



### COMING EVENTS

**Saturday, January 31**  
**Best of the Festival Wine Dinner**

**Sunday, February 22**  
**Open That Bottle Night**

**Sunday, March 22**  
**Carménère — Bordeaux's Forgotten Grape**

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## Best of the Festival Wine Dinner

**Dolly Ammann**  
*TCWS Board of Directors, Festival Committee*

## Open that Bottle Night

**Dominique Vetrano**  
*Member, TCWS Board of Directors, Event Co-Chair*



Here it is ... the ultimate wine and food experience you have been waiting for! **Join us Saturday, January 31, at Meadow Springs Country Club, for the "Best of the Festival Wine Dinner."** Along with the "Best of Show" winner, you will enjoy 6 other double-gold, award-winning wines from the 36th Tri-Cities Wine Festival, with all 7 being fabulously showcased in an elegant, gourmet dinner.

This Society event is limited to just 48 people; and, since last year's event received rave reviews, this year's is sure to sell out quickly. So, to ensure you have your place reserved, complete and clip the coupon on page 5 and send it in today. This is a dress-up occasion with coat and tie suggested. The dress code at Meadow Springs does not permit jeans.

You will love the ambience and great service at Meadow Springs Country Club, as well as the outstanding wines and

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'Tis the season! That means it is the right time of the year for the annual OTBN — Open that Bottle Night. This event is now a classic with the Society, but will have new twists this year: a new team, location and food format. The date, time and location are **Sunday, February 22, 2:00 to 5:00 p.m., an afternoon affair, at the Richland Community Center.** Your OTBN event team — Judy and Rob Di Piazza, David Vetrano and me — are veteran OTBN organizers and participants. We have attended every previous OTBN event and enjoyed them all!

The setting will again be a relaxed, casual atmosphere where guests bring the wines and share the story of their wine. Food is provided to complement the wines. This year, Judy and I will prepare hearty stews and homemade breads to keep the spirit of a friendly gathering where the storytelling is the focus.

If you plan to attend, your all-important first step is to **choose your wine.** You may not necessarily want to open your "best" wine or your most impressive wine, but the wine that you have been looking for the "right time" to share with friends. No, the wine does not have to be expensive, but quality wines are required — forget about grandpa's garlic wine. Here are a few ideas from past events:

- a Pinot Noir from an Oregon winery whose owner, as it turned out, went to grade school with the OTBN attendee;
- a Bordeaux picked up in the heart of this French region during one of many work-related trips to the local nuclear plant for another attendee;
- a cult-wine collected as a very special deal by yet another participant;

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## January 2015 President's Message Ted Davis, TCWS President



### The Year in Review

Last year was an overwhelming success for our Tri-Cities Wine Society. Our membership grew slightly in 2014. We increased the working capital finances as no event lost money; we had several sell outs; and we did not have to make any unexpected expenditures. Because of our strong financial position, the Society's Board of Directors again will authorize a scholarship donation for WSU, Tri-Cities, students studying enology and/or viticulture, and we hope to be able to continue to do this in future years.

During 2014, we tasted wines from the Pacific Northwest and around the world, and plan to continue the trend in 2015. The 36<sup>th</sup> Annual Tri-Cities Wine Festival was a huge success with 65 participating wineries and almost 1200 attendees at the public tasting. Proceeds from the festival silent auction exceeded our expectations and set a sales record, as did the profits from the public tasting. This will help us continue to build this event in future years.

Thanks to all for your continued support as you are the reason we were so successful in 2014. A special thanks to our board and the dozens of supporting volunteers who made our Tri-Cities Wine Society, and its monthly programs and the annual wine festival, the success they were. They are our society's brains and heart.

### Looking to 2015

Again we will start the year off with January's upscale wine dinner at Meadow Springs Country Club featuring the best of show and double-gold, medal-winning wines from the 2014 wine festival. Following this will be another Open that Bottle Night in February, but with some changes from previous years. Then, for the first time, a Carménère tasting in March. Other events scheduled are a special white wine event, Prosecco and pizza, Pinot Noirs, and potentially a bus trip. The 37<sup>th</sup> Annual Tri-Cities Wine Festival is scheduled for November 14 at the Three Rivers Convention Center, so mark your calendars, and our 7<sup>th</sup> annual scholarship fundraiser will again be in December. Stay tuned to the EVOE and our website for information on future offerings, and I look forward to seeing you all at our 2015 programs!

### Reminder

If you haven't visited our wine society's web page, [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com), please do and return often. Besides keeping informed about the society and its activities, including the wine festival, the "hits" we get help move the society up on the various search engines results when someone searches for the society or festival. Thanks in advance for helping to promote the society by going to our site and staying informed.

