



COMING EVENTS

Sunday, September 20
Pinot Noir – In Search of the “Holy Grail”

Saturday, October 24
Klipsun Vineyards and The Gelles Family

Saturday, November 14
37th Annual Tri-Cities Wine Festival

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Pinot Noir:

In Search of the “Holy Grail” of Wine

Randy Schreiner

Member, TCWS Board of Directors, Event Co-Chairman

What better way to celebrate the end of summer and beginning of fall than to enjoy an Oregon-California Pinot Noir tasting event. And to add to the celebration, this is also the 50th anniversary of Pinot Noir grape plantings in Oregon’s Willamette Valley. So, we hope you are planning to join the wine society **Sunday, September 20, 2:00 to 4:00 p.m.**, at the lovely Barnard Griffin winery in Richland.

We will open the event with a tasty glass of Michelle Brut Rosé. Following this will be 4 flights, 2 wines in each (one from Oregon; one from California) along with food. The tasting order will be:

- 2012 Barnard Griffin 2012 Pinot Noir, Oregon; 2013 Meiomi Pinot Noir, California
- 2012 Ponzi Vineyards Tavola Pinot Noir, Willamette Valley; 2012 River Road Family Vineyards and Winery Pinot Noir, Russian River Valley
- 2013 Domaine Drouhin Pinot Noir, Dundee Hills; 2011 Goldeneye Pinot Noir, Anderson Valley
- 2011 Ken Wright Cellars Pinot Noir, Canary Hill Vineyard; 2010 Lost Canyon, Saralee’s Vineyard

The tastings represent 3 different Oregon vintages and 4 from California. For both states, 2011 was the coolest year on record. On the other hand, 2012 is being hailed as an “epic” vintage in Oregon wine history while for California, 2013 is proving to be even greater than 2012.

Food – we are focusing on light appetizers selected to showcase the Pinot Noir wine. The Barnard Griffin staff is

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Klipsun Vineyards and the Gelles Family

Dominique Vetrano

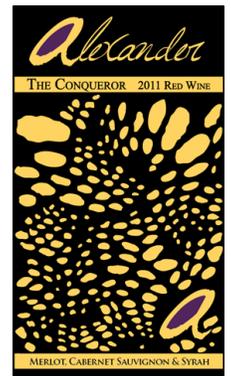
Member, TCWS Board of Directors

Event Co-Chairman

Have you saved the date and made your reservations for what we believe will be another wine society sold-out event? We’re talking about an exceptional Red Mountain tasting **Saturday, October 24, starting at 5:30 p.m.** Hosts Kahryn and Forrest Alexander, and their winery general manager, Kim Gravenslund, will open their **Anelare winery tasting room** to society members and their guests. With a view of Klipsun Vineyards, attendees will hear about the tribulations of planting and growing grapes on what eventually made Red Mountain a hotbed of great grapes and a premium AVA.

After our entry wine, **2014 Anelare Ciel du Cheval Cuvée**, and an appetizer, Patricia Gelles will be our first speaker. She and her husband, David, own Klipsun Vineyards. In 1984 “André Tchelistcheff, who worked at [California’s] Beaulieu Vineyards and was a consultant with Chateau Ste. Michelle, said the best red wine was Kiona’s [Vineyard and Winery], so we planted our Cabernet right next to theirs,” laughs Patricia. And, she and David have many more stories to tell about their 30-plus years in the grape-growing business.

Klipsun fruit often is bottled as a vineyard-designated wine, meaning, it says “Klipsun Vineyards” on the label along with a winery’s name. Bottling a vineyard-designated wine can be risky and rewarding. If the harvest is small,

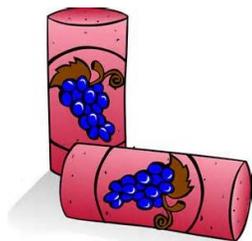


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September 2015

President's Message

Ted Davis, TCWS President



HHH AVA is 10 Years Old

2015 marks the Horse Heaven Hills AVA's 10th anniversary. The Mercer family planted the AVA's first grapes in 1972, and their vines and those of others produce outstanding wines. This "American Viticultural Area" benefits from bordering the Columbia River, with its winds that keep pests and diseases from the vines, and the south-facing benches [hills] that allow for both sun and cold-air drainage." In 2005 the AVA had about 6,000 acres in production; today, it has more than 12,000. The most popular varieties are Cabernet Sauvignon and Chardonnay, but also include some of the most difficult vines to cultivate such as Mourvèdre and Grenache. (Excerpted from the Washington State Wine Newsroom, June 1, 2015, Rachel Mercer)

