

March 2011



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

Tri-Cities Wine Society



Friday, March 11
Syrah — A “Blind” Tasting

Sunday, April 17
Annual Meeting & Spokane Area Wineries

Saturday & Sunday, May 14-15
Weekend Getaway to Lake Chelan

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Syrah — A “Blind” Tasting

Marieca Davis
Member, TCWS Board of Directors

You know it is going to be a great event when the speaker is excited about it! So, join us at **The Hogue Cellars, Friday, March 11, 6:30 p.m., with a wine glass in hand**, and we will pour you a Wine Festival award-winning Riesling to wet your tasting palate.

Then, find a seat and relax as The Hogue Cellars wine-maker leads you through a “blind” tasting of Syrahs. Using 3 different wines in 2 “flights,” we will explore the various nuances of this varietal and compare the regions where it is grown. Can you determine the origin? Is it Australia or Chile? Washington or California? France or South Africa? Enjoy tableside palate cleansers as you mark your score sheets for the flight.

Next, we will pour the second flight as you visit the buffet table set with Syrah-complementary foods. Think grilled/smoked meats (BBQ ribs), grilled vegetables (eggplant, mushrooms), hearty cheeses (Stilton, hard goat), heavy stews and sauces, and spicy spreads.

Continuing the same format, we will evaluate the second flight of wines. Can you identify the characteristics of Syrah in each wine? Can you match the wines with the literature? What taste and aromatic differences do you detect? What do you like or dislike? You will gain insight on these personal preferences, which can aid future purchase decisions.

And speaking of purchases, The Hogue Cellars has graciously arranged to have the retail sales counter open with **substantial discounts** offered to the evening’s participants! This event, however, is limited and was almost half full at press time. Therefore, hurry and send in your coupon! (**See details box, page 2.**) ♦



Annual Meeting & Spokane Area Wineries

Ken Kramer
Member, TCWS

Is your wine cellar as diversified as your financial profile? Sure, you may have whites and reds of varying types. You may have a good selection of great local wines from Columbia Valley and Yakima Valley wineries, not to mention a few from Walla Walla.

However, if your cellar doesn’t include a variety from at least some of the wineries of Spokane and surrounding areas, OR if you don’t have a cellar and just want to experience a newer up-and-coming wine area, then you need to come and explore our **Wineries of the Greater Spokane Area event, Sunday, April 17, 4:00 to 6:30 p.m., The Country Gentleman, Kennewick, which will immediately follow the Wine Society’s brief annual meeting.** Currently, about a dozen wineries from the Spokane Winery Association will be at The Country Gentleman with some fine examples of their craft.

This budding area has grown significantly in the last 5 – 6 years, and now is home to about 20 wineries, including Coeur d’ Alene Cellars, Arbor Crest Wine Cellars and Barrister Winery. Greg Lipsker, co-owner of Barrister Winery, will introduce the Spokane Winery Association and give a short talk about the association while you enjoy a glass of sparkling wine from Spokane’s Mountain Dome Winery, located northeast of the Spokane Valley.

Next, you will have a chance to sample several wines from the wineries represented. The format for this tasting will be much like a mini wine festival. It will be easy for you to get to know these wineries and their wines. You will



(Continued on page 3)

March

President's Message

Ted Davis, TCWS President

Wine Question of the Month

What does tannin taste like?

Tannin's taste is made up of 2 things – flavor and texture. Tannin's flavor leans toward bitterness; but a bit of bitterness can be pleasant — think of espresso. The texture, or mouth feel, of tannin is complex and depends on things such as the ripeness of grapes. In evaluating mouth feel, winemakers differentiate between good tannin and bad, the first coming from ripe grapes the second from unripe grapes. Put another way, good tannin often feels like fine sandpaper, while bad can be as abrasive and grainy as rough sandpaper. If, say, after drinking a powerful Cab, the feeling in your mouth is puckery and severely astringent, the wine might have been made from under-ripe grapes. (Wine Lovers Calendar – K. MacNeil)

Join the Society's Management Team!

