



COMING EVENTS

Saturday, January 25
Best of Show Gala Dinner

Saturday, March 28
Wine in a Can

Saturday, April 18
Oysters and Wine

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Best of Show Gala Dinner

Dolly Ammann

Member, TCWS Board of Directors, Event Chairman

Mark your calendar and join us at the Meadow Springs Country Club, 700 Country Club Place, Richland, Saturday, January 25 at 6:30 p.m., for the wine society's annual "Best of Show Gala Dinner."

This is the wine society's premier wine and food event of the year. It is when the society will showcase the top award-winning wines from the 41st Tri-Cities Wine Festival, including the wine that won "Best of Show." All of the wines at this dinner were in the final judging round and are considered as the best-of-the-best. This is your opportunity to enjoy some truly great wines while you dine in style!

The dinner is limited to just 48 people. To ensure you are one of the lucky ones who can attend, reserve your place by sending in the event coupon on page 5 or book at the online store: www.tricitieswinesociety.com.

The evening starts at 6:30 p.m. with a reception featuring the sparkling wine that won a double-gold award and was also deemed "Best of Class." This marvelous bubbly is **Treveri Cellars NV Blanc de Noir Brut**. You will enjoy this great wine paired with some tasty passed hors d'oeuvres.

A multi-course dinner follows the reception. The first course, paired with the **2018 Yakima River Sémillon**, the "Best of Show," is butter poached jumbo spot prawn on mascarpone polenta cake, frisée salad with grapefruit and roasted pine nut vinaigrette. Interesting to note is that the wild spot prawn used for this course is a very large prawn (less than 8 per pound) coming from the cold waters of the North Pacific.

We are referring to the second course as *Battle of the Syrahs*. At the festival, there were 2 Syrah varietal wines that

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Wine in a Can

Chuck and Sue McCargar

Members, Board of Directors, Event Chairs

Here we are at the beginning of winter with a few cold and potentially snowy months ahead of us. So, let's fast forward to early spring with better weather coming.

The wine society's March event will be **Saturday afternoon, March 28, Barnard Griffin Winery, Richland**. The event focus will be on the newest wine industry rage – wine in cans! Have you tried any wines from a can? Whether you have or not, plan to join us at this event where we will try several varietals and types alongside similar bottled wines from the same wineries.

The can wines all have labels distinct from the wineries producing them with some innovative names. Here are the wines we are planning to try:

- From Goose Ridge Estate Vineyard & Winery – our entry wine, Cascadian Outfitters Sparkling White
- From Mercer Wine Estate – Ican Chardonnay and Mercer 2016 Horse Heaven Hills Chardonnay
- From Barnard Griffin Winery – C'est le Vin Rosé and 2018 Rosé of Sangiovese
- From Alexandria Nicole Cellars – Wander Canned Red Wine and 2016 Quarry Butte

In an August 14, 2019, *Tri-City Herald* article, Andy Perdue and Eric Degerman wrote about the growing popularity and acceptance of can wines. To quote, "There was a time when the idea of wine in an aluminum can was horrify-



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January/February 2020

President's Message

Ted Davis, TCWS President



The Year in Review

Last year the society had another outstanding and successful year. Our membership continued to grow, including 30 new members at the November Tri-Cities Wine Festival. Our financial position continues to be strong with a positive cash flow, due to members' support of our monthly events and event chairs diligently controlling costs. Again this past year, we had several sellout events.

The society strives to offer its members a variety of programs at different price points. For this coming year, we will continue to provide high-quality and varied events. The annual Tri-Cities Wine Festival was a success with more than 800 attendees this year. Having the Three Rivers Convention Center supply all the food assured a greater number of serving stations with an excellent variety of tasty small bites available throughout the evening.

Because of our strong financial position, the society board of directors was able to make scholarship donations in 2019 to the enology and viticulture programs at both Walla Walla Community College and Yakima Valley College. These donations were funded by proceeds from the wine festival silent auction and the mini-silent auction at the December event. We expect to continue scholarship donations in 2020.

Thank you to all society members for your continued support. Also, a well-deserved special thank you to our board of directors and the many volunteers who assisted us last year. Without your continuing support, there would be no wine society.

Looking Forward to 2020

Please note this EVOE is a January/February edition.

We are giving our board members and volunteers a month off with no event planned in February. Our first event for 2020 is the annual upscale dinner at Meadow Springs County Club in January featuring best of show, best of class and double-gold winning wines from the 2019 Tri-Cities Wine Festival. See Dolly Ammann's article in this EVOE for more details. Some of the other events scheduled include: tasting of wines from South Africa; comparison of Petit Verdot/Petit Sirah wines; a Riesling wine tasting; and a tasting of wines from the Washington Ancient Lakes AVA. See the complete list of projected 2020 events, this page. And, for a complete list of awards from the 2019 wine festival, go to the wine society website, www.tricitieswinesociety.com.

