



## COMING EVENTS

**Sunday, March 18**  
Sippin' Cider

**Saturday, April 28**  
Syrah: Washington vs. The World

**Sunday, May 20**  
Annual Meeting & Festival Wine

## INSIDE THIS EDITION

Sippin' Cider	1,3
Syrah: Washington vs. The World	1,3
President's Message	2
Annual Meeting & Festival Wine	3
Best-of-the-Festival Gala Wine Dinner	4
Event Registration	5
An Afternoon in the Vineyard	6

*Sippin' Cider***Mary Peters***Member, TCWS Board of Directors, Event Chairman*

What, no February wine society event? That's right, and alright! Save your taste buds for **Sunday, March 18**, when we will gather at the **Richland Community Center, 1:00 to 3:00 p.m.**, to taste ciders while pairing them with tasty appetizers.

You might be asking, why would the wine society be hosting a cider tasting event? Consider this:

- **Cider: An alcoholic beverage made from the fermented juice of apples.**
- **Wine: An alcoholic beverage made from fermenting grapes (*vitis vinifera*) ...**

Cider and wine are both made as sugars are fermented into alcohol. Further, recently, cider has been getting a lot of press and becoming more popular.

For example, many bars are dedicating one or more taps to cider alongside beers. Many winery tasting rooms are offering cider, and some wineries are even making their own.

How to taste cider? It's not that different from tasting wine, beer or other alcoholic beverages. There are no hard and fast rules. Some tasting rooms use white wine glasses, stemmed or stemless. Then, too, beer glasses that narrow at the top help trap the aromas. Generally, dry ciders can be served warmer than sweet ciders; bold ciders with tannins can be served warmer than delicate ciders. Swirl and sniff before sipping. Descriptors can be the same as those used for beer, wine and other beverages.

Many cideries are now springing up in the Northwest. However, the United Kingdom has the world's highest per-capita consumption and the largest cider-producing companies.

*Syrah: Washington vs. The World***Tony Pennella***Member, TCWS Board of Directors, Event Chairman*

Syrah, also known as Shiraz, is a dark-skinned grape variety grown throughout the world and used primarily to produce red wine. It is known for intense flavors of briar fruit, tar, spice and black pepper, and for its firm structure.

There are many legends about Syrah's origin. The most popular traces its origin to the ancient city of Shiraz in Persia and from there, was brought to France's Rhône Valley area by Gaspard de Stérimberg during the time of the Crusades. Another legend claims the ancient Phocaean brought it to Marseilles, then later to the northern Rhône.

As intriguing as the legends are, the truth of the matter is the Syrah grape originated in France. In 1998 a study using DNA typing that Carole Meredith conducted at the University of California, Davis, proved Syrah is the offspring



(Continued on page 3)

(Continued on page 3)

## February 2018

### President's Message

Ted Davis, TCWS President

### "Warming" White Wines



During the chilly winter months, red wines are usually all the rage, which leaves whites out of favor. But, drinking any wine actually makes you feel warm because the alcohol causes the blood vessels in your skin to dilate, which increases the volume of blood near the skin's surface. So, here are **5 winter whites** that will make you as warm as a warm blanket. **Chardonnay:** While sometimes overly oaked (aka – California style), a kiss of oak can add notes of vanilla and spice to the finished wine while complementing the apple and pear. **Viognier:** This grape produces an aromatic white with opulence of white flowers, tropical fruit and spice, while still being full bodied. **Fume Blanc:** This is not a grape but a style of wine that is often tarter and less sweet than other whites. It is normally 100 percent Sauvignon Blanc and has received some oak treatment, which gives it a delicious spice and richness. **Late Harvest or Ice Wines:** These wines have higher sugar content from the grapes being allowed extensive hang time. They make a perfect after-dinner drink or to relax with by the fireplace. They are very concentrated, so a little goes long way as with Cognac or Armagnac. (Excerpted and edited from S. Miskew, Fox News)

