**Award-Winning Washington Cabernet Sauvignon-Based Blends**

Lois McGuire and Ken Kramer  
Event Co-Chairmen

You may have been drinking some red wine blends during these cold winter nights. Now, how about learning a little about blends and blending? So, before going out to those spring releases at some of your favorite wineries, come to our **Award-Winning Washington State Cabernet Sauvignon-based Blends tasting Sunday, April 21, Tri-City Country Club, Kennewick, 4:00 to 6:30 p.m.**

According to Ross Szabo, “Blends are some of the most complex and interesting types of wine … [Blending] can enhance the aromas, color, texture, body and finish, making it a more well-rounded and complex wine … If a wine doesn’t have a strong scent, for example, a winemaker can add 5% of a more potent smelling grape … Merlot can be used to give the wine a better aroma and make it seem fresher or smoother. Cabernet Franc or Cabernet Sauvignon are often added for structure or tannin concentration to make a more powerful wine. The possibility for combinations that result in a quality blend are endless.” *(Huffingtonpost.com, Ross Szabo “5 Facts About Blended Wines For Beginners”)*

Our blends will consist of 9 wines with the blended varietals coming from 6 Washington State appellations. The wines and their appellations are:

- NV Woodward Canyon Winery Red Wine, Columbia Valley/Walla Walla Valley
- 2008 Dunham Cellars Trutina Red Wine, Walla Walla Valley

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President's Message
Ted Davis, TCWS President

Join the Society’s Board

Repeating from the February EVOE – the Society’s Board meets monthly, the first Thursday, 7 p.m. Do you have to be a long-time Society member or a long-time wine consumer to be on the Board? No! Our Board has a broad cross section of members – from long-time Society members to those relatively new to the Society; from those still working full time to members who are retired. As one Board member said, “I really had no idea how the Society worked, what was involved in putting on events, etc., until I got on the Board.” So, if you might be interested, want more information, want to talk about the time and commitment, please contact me at 627-2615.

China to Challenge the World for Wines?

We hear threats that China is going to overtake the U.S. to become the world’s largest economy. And while many don’t believe it, we’ve all gotten used to hearing it. So, is China threatening to take on the wine industry? According to International Wine & Spirit Research, it is the world’s fifth largest wine consumer after the U.S., Italy, France and Germany. But are its producers actually making wine that would compete in the world market? Many think not. Several “experts” claim wine is being produced in places we never have heard of, including Great Wall, Changyu and Dynasty. However, they have a long way to go to compete with the U.S. and the wine producing areas of Europe, South America, Australia and New Zealand. So like all things with China – don’t count them out just yet. (Excerpted, Fox News)

Wine Quotations for March

- This wine is too good for toasting my dear. You don’t want to mix emotions up with a wine like that. You lose the taste. (Ernest Hemingway)
- Drink a glass of wine after your soup and you steal a ruble from your doctor. (Russian proverb)

Drinking, Thinking and Older Women

Women who enjoy a drink of beer or wine daily have sharper minds into old age than women who abstain. A report based on a study of 12,500 nurses also found that it can help prevent heart disease and strokes, and has some cognitive benefits according to Dr. F. Grodstein of Brigham and Women’s Hospital and Harvard Medical School who worked on the study. The study indicated women were 20% less likely to experience a decline in thinking skills over a 2-year period than women who did not drink at all. Sorry guys, no men tracked in this study. (www.uncork.biz/tidbits26)

What is Punt or Kick-up Relative to Wines?

Punt or kick-up is the negative space on the base of a wine bottle, the divot. There are several possible reasons given for this feature, such as:

- A deformity of early glass blowing techniques that became the norm;
- An area to collect sediment and to stop it from being poured into the glass;
- A way to hold the bottle when pouring; or,
- A way to help the bottle remain balanced when standing.

(Ted Davis, personal notes)

Wine Trivia for March

- Cork closures were developed as a bottle closure in the late 17th century. It was only after this that bottles were lain down for aging, and the bottle shapes change from short and bulbous to tall and slender.

(Peter F. May, Bella Online’s Wine Editor)
- Ever seen “Contains Sulfites” on a wine label and are concerned about it? You need not be. Your body produces sulfites every day; in fact, enough to require 100 bottles of wine to be so labeled with the compound. Sulfite production is a normal by-product of most forms of life. Therefore, it is not surprising to find that yeasts used in wine contain sulfites. So, winemakers who make wines that are completely organic (i.e., use no sulfites at all) still may need to label their wine as “Containing Sulfites.” Sulfite is not medically a problem for about 99.9% of all people.

