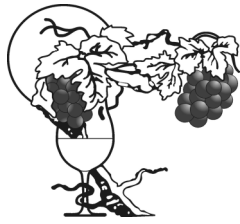


December 2009



Online at
<http://tricitieswinesociety.org/web>

Tri-Cities Wine Society



Sunday, December 6
Holiday Champagne Brunch

Sunday, January 10
Hamilton Cellars:
"Bona Vita" Blending Seminar

Saturday, February 27
Open that Bottle Night II

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Holiday Champagne Brunch

Brett Simpson

Member, TCWS Board of Directors

"Come quickly, I am tasting the stars!" This is attributed to Dom Perignon at the moment he discovered Champagne, or so the myth claims. Come quickly, indeed – there are still some available spaces, but the time to sign up is nigh for the Tri-Cities Wine Society's December event, **Sunday, December 6, 11:00 a.m. to 1:30 p.m., Meadow Springs Country Club, Richland**. The wine line up is extraordinary, and the food promises to match as described in the November EVOE.

Following is some general and particular information about Champagne and the event's wine line up. First, from the Northwest, an Oregon wine to enjoy as an aperitif before the program begins in earnest.

The entry wine, **Tualatin Estate Willamette Valley Vineyards 2007 Semi-Sparkling Muscat Frizzante**, has been described as, "'Sprite in a wine bottle' but it is really so much more! The amazing fruit-forward qualities of this wine make it drinkable on the hottest of summer days as well as the coolest of winter evenings." www.theoregonwineblog.com

Next, for more than 30 years, Domaine Ste. Michelle has crafted American sparkling wines with distinctive Washington State style. For the December event, guests will have the **Domaine Ste. Michelle Blanc de Noirs Methode Champenoise**. For Domaine Ste. Michelle, traditional varietal grapes such as Chardonnay and Pinot Noir are selected to create sparkling wines in true, traditional methode champenoise. Like France's renowned Champagne district, the distinct terroir of the Columbia Valley vineyards slowly ripens grapes to an ideal balance of fruit character and crisp, high acidity. www.domaine-ste-michelle.com

(Continued on page 3)

Hamilton Cellars:

"Bona Vita" Blending Seminar

Stacie Hamilton

Member, TCWS Board of Directors

Before you know it, the holidays will be a memory and it will be time to meet **Sunday, January 10, 3:00 to 5:00 p.m.**, for a very special blending seminar at the new bonded wine warehouse, **Vintners Logistics, 6300 W. Deschutes Ave., Building B, Suite 105, Kennewick**. The building is across from Senske corporate headquarters and near Vista Field.

When you arrive, you will be greeted with a sample of one of the recent Tri-Cities Wine Festival's white wine award winners. While you sip on this, the owner of Vintners

(Continued on page 6)

December Event

Holiday Champagne Brunch

Event Chairmen: Brett Simpson & Dolly Ammann

Date: Sunday, December 6
Time: 11:00 a.m. to 1:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352

Price: Members \$45; guests \$50

Limit: 48

Type: Wine education seminar

Cutoff date: **Wednesday, December 2**

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Wednesday, December 2**. ♦

December

President's Message

Ted Davis, TCWS President



Wine Factoids

- 25% of Champagne and sparkling wine is sold when – the 2 weeks leading up to Christmas (*Oakland Tribune*)
- Among the world's fruit crops, where do grapes rank in number of acres planted – No. 1 (*beekmanwine.com*)

A Request and Reminder

The holidays – yes, a special time of year, and I very much hope it is special for you, your families and your friends. I urge everyone to drink responsibly not only during this time of year, but throughout the entire year. Look forward to seeing each of you at future Society events.

Society Events – Past and Upcoming

Speaking of future events, with the end of the calendar year rapidly approaching, it's a good time to look back and reflect on our monthly events, and to look ahead to our projected 2010 events.

The Society's mission as a non-profit organization is to educate its members about wine, and that has been a focus of our monthly events. However, unlike a more formal school environment, there are no tests ... just a focus on learning, experiencing and meeting others who share a common interest.

