



COMING EVENTS

Saturday, July 14
Bastille Day Party

Sunday, August 19
Everything is Coming Up Rosé

Saturday, September 22
"Wine of the Sea"

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Bastille Day Party

Dolly Ammann

Member, TCWS Board of Directors, Event Chair



If you have not made your reservations for the **Bastille Day Party, Meadow Springs Country Club, Saturday, July 14**, send them in right away as the date for this event is almost here. Get ready for a fun adventure in French wine. We will be enjoying 8 outstanding French wines, all rated 90 to 95 points by *Wine Spectator*, *Wine Enthusiast*, Robert Parker, James Suckling and *Decanter* magazine. You will also enjoy heavy hors d'oeuvres to pair with the wines. These include: deluxe fruit and cheese; shrimp; charcuterie; salmon rolls; stuffed mushrooms; steak *au vin*; assorted flatbreads; chicken brochettes; and, assorted desserts.

The doors for the party will open at 7:00 p.m.

Note: Please do not come early. The club staff and our volunteers will need time to get everything set up and ready to go on time. If you come before 7:00 p.m., you are welcome to wait in the club lounge.

Everything is Coming Up Rosé

Cher Case

Member, TCWS Board of Directors, Event Co-Chair

The "Rosé Renaissance" is here! Pick up an issue of *Wine Spectator*, *Food and Wine* or even *Real Simple* and you will find articles discussing rosé varieties, pairings and best buys. First produced in the Greco-Roman period, rosé has evolved through the centuries. Greco-Roman winemakers pressed grapes by hand. Coupled with a short maceration period, this yielded a wine from red grapes that was light in color, fruity to taste, and, therefore, best categorized as a rosé.

Join the wine society on the **Wine Notes patio, West Richland, Sunday, August 19, 2:00 to 4:00 p.m.** We will taste 6 rosés from around the world in 3 flights. These will be paired with dishes designed to enhance the varieties of the featured rosés, e.g., sticky chicken satay atop a watermelon cucumber salad. **There are only 40 spots available for this tasting; so, don't delay to send in your reservation coupon.**

Rosé was acknowledged as the most desirable style well into the Middle Ages, at which time the darker reds we see today began to rise in popularity. Then, in the mid-20th century, two Portuguese wine-producing families exported sweet, and in one case, slightly sparkling, rosé wines to American and European consumers. These wines, Lancers®, and Mateus, achieved record sales; but, in the mid-1970s, started facing competition.

Sutter Home White Zinfandel made its appearance in 1975 after a "stuck fermentation" during the production of a red Zinfandel yielded the sweeter pink wine. This was soon followed to market by Beringer White Zinfandel, which is occasionally sited on restaurant menus even today.

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July 2018

President's Message

Ted Davis, TCWS President



Wine with Pizza

It used to be that when you ordered your favorite pizza you checked your fridge for beer to accommodate the Italian pie. Times have changed and wine is becoming the in beverage to go with your pizza. For example, pepperoni and cheese pizzas typically have lots of tomato sauce and, often, a traditional thin crust. Because the sauce is high acid, a good fruit-forward wine such as a Syrah, Chianti or a medium-bodied Cabernet Sauvignon is suggested. A wine suggestion for a meat-lovers pizza would be a heavier Shiraz, Cabernet or Merlot. For a veggie pizza with peppers, olives, onions and mushrooms, try a cool, crisp Sauvignon Blanc or a dry rosé to complement the veggies. If you opt for a "white pizza," which is totally devoid of tomato sauce, try a sparkling wine, a Pinot Grigio or an earthy Sauvignon Blanc. And, with a Hawaiian pizza, look toward an off-dry wine like a Riesling. (Excerpted from: thespruceeats.com, Stacy Slinkard)

Only in California

"Morning Buzz: Wine-infused Coffee catches on with Java Lovers." If you've ever desired the relaxing flavor of red wine and the perk of your morning coffee in one cup, your prayers are answered. Rick Molinari, who owns the Molinari Café in Napa Valley, has worked with a Robert Mondavi winery, Franciscan Estate Winery, JCB Wines, and several other growers to offer the beans in regular and decaf to make this happen. All the beans are from south of the equator, which is known for its fruit-flavored coffees. They are re-hydrated to a certain liquid percentage with a custom red wine, then dried and roasted. Although you may think mixing wine and coffee would relax yet energize, it is nothing like having a vodka and Red Bull at the bar, which nutritionists agree can make for a dangerous combination. However the wine-infused beans, which contain only .005-percent alcohol, have natural sugars so you may get a buzz when you sip. "You might think you're tipsy, but it's the combination of the sugar and the caffeine," Molinari said. (Excerpted from Morning Buzz: M. Christensen, Fox News)

