



### COMING EVENTS

**Saturday, August 23**  
**Upland Estates Vineyard Tour**

**Sunday, September 14**  
**Society Annual Picnic with the "W4"**

**Sunday, October 23**  
**Zinfandel and Its Relatives**

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## Upland Estates Vineyard Tour

**Nancy Beitel, Mary Peters**  
*Event Co-chairs*

Join us for a scenic and informative travel and wine experience **Saturday, August 23, 8:30 a.m. to 3:30 p.m.**, when we will journey by bus to the Snipes Mountain AVA. Come and enjoy wines, views and food. Bus space is limited and this event is filling up fast, so sign up soon!

The itinerary begins at **the park 'n ride lot across from Bookwalter Winery, Richland, where we will board the bus and leave promptly at 8:30. Please be on time! The bus will not wait for you.**

Once en route, there will be a snack and Mimosas. Upon arrival on the top of Snipes Mountain, Todd Newhouse, owner of Upland Estates vineyard and winery, will talk about the history of his vineyard and the creation of the AVA. While enjoying the view from 1250 feet of Rattlesnake Range to the north, Horse Heaven Hills to the south, and Mts. Rainier and Adams to the west, we will taste some Chardonnay grapes and sip Upland Estates Chardonnay, Gewürztraminer and Teunis Red – a Bordeaux blend. Upon leaving the vineyard, we will drive west and circle around Snipes Mountain so we can see the extent of the AVA.

Next, we will enjoy a pre-labeled sack lunch, along with wine, of course, on the lawn at the picturesque DavenLore Winery. From here we can enjoy the view looking back to Snipes Mountain. With lunch we will taste the Upland Estates Julian – a Rhône blend – plus a DavenLore Recovery Red, 2 different vintages of Tempranillo and a dry Riesling. Gordon Taylor, the winery's winemaker, will tell us about his winery and "reusable wine bottles," which DavenLore uses for its Recovery Red.

Brian Hodges, Grill on Gage head chef, will prepare our lunches. Choices are a **Red Mountain turkey sandwich,**

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## Society Annual Picnic with the "W4"

**Judy Stewart**  
*TCWS Board of Directors, Event Co-chair*

With outside temperatures currently on the high side, it may be hard to think about a picnic, but we're optimistic that by September the temperature will be more conducive to a Sunday afternoon by the Columbia River with a glass of wine in hand, and time for chatting and relaxing with other Wine Society members. Details follow!

Society members Kerry and Kat Lawrence are graciously offering their marina-view, ground-level condo home – outside and inside – at the Moorings at Columbia Point for the Society's annual picnic **Sunday, September 14, 3:00 to 6:00 p.m.** The condo has a beautiful setting on the river, river walk and marina with ample free parking. Cost for members is \$35; for guests, \$40. Limit is 36. Food will be picnic type – ribs, beans, corn-on-the-cob, potato salad, fruit salad, dessert.

This year's theme is "Wines from Washington Women Winemakers," that is, the "W4." The picnic will feature 5 women winemakers and 2 wines from each. As this *EVOE* goes to press, the winemakers will be: Hillary Sjolund, Sonoris Wines; Linda Trotta, Swiftwater Cellars; Anna Schafer, àMaurice Cellars; Jessica Munnell, Mercer Estates Winery; and, Katie Nelson, O Wines, which is part of the Chateau Ste. Michelle group. Wines selected, to date, are: Riesling; Viognier; Merlot; and, Syrah. The winemakers have been invited to attend, but with



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## August

### President's Message

Ted Davis, TCWS President

#### Thanks to our Volunteers !!!!!

The Society would not be the great organization we are if it were not for the members and non-members who volunteer many hours on our behalf. These individuals, who often work behind the scenes, include: our board members and those who lend the board their technical expertise; those who help at our monthly events or on various committees; and, those who support our annual wine festival. If you would like to join our volunteer team, whether in a general or specific capacity, whether you have a lot of time or just a few minutes, please contact me at [teddavis51@charter.net](mailto:teddavis51@charter.net). We appreciate any amount of volunteer time. Volunteers are needed for everything from making phone calls to delivering wine festival posters to wineries. Again we thank all our volunteers – past, present and future – for all your efforts!

