

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



COMING EVENTS

Saturday, January 19
Best of the Festival Wine Dinner

Sunday, February 10
Open that Bottler Night 14

Saturday, March 23
Perfect Harmony

INSIDE THIS EDITION

Best of the Festival Wine Dinner	1,3
Open That Bottle Night 14	1,4
President's Message	2
Taste Back — Holiday of Joy	3
Perfect Harmony	4
Award-winning Washington Blends	4
Sign-Up Coupons	5
Wine Events Around the Pacific Northwest	6

Best of the Festival Wine Dinner

Dolly Ammann

Member, TCWS Board of Directors, Event Co-Chair

Join us for an extraordinary night when you can enjoy 5 double-gold medal wines from the Tri-Cities Wine Festival, to include the “Best of Show,” perfectly paired with a gourmet dinner at Meadow Springs Country Club. **Mark your calendar for Saturday, January 19 and send in your reservation coupon as space is limited to only 48.** Guests are welcome.

International Wine Judge Coke Roth, one of last year’s judges and a co-founder of the Festival, will be our special guest. Coke will give some insight into the 2012 festival judging and his thoughts on the great wines selected for the dinner.

The evening begins promptly at 6:30 p.m. with a Champagne reception and passed hors d’oeuvres. Featured is the highest rated sparkling wine from the

Open that Bottle Night 14

Mary Binder

Member, TCWS Board of Directors, Event Co-Chair

Let the storytelling begin ... OK, OK, not quite yet, but the time is getting closer for “OTBN 14,” **Sunday, February 10, 5 to 8 p.m., The Country Gentleman (TCG)!** We’re already getting the “Guess what I’m bringing” comments from members planning to attend. For those who’ve already marked their calendars, stay with me for a minute while I quickly recap for our new members or others not familiar with this now traditional Society event.

This will be the Society’s fourth year participating in this worldwide event. It is an opportunity for attendees to bring a bottle of wine and share stories about their wine. It is also a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more.



No, the wine does not have to be expensive. Yes, it does need to be something you believe others would enjoy, and that you would be pleased to share. Yes, there will be food to complement the variety of wines.

Speaking of food, we’ll be finalizing the menu by the end of January, but with TCG’s Chef Renee’s suggestions, we’re looking at: a variety of TCG-selected appetizers; chicken saltimbocca with a Mediterranean orzo; steak Oscar with a lemon risotto; Orange Muscat crêpe or vanilla bean panna cotta. We’re also exploring a special entry “liquid refreshment” to help get the afternoon/evening started! Watch for the final updates in the February EVOE, but meanwhile, the event coupon is in this EVOE. As many of the Society’s monthly events have been selling out, we recommend not waiting to send in your reservation. And yes, guests of Society members are most welcome!

Best of the Festival Wine Dinner

Co-Chairmen: Dolly Ammann & Sandra Stanley

Date: Saturday, January 19
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
Price: Members, \$95; guests, \$115
Limit: 48
Type: Gourmet dinner
Dress: Coat & tie suggested; NO jeans
Cutoff date: Tuesday, January 15
Cancellation Policy: For a full refund, cancellation must be made by phone to **Dolly Ammann at 509-420-4712** or e-mail carolynewammann@gmail.com, on or before **Tuesday, January 15.** ♦

(Continued on page 3)

(Continued on page 4)

January

President's Message

Ted Davis, TCWS President



2012 Year Wrap-Up

This past year was simply outstanding! From topics to wines, we focused on variety. These included everything from identifying a wine by taste only, no sniffing allowed, to sampling wines from our local area, region, around the U.S. and across the globe. Locally, we held a mini wine festival featuring wines from the Prosser area and took a bus trip to the Walla Walla area. Expanding our U.S. wine knowledge, we tasted wines from Michigan and New Mexico! Leaving the U.S. and our continent, we tasted wines from Europe, Australia and South America.

