



COMING EVENTS

Sunday, June 23

A Leonetti Vertical

Sunday, July 21

Sauvignon Blanc Around the World

Sunday, August 4

Be a Winemaker for a Day

INSIDE THIS EDITION

A Leonetti Vertical	1,3
Sauvignon Blanc Around the World	1,4
President's Message	2
Historical Committee Update	2
Taste Back — Annual Meeting	3
Be a Winemaker for a Day	4
Sign-Up Coupons	5
Annual Picnic	6

A Leonetti Vertical

Chuck and Sue McCargar

Members, TCWS Board of Directors; Event Co-Chairs

Taste and learn about some world-class wines, **Sunday, June 23!** This 5-year vertical tasting of Leonetti Cellar Cabernet Sauvignons (2005-2009) is rapidly filling up; so, if you haven't signed up, we suggest you do so quickly.

Some experts consider Leonetti wines to be some of the best, not only in Washington, but possibly in the world. What's more, its location is in Walla Walla, which is becoming an international focal point for Cabernet.

Cabernet Sauvignon has a bold personality. Classic Walla Walla Cabernet Sauvignon elements include cassis, pine tar and cedar, crushed red and black fruits, cranberries, and bright, high-tone floral notes.

Finding food to complement it may not always be easy. Cabernet tends to have plenty of tannin that needs a counterbalance such as fat or protein. Master Sommelier Evan Goldstein in his book *Perfect Pairings*, and other experts, suggest pairing flavors such as: red meats; grilled foods; bitter foods, e.g., dark greens and eggplant; creamy or buttery fat-laden dishes; black pepper; earthy/herbal elements such as dark mushrooms; dark berries; and, espresso. So, after considerable research we have selected the following "tastes" for this Leonetti "tasting":

- ◆ Pasta with a rich, creamy wild mushroom sauce
- ◆ Herb-crusted pork loin
- ◆ Tri-tip, rare to medium rare, with brandy pepper-corn reduction and dark berry sauces on the side
- ◆ Mustard green wrapped eggplant
- ◆ Espresso gelato for dessert

Upon arrival, there will be a white wine to savor while mingling. After seating, we will taste all five Cabernets without food, and then talk about them. Next, the wines

Sauvignon Blanc Around the World

Dolly Ammann

Member, TCWS Board of Directors; Event Chair

Sauvignon Blanc is a "zinger" of a wine. Its crisp acidity and incredible aromatics grab your attention from the first sip. It has grown in international popularity in recent years as thirsty consumers discovered New Zealand Sauvignon Blancs. But Sauvignon Blanc is not just one-dimensional.

Now you will have the opportunity to explore the many faces of Sauvignon Blanc. **Mark your calendar for Sunday, July 21, and get ready to taste exciting styles of this wine from different wine regions around the globe.** At the event, you will discover the distinctive characteristics of this grape variety and how climate, terroir, viticultural practices and the winemaker's choices influence the wine's style and how it tastes.

Our special guest speaker is Richard Larsen, research winemaker, Washington State University Irrigated Agricultural Research and Extension Center Prosser. Besides being a research scientist, Richard is also a well-known and highly regarded wine judge who has participated numerous times as a judge at the Tri-Cities Wine Festival.

Since France's Loire Valley Sauvignon Blanc is considered the benchmark for this variety, we will begin the tasting with wines from the two most important Loire Valley appellations for Sauvignon Blanc – Sancerre and Pouilly Fumé. The wines are **Domaine Thomas & Fils 2011 Sancerre La Crêle** and **Domaine Serge Dagueneau & Filles 2011 Pouilly Fumé Les Pentes**. The two growing areas are across the river from each other and have different soil types. The differences you will taste are a reflection of terroir.

For the secnd flight, we will compare a Bordeaux Blanc with a Sauvignon Blanc from Napa Valley California. In

(Continued on page 3)

(Continued on page 4)

President's Message

Ted Davis, TCWS President



Annual Meeting

The Society held its annual meeting Sunday, May 19, at The Country Gentleman Restaurant, Kennewick. Reports were presented on: the Society's financial status; recent donations; and, Program and Communication committees' activities. Highlights from the last fiscal year include: the increased number of sold-out monthly events; an increase in the number of and amount for scholarships to students in area viticulture and/or enology programs; an increase in wine donations from the Society's inventory to several not-for-profit organizations; and, most recently, the launch of the Society's new website, which also combines the Society's and Festival's previous individual sites. **[Note: A HUGE "thank you" to Society and Communication Committee member Dominique Vetrano, our website manager, for volunteering to take on and complete this "R&D" initiative!]**

One Board member, John Boland, resigned during the year to pursue a new business venture. Thank you, John, for your service and support. Then at the meeting, members unanimously voted to renew the 2-year terms for seven current board members whose terms expired and who expressed interest in continuing on the Board. Members also unanimously elected two new Board members. Renewing Board members area: Sue McCargar; Lois McGuire; Gudrun Parker; Tony Pennella; Sandra Stanley; Judy Stewart; and, me. New to the Board are Judy Di Piazza and Mary Peters. Welcome, Judy and Mary! Whether a long-time or new Board member, thank you to all for your willingness to serve. The Society is fortunate to have your talents and management skills.

