



## COMING EVENTS

**Saturday, March 28**  
**Wine in a Can**

**Saturday, April 18**  
**Oysters and Wine**

**Sunday, May 10**  
**Annual Membership Meeting, Special Tasting**

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### Wine in a Can

**Chuck and Sue McCargar**  
**Members, Board of Directors, Event Chairs**



News flash!! Wine packaged in cans has been making big news recently. Articles have appeared in the *Tri-City Herald*, *Wine Press Northwest*, *Washington Tasting Room*, *The Washington Post*, *Food & Wine* and *Wine Spectator* to name just a few. Want to know more? You can discover what it's all about at the society's event **Saturday, March 28, Barnard Griffin Winery, Richland.**

*Washington Tasting Room* magazine says the emergence of can wines is one of the strongest trends in the wine industry in recent years showing a 77.5% growth in the last year, and there's no sign of it slowing down as more wineries enter the market. Wine in cans is environmentally friendly and ideal for people on the go in places where bottles are not practical or prohibited: boating; hiking; picnics; or, at the beach, pool, or golf course. Further, wineries are committed to maintaining quality wines in cans.

Those attending this society event can form their own opinions of a few of these wines as we will taste wine in cans alongside similar bottled wines from the same wineries. When guests arrive, they will be treated to a pour of Cascadian Outfitters Sparkling White wine from Goose Ridge Estate Vineyard & Winery. This is 100% estate wine. Then there will be 3 flights of wine featuring 3 varietals from 3 different wineries – all in both bottle and can for comparison:

- Flight 1 – Ican Chardonnay and Mercer Estates 2016 Horse Heaven Hills Chardonnay.

The Ican Chardonnay was named the best wine in a can at the 2019 Tri-Cities Wine Festival. At Mercer, can wines are made in a different style

*(Continued on page 3)*

### Oysters and Wine

**Peter Berry**  
**Member, Board of Directors, Event Chair**

We are blessed to live in the Pacific Northwest for many reasons, but there are 2 that are near the top of the list for me, and for many others – handcrafted and homegrown Washington wines, and fresh Hood Canal oysters. It is a pairing that is classic, and with the high-quality wines and oysters available to us, it seems wrong to not celebrate them as often as possible.

So, join us **Saturday, April 18, Badger Mountain Vineyard & Powers Winery, 4:00 to 7:00 p.m.**, for a tasty, and fun, way to start the spring season. We will have an oyster farmer, Jared Kadoun, from Hood Canal bringing some freshly harvested Sea Nymph oysters for us to enjoy. He will be on site to answer questions about his aquaculture project. Learn how his project compares to farming in our own Columbia basin.

The oysters will be roasted over coals and wine-soaked oak, just until they pop open, and then dressed with a wine and compound butter sauce before being served. Depending on the schedule – spring is an extremely busy time at the winery – we hope to have the winemaker on hand as well to provide more detailed information on the wines being poured.

The wines will range from a bone-dry, buttery Chardonnay to a slightly sweet, fruity Rosé. Participants will have a chance to compare how the different wines complement the oysters and choose their favorite pairing.

The similarities in tasting oysters and tasting wines is very evident. Terms like “briny” and “mineral finish” might be bad when describing wines, but they are acceptable for oysters. Terms like “sweet,” “fruity” and “crisp” are actually used to describe both oysters and wines. Challenge yourself

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March 2020

## President's Message

Ted Davis, TCWS President



### March is Washington Wine Month

Here are some facts about the Washington wine industry from the Washington Wine Commission:

- Number of wineries – more than 1,000
- Varieties produced – more than 400
- Number of AVAs – 14, and growing
- Ratio of red to white – 59% red to 41% white
- 2018 harvest – 261,000 tons
- Wine production – about 17.5 million cases
- Total economic impact – \$7 billion
- Top white varietals – Riesling, Chardonnay, Pinot Gris, Sauvignon Blanc
- Top red varietals – Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec

Look for your favorite winery to have special events, pricing, etc. this month as part of the celebration; and, it's a good time to restock your wine cellar.

### Supply/Demand may Decrease Wine Prices

Americans drank less wine for the first time in 25 years according to an industry expert. The industry is facing a demand problem more so than a supply problem. Some experts say it is not from over planting but wineries not giving consumers what they want even though the quality remains high. Wine consumption among Americans dropped .9 percent in 2019, ending the consistent rise in consumption since 1994. One thing contributing to the drop in consumption – many young drinkers are switching to craft beer and other alcoholic beverages.

