



COMING EVENTS

Sunday, March 23
Affordable Sparkling!

Sunday, April 13
Grenache, Mourvèdre, Syrah Blends

Sunday, May 18
Annual Meeting & Mini Wine Festival

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Affordable Sparkling!

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



A love affair with "Affordable Sparkling!" Join us Sunday, March 23, 11:00 a.m., Anthony's Banquet & Event Center, across from the Marriott Courtyard Richland Columbia Point. This will prove to be an event that will expand your knowledge and appreciation for sparkling wines.

There will be wines from Europe, and California, Oregon and Washington. We will be opening with classic Mimosas then follow with an array of dry to slightly sweet Champagnes and sparkling-style wines. So, the sparklings we are planning to serve ...

From Italy, a **Martini Asti from Martini & Rossi.*** The Martini family has 150 years experience with making sparkling wines from Moscato Bianco grapes. They use a unique process aptly named "Martinotti," which is similar to Charmat but different from Méthode Champenoise, and enables the family to preserve the natural freshness of the

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Grenache, Mourvèdre, Syrah Blends

Lois McGuire, Member, TCWS Board of Directors
Ken Kramer, Event Co-Chair

Have you made your reservation for the "GMS" blends event **Sunday, April 13, Fat Olives Restaurant, Richland, 4:00 to 6:00 p.m.?** If you haven't, here are 10 reasons to do so:

1 – 2010 à Maurice Cellars, Boushey Vineyards, Grenache from Walla Walla. A pure Grenache to help you find this varietal in the rest of the blends. "Pale ruby red with a nose of candied orange peel, licorice and peony flower blossom. Delicate cherry and orange blossoms persist through to the finish." *(from à Maurice's wine tasting notes)*

2 – 2006 Cuvée du Vatican Châteauneuf du Pape Reserve Sixtine from France. "This is dark and reticent for now, but also pure and loaded with a big core of plum and blackberry fruit, mocha, graphite, licorice and fig cake notes." *(Wine Spectator, 93 points)*

3 – 2007 Domaine de Cristia Châteauneuf du Pape Renaissance, also from France. "Already drinking great, deeply colored, packed with exuberant ripe cherries, jammy strawberries, plums, spice and fennel. The wine is silky, lush, concentrated and forward in style." *(Wine Cellar Insider, 93 points)*

4 – 2010 Domaine Chante Cigale Châteauneuf du Pape, our third French wine. "A distinctive floral note of violet and rose petal up front followed by a racy mouthwatering mix of black currant, cherry and black mission figs." *(Total Wine description)*

5 – 2009 Brian Carter Cellars Byzance. French for luxurious, this Woodinville, Washington, winery's wine is "deep garnet in color ... has complex aromas of dried cherries, rose petals, bay leaf, white pepper and clove." *(Brian Carter tasting notes; Best of Varietal, 2013 Tri-Cities Wine Festival)*

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March

President's Message

Ted Davis, TCWS President

Join the Society's Board

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.

Secret for Long-Lasting Bubbly!

Infrared imagery shows a cloud of carbon dioxide over a glass flute while Champagne is being poured. Want to keep the sparkle after the bottle is open? Just keep it cold. Richard Zare of Stanford did research that found the solubility of carbon dioxide in your sparkling is 50% greater in the fridge than it is at room temperature. As the wine warms, CO2 evaporates and there go the bubbles.

French wine researcher Gerard Liger-Belair has the following tips: shaking the bottle is cool in the Seahawks locker room but a killer for the bubbles after it is opened; the colder the wine the better, so keep it on ice after it is opened; serve in flutes vs. wide-brimmed glasses as flutes will concentrate bubbles; and, be sure to polish the glasses prior to use. When serving pour so as to have the flow run slowly down the side of the glass vs. pouring directly into bottom of the flute. (Excerpted from A. Boyle, NBC News, 12/13)

Note: Want to taste some great bubbly? Sign up for the March Affordable Sparkling! tasting event at Anthony's Banquet & Event Center. Use the coupon in this EVOE.

How Come?

Question: Since wine is made from grapes, how is it possible that a wine can smell and taste like peaches, lemon, cherry – seemingly just about anything but grapes?