January Wine Quotations

- I made wine out of raisins so I wouldn't have to wait for it to age. (*Steven Wright*)
- Description of a corkscrew: the wine lover's best friend and the rarest of tools. (*Anonymous*)
- In response to a waiter who offered him a Bromo Seltzer for a hangover, "Ye Gads No! I couldn't stand the noise." (*W.C. Fields*)
- It is well to remember that there are several reasons for drinking (wine): the arrival of a friend; one's present or future thirst; the excellence of the wine; or any other reason. (*A Latin saying*)

Visit our Website

If you haven't visited the society's web page, you should. Beth Poole, our "website mistress," has been making some design changes. We are also planning to upgrade the home page early this year. Besides keeping informed about the society, the more "hits" we get helps move the society "up" on the various search engines results listing. Thank you in advance for helping to promote your wine society and staying informed by going to our webpage:

www.tricitieswinesociety.com ♦



Welcome New Members!

Rebecca Hutton &
Tyler Hutton

2020 Projected Event Calendar

January – Best of Show Gala Dinner

February – No event planned

March – Wine in a Can

April – Oysters and Wine

May – Annual Meeting & Special Tasting Event

June – South African Wine Tasting

July – Bus Trip to Yakima Valley Community College

August – Riesling Wine Tasting

October – Battle of the Petites Wine Tasting

November – Tri-Cities Wine Festival

December – Wine & Cheese Tasting



Best of Show Gala Dinner

Meadow Springs Country Club

Saturday, January 25

The Reception

Treveri Cellars Blanc de Noir Brut
Chef's Assorted Passed Hors d'Oeuvres

The Menu

Best of Show Pairing

Yakima River Winery 2018 Sémillon

Butter Poached U-8 Spot Prawn on Mascarpone Polenta Cake
Grilled Pineapple & Papaya Chutney
Frisée Salad with Grapefruit and Roasted Pine Nut Vinaigrette

Battle of the Syrahs

Prosser Vineyard & Winery Bill's 2015 Estate Syrah

MonteScarlatto 2017 Syrah

Seared Arctic Char
Grilled Fennel Cannellini Bean Ragout

Battle of the Cabernets

Water from Wine 2016 Cabernet Sauvignon

Mercer 2016 Cabernet Sauvignon

Filet Mignon with Dark Berry Demi-glace
Spiced Duchess Sweet Potato
Braised Carrots with Cipollini Onions

Dessert

Daven Lore 2018 BRIX Dessert Wine

Drunken Blackberry Chocolate Decadence
Dark Chocolate Ganache

Best of Show Gala Dinner

Dolly Ammann, Event Chairman

Date: Saturday, January 25
Time: 6:30 to 9:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place, Richland
Cost: Members, \$100; guests, \$110
Limit: 48
Type: Gourmet Wine Dinner
Dress: Coat & Tie suggested
Cutoff: Tuesday, January 21

Cancellation Policy: For a full refund, cancellation must be made to Cher Case by phone at 509-221-1659, or email at ca_case@hotmail.com before **Tuesday, January 21**. ♦

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Best of Show Gala Dinner

won double-gold medals. We will enjoy these wines with seared Arctic char with grilled fennel cannellini bean ragout. The 2 featured award-winning wines are: **Prosser Vineyard & Winery 2015 Bill's Estate Syrah**, the "Best of Class" winner; and **2017 MonteScarlatto Syrah**. Both of these wines are made from 100% Syrah grapes. Bill's Syrah is the first wine produced from Bill Jenkin's estate vineyard.

What is interesting about this second course is the pairing of fish and red wine. Arctic char is a pink fleshed fish that can go with either red or white wine, depending on the preparation.

The third course will be another battle. This time it will be *Battle of the Cabernets*. The **2016 Mercer Cabernet Sauvignon**, "Best of Class" winner, and **2016 Water from Wine Cabernet Sauvignon** are the 2 wines taking home double-gold medals. Both are from the Horse Heaven Hills AVA. The Mercer wine is 78% Cabernet Sauvignon with some Syrah, Petit Verdot, Merlot and Malbec blended in while the Water from Wine is 100% Cabernet Sauvignon. We will enjoy these big wines with a tender filet mignon with a dark berry demi-glace accompanied with spiced Duchess sweet potato and braised carrots with Cipollini onions.

The wine with dessert is the **2018 Daven Lore BRIX**, a fortified wine made from Malbec grapes grown on the Crawford Farm north of Prosser. This wine cries out for chocolate, and so a drunken blackberry chocolate decadence with dark chocolate Ganache is the perfect pairing to end this gourmet dinner.

Now that you know all the details, it is time to reserve your space! Turn to page 5, fill out and send in your check or go www.tricitywinesociety.com to the online store. ♦



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Wine in a Can

ing for us. Something as noble as wine coming in a beer can was akin to fingernails on a chalkboard.” They went on to write that, “Wine in a can has become commonplace, so much so that Washington’s largest wineries now embrace the concept.” In fact many smaller producers are also now producing wine in cans as we will see at this tasting.

One of the advantages of wine in a can is its portability compared to a bottle – take it on a hike, a picnic, etc. On your adventures this spring or summer, think about taking some can wines with you instead of beer or pop. But one word of caution – do not try to drink it like a can of beer. One can of wine is equivalent to a half bottle!

In keeping with this theme, we will be serving an assortment of light, picnic-style foods with each flight of wines. Look for more information in the March EVOE.

