

April 2015

www.tricitiewinesociety.com



COMING EVENTS

Sunday, April 19
Wines of Coeur d'Alene Cellars

Sunday, May 17
Annual Meeting & Dinner

Friday, June 26
Exploring the World of Whites

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Wines of Coeur d'Alene Cellars

Lois McGuire, Ken Kramer
 Event Co-Chairmen

As you read this article, our April 19 winemaker dinner with Coeur d'Alene Cellars at Fat Olives Restaurant & Catering, Richland, 4:00 to 6:30 p.m., is **SOLD OUT!** For anyone wanting to be on a waiting list, call Judy Stewart, 627-6579.

Last month we wrote about the food and wine pairings, and wrote a little about the food. This month we will write about the wines. All the grapes were sourced from vineyards in Washington State, such as: McKinley Springs Vineyard; Lonesome Springs Ranch; Bacchus Vineyards; Stillwater Creek Vineyard; Alder Ridge Vineyard; and, Olsen Estate Vineyards. These are all great sources and we will taste how Coeur d'Alene Cellars' winemaker "sorcerers" have transformed these grapes into beautifully crafted wines.

After an introductory taste of the 2014 Rosé, we start the pairings with the 2014 Chenin Blanc with "aromas of straw, wet stone, dried guava and gooseberry." This wine "possesses a strong mineral and floral element on the nose, leading up to ripe, balanced fruit on the palate." With a fair amount of acidity, this wine will be great for aging and exciting food pairings. It will be paired with the Humboldt Fog® cheese and pear salad.

The second wine is the 2014 Viognier produced in 50% stainless steel and 50% French oak. It has "a bouquet of ripe tangerine, lilac and honeysuckle leading up to tastes of ripe stone fruit." The pairing will be with a Thai ginger, red chili shrimp over white rice.

We start tasting the red wines with the 2012 Syrah. It "shows aromas of lavender, rose petal, white pepper and leather. It is spicy, floral (from the co-fermentation with a small percentage of Viognier), and hints of chocolate and

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Annual Meeting & Dinner

Nancy Beitel, Jim Hartley
 Members, TCWS Board of Directors
 Event Co-Chairmen

We hope you have marked your calendars for the Tri-Cities Wine Society's annual meeting, and dinner, **Sunday, May 17, 3:00 to 6:00 p.m., Bonefish Grill, Richland.** There will be a short business meeting followed by a special dinner paired with some wonderful wines from Larry Oates, owner and winemaker of Sleeping Dog Wines in Benton City. President Ted Davis promises to keep the business meeting short but informative, and an entry wine will be served during the meeting. Following the meeting, there is a 4-course dinner paired with Larry's fine wines.



Larry has had an interesting journey along his way to becoming a winery owner and winemaker. You will learn about him, the winery and his winemaking methodology, including introducing oak in a very controlled manner. Larry makes small lots of wine (about 600 cases per year), single varietals and blends, sourced from the adjacent Buoy Vineyards. Throughout his journey with wine, there has been a canine "associate" providing amusement, companionship and oversight, thus the name, Sleeping Dog Wines.

Bonefish Grill is one of the area's best restaurants, well known for excellent cuisine and good service. Now, the selected wines and dinner menu:

Course 1 – 2014 Malbec Rosé and Bang Bang Shrimp® tossed in a creamy spicy sauce.

Course 2 – 2013 Sauvignon Blanc and Special House Salad, with artichoke hearts and feta cheese.