Red Wine and Cancer

Overindulging in alcohol may raise your risk of cancer but red wine may help fend it off. A study in Advances in Experimental Medicine and Biology suggests a link between resveratrol, a chemical found in grape skins, that may be able to fix cells damaged from other sources and that can turn cancerous when the body can't repair them itself. It doesn't mean you should go out on a red wine bender! Also, resveratrol can be found in other items such as peanuts. The study suggests that the resveratrol chemical might be helpful with other treatment forms for high risk patients. However, not everyone in the medical community is convinced about resveratrol's powers.

(Excerpted from Foxnews.com, Newser: How Red Wine Helps Fight Cancer)

September Wine Quotations

- When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking. (Alexis Lichine, 1913-1989, wine writer)
- This is the dream of all the world. The dream is to live in Granada. You know, work in the morning, have a one-hour nap in the afternoon, and at night go out and have the life. Go out and see your friends and eat tapas and drink red wine and be in a beautiful place. (Anthony Bourdain, American chef, author and TV personality)
- I drank at every vine. The last was like the first. I came upon no wine so wonderful as thirst. (Edna St. Vincent Millay, 1892-1950, American lyrical poet and playwright)

September Wine Trivia

- A feminine wine is a wine that is more delicate than most. A masculine wine refers to a "big" or "full" wine. (Michael Bonadies, Sip by Sip: An Insider's Guide to Learning All About Wine)

- Contrary to traditional belief, smelling the cork reveals little about the wine. Instead, if a server hands you a cork, look for the date or other identifying information (only in more expensive wines). Further, look for dry, cracking or breaks in the cork. (Also, if the wine has bled from end to end.) (Hugh Johnson's The Story of Wine)
- Wine that has a musty smell, similar to wet cork board or mold, may mean the bottle is "corked." (The bottle has a contaminated cork or other flaw.)

(KISS Guide to Wine, Margaret Rand & Robert Joseph) ♦



Membership Reminder!

Wine Society members enter the Tri-Cities Wine Festival, Saturday, November 14, 30 minutes before the general public!

Pinot Noir: In Search of the "Holy Grail" of Wine

Event Co-Chairs: Randy Schreiner and Mary Peters

- Date:** Sunday, September 20
Time: 2:00 to 4:00 p.m.
Location: Barnard Griffin winery
878 Tulip Lane, Richland
Price: Members, \$45; guests, \$50
Limit: 45
Type: Educational; casual
Bring: Interest in learning about the nuances of Pinot Noir
Cutoff: Tuesday, September 15
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, September 15. ♦

Klipsun Vineyard and the Gelles family

Co-Chairmen: Dominique Vetrano and Judy Di Piazza

- Date:** Saturday, October 24
Time: 5:30 to 7:30 p.m.
Location: Anelare winery tasting room
19205 N McBee Road NW, Benton City
Price: Members \$58; guests \$63
Limit: 48
Type: Vineyard-designated tasting with appetizers
Bring: 4 glasses
Cutoff date: Thursday, October 22
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Thursday, October 22. ♦



Join us on
Facebook

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Pinot Noir: In Search of the “Holy Grail of Wine”

preparing the food, which will be arranged on platters for about every 8 persons. Appetizers will include:

- ♦ Cold Northwest salmon pieces
- ♦ Untoasted, unseasoned, sliced French bread
- ♦ Various Pinot Noir-friendly artisan cheeses
- ♦ House-marinated olives
- ♦ Fresh celery

Pinot Noir is derived from the French words for pine and black. The “pine” alludes to the grape variety having tightly clustered, pine cone-shaped bunches of fruit, according to Wikipedia. Pinot Noir is one of the oldest grape varieties to be cultivated for making wine. Ancient Romans knew this grape as Helvenacia Minor and vinified it as early as the first century A.D.

