



COMING EVENTS

Sunday, August 23
Prosecco, Pizza and More

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

Saturday, October 24
Klipsun Vineyards and The Gelles Family

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Prosecco, Pizza and More

Tony Penella
 Member, TCWS Board of Directors
 Event Co-Chair

Our August wine society event, **Prosecco, Pizza and More, Sunday, August 23, 5:00 to 7:30 p.m., Canyon Lakes Clubhouse at The Villas, Kennewick**, is just around the corner. The Canyon Lakes Clubhouse will be a great venue for this event. Its outside grass-covered grounds are a perfect setting to mingle with friends and enjoy a party and food-friendly wine. The event is filling up quickly, but there is still space available and time to sign up.

Prosecco is a semi-sparkling wine. It is made with Prosecco (also known as Glera) and Verdiso grapes that only grow north of Venice in the hills of Valdobbiadene near the city of Treviso. Prosecco is generally dry to extra dry. It is “flowery and peachy with nuances of vanilla bean with a light straw color.” (www.winefolly.com). Our local Master Sommelier, Angelo Tavernaro, in his book *Wine: My Life, My Passion, My Perceptions*, describes Prosecco as “an appealing fruity and light-body wine that reminds you of a picnic on the grass under some shade trees with an old picnic basket.”

In 2010, a rating system was put into place to distinguish Prosecco’s 2 primary growing areas. The best Prosecco is rated “DOCG.” This designation is given to vintage Prosecco and Prosecco with grapes grown in the band of hills between Conegliano and Valdobbiadene in northeast Italy’s Veneto region. That region’s southern exposure, stony soils and breeze from the bay near Venice contribute to its quality. In response to demand, the big producers expanded their vineyards into the surrounding flat areas. These wines are rated “DOC.” Of the more than 300 million bottles of Prosecco from over 50 different producers in 2014, only about 79 million were DOCG.

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Pinot Noir:

In Search of the “Holy Grail of Wine”

Randy Schreiner
 Member, TCWS Board of Directors, Event Co-Chair

Yes, **Saturday, September 20** and our Pinot Noir tasting at the beautiful Barnard Griffin winery are fast approaching, and we are getting really excited! Rob Griffin has graciously consented to take a break from his hectic schedule and speak to us about his perspective of the Pinot Noir varietal and the challenges he has faced. In a September 2014 *Wine Press Northwest* article, Rob’s Pinot was rated as “excellent.” As a side note, Rob produced a Pinot Noir while head winemaker at Preston Wine Cellars 35 years ago.

Although Prohibition ended in 1933, Oregon’s Willamette Valley did not see its first Pinot Noir plantings until 1965. Further, prior to this, wine production was basically nonexistent in Oregon. Then, in the mid-60s, individuals started looking to produce Pinot Noir that could compete with Burgundy, France.

The history of California Pinot Noirs also really began in the ‘60s, and basically coincided with when “fine-wine” production began in that state.

According to a March 19, 2003, *The New York Times* article, “OREGON is the un-California. It’s where Californians go for fresh air and a fresh start. Founders of the modern Oregon wine business all trekked north from California. More restrained, more deliberate, less relentlessly optimistic than their California counterparts, the Oregonians were entirely within character when they made the ornery, unforgiving Pinot Noir their signature grape.

“True to its nature, the Pinot Noir grape has never made life easy for them. True to their nature, the Oregon winemakers have wrestled the grape into a wine that is

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August 2015

President's Message

Ted Davis, TCWS President



Stock up on European Wines?

American wine drinkers are getting picky when it comes to imports. We're passing up foreign wines priced at \$20 and below for higher priced ones. Imported wines priced under \$20 declined by 5.7% last year – the 6th decline in the past 7 years. Part of the reason European wines are becoming a better value is the decline of the euro. Further, recent strong West Coast harvests have increased the U.S. wine supply competing with the European offerings. However, this trend may not last long as economists are predicting potential shortages in upcoming years with prices possibly rising due to water shortages. So, it might be smart to stock up on European wines in the short term.

(Excerpted from Fred Tasker, Tribune News Service)

Boxed Wines

Some pros – offering more bang for the buck with some costing less than \$20 a box. (A 3-liter box is equal to about 4 bottles.) Thanks to being vacuum sealed in an inner pouch, boxed wines can maintain freshness for 4 to 6 weeks. They are easy to carry, hard to break and “cork taint” is not a worry.

Some cons – most producers don't put their top wine into cardboard boxes. These offerings tend to be your everyday casual wines and most are non-vintage. If you don't like or can't finish it, you can cook with it, fertilize your roses or put it down the drain. Remember it didn't cost that much to start with.

Serving tips – date the box. Not being able to see what is remaining, it is easy to forget the 4-to-6-week-shelf-life guidelines after first use. To allow the wine to put its best foot forward, give it some time in your glass. As with bottled wine, swirling will give the aromas and flavor an opportunity to open up and breathe a bit.

(Excerpted from aboutfood.com, February 20, 2015)

August Wine Quotations

- In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and wellbeing and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary.

(Ernest Hemingway, A Moveable Feast)

- Good wine is a necessity of life for me.

(Thomas Jefferson)

- Wine makes a man more pleased with himself; I do not say it makes him more pleasing to others.

(Samuel Johnson, 1778)

Wine Trivia for August

- Red wine typically more than white has antioxidant properties and contains resveratrol, which seems to be an important cardio-protective effect of wine.
(Hugh Johnson, The Story of Wine)
- The Code of Hammurabi (1800 B.C.) includes a law that punishes fraudulent wine sellers. They were to be drowned in a river. *(Steven Charters, Wine and Society)* ♦



Welcome New Members!

Scott Ferris
Joseph Samuels
Anita Johns
Pete Tice

Prosecco, Pizza and More

Event Co-Chairs: Tony Pennella and Ted Davis

Date: Sunday, August 23
Time: 5:00 to 7:30 p.m.
Location: Canyon Lakes Clubhouse at The Villas
3702 West 36th Street, Kennewick
Price: Members, \$45; guests, \$50
Limit: 48
Type: Educational; casual
Bring: An open mind; sun hat and glasses, and chairs for sitting outside

Cutoff: Monday, August 17

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

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. ♦



Join us on
Facebook

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Prosecco, Pizza and More

We will be serving 5 unique Proseccos. Two will be DOCG and 2 DOC. The fifth wine will be a surprise “mystery” wine. Is it DOCG or DOC? We will let you be the judge.

(Note: The wine society will provide the “flutes” for the event.)

Our two DOCG wines will be the **Bisol Crede Valdobbiadene Prosecco Superiore Brut** and the **Santa Margherita Prosecco NV Valdobbiadene Superiore**. *Wine Enthusiast* magazine gave the Bisol Crede Valdobbiadene 90 points. The wine is made from 85% Glera, 10% Pinot Bianco and 5% Verdiso grapes. The winery describes it as “brilliant, light straw-yellow with nuances of green ... The bouquet of wildflowers is suitably intense, fresh and elegant and emanates an extremely agreeable fruitiness ... The flavor reflects the fruity bouquet with its scents of apples and pears.” *Wine & Spirits* magazine gave the Santa Margherita 91 points saying, “The texture of this wine deftly balances the richness of ripe stone fruit with the gripe of fruit skins, like apple and apricot. A hint of white pepper adds subtle complexity, while the finish feels fresh and elegant.”

The 2 DOC wines will be the **Tesoro Della Regina Prosecco** and the **La Marca Prosecco**. *Wine & Spirits* gave the Tesoro a 90-point rating. Its name translates to “Treasure of the Queen” and is a dry, medium-bodied wine with flavors of apple and white pear. The La Marca, described as “understated and elegant,” is the only Prosecco from Veneto to have earned the *Wine Spectator* “Top 100 Wines of the Year” distinction. Made from 100% Glera grapes, it has a straw-yellow appearance. “On the nose, citrus and apple notes dominate with a lingering floral element ... On the palate, soft and creamy, there are notes of sweet orchard fruits, lemon curd, lavender, mineral and a touch of grapefruit on the pleasant if slightly short finish.” (www.thefermentedfruit.com)

Our “welcoming” wine will be a Bellini cocktail. According to Wikipedia, the Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry’s Bar in Venice. He named the drink after the unique pink color of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini. The Bellini is a cocktail with 2 parts Prosecco and 1 part white peach puree. I believe you will find this both delicious and refreshing, and a great start to our August event.

JD Nolan of Fat Olives, Richland, is catering our event. To complement the Proseccos, JD is planning 3 unique gourmet flatbread-style pizzas, and appetizers of stuffed mushrooms, goat cheese bruschetta and a fancy arugula salad. JD has supplied the food for a number of our wine society events and has always done an excellent job. I am confident our August event will be no exception.

An opening cocktail, 5 refreshing and well-made Italian sparkling wines, and food catered by JD Nolan of Fat Olives in Richland – all the makings of a great summer wine society event. So plan on attending, invite some friends and join us for **Prosecco, Pizza and More, Sunday, August 23**. (See event details box, page 2.) ♦



Taste Back: A Sensory Seminar and Dinner

Scott Abernethy
Member, TCWS Board of Directors
Event Co-Chair

As the summer heat wave continued, we were thankful for an air-conditioned venue for our July 18 event – the Sensory Seminar and Dinner at Yakima Valley Community College’s Activity Center, Grandview. Thirty-one Tri-Cities Wine Society members and 2 guests, along with 13 Yakima Enological Society (YES) members, “met in the middle” for this unique educational, culinary and social event.

As guests arrived, they selected their seats at tables set for 8, with members from both societies seated at every table. After a brief welcome and introductions, we started our sensory experience. Brad Smith and Trent Ball from the Yakima Valley Teaching Winery had 2 “sensory stations” set up. The first was a “mouth-feel” station where we evaluated our ability to detect and differentiate water solutions with one of 4 basic tastes – sweet, acidic, bitter or astringent. Each set of samples had 3 intensity levels, so we could find our “threshold” of detection. Tasting was done “in the blind.” The second station was an “aroma” station with 10 fruits in wine glasses that we could see and smell, and 10 “doctored wines” – 5 reds and 5 whites – that we tried to match with 10 samples.

