



COMING EVENTS

Sunday, June 29
Noble Nebbiolo Tasting

Sunday, July 13
Progressive Wine Dinner

Saturday, August 23
Upland Vineyard Tour

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Noble Nebbiolo Tasting

Dolly Ammann

TCWS Board of Directors, Event Chair

This event is Sold Out, but we are creating a waiting list in case there are any cancellations for this seminar.

The event features the Italian Nebbiolo grape variety that makes wines referred to as "The King of Wines and the Wine of Kings." It includes a vineyard tour, seminar and a comparative tasting of Nebbiolo wines, and will be at the **breathhtakingly beautiful Terra Blanca Winery & Estate Vineyard**. Keith Pilgrim, Terra Blanca's owner and winemaker will be our host, tour guide and speaker.

The program starts with a refreshing glass of white wine before going out to the vineyard's Italian varietal section to **see Nebbiolo grapes on the vine**. Keith will discuss clonal selection and other viticultural issues involved in successfully growing this challenging grape varietal. I strongly suggest wearing **comfortable walking shoes and sunglasses**.

After our vineyard tour, we head back to the winery for a short seminar and seated wine tasting. Keith will have some very interesting information on Nebbiolo and will discuss the possible future of Nebbiolo wines in Washington State.

After that, we will begin the tasting. We have selected **an interesting variety of Nebbiolo wines to sample from different northern Italian appellations**. These include: 2008 Bruna Grimaldi "Bardarina" Barolo DOCG (*Wine Spectator*, 94 pts.); 2009 Produttori del Barbaresco Barbaresco DOCG (*Wine Spectator*, 93 pts.); 2010 Marco Porello Nebbiolo d'Alba DOC; 1998 Travigini Gattinara DOCG; 2009 Mamete Provostini Sassella Vatelina DOCG; and, a Nebbiolo blend, the 2001 La Meridiana "Rivaia"

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Progressive Wine Dinner

Tony Pennella

TCWS Board of Directors, Event Co-Chairman

The Society's July event, a "progressive dinner and wine tasting," is just around the corner, so I hope you have marked your calendar and are planning to attend. It will be **Sunday, July 13, beginning at 5:00 p.m. at Prosser's wonderful Vintner's Village**. To my knowledge, this will be **the first time** the Society has done a progressive wine dinner – or at least has not had one in a very long time – so we are really excited to offer you the opportunity to participate in this event.

As I wrote last month, we will begin our evening in the Wine Makers Loft, where Apex Cellars, Coyote Canyon Winery and Martinez & Martinez will each serve a delicious Italian-style appetizer with one of their special wines. Apex Cellars will pair its appetizer with its 2008 Alder Ridge Sangiovese – a "bright and juicy wine with a



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June

President's Message

Ted Davis, TCWS President



Wine Quotations for June

- The wines that one best remembers are not necessarily the finest that one has ever tasted, and the highest quality may fail to delight so much as some far more humble beverage drunk in more favorable surroundings. (H. Warner Allen, 1881-1968)
- Let your boat of life be light, packed with only what you need – a homely home and simple pleasures, one or two friends, worth the name, someone to love and someone to love you, a cat, a dog, and a pipe or two, enough to eat and enough to wear, and a little more than enough to drink: for thirst is a dangerous thing. (Jerome K. Jerome, *Three Men in a Boat*)

Society Annual Meeting – Summary

On behalf of the Society's Board of Directors, I am pleased to report the Society is in outstanding shape. Our membership stands at about 225. We reported a profit from both the Society's monthly events, many of which were sold out, and the 35th Annual Tri-Cities Wine Festival – a fantastic success with more than 1,000 attendees. Because of this, the Board approved donating \$3,000 to WSU to fund 3, \$1,000 scholarships to students in the enology and/or viticulture programs. Scholarship funds come from the Wine Festival's silent auction, events such as the December fundraiser held at the Allied Arts Center, and the Society's general funds.

Unfortunately, the Society has had 3 Board resignations this year for various reasons: Mary Binder; Gudrun Parker; and Ed Schwier. Our departing members, with their considerable talents and guidance for our governance, will be missed. But the good news – the membership voted in 5 new Board members. We welcome to the Board: Jim Hartley; Kerry Lawrence; Randy Schreiner; and, Pat Sime. We welcome back to the Board, Dominique Vetrano. Other current Board members, Scott Abernethy, Dolly Ammann, Nancy Beitel, Chuck McCargar and Kathleen McMullen, were re-elected for another 2-year term. These newly elected and re-elected members, plus the members elected last year, provide a strong and diverse leadership team to manage the Society's business. Officer elections and committee assignments will be made at upcoming Board meetings and announced in future EVOEs. Also, a handout with this reference information will be available at upcoming monthly events.