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April 2015

President's Message

Ted Davis, TCWS President



Grape Production Growth Continues

For the third consecutive year, grape production continued to grow in Washington State. The state's 2014 grape production grew 8 percent from 2013, totaling 227,000 tons. Whites slightly outnumbered reds, 53 to 47 percent. Riesling was the top producer at 22 percent followed by Chardonnay and Cabernet Sauvignon at 19 percent. The state now has more than 850 licensed wineries compared with 19 in 1981 and about 700 in 2012. For growers, Grenache was the most lucrative, commanding an average of \$1,110 per ton, and Gewürztraminer had the lowest average rate at \$737 per ton. (Excerpted from Washington State Wine Commission release)

Wine Quotations for April

- WINE, n. – Fermented grape juice known to the Woman's Christian Temperance Union as "liquor" sometimes "rum." Wine madam, is God's next best gift to man. (Ambrose Bierce)
- In water one sees one's own face; but in wine, one beholds the heart of another. (Old French proverb)
- (James Bond has just been surprised by double agent, Grant) Red wine with fish. Well that should have told me something. (Bond in *From Russia with Love*, 1963)

Join the Society's Board

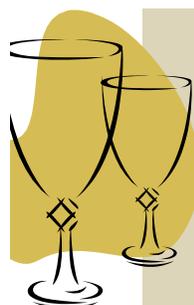
Your Society is looking to expand its Board of Directors team. The Board meets monthly and manages the Society, its programs and the annual Tri-Cities Wine Festival. Sound interesting? Contact me (Phone: 509-627-2615; Email: teddavis21@charter.net); Society Vice President, Lois McGuire (Phone: 509-539-0035; Email: loismcguire2b@gmail.com); or, Secretary Sue McCargar (Phone: 509-627-2210; Email: mccargars@charter.net). We can give you additional information and answer any questions you might have. **Note: You don't have to be a wine expert ... just have a little time, and the desire to get a little more involved while having fun at the same time!**

Screw Caps Gaining in Popularity

According to Stephanie Miskew, a sommelier and wine educator, there are 5 reasons why screw caps are gaining in popularity:

- No more corked wine! Cork "taint" is primarily caused by bacteria known as TCA – trichloroanisole. Corked bottles can smell musty or like wet cardboard. TCA taint is said to be in 1 to 3 percent of wine sealed with a cork.

- A more consistent product. Ever bought several supposedly identical bottles and found them not to be so? Cork being a natural product can cause variances in wines bottled at the same time; screw caps eliminate this.
- Preserving freshness and aging potential. Initially it was thought that cork was the only age-worthy closure for red wines, but now there are screw cap closures that permit a varying level of oxygen transfer. Many high-end winemakers are saying that using screw closures will help ensure every bottle will be exactly what they intended when bottled.
- Easy to open and close. Traveling and forgot your opener or the TSA has confiscated it because of the very small knife included? The screw cap solves this problem and is a lot easier to reseal vs. trying to turn the cork upside down, force it back and then finding a place in the refrigerator that is tall enough to accommodate it.
- Economics. New Zealand is leading the charge in closure technology because it was one of the last areas to get into the world market. As such it was at the bottom of the priority for cork producers and quality often suffered. The loss of significant revenue and reputation drove them to look at alternatives. Others have followed suit and driven the acquisition costs for material and equipment to a reasonable level. ♦



Welcome New Members!

Bill & Meredith Farris
Kevin & Kim Leary
Greg & Claudine Mulvihill
Tony & Jan Sharpe

Coming 2015 Events

April 19 - *Wines of Coeur D'Alene Cellars*

May 17 - *Annual Membership Meeting & Dinner*

June 26 - *The World of Whites*

July 18 - *A Sensory Seminar & Dinner*

August - *Prosecco and Pizza*

September 20 - *Pinot Noir Tasting*

October - *Klipsun Vineyards & Alexander Gelles Wines*

November 14 - *37th Annual Tri-Cities Wine Festival*

December - *Holiday Party*

Events are subject to change!

Look for updates in the EVOE newsletters or online at: www.tricitywinesociety.com.

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Wines of Coeur d'Alene Cellars

cherry fill the mid-palate to make it complex and layered.” Brown-sugar glazed pork ribs will accompany this wine.

