



Online at
www.tricitywinesociety.com

COMING EVENTS

Sunday, May 19
Annual Meeting: Upper Yakima Valley Wines

Sunday, June 23
A Leonetti Vertical

Sunday, July 21
Sauvignon Blanc Around the World

INSIDE THIS EDITION

Annual Meeting: Upper Yakima Valley Wines	1,3
A Leonetti Vertical	1,4
President's Message	2
Award-Winning Wash. Cab Sauv Blends	3
Sauvignon Blanc Around the World	4
Sign-Up Coupons	5
Be a Winemaker for a Day	6

Annual Meeting:
Upper Yakima Valley Wines
Scott Abernethy/Jen Kuklinski
Members, TCWS Board of Directors; Event Co-Chairs

May is here, so shortly, 13 wineries from the Yakima Valley between Grandview and Naches are scheduled to come to the Tri-Cities to pour their wines at our Society's May event, **Upper Yakima Valley Wines, Sunday, May 19, from 4:30 to 7:00 p.m., The Country Gentleman, Kennewick**. The mini wine-festival format includes wineries in and sourcing grapes from the Columbia and Yakima valleys AVAs, with many coming from the smaller appellations of Snipes Mountain, Rattlesnake Hills and Naches Heights. The diverse terroir among the AVAs should result in a broad and interesting assortment of flavor profiles for the event's more than 2 dozen wines.

As we wrote in last month's *EVOE*, prior to the tasting, please plan to join Tri-Cities Wine Society President Ted Davis for the Society's short annual meeting. There will be a recap of 2012 Society activities, an update on current activities and a look ahead. And yes, there will be an entry wine to enjoy during the meeting, which is open to all Society members; reservations are not needed nor is there a cost to just attend the annual meeting. However, for planning purposes it is helpful to know if members are just going to attend the meeting.

Immediately following the meeting, **Todd Newhouse of Upland Estates** will give a brief presentation on the 30-year history of the Yakima Valley AVA. We will then convene in The Country Gentleman's event room for the mini festival. The format will be similar to the Society's annual fall wine festival. Representatives from each winery will pour a variety of wines, interface with attendees, answer

A Leonetti Vertical
Chuck and Sue McCargar
Members, TCWS Board of Directors; Event Co-Chairs

Now is the time to sign up for this very special vertical tasting: **5 years of Leonetti Cabernet Sauvignon, 2005 – 2009**. Leonetti Cellars's Figgins family describes themselves as farmers, in the purest sense of the word. To make the best wines, the finest winemakers spend far more time in their vineyards than cellars.

Leonetti wines come primarily from three unique vineyard sites, each chosen for its ability to deliver world-class fruit from careful labors. Each of the estate vineyards – Mill Creek Upland, Loess and Seven Hills – was chosen for its unique soils, slopes, aspects and mesoclimates. The soil of Seven Hills, at the south end of the Walla Walla Valley, is Ellisford Silt Loam. This soil is "lighter," meaning it has a higher sand content and less clay than the other two vineyards. The soil structure provides very high-tone floral



(Continued on page 3)

(Continued on page 4)

President's Message

Ted Davis, TCWS President

Why Vintage Matters

A wine's vintage, the year the grapes were harvested, is key information on a wine label. The same producer, the same grapes sourced from the same vineyard, the same winemaker, can still result in wine totally different each year. The biggest affecter – weather.

Many consumers don't pay much attention to this and purchase the same wine from the same vintner year after year, not noting any changes. However, grape varieties are affected by weather in many ways. Riesling, for example, thrives under cooler climates. If there is a particularly warm, dry season, the vintage may suffer. A vineyard manager can mitigate off years via canopy management, watering, timing the harvest. A winemaker's tools include varying the yeast type, time on the lees/racking, type of fining and blending.

What about non-vintage wines? Most sparkling and fortified wines are "non-vintage." These wines are blended to strive for consistency and specific characteristics.

So when you think vintage, consider a region's weather pattern and use the yearly updated vintage charts published in paper format or found on the Internet.
(Excerpted for Stacy Slinkard, [About.com](#))

Wine Quotations

- Wine rejoices the heart of man and joy is the mother of all virtues. (Johann Wolfgang von Goethe, 1771)
- And the vine said unto them, Should I leave my wine, which cheereth God and man ... (Judges, 9:13)
- It is better to hide ignorance, but it is hard to do this when we relax over wine. (Heraclitus, c.540 -480 B.C.)

