

June 2010



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

Tri-Cities Wine Society



Sunday, June 27
Wine and Food of Campania

Sunday, July 18
Wines of the Columbia Gorge

Sunday, August 29
Annual Picnic and Summer Wines

INSIDE THIS EDITION

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

Wine & Food of Campania

Dolly Ammann

Member, TCWS Board of Directors



Pulcinella, the tragicomic mascot of Naples who is always hungry and always in love, invites you to join us as we explore the **wine and food of Campania, Sunday, June 27. 1:00 to 3:30 p.m., Meadow Springs Country Club.**

Our June event features a **4-course authentic Neapolitan luncheon** menu paired with **6 spectacular wines** from 3 of Campania's best vintners. Before we start the lunch and tasting, you will enjoy a refreshing glass of Giordano Prosecco along with a

Neapolitan hors d'oeuvre. At the end of this seminar, you will come away with a new perspective on Italian wines.

During the days of the Roman Empire, the wines from Campania were considered the finest in the world. Today, Campania has been rediscovered and has reestablished its reputation as one of the most exciting wine-producing regions of the world. This is a unique area where viticulture over the years has remained true to its ancient grape varieties.

In the middle of the 8th century B.C., Greeks colonized southern Italy and founded the city of Naples, calling it *Neapolis* or new city. They brought their culture, winemaking techniques and love of wine. Some of the grape varieties grown in Campania today are believed to be of Greek origin while others have likely preceded human settlement. Vineyards in the region are planted on slopes providing sufficient altitude to grow high-quality wine grapes in this warm Mediterranean climate.

This is a volcanic region, dominated by Mount Vesuvius, where the mineral-rich volcanic soils impart a characteristic

(Continued on page 3)

Wines of the Columbia Gorge

Scott Abernethy

Member, TCWS Board of Directors

"ALL ABOARD!" for a Columbia Gorge Appellation wine tour but without the train trip as we are bringing the wines to you! Mark your calendars for **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites**, for tasting wines from this unique Washington/Oregon AVA – American Viticultural Area. Recognized as a federally designated grape-growing region in 2004, the Columbia Gorge AVA has been called, "a world of wine in 40 miles."

The AVA starts about 60 miles east of Portland near Hood River, and extends east to Highway 97 near Biggs, Ore., on both sides of the Columbia River. At the western extreme, the vineyards have a cool, marine-influenced climate with almost 40 inches of rainfall a year – ideal for cooler-weather varieties such as Pinot Noir, Gewürztraminer, Chardonnay, Pinot Gris and Riesling. As you travel east, annual precipitation decreases at a rate of about 1 inch per mile. The eastern vineyards have a high-desert climate with less than 10 inches of rainfall a year, but plenty of hot weather and sunshine to grow Bordeaux, Rhône, and Italian varieties such as Cabernet Sauvignon, Syrah, Zinfandel, Barbera and Sangiovese. An extraordinary combination of climate, soil and geology create distinct micro-climates for growing premium grapes. (www.columbiagorgewine.com)

The AVA has more than 30 wineries. On the Oregon side, many are located near Hood River or The Dalles. On the Washington side, wineries are scattered all along the Columbia River with several in the Klickitat Canyon area near Lyle.

From hundreds of wines available, we have selected 6 to represent the Columbia Gorge diversity. We limited our tastings and selections to those wines produced exclusively

(Continued on page 4)

June

President's Message

Ted Davis, TCWS President

Annual Meeting – Leadership Changes

I am pleased to announce that the members attending the Society's Annual Meeting held before the Syrah Seminar, Sunday, May 16, Meadow Springs Country Club, elected Sandy Birdleough and Les Domingos to our Board of Directors. Welcome! Current members who were re-elected for another 2-year term were: Scott Abernethy, Dolly Ammann, Nancy Beitel, Mary Binder, Floyd Hodges, Chuck McCargar and Brett Simpson. Unfortunately, we had 5 Directors who resigned from the Board this past year for personal reasons: Ted Cress, Stacie Hamilton, Heather Hill, Marie Pennella and Van Ramsdell. On behalf of the entire Board and membership, I wish to extend a special thank you to them for their service to the Society.

