



COMING EVENTS

Sunday, December 10
Celebrate the Bubbly – A Holiday Party

Saturday, January 27
Best of the Festival Gala Dinner

Sunday, March 18
Sippin' Cider

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Celebrate the Bubbly – A Holiday Party

Sue McCargar
Member, Board of Directors



This sparkling “refresher” event is now **SOLD OUT** but names can be added to the waiting list, see page 3. To review, the society’s sparkling wine-tasting event, **Sunday afternoon, December 10, Allied Arts Association Gallery at the Park, Richland.** Guests will learn about differences between various types of sparkling wine while experiencing their distinctive tastes. There will also be a silent auction and drawing for gold medal winning wines from the 2017 Tri-Cities Wine Festival!

Our speaker and guide will be Juergen Grieb, owner and winemaker of Treveri Cellars in Wapato. Juergen was born and raised in Trier, Germany, where he received his formal winemaking and sparkling winemaking degrees. After apprenticeships in Germany, Juergen came to Washington State in 1982 where he worked at Franz Langguth Winery. He opened Treveri Cellars on November 23, 2010, with a mission to put Washington sparkling wine on the map. Treveri Cellars is Washington’s only sparkling wine house. Juergen’s passion and enthusiasm for sparkling wine is present in every bottle he produces, and like any good German, he lives to share his passion with everyone he meets. He will have a wealth of information to share with us.

Upon arrival guests will be greeted with a sparkling wine aperitif followed by the featured wines:

- **Veuve Cliquot** – a 92-point rated **Champagne** by Burghound.com and wine expert, Wilfred Wong. This dry, medium-bodied sparkler from France has a fresh

Best-of-the-Festival Gala Wine Dinner

Dolly Ammann
Member, Board of Directors

Mark **Saturday, January 27 on your calendar** and plan to join us at the **Meadow Springs Country Club** for the **“Best-of-the-Festival Gala Wine Dinner,”** the society’s premier wine and food event of the year.

At this society dinner, we will showcase wines that are considered the best-of-the best from the recent 39th Annual Tri-Cities Wine Festival. These include wines that won **Best of Show, Best of Varietal** and **Double Gold** awards. The event is limited to only 60 people. So, ensure you have a place reserved by cutting out and sending in the event coupon, on page 5, today. You do not want to miss this opportunity to wine and dine in style!

The evening begins with a Champagne reception at 6:30 p.m. followed by a 6-course dinner. When you arrive, the staff will serve Treveri Cellars NV Blanc de Noirs Brut that won a double-gold medal along with assorted passed hors d’oeuvres. This is the time to mix and mingle with society members and perhaps make some new friends.

The ambience at this dinner is delightful. Everything is first class with floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware. This is a dress-up occasion for the ladies with coat and tie suggested for gentlemen.

The menu includes a first course paired with the Double Gold, Best of Varietal, 2016 Jones of Washington Sauvignon Blanc. The second course features Double Gold, 2015 Longship Cellars Invader Tempranillo.

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December 2017

President's Message

Ted Davis, TCWS President



2017 Wine Festival

The 39th Annual Tri-Cities Wine Festival is behind us! I want to thank all who supported and attended the event. This year 74 winery labels were represented with 373 wines entered for judging. The judging took place during the first week of November with a panel of 7 professional judges: Shelly Fitzgerald, Seattle; Tim McNally, New Orleans; Harry McWatters, Summerland, B.C.; Brad Smith, Grandview; Don Galleano, Mira Loma, California; Jerry Bookwalter and Coke Roth, Tri-Cities. This year's judging resulted in a record number of silver medals – 205; 93 gold medals – a tie from a previous festival; and, with 46 double golds, another record. More information about the judges and the complete list of festival award winners are on the society's website, www.tricitywinesociety.com.

The festival culminated with the November 11 gala public tasting event at the Three Rivers Convention Center. Besides the wines entered for judging, the gala included food, a microbrew, live entertainment and a silent auction. The festival was simply an incredible event. Looking ahead, mark your calendars now for the 40th Tri-Cities Wine Festival, Three Rivers Convention Center. The date is being finalized, either November 10 or 17. Stay tuned.

