



COMING EVENTS

Sunday, May 17
Annual Meeting & Dinner

Friday, June 26
Exploring the World of Whites

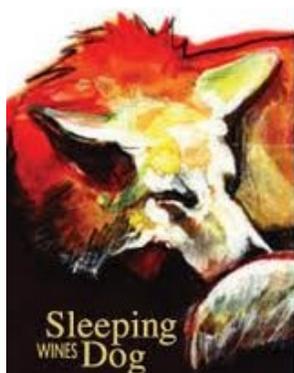
Saturday, July 18
A Sensory Seminar & Dinner

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Annual Meeting & Dinner

Nancy Beitel, Jim Hartley
Members, TCWS Board of Directors
Event Co-Chairmen



May is here! While not New Year's on everyone's calendar, it is for our wine society as its fiscal year is May 1 through April 30. Therefore, this also means it's time for the society's annual meeting. However, President Ted Davis has again promised a short but informative meeting so we can move on to the 4-course dinner and, of course, wine!

OK, with that introduction, we're again providing you details we shared in the April EVOE. The annual meeting, and follow-on 4-course dinner, are **Sunday, May 17, 3:00 to 6:00 p.m., Bonfish Grill, Richland**. There will be an entry wine to enjoy during the meeting; but then for the dinner, we'll feature some fine wines from Larry Oates, owner and winemaker for Sleeping Dog Wines in Benton City.

As we wrote last month, Larry has had an interesting journey on his way to becoming a winery owner and wine-maker. You will learn about him, the winery and his wine-making methodology, including introducing oak in a very controlled manner. Larry makes small lots of wine (about 600 cases per year), single varietals and blends, sourced from the adjacent Buoy Vineyards. Throughout his journey with wine, there has been a canine "associate" providing amusement, companionship and oversight, thus the name, Sleeping Dog Wines.

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Exploring the World of Whites

Chuck & Sue McCargar
Members, TCWS Board of Directors
Event Co-Chairs

Summer, here we come, and we will usher it in at the Society's tasting **Friday evening, June 26**, with a selection of white varietals for "**Exploring the World of Whites.**" So, this month we will tell you about the 9 varietals we will taste and the 7 countries represented.

Accompanying the wines will be a summer buffet supper. The wines and food will be presented in 3 groupings. You can taste the wine within a grouping in any order. The food in the first 2 groupings will be cold – think seafood, salad, charcuterie, popcorn. The third is a surprise we'll reveal next month along with more food and wine details. Now, to the wines!

Albariño: (ahl-bah-REE-nyoh) Rias Baixas, Spain. With a unique flavor profile, Albariño is not as full-bodied as Chardonnay, as minerally as Riesling, or as wild and herbal as Sauvignon Blanc. It tends to be light, high in acidity and very aromatic, similar to Viognier, with flavors ranging from zingy citrus-peach to almond-honeysuckle.

Chenin Blanc: (SHEN-ihn BLAHNGK): Loire Valley, France. It is the basis for such famous, long-lived whites as Vouvray and Anjou, Quarts de Chaume and Saumur. Outside the Loire region, it is often used for blending, although in South Africa it is widely planted and known as Steen. The signature characteristic of all the Loire Chenin Blancs is zesty acidity; but, they also have apple, pear, honey, and floral and mineral characteristics.



(Continued on page 3)

May 2015

President's Message

Ted Davis, TCWS President



Decant or Not – 5 Things to Know

We've all seen hand-blown glass "contraptions" being brought out at a restaurant when a patron orders an expensive bottle of wine; but, is this needed? While sometimes it's to soften a big red's taste by allowing it to breathe or to remove sediment from aging, consider the following: **1)** Decant to tame tannic reds. Decanting will do this by aerating; but, it is not a substitute for aging. **2)** Do it with aged reds – sometimes. Decanting can separate sediment from wine; however, aerating wines older than 15 years can "kill" them. To be safe, just carefully pour it directly from the bottle. **3)** Just about any decanter works; but, the vessel has to be large enough for the wine, have room for air and be easy to clean. **4)** There are alternatives. Aerators that fit on a bottle or can be poured thru will work. Repeated swirling in a large glass also can work; or, if you are feeling adventurous, author Nathan Myhrvold, *Modernist Cuisine: The Art and Science of Cooking*, advocates hyper-decanting by putting it in a blender for 30 – 45 seconds and drinking the wine after the foam settles out. **5)** Before deciding to decant, always taste the wine first, even in a restaurant. If you like the wine, skip the decanting entirely.