Volunteers Needed

Interested in becoming more involved in your Society? With the start of a new fiscal year, we are again looking for Society members to work on standing committees, including our annual Wine Festival. Besides the Festival, our standing committees are: Audit, Communication, Finance and Program. If you are interested in a specific committee, want to know more or have questions, please contact any Board member (see listing on page 5), or myself at 627-2615 or tdavis@bossig.com.

Wine Quiz

Italy is the leading wine and cheese exporter to the United States. Can you match the Italian wine region with the sensational Italian cheese made there?

- | | |
|-------------------|------------------------|
| 1. Valle d'Aosta | A. Ricotta |
| 2. Sicily | B. Parmigiano-Reggiano |
| 3. Veneto | C. Gorgonzola |
| 4. Lombardy | D. Fontina |
| 5. Emilia-Romagna | E. Asiago |

See the bottom of my President's Message for the correct pairings!

Upcoming Events

- Dolly and Kurt Ammann and Nancy Beitel are hosting our **June seminar, Wine & Food of Campania, Sunday, June 27**. This is the first time in several years that we have featured Italian wines and foods of central Italy. So, come to the event to get first-hand experience from Dolly, who lived in this area of Italy for several years. For more details, see page 1.



Meanwhile, want to learn more about Italian wines? Go to www.wine.about.com. In the "Search" box, type "Italian Wines." At the next screen, there are options such as "Italian Wine Classifications," "How to Read an Italian Wine Label," "Wine Terms" and much more useful information.

- Did you know the Columbia Gorge area in South Central Washington and North Central Oregon has been designated a wine appellation**, that is, its own micro climate? Scott Abernethy and Ken Kramer have been doing research on Gorge wineries in preparation for the Society's **July 18 seminar**. There are more than 30 wineries in this appellation and by attending the seminar, guests will learn about the differences in the wines depending on a vineyard's location within the Gorge. Please see Scott's article, page 1, for more information.
- Summer Wines is the title of the Society's August 29 event**. So, mark your calendars. Gudrun Parker, Judy Stewart and Sandy Birdleough are coordinating this event. They are looking at wines that beat the heat and refresh on a hot summer day, although the wines also are great in the winter while relaxing in a hot tub! This will be a casual outdoor event under shade trees at the WSU Irrigated Agriculture Research and Extension Center, Prosser. Find more information on page 5.

As always, recommend signing up early so you are not closed out or miss the deadlines!

Wine Quotes

- God made only water, but man made wine. (*Victor Hugo, "Les Contemplations," 1856*)
- Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age and death. When not treated with reasonable respect, it will sicken and die. (*Julia Child*)

(Note: Answers to the Italian Wine and Cheese Quiz: 1D; 2A; 3E; 4C; 5B (Karen McNeil – *Sine Lover's Calendar*) Remember, to learn more about Italian wine and food, be sure to sign up for the June seminar. It promises to be a sellout!) ♦

Welcome New Member

Ken Walters

(Continued from page 1)

Wine & Food of Campania

minerality to the wines that you will enjoy tasting. Here are my tasting notes, but don't forget to make your own notes:

- **Feudi di San Gregorio 2008 Falanghina DOC** — Pale yellow in color with hints of green, it has aromas of apples and melons. It is a medium-bodied wine with crisp acidity. Flavors are mineral and citrus with a long, lingering finish. Retail \$20.
- **Terredora di Paolo 2008 Greco di Tufo DOCG** — Golden color with a peach/apricot floral nose. It tastes of peaches, citrus, tropical fruit and minerals. Well balanced with good acidity and good finish. A complex wine. Retail \$20.
- **Mastroberardino 2007 Lacrimarosa IGT** — A brilliant, pale-coral in color with a beautiful and delicate bouquet of white peaches, this is a very complex and balanced dry wine. On the palate it is fruity with notes of peaches, raspberries, strawberries and minerals. It has good acidity and a long finish. Retail \$18.
- **Terredora di Paolo 2008 Aglianico IGT** — Medium dark ruby-purple in color, fruit dominates the nose. It is an easy drinking medium-bodied wine with good acidity and tannins. There is lots of black cherry and blueberry fruit with a spicy mineral finish. Retail \$19.
- **Feudi di San Gregorio 2003 Taurasi DOCG** — This is a big complex wine! Deep ruby-purple in color, it has a very intense nose loaded with dark red fruit, vanilla and spices. On the palate, there are layers of flavor dominated by black cherry, blueberry and plum. It is full-bodied with a long, lingering, mineral finish. Retail \$43.
- **Feudi di San Gregorio 2004 Privilegio IGT** — With a brilliant, medium-gold color, the wine has a complex bouquet of honey, flowers and candied fruit. On the palate it is baked apricots and honey. It exhibits the perfect equilibrium of sugar and acidity to be both light, refined and appealing. Retail \$49/500ml bottle.

The luncheon menu starts with a mixed seafood antipasto paired with the Falanghina and Greco di Tufo. This is followed by pasta and bean soup paired with Lacrimarosa. The main course is a beef roll stuffed with pine nuts, raisins and Parmesan cheese and braised in a tomato sauce. With this dish you can compare the Aglianico and Taurasi that area both made with the same grape variety. The dessert is paired with the Privilegio, which is late harvest Fiano di Avellino, another of the region's classic grapes. Dessert is called *Zuppa Inglese*. Translated this means *English soup*, and there is a story behind this delicious concoction. Join us and learn how it was created and why! We will have recipes that you can take with you for all the luncheon dishes.

Now, it is time to turn to page 7 and fill out and mail the coupon for this event. I guarantee that you do not want to miss this fun seminar. **The date is**

**Sunday, June 27, 1:00 to 3:30 p.m.,
at the Meadow Springs Country Club.
Pulcinella and I will be waiting for you!
In Vino Veritas. ♦**



Wine and Food of Campania

Event Chairman: Dolly Ammann

Committee: Nancy Beitel and Kurt Ammann

Date:	Sunday, June 27
Time:	1:00 to 3:30 p.m.
Location:	Meadow Springs Country Club 700 Country Club Place, Richland
Price:	Members, \$50; guests, \$55
Limit:	48
Type:	Wine tasting and sit-down luncheon
Dress Code:	No denim jeans of any color
Cutoff date:	Tuesday, June 22
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before, Tuesday, June 22. ♦



The Bay of Naples with Mount Vesuvius in the background.

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)

Wines of the Columbia Gorge

from Columbia Gorge vineyards. Many of the wineries source some of their grapes from neighboring AVAs. We'll start the event with an **off-dry Riesling from the Wine Society's cellar**, and then, after numerous tastings and much deliberation, here are the 6 Gorge wines we selected:

- **White Salmon Vineyard 2008 Pinot Gris**
- **Domaine Pouillon 2007 Deux (Chardonnay/ Viognier blend)**
- **Phelps Creek Vineyards 2008 Estate Reserve Chardonnay**
- **Waving Tree Vineyards & Winery 2008 Sangiovese**
- **Cathedral Ridge Winery 2007 Huber Pinot Noir**
- **Maryhill Winery 2005 Reserve Barbera**

Note: we are also exploring being able to pour a "special" wine; watch for more details in the July EVOE.

Wine Society "chefs" will prepare an assortment of appetizers and palate cleansers. Each participant will receive a **"picnic box" of foods to enjoy** as they taste through the wine samples. The tasting will be indoors in an air-conditioned and casual sit-down setting with ample opportunity to chat and ask questions.

By the end of the afternoon, participants should be armed with enough information to at least have a good start on planning their own wine-tasting adventure to the Gorge. Maps and brochures of the area will be available. With so many wine choices, numerous B&Bs and hotels, and special events throughout the year, the Gorge wine-tasting adventure options are endless!

