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**Sunday, October 21**  
*Wines from South America*

**Saturday, November 3**  
*Tri-Cities Wine Festival*

**Sunday, December 9**  
*Holiday Party & Scholarship Fundraiser*

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## Wines from South America

*Ted Davis, TCWS President & Event Co-chairman*

It's October! Meaning, if you haven't signed up for the **Society's October event – Wines of South America – Sunday, October 21, 3:00 p.m., Richland Community Center, Activity Room**, you should do it today as we expect this to be another Society sell out. Besides an entry wine, those attending will be sampling 7 very different wines, including a sparkling, from some of the most fabled South American wine regions.

The last time the Society did a South American wine and classic regional foods tasting was in 2005; a lot has changed since then. South America is now a player in the worldwide wine community with some of the most modern facilities, oldest vines and highest quality wines to offer consumers.

With that said, the wines. To welcome members and guests, and to wake up wine palates, we'll be serving a previous Tri-Cities Wine Festival award-winning wine from the Society's inventory. Then, the South American wines – listed below and with some teaser details from several Internet sources.

**From Argentina:**

**NV Spirit of the Andes Sustainably Farmed Sparkling Torrontés** – wonderful nose; fruity and floral without being overly sweet. 12.8% alcohol; 0.5% residual sugar. From organically grown grapes from a sustainably designated vineyard at 3,000 ft. elevation.

**2011 Maipé Torrontés** – from the famed Salta region, the wine has a spring nose of peaches/pears, green apple/melon and hints of jasmine. On the palate, slightly acidic with fruit; plenty of body and a long finish.

**2009 Las Perdices Reserva Bonarda** – a classic Argentinean varietal from the world-renowned Mendoza region, with grapes from a vineyard at 3,000 ft. elevation. Aromas of red fruits with touches of vanilla from 12 months

*(Continued on page 3)*

## Tri-Cities Wine Festival

*Dolly Ammann, TCWS Board of Directors*

**Join in on the fun!!! Get your ticket to the Tri-Cities Wine Festival. Tickets are on sale now.** The ticket price includes commemorative wine glass, wine tasting, complimentary hors d'oeuvres and micro-beer tasting. **Tickets are only \$55** per person and can be purchased on line at [Ticketmaster.com](http://Ticketmaster.com), at Ticketmaster outlets (Fred Meyer), by telephone at 1-800-745-3000 and at the Toyota Center Box Office next to the Convention Center, 7016 W. Grandridge Blvd., Kennewick. Business hours for the Toyota Center Box Office are Mondays to Fridays, 9:00 a.m. to 6:00 p.m. The Box Office is also open weekends on event days with extended hours.

**For groups of 10 or more, please call Jude Strode at the Convention Center, 509-737-3706, for group discount opportunities.**

Reminder: attendees must be at least 21 years of age and have a photo ID.



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# October President's Message

Ted Davis, TCWS President



## Reminder – 34<sup>th</sup> Tri-Cities Wine Festival tickets on sale – this year, ONLY \$ 55, inclusive, for all wine/beer/food tastings!

Mark your calendar for Saturday, November 3 – the 34<sup>th</sup> Annual Tri-Cities Wine Festival public tasting. New this year, microbrews! Returning – fine wines and fabulous food from local purveyors. All wine, beer and food samplings and tastings included in one ticket price, and at a reduced cost from last year! More details on page 1.

## Taking Care of the Sommelier

Visualize this non-recessionary scenario: You and a good friend have just finished a lavish dinner at a top restaurant and the entire tab is \$600. The food was \$300 and the wine, a rare trophy bottle, was also \$300. Do you tip a full 17% on the entire amount? Or, tip in full on the meal but only a reduced percentage for the wine? In other words, is it a reasonable expectation to tip the same percentage for the wine as for the food, especially if you made the selection of an unusually expensive wine to go with the meal?

There are lots of opinions on this question, and many variations round the world with many being culture dependent. Example: Europeans and Australians are bemused by the American practice of expecting diners to supplement an intentionally low wage for restaurant service, whose quality widely varies.

