



COMING EVENTS

Sunday, March 22
Carménère — Bordeaux’s Forgotten Grape

Sunday, April 19
Wines of Coeur d’Alene Cellars

Sunday, May 17
Annual Membership Meeting and Dinner

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Carménère — Bordeaux’s Forgotten Grape
Scott Abernethy
Member, TCWS Board of Directors, Event Co-Chair

All the pieces are in place for a very unique, informative, and fun-filled event, that is, **Carménère – Bordeaux’s Forgotten Grape, Sunday, March 22, Anelare winery, Benton City**. The event is filling up quickly, so if you’re interested in attending, get your check and reservation coupons in ASAP!

We have already described the origin and history of Carménère in previous newsletters. Although most wine historians believe Carménère originated in the Bordeaux region of France, some scholars believe it originated in Spain and was introduced to Italy and France by the Romans. Regardless of where it was first grown, Carménère all but disappeared until it was rediscovered in Chile in 1994, surviving amongst “Merlot” vines that were exported to Chile around 1850. Carménère is now Chile’s flagship wine, and its growing popularity has encouraged plantings in other wine regions, including California and Washington State. Very little Carménère is currently grown in France because it is difficult to grow in that country’s climate, but some is still grown in Italy. More and more U.S. wineries are releasing Carménère as a 100-percent varietal; we will be tasting 5!

Most Carménère wines have a distinct herbal “peppery” aroma. The grape requires a long growing season with moderate-to-warm climates. Overwatering can adversely effect the grapes and wine; therefore, Washington’s desert climate is ideal for growing this varietal. Carménère is very “terroir-driven.” Winemaking style can also influence the finished product. Carménère is currently grown in

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Wines of Coeur d’Alene Cellars
Lois McGuire, Ken Kramer
Event Co-Chairmen

You’ve marked your calendar for the upcoming **April 19, winemaker “dinner” with Coeur d’Alene Cellars’ wines, Fat Olives Restaurant & Catering, Richland, 4:00 to 6:00 p.m.**

Now, you need to get your reservation in soon to ensure you will be one of the lucky few to enjoy this tasting, as we are limited to only 44 members and guests.

Upon arriving at Fat Olives, you will be treated to a glass of Coeur D’Alene Cellars 2014 Rosé. As we begin the pairings, you will be served a Humboldt Fog® cheese and sliced pear salad on baby greens drizzled with a white balsamic vinaigrette paired with the winery’s 2014 Chenin Blanc.

The second course consists of Thai ginger, red chili shrimp served over white rice and paired with the winery’s 2014 Viognier. The third course will be pork ribs, brown-



Photo from Coeur d’Alene Cellars website.

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March 2015

President's Message

Ted Davis, TCWS President



March is Washington Wine Month

Yes, the Washington Wine Commission once again has announced that March is Washington Wine Month! This annual, month-long celebration is a great time to look for special wine deals at places such as Washington wineries, retailers and restaurants. Enjoy!

TTB Approves New AVA

February 9, the U.S. Tobacco Tax and Trade Bureau (TTB) announced the establishment of a new American Viticultural Area (AVA) in Oregon. "The Rocks District of Milton-Freewater" is in northeastern Oregon and within the Walla Walla Valley AVA. The new AVA's distinguishing feature is its soil, which consists primarily of dark-colored basalt cobbles. Cobblestone-rich soil is well drained. This encourages the vines to root deeply. The soil is not easily eroded, reduces the need for cover crops and absorbs solar radiation. Heat from the sun-warmed stones promotes growth early in the season and ripening in the fall. Nineteen wine producers have vineyards in the AVA, which contains about 3,770 acres and currently has about 250 acres in grape production. (*Washingtonwine.org*)

Pop Quiz

What drink was historically renowned for its therapeutic qualities, including: "It fries the egg, preserves meat when cooked, and in the presence of herbs, extracts their virtues. It reportedly cures gout, cankers and fistula by ingestion; restores the paralyzed member by massage; and heals wounds of the skin by application. It enlivens the spirit, partaken in moderation, recalls the past to members, preserves youth and retards senility." Possible answers: Sherry; Barolo; Calvados; or, Armagnac. (Answer at end of president's message.) (*Excerpted from MacNeil's Wine Lovers Calendar*)

