



COMING EVENTS

Sunday, May 18
Annual Meeting & Washington Rising Stars

Sunday, June 29
Noble Nebbiolo Tasting

Sunday, July 13
Progressive Wine Dinner

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Annual Meeting & Washington Rising Stars

Floyd Hodges and Gudrun Parker
Event Co-Chairs

It is almost here! Yes, the Wine Society's mini wine festival, **Sunday, May 18, at The Country Gentleman Restaurant**. With an impressive lineup of wineries and wines, there will be something for everyone.

But before the tasting – the Society's annual meeting will start at 4:30 p.m. President Ted Davis will lead the brief meeting, including providing an overview of the Society's status. All Society members are welcome. **No reservations needed to attend just the meeting.**

Then, to the mini festival and yes, **reservations are needed for this event**. As the *EVOE* went to press, 12 relatively new Washington wineries were scheduled to pour samples of up to 3 wines of their choice. (You'll note a few changes from last month's *EVOE* listing.) Wineries currently include: DaMa Wines; Frichette Winery; Ginkgo Forest Winery; Mackey Vineyards; MonteScarlatto Estate Winery; Palencia Winery; Plumb Cellars; Prosser Vineyard & Winery; Purple Star Wines; Robison Ranch Cellars; Sinclair Estate Vineyards; and, Thomas O'Neil Cellars. Again, all are relatively new, small and ones we believe will rise in prominence – that is, rising stars! And yes, several also were at the 2013 Tri-Cities Wine Festival!

Some of the wineries have revealed what wines they will be offering, while others are still deciding and/or prefer the element of surprise! However, as a teaser, for reds you can expect everything from Cabernet Sauvignon to Merlot, Syrah and wonderful Washington blends. For whites, expect everything from Albariño to Chardonnay, Riesling, Rosé and Sauvignon Blanc.

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Noble Nebbiolo Tasting

Dolly Ammann
Event Chair

Mark your calendar for **Sunday, June 29**, for an intriguing seminar on the prestigious northern Italian Nebbiolo grape variety that makes wines referred to as "The King of Wines and the Wine of Kings." This event, which includes a vineyard tour, seminar and a comparative tasting of Nebbiolo wines, will be at the **breathtakingly beautiful Terra Blanca Winery & Estate Vineyard**. Keith Pilgrim, Terra Blanca's owner and winemaker will be our host, tour guide and speaker.



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May President's Message Ted Davis, TCWS President



New iPhone/iPad App Available

If you are an iPhone/iPad user, the Washington Wine Commission has a new wine app for you. It offers AVA maps, new vintage summaries, wine award winners, a trip planning guide, real-time weather data, etc. It is available as a free download from the Apple App Store. For you Android users, a version is in the works for you, according to the Wine Commission.

Research Looks at "Super Tasters"

The flavors described so effusively by top wine critics may not be shared by consumers who buy product based on their opinions, a researcher suggests. Winemakers, critics and possibly chefs were found to be much better able to sense a test chemical as intensely bitter as compared with average consumers who weren't bothered by the taste according to the *American Journal of Enology and Viticulture*. The data suggests people born with a talent for identifying tiny differences tend to gravitate to the wine industry. Wine experts have a more acute sense of taste than the rest of us. A potential conclusion could be that the public might not benefit as much from drinking a highly rated wine but there still may be a psychological lift. If you think a wine is supposed to be good, you're going to enjoy it a lot ... My thought is, if you like it drink it! (Excerpted from Bloomberg News)

Wine Quotations for May

- Hamlet's mother, she's the queen / Buys it in the final scene / Drinks a glass of funky wine / Now she's Satan's Valentine. (Soldiers chanting in Renaissance Man)
- I was in love with a beautiful blonde once. She drove me to drink. That's the one thing I'm indebted to her for. (W.C. Fields in Never Give a Sucker an Even Break)
- There can be no bargain without wine. (Latin saying)

Red Wine Helps Balance in Older People

A study shows that resveratrol, an antioxidant compound found in dark-skinned fruits, may help improve balance in older populations. Unfortunately, you would have to drink about 700 bottles to achieve a decrease in motor deficiencies. The initial study was conclusive but done on rats. The older ones treated with resveratrol were able to walk across a mesh balance beam without falling, as did the younger ones. The rats with no resveratrol supplement consistently stumbled and fell off. In a separate experiment, neurons treated with resveratrol withstood the effects of dopamine, which usually kills cells. Dopamine in the body causes stress comparable to when people age. It is believed resveratrol is either removing or increasing the resistance to the byproducts of dopamine metabolism, which are

harmful to neural cells. The team is looking into other similar substances to resveratrol that would produce the same effect and not require consuming such a large quantity of wine. (Excerpted from CBS News)

