

July 2010



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

# Tri-Cities Wine Society



**Sunday, July 18**  
**Wines of the Columbia Gorge**

**Sunday, August 29**  
**Annual Picnic and Summer Wines**

**Sunday, Sept. 26**  
**Vineyard Series III — Seminar**

## INSIDE THIS EDITION

Wines of the Columbia Gorge	1,3
Society Annual Picnic & Summer Wines	1,4
President's Message	2
Tri-Cities Wine Society Board of Directors	3
Vineyard Series III — Seminar	4
Taste Back — Wine & Food of Campania	5
Non-Port Wines of Portugal	5
Tri-Cities Wine Festival	6
Sign-Up Coupons	7
Wine Events Around the Pacific Northwest	8

## Wines of the Columbia Gorge

**Scott Abernethy**  
*Member, TCWS Board of Directors*

**"Last Call!"** for the Society's Columbia Gorge wine tour but without the train trip as we are bringing the wines to you! I hope you've marked your calendars for **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites**, and made your reservations for tasting wines from this diverse region. But if you haven't, you still have time – until July 13.

The Columbia Gorge is actually comprised of two AVAs – the Columbia Gorge AVA to the west and the Columbia Valley AVA to the east – and our July event will feature wines from both. Although the climate and grape varietals grown differ between the AVAs, they share one thing in common: both regions rely on the coastal winds blowing up the Columbia River Gorge to buffer the weather extremes. An extraordinary combination of climate, soil and geology create distinct micro-climates for growing premium grapes.

[www.columbiagorgewine.com](http://www.columbiagorgewine.com)

Combining the 2 AVAs, the Columbia Gorge has almost 40 wineries. On the Oregon side, many are located near Hood River or The Dalles. On the Washington side, wineries are scattered all along the Columbia River with several in the Klickitat Canyon area near Lyle.

Want to know more about this area? To provide more



*(Continued on page 3)*

## Society Annual Picnic & Summer Wines

**Gudrun Parker**  
*Member, TCWS Board of Directors*

As summer temperatures continue to increase, green grass, a beautiful rose garden and large old trees for shade are all sounding better and better for the Society's annual picnic, which this year will feature wines great for summer. So, where and when, for what we hope will be a picture-perfect day for a picnic?

We've chosen the **Washington State University Irrigated Agriculture Research and Extension Center (IAREC), Prosser**, for the setting, and **Sunday, August 29, 4:00 to 7:00 p.m.**, for the day, date and time. Cost is just \$20 for members and \$25 for non-members and, as previously announced, all you'll need to bring are 2 wine glasses per person, and lawn chairs or blankets for seating. To accompany the wines there will be picnic-style food.

Speaking of wines, we'll start the event with **a Riesling from the Wine Society's "cellar."** Then, we've selected wines from Naches Heights Vineyard, Yakima, and Martinez & Martinez Winery, Prosser, as examples of wines great for summer. Phil Cline from Naches Heights Vineyard and Monica Martinez from Martinez & Martinez Winery are scheduled to be our guest speakers. Our current wine selection is:

- Naches Heights Vineyard 2009 Dry Riesling
- Naches Heights Vineyard 2009 Pinot Gris
- Martinez & Martinez Winery 2009 Rousanne
- Naches Heights Vineyard 2009 Rosé of Tempranillo
- Martinez & Martinez Winery 2009 Rosé of Cabernet Sauvignon
- Martinez & Martinez Winery 2008 Cèsar Red Blend

*(Continued on page 4)*

# July

## President's Message

Ted Davis, TCWS President

### Wine Factoids

- Putting ice and kosher salt in a container will chill white wine or Champagne faster than just ice.  
(Source: [beekmanwine.com](http://beekmanwine.com))
- Top wine-producing countries (cases produced): France – 550 million; Italy – 495 million; Spain – 385 million; United States – 245 million; Australia – 110 million; South Africa – 100 million; and, Chile – 65 million.  
(Source: [winefinition.com](http://winefinition.com))

### Pairing Wine and Food

Wine goes so well with food and the correct pairing can result in making a nice meal spectacular. The first step to consider in pairing is the characteristics of the wine.