Believe It or Not

If you love the health benefits of red wine but it doesn't love you back, why not try eating it? According to Fox News, BioHarvest, a biotech company, has developed a red grape powder named Vinia™ and states that a single-serve packet has the same amount of antioxidants as found in an entire bottle of red wine. The company claims it will improve blood circulation, reduce inflammation or diseases, has no sugar or calories, and they link the resveratrol antioxidant found in red wine to cancer and cardiovascular disease prevention. So, how does it taste? On its own, sort of earthy; however, mixed with yogurt or in a smoothie, it is palatable. But, Vinia™ doesn't come cheap. A 30-day supply will set you back about \$120 retail. (*Excerpted from Fox News*)

Wine Quotations for March

- Drink wine and you will sleep well. Sleep and you will not sin. Avoid sin and you will be saved. ERGO, drink wine and you will be saved. (*Medieval German saying*)
- I like best the wine drunk at the cost of others. (*Diogenes the Cynic*)
- When men drink, then they are rich and successful and win lawsuits and are happy and help their friends. Quickly bring me a beaker of wine so I may wet my mind and say something clever. (*Aristophanes, c. 450-385 B.C.; Knights 424 B.C.*)
- Wine makes daily living easier, less hurried, with fewer tensions and more tolerance. (*Benjamin Franklin*)

Pop Quiz Answer

Armagnac – A French distillate of wines and brandies Traditionally considered highly beneficial to health. It was first noted by Dr. Prior Vital Dufour, a doctor of medicine and who Pope Clement ordained a cardinal of the Catholic Church in 1313. It is still being produced though somewhat difficult to find and very expensive. It should be at least 10 years old. It does not have a high-alcohol content but does have a very long after taste on the palate, and is just wonderful to sip and enjoy. ♦



Welcome New Members!

Rex & Nancy Stratton
John & Kerri Dodge

Projected 2015 Events

March 22 - *Carménère — Bordeaux's Forgotten Grape*

April 19 - *Wines of Coeur D'Alene Cellars*

May 17 - *Annual Membership Meeting & Dinner*

June - *The World of Whites*

July - *to be announced*

August - *Prosecco and Pizza*

September 20 - *Pinot Noir Tasting*

October - *Bus Trip to Hood River*

November 14 - *37th Annual Tri-Cities Wine Festival*

December - *Annual Fundraiser*

Events are subject to change!

Look for updates in the EVOE newsletters or online at: www.tricitywinesociety.com.

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Carménère – Bordeaux's Forgotten Grape

many Washington AVAs; we will taste Carménères from several of them.

To guide us through our tasting, we are pleased to have winemakers Neil Cooper (Cooper Wine Company) and Robert Smasne (Smasne Cellars) as guests. We will also be talking with Steffan Jorgensen (Elqui Wines) in Chile via Skype. These 3 winemakers should be able to answer the questions that might arise, and I am hoping for a lively, interactive discussion among everyone!



Photo courtesy of Neil Cooper

We have selected 4 Carménères from Chile and 5 from Washington State. From Chile the: **2011 Carmen Gran Reserva Carménère, Apalta, Colchagua Valley; 2012 Anakena Carménère, Tama Vineyard Selection, Puemo, Cachapoal Valley; 2012 Elqui Wines Carménère, Elqui Valley;** and, the **2012 Montes Purple Angel Carménère, Colchagua Valley.** From Washington, we will taste the: **2009 Smasne Cellars Carménère, Phinny Hill Vineyard, Horse Heaven Hills; 2011 Trio Vintners Heart of the Hill Carménère, Red Mountain; 2011 Yakima Valley Vintners Science Fair Carménère, Pontin Farms Vineyard, Yakima Valley; 2012 Anelare Weinbau Carménère, Weinbau Vineyard, Wahluke Slope;** and, the **2012 Cooper Wine Company Estate Carménère, Red Mountain.**

Heavy appetizers will be served with the wines. Kim Gravenslund, Anelare's general manager, and the winery's chef, "Uncle Earl," have selected the following menu: spicy lamb hummus with pita and roasted Mediterranean vegetables; corn coulis with crostini; spicy sausage cassoulet; grilled beef kebabs with a Chilean sauce; and a gorgonzola soup with a sweet potato garnish.

