



COMING EVENTS

Sunday, August 25
Sangria Wine in the Summertime

Saturday, September 14
The Battle: Petit versus Petite

Sunday, October 13
Evaluate and Taste Like a Sommelier

INSIDE THIS EDITION

Sangria Wine in the Summertime	1,3
The Battle: Petit versus Petite	1,3
President's Message	2
Evaluate and Taste Like a Sommelier	2
Wine Gems of Italy – Beyond Chianti	4
Event Registrations	5
41st Annual Tri-Cities Wine Festival	6

Sangria Wine in the Summertime

Tony Pennella

Member, TCWS Board of Directors, Event Chair

Here it is – already August, and that also means it is now only a few weeks until the Tri-Cities Wine Society's **Sangria Wine in the Summertime** event. We will be celebrating summer with a Sangria tasting and picnic under the beautiful shade trees on the grounds of **Badger Mountain Vineyard & Winery, Kennewick, Sunday, August 25.**

Badger Mountain Vineyard was founded in 1982 by Bill Powers. In 1990 it was the first vineyard in Washington State to be certified organic. Today, almost 30 years later, Eudoro Lucatero, vineyard manager, and Jose Mendoza, head winemaker, continue the tradition of making organic wines. These wines are free of pesticides and herbicides, contain no additives or preservatives, and are sulfite free. (Source: www.badgermtnvineyard.com) During our event, a Badger Mountain representative will increase our knowledge of organic wine production with a short presentation. There will also be time for questions.

Sangria, which means blood in Spanish, is a classic wine cocktail that can be enjoyed year-round; however, in my opinion, summer is the perfect time to share a chilled Sangria with family and friends. Sangria is found around the world, but it all started in Spain, where wine was mixed with sugar, juice and fruit. (Source: www.vinpair.com)

If you order Sangria today, or better yet, follow a recipe and make it at home, expect a wine-based beverage with a kick that can be sweet or savory, but always fruity. To the wine, many recipes add brandy, rum or flavored liqueur to increase the alcohol percentage, and sparkling water or lemon-lime soda to make it sparkle and tickle the tongue. Although traditionally a red wine blend made with

The Battle: Petit versus Petite

Randy Schreiner

Member, TCWS Board of Directors, Event Chair

September – writing this and thinking about September, it is hard to believe summer will be already coming to an end and fall starting. However, before we get there, a reminder that Tri-Cities Wine Society members, and their guests, will have the opportunity for one more fantastic summer event, the August, "Sangria Wine in the Summertime." If you haven't signed up for this event, the coupon is in this *EVOE*, page 5, or use our online system. See page 2.

Then, looking to the fall – **Saturday, September 14, 2:00 to 4:30 p.m., Barnard Griffin Winery, Richland** – get geared up to compare and contrast a couple of wines better known as blending grapes in "**The Battle: Petit versus Petite.**" Why mostly as blending grapes? The grapes lend to blends, e.g., color, flavors, body or tannins.

The Battle: Petit versus Petite

Randy Schreiner, Chairman

Date: Saturday, September 14
Time: 2:00 to 4:30 p.m.
Location: Barnard Griffin Winery
 878 Tulip Lane, Richland
Cost: Members, \$60; guests, \$70
Limit: 40
Type: Educational
Bring: Desire to learn
Cutoff: **Tuesday, September 9**

Cancellation Policy: For a full refund, cancellation must be made on or before **Tuesday, September 9**, to Judy Stewart, either in writing, judydystewart22@gmail.com, or by phone, 627-6579. ♦

(Continued on page 3)

(Continued on page 3)

August 2019

President's Message

Ted Davis, TCWS President



Passing of Wine Judge Harry McWatters

The wine world, and the Tri-Cities Wine Festival, recently lost one of its most respected and well-known professionals, Harry McWatters. "Affectionately dubbed the 'Godfather of British Columbia Wine,'" Harry passed away in his sleep July 23. He was 74. Harry first judged wines at our Tri-Cities Wine Festival in 2007 and has been a judge each year since 2014. He was scheduled to judge again this year.

Harry began his 50-year-long career in the wine industry in



British Columbia. He moved to the Okanagan and founded Sumac Ridge Winery in 1980. He was also a key figure in the founding of the B.C. Wine Institute, the B.C. Wine Information Society and the B.C. Hospitality Foundation. In the 1990s, he collaborated on a strategic plan for the B.C. wine industry with a goal of someday having 50 wineries in the Okanagan. Today, there are more

than 120. Lanny Martiniuk, Stoneboat Vineyards owner, and who worked on the strategic plan with Harry said, "If he had been born in another period of time, he would have either been Christopher Columbus or Marco Polo. He was always looking for the next thing." Harry is, and will continue to be, missed.

