

February 2013

Tri-Cities Wine Society



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



COMING EVENTS

Sunday, February 10
Open that Bottle Night 14

Saturday, March 23
Perfect Harmony

Sunday, April 21
Award-Winning Washington Blends

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Open that Bottle Night 14

Mary Binder
Member, TCWS Board of Directors, Event Co-Chair

Yes, believe it or not, the storytelling has begun! Yes, the event is quickly filling up and the reservation deadline is rapidly approaching, BUT there are still a few spaces left for "OTBN 14," **Sunday, February 10, 5 to 8 p.m., The Country Gentleman (TCG)!** So, if you've been procrastinating or debating, it is decision and action time. My co-chairs and I want anyone who wants to attend, and their guests, to be able to do so. Also, please ensure you provide your wine selection on the coupon, or send it as soon as possible via e-mail to: evoe2go@aol.com. We need this information for the event program.

Again, as we've previously announced, this will be the Society's fourth year participating in this worldwide event. It is when **attendees bring a bottle of wine** and share stories about it – the Society's only such event during the year. It is also just a great opportunity to not only share some special wines, but to learn why and when they were purchased, learn how they were stored, and more.

For those new to this event – no, the wine you bring does not have to be expensive; but yes, it does need to be something you believe others would enjoy, and that you want and would be pleased to share.

Of course, there will be food to complement a variety of wines. Besides a variety of TCG's Chef Renee-selected appetizers, the menu will include chicken saltimbocca with a Mediterranean orzo; steak Oscar with a lemon risotto; Orange Muscat crêpe or vanilla bean panna cotta. And something a little different for those wanting a little "warm-up" as we get started – "Glühwein," also known as "hot mulled wine." Yum! But for those not wanting to



Perfect Harmony

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

Perfect Harmony is the principal fundraiser for the Mid-Columbia Symphony. Since this event's inception, the Wine Society has partnered with the Symphony Board to plan and put on a marvelous wine evening. Everything at this event is done with a touch of class – floor-length tablecloths, gleaming polished crystal stemware, lovely table settings, music, fabulous food and great wines! This event is always fun, and this year, we are adding some new touches to create even more fun and excitement. Are you intrigued?

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February

President's Message

Ted Davis, TCWS President

Opportunity to Join the Wine Society Board of Directors

Unfortunately Board Director John Boland has resigned his position. He is starting a new business and with other commitments, he said he feels cannot discharge his duties adequately. However, he does expect to continue attending our events, and we thank him for his Board participation. This creates an opportunity for someone to join the Board. The Board meets monthly, the first Thursday, 7 p.m. Do you have to be a long-time Society member or a long-time wine consumer to be on the Board? No! Our Board has a broad cross section of members – from long-time Society members to those relatively new to the Society; from those still working full time to members who are retired. As one Board member said, "I really had no idea how the Society worked, what was involved in putting on events, etc., until I got on the Board." So, if you might be interested, want more information, want to talk about the time and commitment, please contact me at 627-2615, or Secretary Sue McCargar at 627-2210.

Caring for Wine Glasses

Last month I wrote about wine glasses. This month's tip is how to care for them. Yes, there are many ways to clean wine glasses. Riedel, for example, recommends rinsing with warm water, turning upside down on a clean towel and allowing to air dry. You can, if needed, use a tiny amount of detergent to get off greasy spots. However, multiple rinses are required to ensure no detergent is left as it will taint a future wine. Some wine glasses can be washed in a dishwasher. Again there is the detergent-removal issue. Also, [to avoid water spotting] it is not advised to use the drying cycle. What ever way you use to wash the glasses, ensure you polish afterward. Simply invert the clean glass over steaming water and allow a fog to form. Use a soft, [lint-free], clean polishing cloth to shine the glass. Polish the base first then move up to the bowl. Hold the glass by the bottom of the bowl as you could snap the stem if holding by the base! (Excerpted from: <http://intowine.com>)

Wine Quotations for February

- Bacchus we thank who gave us wine, which warms the blood within our veins; that nectar is itself divine. The man who drinks not, yet attains by godly grace to human rank would be an ANGEL if he drank. (Pierre Motin, 1567-1637 – French Drinking Song)
- A German wine label is one of the things life's too short for, a daunting testimony to that peculiar nation's love of detail and organization. (Kengsley Amis, 1922-1995 – Everyday Drinking)
- Wine is a peep-hole on a man. (Alcaeus, c. 625 – c. 575 B.C., Fragment 104)

