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www.tricitieswinesociety.com

COMING EVENTS

Sunday, July 21
Sauvignon Blanc Around the World

Sunday, August 4
Be a Winemaker for a Day

Saturday, September 7
Annual Picnic

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Sauvignon Blanc Around the World

Dolly Ammann

Member, TCWS Board of Directors; Event Chair

Join us for an interesting tasting of Sauvignon Blanc wines from around the globe at **2:00 p.m., Sunday, July 21, Mid-Columbia Wine & Spirits, Richland.**

The speaker for this event is **Richard Larsen, WSU research winemaker.** Richard is a highly regarded international wine judge who has participated numerous times as a judge at the Tri-Cities Wine Festival. He has recently been doing some interesting research on Sauvignon Blanc grapes at the Prosser Irrigated Agricultural Research and Extension Center. You will most likely come away from this tasting with a new perspective.

Since the ancestral home of Sauvignon Blanc is France, we will begin our tasting with 2 wines from the Loire Valley where Sauvignon Blanc wines are traditionally made as a single variety without oak aging. The wines are **Domaine Thomas & Fils 2011 Sancerre La Crêpe** and **Domaine Serge Dagueneau & Filles 2011 Pouilly Fumé Les Pentes.** These are from the 2 most important Loire Valley appellations for Sauvignon Blanc.

Next, we will compare a French Bordeaux Blanc and a Sauvignon Blanc from Napa Valley California. In Bordeaux, unlike the Loire Valley, Sauvignon Blanc is generally blended with Sémillon and aged in oak. The wines are the highly rated **Château de Fieuzal 2011 Bordeaux Blanc, Pessac-Leognan** and **Duckhorn Vineyards 2011 Napa Valley Sauvignon Blanc.** Both are blends aged in French oak.

For the third flight, we will taste Southern Hemisphere wines comparing wines from Chile and South Africa. The wines are **Root:1 2011 Sauvignon Blanc** from the Casablanca Valley of Chile and **Mulderbosch 2011**

Be a Winemaker for a Day

Ted Davis

President, TCWS; Event Co-Chair

There is very little time left to sign up for the Society's **August 4 event, Be a Winemaker for a Day at Kestrel Vintners!** Those attending will be blending Cabernet Sauvignons. The last time the Society did a Cabernet blending seminar was in 1998, and it was a sell-out! So, recommendation – sign up soon to reserve your spot. Don't wait. Also to note, because of the early August event date, **this will be your last EVOE reminder.**

Now, to the blending details ... **from 2:00 to 4:30 p.m., Sunday, August 4,** we will gather at Kestrel Vintners private tasting room in Prosser to turn guests from consumers into winemakers for the day. Flint Nelson, Kestrel's head winemaker for 9 years, will discuss the basics of wine blending, his blending strategies, explain the techniques he uses at Kestrel to craft their award-winning wines and guide us thru the same process. Guests will learn how red blends are developed and experience the fun of creating their own personal red blend.

Along the way, they will learn how to use a blending pipette and convert milliliters into percentages for each of their blends the way Flint does for Kestrel's blends. Each attendee then will be challenged to create their own personal blends using barrel wines from Kestrel's cellar that will be at their blending table. The wine will be a Cabernet-based blend using Cabernet Franc, Malbec and Mourvèdre. Each of these blending wines are award-winning single varietal wines by themselves and are what Flint uses in Kestrel's red blends. Flint will be available as the consulting winemaker to give hints in perfecting the personal blends.

After annotating a half a dozen or more blends on their record sheets, guests will choose their best blend. During

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July

President's Message

Ted Davis, TCWS President



Board Officer Elections

With our Board of Directors bolstered by the election of Judy DiPiazza and Mary Peters at the Society's May annual meeting, the Board elected the Society's 2013/2014 officers at its June meeting. Re-elected for another term were: Judy Stewart, treasurer; Sue McCargar, secretary; Lois McGuire, vice president; and Ted Davis, president.

Special Note: Early Date for August Event

This is your last *EVOE* reminder to sign up for the Society's **August 4 event – Be a Winemaker for a Day** at Kestrel Vintners as the event cutoff date will be prior to the August newsletter. So, use the coupon in this *EVOE* to sign up if you've not already done so.

