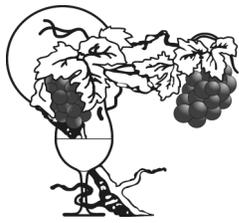


July 2009



Online at <http://tricitiewinesociety.org/web>

# Tri-Cities Wine Society



**Sunday, July 19**  
**Wines of Southwest France**

**Friday, August 14**  
**Society Annual Picnic — on the East Lawn**

**Saturday, September 26**  
**Fundraiser to Benefit Students**

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## Wines of Southwest France – An Eclectic Tour

**Floyd Hodges**  
Member, TCWS Board of Directors

If it's **Sunday, July 19**, you must be in Southwest France. That is, if you are at the **Pasco Best Western at 3:00 p.m.**

Join us for a virtual romp through this beautiful wine-producing region and get a sampling of what it has to offer. A land of deep, isolated river valleys between Bordeaux and the Pyrenees, Southwest France is a land that has retained much of its individuality in both culture and wine because of its geographical isolation.

You will be greeted with a delightful sparkling wine produced in the foothills of the Pyrenees – the **Antech Blanquette de Limoux Grand Reserve Brut** from the Limoux region. Then, after you are seated, you will be treated to a wonderful aperitif, a **Tariquet L'Aperitif** from Château du Tariquet. This is a fortified white wine of Gros Manseng, Chardonnay and Sauvignon Blanc grapes that is produced much like Port. Fermentation is interrupted by adding distilled spirits, in this case, Folle Blanche eau-de-vie, resulting in both alcohol and residual sugar. It is typically served ice cold with a twist of lemon.

After a thorough palate cleansing, we will sample a delightful light, white wine, the **2007 VdP des Côtes de Gascogne Domaine La Hitair Blanc "Les Tours."** This wine is made from 65% Ugni Blanc, 30% Colombard and 5% Gros Manseng grapes – all from vines at least 50 years old. It is a wine marked by intense orchard fruit scents and flavors, and a wine listed as a "Great Bargain Bottle" in *Bon Appetit*.

Next will be the **Domaine Chater Côtes de Duras 2005 Sauvignon Blanc.** This wine is hand harvested and lightly pressed after 2 days of skin contact, producing a complex wine with flavors of grapefruit and lemon sorbet. It is a great food wine.

(Continued on page 5)

## Society Annual Picnic – on the East Lawn

**Van Ramsdell**  
Member, TCWS Board of Directors



The President invites you to a picnic on the East Lawn in Washington! Yes, it is that time of year again – **the Tri-Cities Wine Society is having its annual picnic on the "East Lawn" of Kiona Winery on Red Mountain, Benton City, Washington, starting at 6:30 p.m., Friday, August 14.** And yes, Society President Ted Davis is inviting you to attend!

(Continued on page 4)

## July Event Details

### Wines of Southwest France – An Eclectic Tour

**Event Chairmen: Floyd Hodges and Scott Abernethy**

**Date:** Sunday, July 19

**Time:** 3:00 to 5:00 p.m.

**Location:** Tuscan Room, Pasco Best Western  
2811 N. 20<sup>th</sup> Ave., Pasco

**Price:** Members \$30; guest \$35

**Limit:** 48

**Type:** Sit-Down Educational Seminar

**Bring:** At least one (1) glass

**Cutoff date:** Monday, July 13

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before Monday, July 13.**

# July

## President's Message

Ted Davis, TCWS President

### Wine Factoids

- Storing wine for 15 years at 73 degrees Fahrenheit is equivalent to this many years of aging at 55 degrees Fahrenheit – 120. (Source: *The Alchemists Wine Perspective*)
- Priced at \$500,000, the most expensive bottle of wine never sold was a Thomas Jefferson-owned Margaux 1787. Why was it never auctioned off? A waiter at a New York hotel bearing a coffee tray bumped into it. (Source: *Rocky Mountain News*)

### Sulfites 101

Some individuals are allergic to the sulfites added to most non-organic wines. So what are sulfites? They are a naturally occurring compound nature uses to prevent microbial growth. They are found on grapes, onions, garlic and other plants.

Why add sulfites to wine? Winemakers since Greek and Roman times have been adding sulfur/sulfites to protect wines from oxygen. This allows them to “last longer.” Not as important in “drink-young” wines such as Chardonnay, but very important for “long-aging” wines like Cabernet.

