



COMING EVENTS

Sunday, August 27
It's Party Time on the River

Friday, September 15
Society Chefs Cook Off

Sunday, October 15
Willkommen zum Oktoberfest

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Party Time on the River!

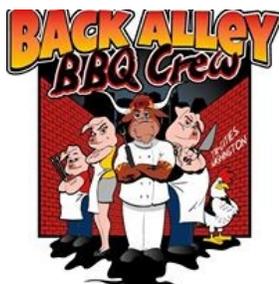
Judy DiPiazza

Member, Board of Directors, Event Chairman

Have you made your reservations for the Tri-Cities Wine Society's "membership appreciation" event, Sunday, August 27, 4:00 to 7:00 p.m., at Bruce Napier and Judith Bamberger's beautiful Richland riverfront home? You don't want to miss out; and, if we have so much fun and there is enough interest, we could all look forward to this as a yearly event. So please, help make this possible and sign up today!

As indicated my July *EVOE* article, this event will be in a residential neighborhood, which is one reason we can only accommodate 60 members. To note – those who sign up on or before the August 19 cutoff date will be receiving an email with information on parking and the river-front entrance. We want to ensure there are no issues with blocked driveways and exits. Happy neighbors make good neighbors!

Also mentioned in the last article, based on suggestions from comment cards after other society events, the society's board of directors decided it was time to have a relaxed-format event for members, and that is exactly what we have been working to achieve. With the focus on fellowship, fun, and food and wine, we are working to ensure this is a memorable experience. Kevin Alley with Back Alley BBQ Crew LLC, is looking forward to serving up some of his signature dishes such as: bacon-wrapped jalapenos; chorizo-stuffed mushrooms; smoked tri-tip; cilantro lime-marinated chicken; his special smoked mac and cheese; and, because what's a BBQ without dessert, Mexican hot



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Society Chefs Cook Off

Sue McCargar

Member, Board of Directors, Event Co-Chairman

The society's September event **Friday, September 15, Richland Community Center**, promises to be an exciting culinary adventure. Do you like to cook or do you try to avoid it? Either way, come and enjoy the tapas or small plates prepared by chefs among our society members – both professional and those who just love to cook!



The idea for this event came about when one person among a group at a table brainstormed the idea of society members, aka "chefs," cooking for an event. The others at the table soon joined in saying, "I could make this or I could make that." The idea grew from there. You might call this our own "cooks and cons" event; but, this is not a competition, just a casual evening of having fun while enjoying good food and wine.

Each dish will be complemented by a wine selected by the chefs who will give a brief talk about their dish and the selected wine. We are fortunate to have, to date, a lineup of 8 chefs preparing their culinary delights for your pleasure: Dolly Ammann; Kurt Ammann; Bridget Bersell; David Harris; Maryna Hartley; Brian Pennella; Phil Townsend; and, Mila Townsend.

To tantalize your taste buds, here is a sneak preview of the food to be served:

- ✓ Appetizers – mushroom brie bites; pork-pistachio pâté; a shrimp appetizer
- ✓ Meats – baby-back ribs; plus, one other meat

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August 2017
President's Message
Ted Davis, TCWS President



August: Washington Wine Month

Yes, once again the Washington State Wine Commission has announced August is Washington State Wine Month! According to the commission's website, "It's the perfect month to explore some of our 900-plus wineries and 350 vineyards. Washington is known for producing premium wine – wine that *Wine Spectator* consistently awards 90-plus point ratings. So, grab a glass in support of your local award-winning winemakers and take advantage of promotions happening near you." For more details, go to the commission's website, www.washingtonwine.org.

Evaluating Wine Quality

A claim that has appeared on almost every food and drink website and in tasting rooms – even sommeliers can't tell the difference between excellent wine that is cheap versus expensive. To note, from my years of facilitating the Tri-Cities Wine Festival's judging, I can confirm that our world-class judges, from all parts of the country and doing blind tastings, have given gold medals to wines under \$20 as well as to those priced at more than \$50 a bottle.

