



COMING EVENTS

Sunday, April 23**Over 90 Under 30****Sunday, May 21****Annual Meeting & Award-Winning Wines****Sunday, June 25****Sake and Food — A Tasting and Pairing**

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Over 90 Under 30**Cher Case****TCWS Director, Event Co-Chairman**

Spring has arrived and with it our **Over-90-Under-30 event, Sunday, April 23, 2:00 to 4:00 p.m., Tap and Barrel** – Richland’s new wine bar. We have the wines and will be tasting flights of high-scoring Pinot Noirs, Merlots and Cabernet Sauvignons from Washington, Oregon and California.

Our first flight will feature Pinot Noirs. The **Hahn 2014 SLH Pinot Noir, Santa Lucia Highlands** “features aromas of black cherry and dark currant. Following are intense black-fruit flavors balanced by ripe red plums and a hint of allspice. A slight acidity beautifully highlights the supple tannins and long finish.”

(Source: Hahn Family Wine website)

Also in this flight is Portland Wine Company’s **Love and Squalor 2013 Pinot Noir Willamette Valley** “which begins with the gorgeous color of a deep red/orange sunset. Cherries, chocolate and a light touch of orange peel elevate the aromatics and inform the well-integrated mid palate. The wine lingers gracefully through an immaculate finish.” (Source: Wine Enthusiast)

The second flight is our Merlots. **Novelty Hill 2013 Merlot, Columbia Valley** is categorized as “polished, focused, multilayered and compelling, with coffee accented black cherry and floral flavors, hinting at apricot as the finish persists. Dances deftly.” (Source: Wine Spectator) Completing this flight is the **Columbia Crest 2013 H3 Merlot, Horse Heaven Hills**, described as “a medium-bodied Merlot delivering aromas of spice and blackberry with the perfect balance of earth, cocoa and ripe cherry notes on the palate. The complex flavors are followed by a smooth, velvety finish.” (Source: Columbia Crest website)

Annual Meeting, Award-Winning Wines**Ted Davis****TCWS President, Event Co-Chair**

This year’s Tri-Cities Wine Society’s annual meeting and monthly wine event will be **Sunday, May 21, Horn Rapids Golf Course Clubhouse, Sage Room Banquet Center, 1:30 to 4 p.m.** The meeting will be first, and will take about 30 minutes. During the meeting, you will learn about the “health” of the Society, including finances and future plans. It will also include chairmen reports and the election or re-election of board members. There will be time for questions and answers. **All members are invited to the meeting; there is no cost to attend just the meeting.**



Then, to the fun – a “mystery” tasting of award-winning silver and gold medal wines from past Tri-Cities Wine Festivals! As of this writing, your event planners are still exploring wines from both lesser-known wineries besides larger, more well-known ones. The goal – expand your wine-tasting experiences ... in case you missed attending one of the recent Tri-Cities Wine Festivals. Yes, it is a great opportunity!

A wine event without food? No way! So, we are planning

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April 2017

President's Message

Ted Davis, TCWS President



2016 WA Wine Report

The 2016 grape production was 270,000 tons, an increase of 22 percent from 2015. Cabernet Sauvignon was again the top producer at 71,100 tons or 26 percent of the total and Merlot ranked second at 48,400 tons or 18 percent. The leading white varietals were Chardonnay at 45,000 tons followed by Riesling at 41,300 tons. The production of red varietals increased by 39 percent compared to a 3-percent increase for whites. Growers received an average of \$1,157 per ton for all varietals, an increase of \$12 per ton from 2015. Of the published varietals, Malbec received the highest average price per ton at \$1,587.

(Source: Washington State Wine Commission)

Wine Flavors

Ever wondered why wine smells, and tastes, like almost every other fruit except grapes? How can a wine smell like vanilla, taste like cherries and finish like satin? Do wine-makers add a dash of apple or butter to their fermenting Chardonnay? The answer is, no. The explanation is in the fermentation process where yeast eats the grape sugar, converts it to alcohol and, in the process, thousands of complex chemical compounds are formed.

