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<http://tricitywinesociety.org/web>



## COMING EVENTS

**Sunday, December 9**

*Holiday Party & Scholarship Fundraiser*

**Saturday, January 19**

*Best of the Festival Wine Dinner*

**Sunday, February 10**

*Open that Bottler Night 14*

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## Holiday of Joy

*Les Domingos, TCWS Member & Event Chairman*



Tick, tick, tick! Yes, the clock is ticking toward **December 5 – the reservation deadline for the Society's December event.**

In case you missed previous announcements, here are details. Gather with fellow Tri-Cities Wine Society members and guests **Sunday, December 9, 2:00 to 4:00 p.m., Allied Arts Center & Gallery, Richland**, for what has become a tradition for the Society and a favorite holiday venue. The gallery is always festive for the holidays!

The gallery's show again will be **"Gallery Aglow,"** featuring gallery artists. Members and guests will be able to view the work of local artists, support the arts in the community, enjoy wine and food, and have the opportunity to browse the gallery's gift shop to find something for a favorite person, or persons!

Featured wines will include **medal winners from the Tri-Cities Wine Festival.** Food – delectable appetizers prepared by members of the Society's board of directors.

There will be a variety of door prizes, plus a selection of themed gift baskets. Upon arrival, each person will receive a ticket for a door prize; additional tickets can be purchased for a donation. Like last year, event proceeds will be dedicated to support the Society's scholarship endeavors for students in area viticulture and enology programs through the Washington Wine Industry Foundation.

So, yes, tick, tick, tick. The clock is ticking toward the Society's December event. We hope you can be there for an afternoon of artwork, shopping, wine, food and pre-holiday enjoyment in a relaxed atmosphere – **all to help benefit the local arts community and the Society's scholarship endeavors.** ♦

## Best of the Festival Wine Dinner

*Dolly Ammann, TCWS Board of Directors*

**Saturday, January 19, is the date for the "Best of the Festival Wine Dinner!"** The Society will offer members and guests the opportunity to enjoy some of the top medal-winning wines from this year's Tri-Cities Wine Festival together with an elegant, multi-course gourmet dinner at Meadow Springs Country Club, well-known for ambience, fine dining and outstanding service.

The festivities begin with a **reception at 6:30 p.m. featuring this year's top-rated sparkling wine, gold medal winner, Treveri Cellars NV Pinot Gris.** A sophisticated wine made by the classic Champagne method, this extra-dry blanc de blanc sparkler will delight your senses and wet your appetite for some elegant passed hors d'oeuvres and the dinner that follows.

**All wines for the dinner won double gold medals and include the "Best of Show," Apex 2010 Grenache.**

The first course of filet of sole roulade, stuffed with shrimp mousseline and topped with sauce Bercy, will be served with **double gold Cairdeas 2001 Gewüztraminer.** Made in Alsatian style, this is an extraordinary wine, dry and crisp. I fell in love with it when I tasted it at the Festival. We are very fortunate to have this wine for the dinner as the winery is now sold out. We were able to purchase some of the last bottles available.

The second course features the **"Best of Show," Apex Cellars 2010 Grenache.** The wine is made in a



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# December President's Message

Ted Davis, TCWS President



## 2012 Festival Thanks

Yes, the 2012 Tri-Cities Wine Festival was an overwhelming success! So first, special thanks to all the volunteers who helped make this year's event a success. To the steering committee members for their guidance and leadership: Scott Abernethy; Dolly Ammann; Mary Binder; Blaine Hulse; and, Gudrun Parker. To other key volunteers who gave huge quantities of time over the 9-month planning and execution phases: Paul and Candi Gifford; Craig Johnson; and, Debra Ticknor. And, to those who volunteered during the judging process leading up to the public tasting, and those who helped in the set up and the evening of the tasting and silent auction. Last but certainly not least, to the great staff at the Three Rivers Convention Center – our new Festival partners.