### Syrah vs. Cabernet

It is far easier for a store or winery to sell a case of Cabernet than Syrah. This is true because Syrah never captured huge numbers in the varietal market, trailing Cabernet Sauvignon and Merlot and Pinot Noir by substantial margins. But from the perspective of a wine consumer, Syrah is often the better choice, offering more variety and value than Cabernet Sauvignon. For starters, it is easier to grow. Even in cool climates, such as the Finger Lakes region of New York where Cabernet Sauvignon rarely loses its under-ripe, bell-pepper-like pyrazine, Syrah can deliver bright cherry fruit with a tinge of pepper spice. In hot climates, such as our area of Washington State, and Australia's Barossa Valley, Syrah is able to maintain its elegance despite the heat. From a pricing standpoint, worldwide demand keeps Cabernet Sauvignon prices artificially high when compared with the lower-price point for Syrah. (Excerpted from Wine Enthusiast, J. Czerwinski)

### February Wine Quotations

- Where there is no wine there is no love.  
(Source: Euripides)
- If food is the body of good living, wine is its soul.  
(Source: Clifton Fadiman)
- The discovery of wine is of greater moment than the discovery of a constellation. The universe is too full of stars. (Source: Benjamin Franklin)

### February Wine Trivia

- The first commercial winery in the U.S. was established in 1823 in Missouri. (Source: laboheme.com/wine/trivia)
- The cost of a wine is not an indicator of its quality as there are many factors that have an effect on the price. (Source: professorhouse.com)
- Wine is known as the "nectar of the gods," the Sangiovese grape was actually named after a god, "blood of Jove." (Source: oenologist.com/ miscellaneous-winefacts)
- Drink wine, and you will sleep well. Sleep well and you will not sin. Avoid sin and you will be saved. Ergo, drink wine and you will be saved. (Medieval German saying) ♦



### Welcome New Members!

Rich & Arliss Redekopp

We look forward to having you join us at 2018 events!

### 2018 Coming Events

**February — No event scheduled**

**March — Sippin' Cider Tasting**

**April — Syrah: Washington vs. The World**

**May — Annual Meeting & Festival Wine**

**June — An Afternoon in the Vineyard**

**July — Bastille Day Party**

**August — Rosé of Many Kinds**

**September — Albariño**

**October — Rhône-Style Wines**

**November — 40th Annual Tri-Cities Wine Festival & Volunteer Party**

**December — Holiday Party & Fortified Wines**



Join us on  
**Facebook**

(Continued from page 1)

## Sippin' Cider

Great cider starts with great apples," says Tim Larsen, cider maker, Snowdrift Cider Co. of East Wenatchee. Snowdrift has been growing apples for more than 30 years, but has recently added even more Old World/heirloom cider apples to its acreage.

While Washington State grows many tasty "eating" apples, there are not many cider apples grown. The trees are varied and very different from eating apples. Some only bear fruit every other year, some are scraggly brambles, while on others the fruit grows in bunches and is picked like berries. Further, cider apples carry an intense aromatic flavor that holds throughout the fermentation process.

Most cider apple varieties were first cultivated in southwestern England, northwestern France, e.g., Normandy, and Spain. Destroyed during prohibition, cider apples were slowly reintroduced to the United States and Canada from England and France in the late 20<sup>th</sup> century. However, cider apple orchards today account for only a tiny percentage of all apples cultivated in North America.

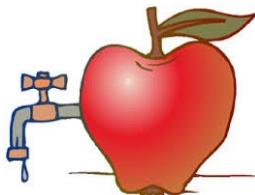
Historically, ciders were made from apples available in the local orchard using wild yeast present on the fruit. Over many decades, production has become more sophisticated, and local and regional styles have developed.

The English became known for dry, tannic cider with high-alcohol levels. The French created lighter, lower-alcohol ciders using sweeter apples and a technique known as keeving. This involves the cider maker stopping the fermentation before the yeast converts all the sugar to alcohol. The cider is transferred to bottles and tightly capped. The rest of the fermentation happens in the bottle, causing bubbles to form. This method is referred to as méthode champenoise and, yes, it is similar to how Champagne is made.

Modern American cider makers, like craft brewers, experiment. They use a variety of apples – and even pears – yeasts, flavorings and brewing techniques.

Drinking cider from cider apples is a rare experience. So, how about trying some **Sunday, March 18?** ♦

(Article information sources: Wikipedia; Snowdrift Cider Co. website)



(Continued from page 1)

## Syrah: Washington vs. The World

of 2 French grape varietals – Dureza and Mondeuse Blanche.

Some believe the best Syrahs come from the northern Rhône, particularly the Hermitage. However, the growing areas of Côte-Rôtie, Crozes-Hermitage and St-Joseph, all Appellation d'Origine Contrôlée (AOC) designated, also are famous for the fine Syrah's grown there.

