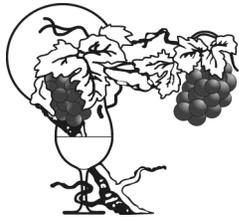


February 2009

# Tri-Cities Wine Society



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



**Saturday, February 28**  
**“Scent-Sational” Seminar Returning**

**Sunday, March 22**  
**Wine Society’s Annual Meeting**

**Viticulture vs. Viniculture**  
**Saturday, April 18**

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## “Scent-Sational” Seminar Returning The Purple Grape

This is it – your **last chance** to sign up for the Society’s sensory seminar, **Saturday, Feb. 28, 3:30 to 6:00 p.m., Richland Community Center, Richland.** Hosts Ted Davis and Gudrun Parker are coordinating an opportunity for seminar participants to learn about the various sensory aspects of fine wine.

Guest speakers, all subject-matter experts in their fields, are Drs. Jim Harbertson, Richard Larsen and Kerry Ringer from the Prosser WSU Irrigated Agriculture Research and Extension Center. They’ll begin with brief presentations on the basics of sensory perception and analysis, various aromas, and then will guide participants through a process that will help them become more knowledgeable consumers. Each seminar leader has a lot of experience in presenting these type seminars and has expressed how much fun they’ve been in the past for all involved.

This seminar – in a very relaxed and informal setting – will focus on specific sensory aspects of both red and white wines with respect to individual varietals. Participants will smell and then taste wine samples “prepared” by the seminar team to accentuate common aromas and tastes encountered in wines. They also will be presented with examples of some common flaws in wines that can ruin an otherwise perfectly good wine.

Next, they’ll be presented a set of commercially produced wines selected by the seminar team for evaluation to further help participants identify the aromas they just learned about and experienced. There will be **no wrong answers**, and participants will learn why. Then, after the training session, participants will have the opportunity to taste more complex wines selected to further hone their sensory skills.

*(Continued on page 4)*

## Annual Meeting – New Venue, Special Features Tony and Marie Pennella Members, TCWS Board of Directors

It’s that time again, time for **the Society’s annual meeting**, including Board of Directors elections. But for this year’s meeting, there will be **a new venue and special features** – the meeting will be at **Bonefish Grill, Richland, Sunday, March 22, 1:00 – 3:30 p.m.** We are very excited to see what the Grill’s Chef Mark Schwegel will prepare for us. Along with Society members Lois McGuire and Ken Kramer, we are consulting with Chef Mark and his staff to develop a menu that will complement selected

*(Continued on page 3)*

## February Event Details

### “Scent-Sational” Seminar Returning

**Event Chairmen: Ted Davis & Gudrun Parker**

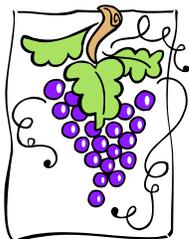
<b>Date:</b>	Saturday, February 28
<b>Time:</b>	3:30 to 6:00 p.m.
<b>Location:</b>	Richland Community Center 500 Amon Park Drive, Richland
<b>Price:</b>	Members \$20, guests \$25
<b>Limit:</b>	50
<b>Type:</b>	Sit-down seminar
<b>Bring:</b>	Two wine glasses, paper and pencil
<b>Cutoff date:</b>	Saturday, February 21

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Ted Davis, 627-2615**, on or before **Saturday, February 21.** ♦

# February

## President's Message

Ted Davis, TCWS President



### Wine Factoid

Number of minutes a grape can endure at 31 degrees Fahrenheit before freezing – 30  
(Source: J. Meyer, *Plain Talk about Fine Wine*)

### Pairing Wine with Soup

On these cold, wintery days, a bowl of soup can be wonderful, but what wine would you serve with it? Here are some suggestions from Stacy Slinkard, [www.wine.about.com](http://www.wine.about.com):

- Chicken Noodle – Pinot Noir or perhaps a Chenin Blanc
- French Onion – French Beaujolais or Nouveau Beaujolais
- Seafood Bisque or Stew – Sauvignon Blanc
- Gumbo – Pinot Noir
- New England Clam Chowder – A well-oaked Chardonnay
- Beef Stew with Vegetables – Cabernet or Shiraz

