

EVOE

November 2013

Online at
www.tricitieswinesociety.com

Tri-Cities Wine Society



COMING EVENTS

Saturday, November 9
35th Tri-Cities Wine Festival

Sunday, December 8
Holiday Party & Scholarship Fundraiser

Saturday, January 25
Best of the Festival Wine Dinner

INSIDE THIS EDITION

Tri-Cities Wine Festival	1,3
President's Message	2
Best of the Festival Wine Dinner	3
Holiday Party & Scholarship Fundraiser	4
Taste Back: Will Work for Wine	4
Sign-Up Coupons	5
Open That Bottle Night 15	6

Tri-Cities
Wine Festival

SATURDAY
NOVEMBER 9, 2013 | 6:30 PM

THREE RIVERS
CONVENTION CENTER

November President's Message Ted Davis, TCWS President



2013 Wine Festival

Yes! The 35th Annual Tri-Cities Wine Festival, November 9, is rapidly approaching. Do you have your tickets yet? **Again this year, one price – for wine, microbrews, food, artists and entertainment!** No additional scrip required. So be sure to get your tickets for the biggest and best wine and microbrew event in the Tri-Cities. Consider inviting several friends and then compare your tasting results. Need a holiday gift for someone? Why not a ticket or tickets to the wine festival – OK, a little before the actual holidays, but maybe an option. And remember, too, there is a discount for groups of 10 or more. See page 3 for more details.



Tasting Note: The Middle Palate

A term you're likely to hear if you hang around with wine-makers long enough is "middle palate." So what is it? Winemakers are trained to make wines to create complete experience on the palate and spend time thinking where a wine will impact your palate in the first few seconds after tasting or swallowing. Zinfandel, for example, is said to be front-palate variety; Cabernet Sauvignon has an end-palate characteristic, so it impacts the finish; and, Syrah's impact

comes somewhere in the first seconds and the finish, and has a solid core of fruit. Winemakers strive for red or white blends that create a product that is pleasing to all areas and thus create a total sensation while often focusing on the middle palate. (Source: *The Wine Lovers Calendar*.)

November Wine Quotations

- Drink wine, and you will sleep well. Sleep well, and you will not sin. Avoid sin, and you will be saved. Ergo, drink wine and you will be saved. (Source: Medieval German saying)
- I love everything old: old friends, old times, old manners, old books and old wine. Source: *She Stoops to Conquer*, O. Goldsmith)

Carbohydrates: How Many in Wine

On a low-carb diet, you might want to take wine off the table. Wine contains no fat and no protein, and just about its entire not-insignificant calorie count is in carbohydrates and alcohol, which is metabolized much like a carb. Wines vary substantially depending on their alcohol content and residual sugar; but, a 5-ounce glass of dry white table may only have 1.0 to 1.25 grams of carbohydrates and a red could go up to 2.5 grams. A dessert wine or a Port could go as high as 10 grams, for only a 3-ounce serving. Is all this really bad? Many say low-carb diets may reduce calories, but often they do this by adding a frightening level of calories from fat to your daily meals. A better suggestion is sensible eating (including wine!), exercise, and consult your physician for advise if you feel the need to diet.

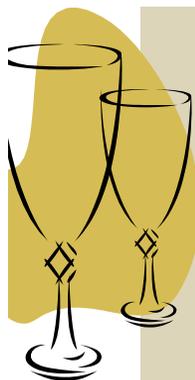
(Excerpted from: wineloverspage.com)

November Wine Trivia

The Bible has references to vines and wines throughout it. In the Old Testament, only the Book of Jonah has no reference to vines or wines. (*The Story of Wine*, H. Johnson, 2005) ♦

Members Passing

It is with a heavy and sad heart that I report we recently lost two long-time Society members – Sue Avery and Orrel Walser passed away in October. At this time, we remember the special times with them and their support to the Tri-Cities Wine Society. We wish peace for them and comfort for their families. ♦



Welcome New Members

Sue Beltz
Barry & Mary Ann Burrow
Mike & Barbara Fedoriga
Alexandria Lepper
Daniel & Kelly Sandmeier
Patricia Sime



35th Tri-Cities Wine Festival

Dolly Ammann

Member, TCWS Board of Directors

The Tri-Cities Wine Festival is just a few days away – **Saturday, November 9!** If you have not purchased your tickets, now is the time. Tickets are on sale at the Toyota Center box office. You can also buy tickets online from Ticketmaster. Because you pay more in fees through Ticketmaster, I suggest getting tickets at the box office or at the door the night of the event.

