



## COMING EVENTS

**Friday, September 15**  
**Society Chefs Cook Off**

**Sunday, October 15**  
**Willkommen zum Oktoberfest**

**Saturday, November 11**  
**Tri-Cities Wine Festival**

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### Society Chefs Cook Off

**Sue McCargar**

*Member, Board of Directors, Event Co-Chairman*

Well, hopefully the scorching heat of summer is behind us, and we can enjoy cooler September temperatures! The society's September event **Friday, September 15, Richland Community Center**, promises to be an exciting culinary adventure. Our "chefs" are fine tuning their creations in anticipation of this fun event.

Society members, and their guests, will be treated to small plates being prepared by chefs who are also society members. Some are professional while others represent those who just love to cook; but either way, we are fortunate to have a lineup of 8 "chefs" to cook for us! So, our own society "cooks and cons" event; however, this is not a competition, just an evening of enjoying good food and wine.

Each dish will be complemented by a chef-selected wine varietal. Further, we believe some of the wines will be new to a society event with one being available only from a boutique wine shop in Portland!

To tantalize your taste buds, here is the food and wine lineup:

✓ **Appetizers –**

Bridget Bersell is preparing mouthwatering mushroom brie bites and has selected the 2013 Market Vineyards Benchmark Merlot for pairing.

From David Harris, an enticing pork-pistachio paté paired with the 2014 Barnard Griffin Winery Côtes du Rhône.

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### Willkommen zum Oktoberfest

**Ken Kramer**

*Event Co-Chairman*

Coming soon – your chance to wear that lederhosen or dirndl you picked up on that trip to Bavaria, and/or to experience German and German-style wines in time to pick up some for the holidays. Either way, come join the fun with some of your Tri-Cities Wine Society friends and acquaintances, **Sunday, October 15, CG Public House, Kennewick, 2:00 to 4:00 p.m.** And, even if you're not decked out in Bavarian costume, we guarantee you'll enjoy an afternoon of wine, beer, small bites, camaraderie and entertainment by one of wine society's own, Pat Holten, on the accordion playing some favorite German polkas.

As you check in for the event, you will receive scrip for the wines and beers, and for the entry tasting of D's Wicked Cider – made right here in the Tri-Cities. These will be accompanied by several small portions of Bavarian-style food.

The wine tastings will be set up at 3 different stations beginning with Bavarian-style whites. They will include a highly acclaimed Oregon **2014 Reustle Prayer Rock Vineyards Grüner Veltliner**. This wine received double platinum, "Best of the Best," from *Wine Press Northwest* in 2016 and platinum at the 2016 Monterey International Wine Competition (94 points). Also on the white wine table will



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September 2017

## President's Message

Ted Davis, TCWS President

### Oak and Winemaking: 4 Things to Know

**Oak is a flavor enhancer:** As opposed to stainless steel, wine aged in oak barrels is affected by chemical properties. Oak can add flavor and texture to both red and white wine, imparting notes of vanilla, caramel and spice besides providing a richer, fuller body. The longer the wine is in contact with the oak the more dramatic are the effects. **Oaked wines can age:** Oak barrels act as chemical preservatives. Oaked wines can evolve and improve over time while wines aged in stainless are generally best consumed fresh and young. **Different types of oak:** Winemakers have many types to choose from, from countries such as France, the U.S., Canada and Hungary. Each region produces a unique type of oak, for instance, notes of clove, nutmeg and caramel are associated with French oak, while vanilla, coconut and dill are typical of American oak. **Oaked wines are more expensive:** Oak barrels are very expensive, which increases the cost of a bottle of wine. To minimize costs, some wineries use oak chips, staves (pieces of barrels) or even oak powder to give their wines an oaky quality. (Excerpted for S. Miskew, FoxNews.com)

### Millenials Buy Most U.S. Wine

According to research from the Wine Market Council, detailed in *Wine Spectator*, young people in their 20s and early-to-mid 30s now drink almost half of the wine purchased in the U.S. Millennials consumed an estimated 159.6 million cases last year. Many high-frequency wine drinkers are under the age of 30, and women are out purchasing men two-to-one. They are not drinking budget wines but ones more than \$20 per bottle. They are also a fickle bunch and generally favor wines from Chile, Argentina and New Zealand, and are the least likely demographic to purchase a California red. And of course, more than half of wine-drinking millennials say they talk about wine on Facebook. (Excerpted from NBC & Fox News)

### September Wine Quotations

- Here's to the corkscrew – a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship and the gate of pleasant folly. (W.E.P. French)
- Up to the age of forty eating is beneficial. After forty, drinking. (The Talmud, 200 B.C.)
- Thou hast showed thy people hard things: Thou hast made us to drink the wine of astonishment. (The Book of Psalms, 60:3)

### September Wine Trivia

- In terms of acreage, wine grapes rank first among all crops planted worldwide. ([Beekmanwine.com/factsquotes](http://Beekmanwine.com/factsquotes))

- Rose bushes are sometimes planted at the end of a row of grapes to act as an early warning signal for infestations by diseases and insects. A vineyard manager who notices black spots or root rot on the roses will spray the grapes before they are damaged. ([Beekmanwine.com/factsquotes](http://Beekmanwine.com/factsquotes))
- In Empire, California, some 400 copies of *Little Red Riding Hood* were locked away by the public school district because the classic Grimm's fairy tale recounts that a little girl took a bottle of wine to her grandmother. (R. Cohen, NY Times, April 23, 1990, Only in California!) ♦



Welcome New Members!