Would you like to become more involved in the Society, or know more about volunteer opportunities, including joining the Board of Directors or helping on one of the standing committees? If so, here is contact information:

- For the Board of Directors, contact **Lois McGuire, 396-9739, or Sue McCargar, 627-2210.** With several Board members retiring this year, we need members to join our team. Call Lois, Sue or me, **627-2615**, and we can provide additional information, including the date, time and location for the next Board meeting if you want to attend and see what it would be like to be a Board member.
- For general information and/or information on our standing committees – communication, finance, festival and program – **contact me at 627-2615.** While the Society can use volunteers in a number of areas, particularly needed are individuals who have experience in, like to do and have time to do administrative-type work.

Food – Friendly

So just what is it that makes a wine “food-friendly?” Recently, blockbuster wines — soft and flat with fruit, oaky, with high-octane alcohol — seem to be earning most of the critical praise and said to be the answer to all situations. But, are they better suited for the dinner table than those receiving scores under 90 points from the “Usual Suspects?” Probably not!

When enjoying wine with food, a wine should be more like a velvet glove, not an iron fist: moderate in its alcohol, elegant in its fruit; and, shaped by the natural fresh-fruit acidity – the subtle flavors that complement what is on the plate.

Why don't we enjoy wine with food more? A pleasurable part of human existence for more than 8,000 years, wine has evolved as a natural companion to food.

If you travel to countries where the per-capita wine consumption is many times that of the U.S., you will observe that “Table Wines” are much preferred over blockbusters, and they are a much better value in most cases. So, try out wines from various wineries, experiment with food and make your own decisions.

Bon appetit! (Excerpted from *The 30 Second Wine Advisor*)

What's on Our Monthly Schedule?

More details are in this EVOE on:

- **A “Blind” Syrah Tasting**, Friday, March 11, The Hogue Cellars
- **Perfect Harmony (Society-sponsored fundraiser for the Mid-Columbia Symphony)**, Saturday, March 19, Meadow Springs Country Club
- **Society Annual Meeting & Spokane Area Wineries**, Sunday, April 17, The Country Gentleman
- **Chelan AVA – An Overnight Bus Trip to Lake Chelan**, May 14-15

This Month's Quotes

- Wine gives great pleasure; and, every pleasure is of itself a good. It is good, unless counterbalanced by evil. (*Samuel Johnson, Boswell's Life of Johnson*)
- If God forbade drinking, would He have made wine so good? (*Cardinal Richelieu*) ◊



Syrah – A “Blind” Tasting

Event Chairmen: Marieca Davis, Les Domingos

Date:	Friday, March 11
Time:	6:30 to 8:30 p.m.
Location:	The Hogue Cellars 2800 Lee Road Wine Country Road, Prosser
Price:	Members, \$25; guests \$30
Limit:	35
Type:	Sit-down tasting seminar
Bring:	I wine glass for entry wine (seminar glasses provided)
Cutoff date:	Monday, March 7
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before, Monday, March 7. ◊

(Continued from page 1)

Annual Meeting & Spokane Area Wineries

have an excellent opportunity to interact with the wineries, sign up for their wine club or mailing list if you choose to do so, and even place orders to be shipped or picked up at a later date. As you get to know these wineries, you will be able to sample a variety of gourmet appetizers and palate cleansers from The Country Gentleman's kitchen. The restaurant is also providing 2 carving stations with beef and pork to help complement the wines.

So, come, get a quick update on the Society's activities this past year and a look ahead, and then enjoy socializing with your friends and fellow members while you learn what these Spokane area winemakers are doing with their grapes. Sip a variety of wines – everything from a sparkling wine to dry reds, white wines and even some dessert wines and Port. Also, look for more details in next month's EVOE, including a list of wineries and their wines. We will also include a list of those great appetizers. Finally, don't forget to invite your friends and neighbors as they may want their wine cellars stocked with a good assortment of these fine wines, too! ◇



Annual Meeting & Spokane Area Wineries

Chairmen: Lois McGuire, Ken Kramer

Date:	Sunday, April 17
Time:	4:00 to 6:30 p.m.
Location:	The Country Gentleman 9221 W. Clearwater Ave., Kennewick
Price:	Members \$40; guests \$45
Limit:	No limit for the annual meeting
Type:	Educational: annual meeting (sit down) Learning about the Spokane Area AVA (stand up)
Bring:	Desire to learn
Cutoff date:	Monday, April 11
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6519, on or before Monday, April 11. ◇

Taste Back:

Open That Bottle Night 12

Ginger Vetrano
Guest



Three cheers for the organizers of the very successful Open that Bottle Night 12 at The Country Gentleman, February 13! I was asked, as a Society nonmember guest, to write up my impressions, and so here goes.