Answer: The myriad and largely unpredictable aromas and flavors in wine result from the extremely complex fermentation process. Before it is fermented, the grape juice smells and tastes grapey. After it's fermented, a whole new world of aromas and flavors are present. Many of these actually do exist in grapes, but in what scientists call precursor forms that can't be smelled or tasted. During fermentation, *saccharomyces cerevisiae*, the yeast strain that converts grape sugars to wine, transforms these precursors into the compounds that are detectable by our senses of taste and smell. (Wine Lovers Calendar, K. MacNeil)

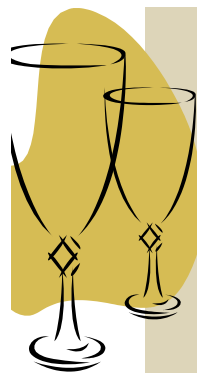


Wine Quotations for March

- Sparkling Muscatel, one of the finest wines of Idaho. (A waiter in "The Muppet Movie," 1979)
- The last time that I trusted a dame was in Paris in 1940. She was going out to get a bottle of wine. Two hours later, the Germans marched into France. (Sam Diamond in "Murder by Death," 1976)
- Alcohol – the cause of and solution to all of life's problems. (Homer Simpson)

Happy St. Urho's Day!

March 16 – yes, the day before that "minor" Irish saint's day, the one who supposedly drove snakes from Ireland. It recognizes the legend of St. Urho when he chased the grasshoppers from Finland, thus saving the **grape crop** and the Finnish wine industry. His chant was, "Heinäsiirkka, heinäsiirkka, mene täältä hiiteen," which roughly translated means, "Grasshopper, grasshopper, go to H ___!" There are numerous books and songs documenting his exploits. Want to know more? Start with the website: <http://sainturho.com>. Celebrate and enjoy! ♦



Welcome New Members

Janet James

Brad & Ruth Riordan
(Robison Ranch Cellars LLC)



Join us on
Facebook

Visit the Wine Society Facebook page at
<http://tinyurl.com/kb846n>

It's another great place to find out what's happening.

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Affordable Sparkling!

aromatic grapes. This wine is slightly fizzy, slightly sweet and delicate, but complex.

From France, a **Moët & Chandon Imperial Champagne**. This Champagne house is one of the most famous and largest in the world. Established in 1743, it was the first house listed on the French Stock Exchange. In 1973 it took over prominent luxury goods provider Louis Vuitton and opened Domaine Chandon in California.

From Spain, a **non-vintage Poema Cava Brut**.^{*} Poema is recognized as a premier Cava producer, with 20-plus-year-old vines that some consider are in Spain's finest growing region, Catalunya. It is made in the traditional method and aged for 12 months. In the August 2012 *Wine & Spirits* magazine, it was chosen as a best buy.

From California's famed Anderson Valley, we'll have a **Scharffenberger Cellars Brut Excellence Non-Vintage** that received a 91-point rating in a recent *Wine Spectator* magazine. It is a blend of about two-thirds Chardonnay and one-third Pinot Noir. This wine undergoes 100% malolactic fermentation, giving it a lengthy finish.

From Dundee, Oregon, a 2010 Argyle Winery sparkling. Argyle is known to have one of the finest U.S. sparkling wines. It is the only American winery to have earned *Wine Spectators'* "Top 100 Wines of the World" in 3 categories – red, white and sparkling.

From Washington State, Domaine Ste. Michelle's new Michelle. Created by winemaker Rick Casqueiro, this sparkling is made in the Méthode Champenoise style and aged for 18 months.

(*Reflects a change from the February EVOE.)

The wines will be paired with plated appetizer-type selections from Anthony's chosen to complement the wines. They will range from Dijon chicken skewers to crab-stuffed mushrooms to roasted red pepper bruschetta.

So, as we wrote in last month's EVOE, according to French marketing propaganda, after tasting Champagne, the French Master Dom Pérignon is reported to have said, "Come quickly, I am tasting the stars!" Whether or not he really said this, if you, too, want to "taste the stars," don't delay in completing and sending the event coupon, page 5.

And worth repeating, the last time the society had a sparkling event was in 2009; it sold out! ♦

Affordable Sparkling!