(Excerpted from Fox News, S. Miskey report)

May Wine Quotations

- I love waking up in the morning not knowing what I'm going to do or who I'm going to meet. Just yesterday I was sleeping under a bridge, and today I'm on the grandest liner in the world drinking Champagne with you fine people. I'll have some more, please.
(Jack Dawson in *Titanic*, 1997)
- And water is on the Bishop's board and the Higher Thinker's shrine, But I don't care where the water goes if it doesn't get into the wine.
(*Wine and Water* from *The Flying Inn*, 1914, G.K. Chesterton)

Religion and Wine

Catholics have Mass, a service during which Christ's Last Supper is re-enacted by sharing bread and wine. They believe in the "Miracle of the Mass" during which the bread and wine physically change into Christ's body and blood. In Lutheran and Anglican churches, the ceremony is called "Holy Communion," but for them, the bread and wine only represent Christ's body and blood. Much fine-wine history can be traced to monasteries as wine was developed for religious purposes. To be self-supporting, monks planted vineyards and made wines as part of their daily lives. Probably the most famous was Dom Pierre Pérignon, 1638-1715, a Benedictine monk who "made important contributions to the production and quality of

Champagne wine [not to be confused with "sparkling" Champagne] in an era when the region's wines were predominantly still red."

(Sources: www.rackwine.com/winefacts and Wikipedia)

Wine Definitions

- **DBW** – biodynamic wine.
- **Diurnal Shift** – meteorological term very important in viticulture. The shift in air temperature between day and night. When a grape is exposed to daylight/sun, sugar and acid content increases, and is balanced by the evening coolness. The process creates a more favorable growing environment, and mellowness and complexity to wines.
- **Herbaceous** – presence of herb flavors in a wine, e.g., rosemary, thyme, etc.
- **Old Word Wines** – from Africa, Europe and the Mediterranean, regions with a long wine-production history; emphasizing the role of terroir and acknowledging historical production methods. (Source: Ted Davis, personal notes) ♦



Welcome New Members!

Norma Furlong
Lawrence Ramsay

Coming 2015 Events

May 17 - **Annual Membership Meeting & Dinner**

June 26 - **Exploring the World of Whites**

July 18 - **It's 5 O'Clock Somewhere:
A Sensory Seminar & Dinner**

August 23 - **Prosecco and Pizza**

September 20 - **Pinot Noir Tasting**

October - **Klipsun Vineyards & The Gelles Family**

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

December - **Holiday Party**

Events are subject to change!

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



Join us on
Facebook

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Annual Meeting & Dinner

Bonefish Grill is one of the area's best restaurants, well known for excellent cuisine and good service. Now, the selected wines and dinner menu:

Course 1 – 2014 Malbec Rosé and Bang Bang Shrimp® tossed in a creamy spicy sauce.

Course 2 – 2013 Sauvignon Blanc and Special House Salad, with artichoke hearts and feta cheese.

Course 3 – 2012 Montepulciano and 2008 Ciel de Chien with Surf & Turf of "wild Mahi Mahi with Macadamia nuts and an angler steak with Béarnaise sauce."

Course 4 – 2007 Syrah and Macadamia Nut Brownie, a flourless brownie with raspberry sauce and Macadamia nuts.

A reminder! The meeting is open to all members; no reservations are needed. Reservations are needed for the dinner. Coupon is on page 5. Yes, we believe our May event will provide for a very informative, educational and entertaining afternoon. Hope to see you May 17. ♦

Annual Meeting & Dinner

Event Co-Chairmen: Nancy Beitel, Jim Hartley

Date: Sunday, May 17

Time: 3:00 to 6:00 p.m.

Location: Bonefish Grill
133 W. Gage Blvd., Richland

Price: Members, \$55; guests, \$60

Limit: 48

Type: Informative, educational, entertaining

Cutoff Date: Thursday, May 14

Cancellation Policy: For a full refund, cancellation must be made by phone to Nancy Beitel, 942-1252, on or before Thursday, May 14. ♦

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Exploring the World of Whites

Grüner Veltliner: (GROO-ner FELT-lee-ner):

Wachau Valley, Austria. Grüner, for short, is Austria's most important grape in quality and acreage. The Danube River's Wachau district is one of the tiniest, but also the most important. The whites are unmatched in their sheer clarity of flavor, elegance and balance. The flavor profile shows vanilla, white peaches, lentil and citrus, and ends with a rush of white pepper.