We started the year learning more about wines produced from older vs. younger vines, moved on to learning about sensory perceptions using standard essences, and then to how one goes about starting a winery and some of the challenges. We also learned from a local sommelier more about how a restaurant decides on wines for its menu and how it helps its customers with wine recommendations; learned about some of the lesser-known varietals being grown and gaining popularity in our region; and then, "traveled" to southwest France and learned about some of its lesser-known varietals. Late summer found members meeting and greeting each other at one of Washington's oldest wineries, Kiona, and learning more about picnic food safety. Then in September, we held a fundraiser to help support our Society's scholarship program for area students studying enology or viticulture. Final events this fall – a bus trip with a focus on learning more about the Horse Heaven Hills vineyards and wineries (while letting someone else do the driving); our 31st Tri-Cities Wine Festival with its new and expanded venue, including its new location and additional opportunities to learn with more seminars; and coming in December, the opportunity to experience and learn more about French and Northwest Champagne and sparkling wines. Yes, an educationally packed year!

Then, too, to further support our mission, the Society made its first contribution to the Washington Wine Industry Foundation for scholarship purposes, provided wine donations to other non-profit organizations for their fundraising purposes, and had Society members pouring wine and assisting at everything from WSU wine classes to the recent Beggars' Banquet in support of the Safe Harbor Crisis Nursery. The Society's education mission, giving policy, and its members' talents are becoming increasingly known and used.

Now, looking to 2010 – our projected calendar of events was in the November EVOE, in our recent Wine Festival's program and will be on the Society's website. Please use it as a reference, not only for your planning, but also in talking with potential members about the Society, its mission and its activities. From starting the year learning about making a red wine blend, to potentially opening that special bottle you'd forgotten you had, to learning about French Rhone varietals and then New Zealand Pinot Noirs, the new year will start with a variety of learning opportunities! We're also looking at comparing Washington Syrahs with others from around the world, "traveling" to southern Italy to learn more about lesser-known varietals in that area and then coming back closer to home and exploring Columbia Gorge wineries. By the time summer and warmer weather arrives, how about learning more about white wines that would be good for those hot summer days, or attending another of the Society's vineyard series seminars, or going back overseas and to Portugal to learn about some of that country's non-Port wines? Finally, we're planning to end the year with the 32nd Tri-Cities Wine Festival, November 5 and 6, Three Rivers Convention Center, before the year's final event – learning more about holiday food and wine.

With these activities, along with continued support to WSU wine classes and other requests for support, I believe it will be another busy and educational year ... but in a relaxed and friendly environment! Remember, no tests!

Wine Quotes

- Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil. (*Lord Byron*)
- A bottle of wine begs to be shared; I have never met a miserly wine lover. (*Clifton Fadiman*)
- And Noah began to be a husband, and he planted a vineyard. (*Genesis 9:20*) ♦

Welcome New Members

Timothy & Debra Baldwin
Rob & Cia Flodin
Sterne & Kathleen McMullen

(Continued from page 1)

Holiday Champagne Brunch

Then, in contrast to Domaine Ste. Michelle, Moonlight Sparkling Cellars is a local boutique winery offering a highly personal perspective on sparkling wine. The event's guest speaker, **Allan Pangborn**, first visited Paris in 1972 during a break from working in an Austrian winery. Since then he has traveled to the Champagne region many times to visit friends, study the process, and purchase supplies and equipment. He discovered Café Metropole Club and enjoyed the information about Paris, and attended several of the weekly meetings at Café La Corona. He was inspired to make the wine guests will taste and named it after the club – Café Metropole Blanc de Blanc. www.moonlightcellar.com

Now, from France comes the **Duval-Leroy NV Brut Champagne**. It is made from Chardonnay and Pinot Noir grapes by a century-and-a-half old, family owned Champagne firm. The blend guests will taste comes from 20 vineyards around France's Montagne de Reims and Côte des Blancs areas. <http://spiritofwine.blogspot.com>

