

EVOE

August 2022



www.tricitieswinesociety.com

TRI-CITIES WINE SOCIETY



TEMPRANILLO & TANTALIZING TAPAS SUNDAY, SEPTEMBER 11

Are you ready for an exciting Spanish winetasting adventure without the cost of airfare? Enjoy an afternoon event exploring Tempranillo wines from the Rioja, Spain's preeminent wine region. It's fabled reputation is built on the Tempranillo grape. According to Wikipedia, Spain grows 87% of the world's Tempranillo. This noble grape was first introduced to the Pacific NW at Yakima Valley's Red Willow Vineyard in 1993.

Rioja Tempranillo wines for this tasting are provided by Walla Walla's Valdemar Estates, the first internationally owned winery in Washington. Jesus Martinez-Bujanda, owner and CEO of Valdemar Estates, is a fifth-generation winemaker at Rioja's Bodegas Valdemar, a bodega that has been producing wine in Spain's Rioja region since 1889.

These Rioja wines will be compared to Tempranillos from Coyote Canyon Winery. According to Justin Michaud, who makes the wines for Coyote Canyon's owner Mike Andrews, "There is a lot of similarity between the Rioja and the Horse Heavens with high-desert plains areas." Rioja rests on a plateau in Spain at around 1500 feet while slopes at Coyote Canyon range from 1000-1100 feet.

We will start our afternoon with an award-winning Palencia Albarino 2021 (*Best White wine, Best of Class & Double Gold at 2022 Great Northwest International Wine Competition, and Double Gold & 96 pts. at 2022 Seattle Wine Awards*). Authentic Mediterranean tapas, provided by Café Magnolia's Bosnian refugee proprietor Nena Cosic, will tantalize your palate when paired with these Tempranillo wines:

1. First Flight — Valdemar Estate La Recaja Tempranillo 2016 and Coyote Canyon Tempranillo 2018 (98 pts. *Double Platinum Great Northwest Wine*).
2. Second Flight — Conde Valdemar Reserva 2012 (90 pts. *Wine Enthusiast*) and Coyote Canyon Michael Andrews Red 2017 (*Double Gold 2022 San Francisco, 91 pts. Vinous*).
3. Battle of the Colleges — Tempranillo from College Cellars of Walla Walla and Yakima Valley Vintners. (The Society scholarship fund supports both schools.)

Eric Miller, a graduate of Central Washington State University Wine Studies program, is our speaker for the program.

Our afternoon will conclude with sumptuous tastes of Spartak, Cafe Magnolia's signature dessert.

Please join us at 2:00 p.m. on Sunday, September 11 at Kennewick's newly opened European-themed restaurant, Café Magnolia, for the wine society's September event — **Tempranillo and Tantalizing Tapas!** ♦

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TEMPRANILLO & TANTALIZING TAPAS

Tony Pennella & Jan Thompson, Co-Chairs

Eric Miller, Presenter

Date: Sunday, September 11

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

Location: Café Magnolia

4309 W. 27th Place

Kennewick, WA 99338

Cost: Members, \$48; guests, \$58

Limit: 45

Type: Educational Comparison Tasting

Cutoff: Monday, Sept. 5

Make reservations: tricitieswinesociety.com or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352.

Cancellations to Cher Case, 509-221-1659 or email ca_case@hotmail.com, before Monday, Sept. 5. ♦



Upcoming 2022 EVENTS

Saturday, October 15

Wines of Australia:

"Beyond Yellow Tail & 19 Crimes"
Barnard Griffin Winery Banquet Facility

Sunday, December 11

Holiday Party

Allied Arts Gallery at the Park

Watch for more information!

All event information is sent to members by email. Reservations for events may be made through the website www.tricitieswinesociety.com or by mailing payment to: Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352. ♦