- **Acidity:** Possibly the most scrutinized by a chef. Salads and dishes with citrus will complement a high-acid wine.
- **Sweetness:** Think sweet wine with sweet foods. If serving a dessert wine, consider a late-harvest, ice wine or Port-style wine; the wine should be sweeter than any dessert served.
- **Alcohol:** High-alcohol wines usually have a ripe fruit component and go well with a thick steak.
- **Tannin:** High tannic wines create a chalky or puckering sensation on the palate similar to high alcohol. Syrah, Zinfandel, young Cabernet Sauvignon and some Merlots are examples of wines that are usually high in tannins.
- A general guideline, consider lighter wines with lighter foods and more full-bodied wines with heavier foods.

Here are some white wine examples for you to consider:

- **Chardonnay:** Think buttery, nutty and creamy – consider pasta with a cream sauce and seafood such as Dungeness crab.
- **Riesling:** Think apricots and peaches – try scallops, grilled shrimp, spicy dishes and salads.
- **Sauvignon Blanc:** Think pineapples, bell pepper, citrus and crispness – try scallops, shrimp and pork.
- **Chenin Blanc:** Think pineapples – try with light, vegetarian dishes.

For reds consider the following:

- **Cabernet Franc:** Think red fruit and oregano – suggest with game hens, lamb and beef.
- **Cabernet Sauvignon:** Think currants, black cherries, toast and eucalyptus – try beef lamb, sautéed mushrooms and of course, chocolate.
- **Merlot:** Think cherries, blueberries, chocolate, plums – consider any grilled meat or sautéed mushrooms.
- **Pinot Noir:** Think cherries, strawberry jam, raspberries – try duck, a fruit/cheese plate and, is the best wine to serve with salmon.

- **Syrah:** Think blackberries, cassis, black pepper and black olives – try with barbecued ribs, eggplant and chocolate.  
(Source: Excerpted from Wine Press Northwest/Tri-City Herald 2009 – Eric Degerman)

Most people choose their food and then select a wine. I suggest you do the opposite – pick a wine you will enjoy and then build a menu around it. Try it ... you will be rewarded for your efforts!

### Upcoming Events

- Scott Abernethy and Ken Kramer have selected the wines and food for the Society's **Sunday, July 18, "All Aboard" Columbia Gore wine tour seminar.** Guests will learn about the differences in the wines depending on a vineyard's location within the Gorge. If you have not traveled the Gorge and/or sampled the wines produced there, this represents a great opportunity. If you have, this may be an opportunity to try wines you've not previously sampled. Please see Scott's article, page 1, for more information.
- The Society's **annual picnic** is set for **Sunday, August 29.** Join us at the WSU Irrigated Agriculture Research and Extension Center, Prosser, and cool off with some **summer-style lighter reds and whites** paired with summer picnic-type food. Gudrun Parker, Judy Stewart and Sandy Birdlebough have secured Phil Cline from Naches Heights Vineyard, Yakima, and Monica Martinez from Martinez & Martinez Winery, Prosser, as guest speakers. See Gudrun's article, page 1, for more information, including details on a German Riesling that also will be featured.
- **Sunday, September 26,** marks the return of the Society's **Vineyard Series Seminars.** This will be the third seminar in this popular series. Tony Pennella and I are planning to select several wines whose grapes come from the **Kiona Vineyard** to make side-by-side comparisons. For more information, see page 4.



**As always, recommend signing up early so you are not closed out or miss the deadlines! Share your pleasure for wine tasting. Consider bringing a friend or friends to a Wine Society event.**

### Wine Quotes

- Wine makes every meal an occasion, every table more elegant, every day more civilized. (André Simon)
- There is more philosophy in a bottle of wine than in all books. (Louis Pasteur) ♦

(Continued from page 1)

## Wines of the Columbia Gorge

information, we are pleased to have Peter Brehm as our guest moderator to help answer questions and provide insight about the history of the Columbia Gorge. Peter has grown grapes in the Columbia Gorge since 1990 and was instrumental in securing federal approval of the Columbia Gorge AVA.