Next, the event's "non-Champagne" selection, **Lucien Albrecht Brut Blanc de Blanc**, shows how good other French sparkling wines can be. Recently, Maison Lucien Albrecht was awarded 4 gold medals at a comprehensive *Institut National des Appellations d'Origine* (INAO) tasting of all French sparkling wines, giving the firm more gold medals than any other Crémant producer in France. (Note: According to Wikipedia, the INAO is the French organization charged with regulating controlled place names. Controlled by the French government, it forms part of the Ministry of Agriculture.) www.peteswineshop.com

The event's final selection, **Veuve Clicquot NV Champagne Demi-Sec**, is from one of the oldest houses in Champagne – Veuve-Clicquot. Demi-Sec is a French term meaning "half dry" used to describe wine that is sweet – up to 5-percent sugar.

Widely known as the Widow Clicquot, Madame Clicquot's life could have been typical of many 18th century French young ladies. Born into a wealthy family, she made a good marriage in 1798 to François Clicquot, who owned a Champagne business. They had a daughter, Clémentine. However, François died prematurely and Madame Clicquot took charge of the estate.

She played an important part in the evolution of Champagne by inventing the riddling table resulting in obtaining Champagne wines that were as clear, distinct and limpid as possible. Madame Clicquot gradually acquired land in vineyards with the best *crus*, and which are now part of Veuve Clicquot's exceptional wine heritage. Her contemporaries already considered her a great lady, and she became known as the *Grande Dame de la Champagne*. Madame Clicquot died in 1866; however, today she holds sway over every bottle of Champagne sold by Veuve Clicquot, reigning over an empire of bubbles appreciated by all connoisseurs of excellent Champagne. www.veuve-clicquot.com

Madame Lilly Bollinger, another of Champagne's great ladies, said it best in describing when to drink Champagne. "I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and

drink it when I am. Otherwise I never touch it – unless I'm thirsty."

There it is — there is never a bad time for drinking Champagne. In fact, it should be considered more often as a great companion to any meal. So, come and enjoy "a taste of the stars," **Sunday, December 6, 11:00 a.m. to 1:30 p.m., Meadow Springs Country Club, Richland.** ♦

Coming in February:

Open that Bottle Night 11

Mary Binder

Member, TCWS Board of Directors

Last month's *EVOE* announced that the Wine Society would participate for the first time in ***The Wall Street Journal's Open that Bottle Night 11, Saturday, February 27.*** Different from other Society events, participants will bring a bottle of wine to share with others! Along with the wines, there will be food that can complement a variety of wines.

Here are a few updates – the event will be at the **Tri-City Country Club, 314 North Underwood, Kennewick, from 5:30 to 9:00 p.m.** Cost and menu are still being finalized, but will be available along with the sign-up coupon in the January *EVOE*. Couples, or those attending alone, will need to bring a "special" bottle of wine they want to share with others at the event.

To help in selecting that "special" bottle, some background information – 11 years ago, *The Journal's* wine writers, John Brecher and Dorothy Gaiter, started an event that now has a worldwide following. It is "a celebration of friends, family and memories during which all of us finally drink that wine otherwise simply too special to open." You know, the bottle you may have forgotten you have or the one you've had tucked away and saving for that special occasion. Well, February 27 can be that special occasion.

Now, don't panic or say "can't attend" because you don't have a "special" bottle! It's OK. John and Dorothy recommend to their readers that if they don't have a bottled stored they "pick up a bottle of wine that means something to you, a wine that will bring back memories." Another idea, how about a special medal winner from this year's Tri-Cities Wine Festival? You can find the results at the Festival website: www.tcwinefest.com.

This will be a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more. Does it have to be an expensive wine? No. Does it need to be something you believe others would enjoy, and that you want and would be pleased to share? Yes.

