



COMING EVENTS

Saturday, July 15
New Greek Wine Revival

Sunday, August 27
Party Time on the River!

Friday, September 15
Society Chefs Cook Off

INSIDE THIS EDITION

New Greek Wine Revival	1,3
Party Time on the River!	1,4
President's Message	2
Society Chefs Cook Off	3
Sake and Food – A Tasting and Pairing	4
Event Registration	5
Willkommen Zum Oktoberfest	6

New Greek Wine Revival

Dolly Ammann

Member, Board of Directors, Event Chairman

Make your reservations for our wine-tasting dinner on Saturday, July 15, at CG Public House. The time is 6:30 p.m. **Parking is at the rear of the building in the banquet room parking area; enter by the banquet room door.** The Greek wine-tasting dinner features a selection of modern-style Greek wines, all rated 90-plus points by Robert Parker's *Wine Advocate*, *Wine and Spirits Magazine* and *Wine Spectator*. The dinner consists of 4 courses paired with 8 fabulous wines from some of Greece's premier wine producers. You do not want to miss this event!

Modern-style Greek wines are some of the world's most elegant and interesting. At our July dinner, you will learn the interesting history of Greek wine and how the new Greek wine renaissance came about. Discover some of the most intriguing of Greece's indigenous grape varietals and learn how to pronounce their intimidating names. Then, the next time you encounter Greek wines in a wine shop or at a Greek restaurant, you will know what you want to buy.

The first course of the dinner is tuna tartar and roasted red pepper hummus with pita bread. It is paired with white wines from 2 Greek islands: Santo 2015 Assyrtiko is a classic wine from the island of Santorini in the Aegean Sea; Gentilini Robola 2014 is from Cephalonia, an island in the Ionian Sea.

The second course is a classic Greek village salad with blood orange dressing and cold asparagus soup. This is paired with 2 white wines: Alpha Estate Turtles 2014 Malagouzia and Skouras 2015 Moscofilero Peloponnese. Alpha Estate Turtles Vineyard is located in the northwest part of Greece in Macedonia while Skouras wine comes from the southern Greece area of Mantinea in the Peloponnese. Both regions are known for quality wines.

Party Time on the River!

Judy DiPiazza

Member, Board of Directors, Event Chairman

You are cordially invited to the Tri-Cities Wine Society's "membership appreciation" event, **Sunday, August 27, from 4:00 to 7:00 p.m., Bruce Napier and Judith Bamberger's beautiful Richland riverfront home.**

As the event will be in a residential home, we can only accommodate 60 members. Therefore, we expect reservations to fill quickly, so don't delay in making yours!

Based on suggestions from comment cards after other society events, the society's board of directors decided it was time to have a relaxed -format event for members. The focus of most board-hosted society events is aligned with the society's mission of "educating its members about wine." This event will focus more on fellowship, fun, and food and wine.



We have invited Back Alley BBQ Crew LLC to serve up some of their signature dishes, such as: bacon-wrapped jalapenos; chorizo-stuffed mushrooms; smoked tri-tip; cilantro lime-marinated chicken; their special smoked mac and cheese; and, because what's a BBQ without dessert, Mexican hot chocolate brownies with bacon caramel sauce and good ole strawberry shortcake. Of course, we always have spectacular wines at our events, but with this event we are pulling out some of the more unusual varietals. Examples include: Albariño, Carmènère; Grenache; Mourvèdre; Nebbiolo; Rosé/Blush; and, Sauvignon Blanc/Fumé Blanc.

(Continued on page 3)

(Continued on page 4)

July 2017

President's Message

Ted Davis, TCWS President



Best Wines for Your Health

Whether you are looking to slim down or focused on general good health, here's a couple of thoughts. **Weight Loss** – go for a light Riesling or sparkling wine like Prosecco. A 5-ounce glass of either has about 90 to 120 calories, considerably less than a red which ranges from 130 to 175 depending on the style and grape varietal.

Reducing Alcohol – stay away from those big California Zinfandels with 16-percent alcohol or higher. Drink the lighter Rieslings or lighter reds. **Cardiovascular Health** – if health is your concern, red wines have higher levels of antioxidants like resveratrol, which has been linked to reduction of inflammation, blood clotting and low-density lipoprotein (LDL) cholesterol. **Organic** – if overall health and supporting more sustainable farming practices are your goals, organics should fit your needs. Organic certification is government regulated. So be careful. Terms such as “biodynamic” and “sustainable” have no legal definitions. An organic wine must be made from organic grapes, in a certified facility with no synthetic additives.

