



COMING EVENTS

Saturday, January 30
Best of the Festival Wine Dinner

Sunday, February 21
Blind Tasting: Judgment of Paris

Sunday, March 20
Tempranillo: "T, C & C"

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Best of the Festival Wine Dinner

Dolly Ammann

TCWS Board of Directors, Event Co-Chair

Join us **Saturday, January 30**, at **Meadow Springs Country Club**, for the **"Best of the Festival Wine Dinner."** Along with the "Best of Show" winner, you will enjoy 5 other double-gold, award-winning wines from the 37th Tri-Cities Wine Festival, with all 6 showcased in an elegant, gourmet dinner.



This is the Society's premier wine and food event of the year. This Society dinner is limited to just 48 people; and, since past dinners have always received rave reviews, this one 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.

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Blind Tasting: "Judgment of Paris"

Dominique Vetrano

TCWS Board of Directors, Event Co-Chair

"To ensure impartial judgment of a wine, it should be served **blind** – that is, without the taster(s) having seen the label or bottle shape."

(Wine Tasting, Wikipedia, the free encyclopedia)

Based on the famous 1976 judging of French Bordeaux and California Cabernets, our wine society's February event is our own, more relaxed version of an interesting wine exercise. **Sunday, February 21, 3:00 to 5:00 p.m., Red Lion Hotel, Pasco**, wine society members and their guests will have the opportunity to test their organoleptic senses (smell, taste) and identify the country or region of provenance of 6 Bordeaux-style blends. We are finalizing the wine list, which will include 2 Washington wines (that we will keep secret until the final unveiling), 2 California wines and, of course, 2 French Bordeaux wines.

Attendees will be given the final wine list at the event with some tasting notes. They will then conduct their "deductive tasting" and deliver their conclusion before we finally unveil the wine selection. In this fun exercise, wine tasters will improve their tasting skills regardless of their level of expertise – whether novice or skilled experts.

Setting the Stage

* **Extraneous odors:** no colognes or perfumes, or other sources of strong odors. Nothing obliterates the nose of a fine wine like a blast of Chanel No. 999.

* **Catch and release:** as in tasting and spitting. Yes it's a good thing to do when fishing and the right thing to do when tasting wine. There are such strong neuro-associations to drinking that the brain has trouble divorcing itself from the quenching thirst/survival mode to properly analyze a wine.

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January 2016

President's Message

Ted Davis, TCWS President



The Year in Review

Last year our wine society had another fantastically successful year. Our membership grew slightly. We increased our working capital as monthly event leaders controlled costs, generated modest profits, had several sellout events, and did not incur unexpected expenditures.

Because of our strong financial position, our board of directors again authorized a donation for scholarships for students at WSU Tri-Cities in the viticulture and/or enology programs. Last year's donations funded two, \$3,000 scholarships. These scholarships were partially funded from our annual Tri-Cities Wine Festival and from our annual December fundraiser. Again at this December's fundraiser, board members provided all the food, at their own expense, so we could maximize profits. A big, positive, shout-out to the board. Therefore, with another successful wine festival silent auction and December fundraiser, we again expect to provide a donation for scholarships this year.

If you attended our monthly events, you tasted wines from not only the Pacific Northwest but also from around the world. We plan to continue the trend in 2016 as we continue to strive to offer our members varying programs in wines, styles and costs.

Thanks to all of you for your continued support. You are the reason we were so successful in 2015. Thanks to all the volunteers who also further helped make our society, and its programs and wine festival, the successes they were. Finally, a well-deserved special thank you to our board of directors – the brains and heart of our society.

Looking Forward into 2016

We again will start off the year with January's upscale wine dinner at Meadow Springs Country Club featuring the best-of-show and several double-gold medal winning wines from the 2015 Tri-Cities Wine Festival. Some other 2016 monthly events scheduled are: a Tempranillo program; a special tasting of limited-production Washington varietals (e.g., Picpoul/Piquepoul and Cinsault/Cinsaut); a second Pinot Noir tasting, by popular demand; and, a 3-day bus trip to British Columbia. (See Notes/Reminders below.) The 38th Annual Tri-Cities Wine Festival public tasting is scheduled for Saturday, November 12, at the Three Rivers Convention Center, so mark your calendars; and, we are again planning to end the year with our annual scholarship fundraiser 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 2016 programs.