Hopefully we've piqued your interest! Continue to watch for more details in future *EVOEs*, but if you haven't noted the date, time and location, now is the time to do so for **Open that Bottle Night 11, Saturday, February 27, 5:30 to 9:00 p.m., Tri-City Country Club, Kennewick.** And, be thinking about that special bottle for sharing! ♦

31st Annual Tri-Cities Wine Festival: New Venue Meets with Success

Blaine Hulse

Co-Chairman, TCWS Wine Festival

As my esteemed co-chair, Marie Pennella, enthused, "WE DID IT!" Our wonderful volunteers put together a stellar Festival this year, November 6 and 7. The new venue has met with overwhelming approval and positive feedback – at the Three Rivers Convention Center; additional Saturday seminars; and for the public tasting Saturday evening, having food exhibitors to expand food options, having music and other vendors, and having more space for wineries and guests to enjoy tasting and talking. So, the Festival Steering Committee has agreed that next year there will be the **32nd Tri-Cities Wine Festival, November 5 and 6, Three Rivers Convention Center!** And no, it is not too early to mark those calendars.

Following are some highlights and reflections:

- 91 Northwest wineries and 387 wines – another record with the most wineries and wines we've ever had.
- With the increasing number of wines at each year's Festival, judging becomes more and more challenging; but, we had a team that worked very well together, even with a last-minute substitution. For next year, we're already exploring how to make this process easier on the judges and all the volunteers who support the process.
- The Friday night dinner/seminar, frankly, exceeded my expectations. Chef Bill Reade really did an excellent job of both preparation and presentation, and no one could fault the amount of food or the quality of the wine pairings. But as with all aspects of the Festival, the Steering Committee is already exploring how to make a wonderful evening even better.
- Expanding the previous single Saturday seminar to 4 was a leap of faith – offering more choices and at different prices to hopefully appeal to a wider audience. While we certainly had space for more attendees, 75 people participated in these seminars. The smaller numbers at each seminar, however, allowed for more direct interaction between the presenters and the audience, which many felt significantly enhanced the quality of the experience.
- While plodding ticket sales for the Saturday evening public tasting caused some of our Committee some sleepless nights, the at-the-door sales quickly kicked plodding into high gear. Between more than 700 paid guests, and the winery representatives, food exhibitors, the artists and craft vendors, and the musicians, there were more than 900 at the evening event. The Convention Center's Great Hall was filled with wonderful smells, much swirling, sniffing and sipping, and great conversations – and with many guests leaving with far more knowledge about our Northwest wines and our wine industry.
- The wineries were fascinating this year, with a marked increase in the medals awarded. For example, if you missed the decanter at Frenchman Hills, you missed a



Best of Show Winners, Todd and Becky Newhouse, Upland Winery, with their 2007 Malbec and Best of Show award created by Ted Neth.

treat. It was a blown-glass cone on a stand. It held at least a bottle of wine and was filled from the top, which allowed the wine to swirl around the sides and then decant from the bottom tip through a valve. Yakima Valley Vintners had a small, round blown-glass pourer with nubs sticking inward that aerated the wine while it measured a one-ounce pour. Just a couple of the "fascinating" examples.

- Feedback from our judges – this year's wine entries were a cut above previous years. Of particular note, we had wines from 3 colleges (College Cellars, Yakima Valley Vintners and Northwest Wine Academy) and every wine medaled, including a double gold and a gold – the first golds awarded to a school in the 3 years they have entered the competition. Several judges also remarked on the roominess and the intimate feeling they got in the Great Hall from the lowered lights and the low curtains backing the wineries. Good feedback.
- The 6 food exhibitors were a huge hit. They generously donated their food, creativity and time. Special favorites? How about Picasso 7 Seventeen's Gulf prawns stuffed with chorizo wrapped in Serrano ham and their Spanish blue cheese chocolate truffles; or, P.F. Chang's dim sung; or, The Country Gentleman's scrumptious mini pizzas of basil and mozzarella. Then there were Castle Event Catering's salmon tacos, and their blue

(Continued on page 5)

(Continued from page 4)

cheese fudge, which paired incredibly well with Port! The Tri-City Country Club's smoked salmon and cream cheese on toast rounds, and the tomato and mozzarella bruschetta with basil and balsamic glaze had many guests returning for more. Even the long lines at Anthony's seemed worth the wait for guests who wanted to try sampling the selection of mussels, oysters and Dungeness crab claw meat, all which melted in your mouth. Thank you, thank you, thank you food exhibitors!

