

Online at
<http://tricitiewinesociety.org/web>



Friday & Saturday, November 6 & 7
Tri-Cities Wine Festival

Sunday, December 6
Holiday Champagne Brunch

Sunday, January 10
Hamilton Cellars:
“Bona Vita” Blending Seminar

INSIDE THIS EDITION

| | |
|--|-----|
| 31st Anniversary Tri-Cities Wine Festival | 1,3 |
| Holiday Champagne Brunch | 1,4 |
| President’s Message | 2 |
| Hamilton Cellars — “Bona Vita Blending Seminar | 3 |
| Taste Back — Horse Heaven Hills AVA Bus Trip | 5 |
| Save the Date—Open that Bottle Night II | 5 |
| Festival Poster | 6 |
| Sign-Up Coupons | 7 |
| Wine Events Around the Pacific Northwest | 8 |

31st Anniversary Tri-Cities Festival

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Yes, the Festival is upon us, and this year, with the Three Rivers Convention Center as our location, we’ve had the opportunity to expand the venue! More space, more food, more seminars, more artists and craftsmen, and music – all changes both wineries and past attendees have asked us to do. We hope you are planning to attend at least one event and that you are helping with our advertising through word of mouth, Facebook, Twitter, E-mail and/or whatever other means at your disposal.

Here are some highlights:

- At *EVOE* press time, 92 Pacific Northwest wineries representing an amazing range of wines have entered 384 wines for the judged competition. They’ll be available for tasting at Saturday evening’s public tasting.
- New this year – one Montana winery. Then, from Oregon, Idaho and Washington, we’re also seeing some first-time entries.
- Anthony’s, Castle Catering, Country Gentlemen, Picazo 717, P.F. Changs and the Tri-City Country Club have generously agreed to provide sample appetizers from their establishments for Saturday’s public tasting. In a favorite-appetizer competition, attendees will get to vote on their favorite!
- The Silent Auction will be set up in the Convention Center lobby, and in time for those attending the Friday evening dinner seminar and the Saturday daytime seminars to preview items. Several magnums of vintage wines, wine-tasting packages, exquisite artworks, and even toys, will stretch across the foyer.

(Continued on page 3)

Holiday Champagne Brunch

Brett Simpson

Member, TCWS Board of Directors



The Wine Society will be at **Meadow Springs Country Club, Richland, Sunday, December 6, 11:00 a.m. to 1:30 p.m.**, for a gala Champagne and sparkling wine brunch to begin the holiday season. Besides the fine cuisine and the millions of tiny bubbles, there will be an informative speaker and surprise holiday entertainment. Have you made your reservation?

First, an update on the “bubbles” – the tasting includes 2 French Champagnes; a French sparkling wine; and, 3 excellent Northwest sparkling wines. There is much to learn about Champagne and its sparkling cousins, including that these wines are great anytime with a wide variety of cuisines!

So, Allan Pangborn, Moonlight Sparkling Wine Cellars owner and winemaker here in Kennewick, will be our special guest speaker. He will discuss and demonstrate how “*méthode champenoise*” sparkling wines are made; define dosage and its influence on the wine; and, compare domestic sparkling wines with fine French Champagnes. Other elements Allan is scheduled to feature in his program are discerning the differences between a blanc de blanc and a blanc de noir, and exploring how aging affects both flavor and price. Before starting his own winery, Allan was a sparkling winemaker at Korbel Champagne Cellars, California, and at Washington’s Chateau Ste. Michelle.

Recent research shows that Champagne really is bursting with flavor. The 10 million or so bubbles that pop from a glass of the sparkling wine carry loads of aromatic molecules that ultimately spray into the air right under your nose.

(Continued on page 4)

November

President's Message

Ted Davis, TCWS President



Wine Factoids

- A group of French winegrowers sued the French weather forecasting service for what – not warning them of a hailstorm that ruined a harvest. (*Wines and Vines*)
- The Kansas City Chiefs football team came under fire from the National Football League when the team's coach offered this item to a kicker if he could complete a field goal – a bottle of Napa Valley Cabernet Sauvignon. (*Wine Spectator*)
- American wine drinkers consume the most wine on this day – Thanksgiving. (*St. Helena Star*)

Special Thanks

September 26, Allied Arts Center & Gallery, the TCWS held its first event designed as a fundraiser for our scholarship program. It is great to report it was a success – we are projecting that we raised about \$650! We expect to combine this with revenue from the Festival and make another scholarship donation after the first of the year to the Washington Wine Industry Foundation. The Foundation, “a nonprofit, exempt Washington corporation, is the fundraising and gift-receiving organization for the Washington wine industry and other donor-designated organizations.” We work with the Foundation to target our donations to deserving students studying enology or viticulture.

I would like to thank the following individuals who donated their time, food dishes and/or worked the event:

- From the Society, Lois McGuire, my co-chair. Also, Dolly and Kurt Ammann; Mary Binder; Judith Davis; Ken Ferrigno; Ken Kramer; Chuck and Sue McCargar; and, David and Dominique Vetrano.
 - Terry Stevenson of Black Tie Catering.
- Again thanks to all who helped and attended.

Malolactic Fermentation: the What and Why

Definition: malolactic fermentation is part of the vinification process for the vast majority of red and some white wines. It is largely associated with Chardonnay, and the main reason Chardonnay exhibits a buttery component on the nose and palate.

