



COMING EVENTS

Sunday, March 18

Sippin' Cider

Sunday, April 29

Syrah: Washington vs. The World

Sunday, May 20

Annual Meeting & Festival Wine

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Sippin' Cider

Mary Peters

Member, TCWS Board of Directors, Event Chairman

Get ready for cider tasting – **Sunday, March 18, 1:00 to 3:00 p.m., d's Wicked Cider Co. tasting room, Kennewick.** Yes, a location change! Yes, cider! And, yes, cider and the wine society as cider is a fermented beverage starting with fruit juice and yeast!

Cider is made all across the U.S., but it is also made around the world. Many countries have cider traditions that date back centuries, and the names and styles vary widely. For example:

Sidra (Spain) – very dry cider that is traditionally poured directly into the glass from a pitcher held high above the head by the escanciador.

Cider (United Kingdom) – longtime makers of cider.

When the Romans arrived in 55 B.C., they found the locals making cider from apples growing there.

Cidre (France) – Normandy and Brittany are the areas that make the most cider. It is sweeter and lower in alcohol than other ciders in the world.

Apfelwein (Germany) – made in the Hesse (Hesse) region, this is a still cider with 5-7 percent alcohol. Because of its tartness, it is often mixed with orange juice.

Cydr (Poland) – this country is the largest producer of apples in Europe and cider is growing in popularity. Poles prefer their cider sweet.

Sidra (Argentina) – is popular with the middle class during holidays as a substitute for expensive Champagne. It is often mixed with pineapple juice to make Ananá Fizz.

Most (Austria) – has the largest contiguous area of pear orchards in Europe. Most of this country's cider is made from pears.

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Syrah: Washington vs. The World

Tony Pennella

Member, TCWS Board of Directors, Event Chairman

At our society's 2017 annual meeting in May, we asked members to complete a survey to get their input for our proposed 2018 programs. The input was extremely positive and helpful! Two suggestions tied for first place – a Syrah comparison and Washington wines vs. the world. So, our April event will combine those 2 program ideas when we present: **Syrah: Washington vs. the World, Sunday, April 29, 2:00 to 4:00 p.m., CG Public House, Kennewick. (NOTE: this is a date change from the February EVOE.)**

We will taste and compare 6 Syrahs in 2 flights – 2 from Washington and 4 from around the world – from France, Australia, South Africa and Mexico.

Some of the world's best and most expensive red wines are grown in France's Northern Rhône region. Syrah is the only red grape variety allowed in this region. While the appellations of Côte-Rôtie and Hermitage are the most famous Northern Rhône appellations, producing excellent and expensive wine, the region has 4 other appellations – Condrieu, Château-Grillet, Saint-Joseph and Crozes-Hermitage.

The Crozes-Hermitage is the Northern Rhône's largest appellation. Established in 1937 and located on the 45th parallel on the Rhône River's left bank, its vineyards are mostly flat, composed of thick layers of pebbles from different glacial periods, mixed with red clay and spread out south and east of the Hermitage hill. (Source: *The Wine Bible & rhone-wines.com*)

For our tasting, we have chosen a wine from the Crozes-Hermitage appellation – the **2014 Domaine des Remizières "Cuvée Christophe."** This wine is 100-percent Syrah, and rated 90 points by both Robert Parker, and

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March 2018

President's Message

Ted Davis, TCWS President



March is Wine Month

Time to celebrate – March is Washington State Wine Month! Wineries and retail outlets will have “special sales and events” throughout the month. It’s a great time to restock your wine cellar and save money at the same time during this annual event.

Wine and Chocolate Pairing

For those who love pairing chocolate and wine, here are some pairings you might want to try. White chocolate: late-harvest or ice wines, or a Riesling. Milk chocolate: Port, Madeira or Merlot. Dark chocolate: Port, Zinfandel or Cabernet Sauvignon. Chocolate with nuts, including peanut-butter cups: Madeira or Tawny Port. Chocolate with berries: sparkling wines or Ruby Port. Chocolate with mint: Cabernet Sauvignon, Cabernet Franc or Shiraz. (Excerpted from aboutfood.com)

Easter Candy and Wine Pairings

Marshmallow Peeps – a sparkling wine, e.g., an off-dry Prosecco or demi-sec Champagne. Jelly Beans – a citrusy wine with a hint of sweetness, or an off-dry Riesling or Chenin Blanc. Cadbury Crème Eggs – an orange Muscat stands up to the unique texture and sweetness of the milk chocolate that encases the creamy filling as in a real egg. For other chocolates, see the wine and chocolate pairings above. (Excerpted from Stephanie Miskew, Fox News)

