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Saturday, February 27
Open that Bottle Night II

Sunday, March 14
“Rhône Rangers:” Why the Popularity

Saturday, April 17
New Zealand: Kiwis Take On Pinot Noir

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Announcing Changes for Open that Bottle Night II

Mary Binder
 Member, TCWS Board of Directors

Ah, even the best of plans sometimes go awry! So, be flexible, explore options, make some decisions and move forward, right? Right! And, that’s just what my co-chairs and I have been doing for the Society’s **Open that Bottle Night II, February 27, 5:30 to 9:00 p.m.**

However, due to some unforeseen circumstances, we are **moving the event** from the Tri-City Country to **The Barrel House Café & Wine Bar, 4309 W. 27th Place, Kennewick (corner of 27th & Union in the Cynergy complex).** Our wine event will be in the building’s spacious, airy and open foyer, and for guests arriving before 5:30, the wine bar will be open. **Also, guests will need to bring wine glasses for the event. See the event details box, page 4.**

The Barrel House chef, Brian Hodges, has been working with us to develop a menu we believe will work with the variety of wines we expect people will bring. **While the menu is different from what we announced in the January EVOE, there is no price change from what we previously announced,** and we believe the menu will be one guests will enjoy. Chef Brian’s focus is on fresh, quality food that is well prepared and with a pleasing presentation. Here is our new menu:

- Bruschetta – tomato, basil, Parmesan, on crostini, with a sweet balsamic reduction sauce (served with a bubbly, compliments of the Society, when guests arrive)
- Shrimp and scallop appetizer with carrot ginger butter
- The Barrel House mixed green salad with house made Chardonnay dressing

(Continued on page 4)

“Rhône Rangers:” Why the Popularity

Craig Ferguson
 Member, TCWS, Event Co-Chairman

Spring will soon be here and what better way to celebrate the season than a glass of Rhône wine! A Rhône wine? Interested? Want to know more? Join me and my co-chair, Gudrun Parker, **Sunday, March 14, 2:00 to 4:00 p.m., Memories at Sunset Event Center (Sunset Memorial Gardens), 915 Bypass Highway, Richland.**

Because of the growing demand, not only in Washington but also across the United States, for wines produced from grapes traditionally grown in France’s Rhône region, we will give tasters an opportunity to compare 6 Rhône-style wines produced in Washington with 2 wines produced by their French counterparts – *ooh la la!* We will also provide tasters some historical and geographical information about winemaking in the Rhône region.

What are Rhône or Rhône-style wines? You most likely are already familiar with names such as Syrah, Viognier, Grenache and Roussanne. But what about Cinsault, Carignan and Mourvèdre? This event will be an opportunity to learn more about these and other Rhône grape varieties, including their history and popularity.

The afternoon’s **guest speaker will be John Martinez of Maison Bleue Winery, Prosser.** John has generously offered 6 wines from his cellar to sample. He has traveled extensively in the Rhône Valley and became so enthralled with the varieties grown there that he opened his own winery, Maison Bleue, specializing in the wines he came to love in France. John will conduct a comparative discussion on Grenache and Syrah from different climates, as well as how certain Rhône whites are beginning to make a permanent presence in Washington.

(Continued on page 6)

February

President's Message

Ted Davis, TCWS President

Wine Factoids

- The longest recorded champagne cork flight was 177 feet 9 inches, 4 feet from level ground, at Woodbury Vineyards in New York State. (800wine.com/winefacts)
- Once referred to as the breadbasket of Italy, what Mediterranean island is hot, dry and best known for its wine made from the nero d'Avola grape as well as for its Sherry-like Marsala – Sicily. (*Page-A-Day Calendar*)

Ice Wine

Ice wine, icewine, Eiswein ... is a type of dessert wine produced from frozen grapes. The sugars and other dissolved solids do not freeze, but the water does so the result is a concentrated, often very sweet wine. The most famous, and expensive, ice wines are German, but fine ice wines are also produced in the United States (Washington), Canada (Ontario and British Columbia provinces) and New Zealand.