Special thanks go out to the festival's core team members: Dolly Ammann; Mary Binder; Blaine Hulse; Mary Peters; and, Debra Ticknor. Collectively, they worked tirelessly for months starting in January to prepare for the wine judging, public tasting and silent auction. Thanks also go out to the dozens of volunteers who supported everything from recruiting wineries, to getting donations for the silent auction, to assisting with the wine judging and preparations for Saturday's public event. More thank yous to the wineries, businesses and individuals who donated items for the silent auction. And finally, a special thank you to our partners – the professional staff at the Three Rivers Convention Center. We could not have this quality event without them.

(Editor's Note: With the holiday season here, the following timely articles are being reprinted from the December 2016 EVOE.)

Cleaning Up Broken Glass

Having a party this year and someone drops a glass that shatters all over your floor. Sweeping up all those little shards can be a hassle along with the threat of cutting your fingers or toes. Here's a possible alternative – a slice of bread. First, carefully pick up the large pieces. Then, for the smaller, hard-to-get ones, place the soft part of the bread on top of the shards and gently press down. The porous bread surface acts like a sponge for any splinters and fragments. It's the best thing since ... well, you know.

(Excerpted from PureWow.com)

Avoid Driving While Impaired

Everyone knows drinking and driving under the influence is really a bad thing! An obvious solution is a designated driver identified prior to going out or to have a taxi reserved. Some not-so-obvious actions include ensuring your headlights and taillights are working. Non-operable lights give police a reason to pull you over and smelling even 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. Another suggestion – drink equal amounts of water and wine, or water and other alcohol drinks. Doing so gets your kidneys ready to function, and water in your system can dilute and slow down alcohol entering your system. Eat plenty of food, and continuously, for the same reasons. Finally, 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.

(Excerpted from The Tri-City Herald, Eric Degerman/Andy Perdue)

Happy Holidays and Looking Ahead

From all of us on your society management team, we wish you and yours a happy and safe holiday season. We look forward to seeing you at our 2018 society events. Speaking of which, to kick off the new year, Dolly Ammann, wine society vice president, has selected some of the best-of-the-best double gold and gold medal winners to accompany the best-of-show winner from this year's wine festival for the society's Best-of-the-Festival Gala Wine Dinner, Saturday, January 27, Meadow Springs Country Club. See Dolly's article, page 1, for more details. ♦

2018 Coming Events

January — Best-of-the-Festival Gala Wine Dinner

March — Sippin' Cider Tasting

April — Washington Wine vs. the World

May — Annual Meeting & Special Tasting Event

June — Planting a Vineyard

July — Bastille Day Party

August — Rosé of Many Kinds

September — Albariño

October — Rhône-Style Wines

November — 40th Annual Tri-Cities Wine Festival & Volunteer Party

December — Holiday Party & Fortified Wines

(Continued from page 1)

Celebrate the Bubbly—A Holiday Party

nose of apple, citrus and yeast elements that continue onto crisp, intense flavors of apple, peach and biscuit with a complex, well-balanced finale. The primary grapes used to produce Champagne are Chardonnay, Pinot Noir and Pinot Meunier. In this Veuve Cliquot, Pinot Noir provides structure, a touch of Pinot Meunier rounds out the blend, and Chardonnay adds elegance and finesse. Yeastiness is typical of Champagne.

