



COMING EVENTS

Sunday, March 20
Tempranillo: A “T, C & C” Event

Sunday, April 17
Wines from Mackey and Rasa Vineyards

Saturday, May 14
Annual Meeting & Pinot Noir, “Part Deux”

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Tempranillo: A “T, C & C” Event

Jim Hartley

Member TCWS Board of Directors, Event Co-Chairman

YES! Plans are continuing to move forward for the society’s **Tempranillo – A “T, C & C” Event, Sunday, March 20, Gordon Estate Wine Bar, Pasco**. Yes, as we previously wrote, this will be a “tasting, comparing and contrasting” event of both Spanish and Northwest Tempranillos, accompanied by tapas prepared by Gordon’s chef. Current plans still are to have 2 wines from Spain and 4 from the Northwest.

Our Spanish wines come from 2 of the most famous areas of Spain – the Rioja and Ribera del Duero. From the Rioja, which is one of only 2 of Spain’s *Denominación de Origen Calificada* (DOCa) designated regions, we will taste the 2010 Marqués de Murrieta Reserva. A Spanish “Reserva” is required to be aged for at least 3 years, one of which must be in oak. This Marqués Murrieta has been aged for 21 months in American oak.

Our other Spanish wine, the 2012 Tinto Pesquera Crianza, comes from the Ribera del Duero region, which is a *Denominación de Origen*, or DO. (This was the top rung on Spain’s very short quality ladder until 1988. The term is comparable to France’s AOC – Appellation d’Origine Contrôlée). A Spanish Crianza must be aged for at least 2 years, several months of which must be in oak barrels. This Tinto Pesquera has been aged in a combination of French and American oak barrels for 18 months. We are very excited to “T, C & C” these Spanish wines with the Northwest wines.

Now, to our event’s Northwest wines! From southern Oregon’s Umpqua Valley, we will taste Abacela’s flagship 2012 Barrel Select Tempranillo. From Columbia Valley near the Snake River, the 2008 Gordon Estate Tempranillo,

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Wines from Mackey and Rasa Vineyards

Lois McGuire and Ken Kramer

Board Member, TCWS Member & Event Co-Chairs

Drum roll! Announcing that **starting at 4 p.m., Sunday, April 17, Shilo Inn Richland ballroom**, we will be introducing winemaker Billo Naravane to Tri-Cities Wine Society members and their guests! Billo is the winemaker for Mackey Vineyards and Rasa Vineyards. He will be presenting 6 of his stunning red wines from these wineries, which share tasting room space in Walla Walla. Billo will showcase 4 wines from Rasa Vineyards, which he owns with his brother, Pinto. There will be 2 wines from Mackey Vineyards, owned by brothers Roger and Philip Mackey.

To begin, guests will be served a Chardonnay as they enter and move into the ballroom. A cedar plank with an assortment of meats, nuts and dried fruit will be on each guest table.

The 6 wines will be presented in 3 flights and paired with small-plate appetizers created by Chef Brian Hodges of Columbia River Catering.

Flight One: Mackey 2011 Syrah and Rasa 2012 Principia Reserve Syrah paired with a small plate of St. André duck confit and black currant, and a basil and prosciutto-wrapped Havarti cheese. On the Mackey website, the Syrah is described as having “great aromatic and palate complexity combined with a slightly firm structure and a long silky finish. From its website, Rasa Vineyards describes its Syrah as having aromatic complexity that follows through on the palate with well-delineated flavors of blackberry, black raspberry, black olive, espresso, bacon fat, black pepper, dark chocolate, leather, cigar tobacco and garrigue.”



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March 2016

President's Message

Ted Davis, TCWS President



Mead – St. Patty's Day and More

Not everyone drinks green beer on St. Patty's Day. Some drink Mead. Yes, it officially classifies as a wine. It is made from fermented honey, along with water and yeast, and has been consumed for centuries by Celtic countries, the Greeks and many other nations. The styles range from dry to sweet with some producers adding fruit and spices. Much is written about it in folklore, ballads and poetry. It has been enjoyed by everyone from monks to Irish peasants, saints, noblemen and kings of Ireland. In Greek history it is referred to as Ambrosia. Mead was believed to enhance virility and fertility, and found its way into wedding ceremonies. Hence the word "honeymoon." Meads can be enjoyed chilled or warmed, and partner well with chicken, turkey and corned beef. Try some to broaden your drinking experiences! (*Excerpted from aboutfood.com*)

