



COMING EVENTS

Sunday, June 25
Sake and Food – A Tasting and Pairing

Saturday, July 15
New Greek Wine Revival

Sunday, August 27
It's Party Time on the River

INSIDE THIS EDITION

Sake and Food – A Tasting and Pairing	1,3
New Greek Wine Revival	1,4
President's Message	2
It's Party Time on the River	3
Taste Back: Annual Meeting	4
Event Registration	5
Society Chefs Cook Off	6

Sake and Food – A Tasting and Pairing

Mary Peters

Member, Board of Directors, Event Chairman

Time to get serious about sake! Yes, the society's sake event is just around the corner – **Sunday, June 25, 3 to 5 p.m., Fat Olives, Richland.**

Sake is an ancient beverage, dating back to the 700s. How is this "rice wine" that is closer to rice beer really made? It has 4 ingredients: rice; water; yeast; and **koji**.

At the **kura** (sake brewery), the process starts with rice milling. West Coast sake brewers, Takara Sake USA, Berkeley, and SakéOne, Forest Grove, Ore., both use rice from the Sacramento Valley, Calif. At least 40 percent is polished away. To note, the lower the percentage, the higher the sake quality. The rice is then cooled, washed and soaked, and then layered into a steamer about 6 inches at a time to allow the steam a path through the rice.

Sake making is very hands on, sensual, as the brewer (**toji**) tastes, smells and feels the rice and liquids during the process. After the steaming, koji mold spores, *aspergillus oryzae* – the only *aspergillus* not toxic to humans – are added to the rice. The coated rice is moved into a cedar-lined koji room where the starch is digested into sugar.

It takes about 24 hours for the rice to become the perfect food for the yeast. Fresh yeast is used for each batch of sake. The yeasts can vary greatly and impart many different flavors and aromas to the sake. Yeast is hand stirred into water in the



(Continued on page 3)

New Greek Wine Revival

Dolly Ammann

Member, Board of Directors, Event Chairman

At our July tasting dinner, we will explore a selection of quality wines from some of Greece's top wine estates.

Mark your calendar for Saturday, July 15, 6:30 p.m., CG Public House, for a wine-tasting dinner featuring a selection of modern-style Greek wines, all rated 90-plus points by Robert Parker's Wine Advocate, Wine and Spirits Magazine and Wine Spectator. The dinner consists of 4 courses paired with 8 fabulous wines.

At this event, you will learn about the history of Greek wine and how the present-day Greek wine renaissance came about. You will enjoy spectacular wines made from some of the most intriguing of Greece's indigenous grape varieties. You will also learn about the grape varieties and how to pronounce their names. This tasting will be a special treat as these wines are not available locally and have been sourced from New York City and California wine vendors.

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

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

The entrée course of traditional Greek moussaka, seared tenderloin with red wine demi-glace, roasted lamb

(Continued on page 4)

June 2017

President's Message

Ted Davis, TCWS President



Annual Meeting

As Tony Pennella wrote in his May event taste-back article, page 4, I was again able to report to members at the annual meeting, May 21, that the society is in excellent shape. Finances are solid, membership grew and we again had several sold-out events this past year. For the program following the meeting, we took a different approach! See Tony's articles for details!

Wine Scores: Good?

The Tri-Cities Wine Festival uses a gold, silver and bronze rating system for wine judging. It is simple and is not as number splitting as others, e.g., the 0-to-100 point system. But, when a wine is awarded 90 points or 91 points, which is better? Is a wine better because someone at *Wine Spectator* or top viticulturist says so? Maybe but maybe not. Here are several ways wine scores can be used to your advantage.

First, use scores only as a guide. If you are new to a region or varietal, scores can give you a starting point until your palate tells you differently. Next, find a critic with a similar palate to yours. If you can, then a positive rating from that critic for a wine you have not tasted might be a wine that works for you. Finally, let your palate be your guide. While scores can be helpful, there is no substitute for your own palate. For example, if you like Rieslings and avoid tannins and oak like the plague, chances are you are not going to like a big Cabernet Sauvignon no matter how many points it gets. You are the judge. It's your money. Everyone's palate is different and no one palate is wrong.

(Excerpted from Stephanie Miskew, Fox News)

June Quotations

- For when the wine is in, the wit is out.
(Thomas Becon, 1512-1567)
- And Noah, he often said to his wife when he sat down to dine, "I don't care where the water goes if it doesn't get into the wine."
(G. K. Chesterton, 1874-1936)
- Wine gives great pleasure; and every pleasure is of itself good. It is good, unless counterbalanced by evil.
(Samuel Johnson, 1709-1784)

Traveling Soon?

