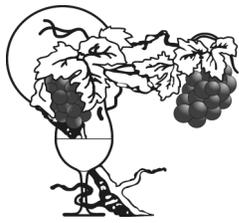


March 2009



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

Tri-Cities Wine Society



Sunday, March 22
Wine Society's Annual Meeting

Saturday, April 18
Viticulture vs. Viniculture

Thursday, May 14
Sommeliers—A Mystery Unfolds

INSIDE THIS EDITION

Wine Society's Annual Meeting	1,5
Viticulture vs. Viniculture	1,3
President's Message	2
Perfect Harmony	3
Wine Festival Update	4
Gamache Vintners — Breaking New Ground	4
Col Solare — A Special Opportunity	5
Tasteback Old Vines — What's the Big Deal	6
Sign-Up Coupons	7
Wine Events Around the Northwest	8

Annual Meeting ~
New Venue, Special Features
Tony and Marie Pennella
Members, TCWS Board of Directors

We are looking forward to a “gold-medal” event for this year’s Tri-Cities Wine Society annual meeting, **Sunday, March 22, 1:00 to 3:30 p.m., Bonefish Grill, Richland.** We have been working with wineries and Bonefish Grill on a great event at an amazing value.

Prepare your palate for some 2008 Tri-Cities Wine Festival “best-of-show” contenders presented with dishes created as a perfect showcase for each wine. And, an afternoon highlight will be our **guest speaker, Greg Lipsker.** Greg is an attorney, winemaker and one of Spokane’s Barrister Winery founders. If you have ever wondered what it takes to start a successful winery, you should find Greg’s presentation very interesting. There will also be a short business meeting during which we will be electing Board of Director members. Please plan to be part of this special event and opportunity to add your input to the Tri-Cities Wine Society’s operations.

In last month’s EVOE, we told you about the gold-medal award winning wines we have selected. Since all the wines were 2008 Wine Festival best-of-show contenders, they are already scarce in the market. The respective wineries have been very supportive of our Wine Society and generous in making the wines available at great prices. Special thanks to Rock Meadow Cellars and Jones of Washington for pulling wine out of their private supply for this event!

We believe Bonefish Grill is going to be a wonderful location for this meal. The Grill’s management has been great to work with and we would like to thank them for their generosity in the use of the restaurant and putting

(Continued on page 5)

Viticulture vs. Viniculture

Lois McGuire

Member, TCWS Board of Directors

Saturday, April 18, 6:30 to 9 p.m., join us at the Tri-City Country Club and explore the difference between wines from Anelare and Gamache Vintners wineries. Same vineyard, same grapes but wines having very different nuances! How does this happen? Both wineries use some of the same vineyards and grape varieties, but oh, such a difference in the wines. What is it that makes them so very different? What are some of the same sensory perceptions and aromas you will find?

Forrest Alexander from Anelare and Mitch Venohr along with Roger Gamache from Gamache Vintners will discuss their respective wines and wineries. They will discuss each

(Continued on page 3)

March Event Details

Annual Meeting ~

New Venue, Special Features

Event Chairmen: Tony and Marie Pennella

Date:	Sunday, March 22
Time:	1:00 to 3:30 p.m.
Location:	Bonefish Grill 133 Gage Blvd., Richland
Price:	Members \$55, guests \$60
Limit:	80 (for the lunch)
Type:	Annual meeting/luncheon
Cutoff date:	Friday, March 13

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579,** on or before Monday, March 16. ♦

March

President's Message

Ted Davis, TCWS President



Wine Factoid

According to the The Wine Institute, the retail value of wine sold in the U.S. is more than \$19 million.

Did You Know

The **Tri-Cities Wine Society** was granted non-profit, 501(c)(3), status May 4, 2007. This means the Society can accept donations for the Wine Festival's silent auction or for other charitable projects and the donations are tax deductible for the donor. We also support other 501(c)(3) organizations such as the Mid-Columbia Symphony and Junior Achievement. In the near future, the Society hopes to donate funds to the Washington Wine Industry Foundation, another 501(c)(3) foundation, to partially fund wine education scholarships to needy students studying viticulture at local institutions.

