



### COMING EVENTS

**Saturday, July 18**  
**A Sensory Seminar and Dinner**

**Sunday, August 23**  
**Prosecco, Pizza and More**

**Sunday, September 20**  
**Pinot Noir – In Search of the “Holy Grail”**

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## A Sensory Seminar and Dinner

**Scott Abernethy**  
*Member, TCWS Board of Directors*  
*Event Co-Chair*

We all have our favorite wines, but do you know why they are YOUR favorites? No one can tell you what wines YOU will like; they can only tell you what wines THEY like! It’s all about personal preferences. We all decide which wines we like by using our senses, and the more “in tune” we are with our senses, the better our chances of finding wines we enjoy! So, if you want to learn more about how your senses affect your wine preferences, it’s time to sign up for **A Sensory Seminar and Dinner, Saturday, July 18, 5:00 to 7:30 p.m., Yakima Valley Community College (YVCC) Teaching Winery, Grandview.**

We are teaming up with the Yakima Enological Society (YES) to conduct a sensory seminar during which we will become “students” under the tutelage of **Trent Ball** and **Brad Smith**, staff at the Yakima Valley Vintners

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## Prosecco, Pizza and More

**Tony Pennella**  
*Member, TCWS Board of Directors*  
*Event Co-Chair*

Summer is here and August is just around the corner! So, it’s not too soon to begin planning to attend our August Wine Society event, **Prosecco, Pizza and More, Sunday, August 23, 5:00 to 7:30 p.m., Canyon Lakes Club-house at The Villas, Kennewick.**

What comes to mind when you think of sparkling wine? I imagine many people probably think of the most famous sparkling wine, Champagne, and then associate it with celebration; but, sparkling wine comes in many varieties from many different countries and can be enjoyed anytime, not just for special occasions. One of my favorite sparkling wines is Prosecco – Italy’s answer to a refreshing, well-made, sparkling wine at a reasonable price.

Champagne and Prosecco differ in many ways, everything from where they are made, to the grape varieties used and the production method. Champagne is French, can only be made in the Champagne region, and is primarily made from Chardonnay, Pinot Noir and Pinot Meunier. Prosecco is a sparkling wine made in the Veneto region of Northwest Italy. The name Prosecco not only refers to the name of the region but to the name of the grape used to produce the wine. To note, “Glera” is another name for this grape.

The other major difference between Champagne and Prosecco is how the 2 sparkling wines are made. To get the bubbles, sparkling wines are fermented twice. For Champagne, the more expensive Méthode Champenoise is used. The wine first ferments in a stainless steel tank or wooden barrel and then in the bottle you buy. It is aged a minimum of 18 months in the cellar. Prosecco uses the Charmat Method. Its 2 fermentations both take place in a

*(Continued on page 4)*

July 2015

## President's Message

Ted Davis, TCWS President



### Wines for Summer Grilling

Summer is definitely here, so let the grilling begin! For meats there are a number of grill-friendly red wines. Zinfandels with their boldness, hints of black pepper, acidity and tannins are good examples. A Zin will also work well in BBQ sauces. If the Zin is too spicy, however, Merlot is the answer, especially with pork chops, burgers or brats. Syrah/Shiraz is another varietal that goes with almost any red meat. It offers more fruit flavors and balanced mellow tannins. Cabernet Sauvignon is a mate for steaks with a higher fat content or beef burgers. Topping the burgers with bold cheeses like blue or sharp cheddar makes the combination even better. Pinot Noir, known to be very flexible, is especially good with grilled fish and chicken.

Grill friendly whites to consider are Chardonnay with grilled fish – including shell fish – and corn with lots of real butter. Riesling matches best with grilled brats, shrimp, BBQ chicken and grilled fruits such as pineapple. Gewürztraminer offers a balance to spice with its moderately sweet characteristics and goes great with blackened Mahi Mahi, and grilled Cajun chicken. However, there are no hard and fast rules and, ultimately, it is up to what pleases your palate.

