



COMING EVENTS

Sunday, March 19

Malbec – “A&W”

Sunday, April 23

Over 90 Under 30

Sunday, May 21

Annual Meeting and Award-Winning Wines

INSIDE THIS EDITION

Malbec – “A&W”	1,3
Over 90 Under 30	1,4
President’s Message	2
Sake and Food - A Tasting and Pairing	3
Annual Meeting and Award-Winning Wines	4
Event Registration	5
New Greek Wine Revival	6

Malbec – “A&W”

Jim Hartley & Randy Schreiner
 TCWS Directors, Event Co-Chairmen

We are getting close for our **Malbec – “A & W”** event, **Sunday, March 19, Gordon Estate Wine Bar, Pasco, 2:00 to 4:00 p.m.**, and spaces are filling up. We have the wines and event goers will be treated to a broad overview of Malbecs from different regions that we are confident will delight and please.

As we’ve previously shared in the *EVOE*, Malbec is Argentina’s signature and most-significant, red-wine varietal – the “A” in our “A & W” tasting. Argentina is currently the world’s number-one producer of Malbec with 97,575 acres of vineyards. In particular, the Mendoza region is the country’s primary Malbec producer with 86% of all its Malbec vineyards. So now, the wines:

From Mendoza, the **2013 Achaval Ferrer Malbec, Mendoza, Luján de Cuyo region**. 100% Malbec; vineyard elevations, 3,000 to 3,600 feet. “Bright ruby red. Fresh and floral, featuring blackberry, raspberry and violets. Dense, thick, with a noticeable mineral frame. Old World acidity with silky tannins and a lengthy finish.” (Source: *Achaval Ferrer website*)

Also from Mendoza, **2013 Pulenta Estate Malbec, Mendoza, Luján de Cuyo and Uco Valley**. 100% Malbec; vineyard elevations, 3,200 to 3,900 feet. “It has an attractive and bright violet color, with an aroma of red fruits like strawberries and cherries with delicate presence of flowers such as violets and lilac. In the palate, it is round, pleasant and very persistent. Its elegant structure on the palate and balance shows the benefits of both terroirs.” (Source: *Pulenta Estate website*)

Next, from the Salta region, at the northern end of Argentina bordering Paraguay and Peru, we will taste

(Continued on page 3)

Over 90 Under 30

Cher Case
 TCWS Director, Event Co-Chairman

How much does price influence the wines you purchase, or does it? Are you a bargain hunter? Do ratings matter to you? Whether or not any price or ratings are important to you, in today’s world, price is often equated with quality, whether for wine or other things we purchase. Agree?

So, knowing that ratings and price do influence many wine consumers’ purchasing decisions, we decided to explore the “highs and lows” for our April wine society event; that is, feature wines rated 90 points or above by *Wine Spectator*, and that cost \$30 or less. While the wine list and menu are still being finalized, we hope you have marked your calendar to join us at **Tri-Cities Tap and Barrel, Richland, Sunday, April 23, 2:00 to 4:00 p.m.**, as we taste several high-scoring varietals, enjoy a variety of tapas, and even learn a little about state-of-the-art wine dispensers. As reported in the March *EVOE*, following is a preview of some of the wines we will taste:

Hahn 2014 SLH Pinot Noir, Santa Lucia Highlands, 92 points. Hahn Family Wines released its first vintage in 1980 and now produces more than 400,000 cases per year of 6 different varietals. Hahn is a family run winery in California’s Santa Lucia Highlands. Its grapes are sourced from estate and non-estate vineyards. Paul Clifton is the director of winemaking.

Novelty Hill 2013 Merlot, Columbia Valley, 91 points. Novelty Hill was founded in 2000 and is co-located with Januik in Woodinville – 2 wineries but a single wine-maker. Novelty Hill currently produces more than 20,000



(Continued on page 4)

March 2017

President's Message

Ted Davis, TCWS President



March is Washington Wine Month

March is here and so is Washington's annual wine month! Look for Washington wineries, retailers and selected restaurants to have specials during March. Also, look for advertisements that will be in print media, online, in points of purchase displays, on social media, etc.