### January Quotations

- Give strong drink unto him that is ready to perish, and wine unto those that be of heavy hearts. Let him drink and forget his poverty and remember his misery no more (*The Proverbs, 31:6-7*)
- From wine what sudden friendship springs!  
(*John Gay, 1685-1732*)
- Claret is liquor for boys, Port for men; but he who aspires to be a hero must drink brandy.  
(*Samuel Johnson, 1709-1784*)

### January Trivia

- In 1870, the United States unknowingly exported Phylloxera (a louse that attacks roots of grape vines) to Europe, which virtually destroyed almost all Europe's vineyards. As a result, all European vineyards had to be grafted to native American rootstock, which is Phylloxera resistant, and re-planted. ([www.labohome.com](http://www.labohome.com))
- Since wine tasting is essentially wine smelling, women tend to be better wine testers because women, particularly of reproductive ages, have a better sense of smell than men. (*Wine for Women, L. Sbrocco*) ♦

## Projected 2015 Events

January 31 - *The 2014 Tri-Cities Wine Festival's Best-of-Show Wine Dinner*

February 22 - *Open That Bottle Night*

March 22 - *Carménère — Bordeaux's Forgotten Grape*

April 19 - *Wines of Coeur D'Alene Cellars*

May - *Annual Membership Meeting*

June - *Winery Second Labels*

July - *The World of Whites*

August - *Prosecco and Pizza*

September 20 - *Pinot Noir Tasting*

October - *Bus Trip to Columbia Gorge Wineries*

November 14 - *37th Tri-Cities Wine Festival*

December - *7th Annual Fundraiser*

Events are subject to change. Look for updates in the EVOE newsletter or online at: [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com).



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Facebook

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## Best of the Festival Wine Dinner

food. Everything at this dinner is first class, including floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware.

The festivities begin with a reception at 6:30 p.m. featuring this year's sensational sparkling wine, which was runner-up for Best of Show, **Michelle NV Brut Rosé**. This classic wine is a blend of 93% Pinot Noir and 7% Pinot Meunier. It is a delightful, smooth and crisp sparkler that will wet your appetite for the tasty passed hors d'oeuvres and the fabulous dinner that follows.

The first course features the **Best of Show, Ancestry Cellars 2012 Reminiscence Riesling**. This is another classic wine made in a German Rheinhessen style from 100% Riesling grapes sourced from the Underwood Mountain Vineyards in the Columbia River Gorge. The unique, cool-climate terroir of these vineyards gives this wine its undertones of minerality and excellent acid/sugar balance. It will be paired with jumbo prawns prepared in an Asian-style dish with Thai noodles.

The second course features 2 double-gold winners that have a similar flavor profile despite the fact that they are made from very different grape varieties. **Best of Varietal, Kitzke Cellars 2010 Cabernet Franc**, was the second runner-up for Best of Show. **Sol Stone Wine 2012 Grenache Roselle** is a Rhone-style Grenache. When we tasted these 2 wines side-by-side, we knew we wanted to share this experience with you. These wines will be paired with an Italian-style dish featuring pork tenderloin, roasted fennel, eggplant and Tallegio cheese.

The entrée will showcase 2 big red wines, **Milbrandt Vineyards 2011 Mosaic Red Wine**, a Rhône-style blend of Grenache, Syrah and Mourvèdre, and **J&J Vintners 2012 Les Collines Vineyard Syrah**, from Walla Walla's famous Les Collines Vineyard. These will be served with a New York strip steak prepared in a French-style *au poivre*.

Last but not least, the dessert course is to die for! Imagine a flourless chocolate cake with raspberries, pistachios and whipped cream, and paired with **Sun River Vintners 2010 Tinta Cão Angelica**, a Port-style wine from one of Portugal's classic Port-wine grape varieties! Trust me, you won't want to miss this, and the dinner! ♦



## Best of the Festival Wine Dinner

January 31, 2015

Meadow Springs Country Club

The Reception

Michelle NV Brut Rosé

Chef's Special Selection Hors d'Oeuvres

The Dinner

Ancestry Cellars 2012 Reminiscence Riesling

Jumbo Prawns over Thai Noodle Salad

Kitzke Cellars 2010 Cabernet Franc

Sol Stone Wine 2012 Grenache Roselle

Italian Mixed Plate

Tuscan Pork Tenderloin,

Roasted Fennel, Eggplant Caponata, Tallegio

J&J Vintners 2012 Les Collines Vineyard Syrah

Milbrandt Vineyards 2011 Mosaic Red Wine

Strip Steak au Poivre, Blackberry Gastrique,

Pommes Parisienne with Vanilla Cream, Haricots Verts

Dessert

Sun Rivers Vintners 2010 Tinta Cão Angelica

Flourless Chocolate Cake with Raspberries,

Pistachio and Whipped Cream

## Best of the Festival Wine Dinner

Co-Chairmen: Dolly Ammann & Sandra Stanley

**Date:** Sunday, January 31  
**Time:** 6:30 to 9:30 p.m.  
**Location:** Meadow Springs Country Club  
800 Country Club Drive, Richland  
**Price:** Members \$100 and guests: \$125  
**Limit:** 48  
**Type:** Multi-course dinner  
**Dress:** Coat & tie suggested (no jeans)  
**Cutoff date:** **Monday, January 26**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before **Monday, January 26.** ♦