(Excerpted from David Bruce, M.D.)

Special Notes

Don’t forget March 16 is St. Urho’s day and much more fun than that Irish guy’s day. Google it to see why or go directly to: www.sainturho.com.

Many wines require a breathing period prior to drinking. So open the bottle, decant it and let this happen. If it doesn’t start breathing after a few minutes, apply mouth to mouth resuscitation!
EVOE March 2013

**Award-Winning Washington Cabernet Sauvignon-Based Blends**

- 2009 Quilceda Creek Vintners Red Wine, Columbia Valley/Horse Heaven Hills/Red Mountain
- 2009 Columbia Crest Walter Clore Red Wine, Columbia Valley
- NV Barrister Winery Barrister Block Red Wine, Columbia Valley
- 2009 Sparkman Cellars Stella Mae Red Wine, Red Mountain
- 2009 DeLille Cellars D2 Red Wine, Columbia Valley/Red Mountain
- 2008 Thurston Wolfe The Geologist Red Wine, Snipes Mountain/Horse Heaven Hills/Yakima Valley
- 2008 Northstar Stella Maris Red Wine, Columbia Valley Horse Heaven Hills/Walla Walla Valley/Red Mountain

The event begins with a “bubbly” reception wine at 4:00 in the Club’s lounge. The tasting begins at 4:15. Our guest speaker will be Barrister Winery’s Greg Lipsker. Greg has had several years of success with the winery’s Rough Justice blend and its new non-vintage Barristers Blend.

The wines will be served in 3 flights of 3 wines each and with complementing tapas plates prepared by the Club’s chefs. We’ll learn more about these blends, and gain some insight on why sales rose by 26% nationwide last year.

If this has piqued your interest, don’t wait to sign up for this event as we have limited space due to the limited availability of the wines. Hope to see you on April 21! 

(Continued from page 1)

**Annual Meeting & A Taste of Upper Yakima Valley Wines**

Co-Chairmen: Scott Abernethy & Jen Kuklinski

Date: Sunday, May 19
Time: 4:30 to 7:00 p.m.
Location: The Country Gentleman Restaurant & Catering 9221 W. Clearwater Ave., Kennewick
Price: Members: $42; guests, $47
Limit: Unlimited for meeting; 60 for mini-wine festival
Type: Educational: meeting (sit down); Learn about Upper Yakima Valley wines (stand up)
Bring: A desire to learn and enjoy!
Cutoff date: Tuesday, May 14
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, May 14.

(Continued from page 1)
Perfect Harmony
Dolly Ammann
Member, TCWS Board of Directors &
Perfect Harmony Steering Committee

Reservations
complete and mail the form below to:
Mid-Columbia Symphony
1177 Jadwin, Suite 103
Richland, WA 99352

Or, call the:
Mid-Columbia Symphony Office, 509-943-6602.

Perfect Harmony is the principal fundraiser for the
Mid-Columbia Symphony. Since this event’s inception, the
TCWS has partnered with the Symphony Board to plan and
put on a marvelous wine evening.

Reservation form
published in the
Tri-Cities WineSociety’s
March newsletter,
the EVOE.

Please make ___ reservations at $125 per person for:
Name____________________________________
Address___________________________________
City_______________________________________
State, ZIP_______________________________
Phone___________________________________

$________ Table of eight $1,000/table
$________ Individual seating $125/person
$________ Total enclosed

Enclosed is my check for $________ made payable
to the: Mid-Columbia Symphony.

Please charge $________ to my:
□ Visa □ MasterCard □ Other____________________
Account # ________________________________
Expiration date ___________________________
Signature__________________________________

Taste Back –
Open That Bottle Night 14
Mary Binder
Member, TCWS Board of Directors; Event Co-Chair

Sigh. Yes, it’s over. The Society’s 4th annual “OTBN” is history. So, OK, we altered the date a little this year to accommodate the co-chairs schedules – February 10 vs. 23, the last Saturday in February – but I believe we still kept the night’s original intent in focus, “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” This from event founders, former The Wall Street Journal wine writers John Brecher and Dorothy Gaiter. And, as they further offered, “You know, the bottle you may have forgotten you have or the one you’ve had tucked away for a number of years and saving for that special occasion …”

Despite a couple of coordination hiccups and a faux pas or two that brought some laughs, there was a unanimous “yes” response on the 22 comment cards received from nearly 40 guests to, “Would you attend a similar event?” From the food to the wine to the stories to the service, the vast majority of comments received were positive – everything from “All excellent.” to “It was great.” to “Always a fun time! Love the stories. Repeat!”