The venue was well-chosen – it was large enough to divide the room into a bar area, wine table area, seating area and mingling area. Name tags, a written menu and a brief description of wines helped acquaint us with people and the wine they brought.

The food was excellent, although the portions were too large for me. The lamb, especially, was done just right for my taste, and very tender. The choice of each course provided a variety, with a gourmet touch to each one.

Although many of the 23 wines were Cabs, these were what inspired the stories. Wines included with the dinner, and the Kir Royal and ice wine, were delightful. I found I liked the same Rosé as Dave Primus, as well as the Maryhill Cab we brought – sometimes wine can be a surprise unless you know that maker and year.

The wines were from many areas – Australia, Canada, Virginia, California and France, as well as several from Washington wineries. Another glass at each place would have helped as we tried and compared different varieties. Prices of the wines proved it doesn't take a fortune to drink well. I liked the idea of limiting the amount of wine at each pour to avoid any problems driving home.

The service was top-notch. Steve Simmons, co-owner of The Country Gentleman along with his wife Shirley, introduced the staff at the end, which I thought was a nice gesture, and one not often seen. The chef and cooks really put on a great spread, and the servers did an excellent job.

To me, the highlight of any evening is the people you meet, both new acquaintances and old friends. While there weren't as many varieties of wine as some people wished, their stories certainly provided variety – so many experiences in that room! They were fascinating to me.

The evening was well spent. We had a good time, learned a few things about wine, ate and drank well, and enjoyed the guests. Thank you. ◇

Membership Reminder

To All Society Members!

Dues Increase Effective May 1
\$35 for couples; \$25 for single memberships.
New memberships and/or renewals
postmarked by April 30 will be honored
at the current rates.

Looking Ahead
Weekend Getaway to Lake Chelan
Saturday & Sunday, May 14-15
Scott Abernethy
Member, TCWS Board of Directors

All the major pieces are in place for a FABULOUS **Weekend Getaway to Lake Chelan**, May 14 and 15. The Lake Chelan AVA is the eleventh recognized AVA in Washington. About 20 wineries are located on the hillsides along the lake's north and south shores. Many of the wineries have bistros, so wine lovers can enjoy fine foods as they sample the wide variety of wines Lake Chelan has to offer. Visit www.cascadevalleywinecountry.com/wineries.cfm and select the "Lake Chelan" location to view the winery descriptions and contact information.

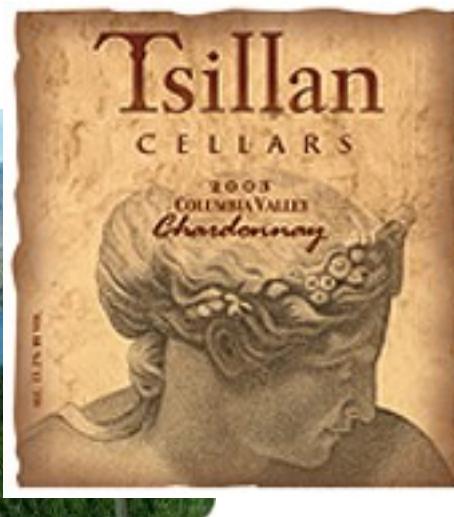
We will meet at 7:00 a.m., Saturday, at the TRAC in Pasco and travel by bus to Lake Chelan. While in transit, guests will be served some tasty treats accompanied by a special liquid surprise! Upon arrival at Lake Chelan, we will tour and taste at several of the top wineries, most with gorgeous views of Lake Chelan, and the vineyards and orchards surrounding it. Wineries we will be visiting have food for purchase; however, **tasting fees and some snacks are included in your event pricing.**