Natural ices wines require a hard freeze, in some cases, by law. For example, in Canada, a minimum of 17° F and in Germany 19° F are required. The grapes may hang for several months until the correct temperature arrives. Should the temperature not reach the desired level, the grapes will still be picked but the wine will be most likely labeled "Late Harvest" or "Special Select Late Harvest" instead of "Ice Wine."

The most popular grapes for ice wines are Riesling, Sevyval Blanc and Chardonnay for whites, and Cabernet Franc, Merlot, Shiraz and Pinot Noir for reds. Because of the high sugar level, the fermentation process is much slower than for other wines. The nose of an ice wine typically is reminiscent of peach, pear, dried apricot, citrus or apple, or can be tropical like pineapple or mango, especially if the grapes were white. The alcohol level is normally low, between 6 to 12 percent, and most are sold in 375ml bottles. (*Excerpted from The Grapevine newsletter*)

So, if you haven't tried an ice wine, or even a late harvest or special select late harvest, why not give them a try? Need that special Valentine's Day gift? Consider a special bottle of dessert wine! Need some ideas? As a starting point, check out the Society's Festival web site, www.tcwinefest.com, for award winners from past Tri-Cities Wine Festivals. Enjoy!



Wine Bottles and Weight

Until recently, chances are the weight of a wine bottle wouldn't have been very remarkable. But over the past few years, thanks to crafty marketers, the weight of some wine bottles has been increasing. Expensive wines, in particular, are now often packaged in bottles so thick and heavy they make many sommeliers complain.

The reason behind this weight gain – prestige value. Consumers, it appears, associate impressively weighty bottles with higher quality. According to Demptos Glass, a wine bottle manufacturer, bottles used for low and moderately priced wines often weigh between 15 and 20 ounces while a bottle used for an expensive wine might weigh as much as 44 ounces – almost 3 pounds – and that's without the wine inside. (*Wine Lovers' Calendar*)

The Grape Vine

Interested in learning about possibly becoming more involved in the Society, or know more about volunteer opportunities, e.g., helping on one of the standing committees? If so, here is contact information:

For general information and/or information on our standing committees – communication, finance, festival and program – contact me at tdavis@bossig.com or 627-2615.

While the Society can use volunteers in all areas, a particular need is someone with web site experience to be the Society's webmaster for its web sites and to augment the work being done by two volunteers.

Upcoming Events

Be sure to read the articles in this month's EVOE describing our upcoming events and sign up early so you are not closed out!

Wine Quotes

- Wine can of their wits the wise beguile, make the sage frolic and the serious smile. (*Homer, Odyssey*)
- 'Tis pity wine should be so deleterious, for tea and coffee leave us much more serious. (*Lord Byron*) ♦

Welcome New Members

Geneva Ellis-Balone
April Prior
Joe & Jane Roop
Craig & Tracey Sutton

New Zealand: Kiwis Take On Pinot Noir

Brett Simpson
Member, TCWS Board of Directors

Not long ago, New Zealand wineries hit the world wine stage with their Sauvignon Blancs ... with wonderful varietal characteristics! Zesty, citrusy aromas, and flavors of grapefruit and gooseberry became a standard for that wine. Now, after several years of careful cultivation, experimentation and experience, New Zealand is offering the world its interpretation of one of the most venerable wine grapes, Pinot Noir.

Ah, Pinot Noir, the prima donna of the wine world – a dazzling beauty of exquisite elegance when properly treated but in the hands of the unskilled or ambivalent, weak to downright nasty in many cases. Our “Kiwi” friends have been learning about what makes Pinot Noir tick on their soil and are making efforts to capture the best of its soul. Additionally, good or bad, it is often expensive to obtain a solid education about this wine.

Therefore, the Wine Society is pleased to present in April an educationally focused event featuring a selection of New Zealand Pinot Noirs representing 3 principal regions: Marlborough, Central Otago and Waipairā. This tasting will be **Saturday, April 17, 2:00 to 4:00 p.m., Casa Vino wine bar, Richland**. The event’s committee members have all been to New Zealand and experienced many of the regions first hand, thus are working to apply their experiences to the tasting.

