



COMING EVENTS

Friday, June 26
Exploring the World of Whites

Saturday, July 18
A Sensory Seminar and Dinner

Sunday, August 23
Prosecco, Pizza & More

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Exploring the World of Whites

Chuck & Sue McCargar
 Members, TCWS Board of Directors
 Event Co-Chairs

It is rapidly approaching – the Society's next event, **"Exploring the World of Whites," Friday evening, June 26.** Are you ready to welcome summer in a casual atmosphere while sampling a variety of refreshing white wines from around the world and enjoying a buffet supper?

We mentioned last month that we'll present the wines and food in 3 groupings. Here is your lineup, with a brief description of the wines plus some ratings. [Note: more detailed tasting notes will be available at the event.]

Group 1 – paired with marinated shrimp, a charcuterie platter and an Asian salad.

- Dr. Heidemanns-Bergweiler 2013 Bernkasteler Badstube Kabinett Riesling, Mosel region, Germany – off-dry style, showing layers of peach, apricot, pineapple, saffron. (90 points, *Wine Enthusiast*)
- Mercer Estates 2013 Riesling, Yakima Valley, Wash. – succulent ripe peach, lychee nut and honeysuckle on the nose, balanced with flavors of lemon custard and minerality. The ripe fruit is framed by bright, fresh acidity. (Gold medal, 2014 Tri-Cities Wine Festival)
- Cloudy Bay 2014 Sauvignon Blanc, Marlborough region, New Zealand – a generous palate reveals ripe citrus, stone fruit and lemongrass flavors balanced by crunchy acidity. This is the wine that put New Zealand on the

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A Sensory Seminar and Dinner

Scott Abernethy
 Member, TCWS Board of Directors
 Event Co-Chair

We're all set and ready for you to sign up for this unique, social, educational and culinary event – **A Sensory Seminar and Dinner," Saturday, July 18, Yakima Valley Community College (YVCC) Teaching Winery, Grandview.** We are teaming up with the Yakima Enological Society (YES) to conduct a sensory seminar during which we will become "students" under the tutelage of **Trent Ball** and **Brad Smith**, staff at the Yakima Valley Vintners Teaching Winery.

Using our senses of taste and smell, our "class" will experience how our wine perceptions are influenced by levels of sweetness, fruitiness, acidity, tannins and bitterness. Our tutors will be using several of their classroom "training aids" to demonstrate the tastes and aromas that we will experience.



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June 2015

President's Message

Ted Davis, TCWS President



Society Annual Meeting Summary

On behalf of the Tri-Cities Wine Society's Board of Directors, I was pleased to report at the Society's May 17 annual meeting that the society is in outstanding shape. As we began our new fiscal year, May 1, our membership was more than 230. We reported a profit from both the society's monthly events and its annual wine festival during our last fiscal year. Many society monthly events were sold out and the 36th Annual Tri-Cities Wine Festival in November was a fantastic success with more than 1,200 attendees. Because of this success, the board approved donating \$6,000 to WSU Tri-Cities for 3, \$2,000 scholarships for students enrolled in the viticulture and/or enology programs. This is double the amount we provided last year. The scholarship funds came from the society's December event fundraiser, the wine festival silent auction and a board-approved supplement from our general fund.

Also at the meeting, board-member elections were held. Current board members Ted Davis, Judy Di Piazza, Sue McCargar, Lois McGuire, Tony Pennella, Mary Peters, Sandra Stanley and Judy Stewart were re-elected for another 2-year term. Newly elected to the board for a 2-year term is member Bob Carroll. Welcome, Bob! During the year, board member Kathleen McMullen resigned due to moving from the area. We miss her, and her talents and guidance. Thank you, Kathleen. These board members, along with those elected or re-elected at last year's meeting, provide a strong and diverse, 17-member leadership team to manage the society's business.