So, some wine flavors: **"Apple"** Chardonnay goes thru malolactic fermentation that takes tart malic acid compounds – think green apple – and softens them to lactic acid – think milk. Just like with the Chardonnay process, red grapes form other compounds to give **"berry"** flavor. Grapes grown in cooler climates create cranberry or currant flavors while ones grown in warmer climates showcase richer red fruit like cherries, blackberries or strawberries. A **"vanilla"** flavor comes from the wine being in contact with oak barrels. The oak "seasons" the wine adding a certain complexity to it. For the nose, oak's influence can add clove, cinnamon and vanilla overtones, and on the palate, the influence gives flavors of caramel, vanilla, cinnamon, smoke, toffee and mocha. For common **"white wine"** flavors, think apple, pear, citrus, peach, melon, warm florals and butter. For common **"red wine flavors,"** think cherry, cranberry, blackberry, plum, strawberry, raisin. Yes, you will notice more tannins in the red wine category.

(Excerpted from Stacy Slinkard)

5 Grapes Needing More Respect

Red wine grapes such as Cabernet Sauvignon and Pinot Noir seem to get all the love. Their wines are in high demand and, therefore, fetch high prices. Here are 5 red varietals that also deserve your respect: **Mourvèdre** – originally from Spain but now also grown in France's Rhône and Provence regions, and in California Washington and Australia. The wines are flavorful, full bodied, with a profile

of blackberry, plum, black pepper and smoke. **Gamay** – this grape hails from Burgundy, France. Most Gamay's are best consumed quickly vs. being laid down for a period of time. The varietal is known for its lightness, with flavors of cherry and strawberry, and some earthiness. **Cabernet Franc** – is widely produced in France's Loire Valley, Italy, Australia, Washington and California. It is panned sometimes because of its lack of fruitiness; but, it is a delicious, full-bodied wine, with herbal and woodsy overtones along with tobacco, black tea and violets. **Merlot** – getting past the days of the movie "Sideways," it is a wine that is a key ingredient of many high-end blends. It is medium-bodied and fruit forward with notes of plum, blackberry, violet and chocolate, and even cigar box. **Carménère** – the name comes from the French word of "crimson." This is the signature grape of Chile but is also grown in Italy, Washington and California. Its signature is red berries, leather, earth and dark chocolate.

(Excerpted from S. Miskew – Fox News) ♦

Board of Directors Openings

YES! The Tri-Cities Wine Society Board of Directors still has several openings for board members. To note:

- ◆ **Being a wine expert is NOT a requirement!**
- ◆ The board meets monthly, the first Thursdays, typically for 2 hours.
- ◆ Board-member terms are for 2 years.
- ◆ Board members typically serve as society officers or a committee chairman, depending on interests and time.
- ◆ Board members host/co-host monthly society events.

Want to learn more? Consider attending a board meeting! Want to talk to a board member to learn more? Call Vice President Dolly Ammann, 420-4712; Secretary Sue McCargar, 627-2210; or President Ted Davis, 627-2615.

Please help us continue to make the society a vibrant and fun organization, dedicated to educating its members, their guests and the public about wine and the wine industry. ♦

Society 2017 Coming Events

April	Over 90 Points and Under 30
May	Annual Meeting and Award-Winning Wines
June	Sake Tasting
July	New Greek Wine Revival
August	Member Appreciation Event
September	Wine & Food Pairing with Society Chefs
October	October Fest: Food, Wine & Beer
November	39th Tri-Cities Wine Festival & Volunteer Party
December	Holiday Party: Celebrate the Bubbly



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Over 90 Under 30

Cabernet Sauvignons make up our third flight. The **Chateau St. Jean 2012 Cabernet Sauvignon, Alexander Valley, Calif.**, is a “balanced and elegant wine that captures the hallmark characteristics of Alexander Valley Cabernet Sauvignon – rich, fleshy and voluptuous. It opens with inviting aromas of boysenberry, black cherry and spice, leading to a fleshy and rich mouthfeel filled with fresh berry and baking spice flavors.” (Source: winemaker’s notes)

Also in this flight is the **Purple Star 2013 Cabernet Sauvignon** which “creates a sophisticated blend of regions that shows off attractive spice aromas overlaying mixed black and blue fruit. In the mouth, blackberries, black currants and black plums lead to well-managed tannins and a nip of licorice at the end. It finishes with crisp acidity.” (Source: Wine Press Northwest)

The team at Tap and Barrel is working on a fun menu of food to pair with these special wines. The menu currently includes pork sliders, pepperoni and BLT flat-breads along with a salad and cheese platter to share. And, as we have previously shared in the EVOE, these wines have all earned at least 90 points on the 100-point rating scale, classifying them as “outstanding.”