- **Gloria Ferrer Sonoma Brut** – a 90-point rated **California sparkling brut** by *Wine Spectator*. The wine is round and full-bodied with rich, ripe apple, pear and honeydew melon flavors. There is a nice touch of yeast and doughy aromas that give it added character, turning creamy with a touch of vanilla. This brut has been crafted entirely from hand-harvested Pinot Noir and Chardonnay grapes.
- **Treveri Cellars Brut Blanc de Noirs** – this **Washington State sparkling brut** was a double-gold winner at the 2017 Tri-Cities Wine Festival. It is a 100-percent Pinot Noir brut that has a delicate color with a hint of strawberries and brioche on the nose. The minimal dosage allows the true palate complexity of this wine to shine through, leaving rich acidity with a creamy finish.
- **Bohigas Brut Cava** – this is a 90-point rated **Cava** by *Wine Advocate* and wine expert, Robert Parker. A Spanish wine, it is made from a classic blend of hand-harvested Xarel-lo, Macabeo and Parellada grapes planted in limestone and clay soils. The deep and complex nose offers a vibrant blend of apple, grapefruit and great minerality. On the palate the wine is deep, full-bodied and quite crisp with lovely complexity and focus.
- **Tesoro della Regina Prosecco** – a 90-point rated **Prosecco** by *Wine & Spirits* magazine. This is a medium-bodied sparkling wine from Veneto, Italy. Its brisk, consistent bubbles carry a green almond scent, driving home crispness and freshness. Prosecco is made primarily from Glera grapes with a maximum of 15 percent Verdiso, Bianchetta Trevigiana, Perera, Glera Lunga, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Nero grapes permitted.
- **Treveri Cellars Sparkling Gewürztraminer** – a delightful combination of spice and exotic fruit aromas, this sparkling Gewürztraminer ignites a spark of variety



Celebrate the Bubbly – A Holiday Party

Event Chairmen: Chuck & Sue McCargar

- Date:** Sunday, December 10, 2017
Time: 2:00 to 4:30 p.m.
Location: Allied Arts Association Gallery on the Park, Richland
Price: Members \$45; Guests \$50
Limit: 48
Type: Sparkling “refresher” & holiday party
Bring: Holiday spirit
Cutoff date: **Tuesday, December 5**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, or Sue McCargar, 627-2210, on or before **Tuesday, December 5**.
Waiting List: Contact Judy or Sue for information. ♦

with every sip. It is a truly unique example of one of the non-traditional varietals **Washington State** has been using to produce a sparkling wine, perfect for a party!

- **Sparkling Shiraz and Syrah** – there will be a small taste of each for comparison. The **Black Chook Sparkling Shiraz** is a 90-point rated sparkling by JamesSuckling.com. This bubbly is from Australia’s Barossa Valley where sparkling Shiraz is plentiful. It is a full-bodied, but soft and lightly velvety, sparkling red wine with lots of licorice and tea leaf flavors with meat and blackberry aromas. Shiraz is Australia’s term for Syrah. The **Treveri Cellars Sparkling Syrah Brut** is a 100-percent Syrah bubbly that exudes sophistication and elegance. Its red effervescence cascades through the wine, matched equally by dark fruit and complex yeast tones.

The bubbles in sparkling wine make it very versatile for pairing with food. It can complement a wide range of foods including seafood, cheeses, smoked foods, sausages, Asian dishes, mushrooms, vegetables, egg dishes and more. The acidity in bubbly marries well with rich, buttery food. They are also a great complement to salty foods such as potato chips, popcorn and nuts. **Note: popcorn with a variety of sprinkles will be available for nibbling!**

To accompany the wine will be an assortment of appetizers prepared by Amy Davis, a professionally trained chef and daughter of Society President Ted Davis and Judith Davis. **Appetizers will include: marinated chicken skewers with roasted garlic and herbs; sausage skewers; mini shrimp quiches; mini mushrooms and Jarlsberg cheese; panini bites with fire-roasted tomato jam, manchego, arugula and ham; and, baked brie with holiday garnish.**

Dessert? Of course! Society member and professionally trained pastry chef, Kurt Ammann, will provide the dessert. Many society members have previously devoured Kurt’s creations!

