



COMING EVENTS

Sunday, May 21
Annual Meeting & Award-Winning Wines

Sunday, June 25
Sake and Food — A Tasting and Pairing

Saturday, July 15
New Greek Wine Revival

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Annual Meeting, Award-Winning Wines

Tony Pennella
 Member, Board of Directors, Event Co-Chairman

This year’s Tri-Cities Wine Society’s annual meeting and monthly wine event will be **Sunday, May 21, Horn Rapids Golf Course Clubhouse, Sage Room Banquet Center, 1:30 to 4:00 p.m.** As the society’s fiscal year ends April 30, May is the perfect time for the society’s annual meeting. President Ted Davis will conduct a short business meeting, about 30 minutes. You will learn about the “health” of the society, including finances and future plans. It will also include chairmen reports, and the election or re-election of board members. There will be a question and answer period. **All members are invited to the meeting; there is no cost to attend just the meeting.**

Then, the fun begins! This year’s program will be a “mystery” tasting of award-winning silver and gold medal wines from past Tri-Cities Wine Festivals. We will explore a

selection of blends and varietals from small, lesser-known and larger, more-established wineries. The goal is a smaller, more intimate tasting of festival wines. This will be a great opportunity to revisit wines you have enjoyed or experience new ones you missed at one of our recent wine festivals.

Accompanying the wines will be a selection of light appetizers prepared by Amy Davis. If the name “Davis” sounds familiar, yes, Amy is Ted and Judith Davis’ daughter. But nepotism aside, Amy is an accomplished chef – a graduate of the Oregon Culinary Institute and past sous



Sake and Food – A Tasting and Pairing

Mary Peters
 Member, Board of Directors, Event Chairman

Rice + Water + Yeast + Koji = Sake But, how? Come to the June event and find out. Hopefully, you have entered on your calendar **Sunday, June 25, 3:00 to 5:00 p.m., Fat Olives Restaurant & Catering, Richland**, to taste sake and experience its pairing with a variety of foods. JD Nolan and his Fat Olives crew are coming up with some tasty pairings to accompany 6 sakes.

While there are several sake makers in the United States, most sake is still imported from Japan. Further, the U.S. Department of Agriculture recently declared that only sake made in Japan can be called “Japanese Sake.” (Source: *Jim Clarke, Bloomberg News, September 29, 2016*)

United States sake makers include: Texas Sake Co., Austin (2011); Ozeki Sake, Hollister, Calif. (1979); Yaegaki

Sake and Food – A Tasting and Pairing

Chairman: Mary Peters

Date: Sunday, June 25
Time: 3:00 to 5:00 p.m.
Location: Fat Olives Restaurant & Catering
 255 Williams Blvd., Richland WA 99354
Price: Members, \$43; guests, \$48
Limit: 40
Type: Educational
Bring: Sense of adventure
Cutoff date: **Tuesday, June 20**
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, June 20.** ♦

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May 2017

President's Message

Ted Davis, TCWS President



Counting Wine Calories

With winter finely over, a number of us look to shed pounds from inactivity or just over eating. Don't be embarrassed, we've all been there and the term for this is "wine dysphoria." You don't have to give up your beloved wine. Here are some facts regarding calories for general classifications of wine. Champagne and sparkling wine have the fewest calories because they have the lowest alcohol percentage. A 4-ounce glass has about 90 calories; if it is a Brut, it could be 115. Whites, especially sweets, as a rule average 110-120 calories because sugar has fewer calories per gram than alcohol. Dry whites such as Pinot Grigio, Sauvignon Blanc and Chardonnays are slightly higher. Reds, in general, have the most calories except for aperitif and dessert wines. Most people assume reds have fewer calories because they taste less sweet, but the higher alcohol content brings more calories. Cabernets average 124-plus, Zinfandels at 190 as are Syrahs. Also if you are counting calories, stay away from aperitif or dessert wines that start at 100 calories for a 2-ounce serving. To burn 200 calories, you need to jump rope for 20 minutes or skip the double scoop of chocolate ice cream, 286 calories, for dessert.

(Excerpted from visittrivalley.com, Whitney Butler)

Best Wines for Beer Lovers

Beer is big business with sales about 3 times that of domestic and imported wines. There is a great deal of swapping between the 2 groups, especially with younger drinkers. So, if you are entertaining a mixed group, here are some hints for wines that your beer-loving friends might want to try.

