



COMING EVENTS

- Sunday, August 19**
Everything is Coming Up Rosé
- Sunday, September 23**
Albariño: "Wine of the Sea"
- Sunday, October 21**
Comparing Rhône-style Wines

Everything is Coming Up Rosé

Cher Case
Member, TCWS Board of Directors, Event Co-Chair

To paraphrase a song from the 60s, summer's here and the time is right – for sipping a glass of rosé on the patio. **Sunday, August 19, 2:00 to 4:00 p.m.**, wine society members and guests will be sampling rosés from around the world on the patio at **Wine Notes in West Richland**. We are planning to have 3 flights totaling 6 rosés from 5 countries as we explore this exciting wine.

First, we head south to taste rosés from South America. For this flight, we have a 2017 Fabre Montmayou Rosé of Malbec from Argentina and a 2017 LaPlaya Rosé of Cabernet Sauvignon from Chile. Fabre Montmayou, founded in the early 1990s, is owned by winemaker Hervé Joyaux Fabre. It produces red, white and rosé wines, with a heavy emphasis on Malbec and Cabernet Sauvignon varieties. LaPlaya was founded in 1989 in the Colchagua Valley and also produces red, white and rosé wines. Carménère, a classic Chilean

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Albariño: "Wine of the Sea"

Sharon Kohler
Member, TCWS, Event Co-Chairman

Albariño – think bright; fresh; crisp; clean; zesty; citrus; fresh fruit; acidity; liveliness – sensations that make you want another sip! Albariños also have a nice balance to make them an excellent wine with food – think seafood, obviously; chicken and pork; sushi, another great choice; Spanish and Mexican, of course; interesting, with peppery hot foods. It is a wonderful wine to enjoy, so join us for a tasting, along with some tasty tapa-style appetizers,

Sunday, September 23, Horn Rapids Golf Course Clubhouse, Sage Room Banquet Center, 2 to 4 p.m.
[Note date change.]

Albariño wines are a refreshing contrast to the more common whites such as: Chardonnays; Rieslings; Sauvignon Blancs, etc. Yes, perfect for the "ABC" Club (Anything But Chardonnay). At the September event, we will sample Albariños from Washington, Oregon, California and Spain.

Albariños are wonderful during hot weather and ideal with seafood because they are native to the Atlantic coast of Spain and Portugal. For centuries this variety thrived in small, rugged, seaside vineyards of the Rías Baixas (REE-az BUY-shaz) region in the northwestern corner of Galicia, Spain. They became the "wine of the sea" because of the coastal area's effect on the grapes and because the people were fishermen. These hardy fishermen and their families have some Celtic origins. Until modern times, they were geographically isolated from the rest of Spain by the rías (coastal inlets or estuaries) and the area's cliffs. Their vineyards produced wines mainly for family consumption until the last 20-30 years. The Galegos (the people of Galicia) drink more wine and eat more seafood than any other Spaniards.

Despite legends to the contrary, DNA-typing has

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August 2018

President's Message

Ted Davis, TCWS President



August: Washington Wine Month

August is **Washington Wine Month**. To celebrate the Washington State Wine Commission is beginning a new global marketing campaign entitled, "The New Epicenter of Wine," with a comment that, "We produce fewer barrels and more awards, and it's time to take our justifiable place on the global stage." Wineries, stores, restaurants and hotels will have numerous specials and events. Examples could include: emails; bottle-neckers; winemaker dinners; waving tasting fees; and, additional case discounts. So, August is a good time to celebrate Washington's fine wines and stock up your wine cellar.

(Source: Washington State Wine Commission)

60-Year Wine Output Low

Global wine output fell to its lowest level in 60 years in 2017 because of poor weather conditions in Europe. Wine production totaled 250 million hectoliters, down 8.6 percent from 2016 according to the International Organization of Vine and Wine. [One hectoliter is equal to 26.4 gallons.] But in the United States, the world's fourth largest producer, it remained nearly stable. China has now become the seventh largest producer behind Australia and Argentina. Worldwide consumption was up 1.8 percent with the U.S. as the largest wine consumer with 32.6 million hectoliters. Spain still remains the largest exporting country by volume with a market share of 20.5 percent and France kept its leading position in value with \$11 billion of exported wine.