Verticals

Verticals show how wines age and the effects of climate, etc. A vertical tasting offers a chance to compare the same wine over a span of years. Most vertical tastings include at least 5 vintages, but they don't have to be consecutive years. Getting detailed winemaker notes regarding climate and production practices can only enhance the experience. This allows tasters to compare and contrast the specific product. Often a vertical tasting will include several food courses. This demonstrates how the same food can affect a wine's characteristics.
(Excerpted for Ken Robertson, Wine Press Northwest) ♦

Fining

The crystal clarity of a wine is a combination of procedures done prior to bottling. Almost all wines have been racked, a process that gradually removes sediment left after

fermentation. Even after this, some sediment will remain suspended in the wine. Fining agents will remove this. Examples of agents: egg white; tannin; gelatin; and, casein. Most winemakers believe some fining helps retain the naturalness of the vintage. Wines labeled as "unfiltered" have not gone thru this process. (Excerpted for Ken Robertson, Wine Press Northwest)

Wine Fact

One ton of grapes makes about 60 cases of wine, or 720 bottles. One bottle of wine contains about 2.8 pounds of grapes. (Joseph Robert/Margaret Rand, KISS Guide to Wine)



Welcome New Members!

Gregg & Diane McConnell

EVOE Redesign In Progress
See new sign-up coupons on page 5

Announcement!

New Society Website Ready to Launch
www.tricitieswinesociety.com

A fresh new look. User-friendly navigation. Updated with the latest information about Society events. And, the biggest change – ALL information about the Society's annual public event, the Tri-Cities Wine Festival – now at one site.

We have taken significant time to think through what our business is and how we communicate. By combining the Tri-Cities Wine Society and Tri-Cities Wine Festival web sites, we offer our members, partners and the general public a forum for interaction. So, whether for a member, potential member, winery partner or local organization, everything is in one place, easy to use, simple to navigate.

Through the redesign process, it has been our goal to create an accurate depiction of Tri-Cities Wine Society that is not only direct and informative, but also inviting and engaging. Therefore, we would appreciate your thoughts on how our efforts resonate with you.

Further, please stay tuned over the next few months as we will be releasing more features. Be sure to join our guest list, and receive our e-mails and tweets. Like us on Facebook and join our growing number of social media fans.

We hope you will enjoy browsing our new site, finding more options and information each time, and that it will be yet another tool for strengthening our Wine Society's communication. ♦

(Continued from page 1)

Annual Meeting & Upper Yakima Valley Wines

questions, and provide information about the wineries and wines.

Starting in Grandview and heading west, here are the wineries currently scheduled to pour at the event: **Parejas Cellars; Yakima Valley Vintners; Steppe Cellars; Cultura Wine; Two Mountain Winery; Upland Estates; Windy Point Vineyards; Treveri Cellars; AntoLin Cellars; Gilbert Cellars; JB Neufeld; Naches Heights Vineyard; and, Southard Winery.** Each winery will pour at least 2 wines.

Many of the wineries have already revealed what wines they will be offering, while others prefer the element of surprise! However, as a teaser, you can expect: Albariño; Cabernet Sauvignon; Cabernet Franc; Nebbiolo; Riesling; Rosé; sparkling; and, several red and white blends. A list of all wines will be distributed to help guide attendees in their tasting adventure, and in ultimately selecting the event's "People's Choice" wine.

While we taste, The Country Gentleman will provide a variety of food buffet-style, including: meatballs; poached salmon; a spinach-artichoke dip with bread; stuffed mushrooms; roasted corn and gouda brochette; Greek anti-pasto; hummus and pita bread; cubed meats; and, a tri-tip carving station.

The cost, \$40 for members, \$45 for guests, which includes all wine and food. The limit for the mini festival is 60, and we're already more than halfway there! So, complete the event coupon and mail it soon! Don't miss out.