New WWCC Wine Program Director

Dr. Alan Busacca, former WSU professor, and a vineyard owner and winemaker, will take the helm of the Walla Walla Community College Center for Enology and Viticulture in July replacing Myles Anderson, co-owner of Walla Walla Vintners who has been teaching since 1977. With more than 25 years of college experience, the author of two successful American viticultural area federal applications, and experience in all facets of the industry, he will bring a vast and varied background to this program.
(Andy Perdue, Great Northwest Wines)

Friend or Faux?

So, you sprang for a pricey bottle of Chateau Prestigious. Now, what assurance do you have the wine is what the label says? Most of us never question the authenticity of what we buy; but, wine fraud has existed for centuries. It is most prevalent in expensive wines. In France, for example, inspectors from the country's Competition, Consumer Affairs, and Fraud Prevention agency conduct thousands of inspections to cut down on the fraud. They rely on such things as tips, and inspections of winery inventory and financial records to

Welcome New Member!

Matthew Petersen



try to spot discrepancies and inconsistencies. However, crooks beware – a new process using DNA mapping coming on line may help police tell whether what's in the bottle is Lafitte ... or a lie. (*Wine Lovers Calendar* – K. MacNeil)

Wine Quotations

You needn't tell me that a man who doesn't love oysters and asparagus and good wines has got a soul or a stomach either. He's simply got the instinct for being unhappy highly developed. (H. H. "Saki" Munro, 1870-1916)

If we sip the wine, we find dreams coming upon us out of the night. (DH Lawrence, *Grapes*)

If you wish to grow thinner, diminish your dinner, and take light claret instead of pale ale. (Henry Sambrooke Leigh, 1837-1883, *Carols of Cotyne*)

Wine Trivia

Before thermometers were invented, brewers/winemakers would dip a thumb or finger into the liquid to determine the ideal temperature for adding yeast, thus the term "rule of thumb." (rackwine.com/winefacts)

According to Canadian researchers, English-speaking consumers say wines taste better when they come from wineries with what? See answer below.
(Shafer Vineyard's *Line on Wine*)

The prophet Mohammed – a man who profoundly affected the history of wine. Within 10 years after his death in A.D. 632, wine was largely banned from Arabia and every country that heeded him.
(*The Story of Wine*, Hugh Johnson)

(Question answer: Wines taste better from wineries with names difficult to pronounce.) ♦

History Committee Update

Yes, the Society's History Committee is meeting regularly! Members are collecting, sorting, organizing and preparing Society and Wine Festival records and memorabilia for transfer to the East Benton County Historical Museum for display and storage.

Needed to help complete the Society's history are:

Tri-Cities Wine Festival posters for 1995, 1996, 1997, 1999, 2000, 2001, 2002 and 2004.

Tri-Cities Wine Festival wine glasses for 1984, 1986, 1987, 1988, 2005, 2006 and 2007.

If you have any of these items and are willing to donate them to the Society, or make them available for a photo, and/or have other information, please contact Committee Chairman Jerri Main, 380-5152. ♦



(Continued from page 1)

A Leonetti Vertical

will be tasted with the food, which will be served at the same time so attendees can pair the wines and food however they want. Will the tasting with food change opinions, change favorites? We'll find out June 23!

Our speaker and guide to the wines is Gary Figgins, Leonetti Cellar founder and owner. Gary first became interested in wine in the early 1970s when he was at Army Reserve training, Fort Ord, Calif., along with Woodward Canyon's Rick Small. The California wine industry was really becoming established then. Subsequently, Gary started his own home winemaking projects. He and his wife, Nancy, founded the first winery in Walla Walla in 1977.

Leonetti made news when *Wine & Spirits Magazine* named the 1978 estate release Cabernet Sauvignon as the top Cab in the nation. In 1981, his first commercial Cabernet came out on top in a competition against many California wines. That really launched the business.

Demand for these elegant wines was high almost from the start. Gary's aim is an international-style wine, combining the old and new worlds. He states, "It's always been fruit forward with cosmetic oak. Balanced, not huge and over-extracted." Gary also helped launch the Walla Walla Community College enology program; he still supports the program with annual scholarships.