- The music – again, time and talent generously donated to us for the Festival. Saturday evening, guests arriving at 5:30 p.m. heard the area's well-known and talented Stevie Haberman at the piano as they enjoyed the lobby ambiance, viewed the Silent Auction items and those from our art and craft vendors, and saw a couple of beautiful automobiles from McCurley Integrity Dealerships Cadillac & Mercedes-Benz. As the doors opened to the Great Hall for wine tasting, the Tri-Cities Wine Festival Quartet – a group of local, talented musicians who formed the quartet just for the Festival – played selections that continued to add to the evening's overall ambiance. Next, a small group from Mid-Columbia Mastersingers attracted many listeners who seemed to be enjoying their wine, listening, and continuing to look and bid on Silent Auction items and purchase treasures from our vendors. Finally, Smooth as Jazz closed the evening with a wide variety of songs that had a number of attendees dancing while others had found chairs and just sat and listened. Chairs and seating ... yes, agree with the feedback, we need more for next year – something the Steering Committee has already discussed!
- And then, our vendors – Debra Lee Jewelers Designs, Jamie Adams, John Clement Photography, One With Wine, and Paul and Diane Santillie's San Chic – all had beautiful and creative works to sell. Their participation was another addition to our expanded venue, and we hope to continue to have such talent ... just need to work to ensure more attendees know about and take advantage of what they are selling.
- Advertising support – something new for the Festival this year. Generous donations from McCurley Integrity Dealerships, KVEW TV and Alexandra Communications KUJJ Smooth Jazz helped us to get the word out about the Festival in ways we've not previously been able to do. Their generous support was a major factor in our Festival's success. A huge and sincere thank you to these businesses for their belief in and support to the Festival!

But even with all this said and the positive feedback, we do know there is room for improvement if we want to continue to make the Festival a "must-attend" event for many. Therefore, we continue to look for feedback, ideas and suggestions. For those who attended and want to share comments – or if you did not attend but have heard comments from those who did – please consider sharing those with your Festival Steering Committee and Wine Society Board of Directors. Easy way to do this – the Festival e-mail address: tcwinefest@gmail.com. We need your input!

Finally, the Tri-Cities Wine Festival is now a year-round undertaking. The Steering Committee has already met and recapped on this year's Festival events, set its monthly meeting schedule for 2010, confirmed dates and location, selected the artwork (see below), and is moving forward. And, while Marie will continue to support and be involved in the Festival, she needs to step back from co-chairing. Board member and EVOE editor Dolly Ammann has agreed to assist me as my co-chair. Her talent and skills will be a great help. Welcome and thank you, Dolly!

Yes, WE DID IT, and everyone who helped deserves a long round of applause!! Such an undertaking could not be possible without our numerous volunteers. Whether it was help all year long, the weeks just before the Festival, during Festival week, or even during an actual event or for a specific project – whatever the contribution – it was needed, appreciated and contributed to the Festival's success.

But, we cannot succeed without the continued support of our volunteers. If you volunteered this year, we're hoping you can again next year. If you would like to consider volunteering and want to know more about what you can do, please contact Marie as she will be our Festival volunteer coordinator. You can contact her through the Festival e-mail address listed above, or at 509-783-9919.

Again, thank you to all who helped and supported our 31st Tri-Cities Wine Festival! And, remember, **November 5 and 6, the 32nd Tri-Cities Wine Festival.** ♦



2010 Tri-Cities Wine Festival Artwork
(Artist: Yu-Heng Dade)

Save the Dates
November 5 & 6

(Continued from page 1)

Hamilton Cellars: "Bona Vita" Blending Seminar

Logistics, Robert Thompson, will lead us on a tour of the facility. We'll learn how a bonded wine warehouse works and what government restrictions are imposed on the business. Why do local wineries store their wine with Vintners Logistics rather than at their own facility? How is wine distributed? We are sure you will find Robert a knowledgeable, and entertaining, speaker.