This varietal presents difficulties at every step – from propagation to even its bottle-aging characteristics. Genetically unstable, the parent vine may produce offspring that bear fruit nothing like the parent. There are as many as 200 to possibly 1,000 Pinot Noir clones worldwide. By comparison, Cabernet Sauvignon has only 12 identified clones. Pinot Blanc, Pinot Gris and Pinot Meunier are all Pinot Noir descendants. Each differs from its parent in various ways, most notably in fruit color, and in the case of Meunier, the copious amount of white hairs on the shoot tips. (Source: *Professional Friends of Wine*)

In 1946 and 1947, André Tchelistcheff, the “Dean of American Winemaking,” made a top-quality Burgundian-style Pinot Noir at Beaulieu Vineyard, Calif., but was never able to match those wines again. Hanzell Vineyards, Louis M. Martini and Heitz Wine Cellars, Calif., made respectable Pinots in the late 1950s. Chalone Vineyard in Soledad, Calif., began making good Pinot Noirs in the early ‘60s and, almost alone, continued to make them through the ‘70s and ‘80s. (Source: *The New York Times*, April 8, 1998)

Original California growers used clones developed at UC Davis, which were better suited to the warmer, sunnier California climates. In the 1980s, however, a big turning point for Pinot Noir – the clone discovery. Oregon State University (OSU) worked with French scientists on the “Dijon clones.” Then, UC Davis worked with OSU on clones for the cooler California regions.

Still, it was thought by some that the California climate was too hot and too dry, and the soil all wrong. The original Oregon growers determined that the Willamette Valley was much more like Burgundy in climate and soil. Later, California’s growers began to find pockets of the kind of climate and soil more suited to Pinot Noir.

Today, almost all Oregon Pinot Noir is grown in the Willamette Valley. California’s Pinot regions are more diverse. They include the Anderson Valley, Russian River Valley, Carneros region, Sonoma Coast, Santa Lucia Highlands and Santa Rita Hills.

True Pinot Noir, whether from Healdsburg, California,



Volnay, France, or Dundee, Oregon, is light in body and delicate but intense at the same time. It’s not uncommon to pour a glass of fine Pinot Noir that looks almost like a Rosé only to find that it’s astonishingly powerful in both taste and bouquet. (Source: *The New York Times*, April 8, 1998)

Most Pinot Noir producers will agree with wine writer Bob Thompson, who once said of the grape, “Even where it prospers, it needs to be coaxed, wheedled, flattered, cajoled, cursed and/or prayed over almost ounce by ounce through a series of crises that starts at the fermenters and lasts beyond bottling.” (Source: *The New York Times*, April 8, 1998)

This promises to be a sell-out event! So, be sure to get your reservations in early. ♦

Taste Back: Prosecco, Pizza & More

Randy Schreiner

Member, TCWS Board of Directors

Society members gathered Sunday, August 23, to taste and learn about the Italian wine Prosecco in an informal, very social event. Members were greeted with a Bellini cocktail made from fresh, homemade peach nectar. Tony Pennella, event co-chairman (below), then welcomed everyone and gave an introduction to Prosecco, where it is located in Italy, and DOC and DOCG differences.



Using 2 flights of wine, members got to experience and compare DOC and DOCG Proseccos. These were accompanied by stuffed mushrooms, crostini, 3 types of flatbread, prosciutto-wrapped melon and arugula salad, and of course, discussions and a lot of socializing!

Fat Olives' Chef Chris prepared the flatbreads on site. They were terrific! And for dessert – WOW! Marie Pennella provided her homemade biscotti. What a treat!

The group’s favorite wine? By consensus – the La Marca Extra Dry Prosecco, a DOC wine, followed by the only vintage Prosecco, the 2012 Bisol Crede Valdobbiadene. Members were presented with a surprise mystery wine and then asked at the end of the event if they could guess which one it was. I believe everyone was equally surprised to learn it was a Costco Kirkland-brand DOCG.

Comments were very complimentary regarding the casual atmosphere and member interaction. Tony and his event co-chairman, Ted Davis, put together a great event. Special thanks to Fat Olives owner, JD Nolan, and Chef Chris for the great flatbread and other treats, and to Marie for the great biscotti. ♦

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Klipsun Vineyards and the Gelles Family

a winemaker may not receive the quantity of fruit he or she has been counting on to provide future inventory for the winery. Then, too, the winemaker must have confidence and knowledge to bottle one varietal from a single site because he or she cannot use grapes from other vineyards. But, a vineyard-designated wine also can showcase a vineyard's terroir, and a consumer will literally be able to taste the uniqueness of the soil, climate and growing season.