### Upcoming Events

**February – Discover the Sensory Side of Wines, Saturday, Feb. 28, 3:30 to 6:00 p.m., Richland Community Center, Richland.** It's back! We are again offering a wine sensory seminar to continue our mission to help educate about the many fascinating aspects of fine wines. Our expert panel from the Prosser WSC Irrigated Agriculture Research and Extension Center will guide participants through the sensory aspects of fine wines. They will learn how to recognize the various components of white and red wines. Much information will be presented so participants are encouraged to **bring paper and pencil for taking notes**; handouts will also be available. The goal is to make each participant a more educated consumer no matter what their current skill level. Gudrun Parker and I are hosting and will open the event with a sparkling wine. There will also be light palate cleansers and a surprise wine after the seminar for evaluation! For more details, see page 1.

**March – Society Annual Meeting, March 22, 1:00 to 3:30 p.m., Bonefish Grill, Richland.** New for this year's annual meeting is the venue, Bonefish Grill, and we'll be **featuring several gold-medal winning wines from November's 30<sup>th</sup> Anniversary Tri-Cities Wine Festival!** All the selected wines were also contenders for the Festival's best-of-show award and most are now sold out. Plus, rumor has it that chairs Tony and Marie Pennella, working with Lois McGuire and Ken Kramer, will even be

pouring the Festival's 2008 Best of Show – the Russell Creek 2005 Syrah! What a lunch this should be with these great wines.

At the short annual meeting, there will be the election of new Board of Director members. If you have an interest in joining the Board or would like more information about being a Board member, please call either Society Vice President Lois McGuire, 509-542-0374, or myself, 509-627-2615. And, while **the meeting is open to all Society members, reservations are needed for the lunch.** For more details, go to page 1.

### April – Viticulture vs. Viniculture, Saturday, April 18, 6:30 p.m., Tri-City Country Club, Kennewick.

One vineyard, same grape, but very different results. How can this be? Come and learn how grapes of the same varietal from the same vineyard can make wines with very different characteristics. Planned are several side-by-side wine comparisons with the winemakers on hand to explain why the results differ. See Lois McGuire's article, page 3 for initial planning details.

### Useful Tips

Ever spilled a glass of red wine on your white or light-colored carpet? Here are some ways to remove it:

- Immediately pour lots of salt over the spilled area, blot up and vacuum the carpet.
- Wine Away – available at most wineries and some stores, it is a fruit and vegetable-based product.
- Folix – available at such stores as Wal-Mart, it can be used for all sorts of spills, including red wine, grease, ink, blood, rust and cosmetics, and is value-priced.

Have other suggestions or tips? Write to me at: [tdavis@bossig.com](mailto:tdavis@bossig.com). ♦

### 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. ♦

(Continued from page 1)

## Annual Meeting – New Venue, Special Features

### gold-medal winning wines from the November 2008, 30<sup>th</sup> Anniversary Tri-Cities Wine Festival.

Yes, a **special feature** will be several 2008 Wine Festival gold-medal winners! And, not only are these wines gold-medal winners, they were also all finalists for the best-of-show award! Here are the wines and a brief description:

● **Kestrel Vintners Pure Platinum 4<sup>th</sup> Edition** – Always a favorite, the 60% Gewürztraminer and 40% Viognier blend produces a wine that “explodes with sweet citrus and stone fruits such as tangerines, apricots and peaches.”

● **Jones of Washington 2006 Estate Sangiovese** – Winning four gold and two silver medals at the Wine Festival, Jones of Washington is an up-and-coming-star in the Washington wine scene. The 100% Sangiovese from Jones Vineyards on the Wahluke Slope is described as “rustic with savory flavors of the earth,” and having “bright acidity, soft tannins, a good mid palate, and aromas of raspberry, cassis and fennel.”

● **Rock Meadows Cellars 2006 Cabernet Franc** – If you visit the winery’s Web site, you will find a great picture of its four medal-winning wines from the 2008 Wine Festival, including two golds, a silver and a bronze. “This ‘new kid on the block’ offers smooth, sophisticated flavors of raspberry and currant.”

● **Barrister Winery Rough Justice** – Winning 2006 best-of-show and 2007 double-gold and best-of-class awards from the Society’s wine festivals, Barrister owners Greg Lipsker and Michael White continue their award-winning ways with Rough Justice. This premium Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc red blend comes from some of the finest vineyards in Washington. “A complex, smoky nose of dark, jammy fruit with hints of spice gives way to a mouth-feel that is balanced and well structured.”