August is Washington Wine Month

The Washington Wine Commission has announced that again this year August is Washington State Wine Month! Wineries, stores, restaurants and hotels will have specials and events. Examples will include everything from wine-maker dinners to wine discounts, seminars and the waving of some tasting fees. Watch for these, and additional discounts and offers. Also, consider a visit to your favorite wineries or venture to new ones. August should be a great time to celebrate Washington's fine wines and stock up your wine cellar.

August Wine Quotations

- I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is tax on the health of our citizens. *(Thomas Jefferson)*
- Fermented beverages have been preferred over water through the ages: they are safer, provide psychotropic effects, and are more nutritious. Some have even said alcohol was the primary agent for development of Western civilization, since more healthy individuals (even if inebriated much of the time) lived longer and had greater reproductive success.
(Dr. Patrick McGovern, The Origin & Ancient History of Wine)

August Wine Trivia

- Where does the vanilla flavor in wine come from? If newer oak barrels were used in the winemaking process, the wine will often have a hint of vanilla in both the aroma and flavor. wine.about.com

TCWS Electronic Payments Operational

Members can now renew their memberships and purchase reservations to events via the website. Purchases will be handled securely through Square. Here's how it works: To access the store, go to www.tricitieswinesociety.com. Click on the store tab and enter the password: **tcwsmember**. At the store front, click on the item you want to purchase. From there you'll be able to select quantity, get a total and make your payment via a credit card. Be sure to enter your name and email to secure your reservation. ♦



Welcome New Members!

Leanne Wagoner
Kathe Alters

Save the Date!

Evaluate and Taste Like a Sommelier

Wine competitions! Have you wondered how wine judges do what they do? How they sniff, swirl and sip during competitions? Want to know more? Want to actually "judge?" If so, then plan to attend the wine society's October event, "**Learn, Evaluate and Taste ... like a Sommelier,**" **Sunday, October 13.**

Glenn Grabiec, a wine educator, wine judge for more than 15 years, certified wine sommelier for 10 years and Tri-Cities Wine Society member, will lead an interactive wine-judging seminar. Participants will learn about some of the numerous factors wine judges use to evaluate wines and make awards. After the training, participants will actually judge various wines.

Watch for time, location, more event details and registration information in the September *EVOE*. To note, the event will be limited to 30 participants; so, to reserve your space, it will be important to register early. ♦

2019 Projected Event Calendar

August – Sangria Wine in the Summertime

September – The Battle: Petit versus Petite

October – Evaluate and Taste Like a Sommelier

November – 41st Annual Tri-Cities Wine Festival & Volunteer Party

December – Holiday Party

Sangria Wine in the Summertime

Event Chairman: Tony Pennella

Committee: Marie Pennella, Lois McGuire, Ken Kramer

Date: Sunday, August 25

Time: 1:00 to 4:00 p.m.

Location: Badger Mountain Vineyard & Winery
1106 N. Jurupa St., Kennewick

Cost: Members, \$38; guests, \$48

Limit: 50

Type: Educational; outdoor picnic

Bring: Hat, sun screen, sun glasses

Cutoff Date: Sunday, August 18

Cancellation Policy: For a full refund, cancellation must be made on or before **Sunday, August 18**, to Judy Stewart, either in writing, judydystewartll@gmail.com, or by phone, 627-6579. ♦



- ✓ Today, it grows primarily in California where it's often used to add body to Cabernet Sauvignon and Zinfandel. Petite Sirah, and other opaque, high-tannin red wines, contain 2-3 times as many antioxidants as light, translucent red wines like Zinfandel and Gamay.
- ✓ It is one of the best values for full-bodied red wine. Look for wines with extended oak aging or a small percentage of Zinfandel, which acts to soften the high tannin. (Source: *Wine Folly, The Essential Guide to Wine*)

Watch for details on Petit Verdot in the September *EVOE*.

Washington State grape growers and winemakers continue experimenting with different grape varieties, trying to determine the next hot variety. Whereas Petit Verdot is getting fairly well known in the state, Petite Sirah is just beginning to get attention.

And, what is with the “e” or no “e” on petit(e)? Both these varieties originated in France, one from the Southern Rhône area, the other from the Bordeaux region. Want answers? Want to know more? Plan on coming to the society's September “battle.”