One argument goes that if you can afford a \$300 bottle of wine you can afford a gracious tip to the server who probably cannot most likely afford the restaurant experience of food and wine that you have just had. A variation, however, suggests that a sommelier who offered you the advantage of painstakingly earned skill and knowledge, advice and service technique earn a gratuity as much as the server who attended to the smooth pacing of your meal and the service staff who helped make it happen. On the other side, there's the argument that the sommelier or server takes no greater effort in opening a \$300 wine than a \$15 bottle, so a sliding tipping based on the price tag makes no sense. It gets even more complicated if there is no sommelier involved and the wait person has you select the wine and merely opens and serves it.

(Excerpted from [wineloverspage.com/wineadvisor](http://wineloverspage.com/wineadvisor))

(What do you think? I am leaving this one up to you reader! Ted)

Welcome New Members  
Stan Spohr & Patricia Bowersox



## Wine Definitions

- **Balance:** A favorable term used in tasting, denoting a balance of alcohol, sugar, tannin, acids and weight offering a balance of flavor.
- **Fining:** The last step before the wine goes into a bottle. A process where concentrated ingredients (egg white, bentonite, gelatin or isinglass) are added to adhere to proteins and other imperfections to help improve the wines clarity.
- **Terroir:** Originally used by the French, the term terroir has been adopted by the Western World to describe specific characteristics found in coffee, tea and wine. An extremely complex and important subject pertaining to wine – denotes how environmental factors such as region, soil, quality, air temperature, humidity levels, etc. affect the flavor quality of the final product. (Source: Ted Davis' personal notes!)

## Wine Quotation for October

- If all be true that I do think, there are five reasons to drink: Good wine – a friend – or being dry – or lest we should be by and by – or any other reason why.  
(Henry Aldrich, 1647 – 1710, English theologian/philosopher) ♦

### Seattle Wine Society – the End of an Era

Thursday, November 8, 6:00 to 9:00 p.m.,

Chateau Ste. Michelle Ballroom  
Woodinville



The grand finale for the Seattle Wine Society, saying goodbye and looking back on 35 years.

Benefitting the Historical Exhibit, Walter Clore Center

Details: [membership@seattlewinesociety.org](mailto:membership@seattlewinesociety.org)

## 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. ♦

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## Wines from South America

in North American and French oak. On the palate, smooth velvety tannins, balanced with spice notes of red fruits, chocolate and coffee.

### From Chile:

**2005 Concha y Toro 'Marques de Casa Concha Cabernet Sauvignon** – from the Maipo Valley region. 91 points from *Wine Spectator*, and a “best buy.” Layers of black currant, tobacco, with a solid structure. Well-integrated oak, tannin and acidity with long, dark finish.

**2011 Root: I Carménère** – 100% Carménère. The vines came to Chile just prior to the 1880s phylloxera epidemic. The wine has a spicy flavor and is often mistaken for Merlot.

**2011 Cousiño-Macul Red Blend** – intense ruby color with plums and cassis flavors; fresh in the mouth with good acidity and velvety tannins. 85% Malbec, 15% Cabernet Sauvignon blend from vineyard grapes at 6,500 ft. elevation.

### From Uruguay:

**2010 Pisano Tannat RPF** – 100% estate-bottled wine with a plum and spiced wood nose; dense in the mouth with a jammy overtone of wild fruit (cranberry and blackberry) in the finish. The Pisano family is one of the oldest in Uruguay and has been making wines for 5 generations.

These fine wines will be paired with the follow dishes:

**Fainá** – garbanzo bean flour flatbread or similar bread-type base with various toppings such as sun-dried tomatoes, mozzarella and basil; goat cheese and sausage; or, blue cheese and spinach.

**Empanadas** – the classic stuffed pastry with a chicken-based filling.

**Chilean Stew** – a hearty pork-based stew with rich, smooth gravy; a staple of Chilean family meals.

**Argentinean Sorrentinos** – ricotta-filled ravioli topped with a creamy ham/cheese sauce.

**Alfajores** – a traditional stuffed-cookie dessert. Two cookies filled with sweet *dulce de leche* sauce and with edges rolled in coconut. Served with fresh fruit.

