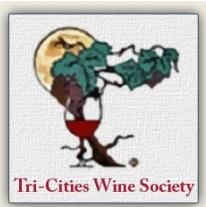


**February 2011**



Online at  
<http://tricityswinesociety.org/web>

# Tri-Cities Wine Society



- Sunday, February 13**  
**Open That Bottle Night 12**
- Friday, March 11**  
**Syrah — A “Blind” Tasting**
- Sunday, April 17**  
**Annual Meeting — Spokane Area Wineries**

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## Open That Bottle Night 12

**Dominique Vetrano**  
**Member, TCWS**

Open That Bottle Night 12,  
**Sunday, February 13,**  
**The Country Gentleman,**  
**Kennewick, 5:30 to 8:30 p.m.**  
 may just be the perfect event to uncork that special bottle you have been waiting to open at the “right” time. Unique, as participants bring the wine, this event is sure to reveal some treasures ... or not, and to bring smiles and cheers at the recounting of interesting stories.

So, have you selected the wine you will bring to this one-of-a-kind tasting? Don’t panic, you still have a little time – time to check your cellar, read your tasting notes, or visit local wineries or wine aisles and hand-pick that special bottle. I will need your wine selection by **Tuesday, February 8**, to include in the wine list my co-chairs and I will provide to event attendees. (See sign-up coupon, page 7.)

Yes, OTBN 12 is well on its way, and we are pleased to now have a lovely menu, crafted by Chef Renee at The Country Gentleman, that is sure to please many palates and match many wines. The evening will **open with a Kir Royal**, a mixed drink of black currant liquor and sparkling wine (see boxed insert, page 3) paired with **grilled tomato crostini and goat cheese edamame dip with spiced pepitas**.

Guests will drop off their cherished bottle and get a



## Syrah – A “Blind” Tasting

**Marieca Davis and Les Domingos**  
**Members, TCWS Board of Directors**

OK, it’s time to test your tasting skills! So, join us as **The Hogue Cellars’** winemaker leads a “blind” tasting of Syrah wines, **Friday, March 11, 6:30 to 8:30 p.m.** We have rounded up what we believe are some great wines, including some reserves and some from special vineyards, but that’s all we can say about that. Otherwise, the event won’t be a “blind” tasting!

To get started, guests will enjoy a refreshing Tri-Cities Wine Festival medal winner while they find a seat and prepare for this “mini seminar-style” event. The program will feature 2 flights of local and international wines for comparing and discussing. Guests will be learning about and testing their skills at determining the origin and characteristics of each wine. For fun, we plan to take a consensus of how these compare with one another. Wine glasses and a selection of light snacks will be provided. Also, there will be literature about the wines and the many nuances of wine evaluation.

This type wine tasting event forces you to focus on the various aspects of a wine: visuals, aromatics and taste differences, for example. Then, too, it is an opportunity to gain insight on personal preferences, which can aid in future purchase decisions.

Speaking of purchases, the winery’s retail counter will be open and The Hogue Cellars has graciously offered a discount on wine sales that evening. Further, we will provide a wonderful selection of hors d’oeuvres after the seminar!

(Continued on page 3)

(Continued on page 4)

# February

## President's Message

Ted Davis, TCWS President

### Wine Factoids/Trivia

- About 98% of all the world's commercially produced wine is consumed within a week of purchase.
  - High-quality dry table wines have about 600 to 800 grapes per bottle, which may be about 5 bottles per vine; but, dessert wines, using shriveled grapes for their concentrated juice, will have even more.
  - Old wines almost never turn to vinegar; they spoil by oxidation.
  - In ancient Egypt, around 1300 B.C., commoners drank beer; only the upper class drank wine.
- (Source : [www.bellaonline.com](http://www.bellaonline.com))



**Question: what is “Brettanomyces”?**

**Answer: find it at the end of my message.**

### Join the Society's Management Team!

Would you like to become more involved in the Society, or know more about volunteer opportunities, including joining the Board of Directors or helping on one of the standing committees? If so, here is contact information:

- For the Board of Directors, contact **Lois McGuire, 396-9739**, or **Sue McCargar, 627-2210**. With a number of Board members retiring this year, we are especially looking for members to join our team. Call Lois, Sue or me, **627-2615**, and we can provide additional information, including the date, time and location for the next Board meeting if you want to attend and see what it would be like to be a Board member.
- For general information and/or information on our standing committees – communication, finance, festival and program – **contact me at 627-2615**. While the Society can use volunteers in a number of areas, particularly needed are individuals who have experience in, or like to do and/or have time to do administrative-type work.

### Society Members Open Winery in Richland

Society members Stacie and Russ Hamilton, along with mascot Milton, have recently opened a winery, Hamilton Cellars, in Richland. Current wine selections include: a white blend; Bona Vita, a red blend; Malbec; Merlot; and, Cabernet Sauvignon. Working with Stacie and Russ is famed winemaker Charlie Hoppes, who besides his own winery, Fidélitas, makes wine for several other wineries.



Although the tasting room has been open for several weeks, the winery's **official grand opening and ribbon cutting is scheduled for Wednesday, February 16**. The tasting room is in the Queensgate Village, 1950 Keene Road. Phone is: 628-8227. Look for more details on the winery's web site, [www.hamiltoncellars.com](http://www.hamiltoncellars.com), along with additional information on hours of operation, wine club details, etc.

Stacie has previously served on the Society's Board of Directors and as its Wine Festival treasurer. A hearty congratulations, Stacie and Russ. We wish you much success in your new venture!

### What's on Our Monthly Schedule?

More details are in this EVOE on:

- **Open That Bottle Night 12**, Sunday, February 13, The Country Gentleman.
- **Syrah — A “Blind” Tasting**, Friday, March 11, The Hogue Cellars.
- **The Society's Annual Meeting and Spokane Area Wineries**, Sunday, April 17, The Country Gentleman.

### Wine Quotes

- For when the wine is in, the wit is out. (*Thomas Beacon, 1512-1567*)
- Good wine is a good familiar creature if it be well used. (*W. Shakespeare, “Othello, II”*)
- Noah often said to his wife when he sat down to dine, “I don’t care where the water goes if it doesn’t get into the wine.” (*G.K. Chesterton, 1874-1936, “Wine and Water”*)

### Question Answered

**Brettanomyces**, “**Brett**,” are strains of wild yeasts that give wine a distinctive aroma and flavor that's been compared to barnyards, horse blankets and even, Band-Aids. While none of these things sound very appealing, in fact, wines with a low level are often found to be complex and intriguing. Brett is particularly noticeable in Pinot Noir and red Burgundies, and is not considered a wine flaw. However, too much is considered a flaw. (*Winelovers’ Calendar, Karen MacNeil*) ♦

### Welcome New Members

Robert Chisholm & Miriam Kerzner

Lynne Perednia

Jared Fielding

Reminder – To All Society Members!

Dues Increase Effective May 1

\$35 for couples and \$25 for single memberships.

New memberships and/or renewals postmarked by April 30 will be honored at the current rates.

**Looking Ahead**  
**Annual Meeting &**  
**Wineries of the Greater Spokane Area**  
**Sunday, April 17**  
**Lois McGuire and Ken Kramer**

**Sunday, April 17, 4:00 to 6:30 p.m., at The Country Gentleman** restaurant, Tri-Cities Wine Society President Ted Davis, will conduct a short Society annual meeting. Then, following the meeting – **a tasting of wines from the greater Spokane area.** The cost will be \$40 for members and \$45 for non-members.

Invitational letters have gone out to the Spokane area wineries, and we are expecting to have many different wines represented. For some of you, expect some of your favorites from the more well-known wineries. However, we are also planning to have representation from some of the new and upcoming Spokane-area wineries!

Food? Of course! The Country Gentleman will have 2 meat-carving stations. Also included will be a selection of gourmet appetizers.