Note: This is also why there is beer at the Tri-Cities Wine Festival – to attract "Blended Drinking Families."

For "light beer" drinkers, reciprocal wines with a fresh, crisp palate appeal and wine aromas. Suggestions include Prosecco, Grüner Veltliner or a New World Sauvignon Blanc. IPAs can be heavy on hops, full bodied and have a citrus component. So, for those drinkers, look to a full-bodied red with plenty of pep, such as a Carménère or Grenache with dried-berry characteristics and slightly bitter finish. Wheat beer, which is rich and smooth with a touch of vanilla, a good choice could be a Chardonnay with some oak overtones or possibly an aromatic Viognier. For stout beers that are big and bold with a cream coffee/chocolate taste, the wine counterpart for those drinkers could include Cabernet Sauvignon with a new oak overtone and structured tannins or a Merlot with a smoother style, and having a chocolate mocha and cherry components.

(Excerpted from a Stacy Slinkard posting)

May Wine Trivia

- The Bergerac wine region in southwestern France has produced wine since Roman times. *(Source: KISS Guide to Wine, D. Klindersley)*

- Grapes are the only fruit capable of producing the proper nutrition for the yeast on its skin and the sugar in its juice to ferment naturally. *(Source: Insider's Guide to Learning All About Wine, M. Bonadies)*
- Women are more susceptible to the effects of wine than men partly because they have less of an enzyme in the lining of the stomach that is needed to metabolize alcohol efficiently. *(Source: Wine for Women, L. Sbrocco)*

Annual Meeting

This year we are trying something different for the Society's annual meeting. We will be serving a mixture of award-winning wines from past Tri-Cities Wine Festivals. The wines will be accompanied by a selection of light hors d'oeuvres. See Tony Pennella's article, page 1, for more details. ♦



Welcome New Members!

Kathleen (Kathy) Leeman
Rodney Welton
Gene & Margaret Dukes

Society 2017 Coming Events

June	Sake & Food – A Tasting & Pairing
July	New Greek Wine Revival
August	Member Appreciation Event
September	Wine & Food Pairing with Society Chefs
October	Walter Clore Center Party
November	39th Tri-Cities Wine Festival & Volunteer Party
December	Holiday Party: Celebrate the Bubbly

Gifford Vineyard Planting Mourvèdre

Want to get down in the dirt for a few hours? Gifford Vineyard owners, and wine society members, Paul and Candace Gifford,

have scheduled a Mourvèdre planting starting at 7:00 a.m., Saturday, May 6.

Snacks, water and lunch will be provided.

All you need to bring is gloves. Novice planters welcome!

Address: 65105 Demoss Road, Benton City

If you are interested, email the Giffords,

giffordvineyard@gmail.com, or text, 509-366-4039.

Learn more about the vineyard at

<http://tinyurl.com/kcqbws>.

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Annual Meeting, Award-Winning Wines

chef at Subterra in Newberg, Oregon. Her selection of appetizers will include:

- ✓ A seafood cup of marinated shrimp nestled in phyllo and lemon herb aioli
- ✓ A medley of grilled, seasonal vegetables
- ✓ Bulgolgi-marinated and grilled beef and chicken skewers
- ✓ Toasted bruschetta served with tomato relish and roasted garlic oil
- ✓ An assorted artisan cheese platter
- ✓ Gluten free parmesan Brazi Bites® (Brazilian cheese bread)

The meeting's setting and focus will be 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 society goals are to keep our monthly 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. So, please plan on attending and bring your ideas for future events to share, **and remember to bring a wine glass.** Sign up early as the tasting is limited to 48 people.