So, we hope you can join us **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites**. Finally, if you have friends who would like to join you for this event, and maybe learn about the Tri-Cities Wine Society, bring them along! ♦

Wines of the Columbia Gorge
Event Chairman: Scott Abernethy
Committee: Ken Kramer, Lois McGuire

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

EVOE
E-mail Change

Effective in May,
 the EVOE internet newsletter
 and other TCWS e-mail announcements
 originated from evoenews@gmail.com

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

Coming in August
Sunday, August 29
Society Annual Picnic and Summer Wines
Gudrun Parker
Member, TCWS Board of Directors

Green grass, a beautiful rose garden, large old trees for shade, all make for a “PPP” setting – one “picture perfect for a picnic.” That’s just what we envision for the Society’s annual picnic event, this year at the **Washington State University Irrigated Agriculture Research and Extension Center, Prosser, Sunday, August 29, 4:00 to 7:00 p.m.** Cost will be just \$20 for members and \$25 for non-members; and, all you’ll need to bring are 2 wine glasses per person, and lawn chairs or blankets for seating!

While my team – Judy Stewart and Sandy Birdlebough – and I are still finalizing details, following are the wines we’ve selected for the event. To start off — **a Riesling from the Wine Society’s “cellar.”** Then, we believe these “lighter” wines are very suitable for enjoying on a summer evening along with some picnic-type food:

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

We are planning to have Phil Cline from Naches Heights Vineyard and Monica Martinez from Martinez & Martinez Winery as our guest speakers. To give you a little “teaser” about these wineries, here is some initial information from their respective web sites:

- “The History ... 29 years ago the Sergio Martinez family planted a small vineyard on the Horse Heaven Hills American Viticulture Area (AVA) in a distinct area called Phinny Hill. Phinny Hill is known in the wine industry to have exceptionally unique geological and geographical characteristics that have contributed to some of the best wine in Washington.”
- “Naches Heights Vineyard is perched on the southwest plateau high above the beautiful Naches Valley. This area was formed one million years ago when a lava flow poured in from the Goat Rocks Wilderness area to the west ... Our elevation at NHV – up at 1780 feet – places us as one of the highest elevated vineyards in the state [and] combined with rich volcanic soil creates unique growing conditions for our wine grapes.”

“PPP” – sound like a nice way to spend a few relaxing hours before summer ends? We think so. This is a great opportunity to spend time with other Society members and maybe get reacquainted or meet new ones, all while enjoying and learning about some lighter-style Washington State wines, and the wineries and vineyards that produce them. So, continue to watch for more details in future EVOEs. ♦

Save the Date
Sunday, September 26
Vineyard Series III – Seminar

The Society’s **third vineyard seminar** is now scheduled for **Sunday, September 26**. As with our other seminars – Walla Walla Valley’s Seven Hills Vineyard, February 2007; Yakima Valley’s Boushey Vineyard, March 2008 – one vineyard will be the focal point.

Attendees will have the opportunity to compare and contrast different winemakers’ offerings – from the same varietals and vineyard. They will sample and experience how a winemaker’s skills can determine how different a wine can be even though each begins with the same vineyard and grape varietal!

So mark your calendars and plan on attending the next vineyard seminar in our ongoing series. **More details to follow, including times, location, vineyard and wines, in future EVOEs.** ♦



Tri-Cities Wine Society
Board of Directors

Officers

Ted Davis, President	509-627-2615
Lois McGuire, Vice President	509-396-9739
Sue McCargar, Secretary	509-627-2210
Judy Stewart, Treasurer	509-627-6579

Telephone

Directors

Scott Abernethy	509-783-8801
Dolly Ammann	509-619-1482
Kurt Ammann	509-619-1482
Nancy Beitel	509-942-1252
Mary Alice Binder	509-585-1393
Sandy Birdlebough	509-788-0750
Marieca Davis	509-967-5672
Les Domingos	509-545-6408
Floyd Hodges	509-582-6748
Chuck McCargar	509-627-2210
Gudrun Parker	509-786-4036
Tony Pennella	509-783-9919
Ken Potter	509-460-7727
Brett Simpson	509-628-2017

Note: The Board will hold its elections for 2010/2011 officers at its June 3 meeting. Results will be announced in the July EVOE.