When can a wine be labeled sulfite free? The ATF, the government's regulatory agency, allows winemakers to call a wine “sulfite free” when sulfite levels are under 10 parts per million.

### Upcoming Events

**July – Wines of Southwest France: An Eclectic Tour, Sunday, July 19, 3:00 to 5:00 p.m., Tuscan Room, Pasco Best Western, Pasco.** Join us and event co-chairs Floyd Hodges and Scott Abernethy to learn about wines from Southwestern France, which covers from the country's Bordeaux region to the Pyrenees. The 8 wines selected for this event are classic examples of wines produced in this area. See Floyd's more in-depth information, page 1.

**August – 2009 Wine Society Annual Picnic, Friday, August 14, Kiona Winery, Benton City.** (Note: This is a change to what some members read in their June EVOE.) Van Ramsdell and Heather Hill are hosting the Society's annual picnic this year. The menu will be traditional picnic fare paired with several fabulous Kiona wines. Our special guest will be from the Benton-Franklin Public Health Department who will discuss picnic food safety. The annual picnic is a fun event. Check out Van's article, page 1, for more details.

### September – TCWS First Annual Fundraiser, Saturday, September 26, Time and Location TBD.

The Tri-Cities Wine Society is a not-for-profit organization recognized by the IRS under the 501(c)(3) statute. Its classification is educational with goals of educating its members and the public about wine and helping to promote the Pacific Northwest wine industry. Society events have a major educational component and recently, the Society made a \$1,000 scholarship donation to the Bill Preston Memorial Foundation to help a needy student or students enrolled in recognized wine-studies programs.

Profits from this fundraiser will be used to help fund the Society's next scholarship donation. A goal is to surpass the recent \$1,000 donation. We hope you can help the Society with this goal, and by doing so, help us help deserving students of enology or viticulture. See additional preliminary information on page 3.

### Wine Quotation

Beer is made by men, wine by God! (Source: Martin Luther) ♦



## Welcome New Members

Andy & Katie Lambert  
Mignonette Walmsley & John Ludowise  
Peter & Alexandra Brown

## Taste Back – Lesser-Known Varietals

**David Langstaff**  
Member, TCWS

The weather was great – warm, no wind and soft lighting – for the Society’s June 12 event at Barnard Griffin Winery. Winery owner and winemaker Rob Griffin presented an overview of the wines we would taste. That was a great way to start the event.

Speaking of great, the **FOOD WAS GREAT!** And, no real waiting in line to get to it. With the casual and relaxed format, people came and went. If you did wait a couple of minutes, it was more socializing than waiting. Everyone seemed to have enough. This was especially important with respect to the dessert. Some were anticipating the dessert and feared that if you waited, you might miss it. But event chairman Ken Ferrigno did right by sizing the dessert so everyone had the opportunity to sample it and taste it with the Orange Muscat. One member even took the dessert tray and circulated it around to ensure everyone had a chance for dessert and none would go to waste!

Ken really did a great job with the food, and had able assistance from Sharon, his better half. I think both Ken and Sharon **REALLY ENJOY GOOD FOOD AND WINE!** I thought the citrus sausage was a uniquely different, wonderful flavor. It would be great on a green salad with a Pinot Grigio outside on a shaded patio on a summer afternoon. The citrus, wine and greens would counter the rich, fatty taste of the sausage.

There were so many conversations during the evening. One of the regular Society members was enjoying the variety of wines sampled. He said he was stepping beyond the usual wines he drank. Some new ones he said he liked more, some less; but, that is why we get together – to find out what we like more, or less. That applies to food, too.

Then there were the stories about trips, and other exciting vignettes. The regular told about his Alaskan cruise and the time he dropped his camera, but caught it a split second before it dropped beyond his reach and made its way to join the denizens of the deep. Parents told stories about teachers they knew who almost got traffic tickets; and then, more stories involving traffic tickets (or not) among the non-teachers. A lot of sharing goes on when we are telling stories. Sharing is the thread that becomes the fabric of relationships.

Education emerged from more than a few conversations. Members discussed the wines they were tasting and shared stories about tasting that varietal or blend elsewhere, or compared the wine they were tasting to other varietals – nose, body, flavor, etc. It all added to the experience.