Air travel to Europe and Russia is currently the cheapest in a long while. So tourism, including wine- and liquor-tasting, can be a bargain, especially the air fares. Be sure to check the State Department alerts for any local issues. Also, if you happen to go to Russia, be especially careful about drinking. According to world traveler and chef, Anthony Bourdain, regarding Russian drinkers, "They're professionals at this in

Russia, so no matter how many Jell-O-Shots or "Jager" shooters you might have downed at a party, no matter how good a drinker you might think you are, don't forget that the Russians – any Russian – can drink you under the table." *(Excerpted from A Cook's Tour, Anthony Bourdain)*

June Wine Trivia

- If you have friends who hate wine because it has no "grapey" flavor, try Manischewitz. This is a sweet-style Kosher wine from the American Concord grape, the same grape used to make juice and jelly. (www.slate.com)
- Labels were first put on wine bottles in the early 1700s, but it wasn't until the 1860s that suitable glues were developed to have them stick to the bottles.
(John-Bryan Hopkins, www.foodimentary.com)
- Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were lain down for aging, and the bottles slowly changed from short and bulbous to tall and slender.
www.800wine.com/wine-facts ♦



Welcome New Member!

Don Deno

Save the Date



Saturday, November 11, 2017

Interested in helping with this year's wine festival? Volunteers are needed to help in various capacities. If you are interested and/or want to know more, please contact Mary Peters at marylynn888@msn.com or 509-375-7765; or, Dolly Ammann, at carolynnewammann@gmail.com or 509-420-4712. ♦

Society 2017 Coming Events

July	New Greek Wine Revival
August	Member Appreciation Event
September	Wine & Food Pairing with Society Chefs
October	Oktoberfest Event
November	39th Tri-Cities Wine Festival & Volunteer Party
December	Holiday Party: Celebrate the Bubbly

(Continued from page 1)

Sake and Food – A Tasting and Pairing

moto (first tank) along with koji rice and a little steamed rice.

After a few days, the mixture is moved to a larger fermentation tank and allowed to brew for a few weeks. Once the brewer judges that it has reached optimum flavor and alcohol content, the sediment is pressed out and it is pasteurized before aging. Next, after a defined aging period, the sake is pasteurized once more before bottling.

Wine creates alcohol from breaking down sugars naturally occurring in grapes. Beer brewers use malt to convert the starches in barley into sugars, which then turns into alcohol. Sake makers use koji to enable the starches in rice to be fermented, with the help of yeast.

Now, the short story of sake grades:

- ✓ **Futsushu** – 70 percent milling, low grade, usually served warm.
- ✓ **Junmai Ginjo** – 51-60 percent milling, made with special handling but no additives.
- ✓ **Daiginjo** – 50 percent milling or more, sometimes alcohol added; or, **Junmai Daiginjo** – no additives, same 50 percent, or more. These 2 are ultra-premium grade.

Next to consider is the styles of sake.

- ✓ **Genshu** is undiluted or 18-20 percent ABV (alcohol by volume) while most other sakes are diluted to 14-15 percent.
- ✓ **Kimoto** uses traditional methods with much labor done by hand.
- ✓ **Koshu** is aged sake so it is darker with a musty aroma.
- ✓ **Nama** is fresh and not pasteurized so only available at the kura, usually on tap.
- ✓ **Nama Chozo** is nama that has been pasteurized once just before bottling.
- ✓ **Yamahai** sake uses a yeast starter of natural lactic bacteria.
- ✓ **Nigori** is a coarsely pressed sake that retains some rice sediment for a creamy, rich style reminiscent of Hefeweizen beer. Momokawa Pearl is a popular example.

Don't worry about overcrowding your cellar with more bottles. Sake is made to be consumed immediately. It does not need to be aged or cellared. Once opened a bottle will stay fresh when refrigerated about a week. Unopened it can be stored like a wine – cool, dark place – for about a year.

One other thing that you will find important in choosing sake is the **Sake Meter** or the **Sake Meter Value** number (SMV). This varies in range but simply put, the higher the number the sweeter the sake. (Source: SakéOne website)

So just what will we be tasting and pairing? For the sake, we will taste several made by SakéOne and several imports, beginning with a sparkling sake import – **Awa Yuki**.

The first flight will have **Momokawa Diamond** from SakéOne and **Kasumi Tsuru/Kimoto Extra Dry**, an import. These will be paired with a grilled chicken skewer with citrus glaze and mini pork shank with mushroom demi-glaze. You decide which sake pairs well with which food!

The second flight will have **G 50** from SakéOne and **Hakutsura/Sho-Une**, an import. These will be paired with a Caprese salad with balsamic reduction and pesto. Also offered – an herbed goat cheese with honey drizzle and berries served with crackers.

The final flight – **Moonstone Coconut Lemongrass Nigori** from SakéOne. It will be paired with a dry-style cheesecake.

And finally, the answer to last month's question – what do cedar trees and their branches have to do with sake? Sake kuras hang a ball of fresh cedar boughs out front to indicate fresh sake has been made. As the ball turns brown, it indicates the sake has matured. Cedar is also connected to sake making because the koji is added to the rice and mixed on a cedar table in a cedar-lined room. Cedar imparts an aroma and is antimicrobial.