March Wine Quotations

- To treat a poor wretch with a bottle of Burgundy, and fill his snuff box, is like giving a pair of laced ruffles to a man that has never a shirt on his back. (*Thomas Brown, Laconics*)
- Drink no longer water, but use a little wine for thy stomach's sake. (*First Epistle, Paul to Timothy, 5:23*)
- Port is not for the very young, the vain and the active. It is the comfort of age and the companion of the scholar and the philosopher. (*Evelyn Waugh*)

Wines to Drink to Lose Weight

With the holidays behind us, so, too, is the season of indulgence. Now, if you are trying to lose a few pounds, do you have to forgo your nightly glass of wine? Some wines have as few as 90 calories per glass and others as high as 300. Champagne and sparkling at 90 to 125 calories are the lowest. The dryer the better as they have less residual sugar. Light, white wines are next lowest in calories especially from cooler climates as they don't have additional hang time to develop high-sugar content. Examples would be Pinot Grigio, Sauvignon Blanc and Riesling. This group is followed by light reds. These lighter-style reds with less alcohol and sugar come from Gamay, Pinot Noir or Barbera grapes and are kinder to your waistline than full-bodied wines such as Cabernet Sauvignon and Zinfandel. But as always, the less you consume the less your caloric intake. (*Excerpted from Stephanie Miskey, Fox News*)

Join the Society's Board

The Society's Board of Directors is looking to expand its numbers. The Board meets monthly and manages the Society, its programs and the annual Tri-Cities Wine

Festival. Sound interesting? Call or email Vice President Lois McGuire, 509-531-0035 or loismcguire2b@gmail.com; Secretary Sue McCargar, 509-627-2210 or mccargars@charter.net; or me at 509.627.2615 or teddavis21@charter.net. We can give you additional information and answer questions you might have. You don't have to be a wine expert, just have the desire to get more involved and have fun at the same time. Note: If you reply this month, please contact either Lois or myself as Sue is on travel.

Wine Facts and Trivia

- The Duke of Clarence ... a prisoner in the Tower [of London], was secretly put to death and drowned in a barrel of Malmsey wine. (*Robert Fabyan, Chronicles, Pt. II*)
- According to Persian legend, wine was supposedly "discovered" in what is now Iran, when the wife of Shah Jamshid accidentally drank some spoiled grape juice, got a bit tipsy and liked it! (*Author unknown*)
- Wine grapes are subject to mold when there's too much moisture. Tight-clustered Sauvignon Blanc, Zinfandel and Pinot Noir are most susceptible to mold. The looser clusters of Cabernet Sauvignon allow for faster drying of moist grapes and thus make it less susceptible. (www.beekmanwine.com) ♦



Welcome New Members

Jim & Noralu Amarel
Jennifer Jahner
Lura Powell & Art King
Thomas Mattis & Thoa Pham

Projected Events for 2016

- March 20** – Tempranillo: A "T, C, & C" Event
- April 17** – Wines from Mackey and Rasa Vineyards
- May 14** – Annual Meeting and Pinot Noir, "Part Deux"
- June** – Washington Varietals – What's New
- Summer** – Tasting with Frichette Winery
- September** – Picnic with Rosé
- October** – Bus Trip to Okanagan, B.C.
- November 12** – 38th Annual Tri-Cities Wine Festival
- December** – Holiday Party

Note! Above events are projected. Look for EVOE updates and online, www.tricitieswinesociety.com.



Join us on
Facebook

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Tempranillo: A “T, C & C” Event

which shows what aging can do for Tempranillo. Our third Northwest wine is the 2014 College Cellars Anderson Estate Vineyard Tempranillo, Walla Walla Valley. Tim Donahue and his students at Walla Walla Community College produced this gold-medal winner. And our fourth wine, the 2012 Castillo de Feliciano Reserve Tempranillo from the Oregon side of the Walla Walla Valley. Chris Castillo, whose family originated in Spain, produced this outstanding and gold-medal-winning wine.

So, what about the tapas ... certainly a good choice with Tempranillo! Here is the current menu: stuffed pork roulade with raspberry mustard; gambas Mexicana, smoky wine sauce, tomatillo salsa, Cotija cheese; chorizo in puff pastry, chipotle crema, citrus cilantro garnish salad; beef tartare, chimichurri, egg yolk, crostini; fried goat cheese, onion confit, micro greens; and, Bocca Negra with red wine berry coulis, fresh berries.

