

**EVOE**

April/May 2025



[www.tricitieswinesociety.com](http://www.tricitieswinesociety.com)

# TRI-CITIES WINE SOCIETY



## CHARDONNAY AND CHEESE

### *A Pairing Challenge and Annual Meeting*

Chardonnay is a versatile and popular white wine, celebrated for its varied taste profiles and adaptability. Originally from the Burgundy region of France, Chardonnay spread its roots across the globe, including to Washington and California.

Chardonnay's flavor profile is influenced significantly by the climate where the grapes are grown and the winemaking techniques used. In cooler climates, it often exhibits notes of green apple, pear, and citrus, with a refreshing acidity. Warmer climates tend to produce Chardonnays with riper fruit flavors such as pineapple, mango, and peach, often with hints of vanilla and caramel.

Chardonnay aged in oak barrels has flavors of vanilla, butter, and toast, giving the wine a rich and creamy texture. Unoaked Chardonnay is typically fermented in stainless steel tanks, preserving the grape's acidity and fruitiness, resulting in a lighter, crisper wine.

When pairing Chardonnay with cheese, consider the wine's body, flavor intensity, and acidity. We will be serving a range of Chardonnays, from unoaked to oaked.

- Airfield 2023 Unoaked Chardonnay (Yakima Valley)
- Kendall Jackson 2023 Avant Unoaked Chardonnay (California)
- Chateau Ste. Michelle 2022 Indian Wells Chardonnay (Columbia Valley)
- Barnard Griffin 2022 Chardonnay (Columbia Valley)
- Rombauer 2023 Carneros Chardonnay (California)
- La Crema 2022 Chardonnay Sonoma Coast (California)

There will also be a wide range of cheeses to try, along with nuts, crackers, and olives. The cheeses include Cheddar (Cougar Gold and Aged English), Gruyère, Aged Gouda, French Brie, and Blue. Some guidelines will be provided. But regardless of what might seem to work in theory, cheese and wine pairings have few hard and fast rules. It will be your job to find your own personal preferences. You may not agree with the experts.

We hope you will discover the challenge of pairing Chardonnay with cheese to be a delightful exploration of flavors and textures. Whether you prefer the crisp, refreshing notes of an unoaked Chardonnay or the rich, creamy flavors of an oaked version, there are cheeses that can elevate your wine tasting experience and create a harmonious balance of flavors. ♦

## CHARDONNAY AND CHEESE

*Chuck & Sue McCargar, Event Co-Chairs*

**Date:** Saturday, May 10  
**Time:** 2:00 to 4:00 p.m.  
**Location:** Holiday Inn Express (by TRAC)  
Chardonnay Room

4525 Convention Place, Pasco

**Cost:** Members \$45; Guests \$55

**Limit:** 36

**Type:** Comparative Tasting

**Cutoff:** Tuesday, May 6

Make reservations: [tricitieswinesociety.com](http://tricitieswinesociety.com) or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352. If you mail a reservation, send Cher Case an email that your check is in the mail. Cancellation requests to Cher Case, 714-270-9757 or email [tcwstreasurer2020@gmail.com](mailto:tcwstreasurer2020@gmail.com) Tuesday, May 6. ♦

## JOIN WINE SOCIETY BOARD OF DIRECTORS

Would you like to have some fun and learn more about wine? The Wine Society Board of Directors is looking for Society members who would like to be involved in planning events and helping the Society move forward. If interested, contact Dolly Ammann at [carolynewammann@gmail.com](mailto:carolynewammann@gmail.com) or call 509-420-4712 for more information. ♦

## PROJECTED 2025 EVENTS

May Annual Meeting  
Chardonnay & Cheese Pairing



July

Back to the Future, Orange Wines



Special Syrah Wine Dinner



Aviam Cellars Tour & Tasting



December Holiday Party

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