



COMING EVENTS

Sunday, February 22
Open That Bottle Night

Sunday, March 22
Carménère — Bordeaux’s Forgotten Grape

Sunday, April 19
Wines of Coeur d’Alene Cellars

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Open that Bottle Night

Dominique Vetrano

Member, TCWS Board of Directors
Event Co-Chair

February is here! So, let’s start the OTBN 16 count-down! Don’t delay in making your reservation if you are planning to attend **Open that Bottle Night 16, Sunday, February 22, 2:00 to 5:00 p.m., Richland Community Center.**

The Wines: Once again the wines and accompanying stories should be most interesting. Guests can expect quality wines (*reds, whites, rosés, bubbies*) from a variety of origins.

For our new society members or those not familiar with this event – yes, this is the society’s annual event when members and their guests get to **bring a special bottle of wine**, and share a short story about it. Why this particular wine? Was it purchased on a special trip or at a special place? Is it the people linked to this wine that make it special ... just as sample of possible anecdotes.

This event is a great opportunity to try many unique wines thanks to a now tried-and-true pouring system. Although there is no dollar limit for the wine, it does need to be something you believe others would enjoy, and that you would be pleased to share.

Remember that on the sign-up coupon you need to provide the name of the wine you are bringing and other pertinent information. The pouring system is based on that information. (Example: 2003 Bionic Frog Syrah, Walla Walla Valley.)

The Food: Since this is an afternoon, more casual event, we are providing a couple of hearty dishes. Think comfort food: a beef Burgundy and a Tuscan white bean and turkey soup; stuffed focaccia bread and rolls; and,

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Carménère — Bordeaux’s Forgotten Grape

Scott Abernethy

Member, TCWS Board of Directors
Event Co-Chair

It’s time to sign up for a very unique varietal tasting, **Carménère – Bordeaux’s Forgotten Grape, Sunday, March 22, Anelare winery, Benton City.** Once thought extinct, this grape survived after it was exported as “Merlot” vines from France’s Bordeaux region to Chile around 1850.

As I shared in January’s EVOE, Chilean “Merlot” had unique characteristics that set it apart from other Merlots around the world. But in 1994, thanks to advances in DNA testing, many of these vines were determined to be the long-lost Carménère grape! It is now Chile’s signature grape.

Today, very little Carménère is grown in France because it is difficult to grow in that climate; but, Carménère is grown in Italy. And now, wineries in California, Washington and Oregon have begun producing it. Still primarily used in the U.S. as a blending grape in Bordeaux-style blends, it is gaining popularity and now is featured as a 100-percent varietal by many wineries.



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February 2015

President's Message

Ted Davis, TCWS President



Flash: USA Ranks First

Americans now drink more wine than any other country in the world. In 2013 according to Amazing Spaces Inc., U.S. consumers bought 7.69 million gallons of wine. The French, now ranked second and who previously led the world, purchased about 7.42 million gallons. (Excerpted from D. Neman article, the St. Louis Post-Dispatch)

Society Membership

One of the society's board of directors' goals for 2015 is to increase society membership. Board members believe this will enable us to increase the number of attendees at our monthly events but without sacrificing quality. One thought is to encourage existing members to bring a guest or 2 with them to an event. Hopefully, the guests will enjoy themselves and want to join. In fact, this is how my wife, Judith, and I got introduced to the society. If you have questions about society membership and its benefits, please contact Scott Abernethy, membership chairman (Ph: 380-5839; Email: csabernethy@charter.net) or myself (Ph: 627-2615; Email, teddavis51@charter.net).