March Wine Quotations

- I love everything old: old friends, old times, old manners, old books and old wine. (Oliver Goldsmith)
- Champagne, if you are seeking the truth, is better than a lie detector. It encourages a man to be expansive, even reckless, while lie detectors are only a challenge to tell lies successfully. (Graham Green)
- When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking. (Alexis Lichine)

Wine Trivia for March

- The University of Pennsylvania has found the Chinese may have been making wine as early as 6000 B.C. This is due to evidence of tartaric acid found on shards of Chinese pottery. Tartaric acid is an organic acid found in wine.
- The vintage year isn’t necessarily the year the wine was bottled. For example, in the Northern Hemisphere, white wines may not be bottled in the same year the grapes were picked.
- Table wines have an alcohol content between 7 and 14 percent by volume. (From professorshouse.com)

Drinking Wine and Glass Size

There may be an easy way to limit how much wine you drink – drink from a smaller glass. A University of Cambridge scientific study found drinking wine from larger glasses encourages people to drink more wine and more quickly. The study, conducted over a 16-week period, used 8-, 10- and 12-oz. glasses. Results found that increasing the size of the wine glasses, even without increasing the amount of wine, leads people to drink more wine and more rapidly. One possible reason is that large glasses changed the perception of the amount of wine consumed. Another possibility is that larger glasses increased the wine’s aroma and flavor leading to more consumption. So, if you are having a party, using smaller glasses may result in your guests not guzzling your entire wine cellar! (Excerpted from Newser, Arden Dier) ♦



Welcome New Members!

Kathy Dee & Pietro Martinelli

We look forward to having you join us at 2018 events!

2018 Coming Events

March — Sippin’ Cider Tasting

April — Syrah: Washington vs. The World

May — Annual Meeting & Award-Winning Wines

June — An Afternoon in the Vineyard

July — Bastille Day Party

August — Rosé of Many Kinds

September — Albariño

October — Rhône-Style Wines

November — 40th Annual Tri-Cities Wine Festival & Volunteer Party

December — Holiday Party & Fortified Wines



Join us on
Facebook

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Sippin' Cider

So, what will our society's cider and food pairing event look like? Again, a venue change – the event will now be at d's Wicked Cider Co.'s tasting room in Kennewick. This is also home to Sun River Vintners. To start guests can choose between a kir made with cassis and cider, or a mead. Then, there will be 2 flights with 4 ciders in each; and, of course, food! As cider is very food friendly, guests will be asked to find their favorite pairing!

There will be a gouda pastry; 2 crostini one of caramelized onion jam, ricotta, roasted tomato and a second with roasted apple and cheese crumbles; pâté with pickled shallots, Brie on croutons with cider reduction; and a butternut squash arancino. All of these skillfully prepared by Chef Amy Davis.

And, to further enhance our experience and learning about cider, Daniel Washam, co-owner of d's Wicked Cider, has offered to provide guests a tour of the company's cider operation.

So, to get you thinking before our event – traditional cider apples when eaten fresh are bitter and don't really taste like a normal "lunchbox" apple. There are thousands of named apple varieties and most are ugly, have skin like potatoes, with knobs, and are mealy-fleshed and bitter. In 1903 the England-based Long Ashton Research Station began to categorize apples. Professor B.T.P. Barker created 4 categories of apples: sweets, sharps, bittersweets and bittersharps. (Source: [Snowdrift Cider Company website](#))

Sweets – these are most grocery store apples such as Honey Crisp, Gala, Golden Delicious, McIntosh. Not much acid. These produce a weak, flavorless cider. These apples are readily available and cheap so are often used to make mass-produced cider. This cider is sweetened to taste more like commercial apple juice and often flavored.

Sharps – these apples are often associated with cooking. They are sometimes blended with other apples in cider making. Examples: Granny Smith and Bramley.

Bittersweets & Bittersharps – these are preferred for cider making yet few people have heard of these varieties. Examples are: Medaille d' Or, Yarrington Mill, Bulmer's Norman and Kingston Black.

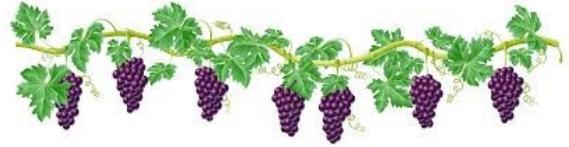
Then, too, there are various cider styles. Examples:

Dry – the serious cider-drinker's choice with less than 0.5- percent residual sugar. Often these are quite tannic, with a pronounced acidity. Some are aged in oak barrels and can be still or carbonated.