This event is limited to 40 people. While March 28 may seem like a long way off, we recommend signing up now to ensure your space! ♦

Wine in a Can

Chuck & Sue McCargar, Event Chairs

Date: Saturday, March 28
Time: 2:00 to 4:00 p.m. p.m.
Location: Barnard Griffin Winery
878 Tulip Lane
Richland, WA 99352
Cost: Members, \$45; guests, \$55
Limit: 40
Type: Comparative tasting
Bring: A desire to try something new

Cutoff: March 23

Cancellation Policy: For a full refund, cancellation must be made to Cher Case by phone at 509-221-1659 or by email to ca_case@hotmail.com, on or before **Monday, March 23.** ♦

Oysters and Wine

Peter Berry

Member, TCWS Board of Directors, Event Chairman

We are looking forward to some spring sunshine and having you join us for a celebration of 2 of the Pacific Northwest's greatest resources – Hood Canal oysters and Washington white wines. Mark your calendars for **April 18, Goose Ridge Estate Vineyard and Winery, Richland.**

At the event, we will have the opportunity to taste some of our region’s finest oysters paired with some fantastic wines. The oysters will be roasted over a wood fire, and served with bread and a light salad. There will be a selection of white wines that will match perfectly with the briny, smoky oysters. We are also hoping to have the oyster farmer join us to talk about his operation.

A few of the event’s details are still being worked out, so please check the Tri-Cities Wine Society website, www.tricitiewinesociety.com, and future issues of the EVOE. Hope to see you April 18! ♦

Taste Back:

Wine Society Holiday Party

Randy Schreiner

Member, TCWS Board of Directors, Event Chairman

The Allied Arts Association Gallery at the Park was once again aglow with Christmas trees, colorful decorations and artwork for the Tri-Cities Wine Society’s annual holiday event, December 8. Guests were greeted with a glass of Domaine Ste. Michelle Brut sparkling wine. The suggested pairing for this wine was an assortment of potato chips, popcorn and smoked almonds.

After the welcoming toast, guests had their choice of several dessert wines that could be enjoyed with a variety of pairings, including a delicious cheesecake prepared by Lois McGuire, some blue cheese and an assortment of dried fruit. The dessert wines ranged in selection and included: ice wine; late-harvest wine; and, Mead.

The food buffet complemented the wines. A variety of food items included: cheeses, e.g., WSU Cougar Smoky Cheddar, Stilton, St. Auger Blue Cheese; 2 different pâtés; dried fruit; smoked almonds; and for the salt lovers, a variety of potato chips and popcorn. Then, for the sweets there was the cheesecake and a variety of cookies.

Also, this year there were some Ports and port-style wines for enjoyment. The Ports ranged from a sweet, dark, ruby-red port-style wine to a tawny-colored, delicious 10-year old Tawny Port from Portugal. The Ports were:

From Washington State:

- Wit Cellars 2016 Petit Verdot Dessert Wine – This is a ruby port-style wine made from a very untraditional grape.
- Hinzerling “Three Muses” Ruby Port – This wine has been well aged and is starting to take the characteristics of a tawny port.



From Australia we had RL Buller Victoria & Sons Tawny – a tawny port from the Victoria area of Australia.

Finally, from Portugal we had a 10-year-old Tawny Porto made by the world-renowned winemaking team at Fonseca Guimaraens.

From the comments received at the pouring station, it seemed the Fonseca 10-year-old Tawny Porto was certainly a favorite.

A beautiful display of silent auction items provided the winners with gift items and resulted in \$830 to further support the wine society’s scholarship fund. Kudos to Dolly Ammann for coordinating and managing the silent auction!

Last, but not least, thank you to the volunteers who helped with the setup, pouring and cleanup. This event was a terrific continuation to wine society’s 2019 holiday season. Next event of the season – the Best of Show Gala Dinner, Saturday, January 25! See Dolly’s article, pages 1 and 3, for more details. And, don’t forget to make your reservation to attend. Happy New Year! ♦

Event Sign-Up Coupons

Best of Show Gala Dinner
Saturday, January 25
Members: \$100 Guests: \$110

Limit: 48
Number of members attending ____
Member _____
Member _____
Phone Number _____
Email _____
Guest 1 _____
Guest 2 _____

Note: Please provide phone & Email information!

Available to help

Wine in a Can
Saturday, March 28
Members: \$45 Guests: \$55

Limit: 40
Number of members 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

2019 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.

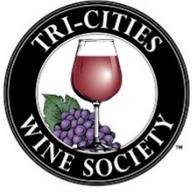
Event Refund

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!

carolynewammann@gmail.com

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

Looking Ahead! Annual Membership Meeting & Special Tasting Event

The Tri-Cities Wine Society's May event will begin with the society's annual business meeting, as is traditional and in keeping with the society's bylaws. The meeting will include annual reports, for example: finance; public relations; scholarships update; and, projected events schedule. There will also be an election for board members and time allotted for member questions.

Immediately following the meeting, there will be a fine selection of award-winning wines paired with delicious foods for your culinary enjoyment. Watch for more details in the March *EVOE*. ♦