When guests arrive at the **Tuscany Room, Best Western Pasco Inn & Suites**, they will receive maps, literature and a "welcome" wine – a **2006 Milbrandt Traditions Riesling**, paired with **marinated shrimp**. After a brief social reception, guests will be seated and receive an assortment of **fresh fruit, cheeses and crackers** for sampling with the 3 white wine selections: **NV Brehm Vineyards Pinot Grigio**, **2008 Domaine Pouillon Deux**, a Chardonnay/Viognier blend, and **2008 Phelps Creek Estate Reserve Chardonnay**.

Each table will then be provided with a tray of **smoked salmon, meatballs in marinara sauce and cold cuts** to accompany the red wines. The 3 reds are: **2007 Cathedral Ridge Huber Vineyard Pinot Noir**, **2008 Waving Tree Sangiovese** and **2005 Maryhill Proprietor's Reserve Barbera**.

There will be time to try numerous food/wine pairings to see what works and what may not. Who knows – there may be a cheese/cracker combination that works well with one of the red wines! It will be interesting to see what guests find works for them.

Then, the grand finale – a "special" wine I referenced in the June EVOE. Yes, we had success in our efforts for a special wine to end our event and I predict it is one that will "knock your socks off." From The Pines Vineyard and Winery – a century-old vineyard in The Dalles – we'll have the **2008 The Pines 1852 Old Vine Zinfandel!** According to the winery's web site, the vineyard was "planted by an Italian stone mason in the late 1800s," therefore, "this Zinfandel is from one of the oldest vineyards in the Northwest."

So, we hope you can join us **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites**, for an informative but relaxing wine tour and sampling through the Columbia Gorge. Finally, if you have friends who might like to join you, bring them along and introduce them to the Tri-Cities Wine Society! ♦

## Welcome New Members

Sandra Stanley

Silvia Hoisie



## Wines of the Columbia Gorge

**Event Chairman: Scott Abernethy**

**Committee: Ken Kramer, Lois McGuire**

<b>Date:</b>	Sunday, July 18
<b>Time:</b>	3:00 to 5:00 p.m.
<b>Location:</b>	Best Western Pasco Inn & Suites 2811 North 20th Ave., Pasco
<b>Price:</b>	Members, \$30; guests, \$35
<b>Limit:</b>	48
<b>Type:</b>	AVA orientation and wine tasting; assorted fruits, cheeses and meats
<b>Dress Code:</b>	Casual
<b>Bring:</b>	2 wine glasses each
<b>Cutoff date:</b>	<b>Tuesday, July 13</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579</b> , on or before, <b>Tuesday, July 13.</b> ♦

## Tri-Cities Wine Society

### 2010/2011 Board of Directors

Officers*	Telephone
<b>Ted Davis, President</b>	<b>509-627-2615</b>
<b>Lois McGuire, Vice President</b>	<b>509-396-9739</b>
<b>Nominating Committee Chairman</b>	
<b>Sue McCargar, Secretary</b>	<b>509-627-2210</b>
<b>Judy Stewart, Treasurer</b>	<b>509-627-6579</b>
<b>* All re-elected, June 3, Board meeting.</b>	

### Directors/Committee Chairmen

<b>Scott Abernethy</b>	<b>509-783-8801</b>
<b>Dolly Ammann</b>	<b>509-619-1482</b>
<b>Festival Committee Co-Chairman</b>	
<b>Kurt Ammann</b>	<b>509-619-1482</b>
<b>Nancy Beitel</b>	<b>509-942-1252</b>
<b>Mary Alice Binder</b>	<b>509-585-1393</b>
<b>Communication Chairman</b>	
<b>Sandy Birdlebough</b>	<b>509-788-0750</b>
<b>Marieca Davis</b>	<b>509-967-5672</b>
<b>Audit Committee Chairman</b>	
<b>Les Domingos</b>	<b>509-545-6408</b>
<b>Floyd Hodges</b>	<b>509-582-6748</b>
<b>Chuck McCargar</b>	<b>509-627-2210</b>
<b>Program Committee Chairman</b>	
<b>Gudrun Parker</b>	<b>509-786-403</b>
<b>Finance Committee Chairman</b>	
<b>Tony Pennella</b>	<b>509-783-9919</b>
<b>Ken Potter</b>	<b>509-460-7727</b>
<b>Brett Simpson</b>	<b>509-628-2017</b>