But, the event co-chairs are always looking at/reviewing ways to improve the event, especially regarding the wine pours. The goal is to have guests get a wide variety of tastes while still within safe limits. For this type event, this is challenging. So, feedback and ideas are welcome! Feel free to contact me at: mary_binder@msn.com, or 509.378.2494.

Speaking of the wines, attendees brought wines covering a broad spectrum and all with interesting stories! Whether it was a white, red or Port, whether older or newer, it did not matter. Guests had the chance to taste the last bottle of a favorite case of wine. Then, too, they had the chance to taste wines from all over Washington; from California, Idaho, Oregon and even Colorado; and, from Canada, France, Italy and Portugal. The oldest – a 1996 Meeker Cabernet Sauvignon Gold Leaf Cuvee, Dry Creek Valley, Sonoma County, Calif., which, believe it or not, was still drinkable and received positive feedback such as, “This is really good!” The most unusual wine name – probably the Zhoo Zhoo Claret from Idaho’s Snake River Valley! Yes, another intriguing story!

As for food, it is hard to imagine anyone leaving OTBN hungry! One comment received was, “Too much food that was great!” From the grilled salad to the almost-too-beautiful-to-eat Orange Muscat Crêpes, The Country Gentleman’s Chef Renee, her staff and the wait staff did another outstanding job. Yet another special “thank you” to owners Steve and Shirley Simmons, and their entire staff, for another successful TCWS event at TCG!

Sigh. Yes, it’s over. Now, the memories … but, what a nice way to end a weekend and start another week – with “a celebration of friends, family and memories …” If you weren’t able to join us on the 10th, hopefully you still did your own “OTBN” celebrating, maybe even on the 23rd. Now, look for OTBN 15 in February 2014! ☺
Events Sign Up

Award-Winning Washington Cabernet Sauvignon-Based Blends

Sunday, April 21

Members: $37  Guests: $42
Event Limit: 48
Number of members attending ___
Number of guests attending ___

Member ____________________________________
Member ____________________________________
Guest 1_____________________________________
Guest 2_____________________________________
Phone Number______________________________
E-mail____________________________________

Note: Please provide phone & e-mail 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 e-mail 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.

Annual Meeting & Taste of Upper Yakima Valley Wines

Sunday, May 19

Members: $42  Guests: $47
Event Limit: 60
Number of members attending ___
Number of guests attending ___

Member ____________________________________
Member ____________________________________
Guest 1_____________________________________
Guest 2_____________________________________
Phone Number______________________________
E-mail____________________________________

Note: Please provide phone & e-mail information!

Would like to help at the event

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.
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 tricitieswinesociety.org/web/

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

Save the Date!
A Leonetti Vertical
Sunday, June 23

Wow! What an opportunity – a tasting featuring an exceptional vertical of 5 years of Leonetti Cabernet Sauvignons, 2005-2009, along with food selections designed to complement the wine. Where else can you taste all 5 together unless you are lucky enough to have them in your cellar?

This event is expected to sell out, and do so quickly based on past experience. Note the date now – Sunday, June 23 – so you won’t miss out. More details in future EVOEs.

Have family and friends visiting? If they choose to fly in and out of the Tri-Cities, Yakima Valley, or Walla Walla on Alaska Airlines, they can check their first case of wine for free through the Washington Wine Country Taste and Tote Program.

In addition, the Washington Wine Country Taste and Tote program allows visitors flying into the Tri-Cities/ Pasco, Yakima, and Walla Walla airports to present their current Alaska Airlines boarding pass at participating wineries and have tasting fees waived. And, Enterprise Rent-A-Car will eliminate rental car drop-off fees for cars rented at one of these three regional airports and returned at one of the other two destinations.

For details visit:
www.tasteandtote.com