Finally, we'd like to again state that the mini wine festival is a wonderful event for introducing prospective members to the Wine Society – good wine, food, friends – the perfect combination for learning and enjoyment! ♦



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. (Meeting at 4:30, event at 5:00)
Location:	The Country Gentleman Restaurant 9221 W. Clearwater Ave., Kennewick
Price:	Members: \$40; guests, \$45
Limit:	Unlimited for meeting; 60 for mini wine festival
Type:	Educational: meeting (sit down); Learn about the 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. ♦

Taste Back – Award-Winning Washington Cabernet Sauvignon-Based Blends

Mary Binder

Member, TCWS Board of Directors

Splendid! Outstanding! Fantastic! Just some words guests used to describe to me their impressions of the Society's April event! Add to these the numerous "do it again" and "schedule more like this" comments and it's even easier to say, yes, a very successful, sold out, Society event!

Sunday, April 21, truly was a beautiful late-spring afternoon at the Tri-City Country Club! For those who know the view from the Club's main dining room, it is one of the best in the area, especially at this time of year. Then, add wonderful wines, specially chosen and prepared appetizers, camaraderie, warm and welcoming hosts, attentive Club staff, and yes, the was a success.

It also was a GREAT example of how palates differ! In reviewing the comment sheets, it was easy to conclude there was something for everyone. While a particular wine, food, or wine and food pairing worked well for some guests, for others, they brought the opposite reaction. Then, too, several guests commented that they enjoyed all the wines and all the food, and just couldn't pick favorites! So, again, something for everyone. That's good!

But with that said, the comment sheets did reveal some wine and food preferences. For wines, Barrister Winery's NV Barristers Block Red Wine and the 2009 Quilceda Creek Vintners Red Wine were definite favorites. As for the tapas, favorites were the roasted butternut squash soup, tenderloin tip bites with thinly sliced potatoes sprinkled with sea salt, and the Cougar Gold cheese.

Guest speaker Greg Lipsker, co-owner of Barrister Winery – and a great supporter of our Tri-Cities Wine Society – provided insights into the blending process, the "fun part" as Greg said. What became clear from his comments was that there is a very wide range of factors and many decisions involved in creating a blend. Greg discussed everything from using leftover inventory to correcting something with a vintage, creating consistency in style, field blends, and vintage vs. multi-vintage wines, etc., as factors in making a blend. However, bottom line, Greg said they "really go by how it tastes!"

It was also especially nice to see some of the Society's newer members at this event, including very new members and first-time attendees! "We enjoyed our first event!" and "Very nice for a first-time event attendee" ... helpful and appreciated comments for the event co-chairs, Lois McGuire and Ken Kramer, and the Society's Program Committee.

So, to Lois and Ken, "thank you for all your hard work," as one first-time attendee wrote. Even though you had to spend "many long hours tasting to get here," yes, it was worth your efforts! Further, while Washington State's Cabs "may not be great by themselves," according to some wine judges, the state does have some "great blends." And, ultimately, that supports something Greg said – the blend is "greater than the sum of its parts." ♦

(Continued from page 1)

A Leonetti Vertical – The Wines and Vines

aromatics and beautiful red fruits. The wine's structure mirrors that of the soil, being less tannic and quite feminine. Both Loess and Mill Creek Upland vineyards are made up predominately of Walla Walla Silt Loam. This soil is very deep, heavier, but still very well drained. The soil's impact on the wine imparts black fruits, very dense in structure and masculine. (Source: www.leoneticellar.com)

Now on to the wines. Our speaker is Gary Figgins, founder and owner of Leonetti Cellar. Gary will help guide us through the different vintages of his stunning wines as we taste. After tasting the wine by itself, we will taste it with food. More about this next month.

It is the combination of grapes from the estate vineyards that gives the Cabernet its character. The Leonetti wines we will taste are predominately Cabernet Sauvignon, plus some Merlot, and a bit of Carménère and Malbec. To tantalize your taste buds, below are some tasting notes on these wines. (Source: Leonetti Cellar web site) More complete notes will be available at the tasting. *Wine Spectator* ratings are in parentheses.