#### August is Washington State Wine Month

Washington State wine is so spectacular that we celebrate it not once, but twice a year! Get out and experience Washington State wine by visiting the state's wine country or local businesses that run special promotions and host events featuring Washington State wine throughout August. Stay on top of the best promotions and events all over the state at [www.washingtonwine.org/wawinemonth](http://www.washingtonwine.org/wawinemonth). Users can easily view the promotions and conversations that are happening during Washington State Wine Month. Updated in real time, there are plenty of opportunities to check back and see the latest happenings in August. So, start sipping! (Courtesy of the Washington State Wine Commission)

#### America Leads in Wine Consumption

Americans now drink more wine than any other country in the world. In 2013, we bought 7.69 million gallons. Number two is France, which managed about 7.42 million gallons. Note: France is still number one in per capita consumption. According to per capita figures from 2011, the average French person still gets through 1.2 bottles a week, about 6 times more than the average American. The raw data comes from a self-storage firm named Amazing Spaces in Houston and Reuters News. No data has been published yet for 2012 or 2013 regarding bottle consumption. Some hints from Amazing Spaces on proper wine storage – store wine in a room between 50-55 degrees that will not change rapidly and has a humidity level between 55 and 80 percent. In other words, no kitchens, laundry rooms, living rooms or garages, etc. (St. Louis Post-Dispatch, D. Neman and Reuters, May 31, 2014)

#### Wine: Faster Price Increases Recently

Consumer prices for wine have risen 25 percent between January 2010 and March 2014. It is unclear whether the

spike was due to supply or demand. Prices can vary by as much as 20 percent per liter from month to month. One problem for consumers may be the ongoing drought in California, because 90 percent of our nation's wines come from that state. Good thing for future buyers – worldwide, the European Union countries account for roughly 60 percent of the global production by volume. We in the Pacific Northwest are not dramatically affected by this, but the influence is still evident to those who track pricing trends. This is also mitigated by the privatization of the liquor industry in Washington. (Wall Street Journal and Consumer World, May 2014)

#### August Wine Quotations

- There are two reasons for drinking wine ... When you are thirsty, to cure it; when you are not thirsty to prevent it ... prevention is better than cure. (Thomas Love Peacock)
- In wine there is truth. (Pliny the Elder, A.D. 23-79, *Natural History*, Book XIV, Section 141)
- Three be the things I shall never attain: Envy, content and sufficient champagne. (Dorothy Parker)

#### August Wine Facts and Trivia

- Thomas Jefferson helped stock the wine cellars of the first 5 U.S. presidents and was very partial to fine Bordeaux and Madeira. ([www.beekmanwine.com](http://www.beekmanwine.com))
- To help grapevines survive the harsh freezing winter season, vintners in China's Gobi desert must do what? Bury them in sand. (Shafer Vineyards, *Line on Wine*®)
- To prevent a sparkling wine from foaming out of the glass, pour an ounce, which will settle quickly. Pouring the remainder of the serving into this starter will not foam as much. ([www.beekmanwine.com](http://www.beekmanwine.com)) ♦



#### Welcome New Members

Jerry & Kim Cutsforth  
Karrie Marden  
Marinez & Fred Shields



Join us on  
**Facebook**



Upland Estates Vineyard photo courtesy of photographer Robert Duval, ©Robert Duval Images. To see more of Robert Duval's amazing work, visit the new Anelare tasting room on Red Mountain beginning September 5.

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## Upland Estates Vineyard Tour

**smokehouse pork wrap, or quinoa salad, which is vegetarian and gluten free.** Lunch also includes fruit, chips and dessert. Please mark your lunch selection on your reservation coupon.

Some reminders – this is an outdoor event, so dress appropriately, including hat, sunscreen and walking shoes. Besides a lawn chair, you may also want to bring 2 wine glasses, if you want to taste the 2 vintages of Tempranillo side by side.