### Festival Committee Co-Chair

<b>Blaine Hulse</b>	<b>509-547-4805</b>
---------------------	---------------------

## Society Annual Picnic & Summer Wines

Event Chairman: Gudrun Parker

Committee: Judy Stewart and Sandy Birdlebough

**Date:** Sunday, August 29  
**Time:** 4:00 to 7:00 p.m.  
**Location:** WSU Irrigated Agriculture Research and Extension Center,  
24106 N Bunn Road, Prosser  
**Price:** Members, \$20; guests, \$25  
**Limit:** 60  
**Type:** Society annual event; educational  
**Dress Code:** Casual  
**Bring:** 2 wine glasses, per person;  
lawn chairs or blanket for seating  
**Cutoff date:** **Tuesday, August 24**

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before, **Tuesday August 24.** ♦

(Continued from page 1)

### Society Annual Picnic & Summer Wines

However, to further your experience with wines good for this time of year, we have selected a German wine for comparing and contrasting with the Naches Heights Dry Riesling – the **2007 P.J. Valckenberg Riesling Undone.**

With more than 2 centuries of “corporate history,” Valckenberg is Germany’s oldest family owned wine merchant. In 1808 Dutch trader Peter Joseph Valckenberg purchased Kloster Liebfrauenstift monastery’s vineyard and began producing the original Liebfrauenmilch. In 1908 it became Germany’s first wine brand when it went worldwide.

Valckenberg’s “Undone” wines represent the “pure and unadulterated qualities of Riesling and Pinot Noir. No oak, no unnecessary treatment – wine lovers can truly taste the influence of a wine’s origin. The name implies an ‘undoing’ of everything you thought you knew about German wines in bottles with their long, unpronounceable names. These are friendly, approachable wines made in an international style.” (Source: [valckenberg.com](http://valckenberg.com))

As for the **2007 Riesling Undone**, according to Wine Legacy’s web site, its “crisp citrus notes, such as grapefruit and gooseberry, stand out on the palate. The wine is vibrant and finishes very clean. It is reminiscent of Sauvignon Blanc and will pair well with seafood, sushi and shellfish as well as salads and white meats.” The wine is made in Rheinhessen, Germany’s largest wine region by area.

So, with a wonderful summer setting, picnic food and a variety of summer wines, we hope you can join the Society for its annual picnic **Sunday, August 29, 4:00 to 7:00 p.m.** Watch for final details in the August EVOE. ♦



## Coming in September

Sunday, September 26

### Vineyard Series III – Seminar

Ted Davis and Tony Pennella  
Members, TCWS Board of Directors

Yes, we are making progress with details for the Society’s September event! For your planning purposes, you can mark your calendars for **Sunday, September 26, 2:00 p.m., Best Western Pasco Inn & Suites**, for the Society’s **third vineyard seminar.**

We’ve selected **Kiona Vineyard on Red Mountain** for our featured vineyard for this third seminar in our series. As we wrote in the June EVOE, the Society’s 2 previous such seminars – Walla Walla Valley’s Seven Hills Vineyard, February 2007; Yakima Valley’s Boushey Vineyard, March 2008 – focused on one vineyard. We want to do the same for this seminar. At this time, we are planning to compare several wines produced from the same grape varieties from the Kiona Vineyard.

We are also planning to have light palate cleansers to complement the wines. Guests will have the opportunity to compare and contrast what works for them and what doesn’t – wines and palate cleansers – which is usually most interesting and educational, and provides for great discussions!

Those having attended previous such seminars know how completely different wines can be even with the same grape variety from the same vineyard! The results depend on the winemaker’s style, philosophy and the techniques used in the production process. To further highlight the differences in the results, we are hoping to have vineyard grapes to sample.

So again, mark your calendars and plan on joining us **Sunday, September 26, 2:00 p.m.**, for another Society vineyard seminar. More specifics, including vineyard and wine selections, cost, and registration coupon will be in next month’s EVOE. ♦

## EVOE E-mail Change

Effective in May,  
the EVOE internet newsletter  
and other TCWS e-mail announcements  
originated from [evoenews@gmail.com](mailto:evoenews@gmail.com)

Have you added this e-mail address  
to your contacts?

