

EVOE

January 2017

Online at
www.tricitieswinesociety.com

Tri-Cities Wine Society



COMING EVENTS

Saturday, January 28
Best-of-the-Festival Gala Wine Dinner

Sunday, March 19
Malbec – “A&W”

April (date to be determined)
Over 90 Under 30

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Best-of-the-Festival Gala Wine Dinner

Dolly Ammann

Member TCWS Board of Directors, Event Chair

Malbec – “A&W”

Jim Hartley & Randy Schreiner

TCWS Directors, Event Co-Chairman



Join us at the Meadow Springs Country Club, Richland, Saturday, January 28, for the wine society’s annual “Best-of-the-Festival Gala Wine Dinner.”

Join us as we wine and dine in style! This is the wine society’s premier wine and food event of the year, and it is your opportunity to enjoy some of the top award-winning wines from the 38th Tri-Cities Wine Festival with an elegant dinner. You will enjoy the wine that won “best of show” along with 6 other spectacular wines that won double-gold medals. Because this dinner is limited to just 48 people, turn to page 5, fill out the coupon and send in your reservation now while there are still spaces left. You do not want to miss this event as it always gets rave reviews.

The gala dinner starts at 6:30 p.m. with a reception featuring 14 Hands NV Brut sparkling wine and a tasty selection of Chef Hanna’s special passed hors d’oeuvres. This luscious double-gold-medal sparkler has lively acidity with apple and citrus flavors. It was made by the traditional

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On a dark, snowy night while staring deeply into that second glass of inky-black wine and pondering life’s mysteries, have you ever thought, “I wonder if elevation makes a difference in the wine?” Well, if so, wonder no longer; and, if you’ve not thought about this, that’s OK, too. Either way, attend the Tri-Cities Wine Society’s March event, **Malbec – “A & W,” Sunday, March 19, 2:00 to 4:00 p.m., the Gordon Estate Wine Bar, Pasco**, to learn whether or not elevation can impact how a wine tastes as we sample wines from both Argentina and Washington.

We will be sampling wines from some Argentine vineyards that are the highest in the world – elevations where the air is so thin that even the grapes gasp for air! Imagine farming vineyards at elevations higher than Mount St. Helens, even before the 1980 eruption. By comparison, the highest vineyards on Horse Heaven Hills clock in at less than 1,000 feet. So, why are Argentinean growers going ever higher? We’ll be discussing and answering this at the event.

Malbec is Argentina’s signature, and most-significant, red wine varietal. Currently, Argentina leads the world in Malbec production with 97,575 acres of vineyards. The Mendoza region is the primary Malbec growing area with 86% of all the country’s Malbec vineyards. Worldwide, according to Wine Folly, Argentina has 75% of all Malbec acres. In comparison France has 15,000 acres with California, Washington and Oregon accounting for only 3,400 acres.

In 1852, Malbec was brought to Argentina from France where it is sometimes known as Côt Noir and Auxerrois in Cahors, Malbec in Bordeaux and Pressac in other places. Malbec has really made a home in Argentina; but now, it is

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January 2017

President's Message

Ted Davis, TCWS President



The Year in Review

The Tri-Cities Wine Society had another fantastically successful year in 2016. Our membership grew slightly from 2015, primarily due to a larger-than-usual number of signups at the November Tri-Cities Wine Festival. We increased the society's working capital with event leaders controlling costs, generating modest profits and having several sell-out events, while not having to make any unexpected expenditures.

Because of our strong financial position, the society's board of directors again approved scholarship donations. Two, \$3,000 scholarships went to 2 WSU Tri-Cities students in the enology and viticulture program. These were partially funded with proceeds from the wine festival silent auction and the society's annual December event fundraiser. A big, positive shout-out and thank you to our board of directors. The directors provided all the food for the fundraiser so we could maximize profits for the scholarships. Our goal is to be able to continue to provide scholarships this year.

If you attended our monthly events in 2016, you tasted wines from the Pacific Northwest and from around the world, and we plan to continue this focus in 2017. We strive to offer our members a variety of programs – in wines, styles and costs. Further, the annual wine festival continues to be a huge success. At the November festival, 94 percent of the wines entered earned awards and there were more than 1,100 attendees at the public tasting. Wine festival results and videos are posted on the society's website, www.tricitywinesociety.com.

Thanks to all of you for your continued support as you are the reason the society was so successful in 2016. Finally, a well-deserved, special thanks to the board of directors and the dozens of supporting volunteers who helped make our society, programs and the wine festival the success they were. These individuals are the brains and heart of the society. Happy New Year!