Wine Labels and "Contains Sulfites"

Did you know that your body produces sulfites? In every 24 hours, your body produces sufficient sulfites to require 100 bottles of wine to be so labeled. Statistics show sulfites found in wine is a non-problem for 99.9 percent of people. (Excerpted from a Robert Bruce, MD, presentation)

July Wine Trivia

- "Cold maceration" means putting the grapes in a refrigerated environment before starting fermentation to encourage color extraction. (beekmanwine.com/facts)

- The correct order to serve wines is dry before sweet, white before red, light before heavy, lesser before finer, and young before old. This gives your taste buds a chance to get used to the increasing strength or complexity. (wineinsiders.com/wine)

July Wine Quotations

- It is well to remember there are 5 reasons for drinking: the arrival of a friend; one's present or future thirst; the excellence of the fine; or any other reason. (A Latin saying)
- I love everything that's old: old friends; old times; old manners; old books; old wines. (Oliver Goldsmith – She Stoops to Conquer)
- God made only water, but man made wine. (Victor Hugo, 1856) ♦

New!
3 Rs: Recruit, Refund, Reward

To all society members – bring a guest, or 2 or 3 or more, to a wine society event! If they join at the event, they (or the member, if the member paid) will get the \$5 guest fee difference refunded, AND you –the recruiter – will receive a bottle of wine! A win-win ... recruit a member, get a refund, receive a reward! ♦


Welcome New Members!
Brandon & Alicia Gorton

2018 Coming Events

July — Bastille Day Party

August — Everything is Coming Up Rosé

September — Albariño: Wine of the Sea

October — Rhône-Style Wines

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

December — Holiday Party & Fortified Wines

 Join us on
Facebook



Here are the wines selections of the evening:

- **Lucien Albrecht Blanc de Blancs Crémant d'Alsace Brut**, rated 90 pts. by *Wine Enthusiast* and James Suckling. James Suckling describes the wine as “Appealing lemon, apple and freshly baked white bread notes. A very satisfying balance between freshness, creaminess and weight; the finish rather long and not too sweet.”
- **Louis Bouillot Crémant de Bourgogne “Perle d’Aurore” Brut Rosé**, rated 90 pts. by *Decanter*. From the Nuit-Saint-Georges area of Burgundy, it is a blend of Pinot Noir, Gamay and Chardonnay. *Decanter* says, “Exceptionally well-crafted ... It’s a wine that is not shy about its Burgundian identity.”
- **2016 Jean Reverdy “La Reine Blanche” Sancerre**, is a Sauvignon Blanc from the Loire Valley. Rated 91 pts. by *Wine Spectator*, it’s a classic from Verdigny, one of the top villages, according to K&L Wine Merchants staff. *Wine Spectator* says “Bright herbaceous style, with flint, thyme and chive notes bouncing off one another, carried by crackling acidity and a racy finish. A chalky echo adds length.”
- **2015 Kuentz-Bas Riesling Alsace**, rated 92 pts. by *Wine Enthusiast*. “A floral freshness hovers above the lemony notes on the nose. It is concentrated, clean but ripe and pure lemon notes that totally inform the slender and dry palate. This is light but has real impact. Its fruity core reveals some fresh apple notes on the long, clean and refreshing finish.”
- **2014 Château la Grâce Dieu, Saint-Émilion Grand Cru**, rated 93 pts. by *Wine Enthusiast* is a Bordeaux-blend of Merlot, Cabernet Franc and Cabernet Sauvignon. *Wine Enthusiast’s* European editor and reviewer, Roger Voss, says, “This is a deliciously balanced wine. Spice from the wood aging makes a happy contrast with the black-currant fruit and acidity. It is elegant and with great fruitiness. The wine, with its tannic base, will age well. The estate is to the west of Saint-Émilion, close to Château Figeac.”
- **2014 Château de Landiras Rouge, Graves**, rated 95 pts. by *Decanter*, is a blend of Merlot and Cabernet Sauvignon. It won a platinum, best-of-show award in *Decanter’s* 2016 World Wine Awards. The winemaker notes are, “Red garnet color with purple tints ... engaging on the nose with aromas of kirsch, blackberry, currant and spices. On the palate, the fruit dominates, carried by a beautiful freshness. The wine is clean and balanced with tight tannins. A crisp, fresh style.”
- **2013 Vidal-Fleury Côtes-du-Rhône**, rated 95 pt. by *Decanter*, is a blend of Grenache, Syrah, Mourvèdre, Carignan and other varieties. Described as, “Enjoys a deep nose with white pepper, granite notes and bright fruits. The palate is powerful and intense with black cherry and dark, muscular berry fruit, crisp acid and some neat, grippy, slightly salted tannins. The finish is long with berries and spice.”