The conversations were buzzing from early in the evening. Good energy in that venue. Even heard the owner commenting on how great it was that we had good weather. The committee and the owner took a chance to open the event to more members and it worked! If it had rained and the wind blown, it could have been pretty close with everyone inside the winery’s tasting room. But you know, I think this crowd would have worked it out and still had a great evening. However, that would be another story. ♦

## 1<sup>st</sup> Annual Tri-Cities Wine Society Fundraiser to Benefit Students

The Tri-Cities Wine Society Board of Directors has voted to make the Society’s September event a fundraiser to support its new educational scholarship activities. The goal is to raise monies to donate for scholarships to deserving needy students studying viticulture or enology at Pacific Northwest educational institutions. With September being back-to-school month for many students, it seems like a perfect time for the Society to have such a fundraiser.



The date – **Saturday, September 26.** Event chairmen are Society President Ted Davis and Vice President Lois McGuire. **Time, location and other details are in the works, including several surprises!** But, plans are for this to be a casual, stand-up event, with award-winning wines from last year’s Tri-Cities Wine Festival accompanied by gourmet appetizers.

More details will follow in future *EVOEs*. Meanwhile, mark your calendars for **Saturday, September 26.** ♦

## Looking Ahead to the October Earth, Wind & Wine

“Earth, Wind & Wine” – This is how the **Horse Heaven Hills Wine Growers™** describe their area, one of the newest AVAs in Washington. Their Web site, [www.horseheavenhillswinegrowers.org](http://www.horseheavenhillswinegrowers.org), makes the following mission statement:

*The Horse Heaven Hills Wine Growers is a non-profit corporation made up of grape growers, wineries and wine shops of the Horse Heaven Hills. We have come together to educate, promote and further the recognition of the Horse Heaven Hills AVA through our charitable fundraising. Our goal is to inform and educate the world about the significance of our rich soils, the constant winds that play a part in our terroir, the sun-soaked days and cool nights. Our sound viticultural techniques produce premium grapes, creating some of the most elegant wines in the world.*

Sound interesting? Learn more on a bus trip to this appellation, **tentatively planned for October 11.** ♦

## August Event Details

### Society Annual Picnic – on the East Lawn

**Event Chairmen: Van Ramsdell, Heather Hill**

**Date:** Friday, August 14  
**Time:** 6:30 to 8:30 p.m.  
**Location:** Kiona Winery  
44612 N. Sunset Road, Benton City  
**Price:** Members, \$25; guests, \$30  
**Limit:** 72  
**Type:** Annual event with informative guest speaker  
**Bring:** 1 or 2 wine glasses; plates; silverware  
**Cutoff date:** Monday, August 10  
**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, August 10.** ♦

(Continued from page 1)

### Society Annual Picnic – on the East Lawn

After a false start or two, the picnic committee is making progress. The wines have been selected, the program has been arranged and the menu is in the planning stages.

Thinking about the picnic brings back memories of picnics past. My first picnic recollections are of those in the first half of the last century, on the other side of the mountains. The locations varied. Sometimes they were at Longmire; sometimes they were in the backyard. But generally, the people were either relatives or close friends of my parents. The food was either fried chicken or spaghetti; the dessert was almost always a cobbler of some sort – peach, berry or rhubarb; and the adult beverage of choice was beer. The brands of beer at those picnics, however, are no longer with us.

A few years later, the picnics were spur-of-the-moment events at Point Defiance park or on a beach somewhere. The people were my high school friends, the food was “PBJ” sandwiches or hot dogs, and the beverage was a cola of some sort.

Then, starting in the late 60s or early 70s, the picnics were either in the backyard in the evening or at a campground in the Cascades. Food was whatever was for dinner. One of my favorite dinners was German sausage, baked beans, a plate full of fruits and peanuts in the shell.

It was about this time that I was introduced to wine as picnic and camping fare. There were usually 3 – a white, a pink and a red. The bottles were big, gallon jugs, and the label featured a little old man. I think it is still available on the bottom shelf at Albertsons and Safeway.

The wine may not have been vintage brew, but the setting made it something special anyway. **It is that something special that we would like to highlight in August.** We have selected **an entry wine and 6 Kiona wines particularly suited for picnic fare.** And as when I was younger, we have whites, reds, and a pink! I promise though, no gallon jugs and no little old man on the label.

The **entry wine is from wines entered in last year’s Tri-Cities Wine Festival.** There were some very good ones, and we have taken good care of them. I’m

predicting our picnic entry wine will surely awaken the taste buds.

The entry wine will be followed by **3 Kiona whites** – a lightly oaked Chardonnay (Sorry butter lovers, no butter in this one!), a dry Riesling and a Chenin Blanc. These wines are young, dry or off-dry.