Chairmen: Ted Davis & Kathleen McMullen

Date: Sunday, March 23
Time: 11:00 a.m. to 1:30 p.m.
Location: Anthony's Banquet & Event Center
450 Columbia Point Drive, Richland
Price: Members: \$45; guests, \$50
Limit: 40
Type: Educational
Bring: Desire to enjoy and learn more about sparkling wines

Cutoff date: Wednesday, March 19

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, March 19**. ♦

Grenache, Mourvèdre, Syrah Blends Co-Chairmen: Lois McGuire & Ken Kramer

Date: Sunday, April 13
Time: 4:00 to 6:00 p.m.
Location: Fat Olives Restaurant
255 Williams Blvd., Richland
Price: Members: \$55; guests, \$60
Limit: 44
Type: Sit down
Cutoff date: Tuesday, April 8
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **April 10**. ♦

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Grenache, Mourvèdre, Syrah Blends

6 – 2010 domaine Pouillon KATYDID from Lyle, Washington. "An enticing nose of raspberry, cherry and cassis with hints of mulberry, lavender and sage. The medium-bodied flavors are ripe and supple, accentuated by notes of licorice, cocoa powder and Horse Heaven scorched earth. Finishing long with flavors of boysenberries and dried cherries continuing on the back, with notes of roast coffee, followed by ripe tannins." (*domaine Pouillon tasting notes*)

7 – 2010 Gramercy Cellars The Third Man from Walla Walla. "It's all about the red fruits, i.e., strawberry and raspberry with gravel, tar and Provence herbs." (*Gramercy Cellars notes; overall 2012 Favorite Wine of Taste of Washington by Wild4WashingtonWine.com*)

8 – 2009 Williamson Wines Enchant Trinity. From California, "This wine is similar to sitting in a big, old overstuffed sofa, comfortable and luxurious. If this wine were a dog, it would be a St. Bernard – enormous, warm, loving and happy." (*Bill Williamson*)

9 – 2010 Hewitson Miss Harry, Barossa Valley, South Australia. "The palate is wonderfully full, showing ripe blackberries, strawberries and plums, and has a concentrated core of fruit essence with a racy acidity that gives the wine incredible vivacity." (*Hewitson tasting notes. "The only question is why is it so underpriced?" James Hallidays, Australian Wine Companion 2013, 94 points.*)

10 – 2008 Torbreck The Steading, Barossa Valley, South Australia. "The palate is elegant and pure with subtle notes of crushed cherries, earth and cedar all neatly wound by a taut spine of acidity and ripe, supple tannins." (*Torbreck tasting notes; 90 points, Robert Parker*)

Now, if all these wines, plus an entry wine, haven't piqued your interest, we must add that there will be an accompanying plate of gourmet cheeses, smoked ahi tuna, a French country pâté, and lamb skewers with tzatziki sauce. And, as with many contests, you must be present to win! So don't delay in getting your coupon in the mail **soon** as we are limited to 44 participants, and as this EVOE went to press, we are about half full!

More on our scheduled speaker, Coke Roth, and the appetizers, in next month's EVOE. Meanwhile, remember the 10 "reasons" to sign up and remember to sign up soon as space is limited! ♦

Taste Back: –

Open That Bottle Night 15

Mary Binder

Member, TCWS Board of Directors; Event Co-Chair

“Bring it back! Keep it going. Good annual event. Very organized” ... Just some of the comments the OTBN 15 organizing team received after the February 23 event at The Country Gentleman. And, with a record number of attendees completing comment cards for OTBN, the feedback – from positive to constructive suggestions – will be most helpful for the future. Future? Yes, there was definitely an interest for an OTBN 16! As one guest wrote, **“I look forward to this event every year. Good job!”**

Once again, The Country Gentleman owners, Shirley and Steve Simmons, opened their event center to us and were most accommodating regarding everything from the coordination to the set up with multiple wine glasses to working with special dietary needs. We were also pleased they were again able to attend the event. And the food – the wonderful appetizers, excellent and beautifully presented steak and fish roulades, and creative dessert ... made for what one guest described as **“the best food I have had at Country Gentleman.”** All were again tributes to the restaurant’s Chef Renee and her staff. And last, but certainly not least, the wait staff. As one staff member said, “We’re here for you, to make you happy,” and they did.