Upcoming Events

March – Society Annual Meeting, March 22, 1:00 to 3:30 p.m., Bonefish Grill, Richland. New for this year's annual meeting is the venue, Bonefish Grill, and we'll be featuring several gold-medal winning wines from November's 30th Anniversary Tri-Cities Wine Festival! All the selected wines were also contenders for the Festival's best-of-show award and most are now sold out. Plus, rumor has it that chairs Tony and Marie Pennella, working with Lois McGuire and Ken Kramer, will be pouring the 2008 Festival Best of Show – the *Russell Creek 2005 Syrah*! What a lunch this should be with these great wines.

At the short annual meeting, we will elect new Board of Director members. We'll also have a summary of the Society's financial status and information from the Program and Communications committees. If you have an interest in joining the Board or would like more information about being a Board member, please call either Society Vice President Lois McGuire, 509-542-0374, or myself, 509-627-2615. And, while **the meeting is open to all Society members, reservations are needed for the lunch.** For more details, go to page 1.

April – Viticulture vs. Viniculture, Saturday, April 18, 6:30 to 9:00 p.m., Tri-City Country Club, Kennewick. One vineyard, same grape, but very different results. How can this be? The opening wine will be a Gamache Vintners Viognier. This will be followed by a side-by-side wine comparison between wineries Gamache and Anelare red blends, Syrah and Cabernet wines. You will learn how grapes from the same vineyard can produce such different results, depending on a winemaker's efforts and philosophy. See Lois McGuire's article, page 1, for details.

May – Sommelier's Point of View, Thursday, May 14, 6:00 to 8:00 p.m., Anthony's, Richland. Yes, this is a **Thursday evening event!** Ted and Peggy Cress are working with Anthony's Sommelier Eric Zegzula on an educational event that will provide information about the role of a Sommelier. This will be the first time the Society has held an event at Anthony's and it promises to be most interesting. See additional information from Ted, page 3.

Question of the Day – Is a \$100 wine really 10 times better than one at \$10?

Potential Answer – Is a \$1,000 jacket 10 times better than one at \$100? Both keep you warm, yet the more expensive one will probably be better made and the details – styling, cut and craftsmanship – will likely be of higher quality. Wine is very much the same. In numerous and sometimes subtle ways, an expensive wine generally possesses a greater finesse and more complexity. Of course, as with clothing, it's hugely satisfying to find an inexpensive wine that tastes as though it costs 5 or 10 times as much. (Source: Karen MacNeil)

Yet, another reason to come to the 2009 Tri-Cities Wine Festival, Nov. 6-7, and taste wines from various price ranges! So, mark those calendars, if you've not already done so.

And, speaking of the **Wine Festival**, we are considering adding a **second wine seminar** to Saturday's schedule. If you have thoughts on what topic/topics you would like, please e-mail or call Marie Pennella, tcwinefest@gmail.com or 783-9919; Blaine Hulse, bhulse@owt.com or 547-8813; or myself, tdavis@bossig.com or 627-2615. ♦

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. ♦

Save the Date

Sommeliers—A Mystery Unfolds

The Society's monthly event, **Thursday, May 14, 6 to 8 p.m., Anthony's in Richland**, will focus on wine selection from a Sommelier's point of view. Anthony's Sommelier Eric Zegzula will select food and wine pairings to illustrate some considerations a Sommelier must weigh in making wine recommendations for customers and in creating a restaurant's wine list. Look for more details, costs and the reservation coupon in next month's *EVOE*. ♦

(Continued from page 1)

Viticulture vs. Viniculture

of the evening's wines and talk about its nuances – what is it that makes the difference, how does this happen, etc. What a tremendous educational and interesting evening this will be!

Guests will begin the evening's sit-down event with a Gamache Viognier and a complementing appetizer/salad dish. Following that there will be side-by-side comparisons of each winery's red blends, Syrahs and Cabernet Sauvignons. With each comparison, there will be a complementing dish from the Club's Chef Kris Colborn. The final selection of dishes is still being finalized and will be announced in the next *EVOE* newsletter. But, if you have attended previous tastings at the Tri-City Country Club, you know what a fabulous job Chef Kris does with many unusual dishes and pairings that match the wines being tasted. His presentations are a gourmet's delight and you will not be disappointed nor leave hungry!

Again, this exciting event will be at the **Tri-City Country Club, Saturday, April 18, 6:30 to 9:00 p.m. Cost is \$50 for members; \$55 for non-members.** As we are **limited to 60 guests**, suggest making your reservation as soon as possible. A coupon is in this *EVOE*.