Is your mouth watering? Want to know more about the wine, have a chance to “T, C & C,” and enjoy delicious tapas? Hope so, and hope you are planning to join us! Finally, as the limit is just 48 for this event, don’t miss out by waiting to get in your reservation! ♦

Tempranillo: A “T, C & C” Event Event Co-Chairs: Jim Hartley & Randy Schreiner

Date: Sunday, March 20
Time: 2:00 to 4:00 p.m.
Location: Gordon Estate Wine Bar
5236 Outlet Drive
Pasco, WA 99301
Price: Members, \$50; guests, \$55
Limit: 48
Type: Educational; sit down
Bring: Interest in “T, C, & C” Tempranillos
Cutoff date: Tuesday, March 15
Cancellation Policy: For a full refund, cancellation must be made on or before **Tuesday, March 15**. Email Judy Stewart, judydystewart11@gmail.com (before March 1), and by phone, 627-6579, (after March 1), ♦

Wines from Mackey and Rasa Vineyards Event Co-Chairs: Ken Kramer and Lois McGuire

Date: Sunday, April 17
Time: 4:00 to 6:30 p.m.
Location: Shilo Inn, ballroom
50 Comstock Street, Richland WA 99352
Price: Members, \$42.50; guests, \$47.50
Limit: 45
Type: Sit down
Cutoff date: Thursday, April 14
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Thursday, April 14**. ♦

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Wines from Mackey and Rasa Vineyards

Flight Two: 2 Rhône varieties – the Mackey 2009 Concordia and the Rasa 2012 QED Convergence. These will be presented with an herb-crusted smoked quail and rock shrimp with pancetta and sofrito. Per the Mackey website, the wine “has beautiful aromatics of blackberry, blueberry, spice, earth, cedar and cured meat. The refreshing acidity provides a high-toned lift on the long vibrant finish.” And from Rasa’s website for the QED... “a warm vintage with voluptuous fruit, massive structure and ripe tannins.”



Flight Three: this flight will showcase the Rasa 2012 Plus One Cabernet Sauvignon and the Rasa 2012 Creative Impulse, a Cab/Merlot blend. For this final flight, Chef Hodges will prepare a mini chocolate cream cheesecake! Rasa describes the Cab as having “deep ruby color with a layered bouquet of cassis, black plum, orange peel, nutmeg, rose petal, graphite and herbs.” And for the Cab/Merlot blend, the description includes “dark ruby in color with a riveting bouquet of cassis, mint, violet, cedar, tobacco, espresso, bittersweet chocolate, earth, gravel and baking spices. The vibrant long finish echoes notes of earth, cigar tobacco, mint and thyme.”

Intrigued? We believe you will learn that these wines are among the Northwest’s most age-worthy. So again, we hope to see you **Sunday, April 17**. The limit for this tasting is just 45; so, ensure you send in the event coupon soon! ♦

Taste Back:

Blind Tasting: “Judgment of Paris”

Dolly Ammann

Member TCWS Board of Directors

Breaking news! Washington wines out score California and France wines. Once again New World wines outshine the French and Washington beats California. That was the result of our blind tasting at the society’s February event.

The winning wine – Columbia Crest 2013 H3 Cabernet Sauvignon, retail price only \$10.99. Scoring 2nd was Spring Valley Vineyard 2012 Derby Cabernet Sauvignon at \$50.00.

From our blind tasting, CAN we conclude that (1) Washington wines are superior to those of California and France or (2) that our society members have a palate that prefers the flavors of wines from our region? You judge.

What we can be certain of, from the comment sheets, is that society members and guests enjoyed the format and would like to see more blind tasting events.

A special thank you to Gregg McConnell, who did a fabulous job as our moderator leading us through the tasting, and to Ken and Cher Case, event co-chairs, for their help in organizing the event.

Here are a few comments that sum up the tasting: *Speaker was excellent; Gregg very good – H3 rocks; Food was Great!; Keep up the good work! You all do such a good job!; and, Very interesting – liked the comparison.* ♦

Taste Back: Best of the Festival Wine Dinner

Marjorie Casper
Member, TCWS

Because this is one of my favorite society events of the year, I find myself a bit prejudiced. Interestingly, however, when I went with event hosts Dolly and Kurt Ammann to pick up some of the wines for the January dinner, I must say I was a bit disappointed tasting them at the wineries; but at the dinner, I changed my mind completely! The pairings were so excellent with the food that I personally found them delicious. It appears others agreed with me from the comment cards I received.