Investing in Wines – Be Careful

Investing in wines has become more popular in the past few years, and has attracted skilled counterfeiters. They are reusing old bottles, and reapplying labels and corks. Things to look for, according to Christie's auction house – does the capsule (foil sleeve atop the bottle) match the label? Using a light and magnifying glass, look at the cork – does it have a hole in it or grooves in the sides from a 2-sided pronged opener? Some counterfeiters will even take an original cork, sand the sides and re-ink it. Next, check the label for spelling errors vs. a photo of a "certified" bottle. Look at the bottle. It should have been stored on its side so there should be a "settlement" line. Reputable auction houses use a device known as Coravin™ Wine Access Technology that sticks a thin needle into the wine to ensure what is labeled as an old Bordeaux, for example, is not a recent Chilean Cab or Australian Shiraz. Finally, experts advise if the auction/sale price seems too good, there is reason to question its true value. (Excerpted from *The Wall Street Journal*)

Wine Definitions/Terms

- The Grand Cru Classé: Also known as The Bordeaux Classification of 1855, "spotlights the 61 top châteaux in the Medoc (left bank) region of Bordeaux."
- Fiasco: Primarily used in Italian Chianti, this is a round-bottomed bottle fitted with a straw basket.
- New World Wines: Those coming from Australia, New Zealand, South Africa, South America and the U.S., and focusing on the new science of winemaking and production techniques.
- Young: An immature wine, usually bottled and sold within a year or two of vintage. Wines meant to be drunk "young" are noted for their fresh and crisp flavors. (Source: Ted Davis, personal notes) ♦

Festival Volunteers Needed

The Wine Festival Steering Committee needs volunteers to contact wineries and deliver posters. If you are interested in helping out or have questions about what is needed, contact Mary Binder, 509-585-1391, mary_binder@msn.com, or Ted Davis, 509-627-2615, teddavis21@charter.net. ♦



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Noble Nebbiolo

Monferato DOC. We will also taste a Washington wine and then, the last wine in the tasting – a limited-production Nebbiolo wine from Terra Blanca.

To enhance the tasting, there will be a small snack plate prepared by the winery's Café Orsa's chef, with a slice of fresh mushroom tart enhanced with white truffle oil, some dry salami and a sampling of 3 northern Italian cheeses. This is only a small plate for tasting – not lunch or dinner.

If you would like to after the tasting, you can visit Terra Blanca's tasting room to sample some of Keith's other wines. You might also want to stay for something more to eat or even dinner at Terra Blanca's Café Orsa. The view from the outside terrace is spectacular! ♦

Noble Nebbiolo Tasting

Chair: Dolly Ammann

Date: Sunday, June 29
Time: 2:00 to 4:00 p.m.
Location: Terra Blanca Winery & Estate Vineyard
 34715 Demoss Road,
 Benton City
Price: Members: \$30; guests, \$35
Limit: 35
Type: Educational seminar & tasting
Wear: Walking shoes & sunglasses
Cutoff date: Tuesday, June 24
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, June 24**. ♦



Tour of Uplands Estates Vineyard Snipes Mountain AVA

Nancy Beitel, Mary Peters

TCWS Board of Directors, Event Co-chairs

Have you climbed Badger Mountain to enjoy the view? Like a view but not up to climbing? Then, how about a ride to the top of Snipes Mountain, **Saturday, August 23**, to enjoy that view AND learn about one of Washington's newest AVAs, with some of the oldest vines in the state, all while leaving the driving to someone else? Once on the mountain, Todd Newhouse, owner of Upland Estates vineyard and winery, will speak with us about his vineyard, and allow us to taste some grapes and wine.

After the mountain tour, we will ride around its base to see the extent of the area on our way to DavenLore Winery. Here we will sample wines made from Upland Estates grapes, and enjoy lunch and more of the fabulous view of Snipes Mountain. So, while we continue to finalize the "leaving-the-driving-to-us" transportation and other details, you can mark your calendars! ♦



Todd Newhouse, owner of Upland Estates, in his vineyard on Snipes Mountain standing beside one of the oldest vines in Washington State.

Welcome New Members

**Marjorie Casper
 Gayle & Paine Garvie
 Teri & Jeff Barker**



Taste Back: Annual Meeting and Washington Rising Stars

Mary Binder

TCWS Communication Liaison

Society President Ted Davis **kept his promise** – the annual business meeting was short! AND, he continued this theme with his short meeting recap in his President's Message, page 2, this *EVOE*. Short was good Sunday afternoon, May 18, as members and guests were ready to taste wine, meet winemakers and owners, and have some appetizers ... after all, it was dinner time.

Thinking about those appetizers, they went quite quickly, as many members noted on their comment cards! The event planners and Program Committee are still puzzling over this to figure out why. So, good to have the feedback on those cards – it does help in planning future events.