More details will follow in the March and April EVOEs. Meanwhile, ensure you've marked your calendars for **Sunday, April 17, 4:00 to 6:30 p.m., The Country Gentleman, Kennewick**, for the Society's annual meeting and a taste of wines from the Spokane area. ♦

(Continued from page 1)

**Open That Bottle Night 12**

4-oz. pour from it, to drink as they wish during dinner. Each attendee will have the opportunity to taste 3 other wines from the guests' selection, which will be provided on a passport system.

Dinner will start with a **tomato soup served with a Gruyère toast**, followed by 2 entrees: **pretzel-crusted crab cakes finished with a Champagne caviar sauce and served with roasted Yukon gold croquettes; and, a grilled lamb chop with roasted garlic served with sweet corn succotash.** A palate cleanser will be served between the 2 main courses.

Dessert will follow with a dish of **vanilla bean ice cream served with a ganache-stuffed chocolate chip cookie.** A 2-oz. glass of **dessert wine** will accompany the dessert, courtesy of the Tri-Cities Wine Society. Coffee and ice tea will also be available.

This event is a great way to celebrate Valentine's Day with your loved one. Think: your special bottle of wine, an elegant dinner, great company and charming stories shared by the participants about their wines!

So reserve your place today and join us on **Sunday, February 13, 5:30-8:30 p.m., at The Country Gentleman.** Oh, yes, David and I will bring an old French wine again this year, but also a backup bottle just in case! ♦

**Félix Kir**  
**Dijon Priest and Mayor**

This Frenchman, born in 1876 in Burgundy, was a charismatic, well-known character in recent French history. A theologian by education, he actively participated in World War I and defended his fellow citizens against the German enemy by organizing food supplies in World War II. Sentenced to death by the Gestapo for helping 5,000 prisoners escape, he was acquitted because of his courage and dignity.

He survived severe injuries sustained in an assassination attempt. Elected mayor of Dijon, capital of Burgundy, in 1945, he held various political positions at regional and national levels while continuing his holy ministry. He was known for helping improve run-down neighborhoods, creating new housing and developing Lake Kir in Dijon's vicinity. Félix Kir died in 1968 in his beloved Dijon.



Although he did not actually create the beverage named after him, he started a tradition of offering a glass of "blanc-cassis," white wine with black currant liquor, to his guests at the Dijon city hall. In 1952, he gave the right to his name to the liquor makers Lejay-Lagoutte.

Traditional Kir is made with one third cassis (black currant) liquor and two thirds white Burgundy Aligoté wine. In a "Kir Royal," white wine is replaced by Champagne or sparkling wine. (Source: [en.wikipedia.org](https://en.wikipedia.org)) ♦

**Open that Bottle Night 12**

**Event Chairmen:**

**Don & Mary Binder; David & Dominique Vetrano**

<b>Date:</b>	Sunday, February 13
<b>Time:</b>	5:30 to 8:30 p.m.
<b>Location:</b>	The Country Gentleman 9221 W. Clearwater Ave., Kennewick
<b>Price:</b>	Members \$30; guests \$35
<b>Limit:</b>	48
<b>Type:</b>	Interactive; educational
<b>Bring:</b>	1 bottle of wine to share; 1 backup bottle (optional)
<b>Cutoff date:</b>	<b>Tuesday, February 8</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made by phone to <b>Mary Binder, 585-1393</b> , on or before <b>Tuesday, February 8.</b> ♦



## Taste Back – Around the Globe with Merlot

**Scott Abernethy  
Member, TCWS Board of Directors**

What a great day to taste Merlots – Sunday, January 23! Society members and their guests filled Kestrel Vintners' banquet room to taste Merlots from 6 growing regions, while J.J. Compeau, Kestrel's marketing director and chef, led a "guided tour" through the different wine regions. Each table received sampler plates of fresh and dried fruits, walnuts and 3 delectable cheeses to taste with each wine. Guests were later treated to a plate of beef and polenta with a wine-reduction sauce made from the wines we tasted. Enough about the food, let's get to the wine!