World's Most Expensive Production Wine

Australian wine producer Penfolds says it markets the world's most expensive production wine in a futuristic glass vial. The 2004 Kalimna Block 42 Cabernet Sauvignon, claimed to be from the oldest, continuously producing vines, will set you back \$175,000 and comes in a futurist-looking glass ampoule with no cork or screw cap. The glass is hand blown and is suspended in a jarrah wooden cabinet. When the owner wants to open it, Penfolds will send a senior winemaker anywhere in the world. Only 12 ampoules were made, which probably has something to do with the price tag. So, call before sending money! (foxnews.com) ♦

Welcome New Members!

Eric Thompson & Lonna Brockway
Stephanie Green
Martin Mathews



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.

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Open That Bottle Night 14

venture down that path, there will be other wines to welcome you.

Finally, for those reading about this event for the first time, some OTBN history. Former *Wall Street Journal* writers John Brecher and Dorothy Gaiter started the event 14 years ago; it now has a worldwide following. As they wrote, 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. However, if you don’t have something stored, no worries; just bring something you may have wanted to try or have tried and want to share with others.

So again, if you haven’t made your reservation, it is definitely time to do so, and to select that bottle of wine you’d like to share and talk about. That’s it! Time for OTBN 14. Let the storytelling begin! ♦

Open that Bottle Night 14

Co-Chairs: Don/Mary Binder; David/Dominique Vetrano

Date: Sunday, February 10
Time: 5 to 8 p.m.
Location: The Country Gentleman Restaurant & Catering
9221 W. Clearwater Ave., Kennewick
Price: Members: \$32; guests, \$37
Limit: 48
Type: Educational; interactive
Bring: 1 bottle of wine per couple;
1 bottle, single guest
Cutoff date: Tuesday, February 5
Cancellation Policy: For a full refund, cancellation must be made by phone to **Mary Binder, 585-1393**, on or before **Tuesday, February 5**. ♦

History Committee: Update

Mary Binder

Member, History Committee

The Society’s History Committee held its first 2013 meeting January 15. A highlight – a 1983 Tri-Cities Wine Festival slideshow! What a memory trip for those who either attended that festival and/or knew folks in the pictures. And yes, we did find a slide projector and screen!

However, ensuring we had the equipment to view a “carousel of slides,” was yet another reminder how important it is to not only capture the Society’s history before it is lost but ensure we have it in a format that can effectively be maintained and preserved.

So, the committee’s work continues! But a request to all – if you have something you think the committee would be interested in seeing or having, or if you know someone or know of someone who might have such items, please contact Jerri Main, chairman, at: 509-380-5152. The committee’s next meeting is scheduled for February 12.

Taste Back –

Best of the Festival Wine Dinner

Mary Binder

Member, TCWS Board of Directors

Elegant and classy ... just a couple of adjectives that come to mind while reflecting on the Society’s Best of the Festival Wine Dinner, January 19, Meadow Springs Country Club! The dining room atmosphere, with the beautifully set and decorated tables, was warm and welcoming, as was the Club’s staff. Of course, so were the hosts, Dolly and Kurt Ammann and Sandra Stanley! The guests ... yes, dressed to fit the occasion! As more than one person said, “It’s nice to get dressed up once in awhile!”

Further, it was a great opportunity to welcome new members attending a Society event for the first time, and to welcome back others we’d not seen for awhile! Then, too, pre-arranged seating gave many the chance to meet and talk with Society members they did not know.

The wine – surely the event’s biggest draw knowing the difficulty in obtaining at least some of them. The food – intriguing, somewhat eclectic, artistically presented. Interestingly, and overwhelmingly from the comment cards received, the favorite wine/food pairing of the evening was the Cairdeas 2011 Gewürztraminer and Filet of Sole Roulade with Shrimp Mousseline. It truly was divine! And the second favorite pairing? Believe it or not, the Kiona 2009 Chenin Blanc Ice Wine with the Crêpes Suzettes with Sasuma and Pineapple! So, somewhat different, I think, to have 2 whites selected as the favorite pairings vs. a red.

