges from around the world. Two were from California and one came in from Canada but started his wine career in Australia. I am also proud to say that two of our judges are from right here in the Tri-Cities area. For a list of the award-winning wines and more information about the judging panel, go to the Festival Web site: www.tcwinefest.com. Award winners will also be on the Society's Web site: <http://tricitiezwinesociety.org/web>.

Another Festival record breaker this year – the Silent Auction! We more than doubled the number of donations. Also new this year – local artist, John Clement, displayed and auctioned some of his work as part of the Silent Auction.

Then, too, we had a representative from Eisch Glass displaying and selling beautiful “breathable” glassware and representatives from the Wine Commission's Wine Ambassador program providing information. Based on this year's interest and questions, I expect even more participation at next year's Festival from vendors or other wine-related organizations and businesses.

Next, while overall results are still being finalized, we fully expect to meet the Society and Festival's commitment to donate a portion of the Festival proceeds to the Washington Wine Industry Foundation to provide scholarships for students in the fields of viticulture and enology. For those not familiar with the Foundation, per its Web site, “the Washington Wine Industry Foundation, a non-profit, exempt Washington corporation, is the fund-raising and gift-receiving organization for the Washington wine industry and other donor-designated organizations. Organized as a 501(c)(3) nonprofit in 2001, the Foundation engages those who care about the wine industry, providing opportunities to enhance scholarships, education, outreach and research.”

Finally, for those who missed the Festival or may be interested in obtaining additional items, the Festival's special shatter-resistant glasses, along with posters and commemo-

orative brochures will be available for sale at future Society events. Or, feel free to **contact Mary Binder at 509-585-1393**.

Looking ahead, the Festival Steering Committee is already working on plans for **next year's event, Nov. 6-7**. Anticipating an even bigger event, we'll need even more Society participation! Watch for announcements in future EVOEs, but if you are interested in volunteering in any way – or have ideas or suggestions – please feel free to **contact me at 509-528-4606**. Again, thank you to all who helped and participated in this year's 30th Anniversary Tri-Cities Wine Festival. ♦



Ted Davis, TCWS President, presents **Best of Show** award to Russell Creek Winery for its **2005 Winemaker's Select Syrah**.

Festival Award Winners

Best of Show & Gold Best of Varietal
Russell Creek Winery
2005 Winemaker's Select Syrah

Double Gold

Tagaris Winery 2006 Malbec, Estate Grown
Single Vineyard

Tagaris Winery 2006 Mourvèdre, Estate Grown
Single Vineyard

Gold Best of Class

Columbia Crest Winery 2005 Walter Clore
Private Reserve Red

Gold Best of Varietal

Hightower Cellars 2006 Merlot

Saint Laurent Estate Winery 2007 Riesling
Mrachek Vineyards, Estate Bottled

Airfield Estates 2007 Unoaked Chardonnay
Estate Grown

Terra Blanca Winery

Chef's Seminars

Edward G. Schwier

Member, TCWS

(Editor's Note: A special thank you to Edward Schwier for this contribution. Articles or suggestions for articles from members for consideration in the EVOE are most welcome.)

You might have caught the notices in the October EVOE, 2008 October Wine Events Around the Pacific Northwest, for the Oct. 9 and 23 "Chef's Seminar – Terra Blanca's Focus on Best of the Northwest Food and Wine." You may have thought, "That would be interesting." Well, it was and is. I attended the first two sessions and have my reservations for the remainder during the inaugural season. Here is a mini "taste back."

The setting is the granite bar wrapping around the demonstration kitchen in Terra Blanca's grand tasting room, Benton City, Wash. It is intimate with only 14 seats available, so you are close to the action and able to converse with the chef and the other gourmands. All dishes are paired with Terra Blanca wines.

Oct. 9, Chef Peter Kelly of Spazzo Italian Grill & Wine Bar, Redmond, Wash., walked us through 6 courses:

Sautéed Swiss Chard Gratin
2002 Syrah and 2005 Roussanne

Sautéed Blue Prawns
2005 Viognier

Beef Tenderloin Spinach Roulade
2003 Onyx

Wild Mushroom Risotto
2002 Reserve Cabernet Sauvignon

Roast Beet Salad
2005 Malbec

Butternut Squash Salad
2005 Block 5 Chardonnay

The staff is working with Chef Peter to obtain the recipes. Those who watched him understand why that may be difficult – he creates as he goes!