## Carménère

### Bordeaux's Forgotten Grape

**Scott Abernethy**

*Member, TCWS Board of Directors, Event Co-Chair*

You don't want to miss this unique varietal tasting, "**Carménère – Bordeaux's Forgotten Grape,**" **Sunday, March 22, Anelare Winery, Benton City.** Carménère originated in France's Médoc region of Bordeaux and was thought to have been wiped out by *Phylloxera* in the late 1800s; but, prior to the epidemic, Merlot vine cuttings were exported to Chile. Then, in the 1990s, there was confirmation that some of those Merlot vines were actually Carménère!

Although now very little of this varietal is grown in France, Carménère is the most popular red grape grown in Chile. It is also grown in Italy, and recently, wineries in California, Washington and Oregon have begun producing it as well. Up until the last decade or so, Carménère in the U.S. had been used as a minor component for blending in Bordeaux-style blends, but it is gaining popularity and now is featured as a 100% varietal by many wineries.

Carménère requires a long growing season with moderate-to-warm climates. Overwatering can adversely effect the grapes and wine; therefore, Washington's desert climate is ideal for growing this varietal.

At this event, participants will taste 4 Carménères from Chile, including both value and premium wines. Our selection of 5 Washington wines is very diverse, with grapes coming from several AVAs and wines from several winemakers. Anelare's "Uncle Earl" will prepare appetizers chosen to pair well with Carménère.

This event will likely sell out quickly as there has been tremendous interest in this relatively new varietal in our region, and this tasting is a "first" for the wine society. Look for more details in the February *EVOE*, including a description of the Chilean and Washington Carménères in the lineup and directions to Anelare Winery's new tasting room. Be prepared to be blown away by one of Washington's newest wine offerings; and, we might even have a couple winemakers there to share their stories! ♦

### 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:** **Sunday, March 22**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, March 17.** ♦

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### Open That Bottle Night

- and, so many other interesting stories about wines from places such as California, New York, Croatia and Argentina.

As you sign up for the event, your wine selection will be needed on the coupon. This information will be used on the program and passport for organizing the pouring system. Additional menu details will be in the February *EVOE*.

Also, as previous OTBN events have sold out, we recommend not waiting to send in your reservation. Mark your calendars, find a bottle of wine you'd like to share, and be prepared to tell a short story about it ... it's truly that simple! We're looking forward to seeing you at OTBN for another evening of storytelling, wine, food and camaraderie. ♦

### 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  
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

**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.** ♦

### Taste Back: "Gallery Aglow"

**Chuck & Sue McCargar**

**Members, TCWS Board of Directors**

Good food, good wine, good friends and lots more at the society's December fundraiser at the Allied Arts Center & Gallery, Richland. This casual event was a fun celebration of the season. Besides the food, of which there was plenty, there was a wide selection of medal-winning wines from November's 36<sup>th</sup> Annual Tri-Cities Wine Festival. Additional award-winning wines were given to lucky raffle winners!

There were also opportunities to do Christmas shopping — from bidding on a variety of gift baskets to the many artistic items available at the gallery. And speaking of the gallery, it really was a "Gallery Aglow" with its colorful holiday decorations and beautiful artwork. Thank you to the society's board members for donating the gift baskets and providing the holiday food; and, a big thank you to the event co-chairs, Mary Peters and Judy Stewart.

But best of all, we raised more than \$2,200 for scholarships for students in enology and/or viticulture programs at WSU, Tri-Cities! We will make the donation for the scholarships to the university this spring. ♦



# 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](mailto:carolynewammann@gmail.com)

*This newsletter is also available on the web at [www.tricitywinesociety.com](http://www.tricitywinesociety.com)*



## SAVE THE DATE

April 19, 2015

### Wines of Coeur d'Alene Cellars

Dirk Brink, Coeur d'Alene Cellars winemaker, will be bringing 7 wines for this tasting at Fat Olives in Richland, April 19, 4:00 to 6:00 p.m. Fat Olives owner, J.D. Nolan, will pair a variety of tapas and cheeses with the wines. To note – although this winery is in Idaho, **all the grapes** for its wines are from excellent Washington State sources, for example, from the Columbia Valley and Horse Heaven Hills. So, save the date and time, and watch for future updates! ♦