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Sunday, March 4 <i>Open That Bottle Night 13</i>
Saturday, March 31 <i>Perfect Harmony</i>
Friday, April 20 <i>Award-Winning Washington Cabernet Franc</i>

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Open That Bottle Night 13

Mary Binder
 Member, TCWS Board of Directors

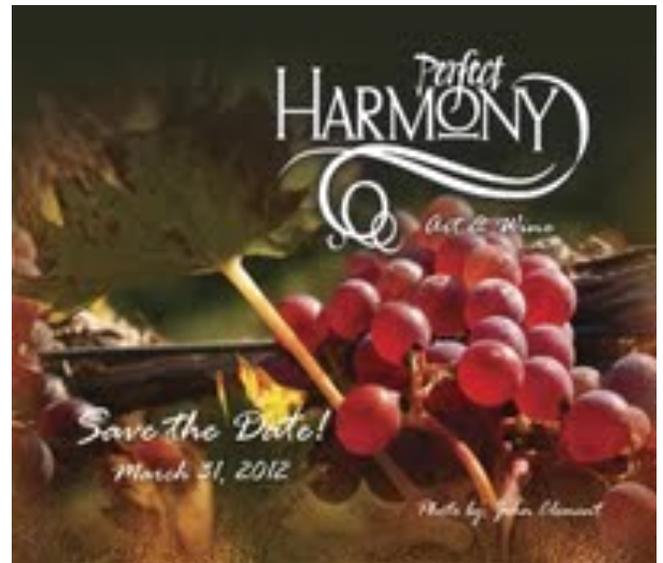
No, you're not confused. No, your calendars are OK. Yes, this year, the Society's "February" **Open that Bottle Night (OTBN)** event will actually be **Sunday, March 4, The Country Gentleman, 5:30 to 8:30 p.m.** Rest easy; you're doing fine ... just remember, however, to make your reservation!

As we've been reporting, the Society will again participate in this event. Worldwide, it will be year 13; for the Society, year 3. Although the official worldwide date is traditionally the last Saturday in February – this year, February 25 – the Society's participation will be a week later.

So, let's again recap. OTBN is different from other Society events because **participants bring a bottle of wine to share and talk about with others during a meal! How does this work?**

- First, your event planners and the Society will provide "before" and "after" wines – that is, something to go with appetizers and then something for dessert.
- Other than entry and dessert wines, couples, or those attending alone, bring one "special" bottle of wine – this can be anything from the bottle you may have forgotten you had, or the one you've been saving for that special occasion, to something you received during the holidays, or even something you buy just because you've wanted to try it. There are many options!
- Your "special" wine does not need to be expensive; but, it does need to be something you believe others would enjoy, and that you want and would be proud to share.

(Continued on page 3)



Perfect Harmony – Wine & Art Auction

Dolly Ammann
 Member, Perfect Harmony Steering Committee
 Member, TCWS Board of Directors

Join us for Perfect Harmony at Meadow Springs Country Club, Saturday, March 31, for an **elegant evening of fine wine, art, music and gourmet dining.** Perfect Harmony, sponsored by the Tri-Cities Wine Society, is the principal fundraiser for the Mid-Columbia Symphony and is **one of the premier wine events in the Tri-Cities.**

Our committee has once again chosen Meadow Springs Country Club as the site for this event because it is a great venue, very well known for its excellent food and fine

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February President's Message

Ted Davis, TCWS President

Wine Facts and Trivia

- A “dumb” wine refers to the lack of odor in a wine, though it may develop a pleasing odor in the future. Many Cabernets are considered “dumb.” A “numb” wine has no odor and no potential for developing a pleasing odor in the future. (*Sip by Sip: An Insider's Guide to Learning All About Wine* by Michael Bonadies)
- All wines taste like fruit. Only rarely does a wine taste like grapes – for example, Muscat or Concord wines. (*KISS Guide to Wine* by R. Joseph & M. Rand)
- Ice wine, which is made from frozen grapes, was “invented” by the Germans who called it *Eiswein*. (*KISS Guide to Wine* by R. Joseph & M. Rand)
- The number of calories in a glass of wine varies between 85 and 110 – depending on who you ask and if they like wine or not. (<http://wine.about.com>)



consumers have left wines priced at \$30 and above untouched on store shelves and at wineries. So to move stock, retailers and wineries are expected to offer more and larger sales with deeper discounts. Price is also affected by industry competition, as consumers note the quality-to-price ratio from wines imported from Australia, Argentina, Chile and South Africa, and overproduction in California. Many wineries are going to more second and third labels to try to protect their high-end price-point wine profits. ♦

