



COMING EVENTS

Saturday, February 9
Best-of-the-Festival Gala Wine Dinner

Friday, March 15
Bus Trip to Walla Walla

Sometime in April
Leonetti Cellar — A Vertical Experience

INSIDE THIS EDITION

Best-of-the-Festival Gala Wine Dinner	1,3
Walla Walla Bus Trip	1,3
President's Message	2
"Gallery Aglow" – Annual Holiday Party	4
Leonetti Cellar – A Vertical Experience	4
Event Registration	5
Annual Meeting & Special Tasting Event	6

Best-of-the-Festival Gala Wine Dinner

Dolly Ammann

Member, TCWS Board of Directors, Event Chair

Bus Trip to Walla Walla

Cher Case

Member, TCWS Board of Directors, Event Co-Chair



Join us for a special gourmet dinner featuring wines that won top awards at the 40th Annual Tri-Cities Wine Festival. This gala event is **Saturday, February 9, Meadow Springs Country Club**. Mark the date on your calendar and plan to attend.

With Valentine's Day only be a few days away, this gala event is an excellent opportunity to celebrate in style with your sweetheart! So, send in your coupon, page 5, and reserve your place today.

At the wine festival in November there were some incredible wines that won double-gold medals. Here is a list of the wines on the red carpet above that will be featured in the dinner along with their medals and awards:



(Continued on page 3)

Question 1: What winery was the first, and only one, in the history of the Tri-Cities Wine Festival to win best of show 2 consecutive years? **Answer:** College Cellars of Walla Walla!

Question 2: How many wineries are there in downtown Walla Walla? **Answer:** About 40.

Question 3: What do the first 2 questions have in common? **Answer:** On **Friday, March 15**, wine society members and their guests will be visiting these wineries on the society's planned bus trip to Walla Walla!

Join us as we relax with mimosas while we journey on our comfortable coach to award-winning College Cellars. Once there we will have a tour of the college's winery. How does this small but mighty winery produce so many award-winning wines? Is their secret in their state-of-the-art labs, their production equipment, the vineyards or the winemakers? Our guide will give us insight into how this teaching winery operates. Then, it is on to tasting some of the college's wines and sampling food from their culinary school ... all before we journey to downtown Walla Walla.

After our coach arrives in downtown Walla Walla, everyone will be provided with an area map. Travelers will have a couple of hours to explore the area. With roughly 40 wineries within a few blocks, it is the perfect time to sample something new or revisit old favorites. Just a few of the downtown wineries include recent wine festival awardees and/or silent auction donors: Armstrong Family Winery; Bledsoe Family Winery/Doubleback Winery; Bontzu Cellars; Browne Family Vineyards; De La Luz Wines; Drink Washington State/Eternal Wines; Goose Ridge Estate

(Continued on page 3)

January 2019

President's Message

Ted Davis, TCWS President



The Year in Review

In reviewing 2018, I can say the wine society had another outstanding and successful year. Our membership continues to grow, including 30 new members at the November, 40th Annual Tri-Cities Wine Festival. Welcome to all! Our financial position continues to be strong due to members' support of our monthly events and event chairs controlling costs. Again in 2018, we had several sellout events.

As I've previously written, we strive to offer our members a variety of programs in wines, styles and costs. In fact, we even ventured away from the more traditional by adding a hard cider event! With more than 1,000 attendees at the 2018 festival, the event continues to be a success. And, with more than 94 percent of the wines entered earning awards, it is a testament to the high-quality wines being produced in the Pacific Northwest.

Because of our strong financial position, the society's board of directors again approved scholarship donations in 2018 for students in the enology/viticulture programs at Walla Walla Community College and Yakima Valley College. Proceeds from the wine festival's silent auction and the December event fundraiser are targeted for scholarships. We expect to continue these donations in 2019.

So, in summary, again, thank you wine society members for your continued support. Also, a special thank you – to our board of directors and the many volunteers who assisted us. Without your support, there would be no wine society.

The Year Ahead

We are giving our board, and volunteers, a month off in January! Our first 2019 event will be our annual upscale dinner at Meadow Springs County Club featuring some of the top award-winning wines from the 2018 wine festival, including the best of show. See Dolly Ammann's article in this *EVOE* for more details. Also, see our current projected 2019 events, this page. And, for a complete list of awards from the 2018 wine festival, go to the wine society website, www.tricitieswinesociety.com.

Matching Quiz

Match the wine region with its culinary specialty.
(Hint: Cannelés are small, moist cakes made nowhere else in the world.)

- | | |
|---------------------|------------------------|
| 1. Jerez (Sherry) | A. White truffles |
| 2. Ribera del Duero | B. Onions |
| 3. Tuscany | C. Roast baby lamb |
| 4. Bordeaux | D. Bean and Bread Soup |
| 5. Barolo | E. Green Olives |
| 6. Walla Walla | F. Cannelés |

Answers are at the end of this article.