Leonetti is a family business. Son Chris is now the winemaker and head of operations. Daughter Amy manages winery operations, along with Chris.

You can read more about the Figgins family on the Washington Wine Commission web site: www.washingtonwine.org/. In the large box on the banner page, find "25 Groundbreakers." Go to "Read Their Stories" and click on Gary Figgins. The winery web site is: www.leonetticellar.com/. ♦

A Leonetti Vertical

Co-Chairmen: Chuck & Sue McCargar

Date: Sunday, June 23
Time: 4:30 to 6:30 p.m.
Location: Tri-City Country Club
314 North Underwood St., Kennewick
Price: Members, \$85; guests, \$95
Limit: 46
Type: Education; sit down
Dress: Dressy casual, country-club attire;
NO jeans

Cutoff Date: Tuesday, June 18

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, June 18.♦

Taste Back – Annual Meeting & A Taste of Upper Yakima Valley Wines

Ed Schwier

Member, TCWS Board of Directors

Sunday, May 19, late afternoon – a mini wine festival in The Country Gentleman's event center with 12 Upper Yakima Valley wineries, 25 wines to sample and about 55 Wine Society members and guests! But first, a taste of the Chateau Ste Michelle 2010 Columbia Valley Dry Riesling, an efficiently conducted Society annual meeting and Todd Newhouse's presentation on the 30-year history of the Yakima Valley AVA and Upland Estates. Thank you, Todd!

Then, educated and eager to taste, attendees had a wide variety with the 25 wines – 3 sparklings, a rosé, and 6 whites 15 reds. Besides pouring their wines, all winery owners/winemakers/repos graciously answered questions. Further, the food added greatly to the wine enjoyment ... although one comment card noted there was no chocolate!

I must admit, I did not sample every wine; however, each I did try was delightful. In my opinion, and supported by feedback on event comment cards, the opportunity to meet very knowledgeable owners or staff from wineries we know less about made the event that much more enjoyable.

The "people's choice" for favorite wine was Upland Estates 2009 Julian, named for UW grad Julian Steenbergen, cellar master and chemist for Upland Winery, 1938 to 1948. The Syrah, Grenache and Mourvèdre grapes in this Southern Rhône-style blend are all from the steep, rocky south slopes of Snipes Mountain.

Finishing second was the 2010 Primitivo from Yakima Valley Community College's Yakima Valley Vintners – a silver-medal winner at the 2012 Tri-Cities Wine Festival. I also relished the college's second wine – a 2009 Merlot named Mid-Term!

There was a three-way tie for third between Cultura Wine's 2010 Chronos, a Bordeaux blend; Windy Point Vineyard's 2006 Cabernet Franc, a 2012 silver-medal winner at the Washington State Wine Competition; and, JB Neufeld's 2010 Cabernet Sauvignon – JB's only 2010 vintage.

A wine my wife, Joyce, and I found particularly interesting was Gilbert Cellars 2011 Rosé of Mourvèdre. Although dry, the palate offers considerable body as a result of the warmer vintage and a 75% barrel fermentation. The acid is present but not overwhelming. This wine can be enjoyed as simple refreshment, or with some thought and more complex cuisine. Versatility – perhaps Rosé's greatest asset.

A final note – Scott Abernethy's efforts, the venue, and the tremendous support from the participating wineries and The Country Gentleman staff made this a truly memorable event! Thank you all.♦



WINE YAKIMA VALLEY

An Association of Growers and Wineries



(Continued from page 1)

Sauvignon Blanc Around the World

Bordeaux, the common practice is to use oak-fermentation and blend some Sémillon with Sauvignon Blanc to produce their dry white wines. This is also a common practice in California. The wines selected are **Château de Fieuzal 2011 Bordeaux Blanc, Pessac-Leognan** and **Duckhorn Vineyards 2011 Napa Valley Sauvignon Blanc**.

The third flight will feature wines from the Southern Hemisphere. **Mulderbosch 2011 Sauvignon Blanc** comes from **South Africa's Western Cape**. From the Casablanca Valley of Chile, the selection is **Root:1 2011 Sauvignon Blanc**.

The last comparison will be between a wine from New Zealand and one from Italy's Collio Goriziano region. This should be a very interesting comparison. The wine from New Zealand is the iconic **Cloudy Bay 2012 Sauvignon Blanc**. Cloudy Bay was the wine that put New Zealand in the international spotlight for Sauvignon Blanc and defined the now very popular New Zealand style. The Italian selection is **Marco Felluga 2011 Russig Superiore**. While not well known in this country, the Sauvignon wines from Italy's North East regions are excellent quality wines.

