



COMING EVENTS

Sunday, December 8
Wine Society Holiday Party

Saturday, January 25
Best of Show Gala Dinner

Saturday, March 28
Wine in a Can

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Wine Society Holiday Party

Randy Schreiner

Member, TCWS Board of Directors, Event Chairman

The wine society's holiday season has begun! It started November 16 with the 41st Annual Tri-Cities Wine Festival gala event, which by all accounts was a great success again. Congratulations and thank you to all the wineries who participated.

So, next in the wine society's holiday season is our December event. If you haven't done so, mark your calendars for **Sunday, December 8, 2:00 to 4:00 p.m., the Allied Arts Association Gallery at the Park, Richland, and make your reservations.** This year we will be starting the event with some sparkling wine to brighten your spirits. Then, throughout the afternoon, we will be serving several dessert wines that will pair with "small plates" of delectable food.

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Best of Show Gala Dinner

Dolly Ammann

Member, TCWS Board of Directors, Event Chairman

Mark your calendar and join us at the Meadow Springs Country Club, 700 Country Club Place, Richland, Saturday, January 25, for the wine society's annual "Best of Show Gala Dinner."

This is the wine society's premier wine and food event of the year. It is when the society showcases the top award-winning wines from the 41st Tri-Cities Wine Festival, including the wine that won "Best of Show." All of the wines at this dinner won double gold awards. This is your opportunity to enjoy some great wines while you dine in style!

The dinner is limited to just 48 people. To ensure you are one of the lucky ones who can attend, reserve your place by sending in the event coupon on page 5 or book at the online store at www.tricitieswinesociety.com.

The evening starts at 6:30 p.m. with a reception featuring the sparkling wine that won a double gold award and was also deemed "Best of Class." This marvelous bubbly is Treveri Cellars NV Blanc de Noir Brut. You will enjoy this great wine paired with some tasty passed hors d'oeuvres.

A multi-course dinner follows the reception. The first course will be paired with **2018 Yakima River Sémillon, the fabulous wine that won "Best of Show."** This is a gorgeous wine that is perfectly balanced. As the menu is now in the planning process, I cannot wait to see what Chef Chris at Meadow Springs Country Club will recommend pairing with this luscious wine!

We are referring to the second course as *Battle of the Syrahs*. At the festival, there were 2 Syrah varietal wines that won double gold medals. We will enjoy these wines with food and then vote on our favorite. The 2 wines are: Prosser Vineyard & Winery 2015 Bill's Estate Syrah,

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December 2019

President's Message

Ted Davis, TCWS President



2019 Tri-Cities Wine Festival

The 41st Annual Tri-Cities Wine Festival was once again a huge success. If you were one of the more than 800 who attended, you know how great it was. At this year's festival, there were 55 wineries representing 62 different labels, almost 325 wines poured, delicious food served by the Three Rivers Convention Center, a couple of microbrews and live entertainment from the Knutzen Brothers.

From the judging, there were 67 bronze awards, 146 silver, 65 gold, 7 double gold and 18 best of class. And of course, the best of show, which this year went to Yakima River Winery for its 2018 Sémillon. A complete list of awards is available online at

<https://www.tricitywinesociety.com/awards.html>.

Looking ahead, the tentative date for the **42nd Annual Tri-Cities Wine Festival is Saturday, November 14, 2020.**

A special thank you goes to our wine festival core team members – Dolly Ammann; Peter Berry; Mary Binder; Blaine Hulse; Tony Pennella; Mary Peters; and Debra Ticknor. Collectively, they work tirelessly to prepare for everything from recruiting wineries to the wine judging, public tasting and the silent auction. Thanks also go to **the dozens of volunteers** who supported the core team with everything from recruiting wineries to gathering silent auction donations, assisting with the wine judging, helping with the day of preparations, and helping at the gala public tasting and with the silent auction.

A special thank you, too, to this year's wine judges: Jerry Bookwalter from Richland; Kathy Cortembos, Richland; Shelly Fitzgerald, Seattle; Glenn Grabiec, Richland; and, Kristina Mielke van Löben Sels, Spokane. The judges bios are available on the website at

<https://www.tricitywinesociety.com/meet-the-judges.html>.

Finally, a special thank you to our Three Rivers Convention Center **VenuWorks** partners and their staff. We are very fortunate to have such a professional and supportive partner.

Champagne and F-16 Jet Exhaust

French scientists studied freezing gases expelled from popped Champagne bottles and found patterns in the gases that mirrored exhaust from jet and rocket engines. Depending on the temperature at which the bottles were

kept, the color of the flume of gas changed and speeds reached supersonic levels similar to the exhaust of an F-16. Using high-speed cameras to measure the gas, they found instances of speeds up to Mach 2 – twice the speed of sound. It is simple physics: During fermentation dissolved gas bubbles are kept in the liquid by pressurized carbon dioxide gas in the neck of the bottle. When the cork pops, all that gas is released. (Source: Jennifer Leman, *Popular Mechanics*)

Avoid Driving Impaired

[Editor's Note: With the holiday season upon us, the following article is reprinted from the December 2018 EVOE.]