Further, our 2012 Tri-Cities Wine Festival was a huge success, awarding a record number of double-gold and gold medals. Our Society's Historical Committee continued its work to capture the Society's and Festival's histories. We were able to donate \$1,700 from our fundraising efforts and a small subsidy from our treasury to the WSU scholarship program for students studying viticulture and/or enology. Also of note, a significant number of our 2012 activities were sell outs. So, all in all, I believe a year we all can be proud of. I thank the Board of Directors and the volunteers who made this past year the success it was. I'm looking forward to our 2013 programs!

Looking Forward – 2013

Our Society begins this year with an upscale wine dinner at Meadow Springs Country Club featuring the best of show, and double-gold and gold medal award-winning wines from the 2012 Tri-Cities Wine Festival. Then in February – the return of one of the Society's most popular events, Open the Bottle Night. In other months, programs include tasting award-winning red Bordeaux blends, a Leonetti vertical and of course in November, the 35th Annual Tri-Cities Wine Festival. So, I look forward to seeing you at our 2013 programs.

Wine Trivia

- When Leif Ericsson landed in North America in 1001 A.D., he was so impressed by the proliferation of grapevines that he named it Vineland.
(BellaOnline – Paula S. W. Laurita)
- How many bubbles in a bottle of Champagne? According to scientist Bill Lembeck, there are about 49 million.
(wineinsiders.com)
- As late as the mid-17th century, French winemakers did not use corks. Instead, they used oil-soaked rags stuffed into the necks of bottles.
(RackWine.com)

Red Wine Glasses: How to Choose

You will find many different types on the market, each designed to enhance the characteristics of a specific wine, minimize any flaws and allow the wine to flow to the part of the tongue that can best experience the taste of that wine. Your glass choices range from inexpensive, machine-made to mouth-blown using the finest lead crystal. Some have stems; others are stemless. The aroma is especially important, so red wine glasses have broad bowls that allow for swirling to improve oxidation and release aromas.

The two most popular glasses are the Bordeaux and Burgundy styles. Bordeaux are tall with a long stem and a bowl that is wide at the bottom and narrower at the lip. They are designed to channel wine toward the center of your tongue. Burgundy glasses are broader than Bordeaux and have a large bowl and shorter stem. The glass sends the wine to the tip of your tongue. Other specialty glasses such as Pinot Noir have a lip flare while a Tempranillo has a closed tulip shape. Dessert wine glasses, such as for Port, are smaller than traditional red wine glasses and have narrow bowls. If you are unsure which is best for you, choose the glass style for the wine you drink most. For example, if you prefer reds with high-acidity and full body then choose a Burgundy. If you prefer reds with more fruit, try Bordeaux. *(Excerpted from intowine.com – Nancy Parode) ♦*

Welcome New Members!

Craig & Trish Forman

Oops! Our error. Correction from last month:

Ron Iccayan & Rachel Bartlett

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.

Best of the Festival Wine Dinner

Saturday, January 19, 2013
Meadow Springs Country Club

The Reception

Treveri Cellars NV Sparkling Pinot Gris

Chef's Special Hors D'Oeuvres

The Menu

Cairdeas 2011 Gewürztraminer

*Filet of Sole Roulade with Shrimp Mousseline,
Sauce Bercy, pureed potato with fine herbs*

Apex Cellars 2010 Grenache

*Terrine of Duckling on Brioche
Apple Salad & Cherry Essence*

Intermezzo

Passion Fruit Sorbet with Candied Ginger

Smasne Cellars 2008 Philly Hill Malbec

Basalt Cellars 2009 Cabernet Franc

*Petite Sirloin Roast of Beef
Eggplant, Roast Pepper & Portobella Timbale
Black Currant Demi-Glace*

Kiona 2009 Chenin Blanc Ice Wine

*Crêpes Suzettes with Satsuma & Pineapple
Quenelle of Buttermilk Ice Cream*

(Continued from page 1)

Best of the Festival Wine Dinner

Festival – gold medal winner **Treveri Cellars NV Pinot Gris**. I am sure that you will enjoy this luxurious hand-crafted wine made by the traditional Champagne method, where the secondary fermentation that creates the bubbles takes place in the bottle. It is made from 100% Pinot Gris grapes. This wine is a real treat!