So, here are 3 things to consider when evaluating a wine's quality. First, **complexity** – high-quality wines have more complexity than lower-quality, bulk wines. You may be only able to detect a single flavor or aroma rather than detecting several aromas and flavors in a single sip or sniff. Second, **balance** – better wines shoot for balance between fruit, sugar levels, acidity and tannins. Think about the proportion of flavors in sampling. None of the important ones like oak or fruit should be overwhelming. Third, **intensity** – when drinking high-quality wine, you should be able to identify how intense the wine smells. The more layers of aroma you pick up, the more complex the wine is likely to be. Look for oak's significant influence which often adds character. (Excerpted from Sommelier Jörn Kleinhans)

Columbia Gorge vs. Napa

Some say the Columbia Gorge is America's next hottest wine region. Young, aspiring winemakers are flocking to the Columbia Gorge; and, prestigious California wineries are also shelling out millions to buy land in this soon-to-be-more-famous AVA with more than 30 wineries and growing each year. This AVA has 2 distinct climates: the high-altitude rain lands to the west; and, the arid, desert-like conditions to the east. They are just within minutes of each other. These differences have a strong influence on the grapes grown and wines produced. Plan an explorative trip if you haven't visited this AVA yet or go back to visit the new wineries that have opened since your last visit. (Excerpted from Emily Siegel, Maxim Man)

Wine Headache – Real Causes?

Wine bottles are often marked with the phrase "contains sulfites" and, for some people, drinking wine can cause headaches. However, for most people, those 2 facts are likely to be unrelated. The sulfite warning resulted from a legislative effort by former Senator Strom Thurmond, who was opposed to alcohol. Sulfites actually appear in much higher doses in other foods such as canned tuna and dried fruit. A couple of ounces of dried apricots have about 112 mg of sulfites while a glass of wine has 10. Fact: only about 1 percent of Americans are sensitive to sulfites. Another substance that could be causing the headache – alcohol. Patients tell doctors they don't have a reaction if they stop drinking after two glasses. Response – why don't you stop at 2 glasses? Then, too, other items could be causing the problem. For example, histamines can cause a dilation of the blood vessels in the brain and tyramines can constrict vessels. If foods like cheese, horseradish or maraschino cherries give you a headache, they could also be the culprit. (Fox News Misc., November 2015) ♦



Society Coming Events

August	<i>Its Party Time on the River!</i>
September	<i>Society Chefs Cook Off</i>
October	<i>Willkommen zum Oktoberfest</i>
November	<i>39th Tri-Cities Wine Festival & Volunteer Party</i>
December	<i>Holiday Party: Celebrate the Bubbly</i>
January	<i>Best of the Tri-Cities Festival Wine Gala Dinner</i>



Join us on
Facebook

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It's Party Time on the River!

chocolate brownies with bacon caramel sauce and good ole strawberry shortcake. So, come hungry and ready for a wonderful BBQ feast!

Wine? Of course! We will be serving those more unusual varietals referenced in the July EVOE: Albariño, Carmènère; Grenache; Mourvèdre; Nebbiolo; Rosé/Blush; and, Sauvignon Blanc/Fumé Blanc, chosen to pair nicely with our BBQ feast. Further, as promised, we will be picking up some of Ice Harbor Brewery's specialty summer beers to help cleanse the palate.

And to dial up the "fun," we are indeed busting out the croquet sets. Bruce is looking forward to overseeing all the exciting games and Judith is checking the "official rules of the game" to ensure he doesn't pull any tricks on the players! However, I'm sure there might be some shenanigans along the way, so keep an eye out! There will also be some fun "wine-inspired" goody bags to give out throughout the evening, in appreciation for your sportsmanship and fun-loving spirit.

So, if you haven't signed up yet, please don't delay and get on it today! We want you to come join us for what just might be the first of an annual event. Many a wise man has proclaimed that fun, fellowship, food and wine are good for the soul! ♦



Party Time on the River!

Chairman: Judy DiPiazza

Date: Sunday, August 27
Time: 4:00 to 7:00 p.m.
Location: Private home
 Address will be communicated to attendees

Price: Members, \$35
Limit: 60
Type: Member appreciation
Bring: A smile; willingness to have fun
Cutoff date: **Saturday, August 19**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, August 22.** ♦



Taste Back: New Greek Wine Revival

Mary Peters

Member, Board of Directors

Those who could fit this food and wine dinner into their schedules on July 15 were well rewarded with an excellent evening. Dolly Ammann lived up to her reputation – putting on quality, classy events that also uphold a society goal to educate its members about wine. Attendees now know much more about Greek wines, including where they grow throughout the country and the varietals. As one member wrote on the comment card, "Appreciated all of your work [Dolly] – delicious and informative."

The event was rated excellent and above average as was Dolly's PowerPoint presentation. "Great production," wrote one member.

The food was very good in both quality and quantity. In fact, the majority of guests recommended that we return to the CG Public House for a future event. As one guest wrote, "One of the best events I have been to. Great food."

(Note: The society will return to CG Public House for its Oktoberfest event!)

So, what were the favorite wines – as is often typical at society events, the responses were extremely varied with some favoring reds and others the whites. Each wine received at least one vote as someone's favorite ... even the dessert wine. "Lovely meal and wine was incredible. Great job! Loved the dessert wine," shared one guest on a comment card.

