



COMING EVENTS

Saturday, January 27
Best-of-the-Festival Gala Wine Dinner

Sunday, March 18
Sippin' Cider

Saturday, April 28
Syrah: Washington vs. the World

INSIDE THIS EDITION

Best-of-the-Festival Gala Wine Dinner	1,3
Sippin' Cider	1
President's Message	2
Taste Back: Celebrate the Bubbly	4
Syrah: Washington vs. the World	4
Event Registration	5
Tri-Cities Wine Society Mission	6

Best-of-the-Festival Gala Wine Dinner

Dolly Ammann

Member, Board of Directors, Event Chairman

Join us on **Saturday, January 27** at the Meadow Springs Country Club for the **Best-of-the-Festival Gala Wine Dinner**. This is the society's premier wine and food event of the year. You do not want to miss this opportunity to wine and dine in style!

At this society dinner, we feature wines considered the best-of-the best from the recent 39th Annual Tri-Cities Wine Festival. These include wines that won **Best of Show**, **Best of Varietal** and **Double Gold** awards. The event is limited to only 60 people. Send in the coupon on page 5 to reserve your place.

The evening begins with a Champagne reception at 6:30 p.m. followed by a 6-course dinner. When you arrive, the staff will serve **Treveri Cellars NV Blanc de Noirs Brut, a double-gold medal winner**, along with assorted, passed hors d'oeuvres.

Treveri Cellars is exclusively a sparkling wine house. All its wines are made by the traditional French method used to make Champagne, with the secondary fermentation taking place in the bottle. The Blanc de Noirs Brut is made exclusively from Pinot Noir grapes grown in the Yakima Valley AVA. Pinot Noir gives the wine complexity and depth. The small bubbles, delicate color and hint of strawberries will delight you as will its creamy finish.

After the reception, we will sit down to an elegant 6-course dinner. Everything at this dinner is first class with floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware. This is a dress-up occasion for the ladies with coat and tie suggested for gentlemen.

The menu includes a first course of filet of sole with a

Sippin' Cider

Mary Peters

Member, TCWS Board of Directors, Event Chairman

Did you know that cider is made worldwide? Well, it is! Just some of the places include: in the Old World – Europe's Normandy and Basque areas; in Canada – British Columbia; and in the U.S. – New York; Bend, Oregon; and on the Olympic Peninsula in Washington State along with Spokane, Wenatchee, Yakima and even the Tri-Cities! At the society's **Sunday, March 18**, event, we will be tasting ciders from some of these areas. So, please mark your calendars and save the date.



There are hundreds of cider apple varieties but few cider apple orchards, and they account for only a small percentage of all apples grown in North America. (cidercraftmag.com) At our tasting event, we will compare the taste of cider made from actual cider apples with cider made from more widely grown apples.

And on a different note, have you tried pear cider? How does that compare with Perry – an alcoholic beverage made from fermented pears, similar to the way cider is made from apples, according to Wikipedia. Yes, some Perry is even made in the same Méthode Champenoise as Champagne and some sparkling wines. And yes, we are also planning to taste pear cider at our March event.

According to Benjamin Franklin, "It's indeed bad to eat apples, it's better to turn them all into cider" While we can no longer argue with Ben, come to the society's sippin' cider event, taste and then decide if you agree with him! ♦

(Continued on page 3)

January 2018

President's Message

Ted Davis, TCWS President



The Year in Review

Last year the wine society had yet another fantastically successful year. Our membership grew slightly from 2016 bolstered by a large signup at November's Tri-Cities Wine Festival; and, we increased the working capital finances due to monthly event chairmen being able to control costs, generate modest profits and have several sellout events while not having to make any unexpected expenditures.

We strive to offer our members a variety of programs – in wines, styles and costs. And, the annual wine festival continues to be a huge success with almost 95 percent of the entered wines earning awards and more than 1,000 attendees at the public tasting.

Because of our strong financial position, the society board again made scholarship donations – in 2017, for students in the Walla Walla and Yakima community college enology and viticulture programs. These were partially funded by proceeds from our November 2016 wine festival silent auction and annual December event fundraiser. We expect to be able to continue this in 2018 from auction proceeds at the 2017 November wine festival and our recent December event.

So, a thank you to all of you, our society members, for your continued support. Also, a well-deserved special thank you to the board of directors. Between our members and the board, you are the reason we were again so successful in 2017. You are the society's brains and heart!

