

June 2011



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

Tri-Cities Wine Society



Saturday, June 11 <i>Wines of Piedmont — Beyond Barolo</i>
Friday, July 22 <i>Explore the Rockpile at Annual Picnic</i>
Saturday, August 13 <i>Red Willow Vineyard — Vines, Wine & Dine</i>

INSIDE THIS EDITION	
Wines of Piedmont — Beyond Barolo	1,3
Explore the Rockpile at Annual Picnic	1,4
President’s Message	2
Weekend Getaway to Lake Chelan	5
Tri-Cities Wine Festival	5
Red Willow Vineyard — Vines, Wine & Dine	6
Sign-Up Coupons	7
Wine Events Around the Pacific Northwest	8

Wines of Piedmont — Beyond Barolo

Dolly Ammann
Member, TCWS Board of Directors

Join us for a fun evening and discover the great wines of Italy’s Piedmont region with Master Sommelier Angelo Tavernaro, Saturday, June 11, 6:00 p.m., the Queensgate Café. There are only a few days left to sign up. So, go to page 9, complete the coupon and mail it right away! You do not want to miss out on this opportunity to enjoy some of Italy’s finest wines and learn about this incredible wine region from an Italian wine expert.



Piedmont is located in the foothills of the Alps in the northwest corner of Italy bordering on France and Switzerland. Here in the shadow of the Alps vines planted in hillside vineyards have just the right growing conditions to produce high-quality grapes. You will learn about these unique growing conditions and the famous fog or “nebbia” from which the Nebbiolo grape variety gets its name.

To start the festivities, we will begin the evening with a glass of a Cinzano dry sparkling Rosé.

Cinzano is an old Piedmontese firm established in the middle of the 18th century. Pioneers in the production of Italian commercial sparkling wine, today they make a variety of both sweet and dry sparkling wines as well as vermouth. This dry Rosé is made from Pinot Nero (Pinot Noir), Durello, Garganega and Trebbiano grapes.

Explore the Rockpile at Annual Picnic

Judy Stewart
Treasurer, TCWS Board of Directors

The Wine Society’s July event – its annual picnic – should be especially appealing to red wine lovers! Join us **Friday, July 22, 6:00 to 8:30 p.m., Canyon Lakes Clubhouse at The Villas, as we feature red wines from Rockpile AVA vineyards in northern Sonoma County adjacent to Lake Sonoma, Calif.**

Grapes from a “rock pile?” Yes! This AVA is said to be Sonoma County’s most rugged and spectacular appellation. The Native American Pomo tribe called it “Kabe – Chama,” meaning “place with many rocks.” It’s said that when grape vines struggle the result can be really good wine.

Rockpile AVA harvests are characterized by clusters of smaller grapes for more intense fruit. According to the AVA’s brochure, the total acreage is 15,000 with 160 acres



(Continued on page 3)

(Continued on page 4)

June

President's Message

Ted Davis, TCWS President



Wine Facts and Trivia

- The vintage year on a wine bottle isn't necessarily the year the wine was bottled. In the Northern Hemisphere, white wines may not be bottled in the same year the grapes were picked. (Professorshouse.com)
- When the corkscrew was invented – the mid 1800s. (aboutwine.com)
- Plato argued that the minimum age for drinking wine should be 18, and then wine in moderation may be tasted until 31. When a person reaches 40, they may drink as much as they want, to cure the “crabbedness of old age.” (*Wine and Society* – S. Charters, 2006)

Wine Society Donates to Scholarship Fund

The Society's Board of Directors has voted to donate \$1,500 to the Bill Preston Memorial Fund through the Washington Wine Industry Foundation. Bill Preston founded Preston Winery and was instrumental in the early days of the Wine Society and the Society's Tri-Cities Wine Festival. The Society raised \$1,421 at its December fundraising function; the Board agreed to add \$79 from the Society's general operating account to bring the total to \$1,500. The Bill Preston Memorial Fund makes scholarship awards to deserving students studying enology or viticulture in Washington. This is the second year the Society has been able to make a donation.

Board Membership

The Society is looking to increase its number of Board of Directors members. You do not have to be a wine expert, just someone who likes working on a team and is interested in getting more involved with the Society. If you are interested in joining the Board or would like additional information about Board duties, responsibilities and activities prior to making a decision, please contact me at teddavis21@charter.net, or Lois McGuire at lmcguire2b@charter.net.

What's on Our Monthly Schedule

- June 11 – wines of the Piedmont, Queensgate Café, Richland, with featured speaker Master Sommelier Angelo Tavernaro, a native Italian.
- July 22 – wines from California's Rockpile AVA, Canyon Lakes Clubhouse at The Villas.
- August 13 – Red Willow Vineyard tour and much more.

Find more information on these events in this month's EVOE.

Cheers – red wine good for your teeth

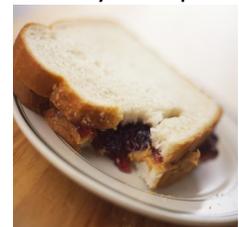
When you drink red wine, did you know it may be good for your teeth? Some researchers claim compounds in red wine can prevent cavities and plaque buildup. The compounds, called polyphenols, block a molecule made by the bacteria streptococcus mutans, which are found in all our mouths. These bacteria break down the sugar we eat and make sticky molecules called glucans, which let bacteria cling to our teeth and damage their surfaces. These bacteria also produce acid that erodes tooth enamel, leading to cavities. The polyphenols in red wine can block the ability of streptococcus mutans to make glucans. So, drink red wine for a healthier mouth. (*Excerpt: Health News MSNBC – A. Chan*)

Unusual Wine Pairings

Classic kid's foods – Master Sommelier Roger Dagorn matches wine with these:

- Goldfish crackers and Riesling – the light taste and strong acidity will balance the salt in the crackers.
- Cheerios and Sake – Sake's almost milky texture and sweet rice flavor complement the whole grain cereal.
- Peanut butter & jelly sandwich and a spicy white – a dry, spicy white wine has a balanced acidity to help wash down the peanut butter.

I have not tried any of these but who knows, the Master Sommelier may be on to something here.



This Month's Quotes

- Wine had such ill effects on Noah's health that it was all he could do to live 950 years. Show me a total abstainer who ever lived that long. (*Will Rogers*)
- A bottle of good wine, like a good act, shines ever in the retrospect. (*Robert Louis Stevenson*) ♦

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 expires:

- Members who receive the newsletter by mail can find their renewal date 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. ♦

(Continued from page 1)

Wines of Piedmont – Beyond Barolo

Piedmont is also well known for a wide variety of delicious high-quality cheeses. You will enjoy 3 of them and experience how well they pair with the wines of the region. The famous cheeses we selected are Grana Padano, Fontina and Gorgonzola. Grana Padano is a type of parmesan cheese typically grated and tossed with pasta. However, it is divine when cut into chunks or slices and enjoyed with a glass of wine. “Grana” refers to the grain-like quality of the cheese, and Padano refers to the Po Valley (*Pianura Padana*) where the cheese is made. Fontina is a semi-soft cow’s milk cheese originating in the Italian Alps. Gorgonzola is a blue cheese, also made from cow’s milk.

The **first wine flight** will have 2 high-quality white wines, and we’ll be serving a tomato bruschetta with them. First, a **Batasiolo 2008 Gavi DOCG**. This wine is made from the Cortese grape grown in vineyards around the town of Gavi, where this variety has been cultivated for at least a century. The wine is elegant and crisp, opening up in the glass with flavors of stone fruit, citrus and almonds. It is an exquisite wine that should be served chilled but not too cold. The second wine is a **Tre Donne 2009 Roero Arneis DOCG**. “Tre Donne” means 3 sisters, and in fact the winery is run by 3 sisters. For an interesting snapshot of the winery and the technical data on this fine wine, visit www.tredonne.it.

The **second flight** will be accompanied by a Piedmont pasta dish called “*Agnolotti alla Panna*,” a stuffed pasta in a cream sauce. The flight consists of 2 red wines. First, a **Bruno Giacosa 2009 Dolcetto d’Alba DOC**. Bruno Giacosa is one of the most important winemakers in Piedmont. Wines from this cantina are considered some of the top wines from the region. We are excited to present this Dolcetto at our June event. Dolcetto in Italian means “little sweet thing” referring to the sweetness of the grape variety. However, the wines made from Dolcetto are dry, fruity and easy-drinking wines.