Basically, it is a secondary fermentation, taking the harsher malic acid in wine and converting it to a softer lactic acid. Malic acid is tart and can be found in Granny Smith apples, and lactic acid is found in milk, cheese and yogurt. By converting malic to lactic, the final wine is less abrasive on the palate. However, the trade-off can be a diminished fruit character; so, some wineries will blend both styles to create a specific “wine profile.”

Upcoming Events

November – 31st Tri-Cities Wine Festival, November 6-7, Three Rivers Convention Center.

Yes, after a year-long process of planning and preparation, it is Festival time. I hope you are planning to attend at least 1 of the 6 events! And, whether or not you can attend, please continue to let family, friends and co-workers know about the Festival, its events, and where tickets can be purchased. As we've said and written many times, word of mouth remains the best form of advertising.

December – Holiday Champagne Brunch, Sunday, December 6, 11:00 a.m. to 1:30 p.m., Meadow Springs Country Club, Richland. December, and all its holiday activities, is rapidly approaching. To help kick off the month and season, join your Tri-Cities Wine Society for a Champagne brunch. Event co-chairs Dolly Ammann and Brett Simpson have carefully selected Champagnes and sparkling wines to accompany what promises to be a wonderful brunch. Allan Pangborn of Moonlight Sparkling Wine Cellars, Kennewick, will be our guest speaker. For more details, see the article, page 1.

January – Blending Seminar, Sunday, January 10, 3:00 to 5:00 p.m., Vintner's Logistics, Vista Field, Kennewick. Ever dreamed of being a winemaker and making your own blends? January will be an opportunity to do so! Join us to learn and test your skills. You will have the opportunity to join Stacie and Russ Hamilton, Hamilton Cellars owners and Wine Society members, and famed winemaker Charlie Hoppes, to work on blending the Hamilton Cellars 2008 Bona Vita red blend. This will definitely be a hands-on event. And, to note, the last time the Society did a seminar such as this, it was a sell out. So, recommend marking your calendars, and sending in your reservation coupon, page 7, this EVOE, as soon as possible. For more information, see the article, page 3.

February - Open that Bottle Night II, Saturday, February 27. Don and Mary Binder and David and Dominique Vetrano are hosting this event. Eleven years ago, *The Wall Street Journal* wine writers John Brecher and Dorothy Gaiter started an event that caught on and is now a worldwide special occasion. For the first time, the Wine Society will join in the celebration. This will be an opportunity for participants to check their wine inventory and bring to drink and share the bottle of “wine that [has been] otherwise simply too special to open” or maybe to “pick up a bottle that means something,” such as one that brings back memories. Piqued your interest? See preliminary details, page 5.

Wine Quotes

- If all be true that I do think, there are five reasons we should drink: good wine; a friend; or being dry; or lest we should be, by and by; or any other reason why! (*Henry Aldrich, 1647-1710*)
- [Making wine] is like having children: you love them all, but boy, are they different. (*Bunny Finkelstein, co-owner, Judd's Hill Winery*) ♦

January Event Details

Hamilton Cellars: "Bona Vita" Blending Seminar Event Chairmen: Stacie Hamilton, Ted Davis

| | |
|-----------------------------|--|
| Date: | Sunday, January 10 |
| Time: | 3:00 to 5:00 p.m. |
| Location: | Vintner's Logistics 6300 W. Deschutes Ave., Bldg. B, Kennewick |
| Price: | Members, \$30; guests \$35 |
| Limit: | 48 |
| Type: | Wine education seminar |
| Bring: | 2 wine glasses |
| Cutoff date: | Monday, January 4 |
| Cancellation Policy: | For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Monday, January 4. ♦ |

Hamilton Cellars: "Bona Vita" Blending Seminar

Stacie Hamilton

Member, TCWS Board of Directors



Celebrate the New Year and join the Society for its first 2010 event – helping Russ and me choose the blend for our 2008 signature "good life" red wine, Hamilton Cellars Bona Vita, **Sunday, January 10, 3:00 to 5:00 p.m., Vintner's Logistics, Vista Field, Kennewick.** This will be a hands-on seminar.

Vintner's Logistics is a new "bonded wine warehouse," where we are currently storing our wine. Participants will receive a tour of the facility, which should be very interesting since the facility has not been open to the public.

After the tour, renowned winemaker Charlie Hoppes will lead us through a blending exercise. Besides his own winery, Fidélitas, Charlie is a consulting winemaker for wineries such as Gamache Vintners and Goose Ridge Estate Vineyards and Winery.

He will give each participant a sample of wine taken directly from our Hamilton Cellars barrels being stored at Vintner's Logistics. We have 4 wines aging: Malbec; Cabernet Sauvignon; Merlot; and, Cabernet Franc. Using these wines, each participant will produce a wine they believe is good enough to become our 2008 Bona Vita.

Next, Charlie will judge the participants' wines and pronounce a winner. Then, participants will prepare a glass of "their" blend to enjoy with a wonderful gourmet hors d'oeuvres buffet, and have an opportunity to talk with Charlie and others at the seminar.

Ted Davis, my event co-chairman, said, "If you have never had a chance to experience wine blending, you can't miss this opportunity. If you have, then you know what great fun it is!" Ted also said past Society experience is that this type seminar sells out quickly. So, our recommendation – sign up early. An event coupon is in this EVOE, page 7.

Russ and I are looking forward to sharing our new wines with participants, and tasting the results from the blending seminar. Hope to see you **Sunday, January 10, Vintner's Logistics, Vista Field, