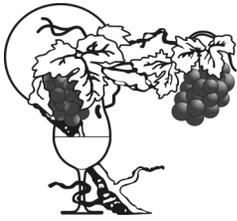


June 2009



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

# Tri-Cities Wine Society



**Friday, June 12**  
**A 'Staycation' Vacation Wine Tasting**

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

**August**  
**Annual Tri-Cities Wine Society Picnic**

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## Lesser-Known Varietals – A 'Staycation' Vacation Wine Tasting

**Sharon Ferrigno**  
 Member, TCWS

As discussed last month, the **June tasting at Barnard Griffin Winery, Richland, Friday, June 12, 7:00 to 9:00 p.m.**, will feature some lesser-known varietals, some of which are more commonly used as blending grapes. This will be a great opportunity to **learn about and sample some lesser-known varietals from winemaker, Rob Griffin!** Planned for sampling are these award-winning "BG" wines:

- 2008 Rosé of Sangiovese
- 2006 Petit Verdot
- 2006 Reserve Malbec
- 2006 Misto Rosso
- 2005 Reserve Barbera
- 2007 Grenache
- 2007 Orange Muscat

Several of these wines are made in limited quantities, and are available for tasting and purchase only in the tasting room. Many have won recognition at various wine judgments. The Rosé, for example, has won gold or better at the San Francisco Chronicle Wine Competition for 4 consecutive years, and won gold at both the 2009 Monterey Wine Festival and the National Women's Wine Competition.

*Wine Press Northwest* judges recently did a judging of what they called Bordeaux Gems, the lesser-known varietals used in wines from Bordeaux. This is basically anything but Cabernet Sauvignon and Merlot. The BG 2006 Reserve Malbec was judged the top wine of the 88 entered, and the 2006 Petit Verdot earned an "outstanding" rating. The others are not made in quantities large enough to be submitted for

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## Wines of Southwest France – An Eclectic Tour

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



Join us **Sunday, July 19, 3:00 to 5:00 p.m., Tuscan Room, Pasco Best Western, Pasco**, for a trip through one of the most interesting and least-known French wine regions. Southwestern France, stretching from the Bordeaux region to the Pyrenees mountains, is home to 18 appellations that are producing distinctive wines, including: sparkling; white – across the spectrum from dry to delightful late harvest; Rosé; and, a variety of delightful

(Continued on page 4)

**June Event Details**

**Lesser-Known Varietals:  
 A 'Staycation' Vacation Wine Tasting**

**Event Chairmen: Ken Ferrigno, Ken Potter**

**Date:** Friday, June 12  
**Time:** 7:00 to 9:00 p.m.  
**Location:** Barnard Griffin Winery  
 878 Tulip Lane, Richland

**Price:** Members, \$20, guests, \$25  
**Limit:** 48  
**Type:** Educational: learn about lesser-known varietals

**Bring:** 1 wine glass; snack trays, if desired  
**Cutoff date:** Tuesday, June 9

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Tuesday, June 9.**

# June

## President's Message

Ted Davis, TCWS President



### Wine Factoids

- The longest time a no-sulfite wine can survive is estimated to be 18 months. (Source: [About.com](#))
- Each day the human body produces sulfites equivalent to the amount in this much wine – 100 bottles. (Source: [Wine.com](#))
- Pinot Noir – one of my favorites, if managed correctly – is called Spatburgunder in Germany. Note: German reds tend to be a little light. (Source: [www.nysaes.cornell.edu](#))

### “Hot Wines” – the good, bad and ugly!

A number of wines have been creeping past the 14-percent alcohol level into the 14- to 16-percent range. This is especially true with the California wineries that advertise their wines as “big and chewy.” Unfortunately, a number of warm-climate areas such as Australia have been following suit. This is largely because vintners are delaying picking grapes to give them a more concentrated fruit characteristic, but this also increases the alcohol content in most cases.

Wines containing 7- to 14-percent alcohol can be labeled “table” or “light wine” as opposed to listing the content under Federal Regulations. But the percentage can be off by as much as 1.5 percent. Many wineries are using this loophole to raise the alcohol content and avoid the over-14-percent level, which triggers a higher tax category that requires a tolerance of +/- 1 percent.