*(Excerpted from S. Slinkard, [About.com](#))*

### Wine Quotations for Month

- Johann Wolfgang von Goethe, a famous German poet, once was asked which 3 things he would take to an island. He stated, "Poetry, a beautiful woman and enough bottles of the world's finest wines to survive this dry period." Then he was asked what he would leave back first, if he was allowed to take only 2 things to the island, and he briefly replied, "The poetry!" Slightly surprised, the man asked the next question, "And Sir, what would you leave back if only one was allowed?" Goethe thought for a couple of minutes and answered, "It depends on the vintage!"

*(Johann Wolfgang von Goethe, 1749-1832)*

- Champagne, if you are seeking the truth, is better than a lie detector. It encourages a man to be expansive, even reckless, while lie detectors are only a challenge to tell lies successfully. *(Graham Greene, 1904-1991)*

### Wine Collection 101: Aging Wine

The temperature's a cool 55 degrees, the humidity's at 70% and the racks are installed – great storage conditions for aging wine. But, since only about 1% of wine produced is meant to improve with age, the majority of wine is "aging" from the store to the table. So, what should you look for when considering buying wine to store and age?

- Acidity – primarily tartaric and malic acid, is found in both white and red wines, and is perceived as a tingling

sensation on the sides of your tongue. Grapes grown in cooler climates have higher acid levels. Examples include Riesling, Chardonnay, Sauvignon Blanc, Pinot Noir and Sangiovese.

- Tannins – natural preservatives to protect the wine against its number one enemy – oxidation. Grape skins, seeds and oak barrels are the primary sources of tannins for red wines. Tannins have a "grippy" sensation on the palate. Wines with high tannins are made from thicker-skinned grapes and receive plenty of oak. Examples include Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah and Nebbiolo.
- Sugar – acts as a preservative in wine and, when balanced with acidity, can help age wine for decades. Residual sugar (RS) is in a wine when fermentation is stopped before totally being converted to alcohol. As wine ages, these sugar compounds change and the fruitiness of a wine declines. Examples are Rieslings, Bordeaux Sauternes and other sweet wines. *(Excerpted from S. Miskew, Fox News)* ♦

### Taste Back:

## Exploring the World of Whites

Dolly Ammann

Member, TCWS Board of Directors

With a 103° temperature outside, we were all happy to gather inside the Canyon Lakes Clubhouse at The Villas with comfortable air conditioning. The choice of white wines as the June 26 event theme seemed rather appropriate given the heat of an unusually hot June in the Tri-Cities.

Upon arrival, we received a handout with some good information on the various wines and our passport. The fun idea was that we would have our passport stamped as we traveled around the world tasting white wines.

To encourage members to mix and mingle, the event was semi-standup. This worked. Members were interacting and moving around, obviously having a good time.

The wines were interesting and the food – prepared by members – to accompany the wines was very tasty. I especially enjoyed an unusual salad prepared by Ken Kramer and the empanadas made by Sue McCargar. I prepared the shrimp so, of course, I thought that was good!

Folks must have been having a good time because only 10 out of the 43 attendees turned in a comment card. So, it was difficult to conclude which wine and food pairings were the favorites. There were 3 votes for Grüner Veltliner with goulash and 2 for the Vouvray with steelhead or Brie.

About the wine and food pairings, I thought overall they were very good. My personal favorite was the Albariño with shrimp and capicola ham. The German Riesling – a Kabinett – seemed rather sweet to me, but it paired nicely with the steelhead as did the Vouvray. I especially liked the Torrontes with the empanadas; and, the blueberries and Sémillon worked for me. I mistook the pieces of white chocolate for croutons and put them in the goulash; but, WOW, what an auspicious mistake! The white chocolate enhanced the flavor of the goulash and made for a terrific pairing with the Grüner Veltliner!