(Excerpted from Reuters, by Sybille de La Hamaide & Pascale Denis)

New Trend – Wine-Bottle Pool Floats

What beats giant unicorn and swan pool floats? Man-sized, buoyant, wine-bottle floats may dominate Instagram feeds this summer. There's a bottle for both red and white wine lovers, priced at about \$30. They are about 7-foot-long rafts so they can be shared with a friend.

(Excerpted from the New York Post, Johanna Masters)

Wine Glass Size Matters, Getting Bigger

People are boozing it up more according to Theresa Marteau, professor of behavior and health at Cambridge University. The study looked at wine glass sizes over the centuries. Wine glass capacity increased from 2.2 ounces in the 1700s to 14 ounces in the 2000s. The mean wine glass size in 2016-2017 was 15 ounces. Part of this is due to the popularity of using different wine glasses for different wine types; plus, wine became trendier. Alcohol consumption in general, and wine in particular, rose almost fourfold during 1960-1980, and almost doubled again during the period 1980- 2004. Bigger glasses mean greater guzzling. Larger wine glasses can also increase the pleasure from drinking

wine, which may, in turn, increase the desire to drink more.
(Excerpted from Maggie Fox/Fox News)

August Wine Quotations

- A feast is made for laughter, and wine maketh merry: but money answereth all things.
(Ecclesiastes 10:19)
- It is better to hide ignorance, but it is hard to do this when we relax over wine.
(Heracitus: On the Universe, 540 – 480 B.C.)
- Drink wine, and you will sleep well. Sleep, and you will not sin. Avoid sin, and you will be saved. Ergo, drink wine and be saved.
(Medieval German saying) ♦

New!

3 Rs: Recruit, Refund, Reward

To all society members – bring a guest, or 2 or 3 or more, to a wine society event! If they join at the event, they (or the member, if the member paid) will get the \$5 guest fee difference refunded, AND you – the recruiter – will receive a bottle of wine! A win-win ... recruit a member, get a refund, receive a reward! ♦



Welcome New Members!

Randy & Fia Grekowicz

2018 Coming Events

- August — Everything is Coming Up Rosé**
- September — Albariño: "Wine of the Sea"**
- October — Comparing Rhône-style Wines**
- November — 40th Annual Tri-Cities Wine Festival & Volunteer Party**
- December — Holiday Party & Fortified Wines**



Join us on
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Everything is Coming Up Rosé

variety, Cabernet Sauvignon and Chardonnay compose part of the winery's lineup. This flight will be paired with a Parmesan kale salad bowl, drizzled with blackberry pepper-corn vinaigrette.

Flight two has us moving to Portugal and California. Sticky chicken satay will be paired with a 2017 Calçada Lago Rosé and a 2017 Matchbook Tinto Rey Rosé. Calçada is making rosé with grapes from the Vinho Verde region in northern Portugal. Wines are most often released 3 to 6 months after harvest. The Matchbook Tinto Rey Rosé is a blend of the Spanish varieties Tempranillo, Tannat and Verdejo. It is from the Dunnigan Hills AVA of northern California.

We conclude our journey with wines from France and Washington. The third flight consists of a 2017 Les Dauphins Côtes du Rhône Rosé and a 2017 Jones of Washington Rosé of Syrah. Les Dauphins is made from Syrah – a classic variety of the southern Rhône Valley region. Jones of Washington also uses the Syrah grape in its rosé, which is made from grapes grown in the Ancient Lakes of Columbia Valley AVA. We will be comparing and contrasting these 2 wines while enjoying tomato basil pie.

There are only 40 spots available; so, don't delay in sending in your reservation.♦

Everything is Coming Up Rosé

Event Chairmen: Cher Case & Tony Sharpe

Date: Sunday, August 19

Time: 2:00 to 4:00 p.m.