**The Rosé will be the Vivacious Vicky Adores Rosé.** This wine is a very refreshing, non-vintage, non-varietal wine that is the essence of a picnic wine. The current bottling is based on Sangiovese with a generous helping of Cabernet Franc. Try it with anything!

**The last two wines are reds.** The first of these is a **Lemberger**, the quintessential BBQ wine, and Kiona is famous for its Lemberger. The final wine is – how could it not be – a **2003 Reserve Syrah.** This wine won a gold medal at the American Fine Wine Competition, and a gold medal and best of variety at last year’s Tri-Cities Wine Festival.

**Our guest speaker at this year’s picnic is from the Benton-Franklin County Public Health Department.** The topic – picnic food safety. This is a timely and important subject, especially at this time of year.

As I think back, the food and beverages have not been the most important things at picnics. **The most important thing has been the people. That is why we would love to have you at the Society’s annual picnic, Kiona Winery, Friday, August 14, 6:30 p.m.** ♦

## TCWS Event Policy

### Attendance Confirmation

*No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the 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 WA 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.* ♦

(Continued from page 1)

## Wines of Southwest France – An Eclectic Tour

Our third white wine is a bit more unusual. The **2006 Pacherenc du Vic-Bilh Lafitte Teston “Erika”** is a delightful dry wine produced from Petit Manseng, Gros Manseng and Petit Courbu grapes. While floral on the nose, on the palate it shows citrus and pineapple with a delightful long finish.

Next, the red wines, and we’ll start with something familiar – a **2004 Domaine Chater Cabernet-Merlot blend** from the Côtes de Duras region. This is a wine produced from 40-year-old, low-yielding vines and aged in French oak. Look for dark fruit, chocolate and spicy vanilla flavors.

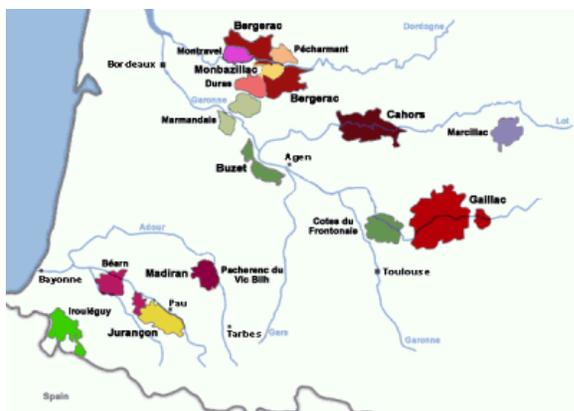
Our second red wine will be the **2004 Le Clos d’un Jour** from the Cahors region. This wine is 100% Côt, or Malbec as it is known in the rest of the world. Cahors may well be the ancestral home of Malbec where it is the principal red varietal. At one time, Cahors rivaled Bordeaux in popularity and the “black wine of Cahors” was often added to Bordeaux cuveés in light years.

Our last red wine is the creation of winemaker Alain Brumont, who has tried to bring the wines of Madiran into the modern world. The **2005 Château Montus Madiran** is 80% Tannat and 20% Cabernet Sauvignon. It is in many ways similar to Bordeaux, and in England where it is very popular and hard to get, it is often referred to as the “Petrus of the South.” This is a full-bodied wine with flavors of rich, dark fruit, cedar, tobacco and crushed mineral. Wow, bring on the steak!

We will finish with a dessert wine, as we should. The **Château Tirecul la Gravière 2005 Les Pins** from the Monbazillac area is a wonderful late-harvest wine produced from Sauvignon Blanc, Muscadelle and Semillon grapes, and almost, but not quite, a Sauterne. It’s nice to end on a sweet note!

A variety of meats and cheeses, along with bread, will be provided to complement the wine. However, as I wrote in last month’s *EVOE*, this does not constitute a meal and you should fortify yourself with a hearty lunch before the event. It is important to be well fortified with carbohydrates and to not let your self become dehydrated. Water will be supplied. **Also, rather than 1 wine glass as previously announced, suggest bringing 2.**

This event should be educational, and a lot of fun. So, don’t miss this chance to learn about a wonderful but little-known area of France. My co-chair, Scott Abernethy, and I hope to see you there! ♦



EVOE July 09

## Festival Volunteer Picnic – A Chance to Meet, Greet

**Blaine Hulse**

**Co-Chairman, TCWS Wine Festival**

If you were a 2008 Tri-Cities Wine Festival volunteer or are interested in being a volunteer for this year’s Festival, then **circle Saturday, August 1, on your calendar – the date for this year’s annual Festival volunteers’ pot-luck picnic.** Once again Jo and Kirk Brodzinski have generously offered their charming winery, Seth Ryan, in Benton City, as our location.