Chuck & Sue McCargar – thanks for the fun tasting. ♦

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## A Sensory Seminar & Dinner

Teaching Winery. Wine tasting from a sensory perspective is “a process used to dissect a wine and understand the individual components that make it such an overall enjoyable experience.” In this session, we will study the different aspects of wine assessment.

For example, aroma evaluation is an important component of wine sensory analysis. Recognizing specific aromas is a trainable skill, but requires practice. At this session, we will begin training using 2 white and 2 red wines. There will be up to 4 common aromas for each wine sampled. Common aromas we will use for practice may include lychee, apple and raspberry, among many others.

After the visual and aromatic assessment, the next step in the wine tasting process is a gustatory (taste) evaluation. There are 3 tastes important to wine sensory – sweet, sour and bitter.

Besides taste, we will explore “astringency,” a common mouth feel of a red wine. Astringency is easily confused with bitterness; we’ll get to experience how they are different with some prepared trials.

Further, as a group we will get to explore the sensory threshold of these different gustatory and mouth-feel indicators. For example, we will get to discover the amount of residual sugar needed to identify that sweetness is present.

We have selected 4 of the teaching winery’s wines for the class – 2 contrasting whites, the **2014 Textbook White Gewürztraminer** and the unoaked **2014 Study Skills Chardonnay**; and, 2 contrasting reds, the **2011 Semester Abroad Sangiovese** and the **2012 Full Circle Cabernet Sauvignon**.

Following the sensory seminar, we will pair the same 4 wines with a 4-course dinner prepared by **Chef Jessica Smith**:

**1st Course** – the Gewürztraminer with Chèvre Crostini with Rose, Cardamom and Rhubarb Compote.

**2nd Course** – the Chardonnay with Tropical Seafood Kebabs.

**3rd Course** – for our entrée, the Sangiovese with Pork Medallions with Smokey Eggplant Ravioli and Slow-Roasted Tomatoes.

**4th Course** – and for dessert, the Cabernet Sauvignon with Chocolate Cherry and Red Wine Sorbet with Black Pepper Meringue.

We are co-hosting this event with the Yakima Enological Society; so, we will have the opportunity to meet new people and strike up new friendships. The opportunity of sharing experiences with friends over a glass of wine is one of the most enjoyable social aspects of wine tasting!

We are limited to a total of 60 guests – 30 from each society. So, please get your coupons in early so you don’t miss out! It is about a 45-minute drive from the Tri-Cities to downtown Grandview. A map and driving instructions will be provided to participants. Although there is ample parking, you may want to consider carpooling.

**For further information, see event details box, page 4.** I hope to see you in Grandview, July 18! ♦

## Pinot Noir: In Search of the “Holy Grail of Wine”

**Randy Schreiner**  
**TCWS Board of Directors**  
**Event Co-Chair**



Of all the wine grape varieties, Pinot Noir is considered to be the most responsive to the conditions in which it is grown and the way the grapes are made into wine. This is according to information from the 2014 Oregon Pinot Camp.

Probably no other varietal can spark an emotion as does Pinot Noir. According to Wikipedia sources, Jancis Robinson calls Pinot Noir a “minx of a vine.” Legendary winemaker André Tchelistcheff stated, “God made Cabernet Sauvignon whereas the devil made Pinot Noir.” Joel Fleischman of *Vanity Fair* describes Pinot Noir as “... the most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic.” And finally, Master Sommelier Madeline Triffon calls Pinot “sex in a glass.”

This could be your introduction to the world of Pinot Noir, or a tasting experience to broaden your exposure to this varietal! So, join us **Sunday, September 20, 2:00 to 4:00 p.m., Barnard Griffin winery, Richland.** Future *EVOEs* will detail the selected wines and small bites that will be served.