Pairing Wines with a Salad

With warm weather here, and with the drive to eat healthier meals, more salads are now being served as main courses. The question is what wine to serve? Green salads with vinaigrette dressings illustrate the principle of acidity liking acidity. Pour a low-acid wine like Chardonnay with vinaigrette and you will not taste the wine; pour a tart, zingy white like a Sauvignon Blanc or an Albariño and the dressing will actually bring out the fruitiness of the wine. Salads with creamy dressing such as "ranch" are high in fat and low in acid. (Ah ranch, created at the Hidden Valley dude ranch in California; purchased by Clorox in 1972. Hmmm, think about that one!) A Chardonnay or Pinot Gris would be excellent choices but stay away from heavily oaked Chardonnays. Frisée-bacon lardons-egg salad, or as the French who are credited with this combination would say, "Sacre bleu! We take zee bacon and zee egg, and we put zem on top of the salad! Eet is like breakfast – with leaves!" Think light red or a crisp Rosé for this fairly filling salad. For a steak salad made popular by Tuscans, grill a steak to perfection, put it on arugula, which then wilts, and drizzle with olive oil and a dash of sea salt. Serve with a Chianti Classico Riserva or a high-tannin Cabernet. The tannins cut thru the steak marbling and the salad. P.S. The salad is the stuff under the delicious steak so don't worry about it. (Excerpted from Ray Isle, *Food & Wine*)

Wine Quotations for Month

- Wine is the drink of the gods, milk the drink of babes, tea the drink of women and water the drink of beasts. (John Stuart Blackie)
- A gourmet ordered with dinner a bottle of magnificent old vintage Burgundy. The waiter who brought it handled the bottle carelessly. "Look here," exclaimed the gourmet, "you haven't shaken up the bottle, have you?" "No sir," the waiter replied, "but I will." And he suited the action to the word. (J. Street, *Table Topics*)

Words of Wisdom

- Alcohol is not the answer; it just makes you forget the question.
- It doesn't matter if the glass is half empty or half full. There is clearly room for more wine.
- Don't let a bottle of wine serve as inspiration to call an ex in a pathetic attempt to get back together. Some very fine grapes died in making that wine. Show some respect.

Wine Terms

- Capsule – The protective cap that secures the cork and fends off unwanted visitors (also known as sleeve or foil). Historically, made of lead; but, research indicated harmful elements could be included so new materials such as tin, heat-shrink plastic, aluminum or wax are now used.
- Must – The components of unfermented pressed grape (juice), e.g., seeds, skins and stems.
- Tears – The French terminology for "legs," these are the streams of wine in the sides of a wine glass after swirling. ♦



Welcome New Members!

Robert and Geneva Carroll
Lorie Bennett
John and Sharon Clement
Bob Spaulding and Debbie Clark
Lloyd and Ruth Swain

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Be a Winemaker for a Day

the blending time, palate cleansers, water, etc., will be served to keep senses fresh. Then, upon completing the blending, several of Kestrel's finest red wines will be served with light food chosen to complement them – apple cider braised pulled-pork sliders; a selection of bold cheeses; and, chocolate caramel brownies.

Finally, as a special benefit available only to the event participants, Kestrel will **recreate their best blend** – with a special custom label recognizing it as their personal blend – for \$25 per bottle. **Limit is 6 – a change from information in the June EVOE.**

There are only 40 slots available for this **special, seldom-offered Society event.** Again, we are expecting another sellout, so if you are interested, sign up quickly. ♦

Be a Winemaker for a Day

Co-Chairs: Ted Davis and Kathleen McMullen

Date: Sunday, August 4
Time: 2:00 to 4:30 p.m.
Location: Kestrel Vintners
2890 Lee Road, Prosser
Price: Members: \$28; guests, \$33
Limit: 40
Type: Educational adventure; sit down
Bring: Your best palate!
Cutoff date: Sunday, July 28
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Sunday, July 28.** ♦

2013 Tri-Cities Wine Festival Update

Dolly Ammann and Mary Binder
Members, TCWF Steering Committee

The countdown has begun! With about 4 months until the 35th Tri-Cities Wine Festival, Saturday, November 9, preparations are beginning to gear up. While the Festival Steering Committee meets almost monthly year round to work on various aspects of the event, it is at this time of year that work begins in earnest.