Our first wine was a 2009 Marika Balatoni, a semi-sweet Hungarian Merlot. According to J.J., Eastern European wine-makers often leave residual sugar in their wines. The wine was extremely fruity, very low in tannins, tart in the front and sweet on the finish.

The next wine was a 2001 Château Taillefer from France's Pomerol region. This wine was fruitier than other French Merlots I've tasted and also did not seem to please the palate of many of the guests.

And then, a 2009 Oyster Bay – Hawkes Bay Merlot from New Zealand. Everyone seemed to thoroughly enjoy this reasonably priced wine!

As an added challenge, an additional wine was served "in the blind" – that is, guests were challenged to guess the varietal. Hints to its identity were given earlier, but in the end, only 5 tasters successfully identified the "mystery wine" as Carménère, a close relative to Merlot. Those guessing correctly had their names entered into a drawing for a magnum of Kestrel wine. Congratulations, Sandra Fitzhugh, the drawing winner!

Moving closer to home and back to Merlot, guests next tasted a 2006 Luna Merlot from Napa Valley. This wine caught the attention of many tasters.

Heading south, another Chilean wine, but this time, a 2007 Casa Lapostolle Cuvée Alexander from the Colchagua Valley. At a cost of only \$13, it was considered the best wine for the price.

And finally, the last wine was the 2005 Kestrel Old Vine Merlot, served with a piece of dark chocolate. What a wonderful pairing for many guests.

Based on input from our guests, Kestrel Old Vine narrowly beat out the Luna and Casa Lapostolle as the favorite wine. Every wine got at least one vote, even the mystery wine, which reinforces that individual palates are just that, individual! In my opinion, a comment that described the event perfectly was, "I enjoy seeing how the winemakers deal with the hand nature dealt them."

Almost everyone said they enjoyed the informal format, educational content and a setting where guests could spontaneously discuss wines during the tasting. Many guests encouraged more compare/contrast events, e.g., varietal tastings, vertical tastings, and nobody seemed to object to driving to Prosser for an event, except that seasonally, weather could be an issue.

Many thanks to Sandy Birdlebough, J.J. Compeau, and the Kestrel Vintners' staff for hosting this event and allowing us to use their beautiful banquet room! ♦

### Syrah – A "Blind" Tasting

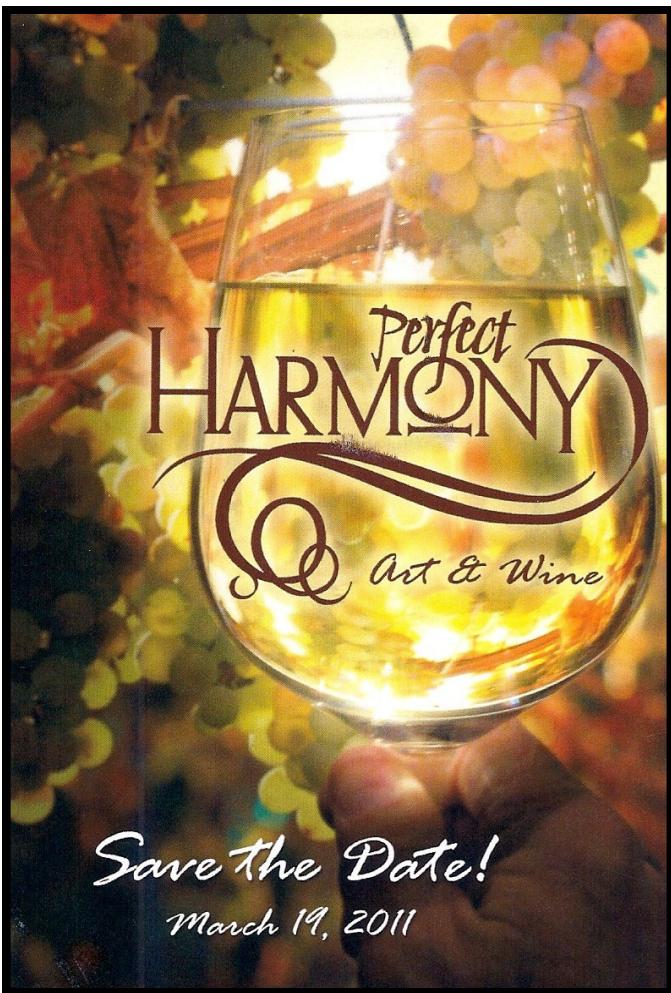
**Event Chairmen: Marieca Davis, Les Domingos**