Again, space is limited so don't wait to sign up. We are looking forward to having you join us on the Society's 2014 road trip. ♦

### Upland Estates Vineyard Tour Co-Chairmen: Nancy Beitel & Mary Peters



**Date:** Saturday, August 23  
**Time:** 8:30 a.m. to 3:30 p.m.  
**Location:** Snipes Mountain  
**Meeting Place:** Park 'n Ride lot across from Bookwalter Winery, Richland  
**Price:** Members: \$45; guests, \$50  
**Limit:** 40  
**Type:** Bus tour  
**Bring:** 2 wine glasses, folding chair, extra water  
**Wear:** Sunglasses, sunscreen, hat, walking shoes  
**Cutoff date:** **Tuesday, August 19**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, August 19**. ♦

## Taste Back: Noble Nebbiolo Tasting

**Marjorie Casper**  
**TCWS Member**

As a fairly new Wine Society member, I was asked to write this taste back article for the Society's June event at Terra Blanca Winery & Estate Vineyard. Owner Keith Pilgrim and his staff provided a beautiful setting for the "meet and mingle" on the patio where we started and had a glass of Sauvignon Blanc. This was followed by a tour of the vineyard's Nebbiolo section where Keith gave a very informative talk on Nebbiolo grapes. Among other things, we learned these grapes have thin skins and the lower portion of each cluster is removed to help ensure the grapes ripen evenly. This means a lot of "hands on" work in the vineyards.

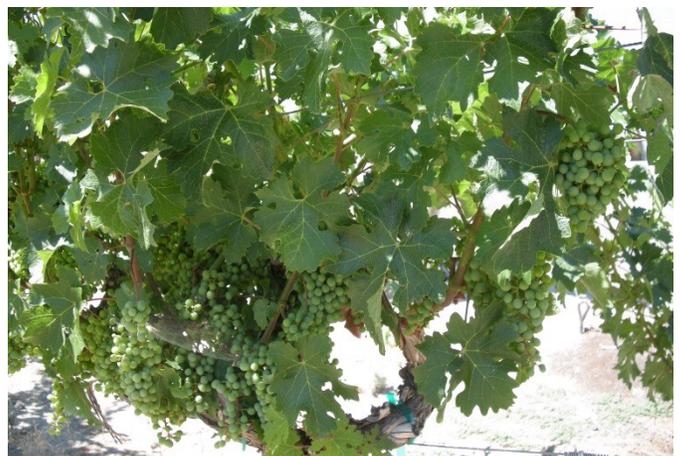
Also, nothing is wasted at Terra Blanca. Even the seeds are used to line the paths.

The group was then led to a private upstairs room where Keith's terrific staff had set wine glasses with military precision. Each place setting was accompanied by a scrumptious assortment of snacks to complement the various wines.

Keith generously provided 2 outstanding wines from his library – 2004 and 2007 Pantheon. He talked about the Terra Blanca wines and then introduced Dean Morrison from Morrison Lane Vineyard & Estate Wines in Walla Walla. He guided us through a tasting of his lovely 2006 Nebbiolo and Nebbiolo Rosé. Next, Wine Society's Dolly Ammann presented 6 wines from Italy and delivered a great talk on those wines. She even provided information and maps of the appellations where Nebbiolo grapes are grown.

Descriptive words such as awesome, fantastic, impressive, delightful and wonderful were on the comment cards members completed, showing an over-whelming agreement that everyone enjoyed the event. They would also like to see more events resembling this one. The information, locale, food, staff and, of course, the marvelous Nebbiolo wines we tasted were fabulous, but Keith was even more generous. He allowed us to purchase library wines at a special reduced price.