Definitions – Some Wine Flaws

- Corked wine – a term to describe a wine that has been spoiled after bottling, in most cases. This usually occurs because of improper storage, barrel conditions, contaminated corks or other sanitary conditions. There can be a definite smell – similar to a wet basement after a flood or dirty socks left in a hamper too long. On the palate, a corked wine may be astringent, flat or have a raspy aftertaste.
- Over oxidation – over exposure to oxygen and causing a chemical change resulting in stale, rotten flavors and colors.
- Bitter – a sensation on the back of your tongue that is notably bitter, usually caused by tannins. (*Source: Ted Davis' personal notes!*)

Wine Quotations for February

- A man not old, but mellow, like a good wine.
(*Ulysses, III, li, S. Phillips*)
- Give me women, wine and snuff
Until I cry out “hold, enough!”
You may do so san objection
Till the day of resurrection;
For bless by beard then aye shall be
My beloved Trinity. (*John Keats*)

A Wine Buying Tip

Oenophiles, perk up! Wine connoisseur and prolific writer Robert Parker predicts the coming year to be the start of the “Age of the Buyer” – a prolonged period of time with stable or declining prices. With less disposable income,



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 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. ♦

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Open That Bottle Night 13

- While there are no minimum/maximum price limits, there needs to be a story with the wine and again, it needs to be something you'd be proud to share.
- All wine will be shared with other participants, but each participant is guaranteed they'll be able to taste the wine they brought, too.
- Participants tell the story behind their wine – how they got it; why, when, where; how it's been stored, etc. This is an interactive, and educational, event!
- **Note: If you are concerned the wine you want to bring may no longer be drinkable, please bring a backup bottle to share and talk about.**
- **Attendees will be asked to include the wine selection on their sign-up coupon, (page 5, this EVOE) or if not known when signing up, send the information by Tuesday, February 28, to: evoe2go@aol.com.** A list of the wines will be in the event program to help attendees decide the wines they want to taste.

Food ... couldn't have this event without it. As provided in the January EVOE, here is what we're currently planning:

- Appetizers – a variety from Chef Renee.
- Soup – cream of leek.
- Entrée 1 – orzo and black tiger prawns; brussels sprouts roasted with prosciutto and olive oil.
- Palate cleanser – sorbet.
- Entrée 2 – tenderloin medallion with wild mushroom ragout; Yukon gold herbed mashed potatoes; broccolini.
- Dessert – strawberry/blueberry sabayon.

The menu's focus is on food for a variety of wines. Also, based on past experience, your event planners are confident guests will not leave hungry, and that they will be able to taste and experiment with interesting wine and food pairings.

Finally, because this event is scheduled for early March, this will be the last EVOE with OTBN 13 event details and a reservation coupon. Therefore, don't forget to make your reservation if you've not already done so! ♦

Open That Bottle Night 13

Event Chairmen:

Don & Mary Binder; David & Dominique Vetrano

Date: Sunday, March 4
Time: 5:30 to 8:30 p.m.
Location: The Country Gentleman
9221 W. Clearwater Ave., Kennewick
Price: Members \$30; guests \$35
Limit: 48
Type: Interactive; educational
Bring: 1 bottle of wine to share; 1 backup bottle (optional)
1 champagne glass

Cutoff date: **Tuesday, February 28**

Cancellation Policy: For a full refund, cancellation must be made **by phone to Mary Binder, 585-1393, on or before Tuesday, February 28.** ♦

Award-Winning Washington Cabernet Franc: Taste and Learn

Chairmen: Lois McGuire and Ken Kramer

Date: Friday, April 20
Time: 6:30 to 8:30 p.m.
Location: Canyon Lakes Clubhouse at The Villas
3701 West 36th Street, Kennewick
Price: Members, \$35; guests, \$40
Limit: 34
Type: Sit-down seminar with speaker
Bring: 4 wine glasses per person
(2 flights, 4 wines each)
Cutoff date: **Tuesday, April 16**
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579, on or before Tuesday, April 16.** ♦

Award-Winning Washington Cabernet Franc: Taste and Learn

Ken Kramer

Member, TCWS Program Committee

Are you craving a big, bold red wine? Maybe one with lighter tannins, but with that fruit-forward style? Forget Merlot ... ala "Sideways," and forget that Pinot Noir from the same Hollywood movie. Forget those Pinot Noirs from Oregon, our neighbors to the south.