Kyle & Jennifer Carter

Linner Misher

Ray & Cherri Ewing

39th ANNUAL  
TRI-CITIES  
Wine Festival  
\$60 In advance  
\$65 Day of the event  
DOORS OPEN 7:00PM  
presented by  
Tri-cities Wine Society  
& Three Rivers Convention Center  
Wine Tasting | Silent Auction  
Hors'd'Oeuvres | Judged Wine Competition  
Saturday NOV 11th 2017  
THREE RIVERS CONVENTION CENTER

### Society Coming Events

September	Society Chefs Cook Off
October	Willkommen zum Oktoberfest
November	39th Tri-Cities Wine Festival & Volunteer Party
December	Celebrate the Bubbly — A Holiday Party
January	Best of the Tri-Cities Wine Festival Gala Dinner



Join us on  
Facebook

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## Society Chefs Cook Off

And from Dolly Ammann, a tasty shrimp appetizer to go with another Barnard Griffin wine, the 2015 Fumé Blanc.

### ✓ Meats –

Brian Pennella is preparing baby-back ribs and has selected the 2014 Hightower Cellars Red Murray Syrah, Red Mountain.

From Phil Townsend there will be Greek lamb chops paired with the 2014 Longship Cellars Tempranillo.

### ✓ Sides –

Maryna Hartley is preparing pelmini, a Russian meat-stuffed dumpling, that she'll be pairing with 2013 Kiona Vineyards and Winery Red Mountain Sangiovese.

And from Mila Townsend, a traditional Russian vinaigrette salad paired with the 2016 Rosé of Pinot Noir from Mt. Tabor Fine Wines in Portland.

### ✓ Dessert –

To top off the event, Kurt Ammann is preparing “Zuger Kirschtorte” or cherry brandy torte that will be accompanied with the Mionetto Prosecco Brut.

This is a first-of-its-kind society event and is limited to just 36; therefore, don't wait to sign up! Also, each attendee is asked to bring 2 wine glasses.

So, let's hope for a balmy September evening that we can enjoy on the Richland Community Center's patio. Come and support our society “chefs.”

Enjoy great food and complementing wines. Bring your sense of adventure – try some new dishes and maybe some new pairings. Finally, we are confident our chefs would love to discuss their dishes and maybe pass along a secret or two. ♦



## Society Chefs Cook Off

Committee: Randy Schreiner, Sue McCargar

**Date:** Friday, September 15  
**Time:** 6:00 to 8:30 p.m.  
**Location:** Richland Community Center Activities Room  
500 Amon Park, Richland.  
**Price:** Members \$40; guests, \$45  
**Limit:** 36  
**Type:** A culinary adventure plus wine  
**Bring:** 2 wine glasses  
**Cutoff date:** Monday, September 11  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Monday, September 11. ♦

## Taste Back:

### It's Party Time on the River!

**Dolly Ammann**

**Member, Board of Directors**

This is a special thank you to society members Bruce Napier and Judith Bamberger for graciously volunteering their lovely home on the Columbia River for our August member appreciation event. A thank you also goes to Judy DiPiazza, event chair, who made this party a very fun event.

It truly was a lovely afternoon with almost perfect weather for a party. The location was great with a wonderful view of the river. The turnout was excellent with 65 members and guests attending. This was a sell-out crowd!

Judy greeted everyone when they arrived, gave them a name tag, and then directed them to the wine bar where there was a selection of white, rosé and red wines. The selection was excellent with many different wineries represented as well as various wine types and styles – in other words, something for everyone!

Yes, there was beer as well. I am not a beer drinker, but others who are enjoyed the change of pace.



The food, prepared and catered by Back Alley BBQ Crew LLC, was certainly tasty. First, there were appetizers followed later by a yummy BBQ buffet dinner featuring smoked tri-tip and cilantro lime-marinated chicken. For dessert, there was a choice of strawberry shortcake or chocolate brownie with caramel sauce, both cleverly packaged in Mason jars with a screw cap. I took the shortcake and really enjoyed it.

Did everyone have a good time? I certainly think so. There was time to visit and meet new friends, play croquet, and of course, drink some excellent wines. The goodie bags, with medal-winning wines and wine paraphernalia, were a big hit with those lucky enough to win door prizes. Feedback from the comment cards was all positive, indicating liking having a casual, fun event and a desire to see more of them in the future. ♦



Left to right, Judith Bamberger, Judy DiPiazza, Bruce Napier and J. Laurence.