Looking Forward into 2018

Again, we will start the year off with January's upscale wine dinner at Meadow Springs Country Club featuring the best of show, best of varietal and double-gold medal winning wines from the 2017 wine festival. See Dolly's article in this *EVOE* for details. Other events scheduled include: a tasting of Rhône-style wines; a Bastille Day party; a tasting of Albariño wines; a hard cider tasting; the 40th Annual Tri-Cities Wine Festival public tasting in November at the Three Rivers Convention Center; and, our 10th annual scholarship fundraiser in December. Watch for event details in this and future *EVOEs*, and on the society website, www.tricitywinesociety.com. I look forward to seeing you all at our 2018 programs. **[Note: There is no February event.]**

January Wine Quotations

- Wine the intellectual part of the meal. *(Alexander Dumas, 1873 Forever [1995])*
- You have only so many bottles in your life; never drink a bad one. *(Len Evans)*

- Drink wine, and you will sleep well. Sleep well and you will not sin. Avoid sin and you will be saved. Ergo, drink wine and you will be saved. *(Medieval German saying)*

Visit our Website

If you haven't visited the wine society's web page, please do and return often, www.tricitywinesociety.com. Besides keeping informed about society and wine festival activities, the more "hits" we get helps move the society "up" on the various search engines results listings. Thanks in advance for helping to promote your society by going to our site and staying informed. ♦



Welcome New Members!

We look forward to having you
join us at 2018 events!

2018 Coming Events

January — Best-of-the-Festival Gala Wine Dinner

February — No event scheduled

March — Sippin' Cider Tasting

April — Washington Wine vs. the World

May — Annual Meeting & Special Tasting Event

June — Planting a Vineyard

July — Bastille Day Party

August — Rosé of Many Kinds

September — Albariño

October — Rhône-Style Wines

November — 40th Annual Tri-Cities Wine Festival
& Volunteer Party

December — Holiday Party & Fortified Wines



Join us on
Facebook

(Continued from page 1)

Best-of-the-Festival Gala Wine Dinner

buerre blanc sauce paired with the **Double Gold, Best of Varietal, 2016 Jones of Washington Sauvignon Blanc**. This lovely wine comes from the Ancient Lakes AVA of the Columbia Valley. It has classic aromas of grapefruit and lemon zest. It is a delicious wine with lively acidity and flavors of grapefruit and stone fruit with a mineral finish.

The second course features **Double Gold, 2015 Longship Cellars Invader Tempranillo**. Chef Hannah has paired this extraordinary wine with a breast of duck with blackberry sauce. The Invader Tempranillo is a limited production wine, with only 108 cases produced. The wine is beautifully balanced with flavors of berry, cherry and figs. It is spicy with a long finish.

Next, there is a luscious blood orange sorbet to cleanse your palate between courses.

The main course features the **Double Gold, Best of Varietal, 2015 J & J Vintners Malbec**. This is another limited production wine. The grapes are from the famous Les Collines Vineyard in the Walla Walla AVA. It is a big, bold wine with plenty of black-fruit flavors and a touch of chocolate and white pepper. This wine pairs perfectly with the entrée, which includes lamp chops and an empanada made from prime rib of beef.

Sure to please your palate is the **Best of Show 2017 College Cellars Muscat** served with crème brûlée stuffed inside an orange. This lovely Muscat is a blend of 60% Orange Muscat, 23% Muscat Ottonel and 17% Muscat Blanc. It has 5% residual sugar but does not seem overly sweet because of its acidity, which contributes to its excellent balance. Tim Donahue, director of winemaking, College Cellars, Walla Walla Community College, will be our guest speaker. Tim will tell us about the award-winning, student-made wines College Cellars is producing.

To cap off the night, you will really enjoy a chocolate treat with the wonderful **Double Gold, 2014 Brian Carter Cellars Opulento** port-style wine. The Opulento is made from 4 of the finest port varieties: Touriga Nacional 57%; Souzao 29%; Tinto Cao 9%; and Tinta Roriz (also known as Tempranillo). Much like its Portuguese cousins, this wine is fortified and has 19% alcohol and residual sugar of 11.3%. The wine has a beautiful garnet color and intense aromas of raspberry, cherry and chocolate. This will be the perfect end to a wonderful meal. ♦



EVOE January 2017

Best-of-the-Festival Gala Wine Dinner

Saturday, January 27
Meadow Springs Country Club

The Reception

Chef's Assorted Hors d'Oeuvres
Treveri Cellars NV Blanc de Noirs

The Dinner

1st Course

Filet of Sole Buerre Blanc,
Cherry Tomato Salad Lemon Vinaigrette
2015 Jones of Washington Sauvignon Blanc

2nd Course

Duck Breast with Blackberry Sauce
Brussel Sprouts and Wild Rice Timbale
2015 Longship Cellars Invader Tempranillo

Intermezzo

Blood Orange Sorbet

Entrée

Pan-Seared Lamp Chops & Prime Rib Empanada
Crisp Potato Eggplant Tart & Swiss Chard
2015 J & J Vintners Malbec