Welcome New Members

Linda & David Darling
Pamela & Michael Henry

Notes/Reminders

The society has not taken a trip to British Columbia in a number of years. Fellow board member Tony Pennella and I, along with our wives, made a scouting trip there last fall and were astounded by the area's growth, and the high-quality wines being produced. We believe it is time for another society trip there and the Program Committee has agreed. This will be a 3-day trip in October. Watch for more details in the months ahead.

If you haven't visited the wine society's web page recently, www.tricitieswinesociety.com, please do, and return often! As well as keeping informed about society and wine festival activities, the more website "hits" we get helps move the site up on the various search engines results when someone searches for the society or festival. In advance, thank you for helping to promote your society by going to our site and staying informed.

January Wine Quotations

- A man will be eloquent if you give him good wine. (Ralph Waldo Emerson)
- Wine is poetry in a bottle. (Clifton Fadiman)
- What contemptible scoundrel stole the cork from my lunch. (W.C. Fields)

Trivia for January

- In the middle ages, the greatest and most innovative winemakers were monastic orders. The Cistercians and Benedictines were particularly apt winemakers and are said to have actually tasted the earth to discover how soil changed from place to place. Their findings are still important today. (*The Story of Wine*, Mitchell Beazley)
- Dionysus (one of the 12 Olympians; also known as Bacchus) was the patron deity of agriculture ... who, as myth has it, squeezed the first wine from a Ampelos who was granted a second life as a vine. (www.oenologist.com)

Projected Events for 2016

February 21 – Blind Tasting: "Judgment of Paris"

March 20 – Tempranillo: Tasting, Comparing &, Contrasting

April – Tasting with Mackey Vineyards and Rasa Vineyards

May – Annual Meeting and Pinot Noir, "Part Deux"

June – Washington's Less-Common Varietals

Summer – Tasting with Frichette Winery

September – Picnic with Rosé

October – Bus Trip to Okanagan, B.C.

November 12 – 38th Annual Tri-Cities Wine Festival

December – Holiday Party

Note! Above events are projected. Look for EVOE updates and online,
www.tricitieswinesociety.com/events.html

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Best of the Festival Wine Dinner

You will love the ambience and great service at Meadow Springs Country Club, as well as the outstanding wines and 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, **Treveri Cellars Brut NV Blanc de Blancs**. This is a classic wine made from Chardonnay grapes by the French *Méthode Champenoise* and aged on its lees for 24 months.

The first course features the **Castillo de Feliciano 2014 Albariño** with a Spanish tapas plate.

The second course, with an Italian theme, features the **Plumb Cellars 2011 Estate Sangiovese** paired with a rustic, Tuscan-style barley dish with roasted mushrooms and Cornish game hen with Pecorino cheese.

The entrée will showcase 2 red wines that the judges rated as the 2 best wines of the 37th Annual Tri-Cities Wine Festival. They are the "**Best of Show**," **Brian Carter Cellars 2011 Byzance** and the runner-up, **Kiona Vineyards & Winery 2013 Estate Red Mountain Reserve**. The Brian Carter is a Rhône-style blend and the Kiona is a Bordeaux-style blend. The entrée consists of lamb chops and breast of duckling given a French twist.

Last with dessert, you will enjoy the fabulous **Gordon Estate 2013 Gewürztraminer Ice Wine** with stone fruit crostata with cinnamon crème anglaise. Yum!! ♦



Best-of-the-Festival Wine Dinner Co-Chairmen: Dolly Ammann & Kurt Ammann

Date: Saturday, January 30
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352
Price: Members \$95; guests \$125
Limit: 48
Type: Multi-course wine dinner
Bring: A good appetite!
Cutoff date: Tuesday, January 26
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before **Tuesday, January 26**. ♦