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## Willkommen zum Oktoberfest

be a **2015 Dr. Heidemanns-Bergweiler Dry Riesling** from Germany's Mosel region that is described as "whiffs of honey, cantaloupe and tangerine" by *Wine Enthusiast* magazine. Also offered will be the acclaimed **Chateau Ste. Michelle and Dr. Loosen Eroica Riesling** from the Columbia Valley. These wines will be accompanied by small portions of German potato salad, red cabbage salad and a Gruyère cheese and ham crostini.

Moving to the table for red wines and their accompanying small bites, the wines will include an Austrian **2014 Winzerkeller Andau Zweigelt** described in *Wine Access Travel Log* as "bright and fresh with a dazzling nose of black cherry, violet, licorice, and exotic spices;" a German **2012 Salwey "Estate" Pinot Noir Baden**, given 94 points by *Wine Enthusiast* and designated as a "Cellar Selection," and the **2014 Kiona Vineyards Red Mountain Lemberger**. With these wines you will have tastes of a lentil, onion and bacon soup; German meatballs; and a chicken and Swiss cheese pinwheel (like a roulade) with a mustard cream sauce.

And, what would an Oktoberfest be without beer and German-style sausages? Well, we have the beer, courtesy of Ice Harbor Brewing Company in Kennewick, the German-style sausages, and some soft pretzel bites with a beer-cheese dip and assorted mustards.

As we mentioned in previous EVOEs, we hope to recreate the ambiance you would find at a typical Bavarian Oktoberfest, that is, light-hearted FUN!!! So, yes, music while you visit with members and guests!

For this event, we'll be using bistro tables; however, seating will be available for those who need it. This will be an excellent opportunity for new society members, or members who have not attended an event for a while, to not only meet other society members but to also broaden their knowledge of Bavarian-style wines. All this for only \$35 per member and \$40 for each guest. Space is limited to just 45 attendees, so get your reservation in soon!

**Prost!** ♦

## Willkommen zum Oktoberfest

**Event Chairmen: Lois McGuire & Ken Kramer**

**Date:** Sunday, October 15  
**Time:** 2:00 to 4:00 p.m.  
**Location:** CG Public House  
9221 W. Clearwater Ave.,  
Kennewick, WA 99336  
**Price:** Members \$35 . Guests \$40  
**Limit:** 45  
**Type:** Stand up/limited seating; educational;  
entertaining  
**Bring:** Sense of adventure; wanting to have fun  
**Cutoff date:** **Tuesday, October 10**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday October 10.** ♦

## Coming Special Event Saturday, November 11



**The 39th Annual Tri-Cities Wine Festival will be here before you know it. So do not forget to mark your calendar for Saturday, November 11.** This is always one of the most fun-filled events of the year, and one you don't want to miss! It will be held again at the Three Rivers Convention Center in Kennewick. The time is 7:00 p.m. for the general public and 6:30 p.m. if you are a Tri-Cities Wine Society member.

The price is \$60 in advance or \$65 the day of the event. We recommend buying your tickets in advance at the Toyota Center Box Office to get the best deal. Tickets are on sale NOW at the Toyota Center Box Office, and also online through Ticketmaster for an extra charge.

If you have never attended the Tri-Cities Wine Festival, here is what to expect:

- ⇒ Fun and excitement
- ⇒ 400+ wines available to sample
- ⇒ Food specialties from local restaurants and caterers
- ⇒ Beer samples from local micro-breweries
- ⇒ Logo wine glass to take home
- ⇒ Silent auction with wonderful bargains
- ⇒ Entertainment

**Speaking of fun – interested in helping with this year's wine festival?** Planning for the Tri-Cities Wine Festival is a year-round process, and we are still looking for volunteers. We need help in a number of different capacities, including the day of the event to assist with setting up the convention center and helping with the silent auction that night. Volunteering is a fun thing to do. In addition, we have a party to thank our volunteers for helping out. The party is also an opportunity to meet our panel of international wine judges and sample some the wines that were entered in the judging.

To volunteer or learn more about volunteering, contact Mary Peters at [marylynn888@msn.com](mailto:marylynn888@msn.com) or 509-375-7765; or, Dolly Ammann, at [carolynnewammann@gmail.com](mailto:carolynnewammann@gmail.com) or 509-420-4712. ♦

# Event Sign-Up Coupon

## Society Chefs Cook Off

Friday, September 15

Members: \$40; Guests: \$45

Event 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

## Willkommen zum Oktoberfest

Sunday, October 15

Members: \$35; Guests: \$40

Event Limit: 45

Number of members attending \_\_\_\_

Number of guests 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

## 2017 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](mailto: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](http://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!

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

This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)

## Celebrate the Bubbly A Holiday Party

**Sue McCargar**

What better way to celebrate the holidays than with sparkling wine! But, what type will you choose? There are traditional ones from Europe such as Champagne, Cava and Prosecco, each made with very specific varietals. Then there is a whole range of “bubbly” from the New World made from many different grape varieties.

What are the differences? At our wine society’s December event, we will explore this question while we enjoy sampling many types, along with bubble-friendly bites, in a festive, holiday atmosphere. December and this event will be here before you know it. ♦