From France the Syrah grape has spread around the world, with the most important growing area now easily being Australia where the variety is called Shiraz. Other prominent growing areas include, but are not limited to: South Africa, Chile and the United States.

In the U.S., Washington State is an important Syrah producer. The first vineyards were planted more than 30 years ago. Today, it is the third most popular red grape grown in the state.

Syrah's style and flavor are greatly influenced by climate. The Rhône Valley's moderate climates, and those in Washington, tend to produce medium-to-full-bodied wines with notes of blackberry, mint and black pepper. Hot climates such as Australia's Barossa Valley produce full-bodied wines with jammier fruit and flavors of licorice, anise and earthy leather.

So, **Saturday, April 28**, we will give you an opportunity to taste and compare Syrahs from around the world, including from Washington, at the wine society's **Syrah: Washington vs. The World**. We are busy scouring for great Syrahs for your tasting pleasure.

Currently, we are planning to have 2 Washington Syrahs and 4 from other countries. The wines will be accompanied by delicious appetizers to highlight the pairings.

Details on the wine, food, time and event location will be in next month's EVOE. So stay tuned, plan on attending and don't forget to mark your calendar for Syrah: Washington vs. The World!! ♦

(Article information sources: <http://en.wikipedia.org/wiki/syrah>; K&L Wine Merchants)

## Save-the-Date!

### Annual Meeting & Festival Wine



Yes, believe it or not, May will soon be here, and as in past years, the wine society's May event will be its annual meeting. Also planned again this year for May – award-winning wines to sample from past Tri-Cities Wine Festivals!

Then, too, Chef Amy Davis has agreed to prepare food to accompany the wine; and, there will be wine trivia with prizes awarded.

So, mark your calendars for **Sunday, May 20**. More details in future EVOEs.♦

## Taste Back: Best-of-the-Festival

### Gala Wine Dinner

Mary Binder

TCWS Public Relations Liaison

Well, sigh, it is over, until next year. Yes, the wine society's annual Best-of-the-Festival Gala Wine Dinner is history, but what another wonderful evening it was. For those who enjoy a dining experience, this annual society event – this year, Saturday, January 27 – was just that. As I said to 2 guests, it is an opportunity to get dressed up and go "up town" for an evening.

More than 40 society members and guests attended the event, and the overwhelming feedback on comment cards was consistent with what one guest wrote, "Thank you for a great experience." From the welcoming, to the ambiance, to the service, wine and food, it was an opportunity to just relax and enjoy for an evening.

It is also always interesting to learn what those attending an event such as this chose as their favorite wine, and wine/food pairing. The strong wine favorite – the 2015 Longship Cellars Invader Tempranillo. However, by an almost 3-to-1 margin, the favorite wine and food pairing – the crème brûlée dessert and 2017 College Cellars Muscat. Interestingly, the Muscat as the 2017 Tri-Cities Wine Festival Best-of-Show winner was a surprise to many, and just the third-place favorite at the dinner. However, paired with the crème brûlée, it was the hands-down winner of the night!

Also an evening winner – Tim Donahue, director of winemaking, College Cellars of Walla Walla! Saying that he has "more ambition than brains," Tim highlighted his career path – from his family's Creekside Cellars in Colorado to Australia and College Cellars. The college's hands on and "just go out and do it" approach to teaching its students about the entire wine industry – from planting, growing and harvesting grapes to running the business side of a winery – is continuing to bring recognition to the school through the awards and recognitions graduates have and continue to receive. Keeping the industry in perspective, Tim described growing grapes and making wine as "glorified farming" and a "blue-collar, trade job." He thanked the wine society for its support – a donation for scholarships and allowing the college to participate in the annual Tri-Cities Wine Festival – and added, "Making great wines pales in comparison to making great people."

So now, memories, and a look head. From one event attendee, "Had a good time. Look forward to the event each year. Thank you, Dolly. Thank you, Meadow Springs!" Yes, thank you, Dolly! ♦



## Tri-Cities Wine Festival

### Volunteers Needed

Dolly Ammann

Member, TCWS Board of Directors

Tri-Cities Wine Festival Core Team Member

This is going to be an exciting year for the Tri-Cities Wine Festival. Since it will be the 40th anniversary, we expect it to be a "ruby" of an event!