So, mark your calendars for **Sunday, April 23, 2:00 to 4:00 p.m.**, and join us for an outstanding afternoon. The event coupon is in this EVOE, page 5.♦

Over 90 Under 30

Chairman: Cher Case

Date: Sunday, April 23
Time: 2:00 to 4:00 p.m.
Location: Tri-Cities Tap & Barrel
 112 Keene Road, Richland, WA 99352
Price: Members, \$50; guest, \$55
Limit: 48
Type: Educational; casual
Bring: Open mind; sense of fun
Cutoff: **Monday, April 17**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, April 18.**♦



Sake and Food – A Tasting and Pairing

Mary Peters

Member, Board of Directors, Event Chairman

Alert! Alert! Alert! Date change for previously announced Tri-Cities Wine Society June event! New date is **Sunday, June 25**. What hasn’t changed – we’re still planning a sake-and-food pairing; also, the location and time are still being finalized. Watch for more details in the May and June EVOEs, including the signup coupons.

Meanwhile, to keep you intrigued, what sake would YOU pair with a smoky, spiced BBQ sauce? Try a Junmai Ginjo Genshu. Not sure what that is? Plan to attend the society’s June 25 sake event! Why does sake pair so well with food, especially cheese? Plan to attend the society’s June 25 sake event to learn the answer!

Did you know sake is a round, smooth brew with a natural low acidity. Did you know it has about a third less acid than wine? Plan to attend the society’s June 25 sake event to learn more.♦



Sake Terms

Can you match the following terms and meanings?

Kura	Liquor
Sake	Freshly brewed and pressed sake
Nama	Sweetness
Shibori-tate	Cedar-walled building where mold is grown on rice
Amami	Unpasteurized sake

Vertical response

Marketing. Just Like That.

As you may have noticed, since the beginning of 2017, the Tri-Cities Wine Society has transitioned to Vertical Response to send the EVOE email newsletter. This allows us to provide information that looks great on any device, reduces the time our volunteers spend on contact management and directly connects to social media.

You may have to change your browser settings to allow our emails coming from Vertical Response to land in your inbox vs. your junk file.

Please note that the latest EVOE newsletter is posted at the beginning of each month on the society’s website, and a library of past EVOEs is also available at any time at <http://www.tricityswinesociety.com/newsletter.html>.

Contact us at evoenews@gmail.com if you don’t receive your newsletter, or if you have difficulty retrieving your Society’s emails.♦

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Annual Meeting and Award-Winning Wines

a catered selection of light finger food to accompany the wines. While keeping at least some details a “mystery,” we will have at least a few more wine and food details in next month’s EVOE.

Again, any member can attend the meeting – **no cost involved; however, reservations MUST BE MADE to attend the wine tasting.** The reservation coupon is in this newsletter, page 5. When completing the coupon, please indicate whether you’ll be attending just the meeting, or both the meeting and wine tasting. We need to know for planning purposes. Yes, we need to ensure everyone has a chair!!

Finally, during the tasting we will have some special “activities” for everyone to enjoy. Therefore, recommend signing up early as the wine tasting is limited to 48 people. ♦♦

Annual Meeting and Award-Winning Wines Co-Chairmen: Ted Davis, Tony Pennella

Date:	Sunday, May 21
Time:	1:30 to 4:00 p.m.
Location:	Horn Rapids Golf Course Clubhouse 2800 Clubhouse Lane, Richland WA 99354
Price:	Business meeting only, no charge Wine event: members, \$40; guests, \$45
Limit:	48
Type:	Annual business meeting; award-winning wine tasting
Bring:	One wine glass, per person
Cutoff date:	Tuesday, May 16
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, May 16. ♦♦

Outgoing Board Member Recognition

Lois McGuire joined the Society in 1988 to have fun with friends who shared her passion and knowledge of wines. Soon, she became active in the society and has held various board positions, including most recently as the vice president. Now, enjoying retirement and travelling whenever she can, Lois has stepped down from her long volunteer career with both the society and its wine festival. She was recognized at the society’s March Malbec event for her contributions. Pictured above, Society President Ted Davis is presenting Lois with a Riedel wine decanter. In her remarks, Lois shared her enjoyment in being a society member and encouraged others to attend events and to be involved. Cheers, Lois, and thank you! ♦♦



Welcome New Members!