For example, a Silent Auction team of volunteers has met, letters have gone out to past donors and the volunteers have started canvassing for donations for this year's auction.

Volunteers are also needed to help distribute Festival posters and general information to area businesses and to wineries throughout the Northwest, e.g., Mid-Columbia, Yakima, Walla Walla, Spokane, Chelan, The Gorge, Seattle and Portland areas. Time frame – we're targeting mid August to mid September. If you can help, and/or want more information about what is involved, **please contact Mary Binder at: 585-1393 or mary_binder@msn.com.** A Steering Committee goal for this year's Festival is to improve and expand getting Festival information to wineries and wine-related businesses. But to do this, we need more volunteers! ♦

Annual Picnic

Paul and Candace Gifford

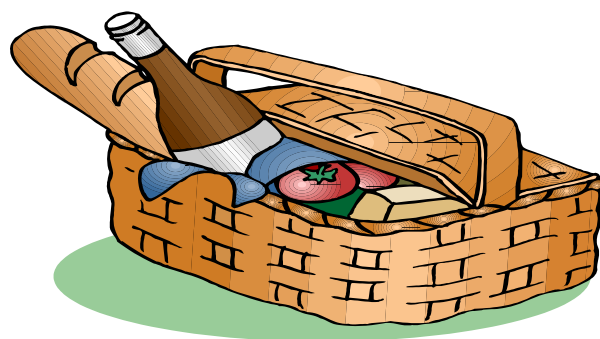
Members, TCWS Program Committee; Event Co-chairs

It's officially picnic season – the time of year to break out the lawn chairs and wine glasses. So, it's also time to make plans for heading out to enjoy **the Wine Society's Annual Picnic**, or should we say "Pique-Nique," in our Benton City backyard, **Saturday, September 7, 4:00 to 7:00 p.m.**

We are planning to have both American wines and their French counterparts, but of course, starting out with a French Champagne – you'll be at the Gifford's, you know! Our menu, simple yet delicious, channels Provence, but it's not all lavender fields and southern France romance. Your "picnic box" will include grilled Provençal game hen with marinated vegetables as the main course, plus various French surprises for appetizers and dessert. The wines – still being decided as tasting continues, but guests can look forward to white, Rosé and red for a colorful afternoon.

Please plan on joining us for our Benton City backyard Pique-Nique, which by the way, lies on the same latitude as Southern France. Well, OK, we have sage brush instead of lavender, but after a few tastes of wine and with a good imagination, we can pretend we are in the true French countryside.

More details to follow in next month's EVOE. However, since this is an early-in-the-month Society event, **there is a sign-up coupon in this EVOE.** And, don't forget to also mark your calendars! ♦



Annual Picnic

Co-Chairmen: Paul & Candace Gifford

Date: Saturday, September 7
Time: 4:00 to 7:00 p.m.
Location: 65105 N. DeMoss Road, Benton City
(3 miles North of Terra Blanca; right side; Blue house on the hill; look for balloons and the flag pole)
Price: Members, \$25; guests, \$30
Limit: 36
Type: Picnic
Dress: Casual
Cutoff Date: Friday, August 30
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Friday, August 30.** ♦

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Sauvignon Blanc Around the World

Sauvignon Blanc from South Africa's Western Cape.

The fourth flight is a comparison of a wine from New Zealand and one from Northeast Italy. From New Zealand, the selection is the iconic **Cloudy Bay 2012 Sauvignon Blanc**. This is the wine that defined the New Zealand Sauvignon Blanc style and catapulted these wines into international stardom. The wine from Italy is **Marco Felluga 2011 Russig Superiore**, from the prestigious Collio Goriziano region.

At the end of the tasting, we will have some fun trying to identify a Washington State Columbia Valley Sauvignon Blanc hidden in a brown paper bag.