To put on this important community-wide event, we always need volunteers, and for a wide variety of jobs. ***To note – while most events of this nature around the country are put on by professional paid staff, ours is not. We rely on the continuing commitment and hard work of dedicated volunteers from the ranks of our society membership.***

An enormous amount of work is done each year by the "core team" members to plan and organize the festival; **but, we need additional help with some of the most important pre-event activities.** We hope you will be interested in lending a hand with the following jobs:

#### **Winery Liaison**

This very important "sales job" involves contacting wineries, either in person and/or by email/phone, providing marketing materials, and then following up, answering questions about the festival. Wineries to contact range from those that participate each year to those that may be interested in participating for the first time. All liaison volunteers meet initially with the core team's winery liaison chairman who discusses assignments, provides material, including talking points, etc. The chairman is available throughout the process to provide ongoing advice and assistance to the liaison.

#### **Silent Auction Canvasser**

This job involves contacting and/or following up with businesses and/or individuals to request a donation for the festival's silent auction. The auction supports the wine society's education fund, which provides much-needed scholarships for students in area viticulture and/or enology degree programs. The job involves following up on – in person, by phone, by email ... your choice – the letters the auction chairmen sends to previous donors as well as possibly finding new auction donors. Average number of businesses to contact is 10. Canvassers are provided with materials, including a reference notebook. They meet with the chairman at an initial meeting, and the chairman remains available to provide assistance.

#### **Other Volunteers**

Yes, more volunteers are needed for before, during and after the festival. Whether it is setting up and/or taking down the silent auction, assisting in the "backroom" during wine judging, "polishing" wine glasses, meeting/greeting guests ... volunteers will be needed for this year's "ruby" event.

If you can volunteer or want more information, please contact Mary Peters at 375-7765 or email [marylyn888@msn.com](mailto:marylyn888@msn.com), or me at 420-4712 or email [carolynewamann@gmail.com](mailto:carolynewamann@gmail.com). Thank you! ♦

# Event Sign-Up Coupon

## Sippin' Cider

Sunday, March 18

Members: \$35; Guests: \$40

Limit: 36

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

Member \_\_\_\_\_

Member \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

**Note:** Please provide phone & Email information!

- Have MAST card; can help pour at the event
- Available for other help

## 2018 Membership Application or Renewal

New

Single: \$ 25

Renewal

Couple: \$ 35

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

How would you like to receive the EVOE newsletter?

- Email (current Email address requested\*)
- U.S. mail
- Both Email and U.S. mail

Name 1 \_\_\_\_\_

Name 2 \_\_\_\_\_

Address \_\_\_\_\_

City, State, ZIP \_\_\_\_\_

Phone Number \_\_\_\_\_

Email 1\* \_\_\_\_\_

Email 2\* \_\_\_\_\_

## Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).
- Memberships are for a year; the society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: [www.tricityswinesociety.com](http://www.tricityswinesociety.com). ◆



## 40th Annual Tri-Cities Wine Festival

Saturday, November 10

### Volunteers Needed!!

Winery Liaisons – contact/follow up with wineries.

Silent Auction Canvassers – contact/follow up with businesses/individuals.

Other Needs – assisting in “backroom” during wine judging; silent auction set up/take down; meet/greet guests at the festival; takedown after the festival ... and more!

See page 4 for more details!

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

## Tri-Cities Wine Society Event Policy

### Attendance Confirmation

No tickets are issued. If an event is full when your reservation is received, you will be notified and put on a waiting list.

**\*NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509-627-6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

### Courtesy

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

Events are open only to TCWS members and their guests. Guests must be sponsored by a TCWS member.

### Liquor Consumption

Only wine served by the TCWS may be consumed during our events.

### Minimum Age 21 at All Events

Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

### Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ◆

**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](mailto:carolynewammann@gmail.com)

This newsletter is also available on the web at [www.tricityswinesociety.com](http://www.tricityswinesociety.com)



### An Afternoon in the Vineyard

Chuck and Sue McCargar  
Members, TCWS Board of Directors, Event Co-Chairs

Have you ever thought you would like to have your own vineyard? Or, maybe you are curious about what's involved in starting and then, managing a small vineyard?

In June we will visit wine society members Paul and Candy Gifford's vineyard in Benton City to learn about their experiences in starting and managing a vineyard!

Watch for details in future EVOEs.