(Excerpted from Stephanie Miskew, Fox News)

July Wine Quotations

- Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing. (Ernest Hemmingway, *Death in the Afternoon*)
- If God forbade drinking, would He have made wine so good? (Cardinal Richelieu)
- Fill every glass, for wine inspires, And fires us With courage, love and joy. Women and wine should life employ. Is there ought else on earth desirous? (John Gay, *The Beggar's Opera*, 1728)

Options for Bad, Leftover Wine

Over Sweet Riesling – Riesling is huge on flavor ranging from honey-sweet to bone dry. Bad Riesling nails you with one flavor – sugar! Too sweet for dinner but will not make it for dessert? Solution: mix with good mustard to braise chicken. After initial braise, remove the chicken, add the wine, scrape the “bits,” mix with mustard, shallots and garlic mix, and serve with chicken.

Over-oaked Chardonnay – too long in oak can produce “off” flavors such as sawdust. Rx: look to the punch bowl. You can use it to make Sangria by adding some red plus fruit like kiwis, strawberries and pineapple.

Tannic Cabernet – feeling too much dryness after drinking a Cabernet? One solution is to reduce it and use for a braise like a Zinfandel.

Bad Zinfandel – big Zinfandels can be fruit bombs. Drink them and all you taste for the next 2 days will be the Zin. Solution: cook it down for braising short ribs or for a dessert. For example, cook down with sugar – 3 parts wine; 1 part sugar – and use to poach pears – delicious! (Excerpted from Epicurious, Tommy Werner, November 16, 2016)

July Wine Trivia

- Moderate drinkers are, on average, of higher intelligence than either non-drinkers or heavy drinkers. Moderate drinkers routinely have higher education status than non-drinkers. (David Bruce, MD)
- Australia developed wine in a box in the '70s. The wine inside the box is stored in a bladder that is not exposed to air. This means the wine may last up to a few weeks compared to days. (professorshouse.com/food-beverage/wine-and-spirit/wine-facts-trivia.aspx)
- Wine contains more chemical compounds than blood. (oenologist.com/miscellaneous-wine-facts.htm)
- In describing wine, the term “hot” refers to a high level of alcohol, leaving a hot, sometimes burning sensation. “Still wine” does not come from a still. The phrase refers to without bubbles, which includes what is also referred to as table wine. (beekmanwine.com/factsquotes.htm)



Society 2017 Coming Events

July	New Greek Wine Revival
August	Party Time on the River!
September	Society Chefs Cook Off
October	Willkommen Zum Oktoberfest
November	39th Tri-Cities Wine Festival & Volunteer Party
December	Holiday Party: Celebrate the Bubbly



Join us on
Facebook

New Greek Wine Revival Dinner

Appetizer

Tuna Tartar and Roasted Red Pepper Hummus

Wines

Santo Assyritko 2015

Gentilini Robola Cephalonia 2014

Soup and Salad

Greek Salad with Blood Orange Citrus Dressing

Cold Asparagus Soup

Wines

Domaine Skouras Moscofilero Peloponnese 2015

Alpha Estate Turtles Malagouzia 2014

Entrée

Traditional Greek Moussaka, Seared Tenderloin Medallions
with Red Wine Demi-Glace,

Roasted Lamb Lollipop with Tomato Briam

Wines

Kir-Yianni Ramnista Xinomavro 2012

Alpha Estate Axia Xinomavro/Syrah 2013

Alpha Estate Hedgehog Vineyard Xinomavro

Amyndeon 2012

Dessert

Roasted Pistachio and Mascarpone Mousse with
Dark Chocolate Raspberry Infused Truffles

Wine

Driopi Agiorgitiko Nemea 2013

CG Public House and Catering, July 15, 2017

(Continued from page 1)

New Greek Wine Revival

The entrée course features traditional Greek moussaka, seared tenderloin medallions with red wine demi-glace, and roasted lamb. This course is paired with 3 wines made from Xinomavro, the premier red grape varietal of Macedonia. Each of these single vineyard selections reflects different terroir and should be an interesting comparison. Wines from Xinomavro are complex with excellent aging potential. This varietal is frequently compared to France's Pinot Noir and Italy's Nebbiolo. However, I think it is a noble grape varietal with its own personality. You be the judge. The wines are Kir-Yianni Ramnista Xinomavro 2012, Alpha Estate Axia Xinomavro/Syrah 2013 and Alpha Estate Hedgehog Vineyard Xinomavro Amyndeon 2012.