The last wine that we will taste is from our own Washington State. With so many great wines from this region, it was difficult to make a choice. Further, I am not going to tell you what the wine is! It will be in a brown paper bag so we can play some games with it.

There will be light appetizers to accompany the tasting and door prizes, as well.

The date is **Sunday, July 21, at Mid-Columbia Wine & Spirits, Richland, 2:00 p.m.** The wines from the tasting will also be available for purchase. If the weather is nice, the tasting will be outside on the patio. If it is too hot, the tasting will be inside in the Wine & Spirits tasting bar area.

Watch for more information in next month's EVOE.◆

Sauvignon Blanc Around the World

Chair: Dolly Ammann

Date:	Sunday, July 21
Time:	2:00 to 4:30 p.m.
Location:	Mid-Columbia Wine & Spirits 1711 George Washington Way, Richland
Price:	Members: \$30; guests, \$35
Limit:	36
Type:	Educational comparison tasting
Bring:	A desire to learn and enjoy!
Cutoff date:	Wednesday, July 17
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Wednesday, July 17 .◆	

Save the Date Be a Winemaker for a Day

Ted Davis and Kathleen McMullen
Members, TCWS Board of Directors; Event Co-Chairs

Ever thought, it must be fun to be a winemaker? Ever thought, I'd love to have the opportunity to try? Well, now you'll have a chance to do so! **Sunday, August 4, 2:00 to 4:30 p.m., we will be gathering at Kestrel Vintners' tasting room, Prosser**, to give Society members and their guests an opportunity to go from consumers to winemakers for a day!

How? Each attendee will learn how red blends are developed and experience the fun of creating their own red blend. **Flint Nelson, Kestrel's winemaker**, will discuss the basics of wine blending, explain the techniques he uses at Kestrel to craft award-winning wines and then, guide us thru the same process. Attendees will learn how to use a blending pipette and convert milliliters into percentages.

Each attendee will be challenged to create their own blends using barrel wines from Kestrel's cellar. Flint will be available as the consulting winemaker to give assistance. Then, after annotating several blends on their record sheets, attendees will choose their favorite. And, for those wanting to continue to enjoy their "favorite" winemaker-for-a-day blend, Kestrel will **recreate it** with a special personal label. Cost: \$25 per bottle as a special offer to event attendees. Further, attendees will be able to order as many bottles as they like for themselves, gifts, etc.

Palate cleansers will be served during the blending. Afterward, there will be several of Kestrel's finest red wines to taste along with a selection of light food chosen to complement them, e.g., apple cider braised pulled-pork sliders, a selection of bold cheeses and chocolate caramel brownies.

Note: Because this event is Sunday, August 4, it will only be advertised in this and the July EVOEs. This includes the sign-up coupons! Further, based on past experience, we expect this event to sell out. Therefore, it is important to sign up as soon as possible as we are limiting the event to only **40 individuals**.◆

Be a Winemaker for a Day

Co-Chairs: Ted Davis and Kathleen McMullen

Date:	Sunday, August 4
Time:	2:00 to 4:30 p.m.
Location:	Kestrel Vintners 2890 Lee Road, Prosser
Price:	Members: \$28; guests, \$33
Limit:	40
Type:	Educational adventure; sit down
Bring:	Your best palate!
Cutoff date:	Sunday, July 28
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Sunday, July 28 .◆	

Event Sign-Up Coupons

A Leonetti Vertical

Sunday, June 23

Members: \$85

Event Limit: 46

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Be a Winemaker for a Day

Sunday, August 4

Members: \$28

Event Limit: 40

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

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* _____

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

Sauvignon Blanc Around the World

Sunday, July 21

Members: \$30

Event Limit: 36

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Membership Reminders

- Please keep your membership information current. If you have a change in your postal or email 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 does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact Tri-Cities Wine Society membership chair, Scott Abernethy (contact information, above).
- Check our web site to access the latest EVOE: www.tricityswinesociety.com ♦



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. 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.tricityswinesociety.com



and wine actually taste better when there's sun on your face and a gentle breeze rustling your napkin. We will be serving a French picnic menu and French wines, as well as some American counterparts. More details to follow in coming EVOEs. ♦

Coming Soon!

Annual Picnic

September 2013

Paul & Candace Gifford, Co-chairs

Mark **Saturday, September 7**, on your calendar and plan to enjoy us at the Tri-Cities Wine Society's annual picnic. This year's theme – a "**Countryside French Pique-Nique.**" Yes, it'll be a picnic with a French flair in our countryside backyard.

September is a time of year to gather your chair and wine glass, and remember that food