Next is a **Pio Casare 2008 Barbera d’Alba DOC**. Pio Casare is another winery that is highly regarded for its quality wines. The philosophy is to limit quantity to produce the finest quality wines. Barbera, native to Piedmont, is Italy’s second most widely planted red grape variety, and more than half of the vines planted in Piedmont are Barbera. In the cool climate of this region with its intense mineral soils, Barbera achieves its greatest potential. You will taste this when you sample this excellent Barbera.

The **third flight is Nebbiolos**. Italian sausage and peppers will be served with this flight. We will compare 2 wines made from the noble Nebbiolo grape but from different appellations. These are ultra-premium wines known for their aging ability. Nebbiolo is a grape with high levels of tannins and the high acidity necessary for a long life. We will taste a **Travaglini 2005 Gattinara DOCG** and a **Eugenio Bocchino 2005 Barolo DOCG**. Nebbiolo wines typically can taste of tar, roses, cherries, herbs, licorice and truffles.

To end the evening, there will be dessert and coffee.

Join us Saturday, June 11, Queensgate Cafe.

In Vino Veritas! ♦

Italian Wine Classifications

Have you ever asked what does DOC, DOCG, IGT and VdT mean on a bottle of Italian wine? Have you ever wondered why in the past there were expensive Super Tuscan wines with labels stating only *Vino da Tavola*?

In 1963, the Italian Parliament passed legislation to establish a classification system for quality wines. It was patterned after the French AOC regulations and was a system of controlled wine appellation referred to as **Denominazione di Origine Controllata** (DOC). After this, the Italian wine industry hastily set about writing specific production codes for Italy’s wines. This was a huge task as Italy, the largest wine producer in the world, had more types of wine and grape varieties than any other country. The regulations were based on traditional practices and were very specific and detailed. Many producers in the Italian wine industry were unhappy with the DOC regulations, some because they were too specific and others because they were not specific enough. A number of producers were making expensive quality wines that did not comply with the codes and were marketed as *Vino de Tavola*. To correct the confusion in the market place, a major change to the law was passed in 1992 that was successful in bringing most of these quality wines into the official classification system.

DOCG — is the highest classification reserved for Italy’s elite wines. Regulations are stricter and all wines must be submitted to a government tasting panel for approval before they are bottled. Wine quality is guaranteed.

DOC — indicates that a wine is from a specific production area and made in accordance with precise specifications.

IGT — indicates that a wine is typical for the area. It offers the vintner flexibility. Many of the old Super Tuscan wines fall in this category today.

VdT — are everyday drinking wines with no specifications of any kind. ♦

Wines of Piedmont – Beyond Barolo

Chairmen: Kurt & Dolly Ammann

Date:	Saturday, June 11
Time:	6:00 to 9:00 p.m.
Location:	Queensgate Café 1950 Keene Road, Richland
Price:	Members \$50; guests \$55
Limit:	60
Type:	Educational
Bring:	2 wine glasses
Cutoff date:	Monday, June 6
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Monday, June 6 . ♦

(Continued from page 1)

Explore the Rockpile at Annual Picnic

planted in vineyards. The average temperatures are 10 to 15 degrees cooler than the Dry Creek Valley to the south. The average rainfall varies from 50 to 73 inches. There are constant breezes of 3 to 5 mph with the onshore flow feeding the area with sustained wind gusts of 10 to 15 mph. The soil composition is generally loam to clay loam with a red-brown color due to the higher oxidation – and, the soil is only 12 to 14 inches deep in the best of the viticulture’s locations!

My husband Ray and I were introduced to some of these remarkable wines a few years ago, and then we started seeking out wineries that made wines from this AVA. We have personally been very impressed with the quality and full body of Rockpile wines, and now want to share some of them with Society members. So, we arranged to seek out, taste and purchase several Rockpile wines on our way home from California earlier this year.

Our “mission and objective” was to obtain 5 different varietals and a red blend. With no actual tasting rooms in the Rockpile AVA itself, we had to find wineries making wines from these grapes.

Santa Rosa wineries were our first stop. At **Carol Shelton Wines**, we purchased a **2007 Rockpile Reserve Petite Sirah**. Next, at **Paradise Ridge Winery**, we selected the **2007 Paradise Ridge The Convict Zinfandel**. This wine is called “The Convict” because prisoners built the road into the Rockpile area. From there we went to **St. Francis Winery & Vineyards** where our selection was the **2008 Rockpile Red Bordeaux Blend**. Interestingly, because of the 2008 fires in northern California, many wines from vineyards there will have a smoky taste. This wine does have a smoky flavor, but it was not objectionable and really added an interesting touch to the wine’s taste.