One definition of the “right” alcohol level is if two people can finish a bottle and wish there was a little bit more. You don’t do that with a 16-plus-percent alcohol wine, or you might be lying on the floor.

The majority of wineries try to adjust the alcohol content with the other components to make a balanced wine through modern- and old-school wine-management practices to produce a wonderful product. (Source: Excerpted from *CNN.com -08*)

### Welcome New Members

Linda Wamboldt  
Karen Byers

### Upcoming Events

**June – Lesser-Known Varietals: A ‘Staycation’ Vacation Wine Tasting, Friday, June 12, 7:00 to 9:00 p.m., Barnard Griffin Winery, Richland.** Two Kens – Ferrigno and Potter – are hosting our June event featuring award-winning Barnard Griffin Winery. Winemaker and co-owner, Rob Griffin, has long been known for producing many “mainstream” wines and for using some lesser-known varietals to make fine blends. Now Rob is bottling some of these as stand-alone offerings. Sharon Ferrigno’s article, page 1, provides additional information and details.

**July – Wines of Southwest France: An Eclectic Tour, Sunday, July 19, 3:00 to 5:00 p.m., Tuscan Room, Pasco Best Western, Pasco.** For July’s event, co-chairs Floyd Hodges and Scott Abernethy are exploring wines produced in Southwestern France – from the Bordeaux region to the Pyrenees mountains. Per Floyd, with 18 appellations, Southwestern France is one of the most interesting and least-known French wine regions. See Floyd’s article, page 1, for more preliminary information.

**August – 2009 Wine Society Annual Picnic.** Van Ramsdell and Heather Hill are hosting this year’s Society’s annual picnic. As you’ll see in the announcement on page 3, a location and date are still being worked; but, we’re forging ahead and planning for this event to be in August. The annual picnic is a fun get together – a time to renew friendships and meet new members, and maybe a little wine learning along the way! So, as the announcement says, think August and the Society’s annual picnic.

**As always, recommend signing up for an event as soon as possible. This helps those planning the event and helps guarantee you a reservation.**

### New Public Tasting Opportunity

Those who frequent the Red Mountain AVA have no doubt noticed the impressive wine complex on the east face of the mountain with its single snaking road separate from the other Red Mountain wineries. It is the Col Solare winery. Not normally open to the public, this winery is producing outstanding high-end red blends. Look for my article, page 6, for more details on Col Solare and the opportunities to sample its fine wines.

### Wine Quotations

- When there is plenty of wine, sorrow and worry take wing. (Source: Ovid, *The Art of Love*, circa A.D. 8)
- To take wine into your mouth is to savor a droplet of the river of human history. (Source: C. Fadiman, *The N.Y. Times*, March 8, 1987) ♦

## Taste Back – Working Together: Wine, Food and the Sommelier

**Dolly Ammann**

*Member, TCWS Board of Directors*

In May, Society members had the opportunity to explore some interesting wine and food pairings with Eric Zegzula, the sommelier at Anthony's Homeport Restaurant in Richland.

The evening started out with a festive glass of Chateau Ste. Michelle Brut sparkling wine with some fresh fruit and artisan cheeses.

The first course was panko-crusted seared ahi tuna with pickled ginger, wasabi and a tasty sauce. This was paired with a Thurston Wolfe PGV (Pinot Gris, Viognier and Muscat blend). The wine was fruity and dry. It was a great pairing with the Asian flavors and my personal favorite of the evening.

The second course was skewered chicken with a Dijon mustard sauce. This was paired with an unoaked Chardonnay from Airfield Estates. This wine was a medal winner at the Tri-Cities Wine Festival. The interesting thing about this wine, for me, was its resemblance to a Sauvignon Blanc. Eric explained how Chardonnay can be made in many different styles depending on terroir and the wine-making process.

The third course was crab, shrimp and artichoke crostini. This was paired with a lovely Rosé of Sangiovese from Maryhill and was another excellent pairing. The wine had a beautiful color. It was dry and well made.

The last course was an Asian beef preparation with a peanut sauce served on a Chinese steamed bread dumpling. This was paired with a Syrah from Dusted Valley.