<b>Date:</b>	Friday, March 11
<b>Time:</b>	6:30 to 8:30 p.m.
<b>Location:</b>	The Hogue Cellars 2800 Lee Road Wine Country Road, Prosser
<b>Price:</b>	Members, \$25; guests \$30
<b>Limit:</b>	35
<b>Type:</b>	Sit-down tasting seminar
<b>Bring:</b>	I wine glass for entry wine (seminar glasses provided)
<b>Cutoff date:</b>	<b>Monday, March 7</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before, <b>Monday, March 7</b> . ♦



*(Continued from page 1)*  
**Syrah – A "Blind" Tasting**

This event is limited to only 35, and we expect spaces to fill quickly! So, we strongly recommend you make your reservation as soon as possible! One more reminder – **The Hogue Cellars, Friday, March 11, 6:30 to 8:30 p.m. ♦** for Syrah – A "Blind" Tasting. ♦



*Save the Date!*

March 19, 2011

Mark Perfect Harmony on your calendar for **Saturday, March 19**, and join us at Meadow Springs Country Club for another **elegant evening of fine wine, art, music and gourmet dining**. If you have not attended in the past, Perfect Harmony is an annual fundraiser for the Mid-Columbia Symphony and sponsored by the Tri-Cities Wine Society. Five of our Society Board of Directors members are intimately involved in planning this event, which is **one of the premier wine events in the Tri-Cities**. This is your chance to have a great 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 a reception where you will meet the artists, and enjoy hors d'oeuvres and an excellent selection of wines as you browse through the wine and art auction items. Following this is a 5-course gourmet wine dinner with each beautifully presented course perfectly paired with just the right Washington wine.

This event is not your typical fundraiser. Everything at this event is done with a touch of class — from floor-length tablecloths and glistening Riedel crystal stemware to candlelight and soft music.

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

For reservations, contact the Mid-Columbia Symphony at 509-943-6602. ♦

## Save the Date

Lake Chelan ~ Weekend Getaway

Saturday & Sunday, May 14-15

Scott Abernethy

Member, TCWS Board of Directors

It's time for a road trip! So, mark your calendars for **Saturday and Sunday, May 14-15**, and a weekend getaway to Lake Chelan, one of Washington's hottest new wine destinations. Lake Chelan is well known for its spectacular scenery, summer water sports activities, and winter skiing opportunities. However, as vineyards started replacing apple orchards about 13 years ago, the area is now a year-round tourist destination.

The Lake Chelan AVA is the eleventh recognized AVA in Washington. About 20 wineries are located on the hillsides along the lake's northern and southern shores. Many of the wineries have bistros, so wine-lovers can enjoy fine foods as they sample the wide variety of wines Lake Chelan has to offer.

We are planning to convene Saturday morning in the Tri-Cities and travel by bus to Lake Chelan where we will tour and taste at several of the top wineries. Finding lodging — nice rooms, reasonable rates, etc. — at Lake Chelan for a bus group is challenging, but we're exploring options. If anyone has "insider information" or general suggestions, please let me know. Also, our Saturday dinner and Sunday wine-touring plans are dependent on where we spend Saturday night.



