



COMING EVENTS

Sunday, October 19
Zinfandel and Its Relatives

Saturday, November 15
36th Tri-Cities Wine Festival

Sunday, December 7
"Gallery Aglow"

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Zinfandel and Its Relatives

Chuck & Sue McCargor
TCWS Board of Directors, Event Co-chairs

Yes, we're still calling for all Zinfandel lovers, although spaces are getting limited! To note, **Sunday, October 19, 4:00 to 6:00 p.m.**, we will convene at Fat Olives Restaurant, Richland, to taste: Zinfandel from California and Washington; Primitivo from Italy, Washington and California; and, Plavac Mali from Croatia.

How do these varietals relate to each other? Where did Zinfandel come from? It's time for some answers, but not all, as we're saving some for October 19! We will tell you that the "mystery" surrounding these questions was finally resolved through a study done by a UC Davis research group and that the origin is not Italy. Are you intrigued?

OK, we will tell you a DNA fingerprinting technique was used, and that Primitivo and Zinfandel are more closely related than you might think. We'll also tell you Zinfandel and Crljenak Kaštelanski (pronounced *tsrilyeh/nak kah/steh/lahn/skee*), an indigenous Croatian grape, are definitely more related than you might think. And, we'll tell you solving the mystery of how these varietals are related was definitely a scientific team effort ... that besides Croatia, an Adriatic island, Greece and the southern Dalmatian islands, and Albania, may also be involved. Now, we hope you are really intrigued!

So, here is the event's tasting menu – the wines accompanied by hearty appetizers:

Flight 1 – 2012 Seghesio Sonoma County Zinfandel, California, the flagship wine, and the 2008 Grgic' Vina Plavac Mali, Croatia, served with a charcuterie plate of a variety of cheeses and meats.



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Tri-Cities Wine Festival

Dolly Ammann
TCWS Board of Directors, Festival Committee

Tickets are NOW ON SALE for the 36th Annual Tri-Cities Wine Festival on Saturday, November 15, Three Rivers Convention Center!

They are available at the Toyota Center box office or online through Ticketmaster. Because you will pay more in fees through Ticketmaster, I recommend purchasing tickets at the box office. Tickets are \$55 in advance and \$60 at the door the night of the event.

Would you like to participate in the festival as a volunteer? It is fun to be involved! We need volunteers to help with handing out wine glasses and brochures; signing up new Society members; meeting and greeting attendees; and helping out with the silent auction. All that is required is 30 to 60 minutes of your time either in advance or during the festival. Interested in volunteering? Contact Mary Binder (Phone: 509-585-1393 or email mary_binder@msn.com) or Dolly Ammann (Phone: 509-420-4712 or email carolynewammann@gmail.com).

If you previously have not attended the festival, here is what to expect:

- The event is from 6:30 to 9:30 p.m. (As it could be cold outside, the doors to the Three Rivers Convention Center open early, at 5:30 p.m.)
- Wine Society members can gain access to the Great Hall, where all the winery and exhibitor booths are located, at 6:00 p.m., ahead of the general public.
- All attendees must be 21 or older. Bring your photo ID as proof because you cannot get in without it.
- A coatroom is available.

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October

President's Message
Ted Davis, TCWS President



Low-Alcohol Wines – a Future?

There's a future for low-alcohol wines, if only vineyards could make them more drinkable. Research by Kantar World Panel (Britain) estimates 2013 sales to be 950,000 cases, which is a tiny fraction of world production. One reason low-alcohol wine is increasing in popularity is that a 125ml glass of wine with a 5.5% alcohol content typically contains between 45 and 60 calories as compared with around 90 for a glass with a 13% alcohol content. It makes a good choice for those looking to a healthier lifestyle without giving up on the social enjoyment. But, low-alcohol wine must compete with its beer counterpart, which has a large following and actually tastes like beer. In traditional winemaking, the fruit ripeness level determines a wine's final alcohol level and then it is removed after production by dilution or distillation. This process would affect taste as a certain level of alcohol is needed to balance wine, and also the nose and flavor profiles. So, an industry question – is there a future for low-alcohol wines? The current answer is a resounding “no” based on the issues of taste, nose and flavor. (Excerpted from a Katrina Bishop report, CNBC)

October Wine Quotations

- A typical wine writer was once described as someone with a typewriter who was looking for his name in print, a free lunch and a way to write off his wine cellar. It's a dated view. Wine writers use computers. (Frank J. Priar, *The New York Times*)
- When wines were good they pleased my senses, cheered my spirits, improved my moral and intellectual powers, besides enabling me to confer the same benefits on other people. (George Saintsbury, *Notes on a Cellar Book*)
- Wine makes every meal an occasion, every table more elegant, every day more civilized. (André Simon, *Commonsense of Wine*)