Again, any member can attend the meeting – **no cost involved; however, reservations MUST BE MADE to attend the wine tasting.** For planning purposes, please indicate whether you'll be attending just the meeting, or both the meeting and wine tasting on the reservation coupon, page 5. See you May 21! ♦

Annual Meeting and Award-Winning Wines

Co-Chairmen: Ted Davis, Tony Pennella

Date:	Sunday, May 21
Time:	1:30 to 4:00 p.m.
Location:	Horn Rapids Golf Course Clubhouse 2800 Clubhouse Lane Richland WA 99354
Price:	Business meeting only, no charge Wine event: members, \$40; guests, \$45
Limit:	48
Type:	Annual business meeting; fun, informal wine tasting
Bring:	One wine glass, per person; ideas for future events
Cutoff date:	Tuesday, May 16
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, May 16. ♦

New Greek Wine Revival

Dolly Ammann

Member, Board of Directors, Event Chairman



The new Greek wine revolution began in the 1980s at the time of great socio-political shifts in Greece. It was born from the culmination of research by the Greek Wine Institute, training of oenologists abroad, and the establishment of oenology schools at the Athens Technical Institute and the University of Athens. Winemakers with modern technical education began producing wines that could compete successfully in the international marketplace and score accolades in international competitions.

As a wine-producing nation, Greece enjoys some unique attributes. It has about 300 indigenous grape varieties that offer distinctive characteristics. While the grape names may be somewhat difficult to pronounce, today's wine enthusiast is adventuring beyond Chardonnay and Cabernet Sauvignon.

The topography of Greece has coastal, mountainous, semi-mountainous and volcanic terroirs. Vineyards are in challenging areas that do not lend themselves to mechanization. This means work in the vineyard is all manual resulting in higher-quality grapes. The climate is dry and soils poor. Again, these are excellent conditions for quality grape growing.

In Greece where winemaking dates back to pre-historic times, this new generation of enthusiastic vintners and oenologists are creating quality wines using a combination of traditional and modern viticulture methods, and state-of-the-art winemaking technology. (www.newwinesofgreece.com)

At our July event, we will explore some of these new wines from some of Greece's top wine estates. **Mark your calendar for Saturday, July 15, 6:30 p.m., for a wine tasting dinner featuring a selection of modern-style Greek wines, all rated 90+ points by Robert Parker's Wine Advocate, Wine and Spirits Magazine and Wine Spectator.** The menu for this dinner consists of 4 courses paired with wine, and as you probably guessed, it includes traditional Greek Moussaka. YUM!

At this event, you will learn that there is much more to Greek wine than Retsina. **In fact, we will NOT be serving any Retsina.** We have selected 7 excellent wines made from some of the more interesting indigenous grape varieties and one wine that is a blend of an indigenous variety and Syrah. Get ready to discover and enjoy a new generation of wines from Greece. ♦

(Continued from page 1)

Sake and Food – A Tasting and Pairing

Sake Brewery, Vernon, Calif., one of the few with a female sake master (1987); Moto-i Sake Brewery, Minneapolis (2008); Cedar River Brewing Company, Seattle (2013); Blue Current Brewery, Kittery, Maine (2013); Gekkeikan Sake (USA) Inc., Folsom, Calif., near Sacramento in the heart of rice country (1989); Takara Sake USA, Inc., Berkeley (1982); SakéOne, Forest Grove, Ore. (1992).

By 1990 Takara was the largest American sake producer. The rice comes from the Sacramento area and the water from Sierra Nevada snow melt. Takara sells some imported sake but makes mirin, a rice wine used in cooking, some plum wines, and its Sho Chiku Bai sake in Berkeley.

For our event, we will be tasting sakes made or imported by SakéOne, which began as a partnership in 1992 between Japanese American Brewing Company and Momokawa Brewery in Japan, a centuries old brewery in Aomori. In 1998 Momokawa debt was converted to non-voting stock in SakéOne, which is now completely American operated. The company is the leading producer of Ginjo (premium) sake in the U.S. Greg Lorenz is SakéOne's sake master. He started his career as a scientist specializing in cultivating plant tissue for food, specifically blue-green algae. When his interest turned to sake, he learned from Japanese masters. He uses Japanese equipment, California-grown rice and water from the Oregon Coastal Range. His techniques are thoroughly Japanese but crafted for an international palate. (Source: SakéOne.co; Takarasaki.com; *Wine Enthusiast Magazine*, October 17, 2012)

There are several grades of sake, determined by the amount of milling the rice undergoes.