I found the aroma station to be the most challenging, as did many others. Everyone agreed, however, that the only way to improve our senses of taste and smell was to keep on practicing – by tasting and drinking a variety of wines!



After being thoroughly humbled by the sensory experience, attendees were anxious to sit down for dinner.

Jessica Smith of The Sensual Fork catered our dinner. Each course was paired with a Yakima Valley Vintner’s wine. From comment cards, the favorite pairing was Gewürztraminer with Chèvre Crostini with Rose, Cardamom and Rhubarb Compote. But, from the variety of comments and favorites noted, 2 conclusions: when it comes to wine and food, we like what we like; and, there is no right or wrong answer!

One of the evening’s highlights was interaction between our members and those from the YES. We are looking forward to having future joint events!

Thank you to YES event co-chairman, Ron Larin, for helping me put this event together. Kudos to Brad Smith and Trent Ball for their hospitality and hard work, and to Jessica Smith for her culinary efforts. Good wine, good food, good company – that’s what it is all about! ♦

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



Photo courtesy of Randy Schreiner

often less flamboyant, less obvious than its California counterpart. A California Pinot is usually an easy-drinking wine when compared with a comparably priced Cabernet, or with a red Burgundy. Like a top Nuits-St.-Georges, a good Oregon Pinot, even a light one, can be nuanced and subtle, demanding some thought, even concentration on the drinker's part."

I was introduced to Pinot Noir in the early '70s, trying Pinots from France but mostly from one of my college instructors, Richard Ponzi, who happens to be one of the Oregon wine "pioneers."

Many people have now heard of the 1976 "Judgement of Paris" when California Cabernet Sauvignons and Chardonnays competed against the best France had to offer. But, I don't believe as many people know of the 1979 "Wine Olympics" event where an Oregon Pinot Noir took third place in an international tasting of hundreds of wines organized by the French food-and-wine magazine *Gault-Millau*. Do you know which one? If not, we'll reveal the name at our event!

Our event format will involve tasting California and Oregon Pinot Noirs across a broad spectrum to highlight differences and similarities between various vintages and AVAs. We are planning to start with a tasting of a California and Oregon AVA-designated wine, then a Russian River Valley and a Willamette Valley wine, an Anderson Valley wine and a Dundee Hills wine, and finishing off with a California and an Oregon vineyard-select wine. Some of the wines being presented will be: the Barnard Griffin 2012 Oregon Pinot Noir; the California Meiomi 2012 Pinot Noir; the Ponzi Vineyards 2012 Tavola Pinot Noir Willamette Valley; and, the California Goldeneye 2011 Pinot Noir Anderson Valley. We'll have the complete wine list in the next EVOE.

So, why are we calling this event Pinot Noir: In Search of the "Holy Grail of Wine?" You will just have to attend to find out! (See event details box, page 2.) ♦

Klipsun Vineyards and the Gelles Family

Dominique Vetrano

Member, TCWS Board of Directors

Event Chairman

In the next 3 EVOEs, we will be telling you the story of the acclaimed Klipsun Vineyards. As we work the details for the **Saturday, October 24** event – time, location and price, you will discover how the Gelles family started growing grapes and what challenges they encountered, and how their son, Alexander, has come to produce his own wines.



THE BEGINNINGS

The "roots" of the Klipsun saga started to form in 1974 when David Gelles met fellow employees, Jim Holmes (now Ciel Du Cheval owner) and John Williams (now Kiona Winery and Vineyards owner). In 1975 after taking a winemaking class at Columbia Basin College, the trio discovered not only a shared passion, but also a location that was to become a flourishing subculture for vintners – Red Mountain. The other fellows started another local treasure, Kiona winery, at that site.

Meanwhile, David and his wife, Patricia, kept busy and educated themselves on every aspect of the grape-growing business. From wine tastings to taking classes and getting to know people in the industry, they didn't spare any effort to make their dream come true. In 1982, they felt ready to take the plunge on their dream and purchased more than 120 acres of land on Red Mountain. Klipsun Vineyards was born.

According to Susan Praino, Pacific Northwest National Laboratory, "In 1984, the first grapes in 40 acres were planted. The Gelles currently have 120 acres planted and grow primarily Merlot and Cabernet Sauvignon grapes on a southwest-facing slope overlooking the Yakima River. Every row of grapes is spoken for and the fruit is sold out every year. It currently produces the most coveted grapes in the Northwest and has established a solid reputation of producing grapes that make premium wines." ♦

DID YOU KNOW?

Klipsun means "sunset," and comes from the Chinook Indian "jargon" that fur traders used to communicate with the Indians.

Event Sign-Up Coupons

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

Prosecco, Pizza and More

Sunday, August 23

Members: \$45

Guests: \$50

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

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

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.tricitiewinesociety.com



Save the Date

Saturday, November 14

6:30 to 9:30 P.M.

Three Rivers Convention Center

Gala Public Wine Tasting

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