But on the other hand, there was plenty of wine! Overwhelmingly, there was very positive feedback about the mini-wine festival format, the variety of wines and the introduction to newer wineries in the area. "Great concept! Hope you can do this for next year's annual meeting," was a common theme.

And now as promised – the announcement for the "people's choice" award for the favorite wine at the event. The award goes to the Frichette Winery Red Blend! Very close behind was the Mackey Vineyards 2010 Right Bank. Also receiving a number of votes – the Prosser Vineyard & Winery Bill's Red Blend and the Purple Star 2013 Riesling, followed by the Palencia Wines 2013 Ancient Lakes Albariño, the Plumb Cellars 2007 Damn Straight and the Robison Ranch Cellars 2010 Syrah.

Camaraderie ... another theme noted on the comment cards. Many attendees enjoyed the relaxing social time. This was great to read as there were several new members, first-time attendees and guests! "Wonderful – our first event," wrote one member.

So, what will the May 2015 annual meeting and event bring? Watch for details in future *EVOEs*, on the Society's webpage and other announcements. Cheers! ♦



Floyd Hodges, event co-chair, and Dolly Ammann tasting wine with Tom O'Neil of Thomas O'Neil Cellars.

Progressive Wine Dinner

Co-Chairmen: Tony Pennella & Scott Abernethy

Date: Sunday, July 13
Time: 5:00 to 7:30 p.m.
Location: Prosser Vintner's Village
100 Merlot Drive, Prosser
Price: Members: \$55; guests, \$60
Limit: 32
Type: Informal dinner and wine tasting
Cutoff Date: Saturday, July 5
Cancellation: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Monday, July 7.** ♦

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Progressive Dinner

ruby red color, and cherry and raspberry aromas." Coyote Canyon will pair its appetizer with its Barbera-based Life is Rosé, a multiple gold medal-winning wine, and its 2012 Primitivo. This is a special wine – the winery's last vintage, the 2010, was only available in limited quantities and was awarded a double gold from the 2013 Seattle Wine Awards. The Martinez & Martinez appetizer and wines are still to be determined as this *EVOE* was finalized, but from past experience, I believe you'll enjoy the selections.

These tastings will take place in each winery's barrel room where you will be able to move between barrel rooms via the wineries' back doors. And while sipping and eating, enjoy visiting with friends, winemakers and knowledgeable winery staff.

After about an hour, we will move to Willow Crest winery for dinner. In keeping with our Italian theme, dinner will be served family style and begin with Italian-style bread and dipping oil, and a seasonal arugula salad with a house-made Riesling vinaigrette dressing. Next, a light pasta, Caprese-style, with fresh tomatoes, basil and lemon zest with herb oil, followed by a grilled flank steak with an Italian-style sauce or aioli. For this wonderful meal, there will be the winery's 2012 Sauvignon Blanc, crisp and bright, with rich and tropical aromas of pineapple, mango and papaya – a wonderful summer wine; and, the 2011 Rhône XIII blend, a "fresh and vibrant wine that weaves aromas of blackberry and spice with flavors of red plum pomegranate and cassis."

For dessert, we will move to Thurston Wolfe and one of the winery's special dessert wines or Ports.

Then, as an added incentive, all the wineries have graciously offered generous wine discounts the night of the event. Attendance is limited to 32 and I am anticipating an early sell out. So if you don't want to miss out, sign up early! Again, I believe you won't be disappointed. ♦



Join us on
Facebook

Visit the Wine Society Facebook page at
<http://tinyurl.com/kb846n>

It's another great place to find out what's happening!

Event Sign-Up Coupons

Noble Nebbiolo Tasting

Sunday, June 29

Members: \$30

Guests: \$35

Event Limit: 35

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email info

Willing to help at the event



Waiting list only!

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

Progressive Wine Dinner

Sunday, July 13

Members: \$55

Guests: \$60

Event Limit: 32

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Willing to help at the event



Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Ph: 509-783-8801; 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 Scott Abernethy (contact info, left).
- For the latest Society information and EVOEs: www.tricitieswinesociety.com ♦



2014 Membership Application or Renewal

- New** **Renewal**
 Single: \$ 25.00 **Couple: \$ 35.00**

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* _____

TCWS Event Policy

Attendance Confirmation

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

Courtesy

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

Guest Policy

With our banquet permit, events are open only to 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 Washington 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. ♦

Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynewammann@gmail.com

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



Society Annual Picnic with the “W4”

Judy Stewart, Event Co-chair

Picture this – a Mid-Columbia September Sunday afternoon by the Columbia River, a glass of wine in hand, and chatting and relaxing with other Wine Society members. Can it get much better?

Society members Kerry and Kat Lawrence have graciously offered their home at Columbia Point for the Society’s annual picnic **Sunday, September 14**. This year’s theme is “Wines from Washington Women Winemakers,” that is, the “W4.”

So, flip your calendars to September, mark the 14th and watch for more details in future *EVOEs*. ♦