Our “greeting wine,” the Treveri Cellars Brut NV Blanc de Blancs, set the stage for a wonderful evening that seemed to be enjoyed by everyone. Kiona Vineyards & Winery 2013 Estate Red Mountain Reserve was a definite favorite but was closely followed by the Plumb Cellars 2011 Estate Sangiovese. Both received resounding approval. Then, too, the Gordon Estate 2013 Gewürztraminer Ice Wine served with the dessert was delightful as well.

Were there palate differences among guests? Of course! For example, when host Dolly Ammann asked guests which wine they preferred with the entrée, the 2015 Tri-Cities Wine Festival Best of Show Brian Carter Cellars 2011 Byzance or the Kiona, more guests preferred the Kiona. This was the festival runner-up to the Byzance. As Dolly pointed out, those who preferred the Kiona “disagreed” with the judges, but that’s OK!

Almost everyone wrote how much they enjoyed having place cards with their names at the tables. Having these not only allowed people to renew friendships but in some cases, new members were able to find those who made them feel very welcome in the group.

The Tri-Cities area is usually so casual in its dress code; therefore, it was fantastic to have a place where one could “dress up” somewhat. Many attendees commented that the dinner was such a great experience that they would like more events in a similar vein. However, many also expressed that once a year made it so special they felt it was sufficient.

The service during the evening was superior! The Meadow Springs Country Club staff went out of their way to accommodate everyone ... even those of us who inadvertently arrived early to ensure a parking place.

All in all, the entire evening was such a spectacular, triumphant, success that I believe those who attended are looking forward to the same exceptional and exciting occasion in 2017. Finally, many thanks and much appreciation to Dolly Ammann. She graciously and expertly engineered another delightful evening. ♦



Annual Meeting & Pinot Noir, “Part Deux”

Randy Schreiner
TCWS Director, Event Co-Chairman

What do you think of when you think of May – the start of spring and warmer weather, May flowers and, maybe, the wine society’s annual meeting? Well, did you know it is also Oregon Wine Month? With this in mind, what a perfect time for our Pinot Noir, “Part Deux,” tasting right after the society’s annual meeting!



Mark your calendars for **Saturday, May 14, 1:30 to 4:00 p.m., Tri-City Country Club, Kennewick**. The annual business meeting will start at 1:30 p.m. The wine tasting will be from 2:00 to 4:00 p.m. The Club’s director of hospitality, Sarah Barnes, is preparing a menu of “light-fare” to accompany the wine flights.

For members wanting to attend just the meeting, reservations are not needed, and there is no cost. However, members wanting to attend the tasting MUST have a reservation. Cost to attend the tasting and other details are still being finalized. The reservation coupon will be in the April and May EVOEs.

But looking ahead, those attending the tasting will be treated to a sampling of Oregon Pinot Noirs from both long-established wineries and a couple of “up and comers.” In addition, we are planning to have Pinots from 3 areas of New Zealand, plus a surprise wine!

Last year was the 50th anniversary of the first Pinot Noir planting in Oregon’s Willamette Valley. We celebrated this anniversary with the society’s September Pinot Noir event. The feedback we received from many attending that event was to have a “Part Deux.” So, we are! Mark your calendars for **Saturday, May 14**, and help us celebrate Oregon Wine Month. ♦



Event Sign-Up Coupons

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

Tempranillo: A "T, C & C" Event Sunday, March 20

Members: \$50 Guests: \$55

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

Wines from Mackey and Rasa Vineyards Sunday, April 17

Members: \$42.50 Guests: \$47.50

Event Limit: 45

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

2016 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; 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.tricitieswinesociety.com. ♦



NOTE CHANGES* 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

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

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. ♦

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



*Picoul grapes (Source: By JPS68 via
photoshop (Ampélographie Viala et
Vermorel) [Public domain], via
Wikimedia Commons)*

Save The Date Washington Varietals ~ What's New

Ken Robertson, in the winter 2015 *Wine Press Northwest*, talked about new wine varietals in Washington. "Innovation is the byword in the Northwest world of wine as we enter 2016 ... New varietals pop up almost faster than we can learn to pronounce them, let alone understand just where they originated, what they should taste and smell like ..." You will have the opportunity to learn about and taste some of these newer, less common, varietals at the Tri-Cities Wine Society's Friday, June 10, event at Anelare Winery.

Think "Picpoul." What is that you say? It is a white varietal grown primarily in the Rhône Valley and Languedoc regions of France as well as Catalonia, Spain, and now in small quantities in Washington State. At the June event, we will taste this wine and other less-common varietals, some of which you may recognize and others maybe not. Broaden your experiences – try something different, something other than the usual Cabernet, Merlot, Syrah, Chardonnay, etc. So, save the date! ♦