Everyone knows drinking and driving is really a bad thing! However, as a reminder, here are a couple of tips and facts. The obvious is to have a designated driver identified prior to going out or plan for a taxi ride home. Some not-so-obvious actions – ensure your headlights and taillights are working. Non-operable lights gives the police a reason to pull you over and smelling the slightest alcohol on your breath will trigger a sobriety test. Note: an officer can issue a driving-while-impaired ticket even if your alcohol level is below .08. Avoid any pre-drinking before you go out and stick to wine, which is lower proof than hard liquor. Drink water before and during the evening. One suggestion – drink equal amounts of water as wine or other drinks. Water gets your kidneys ready to function, and when in your system, can dilute and slow down alcohol entering. Eat lots of food and continuously for the same reasons. At a long-lasting event, begin to drink less and less as the event progresses. The best way to avoid driving-impaired problems is to avoid situations where you drink more than your body can handle. (Excerpted from *Tri-City Herald* article by Andy Perdue and Eric

2019/2020 Projected Event Calendar

December – Wine Society Holiday Party

January – Best of Show Gala Dinner

February – No event planned

March – Wine in a Can

April – Oysters & Wine

May – Annual Meeting

June – South African Tasting

July – Bus Trip to Yakima Valley Community College

August – Riesling Tasting

October – Battle of the Petites

November – Tri-Cities Wine Festival

December – Wine & Cheese Tasting



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Wine Society Holiday Party

For wines we will be featuring 4 Port and Port-style wines. These are what is known as “fortified” wines and typically have an alcohol content of 20 percent. Ruby Ports are a “youthful-type of Port wine that’s aged for a short time and designed to be drunk immediately.” These Ports have the characteristics of “red fruit and chocolate flavors with spicy acidity.” Conversely, Tawny Ports are “oaked-aged Port wines that age for several years developing nutty flavors from oxidation.” Ten-year Tawny’s have the flavor characteristics of “raspberry, dried blueberry, cinnamon, clove and caramel.” (Source: *Wine Folly*, “*The Essential Guide to Wine*”)

From Washington State we will be serving:

- WIT Cellars 2016 Petit Verdot Dessert Wine (Port Style) – This is a Ruby-style Port made from a very untraditional grape.
- Hinzerling Winery Three Muses Ruby Port – This Ruby Port has been well aged and is starting to take on the characteristics of a Tawny-style Port.

From Australia, we will serve the R.L. Buller & Son Victoria Tawny – a Tawny-style Port from the Victoria area. Note! In Australia dessert wines are called “stickies!”

Finally, from Portugal – a 10-year-old Tawny Porto made by the world-renowned winemaking team at Fonseca Guimaraens.

Now to the delectable food to accompany these wines:

- With the sparkling wine – a variety of potato chips and popcorn.
- With the Ports – pâté/terrine; Stilton cheese; Cheddar cheese – smoked or farmhouse style; crackers/bread; chocolate chip cookies; *trufu* chocolate-covered raspberries.
- And in thinking of dessert wines – cheesecake; a soft blue cheese; and, dried fruit.

Besides the great opportunity to sample “holiday wines,” the society’s December event will also include drawings for wine, a silent auction with gift baskets and other treasures, and an opportunity to shop the gallery with its inventory of arts and crafts items from local artists – all while enjoying time with other society members.

Proceeds from this event are targeted for the society’s educational fund. The fund is used to provide scholarships for students enrolled in enology and/or viticulture programs at local educational institutes. So, remember to bring cash, checkbook and credit card. New this year – you will also be able to use a credit card for the silent auction, not just when shopping in the gallery.

This is a one-day-only, calorie-free holiday event! Therefore, the calorie excuse won’t work for not attending! We hope you can join us for some holiday time with your wine society friends and/or make some new ones!

Think fun, holiday shopping, good wine and food, and sharing time with members and friends. Further, based on past holiday events, this event sells out! Therefore, with a limit of just 50 people, if you haven’t already signed up, we recommend you do so quickly.

Finally, another reminder that the society’s holiday season will end with its annual Best of Show Gala Dinner, Saturday, January 25, Meadow Springs Country Club. See Dolly Ammann’s article, page 1, for more details. ♦

Wine Society Holiday Party

Randy Schreiner, Event Chairman

Date: Sunday, December 8
Time: 2:00 to 4:00 p.m.
Location: Allied Arts Association Gallery at the Park
89 Lee Blvd., Richland
Cost: Members, \$40; guests, \$50
Limit: 50
Type: Festive, casual, stand up (limited seating)
Bring: Cash, checkbook, credit card
Cutoff: **Friday, December 6**
Cancellation Policy: For a full refund, cancellation must be made by phone to Randy Schreiner, 572-2426, on or before **Thursday, December 5.** ♦

Wine in a Can

Chuck and Sue McCargar
Members, Board of Directors,
Event Chairs



In today’s wine world, wine can be found in many forms of packaging, from bottles to jugs, boxes and the latest innovation – cans. Will cans catch on or is it just a passing fad? The answer is still to be determined; but, quite a few wineries are now producing can wine. In fact, several were entered in November’s 41st Annual Tri-Cities Wine Festival.