However, regardless of where we stay, I can assure you we will make several winery stops before heading for home Sunday afternoon! Watch for more details on trip costs and lodging in next month's *EVOE*. And, for planning purposes, early sign-ups will be a requirement. Also, if anyone would like to help with the event, please contact me at: [csabernethy@charter.net](mailto:csabernethy@charter.net). I would love some assistance! ♦

**2010**

## **Another Banner Year for the Washington State Wine Industry!**

**A press release from the Washington Wine Commission notes that the Washington wine industry continued its phenomenal growth in 2010.**

- The Washington State Liquor Control Board licensed the state's **700th winery**, up from 360 wineries just 5 years ago.
- The Washington State Department of Agriculture declared that Washington State has now planted **more than 40,000 acres of wine grapes** across the state, reflecting an increase of roughly 2,000 acres per year over the past 5 years.
- The United States Department of Agriculture announced another bumper crop for the **2010 harvest – 160,000 tons – an increase of 4,000 tons (3%) over 2009, and 40,000 tons (33%) from 2006.**
- **Food & Wine magazine**, after naming a Washington State winemaker as its Winemaker of the Year in 2009, named a Washington State winery as its Best New Winery in America for 2010.
- **Wine Spectator**, after naming a Washington State wine as #1 on its annual Top 100 list last year, devoted an entire cover story to Washington State in 2010.

"We couldn't be more pleased with all the accomplishments by the Washington State wine industry over the past year," says Robin Pollard, Executive Director of the Washington State Wine Commission.

"We're still growing at a phenomenal rate, and awareness of Washington State as a premium wine region has never been higher," she adds.

The Washington State Wine Commission – a state government agency – represents every grape grower and every winery in Washington State and promotes the state's wines locally, nationally and internationally.

For more information on the Washington State wine industry, please visit [www.washingtonwine.org](http://www.washingtonwine.org) ♦



**Tri-Cities  
Wine Festival  
Dolly Ammann  
Festival Co-chair**



**The Tri-Cities Wine Festival has existed for 32 years.**  
Its purpose is to support the Northwest wine industry and our local economy by educating the public about wine and providing scholarship money for local college students studying viticulture and enology.

The Tri-Cities Wine Festival is held in November. This year's Festival is scheduled for **November 4 and 5, Three Rivers Convention Center, Kennewick.**

However, planning for this important community-service event goes on year-round. The Festival Steering Committee meets monthly throughout the year and then more frequently as the Festival draws closer.

The Steering Committee has a number of sub-committees that handle its various functions such as communications, logistics, silent auction, wine judging, awards, seminars, etc. Volunteers chair each sub-committee and are supported by a large number of additional volunteers. At this point in time, we are organizing for this year's event. If you are interested in getting involved in the Festival planning, please contact me at 509-619-1482 or e-mail [dollyammann@live.com](mailto:dollyammann@live.com). ♦

### **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. ♦

# Membership Application/Renewal and Event Sign-Up

**Single:** \$ 20.00

**New**

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

**Couple:** \$ 30.00

**Renewal**

How would you like to receive the EVOE newsletter?

- E-mail (current e-mail address requested\*)
- US mail
- Both E-mail and U.S. mail

**Note: Dues will increase to \$25/single and \$35/couple effective May 1; more details on page 2.**

Name 1 \_\_\_\_\_  
 Name 2 \_\_\_\_\_  
 Address \_\_\_\_\_

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

## Open That Bottle Night 12 – Sunday, February 13, 2011

**Members                   \$30**  
**Guests                   \$35**

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 \_\_\_\_\_

Name/year/varietal/winery for the wine you'll bring: \_\_\_\_\_

(Note: If you don't know when signing up, send the details by Tuesday, February 8, to: [evoe2go@aol.com](mailto:evoe2go@aol.com).)