February Wine Quotations

- I rather like bad wine ... one gets so bored with good wine. (Benjamin Disraeli, 1804-1881)
- They are not long, the days of wine and roses; out of a misty dream our path emerges for a while, then closes within a dream. (Ernest Dowson, 1867-1900)
- Wine gives courage and makes men more apt for passion. (Publius Ovidius Naso aka Ovid, 43 B.C. – A.D. 17/18)

Tips for Ordering Wine in a Restaurant

You are at your favorite restaurant and out comes the intimidating wine list, which can be everything from a single page or leather bound book. Start with the 3 "Ps" for selecting wines – price, preference and pairing. If you are with others, get a feel for everyone's wine preferences and the food being ordered. Consider a wine compromise or ordering 2 bottles. A good guideline is one bottle will serve 3 to 4 people enjoying in moderation. Also remember that a well-trained wait staff or sommelier is there to help, not hinder. Now, out comes the wine. The server should show you the unopened bottle to verify it is what you ordered. The cork presentation comes next. Check it for cracks and that it is not dried out – you do not have to smell it as you should be given a small sample to check for imperfections. Now is your time to observe the wine's color and clarity. To note – some older vintages may have a cloudy or brownish color. Next, the big sniff to check for signs of oxidation or "corked" flavors. If everything is OK, instruct the server to pour the wine. (Source: aboutwine.com, S. Slinkard)

February Wine Trivia

- According to Persian legend, wine was supposedly "discovered" in what is now Iran, when the wife of Shah Jamshid accidentally drank some spoiled grape juice, got a bit tipsy and liked it. (*La Boheme Restaurant, 2010*)
- Some afflictions of old age can be relieved by a glass of wine. The majority of California hospitals have wine on their menu. I can reduce the dependence on "heavies" like Thorazine. It's amazing what a glass of wine can do for patients. Their faces light up. They feel like socializing. Their appetite improves and self-esteem rises. They have a flood of happy memories. In short, life is worth living. (Source: www.beekmanwine.com)
- What is the ideal temperature for wine? Whites: chilled (45-55 degrees F) for few hours in the refrigerator. Reds: slightly cooler than room temperature (about 65 degrees F). Younger, fruity reds benefit from chilling. For sparkling wine: thoroughly chill; refrigerate several hours or overnight. Dessert wine: room temperature. (Source: www.800wine.com) ♦



Welcome New Members!

Gib & Elaine Garsberg

Gail Malin

Michael & Tracy Rush

Kris Iverson & Karin West

TCWS 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.

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 State 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.

Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. If your reservation can be filled, you may be able to get a refund. ♦

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Open That Bottle Night

chocolate Merlot cupcakes from the bakery/restaurant up the street, Frost Me Sweet.

The Setting: For our 6th consecutive OTBN, the new event team chose the beautiful setting of the Richland Community Center Activity Room, opted for an afternoon time, and settled on cooking and providing simple yet delicious fares from our own kitchens. **The event format requires that you bring your own wine glasses, at least 2 but preferably 3 or 4. We won't be able to have extra glasses.**

Finally, if you want to know more about how this worldwide event got started, here is a link to *The Wall Street Journal* where former *WSJ* writers John Brecher and Dorothy Gaiter started the event 16 years ago: <http://tiny.cc/yv7vsx>. So, it's time to make your wine choice and let us know what you are bringing. We can't wait to hear from you! ♦

Open that Bottle Night

**Co-Chairmen: David & Dominique Vetrano,
Rob & Judy Di Piazza**

Date: Sunday, February 22
Time: 2:00 to 5:00 p.m.
Location: Richland Community Center
Activity Room
500 Amon Park Drive, Richland
Price: Members: \$27; guests, \$32
Limit: 48
Type: Educational; interactive
Bring: **1 bottle of wine per 2 people;
1 bottle, single guest
At least 2 wine glasses p/participant**
Cutoff date: Tuesday, February 17
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Di Piazza, 374-7309**, on or before **Tuesday, February 17**. ♦



Wine Festival Seeks Volunteers

Mary Binder

TCWS Public Relations Liaison

The Tri-Cities Wine Society's wine festival core team is looking for volunteers to be winery points of contact for this year's Tri-Cities Wine Festival, which is November 14. Duties will include attending an orientation meeting with the core team and other winery contact volunteers in early spring, then, contacting assigned wineries about the wine festival – either in person and/or by phone or email – and continuing to follow up. Volunteers will be provided a reference packet with society, festival and other pertinent information, including a timeline.