Yes, the Festival was a huge success with more than 600 paid attendees! More than 85% of the 300-plus fine wines entered received an award from the 5-judge panel during the blind-tasting evaluation and competition. "Blind" means they knew the varietal or general classification but not the winery, winemaker, or vineyard where the grapes were grown. Apex Cellars 2010 Grenache was awarded the "best of show." For a complete list of the award-winning wines, go to the Festival web site, [www.tcwinefest.com](http://www.tcwinefest.com). New at this year's Festival – micro-brews and expanded seating areas. Returning – many local restaurants and caterers who provided examples of their food offerings.

Yes, plans are underway for our 2013 event – **Saturday, November 9**. Mark your calendars! We already have commitments from wineries, food exhibitors and sponsors, and our partners will again be the Three Rivers Convention Center.

## Wine Storage Basics

Deciding where and how to set up a wine storage area is critical if you plan to keep your wine for any length of time. But, you don't have to invest thousands of dollars in a wine storage room or cooler. Here are some key guiding points:

- Temperature – the storage area should be in a controlled space with an ideal year-round temperature of 55 degrees Fahrenheit, e.g., a basement in a cool corner.
- Humidity – keep the storage area moderately humid. If too dry, corks will shrink and the wine will become oxidized.
- Light – ideally, the storage area should be dark and, most definitely, with no direct sunlight.
- Odors – corks breathe, so storage in a garage could cause wine to pick up a gasoline smell. Same thing in a cupboard next to fresh garlic.

- Records – use a log book, an electronic file, e.g., Excel or Access, or some other way to record purchase data and store tasting notes.

Bottom line, it is easy to store wine, so start collecting and enjoy. (Excerpted from [intowine.com](http://intowine.com), Nancy Parade)

## Wine Definitions

- Grand Cru – French for "great growth;" refers to the most notable vineyards within the appellations of Alsace or the Côte d' Or in France's Burgundy regions. These regions are classified as producers of well-structured, beautiful wines – denoted by the potential of the harvest based on the region's terroir. (T. Davis personal notes)
- Enology: alternate, or American spelling of oenologist. (T. Davis personal notes)

## December Wine Quotations

- When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking. (Alexis Lichine, 1913-1989, wine writer, négociant, vintner)
- I like Champagne, because it always tastes as though my foot's asleep. (Art Buchwald)
- The last time I trusted a dame was in Paris in 1940. She was going out to get a bottle of wine. Two hours later the Germans marched into France. (Sam Diamond, Murder by Death, 1976) ♦



## 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 Washington 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.

## Holiday of Joy

Chairmen: Les Domingos, Judy Stewart

**Date:** Sunday, December 9  
**Time:** 2:00 to 4:00 p.m.  
**Location:** Allied Arts Center & Gallery  
89 Lee Blvd., Richland  
**Price:** Members, \$25; guests, \$25  
**Limit:** 48  
**Type:** Festive casual, stand-up, limited seating  
**Bring:** 1 wine glass per person  
**Cutoff date:** Wednesday, December 5  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, December 5**. ♦

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### Best of the Festival Wine Dinner

beautiful style typical of France's Rhône Valley. It will be paired with a classic French terrine of duckling on brioche with celeriac and apple salad, cherry essence.

Following the duck course, a passion fruit sorbet with candied ginger will cleanse and prepare your palate for the entrée course.

**Two double gold wines will be served with the entrée – Smasne Cellars 2008 Philly Hill Malbec and Basalt Cellars 2009 Cabernet Franc.** You will enjoy these extraordinary wines with a sliced petite roast sirloin of beef accompanied by a timbale of eggplant, roast pepper and portabella mushroom and served with black currant demi-glace.

**Double gold Kiona Vineyards Winery 2009 Chenin Blanc Ice Wine** will be served with crêpes Suzettes with Satsuma and pineapple, and served with a quenelle of buttermilk ice cream.

This is a dress-up occasion with coat and tie suggested for the gentlemen. The dress code at Meadow Springs does not permit jeans.

