



### COMING EVENTS

**Sunday, December 8**  
**Holiday Party & Scholarship Fundraiser**

**Saturday, January 25**  
**Best of the Festival Wine Dinner**

**Sunday, February 23**  
**Open That Bottle Night 15**

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## Winter Frost 2013

**Les Domingos, Judy Stewart**  
 Event Co-Chairmen

So, now that November is drawing to a close, it is really time to focus on December, including the Wine Society's annual holiday party and scholarship fundraiser, **Sunday, December 8, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland.** Cost for both members and guests – just \$25. There are still spaces left, but the Wednesday, December 4, cutoff date is rapidly approaching! Have you made your reservation? If not, do so quickly; coupon is on page 5 [Note: see event box, page 4, for other logistics.]

As a reminder from previous articles, guests will get to taste special Wine Festival wines, delectable food prepared by Society members, have an opportunity to spend time with other Society members, and of course, participate in the scholarship fundraiser by bidding on some wonderful holiday gift baskets. Yes, possibly a good way to check the block on some holiday gifts, or maybe just something for yourself. Fundraiser proceeds are targeted for scholarships for students studying enology and/or viticulture in area college programs.

Then, too, attendees will have the opportunity to do some browsing and shopping in the gallery itself. For those new to the gallery, it is always beautifully decorated for the holidays!

No doubt, this is a busy time of year. So, breaks to enjoy and relax a little are good, and the Society's holiday party and scholarship fundraiser are an opportunity to do just that. Hope you can join us. ♦



## Best of the Festival Wine Dinner

**Dolly Ammann**  
 Member, TCWS Board of Directors



Here it is ... the ultimate wine and food experience you have been waiting for! **Join us Saturday, January 25, at Meadow Springs Country Club for the "Best of the Festival Wine Dinner."** Along with the wine that won "Best of Show," you will enjoy other top award-winning wines from the 35th Tri-Cities Wine Festival showcased in an elegant, multi-course gourmet dinner.

This Society event is limited to only 48 people; and, since last year's event received rave reviews, this year's is sure to sell out quickly. So, to ensure you have your place reserved, complete and clip the coupon on page 5 and send it in today. This is a dress-up occasion with coat and tie suggested. The dress code at Meadow Springs does not permit jeans.

You will love the ambience and great service at Meadow Springs Country Club, as well as the outstanding wines and food. Everything at this dinner is first class, including floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware.

The festivities begin with a reception at 6:30 p.m. featuring this year's top-rated sparkling wine, **gold medal winner, Treveri Cellars Blanc de Blanc NV Brut.** This hand-crafted classic wine is a delightful, smooth and crisp sparkler that will wet your appetite for some of the tasty passed hors d'oeuvres and the fabulous dinner that follows.

The first course will feature a **wine that won best of varietal, Locati Cellars 2012 Walla Walla Valley Pinot Grigio.** This will be paired with an Italian-style antipasto salad of goat cheese, prosciutto, finocchiona, and escarole with a hazelnut vinaigrette.

(Continued on page 4)

## December President's Message Ted Davis, TCWS President



### 2013 Wine Festival

The 35<sup>th</sup> Tri-Cities Wine Festival could be characterized as the best one ever! If you were one of the more than 1,000 attendees, you know of what I speak. With 75 wineries, almost 400 wines poured, a record number of silver medals and near record gold medals awarded, 13 food booths, 3 micro-brews, and a record-number of silent auction items, the festival was simply a great event. Special thanks go out to the Festival Core Team members – Dolly Ammann, Mary Binder, Blaine Hulse, and Debra Ticknor – who worked tirelessly for months in preparation for festival-week wine judging, the public tasting and the silent auction. Thanks also go out to the dozens of Society volunteers who supported the wine judging, the public tasting and the silent auction. Special thanks, too, to the Three Rivers Convention Center staff and all their employees for their professional-level efforts, and to our expert wine judging panel – Christopher Chang, Christine Collier, Ann Littlefield, Coke Roth and Wilfred Wong.