January Wine Quotations

- Wine is a living liquid containing no preservatives. Its lifecycle comprises youth, maturity, old age and death. When not treated with reasonable respect, it will sicken and die. (Julia Child)
- Remember gentlemen, it's not just France we are fighting for, it is the Champagne. (Sir Winston Churchill)
- Wine can be considered with good reason as the most helpful and most hygienic of all beverages. (Louis Pasteur)

Visit our Website

If you haven't visited the wine society's website, you should. Go to: www.tricitieswinesociety.com. Beth Poole, our "website mistress," has been making some design changes. Besides keeping informed about the society, the "hits" we get, help move the society "up" on the various search engines results listing. In advance, thank you for helping to promote the society by going to our website.

Answers to matching quiz: 1-E; 2-C; 3-D; 4-F; 5-A; 6-B
(Source: Ted Davis Notes)

Attention! Membership Drive

3 Rs: Recruit, Refund, Reward

To all society members – bring a guest, or 2 or 3 or more, to any regular wine society event. (The wine festival is excluded.) If a guest joins at the event, they (or the member, if the member paid) will get the \$10 guest fee difference refunded, AND the recruiter and the new member will each receive a bottle of wine! A win-win ... recruit a member, get a refund, receive a reward! ♦

2019 Projected Event Calendar

January – No event scheduled

February – Best-of-the-Festival Gala Wine Dinner

March – Bus Trip to Walla Walla

April – Leonetti Cellar – A Vertical Experience

May – Annual Meeting & Special Tasting Event

June – Blending Seminar

July – Wine Gems of Italy

August – Sangria Tasting

September – Petit Verdot and Petite Syrah

October – Wine Judging Seminar

November – 41st Annual Tri-Cities Wine Festival & Volunteer Party

December – Wine and Art, Holiday Party

Best-of-the-Festival Gala Dinner

Event Chairman: Dolly Ammann

Date: Saturday, February 9
Time: 6:30 p.m.
Location: Meadow Springs Country club
700 Country Club Place
Richland, WA 99352
Cost: Members, \$100; guests, \$110
Limit: 48
Type: Gourmet wine dinner
Cutoff Date: Tuesday, February 4
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before Tuesday, February 4. ♦

(Continued from page 1)

Best-of-the-Festival Gala Wine Dinner

Best-of-Show, Double-Gold Medal – College Cellars 2016 Barbara, Ciel du Cheval Vineyard. This beauty is a limited production wine with only 2 barrels made. If you did not sample it at the festival, this dinner is probably the only place where you will be able to enjoy this great wine!

Double-Gold Medal, Best of Class – Succession Wines 2017 Vixen. This is another limited-production wine that is sold out. Only 67 cases made. It is an amazing blend of Sauvignon Blanc and Viognier. Here are some winery tasting notes: “Initially greeted by kiwi and sweet pepper on the nose, you’re then treated to lemon and nectarine on the palate. The acidity is balanced and bright resulting in a refreshing, light-bodied wine ready to be enjoyed no matter the season.”

Double-Gold Medal, Best of Class – Basalt Cellars 2015 Wasem Estate “The Family.” This is a delicious blend of 57 percent Tempranillo, 21.5 percent Grenache, and 21.5 percent Syrah. The wine was another favorite of the judges and one of the top finalists for best-of-show.

Double-Gold Medal, Best of Class – Kennedy Shah 2015 Reserve Tempranillo from The Woodhouse Wine Estates. It is 90 percent Tempranillo with 10 percent Grenache. It was aged 15 months in neutral French oak. Here are the winery tasting notes: “Aromatic with floral and ginger notes, cherry and strawberry flavors, with accents of tea, spice and vanilla. Juicy acidity and light tannins make the finish pleasant with a classic earthy touch.”

Double-Gold Medal – Airfield Estates 2016 Late Harvest Riesling. This luscious late-harvest wine is made from 100 percent Riesling grapes that were left on the vine long after they reached peak ripeness. The wine has residual sugar at 22 percent. It has wonderful flavors of apricot and pineapple, and will be fabulous with dessert.

Gold Medal – Treveri Cellars Blanc de Blancs Brut Zero. This winery is always a winner in my book! They entered 3 sparkling wines in the festival judging, and all 3 won medals: double gold, gold and silver. Of the 3, we selected this wine for the reception wine because it makes the perfect beginning for a gourmet dinner. Brut Zero means no sugar was added to the dosage before bottling. At 100 percent Chardonnay, it spent 24 months “en tirage,” making bubbles in the bottle. (See menu, this page.) ♦

EVOE January 2019

Best-of-the-Festival Gala Dinner

The Reception

Treveri Cellars Blanc de Blancs Brut Zero
Passed Hors d'Oeuvres

The Menu

2017 Succession Wines Vixen

Dungeness Crab Croquette
with Mango Stilton Kumquat Sauce

2016 College Cellars Barbara, Ciel de Cheval

Wild Mushroom Ravioli, Blue Cheese,
Prosciutto and Braised Swiss Chard

2015 Kennedy Shah Reserve Tempranillo

2015 Basalt Cellars Wasem Estate “The Family”

Duck Tamale, Black Bean Cassoulet
Braised Lamb Chop with Fig, Walnut and Grape
Caramelized Carrot & Parsnips

2016 Airfield Estates Late Harvest Riesling

Lemon Curd & Blueberry Trifle with Mascarpone

(Continued from page 1)

Walla Walla Bus Trip

Winery; Henry Earl Estates/Russell Creek; Kontos Cellars; and, Sinclair Estate Vineyards. Besides these, there are many other notable wineries!