March Wine Quotations

- Upon the first goblet he read this inscription, monkey wine; upon the second, lion wine; upon the third, sheep wine; upon the fourth, swine wine. These four inscriptions expressed the four descending degrees of drunkenness: the first, that which enlivens; the second, that which irritates; the third, that which stupefies; finally, the last, that which brutalizes. (*Victor Hugo, Les Miserables*)
- A thousand cups of wine do not suffice when true friends meet, but half a sentence is too much when there is no meeting of the minds. (*Chines proverb*)
- I never drink wine. (*Count Dracula, 1931*)

Toasting Tidbits

- Toasts are associated with an alcoholic beverage but that is not a requirement.
- Always stand. Toasts should be delivered so everyone can see and hear.
- Prepare ahead, practice it, be ready, and get to the point quickly.
- Smile and be positive. Start and end on an upbeat note.
- Clearly raise your glass at the appropriate time to alert others when to join in.
- Everyone should touch glasses just after the spoken toast and before any sampling.
- All should join in, even with an empty glass. (*Excerpted from Wine Definitions.com*)

Wine Etiquette: 7 Do's & Don'ts

The road to wine enjoyment is paved with potholes of snobbery and trepidation. Are you drinking the correct wine and is it paired with the right dish? Are you serving it the right way? It's enough to put you off your Pinot.

- **Don't invest in the latest bottle-opening gadget.** Some newfangled, especially expensive ones, even come with an instructional video. As soon as you master their use, another one comes along. Take a tip from sommeliers and hone your skills using the classic wine key. It's easy to use, fits in your pocket and will never go out of style!
- **Do trust your palate.** Wine snobs love to tell you all about wines you shouldn't drink. Next time turn

the tables and tell them about all the wines you like. Sample a variety of wines from around the world to develop your palate, and base your decisions on your own experiences and preferences.

- **Don't serve red wine at room temperature.** The ideal "room temperature" is 50-55 degrees or about 45 minutes in the refrigerator. The bit of a chill enhances its fruit, rounds out tannins and makes the alcohol level more seamless.
- **Do take food into consideration.** If you're throwing a dinner party or selecting wine for a group at a restaurant, keep everyone's entrée in mind. Not sure what to choose? Check the Internet or be safe and have both red and white available.
- **Do invest in some good stemware.** Having the right stemware can make a difference in your perception and wine enjoyment. But there is no need to waste your money on a different glass for each grape varietal.
- **Don't smell the cork.** We've all seen movies where a sommelier hands a cork to a guest who takes a sniff and pronounces the wine is fine to drink. It may look glamorous but smelling a cork will tell you very little about the wine's taste. Always sample the wine as the ultimate criteria.
- **Do serve wines in the right order.** To appreciate the nuances, always go in order of lightest to heaviest, and driest to sweetest. Bubbles come first, followed by light whites, heavy whites, Rosés, light reds, heavy reds and then dessert wine. (*Excerpted Fox News, Stephanie Miskew*) ♦

Fun With Wine

Board of Directors Openings

Repeating a request! The Tri-Cities Wine Society Board of Directors has several openings due to retirements and moves from the area. The board meets monthly, typically for 2 hours, to review events, finances, and other items that contribute to the society's success. You don't have to be an expert, just someone who enjoys wine and being around others with like interests. **Being a wine expert is NOT a board requirement**, but rather, be someone who enjoys wine, and/or who wants to learn more about wine, the wine society and its wine festival, and who enjoys being around others with like interests. **It is a fun group!**

If you are interested, potentially interested, have questions, and/or want to learn more, please call Vice President Dolly Ammann, 420-4712; Secretary Sue McCargar, 627-2210; or me, President Ted Davis, 627-2615. ♦



Join us on
Facebook

(Continued from page 1)

Malbec – “A&W”

the **2013 Bodegas Colomé Estate Malbec, Valle Calchaquí Salta**. 100% Malbec; vineyard elevations, 5,600 to 8,500 feet. Colomé is the oldest working winery in Argentina and has the world's highest-altitude vineyards. “Bright red with intense aromas of black and red fruits, showing a perfumed nose with floral and spice notes. It is fresh; it has a complex structure. It is elegant and with great personality.” (Source: *Bodegas Colomé website*)

Turning to the “W” in our “A & W” tasting, yes, Washington State is producing some world-class Malbecs. Since 2011, Washington Malbec production has nearly doubled and as of the 2015 harvest, was the fifth most-planted red wine grape at 2,400 tons. For tasting:

The **2013 Gordon Estate Malbec, Columbia Valley**. 100% Malbec; vineyard elevation 620 feet. “This wine opens with a nose of brooding fruit, spice and subtle leather. The palate expands with flavors of blackberry, currant and black cherry followed by delicate herbs and savory spice. The body is well-structured with medium acid and well integrated tannin.” (Source: *Gordon Wines website*)