So, mark your calendars now for the 36<sup>th</sup> Tri-Cities Wine Festival, November 15, 2014, again at the Three Rivers Convention Center. Finally, for pictures of this year's event, go to the Wine Society's web site, [www.tricitywinesociety.com](http://www.tricitywinesociety.com), and then to the "Tri-Cities Wine Festival" tab and "Photo Gallery." Enjoy!

### Avoid Driving Impaired

Everyone knows drinking and driving is really a bad thing! Here are a couple of tips and facts to know. The obvious is to have a designated driver decided on prior to going out or plan for a taxi ride home. Some not-so-obvious actions – ensure your headlights and taillights are working. Not operable give the police a reason to pull you over and smelling the slightest alcohol on your breath will trigger a sobriety test. Note: an officer can issue a driving-while-impaired ticket even if your alcohol level is below .08. Avoid any pre-drinking before you go out and stick to wine, which is lower proof than hard liquor. Drink water before and during the evening. One suggestion – drink equal amounts of water as wine or other drinks. Water gets your kidneys ready to function, and when in your system can dilute and slow down alcohol entering. Eat lots of food and continuously for the same reasons. At a long-lasting event, begin to drink less and less as the event progresses. The best way to avoid driving-impaired problems is to avoid situations where you drink more than your body can handle. (From *Tri-City Herald* article by Andy Perdue and Eric Degerman)

### Make Mine Vanilla

Almost every wine lover knows wine can possess a range of flavors, even unusual ones such as asparagus and apple pie.

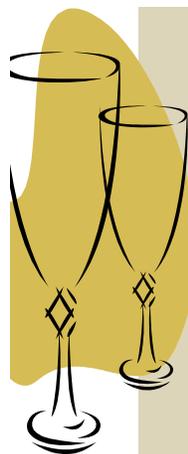
Scientists have known for decades that these flavors come from the oak barrels used for aging wine and not from the grapes. Oak contains a family of chemical compounds known as lactones. They have distinct flavors and are transferred into the liquids stored in items such as oak barrels. The best known flavor is vanilla. In the past few years, scientists have discovered other flavors in wine that come from oak. Two of the most unusual are coconut and mushrooms. (Wine Lovers Calendar)

### December Wine Quotations

- If God forbade drinking, would He have made wine so good? (Cardinal Richelieu, *Maramé*)
- The smell of wine, oh how much more delicate, cheerful, gratifying, celestial and delicious it is than that of oil. (François Rabelais, *Gargantua*)
- Good wine ruins the purse; bad wine ruins the stomach. (Unnamed Spanish saying)

### December Wine Trivia

- Largest-sized wine bottles are named after biblical kings. ([oenologist.com](http://oenologist.com))
- How much wine in a bottle? In a standard 750ml bottle, it is about 25 fluid ounces. ([wine.about.com/od/winetrivia](http://wine.about.com/od/winetrivia))
- What does the term "Blanc de Noir" reference? The term refers to a white wine made from red/black grapes. ([wineinsiders.com](http://wineinsiders.com)) ♦



### Welcome New Members

Laura Richter  
Diane Castaneda  
Phyllis Mills  
Judith Bamberger & Bruce Napier  
Maurice Jimenez  
Janice Valandry  
Sandra & Ron Jorgensen  
John Gent  
Laura Chushcoff  
Roger & Leslie Snyder  
Nina Bathurdt & Art Watanabe



Join us on  
**Facebook**

Did you know that the Society has a Facebook page?  
(<http://tinyurl.com/kb846n>)

It's another great place to find out what's happening in the Society and with the Wine Festival. "Like us" on Facebook and find out what other members have discovered about events, wineries, pictures, etc. Share it with family and friends so they, too, can receive the latest updates on our activities, and much more!