Sauvignon Blanc: (SOH-vee-nyawn BLAHNGK): Marlborough, New Zealand. The pure varietal is found mainly in the Loire Valley, at Sancerre and Pouilly-Fumé. However, New Zealand has had striking success with its racy, vibrant Sauvignon Blancs, which are tart and grassy, with citrus, herbal and tropical fruit flavors.

Semillon: (seh-mee-YOHN): Hunter Valley, Australia. Outside Bordeaux, Australia is Semillon's most famous home where it can be made into magnificent dry white wines. In the Hunter Valley, it is made in several styles – from dry to sweet. On its own or in a blend, this white wine can age.

Torrontes: (Tor-RON-taze): La Rioja Region, Argentina. Torrontes is an Argentinian specialty. Argentina is the world's fifth-largest wine producer. Its wine regions are in the Andes foothills at elevations up to 4900 ft., making them some of the world's highest-altitude wine regions. Torrontes wines are delightfully spicy and perfumed with flavors of crisp white peach, orange blossom, lime, lemon and tropical fruits.

Riesling: (REEZ-ling): Mosel Region, Germany, and Washington State. Riesling is considered by many wine experts to be the world's most noble and unique white grape varietal. Great Riesling has soaring acidity, yet is often low in alcohol and thus light in body. Germany's Mosel-Saar-Ruwer region is also considered by many to be its greatest wine region. The vineyards there are the steepest in Germany and among the world's steepest. The Mosel wines are known for slatey, kerosene-like flavors with distinctive floral, citrus, peach and mineral accents. In our state, Riesling was one of the first varietals planted and is on the rise. Most Washington Rieslings are vinted in a dry to off-dry style. The wines often have an easily detectable peach and mineral complex, and a crisp lightness.

Chardonnay: (shar-doh-NAY): Washington State. Chardonnay is grown and made worldwide, and is one of the best manifestations of this state's special winemaking character. While in many other regions it is made as a rich full-bodied wine, here Chardonnays are often more crisp and delicate with a lighter touch of oak and more emphasis on fruit than creaminess. They exhibit fruit flavors such as fresh apple, pineapple and citrus.

Viognier: (vee-oh-NYAY): Washington State. Viognier, the rare white grape of France's Rhône Valley, is one of the most difficult to grow; but, it is an up-and-coming Washington varietal. Also, there is now more Viognier acreage in the U.S. than in France. In contrast to Chardonnay, this varietal has more natural aromatics, including notes of peach, pear, violets, lemon, apricot, spice and minerals.

This tasting is not intended to be a comparison of wines, but rather, just a chance to experience a variety of tastes. And, you may find a new favorite varietal! ♦

(Sources: *The Wine Bible*, Karen MacNeil; Washington Wine Commission, www.washingtonwine.org; *Wine Spectator*, online: www.winespectator.com; *Perfect Pairings*, Evan Goldstein; Wikipedia, www.wikipedia.org)

Exploring the World of Whites

Event Co-Chairs: Sue & Chuck McCargar

Date: Friday, June 26

Time: 6:30 to 8:30 p.m.

Location: Canyon Lakes Clubhouse at The Villas
3702 West 36th Street, Kennewick

Price: Members, \$25; guests, \$30

Limit: 48

Type: Educational; casual

Bring: Chairs for outside; 1 or 2 wine glasses

Cutoff: Tuesday, June 23

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, June 23. ♦

Taste Back:

Wines of Coeur d'Alene Cellars

Ken Kramer

Member, TCWS, and Event Co-Chair

Looks like this event was everything advertised, and more! It was sold out even before the April EVOE arrived in the mail; and, from what we were told, the lucky ones who signed up early – the sellout crowd – had a wonderful time.

Dirk Brink, the Coeur d'Alene Cellars winemaker, was informative and entertaining while giving us insight into the wines and winemaking techniques. Fat Olives' JD Nolan's Chef Cory did an amazing job of pairing the wines with some very inventive small plates. Overwhelming favorite pairings were the Viognier with spicy Thai ginger shrimp and the Mourvèdre with the Moroccan-style lamb dish. The only complaints – the chocolate dessert was too rich and too big!