Don't forget to get your coupons in the mail SOON! This promises to be a very entertaining and educational event – with emphasis on having fun! Everyone will be notified via email if they are on the "list." Maps and driving instructions to the winery will be sent to all participants. You can also find directions on Anelare's website, www.anelare.com. Hope to see you March 22! ♦

Carménère - Bordeaux's Forgotten Grape

Co-Chairmen: Scott Abernethy, Randy Schreiner, and Gregg McConnell

Date: Sunday, March 22
Time: 5:00 to 7:00 p.m.
Location: Anelare winery
19205 N McBee Road NW, Benton City
Price: Members \$40 and guests: \$45
Limit: 48
Type: Varietal tasting with appetizers
Cutoff date: **Tuesday, March 17**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, March 17.** ♦

Save the Date Annual Meeting and Dinner Nancy Beitel & Jim Hartley, Co-Chairmen

Mark your calendars for the Tri-Cities Wine Society's annual meeting, and dinner, **Sunday, May 17, 3:00 to 6:00 p.m., Bonefish Grill, Richland.** There will be a short business meeting followed by a special dinner paired with some wonderful wines. President Ted Davis promises to keep the meeting short, but informative.

Bonefish Grill is one of the area's best restaurants, well known for excellent cuisine and good service. Although we are still finalizing a dinner menu, a "surf and turf" entrée of steak and grilled mahi mahi with macadamia nuts is a strong contender! In next month's EVOE, we will share the final menu and tell you about the fantastic wines that will be paired with the food!



The meeting is open to all members; no reservations are needed. Reservations are needed for the dinner. ♦

Taste Back – January's Best of the Festival Wine Dinner Mary Binder TCWS Public Relations Liaison

From an initial warm "welcome" by a Meadow Springs Country Club staff member to the final "thank you for coming" from 2 other staff members, this "best of the festival" dinner may just have been the "best of the best!" The beautiful ambiance and smooth, easy flow, just added to a wonderful evening of conversation, special wine and spectacular food. "Wonderful experience – wonderful time," is the way one member summed up this January 31 event.

From guests' written comments, it was interesting to note that many had trouble choosing a favorite wine and food pairing, which is a good thing! However, in tallying comments, favorite pairings were the Ancestry Cellars 2012 Reminiscence Riesling and the Jumbo Prawn over Thai Noodle Salad; the J&J Vintners 2012 Les Collines Vineyard Syrah and Strip Steak au Poivre; and, the Sun River Vintners 2010 Tinta Cão Angelica and the Flourless Chocolate Cake. Also favorites were the Kitzke Cellars 2010 Cabernet Franc and Italian Mixed Plate, and the Milbrandt Vineyards 2011 Mosaic Red Wine and the Strip Steak.

The overwhelming favorite wine – Kitzke Cellars 2010 Cabernet Franc, also the 2nd runner up for "best of show" at the 2014 Tri-Cities Wine Festival. The next most favorite – Ancestry Cellars 2012 Reminiscence Riesling, which was the festival's "best of show."

And finally, do guests want this event next year? The comments revealed a resounding "yes!" In fact, one guest wrote, "Love it and plan to attend next year. Thanks, Dolly." Yes, thank you Dolly, for another best of the festival wine dinner. It truly was a great and special evening. ♦

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Wines of Coeur d'Alene Cellars

sugar glazed, with a 7-pepper sauce and paired with one of the winery's 2012 Syrahs. For the fourth course, a pairing of beef shoulder tender grilled with plum Marsala served with a cauliflower mash and the Coeur D'Alene Cellars 2012 Cabernet Sauvignon. The fifth course will be a Moroccan Mrouzia-style lamb – lamb shoulder extensively braised with a honey, raisin and almond sauce – and paired with the winery's 2012 Mourvèdre. And for the final pairing, a chocolate truffle triangle drizzled with dark chocolate and the winery's 2012 Opulence Syrah.

All through the program, Dirk Brink, the Coeur D'Alene Cellars winemaker, will talk about the wines and answer questions you may have regarding them. JD Nolan of Fat Olives will also be present to answer questions regarding the food and its preparation. Order forms will be available for ordering any of the wines as well as information about the other Coeur d'Alene Cellars wines that can be ordered.