We are looking forward to seeing many of you there and exploring with you how what appears the same can be so different in the worlds of viticulture and viniculture. ♦

April Event Details

Viticulture vs. Viniculture

Event Chairman: Lois McGuire

Date:	Saturday, April 18
Time:	6:30 to 9:00 p.m.
Location:	Tri-City Country Club 314 North Underwood, Kennewick
Price:	Members \$50, guests \$55
Limit:	60
Type:	Educational
Cutoff date:	Monday, April 13

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before Monday, April 13. ♦



Step out of the ordinary and into the 9th Annual Perfect Harmony, a fundraiser for the Mid-Columbia Symphony, featuring great wine, gourmet dining and fine art. This night to remember, sponsored by the Tri-Cities Wine Society, will be **Saturday, March 28, at the Meadow Springs Country Club in Richland.**

The evening starts at 6:00 p.m. with an Artist Reception and Silent Auction accompanied by area fine wines and hors d'oeuvres. A number of top local artists, including Linda Andrews (*Glass Art*), John Clement (*Photography*), Tammy Ell (*Jewelry*), Ron Gerton (*Sculpture*), Vicky Gerton (*Fiber Art*), Susan Steinhaus Kimmel (*Painting and Collage*) and Ted Neth (*Sculpture*), will be present with fine examples of their art. The art will be presented in silent-auction format so that you can browse and bid at your leisure. In addition, a wide range of other items will be available during the silent auction.

Following the Artist Reception, you and your guests will enjoy a wonderful five-course gourmet dinner prepared by Meadow Springs Country Club Executive Chef Jason LaBarge. The dinner will feature Washington wines selected to complement each dish to bring out the best in both the food and the wine. A wonderful event in its own right, the dinner alone would be worth the price of admission; however, the evening will be far from over.

This will also be an excellent opportunity to bid on and purchase some rare and difficult-to-obtain wines. The live auction lots will be mostly large format (magnum and larger) and rare bottles of wine from Washington's top wineries. There will be plenty of wonderful items to bid on, including non-wine items such as great vacation and entertainment packages.

The Tri-Cities Wine Society sponsors Perfect Harmony in support of the Mid-Columbia Symphony. It is another 501(c)(3) non-profit organization as is the Society. We believe the Mid-Columbia Symphony is an important community asset and resource well worth supporting. Besides its concerts, the Symphony offers a great outreach program, bringing music to our local schools. We hope you value the Symphony and will join us for this exciting fundraiser. Here is a chance to do something good (improve your Karma?) and have great fun doing it, while taking home some great art or wine that otherwise might not be available.

Purchase your tickets from the Mid-Columbia Symphony administrative office, 716 Jadwin Ave., Richland, or by calling Tricia Vest, 509-943-6602. Additional information is available at www.midcolumbiasymphony.org or 509-943-6602. Tickets are \$125 per person and must be bought in advance. Tickets will NOT be sold at the door. Attendees must be 21 years of age or older. ♦

Looking Ahead

June's event will feature Milbrandt Vineyards as part of the Society's ongoing educational focus on the region's many vineyards and winegrowing areas. Watch for more details in upcoming EVOEs. ♦

31st Anniversary Tri-Cities Wine Festival – Look for Changes

Marie Pennella, Blaine Hulse
Festival Co-Chairs

While **Nov. 6-7, the dates for the 31st Anniversary Tri-Cities Wine Festival**, may seem too far away for some of you to even think about, trust, they are dates the Society's Festival Steering Committee started focusing on immediately after November's 2008 Festival! Some BIG changes are in the works that we are hoping to formally announce next month, but here are a few brief updates:

- The Festival is moving to a new location! We're very excited about the move and close to signing a contract. Stay tuned for the official announcement!
- Our "almost-official" new hosts share our vision to make the Festival the "must-attend" annual regional wine event!
- Besides inviting wineries from Idaho, Oregon and Washington, we're expanding the "northwest wines" definition to include invitations to the approximately 20 Alaska and Montana wineries!
- Expanded culinary options!
- At least one additional seminar!
- More vendors!
- Music!

Yes, we've listened, heard and paid attention to critiques and constructive comments we've been receiving for the past several years – everything from changing the Festival location to expanding its food options. So, we're taking the steps!