As for me, I feel so fortunate to have had the opportunity to get to know some wonderful people, learn about wines and enjoy the results of the many who worked so hard to provide a special event such as this. ♦



## Taste Back: Progressive Wine Dinner

**Edward Schwier**  
TCWS Member

Progressive Wine Dinner co-chairmen, Tony Pennella and Scott Abernethy, arranged a wonderful event Sunday, July 13. We began at 5:00 p.m. in Coyote Canyon Winery's garden vineyard in the Wine Makers Loft at the Prosser Vintner's Village. We were welcomed with fruited ice water and a glass of the Barbera-based 2013 Life is Rosé. After a brief tour of the Loft's shared-use areas and equipment, and an explanation of how the facility can support 6 separate wineries and tasting rooms, we moved inside and had grape tomato, mozzarella and balsamic skewers with the winery's 2012 Primitivo followed by some 2013 Primitivo from the barrel.

Next, we moved to Martinez & Martinez to enjoy their 2013 Tudor Hills Vineyard Pinot Gris with a pineapple salsa and stuffed mushrooms. A few of us also sampled, and bought, the 2011 Horse Heaven Hills César Red Wine.

Our final stop on the appetizer trail was Apex Cellars with its 2008 Alder Ridge Sangiovese paired with grilled asparagus wrapped in bacon. This and the skewers were probably the group's favorite appetizers; however, I thought the pineapple salsa was also fantastic.

For dinner we moved to Willow Crest winery. We began with Italian-style bread and dipping oil, and a seasonal arugula salad with blueberries, mozzarella, and house-made Riesling vinaigrette dressing. This was served with the 2012 Sauvignon Blanc. Then, the main course – a pasta with fresh tomatoes, basil and lemon zest with herb oil, and grilled flank steak with an Italian-style sauce accompanied by the winery's 2011 Yakima Valley XIII Rhône Style Red Blend, an excellent and affordable wine. From my perspective, the meal's highlights were the salad and the sauce for the steak.

The final stop – Thurston Wolfe winery for dessert and Port. Although I did not have either, it appeared attendees were enjoying a brownie and 2010 JTW Reserve Port!

Each of the wineries stayed open late and offered special savings to those of us who wanted to purchase some wines. All in all, a good event, including some lessons learned to make the next such event even better. ♦



Left to right: Event Co- Chairs Tony Pennella and Scott Abernethy.

## Zinfandel and its Relatives

**Chuck and Sue McCargar**  
TCWS Board of Directors, Event Co-chair

**Zinfandel: California's grape. Or is it?** What is its origin and how did it get to the United States? For a long time, this was something of a mystery, but recent research has shed



Zinfandel grapes.  
This photo is in the public domain.

some light on its history. It's true that almost all Zinfandel is grown in California. It is where it has been a big success. Whatever the case, many Americans love Zinfandel. Are you one of them?

Join us **Sunday, October 23**, at the Society's **Zinfandel and its Relatives** tasting at Fat Olives

Restaurant, Richland, where we will delve into this popular grape's history. We will taste Zinfandel and related wines from California, Washington, Italy and Croatia. That may give you some clues as to Zinfandel's origin! Have you ever tasted a wine from Croatia? Does that spark your interest? The wines will be accompanied by complementary food prepared by Fat Olives.

More details on the wine and food in the next *EVOE* along with a sign-up coupon. ♦

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## Society Annual Picnic with the "W4"

harvest most likely to have started, we don't know, at this time, if they'll be able to make it. However, we will have information about each one.

With a limit of 36, don't wait to make your reservation. September will all-too-quickly be here! ♦

## Society Annual Picnic with the "W4"

**Chairman: Judy Stewart**

- Date:** Sunday, September 14  
**Time:** 3:00 p.m. to 6:00 p.m.  
**Location:** Kerry & Kat Lawrence home  
334 Columbia Point Drive, #102, Richland  
**Price:** Members: \$35; guests, \$40  
**Limit:** 36  
**Type:** Annual Society picnic; learn about 5 Washington women winemakers  
**Bring:** Blankets, lawn chairs, wine glasses, sun hats, sunscreen  
**Cutoff Date:** **Wednesday, September 10**  
**Cancellation:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, September 10**. ♦



# 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](mailto:carolynewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)

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SATURDAY NOVEMBER 15