June Wine Quotations

- One not only drinks the wine, one smells it, observes it, tastes it, sips it and – talks about it. (*King Edward VII*)
- In response to a waiter who offered him a Bromo Seltzer for a hangover, "Ye gads, no! I couldn't stand the noise." (*W.C. Fields*)
- If penicillin can cure those who are ill, Spanish sherry can bring the dead back to life. (*Sir Alexander Fleming*)

Sweet White Wines

Sweet white wines are now starting to draw consumers from sweet cocktails. So what makes a white wine sweet? When wine goes thru fermentation, yeast converts the grapes natural sugars to alcohol. When the winemaker stops the fermentation process, some sugar remains unconverted, and increases the residual sugar content and offers up a sweetness. A question is – sweet vs. fruity. Fruit forward means you can both smell and taste the wine's fruit as you consume it. To discern the difference, merely plug your nose and taste. True sugars persist

regardless of the wine's aroma. If you are interested in learning more, I suggest purchasing "late-harvest wines," for example, reasonably priced Sauternes, or more expensive Ice Wines, which are typically from grapes that are hand-picked after a freeze. Two other options for comparison are sparkling Moscato or Spanish Sherry. (*Excerpted from "Dessert Wine, Ice Wine and Late Harvest Wine are the Gateway to Sweet White Wines" article by Stacey Slinkard, www.aboutwine.com.*)

Wine Facts

- The reputed oldest bottle of wine dates back to A.D. 325 and was found near the town of Speyer, Germany, inside one of two Roman sarcophaguses. It is on display at the town's Historisches Museum der Pfalz. (*WINE: the 8,000 Year-Old Story of the Wine Trade by Thomas Pellechia*)
- Greece is the only country in the world that has perpetuated up to the present the ancient tradition of adding a tree resin to wine to give it a unique sappy taste. Most non-Greeks assert this type of Greek wine – Retsina – has an acquired taste and should be served very cold. (*Kiss: Guide to Wine by R. Joseph and M. Rand*)
- The Prohibitionists, or the "Drys," in the early 20th century, fought to remove any mention of wine from school and college texts, including Greek and Roman literature. They also sought to remove medicinal wines from the United States Pharmacopoeia and to prove the biblical praises of wine were for unfermented grape juice! (*The Geography of Wine: How Landscapes, Cultures, Terroir, and the Weather Make a Good Drop by Brian Sommers*) ♦

Coming 2015 Events

June 26 – *Exploring the World of Whites*

July 18 – *A Sensory Seminar & Dinner*

August 23 – *Prosecco and Pizza*

September 20 – *Pinot Noir: In Search of the "Holy Grail of Wine"*

October – *Klipsun Vineyards & The Gelles Family*

November 14 – *37th Annual Tri-Cities Wine Festival*

December – *Holiday Party*

Events are subject to change!

Look for updates in the EVOE newsletters or online at: www.tricitywinesociety.com.



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Exploring the World of Whites

map. (92 rating, Wilfred Wong, Wine.com, and a judge at Tri-Cities Wine Festivals)

- Val do Sosego 2012 Albariño Rias Baixas, Spain – medium-bodied and elegant, with doses of orange rind, vanilla, minerality and melon on the nose finishing with flavors of white grapefruit, orange and melon. (89 points, *Wine Enthusiast*)

Group 2 – paired with coriander/cumin salmon, cheese/pepper popcorn, and cheese and strawberries

- Jones of Washington 2013 Chardonnay, Wash. – rich flavors of ripe pear and apples with a touch of Hungarian oak. (Double gold and best of varietal medals, 2014 Tri-Cities Wine Festival)
- Alexandria Nicole 2014 Crawford Viognier, Wash. – beautifully balanced with rich notes of apricot, melon and orange blossom. (Best of class award, Savor Northwest)
- Bougrier “V” Vouvray 2012 Grande Reserve Chenin Blanc, Loire Valley, France – off-dry with rich flavors of cream and hazelnut, plus peach and pear, and a slight acidity.
- Brokenwood 2013 Semillon, Hunter Valley, Australia – grassy citrus aromas with light apple pie, minerals and citrus on the palate. (Multiple 90-plus point ratings)

Group 3 – paired with foods you may not expect to go with white wine, e.g., goulash (Austrians drink their Grüner Veltliner with beef, pork, etc.); empanadas (the most traditional pairing in Argentina); and, white chocolate.

- Weingut Nigl Kremser Freiheit 2013 Grüner Veltliner, Kremstal, Wachau on the Danube, Austria – the wine shows pear and lime peel notes with floral and grassy components and a clean mineral finish.
- Alamos 2013 Torrontes, Argentina – shows lively notes of citrus and peach with layers of jasmine blossom and fresh herbs.