Now, ready to try and learn more about one of Washington State's best kept secrets? If so, you'll want to be on board for our **Cabernet Franc tasting – yes, Cabernet Franc, one of Washington State's best kept secrets – Friday, April 20, Canyon Lakes Clubhouse at The Villas, 6:30 to 8:30 p.m.** Come and taste some of Washington's finest examples of this varietal. Besides the wine, there will be light appetizers, you'll be surrounded by gregarious oenophiles like yourselves, and be entertained and provided information by one of Washington's best Cabernet Franc winemakers, Gordy Venneri from Walla Walla Vintners.

Our wine list includes Cabernet Francs from Walla Walla: Spring Valley Vineyard; Tero Estates; and, Walla Walla Vintners. We also will be serving Cabernet Franc from: Barrister Winery, Spokane; Hard Row to Hoe Vineyards, Lake Chelan area; Sheridan Vineyards, Zillah; Vashon Island's Andrew Will Ciel du Cheval Cabernet Franc; and, from Woodinville, a Barrage Cellars Boushey Vineyard Cabernet Franc. All this spells, "I don't want to miss this one!"

So, mark your calendars and look for more details in future EVOEs. However, note – **seating is limited to 34, so ensure you get your reservation in early!** ♦

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Perfect Harmony – Wine & Art Auction

service. Our culinary committee has the pleasure of working with **Meadow Springs Executive Chef Michael Hannah** on a menu that we know you are going to love!

We guarantee you it will be a fun night with everything at this event done with a touch of class – from the artists' reception at the beginning to the evening's conclusion with the exciting live wine auction after dinner.

For wine lovers, this is **MUST** event. It is a fun evening when you can enjoy great food and wine, and bring home some wonderful pieces of fine art and some **difficult-to-find, rare wines**.

Put the date on your calendar. Watch for more complete details and the menu in next month's *EVOE*. For reservations, contact the Mid-Columbia Symphony at 509-943-6602. ♦

Save the Date

May 20, 2012

Annual Meeting and Taste of Prosser

Let it snow, let it snow, let it snow ... well, that may have been the recent mantra, BUT the Society's Program Committee is definitely looking ahead and planning for the Society's annual meeting, which will also feature a "Taste of Prosser!"

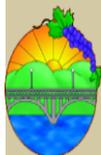
When, where, time? Mark your calendars for **Sunday, May 20, The Country Gentleman, Kennewick, 4:30 to 7:00 p.m.** Note: the meeting is open to all Society members, no reservations required; however, reservations will be required for the "Taste of Prosser."

After the brief annual meeting, members and guests will have an opportunity to experience a "Taste of Prosser." Prosser ... "dubbed the Birthplace of the Washington Wine Industry, is known for its growing number of local wineries and the tourism that is generated," according to the Prosser city web site. So, this will be an opportunity to learn more about the wines from this area.

A number of Prosser wineries will be represented with a number of their wines. Again, no reservations required to attend the annual meeting; reservations required to attend the "Taste of Prosser."

Food ... but of course! Guests can expect a carving station and a variety of appetizers.

More details in future *EVOEs*. ♦



PROSSER, WA
Birthplace of the Washington Wine Industry

Taste Back – Goose Ridge Tour & Seminar: What is this Wine?

Chuck and Sue McCargar

Members, TCWS Board of Directors, Event Chairmen

A sold-out tasting for 36 Society members and guests took place at Goose Ridge Vineyards and Estate Winery on a cool and windy Saturday afternoon, January 21.

Fortunately, the weather cooperated and warmed up just in time to allow this event to proceed as planned at the winery's Dallas Road tasting room. Well, almost as planned!

Unfortunately, we were not able to take the planned production facility tour since it was still snowed in. However, members and guests gathered for a taste of Goose Ridge 2010 Chardonnay as they arrived, and listened to Steve Womack, sales and tasting room manager, talk about Goose Ridge's history, including its place in Washington State's and this area's winemaking industry.

As we divided into groups of 6, Steve led us in an interactive seminar to identify 4 different red wine varietals tasted "blind." This was done using an elimination process, that is, eliminate what it's not, thereby narrowing it down to what it is. The 4-step process was "to look, smell, taste and then, declare." The 4 wines tasted were:

- 2007 Goose Ridge Merlot;
- 2006 Goose Ridge Reserve Syrah;
- 2008 Goose Ridge Cabernet Sauvignon; and, a
- 2008 Goose Ridge G3 Red Wine. The last wine was a "trick" since it was a blend of Cabernet Sauvignon, Syrah and Merlot!