2009 – *Dark as night, an absolutely explosive nose of ripe red and black fruits, licorice, coffee, cassis and pine boughs. Palate is gorgeously plush, rich, dense, long and loaded with fruit. Tannin is smooth and ripe, finish lasts forever. A very flamboyant yet balanced Cabernet. (WS 91)*

2008 – *Seductive color saturation to the rim. The nose is an exotic array of spices, dried herbs, lavender, charcuterie, mocha, cassis, vanilla, and ripe red and black fruits. In the very distant background, there is a lovely note of mint. The wine has incredible density, with very ripe tannin that is suave on the palate. The finish is ultra long and pleasant. (WS 93)*

2007 – *Very dark to the rim and a complex aroma of cinnamon toast, red and black fruits, Christmas spices, nutmeg, coffee and a hint of gun powder. On the palate it has very long, fine-grained, slightly chalky tannins, perfect acid balance, and a beautiful glycerin feeling that gives it tremendous length in its finish. (WS 91)*

2006 – *Initial nose is blueberry compote, blackberries and a whiff of pine resin behind the classic Cabernet note of cassis. Additional layers include tobacco, more black fruit and vanillas after the wine is open a while. The palate is gorgeous with a lush, mouth-coating texture. The tannin content is high, but very ripe, fine-grained and long. The wine finishes with an endless glycerin sweetness. (WS 90)*

2005 – *A very dark wine with classic elements of cassis, pine tar and cedar, crushed red and black fruits, cranberries and bright, high-tone floral notes. The palate is lush and fat yet elegant, balanced by wonderful acidity. It finishes with perfectly ripe tannin that carries the wine across the palate. (WS 92)*

Don't miss this opportunity to taste and learn about these world-class wine. Based on past experience, this event will sell out early, so don't hesitate – sign up now! ♦

A Leonetti Vertical

Co-Chairmen: **Chuck & Sue McCargar**

Date: Sunday, June 23
Time: 4:30 to 6:30 p.m.
Location: Tri-City Country Club
314 North Underwood St., Kennewick
Price: Members, \$85; guests, \$95
Limit: 46
Type: Education; sit down
Dress: Dressy casual, country club attire;
NO jeans

Cutoff Date: **Tuesday, June 18**

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, June 18.** ♦

Coming Soon!

Sauvignon Blanc Around the World

Sunday, July 21



Get ready for a fun summer tasting of some excellent Sauvignon Blanc wines! At this event, explore different styles of Sauvignon Blanc from some of the most important wine regions for this varietal. Learn the characteristics of this grape variety, and how climate, terroir and the winemaker's choices influence wine style.

We are in the process of selecting the wines for this around-the-world tasting. We have chosen two so far – Cloudy Bay from New Zealand and Grgich Hills from Napa Valley. The rest of the line up will be a Sancerre from the Loire Valley of France; a dry white Bordeaux from the Graves Pessac-Leognan or Entre-Deux-Mers; an Italian Sauvignon from Collio, Friuli or Alto Adige; a Sauvignon Blanc from Chile's Casablanca region; one from South Africa's Stellenbosch; and one from our own Washington wine country.

You will enjoy some light appetizers at this event that are classic Sauvignon Blanc food pairings. There will be some door prizes as well – maybe you will be the lucky one who brings home a special bottle of wine.

Mark your calendars for Sunday, July 21. The time is 2:00 p.m., and the location – Mid-Columbia Wine & Spirits in Richland.

Look for more information in next month's *EVOE*. ♦

Event Sign-Up Coupons

Annual Meeting & Upper Yakima Valley Wines

Sunday, May 19

Members: \$40

Guests: \$45

Event Limit: 60 (Note: No limit for annual meeting only.)

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

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

A Leonetti Vertical

Sunday, June 23

Members: \$85

Guests: \$95

Event Limit: 46

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.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information, left).
- Check our web site to access the latest EVOE: tricitieswinesociety.org/web ♦



2013 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

Referred by: _____

How would you like to receive the EVOE newsletter?

E-mail (current E-mail address requested*)

U.S. mail

Both E-mail and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

E-mail 1* _____

E-mail 2* _____

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. ♦

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 tricitiewinesociety.org/web/

BLEND

Save the Date!

Be a Winemaker for A Day

August 4

Learn how wines are blended!

Then, try blending and making your own custom blend at Kestrel Vintners, Sunday, August 4, 2:00 to 4:30 p.m.

Flint Nelson, Kestrel's winemaker, will discuss general blending strategies; his philosophy of wine blending; using "pipette;" how milliliters convert to percents in a blend; and, give starting hints for creating blends.

Participants will then create several of their own blends with wine from Kestrel's barrels.

They will evaluate their blends and select what they believe is their best. Light appetizers will be available.

Remember to mark your calendar for this August Wine Society event!
More details in coming EVOEs. ♦