Location: Wine Notes
4390 W. Van Giesen
West Richland

Cost: Members, \$35; Guests, \$40

Type: Educational; outdoor; casual

Limit: 40

Bring: Open mind; sense of adventure

Cutoff date: Tuesday, August 14

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, August 14.♦

Taste Back: Bastille Day Party

Dolly Ammann
Member, TCWS Board of Directors
Event Chairman

The Bastille Day Party at Meadow Springs Country Club was a fun evening with a good turnout. French wines were excellent and the food fabulous! One guest exclaimed, "The food was to die for." Another said, "What a great selection of wines!" Chef Clarke, the new executive chef at Meadow Springs, put out 2 beautifully presented heavy hors d'oeuvres buffets. We feasted on lots of yummy food, with plenty of variety, served over a 2-hour period. I liked everything, but my 2 favorites were the baked



brie en croûte with berries and the house made chocolate truffles.

When guests arrived, they received a passport for the wines and the instructions for the "guess-who-I-am" game. Everyone had the name of a famous French personality attached to their back. The objective was to ask questions of other guests until they discovered the name. The prize was a bottle of wine for the first 8 people who solved the puzzle. I was surprised at how quickly those 8 bottles went! I think everyone was really into the game, having fun and circulating.

We started with a sparkling wine from southern Alsace rated 90 pts. by James Suckling and *Wine Enthusiast*. Next were 2 white wines. One was a dry Riesling from Alsace, rated 92 pts. by *Wine Enthusiast*, and the other a classic Sancerre from the Loire Valley, rated 91 pts. by *Wine Spectator*. This was my favorite wine of the night. It was amazingly complex with perfect balance – herbaceous with citrus notes, hints of peach and a chalky minerality.

There were 4 red wines. The first one served was from Côtes-du-Roussillon in southern France. Rated 93 pts. by Robert Parker, the grapes for this amazing wine came from 70-year-old vines. The wine had lots of ripe dark berry fruit. The second was a Côtes-du-Rhône rated 95 pts. by *Decanter*. It was blend of 4 grape varieties with peppery flavors of black cherry and dark berry fruit. The third came from the Graves area of Bordeaux and was a classic blend of Merlot and Cabernet Sauvignon. It was rated 95 pts. by *Decanter* and 93 pts. by Wilfred Wong of Wine.com (Wilfred is an international wine judge who has participated in the Tri-Cities Wine Festival judging a number of times). The 4th red, rated 93 pts. by *Wine Spectator*, is from the Saint-Émilion area in Bordeaux. It is a Bordeaux-style red blend that is elegant and complex with beautiful black currant fruit. The tannin structure means that this wine will age well.

We ended with a rosé sparkling wine from Burgundy's Nuits-Saint-Georges area, rated 90 pts. by *Decanter*. Wow! What great perlage and beautiful strawberry color!

Special thanks to the volunteers who helped make this event a success. The pourers were: Kurt Ammann; Ted & Judith Davis; Dave Levinskas; Tony & Marie Pennella; Mary Peters; Lois McGuire; Ken Kramer; and, Chuck & Sue McCargar. Also thanks to Marjorie Casper for decorations and Muriel Templeton for helping with the name game.

Vive La France!♦

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Albariño: "Wine of the Sea"

established the grapes came from neighboring northeastern Portugal where they are known as Alvarinho. In Galician, "Albariño" comes from *albar* and *albo*, both meaning "white, whitish." The wines are named for the grape, not the place. Some enthusiasts consider Albariño's flavor profile unique.

Eventually modern technology, such as temperature-controlled, stainless-steel tanks and other processes, produced excellent white wines that caught the attention of the international market. Albariño has become the favorite white wine in and from Spain. (Sources for the above, Karen MacNeil's *The Wine Bible*; various Internet sites)

In 2006 Coyote Canyon Winery became the first Washington winery to plant Albariño, beginning with just 2 acres. According to Justin Michaud, Coyote Canyon's wine-maker, luck, skill, and hot days with cooler nights of the Horse Heaven Hills developed a fruitier wine with more tropical notes and body than the Spanish style. He said the challenge has been to maintain slow ripening and longer hang time during the hot weather patterns of recent years [versus cooler sites that produce wines with more acid and citrus fruit characteristics, and that are lighter, so more like the Spanish Albariños]. Either way, now, with more Pacific Northwest wineries making Albariño wines, they are becoming an enjoyable popular sensation in this area.