● **Russell Creek Winery 2005 Syrah** – Larry Krivoshein, Russell Creek winemaker and owner, has done it again! His 2005 Syrah was judged **best of show at November’s Wine Festival**, making Russell Creek one of the few wineries to have won two such awards. Rated at 90 points by the *Wine Spectator* magazine, the wine is “smooth and generous, with a distinct coffee note adding interest to the dark berry and spice flavors.”

● **Tefft Cellars 2007 Black Ice** – Joel Tefft’s Black Ice is a delightful wine pressed from Black Muscat grapes with 16% residual sugar. “The great floral and perfumy character of the Muscat grape is brought into focus with this wine. Flavors of peach and apricot abound in this thick, copper-colored wine.”

After a short business meeting, our special **featured speaker will be Greg Lipsker**, an attorney, winemaker and one of Barrister Winery’s founders. If you have ever wondered what it takes to start a successful winery, you should find Greg’s presentation very interesting.

Since some of our featured wines are sold out at the wineries and others are available only in limited quantities, this is an event you do not want to miss! So, mark your calendars for **Sunday, March 22, 1:00-3:30 p.m., Bonefish Grill, Richland**, and plan to attend the Wine Society’s Annual Meeting. **Note: The meeting is open to all Society members but reservations must be made for the lunch.** ♦

EVOE February 09

## Viticulture vs. Viniculture

Lois McGuire

Member, TCWS Board of Directors

Same vineyard, same grapes but wines having very different nuances! How does this happen? How can wines with the same grapes from the same vineyard end up tasting so different?

What makes the difference? Is it the winemaker, the terroir, a winery’s philosophy, a combination of things, or is it something else?

**Saturday, April 18, at the Tri-City Country Club**, we will explore these questions. Come and discover how a vineyard can produce such varying results.

Featured wineries will be **Anelare and Gamache Vintners** with a red blend, Syrah and Cabernet Sauvignon from each winery and made by their respective winemakers – **Victor Cruz for Anelare and Charlie Hoppes for Gamache**. Anelare’s Forrest Alexander, and Mitch Venohr along with Roger Gamache, will discuss their wines and wineries, and answer the “why-the-difference and how-does-this-happen” questions. This should prove educational and most interesting!

Guests will begin with a Gamache Viognier and appetizers. Then throughout the evening, they will be served side-by-side comparisons of the Anelare and Gamache red blends, Syrahs and Cabernet Sauvignons. And, for each comparison, Chef Kris Colborn, the Club’s executive chef, will create a complementing dish.

So, **mark your calendars – Saturday, April 18, 6:30 p.m., Tri-City Country Club**. Look for more details in future *EVOEs*. Again, this should prove a most educational and interesting evening! We look forward to you joining us as we explore “viticulture vs. viniculture.” ♦



### March Event Details

## Annual Meeting –

### New Venue, Special Features

**Event Chairmen: Tony and Marie Pennella**

<b>Date:</b>	Sunday, March 22
<b>Time:</b>	1:00 to 3:30 p.m.
<b>Location:</b>	Bonefish Grill 133 Gage Blvd., Richland
<b>Price:</b>	Members \$55, guests \$60
<b>Limit:</b>	80 (for the lunch)
<b>Type:</b>	Annual meeting/luncheon
<b>Cutoff date:</b>	Friday, March 13

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before Monday, March 16. ♦



Tri-Cities Wine Society Presents  
*Perfect Harmony*  
 Saturday, March 28, 2009  
 Meadow Springs Country Club  
 Gourmet Dinner~Northwest Wines  
 Live and Silent Auctions  
 Featuring Local Artists  
 Tickets \$125  
 For Reservations Call 943-6602  
 Benefiting the  
 Mid-Columbia Symphony

Make a Date!

