



COMING EVENTS

Saturday, January 25
Best of the Festival Wine Dinner

Sunday, February 23
Open That Bottle Night 15

Sunday, March 23
Affordable Sparkling!

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Best of the Festival Wine Dinner

Dolly Ammann

Member, TCWS Board of Directors
Event Chairman

Here it is ... the ultimate wine and food experience you have been waiting for! **Join us Saturday, January 25, Meadow Springs Country Club, for the "Best of the Festival Wine Dinner."** Along with the wine that won "Best of Show," you will enjoy 5 other top award-winning wines from the 35th Tri-Cities Wine Festival. Six fabulous wines showcased in an elegant, five-course gourmet dinner.

This Society event is limited to just 48 people; and, since last year's event received rave reviews, this year's is sure to sell out quickly. So, to ensure you have your place reserved, complete and clip the coupon on page 5 and send it in today. This is a dress-up occasion with coat and tie suggested. The dress code at Meadow Springs does not permit jeans.

You will love the ambience and great service at Meadow Springs Country Club, as well as the outstanding wines and food. Everything at this dinner is first class, including floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware.



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Open that Bottle Night 15

Mary Binder

Member, TCWS Board of Directors
Event Co-Chair

We're back! Yes, your "OTBN" team, plus 2 new members, are again, preparing for another evening of camaraderie, storytelling, wine tasting and of course, good food. So, grab whatever calendar, day planner, and/or "device" you use to "mark your calendar" and note – **Sunday, February 23, 5:00 to 8:00 p.m., The Country Gentleman (TCG) for Open that Bottle Night 15!** As one of our new team members, Judy Di Piazza, said, "I've attended every one and enjoyed them all." And yes, already past attendees are talking about what wine they want to bring!

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. For the fifth year, the Society will participate 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 want and would be pleased to share. Yes, there will be food to complement a variety of wines.

Speaking of which, based on past comment cards/ guest feedback, the OTBN team is making a couple of changes to the menu, e.g., selecting an entrée choice on the sign-up coupon. So, the menu ... here is what TCG's Chef Renee is proposing: appetizers – bruschetta stuffed

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January President's Message Ted Davis, TCWS President



The Year in Review

Last year was an overwhelming success for the Wine Society. Our membership grew from 2012; we increased the working capital as no event lost money; and, we had several sellout events while not having to make any unexpected expenditures. Because of our strong financial position, the Board voted to fund 3 scholarships to viticulture/enology students at WSU, Tri-Cities, and we expect to be able to continue to do this. We tasted wines from the Pacific Northwest and from around the world, and also plan to continue this trend in 2014.

The Wine Festival was a huge success with more than 70 participating wineries and more than 1,000 attendees at the public tasting. This will help us continue to build this communitywide wine event in future years. Proceeds from the silent auction at the public tasting exceeded our expectations, as did profits from the general public tasting.

Thanks to all members for your continued support. And, a special thanks to all Board of Directors members and the dozens of supporting volunteers who made our Society, programs and the Tri-Cities Wine Festival the success they were. These members are the Society's brains and hearts that make it work.

Looking Forward into 2014

Again, we will start the year with January's upscale wine dinner at Meadow Springs Country Club featuring gold-medal winning wines from the 2013 Tri-Cities Wine Festival. Following this will be another Open that Bottle Night in February and a sparkling wine tasting in March. Other events scheduled but not limited to are: a Grenache, Syrah and Mourvèdre Blends tasting; a Nebbiolo tasting; a progressive dinner; and, a Zinfandel program. The 36th Annual Tri-Cities Wine Festival public tasting is scheduled for November 15 at the Three Rivers Convention Center, so mark your calendars now. Read details about all events in future EVOEs and on the Society's web site. I look forward to seeing you all at our 2014 programs.

Join our Board

As you can see from our continued success, we are a growing, dynamic group that just happens to focus on wine education and related activities. So, we are looking to expand our Board of Directors membership. The Board meets monthly and manages the Society, its programs and the Festival. **Being a wine aficionado is NOT a requirement!!** Sound interesting? Want to know more? Call or email Lois McGuire, 531-0035, loismcguire2b@gmail.com; Sue McCargar, 627-2210, mccargars@charter.net; or me, at 627-2615, redDavis21@charter.net, and we can give you more information and answer questions you might have.