John & Chris Sappington



Taste Back: Malbec “A&W”

Randy Schreiner
Event Co-Chairman

The last day of winter turned out to be a spectacular day – bright sunshine, lovely temperatures and some great Malbec wines paired with some outstanding Argentine food. Society members and their guests were treated to a tasting of Malbecs from Argentina and Washington at the Gordon Estate Wine Bar in Pasco, Sunday, March 19. Guests were greeted with silver-medal wines from past Tri-Cities Wine Festivals, compliments of the Tri-Cities Wine Society.

Jeff Gordon surprised members with an appearance at the event! He talked about his experiences, and some of his challenges, with Malbec.

Then, it was on to the first flight – Malbecs from Cahors, France, Columbia Valley, Washington, and Mendoza, Argentina. All 3 regions are key areas for growing Malbec. Clearly, from the feedback received, everyone enjoyed the Argentine Malbecs the best. These wines were paired with a carbonada soup, provaleta and an empanada. The soup was truly unique and another afternoon hit.

The second flight consisted of 2 Argentine wines, another from Mendoza and the other from the high-altitude Salta region to see if elevation makes a difference. These were paired with 2 different steak samples. The final flight consisted of 2 Washington wines – a Gordon Estate and a Mercer Estates to see the difference in location.

As a group, the Argentine wines were preferred 2 to 1 over the Washington ones. It shows that Washington is making headway in producing quality Malbecs, but Argentina, with more than 100 years head start, clearly was preferred. The empanada and the carbonada soup were the favorite food items. The most-liked pairings were spread across the whole menu but with a unanimous vote for the Argentine wines with the Argentine food.

So, does elevation make a difference in the growing of wine grapes? In a 10 to 1 vote, it was a definite, “YES,” with some responders saying, “The higher the better!”

Stephen Hartley and the Gordon Estate Wine Bar staff did a spectacular job in preparing and serving the wine and accompanying small bites, helping to make this event a great success. Thank you to them! From the comments received from the Gordon Estate staff and Tri-Cities Wine Society members, there should be more events together!

Finally, looking ahead – **celebrate World Malbec Day, April 17!** ♦♦

Projected 2017 Events

Over 90 Under 30

Sunday, April 23

Members: \$50 Guests: \$55

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

2017 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* _____

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.tricityswinesociety.com. ♦



Event Sign-Up Coupon

Annual Meeting and Award-Winning Wines

Sunday, May 21

Members: \$40 Guests: \$45

Event Limit: 48

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Attending Business Meeting Only

Member _____

Member _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

**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

With our banquet permit, 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. ♦

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!

carolynnewammann@gmail.com

This newsletter is also available on the web at www.tricityswinesociety.com



Save the Date
Saturday, November 11, 2017

Planning for the festival is a year-round activity; and, we are always looking for volunteers to help out. Help is needed in contacting wineries to participate and in soliciting for silent auction donations. Then, we will need help setting up the day before and the day of the festival, and some volunteers the night of the event. We will also need volunteers to assist with the silent auction wrap up and check out. It is fun and a great way to support and learn more about the Tri-Cities Wine Festival! If you are interested and/or want to know more, please contact Dolly Ammann, at carolynnewammann@gmail.com or 509-420-4712; or, Mary Peters at marylynne888@msn.com or 509-375-7765. ♦



Join us on
Facebook

Coming in July: New Greek Wine Revival

Wine has always been an important part of Greek culture as illustrated in the literature and poetry of classical times. Early Greek colonists spread Greek civilization, viticulture and winemaking around the Mediterranean. Wine was an important commercial item in those days. They developed a practical clay shipping vessel called an amphora.

Throughout its long history, Greece enjoyed the benefits of a thriving wine commerce until it was overrun by the Ottoman Turks and became part of the Ottoman Empire for almost 400 years. Later, wars and epidemics negatively influenced the Greek wine industry, including its War of Independence, World Wars I and II, and the phylloxera epidemic.

Modern times have brought about important changes. With Greece's entry into the European Union and its adoption of a classification system based on the French, the last decades of the 20th century have seen modern technology and vinification emerging. State-of-the art wineries with a new breed of well-educated and trained winemakers are crafting some excellent wines from 300 indigenous grape varietals.

In July, join us for an exciting wine tasting adventure as we explore the modern world of Greek wines and enjoy a selection of wines rated over 90 points. ♦