To help spread the number of Northwest wineries among the volunteers, specific areas will be targeted. Also, if volunteers have a preference on where they'd like to focus their efforts, the core team will try to make assignments accordingly. By way of example, some targeted areas will most likely be: Mid-Columbia; Prosser; Zillah; Yakima; Walla Walla; Spokane; northern and southern Idaho; Leavenworth; Wenatchee; Lake Chelan; the Columbia Gorge; Woodinville; the general Seattle area; and northern and southern Oregon. For Alaska and Montana, calls and/or emails will most likely be the focus. These efforts will be augmented by other public relations and marketing initiatives.

Past experience with the wine festival has demonstrated that THE BEST WAY to get wineries into our wine festival is through personal contact. So, as the industry has grown in the Northwest, so has the need for volunteers. The more volunteers we have, the less work for each volunteer. Then, too, serving as a winery point of contact can be a great way to not only get wineries to participate in the wine festival, but a great way to learn more about the Northwest wine industry and individual wineries. It can also be a fun experience.

If you can volunteer and/or want to know more about what would be involved, please contact Mary Peters (Phone: 509-375-7765; Email: marylynn888@msn.com). Thank you! ♦

History Committee Request!

The wine society's history committee is continuing its efforts to gather and consolidate past society and wine festival material and memorabilia. The repository will be the East Benton County Historical Society in Kennewick.

The committee's current focus is the wine festival early days. Missing from the collection of memorabilia are wine festival posters from: 1995-1997; 1999-2002; and, 2004. If you have one of these posters, know someone who does, have a picture of one of the posters, or know whether or not there even was a poster for a particular year, please contact **Jerri Main, 509-380-5152**. Note: You do not have to give up your poster; the committee will have a copy made for the archives. Thank you! ♦

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Carménère - Bordeaux's Forgotten Grape

Most Carménère wines have a distinct herbal “peppery” aroma. The grape requires a long growing season with moderate to warm climates. Over-watering can have an adverse effect on the grapes and wine; therefore, Washington’s desert climate is ideal for growing this varietal. Carménère is currently grown in many Washington AVAs; we will taste Carménères from several of them.

Now, to reveal the wines! We have selected 4 from Chile and 5 from Washington State. From Chile the: **2011 Carmen Gran Reserva Carménère, Apalta, Colchagua Valley; 2012 Anakena Carménère, Tama Vineyard Selection, Puemo, Cachapoal Valley; 2012 Elqui Wines Carménère, Elqui Valley;** and, the **2012 Montes Purple Angel Carménère, Colchagua Valley.** From Washington, we will taste the: **2009 Smasne Cellars Carménère, Phinny Hill Vineyard, Horse Heaven Hills; 2011 Trio Vintners Heart of the Hill Carménère, Red Mountain; 2011 Yakima Valley Vintners Science Fair Carménère, Pontin Farms Vineyard, Yakima Valley; 2012 Anelare Weinbau Carménère, Weinbau Vineyard, Wahluke Slope;** and, the **2012 Cooper Wine Company Estate Carménère, Red Mountain.**

Next, the food – a “nice mix of appetizers with some warm heartier food as well,” according to Kim Gravenslund, Anelare’s general manager. So, from the winery’s chef, “Uncle Earl,” we’ll have: spicy lamb hummus with pita and roasted Mediterranean vegetables; grilled beef kebabs with a Chilean sauce; corn coulis with crostini; gorgonzola soup with a sweet potato garnish; and, a spicy sausage cassoulet.

And for the kicker – we are scheduled to have a couple of guest winemakers who will tell us “everything we always wanted to know” about Carménère, and probably more! So far, we have **Robert Smasne** and **Neil Cooper** on board, and we are working to have a Skype connection with winemaker **Steffan Jorgensen** in Chile!