Reflecting on the wines, guest speaker and a 2012 Tri-Cities Wine Festival judge, Coke Roth, said our festival is “one of the top-notch festivals to judge,” and that feedback from others who have judged for the festival, too. As Coke summarized, we just “kick judging here.” Further, with the state’s viticulture getting better and better, so are the wines, Coke added.

Should the Society do this dinner again after the 2013 Festival? Another overwhelming “yes” response, including suggestions to have it again in January! Therefore, if you missed this year’s event, January 2014 may be another opportunity for a Best of Festival Wine Dinner. Stay tuned! ♦



Pictured above — Coke Roth, Mary Binder and Don Binder

Award-Winning Washington Blends

Lois McGuire and Ken Kramer
Event Co-Chairmen

Over the past several years, judges at the Tri-Cities Wine Festival have highly recommended that our Washington State wineries concentrate on blends. So, we're taking this recommendation a step further – tasting



some of the state's award-winning Cabernet Sauvignon blends! When and where? **Sunday, April 21, Tri-City Country Club, 4:00 to 6:30 p.m.**

We have rounded up several of Washington's finest examples of these blends, including a: Quilceda Creek Vintners Columbia Valley red wine; Woodward Canyon Winery non-vintage blend; Columbia Crest Walter Clore red blend; and, the newly released "Barrister Block" from Spokane's Barrister Winery. We now have **9 blends and will be serving them in 3 flights** with small plates of tapas prepared by the Tri-City Country Club's chefs. The program will start with a bubbly wine; and, we have Greg Lipsker from Barrister Winery scheduled to talk about blends and blending.

But, it just gets better! The cost is only \$37 for members and \$42 for guests, AND we hope to add some surprises to the program! We'll tell you about these, and list the wines, vintages and some tasting notes, in the March *EVOE*. However, because this event will be limited to just 44 members/guests, you'll find **an event sign-up coupon in this EVOE!** So, it's not too soon to make your reservation! ♦

Award-Winning Washington Blends Co-Chairmen: Lois McGuire & Ken Kramer

Date: Sunday, April 21
Time: 4:00 to 6:30 p.m.
Location: Tri-City Country Club
314 North Underwood St., Kennewick
Price: Members, \$37; guests, \$42
Limit: 44
Type: Sit down; educational
Dress: Casual, but NO jeans
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. ♦

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Perfect Harmony

The evening begins with a reception of Champagne, wine and hors d'oeuvres. This is your time to participate in the art auction and meet the artists. During the reception, you can also bid on silent auction items. Browse through the live auction display to preview what you may want to bid on later that evening. You will find some fabulous pieces of art, large format bottles of wine, many lots of difficult-to-find rare wines, vacation trips, dinners and much more.

We are finalizing the menu, but here is a sneak preview. First course, a goat cheese Napoleon with a Sauvignon Blanc. For the 2nd course, we're considering an elegant seafood bisque. The entrée will be a lovely top-quality filet of beef paired with 2 high-quality red wines. For dessert, pineapple upside down cake with an award-winning ice wine. Watch for more complete menu details in next month's *EVOE*.

To make reservations for Perfect Harmony, contact the Symphony's administrative office at: 509-943-6602 or e-mail: midcolumbiasymphony.org. You can pay by check or credit card. You will want to make your reservations early as space is limited and the price goes up after March 15. **The price is \$125 per person, and a portion price is tax-deductible.**

This is a wonderful event and one of the premier wine events in the Tri-Cities. You will surely have a fabulous and fun evening. Call your friends and reserve a table together. Hope to see you there! ♦

Save the Date Annual Meeting

&

Taste of Upper Yakima Valley Wines

Sunday, May 19

4:30 to 7:30 p.m.

The Country Gentleman, Kennewick

It's that time once again! Please join us at **The Country Gentleman** for our Wine Society's **Annual Meeting**. President Ted Davis will lead the brief meeting, providing an overview of the current status of the Wine Society, along with other Board of Directors members and committee chairmen. All Society members are welcome. No reservation needed to attend just the meeting.

Following the meeting, join us for our May wine event – **Taste of Upper Yakima Valley Wines**. For this "mini wine festival" we are targeting featuring 10 wineries from Grandview to Naches and 20 wines. Your tasting experience will be accompanied by The Country Gentleman's popular appetizer buffet, including a beef carving station and many other delectable choices! Reservations are needed to attend the mini wine festival; the limit is 60. So, recommend marking your calendars and signing up early.