For a group of 10 or more, contact Jude Strode at The Convention Center, 509-737-3706, about discounted tickets. When you come to the Festival, Please note:

- **The ticket price is all inclusive** – enjoy wine, beer and food, all for one low price of only \$55 per person. **There is NO SCRIP at this event!**
- The Convention Center doors open at 5:30 p.m. so attendees do not have to stand outside in the cold while waiting for the event to start.
- A coat room is available inside.
- All attendees must be 21 or over. Bring a photo ID as proof because you cannot get in without it.
- The official Festival start time is 6:30 p.m. for the general public. The Festival closes at 9:30 p.m.
- **Wine Society members can enter the Festival at 6:00 p.m., ahead of the general public. Check in at the Society's information booth.**
- At the information booth you will get your souvenir wine glass, program and silent auction bidding number.
- New members can join the Wine Society that evening at the information desk and get in early at 6:00 p.m.
- About 75 wineries are expected to be participating with more than 400 wines available for tasting.
- Participating food exhibitors are excellent area restaurants or caterers that will have samples of signature appetizers to enhance your wine-tasting experience. **Again, food is included in the ticket price. No scrip!**
- Yes, a sampling of local microbrews will also be available.
- Watch for the fun and excitement as the balloons come out when the awards are presented to winning wineries.
- Browse the silent auction. With more than 100 items on display, this is an excellent opportunity to do some

serious holiday shopping and bring home some real bargains!

- Those of you who are tech savvy can access a listing of wines by varietal on your smart phone. This will be explained in the Festival program.
- Watch the Convention Center's big screen for announcements such as when the silent auction tables close and when the "Best of Show" is awarded.
- After the Festival, all the award-winning wines will be listed on the Wine Society web site.

The festival is always a fun night where you can taste and learn about our fabulous Northwest wines! I hope to see you there. ♦



A Five-Star Event



Best of the Festival Wine Dinner

Saturday, January 25

The "Best of the Festival Wine Dinner" provides a follow up to the 35th Annual Tri-Cities Wine Festival. This is the Society's premier wine and food event for 2014 where the top award-winning wines from the Festival are showcased at a multi-course gourmet dinner. It is your opportunity to enjoy the ultimate wine and food experience. The wines selected for this dinner will include wines of distinction that won the Best of Show, Best of Varietal and Double Gold. Each wine will be perfectly paired with the right dish to enhance your dining experience.

The dinner will be held at Meadow Springs Country Club. It will be an elegant evening beginning with a Champagne reception with hors d'oeuvres followed a sumptuous dinner. Last year this event sold out and had rave reviews. Mark your calendar and watch your *EVOE* for more information and event reservation coupons. This is an event you won't want to miss! ♦



Taste Back: Will Work for Wine

Richard Romanelli
Member, TCWS

Twenty-two TCWS members had some hands-on training in wine grape harvesting Saturday, October 19. They gathered on a beautiful fall morning at one of Kestrel Vineyard's Cabernet Sauvignon grape blocks near Prosser, which Roger Bates, Kestrel's vineyard manager, said had been planted in 1995. These vines were one section of a vineyard of about 130 acres planted to several varieties of grapes, beginning in the 1970s with Chardonnay and Cabernet Sauvignon.

That morning's targeted grape vines had been pruned and trained during the growing season into an upright form that exposed the grape clusters to abundant sunlight and made them easier to pick. Vineyard foreman Manual Rosas showed how to use shears to cut grape clusters off the vines without adding pieces of gloves and/or fingers. Then, the pickers got to work.

The work assignment was picking all the suitable grape clusters on both sides of four rows of vines, each row being 550-600 ft. long. With the help of Kestrel workers, who collected the harvested grapes, the assignment was completed in less than 1½ hours and yielded an estimated 1.7 tons of grapes. Foreman Rosas commended the crew of pickers for being almost injury-free, and told them they had done well for being new on the job.