Be adventurous! Treat your palate to a new experience! Come drink sake! ♦

Sake and Food – A Tasting and Pairing

Chairman: Mary Peters

Date: Sunday, June 25
Time: 3:00 to 5:00 p.m.
Location: Fat Olives Restaurant & Catering
255 Williams Blvd., Richland WA 99354
Price: Members, \$43; guests, \$48
Limit: 40
Type: Educational
Bring: Sense of adventure
Cutoff date: **Tuesday, June 20**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, June 20.** ♦

Save the Date

Sunday, August 27

It's Party Time on the River

This is a special event to thank members for supporting the Tri-Cities Wine Society. We will be holding a member appreciation party at the home of 2 of our members who live on the river. Of course, there will be great wines and good food to enjoy! If you are a regular attendee or have never been to one of our events, please come and see what they are all about. Join in the fun and meet other society members. Watch for more details in future EVOEs.

In Vino Veritas!

(Continued from page 1)

New Greek Wine Revival

lollipop, and assorted vegetables is paired with 3 wines made from the red grape Xinomavro. This indigenous grape variety is one of the world's greatest. It is often compared to Nebbiolo and Pinot Noir. However, when you taste it, you will find that it has its own special personality. All the wines are from the Amyndeon Plateau in Macedonia. Kir-Yanni 2011 "Raminista" Xinomavro, produced from selected blocks of old vines, is both powerful and elegant. The Alpha Estate 2012 "Hedgehog Vineyard" Xinomavro Amyndeon is also another beauty. The Alpha Estate 2013 "Axia" Xinomavro/Syrah is a blend of 50-percent Xinomavro and 50-percent Syrah.

The dessert course is a spectacular pairing of roasted pistachio and mascarpone mousse with a dark chocolate raspberry-infused truffles with Driopi 2013 Agiorgitiko Nemea. This is a big, elegant and voluptuous red wine from the Nemea area of the Peloponnese. ♦



New Greek Wine Revival Committee: Dolly & Kurt Ammann

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



Taste Back:

Annual Meeting/Award-Winning Wines

Tony Pennella

Member, Board of Directors, Event Co-Chair

"In the big picture, the society is in excellent shape, including its finances," said Tri-Cities Wine Society President Ted Davis at the society's annual meeting, Sunday, May 21, Horn Rapids Golf Course Clubhouse. President Davis presided over a brief business meeting that included an overview of the "state of the society," and society treasurer and public relations reports. He also shared that the society: had a number of sellout events this past year; increased membership; upgraded its website; and provided 2, \$3,000 scholarships for students in area enology and/or viticulture programs. In looking to the year ahead, society goals will continue to focus on having successful wine events, increasing general and board membership, and continuing to provide scholarships to students in local enology and/or viticulture programs.

Vice President Dolly Ammann conducted the annual election of board members. All board members up for re-election were re-elected, along with the election of 2 new board members. Welcome Tony Sharpe and Pete Tice!

Nancy Beitel, a long-time society member and past board member, received the award for attending the most society events this past year. She will receive a free society membership for this year. Way to go, Nancy!

To taste and enjoy – a selection of silver and gold medal wines from past Tri-Cities Wine Festivals and a selection of delicious appetizers from Chef Amy Davis. Amy, an Oregon Culinary Institute graduate and daughter of Ted and Judith Davis, did an outstanding job. Thank you, Amy!

While enjoying the food and wine, attendees worked, by tables, on a group wine-trivia challenge. This was an educational exercise everyone seemed to enjoy and that left them asking for more wine trivia challenges at future events.

Besides meeting the society's bylaws requirement for an annual meeting, the event program's primary focus was to encourage member volunteerism and participation in the society's monthly events, and to get ideas for future events – all "part of a board experiment." Members looked at the remaining 2017 events, and potential events and ideas for 2018. We received a very enthusiastic response, with many signing up to volunteer and help plan 2017/2018 events, and suggesting ideas for future events. Thank you to all!

In summary it was a productive meeting and a very enjoyable afternoon. Thanks to all the event volunteers, and to all who took the time to participate in our planning survey. Your ideas will help keep our society's events fresh, exciting and educational. ♦

Event Sign-Up Coupon

Sake and Food – A Tasting and Pairing

Sunday, June 25

Members: \$43 Guests: \$48

Event Limit: 40

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

New Greek Wine Revival

Saturday, July 15

Members: \$65 Guests: \$70

Event Limit: 60

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

2017 Membership Application or Renewal

New

Renewal

Single: \$ 25

Couple: \$ 35

Referred by: _____

How would you like to receive the EVOE newsletter?

Email (current Email address requested*)

U.S. mail

Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

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

Tri-Cities Wine Society Event Policy

Attendance Confirmation

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

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

Courtesy

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

Guest Policy

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

Liquor Consumption

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

Minimum Age 21 at All Events

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

Event Refund

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

Membership Reminders

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



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

*Need any info? Have an idea?
Contact us!*

carolynewammann@gmail.com

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



Looking Ahead to September Society Chefs Cook Off

Are you a chef or maybe a “wannabe” chef? If so, the wine society is planning an event to showcase your skills, **Friday, September 15, Richland Community Center.** Event planners are looking for members who would be interested in showing their culinary talents. Each “chef” will pick their dish to showcase and the wine to pair with it. The Society’s board will take care of getting the selected wine. ♦



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