Bottoms Up: Enough Wine to go Around

Go ahead and pop that cork – fears of a global wine shortage are overblown! Research issued by Morgan Stanley alarmed oenophiles with a warning that 2012 produced the deepest shortfall in more than 40 years and could culminate in a price increase globally. Not quite so, countered Rabobank International, an agricultural lender. The decreased market is a return to a more typical production level, with better-than-expected production in Italy and Spain, making up for a shortfall in France, and New World countries like Chile and the United States cranking out a bumper crop. Part of the apparent contradiction can be attributed to the complexity of forecasting and other world factors. An example was that some California winemakers were actually running out of fermenting tanks to hold the juice. Supplies of Bordeaux and Burgundy might be tight but that leaves an awful lot of others to select.

What's in a Name

The names of several French wine regions have fascinating derivations. Here for example, are three. **Champagne**, from the Latin *Campania*, the term originally used to describe the countryside north of Rome. **Bordeaux**, from *au bord de l'eau* ("beside the waters"), a reference to the fact that Bordeaux lies along the rivers Gironde, Garonne and Dordogne, and borders the Atlantic Ocean. **Provence**, from *Provincia Romana*, as the Romans called this part of their empire. (*The Wine Lovers Calendar*)

Reminder

If you haven't visited the Wine Society's new web page, www.tricitywinesociety.com, please do and return often! As well as keeping informed about Society/Festival activities, the more "hits" we get helps move us up on the various search engines results when someone searches for the Society or Festival. Thanks in advance for helping to promote your Society by going to our site. ♦



Welcome New Members

Vickie Hoffart
Darryl DuVall & Lee Stone

New Members in November
We apologize for incorrect spelling

Nina Bathurst & Art Watanabe



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.

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Best of the Festival Wine Dinner

The festivities begin with a reception at 6:30 p.m. featuring this year's top-rated sparkling wine, **gold medal winner, Treveri Cellars Blanc de Blanc NV Brut**. This hand-crafted classic wine is a delightful, smooth and crisp sparkler that will wet your appetite for some of the tasty passed hors d'oeuvres and the fabulous dinner that follows.

The first course will feature a **wine that won best of varietal, Locati Cellars 2012 Walla Walla Valley Pinot Grigio**. This will be paired with an Italian-style antipasto salad of goat cheese, prosciutto, finocchiona, and escarole with a hazelnut vinaigrette.

The second course features a wine that won a **best of varietal, double gold, Goose Ridge Estate Winery 2011 Chardonnay**. This was also the Festival's **overall top-rated white wine**. It will be paired with fresh, grilled swordfish with mango salsa and soft polenta.

Following the fish course, you will enjoy a refreshing blood orange sorbet with Campari float to prepare your palate for the entrée.

The entrée will showcase 2 incredible red wines – **the best of show, Smasne Cellars 2010 Mourvèdre** and **best of varietal, double gold, Market Vineyards 2009 Basis Points**. These will be served with filet of beef wrapped with wild boar sausage and a potato pancake with Gouda cheese. This will give you the opportunity to compare and contrast 2 of Washington's top wines.

Last but not least is the dessert course. The fabulous **double-gold winner The Hogue Cellars 2012 terroir Muscat Canelli** will be served with honey-ricotta cheese-cake with caramelized pear and almond streusel.

You won't want to miss this event! ♦



Best of the Festival Wine Dinner

Chairman: Dolly Ammann

Date: Saturday, January 25

Time: 6:30 to 9:30 p.m.

Location: Meadow Springs Country Club
800 Country Club Way
Richland, WA 99352

Price: Members: \$100; guests, \$115

Limit: 48

Type: Multi-Course Gourmet Dinner

Cutoff date: Tuesday, January 21

Cancellation Policy: For a full refund, cancellation must be made by phone to Mary Binder, 585-13593, on or before Tuesday, January 21. ♦

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Open That Bottle Night

mushrooms, and crab and shrimp puffs; pear, walnut and feta salad with house balsamic sweet dressing; for the entrée, choose either a roasted steak roulade or fish roulade, stuffed with crab and shrimp, and served with a vegetable risotto; and for dessert, a white chocolate mousse with red velvet cookie. Yum!! Further menu details will be in the February EVOE. Also, as many of the Society's monthly events do sell out, we recommend not waiting to send in your reservation. And yes, guests of Society members are most welcome!