From the applause for Eric at the end of the program and the comment cards that were turned in, it was evident that most seemed to enjoy Eric's presentation and found it very informative. Here are some comments from members:

- All pairings were good, but especially liked the crostini and Rosé pairing.
- Eric and company did a wonderful job!!
- Relaxed pace, interesting info.
- Good venue. Anthony's did a very nice job.
- Eric did a fantastic job.
- Great pairings of wine with food with speaker's overview.

Eric told us that his professional aspiration is to become a Master Sommelier. He has passed the first phase exam and is now studying for the second step in this four-part process. In the hospitality industry, being a Master Sommelier is like being a "rock star" in the entertainment business. (For more information, visit Court of Master Sommelier's Web site [www.mastersommeliers.org](http://www.mastersommeliers.org).) ♦

### August Event

#### 2009 Tri-Cities Wine Society Picnic

**This year** – the Tri-Cities Wine Society's annual picnic is scheduled for August. While we know we'll have food and wine, and do have a program to present, we're still searching for a location and a date that marry up.



**We're thinking** – real grass, picnic tables, trees for shade, a place for food and wine – all perfect for a summer-time picnic! So, at the moment, our search continues!

**The program** – a representative from Benton-Franklin Health District will discuss food safety considerations for picnics and other events.

**Looking ahead** – We hope to announce the location, date and time at the Society's Friday, June 12, event, and more details will be in the July EVOE.

**Meanwhile** – think August and picnic – great wine; great location; great time to learn, relax and enjoy. Hope to see you there. ♦

(Continued from page 1)

### Wines of Southwest France - An Eclectic Tour

reds. It is also the home of a delightful brandy, Armagnac, named after the region where it is produced.

This is a beautiful land of secluded river valleys that have survived in relative isolation since antiquity, in many cases preserving unique grape varieties possibly dating back to the Greeks or Phoenicians, but certainly to the Romans. The viticultural scene is further complicated by the varying influences of the Atlantic, the Mediterranean and the Pyrenees. A comprehensive tasting of this complex wine region is impossible in a single event; however, our July event will give you an idea of the quality and variety available, and point to the many great wines awaiting your discovery in this amazing region.

The event will be a guided, sit-down tasting of representative wines, including sparkling, white, red and late harvest. A selection of foods, including meats and cheeses, will be provided for sampling with the wine. Southwestern France, besides being a land of big, unique wines, is a land of big, rustic foods. This wine should be appreciated with food, as its makers intended. However, the selection for the event will not replace a meal; therefore, **we suggest eating a good lunch beforehand and then you can survive the wine.**

Look for more details in the July EVOE, but mark your calendars for **Sunday, July 19, 3:00 to 5:00 p.m., Tuscan Room, Pasco Best Western.** It should be a fun event, and my co-chair, Scott Abernethy, and I look forward to seeing you there! ♦



### July Event Details

#### Wines of Southwest France - An Eclectic Tour

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

**Date:** Sunday, July 19

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

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

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

**Limit:** 48

**Type:** Sit-Down Educational Seminar

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

**Cutoff date:** Monday, July 13

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

## Membership Renewal

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

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label.
- 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. ♦



## TCWS Event Policy

### Attendance Confirmation

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

### Courtesy

Event attendees are reminded that strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

### Guest Policy

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

### Liquor Consumption

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

### Minimum Age 21 At All Events

The WA Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

### Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

(Continued from page 1)

### Lesser-Known Varietals – ‘Staycation’ Vacation Wine Tasting

judging, so those attending this tasting will have the chance to be the judges!

And, to accompany the wine, Chef Ken Ferrigno has created a menu of tasty gourmet food that includes:

- Antipasti platters with assorted cheeses, salamis, olives, grilled vegetables
- Bruschetta with tomato, mozzarella cheese and basil
- Meatballs in marinara sauce
- Shrimp skewers
- Pastry cups filled with orange cream
- Anything else seasonal that Chef Ken comes up with

This will be a casual event with a very relaxed format.

