



## COMING EVENTS

**Sunday, September 14**  
**Society Annual Picnic with the "W4"**

**Sunday, October 19**  
**Zinfandel and Its Relatives**

**Saturday, November 15**  
**36th Tri-Cities Wine Festival**

## INSIDE THIS EDITION

Society Annual Picnic with the "W4"	1,3
Zinfandel and Its Relatives	1,4
President's Message	2
Tri-Cities Wine Festival	3
Taste Back: Upland Estates Vineyard Tour	4
Event Sign-Up Coupons	5
Holiday Scholarship Fundraiser	6

### Society Annual Picnic with the "W4"

**Judy Stewart**  
*TCWS Board of Directors, Event Co-chair*

Yes! Our **Sunday, September 14, society picnic is almost sold out!** Still want to attend? With only a few spaces left, we need your reservation coupon pronto! If typical Mid-Columbia temperatures prevail, a Sunday afternoon by the Columbia River should be a perfect transition from summer to fall.

To review, Society members Kerry and Kat Lawrence are graciously offering their marina-view, ground-level condo home – outside and inside – at the Moorings at Columbia Point for the picnic from **3:00 to 6:00 p.m.** The condo has a beautiful setting on the river, river walk and marina with ample free parking. Food will be picnic type – ribs, beans, corn-on-the-cob, a variety of salads and dessert. While some wines are still being selected, attendees will taste a range of white and red wines. From Chardonnay, Viognier, Sauvignon Blanc and Riesling to Merlot, Syrah and red blends, we're confident there will be something for everyone.

*(Continued on Page 3)*



### Zinfandel and Its Relatives

**Chuck & Sue Mc Cargar**  
*TCWS Board of Directors, Event Co-chairs*

Calling all Zinfandel lovers! **Sunday, October 19**, 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 varieties relate to each other? We will be looking for similarities and differences. So, for starters, here's a little background information about each varietal from [en.wikipedia.org](http://en.wikipedia.org) and [www.wine-searcher.com](http://www.wine-searcher.com).

**Zinfandel** is best known as a California's grape, although it is also grown in at least 16 other states including Washington. Surprised? In California it is grown in many different counties and terroirs resulting in styles ranging from jammy and briary with complexity and depth, to bright fruit with balanced acidity and notes of blackberry and spice. Locations range from the foothills of the Sierras in Amador County to the California Central Coast to the Russian River Valley. Zinfandel is the second most cultivated red in California, second only to Cabernet Sauvignon. The vines like climates that are warm but not too hot. The grapes are vigorous and grow in large, tight bunches. They tend to have an uneven pattern of ripening and benefit from a long growing season. Zinfandel has sometimes been criticized as being too "hot," although more recently, the higher alcohol levels have been moderated.

**Primitivo** thrives in the Puglia (Apulia) region in Italy's "heel." It has not achieved the notoriety that Zinfandel has in the U.S., being the 12<sup>th</sup> most widely planted grape variety. Primitivo is a dark-skinned grape that produces wines high in alcohol and tannins with intense flavor and deep color. It often has a faint bitterness, a trait that characterizes many Italian wines. Primitivo translates roughly as "early one."

*(Continued on page 4)*

## September President's Message Ted Davis, TCWS President



### Be a Festival Volunteer

Everyone loves a volunteer, especially the Tri-Cities Wine Society and for its Tri-Cities Wine Festival! This year for our festival, we need volunteers to assist with pre-public tasting activities, and during the day and evening of the event, Saturday, November 15. Time commitments vary on help needed before the event, and average about an hour on November 15. Examples of pre-event areas where we need help include making follow-up calls to wineries, and distributing posters and other materials to wineries or businesses in the region. The day of the event we need help with tasks such as "polishing" the new wine glasses for attendees; greeting and providing directions when guests enter the convention center; working at the Society's booth; and, helping with taking down/boxing up items at the end of the evening. As a thank you, volunteers will be invited to our volunteer appreciation party. If you can help, or if you have questions, please contact: Dolly Ammann, [carolynewammann@gmail.com](mailto:carolynewammann@gmail.com); Mary Binder, [mary\\_binder@msn.com](mailto:mary_binder@msn.com); Ted Davis, [teddavis51@charter.net](mailto:teddavis51@charter.net); or, Blaine Hulse, [blhulse@owt.com](mailto:blhulse@owt.com). In advance, thank you for stepping up to be a volunteer.