Due to the tremendous interest in this relative newcomer to our region, this event will likely sell out quickly. Also, this is the first time the wine society has featured this varietal. It promises to be a very entertaining and educational event, with emphasis on having fun! So, a recommendation – reserve your space early, and all you need to bring is yourself! ♦

Carménère - Bordeaux's Forgotten Grape

Co-Chairmen: Scott Abernethy, Randy Schreiner, and Gregg McConnell

Date: Sunday, March 22
Time: 5:00 to 7:00 p.m.
Location: Anelare winery
19205 N McBee Road NW, Benton City
Price: Members \$40 and guests: \$45
Limit: 48
Type: Varietal tasting with appetizers
Cutoff date: **Tuesday, March 17**

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, March 17.** ♦

Wines of Coeur d'Alene Cellars

Lois McGuire, Ken Kramer
Event Co-Chairmen

Mark your calendars for a winemaker “dinner” with **Dirk Brink, Coeur d'Alene Cellars winemaker, Sunday, April 19, 4:00 to 6:00 p.m., Fat Olives Restaurant & Catering, Richland.** Fat Olives owner, J.D. Nolan, and his chef will pair each of 6 Coeur d'Alene Cellars wines with a variety of small tasting plates. We believe this is a tasting you won't want to miss!

The grapes for the wines are sourced from the Yakima Valley, Horse Heaven Hills and Walla Walla, and then carefully crafted by Dirk at the winery in Coeur d'Alene, Idaho. Dirk's winemaking background includes assistant winemaker on at least 4 continents, including Africa where he began his career in South Africa, his homeland. Most



Photo from Coeur d'Alene Cellars website.

recently, he was assistant winemaker at Kestrel Vintners in Prosser. He has been at Coeur d'Alene Cellars for the past 2 years.

The event will start with a reception wine then move to pairing 2 white wines and 4 red wines with individual small plates showcasing the restaurant's epicurean talents and enhancing

the wines. The wine society has had several successful events at Fat Olives, so this, too, should be a tasting to remember.

In next month's *EVOE*, we will tell you about the wines and the menu. Meanwhile, mark your calendars and, as space is limited, we are including an event sign-up coupon in this newsletter! All you need to bring is yourself, and be ready to enjoy and have fun with the winemaker! ♦

Wines of Coeur d'Alene Cellars

Event Co-Chairmen:

Lois McGuire and Ken Kramer

Date: Sunday, April 19
Time: 4:00 to 6:00 p.m.
Location: Fat Olive Restaurant & Catering
255 Williams Blvd., Richland
Price: Members, \$47; guest, \$52
Limit: 44
Type: Educational
Cutoff Date: **Wednesday, April 15**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, April 15.** ♦

Event Sign-Up Coupons

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

Open That Bottle Night

Sunday, February 22

Members: \$27 Guests: \$32

Event Limit: 48

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

Member wine selection (as on the bottle label)

Guest wine selection (as on the bottle label)

****REMEMBER TO BRING WINE GLASSES!****

Carménère — Bordeaux's Forgotten Grape

Sunday, March 22

Members: \$40 Guests: \$45

Event Limit: 48

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

Wines of Coeur d'Alene Cellars

Sunday, April 19

Members: \$47 Guests: \$52

Event Limit: 44

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

2015 Membership Application or Renewal

- New
- Single: \$ 25
- Renewal
- 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 _____

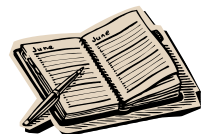
Phone Number _____

Email 1* _____

Email 2* _____

Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839 (NEW); 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 Scott Abernethy (contact info, above).
- For the latest Society information and EVOEs visit www.tricitieswinesociety.com. ♦



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Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynewammann@gmail.com

This newsletter is also available on the
web at www.tricitiewinesociety.com



LOOKING AHEAD

May 2015

Wine Society's Annual Meeting

The wine society's annual business meeting will again be in May. An annual meeting is required by the society's bylaws. As its fiscal year ends April 30, the month of May is the perfect time for society board members and committee chairmen to highlight the past year and look ahead. President Ted Davis again promises to conduct a short meeting as a wine program will follow! Members can attend just the meeting, and at no cost. Watch for more details in the March *EVOE*. ♦