The wines being showcased are:

- ✓ Opening wine – the 2016 Opolo Petite Sirah, Paso Robles, California. This wine will give participants a chance to sample the California variety. It is described on the Opolo winery's website as having “beautiful dark-ink color at first glance [that] is framed with nutmeg and smoked meats on the nose, followed by baked blueberries, ripe plum, coffee and mocha, [and] leading into its full-bodied finish of firm tannins with blackberry and savory cinnamon spice. Drink now, cellar for 3-7 years.”
- ✓ Flight 1: Thurston Wolfe Winery 2017 Petite Sirah and 2016 Petit Verdot.
- ✓ Flight 2: DavenLore Winery 2015 Durif and 2014 Petit Verdot.
- ✓ Flight 3: Alexandria Nicole Cellars 2016 “Mr. Big” Petite Syrah and 2016 “Little Big Man” Petit Verdot.

The culinary staff at Barnard Griffin, headed by Shawn Smith, is developing the final menu to accompany the wines, with short ribs looking to be a front runner for one of the flights! More details in the September *EVOE*, along with more details on the wines and a well-known guest speaker who will bring us insights into these wines.

Meanwhile, mark your calendars and plan on making your reservations early as there will be a limited number of spaces; and, with the guest speaker and the popularity of these varietals, we expect a sellout. Finally, despite the “battle,” no swords or gunplay allowed but members may want to pick up some extra whitening toothpaste for that night as these are some of the darkest wines made! ♦

(Continued from page 1)

Sangria Wine in the Summertime

Tempranillo or other wine from the Rioja, Sangria can be made from any red, white, rosé or sparkling wine, and fruit such as lemons, limes, oranges, grapes, pineapple, peaches, apples and pears. The possibilities are endless and only limited by one's imagination. (Source: www.vinpair.com)

At the society's August event, we will be serving 5 Sangrias – 3 with red wine and 2 with white wine – as examples of the many Sangria variations. Organic wine from **Badger Mountain Vineyard & Winery** will be used as our wine base and all the Sangria recipes will be available at the event. The Sangrias will include a:

1. Traditional red wine Sangria with lemon-lime soda;
2. Red wine Sangria with Prosecco;
3. Red wine Sangria with added rum and brandy;
4. White wine Sangria with added rum; and,
5. White wine Sangria with basil and added brandy.

Food for our event will be catered by **Porter's Real Barbecue**, recently featured on the Food Network's *Diners, Drive-ins and Dives*. The menu will include: brisket; pulled pork; Porter's famous BBQ beans; coleslaw; all the “fixings;” and, a surprise dessert.

So, Sangria, great food and a beautiful setting, **Sunday, August 25**. What more could one ask for? Sign up now! You don't want to miss **Sangria Wine in the Summertime**. And a reminder! We are now accepting electronic payments at www.tricitieswinesociety.com. ♦

(Continued from page 1)

The Battle: Petit versus Petite

For this event, we will be sampling several examples of Petite Sirah and Petit Verdot. Petite Sirah is better known as a California variety and can go by the more common name, Petite Sirah, but also Petite Syrah or the Old World name, “Durif.” Some details on Petite Sirah:

- ✓ It is the offspring grape of Syrah and a rare black grape from Southwest France called Peloursin.

New Society Logo

Mary Binder

PR Liaison, Tri-Cities Wine Society

Have you noticed something new in the monthly EVOEs? Maybe also in other wine society correspondence? Yes, a new society logo! The “unveiling” took place in the June EVOE, page 6. As with many organizations, the society board of directors decided it was time for an update, a fresh look.

A little background. The Enological Society of the Pacific Northwest was formed in 1975 and based in Seattle.

Following its establishment, chapters formed under its umbrella, including our Tri-Cities chapter. The Tri-Cities Chapter of the Enological Society of the Pacific Northwest held its initial board meeting June 10, 1976. As it was under the umbrella of the Enological Society of the Pacific Northwest, it used that society’s logo.

Fast forward to 1990 – that year the wine society took over the annual Tri-Cities Wine Festival from the then Tri-Cities Visitor and Convention Bureau, which had put on the festival for 10 years. Also, in the May 1990 EVOE, the “unveiling” of the society’s second logo. From a society member’s historical memory, the logo was commissioned from a Columbia Basin College student.

The society continued to use that logo until June. So, yes, for 29 years!