- ✓ **Junmai (JOON-mai)** – no added alcohol. (Adding alcohol makes sake cheaper and easier to make.) The Junmai grade must have a milling of at least 70 percent, that is, 30 percent of the rice grain is removed.
- ✓ **Ginjo (GEEN-joe)** – super premium. Milling rate is around 60 percent with special rice and yeasts used.
- ✓ **Daiginjo (die-GEEN-joe)** – milled at least 50 percent, and some to 35 percent. Extra-careful brewing.
- ✓ **Honjozo** – alcohol added for a lighter body.
- ✓ **Futsushu** – produced for the mass market and mostly served hot with no milling requirements.

Some terms can be used alone or combined, for example, **Junmai Ginjo** or **Junmai Daiginjo**.

So, what's with those cute cups one often sees for sake? The **Ochoko (oh-CHO-ko)** cups of bamboo or ceramic are good for hot sake; but, a chilled, artisan sake needs room for swirling and sniffing like a good wine, so a wine glass.

Going back to the April EVOE matching quiz, how did you do? Answers: **Sake** – liquor; **Kura** – cedar-walled room where mold grows on rice; **Nama** – less-pasteurized sake; **Mani** – sweetness; **Shibori-tate** – freshly brewed and pressed sake.

Next month we'll talk about rice as well as other terms that sake "brewers" add to a label to let you know what you are getting. Brewer? Yes, making sake is more-closely aligned to beer not wine. However, it is sometimes referred to as a "rice wine." According to the Oregon Liquor

Control Commission, ORS 471.001(7)(c), sake is not a malt beverage; 471.023 states it is not a cider; and, as long as it is a fermented beverage with not more than 21-percent alcohol, 471.001(11) states it is a wine.

(Source: *The Oregonian* via SakéOne website)

Finally, the question of the month for you to ponder – what do cedar trees and their branches have to do with sake? Answer in the June EVOE! ♦

Taste Back: Over 90 Under 30

Sue McCargar
Member, Board of Directors



A new venue for the Tri-Cities Wine Society's April event – the Tri-Cities Tap & Barrel House in south Richland. The event featured wines rated 90 and above by *Wine Spectator* and that cost under \$30 retail. The consensus from the 44 attendees, both society members and guests, was that the wines were well worth their ratings. Many attendees commented on how much they liked the wines.

There were 3 flights of red wines – Pinot Noir, Merlot and Cabernet Sauvignon. Guests commented that they liked having all red wines, and enjoyed comparing Washington wines, paired with food, with others from California and Oregon. Some even discovered new favorites.

The wine flights were accompanied by several tapas, including a meat and cheese plate with salad, 2 flatbreads with different toppings, and pork sliders. Many attendees also commented that the food was excellent and paired well with the wines.

Feedback regarding this new venue – friendly and attractive. In fact, a number of individuals commented that they did not know about this tap and barrel house! The one drawback, however, was that it was noisy with the number of people, making it difficult to hear and carry on a conversation. In hindsight, using the society's portable sound amplification system might have been useful in minimizing this issue. However, people still found the event to be very enjoyable, in a relaxed atmosphere, with good service, and great food and wine.

Thanks to Cher Case for her hard work in putting this event together. It was a great idea. ♦

[Editor's note: And from Cher Case, a personal thanks to Chuck and Sue McCargar for their help!]

Event Sign-Up Coupon

Annual Meeting and Award-Winning Wines

Sunday, May 21

Members: \$40 Guests: \$45

Event Limit: 48

Number of members attending _____

Number of guests attending _____

Member _____

Member _____

Phone Number _____

Email _____

Guest 1 _____

Guest 2 _____

Attending Business Meeting Only

Member _____

Member _____

Note: Please provide phone & Email information!

Have MAST card; can help pour at the event

Available for other help

Sake and Food – A Tasting and Pairing

Sunday, June 25

Members: \$43 Guests: \$48

Event Limit: 40

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

**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. ♦

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* _____

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



Member Appreciation Event Coming in August It's Party Time on the River!

We want to thank our members for their support of our events. If you are a regular attendee or have never been to an event, please come and see what we're all about – have some fun with fellow members. Of course, there will be great wines and good food to enjoy! Watch for more details, including the river location, in future *EVOEs*! ♦



Save the Date
Saturday, November 11, 2017

Interested in helping with the Wine Festival? We are looking for volunteers to help in various capacities. If you are interested and/or want to know more, contact Dolly Ammann, at carolynewammann@gmail.com or 509-420-4712; or, Mary Peters at marylynn888@msn.com or 509-375-7765. ♦



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