All this for only \$30 members and \$35 for guests ... maybe the best bargain of the year! So, don't get closed out; send your coupon today! ♦

## Wines of South America

Chairmen: **Ted Davis and Judy Stewart**

**Date:** Sunday, October 21  
**Time:** 3:00 to 5:15 p.m.  
**Location:** Richland Community Center, Activity Room  
500 Amon Park Drive, Richland  
**Price:** Members, \$30; guests, \$35  
**Limit:** 36  
**Type:** Educational; classroom format; casual  
**Bring:** 2 wine glasses (Society will provide glasses for sparkling wine)

**Cutoff date:** **Wednesday, October 17**

**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, October 17**. ♦

## Taste Back – Picnic Around the World In Our Own Backyard

**Dolly Ammann, TCWS Board of Directors**

I would like to thank Paul and Candace Gifford for a fun-filled afternoon in their backyard on Red Mountain. Our hosts did all the cooking. WOW, what a big undertaking to prepare a 7-course tapas meal for so many people! They even had a wine trivia game for each wine/food pairing:

- (1) What is a sparkling wine from Spain called?
  - (2) What is a characteristic flavor of the Riesling grape?
  - (3) Torrontés is the signature white wine of Argentina, what is Argentina's signature red wine?
  - (4) What is the name of the popular rice dish from Spain?
  - (5) What is the name of a famous southern-Rhône blend named in honor of the Pope?
  - (6) The varietal Shiraz is from New Zealand and Australia, what is it referred to as in the United States?
  - (7) What year was the Red Mountain AVA established?
- (Check the answers below to see if you could have won a bottle of wine.)

I loved the interesting assortment of wines. They were moderately priced international wines readily available around town. We began with Lola Prosecco, a sparkling wine made from the Prosecco grape variety from Italy's Veneto region. It is produced using the *charmat* process where secondary fermentation takes place in a large tank. This explains its reasonable price tag of \$10 a bottle at COSTCO.

Next was a 2010 Dr. Loosen Riesling Kabinett/Blue Slate, Mosel, Germany. This was an excellent example of a Riesling from the Mosel River region. Dr. Loosen is known as an excellent producer. The wine went well with blue cheese, pear and roasted walnuts on baguette. I heard a comment that it was nice to drink a Riesling that was not too sweet.

From Argentina, the selection was a 2010 Alamos Torrontés. This grape variety is a specialty of Argentina. It has Muscat-like aroma and on the palate seems similar to a Gewürtztraminer. A very spicy gazpacho with grilled shrimp accompanied the wine.

From Spain, there was a nice Nora Albariño served with fish tacos. Paul cooked the cod for the tacos on his outdoor grill. The tacos were delicious and paired well with the wine.

What's not to like about a big Shiraz from Australia, a 2010 Layer Cake Shiraz, McLaren Vale, with Cuban pulled-pork sliders and homemade coleslaw? It was my favorite pairing of the day.

Being a Francophile, I loved the 2009 Vielle Ferme, Rhône Valley blend. It was paired with a chicken tamale with a hot salsa and chips. I did not care for this pairing, but enjoyed the tamale by itself followed by the wine.

Last, but not least, was the Red Mountain 2009 Hightower Cellars Merlot from the USA. The pairing was absolutely perfect with chocolate raspberry brownies. Red wine and chocolate – what a way to end the day! ♦

**Answers to above questions:** (1) Cava, (2) Petrol, (3) Malbec, (4) Paella (5) Châteauneuf-du-Pape (6) Syrah, (7) 2001

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## Tri-Cities Wine Festival

We are expecting around 100 wineries to showcase more than 400 wines. This past month, many wineries have been registering for the Festival judged competition and tasting. Many have previously participated while others are exciting new wineries participating for the first time. For me personally, it is always fun to taste wines from producers that I have not sampled before, besides trying the new releases from some of my long-time favorite wineries.

**You too can help promote the Tri-Cities Wine Festival and make it a huge success.** When you are out wine tasting, ask if the winery you are visiting is going to participate this year. If they have forgotten to send in their application, encourage them to do so as the Three Rivers Convention Center is spacious, and we still have space. This is one way to ensure your favorite winery has the opportunity to promote its wines to a large audience of wine lovers.