The event will be an introduction to the world of Pinot Noir. Those attending this wine society event will receive a general overview of the varietal, including some of the issues facing growers and winemakers, and how terroir, climate and winemaker influences affect the results. More specifically, it will be a primer to California and Oregon Pinot Noirs, including similarities and differences. Learn about the evolution of Pinot Noir in California. Learn how Oregon’s signature grape came to the state, and who started the Oregon Pinot Noir revolution, who the pioneers are and their worldwide influence.

Interestingly, Oregon’s Pinot Noir evolution did not take the same course as for the California wine industry. Oregon did not have its Robert Mondavi or other iconic winemakers, but did have some very individualistic visionaries who saw the Willamette Valley as very similar to Burgundy, France.

Attendees will taste Pinot Noirs from Oregon and California to compare and contrast. They will experience wines from a cool vintage and a great vintage; wines from both an Oregon and a California designation; wines from large vs. small AVAs; and vineyard-specific wines. Again, tasting to compare and contrast.

As this year is the 50<sup>th</sup> anniversary of Pinot Noir in Oregon’s Willamette Valley, this is a perfect time for this event. So, mark your calendars! ♦

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## Prosecco, Pizza & More

stainless steel vat. Then it is bottled. It is a quicker process, which makes Prosecco cheaper to produce but limits its aging potential. As a result, a good entry-level Prosecco sells for about half the price of a good entry-level Champagne. ([www.momswhoneedwine.com](http://www.momswhoneedwine.com))

The Charmat Method may have a bad rap to some. Think about the awful sparkling wine you had once at your cousins' wedding. However, Prosecco producers use this method to make a charming wine that is meant to be enjoyed young, usually within a year or 2 from the vintage year.

Prosecco is generally dry to extra dry. It is "flowery and peachy with nuances of vanilla bean with a light straw color." Though slightly sweeter than Champagne, it will taste dry and makes an excellent Champagne substitute. ([www.winefolly.com](http://www.winefolly.com))

In 2010, a rating system was put into place to distinguish Prosecco's 2 primary growing areas. The best Prosecco is rated "DOCG." It is grown in the band of hills between Conegliano and Valdobbiadene in northeast Italy's Veneto region where its southern exposure, stony soils and breeze from the bay near Venice contribute to its quality. In response to demand, the big producers expanded their vineyards into the surrounding flat areas. The wines from this "lesser-quality" growing area are rated "DOC." Of the more than 300 million bottles of Prosecco produced in 2014, only about 79 million were DOCG.

Prosecco continues to increase in popularity worldwide. For example, U.S. sales have skyrocketed. *The Wall Street Journal* reported that in 2014 alone sales rose 32 percent, 5 times the growth rate of sparkling wine overall. Jon Fredrikson, a wine-industry consultant, stated, "Prosecco is by far the hottest segment in sparkling wine." It is a very food-friendly wine and is becoming a great alternative to Champagne. *Epicurious.com* reports that Prosecco tends "to showcase minerality, a characteristic that adds depth to fruity, savory, meaty and gamey flavors ... and these wines possess an unparalleled acidity that cuts through rich, fatty dishes and surmounts even high-acid ingredients such as tomatoes or vinegars."

Our August event will feature 6 excellent Prosecco wines from some of Italy's top producers. Three are rated DOCG; the other 3 are rated DOC and are from Italy's Veneto region. These will be paired with some gourmet flat bread pizzas and appetizers catered by JD Nolan of Fat Olives in Richland. We will cover the wines and food in greater detail in next month's *EVOE*. (**Note: The wine society will provide the "flutes" for the event.**)

Member feedback shows a preference for a walkabout-type event in a relaxed atmosphere where they can visit and mingle with friends while enjoying the food and wine. The Canyon Lakes Clubhouse at The Villas, with its indoor and outdoor areas allows just that. So, plan on attending, and invite some friends, **Sunday, August 23**. As my godfather would say, "This is an event you cannot refuse." ♦



## Welcome New Members!

Daryl & Patricia Jonson

## Save the Date!

Saturday, November 14

37th Annual Tri-Cities Wine Festival

Three Rivers Convention Center

6:30 to 9:30 p.m.