*(Excerpted from Fox News – D. Genovese)*

### March Wine Quotations

- O thou invisible spirit of wine! If thou hast no name to be known by, let us call thee devil!  
*(William Shakespeare's Othello)*
- To treat a poor wretch with a bottle of Burgundy, and fill his snuffbox, is like giving a pair of laced ruffles to a man who has never a shirt on his back.  
*(Thomas Brown's Laconic)*
- Who does not love wine, women and song remains a fool his whole long life.  
*(Attributed to Johann Heinrich Voss)*
- I rather like bad wine ... One gets so bored with good wine. *(Benjamin Disraeli)*

### March Wine Trivia

- In ancient Greece, a dinner host would take the first sip of wine to assure guests the wine was not poisoned. Hence the phrase "drinking to one's health," or toasting, started in ancient Rome when the Romans continued the Greek tradition and started dropping a piece of toasted bread into each wine glass to temper any undesirable tastes or excessive acidity.  
*(The Story of Wine – Hugh Johnson)*
- In the whole of the Biblical Old Testament, only the Book of Jonah has no reference to the vine or wine.  
*(The Story of Wine – Hugh Johnson)*
- A "cork tease" is someone who constantly talks about the wine he or she will open but never does.  
*(KISS Guide to Wine – Robert Joseph)*
- There is a right and wrong way to hold a wine glass. Wine glasses should always be held by the stem and not the bowl because the heat of the hand will raise the temperature of the wine.  
*(Sip by Sip – Michael Bonadies) ♦*



### Welcome New Members!

Ron Hodge & Renee Christofferson  
Gary & Christina Kloster  
Dan & Donna Roth

### Online Event Registrations

Now that the society website has online registration for events, [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com), we want to encourage everyone to take advantage of this convenient and easy way to sign up. Just think – no check to write, no envelope or stamp needed and a timely receipt emailed to you. Best of all, you will have a confirmed reservation in hand.

Registering for an event is easy. Just go to the website **Home Page** and click on the **Store** tab. Click the event name on this page and the registration box will appear. Here you can select the option for member, enter how many attending and then add the reservation to the cart. A pop-up window will open with a purchase button. You can then proceed to checkout.

However, if you also want to make a reservation for guests, just click the registration page again before checking out. Click the guest button and add the desired number. Add this to the cart. The purchase button will reflect the total amount due and the reservations for both members and guests. Then proceed to checkout.

After you complete the purchase, your paid receipt will be emailed to you. Give this fast and easy process a go for your next event. ♦



Join us on  
**Facebook**

## Wine in a Can Chuck & Sue McCargar, Event Chairs

**Date:** Saturday, March 28  
**Time:** 2:00 to 4:00 p.m. p.m.  
**Location:** Barnard Griffin Winery  
878 Tulip Lane  
Richland, WA 99352  
**Cost:** Members, \$45; guests, \$55  
**Limit:** 40  
**Type:** Educational, comparative tasting  
**Bring:** A desire to try something new  
**Cutoff:** Friday, March 20  
**Cancellation Policy:** For a full refund, cancellation must be made to Cher Case by phone at 509-221-1659 or by email to [ca\\_case@hotmail.com](mailto:ca_case@hotmail.com), on or before **Friday, March 20**. Note: if the event is full when your reservation is received, you will be notified and put on a waiting list. ♦

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### Wine in a Can

than those in bottles; but, will guests know which is which? The Chardonnays will be tasted blind.

- Flight 2 – C'est le Vin Rosé and Barnard Griffin Winery 2018 Rosé of Sangiovese.

These Rosés are essentially the same wine with only slight differences for the cans. They both have won gold at the prestigious San Francisco Chronical Wine Competition. These wines will also be tasted blind. (Note! The event chairmen tasted them blind and had a hard time telling the difference!)

- Flight 3 – Wander Red Wine and Alexandria Nicole Cellars 2016 Quarry Butte.

These reds are both blended from multiple varieties and are similar in composition.

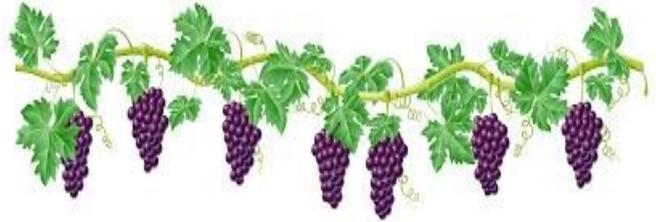
Each flight will be accompanied by a serving of complementary food. Keeping in mind the portability of can wines, these are all foods that could be adapted to a picnic; however, for this event they are a bit more upscale. Here is the menu:

- Entry – Smoked Salmon Canapé: herbed goat cheese served in hollowed cucumber topped with smoked salmon and dill.
- Flight 1 – Kale Caesar Salad: grilled kale, baguette crouton, shaved Pecorino Romano cheese.
- Flight 2 – Salmon Cake: herbed salmon cake served on crostini topped with red pepper coulis.
- Flight 3 – NY Cheesesteak Panini: NY strip steak, caramelized onion, mushroom, creamy horseradish and white cheddar.