As you explore the many styles of Sauvignon Blanc at this seminar, you will discover how food friendly these wines really are. We will have an interesting and diverse selection of hors d'oeuvres to accompany the wines. Goat cheese, shrimp, Mediterranean kabob, hummus, olives, asparagus tart, Marcona almonds and baguettes are part of the menu. Personally, I never tire of drinking Sauvignon Blanc. After this seminar, I am sure you will share my enthusiasm! **Fill out the coupon on page 5 and send it in today as there are only a few spaces left. Hope to see you there.** ♦



Sauvignon Blanc Around the World

Chair: Dolly Ammann

Date: Sunday, July 21
Time: 2:00 to 4:30 p.m.
Location: Mid-Columbia Wine & Spirits
 1711 George Washington Way, Richland
Price: Members: \$30; guests, \$35
Limit: 36
Type: Educational comparison tasting
Bring: A desire to learn and enjoy!
Cutoff date: **Wednesday, July 17**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, July 17.** ♦



Taste Back - A Leonetti Vertical

Chuck and Sue McCargar
Event Co-Chairmen

Another Society sellout event! The Leonetti Vertical tasting at the Tri-City Country Club, Sunday, June 23, featured a 5-year vertical tasting of Leonetti Cabernet Sauvignon (2005-2009) with Gary Figgins, Leonetti Cellar founder and owner, as the guest speaker and our wine guide. *Wine Spectator* rated all the wines 90 and above.

The event started with Gary telling us a bit about Leonetti and its history dating back to 1978, while we had our first taste of the wines. This was followed by his comments about each of the vintages plus comments and questions from the audience. The next phase was to taste all the wines again with food.

We did our research ahead of time for complementary flavors for the food such as red meats, bitter foods (e.g., dark greens, eggplant), creamy or buttery fat-laden dishes, black pepper, earthy/herbal elements (e.g., dark mushrooms), and dark berries. With these guidelines in mind, the Tri-City Country Club provided a sumptuous buffet of pasta in a rich, creamy mushroom sauce, mustard green-wrapped eggplant, herb-crusted pork loin, and tri-tip roast served medium rare. A brandy-peppercorn reduction sauce and a dark berry sauce were provided on the side. Gary then led a discussion on the food and wine pairings.

Opinions about the wines varied widely, although all were excellent. It was just hard to pick a favorite, but the overall leader tasted without food was the 2005 with the 2009 a close second. However, each vintage was someone's favorite.

Did opinions change when tasted with food? Yes. Food did make a difference. The 2007 came on strong to take the lead, with 2005 and 2009 not far behind. But comments indicated that the most improved with food was the 2008. Favorite food and wine pairings also varied widely, but it was agreed that all the foods were good with the wines. As might be expected, the tri-tip was the favorite of many, and many commented they liked it paired with the 2005 or the 2008. But the surprises were how well the pork, the eggplant and the pasta also matched the Cabernet. The tasting concluded with a refreshing espresso gelato.

All said they enjoyed the tasting. Some of the comments were: "fantastic;" "wonderful;" "a classy event;" "fantastic food;" "great wine;" "special speaker."

Finally, we want to thank all the Society members who helped with set-up and wine pouring. ♦

Event Sign-Up Coupons

Sauvignon Blanc Around the World

Sunday, July 21

Members: \$30 Guests: \$35

Event Limit: 36

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

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

Be a Winemaker for a Day

Sunday, August 4

Members: \$28 Guests: \$33

Event Limit: 40

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Annual Picnic

Saturday, September 7

Members: \$25 Guests: \$30

Event Limit: 36

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Membership Reminders

- Please keep your membership information current. If you have a change in your postal or email address, contact Scott Abernethy at 509-783-8801, or by e-mail at: tcwinesocietymembership@gmail.com.
- Forgot when your membership expires? Society memberships are for one year. The Society does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact Tri-Cities Wine Society membership chair, Scott Abernethy (contact information, above).
- Check our web site to access the latest EVOE: www.tricitieswinesociety.com ♦



2013 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

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* _____

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 Washington 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. ♦

Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynewammann@gmail.com

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



Save the Date Saturday, October 19 Harvest at Kestrel Vineyards

As the saying goes, "The harvest is plentiful, but the workers are few ...". So, Saturday, October 19, Wine Society members and their guests are invited to become a vineyard worker and experience winemaking from the very terroir up. This will be a true "hands-on" event for 25 Society members/guests.

The day will start at 8:00 a.m., Kestrel View Estate Vineyard, where Manuel Rosas and his crew will demonstrate the proper way to harvest grapes. We will be assigned a block of grapes to harvest and work until a picnic lunch is served. Then, after lunch we are invited to observe and assist in the grape processing at the winery.

More details in upcoming *EVOEs*, but meanwhile, mark your calendars and save the date! ♦