Best of the Festival Wine Dinner

Saturday, January 30

RECEPTION

Chef's Special Assorted Hors d'oeuvres
Treveri Cellars NV Brut Blanc de Blancs

THE DINNER

Spanish Tapas Plate

*Steamed Mussels, Garbanzos Piment d'Espelette,
Patates Braves Saffron Aioli
Sardine Toast with Onion and Tomato Purée*
Castillo de Feliciano 2012 Albariño

*Tuscan-style Barley with Herb Roasted Mushrooms,
Braised Cornish Hen, Pecorino*
**Plumb Cellars 2012 Estate Sangiovese,
Walla Walla Valley**

Sorbet

Entrée

*Fennel and Peppercorn Crusted Lamb Chops
Duck à l'Orange Nouvelle
Purée de Céleri-rave et Pommes de Terre
Roasted Vegetables*
**Brian Carter Cellars 2011 Byzance
Kiona Vineyards & Winery
2013 Estate Red Mountain Reserve**

Dessert

*Grilled Stone Fruit Crostata
with Cinnamon Crème Anglaise*
Gordon Estate 2013 Gewürztraminer Ice Wine

Coming in March Tempranillo: "T, C & C"

Yes, the holiday season is still a warm memory and the new year just beginning, but plans are underway for the society's March event, Tempranillo: "T, C & C," **Sunday, March 20, Gordon Estate Wine Bar, Pasco**. Yes, this will be a "tasting, comparing and contrasting" event of both Spanish and Washington State Tempranillos. Current plans are to have 2 wines from Spain and 4 from Washington; and, tapas prepared by Gordon's chef. Stay tuned!

A little background on Tempranillo from Wikipedia ... Tempranillo is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish *temprano* ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. Tempranillo has been grown on the Iberian Peninsula since the time of Phoenician settlements. It is the main grape used in Rioja, and is often referred to as Spain's noble grape. The grape has been planted throughout the globe in places such as: Argentina; Arizona; Australia; California; Canada; Mexico; New Zealand; Portugal; South Africa; Texas; Turkey; Uruguay; and, Washington State.

Want to know more and have a chance to "T, C & C?" Hope so, and hope you are planning to join us. ♦

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Blind Tasting: The Judgement of Paris

***Food:** A food buffet with rolls, cheeses, prime rib, fruit and chocolate will be set up to complement the wines (and help absorb the alcohol!). There will be plenty of water, too.



Red Wine Color Chart:
1. Young Cabernet 2. Old Cabernet/Merlot 3. Young Merlot
4. Young Syrah 5. Young Pinot Noir 6. Old Pinot Noir

The Deductive Tasting

Deductive tasting, as taught by master sommeliers, can be broken down into 4 different criteria: **sight, nose, palate and conclusion**. Here we will go through the first 2 and leave the rest for our February *EVOE*, and our tasting of course, as they are the building blocks of all blind wine tastings.

The **SIGHT** is the most overlooked aspect of tasting. It includes **clarity**: Is the wine clear? Is it hazy? If the wine is clear, odds are it's been filtered. According to Master Sommelier Tim Gaiser, "...thick-skinned varieties such as Cabernet Sauvignon do best with at least a polish filtration before bottling. Otherwise, they're quite chewy. The debate rages on..." **Brightness** is the potential of a wine to reflect light, itself a function of the wine's clarity. The brightness scale is as follows: cloudy; hazy; dull; bright; day bright; star bright; brilliant. **Color**, or "hue" as the Brits say, more than anything, speaks to the age and condition of a wine. The color scale for red wines is: purple; ruby (red); garnet (brown or yellow); brown.

The **NOSE** is the most critical aspect of tasting. The sense of smell is the most important of the 5 when evaluating wine. While one can only taste 5 things (sweet, sour, bitter, salty and something mysterious called umami), scientists tell us that we can smell more than 100,000 different things.