Do you think you could get used to the snap of a pop-top instead of the pop of a cork? Why not? We’ve all been getting used to wine with screwcaps, so why not pop-tops?

With this in mind, join us at the Tri-Cities Wine Society’s **Wine in a Can event Saturday, March 28, at Bernard Griffin Winery.** Along with wines in cans, we’ll be tasting similar wines in bottles for comparison.

You might wonder, “Why buy wine in a can?” Think about portability for a variety of outdoor activities such as hiking, fishing, at the pool or on a picnic where you don’t want to haul a bottle, or where bottles may be banned because of glass breakage. Another question is, “Are can wines any good?” We have been trying some lately and have commented, “Oh, that’s good.” Maybe we shouldn’t be surprised.

While we have tried wines in a can, we have not yet tried them side by side with bottled wines. We intend to do that at this tasting. And to note, some can wines have fared quite well, even winning gold medals in competitions where they have been judged blind! Therefore, we expect this event to be both an interesting and educational experience.

So, mark the March date on your calendar and you can judge for yourself whether wine in a can measures up. ♦



(Continued from page 1)

Best of Show Gala Dinner

the “Best of Class” winner; and 2017 MonteScarlatto Syrah. Both of these wines are made from 100% Syrah grapes.

The third course will be another battle. This time it will be *Battle of the Cabernets*. 2016 Mercer Cabernet Sauvignon, “Best of Class” winner, and 2016 Water from Wine Cabernet Sauvignon are the 2 wines taking home double gold medals. Both are from the Horse Heaven Hills AVA. The Mercer wine is 78% Cabernet Sauvignon with some Syrah, Petit Verdot, Merlot and Malbec blended in while the Water from Wine is 100% Cabernet Sauvignon. Again, we will enjoy these big wines with food and then vote on our preference.

The wine with dessert is 2018 Daven Lore Brix Port-style fortified wine made from Malbec grapes grown on the Crawford farm North of Prosser.

Now that you know what the wines are, watch for more details on the wines and the menu in the next *EVOE*. Meanwhile, make your reservation! ♦

Best of Show Gala Dinner Dolly Ammann, Event Chairman

Date: Saturday, January 25
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
 700 Country Club Place
 Richland, WA 99352
Cost: Members, \$100; guests, \$110
Limit: 48
Type: Gourmet wine dinner
Dress: Coat & tie suggested

Cancellation Policy: For a full refund, cancellation must be made by phone to Cher Case, XXX-221-1659 or email ca_case@hotmail.com, on or before **Monday, January 20.**³

Welcome New Members!

Jayde Aufrecht & Jeff Beegle
 Bruce Bailey
 Shimir Branch & Kimbrelle Thommasson
 Chris & Jes Campbell
 Lonnie Cheti & Liz Loomis
 Monte & Wendy Dunn
 Sarah Funk & friend
 Nancie Harding
 Frank & Deborah Hejmanowski
 Mike & Cindy Jacobsen
 Keith & Brenda Kerbaugh
 Julie & Sally Maxwell
 Charles Nelson & Debbie Gracie
 Andy & Tammie Nichols
 Rachel & Jeremiah Rosenbaum
 Debbie Savino
 Cherie Domingos-Smasne & Robert Smasne
 Sherri & CJ Vadala

Taste Back:

41st Annual Tri-Cities Wine Festival

Dolly Ammann

Member, TCWS Board of Directors

Thirty-one new members joined the Wine Society the night of the festival. Silent auction sales were excellent. All in all it was a good night from my perspective!

We had many excellent reviews from attendees. One gentleman told me, “My wife and I come every year, and this year was the best year ever! We found some wonderful new wines.” Another lady commented, “Last Saturday was the first Wine Festival we attended, and I want you to know what a good time we had. It was a wonderful event, and I hope the first of many for the two of us.” Here is some feedback sent from a silent auction purchaser through Square, “This was our first time going, and had an absolute blast!”

Check out www.discoverwashingtonwine.com for a review of the festival. ♦



Event Sign-Up Coupons

Annual Wine Society Holiday Party

Sunday, December 8
Members: \$40 Guests: \$50

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

Best of Show Gala Dinner

Saturday, January 25
Members: \$100 Guests: \$110

Limit: 48

Number of members attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

- Available to 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.

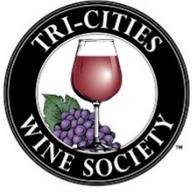
Event Refund

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.tricitywinesociety.com*

Looking Ahead! Oysters and Wine



Passing through winter and leaping to spring, the Tri-Cities Wine Society Program Committee is planning an oyster roast for the society's April event. Fresh Hood Canal oysters will be featured and paired with some great white wines.

Date, time, location and other details, including whether the oyster farmer can join us at the event, are still being finalized; but, you can note "oysters and wine" on your calendars for April. Also, for those non-oyster lovers and/or those who may not want to give oysters a try, there will be other food options.

Watch for more information and details in the new year! Meanwhile, Happy Holidays. ♦