

EVOE

August 2023



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TRI-CITIES WINE SOCIETY



VIRGINIA VS WASHINGTON

Virginia wine has evolved in the 21st century. Viticulture and winemaking in the region dates to colonial times, in the 1600s, when the government encouraged colonists to plant vineyards.

About 250 years ago, Thomas Jefferson planted vineyards at Monticello with the aim of making it the premier winegrowing area in the state. However, he experienced difficulties, as did others, in growing the familiar European wine grape varieties because of the presence of Phylloxera, a root louse, in the soil as well as other plant disease issues.

American grapes, *Vitis labrusca*, *Vitis rotundifolia* and others, grew abundantly in the colonies. These native grapes were resistant to the aphid Phylloxera. The wines that were made from these native grapes had a somewhat different and unusual taste compared to those made from the European grape varieties of *Vitis vinifera*. *Vitis labrusca* was referred to as the fox grape. Because of this, the taste of wines made from American varieties was referred to as "foxy."

In the 20th century, many Virginia winemakers found themselves producing sweet and fruit wines due to local customer preferences. It was what the market wanted. As Virginia wineries tended to be small, family-owned operations even today, local preferences were the key drivers.

Tastes changed in the 21st century. Most Virginia wineries are now making wines from familiar European grape varieties grafted on American root-stock. The majority of the state's 300+ wineries are focused on varietals such as Viognier, Albarino, Chardonnay, Petit Verdot, Cabernet Franc, Tannat and Merlot.

Join us on Sunday, September 17th at 3-Eyed Fish Kitchen + Bar Event Center for a comparative tasting of Virginia and Washington wines, paired with small plates. We will start out by tasting Viogniers from Rockbridge Vineyard and Maryhill Winery, then move on to Petit Verdots from AmRheins Wine Cellars and Thurston Wolfe Winery, and finish with Cabernet Francs from Delaplaine Winery and WIT Cellars. Will the East Coast or the West Coast come out on top?

This event has limited seating. Signup today to reserve your space! You do not want to miss this event. ♦

VIRGINIA VS WASHINGTON

Cher Case & Jan Thompson, Event Chairs

Date: Sunday, September 17
Time: 2:00 to 5:00 p.m.
Location: 3 Eyed Fish Kitchen + Bar
Event Center
1970 Keene Rd., Richland, WA 99352
Cost: Members \$50; Guests, \$60
Limit: 35
Type: Comparison Tasting
Bring: Positive attitude & willingness to try new things
Cutoff: Tuesday, September 12
Make reservations: tricitieswinesociety.com or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352.
Cancellation requests to Cher Case, 509-221-1659 or email TCWSTreasurer2020@gamil.com, before Tuesday, September 12. ♦



2023 Coming Events What to look forward to!

September 17
Virginia vs Washington

October TBD
Cruising the Rhine

December 10
Holiday Party

Watch for more information!

All information on events 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. ♦