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tricitywinesociety.org/web

COMING EVENTS

Sunday, April 21 (Sold Out)
Award-Winning Washington Cab Sauvignon Blends

Sunday, May 19
Annual Meeting & Upper Yakima Valley Wines

Sunday, June 23
A Leonetti Vertical

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Annual Meeting & Upper Yakima Valley Wines

Scott Abernethy/Jen Kuklinski
Members, TCWS Board of Directors; Event Co-Chairs

It's official! We have 13 fantastic wineries – and may be more by the time the *EVOE* goes to press – from the Yakima Valley between Grandview and Naches. All are anxious to pour their wines for you at our mini wine festival event, **A Taste of Upper Yakima Valley Wines, Sunday, May 19, 4:30 to 7 p.m., The Country Gentleman, Kennewick.** Except for a cluster of winery tasting rooms in downtown Yakima, most of these wineries are out in the vineyards and can be easily overlooked. This event offers the opportunity to get a snapshot of what awaits you on your next wine-tasting trip up the valley, including wines from some of the smaller producers you will seldom find outside their tasting rooms.

Prior to the tasting, please plan to join Tri-Cities Wine Society President Ted Davis for the Society's short annual meeting. There will be a recap of 2012 Society activities, an update on current activities and a look ahead. The meeting is open to all Society members; reservations are not needed nor is there a cost to just attend the annual meeting. However, for planning purposes it is helpful to know if members are planning to only attend the meeting.

Immediately following the brief meeting, we will convene in The Country Gentleman's event room for the mini festival. The format will be similar to the Society's annual fall wine festival, which is open to the public. **Todd Newhouse of Upland Estates has graciously offered to give a brief presentation on the 30-year history of the Yakima Valley AVA.** Representatives

from the wineries will pour a variety of wines, have information about their wines and wineries, and answer questions.

Starting in Grandview and heading west, here is a list of wineries that will be pouring: **Parejas Cellars; Yakima Valley Vintners; Steppe Cellars; Cultura Wine; Two Mountain Winery; Upland Estates; Windy Point Vineyards; Treveri Cellars; AntoLin Cellars; Gilbert Cellars; JB Neufeld; Naches Heights Vineyard; and, Southard Winery.** Each winery will be pouring at least 2 wines for your enjoyment.

While we taste, The Country Gentleman will serve a variety of foods, including: meatballs; poached salmon; a spinach-artichoke dip with bread; stuffed mushrooms; roasted corn and Gouda brochette; Greek antipasto; hummus and pita bread; cubed meats; and, a tri-tip carving station. The cost is \$40 for members, \$45 for guests, which includes all wine and food. **[Note: This is a price reduction from what was previously announced. Cash refunds will be given at the sign-in table to those who may have already registered.]**

Final details will be in the May *EVOE*, but note event box, page 4. This event will likely sell out quickly, so ensure you fill out your event coupon, page 5, and mail it promptly! Finally, the mini wine festival is a wonderful event for introducing prospective members to the Wine Society – good wine, food, friends – the perfect combination for learning and enjoyment! ♦



President's Message

Ted Davis, TCWS President

Society Name Change

As many of you know the “official” name for the Society has been The Enological Society of the Pacific Northwest, Tri-Cities Chapter. However, for the past several years, we have been “Doing Business As” (DBA) the Tri-Cities Wine Society. We have now re-registered the Society’s official name with the State of Washington to reflect the DBA name, Tri-Cities Wine Society. Next step – make the same change with the federal government.

Join the Society's Board

Repeating from the recent *EVOEs* – the Society’s Board meets monthly, the first Thursday, 7 p.m. Do you have to be a long-time Society member or a long-time wine consumer to be on the Board? No! Our Board has a broad cross section of members – from long-time Society members to those relatively new to the Society; from those still working full time to members who are retired. As one Board member said, **“I really had no idea how the Society worked, what was involved in putting on events, etc., until I got on the Board.”** So, if you might be interested, want more information, want to talk about the time and commitment, please contact me at 627-2615.

Wines That Go Well With Ethnic Foods

- Sushi and Sashimi – Sparkling or a zippy white like Pinot Grigio or Sauvignon Blanc
- Japanese Teriyaki – Cabernet Sauvignon-Merlot Blends
- Chinese Spicy Szechwan or Kung Pao Chicken or Mu Shu Pork – A Riesling or Beaujolais
- Enchiladas, Tamales, Burritos – Chardonnay with little oak, Zinfandel or a young Chianti
- Greek Roast Lamb – Italian reds, Zinfandel or Shiraz
- Pad Thai and Thai dishes – Gewürztraminer, Riesling or a fruity Sauvignon Blanc
- Middle Eastern (in general) – Fruity Chardonnay, Semillon-Chard Blend, or a lighter bodied Chianti or Tempranillo (wineinsiders.com/wine/Wine-Trivia)

Differences between New and Old Wine

When wine is recently bottled or “new” it may seem to exhibit the identity of fruits along with the influences of wood, a sharpness of acidity and the astringency of tannin. Most wine produced today is intended to be consumed new or within a few years.