### When Are Grapes Harvested

This simple question is actually very complex and critically important as it is one of the most critical factors in determining how the final product will taste. Harvest too early and the wine may taste unappealingly green, hard and acidic; too late and the wine may be syrupy. In general the decision is based on two factors – how the grapes taste and how much sugar or the brix level they have. Grapes intended for still wine are usually left on the vine until they have 23- to 26-percent sugar. Other factors are color and firmness of the fruit and skin, taste of the seeds, leaf and vine conditions, and the weather during harvest times. Whites tend to be brought in earlier than reds and the start date can vary by weeks from year to year. In our geography, harvest starts as early as August and could run into early November. Making the correct determination is what keeps winemakers awake at night. (Excerpted from Wine Lovers Calendar/about.com)

### September Wine Trivia

- It was discovered in King Tut's tomb (about 1300 BC), the commoners drank beer and the upper class drank wine. ([www.beekmanwine.com](http://www.beekmanwine.com))
- Italian white wine called EST! EST! EST! got its name from a medieval story. A bishop planning to travel the Italian countryside asked his scout to find an inn that had good wine and mark the door with the word "EST" ("It is" or "It is it") when he found one. The scout was so excited about a particular local wine he found that he marked the door EST! EST! EST!

Another version is that a priest was on his way to minister to a congregation in the boondocks. Upon discovering wonderful local wine, he sent the message EST! EST! EST! back to Rome, renounced the priesthood and spent the rest of his life enjoying wine. ([www.beekmanwine.com](http://www.beekmanwine.com))

### New at the Walter Clore Center

The Walter Clore Center in Prosser has started a new wine-tasting program or focus. Each month the center will feature a different Washington AVA. September's program is titled "Back to School." The center will feature wines from college winery programs for you to taste and purchase from different AVAs. Many of them have been awarded medals at our Tri-Cities Wine Festivals. Participating colleges in September are: South Seattle Community College; Walla Walla Community College; Washington State University; and, Yakima Valley Community College. In October, the focus will be wineries from the Columbia Valley AVA and in November, wineries from the Horse Heaven Hills AVA. If you're out wine tasting, consider stopping at The Walter Clore Center on your travels. ♦



**Membership Reminder!**  
Memberships are for one year.  
Invoices are mailed about a month prior to renewal date.



## Tri-Cities Wine Festival

**Dolly Ammann**

**TCWS Board of Directors, Festival Committee**

The Tri-Cities Wine Festival is just around the corner! **Mark your calendars for Saturday, November 15, and plan to attend.** This is one of the most fun-filled events of the year, and one you don't want to miss!

The Festival is held at the Three Rivers Convention Center in Kennewick. We anticipate between 70 and 100 wineries participating this year with more than 400 wines ready for tasting. Each winery submits its wines for judging in advance of the Festival. The wines are judged "blind" by our panel of professional international wine judges. The judging results are announced the evening of the Festival.

For food, we again expect 10 or more participating local restaurants and caterers serving up some of their specialties. Also included will be 2 local micro-breweries. All wine, food and beverages are included in the entry price – \$55 in advance and \$60 at the door.

Another great feature is the silent auction. It includes a wide variety of items including rare and hard-to-find bottles of fine wines. Look for the mystery boxes of medal-winning wines from this year's Festival. This is your opportunity to bring home some wonderful bargains!