You may notice from these brief descriptions, and from the varietal notes last month, that many of these wines share flavor characteristics such as peach, apricot, pear, apple and citrus; but, do you think they will taste the same? Not at all. The fun will be picking out the unique characteristics of each.

Are you signed up for this event? If not, don't hesitate. It should be a fun, relaxing evening. You may learn about some white varietals you have not tried before, or this may give you a chance to revisit some you don't often get to experience.

(References from numerous sources, including: winery websites; winemaker notes; Wine.com; Total Wine; K&L; Wine Enthusiast) ♦

Exploring the World of Whites

Event Co-Chairs: Sue & Chuck McCargar

Date: Friday, June 26
Time: 6:30 to 8:30 p.m.
Location: Canyon Lakes Clubhouse at The Villas
3702 West 36th Street, Kennewick
Price: Members, \$25; guests, \$30
Limit: 48
Type: Educational; casual
Bring: Chairs for outside; 1 or 2 wine glasses
Cutoff: Tuesday, June 23
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, June 23. ♦

Taste Back: Annual Meeting & Sleeping Dog Wines

Randy Schreiner

Member, TCWS Board of Directors

This year's Tri-Cities Wine Society annual meeting was at Bonefish Grill, Sunday, May 17. As promised, President Ted Davis led us through a brief business meeting. Handouts were available summarizing the Society's finances for its fiscal year, May 1 through April 30, and its monthly programs for the past year and those to come for the remainder of 2015. Mary Binder presented an informative briefing on the new public relations liaison position she has held for the past year. Scott Abernethy, board member and membership chairman, conducted the annual elections. All board members up for re-election chose to continue as board members and were re-elected [see President Davis' recap, page 2.] One new board member was elected, Bob Carroll. Welcome, Bob! Then it was on to the wine and dinner pairing.

The May EVOE detailed the menu and wine pairing. The food was great and the wines were superb. Nancy Beitel, event co-chairman, introduced the guest speaker, Larry Oates, owner and winemaker of Sleeping Dog Wines. He gave a brief synopsis of each wine and how it came into being. He also had some very interesting stories to accompany each wine and was very responsive to questions from the group.

Thanks to Bonefish Grill for hosting the event, and a special thanks to Tyson Jones, the manager, and his staff for being so accommodating. A very special thanks also to Larry Oates for sharing his wine and stories, including sharing how Sleeping Dog Wines evolved. In all, I believe this year's annual meeting was a great success. ♦



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A Sensory Seminar and Dinner

We have selected 4 of the teaching winery's wines for the class – 2 contrasting white wines, the **2014 Textbook White Gewürztraminer** and the unoaked **2014 Study Skills Chardonnay**; and, 2 contrasting red wines, the **2011 Semester Abroad Sangiovese** and the **2012 Full Circle Cabernet Sauvignon**. By the end of the seminar, everyone should have a “feel” for how our senses affect our wine preferences and why certain wines pair better with specific foods.

Speaking of food, after our sensory seminar, our tables will be set for a 4-course dinner that **Chef Jessica Smith** will prepare. Chef Jessica is the owner of Sensual Fork Catering. Each seminar wine will be paired with a course:

1st Course – the Gewürztraminer with Chèvre Crostini with Rose, Cardamom and Rhubarb Compote.

2nd Course – the Chardonnay with Tropical Seafood Kebabs.

3rd Course – for our entrée, the Sangiovese with Pork Medallions with Smokey Eggplant Ravioli and Slow-Roasted Tomatoes.

4th Course – and for dessert, the Cabernet Sauvignon with Chocolate Cherry and Red Wine Sorbet with Black Pepper Meringue.

Our wine society events are designed for members and their guests to learn about and enjoy wine; but, they are also about meeting new people, swapping wine stories and experiences, and having a great time! This event is a perfect opportunity to make new friends and get some good wine-tasting tips from our neighbors to the west.

Seating is limited, so get your sign-up coupon in early. The initial cutoff will be just 30 participants from each wine society. **We will also need several volunteers to help out during dinner. If you can help, please check the “help” box on the coupon.**

It is about a 45-minute drive from the Tri-Cities to downtown Grandview. A map and driving instructions will be provided to participants. Although there is ample parking, you may want to consider carpooling.