EVOE Redesign In Progress
See new sign-up coupons on page 5



Welcome New Members!

Jason Hogue & Krystle Shanks
Gary & Cindy Hotaling

Few wines can hold up for long time periods and may become unpalatable or spoiled, with a brown color and a volatile aroma. Counter to this are the wines that retain complex bouquets with accents of leather, cedar and dried spices, with a long palate and after-taste. Gone are the fruity aromas and roughness of tannins. These are the “old” wines of legend that collectors seek out. So, take your choice and enjoy.
(Excerpted from Roger C. Bohmrich, MW)

Legend Says

And as the story goes about how a great connoisseur invited the composer Brahms to dinner, “This is the Brahms of my cellar,” he said to his guests, producing a dust covered bottle and pouring some into the master’s glass. Brahms looked first at the color of the wine, then sniffed its bouquet, finally took a sip, and put the glass down without saying a word. “Hmmm,” Brahms muttered, “better bring your Beethoven!”
(Arthur Rubinstein, “My Young Years”)

Wine Quotations for April

- I have often thought that the aim of Port is to give you a good and durable hangover, so that during the next day you should be reminded of the splendid occasion the night before. *(George Mikes)*
- You only have so many bottles in your life, never drink a bad one. *(Len Evans)*

Wine Trivia for April

- In the middle ages, wine was used for currency. (www.laboheme.com/wine/trivia)
- The 19th century American poet, Henry Wadsworth Longfellow, mentions wine more than 300 times in his works. (www.laboheme.com/wine/trivia)
- Prior to the Civil War, Ohio was considered America’s most important wine-producing state. (www.laboheme.com/wine/trivia) ♦

New Society web site this spring! Details soon.



Coming Soon!
 A Leonetti Vertical
 Sunday, June 23

Mark your calendar now for this very special Wine Society event at the Tri-City Country Club! We will be tasting a **5-year vertical of Leonetti Cellar Cabernet Sauvignon (2005-2009)**. The wine will be tasted both alone and with food. After carefully researching food pairing pointers, we have come up with a selection designed to complement the wine. And what makes this even better, **our special guests will be Gary Figgins, founder and owner of Leonetti Cellar, and his wife Nancy.** Gary will guide us through the different vintages of the wines we'll be tasting.



Founded in 1977, Leonetti Cellar was Walla Walla's first commercial winery. The first vineyard was planted in 1974 on the farm established in 1906 by Gary's grandparents, Francesco and Rosa Leonetti. An entire industry for the Walla Walla Valley was started from the back of a '67 Chevy pickup with a few hundred cuttings of Cabernet Sauvignon and Riesling bare-root grapes. They were planted on a south facing hillside on an acre and a half.

www.leoneticellar.com/our-history

The Walla Walla Valley appellation has become one of the premier wine regions in Washington State. Don't miss this opportunity to taste some world-class wine from one of its founders. Based on past such events, this one is expected to sell out very early and quickly. Look for more details and a coupon in the next *EVOE*. ♦



Award-Winning Washington Cabernet Sauvignon-Based Blends

Lois McGuire and Ken Kramer
Event Co-Chairmen



This program is **SOLD OUT**. However, we have a waiting list in the event there are cancellations. If you are still interested in attending and would like to be on the waiting list, call Judy Stewart at 627-6579.

Spring barrel tasting is just around the corner and so is our **Award-Winning Washington Cabernet Sauvignon-Based Blends** event! Why not avoid the crowds and get a head start on spring barrel tasting **Sunday, April 21, 4:00 to 6:30 p.m., Tri-City Country Club**? Although some of the wines we'll have are hard to find because of demand and/or vintage, you will get a chance to experience helping judge some of Washington's latest releases for this spring.