Up for something different? Within easy walking distance, you'll find yummy breads and pastries, candies, ice cream, brew pub options and of course, coffee. There will also be the option of enjoying a historic downtown walking tour. At the conclusion of the free time, we will board our bus for the journey home.

Stay tuned for more details, including food and wine pairings, in an upcoming EVOE. ♦

Walla Walla Bus Trip

Event Chairmen: Cher Case and Mary Peters

Date: Friday, March 15
Time: 9:30 a.m. to 5:30 p.m. (approximate)
Location: Bus meeting location TBD
Cost: Members, \$70; guests, \$80
Limit: 45
Type: Bus trip; educational
Bring: Walking shoes; seasonal wear
Cutoff Date: Friday, March 8
Cancellation Policy: For a full refund, cancellation must be made by phone to Cher Case, 221-1659, on or before Friday, March 8. ♦

Taste Back: "Gallery Aglow" Annual Holiday Party

Sue McCargar

Member, TCWS Board of Directors

The Allied Arts Association's Gallery at the Park was once again aglow with Christmas trees, colorful decorations and artwork – all for us to enjoy at the wine society's **December fortified wine event**, which was also a fundraiser for the society's scholarship fund. The afternoon event gave guests an opportunity to try several different types of fortified wine – two from Portugal, one from Spain and one from Italy.

- Blandy's Rainwater Madeira (Portugal)
- Grahams 10 Year Tawny Port (Portugal)
- Florio Dry Marsala (Italy)
- Dry Sack Sherry (Spain)

You may think, being fortified, that these are all sweet wines, but 3 are actually on the dry side. The Graham's Port, however, is well known for its rich, elegant style. It has a full, nutty bouquet, the classic Graham's richness and a soft lingering finish. In addition, a selection of dessert-type wines was served, including ice wine, mead and late-harvest wine.

Everyone seemed to enjoy the change of pace with these wines for the holidays. There was no clear favorite, but some mentioned in comments received were the: Dry Sack Sherry; Madeira; Tawny Port; as well as, some of the dessert wines.

The food buffet complemented the wines – a variety of sweet and spicy food that included: cheeses, e.g., Gorgonzola, sharp Cheddar, Stilton and Manchego; nuts; charcuterie; and, shrimp. Of course, there were desserts, including: French macarons; cream puffs; brownies; and, the crowning glory – Black Forest Cherry Torte prepared by Kurt Ammann.

A beautiful display of silent auction items provided the winners with gift items and resulted in funds to further support the wine society's scholarship donations.

Last, but not least, thank you to the volunteers who helped with the setup, pouring wine and cleanup. ♦



Leonetti Cellar – A Vertical Experience



A very special wine society event is scheduled to take place **this coming April** – a vertical tasting of Leonetti Cellar Cabernet Sauvignon – 2010 through 2014. Yes! A 5-year vertical tasting!

The society's last such Leonetti vertical tasting was in 2013. It was a sold-out event due to Leonetti's reputation and as this type of society event doesn't happen often. More information will be available in upcoming *EVOEs*; meanwhile, here is some background information about the winery.

Leonetti Cellar was founded by Gary and Nancy Figgins in 1977 as Walla Walla's first commercial winery. Since its inception, it has consistently been receiving high ratings for its wines and is considered one of the premier wineries in Walla Walla.

The family's presence in the Walla Walla Valley spans more than a century. Francesco and Rosa Leonetti established a farm in the area in 1906. They left Italy with the hope of a better and more prosperous life, knowing they would never see Italy or their hometown of Serra Pedace again. Through enterprise and hard work they transformed a 20-acre piece of land into a farm producing the valley's bounty. Further, their Walla Walla farm had an advantage not realized at that time, but that would benefit the future of the wine industry – a south-facing hillside of an acre and a half.

In 1974 Gary Figgins planted his first commercial vineyard, working out of the back of a '67 Chevy pickup with a few hundred cuttings of Cabernet Sauvignon and Riesling bare-root grapes. This was followed by the establishment of the winery, which he named Leonetti Cellar in honor of his family's roots. (Source: <http://www.leonetticellar.com/>) ♦



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!

carolynnewammann@gmail.com

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



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Coming in May

Annual Meeting & Special Tasting Event



Watch for more information in future *EVOEs*.