Planning for the Festival is a year-round process. We need help the night of the Festival, and also in advance with contacting wineries. Please review President Ted Davis' article, page 2, for more information and contact me, or one of the other committee members, if you can help in any area or want more information. It is fun to be a volunteer.

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



*EVOE* September 2014

(Continued from page 1)

## Society Annual Picnic with the "W4"

This year's theme, the "W4" – Wines from Washington Women Winemakers – will feature 5 women winemakers and 2 wines from each. So, who are these women and where are they working?

- Jessica Munnell, Mercer Estates Winery – Jessica began her career as a viticulturist with Chateau Ste. Michelle. Along the way to Mercer, she worked harvests in South Australia and was an enologist at Snoqualmie Vineyards.
- Katie Nelson, O Wines – From a crush intern to laboratory supervisor to enologist, Katie's career has extended from California to Oregon and Washington, including winemaker for Chateau Ste. Michelle's O Wines since 2012.
- Anna Schafer, àMaurice Cellars – Anna is not only the winemaker, she is also a founder of àMaurice Cellars and involved in every aspect of the vineyard and this Walla Walla winery.
- Hillary Sjolund, Sonoris Wines – Running her own commercial wine laboratory and making wines for her own winery in Richland, California-native Hillary unites her passion for science with the creativity of art, along with her experience from California, Chile and more recently, as head winemaker of DiStefano Winery in Woodinville.
- Linda Trotta, Swiftwater Cellars – With stops in Italy, Chile, South Africa, and for 20 years at Gundlach Bundschu Winery, Sonoma, Calif., Linda said the opportunity to work at Swiftwater Cellars, near Cle Elum, to make wines from premier Pacific Northwest vineyards was "too amazing an offer to miss."

We're hoping at least some of the winemakers can attend the picnic, but with harvest upon us, we know where their focus is! However, we will have additional information about each one and the wines.

Finally, a reminder – as this is a picnic, please note the "bring" information in the accompanying event box! ♦

## Society Annual Picnic with the "W4"

**Chairman: Judy Stewart**

- Date:** Sunday, September 14  
**Time:** 3:00 p.m. to 6:00 p.m.  
**Location:** Kerry & Kat Lawrence home  
 334 Columbia Point Drive, #102, Richland  
**Price:** Members: \$35; guests, \$40  
**Limit:** 36  
**Type:** Annual Society picnic; learn about 5 Washington women winemakers  
**Bring:** Blankets, lawn chairs, wine glasses, sun hats, sunscreen  
**Cutoff Date:** **Wednesday, September 10**  
**Cancellation:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, September 10.** ♦

# Taste Back: Upland Estates Vineyard, Snipes Mountain AVA

**Keith Snider**  
Member, TCWS

The Upland Estates vineyard tour, chaired by Nancy Beitel and Mary Peters, was educational, scenic and above all, featured a nice variety of wines. The bus ride up the mountain gave new significance to a hill that has been on my left on the way to Seattle and on my right on the way back for the last 40 years. Todd Newhouse, Upland Estates owner, explained that his family's history in the area goes back 4 generations. Also to note – William Bridgman originally planted grapes on Snipes Mountain more than 90 years ago. Many people consider this the birth of the Washington State wine industry.



The mountain is named for Ben Snipes, a cattle baron. Long before he settled the area in 1850, the Yakima River flowed over a plateau creating the rocky soils we see on the mountain today. Over many centuries, a geologic uplift pushed these soils to the levels currently seen on the mountain. Todd explained the mountain's various temperature zones and soil types allow him loads of flexibility in varietal selection.

With all this in mind, we moved on to tasting some Upland wines. Our first pour was a clean, refreshing, white, a 2010 Gewürztraminer. Next was the 2009 Chardonnay – an interesting wine blended with 11% Aligoté for acidity. Apparently this is a common practice in the Burgundy region of France but somewhat unique to Upland here in Washington State. We tasted the final offering – a 2008 Bordeaux blend called Teunis. The name comes from Todd's great-great grandfather, Teunis Johannes, and has a tragic history to its introduction.