As to the food and wine pairings, here again the responses varied, which is OK as palates are different. Interestingly, all 3 reds went well with the beef, lamb and moussaka entrée for most guests and several people mentioned how much they liked the red Driopi that was served with the dessert.

Once again, members appreciate the relaxed atmosphere, and pleasant and good conversations. After all isn't this another society goal – promoting new friends and a shared interest? In summing up the evening, one guest wrote, "This was one of the best. Thanks for a great evening." ♦

Save the Date!
Willkommen zum Oktoberfest



Save the Date
Saturday, November 11, 2017

What happens in October?
YOUR chance to participate in the Tri-Cities Wine Society's own Oktoberfest! Come join the fun Sunday, October 15, 2:00 to 4:00 p.m., CG Public House (formerly, The Country Gentleman), Kennewick.

We will be sampling Bavarian-style wines, both red and white from Germany, Austria, Washington and Oregon, along with beer for the real "flavor" of an Oktoberfest. These will be offered with small plates or cups of German food including: a lentil, bean and bacon soup; meatballs; brats; roulade; German-style cheese and Black Forest ham on a crostini; red cabbage salad; German potato salad; small, soft pretzels, with mustard and a beer cheese dip; and, even apple strudel! Last but not least, a great surprise – entertainment!!!!



Watch the next EVOE for more details about the tasting, wines and beers. ♦



Remember to mark your calendar for the 39th Annual Tri-Cities Wine Festival. This is always one of the most fun-filled events of the year, and one you don't want to miss! It will be held at the Three Rivers Convention Center in Kennewick. The time is 7:00 p.m. for the general public and 6:30 p.m. if you are a Tri-Cities Wine Society member. The price is \$60 in advance or \$65 the day of the event. We recommend buying your tickets in advance at the Toyota Center Box Office. Tickets will be available for sale on September 1. You can also purchase tickets online through Ticketmaster for an extra charge.

If you have never attended the Tri-Cities Wine Festival, here is what to expect:

- ⇒ Fun and excitement
- ⇒ 400+ wines available to sample
- ⇒ Food specialties from local restaurants and caterers
- ⇒ Beer samples from local micro-breweries
- ⇒ Logo wine glass to take home
- ⇒ Silent auction with wonderful bargains
- ⇒ Entertainment

Speaking of fun – interested in helping with this year's wine festival? Planning for the Tri-Cities Wine Festival is a year-round process. Volunteers are needed to help in a number of different capacities, including helping the day of the event to with setting up the convention center and helping with the silent auction that night. Volunteering is a fun thing to do. We also have a party to thank our volunteers for helping out.

To volunteer or learn more about volunteering opportunities, please contact Mary Peters at marylyne888@msn.com or 509-375-7765; or, Dolly Ammann, at carolynnewam-mann@gmail.com or 509-420-4712. ♦

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Society Chefs Cook Off

- ✓ Sides – pelmeni (a meat-stuffed dumpling); a Russian salad
- ✓ Dessert – Napoleons

A variety of wines will be served from whites such as Sauvignon Blanc to hearty reds including Merlot, Syrah and blends. It will be interesting to see what varietals or blends the chefs pair with their dishes.

The next EVOE will provide more details about the matchups of the chefs, the food and the wines the chefs have selected to accompany the food. Let's hope for a balmy September evening where we can spread out onto the Richland Community Center's patio bordering on Howard Amon Park. This event is limited to 36 people so don't wait to sign up. ♦

Society Chefs Cook Off
Committee: Randy Schreiner, Sue McCargar

Date: Saturday, September 15
Time: 6:00 to 8:30 p.m.
Location: Richland Community Center Activities Room
 500 Amon Park, Richland.
Price: Members \$40; guests, \$45
Limit: 36
Type: A culinary adventure plus wine
Cutoff date: Monday, September 11
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Monday, September 11. ♦

Event Sign-Up Coupon

It's Party Time on the River

Sunday, August 27

Members: \$35

Event Limit: 60

Number of members 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

Society Chefs Cook Off

Friday, September 15

Members: \$40; Guests: \$45

Event Limit: 36

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* _____

**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

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. ♦

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.tricitieswinesociety.com. ♦



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.tricitiewinesociety.com

39TH ANNUAL
TRICITIES

Wine Festival

THREE RIVERS CONVENTION CENTER

\$60
In advance

\$65
Day of the event

DOORS OPEN 7:00PM
presented by
Tri-cities Wine Society
& Three Rivers Convention Center

**Wine Tasting | Silent Auction
Hors d'Oeuvres | Judged Wine Competition**

Saturday
NOV 11th
2017