However, **with these changes come challenges**, specifically, the need for some additional help and volunteer time, and, in some categories, a committee chairman. No prior Festival experience is needed, just a desire and commitment to help. With an expanded venue, there are many opportunities for all skill levels! So, if you have time, even if just a few hours, **please consider volunteering**. More people contributing time means a few are not strapped to do everything. Please, consider helping us make the Festival **the premier regional wine event**.

If you can help, or have ideas or suggestions, here is contact information:

E-mail: tcwinesfest@gmail.com

Phone: 509-528-4606

Messages/Fax: 509-783-9919

Finally, make sure you've marked your calendars for **Nov. 6-7, the 31st Anniversary Tri-Cities Wine Festival!** ♦

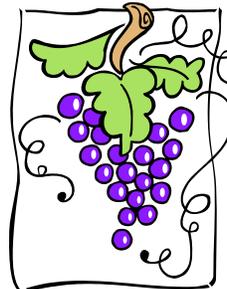
Gamache Vintners – Breaking New Ground

Ted Cress

Member, TCWS Board of Directors

Family owned and operated Gamache Vintners will open a new tasting room in Prosser, near the Milbrandt Vineyards Winery tasting room as phase I of a new facility development. Robert (Bob) Gamache estimates the new tasting room will be open about the first of July. Concrete was being poured as of Valentine's Day, so Bob said he believes the schedule looks pretty solid. Phase II will include the crush and winemaking facilities, which are currently done at Cañon del Sol Winery.

Gamache Vintners is directed by the family team of Roger and Bob Gamache, and their wives Paula and Cris. Charlie Hoppes is their "consulting winemaker," as he prefers to be recognized, and makes the critical winemaking decisions. Mitch Venohr, a recent graduate of the WSU Tri-Cities viticulture and enology program, assists Charlie in the



winemaking chores, and is involved in vineyard operations and managing the tasting room. Also worthy of note, Mitch has a culinary background and prepared a wonderful chipotle-beef pairing with the Gamache Syrah for the recent Red Wine and Chocolate weekend.

Originally from Toppenish, where the Gamache family farmed hops among other crops, Roger and Bob represent the Gamache family's fourth generation in agriculture. In 1982, with a desire to plant apples and grapes, and with the help of Dr. Walter Clore, Roger and Bob selected a site about 40 miles north of Pasco at the east end of the White Bluffs overlooking Basin City. They selected the site for its good heat accumulation during the afternoon and rapid drainage at night – ideal grape-growing conditions. Today they have 185 acres planted there with "11 or 12" varieties of grapes being grown besides 30 acres of peaches and nectarines. The wines clearly show the benefits of optimum growing conditions, and the grapes have been used by high-end producers for many years – contributing, for example, to Chateau Ste. Michelle's Eroica Riesling.

With a couple of exceptions, all Gamache wines are 100% estate and 100% varietal bottlings. The "Boulder Red" is a Cabernet Sauvignon-Malbec-Cabernet Franc-Merlot-Syrah blend, while 50% of the award-winning "Reserve" Cabernet is from the vineyard of cousin Paul Champoux. This Cabernet is wonderfully balanced and a good candidate for anyone's cellar. Other Gamache wines include Viognier, a wonderfully crisp off-dry Riesling, and Merlot, Malbec and Syrah.

Until the new tasting room is open, Gamache will maintain the tasting room at the Dallas Road site. Hours are 10 a.m. to 5 p.m., Fridays, Saturdays and Sundays, or you can call 509-628-8156 to visit by appointment at other times. ♦

(Continued from page 1)

Annual Meeting – New Venue, Special Features

together such a great meal at a very reasonable price. You will experience an incredible array of tasty dishes Chef Mark Schwegel has created specifically to complement each wine. He is very excited to have this opportunity to exercise his creative talents. Also, Bonefish Grill is a generous donor to the Festival Silent Auction.

We will start the afternoon with the Kestrel Vintners Pure Platinum 4th Edition paired with **“Belgian endive filled with fused Borsian cheese laced with fresh fig and light mango chutney”** as we gather and visit before being seated. Then, we’ll have to prepare our taste buds for the Jones of Washington 2006 Estate Sangiovese paired with a beautifully presented, delightful **“seared ahi tuna with Asian garnish drizzled with a rustic sash sauce.”**

In keeping with the creative blending of flavors, we believe guests will be impressed with the surprising match up of the Barrister Winery Rough Justice with a **“lazy Caesar salad”** featuring **crisp romaine lettuce with creamy Caesar, dusted with fried capers and crispy prosciutto.** To showcase the Festival’s best of show, the Russell Creek Winery 2005 Syrah, there will be an elegant **“balsamic-infused, espresso-rubbed ribeye.”** Yes, it is as fabulous as it sounds!