If you have questions, have problems receiving the EVOE or know of other distribution issues, please contact Mary Binder at 509-585-1393 or at [mary\\_binder@msn.com](mailto:mary_binder@msn.com).

## Taste Back: Wine & Food of Campania

Mary Binder  
Member, TCWS Board of Directors

**Excellent! Fantastic. Very satisfying. Nice to have wines from lesser known area. Stories very good. Cool to include recipes. Wonderful food. Educational ...** just a few examples of the verbal and written comments from the Society's July event – Wine & Food of Campania – Sunday, July 28, Meadow Springs Country Club.

About 40 Society members and guests attended this afternoon event. Dolly Ammann, the event's chairman, quickly transported us from the Club to Naples, Italy, where we learned about everything from Italy's wine classification system, to some of the area's wine history, to information on the food and wine we would be tasting. Dolly shared personal experiences from her 6 years in Naples where she was assigned as an Air Force military officer. As several attendees said, her own personal experiences and touches came through as a **"labor of love."**

The room was lovely and theme-oriented, including the special Italian touches on each table. The variety of wines and accompanying foods – well chosen, wonderfully prepared and presented, and very professionally served. Then, the information Dolly provided about the wines and food — with recipes in the program — just added even more to a complete educational and informative experience on a beautiful Sunday afternoon. Some attendees wrote:

- Wonderful, very informative, nice to get Dolly's personal experiences included.
- Excellent. Chance to try great Italian wines that we are not exposed to in the Tri-Cities, along with great Italian food pairings. Thanks, Dolly.
- Very well done. Really appreciate having the recipes.

Overwhelmingly, those attending indicated they would like to see more such programs, that they received sufficient information about the wines and that they found the advance information in the *EVOE* interesting and informative. Comments included:

- Dolly's personal experiences brought the region to life.
- Dolly, loved all your information. I want to go there.
- Write up was very enticing.

Many also appreciated the incredible dessert prepared by professional pastry chef, Kurt Ammann! Oh, my, even for non-sweet and non-dessert eaters, it was something special. As two attendees wrote:

- I'm not usually a cake person, but dessert was incredible.
- The dessert – excellent ... licking the plate it was so good!

Thank you, Kurt!

And, as always, Society event planners appreciate constructive feedback that helps improve future events. Such comments included:

- Newsletter should have been more specific [about] what was in seafood course due to shellfish allergy issues.

- Would have liked to have had a small map of the area to refer to.
- Would have appreciated more info for each wine in the program.
- Could have used fewer wine glasses (2 instead of 4) on the table. Difficult to gain access to food.

So, to sum up our quick trip to Italy, one attendee wrote, **"Dolly, can you do another event like this for Italian wines?? Please!!!"** ♦

## Save the Date Sunday, October 17 Portugal – Much More Than Port

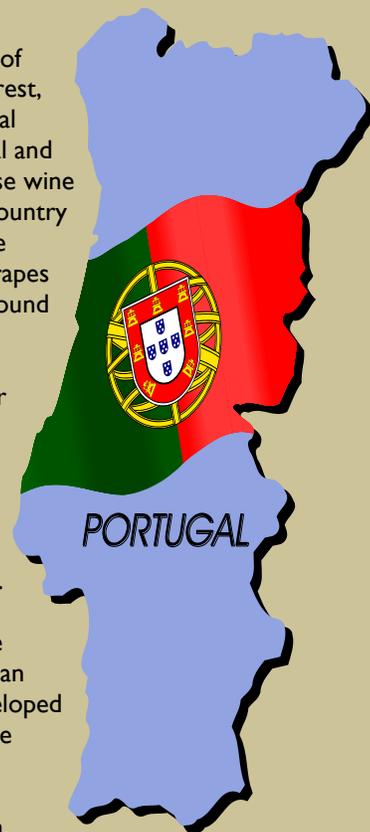
Yes! Portugal has more than just Port! It has wine – lots of it! Want to know more? Then, mark your calendars for **Sunday afternoon, October 17**. While October may seem a long way off as we're enjoying summer here in our corner of the world, planning is already well underway for the Society's October event.