Guests will have script for wine choices and will make their own food and wine pairings. **Rob Griffin will be there to discuss his wines and answer questions.**

So, ask yourself – “What can I do in my backyard that includes great wine and food, but for which I don’t have to prepare or clean up after, and for only \$20 per person?” The answer is, of course, not much. But, if you **join us at Barnard Griffin Winery, Friday, June 12, 7:00 to 9:00 p.m.**, you can do just that! Bring friends and/or relatives for a great party. Then, use your saved “staycation” money to buy some of the marvelous wines tasted that evening. ♦

## 31<sup>st</sup> Anniversary Tri-Cities Wine Festival Update

**Blaine Hulse**

**Co-Chairman, TCWS Wine Festival**

One of our personal concerns in moving the annual Tri-Cities Wine Festival to the Three Rivers Convention Center was where to stay. In the past, having hotel rooms in the same building as the Festival simplified the evening, giving many working at or attending the Festival a private haven to retreat to for a bit of quiet and repairs. This dilemma has been partially resolved with the Hilton Garden Inn, just across the parking lot from the Convention Center.

The Hilton is a “small” property for the chain with just 120 rooms total. Management has generously set aside 80 at a special Festival rate, \$109, plus taxes. Weather permitting, the short walk between the Center and the Hilton will be a pleasant bit of fresh air.

The Festival Steering Committee is also contacting other nearby hotels regarding room availability and rates. And, we’ll be exploring shuttle options. Watch for further details in future EVOEs and on the Festival Web site, [www.tcwinefest.com](http://www.tcwinefest.com).

Whether staying at a hotel for the weekend, with friends or at home, we encourage all Festival attendees to avoid drinking and driving. Plan ahead – have a designated driver; use a taxi or limo service; stay in a hotel – just a few options. But again, plan ahead so you don’t have to drive.

### Festival Volunteers Potluck Picnic

The Society’s annual potluck appreciation picnic for Festival volunteers is scheduled for **Saturday, Aug. 1, Seth Ryan Winery, Benton City**. Time is still “to be determined” but most likely will start in the late afternoon.

All 2008 Festival volunteers are invited, along with those volunteering for our 2009 event. Also, for anyone wanting to volunteer for this year’s Festival, this would be a great opportunity to meet other volunteers!

Festival co-chairs Blaine Hulse and Marie Pennella are still looking for individuals interested in doing everything from providing general administrative support to helping solicit donations for the silent auction, move wine cases from storage to the Three Rivers Convention Center, Nov. 7, the day of the public tasting, and/or distribute awards during the public tasting. These are just samples of areas where volunteers are needed. If you have an interest and even just a few hours available to help, please consider volunteering. Further, there is no requirement that you’ve attended a previous Festival – new members, new Festival attendees, etc., all are most welcome! Many hands help make less work for all. Festival contact information is:

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

**Phone:** 509-528-4606

**Messages/Fax:** 509-783-9919

**Note to new volunteers: If you are not currently a volunteer but want to do so for this year’s Festival, and to be able to attend the picnic, you need to contact Marie or Blaine prior to the picnic.** ♦

## Looking Ahead September Tasting

Ever wish you could have tasted just a few more wines at one of the Society’s annual Tri-Cities Wine Festivals? Well, you just may have the opportunity to do so at the Society’s September event. Still in the early planning stage, but to give you something to look forward to, at the September event guests will be treated to wines from recent Festivals. The basic idea is to serve a variety of these Festival wines in different categories. Guests will be able to taste a selection of their choosing. Profits from the event will be earmarked for the Society’s charitable educational purposes. Watch for more details in future EVOEs! ♦



## Taste Back

### Viticulture vs. Viniculture

**Dolly Ammann**

*Member, TCWS Board of Directors*

The Society's April event featured a comparison of wines from two outstanding Columbia Valley wineries, Gamache Vintners and Anelare. What made this tasting so interesting is the fact that both wineries have the same winemaker, Charlie Hoppes, and use grapes from some of the same vineyards.

Roger Gamache and Mitch Venohr from Gamache Vintners and Forrest Alexander from Anelare teamed up to provide a lively and interesting program.