Here are all things nasal to consider when evaluating a glass of wine. **Fault Factor**: looking for flaws in all the wrong places. **Fruit**: once past the flaw check, next to consider about the nose of a wine is the fruit qualities. Here we're referring specifically to the inherent flavors of the grape from which the wine was made (*aroma*) and not wine-making techniques (*bouquet*). **Earth**: that's right, earth as in dirt or minerals. Wines from the old world, or European wines, tend to have a pronounced earthy or mineral quality to them. Wines from the new world, or non-European wines, tend to have little, if any, earthiness to them and also tend to be fruit-driven. **Wood**: fine wines are often aged in small, 55-to-60-gallon oak barrels. The oak will make itself apparent in the form of aromas of smoke, toast and sweet baking spices, often from caramelizing the inside of the barrels. **Alcohol**: makes itself known in the form of heat in the nose. **Age**: means youth versus vinosity. Does the wine smell of bright, youthful fruit? Or are there earthier, spicier flavors?

Time to take a break from this technical, yet important, review on "How to Better Blind Taste and Enjoy It!" Are you getting excited to put your (perhaps new) knowledge to work? Then join us in this TCWS "Judgment of Paris." You won't regret it. ♦

Blind Tasting: The "Judgment of Paris"

Committee: Chuck and Sue McCargar, Dominique Vetrano, Ken and Cher Case, Dolly Ammann

Date: Sunday, February 21
Time: 3:00 to 5:00 p.m.
Location: Red Lion Hotel, Pasco
Price: Members \$37; guests \$42
Limit: 60
Type: Seminar
Bring: An open mind and a good mood
Cutoff date: Tuesday, February 16
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before Tuesday, February 16. ♦

Taste Back:

"Gallery Aglow" Holiday Party

Cindy Hoatling
Member, TCWS

December 13 – more than 50 Tri-Cities Wine Society members spent a wonderful afternoon at the Allied Arts Center & Gallery, Richland, perusing the display rooms filled with locally created art and bidding on a variety of unique gift baskets. "The annual holiday party is a great event and we love the bidding wars!" laughed one member. "We will get a group together to enjoy a tasting and tour of the winery," remarked another after bidding on one of the many winery tour packages. The themed baskets were filled with delightful items, sure to please the recipients.

Adorned with festive wine-tag bracelets, we tasted many delicious wines from a myriad of wineries, large and small, that had been showcased at November's 37th Annual Tri-Cities Wine Festival. The hors d'oeuvres were delicious, but members could make a meal out of the various steaming crock pots, too. The desserts were truly amazing. Thanks to all board members who helped provide the bounty!

It was a terrific, worthwhile event and the scholarship fund was, once again, replenished for awarding to worthy students studying enology and/or viticulture at WSU Tri-Cities. The event raised more than \$2,400. Thank you to all who participated in creating the gift baskets, to those who slaved away in kitchens preparing the food for us, and, of course, to those who purchased a basket or other item for such an important cause. Thanks also to all who purchased a chance to win a tasty bottle of wine! The grand prize ticket went to Kim Leary for the double-gold medal winning 2009 Almquist Family Vintners Cabernet Sauvignon, Destiny Ridge Vineyard. Congratulations, Kim!

Finally, a special thank you to co-chairs Kerry Lawrence, Mary Peters and Judy Stewart for making the afternoon a fun and profitable occasion. ♦

Event Sign-Up Coupons

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

Best of the Festival Wine Dinner

Saturday, January 30

Members: \$95

Guests: \$125

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!

Blind Tasting – “Judgment of Paris”

Sunday, February 21

Members: \$37

Guests: \$42

Event Limit: 60

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

☐ Renewal

☐ Single: \$ 25

☐ 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; 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. ♦



NOTE CHANGES* Tri-Cities Wine Society 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.

***NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509.627.6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

Courtesy

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 TCWS members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the TCWS may be consumed during our events.

Minimum Age 21 at All Events

Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ♦

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*



Join us on
Facebook



(Photo from Mackey Vineyards website.)

Save the Date!

Wines from Mackey and Rasa Vineyards

Do we have a treat planned for you! Sunday, April 17, winemaker Billo Naravane will be bringing wines from both Mackey Vineyards and Rasa Vineyards for our monthly wine society event. We believe these wines are of the same caliber as any of the top-rated wines in Walla Walla!

So, save the date. We hope you can attend. More details in the coming EVOEs. ♦