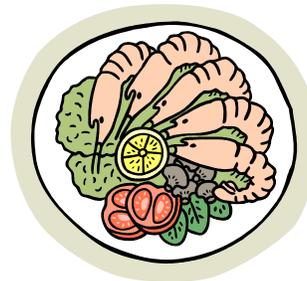
Definitions

- Isozymes – enzymes that differ in amino acid sequence but catalyze the same chemical reaction. Originally used as molecular markers in genetic plant studies, but now superseded by DNA-based approaches. Also known as “isoenzymes.” [Note: see reference in Sue and Chuck McCargar's Zinfandel article, page 1.] (en.wikipedia.org/wiki/isozyme)
- Brut – French term used to describe dry Champagne [also used for sparkling wine]. (Ted Davis, personal notes)
- Crush – an American term for grape harvest. (Ted Davis, personal notes)
- Fortified Wine – wine with alcohol added to it, usually brandy, to prevent fermentation by killing the yeast and leaving the residual sugar. (Ted Davis, personal notes)

Pairing Wine with Seafood

Seafood does not always have to be paired with a basic white wine. Some fish and shellfish dishes go quite well with varietals such as Pinot Noir and Merlot, or even Sake. Here are some pairings you might want to consider:

- Red Snapper – Chardonnay, Fume Blanc, Sauvignon Blanc
- Salmon – Pinot Gris, Semillon, and my hands-down favorite, Pinot Noir
- Lobster – Brut Sparkling, Chardonnay, Sake
- Crab – Sauvignon Blanc, Rhône varietals such as Roussanne and Marsanne, Sake
- Scallops – Chardonnay, Fume Blanc, Semillon, Pinot Noir
- Tuna – Sauvignon Blanc, Merlot, Pinot Noir
- Shrimp – Chardonnay, Chenin Blanc, Colombard, Pinot Blanc ♦



Welcome New Members!

Abbey Cameron
April Reddout
Ken & Cheryl Case

Alcohol Server Training Ted Davis, TCWS President

Several members have expressed interest in the Mandatory Alcohol Server Training (MAST) “required by law for the managers, bartenders and other employees who serve alcohol or supervise the sale of alcohol for on-premises consumption at liquor licensed establishments,” per the Washington State Liquor Control Board (WSLCB) website, www.liq.wa.gov. The WSLCB considers the annual Tri-Cities Wine Festival, for example, in its “required” category.

The WSLCB website has specific information on the MAST – everything from the permit requirement to training options to frequently asked questions. To note from the WSLCB, “MAST is provided by WSLCB certified providers either online or through trainers. The WSLCB does not conduct classes or issue MAST permits. For more information on how to obtain a MAST permit, visit our [Get a MAST Permit page](#).”

A couple of recommendations – for the online options, have a pad/pen to take notes and track any questions you may miss on pre-tests but also be prepared for questions on the final that are not on the pre-test! And, when you have the “Class 12 Mixologist Permit” card after successfully completing the MAST training, you'll need to have it with you when pouring along with another valid ID with the exact name as on the permit card! ♦

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Zinfandel and Its Relatives

Flight 2 – 2011 Thurston Wolfe Howling Wolfe Zinfandel and 2012 Coyote Canyon, both from Washington and served with a hearty Fat Olives pizza.

Flight 3 – 2011 Pinnacoli Primitivo, Italy, and 2012 Sobon Estate ReZerve Primitivo, California, served with a small pork shank osso buco on a polenta cake.

Tasting notes for all the wines will be available, and of course, a summary of the history of Zinfandel and its relatives! You will also hear some interesting stories, including the one behind the wine label for the Italian Primitivo, and the one behind Mike Grgich and the Grgic' Vina Plavac Mali.

And finally – have you been waiting for the answer to the puzzler in last month's *EVOE*? We asked, "What Washington winemaker made a discovery about Zinfandel and Primitivo in 1975 when he was a PhD student in California?" The answer is Wade Wolfe of Thurston Wolfe winery. In 1975 he found the 2 varieties had identical "isozyme" fingerprints. (See President Ted Davis' article, page 2, for a definition of "isozymes," also known as isoenzymes.)

We hope to see you Sunday, October 19, when we'll share more about the relationship between Zinfandel, Primitivo and Plavac Mali ! ♦

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Tri-Cities Wine Festival

- There will be an information booth where you can get your souvenir wine glass, program and silent auction bidding number.
- All food, wine (and beer!) tasting is included in your ticket price, that is, NO ADDITIONAL SCRIP.
- Yes, a sampling of local microbrews will be available.
- About 80 wineries are expected to be participating with between 300 and 400 wines available for tasting.
- Food exhibitors are excellent local area restaurants and caterers that will offer samples of their signature appetizers to enhance your wine tasting experience.
- There is a lot of fun and excitement when the balloons come out and the awards are presented to winning wineries. Just follow the balloons to find some of the top wines for tasting.
- The silent auction offers about 100 wine-related items. This is your opportunity to do some holiday shopping and bring home some real bargains!