The Gamache brothers, Roger and Bob, were wine grape growers long before they actually ventured into making wine. They planted their first wine grapes in 1982. Today they have 187 acres planted. They sell grapes to about 18 to 20 different wineries as well as making their own wines. They currently produce around 3,000 cases. On the other hand, Anelare does not own vineyards and purchases grapes from Gamache as well as other quality vineyards. Anelare makes around 500 cases. This difference between the two is why they have very different marketing strategies.

Gamache makes 8 different wines, with retail prices from \$18 to \$40, utilizing normal sales and distribution channels. Anelare relies on its wine club to market its wines. **Anelare Nonna Viola** is the only wine available for sale to the general public. This wine is priced at \$58 a bottle to the general public and \$26 to wine club members.

The first wine of the evening was a barrel-fermented **2006 Gamache Velida Estate Viognier**. This was paired with an interesting mussel salad made with potatoes and apples in curry mayonnaise.

A **2006 Gamache Boulder Red** and **2006 Anelare Nona Viola** were paired with a dish of gnocchi with beef, corn and grilled peach sauce.

The third course was a delicious lamb medallion on a risotto cake. The wines poured with this dish were a **2005 Anelare Syrah** and **2004 Gamache Syrah**.

Last was a chocolate ravioli with mascarpone cheese paired with a **2006 Anelare Cabernet Sauvignon** and **2004 Gamache Cabernet Sauvignon**.

The program ended with some informative comments from Master Sommelier Angelo Tarvernaro.

Here are some member comments:

- I thought the speakers did a great job! Keep up the good work.
- Great tasting. Loved it. Nice comparisons, both wines good.
- Enjoyed it. Staff did a good job. Excellent event, nice wines.
- Having Angelo here was the "pièce de résistance."

The favorite food and wine pairing seemed to be the lamb with Syrah followed by the chocolate ravioli with Cabernet Sauvignon. ♦

## The Col Solare Experience

**Ted Davis**

*President, TCWS*



Recently, several Society members had the opportunity to visit Col Solare winery on Red Mountain, thanks to special efforts by Society member, Ted Cress. It truly was a memorable experience, and Ted said it exceeded his expectations.

Ms. Wendi Warner, tasting-room manager, gave the group a detailed tour of the vineyard, planted high on the mountain. The winery is a project combining the experience and talents of Ste. Michelle Wine Estates and Marchesi Antinori – one of Italy's most prestigious and oldest wineries. The project's goal is to capture the best of old- and new-world traditions.

The grape varietals are scientifically placed to take maximum advantage of the topology, sun's path and wind conditions. The facility is designed to blend into the rolling hills with an underground wine cellar.

The architectural design team, according to the winery's Web site, built the winery in three conceptual parts: a traditional "chai" as the foundation rooted in the history of the old world; a stunning reception pavilion conceived in the new-world design; and the cellar with its bell tower representing the juncture of the old and new worlds.

The Society members were fortunate to have a three-course lunch — food and wine pairing in a beautifully appointed private tasting room. The group tasted 3 wines — 2 Col Solare and 1 from the winery's second label, Shining Hill. Col Solare's wines are typically a blend of Cabernet Sauvignon, Merlot and Cabernet Franc, and, since 2001, have scored 90 points or better in both the *Wine Advocate* and *Wine Spectator*.

Col Solare does not have regular tasting hours; however, private tours are available. But, the winery has begun to hold two events open to the public.

"Vino e Cinema Alfresco" features fresh wines and air as guests take in a featured film. "Celebrate Golden Hour" celebrations are held the second Saturday monthly from May through September. The feature — other than the wines — is spectacular sunsets seen from the winery's veranda. More details about both events and the winery are at [www.colsolare.com](http://www.colsolare.com).

(Excerpts taken from Col Solare Web site.) ♦

# Membership Application/Renewal and Event Sign-Up

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

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

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

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

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## Lesser Known Varietals: A 'Staycation' Vacation Wine Tasting~ Friday, June 12, 2009

**Members**                    **\$20**  
**Guests**                    **\$25**  
 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 \_\_\_\_\_

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

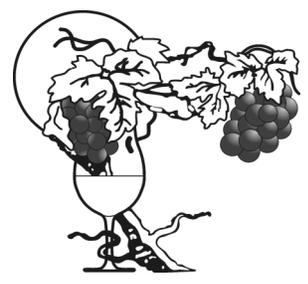
**Members**                    **\$30**  
**Guests**                    **\$35**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 48  
 **Would like to help at the event**

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

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**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).