*Sleeping Dog Wines –  
 A Family Endeavor*  
**Ted Cress**  
 Member, TCWS Board of Directors

Even in this age of wine-industry corporate buyouts and consolidations, the family-owned and operated winery is a hallmark of the Washington wine scene. An example is Sleeping Dog Wines. It is one of those hard-to-find and out-of-the-way locations, but sits in a delightful spot overlooking the Yakima River just west of Benton City. You won't find Sleeping Dog Wines in your copy of *Wine Trails*, but its Web site, <http://www.sleepingdogwines.com/>, has substantial information on the winery, the available wines and, most importantly, how to find them.

If you want to experience the charm and camaraderie of a family-owned winery, then you want to become familiar with Sleeping Dog Wines and its owner-winemaker, Larry Oates. Larry and his wife Joyce founded Sleeping Dog Wines in the late 1990s, focusing on "sound wines with aggressive fruit flavors." Joyce is a professor and counselor at Columbia Basin College.

From the beginning, the Oateses have involved friends and volunteers – their "winery family" – in their winemaking efforts. From processing and crushing grapes at harvest time to bottling and labeling the final product, their "winery family" has been involved.

With no automated crushers and no bottling-line machinery, this means handwork and manual labor. It takes time and effort, and the volunteers who do sign-up work until the task at hand is completed. But, the Oateses make it pleasurable with the opportunity to sip a little wine and enjoy some food under the trees at the end of the task! I have had the pleasure of helping on Larry's "bottling line" for several wines over the last year and have enjoyed the "sense of family" that Larry and Joyce have fostered. If you are interested in volunteering, call Larry, 509-460-2886, and you might get the chance!

The Sleeping Dog Wines Web site lists the wines Larry has released and that are available. These currently include Merlot, Syrah, Malbec, a dry Malbec Rosé and Sauvignon Blanc. The winery is open for tasting only on event weekends, 11:00 a.m. to 5:00 p.m., or by appointment. Be sure to check the Web site for directions and a link to a street map. You will not find permanent signs to the winery, and knowing how to get there before you go will prevent getting lost! ♦

## Sommeliers – A Mystery Unfolds

OK. Ever wonder how to pronounce S-o-m-m-e-l-i-e-r? Is it *suñ əl yā'* or *sō mə lyā'* or both? What about the plural? Is that *suñ əl yāz'* or *sō mə lyā'* or both? And, just what is a Sommelier? How does one become one? What training is required?

Then, once the training is complete and the title bestowed, what challenges does a Sommelier face? How does he or she select wines for a restaurant or for a customer, and what difficulties do they encounter, caught between the wine and the customer, for example?

Intrigued? Want to learn more? The Society's **May event** will focus on unfolding the mysteries of **the world and roles of a Sommelier**. Watch for more details, including date, time and location, in the March *EVOE*.

But meanwhile, you may want to mark "Sommelier" on your May calendar as a heads-up reminder for what promises to be an outstanding and informative event. ♦

*(Continued from page 1)*

### "Scent-Sational" Seminar Returning

Light finger food will be used as palate cleansers between each wine. This may include: bread with olive oil to remove tannins from the tongue; mild cheeses; celery; and "fruit crisps" – fruit dried using a special process. Palate cleansers have been selected so as to not compete with the sensory characteristics of the wine being evaluated but to aid in the evaluation process.

Ted and Gudrun have been able to price this seminar at only \$20 for members and \$25 for guests – a real bargain! What a great opportunity for members to bring others who may be just getting into wine or wanting to learn more. However, since this is a sit-down event, **space is limited** to just 50 participants. And, as I've written in past *EVOEs*, if our response is as strong as the last time we offered this seminar, spaces will be reserved quickly. Therefore, if you are planning to attend and have not already made your reservations, I suggest doing so as quickly as possible.

Once again, remember to sign up soon for the Society's **Scent-Sational Seminar, Saturday, Feb. 28, 3:30 to 6:00 p.m., Richland Community Center, Richland. See you there!** ♦

### Katya's Recipe for Tuscan Pumpkin White Bean Soup

Makes 6 cups

- 1 coarsely chopped medium onion
- 1 15 oz. can pumpkin
- 3 1/2 cups fat-free chicken broth
- 1 15 1/2 oz. can of white (Cannellini) beans, rinsed & drained
- 1/4 teaspoon ground oregano
- 1/8 teaspoon sea salt
- 1/8 teaspoon black pepper
- 6 tablespoons of fresh grated Parmesan cheese

1. Coat large soup pot with olive oil and place over medium-low heat. Add onion and cook until tender, stirring occasionally, about 6 minutes.
2. Stir in pumpkin, broth, beans & oregano; simmer 8 minutes.
3. Process soup in a blender until smooth; return to pot and reheat; season with salt and pepper to taste.
4. Ladle soup into bowls and top with 1 tablespoon of grated cheese.