Our fourth paired wine will be the 2012 Cabernet Sauvignon. This wine is “deep, rich, but yet elegant, and delivers flavors of ripe cherry, cassis, dried herbs and black tea on the bouquet, while hints of dark berry, mocha, cedar and spice complement the palate.” This wine will be paired with beef shoulder tender grilled with plum Marsala and a cauliflower mash.

The next wine we'll taste is the 2012 Mourvèdre, “delivering exciting flavors reminiscent of rhubarb, red grapefruit, pepper, violet and dried herbs. Bright star fruit and ripe berry notes are very noticeable between layers of soft oak on the palate.” This Mourvèdre will be tasted with lamb shoulder extensively braised with a honey, raisin and almond sauce.



From Coeur d'Alene Cellars website

The final wine of the afternoon is the 2012 Opulence Reserve Syrah. This Syrah was handpicked from old vines on the Horse Heaven Hills McKinley Springs Vineyard. “Only the best barrels were selected to produce this complex and multi-layered wine. It displays dark cherry, orange peel, and chocolate aromas, with noticeable hints of blueberry, mint, lavender and soft oaky tones.” A chocolate truffle triangle drizzled with dark chocolate will accompany this beautiful wine.

So, come and taste for yourself these incredible wines from Coeur d'Alene Cellars owner and winemaker, Dirk Brink, and paired with gourmet tastings chosen by JD Nolan from Fat Olive's. ♦

Wines of Coeur d'Alene Cellars

Event Co-Chairmen: Lois McGuire & Ken Kramer

Date: Sunday, April 19
Time: 4:00 to 6:30 p.m.
Location: Fat Olive's Restaurant & Catering
255 Williams Blvd., Richland
Price: Members \$47 and guests: \$52
Limit: 44
Type: Educational
Cutoff date: Wednesday, April 15
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, April 15.** ♦

Exploring the World of Whites

Chuck & Sue McCargar

**Members, TCWS Board of Directors
Event Co-Chairs**

Are you ready to think about summer and warm weather, and enjoy white wines that go along with them? Then mark **Friday evening, June 26**, as the time and date for “**Exploring the World of Whites**” at the **Society's tasting at the Canyon Lakes Villas Clubhouse.**



Last month we revealed the countries that would be represented. Were you able to guess some of the varietals? Well, here they are: *Riesling, Grüner Veltliner, Sauvignon Blanc, Torrontes, Albariño, Chenin Blanc, Semillon, Viognier and Chardonnay.*

Now, the next question is – which wine is associated with which country? France, for example, grows and may also be the origin for many of these varietals. Others may be more specific to a particular region. On the other hand, some – Chardonnay in particular – are grown all over the world. While we may have left out one of your favorites, we wanted to include some that may be new to you.

Come experience a tantalizing profusion of aromas and flavors. This will be a casual affair where we can sip and enjoy a wide diversity of tastes along with an enticing food buffet. It's the end of the work week, so come, kick back and say welcome to summer. Look for more information on the specific wines and foods in the next 2 EVOEs. ♦

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Annual Meeting & Dinner

Course 3 – 2012 Montepulciano and 2008 Ciel de Chien with Surf & Turf of “wild Mahi Mahi with Macadamia nuts and an angler steak with Béarnaise sauce.”

Course 4 – 2007 Syrah and Macadamia Nut Brownie (flourless, with raspberry sauce and Macadamia nuts).

The meeting is open to all members; no reservations are needed. Reservations are needed for the dinner. The event coupon is on page 5. This promises to be a very informative, educational and entertaining afternoon. Hope to see you May 17. ♦

Annual Meeting & Dinner

Event Co-Chairmen: Nancy Beitel, Jim Hartley

Date: Sunday, May 17
Time: 3:00 to 6:00 p.m.
Location: Bonefish Grill
133 W. Gage Blvd., Richland
Price: Members, \$55; guests, \$60
Limit: 48
Type: Informative, educational, entertaining
Cutoff Date: Thursday, May 14
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Thursday, May 14.** ♦

Taste Back:

Carménère – Bordeaux’s Forgotten Grape

Gregg McConnell

Member, TCWS and Event Co-Chair

A good wine with distinct character results from a talented winemaker’s unique style, the terroir from which the fruit is harvested and the weather conditions of a particular year’s growing season. Wine society members got a chance to learn about the effect on the palate of all these factors from 2 highly regarded winemakers, Neil Cooper and Robert Smasne, at the society’s March 22, Carménère event at Anelare winery.