The wines can be very challenging to obtain here, but we believe they are worth it. An Oregon Pinot Noir will be served as an entry wine to compare and contrast with what is presented from Down Under. The event will be a wine education and tasting format, but a modest array of appetizers and palate cleansers will be on hand. More details and the sign-up coupon will follow in future EVOEs! ♦

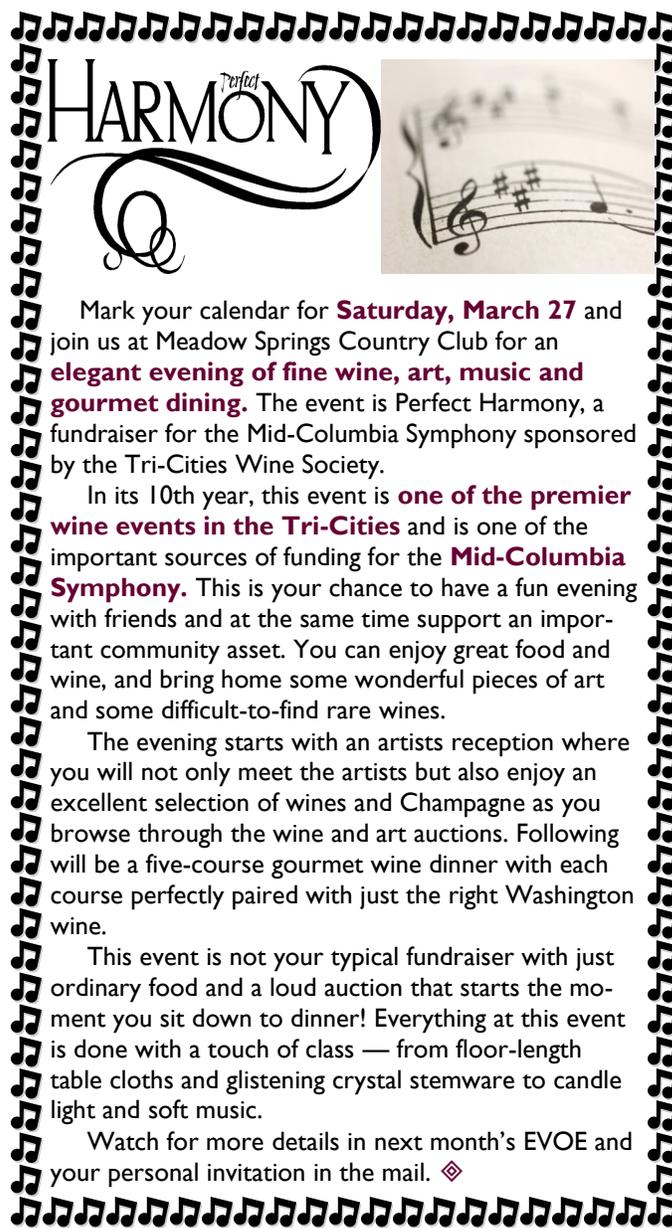
April Event Details

New Zealand: Kiwis Take On Pinot Noir

Event Chairman: Bett Simpson

Event Co-Chairman: Ambre MacHugh

Date: Saturday, April 17
Time: 2:00 to 4:00 p.m.
Location: Casa Vino
 1970 Keene Road, Richland
Price: Members \$40; guests \$45
Limit: 48
Type: Wine education and tasting
Bring: Desire to learn
Cutoff date: **Saturday, April 10**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Saturday, April 10**. ♦



Mark your calendar for **Saturday, March 27** and join us at Meadow Springs Country Club for an **elegant evening of fine wine, art, music and gourmet dining**. The event is Perfect Harmony, a fundraiser for the Mid-Columbia Symphony sponsored by the Tri-Cities Wine Society.

In its 10th year, this event is **one of the premier wine events in the Tri-Cities** and is one of the important sources of funding for the **Mid-Columbia Symphony**. This is your chance to have a fun evening with friends and at the same time support an important community asset. You can enjoy great food and wine, and bring home some wonderful pieces of art and some difficult-to-find rare wines.