The cans all hold the equivalent of one-half bottle of wine (375 ml), but the shapes are different. While the

Cascadian, C'est le Vin and Wander all look like a beer can and have a pop top, the Ican has a tall, slim shape, and a twist-off and resealable cap.

We hope you will join us for this exciting chance to try something new. It will be interesting to see what everyone thinks about the latest rage. The event is limited to 40 people and is almost full so don't wait to sign up. ♦



## Win Win in Walla Walla

**Beth Poole**  
Member and Webmaster, TCWS

The next time you plan a trip for wine tasting in Walla Walla, consider adding a stop at Vital Wines. Not only will you have the opportunity to sample some award-winning wines, but all profits from any purchases you make go to improving access to healthcare for vineyard and cellar workers in the Walla Walla area. Vital Wines is a non-profit winery that donates to healthcare service providers in the Walla Walla valley, including the non-profit SOS Health Service clinic, which is dedicated to helping people get the healthcare they both need and deserve with no questions asked.

Ashley Trout is the winemaker and Tim Doyle, the associate winemaker. Readers familiar with Walla Walla wineries will recognize Ashley as the owner and winemaker for Brook & Bull Cellars. She was selected as one of *Wine Enthusiast's* Top 40 under 40 in 2019.

Vital partners with the wine community in the Walla Walla valley – depending on donations and the efforts of volunteers – for just about everything used to produce its wine: fruit; harvesting; crush services; production facilities and operations; cooperage; bottles and labels; and, labor. The wines are available online, [vitalwinery.com](http://vitalwinery.com), and through the winery's wine club. They will also be available at the winery's new tasting room, which is scheduled to open in April at 8 East Rose Street in downtown Walla Walla.

So, on your next trip to Walla Walla, do yourself, and the greater Washington wine community, a favor – visit Vital Wines. You will be doing your part to provide much-needed support to some of the hard-working people in the vineyards and cellars who can't afford healthcare coverage. In addition, many of the premier wine-related businesses in and around the Walla Walla valley are important contributors to the success of Vital Wines. In my opinion, they deserve our support too. And a final suggestion – before you go, take some time to check out the list of Vital Wines' partners on its website. ♦

(Continued from page 1)

## Oysters and Wine

at this event to find the similarities between describing oysters and wines!

To note – there will be another food option for those who aren't oyster fans. Grilled chicken skewers will be served with a spicy Thai coconut marinade. ♦



### Oysters and Wine Peter Berry, Event Chairman

**Date:** Saturday, April 18  
**Time:** 4:00 to 7:00 p.m.  
**Location:** Badger Mountain Vineyard & Powers Winery  
 1106 N. Jurupa St., Kennewick  
**Cost:** Members, \$50; guests, \$60  
**Limit:** 50  
**Type:** Educational  
**Bring:** Desire to learn and compare  
**Cutoff:** Tuesday, April 14  
**Cancellation Policy:** For a full refund, cancellation must be made to Cher Case by phone at 509-221-1659, or email at [ca\\_case@hotmail.com](mailto:ca_case@hotmail.com) before **Tuesday, April 14.** ♦



## Annual Membership Meeting Special Tasting

The Tri-Cities Wine Society's 2020 Annual Meeting will be held **May 10, Columbia Sun RV Resort, 103907 E. Wisner Parkway, Kennewick (Exit 109, I-82).** Please mark your calendars.

The event will begin at 2:00 p.m. with the society's annual business meeting, in keeping with the society's bylaws. The meeting will include annual reports, for example: the general state of the society; finance; public relations; scholarship program; and, projected events schedule for future years. There will be an election for board members. There will also be time allotted for member questions to board members, and suggestions for future events and things the board can look at or do to improve the society.

Immediately following the meeting, there will be a fine selection of award-winning wines paired with professional chef-prepared light snacks. Then, we will again play "Heads or Tails" with prizes for the winners!