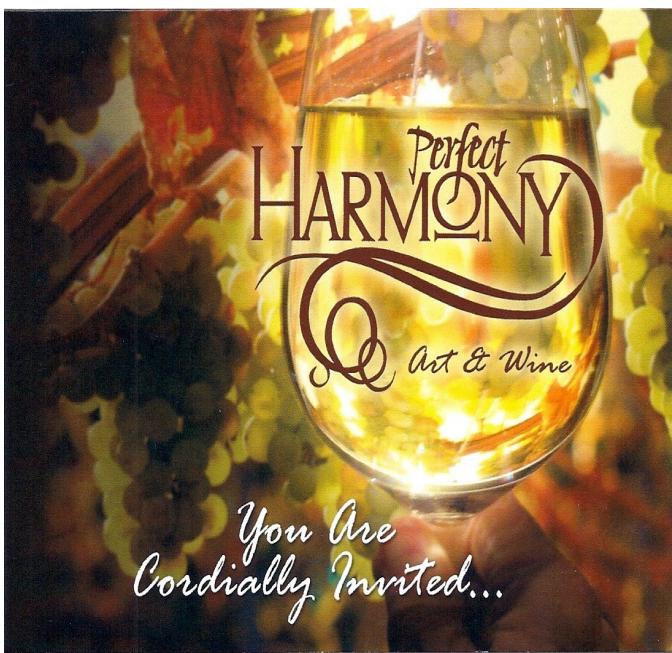
I have reserved a block of rooms at **Grandview on the Lake** for our group. Most of these rooms are "condo style," overlooking Lake Chelan. There are several one-bedroom and two-bedroom suites (with kitchenettes, living rooms, and outdoor patios), and a few non-view economy rooms. I encourage you to check out the hotel's web site, www.grandviewonthelake.com, and make your reservations early! Reservations are on a FIRST COME – FIRST SERVED basis. **NOTE: Your room cost is not included in the event price!** Prices range from \$85 for a non-view room to \$175 for a two-bedroom suite. Splitting a suite with friends could be a wonderful way to reduce your cost while enjoying the companionship of fellow wine lovers. For reservations or questions, call 800-962 8723 and say that you are with the Tri-Cities Wine Society.

I am pleased to announce that we have arranged a remarkable dinner experience for Saturday night. Bob Jankelson, owner of Tsillan Cellars, www.tsillancellars.com, has graciously invited us to join him at his annual wine club dinner party! We will have the opportunity to: tour the vineyards via a wagon, with wine tasting along the way; taste all the wines in the winery's huge Tuscan-style tasting room; and then, partake of a 50-item buffet dinner, with all Tsillan Cellars wines available at tasting-room prices. **The cost of this dinner is included in the event price,** but attendees are responsible for any wine purchases. Arthur Dunn and "The Steamers," <http://lakeboys.com/>, will be playing live music during the evening.

Sunday events are still in the planning stage, but we will be making stops at 2 or 3 wineries on our way back to the Tri-Cities. Stops may include another winery at Lake Chelan, Saint Laurent in Malaga and Jones of Washington's production facility in Mattawa. Details on these stops will be described in next month's EVOE. Expected time to return to the TRAC parking lot is 6:00 p.m.

Remember, you need to sign up and get your room reservations as early as possible! **The event coupon is on page 7, this EVOE.** If you have any questions, feel free to contact me at csabernethy@charter.net, or call me at 509-783-8801. ♦





*You Are
Cordially Invited...*

*Fine Wine and Art Auction Reception
and Gourmet Dinner
March 19, 2011 6:00 P.M.
Meadow Springs Country Club
700 Country Club Road
Richland, Washington*

Clip out the coupon below and mail your reservation to:

Mid-Columbia Symphony
P.O. Box 606
Richland, WA 99352



R.S.V.P.

A portion of your ticket is tax deductible.