We will be serving 9 blended wines:

- NV Barrister Winery Barrister Block Red Wine
- NV Woodward Canyon Red Wine
- 2008 Dunham Cellars Trutina Red Wine
- 2008 Northstar Winery Stella Maris Red Wine
- 2008 Thurston Wolfe The Geologist Red Wine
- 2009 Columbia Crest Walter Clore Red Wine
- 2009 DeLille Cellars D2 Red Wine
- 2009 Quilceda Creek Vintners Red Wine
- 2009 Sparkman Cellars Stella Mae Red Wine

These will be served in 3 flights of 3 with a tapas plate for each flight. For example, sirloin tips with a reduction sauce, cheeses, a chocolate truffle and a variety of other small bites paired with the wines.

We'll begin the event with a bubbly reception at 4:00 p.m. in the Club's lounge. The tasting will begin at 4:15 p.m. when we introduce our guest speaker, Greg Lipsker of Barrister Winery. Barrister has consistently produced excellent blends including the Barrister Block we will taste.

All this is adding up to be an event not to miss! Not only will you taste some of Washington State's best Cabernet Sauvignon-based wine blends, but you will gain an insight into why these are some of the best wines you can find anywhere! Selecting them was incredibly tough as there are so many great blends in our state, but we had a limit on how many we could serve.

Finally, as the event is now sold out, we hope you did not miss out. If so, hope to see you next time! ♦

Award-Winning Washington Cabernet Sauvignon-Based Blends

Co-Chairmen: Lois McGuire & Ken Kramer

Date: Sunday, April 21/Sold Out
Time: 4:00 to 6:30 p.m.
Location: Tri-City Country Club
 314 North Underwood St., Kennewick
Price: Members, \$37; guests, \$42
Limit: 44
Type: Sit down; educational
Dress: Casual, country club attire; NO jeans
Waiting List: Please contact Judy Stewart.
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, April 16.** ♦

Save the Date

Sauvignon Blanc Around the World

Sunday, July 21



Summer is always a great time to enjoy a cool, refreshing, glass of Sauvignon Blanc. Join us at Mid-Columbia Wine & Spirits, Richland, 2:00 p.m., Sunday, July 21, for an interesting tasting of Sauvignon Blanc wines from around the world paired with light appetizers. You will discover the differences that terroir and wine-making practices can make in the expression of this classic white grape varietal. Watch for more information in next month's *EVOE*. ♦

Annual Meeting & Upper Yakima Valley Wines

Co-Chairmen: Scott Abernethy & Jen Kuklinski

Date: Sunday, May 19
Time: 4:30 to 7:00 p.m.
 (Meeting at 4:30, event at 5:00)
Location: The Country Gentleman Restaurant & Catering
 9221 W. Clearwater Ave., Kennewick
Price: Members: \$40; guests, \$45
Limit: Unlimited for meeting;
 60 for mini wine festival
Type: Educational: meeting (sit down);
 Learn about Upper Yakima Valley wines (stand up)
Bring: A desire to learn and enjoy!
Cutoff date: **Tuesday, May 14**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, May 14.** ♦

Event Sign-Up Coupons

Award-Winning Washington Cabernet Sauvignon-Based Blends

Sunday, April 21

Members: \$37 Guests: \$42

Event Limit: 44

Number of members attending _____

Number of guests attending _____



Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

E-mail _____

Note: Please provide phone & E-mail information!

Would like to help at the event

Mail Payment with Coupon to: Tri-Cities Wine Society
P.O. Box 1142 Richland, WA 99352

Annual Meeting & Upper Yakima Valley Wines

Sunday, May 19

Members: \$40 Guests: \$45

Event Limit: 60 (Note: No limit for annual meeting only.)

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

E-mail _____

Note: Please provide phone & E-mail information!

Would like to help at the event

Membership Reminders

- Please keep your membership information current. If you have a change in your postal or e-mail address, contact Scott Abernethy at: 509-783-8801, or by e-mail at: tcwinesocietymembership@gmail.com.
- Forgot when your membership expires? Society memberships are for one year. The Society does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information, left).
- Check our web site to access the latest EVOE: tricitiewinesociety.org/web ♦



2013 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

Referred by: _____

How would you like to receive the EVOE newsletter?

E-mail (current E-mail address requested*)

U.S. mail

Both E-mail and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

E-mail 1* _____

E-mail 2* _____

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

Courtesy

Event attendees are reminded that 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

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the Society may be consumed during our events.

Minimum Age 21 At All Events

The Washington Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

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 tricitiewinesociety.org/web/

Save the Date! Be a Winemaker for a Day August 4

Ever wonder how winemakers craft their blends? The Wine Society is offering an opportunity for you to be a winemaker for a day, August 4. Kestrel Vintner's winemaker, Flint Nelson, will lead members in creating their own blends with wine from Kestrel's barrels.

So, even though spring is barely here, it is not too early to mark your calendar for this summer fun activity. ♦

BLEND