Viticulturists and winemakers seem to be having fun exploring the possibilities of this aromatic, thick-skinned grape. A range of flavors can be enticed from them. The wine is usually fermented in stainless steel, but some winemakers have tried wood barrels. Aged or not aged, serve ice cold, or not ... all part of the exploration.

Albariños and many foods enhance each other. Pairing the wines with food having a variety of flavors and textures will bring out Albariño's special qualities. The September event menu will feature seafood, including octopus because it is a Galician specialty; tasty dishes with fresh local fruits and vegetables; and, other traditional wine accompaniments.

So, we can celebrate harvest, the end of a hot summer, the first of autumn and a variety of Albariño wines – all at one event, **Sunday, September 23!** Look for more information on Albariños and the specific wines that we'll be tasting in the September EVOE. Meanwhile, as there are only 45 seats available, recommend reserving your space soon! ♦

Albariño: "Wine of the Sea"

Event Chairmen: Sharon Kohler, Mary Peters

Date:	Sunday, September 23
Time:	2:00 to 4:00 p.m.
Location:	Horn Rapids Golf Course Clubhouse Sage Room Banquet Center 2800 Clubhouse Lane, Richland
Cost:	Members, \$45; guest, \$50
Limit:	45
Type:	Educational; wine/food pairing
Bring:	2 wine glasses; inquisitive mind
Cutoff date:	Tuesday, September 18
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, September 18. ♦

Save the Date

Comparing Rhône-style Wines

October – a time when temperatures are cooling and for enjoying beautiful fall scenery. So, what better time to discover and compare the wines of the Rhône Valley!

Sunday, October 21, wine society members and their guests can learn about Southern Rhône Valley wines and how they have taken hold in Washington State. [Note: The date is subject to change.] The main constituent of Southern Rhône wines is Grenache versus Syrah from the Northern Rhône Valley. However, there are many other varietals that can make up Southern Rhône Valley wines. Wines currently planned for the event include from Côtes-Du-Rhône, Châteauneuf-du-Pape and another equally exciting area. These will be compared to wines being produced in Washington State from 3 different AVAs.

France has some of the most restrictive wine laws. We will be discussing some of these at the event, and also focusing on areas besides the world-famous Châteauneuf-du-Pape that deserve attention and respect.

So, plan to attend, learn and experience some of the greatest wines in the world. More details in future EVOEs. ♦



Save the Date

Saturday, November 10

Remember to mark your calendar for the 40th Anniversary Tri-Cities Wine Festival. It will be held 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 ticket price is \$60 in advance or \$65 the day of the event. Buy your tickets in advance at the Toyota Center Box Office, or online through Ticketmaster, www.ticketmaster.com, for an extra charge. **Tickets go on sale September 1.**

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

Interested in helping with this year's wine festival?

We need volunteers to help in a number of capacities, including the day of the event with setting up and that night with the silent auction. Volunteering is fun. We also have a volunteers "thank you" party for helping out. To learn more about volunteering opportunities, please contact Tony Pennella at tmpennella@msn.com or 509-783-9919; or, Dolly Ammann, at carolynewammann@gmail.com or 509-420-4712. ♦

Event Sign-Up Coupons

Everything is Coming Up Rosé

Sunday, August 19

Members: \$35; Guests: \$40

Limit: 40

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

Albariño: "Wine of the Sea"

Sunday, September 23

Members: \$45; Guests: \$50

Limit: 45

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

2018 Membership Application or Renewal

New

Single: \$ 25

Renewal

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 Randy Schreiner, membership chairman. Phone: 509-572-2426; 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 Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricityswinesociety.com. ♦



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. ♦

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.tricityswinesociety.com