## Syrah – a “Blind” Tasting – Friday, March 11, 2011

**Members                   \$25**  
**Guests                   \$30**

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

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

Limit : 35

**Would like to help at the event**

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

### Mail Payment with Coupons to:

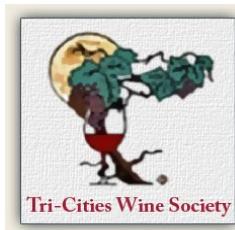
**Tri-Cities Wine Society  
 P.O. Box 1142  
 Richland, WA 99352**

### 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](mailto:tcwinesocietymembership@gmail.com).

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



Dedicated  
 To  
*Educating Its Members  
 About Wine*

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 Scott Abernethy at 509-783-8801 or by e-mail at:

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

You can also check our web site at :

<http://tricityswinesociety.org/web/> to access the latest EVOE. Download FREE Acrobat Reader [here](#) or go to [www.adobe.com/products/acrobat/readstep2\\_allversions.html](http://www.adobe.com/products/acrobat/readstep2_allversions.html).

## 2011 February Wine Events Around The Pacific Northwest

**Barnard Griffin Winery's Tailgate Party,** Feb. 2, Richland, WA. Barnard Griffin is throwing its own Tailgate Party indoors at its Richland tasting room in preparation for the BIG game. Enjoy tasty snacks along with wine tasting. Select 5 wines to taste from 15 unique offerings from the wine cellar as well as reserve wines. Tasting is free for wine club members. Time: 5:00 to 7:00 p.m. Location: 878 Tulip Lane, Richland, WA 99352. For more information, contact Kim, 509-627-0266, e-mail [kim@BarnardGriffin.com](mailto:kim@BarnardGriffin.com) or go to [www.BarnardGriffin.com](http://www.BarnardGriffin.com).

**Love in the Hills,** Feb. 12, Horse Heaven Hills, WA. Celebrate Valentine's Day at McKinley Springs. Sample newly released wines paired with appetizers prepared by Chef Big John Caudill. Location: McKinley Springs, 1201 Alderdale Rd., Horse Heaven Hills. Details? Contact Sandy Rowell, 509-894-4528, e-mail [sandy@mckinleysprings.com](mailto:sandy@mckinleysprings.com) or go to [www.mckinleysprings.com](http://www.mckinleysprings.com).

**Maryhill Winemakers Dinner,** Feb. 12, Lewiston, WA. The Maryhill Winemakers Dinner includes 7 delicious courses, ranging from lobster and New York strip steak to a dark chocolate raspberry tort. Each course is paired with an appropriate Maryhill wine for the perfect dining

experience. Cost: \$199 per couple. Location: Meriwether's American Grill, Red Lion Hotel, Lewiston. Purchase tickets by Feb. 10. For more information, contact Maryhill Winery, 877-627-9455, e-mail [maryhill@dupor.com](mailto:maryhill@dupor.com) or go to [www.maryhillwinery.com](http://www.maryhillwinery.com).

**Valentine's Day Party Cougar Crest Winery,** Feb. 12, Loden, WA. Roads Less Traveled will be playing, along with free roses and chocolates for the ladies. The women also get free wine tasting, all others it is \$5 refundable with a bottle purchase. For more information, contact Ben Parish, 509-529-5980 or [info@cougarcrestwinery.com](mailto:info@cougarcrestwinery.com) or go to [www.cougarcrestwinery.com](http://www.cougarcrestwinery.com).

**Yakima Valley Red Wine & Chocolate,** Feb. 19 & 20, Yakima Valley, WA. The natural affinity of red wine and dark chocolate will be celebrated at more than 50 wineries in the Yakima Valley. Each winery pairs sumptuous chocolate desserts with its very own remarkable red wines. To visit a complete list of wineries, wine releases and special event activities planned at each winery, and to purchase your Premier Pass, visit [www.wineyakimavalley.org](http://www.wineyakimavalley.org). For more information, contact Barbara Glover, 509-965-5201 or e-mail [wineyakimavalley@msn.com](mailto:wineyakimavalley@msn.com). ♦

This newsletter is also accessible  
[on the web at  
http://tricitywineloversociety.org/web/](http://tricitywineloversociety.org/web/)

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