Please make _____ reservations
at \$125 per person for:

Name _____

Address _____

City _____

State _____

Zip _____

Phone _____

I am unable to attend, but wish to support the
Mid-Columbia Symphony. Enclosed is my
tax-deductible donation of \$ _____

For more information please call 943-6602

Perfect Harmony – Wine & Art Auction

Dolly Ammann

Member, Perfect Harmony Steering Committee

Member, TCWS Board of Directors

Join us at Meadow Springs Country Club, Saturday, March 19, for an **elegant evening of fine wine, art, music and gourmet dining**. Sponsored by the Tri-Cities Wine Society, Perfect Harmony is **one of the premier wine events in the Tri-Cities**.

The evening begins with an artists' reception. You will meet the artists, browse through the art and silent auctions, all while enjoying a special selection of wine and passed hors d'oeuvres.

Next, you will sit down to an amazing dinner with each course paired with just the right Washington wine. The menu is beautifully presented and includes Gazpacho with Crab Rillettes, Gascony-style Breast of Duckling, Moro Orange Sorbet, "Rhapsody in Beef," Mâche Salad with Moutarde Violette and Zuppa Inglesi alla Napolitana. **My committee pre-tasted the menu with the Meadow Springs chef, and I can guarantee that you are going to love this menu!**

Meadow Springs Country Club is a great venue, well known for excellent food and service. Everything at this event is done with a touch of class — from floor-length tablecloths and glistening Riedel crystal stemware to candle-light and soft music.

The wine auction at the end of dinner adds an element of excitement to the evening. With numerous vertical selections and large-format bottles to bid on, this is the opportunity for you wine enthusiasts to bring home some rare, much-sought-after and difficult-to-find wines.

For reservations, send in the coupon below or contact the Mid-Columbia Symphony at 509-943-6602. This is an event you don't want to miss. It is a fun evening to enjoy great food and wine, and bring home some wonderful pieces of art and some **difficult-to-find, rare wines.** ♦



- Individual Seating \$125
 Table of eight \$1,000

Enclosed is my check for \$ _____
made payable to
Mid-Columbia Symphony.

Please charge \$ _____ to my

Visa Mastercard Other

Account # _____

Expiration Date: _____

Coming in June

Wines of Piedmont – Beyond Barolo

Dolly Ammann
Member, TCWS Board of Directors

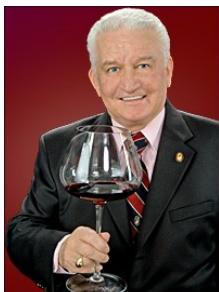
Italy's Piedmont region is in the country's northwest corner bordering France and Switzerland. This region produces some of Italy's most prestigious wines. It is best known for Barolo — the "King of Wines and Wine of Kings" — and Barbaresco. Both wines are made from the noble Nebbiolo grape variety and are famous for their high quality and ability to age. Nebbiolo is a tricky variety to grow, and it grows best here in its homeland.

Beyond Barolo and Barbaresco, Piedmont produces an array of quality wines that are not as well known. At our June event seminar, we will explore and taste some of these high-quality but lesser-known wines. The wines include 2 luscious whites, Arneis and Gavi. Tentatively, the red wines under consideration for the seminar are: Barbera, Dolcetto, Grignolino, Gattinara and of course, a Barolo. No Piedmont tasting would be complete without a Barolo.

Angelo Tavernaro, Master Sommelier and Certified Wine Educator, will be our speaker. Angelo was born and raised on a farm in Northern Italy and was introduced to wine at a very early age. During his long professional career in the wine and food industry, he worked in Italy, France, Germany, England, Bermuda and the United States.

Watch for more information on this seminar in future EVOEs.

In Vino Veritas! ♦



Tri-Cities Wine Festival

Dolly Ammann
Festival Co-chair



This year the Tri-Cities Wine Festival is scheduled for **November 4 and 5 at the Three Rivers Convention Center, Kennewick**. It will be the 33rd year for the Festival. The mission is to support the Northwest wine industry and our local economy by educating the public about wine and providing scholarship money for local college students studying viticulture and enology.

Planning for this important community-service event goes on year-round. The Festival Steering Committee meets monthly throughout the year and then more frequently as the Festival draws closer.