Wine Trivia for May

- During Prohibition, an interesting product called the "Grape Brick" was sold to thousands of wine-parched households across America. Attached to the "brick" of dried and pressed wine grapes concentrate was a packet of yeast and the stern warning, "Do not add yeast or fermentation will result."
(www.laboheemen.com/wine/trivia.html)
- Robert Mondavi built Napa Valley's first new winery after the repeal of prohibition.
(www.laboheemen.com/wine/trivia.html)

Reminder: Mothers' Day is Sunday, May 11 ... what about a bottle of wine for mom? ♦

The 35th ANNUAL TRI-CITIES WINE FESTIVAL
PRESENTED BY THE TRI-CITIES WINE SOCIETY & THREE RIVERS CONVENTION CENTER
WINE TASTING SILENT AUCTION JUDGED WINE COMPETITION FOOD PAIRINGS AND MORE
SATURDAY NOVEMBER 15 2014 6:30PM \$55 in advance or \$60 at the door
TICKETS AVAILABLE AT TICKETMASTER.COM AND THE TOYOTA CENTER BOX OFFICE. VISIT THREERIVERSCONVENTIONCENTER.COM FOR MORE INFORMATION.



Welcome New Members

Gregory Butt
Beth Poole



Join us on
Facebook

Visit the Wine Society Facebook page at
(<http://tinyurl.com/kb846n>)
It's another great place to find out what's happening!

(Continued from page 1)

Annual Meeting & Washington Rising Stars

Food? Of course! The Country Gentleman's popular and extensive appetizer buffet – everything from hot to cold items, veggies to cheese, and a beef carving station. Yum!!

Now, there are only a few days left to make your reservations! The cutoff is May 13, so don't delay if you are planning to attend. As we wrote last month, with the number of wineries expected and the number of wines, we are confident you'll find something your palate will like! Also, if past such events are a benchmark, we know this will be another memorable mini wine festival. ♦



Annual Meeting & Washington Rising Stars

Chairmen: **Floyd Hodges & Gudrun Parker**

- Date:** Sunday, May 18
Time: 4:30 to 7:00 p.m.
Location: The Country Gentleman Restaurant & Catering
9221 W. Clearwater Ave., Kennewick
Price: Members: \$30; guests, \$35
Limit: Unlimited for meeting,
59 for mini wine festival
Type: Educational: meeting (sit down);
Learn about the wines (stand up)
Bring: Desire to learn and enjoy
Optional: your own wine glasses
Cutoff date: **Tuesday, May 13**
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, May 13**. ♦



EVOE May 2014

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Noble Nebbiolo Tasting

We will start the program with a refreshing glass of white wine and then walk out to the Italian varietal section of the vineyard to **see Nebbiolo grapes on the vine**. Keith will discuss clonal selection and various viticultural issues involved in successfully growing this challenging grape variety. Remember to wear comfortable walking shoes and to bring sunglasses.

After our vineyard tour, we will walk back to the winery and go inside for a short seminar and seated wine tasting. Keith will have some very interesting information on Nebbiolo and will discuss the possible future of Nebbiolo wines in Washington State.

After that, we will begin the tasting. We have selected **an interesting variety of Nebbiolo wines to sample from different northern Italian appellations**. These include: 2008 Bruna Grimaldi "Bardarina" Barolo DOCG (*Wine Spectator*, 94 pts.); 2009 Produttori del Barbaresco Barbaresco DOCG (*Wine Spectator*, 93 pts.); 2010 Marco Porello Nebbiolo d'Alba DOC; 1998 Travigini Gattinara DOCG; 2009 Mamete Provostini Sassella Vatelina DOCG; and, a Nebbiolo blend, the 2001 La Meridiana "Rivaia" Monferato DOC. Then, the last wine in the tasting – a limited-production Nebbiolo wine from Terra Blanca.

To enhance the tasting, you will enjoy a snack plate, prepared by Café Orsa's chef, with a slice of fresh mushroom tart enhanced with white truffle oil, some dry salami and a sampling of 3 northern Italian cheeses.

Now it is time to turn to page 5, fill out the coupon and send it in today! You won't want to miss this event. ♦



Noble Nebbiolo Tasting

Chair: **Dolly Ammann**

- Date:** Sunday, June 29
Time: 2:00 to 4:00 p.m.
Location: Terra Blanca Winery & Estate Vineyard
34715 Demoss Road,
Benton City
Price: Members: \$30; guests, \$35
Limit: 35
Type: Educational seminar & tasting
Wear: Walking shoes & sunglasses
Cutoff date: **Tuesday, June 24**
Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Tuesday, June 24**. ♦

Progressive Wine Dinner

Tony Pennella

TCWS Board of Directors, Event Co-Chairman

July will be here before you know it! So, it's not too early to plan to attend our TCWS Sunday, July 13, event beginning at 5:00 p.m., just a short freeway drive away at the wonderful Prosser Vintner's Village. There, among the many quaint wineries, we are planning a progressive wine dinner. I came up with the idea after attending a similar event there about 3 years ago. My wife and I had a wonderful time, and ever since I have wanted to bring the same type event to the Wine Society.