## 2009 June Wine Events Around The Pacific Northwest

**Vintage Walla Walla**, June 5 & 6, Walla Walla, WA. A variety of single events sponsored by Whitman College include terroir tour, Syrah panel discussion, dinners with wineries, tailgate party, blending class, brunch in the vineyards, and Grand Pavilion tasting. Location: Whitman College. For more information, call 509-526-3117, e-mail [info@wallawallawine.com](mailto:info@wallawallawine.com) or go to [www.wallawallawine.com](http://www.wallawallawine.com).

### Washington Wine Country Celebration Events:

**Longshadows Vintners in Walla Walla**, June 19, Walla Walla, WA. Winemaker dinner with winemakers from Longshadows Vintners, Abeja, and Pepper Bridge Winery, featuring celebrity chef Mike Davis, former owner of 26brix. Location: 1604 Frenchtown Road, Walla Walla. Cost: \$200. Time: 7:00 to 10:00 p.m.

**J. Bookwalter Winery in Richland**, June 19, Richland, WA. Winemaker dinner in the vineyards with winemakers from J. Bookwalter Winery, Fidélitas, and Goose Ridge. Enjoy wine country cuisine of Bobby Moore, Executive Chef of Barking Frog Restaurant. Location: 894 Tulip Lane, Richland. Cost: \$150. Time: 7:00 to 10:00 p.m.

**Gilbert Cellars in Yakima**, June 19, Yakima, WA. Winemaker dinner with winemakers from Gilbert Cellars, Mercer Estates, and the House of Independent Producers. Enjoy cuisine prepared by Chef Justin Sledge of Salish Lodge and Spa. Location: 5 North Front Street, Yakima. Cost: \$150. Time 7:00 to 10:00 p.m.

For reservations and information for Washington Wine Country Celebration Events, call 206-285-0514 or go to [www.winecountrywashington.org](http://www.winecountrywashington.org).

**Italian Night at the Villa**, June 18, Benton City, WA.

Enjoy appetizers and a four-course gourmet dinner paired with award-winning wines of Chandler Reach. Location: Chandler Reach Winery, 9506 W Chandler Reach Road, Benton City. Time: 6:00 to 9:00 p.m. For reservations and information call 509-588-8800, e-mail [Shelby@chandlerreach.com](mailto:Shelby@chandlerreach.com) or go to [www.chandlerreach.com](http://www.chandlerreach.com).

**Chateau Champoux's Lemberger/Lamburger BBQ**, June 20, Alderdale, WA. Take a drive to the Horse Heaven Hills, take in the vineyards and taste some wonderful Lemberger wines produced from Champoux Vineyard grapes. Enjoy a Lamburger and chicken BBQ along with live music of Bram Brata, the Tri-Cities youth Caribbean steel band. Location: 524 Alderdale Road, Alderdale. Cost: \$50 per person, \$90 a couple. Time: Starts at 11:00 a.m. For tickets, call 509-894-5005. For information and driving directions, go to [www.chateauchampoux.com](http://www.chateauchampoux.com).

**Taste Washington Spokane**, June 21, Spokane, WA. The Washington Wine Commission brings this gala back to the historic Davenport Hotel. This is one of the premier wine and food events of the year. More than 100 wineries and 25 regional restaurants will be participating this year. Cost: \$85. Call Varsity Communications, 206-367-2420, or go to [www.tastewashington.org](http://www.tastewashington.org).

**Best of Oregon Food & Wine Festival**, June 27, Portland. Location: Oregon Convention Center, 777 NE Martin Luther King Jr. Blvd., Portland. Cost: \$25. Time Noon. For information, call 503-998-9580, or go to [www.bestoforegonfoodandwine.com](http://www.bestoforegonfoodandwine.com).

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

Need any info? Have an idea?  
Contact us!  
[kammann1925@charter.net](mailto:kammann1925@charter.net)

Dolly Ammann  
Tri-Cities Wine Society  
Newsletter of the

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