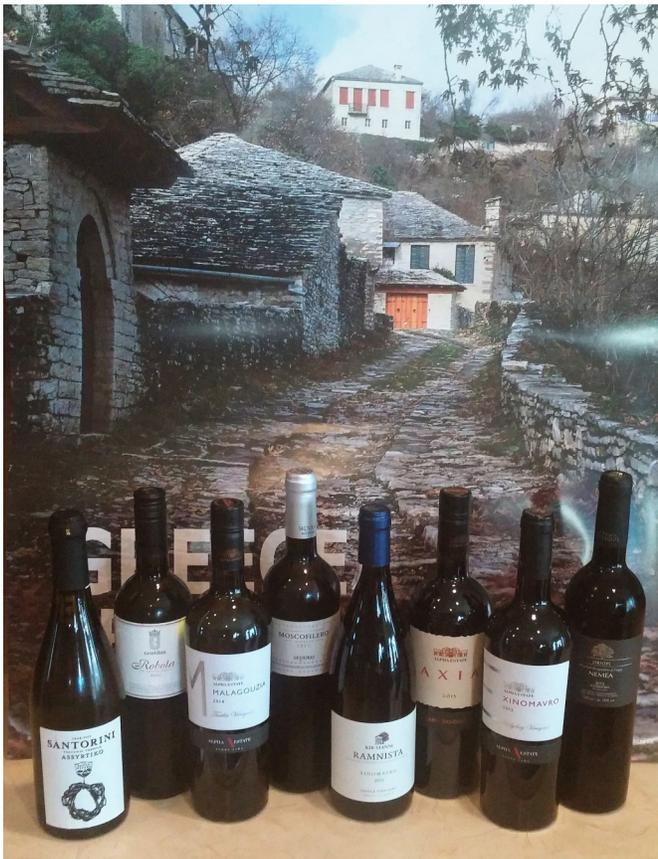
Dessert is roasted pistachio and mascarpone mousse with dark chocolate raspberry infused truffles paired with Driopi Agiorgitiko Nemea 2013. Nemea is one of the most important red-wine areas and Agiorgitiko its noble grape varietal that has been grown there from antiquity.

The reservation coupon is on page 5. Don't delay in making your reservation! Enjoy great food and wine and become a disciple of Dionysus, the Greek God of Wine! ♦

New Greek Wine Revival

Committee: Dolly & Kurt Ammann

Date: Saturday, July 15
Time: 6:30 to 9:00 p.m.
Location: CG Public House
9221 W. Clearwater Ave.
Kennewick WA 99336
Banquet entrance, rear of the building.
Price: \$65; guests, \$70
Limit: 60
Type: Wine dinner & education program
Cutoff date: **Tuesday, July 11**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, July 11.** ♦



Save the Date

Saturday, November 11, 2017

Remember to mark your calendar for the 39th Annual Tri-Cities Wine Festival. This is the area's biggest and best wine event of the year. It will be held again at the Three Rivers Convention Center. Tell your friends and don't miss out on the fun.

Speaking of fun – interested in helping with this year's wine festival? Volunteers are needed to help in a number of different capacities. To learn more, contact Mary Peters at marylynne888@msn.com or 509-375-7765; or, Dolly Ammann, at carolynnewammann@gmail.com or 509-420-4712. ♦

(Continued from page 1)

Party Time on the River!

These are wines that are sure to pair nicely with the BBQ fare.

We also thought it would be great to have something to cleanse the palate along the way. So, the good folks at Ice Harbor Brewery are helping us out with some of their specialty summer beers.

And because we wanted to have some fun, we are going to pull out the croquet sets for some rousing matches during the event. Who will master the croquet mallet? Bruce will be our "official" scorekeeper! In appreciation for your sportsmanship and fun-loving spirit, there will be plenty of prizes – wine, of course – throughout the evening.

So please, come join us for what just might be the first of an annual event. Share in some fun, fellowship, and food and wine! ♦

Party Time on the River!