We received positive feedback regarding this exercise. While a group's selections were not always correct, we did find that it was usually easy to reduce a wine down to a couple of choices. Further, we learned valuable information about identifying a wine's "critical" element.

Some people said they would use this process at home. Per some of the comments provided, the group found the process to be very informative, educational and fun. The consensus was Steve was a great speaker and good at promoting the exercise.

Following the seminar, the Goose Ridge 2006 Sol Duc – the winery's flagship wine – accompanied several "comfort food" dishes. The food consisted of Emeril's Best Beef Stew (recipe courtesy of Emeril Lagasse); Harvest Moon Macaroni (recipe courtesy of Rachel Ray); Pepper Jack Mac & Cheese (a local recipe); and, chocolate chip cookies. From the comments received, attendees enjoyed the comfort food ... there were even several requests for recipes!

So, a couple of options: for Emeril's and Rachel's recipes, go to: www.foodnetwork.com; then search for Emeril's Best Beef Stew and Rachel's Harvest Moon Macaroni. Or, you can contact me, Sue McCargar, at mccargars@charter.net or 509-627-2210. Note: watch the amount of cayenne pepper for the stew! A little goes a long way. You may want to cut back on the amount in the recipe.

Finally, thanks to the Wine Society members who prepared the food: Tony and Marie Pennella; Paul and Candy Gifford; and, Lynn Tanasse. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 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*)
 U.S. mail
 Both E-mail and U.S. mail

Open That Bottle Night 13 – Sunday, March 4

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/variety/winery of the wine you'll bring:

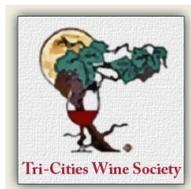
(Note: If you don't know when signing up, send the details by Tuesday, February 28, to: evoe2go@aol.com.)

Award-Winning Washington Cabernet Franc: Taste and Learn – Friday, April 20

Members **\$35**
Guests **\$40**
 Number of members attending _____
 Number of guests attending _____
 Limit: 34
 Would like to help at the event

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

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



Membership Renewal

Tri-Cities Wine Society memberships are for one year

- If you do not remember when your membership expires:
- Members who receive the newsletter by mail can find their renewal date 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. ♦



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.

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.

2012 February Wine Events Around The Pacific Northwest

2nd Annual Valentine's Comedy Night at Gamache Vintners, February 11, Prosser, WA. Enjoy a romantic night with wine and laughter starring comedian Susan Rice. This special evening includes a hilarious night of laughs with an accomplished comedian of 26 years, Mexican food buffet, delicious desserts, a complimentary glass of wine and wine specials throughout the evening. Reservations are required; there is limited seating. Location: 505 Cabernet Ct., Prosser. Cost: \$50.00 per person, \$40.00 per person for wine club members. Time: 6:00 to 9:00 p.m. Purchase tickets at Gamache Winery or by calling 509-786-7800.

Red Wine & Chocolate Yakima Valley, February 18-19, Yakima through Richland, WA. The natural affinity between dark chocolate and red wine is no secret to wine lovers. The Red Wine and Chocolate Yakima Valley event weekend provides a distinctive and elegant offering of fine chocolate and fine wine. Visit more than 50 wineries in the Yakima Valley Wine Country during this Presidents' Day weekend. Each winery pairs sumptuous chocolate desserts with their own remarkable wines. Purchase a PREMIER PASS and

experience a variety of specialty red wine and chocolate pairings, library tastings, and tours not available to the public. Cost: Premier Passes are \$30 on-line in advance or \$35 at the door. Passes purchased prior to February 10, will be shipped to you. Passes purchased after February 10 will be available at 3 separate will-call locations throughout the Valley. For more information, contact Barbara Glover at 509-965-5201, or e-mail wineyakimavalley@msn.com, or go to wineyakimavalley.org to purchase your Premier Pass.

Terra Blanca Winemaker Dinner, February 18, Benton City, WA. You are invited to a sumptuous 7-course dinner at the Terra Blanca Winery & Estate Vineyard on Red Mountain. Join owners Keith and ReNae Pilgrim for the ultimate epicurean experience. Each course will be expertly paired with just the right Terra Blanca wine. Location: 34715 North DeMoss Road, Benton City. Time: 7:00 p.m. Dress: cocktail attire. Cost \$125 per person or \$112.50 for ONYX Club members. For more information and reservations, call Dawn Vargo-Zachara at 509-588-6028 ext. 105, or e-mail dvargo@terrablanca.com. ♦

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

carolyncwammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Tri-Cities Wine Society
Newsletter of the

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Richland, WA 99352