Heading north, we visited **Mauritson Family Winery** in Healdsburg. The Mauritson family is very proud of its long-time presence in the Rockpile AVA, which became more challenging after they lost a good portion of their acreage when the dam on Lake Sonoma was completed and the reservoir filled in the 1960s. Here we selected the **2008 Rockpile Malbec**, and again, a wine with an interesting smoky flavor.

Then, on to **Stryker Sonoma Winery** in Geyserville where we found such an amazing array of Rockpile wines that we selected 2 to complete our mission and objective – the **2006 Stryker Sonoma Petit Verdot** and the **2006 Stryker Rockpile Merlot**.

So, with our wine purchasing “m and o” complete, Ray and I now hope that all who attend the Society’s annual picnic will enjoy these wines as much as we did when we selected them. And

since a picnic must have food, there will be pulled-pork sandwiches, a variety of salads, and of course, dessert! Also, no specific wine and food pairings – **guests will make their own decisions on the order and pairing of the wines.**

Finally, some directions to the Canyon Lakes Clubhouse at The Villas:

From Hwy 395, south Kennewick, turn east on Hildebrand Ave. (Note: The last stoplight on Hwy 395 from Kennewick heading south; the first stoplight off I-82 from Exit 113 heading north.) Continue on Hildebrand through the traffic circle and to the bottom of the hill, W. Canyon Lakes Drive. Turn right and then the first left, W. 36th Ave. (about 100 yards). Go through the gates into The Villas and proceed straight to the clubhouse, which will be on the right. Parking is limited but street parking is OK – just don’t block residents’ driveways. ♦

Explore the Rockpile at Annual Picnic

Chairmen: Judy Stewart & Sue McCargar

Date:	Friday, July 22
Time:	6:00 to 8:30 p.m.
Location:	Canyon Lakes Clubhouse at The Villas 3701 West 36th Street, Kennewick
Price:	Members \$25; guests \$30
Limit:	48
Type:	Educational; annual picnic; casual
Bring:	One wine glass
Cutoff date:	Monday, July 18
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Monday, July 18. ♦



Taste Back: Weekend Getaway to Lake Chelan

Scott Abernethy
Member, TCWS Board of Directors

Despite clouds, cool weather and light rain, 23 of us left the Tri-Cities early Saturday, May 14, anticipating 2 days of wine tasting under sunny skies with beautiful panoramic views of Lake Chelan and the surrounding countryside. After the 150-mile drive, we quickly realized our emphasis would be wining and dining only! So, some trip highlights:

- Karma Vineyards – charming and “bubbly” owner Julie Pittsinger provided an informative presentation in the winery’s wine cave on the Méthode Champenoise. Lunch in the cave and a discount on wine purchases provided many “the perfect trip kickoff.”
- A visit to several smaller wineries, such as Hard Row to Hoe Vineyards, Nefarious Cellars, Lake Chelan Winery and a new winery, Chelan Ridge Winery. Some feedback, “Really top-notch wines, views and the owners/winemakers were so obviously enjoying their work that it was infectious.”
- Benson Vineyards Estate Winery – great wine tasting, a beautiful tasting room, plus a brief moment to see the surrounding snow-capped mountains! Definitely on the “revisit” list for many!
- Tsillan Cellars – no vineyard tour due to heavy down-pour, but owner Bob Jankelson provided us an open tasting in his expansive Tuscan-style tasting room and a complimentary wine while we dined on the 50-plus-item buffet for his members’ release party. Great food, wine and live music – a great ending to the day!
- Sunday – brunch and wine tasting at Vin du Lac Winery. A summary comment, “The brunch was truly memorable; the French-press coffee ended a sublime meal, wine tasting and setting.”
- En route home – two stops, Saint Laurent Winery and Jones of Washington. For many, Jones was the trip highlight with a well-managed tasting room, and reasonably priced and phenomenal wines! A comment, “Jones is a place we will definitely visit again.”

So, our group concluded traveling by car ended up providing more opportunities than the originally planned bus trip. Also, the wineries seemed very happy to see us and show us a great time!