Chairman: Judy DiPiazza

Date: Sunday, August 27th
Time: 4:00 to 7:00 p.m.
Location: Bruce Napier/Judith Bamberger's home
2608 Harris Street, Richland
Price: Members, \$35
Limit: 60
Type: Member appreciation
Bring: A smile; willingness to have fun
Cutoff date: **Saturday, August 19**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, August 22.** ♦

Society Chefs Cook Off

Sue McCargar, Member, Board of Directors

You won't want to miss the society's culinary wine and food event **Friday, September 15, Richland Community Center!** Partake of culinary delights from our own society chefs!

Did you know that the society has some professional chefs among its members? The society also has many "amateur" chefs who just like to cook. Both pros and amateurs will be participating – each sharing a favorite tapa, or small-plate sample, paired with a complementary wine.

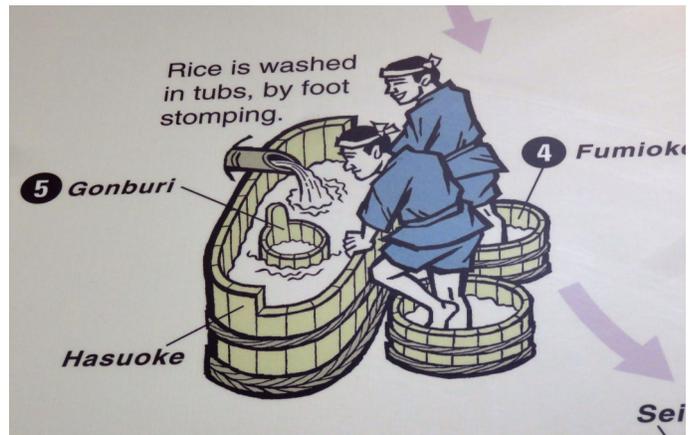
The chefs and their dishes are still being finalized; but, among the offerings will be: appetizer tapas; small plates of main or side dishes; and, of course, dessert.

The planning committee is looking forward to enjoying what they have to offer. We hope you are, too. Maybe you'll find a new favorite recipe. More details will be in the next EVOE. ♦

Taste Back: Sake and Food – A Tasting and Comparing

Mary Peters

Member, Board of Directors, Event Co-Chair



They came for something different or because they love sake, and left with new knowledge and smiles. A congenial group of curious-minded individuals gathered June 25 at Fat Olives in Richland where J.D. Nolan and his crew paired a variety of sake and food. Sipping sake cold on a very hot day was quite enjoyable, and something different, for many.

While learning was a focus for the afternoon with the sake-making process and terms explained, the atmosphere remained casual and there was plenty of time to chat with other society members. Speaking of members – it was very nice to see several newer society members at this event! The casual atmosphere and time to chat offered an opportunity for some newer members to learn more about the society, how it operates, how events are put together and volunteer opportunities. As one such member said, "I love the society and these events."

Comments received reinforced what is known for other wines – palates differ, and that is OK! While some guests enjoyed the citrus-glazed chicken and Momokawa Diamond, others preferred the pork shank with mushroom demi-glace and Kasumi Tsuru/Kimono Extra Dry-style sake. Then, too, several people mentioned that the Moonstone Coconut Lemongrass and cheesecake was their favorite.

So, yes, the sake and food – a tasting and comparing – event was something different for the wine society. However, from comments and smiles, another successful event. ♦



Event Sign-Up Coupon

New Greek Wine Revival

Saturday, July 15

Members: \$65 Guests: \$70

Event Limit: 60

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

Party Time on the River!

Sunday, August 27

Members: \$35

Event Limit: 60

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

2017 Membership Application or Renewal

New

Renewal

Single: \$ 25

Couple: \$ 35

Referred by: _____

How would you like to receive the EVOE newsletter?

Email (current Email address requested*)

U.S. mail

Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

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

Tri-Cities Wine Society Event Policy

Attendance Confirmation

No tickets are issued. If an event is full when your reservation is received, you will be notified and put on a waiting list.

***NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509-627-6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

Courtesy

Strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

Guest Policy

Events are open only to TCWS members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the TCWS may be consumed during our events.

Minimum Age 21 at All Events

Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: tcwinesocietymembership@gmail.com.
- Memberships are for a year; the society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynnewammann@gmail.com

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

Save the Date! Willkommen Zum Oktoberfest

Mark your calendars now for **October 15 – the Tri-Cities Wine Society's Oktoberfest!** At the fest, you'll be able to sample German-style red and white wines plus German-style microbrew beers. These will be accompanied by small plates of traditional Bavarian Oktoberfest foods. Truly something for everyone at this event! ♦