Look for more event details in the March *EVOE*. ♦

2013 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 14 – Sunday, February 10

- Members** \$32
Guests \$37
 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 _____

Note: Please provide phone, e-mail information!
Below, include complete information (winery/name/variatal/year) for the wine you will be bringing:

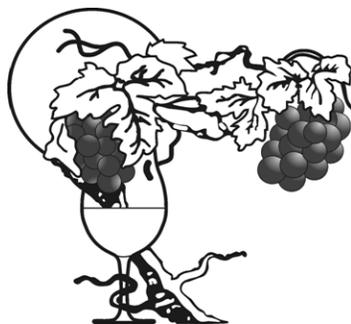
Award-Winning Washington Blends – Sunday, April 21

- Members** \$ 37
Guests \$ 42
 Number of members attending ____
 Number of guests attending ____
 Limit: 44
 Would like to help at the event

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

Note: Please provide phone, e-mail information!

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



Save the Date!
2013 Tri-Cities Wine Festival
Saturday, November 9

Membership Reminders

- Please keep your membership information current. If you have a change in your postal or e-mail address, contact Scott Abernethy at: 509-783-8801, or by e-mail at: tcwinesocietymembership@gmail.com.
- Forgot when your membership expires? Society memberships are for one year. The Society does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information above).
- Check our web site to access the latest *EVOE*: <http://tricitiewinesociety.org/web/>



2013 February Wine Events Around The Pacific Northwest

Milbrandt Vineyards' Valentine's Dinner Party,

Feb. 14, Prosser. Bring your favorite Valentine and enjoy a fabulous dinner prepared by Chef Rachel! Enjoy tasty hors d'oeuvres and wine tasting, then a 3-course wine dinner. Location: 508 Cabernet Ct., Prosser. Time: 6:30 p.m. Cost: \$45 for Cellar Club members and \$55 for non-members (additional wine, tax and gratuity not included). For more information and reservations, contact Tara Davis at: 509-788-0030; e-mail wine@milbrandtvineyards.com; or go to milbrandtvineyards.com.

Yakima Valley Red Wine & Chocolate, Feb. 16 to 17, Yakima Valley. The Red Wine & Chocolate event weekend in the Yakima Valley provides a distinctive offering of fine chocolate and fine wine. Each participating winery pairs sumptuous chocolate desserts with its own remarkable red wines. Premier Pass holders can experience a variety of specialty red wine and chocolate pairings, library tastings and tours not available to the public. Bring a wine glass or buy one at a winery. Premier Pass: \$30 per person before Feb. 11; \$35 at participating wineries on event weekend. To buy a Premier Pass, go to wineyakimavalley.org. For more information, contact Alison Althausen at: 800-258-7270; or, e-mail wineyakimavalley2@msn.com.

Red Wine & Chocolate Rattlesnake Hills, Feb. 16 to 18, Rattlesnake Hills AVA. Enjoy a romantic weekend on the beautiful Rattlesnake Hills wine trail. What could be more fun than a trip to the Yakima Valley over President's Day weekend to enjoy wine and chocolate! Buy a logo glass or bring your favorite tasting glass when you visit the 17 wineries on the trail. Purchase a \$10 Rattlesnake Hills Wine Trail Passport to waive tasting fees at some wineries and enjoy discounts of 10-50%. For more information, contact Melodie Smith at: 509-882-4525; e-mail wine@rattlesnakehills.org; or go to rattlesnakehills.org.

ONYX Winemaker's Dinner, Feb. 16, Benton City.

Keith and ReNae Pilgrim, owners of Terra Blanca Winery, invite you to join them for the ultimate food and wine experience. Executive Chef David Lee of Twigs Bistro will prepare a 7-course gourmet dinner to explore the finest in Pacific Northwest cuisine created to pair with past and present vintages of Keith Pilgrim's OXYX red blend wines. Cost: \$125 per person and \$115 for ONYX members. Tickets for this annual event go fast and are limited. Reserve now. Contact Gretchen Wiseman at: 509-588-6082, ext. 102; e-mail gwiseman@terrablanca.com; or go to terrablanca.com. ♦

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

carolynnewmammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