Also from Washington, the **2013 Mercer Estates Malbec, Horse Heaven Hills**. 76% Malbec, 24% Cabernet Sauvignon; Spice Cabinet Vineyard, elevation 450 to 500 feet. “Aromas of dark plum and concentrated blackberry jam are lifted with notes of mint. Warm baking spices, purple lavender and cocoa add to the complexity of the aromas. The dusty tannins create a round, full mouth that leads into a sleek, lingering finish. This wine has captured a beautiful balance of powerful fruit and elegant powdery tannins.” (Source: *Mercer Wine website*)

And as a bonus, if you did not get a chance to sample the best-of-varietal Malbec at the 2016 Tri-Cities Wine Festival, or were not fortunate enough to attend the January 28 “Best-of-the Festival Gala Wine Dinner,” you will have one more opportunity to sample the **2012 Basalt Cellars Malbec** at our March event! This wine is 100% Malbec. “Layered aromas of cherries, red licorice, dried figs, strawberry jam and cinnamon give way to a palate full of gorgeous dark fruit, mocha, and strawberries laced with vanilla and spice. Soft, subtle tannins deliver a wonderful lingering finish.” (Source: *Basalt Cellars website*)

But, we have an additional bonus! Event goers will have the opportunity to sample a Malbec from its ancestral area – Cahors, France, the **2010 Château la Caminade Élevé en Fût de Chêne**. 97% Malbec; 3% Tannat. The highest vineyards in the Cahors region are at 1,000 feet. The grapes are “sourced from 30-to-50-year-old vines. This deep-coloured wine is expressive and harmonious; its complex nose evokes blackcurrant, spices and toasted fruit. Meaty and powerful in the mouth, its velvety quality is proof of the perfect mastery of the techniques of aging in oak. Black fruit, liquorice and chocolate aromas complete the full expression of the wine.” (Source: *Château la Caminade website*)

We are holding the event at the fantastic Gordon Estate Wine Bar, and will present the wine in 3 flights:

Flight 1: 2010 Château la Caminade Élevé en Fût de Chêne; 2012 Basalt Cellars; and, 2013 Achaval Ferrer.

Flight 2: 2013 Bodega Colomé and Pulenta.

Flight 3: 2013 Gordon Estate and 2013 Mercer Estate Wines.

Chef-selected small plates of typical Argentinian food will be provided during each flight to pair with the wines. They will include: **carbonada** – a coffee and course meat soup with citrus, garlic and cilantro; **provoleta** – grilled smoked provolone cheese; **empanada** – a turnover stuffed with grilled meat, mango and corn; **matambre arrollado** – stuffed flank steak; **asado argentino** – a grilled meat sampler; and, traditional **flan** and blueberry Malbec ice cream with a chocolate Malbec bite.

Meanwhile, brush up on your tango moves, mark your calendars for Sunday, March 19, 2:00 to 4:00 p.m., and plan on tasting some serious Malbecs. ♦

Malbec – “A&W”

Chairmen: Jim Hartley & Randy Schreiner

Date: Sunday, March 19
Time: 2:00 to 4:00 p.m.
Location: Gordon Estate Wine Bar
5236 Outlet Drive
Pasco, WA 99301
Price: Members \$55, Guests: \$60
Limit: 50
Type: Comparison tasting with small plates
Bring: Enthusiasm
Cutoff date: **Tuesday, March 14**
Cancellation Policy: For a full refund, cancellation must be made by phone to Randy Schreiner, 702-860-7802, on or before **Tuesday, March 14**. ♦

Coming in June!



Sake and Food – A Tasting and Pairing

Is Saturday, June 24, 3:00 to 5:00 p.m., on your calendar? Yes, the Tri-Cities Wine Society is planning a sake and food, tasting and pairing, event. Yes, something different! Yes, we believe a fun and informative event!

Regarding being informative, while you probably know that rice is used in making sake, do you know that different types of rice are used? Or, how does the sake-making process compare with the winemaking process? What about the differences between Junmai, Gingo, Denshu, Nigori and Futsu sake? What is “fruit-infused” sake? Is there a sparkling sake? And, what is the difference between a sake rating +7 vs. a -15 on the “sakemeter?” A sakemeter? Yes, a sakemeter!