This event promises to be a learning experience in more than one way. For example, it is the first time we have attempted to “partner” with the YES. We are hoping it leads to even bigger and more exciting future adventures! I hope to see you in Grandview, July 18! ♦

A Sensory Seminar and Dinner

Event Co-Chairs:

Scott Abernethy (TCWS) & Ron Larin (YES)

Date: Saturday, July 18
Time: 5:00 to 7:30 PM
Location: Yakima Valley Vintners
114 Grandridge Road, Grandview
Price: Members, \$45; guests, \$50
Limit: 30
Type: Sensory seminar; sit-down dinner
Bring: One wine glass (optional)
Cutoff Date: Tuesday, July 14

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, July 14. ♦

Prosecco, Pizza and More

Tony Pennella

Member, TCWS Board of Directors

A few years ago while looking through a copy of *Bon Appetit*, I saw an article about a pizza and Prosecco party. The concept intrigued me. I didn't know much about Prosecco, but I do like good pizza and the two seemed like a great pairing, especially on a nice summer afternoon. I had been thinking about trying it out as just a backyard party; but, after talking about it during a society program committee meeting, the committee thought it would be fun to make it a society event. So, our **Sunday, August 23**, event was born; and as for the society's June event, we'll be at the **Canyon Lakes Clubhouse at the Villas, Kennewick**, where we can take advantage of both the inside and outside areas.



Prosecco is one of a number of Italian sparkling wines. It is made in the “Charmat Method,” and its name refers to the white grape that it's made from and also to the region in Veneto, in Northwest Italy, where it is grown.

Prosecco is aromatic, fruity, bubbly and perfect for parties. It is a very food-friendly wine and goes well with many foods, including pizza.

Besides some unique pizzas, we are planning other Prosecco-friendly appetizers to tantalize your palate. Fat Olives owner JD Nolan will be the caterer.

We are planning for this to be a fun, informal tasting where you will be able to learn about and enjoy this wonderful sparkling wine, and be able to mingle and visit with friends while enjoying a glass and a slice. So mark your calendars and plan to join us! More details to follow in next month's *EVOE*, so stay tuned. ♦

37th Tri-Cities Wine Festival Update

Mary Binder

TCWS Public Relation Liaison

“Rolling along,” is the operative phrase at the moment for preparations for the our Tri-Cities Wine Society's **November 14 and the 37th Annual Tri-Cities Wine Festival!** In May Silent Auction Co-Chairman Dolly Ammann hosted a meeting for the volunteers who will be canvassing for donations. The ongoing goal is to continue to grow the auction, so volunteers will be trying to beat last year's record-setting auction! This, then, helps the society's educational fund for scholarship for WSU students in the enology and/or viticulture programs.

In June, volunteers will be meeting to get their “winery assignments.” These volunteers will be working specific Northwest AVAs, geographic locations and/or states. More volunteers are still needed and most welcome! Additional volunteers can help “lighten the load.” If you are interested and/or have questions, please contact Mary Peters: 375-7765 or at marylynn888@msn.com. ♦



Event Sign-Up Coupons

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

Exploring the World of Whites

Friday, June 26

Members: \$25

Guests: \$30

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!

Have MAST card, can help pour at the event

Available for other help

A Sensory Seminar and Dinner

Saturday, July 18

Members: \$45

Guests: \$50

Event Limit: 30

Number of members attending ____

Number of guests 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

2015 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 Scott Abernethy, membership chairman. Phone: 509-380-5839 (NEW); 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, above).
- For the latest Society information and EVOEs, visit www.tricitiewinesociety.com. ♦



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.

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 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

The Washington State 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/disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event.

Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. 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.tricitieswinesociety.com



Pinot Noir

In Search of the "Holy Grail of Wine"

Spend some time with us **Sunday, September 20**, for an introduction to the "Holy Grail of Wine." Pinot Noir is known as difficult, finicky, and the bane of winemakers and growers alike; but, it is also known as the "Holy Grail of Wine."

This Wine Society event will be an introduction to the world of Pinot Noir. More specifically, it will be a primer to California and Oregon Pinot Noirs. Learn about the evolution of Pinot Noir in California. Learn who started the Oregon Pinot Noir revolution, and who the pioneers are and their influence on the rest of the world. As this year is the 50th anniversary of Pinot Noir in Oregon's Willamette Valley, this is a perfect time for this event. So, mark your calendars! ♦