After the reception, we will all sit down to a fabulous 5-course dinner with **5 double-gold medals wines that include the “Best of Show,” Apex 2010 Grenache.**

The first course is a rolled filet of sole stuffed with shrimp mousseline. This is paired with **Cairdeas 2011 Gewürztraminer**. This extraordinary wine is made in a dry and crisp Alsatian style – not your typical semi-sweet Washington State Gewürztraminer style.

The 2nd course features the “Best of Show,” **Apex Cellars 2010 Grenache**. According to the winery technical notes, the wine is made with 100% Grenache grapes from Alder Ridge Vineyards. It was aged 16 months in French oak. Production was limited to only 120 cases. It is a big wine with silky tannins and bright fruit.

There will be 2 double-gold wines served with the beef entrée. **Smasne Cellars 2008 Phinny Hill Vineyard Malbec, Horse Heaven Hills won “Best of Varietal.”** This is a beautifully structured red with complex aromas and flavors and a long finish. Only 71 cases were produced. The **Basalt Cellars 2009 Cabernet Franc** is another amazing wine. It is a big Cabernet Franc, well balanced with luscious aromas and big fruit flavors. It reminds me of a “right-bank” Bourdeaux.

Kiona Vineyards and Winery 2009 Chenin Blanc Ice Wine will be served with Crêpes Suzettes and butter-milk ice cream. This is a true ice wine made from frozen grapes picked during a deep freeze on Red Mountain. This wine has won many accolades, including a 93-point rating from Robert Parker’s *Wine Advocate*.

And to note, some bottles of wine for door prizes. So, remember to make your reservations today! ♦

Taste Back – Holiday of Joy

Mary Peters
Member, TCWS

Art, fundraising, food, wine! What a great way to start the holiday season for the 53 happy people who attended the Society’s December 9 event, Holiday of Joy, at the Allied Arts Center & Gallery. Speaking of starting, guests were greeted with a glass of bubbly. Then, using wristbands with colored tickets, each person could taste 2 whites, 3 reds and an “any” wine. The wines were all winners from the 2012 Tri-Cities Wine Festival.

As the event was a fundraiser for the Society’s scholarship endeavors, there were many silent auction items on which to place bids. Gift baskets, jewelry, wine ... oh, my! But as if that wasn’t enough, the Society’s Board provided many delicious food items, including a fabulous German chocolate cake from Kurt Ammann, meatballs, ceviche, dips, veggies, finger food and more.

Three Society members were honored for their service on the Board: Kurt Ammann and Les Domingos, both of whom received bottles of wine, and Marie Pennella, who received a case of wine and a lovely John Clement photograph for her years of work for the Society and festival.

Based on comments received, a good time was had by all. Some examples:

- “Great to see friends and meet new people;”
- “Fun to get together and give to a good cause;”
- “So nice to be in the beautiful setting amongst the art at Allied Arts.”

So, how did the fundraiser do? \$2,088!!! Not bad, and many people were seen leaving with full bags with the Allied Arts logo on them, too! A very successful afternoon thanks to Les Domingos and Judy Stewart, their event crew, and the Board. ♦

(Continued from page 1)

Open that Bottle Night 14

Finally, if you missed previous articles on how this event got started, here is a quick synopsis. 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. 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, it truly is that simple! Mark your calendars, find a bottle of wine you’d like to share, and be prepared to tell a short story about it ... that’s it! We’re looking forward to seeing you at OTBN 14. Let the storytelling begin! ♦



Mark your calendar for **Saturday, March 23** and join us at Meadow Springs Country Club for an **elegant evening of fine wine, art, music and gourmet dining**. The event is Perfect Harmony, Mid-Columbia Symphony’s annual fundraiser.