- **2014 Domaine Lafage “Narassa Lieu Dit” Côtes-du-Roussillon**, rated 93 pts. by Robert Parker’s *Wine Advocate*, is a showstopper from the south of France. Described as, “From one of the warmest sites in France ... comes from 70-year-old vines planted in the black schist soils of Maury ... the wine is pure silk and elegant, with lots of black raspberry, chocolate-covered currants, pepper and olive notes ... it has polished tannin and is seamless texture. It is a blend of Grenache and Syrah.”

Join us for an evening of camaraderie and fun as we explore French wines. *Vive La France!* ♦

Bastille Day Party

Dolly & Kurt Ammann, Event Co-Chairmen

Date: Saturday, July 14
Time: 7:00 to 9:00 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352
Cost: Members, \$65; guests, \$70
Type: Tasting and grazing
Limit: 80
Cutoff Date: **Tuesday, July 10**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, July 10.** ♦

“Wine of the Sea”

Sharon Kohler
Member, TCWS, Event Co-Chairman



A great, new white wine for our abundant sunshine in southeast Washington State is Albariño – the “wine of the sea.” It is an exciting, and up-and-coming wine.

Even if you prefer red wines, try some Albariño during the hot summer to prepare to appreciate the selections and pairings at the wine society’s **Saturday, September 22, Albariño tasting event.** Mark your calendar!

Originally from the seacoast of Galicia in Spain, Albariño grapes were first planted in Oregon in 1980 and 2006 in Washington. In vineyards, Albariño grapes are tucked into a small microclimate niche where they must have hot days with dramatically cooler nights. Usually handpicked, a cool fermentation in stainless steel vats produces a wine whose bright, fruity acidity pairs especially well with our Northwest seafood: fish, crab, mussels and more. A specialty in Spain is *pulpo a la gallega* (Galician octopus).

Besides seafood, Albariño is also great with sharp flavors such as citrus. It pairs well with creamy dishes and enhances a variety of food textures. Its zesty acidity, fruit notes and minerality make it a refreshing sipping wine in our hot climate in southeast Washington State. (Sources: *Justin Michaud, winemaker, Coyote Canyon; Andy Perdue, Special to The Seattle Times; Internet sources*)

Some wineries produce a sparkling Albariño – also a new trend – for tasting and available only at the winery. Can we get some? Will octopus be on our menu? Come to our September event and find out!

More details in the August and September EVOEs, including location and cost. Stay tuned! ♦

(Continued from page 1)

Everything is coming Up Rosé

As time passed, various wineries brought to market not only White Zinfandels, but other varieties including White Cabernets. In the late 1970s, these semi-sweet, pink wines often were labeled as blush wines in the marketplace.

In the mid-1990s, the term rosé regained popularity. However, the blush wine category itself, according to the *Oxford Companion to Wine, Third Edition*, dropped from 22 percent of all U.S. consumption in 1997 to 15 percent in 2003. This trend has reversed itself as the 21st century has progressed. Consumers discovered the rosés of Provence, France, and grew to appreciate the way they paired with Mediterranean cuisine. Winemakers from this region produce wines from numerous varieties of grapes, including Grenache, Cinsault, Mourvèdre, Syrah and Cabernet Sauvignon.

In recent years, U.S. wineries have increased both the quantities and varieties of rosé production. It is hard to walk into a winery today without finding a rosé on the tasting menu. In 2017, *Wine Press Northwest* sponsored the largest ever Pacific Northwest rosé wine judging. Varieties represented included: Pinot Noir; Cabernet Franc; Syrah; Grenache; and, Lemberger, among others. Of the 122 entries, 8 “outstanding” wines earned the equivalent of a double gold, 22 overall were rated “outstanding” and 52 were rated “excellent.”