The Three Rivers Convention Center is lining up some of the best restaurants and caterers from our local area to exhibit at the Festival. They will be providing samples of their signature hors d'oeuvres and treats to go along with your wine tasting. Again, all food and wine is included in the ticket price.

**Remember to visit our silent auction.** There will be some great items to bid on! Proceeds from the auction benefit the Society's education fund, e.g., scholarships for students in area schools studying enology and/or viticulture. So, check out the items, bid high and bid often, and you will bring home some wonderful treasures.

**Finally, mention the Festival to your friends and family. It is a great party they don't want to miss! ♦**



Save the Date  
January 19, 2013

### "Best of the Festival Wine Dinner"

Get ready to enjoy a fabulous gourmet dinner featuring the wines that win the top awards at this year's Tri-Cities Wine Festival. That includes Best of Show, Best of Class, Best of Variety and Double-Gold wines.

The dinner will be at the beautiful Meadow Springs Country Club, well known for its outstanding food, service and ambiance.

Watch for more information on this special program in future EVOEs. ♦



## Holiday of Joy Les Domingos, Judy Stewart Event Co-chairs

As is becoming a Tri-Cities Wine Society tradition, come gather with fellow Society members and guests **Sunday, December 9, 2:00 to 4:00 p.m., Allied Arts Center & Gallery, Richland.** This has been a favorite venue for the Society's December event as the gallery is always festive for the holidays!

Speaking of which, again this year's gallery show will be "**Gallery Aglow**" featuring the gallery's artists. You'll be able to view the work of local artists, support the arts in your community, enjoy some wine and food, and have the opportunity to browse the gallery's gift shop to find something for your favorite person, or persons!

Featured wines will include **medal winners from the Tri-Cities Wine Festival.** Food – delectable appetizers prepared by your Society's board of directors.

There will be a variety of door prizes, plus a selection of themed gift baskets. Upon arrival, each person will receive a ticket for a door prize; additional tickets can be purchased for a donation. Like last year, event proceeds will be dedicated to support the Society's scholarship endeavors for students in area viticulture and enology programs through the Washington Wine Industry Foundation.

So, we hope you can join the Society **Sunday, December 9, 2:00 to 4:00 p.m., Allied Arts Center & Gallery, Richland,** for an afternoon of artwork, shopping, wine, food and pre-holiday enjoyment in a relaxed atmosphere – **all to help benefit the local arts community and the Society's scholarship endeavors. ♦**

### Holiday of Joy Chairmen: Les Domingos, Judy Stewart

**Date:** Sunday, December 9  
**Time:** 2:00 to 4:00 p.m.  
**Location:** Allied Arts Center & Gallery  
89 Lee Blvd., Richland  
**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. ♦**

# Membership Application/Renewal and Event Sign-Up

**Single: \$ 25.00**                       **Couple: \$ 35.00**  
 **New**     **Renewal**  
 Referred by: \_\_\_\_\_

Name 1 \_\_\_\_\_  
 Name 2 \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 City, State, ZIP \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail 1\* \_\_\_\_\_  
 E-mail 2\* \_\_\_\_\_

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

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## Wines from South America - Sunday, October 21

**Members**                                      \$30  
**Guests**                                        \$35  
 Number of members attending \_\_\_\_  
 Number of guests attending \_\_\_\_  
 Limit: 36  
 **Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

**Note: Please provide phone or e-mail information!**

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## Holiday of Joy - Sunday, December 9