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 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, 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 15 and another evening of storytelling, wine, food and camaraderie. **Oh, one more thing – please ensure you mark your entrée choice on the sign-up coupon, and note your wine selection and the other wine details we need for the event program! Thanks!!**◆



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.**◆

Save the Date – April 13 Grenache, Mourvèdre, Syrah Blends

Mark your calendars for a not-to-be-missed event – Châteauneuf-du-Pape-style blends, that is, Grenache, Mourvèdre and Syrah – **Sunday, April 13, 4:00 to 6:00 p.m., Fat Olives Restaurant, Richland.** Co-chairs



Lois McGuire and Ken Kramer are putting together a special tasting of "GMS" blends from Washington, California and Australia, along with 3 Châteauneuf-du-Pape wines from France's southern Rhône region, which is famous for this blend.

Guests will have the opportunity to taste 10 wines, including a 100% Grenache from Walla Walla's à Maurice Cellars with grapes from Boushey Vineyards. Light appetizers will accompany the wines. Watch for more details on this incredible wine tasting event in future EVOEs.◆

Taste Back: Winter Frost 2013

Cindy Hotaling
Member, TCWS

The room was filled with Christmas trees trimmed with a splendid array of decorations. Beautiful wreaths covered the walls – and were for sale at half price! Christmas music floated through the air as members meandered through the display rooms at the Allied Arts Center and Gallery, Richland, Sunday, December 8, for the Society's annual holiday party and scholarship fundraiser. One member commented, "What a fun event! Good wines, very nice people, good food and a great start to the holiday season!"

The themed baskets were filled with a myriad of delights, from relaxing spa items to do-it-yourself pasta dinners. There were baskets for every household. Pets were pampered, families were photographed, walls were enhanced with canvases and many baskets were accented with various wines. One basket was for a family who wants to spend an evening at home watching movies. Another was for a couple to get out of the house and stay at a local hotel. Members remarked, "A great variety of baskets" and "I scored a great deal!"

The hors d'oeuvres were varied and all were delicious. Thanks to the members who assisted in this department! The wonderful door prizes were a Gamache Vintners Syrah 2009, Jones of Washington 2010 Syrah, Smasne Cellars 2010 Malbec, Coyote Canyon Winery 2012 Albariño, and Goose Ridge Vineyards 2012 Rosé de Pinot Gris.

It was a fabulous event and the much-appreciated scholarship fund was replenished for 2014. Students in area enology and/or viticulture programs will benefit. Everyone had a great time visiting with other members, and we even welcomed new members, too.

Thank you to all who participated in creating the gift baskets and the food, and to those who did early Christmas shopping by purchasing a basket. Finally, a special thank you to co-chairmen Les Domingos and Judy Stewart for a fabulous afternoon.◆

Event Sign-Up Coupons

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

Best of the Festival Wine Dinner

Saturday, January 25

Members: \$100 Guests: \$115

Event Limit 48

Number of members attending _____

Number of guests attending _____

Would like to help at the event

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Open That Bottle Night 15

Sunday, February 23

Members: \$33 Guests: \$38

Event Limit: 48

Number of members attending _____

Number of guests attending _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Member wine selection/description _____

Guest wine selection/description _____

Member _____

Circle Entrée choice: **Beef** **Fish**

Member _____

Circle Entrée choice: **Beef** **Fish**

Guest 1 _____

Circle Entrée choice: **Beef** **Fish**

Guest 2 _____

Circle Entrée choice: **Beef** **Fish**

Membership Reminders



- For postal, email or other contact changes, contact Scott Abernethy, membership chairman. Ph: 509-783-8801; Email: 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 Scott Abernethy (contact info, left).
- Check our web site for the latest Society information, including the EVOE: www.tricitieswinesociety.com ♦

2013 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

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* _____

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. If 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. ♦

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



Coming in March Affordable Sparkling!

Mark your calendars – **March 23** – for our **Affordable Sparkling!** program complemented by a **delicious brunch**. Plans include serving European, California, Oregon and local Washington State “bubbly” with a brunch menu to complement each wine. Several “sparkling” options we are exploring include: Moët & Chandon, France; Mont Marçal Brut Cava, Spain; Martini Prosecco, Italy; Argyle, Oregon; Domaine Ste. Michelle, Washington; plus, a few others just for more fun.

As this *EVOE* was finalized, we are still finalizing the location and talking with several businesses regarding the brunch menu. BUT, what is finalized – the “job” for each attendee, that is, to determine their favorite “sparkling” wine from the group of wonderful wines, while enjoying a great brunch.

Cost and other details will be available with the **sign-up coupon in next month’s *EVOE***. Meanwhile, however, mark your calendar now as previous sparkling events have been sellouts. You can look forward to good wine, good food and a good time! **See you March 23.** ♦