Regarding the society’s name change from the Tri-Cities Chapter of the Enological Society of the Pacific Northwest to the Tri-Cities Wine Society, that happened in 2006 when the society applied for IRS nonprofit, 501(c)(3), status, and submitted the name change and amended bylaws to the Washington State Secretary of State. Whew! From a “PR” perspective, Tri-Cities Wine Society is certainly easier to say and write! (To note, the society filed for incorporation as a nonprofit organization, “The Tri-Cities Chapter of the Enological Society of the Pacific Northwest,” with the Washington State Secretary of State, June 11, 1988. The IRS subsequently gave the organization a 501(c)(7) tax status. It received its 501(c)(3) status May 4, 2017.)

So, fast forward again to 2019. After discussing the need for a change over the past few years, an ad hoc committee was formed. Meetings, discussions and reviewing options followed over a number of months. Then, voilà, the society’s board of directors approved a new logo. It has also been trademarked – note the “TM” mark on the right side.

The design was created by Ashbeck Design, “a creative family-owned graphic design company serving the Pacific Northwest.” Its goal is “simply to focus on the individuality and strengths of each client and work with them to develop a strong, eye-catching brand presence that clearly and successfully communicates their ethos, product and services.”

In summary the new logo is simple and clean, more clearly identifies the society and what it is about, and it will be easy to use in both color and black/white. All important considerations in the “PR” world. We hope our society members agree! ♦



Taste Back:

Wine Gems of Italy - Beyond Chianti

Jim Hartley

Member, TCWS Board of Directors

On a beautiful day at Meadow Springs Country Club, a sold-out crowd of 48 enjoyed a wonderful Italian-style lunch, paired with some outstanding lesser-known Italian wines. For a recap ...

We started the afternoon with a sparkling wine, Berlucchi NV '61 Franciacorta Brut DOCG and ended with another sparkling wine, Villa Crespia “Brolese” Franciacorta NV Extra Brut Rosé, which was paired with dessert, Torta Cremosa di Ricotta e Limoncello. Both were fine examples of Italian *metodo classico*, that is, wines made with second fermentation in the bottle.

Between these sparklers were several courses paired with a flight of 2 wines each. First, 2 dry whites – the 2017 Vietti Arneis Roero DOCG and 2017 Caggiano “Devon” Greco di Tufo DOCG. These were paired with the anti-pasto, Gamberi Fra Diavolo con Polenta Cremosa, a spicy shrimp with creamy polenta. Wow! these paired well!

Next came 2 reds – the 2015 Gulfi “Nerojbleo” Nero d’Avola and 2013 Vinosia Luciano Ercolino Santandrea DOCG, a powerful red wine. These were paired with Stufato di Coda di Bue Romano, a rich, Roman-style oxtail soup.

Then, 2 more red wines – the 2011 Còlpertrone Sagrantino di Montefalco DOCG and 2015 Guiseppe Campagnola Amarone della Valpolicella Classica DOCG. These were paired with Salsa di Carne Domenica con Tagliatelle, a wide-ribbon pasta with a meat ragù.

I found all the pairings to be outstanding and that they helped showcase the wines. Additionally, a colorful brochure at everyone’s place included: technical information on the wines; their ratings and retail price; where they were purchased; and, a map of Italy showing the wine regions and some useful Italian wine terms. As we tasted through the wines, Dolly Ammann, who lived and worked in Italy for 6 years, gave us some additional information on the wines and wine regions.

So, what was the consensus of the attendees? A good time with a variety of great wines and food. They enjoyed the venue, including sitting at tables and being served wine and food. Favorite wines varied but some stood out. For whites – the 2017 Arneis Roero and sparkling Berlucchi NV 61 Franciacorta. For reds – the 2015 Guiseppe Campagnola Amarone della Valpolicella DOCG and Gulfi “Nerojbleo” Nero d’Avola. Regarding the pairings, a few people thought the last sparkler did not pair well with the dessert, that is, it could have been a little sweeter but by itself was very good.

In closing it was a fun afternoon with some great wines, tasty food and good fellowship. Looking forward to more great events like this one. ♦



Event Sign-Up Coupons

Sangria Wine in the Summertime

Sunday, August 25

Members: \$38 Guests: \$48

Limit: 50

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

The Battle: Petit versus Petite

Saturday, September 14

Members: \$60 Guests: \$70

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

2019 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.
- 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. ♦





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



Join us on
Facebook



Save the Date 41st Annual Tri-Cities Wine Festival Saturday, November 16

Mark your calendar for the 41st Tri-Cities Wine Festival, Saturday, November 16. Doors open at 6:30 p.m. for wine society members and 7:00 p.m. for the general public. The place is again the Three Rivers Convention Center, Kennewick. It will be another fun-filled evening of wine, food and music. The silent auction at the festival helps us provide funds for the society's scholarship program. Hope to see you there! ♦