The picnic is one way the Festival Steering Committee offers a big “thank you” to all past year’s Wine Festival volunteers, and it’s also a way to recruit new volunteers, too. Attending the picnic is a good opportunity for anyone interested in volunteering to meet committee chairs, board directors and fellow volunteers in a relaxed, pleasant setting. It’s also a great time for Steering Committee members to answer questions about the various volunteer opportunities, time commitment, and other aspects of preparing for this year’s Tri-Cities Wine Festival. Mostly though, it’s just a great gathering.

We plan to **start festivities at 5:30 p.m.** Our sunset soirée will include barbecued chicken and Kirk’s delectable pulled pork. But as in years past, **we’re asking everyone who attends to bring an appetizer, salad or side dish to share.** Then, to enjoy with the delicious food there will be wines from past festivals.

So, if you aren’t already helping with this year’s Festival and would like to do so, or if you know someone who would like to help, contact either Marie Pennella or myself, Blaine Hulse, your Festival co-chairmen. Our contact information is listed below. **Note: All potential volunteers need to contact either Marie or myself prior to coming to the picnic.**

**Finally, whether you are a past year’s volunteer or a potential one for this year’s Festival, please RSVP not later than Saturday, July 18. This is important for planning purposes. Festival contact information:**

**E-mail:** [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com)

**Phone:** 509-783-9919

**Cell:** 509-528-4606

**Message:** 509-547-4849

♦

# Tri-Cities Wine Festival 2009



31st  
Anniversary

*Judged Wine Competition*

*Seminars*

*Public Tasting*

*Silent Auction*

November 6 & 7

Three Rivers  
Convention Center  
Kennewick, Washington

*For details: <http://www.tcwinefest.com>*

It's here — the Society's official 2009 Tri-Cities Wine Festival poster! And, the Festival Steering Committee is proud to reveal the first in a new series of Festival artwork created by Columbia Basin College student Yu-Heng Dade. Her art was selected earlier this year in a competition held for CBC students. A special thank you to Yu-Heng and her instructor, Gene Holand, for their many hours of work in creating this year's poster. ♦

# Membership Application/Renewal and Event Sign-Up

**Single: \$ 20.00**                       **Couple: \$ 30.00**  
 **New**     **Renewal**

Referred by: \_\_\_\_\_

How would you like to receive the *EVOE* newsletter?  
 E-mail (current e-mail address requested\*)  
 US mail  
 Both e-mail and US mail

Name 1 \_\_\_\_\_  
Name 2 \_\_\_\_\_  
Address \_\_\_\_\_  
\_\_\_\_\_  
City, State, ZIP \_\_\_\_\_  
Phone Number \_\_\_\_\_  
E-mail 1\* \_\_\_\_\_  
E-mail 2\* \_\_\_\_\_

## Wines of Southwest France ~ An Eclectic Tour – Sunday, July 19, 2009

**Members**                                      **\$30**  
**Guests**                                        **\$35**  
Number of members attending \_\_\_\_\_  
Number of guests attending \_\_\_\_\_  
Limit : 48  
 **Would like to help at the event**

Member \_\_\_\_\_  
Member \_\_\_\_\_  
Guest 1 \_\_\_\_\_  
Guest 2 \_\_\_\_\_  
Phone Number \_\_\_\_\_  
E-mail \_\_\_\_\_

## Society Annual Picnic – on the East Lawn – Friday, August 14, 2009

**Members**                                      **\$25**  
**Guests**                                        **\$30**  
Number of members attending \_\_\_\_\_  
Number of guests attending \_\_\_\_\_  
Limit: 72  
 **Would like to help at the event**

Member \_\_\_\_\_  
Member \_\_\_\_\_  
Guest 1 \_\_\_\_\_  
Guest 2 \_\_\_\_\_  
Phone Number \_\_\_\_\_  
E-mail \_\_\_\_\_

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

Do you have a new postal address?  
  
Did you recently change your e-mail address?

### Membership Renewal

This is just a reminder that Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).