A final thought – while sunshine and perfect weather would have enhanced the experience, great wine, food and friends overcame even the worst weather! ♦



Tri-Cities Wine Festival

Dolly Ammann
Member, TCWS Board of Directors

In last month’s EVOE, Society President Ted Davis wrote about recent state legislative changes that are important to the success and continuation of the Tri-Cities Wine Festival. The issues addressed and solved by the new legislation will allow us to continue in operation for the foreseeable future.

This will be the 33rd year the Festival will serve our community and help promote our Northwest wine industry. The Festival Steering Committee is looking forward to another great year, and we hope to see all of you at the Festival this year, again at the Three Rivers Convention Center.

I would like to ask that as you visit winery tasting rooms and attend events at wineries to remind folks to attend the Festival. We sent correspondence to all the wineries that participated last year advising them of the new changes in the law. We want to ensure they all return again this year. If anyone you talk to about the Festival is unaware of the changes, please have them contact me or Ted Davis with any questions they may have. Your help in promoting the Festival will be very much appreciated.

The Festival Steering Committee is in high gear with much to accomplish between now and Festival time. Our Festival artist Yu-Heng Dade just completed the poster below. I think she has done a fabulous job again this year! We are certainly fortunate to have her on our team. ♦

2011 Festival Artwork by Artist Yu-Heng Dade

Tri-Cities
Wine Festival
November 4 & 5
Three Rivers
Convention Center
Kennewick, Washington
For details: <http://www.tcwinefest.com>

33rd
Annual

Judged Wine Competition
Seminar
Gala Wine Tasting
Food
Silent Auction

Red Willow Vineyard – Vines, Wine & Dine

Gudrun Parker

Member, TCWS Board of Directors

Have you marked your calendars and reserved **Saturday, August 13**, for the Society's outing to **Red Willow Vineyard**? This **bus trip** to the western edge of the Yakima Valley promises to be very special indeed! As noted in last month's *EVOE*, those joining us will enjoy dinner at the vineyard's Chapel Hill Pavilion and watch the sun set behind Mt. Adams. Also, almost all the Syrah now grown in Washington can trace its roots back to Red Willow Vineyard, and the work of Mike Sauer, Dr. Walter Clore and David Lake.



Speaking of Syrah, many of you read *Wine Spectator* and know the magazine's editors compile a list of the top 100 wines in the world. Red Willow Vineyard can boast it provided the grapes for the Owen Roe Winery Syrah that *Wine Spectator* rated 23rd in the world in 2010 and that tied with the highest score ever given to a Washington State red wine by the magazine. Further, *Seattle Magazine* had the Syrah as its Best of 2010.

Owen Roe Winery also uses grapes from the Red Willow 1973 Block of Cabernet Sauvignon for its Cab. This wine garners much attention, and at \$75 per bottle, can sell out in one day, according to David O'Reilly from Owen Roe Winery.

So, for our August event, David has offered to share some of the winery's Red Willow Vineyard Syrah and Cab! More details about the wines in upcoming *EVOEs*; but, is your mouth watering? There is more ...

Wineglass Cellars also uses grapes from Red Willow Vineyard for some of its wines! At our event, we'll be tasting the **2007 Syrah and 2007 Cabernet Sauvignon, both from "Les Vignes de Marcoux."** Interestingly, the Cab is a "field blend of Cabernet Sauvignon, Cabernet Franc, Malbec and Carménère, which were co-fermented into a single wine." We'll be able to visit the vineyard site and taste the results in the bottle!

Because of the vineyard's location, this event is being planned as a **bus trip** and thus requires early reservations to ensure the transportation. Therefore, **the reservation deadline is Monday, July 11**. Additional logistics and our menu are being finalized; watch for those and other updates in the July and August *EVOEs*. Meanwhile, ensure you make your reservation as soon as possible to ensure a seat on the bus. I'm sure you'll be glad you did. ♦



Red Willow Vineyard—Vines, Wine & Dine

Chairmen: Gudrun Parker, Nancy Beitel

Date: Saturday, August 11
Time: TBD (Late afternoon/early evening)
Location: Red Willow Vineyard
Price: Members \$45; guests \$50
Limit: 43
Type: Educational; bus trip
Bring: TBD
Cutoff date: **Monday, July 11**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, July 11**. ♦

Save the Date for a Viognier Tasting

Time to mark your calendars for the Society's first fall event – **Viognier tasting, Saturday, September 10, Alexandria Nicole Cellars!** Did you know this winery is one of Washington's foremost Viognier producers?