(Doors open at 6:00 p.m. for Wine Society members.)



Join us on  
**Facebook**

## A Sensory Seminar and Dinner

**Event Co-Chairs:**

**Scott Abernethy (TCWS) & Ron Larin (YES)**

**Date:** Saturday, July 18  
**Time:** 5:00 to 7:30 PM  
**Location:** Yakima Valley Vintners  
114 Grandridge Road, Grandview  
**Price:** Members, \$45; guests, \$50  
**Limit:** 30  
**Type:** Sensory seminar; sit-down dinner  
**Bring:** One wine glass (optional)  
**Cutoff Date:** Tuesday, July 14  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, July 14. ♦

## Prosecco, Pizza and More

**Event Co-Chairs: Tony Pennella and Ted Davis**

**Date:** Sunday, August 23  
**Time:** 5:00 to 7:30 p.m.  
**Location:** Canyon Lakes Clubhouse at The Villas  
3702 West 36<sup>th</sup> Street, Kennewick  
**Price:** Members, \$45; guests, \$50  
**Limit:** 48  
**Type:** Educational; casual  
**Bring:** An open mind; sun hat and glasses, and chairs for sitting outside  
**Cutoff:** Monday, August 17  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, or before Monday, August 17. ♦

# Event Sign-Up Coupons

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

## A Sensory Seminar and Dinner

Saturday, July 18

Members: \$45

Guests: \$50

Event Limit: 30

Number of members attending \_\_\_\_

Number of guests 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

## Prosecco, Pizza and More

Sunday, August 23

Members: \$45

Guests: \$50

Event Limit: 48

Number of members attending \_\_\_\_

Number of guests attending \_\_\_\_

Member \_\_\_\_\_

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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

## 2015 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\* \_\_\_\_\_

## Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839 (NEW); Email: [tcwinesocietymembership@gmail.com](mailto: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 Scott Abernethy (contact info, above).
- For the latest Society information and EVOEs, visit [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com). ♦



## 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.

### 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 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

The Washington State 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/disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event.

### Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. If your reservation can be filled, you may be able to get a refund. ♦

# Tri-Cities Wine Society

PO Box 1142  
Richland, WA 99352

## *EVOE*

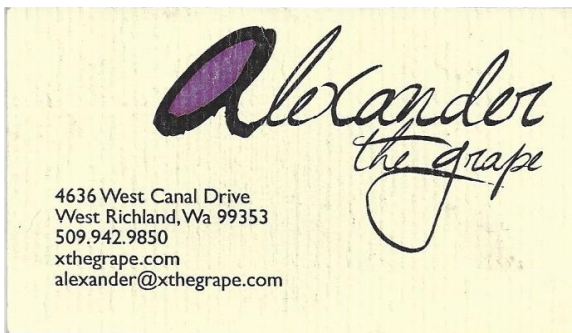
Newsletter of the  
Tri-Cities Wine Society

**Dolly Ammann**

Need any info? Have an idea?  
Contact us!

[carolynewammann@gmail.com](mailto:carolynewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)



## Coming in October Klipsun Vineyards & The Gelles Family

Located on Red Mountain's southwestern slope, Klipsun Vineyard grows some of Washington's highest quality wine grapes. Named as one of the top 25 vineyards in the world by *Wine & Spirits* magazine, Klipsun grapes are used in many of Washington's premium wines.

Cabernet Sauvignon, Malbec, Merlot, Sauvignon Blanc, Sémillon and Nebbiolo are the primary varieties grown on the 120-acre estate, which was founded in 1982 by Patricia and David Gelles. ([www.washingtonwine.org](http://www.washingtonwine.org)) Their son, Alexander Gelles, is now producing his own wines under the label "Alexander the Grape." Future EVOEs will let you discover more about this unique family in our region along with providing you more details about our wine society's October event. Cheers! ♦