Taste Back: Society Annual Meeting and Syrah Seminar

Ken Kramer
Member, TCWS

Judging by the comment cards received, most who attended the Society's annual meeting and Syrah seminar, Sunday, May 17, Meadow Springs Country Club, considered it a very enjoyable experience. "Elegant setting, wine and food," is an example of comments received. Following are some event highlights and additional comments.

I found the reception wine, The Chook Sparkling Shiraz from Australia, a refreshing break from Champagne and for me it paired so well with the duck liver paté on black peppercorn crackers as it did with the blue cheese medallion with cranberry relish. However, while I found this Shiraz good for my palate, another guest wrote, "Sparkling was too fruity." Interesting to learn how palates differ.

The business meeting was well orchestrated – short, sweet, to the point, and with the addition of door prizes, we had several very pleased attendees! In fact, one attendee wrote, "Wonderful format for an annual meeting – turned what could be boring into an enjoyable event." Regarding the door prizes, another member wrote, "We need to do more door prizes."

As for the Syrahs — representing Old World and New World styles — and the food pairings with the luncheon created by Meadow Springs Executive Chef Jason LaBarge:

- Old World – a general consensus was Washington's Coyote Canyon 2006 Estate Reserve Syrah paired best with the roast barley risotto with wild mushrooms; but as would be expected with palate differences, it wasn't a unanimous vote, and that's OK.
- New World – a majority wrote they preferred the Chilean Montes Alpha Apalta 2007 Syrah; but again, not a unanimous vote.
- Old World vs. New World styles – more attendees wrote they preferred the New World styles, with quite a few noting they especially enjoyed the New World style and beef short ribs pairing (although several also noted they would have enjoyed it even more if the ribs were a little warmer).

Completing the afternoon, we enjoyed a petite espresso chocolate lava cake with a Syrah syrup and a great video presentation* by this year's Wine Festival co-chairman, Dolly Ammann, highlighting last year's Festival and looking ahead to this year's event.

Finally, some general summary comments:

- "Excellent tasting – great pairings"
- "Wines were very interesting, the food was wonderful"
- "Great prep for event – well run"
- "Food – creative pairings – would like recipes"
- "Great place for events"

***Editor's note: Photos and videos from the 2009 Festival were taken by Society members Diane Reed and Bruce Henrikson. ♦**

Tri-Cities Wine Festival

Blaine Hulse
Co-Chairman, TCWS Wine Festival

In past years, the Festival Steering Committee has held a summer picnic to thank Festival volunteers for their hard work. Although attendance was pretty good, we know there were conflicts with summer vacations and certainly last year, the weather was a factor – one of the summer's hottest days!

So, looking to this year, the Committee has decided to make a change, and in doing so, go back to an event we used to hold in conjunction with the Festival – a combined reception for the judges and volunteer recognition. This year, the event is scheduled for **Wednesday evening, November 3**. Although in the early planning stages, we are planning to hold the event at a Steering Committee member's home and have a robust buffet dinner with dessert. Of course, there will be wine to sample! This will be an opportunity for Festival volunteers, along with the Festival Steering Committee and Society Board of Directors to meet the judges, interact with each other, and it is a way for the Board and Steering Committee to recognize and thank the judges for their time in judging our Festival wines and the volunteers for all their time and efforts.

Speaking of volunteers, **yes, we still need volunteers!**

While the days are quickly speeding by toward this year's Festival, there is still time to volunteer. Are you thinking: what can I do? how can I help? how much time is involved? If so, please consider calling me or the Festival volunteer chairman, Marie Pennella. We'll be most happy to talk with you about what we need and how you can help. Yes, there is "work" involved, but there is also "fun," and certainly volunteering is a great way to become more involved and get to know other Society members. So, even if you only have a few hours to give, please consider giving us a call and volunteering. Our contact information follows:

- **E-mail us at tcwinefest@gmail.com**
- **Blaine Hulse, co-chairman, 509-547-4805**
- **Marie Pennella, volunteer chairman, 509-783-9919 ♦**



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

**Save the Dates
November 5 & 6**

Membership Application/Renewal and Event Sign-Up

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

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

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

Wine and Food of Campania - Sunday, June 27, 2010

Members **\$50**
Guests **\$55**
 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 _____

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

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

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

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.