Yes, our sparkling wine and food event is now **SOLD OUT**. For those still wanting to attend, see the waiting list information below. And, based on the event’s popularity, the society’s program committee will review repeating it! (Sources include Trevericellars.com and tasting notes from *Esquin Wine Merchants and Total Wine*.) ♦

(Continued from page 1)

Best-of-the Festival Gala Wine Dinner

The pairing of the entrée with the Double Gold, Best of Varietal, 2015 J & J Vintners Malbec will surely please your palate as will the Best of Show 2017 College Cellars Muscat with crème brûlée stuffed inside an orange. To cap off the night, you will really enjoy a chocolate treat with the wonderful Double Gold, 2014 Brian Carter Opulento port-style wine.

The complete menu follows below. ♦

Best-of-the-Festival Gala Wine Dinner

Meadow Springs Country Club

Saturday, January 27

The Reception

Chef's Assorted Hors d'Oeuvres
Treverri Cellars NV Blanc de Noirs

The Dinner

1st Course

Rockfish Meunière, Herb Salad Lemon Vinaigrette
2015 Jones of Washington Sauvignon Blanc

2nd Course

Duck Breast with Blackberry Sauce
Brussel Sprouts and Wild Rice Timbale
2015 Longship Cellars Invader Tempranillo

Intermezzo

Blood Orange Sorbet

Entrée

Pan-Seared Lamb Chop & Prime Rib Empanada
Crisp Potato Eggplant Tart & Swiss Chard
2015 J & J Vintners Malbec

Dessert

Crème Brûlée in an Orange
2017 College Cellars Muscat

Night Cap

Gorgonzola Tart & Bittersweet Truffle
2014 Brian Carter Cellars Opulento

Best of the Festival Gala Wine Dinner

Event Chairman: Dolly Ammann

Date: Saturday, January 27, 2018
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352
Price: Members \$100; Guests \$110
Limit: 60
Type: Reception & gourmet dinner
Dress: Coat & tie suggested
Cutoff date: **Monday, January 22**
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before **Monday, January 22.** ♦

Welcome New & Returning Members!

Marc Balstad & Alisa Thompson

Rich & Stacey Budzik

Juls & Jason Carr

Megan Cole & Sam Thomas

Lorna Deckert

RP Deturle

Lorna Dooley & Victoria Manthos

Bill & Collene Dunbar

Colby & Jessica Getchell

Glenn & Renee Grabiec

Joshua & Julie Kramer

Linda Lehman

John Masulonis & Alex Roeder

David & Kit McBurney

Tami & Greg McCain

Grace & Tony Miller

Lillian Pearson

Richard & Diana Sober

Jacob Southerland & Tanner Barton

Greg & Brenda Sponholtz

Barbara Thrall & Russell Pfeiffer



Join us on
Facebook

Sold Out Waiting List Only

Celebrate the Bubbly — A Holiday Party

Sunday, December 10

Members: \$45; Guests: \$50

Limit: 48

Number of members attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

SOLD OUT

Event Sign-Up Coupon

Best of the Festival Gala Dinner

Sunday, January 27

Members: \$100; Guests: \$110

Limit: 60

Number of members attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

2017 Membership Application or Renewal

New

Renewal

Single: \$ 25

Couple: \$ 35

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* _____

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

Tri-Cities Wine Society Event Policy

Attendance Confirmation

No tickets are issued. If an event is full when your reservation is received, you will be notified and put on a waiting list.

***NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509-627-6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

Courtesy

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

Events are open only to TCWS members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the TCWS may be consumed during our events.

Minimum Age 21 at All Events

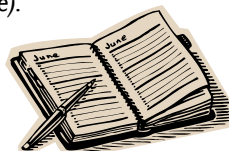
Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: tcwinesocietymembership@gmail.com.
- Memberships are for a year; the society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



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

This newsletter is also available on the
web at www.tricitiewinesociety.com



Save the Date *for* Sippin' Cider

Apples, pears, cherries ... what do these and other fruits have in common? CIDER!!

Want to learn more and taste cider? If so, mark your calendars and save **Sunday, March 18**, for "Sippin' Cider." This society event will include an educational look at the history of cider, how it is made and what foods pair well with cider. ♦