Off-Dry – slightly more body with 1-to-2-percent residual sugar. These still have a tannic quality and bright astringency as with dry ciders but begin with a smoother mouthfeel and richer flavor.

Semi-Dry & Semi-Sweet – this is the catch-all category for ciders above a 2-percent residual sugar. These have a solid body and a hearty, pronounced, apple flavor.

Farmhouse Cider – in England these are often fermented with wild yeasts and possess high ABVs (alcohol by volume) of up to 12 percent. In America, these are referred to as table ciders as they have a lower astringency and earthy flavor profile. (Source: [chrislehault.com](#)) ♦



An Afternoon in the Vineyard

Chuck and Sue McCargar
Members, TCWS Board of Directors
Event Co-Chairmen

If you haven't already done so, mark your calendar for **Saturday, June 16, for an afternoon visit to the Gifford Vineyard in Benton City!** Owners Paul and Candy Gifford will lead us on a tour of their vineyard.

Adjoining the Red Mountain AVA on its western edge, the Gifford's first vineyard plantings were in 2015. They now have about 4 acres with Grenache, Mourvèdre and Counoise grapes. These varieties are typically from France's southern Rhône Valley.

Grenache is the dominant variety in most southern Rhône wines, especially Châteauneuf-du-Pape where it is typically more than 80 percent of the blend. Mourvèdre and Counoise are also players in the southern Rhône but may not be as well known.

Some people only grow grapes, some only make wine and some do both. Some consider winemaking the "romantic" side, and the wine society typically focuses on wine characteristics at its tastings. However, how much do we know about vineyards, including their care and maintenance, and problems? Then, too, what goes on before wine gets into your glass?

The vineyard is critical to producing grapes that yield good wine. What effect do growing conditions and size of berries have on wine? Why did the Giffords choose to just grow grapes? And, why did they choose these varieties?

During our vineyard tour, and throughout the afternoon, we will get answers to these questions and more. We will learn about the Giffords' experiences in starting up a new vineyard, growing grapes and marketing the harvest. They will surely have some good stories to tell!

But, let's not forget about wine! While in the vineyards, we will taste these 3 varieties as we observe the vines. Then, there will be time to relax, learn more and have more wine accompanied by food to snack on.

More details will be revealed in coming EVOEs! ♦

Sippin' Cider

Event Chairman: **Mary Peters**

Date: Sunday, March 18
Time: 1:00 to 3:00 p.m.
Location: d' Wicked Cider Co., tasting room
9312 W. 10th Ave., Kennewick
Price: Members, \$35; Guests, \$40
Limit: 36
Type: Casual; educational
Bring: A desire to try something new!
Cutoff date: **Tuesday, March 13**
Cancellation Policy: For a full refund, cancellation must be made by phone to Mary Peters, 375-7765, on or before **Tuesday, March 13.** ♦

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Syrah: Washington vs. The World

Wine Spectator, which described it as “inviting, with warm ganache and steeped plum and blackberry aromas and flavors, backed by espresso and warm fruitcake notes on the finish.” It has spent 15 months on oak and the grapes were grown on sloped vineyards with limestone clay gravelly soils.

Our Australian wine is the **2016 Two Hands Gnarly Dudes Shiraz**. This wine is from the Barossa Valley in South Australia – Australia’s wine state, with the Barossa Valley its best wine district. The valley’s hot and dry climate, and old vines, produce the distinctively rich, full-bodied Barossa Shiraz. (Source: *The Concise World Atlas of Wine*) Aged 12 months in French oak, and rated 93 points by *Wine Spectator*, it is described as “gorgeous purity and [its] silky tannins set the stage for kirsch, blueberry syrup, white chocolate and espresso flavors. Complex and generous, with an epic finish, where the harmonious flavors linger.”

Our South African wine is the **2015 Bryan MacRobert “Abbotsdale” Shiraz Swartland**. It is 90 percent Shiraz with 5 percent each of Cinsault and Mourvèdre. The grapes were grown on dry-farmed bush vines with organic farming and minimal-intervention winemaking. (Source: *K&L Wine Merchants*) Robert Parker gives it 92 points in *Wine Advocate*, and describes it as having “a slightly reserved bouquet with mulberry, black fruit and earthy aromas with just a touch of wild mint. The palate is medium bodied with ripe tannin, crisp acidity and quite an elegant finish with clove and black pepper lingering on the aftertaste. It leaves you wanting another sip.”