At this time, we are looking for volunteers for a variety of jobs. Working on the Festival is a lot of fun, whether you are on the Steering Committee or helping out with one of the many details that need to be taken care of the night of the event. If you are interested in having some fun and getting involved in the Festival planning, please contact me at 509-619-1482 or e-mail dollyammann@live.com. We need your help to make this year's event another great success. Thanks for volunteering! ♦

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: \$ 20.00

New

Referred by: _____

Couple: \$ 30.00

Renewal

How would you like to receive the EVOE newsletter?

- E-mail (current e-mail address requested*)
- US mail
- Both E-mail and U.S. mail

Note: Dues will increase to \$25/single and \$35/couple effective May 1; more details on page 3.

Name 1 _____
 Name 2 _____
 Address _____

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

Syrah – a “Blind” Tasting – Friday, March 11, 2011

Members \$25

Guests \$30

Number of members attending _____

Number of guests attending _____

Limit : 35

Would like to help at the event

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

Annual Meeting & Spokane Area Wineries – Sunday, April 17, 2011

Members \$40

Guests \$45

Number of members attending _____

Number of guests attending _____

Limit : No limit for the Annual Meeting

Would like to help at the event

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

Weekend Getaway to Lake Chelan – Saturday & Sunday, May 14-15

Members \$100

Guests \$120

Number of members attending _____

Number of guests attending _____

Limit : 40

Would like to help at the event

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

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

**Dedicated to Educating Its Members
About Wine**



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://tricityswinesociety.org/web/> to access the latest EVOE. Download FREE Acrobat Reader [here](#) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

2011 March Wine Events Around The Pacific Northwest

Tagaris Winemaker Dinner, March 13, Richland. Tagaris Winery will feature a 7-course fusion of fresh organic Northwest fare paired with handcrafted wines. Dinner will be served in the Taverna at Tagaris and presented by winemaker Frank Roth, Chef Frank Chullino and other talented members of the culinary and wine-making staff. Location: Tagaris Winery, 844 Tulip Lane, Richland. Time: 4:00 p.m. Cost: \$80 per person. Each guest will receive a commemorative bottle of a special red blend. Seating is limited. Reservations are required. For more information, contact Jeff Spelgatti, 509-628-0020, e-mail jeff@tagariswines.com, or go to www.tagariswines.com.

Taste Washington Education Seattle Seminars & Grand Tasting, March 26 & 27, Seattle. The weekend kicks off Saturday, 10:00 a.m. to 4:00 p.m. with a series of educational seminars, Bell Harbor International Conference Center, featuring renowned wine experts from around the country. These seminars offer the opportunity to expand your knowledge of Washington wines. Lunch is included in the ticket price. Cost: \$45 or \$50 depending on the seminar. Sunday night for the grand tasting more than 200 wineries will be on hand pouring up to 3 of their wines. Try new releases of old favorites, or new varietals from

some of Washington's many brilliant new wineries. Take advantage of the VIP tasting, 2:00 to 4:00 p.m., and indulge in an extra 2 hours of wine and food with limited crowds. Enjoy more access to Washington's top winemakers and chefs. Location: Qwest Field Event Center. Cost: \$75, general admission; \$125 VIP tasting. For event details, visit www.tastewashington.org! More information? Call the Washington State Wine Commission, 206-667-WINE, e-mail info@washingtowine.org, or go to www.tastewashington.org.

Columbia Gorge Wineries' Grand Tasting, March 28, Portland. More than 20 wineries will be coming to Portland for one night to pour wines from the Columbia River Gorge. Come meet with the winemakers and discover the variety of wines from the Columbia Gorge and Columbia Valley AVAs in Washington and Oregon. Location: Urban Studio in the Pearl District, 935 NW Davis Street, Portland. Time: 5:00 to 8:00 p.m. Cost: tickets are \$25 each and include a commemorative wine glass, wine tasting, hors d'oeuvres and a passport for Passport Weekend, April 1 to 3 — a \$15 value. Tickets can be purchased: www.columbiagorgewine.com. For more information, contact the Columbia Gorge Winegrowers Association at 866-413-9463, or e-mail info@columbiagorgewine.com.◆

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

Dolly Ammann
Need any info? Have an idea?
Contact us!

EVOE
Newsletter of the
Tri-Cities Wine Society



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