We will begin our evening in the Wine Makers Loft, where Coyote Canyon Winery, Martinez & Martinez and Apex Cellars will each serve a delicious Italian-style appetizer paired with one of their special wines. What will they serve ... maybe a Primitivo or Barbera, maybe a Sangiovese or a Cabernet Sauvignon, or maybe a special blend. The answers to these burning questions will be revealed in next month's *EVOE*, but the tastings will take place in each winery's barrel room. You will be able to move between the 3 barrel rooms via the wineries back doors. Enjoy visiting with friends, winemakers and knowledgeable winery staff.

After about an hour, we will move to Willow Crest winery for dinner, where 2 special wines will be served. They will serve ... Oh, wait! This is just a "teaser" – something to get you interested and wet your appetites, so I won't spoil the surprise just yet. But wait, there's more!

What about dessert? For that we will end up at Thurston Wolfe where one of their wonderful dessert wines will be paired with a special dessert. I can't spoil this surprise because I don't even know yet what they are planning to serve. However, I can guarantee you all the food and wine served will be wonderful.

Then, as an added bonus, all the wineries have graciously offered generous discounts of their wines the night of the event.

Attendance is limited to 32 and I am anticipating an early sell out. So if you don't want to miss it, mark your calendars now to attend and sign up early – the event coupon is even in this *EVOE*. You won't be disappointed. ♦

Taste Back – GMS Blends

Ken Kramer and Lois McGuire

Event Co-Chairs



Based on the comments received from many of the 43 attendees at the Society's April 13 "GMS" blends event, they enjoyed the event and the wines. While there seemed to be no clear favorite wine, the favorite food item was Dominique Vetrano's duck terrine. On the flip side, we were disappointed in the smoked ahi; but, the cheeses, especially the Petit Basque, were favorably mentioned on several comment cards.

Coke Roth added to the event by judging the wines – even giving them "medals" – and commenting on their individual characteristics. Fat Olives Restaurant provided a lovely atmosphere and elegant food presentation, and the whole event ran very smoothly and on time.

So overall, a successful event, and one that brought out members who not only volunteered to help plan and run future events, but also volunteers willing to be on the Wine Society Board of Directors. A win-win wine event! ♦



Progressive Wine Dinner

Co-Chairmen: Tony Pennella & Scott Abernethy

Date: Sunday, July 13
Time: 5:00 to 7:30 p.m.
Location: Prosser Vintner's Village
100 Merlot Drive, Prosser
Price: Members: \$55; guests, \$60
Limit: 32
Type: Informal dinner and wine tasting
Cutoff Date: **Monday, July 7**
Cancellation: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Monday, July 7.** ♦

Event Sign-Up Coupons

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

Annual Meeting & Washington Rising Stars

Sunday, May 18

Members: \$30 Guests: \$35

Annual Meeting: NO Limit
Limit mini wine festival: 59
Number of members attending meeting ____
Number of guests attending meeting ____
Number of members attending mini wine festival ____
Number of guests attending mini wine festival ____

Member _____
Member _____
Guest 1 _____
Guest 2 _____
Phone Number _____
Email _____

Note: Please provide phone & Email information!

Willing to help at the event



Noble Nebbiolo Tasting

Sunday, June 29

Members: \$30 Guests: \$35

Event Limit: 35
Number of members attending ____
Number of guests attending ____

Member _____
Member _____
Guest 1 _____
Guest 2 _____
Phone Number _____
Email _____

Note: Please provide phone & Email info

Willing to help at the event

Progressive Wine Dinner

Sunday, July 13

Members: \$55 Guests: \$60

Event Limit: 32
Number of members attending ____
Number of guests attending ____

Member _____
Member _____
Guest 1 _____
Guest 2 _____
Phone Number _____
Email _____

Note: Please provide phone & Email information!

Willing to help at the event

Membership Reminders



- For ALL address/contact changes, contact Scott Abernethy, membership chairman. Ph: 509-783-8801; 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, left).
- For the latest Society information and EVOEs: www.tricitieswinesociety.com ♦

2014 Membership Application or Renewal

New Renewal
 Single: \$ 25.00 Couple: \$ 35.00

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* _____

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. If 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 Washington 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. ♦

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



Looking Ahead Upland Vineyards Tour

August – how about a tour of Upland Vineyards on Snipes Mountain? With about 400 acres of grapes growing in some of the most unique soils in the world, this should be a most educational and interesting tour.

Because of this uniqueness, Todd Newhouse, owner of Upland Estates Winery, and Joan Davenport, a soil scientist based at Washington State University's research and extension center in Prosser, worked together to research and write the petition for federal AVA – American Viticultural Area – recognition of this small area. Snipes Mountain became an official AVA February 20, 2009.

Look for more tour and event details in the next *EVOEs*. ♦