So, what about the wine and accompanying stories? The wines enabled guests to travel to South Africa, Portugal, France and Canada. In the U.S., they traveled as far away as North Carolina and Ohio. Then, closer to home, to California and Oregon, and of course, to wineries here in Washington. Feedback regarding the wines included **“yummy variety, good, great and excellent as most members donate good wine.”** Of course, there’s always a desire for more good wine, but as with all Society events, quantity and safety are primary concerns!

But the stories – they brought us laughter, smiles and tears. We laughed with the storyteller telling about the sojourns to find a winery in Portugal ... yes, we’ll remember the pink building! Or, how about the story from a guest who learned while visiting an Oregon winery that a gal working in the tasting room was a grade school classmate and who thought our member had not changed a bit! Then there was the great line from a guest visiting the Napa Valley while chatting with a tasting room individual who did not know much, if anything, about Washington wines, **“I knew Napa was known for auto parts but ...”** Tit for tat? Think I’ll remember that line next time I’m in Napa Valley! And we smiled when one storyteller said, **“Great wine makes great friends,”** after telling a story about introducing a group not familiar with Washington State wines to a Washington Malbec.

But, truly touching – the story from guests who brought wine from the favorite Washington winery of their son and his wife. Their son is 8 months into a year-long deployment in Afghanistan. Hooah! And, bringing some to tears, the story from a long-time Society member who brought a bottle of the last wine he and his wife shared just hours before her fatal stroke. Oh, my, what memories.

And that is what Open That Bottle Night is all about – the memories. As co-founder Dorothy Gaiter wrote for OTBN 2014, **“Your wine doesn’t have to be old, it just needs to be special to you. Sometimes people have opened new bottles of wines that they haven’t had in a long time, but which bring back great memories. Our real point here is that you shouldn’t wait for a special occasion, not even Open That Bottle Night, to open a special bottle. Make any day memorable by opening a bottle that has meaning for you.”**

So until next year, create more memories and then, prepare to share them at OTBN 16! Cheers!! ♦



May 18

Annual Meeting & Mini Wine Festival

featuring

Washington State Rising Stars

The Wine Society’s annual meeting and monthly event will be Sunday, May 18, 4 to 6 p.m., The Country Gentleman, Kennewick. President Ted Davis will lead the brief meeting, providing an overview of the Wine Society’s status. We have had a successful year and have more exciting events planned for 2014. All Society members are welcome. **No reservation needed to attend just the meeting.**

Following the meeting – a mini wine festival! We are targeting having 10 wineries. All are new or relatively new, small and are ones we believe will rise in prominence – that is, rising stars! At least some attended the 2013 Tri-Cities Wine Festival. The mini festival will include the restaurant’s popular appetizer buffet. Reservations **will be needed to attend this event.**

Continue to look for more information on the wineries, the wines and the food in the April and May EVOEs. ♦

Save the Date

Saturday, November 15, 2014



Event Sign-Up Coupons

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

Affordable Sparkling!

Sunday, March 23

Members: \$45

Guests: \$50

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

Grenache, Mourvèdre, Syrah Blends

Sunday, April 13

Members: \$55

Guests: \$60

Event Limit: 44

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



- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Ph: 509-783-8801; 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, left).
- For the latest Society information and EVOEs: www.tricitieswinesociety.com ♦

2014 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* _____

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. If 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.tricitywinesociety.com



Noble Nebbiolo

At our June seminar, you will have the opportunity to explore Nebbiolo, one of the world's greatest wine grape varieties. This noble grape comes from northwest Italy's Piedmont region where it produces wines of high quality. Barolo and Barbaresco are 2 world-famous wines made from Nebbiolo. Barolo, long called *The King of Wines and the Wine of Kings*, and its sister wine Barbaresco are both DOCG wines made exclusively from Nebbiolo. They are usually expensive and limited in production.

Nebbiolo is a noble grape that has a long history. However, unlike other noble red varieties such as Cabernet Sauvignon, Merlot, Syrah and Pinot Noir, very little has been planted outside of its native homeland. It is a finicky grape that is a challenge for both the vineyard manager and the winemaker. Only a small amount of Nebbiolo is planted in Washington State.

Watch for more information on this seminar in future EVOE's. ♦