Thank you for your help in keeping your membership record current. ♦

If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).

You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to [www.adobe.com/products/acrobat/readstep2\\_allversions.html](http://www.adobe.com/products/acrobat/readstep2_allversions.html).



## 2009 July Wine Events Around The Pacific Northwest

**4th of July Food, Wine & Fireworks**, July 4, Olsen Estates, Prosser, WA. Come and celebrate the 4th when Olsen Estates releases its 2007 Petit Verdot. Enjoy tapas from noon to 10:00 p.m. and watch the City of Prosser's spectacular fireworks from the patio's perfect view. Location: Olsen Estates, 500 Merlot Drive, Prosser. For more information, call 509-786-7007, e-mail [info@olsenestates.com](mailto:info@olsenestates.com), or go to [www.olsenestates.com](http://www.olsenestates.com).

**Italian Night at the Villa**, July 17, Benton City, WA. Enjoy a four-course gourmet wine dinner at Chandler Reach Winery. Location: Chandler Reach Winery, 9506 West Chandler Road, Benton City. Time: 6:00 to 9:00 p.m. Cost: \$60.95. For reservations and information, call Shelby Schatz at 509-588-8800, e-mail [shelby@chandlerreach.com](mailto:shelby@chandlerreach.com) or go to [www.chandlerreach.com](http://www.chandlerreach.com).

**Vino e Cinema Alfresco Film Nights at Col Solare**, July 18, Benton City, WA. Col Solare presents an evening of outdoor cinema under the stars at its Red Mountain winery. Enjoy fine wines, gourmet food by Picazo House Catering, and fresh air while taking in the feature film *Big Fish*. Attendees must be 21 and over. Location: Col Solare Winery, 50207, Antinori Road, Benton City. Cost: \$26 per person, which includes tapas and glass of Shining Hill wine. Casual menu and wine by the glass or bottle available for purchase. Time: 8:00 p.m. Advance tickets recommended and available by calling Wendi Warner at 509-588-2200. or e-mail [info@colsolare.com](mailto:info@colsolare.com). For more information, go to [www.colsolare.com](http://www.colsolare.com).

**Kirkland Uncorked**, July 17 to July 19, Kirkland, WA. Spend the weekend on the shores of Lake Washington enjoying a festival of wine, art and style. With over 30 wineries and 13 restaurants participating, you can taste the best of Washington. Stroll down Kirkland Avenue and view over 60 artists' work — fine jewelry to paintings. The weekend also features the Seattle Boat Show, Tall Ship Lady Washington and the Kirkland Classic Car Show. Location: Marina Park, 25 Lakeshore Plaza, Kirkland. Hours: Friday, 5:00 to 10:00 p.m.; Saturday, 1:00 to 10:00 p.m. and Sunday, 1:00 to 6:00 p.m. Cost: \$20 in advance, \$25 at the door. Price includes tasting glass and 10 tasting tokens. For more information, call Kelly Pflugrath at 206-633-0422, e-mail [kelly@boldhatproductions.com](mailto:kelly@boldhatproductions.com) or go to [www.kirklanduncorked.com](http://www.kirklanduncorked.com).

**Horse Heaven Hills Wine Growers 4th Annual Trail Drive & BBQ**, July, 18, Alderdale/Paterson, WA. Take a drive through the Horse Heaven Hills and taste wonderful wines at participating wineries and tasting rooms. Participating stops include Columbia Crest Winery, Canoe Ridge Estate, Alexandria Nicole Cellars, Heaven's Cave, Canyon's Edge Winery, Chateau Champoux and McKinley Springs Winery. Enjoy a BBQ dinner, wine tasting, music and prizes next to the Columbia River at Crow Butte Park. Time: 11:00 a.m. to 5:00 p.m. BBQ 6:00 p.m. to 8:00 p.m. Cost: \$40 before July 11 and \$50 after, Trail Drive only \$30, BBQ only \$20. For tickets and additional information, call 509-564-4258 or visit [www.horseheavenhillswinegrowers.org](http://www.horseheavenhillswinegrowers.org). ♦

This newsletter is also accessible  
on the web at  
<http://tricitesswinesociety.org/web/>

*Newsletter of the  
Tri-Cities Wine Society*  
Dolly Ammann  
Need any info? Have an idea?  
Contact us!  
[kammann1925@charter.net](mailto:kammann1925@charter.net)

*EVOE*

Tri-Cities Wine Society  
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Richland, WA 99352