More info, including reservation details, will be in the April and May EVOEs. If you have questions, email President Ted Davis, [teddavis51@charter.net](mailto:teddavis51@charter.net). ♦

## Taste Back: Best of Show Gala Dinner

**Dolly Ammann**  
Member, TCWS Board of Directors, Event Chairman

The Best of Show Gala Dinner at Meadow Springs Country Club was another excellent evening of fine wine and delectable food. The ambience in the club's banquet room was enhanced by soft candle light, gleaming crystal stemware, elegant black floor-length table cloths and logo base service plates. Meadow Springs is a wonderful venue, well known for providing the area's best in fine dining and friendly service. The purpose of the dinner was to showcase wines that won top awards at the 41st Tri-Cities Annual Wine Festival with an elegant multi-course dinner.

The evening began with a Champagne reception along with some very tasty passed hors d'oeuvres. Guests were treated to an award-winning sparkling wine from Treveri Cellars, a NV Blanc de Noir. Treveri is a winery that has won numerous medals at the festival year-after-year. This year it won the coveted double-gold award! Lively and refreshing, it was the perfect beginning to a great event.

Sitting down to dine, the first course, a butter poached spot prawn on a polenta cake with grilled pineapple and papaya chutney, was paired with the Best of Show award-winning wine, the Yakima River 2018 Sémillon. For me this was a divine pairing and my favorite pairing of the evening.

The second course, seared Arctic char with grilled fennel cannellini ragout and risotto, was called the "Battle of the Syrahs." Prosser Vineyard & Winery's Bills 2015 Estate Syrah and MonteScarlatto's 2017 Estate Syrah both won double-gold medals at the festival. Guests were asked to vote by a show of hands which Syrah they preferred. There was no clear winner. The votes were about 50/50.

The entrée course, a tender filet of beef with a delicious wine and berry demi-glace, was called the "Battle of the Cabernets." This course was paired with the Mercer 2016 Cabernet Sauvignon and Water from Wine 2016 Cabernet Sauvignon. Both of these wines won double-gold medals. Again guests were asked to vote which of the 2 wines they preferred. This time the Mercer wine was the clear winner.

The dinner ended with a decadent flourless chocolate cake paired with the Daven Lore 2018 BRIX Dessert Wine. WOW, wine and chocolate – always a special treat!

It was a fun evening with many wonderful comments from members. The event comment cards indicated that the Yakima River 2018 Sémillon was the favorite wine of the evening followed by Mercer 2017 Cabernet Sauvignon and Treveri NV Blanc de Noir. The favorite pairing of the dinner appeared to be the Syrah wines with the Arctic Char and grilled fennel cannellini ragout.

Members indicated that they definitely would like to see more events similar to this one on the society's schedule. The pre-arranged seating was also a hit.

Hope to see you at the next society event. ♦



# Event Sign-Up Coupons

**Wine in a Can**  
**Saturday, March 28**  
**Members: \$45 Guests: \$55**

**Limit: 40**  
**Number of members 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**

**Oysters and Wine**  
**Saturday, April 18**  
**Members: \$50 Guests: \$60**

**Limit: 50**  
**Number of members 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**

## 2019 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

Make online reservations at [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com).  
 Confirmation receipts are emailed. See page 2 for more detailed information.

**No tickets are issued for mailed reservations.** In the Tri-Cities area, mail can take up to 4 days, or more, to reach the TCWS PO box. For reservations within 5 days of the event, please call Treasurer Cher Case, 509-221-1659, 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. If an event is full when your reservation is received, you will be notified and put on a waiting list.

### Courtesy

Strong smells deter from the tasting experience. Be considerate and do not wear perfume or after-shave to an event.

### Guest Policy

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

### Liquor Consumption

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

### Minimum Age 21 at All Events

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

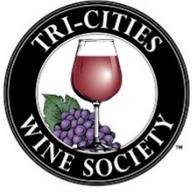
### Event Refund

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

## Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: [tcwinesocietymembership@gmail.com](mailto: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](http://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](mailto:carolynewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com)

## 2020 Projected Event Calendar

**March – Wine in a Can**

**April – Oysters and Wine**

**May – Annual Meeting, Special Tasting Event**

**June – A Tasting of South Africa**

**July – Bus Trip to Yakima Valley Wineries**

**August – Riesling Wine Tasting**

**October – Battle of the Petites Wine Tasting**

**November – Tri-Cities Wine Festival**

**December – Wine & Cheese Tasting**

## SAVE THE DATE A Tasting of South Africa

MARK YOUR CALENDARS FOR OUR JUNE EVENT!

The wine society presents “A Tasting of South Africa,” Sunday, June 14. We have some great South African wines that will be paired with bites inspired by South African cuisine. We are also planning to have a featured speaker from South Africa who is a local winemaker!

Stay tuned to your next *EVOE* for more information on an event that you won’t want to miss! Meanwhile, remember to mark your calendar for Sunday, June 14. ♦