So, come ready to learn about the wine British wine critic Jancis Robinson calls, "the hedonist's white grape variety!" Our friends at Alexandria Nicole Cellars are looking forward to hosting us and featuring the hospitality for which they are justly famous. Currently, we are planning a late morning/early afternoon get together. More to come ... ♦

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. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 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*)
 U.S. mail
 Both E-mail and U.S. mail

REMINDER: New dues rates were effective May 1.

Wines of Piedmont: Beyond Barolo – Saturday, June 11, 2011

Members **\$50**
Guests **\$55**
 Number of members attending _____
 Number of guests attending _____
 Limit: 60
 Would like to help at the event

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

Explore the Rockpile – Friday, July 22, 2011

Members **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 48
 Would like to help at the event

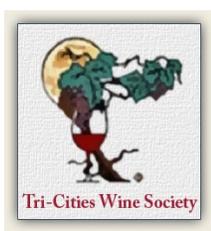
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Red Willow Vineyard–Vines, Wine & Dine – Saturday, August 13, 2011

Members **\$45**
Guests **\$50**
 Number of members attending _____
 Number of guests attending _____
 Limit : 43
 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



Tri-Cities Wine Society
Dedicated to Educating its
Members about Wine

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.

2011 June Wine Events Around The Pacific Northwest

9th Annual Leavenworth Wine Walk, June 4, Leavenworth, WA. Experience downtown Leavenworth and 60 different wines from local wineries while you enjoy live music in the Gazebo. Price includes a wine glass, tastings, passport with prizes and discount coupons. Cost: \$30 per person, \$50 per couple. Tickets at the Leavenworth Visitors Center, 940 Hwy 2, or at the Gazebo on event day. For details: call the Leavenworth Chamber of Commerce, 509-548-5807, e-mail info@leavenworth.org or go to <http://www.visitwashingtonfarms.com>.

Icicle Ridge Winery – Wine Hike, June 4, 11, 18 & 25, Peshastin, WA. Take a walking tour of the hillside trails behind the log home winery. Hike leads to a mountain top lunch for wine tasting. Cost: \$40 per person (includes lunch and wine.) Location: 8977 North Road, Peshastin. For more information: call Icicle Ridge Winery, 509-548-7019, e-mail info@icicleridgewinery.com or go to <http://www.icicleridgewinery.com>.

Wine 101: French Cheeses at Milbrandt Vineyards, June 9, Prosser, WA. Take a cheese-inspired culinary stroll with us through the French countryside. We'll learn about, and sample, from several important cheese-producing regions. Featuring Milbrandt wines perfectly paired with each course! Cost: \$30/person (\$25 for club members).

Location: Milbrandt Vineyards. Time: 6:00 p.m. For more information and reservations: call Bonnie Copeland, 509-788-0030, e-mail info@milbrandtvineyards.com or go to <http://www.milbrandtvineyards.com>.

McKinley Springs BBQ Showdown & Benefit, June 11, Prosser, WA. Ticket includes a wine glass, the best Northwest BBQ and an opportunity to thank our troops through Operation BBQ. Listen to music and enjoy the beauty of the McKinley Springs Winery and vineyards. No pets please. Cost: \$30 per person before June 1; \$50 after this date. Tickets are limited. Location: 1201 Alderdale Rd. Time: 11:00 a.m. Bring: umbrellas, chairs or blankets; shade is limited. For more information: contact Sandy Rowell, 509-894-4528, e-mail sandy@mckinleysprings.com or go to <http://www.mckinleysprings.com>.

Chateau Champoux's Lemberger/Lamburger BBQ, June 18, Alderdale, WA. Take a drive to Horse Heaven Hills to taste Lemberger wines from Champoux Vineyard, lamburger BBQ (chicken available) by Castle Catering, music by the Tri-City Big Band and gift-basket drawings. Cost: \$50 per person or \$90 per couple. Location: 524 Alderdale Rd., south of Prosser. For more information: call Judy Champoux, 509-894-5005, e-mail jchampoux@pocketinet.com or go to <http://www.chateauchampoux.com>. ♦

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

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

EVOE

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