The evening starts with an artists reception where you will not only meet the artists but also enjoy an excellent selection of wines and Champagne as you browse through the wine and art auctions. Following will be a five-course gourmet wine dinner with each course perfectly paired with just the right Washington wine.

This event is not your typical fundraiser with just ordinary food and a loud auction that starts the moment you sit down to dinner! Everything at this event is done with a touch of class — from floor-length table cloths and glistening crystal stemware to candle light and soft music.

Watch for more details in next month’s EVOE and your personal invitation in the mail. ♦

SAVE THE DATE

Sunday, May 16

Syrah – Washington vs. the World

Or ... Shiraz, Schiras, Sirac, Syra, Syrac, Serine, Serein, Hermitage, Antourenein Noir, Balsamina, Candive, Entournein, Hignin Noir, Marsanne Noir – all synonyms for “Syrah” used in various parts of the world. **Sunday, May 16**, we will gather at **Meadow Springs Country Club** for an educational seminar to learn how Washington Syrahs compare with those in other parts of the world.

Just before the seminar, we will hold the **Tri-Cities Wine Society’s annual meeting**. Held in March in prior years, the Society’s Board of Directors moved the meeting to May this year to better coincide with the Society’s fiscal year, May 1 – April 30.

Plan to join us **Sunday, May 16, Meadow Springs Club**, for a short annual meeting, followed by an enlightening wine and food experience! More details in future EVOEs. ♦

(Continued from page 1)

Announcing Changes for: Open that Bottle Night 11

- Braised lamb or pork shank with black currant sauce and chef's choice of potato and vegetable*
- The Barrel House signature brownie with chocolate Merlot sauce

***Note: Please select either lamb or pork when completing your registration coupon; selection must be made by the reservation deadline.**

And, to once again recap the focus for this event, which is different from other Society events ... participants will bring a bottle of wine to share with other participants! The wine – couples, or those attending alone, will need to bring a “special” bottle of wine they want to share with other attendees. Also, **attendees will be asked to include the wine selection on their signup coupon, (page 7, this EVOE) or if not known when signing up, send the information by Saturday, February 20, to: evoe2go@aol.com.** The event co-chairs will compile a list of the wines and have it available at the event to help attendees decide the wines they'd like to taste.

What wine to bring? As we previously wrote, here is some background information that hopefully will help – 11 years ago, *The Journal's* wine writers, John Brecher and Dorothy Gaiter, started an event that now has a worldwide following. It is “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” You know, the bottle you may have forgotten you have or the one you've had tucked away for a number of years and saving for that special occasion. February 27 – that special occasion?

And if you don't have a “special” bottle, it's OK. John and Dorothy recommend to their readers that they “pick up a bottle of wine that means something to you, a wine that will bring back memories.” Another idea, how about a special medal winner from this year's Tri-Cities Wine Festival? You can find the results at the Festival website: www.tcwinefest.com. Or, did you get a special bottle over the holidays that you'd like to share with others?

Does your special bottle have to be an expensive wine? No! Does it need to be something you believe others would enjoy, and that you want and would be pleased to share? Yes!

Finally, attendees will be asked to share information about their special bottle, e.g., why and when it was purchased; how it was stored; any interesting, funny or unusual anecdotes. My co-chairs and I expect this to be not only a time for learning more about many special bottles and storytelling, but also an evening of camaraderie with a twist on the Society's usual monthly events as attendees will be bringing the wine!

So, yes, some changes – location, menu, need to bring wine glasses and cutoff date; but, the date, time and overall focus are the same. As we've already received quite a few reservations, we **strongly recommend you make your reservation as soon as possible to ensure a space!** We're looking forward to seeing you at **The Barrel House Café & Wine Bar, Saturday, February 27, 5:30 to 9:00 p.m.**, for the Society's first-ever participation in ***The Wall Street Journal's* Open that Bottle Night 11.** ♦

February Event Details

Open That Bottle Night 11

Event Chairmen:

Don & Mary Binder; David & Dominique Vetrano

Date: Saturday, February 27

Time: 5:30 to 9:00 p.m.