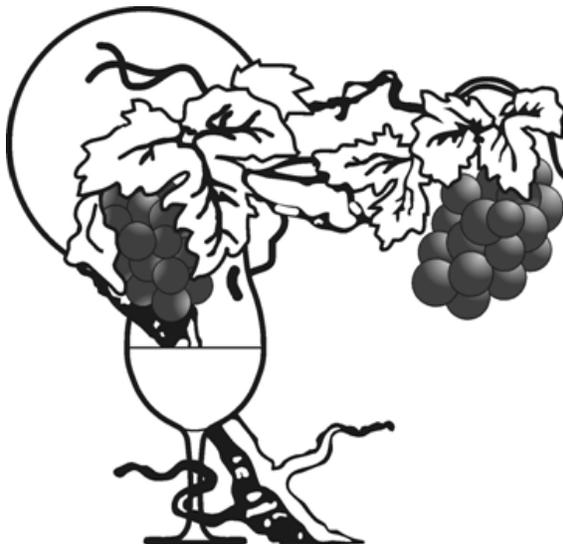
**Members**                                      \$25  
**Guests**                                        \$25  
 Number of members attending \_\_\_\_  
 Number of guests attending \_\_\_\_  
 Limit: 48  
 **Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

**Note: Please provide phone or e-mail information!**

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



**Tri-Cities Wine Society**

## 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](mailto:tcwinesocietymembership@gmail.com).
- Forgot when your membership expires? Society memberships are for one year. The Society now sends out 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 above).
- Check our web site to access the latest *EVOE*: <http://tricitiewinesociety.org/web/> ♦



## 2012 October Wine Events Around The Pacific Northwest

**Blues & BBQ – Phil Lynch Trio**, October 4, Walla Walla. Location: Charles Smith Wines, 35 South Spokane St. Time: 6:00 to close. Drink wine from the library wine list. Enjoy tasty BBQ by West of the Blues and music by Phil Lynch Trio. No cover charge. For more information, contact Charles Smith at 509-526-5230, e-mail [charles@kvintners.com](mailto:charles@kvintners.com), or go to <http://www.charlessmithwines.com>.

**Lake Chelan Crush**, October 6-7 and 13-14, Lake Chelan Wine Valley. Celebrate the harvest season during crush. Stomp grapes, explore the vineyards, listen to stories of the season. Enjoy award-winning wines, artisanal food and live music. Experience first hand the many steps involved in grape harvest, visit with growers and winemakers and sample award-winning wines. For those who can't resist, there will be places to kick off your shoes and stomp grapes the old-fashioned way. Find a list of all activities and tasting room hours at [www.lakechelanwinevalley.com](http://www.lakechelanwinevalley.com). Get free wine tour maps at Lake Chelan Chamber of Commerce. For more information, contact Erin McCardle at 509-264-8828 or [erinmccardle@gmail.com](mailto:erinmccardle@gmail.com), or go to <http://www.lakechelanwinevalley.com>.

**Cooking Class: "Everyday to Exotic,"** October 13, Prosser. Transform simple ingredients from your kitchen into a local culinary world tour of Italy, Spain and India! Enjoy an afternoon of lively food demonstrations with Chef Jessica Smith, meet other foodies, enjoy a lunch of samples and take home recipes to recreate in your own kitchen. Wines are available by the glass for purchase. Location: Kestrel Vintners Tasting Room. Time: 12:00 to 3:00 p.m. Cost: \$25. Space is limited to 30 people. For more information and reservations, contact Ester at 509-786-2675 or [ester@kestrelwines.com](mailto:ester@kestrelwines.com), or go to <http://www.kestrelwines.com>.

**Woodinville Harvest Celebration**, Oct. 14, Woodinville. Please join 10 Woodinville wineries for a harvest celebration. Each winery will make a presentation on a different subject that takes place during crush. Wineries will offer appetizers and wine tastings as well as real behind-the-scene activities that take place only during the busiest season of the year. Time: 11:00 a.m. to 5:00 p.m. Cost: tickets are \$65. Purchase tickets at <http://www.brownpapertickets.com>. For more information, contact Cynthia Daste at 425-698-9920 or e-mail [cdaste@comcast.net](mailto:cdaste@comcast.net). ♦

This newsletter is also accessible  
on the web at  
<http://tricitiewinesociety.org/web/>

[carolynnewmammann@gmail.com](mailto:carolynnewmammann@gmail.com)

Need any info? Have an idea?  
Contact us!

Dolly Ammann

Newsletter of the  
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society  
PO Box 1142  
Richland, WA 99352