On a menu, an intermezzo is a between-course palate cleanser; but, this time, the chef has matched a **“raspberry sorbet engulfed with mint”** to the Rock Meadows Cellars 2006 Cabernet Franc. And, as a perfect ending, we have **“sweet peach bread cobbler with vanilla ice cream,”** which is a perfect complement to the Tefft Cellars 2007 Black Ice Wine.

So, if you haven’t made your reservations, don’t delay! Since some of our featured wines are sold out at the wineries and others are available only in limited quantities, this is an event you do not want to miss! Mark your calendars for **Sunday, March 22, 1:00 to 3:30 p.m., Bonefish Grill, Richland,** and plan to attend the Wine Society’s annual meeting. **Note: The meeting is open to all Society members but reservations must be made for the lunch.** ♦

Welcome New Members

Jason & Ekaterini Riga Crisp

&

John Gilmore

Ray & Linda Jones

Special Opportunity – Col Solare Winery Tour and Tasting



Society member Ted Cress is organizing a **special opportunity** – a tasting of 2 to 3 wines, vineyard tour and catered lunch at Red Mountain’s **Col Solare** winery, Benton City. Tentative date is a Saturday in latter April. Cost is projected at \$45 per person. Interested? Please contact Ted at: crests@earthlink.net and include the number of persons who would be in your party. More details will be in the April EVOE. ♦

Columbia Basin College – Wine Seminars

The Columbia Basin College offers wine education classes that are open to the general public. These are one-day three-hour seminars taught by Master Sommelier Angelo Tavernaro. Upcoming programs include: March 7 — **New Wine Varieties of Eastern Washington;** and June 16 — **Merlot: a Walk Around the World.** The cost is \$45 per session. Contact Donna Campbell for registration and additional information. Call 509-542-4806 or e-mail dcampbell@columbiabasin.edu. ♦



TASTE Tri-Cities

Ever wonder where to find fine dining in the Tri-Cities? Check out a new Web site — tastetricities.com. The site was created by local “foodies” Becky Ferguson and Cory Wright whose goal is to support locally owned food and beverage establishments. The site has a host of information on the local area. A new free quarterly magazine by the same name is now in the planning process. ♦

Tasteback: Old Vines ~

What's the Big Deal

Chuck and Sue McCargar

Members, TCWS Board of Directors

Are wines from old vines better, different or not? Exploring these questions was the focus of the Jan. 24 tasting at Kennewick's Hilton Garden Inn. To do this involved comparing wines made from very old vines, e.g., 35, 50, or even 90-plus years old, with wines from younger vines.

For the comparisons, there were 3 flights and 3 varietals, each with an old-vine wine and a wine from younger vines, and each paired with an appetizer prepared by the Hilton's Chef Dan Carroll. After enjoying Kestrel's Lady in Red, guests began the tasting and comparing, led by speaker/moderator Flint Nelson, Kestrel's winemaker.

Flight 1 – Washington Cabernet Sauvignon

Kestrel Signature Edition Old Vine Cabernet Sauvignon, Yakima Valley, 2004

Kestrel Cabernet Sauvignon, 2005

Italian sausage stuffed mushrooms

Flight 2 – California Zinfandel

Forchini Zinfandel, Dry Creek Valley, Proprietor's Reserve, 2005

Seghesio Sonoma Zinfandel, 2007

BBQ beef mini-sandwiches

Flight 3 – Australian Shiraz

Glaetzer Bishop Shiraz, Barossa Valley, 2005

Mollydooker Two Left Feet, McLaren Vale, 2007

Steamed pot stickers with plum and ponzu sauces

The 58 attendees provided many comments with virtually everyone enjoying the tasting. Specific feedback included:

- Educational with good wine and food
- Staff was great
- Facility was very nice and a good location, but a bit crowded with 58 people

People liked the side-by-side comparisons, and the variety and worldwide selections. While almost everyone enjoyed the comparisons and most liked the food, a few didn't like the food/wine pairings. Some said the food overpowered the wine. For those who liked the pairings, preferences varied greatly, showing once again **everyone has different tastes and that's OK!** Some favorites were the mushrooms with the Cabernet or Zinfandel, and the pot stickers and ponzu sauce with the Shiraz.