Location: The Barrel House Café & Wine Bar
4309 W. 27th Place, Kennewick
(Cynergy building, 27th & Union)

Price: Members \$30; guests \$35

Limit: 60

Type: Interactive

Bring: 1 bottle of wine to share; 1 backup bottle (optional)
2 wine glasses; 1 bubbly glass

Cutoff date: Saturday, February 20
(Note: this is a cutoff date change)

Cancellation Policy: For a full refund, cancellation must be made **by phone to Mary Binder, 585-1393,**



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. ♦

Tri-Cities Wine Festival

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Even in the depths of winter, the Festival Steering Committee is striving to improve the quality of the Society's Wine Festival. And yes, even though the 2010 Tri-Cities Wine Festival is still 9 months away!

A big change in the Festival now vs. many years ago is that it has become a year-round endeavor. As the Northwest wine industry has grown, so has the Festival. At the 2009 Festival, for example, there were more than 90 Northwest wineries and well over 300 wines! Add a variety of seminars, a growing silent auction, food exhibitors and wine-related art and craft vendors, and you can begin to understand the work and challenges involved to bring all this together in a premiere Northwest wine event. Then, too, with our new venue at the Three Rivers Convention Center, we have many opportunities, but that also brings more work and ongoing requirements. Bottom line, the Society's Tri-Cities Wine Festival needs to now operate as a "business."

So, a large focus at the moment for my new co-chair, Dolly Ammann, and me is identifying and capturing in writing all the great work volunteers have done over the years and compiling this information into what will be the Tri-Cities Wine Festival official "operations manual." For those who've ever been involved in this type project, you well understand the time, commitment and challenges it presents. But, it is incredibly important and absolutely essential for the Festival to meet its mission and future success.

What is that mission? The Tri-Cities Wine Festival mission is to support the Northwest wine industry by educating the public about wine and providing scholarship money for area students in viticulture and enology by hosting an annual festival that includes a judged wine competition, educationally focused seminars, silent auction and a gala public tasting event.

As the Wine Festival grows, so does the need for volunteers; and certainly, undertaking a project such as developing and finalizing an operations manual is a good example of the volunteer need. Therefore, please consider the following:

- If you've been involved with the Festival, please help us by ensuring we've captured your role, insights, feedback, etc. If you've not been contacted by someone from the Festival Steering Committee, please contact us either by e-mail, tcwinefest@gmail.com, or call Marie Pennella, the new Festival volunteer coordinator, at 509-783-9919.
- If you've attended the Festival and have ideas or suggestions, please let us know. Again, tcwinefest@gmail.com is a good way to contact us, or feel free to call me, Blaine Hulse, at 509-547-4805.
- If you've not attended the Festival and want to let us know why not, that would be helpful in our planning efforts. Either the Festival "gmail" address or calling me directly will work.

- If you haven't attended the Festival but have heard comments, feedback, ideas, suggestions, etc., from others who have, please let us know using the contact information above.
- If you are interested in learning more about helping with our operations manual project, please let us know either through our e-mail address or by calling Dolly Ammann at 509-619-1482.
- Finally, if you want to help and/or learn more about volunteer opportunities with the Festival – whether on just Festival days, a particular project, throughout the year ... whatever the amount of time – please contact us either through e-mail or by calling Marie.

A major goal for this year's Festival is to avoid "single-point failures," that is, positions/duties with just one person and no backup. Not a good way to run a business! With more volunteers, we can avoid this, help ensure success, and help ensure that we don't overwork any one of our volunteers.

The Society's Wine Festival is its big annual event. Its success helps ensure the Society's success and enables it to meet its education mission; will help provide scholarships to area students studying viticulture and enology; and, will continue to help our Northwest wine industry and local economy. Please consider helping the Festival Steering Committee in any way you can. We need your assistance and support to continue to make our Tri-Cities Wine Festival a premiere Northwest wine event. ♦



2010 Tri-Cities Wine Festival Artwork
(Artist: Yu-Heng Dade)

Save the Dates
November 5 & 6

(Continued from page 1)

“Rhône Rangers:” Why the Popularity

Following are the wines currently planned for the Society’s March event:

- Entry wine to welcome guests – a Rhône-style blend, The Goats Do Roam Wine Company, South Africa
- 2008 Horse Heaven Hills Appellation Roussanne, Maison Bleue Winery
- 2008 Den Hoed Vineyard Viognier, Maison Bleue Winery
- 2008 Alder Ridge Vineyard Grenache, Maison Bleue Winery
- 2008 Boushey Vineyard Grenache, Maison Bleue Winery
- 2008 Alder Ridge Vineyard Syrah, Maison Bleue Winery
- 2006 Liberté Syrah, Maison Bleue Winery
- 2005 Domaine La Roquette, Châteauneuf du Pape
- 2007 Condrieu “Les Terrasses de L’Empire,” Domaine Georges Vernay

Look for further details in the March *EVOE*, but meanwhile, mark your calendars, send in your reservation coupon (page 7), and we look forward to seeing you **Sunday, March 14**, for an informative and enjoyable adventure with Rhône and Rhône-style wines! ♦

March Event Details	
“Rhône Rangers:” Why the Popularity	
Event Chairmen: Craig Ferguson, Gudrun Parker	
Date:	Sunday, March 14
Time:	2:00 to 4:00 p.m.
Location:	Memories at Sunset Event Center Sunset Memorial Gardens 915 Bypass Highway, Richland
Price:	Members, \$30; guests, \$35
Limit:	48
Type:	Educational seminar
Bring:	2 wine glasses
Cutoff date:	Monday, March 8
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before, Monday, March 8 . ♦

Taste Back:

“Bona Vita” Blending Seminar

Mary Binder

Member, TCWS Board of Directors

So, when was the last time you heard someone say, “My passion is logistics?” If you attended the Society’s January event, your answer is probably January 10 at Vintners Logistics from owner Robert Thompson. And yes, he did in fact say his passion is logistics; in fact, he described himself as a logistics “geek.”

Vintners Logistics, a bonded wine warehouse, was the location for the Hamilton Cellars: “Bona Vita” Blending

Seminar. Stacie and Russ Hamilton – Society members, event hosts and owners of Hamilton Cellars – greeted guests, ensured they had a glass of wine in hand, had “hand warmers” available should anyone need and introduced Robert.

For the more than 35 Society members and guests, Robert provided a most educational and fascinating behind-the-scenes look into the world of wine storage and distribution that included everything from regulations, laws, insurance and inspections to temperature control, security, safety, pallet stacking, seismic issues and ultimately, transportation. With a lifetime involved in the “alcohol business,” his passion for logistics and a master’s degree in the field, Robert is a recognized expert in what he does – thoughts of seeking “expert” advice in other fields ran through my mind as I listened and learned.

“I love providing solutions,” Robert said at one point during the tour. Not only did he provide information on his operations, but he also explained his involvement in writing legislation with direct consumer impact. Yes, educational and fascinating. And, from his audience’s focused attention and the questions he received, plus the comments and feedback I’ve heard, others also found this tour both educational and fascinating. What an introduction to an operation not many of us see, know about or maybe even think about.

So, with some new logistics knowledge and appreciation for wine storage and distribution, our next learning opportunity came at tables set for each attendee to have his/her “blending station” – 4 Hamilton Cellars wine samples, measured plunger, empty glass for the blends created ... reminded me a little of a mini chemistry lab! Advertised to be a “fast-paced and interesting blending seminar,” it was that. Charlie Hoppes, renowned winemaker and master wine blender provided the group with some general blending information and answered questions. A good summary of Charlie’s blending philosophy – “the beauty of winemaking is personal preference,” he shared.

“Ultimately, it’s me,” said Charlie in answer to a question about who makes the final decision when he is blending for his customers.

Keeping “personal preference” in mind, but knowing that Charlie especially likes Cabernet Sauvignon and the Hamiltons, Malbec, each attendee spent time making different blends using the 4 Hamilton Cellars wines provided – Cabernet Franc, Cabernet Sauvignon, Malbec and Merlot – trying to come up with one they believed might be the next Hamilton Cellars “Bona Vita” blend. Not knowing who created what, Charlie tasted each individual’s final product and then announced his 3 favorites: 3rd place – Russ Hamilton’s blend; 2nd place – Ev Abernethy’s blend; and 1st place went to Adella Hammerstrom. Yes, a fast-paced and quick “laboratory-of-the-mouth” session, but educational.