Looking into 2017

Again we will start the year off with January's upscale wine dinner at Meadow Springs Country Club featuring the best-of-show and double-gold medal winning wines from the 2016 Tri-Cities Wine Festival. See Dolly's article, page 1, for details. Other projected events include: a tasting of Washington and Argentina Malbecs; a tasting of Greek wines; a bubbly seminar; and, a tasting of wines rated at least 90 points but priced under \$30. New this year for the society – a sake tasting. And, November 11, the 39th Annual Tri-Cities Wine Festival public tasting at the Three Rivers Convention Center, so mark your calendars! We are again planning to end the year with our 9th Annual Tri-Cities

Wine Society Scholarship Fundraiser in December. Watch for information and updates in our monthly *EVOE*, on the chapter website and on Facebook. I look forward to seeing you all at our 2017 programs.

January Wine Quotations

- Always carry a corkscrew and the wine shall provide itself. (*Basil Bunting*)
- Ah, Fortune smiles. Another day of wine and roses. Or, in your case, beer and pizza! (*Two-Face, Batman Forever, 1995*)
- Burgundy for kings, champagne for duchesses, and claret for gentlemen. (*French Proverb*)

Have You Tried This

According to a Yahoo news story, November 19, you can have an unusual, very upscale wine experience in Japan. First, you fly there and travel to the Yunessun Spa Resort in Hakone. In addition to the usual spa treatments, you can partake in a dip in a hot pool filled with Merlot, and sip other wines, or tea or sake. Price not quoted. Any takers?

Visit our Website

If you haven't visited the wine society' website, www.tricitywinesociety.com, please do so and return often. Besides keeping informed about society activities, including wine festival, the "hits" help keep the society and festival at the top of various search engines when individuals search for information about our society and/or wine festival. So, in advance, thank you for helping to promote our Tri-Cities Wine Society by going to our website and staying informed. ♦



Welcome New Members!

Sylvia & Kevin Donnelly



Join us on
Facebook

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Best-of-the Festival Gala Wine Dinner

French *Méthode Champenoise* procedure with the secondary fermentation in the bottle.

Sitting down to dinner, we will be served the only white wine that won a double-gold medal at the festival, Martinez & Martinez 2015 Viognier. This Viognier exhibits wonderful apple/pear aromatics and flavors. It pairs beautifully with the first course of curried scallops and shrimp with basmati rice.

The second course showcases Wilridge Winery 2014 Estate Nebbiolo. Winemaker Paul Beveridge calls it, "The Barolo of Naches Heights." With this excellent Northern Italian-style wine, there will be an Italian-style dish of potato gnocchi with pork ragu & Asiago cheese.

The entrée features 3 wines that were final contenders for "best of show." These extraordinary wines are paired with a petite filet of beef tenderloin with a black peppercorn sauce, lamp rib chop, slender green beans with shiitake mushrooms and Lyonnaise potato.

Cairdeas Winery 2014 TRÍ, a Rhône-style blend of Mourvèdre, Syrah and Grenache Noir, won "best of show." Cairdeas is an artisan winery from the Lake Chelan area that focuses on Rhône grape varieties. The wine is spicy with dark fruit flavors. Taste it and see why it was the favorite.

Longship Cellars 2014 Ginger Man Syrah, Walla Walla Valley, won "best-of-varietal." It is rich-textured with spice, smoky flavor and plenty of dark fruit.

Basalt Cellars 2012 Malbec won double-gold and "best-of-varietal" accolades. This is a great Malbec, full-bodied and dark with wonderful blackberry and plum flavors.

For dessert, a delicious French apple tart with cranberry-honey glaze and ginger ice cream is paired with an amazing sparkling wine, Westport Winery NV Garden Resort Rapture of the Deep Carbonated Cranberry. I love sparkling wines. Take my word for it – this one is great!

Finally, along with this outstanding dinner and all of these fabulous award-winning wines, there will also be door prizes. So again, go to page 5, complete the event coupon, and mail it soon to ensure your reservation. I look forward to seeing you there! ♦



Gala Wine Dinner Menu

Saturday, January 28

The Reception

Chef's Special Hors d'Oeuvres
14 Hands Winery NV Brut

The Dinner

Indian Curry with Scallops & Shrimp
Basmati Rice

Martinez & Martinez Winery 2014 Viognier

+++

Potato Gnocchi with Pork Ragù & Asiago Cheese

Wilridge Winery 2014 Nebbiolo

+++

Blood Orange Sorbet

+++

Petite Beef Tenderloin au Poivre

Lollipop Lamb with Espelette

Haricots Verts with Shiitake Mushrooms

Lyonnaise Potato

Cairdeas Winery 2014 TRÍ Red Wine Blend

Longship Cellars 2014 Ginger Man Syrah

Basalt Cellars 2012 Malbec

+++

French Apple Tart, Cranberry-honey Glaze

Ginger Ice Cream

Westport Winery NV Garden Resort

Rapture of the Deep Carbonated Cranberry

Best-of-the-Festival Gala Wine Dinner

Chairman: Dolly Ammann

Date: Saturday, January 28
Time: 6:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Road
Richland, WA 99352
Price: Members \$95, Guests: \$100
Limit: 48
Type: Reception & gourmet dinner
Dress: Coat and tie suggested
Cutoff date: Tuesday, January 24
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before **Tuesday, January 24.** ♦