Moving down the mountain, we visited a Thompson seedless grape vine that was one of the first vines planted on the mountain in 1914 – old and gnarly with luscious sweet-grape clusters. The vine is depicted on Upland's label.

We next moved to DavenLore Winery in the hills south of Prosser. Here winemaker Gordon Taylor entertained us while we sat on the lawn eating our Grill on Gage lunches. We learned he was from Ontario, Canada, and had worked in food processing-related industries before entering the wine industry.

We tasted his 2011 DavenLore Dry Riesling and an Upland Estates 2009 Julian Rhône red blend. Next, the winery's 2011 and 2012 Tempranillo, and of most interest, the 2012 Recovery Red – a blend sold in a refillable bottle. The blend changes frequently, so it's "surprise time" with each refill. The 2011 Tempranillo sparked my fancy; had to buy a few!

Back on the road at 2:30 p.m. and at the car at 3:00 p.m. A great trip; many thanks to the organizers. ♦

(Continued from page 1)  
**Zinfandel and Its Relatives**

The name may be a reference to its early ripening nature. It also tends to ripen unevenly like Zinfandel, but the clusters are smaller.

Primitivo tends to be somewhat rustic, with brambly, earthy, spicy, peppery and herbal notes. The geography in Puglia varies – like the Zinfandel areas in California – from hilly areas in the north to flat land in the south. The hot Mediterranean climate, abundant sunshine and sea breezes provide an ideal environment for viticulture. A few wine-makers in California and Washington are now producing Primitivo as a separate varietal.

**Plavac Mali** (pronounced *Plahvahts Mahlee*) is a red grape varietal native to Croatia's Dalmatian Coast. It grows on the hills and flats of the Pelješac (*Pelyeshats*) Peninsula, and on the Dalmatian Islands of Vis, Hvar and Korčula. Plavac Mali, like the other varietals, also tends to have high tannins and alcohol. The wines produced are rich and flavorful with typical flavors of blackberries, dark cherries, pepper and spices. The name refers to the small, blue grapes the vines produce – in Croatian *plavo* means blue; *mali* means small. The climate is Mediterranean and the Adriatic Coast has hot, humid summers and mild winters. The wine regions along the coast receive many hours of sunlight.

How will these wines go with food? Accompanying the wines will be charcuterie plates of selected cheeses and salamis, Fat Olives' delicious pizza, and an Italian specialty, Osso Buco. You can decide for yourselves what goes best.

Now, here is a puzzle for you – what Washington wine-maker made a discovery about Zinfandel and Primitivo in 1975 when he was a Ph.D. student in California? Tune in next month for the answer, and more information about the wines and their relationship to each other. We hope you will join us for this unique experience. ♦

## Zinfandel and Its Relatives

**Chairmen: Chuck & Sue McCargar**

**Date:** Sunday, October 19  
(Note: correction to previous announced date)

**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**. ♦



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# Tri-Cities Wine Society

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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)



## Save the Date “Gallery Aglow” Scholarship Fundraiser

Coming again in December – a Society scholarship fundraiser for students studying enology and/or viticulture at WSU. A “Gallery Aglow” will welcome Society members and guests **Sunday, December 7, 2 to 4 p.m., Allied Arts Gallery, Richland**. Cost is projected at \$25 for both members and guests. Limit is 48. This will be a stand-up event with appetizer-type food provided by Wine Society board members and wine from the Wine Society. Attendees will need to bring wine glasses.

As at previous such fundraisers, there will be a silent auction. If past such fundraisers have been an indication, this can be a good opportunity to do some holiday shopping.

Watch for details on the auction, and the event, in coming *EVOEs*. Meanwhile, mark your calendars for “Gallery Aglow!” ♦