All told, this will be a fantastic opportunity to meet Dirk Brink. He has a background not only in the Yakima Valley, but in South Africa, Europe and New Zealand. It is also a rare opportunity to enjoy a pairing of these wines in the Tri-Cities. And, we think you will agree with us when we say that this pairing is very reasonable when you consider the wines and the food tastings. So, we hope to see you April 19 at Fat Olives! ♦



From Coeur d'Alene Cellars Website

Wines of Coeur d'Alene Cellars

Event Co-Chairmen: Lois McGuire and Ken Kramer

Date: Sunday, April 19

Time: 4:00 to 6:00 p.m.

Location: Fat Olive Restaurant & Catering
255 Williams Blvd., Richland

Price: Members, \$47; guests, \$52

Limit: 44

Type: Educational

Cutoff Date: **Wednesday, April 15**

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Wednesday, April 15.** ♦

Taste Back – OTBN 16

Dominique Vetrano

Member, TCWS Board of Directors

Event Co-Chairman



Thirty-six curious wine society members attended the recent Open That Bottle Night 16 (OTBN) event at the Richland Community Center. Most were returnees from previous OTBN events, ready to share their stories and their “special wines.”

Twenty-four wines were available, including: a 2003 Dom Pérignon, brought by a couple as a remembrance of their first cruise together; a Massandra dessert wine from the Ukraine, whose winemaker in the 1800s is an ancestor of Paul Golitzin of Quilceda Creek; a Kestrel Red Blend mixed at a society event a couple of years ago; and wines from France, Argentina, Australia, California and the Okanagan Valley in British Columbia. Pacific Northwest wines were well represented too, each with a story of friendship and camaraderie, a link to previous or future wine society events, and memories of other wine-tasting opportunities.

As Wine Society President Ted Davis stated, “This event is unique and complicated to organize.” Due to the number and wide variety of wines, the “passport system” seems the right way to allow all participants to have a taste of many wine offerings.

This year's format, self-catered and in the afternoon vs. the evening, provided a relaxed atmosphere, with the added bonus of a light-filled room overlooking a beautiful riverside park. From the comment cards, attendees loved the social interaction, home-prepared food, the “chocoholic cupcakes” from Frost Me Sweet, and the STORIES!

Some suggestions for improvement include adding dump buckets, allowing 1-ounce pour options and telling all the stories before the wines run out. We are listening!

While OTBN is now 16 years old worldwide, it is only 6 years young as a Tri-Cities Wine Society event. So, let's see if we can make it last awhile longer – the crowd has definitely spoken! ♦

Event Sign-Up Coupons

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

Carménère — Bordeaux's Forgotten Grape

Sunday, March 22

Members: \$40

Guests: \$45

Event Limit: 48

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

Wines of Coeur d'Alene Cellars

Sunday, April 19

Members: \$47

Guests: \$52

Event Limit: 44

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

2015 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* _____

Membership Reminders

- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Phone: 509-380-5839 (NEW); 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, above).
- For the latest Society information and EVOEs, visit www.tricitieswinesociety.com. ♦



TCWS 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.

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 State 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.

Event Refund

If you cannot attend an event after the refund deadline, call the society treasurer, Judy Stewart, 627-6579. If your reservation can be filled, you may be able to get a refund. ♦



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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.tricitiewinesociety.com



Exploring the World of Whites

Sue & Chuck McCargar

Members, TCWS Board of Directors, Event Co-Chairs

Summer will be upon us before we know it and guess what that means! The popularity of whites increases as the temperatures go up. So, let's get ready with an early summer, all-white tasting. We will sample prominent or important white wine varietals from numerous regions around the world. Selections include wines from Austria, France, Germany, Spain, Argentina, Australia, New Zealand and, of course, from Washington State. Some of these wines may be familiar to you, some may not. Can you guess which varietals will be represented?

This will be a casual affair where we can sip and enjoy a wide diversity of tastes along with a food buffet. The date is not yet confirmed, but the target is a Friday night in late June. Come, kick back and say welcome to summer. Look for more information in the next *EVOE*. ♦