Dessert

Crème Brûlée in an Orange
2017 College Cellars Muscat

Night Cap

Gorgonzola Tart & Bittersweet Truffle
2014 Brian Carter Cellars Opulento

Best of the Festival Gala Wine Dinner

Event Chairman: Dolly Ammann

Date: Saturday, January 27, 2018
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352
Price: Members \$100; Guests \$110
Limit: 60
Type: Reception & gourmet dinner
Dress: Coat & tie suggested
Cutoff date: **Monday, January 22**
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before **Monday, January 22.** ♦

Tasteback:
Celebrate the Bubbly –
A Holiday Party
Chuck and Sue McCargar, Event Chairs



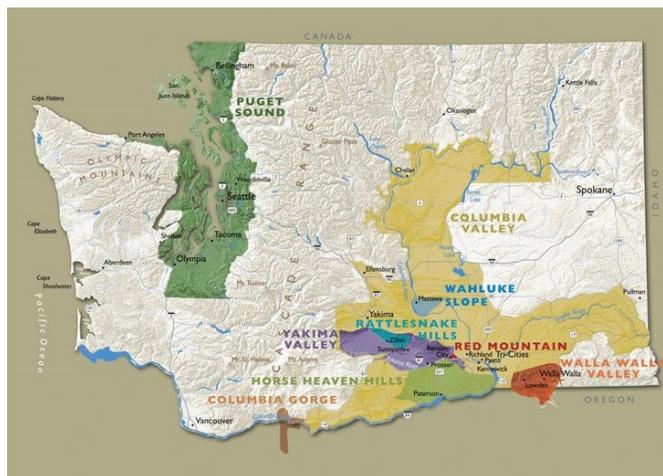
December 10 – to kick off the holiday celebrations, 51 members enjoyed the wine society’s sold-out “sparkling refresher!” The Allied Arts Association Gallery on the Park, Richland, was decorated to create a splendid Christmas holiday spirit that provided a festive atmosphere for the “refresher.”

It seemed everyone enjoyed listening to our speaker, Juergen Grieb, Treveri Cellars owner and winemaker. He talked about his background and his winery – to date, the only winery in Washington State devoted exclusively to sparkling wine. He presented information about the process for making sparkling wine. Guests also had the opportunity to talk with him one-on-one throughout the event.

To start things off, guests were greeted with a sparkling Riesling Mojito. This was followed by tastings of a variety of sparkling wines from around the world: Veuve Cliquot, France; Bohigas Brut Cava, Spain; Tesoro della Regina Prosecco, Italy; Black Chook Sparkling Shiraz, Australia; Gloria Ferrer Sonoma Brut, California; and Washington State, Treveri Cellars’ Brut Blanc de Noirs, Sparkling Gewürztraminer, and Sparkling Syrah Brut. The wines were all different, but all equally delightful.

Sparkling wine is often considered to be the perfect pairing with food. So, Amy Davis, our event caterer, prepared delicious, and plentiful, appetizers that included: marinated chicken skewers with roasted garlic and herbs; sausage skewers; mini shrimp quiches; mini mushrooms and Jarlsberg cheese quiches; panini bites with fire-roasted tomato jam, manchego, arugula and ham; and, baked brie with holiday garnish. But, equally appealing – society member Kurt Ammann’s dessert tortes! Thank you, Amy and Kurt!

The silent auction, and the drawing for gold-medal-winning wines from the 2017 Tri-Cities Wine Festival, brought in more than \$800, which will be applied to scholarships for students in area enology and/or viticulture programs. ♦



Save the Date
for
Syrah: Washington vs. the World

Washington is an important Syrah producer! The first vineyards were planted more than 30 years ago. Today, it is the third most popular red grape varietal in Washington State with more than 16,000 tons crushed in 2016.

We make some outstanding Syrah wines in Washington, but the Syrah/Shiraz grape varietal is also grown all over the world. How does Washington Syrah compare with other Syrah/Shiraz from around the world? What are similarities? What are differences?

At the wine society’s **April 28 Syrah: Washington vs. the World** event, you will have an opportunity to find out as we will be tasting Syrahs from Washington and from other locations around the world. So, it is not too early to mark your calendar and to plan on attending! ♦



Event Sign-Up Coupons

Best of the Festival Gala Dinner

Saturday, January 27

Members: \$100; Guests: \$110

Limit: 60

Number of members attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!



2017 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* _____

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

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

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. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; 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 Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



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!

carolynnewammann@gmail.com

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

TRI-CITIES WINE SOCIETY



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

Membership application is available
online at:
www.tricitieswinesociety.com