### 35th Tri-Cities Wine Festival – Saturday, November 9, 2013

The Tri-Cities Wine Society Board of Directors is happy to report that the 35th Tri-Cities Wine Festival was a smashing success!! Everything was bigger and better than the previous year. More wineries, more food exhibitors, more silent auction lots, more participants, more fun — in short, just more of everything. We would like to thank all our hard working volunteers; our generous sponsors and silent auction donors; the wine judges; participating wineries; participating food exhibitors and micro-brewers; and the professional staff of the Three Rivers Convention Center. Everyone involved worked together to make this event the great success it was. Thank you all for your contributions.

**The wine festival date for 2014 is Saturday, November 15. Mark your calendar and plan to attend** ♦



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## Best of the Festival Wine Dinner

The second course features a wine that won a **best of varietal, double gold, Goose Ridge Estate Winery 2011 Chardonnay**. This was also the Festival's **overall top-rated white wine**. It will be paired with fresh, grilled swordfish with mango salsa and soft polenta.

Following the fish course, you will enjoy a refreshing blood orange sorbet with Campari float to prepare your palate for the entrée.

The entrée will showcase 2 incredible red wines — **the best of show, Smasne Cellars 2010 Mourvèdre** and **best of varietal, double gold, Market Vineyards 2009 Basis Points**. These will be served with filet of beef wrapped with wild boar sausage and a potato pancake with Gouda cheese. This will give you the opportunity to compare and contrast 2 of Washington's top wines.

Last but not least is the dessert course. The fabulous **double-gold winner Hogue Cellars 2012 terroir Muscat Canelli** will be served with honey-ricotta cheesecake with caramelized pear and almond streusel.

You won't want to miss this event! ♦

## Best of the Festival Wine Dinner

**Chairman: Dolly Ammann**

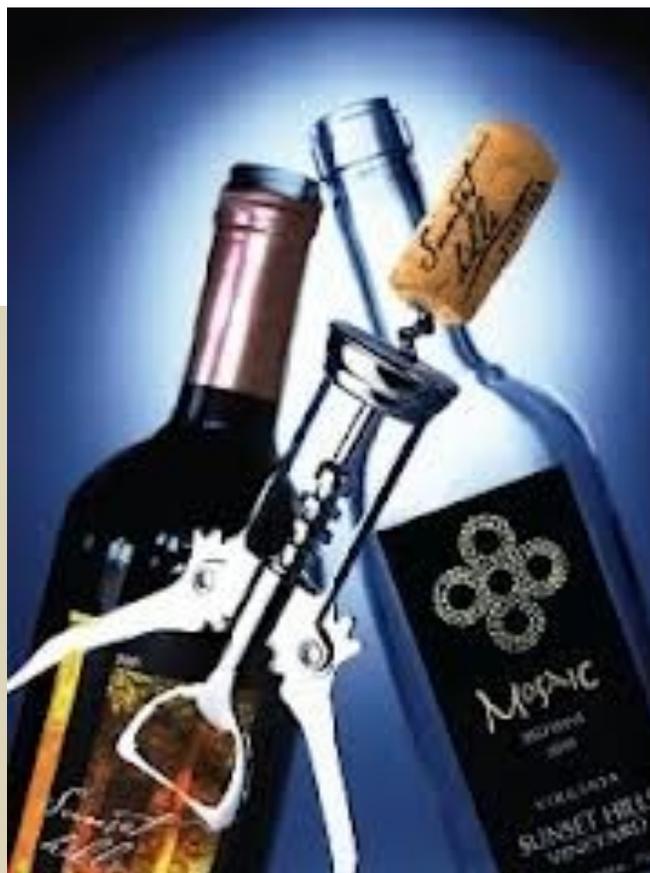
**Date:** Saturday, January 25  
**Time:** 6:30 to 9:30 p.m.  
**Location:** Meadow Springs Country Club  
800 Country Club Way  
Richland, WA 99352  
**Price:** Members: \$100; guests, \$115  
**Limit:** 48  
**Type:** Multi-Course Gourmet Dinner  
**Cutoff date:** **Tuesday, January 21**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, January 21**. ♦



