



COMING EVENTS

Sunday, February 23
Open That Bottle Night 15

Sunday, March 23
Affordable Sparkling!

Sunday, April 13
Grenache, Mourvèdre, Syrah Blends

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Open that Bottle Night 15

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

The countdown has begun! With February here, yes, "OTBN 15" is rapidly approaching. And, while there are some spaces left, the reservations have been coming in quickly. So, your OTBN team is strongly recommending you don't delay in making your reservation if you are planning to attend **Open that Bottle Night 15, Sunday, February 23, 5:00 to 8:00 p.m., The Country Gentleman!**

From the reservation coupons we've received, the wines and accompanying stories will be most interesting! Already members are bringing wines from Washington, Oregon, California, North Carolina, the Okanagan Valley of Canada, Portugal and South Africa!

For our new society members or those not familiar with this event – yes, this is the society's annual event when members and their guests get to **bring a bottle of wine** and share stories about their wine. It is a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more. Remember, too, that while the wine does not have to be expensive, it does need to be something you believe others would enjoy, and that you want and would be pleased to share.

Food ... ensure you select an entrée choice on the sign-up coupon. Choices are a roasted steak roulade stuffed with pine nuts, mushrooms, herbs and greens or a fish roulade stuffed with crab and shrimp. Both will have a vegetable risotto. TCG's Chef Renee is also proposing: for appetizers – bruschetta stuffed mushrooms, and crab and shrimp puffs; a pear, walnut and feta salad with house balsamic sweet dressing; and for dessert, a white chocolate mousse with red

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Affordable Sparkling!

Ted Davis & Kathleen McMullen
 Members, TCWS Board of Directors
 Event Co-Chairs

Sparkling wines from around the world and food from Anthony's at Columbia Point ... what a great combination! We will meet at **Anthony's Banquet & Event Center across from the Courtyard Richland Columbia Point hotel, Sunday, March 23, 11:00 a.m.**



Anthony's will be serving tasty appetizers to complement the wines, e.g., tempura ahi rolls; chicken skewers with Dijon mustard; fresh fruit, just to name a few. More details will be in the March EVOE. Anthony's sommelier, Eric Zegula, is scheduled to be our featured speaker.

We'll open this sparkling wine event with a Mimosa as guests arrive, followed by a variety of other "bubbly" with the brunch. Below are highlights, with more information available on each wine at the event:

- From Washington State, Domaine Ste. Michelle's new Michelle, created by winemaker Rick Casqueiro

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February

President's Message

Ted Davis, TCWS President



Cava – What is Cava?

Cava is the name the Spanish give to sparkling wines made in the Champagne method, that is, getting a second bottle fermentation. The term “cava” has existed only since 1970, but the style goes back to the 19th century. Prior to 1970, Spanish sparkling wine was primarily marketed as Champaña, but that ended because of the obvious association with the French term Champagne. Cava was chosen because it means “cave” in reference to where the wine was traditionally stored. Cava is produced with a range of dryness, from driest to sweetest – brute nature; extra brute; brut; extra seco; seco; semi-seco; and dulce. The principle grape varieties are: Macabeo; Xarel-lo; and Parellada. In 1986 Chardonnay was officially allowed in the blend to help it compete with European sparkling wines. Other lesser varieties have been added in recent years, such as Pinot Noir; but, the principle grape used is the Macabeo. Good-quality Cava's are known for well-integrated characteristics of toast, cream and nut flavors with berry, green-apple punch and even earthen notes. One of the sparkling wines we will be serving at the Society's March 23 sparkling tasting will be the 2008 Mont-Marçal Cava Brut Reserva. (Excerpted from Wine-Searcher.com)

Newest AVA in Washington

Effective in the fall 2012, Ancient Lakes of the Columbia Valley became Washington State's 13th American Viticultural Area – AVA. This AVA has about 162,760 acres of which 1,399 are planted with grapes. It is bordered on the north and south by Beezely Hills and Frenchman Hills, east by Quincy Basin, and west by the Columbia River near the Gorge Amphitheatre. There are 65 soil types left from the Missoula Floods and the AVA has a 182-day growing season with only an average of 6.5 inches of rain. Most of the grape production is Riesling and Chardonnay. Vines have been planted in the AVA since 1980. The AVA's newest winery is Beaumont Cellars. Other wineries in the AVA include Cave B Estate Winery; Frenchman Hills; Jones of Washington; and White Heron Cellars. (Excerpted from Washington Wine Commission)

February Quotations

- What though youth gave love and roses, Age still leaves us friends and wine. (Thomas Moore)
- Despair is vinegar from the wine of hope. (Austin O'Malley)
- My dear girl, there are some things that just aren't done, such as drinking Dom Pérignon '53 above the temperature of 38 degrees Fahrenheit. That's just as bad as listening to the Beatles without earmuffs. (James Bond, *Goldfinger*, 1964)