Their concentrated effort had made the TCWS grape pickers thirsty, so they traveled from the vineyard to the Kestrel winery to gather information about, and sample, some of the extensive collection of wine varieties and vintages available there. That continued until it was time for lunch, which was served in a sunlit dining room and consisted of a delicious sandwich and salad combination accompanied by Kestrel wine.

By the end of lunch, the grapes that had been picked that morning had been transported to the winery and were ready to begin the process that would turn them into wine. Kestrel winemaker, Flint Nelson, invited the now-refreshed picking crew to watch "their" grapes start the journey.

It was immediately evident to the TCWS members that processing a lot of grapes these days involves using a lot of machines, some as familiar as forklifts and others, such as de-stemmers, quite specialized. In about 20 minutes, the Kestrel grape-processing crew, working together like a professional sports team, had separated the 1.7 tons of grapes from their stems and deposited the grapes and grape juice in two large fermenters. The "mixture" will be in the fermenters up to a week being monitored and having the grape skins "punched down" into the mixture of juice and skins to extract color and flavor and impart it to the mixture. The next step is to separate the young wine from the skins and put it into barrels for aging.

Winemaker Flint told the TCWS picking crew that he planned to convert the juice from "their" grapes into Cabernet Sauvignon Port wine. He suggested TCWS crew members, and their friends and neighbors, check at the winery in the latter part of 2015 to taste the fruit of their labors, and to take some home to sip and bring back fond memories of this fall's Will Work for Wine event. ♦

Holiday Party & Scholarship Fundraiser

Brrrr! There is a nip in the air, our beautiful fall colors are rapidly disappearing, and the Halloween ghosts and trick-or-treaters are behind us. BUT, looking ahead yes, we are receiving reservations for the Wine Society's annual holiday party, "Winter Frost 2013," and scholarship fundraiser for students in area enology and/or viticulture programs, **Sunday, December 8, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland. Cost: \$25.** Have you made your reservation, or at least marked your calendars? Space is limited, so we recommend reserving a space as soon as possible. Coupon is on page 5.

Guests will get to taste special Wine Festival wines, delectable food prepared by Society members, have an opportunity to spend time with other society members – and of course, participate in the fundraiser ... think, bidding on some great holiday gift baskets! If that's not enough, there will be time to do some shopping in the gallery itself, which of course, will be beautifully decorated for the holidays, as always!

Final details in the December *EVOE*, and via electronic updates. Remember the event coupon is on page 5. ♦



Holiday Party & Scholarship Fundraiser

Co-Chairmen: Les Domingos & Judy Stewart

Date: Sunday, December 8
Time: 1:00 to 3:00 p.m.
Location: Allied Arts Center & Gallery
89 Lee Blvd., Richland, WA 99352
Price: Members: \$25; guests, \$25
Limit: 48
Type: Festive casual, stand-up, limited seating
Bring: 1 wine glass per person
Cutoff date: **Wednesday, December 5**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, December 5.** (Note: prior to November 14, contact Mary Binder, 585-1393.) ♦

Event Sign-Up Coupons

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

Holiday Party & Scholarship Fundraiser Sunday, December 8

Members: \$25 **Guests: \$25**

Event Limit: 48

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

- Please keep your membership information current. If you have a change in your postal or email address, contact Scott Abernethy, membership chairman, at: 509-783-8801, or by email 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 Scott Abernethy (contact information, above).
- Check our web site to access the latest EVOE: www.tricitieswinesociety.com ♦



2013 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.tricitiewinesociety.com



Looking Ahead February 23, 2013 Open That Bottle Night 15

Question: Did you follow the suggestion in last month's *EVOE* to mark your calendar for **Sunday, February 23, for Open that Bottle Night 15**? Yes, February is still a ways away, but for those liking or needing to plan ahead – it is not to soon to mark your calendar. Again, this popular and typically sold-out event is once again returning!

Repeating from last month's newsletter, this will be the Society's fifth year participating in this worldwide event started by former *Wall Street Journal* writers John Brecher and Dorothy Gaiter 15 years ago. It is an opportunity for attendees to bring a bottle of wine and share stories about their wine. It is also a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more.

To note, the wine does not need to be expensive! However, does it need to be something you believe others would enjoy, and that you want and would be pleased to share? Yes. Along with the wines, there will be food to complement a wide variety of wines. So, back by popular demand – Open that Bottle Night 15.

More details in future *EVOEs*. Happy Thanksgiving! ♦