The Tri-Cities Wine Festival is always a fun night where you can taste and learn about our fabulous Northwest wines (see photo, bottom left)! This is definitely an event you do not want to miss. I hope to see you there. ♦

Zinfandel and Its Relatives Chairmen: Chuck & Sue McCargar

Date: Sunday, October 19
Time: 4:00 p.m. to 6:00 p.m.
Location: Fat Olives Restaurant
 255 Williams Blvd., Richland
Price: Members: \$40; guests, \$45
Limit: 48
Type: Educational; sit-down tasting
Bring: Enthusiasm
Cutoff Date: Wednesday, October 15
Cancellation: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, October 15**. ♦



A large, stylized poster for the 36th Annual Tri-Cities Wine Festival. The poster features a wine glass shape containing text about the event, including "WINE TASTING SILENT AUCTION JUDGED WINE COMPETITION FOOD PAIRINGS AND MORE", the date "SATURDAY NOVEMBER 15, 2014", and ticket information "\$55 in advance or \$80 at the door". It also lists sponsors like "THE TRI-CITIES WINE SOCIETY & THREE RIVERS CONVENTION CENTER" and "VENUWORKS". The background is a dark red with white splatters and a wine glass graphic.

“Gallery Aglow”

Holiday Party & Scholarship Fundraiser

Judy Stewart

TCWS Director, Event Co-Chairman

Summer seems to not want to end this year as we've still been having many sunny, warm days even as fall began. But before we know it, Halloween, the 36th Tri-Cities Wine Festival and Thanksgiving will be history, and December will arrive and bring the holiday season into full swing.

Coming with the season will be the Wine Society's annual holiday party and scholarship fundraiser for students in area enology and/or viticulture programs – **Sunday, December 7, 2:00 to 4:00 p.m., Allied Arts Center & Gallery, Richland. Cost: \$25.** So, get your calendars marked to save this special afternoon.

And a reminder – if past such events are indications, those attending again will enjoy special wine festival wines, partake of delectable food, have an opportunity to spend time with other society members, and of course, participate in the fundraiser!

The fundraiser – think holiday shopping! Think bidding on great holiday gift baskets! Then, too, there might be some surprises from the wine festival! But if all that is not enough, there is the opportunity to do some additional shopping in the gallery itself! So, don't forget to bring cash and checkbooks, or credit cards for gallery shopping.



Because this event will be early in December, the sign-up coupon will be in the next 3 EVOEs to help ensure you don't miss out. With a limit of only 48, we recommend signing up as soon as possible. ♦



“Gallery Aglow”

Holiday Party & Scholarship Fundraiser

Co-Chairmen: Judy Stewart & Mary Peters

Date: Sunday, December 7
Time: 2:00 to 4:00 p.m.
Location: Allied Arts Center & Gallery
89 Lee Blvd., Richland, WA 99352
Price: Members and guests: \$25
Limit: 48
Type: Festive casual, stand up, limited seating
Bring: 1 wine glass per person
Cutoff date: Saturday, December 6
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Thursday, December 4. ♦

Taste Back:

Society Annual Picnic with the “W4”

Judy Stewart

TCWS Director, Event Co-chairman



Event Photo by Ted Davis

We couldn't have asked for a better day for a picnic at the Moorings, Columbia Point. The weather was wonderful – sunny, with a light breeze. And then, the shade gradually filled Kat and Kerry Lawrence's backyard where they hosted this wonderful event. “Great location,” “loved the view” and “loved being outside,” were just a few comments provided. One guest even noted there was barge traffic to observe!

Fat Olives Restaurant & Catering, Richland, brought BBQ ribs and chicken, and corn on the cob, while members contributed a variety of delectable salads. “Loved the food” and “great food” were typical comments. There was also very positive feedback regarding the “picnic” venue.

Then, the wines from 5 of Washington's women wine-makers – Jessica Munnell, Mercer Estates Winery; Katie Nelson, O Wines; Anna Schafer, àMaurice Cellars; Hillary Sjolund, Sonoris Wines; and, Linda Trotta, Swiftwater Cellars! Typical feedback from guests included everything from “loved the women winemakers theme” to “interesting wines” to “loved having lots of wine selections.” Yes, guests seemed pleased with the wines. In articles prior to the event, we stated that we believed there would be wines everyone would like. So, from Rosé to Chardonnay, Riesling, Sauvignon Blanc and Viognier, and from Merlot to Syrah to red blends, truly, there was something for everyone's pallet.

In summary as one guest wrote, “Love picnics and September is such a lovely weather month. Good food, good company. Perfect!” ♦



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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



Save the Date Best of the Festival Wine Dinner Saturday, January 31, 2015

If you love great wine and exquisite food, this is the event for you. Mark the date on your calendar today! This is the Wine Society's premier wine and food event of the year. The Best of the Festival Wine Dinner is your opportunity to taste some of the top award-winning wines from the 36th Annual Tri-Cities Wine Festival, including Best of the Show, perfectly paired with gourmet food.

Meadow Springs Country Club is the site for this event. The evening begins with a sparkling wine reception with passed hors d'oeuvres. After the reception, everyone will sit down to an exquisite multi-course dinner.