Oct. 23, Chef Nikki Woodland of Nectar, an organic restaurant in Moscow, Idaho, was our guide. We started the evening with appetizers of cheeses, fresh blackberry honey and crusty bread with the **2005 Viognier**. Then, the courses:



Arugula Salad with Roast Beets & Chèvre
Caramelized Walnuts & Champagne Vinaigrette
2007 Sauvignon Blanc
2005 Malbec
2002 Reserve Cabernet Sauvignon

Chicken with Roast Potatoes
Brussels Sprouts with Pancetta and Garlic
White Wine Pan Jus, with Fresh Herbs
2005 Block 5 Chardonnay
2002 Reserve Cabernet Sauvignon

Finally, Nikki produced a dark-chocolate soufflé topped with a gourmet chocolate chip ice cream. I was at the end of the line and only got a dribble of the ice cream. The wines were the **2005 Riesling Ice Wine** and **2005 Cabernet Sauvignon Port – Forte**. I am told the Ice Wine was wonderful with the ice cream!

I have recipes from Nikki and can probably come up with something for Peter's creations. If interested call me at 509-521-4112. **Call Terra Blanca, 509-588-6082, to find out more about the current series and future plans.** Bon appétit! ♦

Upcoming Events to Note

Sunday, March 22 (tentative): Wine Society's Annual Meeting, this year at Bonefish Grill, Richland. Special feature – some gold medal winning wines from the 30th Anniversary Tri-Cities Wine Festival.

Saturday, March 28: Perfect Harmony, the Mid-Columbia Symphony's annual fundraiser, Meadow Springs Country Club, Richland. It is sponsored by the Wine Society.

April (day/date being finalized): One winemaker, Victor Cruz, and wines from three wineries for which he makes wines! ♦

Membership Application/Renewal and Event Sign-Up

- Single: \$ 20.00**
- New**
- Couple: \$ 30.00**
- Renewal**

Referred by: _____

How would you like to receive the EVOE newsletter?

- E-mail (current e-mail address requested*)
- US mail
- Both e-mail and US mail
- Would like information about Society volunteer opportunities**

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

Dessert Wines – Sweet, Savory and Sassy – Saturday, Dec. 13, 2008

Members \$40
Guests \$45
 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 _____

Old Vines – What's the Big Deal – Saturday, Jan. 24, 2009

Members \$28
Guests \$33
 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 _____

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. ♦

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 Brett Simpson at membership_tcws@mac.com, or 509-628-2017.

You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE.



2008 December Wine Events Around The Pacific Northwest

3rd Annual Walla Walla Winemakers' Fete, Dec. 4, Walla Walla, WA. The Winemakers' Fete is the kickoff event for the annual Walla Walla Holiday Barrel Tasting weekend. The Fete offers guests the opportunity to dine with one of Walla Walla's renowned winemakers. Guests will enjoy a five-course gourmet dinner prepared by Executive Chef Bear Ullman at the historic Marcus Whitman Hotel. Each course will be perfectly paired with an outstanding wine from Walla Walla. One lucky guest at each table will receive a free magnum of wine. Guests will have the opportunity to taste a variety of the Valley's wines and to bid in a silent auction preceding dinner. Proceeds benefit the Carnegie Art Center and the Walla Walla Valley Wine Alliance. Location: Marcus Whitman Hotel, 6 West Rose Street, Walla Walla. Hours: 6:00 to 10:30 p.m. Cost: \$150. For more information, call Elizabeth Martin-Calder 509-526-3117, e-mail emcalder@wallawallawine.com or go to www.wvwa.com.

Top Chef Holiday Winemaker Dinner, Dec. 4, Walla Walla, WA. An unforgettable evening of food and wine with guest chef Stephanie Izard, winner of Bravo TV's Season 4 and a fan favorite! Will feature award-winning wines from Richard Funk of Saviah Cellars and Watermill Winery. VIP reception following dinner to meet and

mingle with Chef Stephanie. Limited seating. Location: Saviah Cellars/Watermill Winery. Hours: 6:00 to 10:00 p.m. Cost: \$125. Call 541-934-5575 or e-mail info@saviahcellars.com.

Walla Walla Holiday Barrel Tasting Weekend, Dec. 5, 6 & 7, Walla Walla, WA. Wineries of the Walla Walla Valley AVA will open their doors for a weekend of special tastings and activities in preparation for the Holiday Season. Wineries offer tastes of upcoming releases directly from the barrel. Location: Participating wineries. Hours: 10:00 a.m. to 5:00 p.m. For more information, check individual winery Web sites.

Chef's Seminar — Terra Blanca's Focus on Best of the Northwest Food and Wine, Dec. 11, Benton City, WA. Guests will enjoy learning about preparing, and then eating, appetizers. This promises to be a lively cooking demonstration where the focus is on local gourmet food providers and Terra Blanca wine pairing combinations. Get ready for the holidays by having one special night just for yourself. Location: Terra Blanca Winery. Hours: 1:00 to 3:00 p.m. Cost: \$50, \$45 for Club ONYX members. Call 509-588-6082, e-mail info@terrablanca.com or go to www.terrablanca.com.

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

Need any info? Have an idea?
Contact us!
kammann1925@charter.net

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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