But getting to the event's focus, what did people think of the old-vine wines? In general, participants found the old-vine wines more enjoyable – smoother, more complex, with deeper colors, a better nose and longer finish. The wines from younger vines tended to be fruitier and some said they were more drinkable. By far **the favorite wine** was the **Kestrel Signature Edition Old Vine Cabernet Sauvignon** and the Cabernet pairing showed the greatest distinction between the wines from older and younger wines.

One question asked was where the wines could be purchased. Locally, Yoke's or Albertson's may be able to get them. Otherwise, we suggest wine shops in the greater

Seattle area, in particular, Esquin Wine Merchant's, Seattle, or Pete's Wine Shop, Bellevue. And of course, the Washington and California wines can be purchased directly from the wineries.

Special thanks go to Flint Nelson, and to all the volunteers who helped pour. Flint did a great job talking about the wines and their characteristics, and was very knowledgeable.

Finally, as event planners, we are especially encouraged when we receive comments such as this: *Great event; my first. Hope others will be as good.* This is our goal! ♦



Membership Application/Renewal and Event Sign-Up

- Single: \$ 20.00**
- Couple: \$ 30.00**
- New**
- Renewal**

Referred by: _____

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

Name 1 _____
 Name 2 _____
 Address _____

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

Annual Meeting – New Venue, Special Features - Sunday, Mar. 22, 2009

Members \$55
Guests \$60
 Number of members attending _____
 Number of guests attending _____
 Limit : 80

- Would like to help at the event**

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

Viticulture vs. Viniculture – Saturday, Apr. 18, 2009

Members \$50
Guests \$55
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

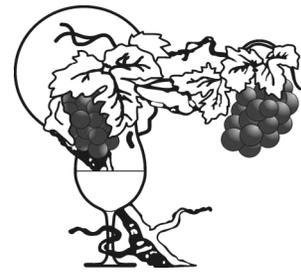
- Would like to help at the event**

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

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 Brett Simpson at membership_tcws@mac.com, or 509-628-2017.
 You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE.



The Tri-Cities Wine Society is a non-profit, 501(c)(3), organization dedicated to educating its members about wine through monthly events in a casual atmosphere. Membership is open to anyone at least 21 years of age.

2009 March Wine Events Around The Pacific Northwest

WSET Intermediate Certificate Course in Wines and Spirits, March 7 & 8 (exam on March 14), Seattle. WSET Certification Courses are recognized as the gold standard in wine education. Students study grape varieties, major wine regions and styles, viticulture and winemaking practices, and appellation regulation systems in addition to learning the WSET's Systematic Approach to Tasting. Location: Wine & Spirit Archive, South Seattle Community College. Hours: 9:00 a.m. to 6:00 p.m. Cost: \$655 (includes all materials and exam fees). Call 503-764-7698, e-mail cheers@wineandspiritsarchive.com or go to www.wineandspiritsarchive.com.

Passport Preview Grand Tasting, March 23, Portland. Here is an opportunity to preview the wines of the Columbia Gorge in one location. More than 20 Gorge wineries will be

pouring samples of more than 75 wines. Admission includes souvenir glass, tasting, hors d'oeuvres and a passport. Location: Hotel Vintage Plaza, 422 SW Broadway. Hours: 5:00 to 8:00 p.m. Cost: \$25. Call 866-413-94636, e-mail info@columbiagorgewine.com or go to www.columbiagorgewine.com.

Passport to A World of Wine in 40 Miles, March 27 to 29, Columbia Gorge, Oregon and Washington. The First Annual Passport Weekend in the Columbia Gorge allows passport holders to enjoy reserve tastings, new releases, discounts and more. Location: Tasting rooms and wineries throughout the Columbia Gorge. Hours: 11:00 a.m. to 6:00 p.m. Cost: \$15 for Passport. Call 1-866-413-9463, e-mail info@columbiaforgewine.com or go to www.columbiagorgewine.com.

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

Contact us!
Need any info? Have an idea?
kammann1925@charter.net

Dolly Ammann
Newsletter of the
Tri-Cities Wine Society

EVOE

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