*(From our December event menu courtesy of Katya's Chef Jim McBryar)*

# 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
- Would like information about Society volunteer opportunities**

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

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## "Scent-Sational" Seminar Returning - Saturday, Feb. 28, 2009

**Members \$20**  
**Guests \$25**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit : 50

- Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

\*\*\*\*\*

## Annual Meeting - New Venue, Special Features, - Sunday, March 22, 2009

**Members \$55**  
**Guests \$60**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit : 80

- Would like to help at the event**

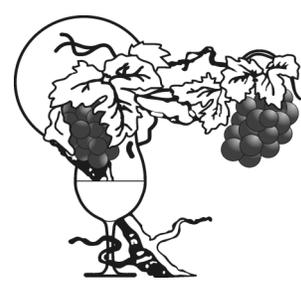
Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

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### 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?  
 If yes, or if you haven't seen an e-mail or EVOE newsletter for awhile, contact Brett Simpson at [membership\\_tcws@mac.com](mailto:membership_tcws@mac.com), or 509-628-2017.  
 You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE.



The Tri-Cities Wine Society is a non-profit, 501(c)(3), organization dedicated to educating its members about wine through monthly events in a casual atmosphere. Membership is open to anyone at least 21 years of age.

## 2009 February Wine Events Around The Pacific Northwest

**Blend Your Own Wine Class**, Feb. 3, 17 & 24, Portland, OR. Guided by a wine instructor, students learn to blend three heavy red varietals along with some background on grape varieties, how to taste wine and the importance of blending. Students walk away with a bottle of their own wine after this one-hour class. Location: Urban Wineworks, 407 NW 16th Ave., Portland. Hours: 6:30 to 7:30 p.m. Cost: \$40. Call 503-226-9797, or e-mail [info@urbanwineworks.com](mailto:info@urbanwineworks.com) or go to [www.urbanwineworks.com](http://www.urbanwineworks.com).

**Blend Your Own Wine Class**, Feb. 7 & 14, Portland, OR. Guided by a wine instructor, students learn to blend three heavy red varietals along with some background on grape varieties, how to taste wine and the importance of blending. Students walk away with a bottle of their own wine after this one-hour class. Location: Urban Wineworks, 407 NW 16th Ave., Portland. Hours: 1:00 to 2:00 p.m. Cost: \$40. Call 503-226-9797, or e-mail [info@urbanwineworks.com](mailto:info@urbanwineworks.com) or go to [www.urbanwineworks.com](http://www.urbanwineworks.com).

**St. Joseph's Art & Wine**, Feb. 7, Kennewick, WA. Come and enjoy as St. Joseph's Art & Wine presents The Golden Age of Hollywood. Featured will be works for sale by local artists, live music, samples of wine, food and microbrews. There is a silent and live auction. Location: St. Joseph's Dillon Hall, 520 S. Garfield St. Hours: 6:00 to 10:00 p.m. Cost: \$50 per person. Go to [www.stjoesartandwine.com](http://www.stjoesartandwine.com).

**Yakima Valley Red Wine & Chocolate**, Feb. 14 to 16, Yakima Valley, WA. Visit more than 52 wineries in Yakima Valley wine country on President's Day weekend. Each winery pairs sumptuous chocolate desserts with their very own remarkable red wines. Purchase your PREMIER PASS and enjoy exclusive benefits not available to the public such as specialty red wine and chocolate pairings, library tastings, reserve tastings and tours. Tickets include a signature 15 oz. Wine Yakima Valley wine glass. Premier Pass Cost: \$20 on-line and \$25 at the door. For passes and more detailed information, go to [www.wineryakimavalley.org](http://www.wineryakimavalley.org).

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

Need any info? Have an idea?  
Contact us!  
[kammann1925@charter.net](mailto:kammann1925@charter.net)

Dolly Ammann  
Tri-Cities Wine Society  
Newsletter of the

EVOE

Tri-Cities Wine Society  
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Richland, WA 99352