And, to ensure our palates had more than just wine, there was a wonderful assortment of appetizers prepared and served by Castle Event Catering. I’m still hearing comments about those delicious roast lamb lollipops! Yum.

In summary – a very well organized, educational, interesting and enjoyable event in a unique setting. Special thanks to Stacie and Russ for organizing this opportunity and sharing their wines, and to Robert Thompson for his time and willingness to have guests in his warehouse ... and we didn’t even need hand warmers! ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 20.00 **Couple: \$ 30.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

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

How would you like to receive the *EVOE* newsletter?
 E-mail (current e-mail address requested*)
 US mail
 Both e-mail and US mail

Open that Bottle Night 11 – Saturday, February 27, 2010

Members **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Would like to help at the event
Please indicate selection: Pork or Lamb
Name/year/variatal/winery for the wine you'll bring: _____

(Note: If you don't know when signing up, send the details by Saturday, February 20, to: evoe2go@aol.com.)

"Rhône Rangers:" Why the Popularity – Sunday, March 14, 2010

Members **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit: 48

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Would like to help at the 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?

Membership Renewal

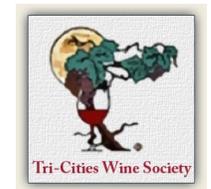
Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦

If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at tcwinesocietymembership@gmail.com.

You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.



2010 February Wine Events Around The Pacific Northwest

Editor's Note

Wine & Chocolate Events, Feb. 12 to 14. If you are a chocolate lover, this is the weekend for wine touring. Throughout the state, in every wine region, wineries will be hosting red wine and chocolate tastings to celebrate Valentine's Day.

Chef's Weekend at Cave B Inn & Winery, Feb. 5 to 7, Quincy, WA. Tendrils Vineyard Restaurant's executive chef, Joe Ritchie, and Cave B Estate Winery winemaker, Freddy Arredondo, team up with guest chef, Greg Atkinson, author of *West Coast Cooking*, to provide hands-on food and wine education experiences. A portion of the proceeds go to support 2 Washington State hunger-relief programs: Food Lifeline and Second Harvest Inland Northwest. Location: Cave B Inn & Winery, 344 Silica Road NW, Quincy. Cost: \$750 per person, double occupancy; \$915 single occupancy. Includes 2 nights accommodations and all meals, including welcome dinner with wine pairings. For more information, go to www.caveb.com, or call or e-mail Dawn Endean, 206-232-0450, dawn@montagenet.net.

Valentine's Dinner at Chandler Reach Winery, Feb. 12, Benton City, WA. Enjoy a four-course gourmet

dinner. Event price of \$69.95 per person includes dinner, wine, tax and gratuity. Location: Chandler Reach Vineyards, 9506 West Chandler Road, Benton City. For reservations and more information, go to www.chandlerreach.com, or call or e-mail Shelby, 509-588-8800, shelby@chandlerreach.com.

Valentine's Day Party at Cougar Crest, Feb. 13, Walla Walla, WA. Roses, truffles and complimentary wine tasting for the first 100 ladies. Live music by Chelsea Spence from 1:00 to 4:00 p.m. Chelsea is the principle harpist with the Mid-Columbia Symphony, Tri-Cities, and the Grande Ronde Symphony, La Grande. Location: 50 Frenchtown Road. For more information, e-mail info@cougarcrestwinery.com.

Maryhill Winery "Toast to Passion" Weekend, Feb. 13 to 16, Goldendale, WA. Enjoy spectacular views of the Columbia River, free wine and chocolate tastings, live music and an exceptional art show featuring celebrity Northwest artists John Clement and Mary Rollins. Special case discounts are available. Enjoy live music by Kit Faroutte on Saturday, Wayman Chapman on Sunday and Sandee Marshall on Monday. Location: 9774 Highway 14, Goldendale. For more information, e-mail craig@maryhillwinery.com or go to www.maryhillwinery.com. ♦

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

Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

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