True or False

True or false: The year on the label indicates the year the wine was bottled? False: The year on the label indicates the year the grapes were harvested, or if it's a U.S. wine, the year in which most of them were harvested. By U.S. law, a wine with a vintage year on the label must have at least 95% of its grapes harvested in that year. So, why even give a wine a vintage? From a practical standpoint, a vintage date gives you a time to count from so you know a wine's age. Equally important, the vintage date helps assess the quality of a given wine's grapes based on a particular region and its weather that year. Good weather tends to produce rich, full-flavored wines and bad can produce wines that might be thin and weak. (Excerpted from *Wine Lovers Calendar*, Karen MacNeil)

February Wine Trivia

- In the year 121 B.C., Italy had such a great vintage for wine it signaled the end to Greek dominance of the then-known wine industry. (www.laboheme.com/wine)
- There were more than 700 wineries in California in 1920. (www.laboheme.com/wine)
- When pouring wine, the glass should typically be no more than half full. (www.laboheme.com/wine) ♦



Welcome New Members

Kade & Melanie Casciato



Join us on
Facebook

Visit the Wine Society Facebook page at
(<http://tinyurl.com/kb846n>)

It's another great place to find out what's happening.

WE NEED YOU!

(And Your Ideas)

Chuck McCargar, Program Committee Chair

Do you enjoy our Wine Society's monthly events? Would you like to be involved in planning some of them? We have an opportunity for you!

There is currently an opening on the Program Committee for someone who would like to participate. **To note: no experience needed!**

If you think you might be interested, you are welcome to attend one of our Program Committee meetings – the second Thursday, monthly – to see what we do. Contact Chuck McCargar, Program Committee chairman, at 627-2210 or via email at mccargars@charter.net. ♦

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Open that Bottle Night 15

velvet cookie. Hard to write this without my mouth watering!

Finally, if you missed previous articles on how this event got started, here is another quick synopsis. Former *Wall Street Journal* writers John Brecher and Dorothy Gaiter started the event 15 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. BUT, 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.

Yes, we’re looking forward to seeing you at OTBN 15 and another evening of camaraderie, storytelling, wine and food. Yes, guests of Society members are most welcome ... a great way to introduce guests to the Society.

So, definitely time to get the coupons completed and sent. **Finally, please ensure you mark your entrée choice on the sign-up coupon, and note your wine selection and other details we need for the event program!** ♦

Open that Bottle Night 15 Co-Chairmen: Don & Mary Binder; David & Dominique Vetrano Committee: Rob & Judy Di Piazza

Date: Sunday, February 23
Time: 5:00 to 8:00 p.m.
Location: The Country Gentleman Restaurant & Catering
9221 W. Clearwater Ave., Kennewick
Price: Members: \$33; guests, \$38
Limit: 48
Type: Educational; interactive
Bring: 1 bottle of wine per couple;
1 bottle, single guest

Cutoff date: Tuesday, February 18
Cancellation Policy: For a full refund, cancellation must be made by phone to **Mary Binder, 585-1393**, on or before **Tuesday, February 18.** ♦



EVOE February 2014

Grenache, Mourvèdre, Syrah Blends

Ken Kramer and Lois McGuire

Event Co-Chairs

The invitation is out! Yes, you are cordially invited to join us for a tasting of Grenache, Mourvèdre and Syrah blends, **Sunday, April 13, 4:00 to 6:00 p.m., Fat Olives Restaurant, Richland.** Included will be 3 from the famous Châteauneuf-du-Pape region of southern France, 3 from Washington State, 2 from Australia and one from California.

After an entry wine – we’re still exploring options – we will taste the wines in 3 flights, plus a pour of a 100% Grenache from Walla Walla’s à Maurice Cellars with grapes from Boushey Vineyards. This wine will show the Grenache grape’s characteristics and serve as a reference to the dominant grape in the blends.

The first flight will be the 3 Châteauneuf-du-Pape wines: 2007 Domaine de Cristia Châteauneuf-du-Pape Renaissance; 2006 Cuvée du Vatican Châteauneuf-du-Pape Réserve Sixtine; and, 2010 Domaine Chante Cigale Châteauneuf-du-Pape.

The second flight will be the 3 Washington State blends: 2010 *domaine Pouillon* KATYDID; 2010 Gramercy Cellars The Third Man; and, 2009 Brian Carter Cellars Byzance.

And, the third flight – the 2 Australian blends and the one from California: 2010 Hewitson *Miss Harry*, Barossa Valley, South Australia; 2008 Torbreck The Steading, Barossa Valley, South Australia; and, 2009 Williamson Wines *Enchant Trinity*, California.

Food ... of course! We’ll be serving a plate with several cheeses, a duck terrine, smoked ahi tuna and a lamb skewer with tzatziki sauce.

To enhance this experience, we have scheduled Coke Roth, a local attorney and noted wine judge, to enlighten us about these GMS blends. With Grenache and Mourvèdre production on the upswing here in Washington, these could become important blends. So, come to taste for yourself and learn why this trend is happening. We believe you won’t be disappointed!