## Holiday Party & Scholarship Fundraiser

**Co-Chairmen: Les Domingos & Judy Stewart**

**Date:** Sunday, December 8  
**Time:** 1:00 to 3:00 p.m.  
**Location:** Allied Arts Center & Gallery  
89 Lee Blvd., Richland, WA 99352  
**Price:** Members: \$25; guests, \$25  
**Limit:** 48  
**Type:** Festive casual, stand-up, limited seating  
**Bring:** 1 wine glass per person  
**Cutoff date:** **Wednesday, December 4**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, December 4**. ♦



## Save the Date February 23, 2014 Open that Bottle Night 15

"You're keeping OTBN alive, wow ... #14! ... Looking forward to #15 ... Always a fun time! Love the stories. Repeat! ... Too much food that was great." Just some of the comments from those who attended the Wine Society's Open that Bottle Night in 2013. So, back by popular demand, as the saying goes, **Open that Bottle Night 15, Sunday, February 23**.

This is the annual Wine Society event that is an opportunity for attendees to bring a bottle of wine, and then, to share stories about their wine – why they purchased it, when, where, etc. The event is part of a worldwide event started by former *Wall Street Journal* writers John Brecher and Dorothy Gaiter now 15 years ago. And no, the wine does not need to be expensive, but definitely something you believe others would enjoy.

Watch for final details in the January and February *EVOEs* – location, time, cost and food. As one guest wrote after OTBN 14, "The feeling of fun and community would bring me back." Happy Holidays! ♦



# Event Sign-Up Coupons

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

## Holiday Party & Scholarship Fundraiser Sunday, December 8

Members: \$25                      Guests: \$25

Event Limit: 48

Number of members attending \_\_\_\_

Number of guests attending \_\_\_\_

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

**Note: Please provide phone & Email information!**

**Would like to help at the event**

## Best of the Festival Wine Dinner Saturday, January 25

Members: \$100                      Guests: \$115

Event Limit: 48

Number of members attending \_\_\_\_

Number of guests attending \_\_\_\_

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

**Note: Please provide phone & Email information!**

**Would like to help at the event**

## Membership Reminders

- Please keep your membership information current. If you have a change in your postal or email address, contact Scott Abernethy, membership chairman, at: 509-783-8801, or by email at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).
- Forgot when your membership expires? Society memberships are for one year. The Society does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact Scott Abernethy (contact information, above).
- Check our web site to access the latest EVOE: [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com) ♦



## 2013 Membership Application or Renewal

**New**

**Renewal**

**Single: \$ 25.00**

**Couple: \$ 35.00**

Referred by: \_\_\_\_\_

How would you like to receive the EVOE newsletter?

Email (current Email address requested\*)

U.S. mail

Both Email and U.S. mail

Name 1 \_\_\_\_\_

Name 2 \_\_\_\_\_

Address \_\_\_\_\_

City, State, ZIP \_\_\_\_\_

Phone Number \_\_\_\_\_

Email 1\* \_\_\_\_\_

Email 2\* \_\_\_\_\_

## TCWS Event Policy

### Attendance Confirmation

No tickets will be issued. If 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. ♦

# Tri-Cities Wine Society

PO Box 1142  
Richland, WA 99352

## *EVOE*

Newsletter of the  
Tri-Cities Wine Society

**Dolly Ammann**

*Need any info? Have an idea?  
Contact us!*

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

*This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)*



## Looking Ahead Affordable Sparkling!

Love the bubbly? Then plan on exploring some great bubbling wines in March. Start your day off right with a “Champagne” brunch. Plans include serving European, California, and local Washington State bubbly with a brunch menu to complement each of the wines. Your job will be to determine your favorite from the group of wonderful wines.

Also, we will be focusing on affordable bubbly, including Champagne, Asti Spumante and other sparkling wines to see if “a rose by any name will taste as sweet.” More details – date, time and cost – will be available soon so you can mark your calendar. Look forward to good wine, good food and a good time! ♦