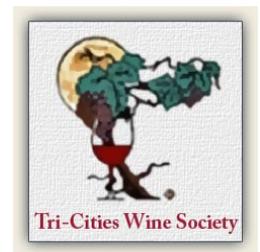
You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

Membership Renewal

Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦



2010 June Wine Events Around The Pacific Northwest

Taste Washington Spokane, June 6, Spokane, WA. Don't miss one of the premier wine events in the Northwest. Put on by the Washington Wine Commission to raise awareness of Washington wines, this is a grand public tasting featuring more than 100 Washington wineries and small bites from 25 Spokane-area restaurants. Location: Davenport Hotel, 10 South Post Street, Spokane. Cost: \$75 per person. Time: 5:00 to 8:30 p.m. Must be 21 years of age. For more information, contact Rob Andersen, 206-326-5756, or go to www.washingtonwine.org. You can purchase tickets at www.brownpapertickets.com.

Washington Wine Country Celebration Events:

For information and reservations for the following fundraising events, call 206-285-0514, e-mail ikling@winecountrywashington.org, or go to www.winecountrycelebration.com.

Winemaker Dinner at Mercer Estates, June 18, Prosser. Meet winemakers from Mercer Estates, Pepper Bridge Winery, and Swiftwater Cellars while enjoying a multi-course authentic Italian meal created by Chef Brad Patterson of Gasperetti's Restaurant. Location: Mercer Estates, 3100 Lee Rd., Prosser. Cost: \$150 per person. Time: 7:00 to 10:00 p.m.

Winemaker Dinner at Col Solare, June 18, Red Mountain. Enjoy fantastic views at the top of Red Mountain along with great wine and food. Dinner features wines from Col Solare, Fidelitas and Hightower Cellars. Meet the winemakers and owners. Chef Mangana from Picazo 7 Seventeen has created a dinner menu

from local products. Location: 50207 Antinori Rd., Red Mountain. Cost: \$150 per person. Time: 7:00 to 10:00 p.m.

Winemaker Dinner at Sheridan Vineyard, June 18, Zillah. Enjoy a rustic but chic dinner in the barn at Sheridan Vineyards. You will meet the Sheridan Vineyards, Darby Winery and Sparkman Cellars owners and winemakers. Dinner is the creation of Chef Bear Ullman of The Marc Restaurant, Marcus Whitman Hotel, Walla Walla. Location: 2890 Gilbert Rd., Zillah. Cost: \$150 per person. Time: 7:00 p.m. to 10:00 p.m.

Winemaker Dinner at Gilbert Cellars, June 18, Yakima. Chef Bobby Moore of the Barking Frog Restaurant has created a dinner inspired by Northwest cuisine and wines of Gilbert Cellars, Naches Heights Vineyards and Owen Roe Winery. Meet the winemakers and owners at this night to remember. Location: 5 N Front St., Yakima. Cost: \$150 per person. Time: 7:00 to 10:00 p.m.

Grand Gala Gone Easy Dinner and Barrel Auction, June 19, Yakima. Enjoy a relaxed evening sipping wines poured by Washington winemakers as Chef Peter Levine of Waterfront Grill in Seattle pairs them with 5 courses of fresh, local cuisine. Dress is wine country casual. Location: DeAtley Estate, 5910 Scenic Drive, Yakima. Cost: \$1,000 per person. Time 5:30 to 11:00 p.m.

12th Annual Kestrel Festival, June 26, Prosser, WA. Don't miss this annual wine and food event featuring amazing birds-of-prey and a chance to get up close to a pair of trained eagles. Buy a chance to win a Mach 1 motorcycle for only \$5 — a fundraiser for Raptor House Rehabilitation Center. For details, call 888-343-2675. ♦

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

EVOE
Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

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