This special Society event is limited to only 48 people. To ensure you have your place reserved, clip out the coupon on page 5 and send it in today. ♦

### Best of the Festival Wine Dinner

Chairmen: Dolly Ammann & Sandra Stanley

**Date:** Saturday, January 19  
**Time:** 6:30 to 9:30 p.m.  
**Location:** Meadow Springs Country Club  
**Price:** Members, \$95; guests, \$115  
**Limit:** 48  
**Type:** Gourmet dinner  
**Dress:** Coat & tie suggested; NO jeans  
**Cutoff date:** Tuesday, January 15  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Dolly Ammann at 509-619-1482** or e-mail [carolynewammann@gmail.com](mailto:carolynewammann@gmail.com), on or before **Tuesday, January 15**. ♦

## Save-the-Date

### February 10, 2013

### Open that Bottle Night 14



Grab that calendar ... in whatever form you are using! Check – did you note **OTBN 14 at “TCG” Sunday, February 10, 5 to 8 p.m.? TCG? The Country Gentleman!** If your calendar is not marked, now's a great time to do so.

As announced in last month's *EVOE*, this will be the Society's fourth year participating in this worldwide event. It is an opportunity for attendees to bring a bottle of wine and share stories about their wine. It is also a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more. So, back by popular demand – Open that Bottle Night 14.

No, the wine does not have to be expensive. Yes, it does need to be something you believe others would enjoy, and that you want and would be pleased to share. Yes, there will be food to complement a variety of wines.

Speaking of food, here is a preliminary peek at a menu event chairmen and TCG's Chef Renee are considering: a variety of TCG-selected appetizers; chicken saltimbocca with a Mediterranean orzo; steak Oscar with a lemon risotto; Orange Muscat crêpe or vanilla bean panna cotta. Watch for more details in the January and February *EVOEs*, along with the event coupon.

Finally, if you missed previous articles on how this event got started, here is a quick synopsis. Former *Wall Street Journal* writers John Brecher and Dorothy Gaiter started it 14 years ago; it now has a worldwide following. As they wrote, it is “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” You know, the bottle you may have forgotten you have or the one you've had tucked away for a number of years and saving for that special occasion. BUT, if you don't have something stored, no worries. Just bring something you may have wanted to try or have tried and want to share with others.

So, it's that simple! Find a bottle of wine you'd like to share, and be prepared to tell a short story about it ... that's it! ♦

## Taste Back – 34th Annual Tri-Cities Wine Festival Dolly Ammann, TCWS Board of Directors

This year's Tri-Cities Wine Festival was a wonderful success! It was the first year of our partnership with the Three Rivers Convention Center (TRCC). Working together, we were able to reduce operating costs for many expenses and offer the Festival at a significantly lower cost to our community than the last several years. This resulted in greatly increased attendance, which is very important to the wineries, restaurants and brewers exhibiting at the Festival.

The TRCC arranged for seating inside the Great Hall using overstuffed sofas and chairs, banquet tables and chairs and stand up pub tables. This made it more comfortable for attendees when they wanted to sit down to enjoy some excellent food, fabulous wines and conversation.

With lots of silver and gold balloons this year, everything was very festive. Silver and gold balloons mean that there were lots of silver and gold medals awarded by the judging panel and lots of happy faces at the winery booths – both those pouring and those tasting. There were even 13 double gold awards including the “Best of Show,” Apex 2010 Grenache. Visit the Festival web site, [tcwinefest.com](http://tcwinefest.com), for a complete list of medal winners.

In conclusion, I would like to say that this year was, in my opinion, the best Festival that I have attended in the 10 years that I have been living in the Tri-Cities. Thank you to all our volunteers who helped make this event possible. ♦



34th Annual Tri-Cities Wine Festival | Saturday, November 3, 2012  
Three Rivers Convention Center

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# Membership Application/Renewal and Event Sign-Up

**Single: \$ 25.00**                       **Couple: \$ 35.00**  
 **New**                                               **Renewal**  
 Referred by: \_\_\_\_\_

Name 1 \_\_\_\_\_  
 Name 2 \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 City, State, ZIP \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail 1\* \_\_\_\_\_  
 E-mail 2\* \_\_\_\_\_