After our tour, we will gather with renowned wine-maker Charlie Hoppes for a fast-paced and interesting blending seminar. As owners of Hamilton Cellars, Russ and I are asking for your assistance in preparing our "good life" 2008 signature blend, Bona Vita. The wines you will use for blending are:

- Cabernet Sauvignon from Stillwater Creek and Weinbau
- Malbec from Gamache Vineyard and Kolibri Vineyard
- Merlot from Stillwater Creek
- Cabernet Franc from Weinbau

These vineyards are where Charlie sources many of the grapes for his wines, and are some of Washington's very best vineyards. Here is additional information on the vineyards, including websites:

- Columbia Valley's Stillwater Creek is on Frenchman Hills' Royal Slope. www.stillwatercreekvineyard.com.
- The Wahluke Slope's Weinbau is part of Sagemoor Farms. www.sagemoorfarm.com.
- Gamache Vineyard is another large Columbia Valley vineyard. www.gamachevintners.com.
- And in the Rattlesnake Hills is Kolibri, a tiny, 6-acre vineyard. www.Kolibrivineyard.com.

After you are satisfied with your version of the Hamilton Cellars 2008 Bona Vita blend, Charlie will taste everyone's and announce a winner! Also, you'll be saving some of your blend because you will be given a sample of the 2006 Bona Vita for comparing with your own masterpiece.

Next, you will be treated to a wonderful hors d'oeuvres buffet presented by Castle Event Catering. If you have ever been to a Castle-catered event, you know the kind of taste treat you will be receiving. Chef Andy Craig is currently putting together a special menu based on the wines you will be drinking.

Our Hamilton Cellars is one of Washington's newest wineries. We are currently in the process of opening our tasting room. While we've had a few obstacles along the way, we are looking forward to getting a home for our brand. This fall was our fourth crush and our focus is on Malbec. For the 2009 vintage, Charlie made his first blush, a Rosé of Malbec. He says it is tasting really great!

In the past, the Society's blending seminars have always sold out, so ensure you send in your reservation as soon as possible **for Sunday, January 10, 3:00 to 5:00 p.m., Vintners Logistics**. Also, Vintners Logistics is a working warehouse and is kept at a chilly 55 degrees, so dress warmly! ♦



January Event Details

Hamilton Cellars: "Bona Vita" Blending Seminar

Event Chairmen: Stacie Hamilton, Ted Davis

Date: Sunday, January 10

Time: 3:00 to 5:00 p.m.

Location: Vintners Logistics
6300 W. Deschutes Ave.,
Bldg. B, Suite 105, Kennewick

Price: Members, \$30; guests \$35

Limit: 48

Type: Wine education seminar

Bring: 2 wine glasses; dress warmly

Cutoff date: Monday, January 4

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before Monday, January 4.** ♦

Save the Date

"Rhone Rangers:" Why the Popularity

Want to expand your knowledge and learn first hand about some hitherto unknown grape varieties now grown in Washington along with already popular Syrah and Viognier? Then think – March!

In a seminar-style event, participants will taste some Rhone Valley French wines and compare them with similar wines made in the Northwest. The seminar's guest speaker, John Martinez, has travelled extensively in the Rhone Valley and became so enthralled with the varieties grown there that he opened his own winery here, Maison Bleue. He specializes in the wines he came to love in France.

So, think March and "Rhone Rangers." Watch for more details in future EVOEs, including date, time, location and cost. ♦

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 WA 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. ♦

Membership Application/Renewal and Event Sign-Up

☐ **Single: \$ 20.00** ☐ **Couple: \$ 30.00**

☐ **New** ☐ **Renewal**

Referred by: _____

How would you like to receive the EVOE newsletter?