While Carménère is Chile’s signature grape, it is still grown in limited quantities in California and Washington, and used primarily as a blending grape adding hints of smoke, spice and herbs to its blending partner. Few area wineries produce a Carménère varietal wine. Among those are Anelare, Cooper Wine Company, Trio Vintners and Smasne Cellars, all of whom graciously donated wines for this unique event.

Four Washington wines were paired with 4 Chilean Carménères and served 2 at a time in a blind-tasting format. Members were able to experience young and more mature wines from each region as vintages included 2009, 2011 and 2012. Winemakers talked about differences in terroir and winemaking styles, and attendees were challenged to identify which was a Washington wine. Price-points, ranging from under \$20 to more than \$80 a bottle, were not revealed so as not to influence the taster’s perception. Ironically, although Carménère is Chile’s signature grape, only one of the Chilean wines was 100-percent Carménère while all 4 from Washington were 100-percent varietal wines. The effect, for example, that 8% Petit Verdot had on one Chilean wine was easily discernable.

Although the flavor profiles varied from wine to wine – red fruits, and cranberry to blackberry pie and boysenberry – Carménère’s trademark hints of herbs, sweet spices, crushed pepper and earth was consistently present. Modest tannins, and just enough acidity to carry the fruit and spice to a nice finish, were also common across the wines tasted.

The evening started with members enjoying the view from the patio of Anelare’s new tasting room and a glass of 2013 Nonna Viola white wine, compliments of our hosts, Forrest and Kahryn Alexander, managing partners at Anelare, and their tasting room manager, Kim Gravenslund.

Anelare’s chef and sommelier “Uncle Earl” Smart provided a nice mix of appetizers and heartier food, including grilled lamb kebabs with a homemade Chilean sauce crafted to represent the tasting profile of Carménère, and a gorgonzola soup, which according to the comment cards received, was an event highlight.

The comment cards also revealed that pairing differing wine styles in a blind-tasting format along with having experts speak made this a unique, interesting and highly educational evening. Further, Carménère will now be found on many more Mid-Columbia dinner tables!

Finally, it was a pleasure working with this event’s organizer and chairman, Scott Abernethy, committee member Randy Schreiner, and winemakers Neil Cooper and Robert Smasne. ♦



Above event photos courtesy of Ted David, President TCWS.

Event Sign-Up Coupons

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

Wines of Coeur d'Alene Cellars

Sunday, April 19

Members: \$47

Guests: \$52

Event Limit: 44

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

SOLD OUT

Note: Please provide phone & Email information!

- Have **MAST** card, can help pour at the event
- Available for other help

Annual Meeting & Dinner

Sunday, May 17

Members: \$55

Guests: \$60

Event Limit: 48

Number of members attending _____

Number of guests 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

2015 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* _____

TCWS 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.

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 State 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.

Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. If your reservation can be filled, you may be able to get a refund. ♦

Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839 (NEW); 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 Scott Abernethy (contact info, above).
- For the latest Society information and EVOEs, visit www.tricitieswinesociety.com. ♦



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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.tricitiewinesociety.com

Save the Date A Sensory Seminar & Dinner



It's a first – a joint event with the Yakima Enological Society! Mark your calendars for Saturday, July 18, Yakima Valley Community College, Grandview. Brad Smith, a “teaching winery instructional technician” from the college, will lead a sensory perception seminar to start this joint event. A dinner will follow. This will be an opportunity to meet some fellow wine lovers from the upper end of the valley! We hope you can join us. ♦