(Continued from page 1)
Malbec – “A&W”

also becoming a big player in the Washington wine industry. According to *Great Northwest Wine*, April 15, 2016, in 2006 Washington Malbec did not even register separately in the state’s annual harvest report. Since then Malbec production has continued to grow and by the 2015 harvest, it was the fifth most planted red wine grape at 2,400 tons; however, that figure is still a long way from Cabernet Sauvignon at 47,400 tons.

In March, we will be comparing the Argentine wines with those from our own area. According to an article in *Great Northwest Wine*, Washington is producing some world-class Malbecs. As a bonus, if you did not get a chance to sample the best-of-varietal Malbec at the 2016 Tri-Cities Wine Festival, or are not fortunate enough to attend the society’s January 28 “Best-of-the-Festival Gala Wine Dinner,” you will have an opportunity to sample the 2012 Basalt Cellars Malbec at the March event.

From Argentina, we will sample a Bodega Colomé Malbec. This winery is the oldest working winery in Argentina and has the highest altitude vineyards in the world. Our event team is on the search for several other examples of great Washington and Argentine wines. We will report on these in future *EVOEs*.

To accompany the wine, we are planning to feature small plates of food selected by the chef to pair with the wines. And besides the wine and food, you may see some Gauchos, and possibly, some members doing the tango! So, mark your calendars for March 19 and plan on a tasting of some serious Malbecs! ♦



Over 90 Under 30

In April, the society will taste wines that were scored at least 90 points by the likes of *Wine Spectator*, Robert Parker, and/or *Wine Enthusiast*, AND that are priced \$30 or less.

Wine Spectator tasters categorize wines as follows:

- 95-100 points, *Classic*, signifying a great wine
- 90-94 points, *Outstanding*, wines with superior character and style
- 85-89 points, *Very Good*, wines with special qualities
- 80-84 points, *Good*, wines that are solid and well made



Attendees will taste a number of varietals while enjoying food pairings. There will be time for feedback and discussion. It will be interesting to learn if attendees agree with the ratings the critics gave the wines!

We are currently finalizing the place, date and time for this fun tasting. Please keep your April calendar open and look for additional details in the next *EVOE*. Cheers! ♦

Taste Back: “Gallery Aglow” Holiday Party & Scholarship Fundraiser Dolly Ammann Member TCWS Board of Directors

Allied Arts – Gallery at the Park was the site of the society’s December holiday party. Enjoying holiday festivities with other society members and doing a little shopping for Christmas gifts at the gallery has become somewhat of a tradition. This has always been a fun event when members and guests can mingle and enjoy some wonderful wines – wines that won medals at the wine Festival – and also graze on some yummy food prepared by society board members. The best part is, of course, the fact that all the money raised from the event fees, drawings for wine and mini-silent auction goes to support our scholarship fund.

This year’s attendance was a little smaller than last, but we raised over \$2,000 for the scholarship fund. A special thank you to all who attended and everyone who participated in the silent auction and raffle. Hope to see you there again next year. ♦



Projected 2017 Events

January — Best-of-the-Festival Gala Wine Dinner
March — Malbec: Comparing Argentina and Washington
April — Wines Over 90 Under 30
May — Annual Meeting & Blends Tasting Event
June — Sake Tasting
July — The New Greek Wine Revival
August — Member Appreciation Event
September — Wine & Food Pairing with Society Chefs
October — October Fest: Food, Wine & Beer
November — 39th Tri-Cities Wine Festival & Volunteer Party
December — Holiday Party: Celebrate the Bubbly

2016 Membership Application or Renewal

New **Renewal**
 Single: \$ 25 **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.
- 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.tricitieswinesociety.com. ♦



Event Sign-Up Coupon

Best-of-the-Festival Gala Wine Dinner

Saturday, January 28

Members: \$95 Guests: \$100

Event Limit: 48

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

**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

With our banquet permit, 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

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

Coming in May! Annual Meeting and Blends Tasting



The wine society's annual business meeting will again be in May. Having an annual meeting is a society bylaws requirement. As the society's fiscal year ends April 30, May is the perfect time for society board members and committee chairmen to highlight for members the past year and look ahead. President Ted Davis again promises to conduct a short meeting so the wine-tasting program can begin!

This year's program will either be a sampling of Bordeaux- or Rhône-style blends. The event committee is exploring options! However, for whatever style, there will be food to pair with the wine.

There is NO COST for members to attend just the meeting! Details regarding date, time, locations, wine and food will be coming in future EVOEs. ♦