More event details in the August EVOE. ♦

Everything is Coming Up Rosé Event Chairmen: Cher Case & Tony Sharpe

Date: Sunday, August 19
Time: 2:00 to 4:00 p.m.
Location: Wine Notes
4390 W. Van Giesen
West Richland, WA 99353
Cost: Members, \$35; Guests, \$40
Type: Educational; outdoor; casual
Limit: 40
Bring: Open mind; sense of adventure
Cutoff date: Tuesday, August 14
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, August 14. ♦

Wine Society Scholarships – Update

Cher Case

Member, TCWS Board of Directors

Yes, the Tri-Cities Wine Society provides scholarships! For several years, the society’s board has approved scholarship donations for students in area enology and/or viticulture programs at WSU Tri-Cities, Walla Walla Community College and Yakima Valley Community College. Money for the scholarships comes from sources such as the society’s annual Tri-Cities Wine Festival Silent Auction and its December fundraising event.

Students at WSU produce wine under their Blended Learning label. The wine has limited distribution, for example, through various school-sponsored events.

Yakima Valley Community College wines, which were awarded a gold medal and 7 silver medals at the 2017 Tri-Cities Wine Festival, are sold through the college’s Yakima Valley Vintners tasting room. It is open for tastings and tours by appointment.

Walla Walla Community College wines are sold through the wine school’s College Cellars tasting room. In fact, the school’s 2017 Muscat garnered the best-of-show award at last year’s wine festival, along with gold and silver medals for other wine entries. The College Cellars tasting room is open to the public Thursdays through Sundays. Students and staff are always excited to meet wine society members; so, be sure to mention your membership when you visit. This often results in a spontaneous tour of the school’s wine facility, which definitely adds to the tasting experience. Also, look for the best-of-show award above the tasting room counter!! ♦

Taste Back:

An Afternoon in the Vineyard

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



The society’s sold-out June 16 event, “An Afternoon in the Vineyard,” was a big success despite Mother Nature’s variable weather. Strong winds and a bit of rain earlier in the day were concerning; however, things calmed down somewhat. And, after strategically placing the wine serving table and moving the food inside, everything worked out.

The event was held in the Gifford Vineyard, and at Paul and Candy Gifford’s home. Paul began by talking about their experience in starting a new vineyard – preparing the ground, then planting, nurturing, harvesting and marketing. The Giffords did all the work themselves, with the help of some friends.

Next followed a tour of the vineyard with a stop for each grape variety planted – Grenache; Counoise; and, Mourvèdre. Along with each stop, participants had a taste of the featured wines: Shackelford Vintners 2017 Grenache Rosé; Alexandria Nicole 2015 Counoise; and, Syncline 2015 Mourvèdre, Red Mountain, Heart of the Hill Vineyard. The favorite wine was a close call between the Mourvèdre and Counoise, with a slight edge to the Counoise.

The event continued with participants gathering on the patio. A variety of Grenache and Mourvèdre varietals, plus a blend that was 70-percent Counoise, were served along with picnic food catered by Amy Davis. The chicken and steak paninis, and the veggie tartlets, complemented the wine well. For dessert there were sweet cranberry bars. Comments gave “high fives” to Amy for her food.

Participants had many questions for Paul and Candy both in the vineyard and afterward on the patio. Comments indicated people learned a lot and enjoyed the vineyard focus. In summary, it was a “really great” event as expressed by many.

A big thank you to Paul and Candy for graciously allowing us to visit their vineyard property and for the wealth of information they imparted. Thank you also to the volunteers who helped pour the wine! ♦

Event Sign-Up Coupons

Bastille Day Party
 Saturday, July 14
 Members: \$65; Guests: \$70

Limit: 80
 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

Everything is Coming Up Rosé
 Sunday, August 19
 Members: \$35; Guests: \$40

Limit: 40
 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 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* _____

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. ♦

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. ♦



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

Looking Ahead October – Rhône Wines



With summer just having started, thinking about October and fall wines may not be on your radar screen, but for the wine society's program committee's planning, they are just around the corner. After summer events featuring a walk in a vineyard, and white and rosé wines, an event featuring red wines seems a great way to celebrate the fall season and all it offers.

So, for October's wine society event – think red; think Rhône varieties. To quote from Napa Valley's Last Bottle, "If Bordeaux wines are the equivalent of high-end sports cars, Rhône wines would be closer aligned to a respectable German sedan. They're generally more affordable, but still high quality, and just about everyone can appreciate their bright fruit and approachable, easy-drinking nature."

More details in future *EVOEs!* ♦