Our first of 2 Klipsun Vineyards-designated wine flights is still in the selection process. Part of the difficulty is that those wines are in high demand by connoisseurs "who have developed a taste for finely made wines and who have the pocketbook – vineyard-designated wines start at about \$25 a bottle," according to Marty Clubb from L'Ecole No. 41 winery, Lowden, Wash. So, they get sold out ... But no worries, Klipsun wines will be poured at our event!

Our second flight of wines will feature the first generation of Klipsun winemakers. Brother and sister, Alicia and Alexander Gelles, have been dabbling in winemaking since the mid-2000s. Alicia worked at Gallo in California and is now with Precept wines, the Northwest's largest, privately owned wine company. Alexander has had hands-on training working at vineyards and wineries all over the world – from the Bordeaux region in France, to Tuscany in Italy, to Australia and South America. He then completed formal education in viticulture and enology at WSU.

Alicia was the first to make wine from her parents' vineyards. We will pour her **2010 Warrior**, a 75% Syrah and 25% Cabernet Sauvignon, and aged 18 months in 75% new French oak barrels, and her **2007 Hula Girl Sweet Wine**, a 100% Semillon medium-bodied dessert wine.

Alexander followed and created his own brand, Alexander The Grape, under which he also sells his sister's wines. From Alexander The Grape, we will pour the **2011 Conqueror**, a blend of one third each Merlot, Cabernet Sauvignon and Syrah, and the **2012 Inventor**, also a blend of one-third each Merlot, Cabernet Sauvignon and Syrah. We expect this to be a most interesting exercise on *terroir* tasting, with Alexander Gelles as our speaker for this second part of the tasting.

Last but not least, Anelare's "Uncle Earl" will prepare the right food to complement these Red Mountain wines. How about a **butter bean crostini with Parmigiano-Reggiano** with the Anelare Cuvée, and an **apple pudding with white chocolate drizzle** to savor with the Hula Girl dessert wine? Uncle Earl is testing his recipes to match Alexander's and Alicia's reds; and, he already has ideas for our first flight of Klipsun-designated wines. ♦

DID YOU KNOW

Verjus: an acidic, sour juice made from unripe grapes. Sounds terrible when you say it like that, but it's wonderful to use in cocktails, cooking and even gelato. It is not as strongly flavored as vinegar or lemon juice, so it can take their place when you're going for subtle. Alexander Gelles makes verjus from Klipsun's Cabernet grapes when they have enough fruit.



Old Cab Vines (courtesy of Klipsun Vineyards)

37th Annual Tri-Cities Wine Festival

Dolly Ammann
TCWS Board of Directors
Festival Committee

The 37th Annual Tri-Cities Wine Festival is just around the corner! **Yes, mark your calendars for Saturday, November 14, and plan to attend.** This is one of the year's most fun-filled events, and one you don't want to miss! The time is 6:30 p.m. for the general public and 6:00 p.m., if you are a member of the wine society.

The festival again will be in Kennewick at the Three Rivers Convention Center. We anticipate between 70 and 100 wineries to participate 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 will be announced the evening of the festival. Just watch for the balloons!!

For food, we again expect 10 or more participating local restaurants and caterers serving up some of their specialties. There also will be at least a couple of local micro-breweries.

All wine, food, beverages and a logo wine glass are included in the entry price – \$55 in advance and \$60 at the door. Tickets will be available at the Toyota Center Box Office, online through Ticketmaster and at Ticketmaster outlets.

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 – including the wine that wins the "Best of Show" award. This is your opportunity to bring home some wonderful bargains!

Planning for the festival is a year-round process. We need help with set up and the night of the festival, and we are still need a few more volunteers to work on the silent auction. Trust me, it is fun to be a volunteer. If you are interested and/or want to know more, please contact me at carolynewammann@gmail.com or 509-420-4712.

More festival information in next month's EVOE! ♦

Event Sign-Up Coupons

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

Pinot Noir: In Search of the "Holy Grail" of Wine Sunday, September 20

Members: \$45 Guests: \$50

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

Klipsun Vineyards and the Gelles Family Saturday, October 24

Members: \$58 Guests: \$63

Event Limit: 48

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

2015 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* _____

Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839; Email: 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 Scott Abernethy (contact info, above).
- For the latest Society information and EVOEs, visit www.tricitieswinesociety.com. ♦



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.

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 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

The Washington State 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/disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event.

Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. If your reservation can be filled, you may be able to get a refund. ♦

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.tricitieswinesociety.com