In its 13th year, this event is **one of the premier wine events in the Tri-Cities** and is one of the primary funding sources for the **Mid-Columbia Symphony**. This is your chance to have a fun 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 begins with an artists’ reception where you will not only meet the artists but also enjoy a great selection of hors d’oeuvres, Champagne and wines as you browse through the wine and art auction items. Dinner following the reception is a multi-course culinary extravaganza with each course perfectly paired with just the right Washington wine.

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



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.** ♦

Looking Ahead

Award-Winning Washington Blends

Sunday, April 21, 2013

Tri-City Country Club

4:00 to 6:30 p.m.

Put this on your calendar and sign up early as space will be limited! We are planning a sampling of 8 blends from well-known and award-winning Washington wineries, including from Abeja, DeLille Cellars, Quilceda Creek Vintners, and a new release from Barrister Winery. These wines will be tasted in 2 flights and accompanied by some tasty tapa plates prepared by the kitchen staff at the Tri-City Country Club.



Watch for more details in the February *EVOE*. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

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

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

Best of the Festival Wine Dinner – Saturday, January 19

Members **\$95**
Guests **\$115**
 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 or e-mail information!

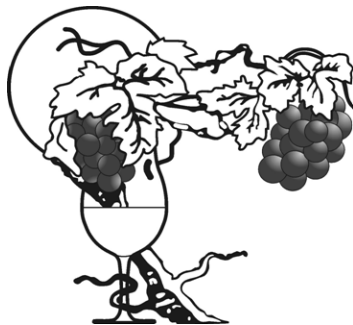
Open that Bottle Night 14 – Sunday, February 10

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 _____

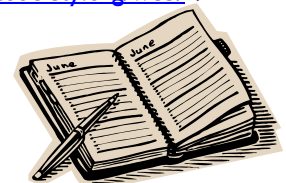
Note: Please provide phone or e-mail information!

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



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 now sends out 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 January Wine Events Around The Pacific Northwest

Kira Palm and Steve Haberman, Jan. 12, Richland. Come to Thomas O'Neil Cellars for an evening of music and wine. Location: 2323 Henderson Loop. For more information on this and other entertainment happenings at Thomas O'Neil Cellars, contact Thomas O'Neil at 509-371-1900, or go to: thomasoneilcellars.com.

Lake Chelan Winterfest Wine Walk, Jan. 18 & 19, Lake Chelan. This January the Lake Chelan Chamber of Commerce will host the annual Lake Chelan Winterfest festival. This charming town will be transformed into a winter paradise with a marvelous outdoor gallery of ice sculptures, live music all weekend long, beach bonfire, polar bear splash and the always popular Wine Walk. This year there will be 19 participating wineries pouring at local businesses downtown Lake Chelan. Time: 5:00-9:00 p.m., Friday, and 3:00-6:00 p.m., Saturday. For more information, go to: lakechelanwinterfest.com.

First Taste Oregon, Jan. 25 & 26, Salem. This 2-day event features Oregon wine, art, beer, spirits, music and shopping. There are 40 participating wineries, a wine tasting class and wine competition where you can taste the medal winners. Location: Oregon State Fair & Exposition Center, 2330 NE 17th Street. Cost: \$10 per day, adults, and \$8, seniors. For more information, go to: firsttasteoregon.com.

Wenatchee Winter Wine Gala, Jan. 26, Wenatchee. Wenatchee Valley Museum and *Foothills* magazine present an evening of award-winning wine, gourmet food and live music in the museum's remodeled space. Guests are invited to taste regional wines and purchase bottles to benefit the Wenatchee Valley Museum. Cost: \$45, per person or \$35 for museum members. Time: 6:00-9:00 p.m. Location: 127 South Mission Street, Wenatchee. Reserve your tickets by calling the museum at 509-888-6240. Ask about group discounts for groups of 10 or more people. ♦

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