In next month’s *EVOE*, we’ll elaborate a bit further about the wines and the regions from which they come. But, don’t wait for that article to sign up for this event as we have limited space and wine. The event coupon is in this *EVOE*. ♦

Grenache, Mourvèdre, Syrah Blends

Co-Chairmen: Lois McGuire & Ken Kramer

Date: Sunday, April 13
Time: 4:00 to 6:00 p.m.
Location: Fat Olives
255 Williams Blvd., Richland
Price: Members: \$55; guests, \$60
Limit: 44
Type: Sit down
Cutoff date: Tuesday, April 8
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **April 10.** ♦

Taste Back: Best of the Festival Wine Dinner

Judy Di Piazza
Member, TCWS Board of Directors

The tone was set; the candles lit. Just walking into the Meadow Springs Country Club, I knew this was going to be an exceptional wine and food experience.

If you have not had a chance to attend this wonderfully elegant event, you have certainly missed out! Starting off with the Treveri Cellars gold medal winning NV Blanc de Blanc Brut and the tasty hors d'oeuvres, one could sense the beginning of a fabulous evening.

Dolly Ammann, event chairman, was our lovely hostess and our sommelier for this "tour de force." She guided us through the evening's beautifully crafted dishes and perfect wine pairings. She was quick with her wit and had fun facts for the wines.

Each dish was gorgeously presented. From the Italian-style antipasto to the grilled swordfish with mango salsa to the filet of beef wrapped with wild boar sausage, all were works of art. Then, the finale – the honey-ricotta cheese-cake with caramelized pear and almond streusel. Yum! It was a truly incredible dinner!

To say that the wines we experienced were exceptional would be an understatement. We knew these were going to be the some of the "best of the Tri-Cities Wine Festival," but they truly were very special! The numerous "excellent" comments guests provided on the event comment cards attested to this fact.

SO, my recommendation to you is to not miss out on this exceptional event next January! Make it a point to treat yourself to this wonderfully elegant tour de force of gourmet food and Tri-Cities Wine Festival medal-winning wines. I know my husband and I are already looking forward to the 2015 "Best of the Wine Festival Dinner!" ♦



Affordable Sparkling!

Chairmen: Ted Davis & Kathy McMullen

Date: Sunday, March 23
Time: 11:00 a.m. to 1:30 p.m.
Location: Anthony's Banquet & Event Center
 450 Columbia Point Drive, Richland
Price: Members: \$45; guests, \$50
Limit: 40
Type: Educational
Bring: Desire to enjoy and learn more about sparkling wines
Cutoff date: **Wednesday, March 19**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, March 19.** ♦

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Affordable Sparkling!

in the Méthode Champenoise style and aged for 18 months.

- From Oregon, an Argyle Winery 2010 sparkling. Argyle is known to have one of the finest U.S. sparkling wines. It is the only American winery to have earned *Wine Spectators'* "Top 100 Wines of the World" in 3 categories – red, white and sparkling.
- From California's famed Anderson Valley, a Scharffenberger Cellars sparkling that received 91 points in the latest *Wine Spectator* rating and a "Best Buy" recognition. With 100% malolactic fermentation, this sparkling has a lengthy finish.
- From Italy, a Martini Prosecco. The Martini family has 150 years experience with making sparkling wines and uses a unique process aptly named "Martinotti."
- From Spain, a 2008 Mont-Marçal Cava Brut Reserva – a multiple-award winner from international competitions.
- And from France, a Moët & Chandon Imperial Champagne. This Champagne house is one of the most famous and largest in the world. Established in 1743, it was the first house listed on the French Stock Exchange.

According to French marketing propaganda – after tasting Champagne, the French Master Dom Pérignon is reported to have said, "Come quickly, I am tasting the stars!" You, too, can taste and compare "stars" Sunday, March 23. Therefore, to ensure you have a seat at this great sparkling wine and food event, don't wait to complete and mail the event coupon in this EVOE. **To note: The last time the society had a sparkling event was in 2009. It sold out! So again, we recommend you make your reservation quickly.** ♦

Save the Date
Saturday, November 15, 2014



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynewammann@gmail.com

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



May Annual Meeting & Tasting featuring Future Washington Winery Stars

The Wine Society's annual meeting is coming up in May. President Ted Davis will lead the brief meeting, providing an overview of the Wine Society's status. We have had a successful year and have some exciting events planned for 2014. All Society members are welcome. No reservation needed to attend just the meeting.

Following the meeting will be our May wine event. It again will follow a mini wine festival format and feature new and/or relatively unknown wineries – that is the up and coming stars in Washington State. The event will be at The Country Gentleman and include the restaurant's popular appetizer buffet. Reservations will be needed to attend this event. Look for more information – date, time, participating wineries – in future EVOEs. ♦