For some preliminary background and in hopes of further sparking your interest, here is some brief historical information about Portugal and its wine history: Portuguese wine history is older than the country itself. It is believed that the Tartessians first planted grapes in the Iberian Peninsula around 2000 B.C.

The Phoenicians took over the Tartessian trade, including wine trade, around the 10<sup>th</sup> century B.C. It is also believed that they introduced new grape varieties to the area.

In the 7<sup>th</sup> century B.C., the Greeks settled in the Iberian Peninsula and further developed grape growing. Then, in the 6<sup>th</sup> century B.C., the Celts brought their own grape varieties into the Peninsula. The Romans arrived in the 2<sup>nd</sup> century B.C. and contributed to the modernization of viticulture ... and the rest is history, as the saying goes. (Source: [Portugalweb.com](http://Portugalweb.com))

Your interest sparked? Hope so! Watch for more details and information in future *EVOEs*, but meanwhile, remember to mark your calendars for **Sunday afternoon, October 17!** ♦



## Tri-Cities Wine Festival

**Blaine Hulse**

**Co-Chairman, TCWS Wine Festival**

Recently, a lady named Vickie left her cell phone number and the name of her winery, Kitzke Cellars, on our Festival answering machine. Her winery is on Candy Mountain near Grandview. She was eager to submit an application for the Festival and was looking for 2010 application information. I let her know that the winery application packet is not quite complete, but is scheduled to be sent out later in July and that she would be added to the Festival winery mailing list. Our current mailing list is for wineries in Washington, Oregon, Idaho, Montana and Alaska.

Besides reminding me of very essential work still in the works for our 2010 Festival, the call was also a reminder about just how many new boutique wineries are springing up everywhere. The Port of Walla Walla has built "incubator" facilities at the airport to foster winery startups. Prosser has used the strip mall between Hogue Cellars and Kestrel Vintners to attract up-and-coming wineries. Thurston Wolfe moved from Yakima to Prosser into that strip mall, then years later into their new building off Merlot Drive in Prosser's Vintner's Village. That dedicated development is blossoming into a full-day destination tasting affair in itself. Every community near a grapevine seems to be sprouting these tourist attractions.

The explosive growth of the industry makes it difficult for us to keep abreast of contact information we need to ensure as many Northwest wineries as possible receive Festival invitations. We use a wide variety of sources, including federal and state listings, winery directories and trade literature to develop a comprehensive list for our database. However, all these sources lag behind reality.

So, this is where all of us can be ambassadors for the Festival – whether on the Wine Society Board of Directors, a Society or Festival committee, or as just a Society member. As you taste your way far and near throughout the Northwest, seek out these unknown, little-advertised wineries. Many are more educational and charming than the well trod. Mention the Festival to ensure they know about it and encourage them to participate. Refer them to the Festival web site, [www.tcwinefest.com](http://www.tcwinefest.com) for more information, give them the Festival e-mail address, [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com) if they want to contact us directly, or give them my telephone number, 509-547-4805. Please also pick up the winery's card or pamphlet and e-mail us at [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com) with the contact information. This will help us have the most comprehensive database possible.

One of our mission points is to promote new, emerging wineries. Ages ago, for example, a new winemaker, Gary Figgins, and his Leonetti Cellars won gold at our event. In 2006 Barrister Winery, Spokane, won best of show for its Cabernet Franc. Now, 15 percent of the winery's overall sales are in the Tri-Cities! Yes, being recognized at the Tri-Cities Wine Festival has and continues to make a difference for many wineries.

Remember, the oldest and the best promotional tool is word of mouth. All our technological advances have had at their base one basic desire – to make it easier to talk to each other. Talk about the Festival every chance you get, and then talk back to us. ♦

## Save the Dates November 5 & 6

2010 Tri-Cities Wine Festival  
Artwork by Yu-Heng Dade

# 2010



### 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. ♦*

# Membership Application/Renewal and Event Sign-Up

**Single: \$ 20.00**                       **Couple: \$ 30.00**  
 **New**                                               **Renewal**  
 Referred by: \_\_\_\_\_

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

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

\*\*\*\*\*

## Wines of the Columbia Gorge - Sunday, July 18, 2010

**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 & Summer Wines, Sunday, August 29, 2010

**Members**                      **\$20**  
**Guests**                      **\$25**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 60  
 **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?