- ☐ E-mail (current e-mail address requested*)
☐ US mail
☐ Both e-mail and US mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

E-mail 1* _____

E-mail 2* _____

Holiday Champagne Brunch – Sunday, December 6, 2009

Members \$45

Guests \$50

Number of members attending _____

Number of guests attending _____

Limit : 48

☐ **Would like to help at the event**

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

E-mail _____

Hamilton Cellars: "Bona Vita" Blending Seminar – Sunday, January 10, 2010

Members \$30

Guests \$35

Number of members attending _____

Number of guests attending _____

Limit: 48

☐ **Would like to help at the event**

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

E-mail _____

Mail Payment with Coupons to:

Tri-Cities Wine Society

P.O. Box 1142

Richland, WA 99352

Do you have a new postal address?

Did you recently change your e-mail address?

Membership Renewal

Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦

If yes, or if you haven't seen an e-mail or EVOE newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at

tcwinesocietymembership@gmail.com.

You can also check our Web site at

<http://tricitieswinesociety.org/web/> to access the latest EVOE. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.



2009 December Wine Events Around The Pacific Northwest

Walla Walla Winemakers Fête, Dec. 3, Walla Walla, WA. Holiday Barrel Tasting Weekend's opening night features a gala event with a wine reception, silent auction and winemaker dinner prepared by Chef Bear Ullman and hosted by 20 participating winemakers. Wine reception features additional wineries. Location: Marcus Whitman Hotel. Hours: 6:00 to 10:30 p.m. Cost: \$150 per person. For more information, call 509-526-3117, or e-mail info@wallawallawine.com, or go to www.wvwa.com.

Walla Walla Holiday Barrel Tasting Weekend, Dec. 3-6, Walla Walla, WA. Wineries throughout the Walla Walla Valley host a variety of barrel tasting events to start the holiday season. Some participating wineries include: Forgeron Cellars; College Cellars; Five Star Cellars; Long Shadows Vintners; Adamant Cellars; Spring Valley Vintners Downtown; Sapolil Cellars; Canoe Ridge; Three Rivers Winery; Glen Fiona Winery; L'Ecole No. 41; Beresan Winery; Elegante Cellars; Woodward Canyon; SYZYGY Winery; Rulo Winery; Dunham Cellars; Sleight of Hand Cellars; Basel Cellars; and, Tranche Cellars. For more details, go to www.wallawallawinenews.com, or call Walla Walla Wine Alliance business office at 509-526-3007.

Gandy Dancer Preview Tasting and Pig Roast, Dec. 3, Walla Walla, WA. Preview Sapolil Cellar's newest releases at an authentic pig roast at downtown Main Street restaurant Mr. Ed's. Location: 15 E. Main Street. Hours: 4:00 to 7:00 p.m. Cost: \$15. Call 509-520-5258, or e-mail abigail@sapolilcellars.com.

Holiday Shopping Event at Col Solare, Dec. 5, 6 & 19, Benton City, WA. Combine holiday shopping and wine tasting at this premier Red Mountain winery. Location: Col Solare, 50207 Antinori Road, Benton City. For more information, call Wendi Warner at 509-588-6806, or e-mail info@colsolare.com, or go to www.colsolare.com.

Cougar Gold & Mistletoe, Dec. 12 & 13, Pasco, WA. Avoid the crowds at the mall and come out to Gordon Brothers Cellars where you can do Christmas shopping for the Cougars and wine lovers on your shopping list. Location: 671 Levey Road, Pasco. Hours: 12:00 to 5:00 p.m. Cost: \$5 in advance or \$7 at the door. Price includes souvenir glass with wine and cheese tasting. For more information and driving directions, call Katie Nelson 509-547-6331, or e-mail katie_n@gordonwines.com ♦

This newsletter is also accessible
on the web at
<http://tricitiewinesociety.org/web/>

*Newsletter of the
Tri-Cities Wine Society*
Dolly Ammann
Need any info? Have an idea?
Contact us!
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EVOL

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