How would you like to receive the *EVOE* newsletter?  
 E-mail (current E-mail address requested\*)  
 U.S. mail  
 Both E-mail and U.S. mail

\*\*\*\*\*

## Holiday of Joy - Sunday, December 9

**Members**                      \$25  
**Guests**                      \$25  
 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 \_\_\_\_\_

**Note: Please provide phone or e-mail information!**

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## Best of the Festival Wine Dinner - Saturday, January 19,

**Members**                      \$ 95  
**Guests**                      \$115  
 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 \_\_\_\_\_

**Note: Please provide phone or e-mail information!**

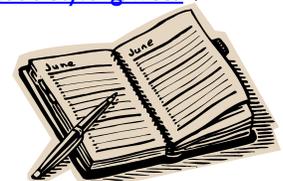
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**Mail Payment with Coupon to:**  
**Tri-Cities Wine Society**  
**P.O. Box 1142**  
**Richland, WA 99352**

**Welcome New Members!**  
 Ruth Estabaya & Jerry Goade  
 John Lingdal & Kimberly Harms  
 Bob & Debbie Clark  
 Ron Acayan & Rachel Bartlett  
 Josh Anderson & Juliet Kaiser  
 John & Sherri Mostoller  
 Doug & Tricia Garven  
 Luis Williamson  
 Keith & Julie Snider  
 Larry & Darlene Bafus

## Membership Reminders

- Please keep your membership information current. If you have a change in your postal or e-mail address, contact Scott Abernethy at: 509-783-8801, or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).
- Forgot when your membership expires? Society memberships are for one year. The Society now sends out membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information above).
- Check our web site to access the latest *EVOE*: <http://tricitieswinesociety.org/web/> ♦



## 2012 December Wine Events Around The Pacific Northwest

**Mulled Wine and Savory Cookies Holiday Starter,** Dec. 1-2, Lacey. Come start the holiday season with mulled wine and Amy's savory cookies: dark chocolate with espresso salt; apricot oatmeal and sage; rosemary shortbread and who knows what else will come out of Amy's kitchen. Complimentary taste of the mulled wine and glasses available at \$8 to wash down the cookies. Location: Stottle Winery, 2641 Willamette Dr. NE, Suite C. For more information, contact Josh Stottlemyer at 360-515-0356, e-mail [info@stottlewinery.com](mailto:info@stottlewinery.com) or go to [www.stottlewinery.com](http://www.stottlewinery.com).

**Holiday Barrel Tasting,** Dec. 7-10, Walla Walla. Winter in the Walla Walla Valley with fresh fallen snow carpeting the top of the Blue Mountains makes for a picture postcard vista and backdrop for the 2012 Holiday Barrel Tasting Weekend. Over 70 of the Valley's wineries will be decked out for the holiday season, welcoming guests, while offering a wide variety of festivities as unique as the wineries them-

selves. Each participating winery will offer something special for its guests. Winemakers will be on hand to introduce their new wines as well as future wines still in the barrel. Visitors can be the first to enjoy the new vintage and take home a selection of wines, many of which can be found only by visiting the wineries and tasting rooms themselves. For more information, go to [wallawallawine.com](http://wallawallawine.com).

**Seriously Sangiovese,** Dec. 8, Whidbey Island. Visit Whidbey Island Winery for a celebration of its first Reserve Sangiovese with a day of Tuscan tastiness. The winery will feature vintage and current release flights, and offer small Italian-style hors d'oeuvres to pair. Taste why Chuck Hill and his team, and most tasters, agree that this is the way Sangiovese should be made in the Pacific Northwest. Cost: \$5. For more information contact, Leah Waaramaki at 360-221-2040, e-mail [winery@whidbey.com](mailto:winery@whidbey.com) or go to [www.whidbeyislandwinery.com](http://www.whidbeyislandwinery.com) ♦

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

[carolynnewmammann@gmail.com](mailto:carolynnewmammann@gmail.com)

Contact us!  
Need any info? Have an idea?

Dolly Ammann

Newsletter of the  
Tri-Cities Wine Society

EVOE

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