So, one more yes – plan to attend this unique society event and get answers to these and other questions while expanding your palate! More details in future EVOEs. A “saketini” anyone? ♦

(Continued from page 1)
Over 90 Under 30

cases per year of more than 10 different varietals. Its estate vineyard, Stillwater Creek, is on the Frenchman Hills Royal Slope, Columbia Valley. Mike Januik is the winemaker.

Chateau St. Jean 2012 Cabernet Sauvignon, Alexander Valley, Calif., 91 points. This winery was founded in 1973 and is currently part of the Treasury Wine Estates portfolio. At the foot of Sugarloaf Ridge, Sonoma County, it produces more than 10 different varietals. Margo Van Staavern is the winemaker.

Columbia Crest 2013 H3 Merlot, Horse Heaven Hills, 90 points. Columbia Crest, part of the Ste. Michelle Wine Estates group, opened its doors overlooking the Columbia River in 1983. It currently is producing more than 10 varietals and is the official wine partner of the Seattle Sounders FC. Juan Muñoz-Oca is the head winemaker.

The event coupon is in the newsletter. Final information will be forthcoming in the April EVOE. ♦

Annual Meeting and Award-Winning Wines

Tony Pennella
Member, Board of Directors & Event Co-Chair



As previously announced, the wine society's annual business meeting, and wine event, will be **Sunday, May 21**. We now have a location and time – the **Horn Rapids Golf Course Clubhouse, 2800 Clubhouse Lane, Richland, 2:00 to 4:30 p.m.**

As the society's fiscal year ends April 30, May is the perfect time for society board members and committee chairmen to highlight for members the past year and look ahead. President Ted Davis again promises to conduct a short meeting so the wine-tasting program can begin!

A change, however, to the wine-tasting program! We previously announced a Rhône-blends tasting, but that has changed. The wine event will now feature award-winning Tri-Cities Wine Festival wines! Each wine will be a medal winner and will be accompanied by a wonderful selection of hearty appetizers. The setting and focus – informal and fun.

Society members will be able to meet and get to know current society board members and committee chairmen, and learn what it takes to run our society. Further, we are planning event activities to encourage member involvement. Our goals are to keep our monthly society events fresh, exciting and educational. To accomplish this, we need our members to share their ideas for future events, and to participate and help in the planning. When everyone works together, it can be a fun and rewarding experience. To paraphrase President John F. Kennedy, "Ask not what your society can do for you; ask what you can do for your society."

There is **NO COST** for members to attend just the meeting. Continue to watch for more details, including the registration coupon, in the April and May EVOEs. ♦

Over 90 Under 30

Chairman: Cher Case

Date: Sunday, April 23
Time: 2:00 to 4:00 p.m.
Location: Tri-Cities Tap & Barrel
112 Keene Road, Richland, WA 99352
Price: Members \$50, Guests: \$55
Limit: 50
Type: Educational; casual
Bring: Open mind; sense of fun
Cutoff date: **Monday, April 17**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, April 18**. ♦

Society 2017 Coming Events

March — Malbec "A&W"

April — Over 90 Points and Under 30

May — Annual Meeting & Award-Winning Wines

June — Sake Tasting

July — New Greek Wine Revival

August — Member Appreciation Event

September — Wine & Food Pairing with Society Chefs

October — October Fest: Food, Wine & Beer

November — 39th Tri-Cities Wine Festival & Volunteer Party

December — Holiday Party: Celebrate the Bubbly



Save the Date

Saturday, November 11, 2017

Tri-Cities
Wine Festival

Projected 2017 Events

Malbec – “A&W”

Sunday, March 19

Members: \$55 Guests: \$60

Event Limit: 50
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

Event Sign-Up Coupon

Over 90 Under 30

Sunday, April 23

Members: \$50 Guests: \$55

Event Limit: 50
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

With our banquet permit, 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.tricitiewinesociety.com



New Greek Wine Revival

In July, we will join the cult of Dionysus, the ancient Greek god of wine, as we explore the exciting, modern-style wines coming from 21st-century Greece.

Greece is one of the world's earliest wine-producing areas. Winemaking and grape growing date as far back as the 4th millennium B.C. In ancient times, Greek wines were considered some of the world's finest and were an important item of commerce in the Mediterranean. Later the impact of catastrophic wars, conquests and phylloxera were major setbacks to the Greek wine industry, tarnishing its reputation for quality.

Since Greece entered the European Union, there have been some dramatic changes and modernizations in its wine industry that are returning Greek wines to their former glory. Watch for more information in future *EVOEs*. ♦