South Africa’s wine-growing region is mainly in its cape region with its Mediterranean-like climate cooled by the cold Benguela Current from Antarctica. The Swartland district north of Cape Town is home to South Africa’s most admired vineyards and is a major producer of Shiraz. (Source: *The Concise World Atlas of Wine*)

Our next around-the-world selection may surprise you as it is from our southern neighbor, Mexico. I have traveled to Mexico for many years, and for many of them, I have found Mexican wine to be uninspiring; but, over the past few years, I have tried many wines from Mexico’s prime-growing area, Valle de Guadalupe, and have been very impressed. In January my wife, Marie, and I, along with wine-society members Lois McGuire and Ken Kramer, spent a week in Baja California visiting the wineries of Valle de Guadalupe. The October 2017 *Sunset* magazine describes the valley as having “cutting-edge, new, tasting rooms; world-class, open-flame cooking; and, stunning hotels [that] are making northern Mexico’s Valle de Guadalupe the hottest spot in the west for a wine-fueled adventure.”

We toured many of the valley’s wineries. Among our favorites were Monte Xanic, L.A.Cetto and Bodegas de Santo Tomás. We found many exceptional, moderately priced wines. At Santo Tomás, one of the valley’s oldest wineries, we found our Syrah – the **2014 Santo Tomás**. This 100-percent Syrah has flavors of “red fruit, spices and caramel, firm tannins, medium and enjoyable acidity, fruity, smoked and toasted notes.” We thought it would be fun to add this wine to our event. (To find Baja’s wine valley, take the scenic toll road, highway 1D, from the border and drive

a couple of hours toward Ensenada. Just before Ensenada, turn east and you are there.)

As for our Washington Syrahs – the selections are still being finalized as this newsletter goes to press. Details will be in the April *EVOE!*

In summary, you don’t even have to pack your suitcase to enjoy this world tour! Further, as I anticipate a sellout, and we are limited to 48, I encourage you to sign up early so you don’t miss out. ♦

Syrah: Washington vs. the World Event Chairman: Tony Pennella

Date: Sunday, April 29
Time: 2:00 to 4:00 p.m.
Location: CG Public House
9221 W. Clearwater, Kennewick
Price: Members, \$45; guests, \$50
Limit: 48
Type: Casual, educational, sit-down tasting
Bring: An open mind
Cutoff date: **Tuesday, April, 24**
Cancellation Policy: For a full refund, cancellation must be made by phone to Tony Pennella, 783-9919, on or before **Tuesday, April, 24**. ♦

Board of Directors Openings

The Tri-Cities Wine Society Board of Directors has several openings due to retirements and moves from the area. The board meets monthly, typically for 2 hours, to review events, finances and other items that contribute to the society’s success. **Being a wine expert is NOT a board requirement**, but rather, be someone who enjoys wine, and/or who wants to learn more about wine, the wine society and its wine festival, and who enjoys being around others with like interests. **It is a fun group!**

If you are interested, potentially interested, have questions, and/or want to learn more, please call Vice President Dolly Ammann, 420-4712; Secretary Sue McCargar, 627-2210; or, President Ted Davis, 627-2615. ♦

Annual Meeting, Award-Winning Wines Ted Davis, TCWS President, Event Co-Chair

The society’s annual meeting, and monthly wine event, will be **Sunday, May 20, Horn Rapids Golf Course Clubhouse, Sage Room Banquet Center, 1:30 to 4:30 p.m.** The afternoon will start with the annual business meeting, a society bylaw requirement, which will take about 30 minutes. All members are invited to the meeting. **Note: there is no cost to attend just the meeting.**

Then, as at last year’s meeting, we will have a selection of award-winning wines from past Tri-Cities Wine Festivals, catered appetizers, and a fun, interactive activity. Also again during the program, we will solicit suggestions for future society events. ♦



Event Sign-Up Coupons

Sippin' Cider
Sunday, March 18
Members: \$35; Guests: \$40

Limit: 36
Number of members 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

Syrah: Washington vs. The World
Sunday, April 29
Members: \$45; Guests: \$50

Limit: 48
Number of members 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

2018 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* _____

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

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

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. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; 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 Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



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!

carolynnewammann@gmail.com

This newsletter is also available on the
web at www.tricitiewinesociety.com



Save the Date Bastille Day Party Saturday July 14

Join us for a special party to salute and enjoy the wines of France. You will taste pairings of French wine and food from the most important wine regions of France.

Mark your calendar and watch for more information in future *EVOEs*.
Vive la France! ♦