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).

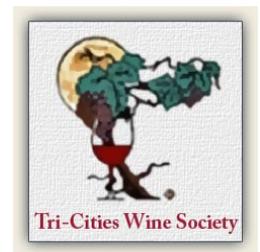
You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to [www.adobe.com/products/acrobat/readstep2\\_allversions.html](http://www.adobe.com/products/acrobat/readstep2_allversions.html).

**Membership Renewal**

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. ♦



## 2010 July Wine Events Around The Pacific Northwest

**Saturday Wine Tasting at Col Solare**, July 3, 10, 17, 24 & 31, Benton City, WA. Col Solare Winery and Estate Vineyard invite guests to bask in the sunshine and marvel at Red Mountain's breathtaking sunsets each Saturday from 1:00 to 9:00 p.m. No appointment necessary for these weekly wine tasting events, featuring Col Solare's acclaimed red wine, available for purchase by the glass, flight or bottle, and a menu of savory *cicchetti* (small bites) to enjoy and pair with the wines. Admission is free and open to all, ages 21 and over. For more information, contact Wendi Warner at 509-588-2205, e-mail [info@colsolare.com](mailto:info@colsolare.com) or go to [www.colsolare.com](http://www.colsolare.com).

**Where the Flavor Begins**, July 10 & 24, Walla Walla, WA. Learn how the distinctive flavor of your favorite wine begins with the flavor of the terroir. Check out the new terroir tour with Kevin Pogue, Ph.D., chair, Whitman College Geology Department. Visit some of the most beautiful vineyards in the Walla Walla Valley and then enjoy wines from these vineyards. Location: Walla Faces Tasting Salon, 216 E. Main St., Walla Walla. Cost: \$95 per person. Time: 10:30 a.m. to 4:00 p.m. For information and tickets, contact Rick Johnson at 877-301-1181, e-mail [info@wallafaces.com](mailto:info@wallafaces.com), or go to [www.wallafaces.com/upcomingevents](http://www.wallafaces.com/upcomingevents).

**Maryhill's Concert Series**: July 10, 17 & 31, Maryhill, WA. The Maryhill Winery & Amphitheater announces a crowd-pleasing lineup of nationally acclaimed artists for their 2010 concert series. Performing this month at the winery's awe-inspiring stage high on

a bluff overlooking the Columbia River are: **Train**, July 10; **Lyle Lovett**, July 17; and **Jackson Browne with David Lindley**, July 31. Location: Maryhill Winery. Cost: \$35 to \$135. Time: 7:00 p.m. Gates open at 5:30 p.m. For tickets and more information, call 877-627-9445, e-mail [MaryhillWinery@duopr.com](mailto:MaryhillWinery@duopr.com) or go to [www.maryhillwinery.com/concerts.asp](http://www.maryhillwinery.com/concerts.asp).

**Book Signing, Release Party and BBQ**, July 17, Walla Walla. Northstar Winery presents a midsummer celebration on the patio with Chef John Sarich's new travel cookbook "Chef in the Vineyard" and the release of the 2007 vintages of Stella Maris and Syrah. Recipes from Chef Sarich's cookbook will be paired with wines from Northstar. Chef Sarich will be on hand to sign a copy of his book, a copy of which is included in the price of the event. Location: Northstar Winery. Cost: \$45 per person (includes BBQ, tasting and book); \$35 for second person within a couple (does not include book). Time: 5:30 p.m. For information and reservations call Jan Jones at 866-486-7828, e-mail [info@northstarwinery.com](mailto:info@northstarwinery.com) or go to <http://northstarwinery.com/visiting>.

**Anelare 4th Annual Release Event**, July 24 & 25, Benton City, WA. Savor and celebrate the release of the 2008 vintage! Wines will be poured with fresh hors d'oeuvres along with art and music. Location: 46415 E. Badger Road, Benton City. Time: 11:00 a.m. to 5:00 p.m. For more information, contact Kathryn Alexander at 509-735-3838, e-mail [info@anelare.com](mailto:info@anelare.com) or go to [www.anelare.com](http://www.anelare.com).



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

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

Tri-Cities Wine Society  
P.O. Box 1142  
Richland, WA 99352