Photo courtesy of Mary Peters, member, TCWS Board of Directors

So, kudos to Dirk and Coeur D'Alene Cellars, and Fat Olives' JD Nolan and Cory, for a tremendously successful Tri-Cities Wine Society event. ♦

37th Tri-Cities Wine Festival Update

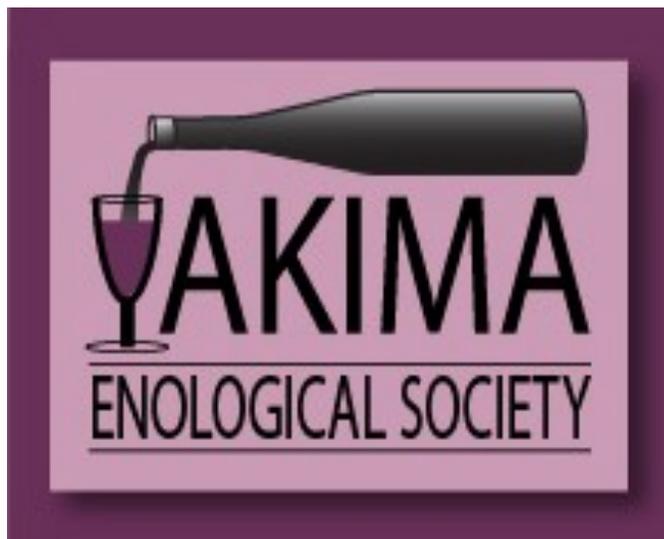
Mary Binder

TCWS Public Relation Liaison

With long, warm summer days just around the corner, it may be hard to think about November; but trust, the Tri-Cities Wine Festival core team is definitely focused on **November 14 and the 37th Annual Tri-Cities Wine Festival!** So, a brief update.

We have judges! Look for details soon on the society's website: www.tricitywinesociety.com. A special monthly newsletter is now going to wineries who participated in last year's festival and/or who are interested in this year's event. Almost 30 wineries have already expressed interest in again participating! And, silent auction volunteers will have a planning meeting later this month.

Volunteers! We still need volunteers!! Please contact Mary Peters: 375-7765 or at marylynn888@msn.com. ♦



It's 5 O'clock Somewhere:

A Sensory Seminar and Dinner

Scott Abernethy

Member, TCWS Board of Directors

To beat the mid-July heat, plans are underway for a comfortable, indoor event. We're teaming up with the Yakima Enological Society to host "**It's 5 O'Clock Somewhere: a Sensory Seminar and Dinner,**" **Saturday, July 18, Yakima Valley Community College (YVCC) Teaching Winery, Grandview.** Teaching Winery instructional technician, **Brad Smith**, will lead a seminar on how our senses of smell and taste affect our perceptions of wine, and why certain wines pair well with specific foods. We will "test" what we learn by pairing wines with food selections during our sit-down dinner, prepared by Chef Jessica Smith. Jessica owns The Sensual Fork catering, provides pastry training at Wine O'Clock Wine Bar and Bistro, Prosser and works at Buhrmaster Baking Company, Selah.

The **Yakima Enological Society (YES)** was established in 1976, and its current membership is around 100. The society's annual "big event" is a platinum dinner fundraiser in April. Proceeds support the YVCC enology and WSU Tri-Cities viticulture programs, and also, enology programs in Walla Walla and British Columbia. To learn more about YES, go to the society's website, www.yakimawine.org.

The **YVCC Teaching Winery's** first release was in 2008. Many of the program's graduates work in local vineyards and wineries. YVCC has entered its wines in the Tri-Cities Wine Festival the past 6 years. It has always shown very well, garnering medals with almost every entry. We will taste some of these wines during our seminar/ dinner. Follow these links to the program and winery: www.yvcc.edu/academics/programs/Agriculture/vinewine/Pages/default.aspx and www.yakimavalleyvintners.com.

Besides learning a little bit about how our senses affect wine and food pairings, this event will give members and guests from both societies an opportunity to discuss favorite wines and wineries, swap stories, and make new friends. Wine and food selections, pairings and event pricing will be detailed in our next article. ♦

Event Sign-Up Coupons

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

Annual Meeting & Dinner

Sunday, May 17

Members: \$55

Guests: \$60

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

Exploring the World of Whites

Friday, June 26

Members: \$25

Guests: \$30

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

2015 Membership Application or Renewal

- New
- Single: \$ 25
- Renewal
- 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.tricitiewinesociety.com. ♦



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.

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 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

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/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. ♦

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

<http://www.tricitiewinesociety.com/events.html>



Save the Date Prosecco & Pizza

Prosecco – Italy’s answer to a refreshing, well-made, sparkling wine – is a delightful summer wine, and a perfect pairing with pizza and light appetizers. The Society’s Sunday, August 23 wine event will be fun and educational. Spend a lovely afternoon getting to know and enjoying this wonderful Italian wine. So, plan on attending, and how about bringing some friends, too! Details to follow in the June *EVOE*. ♦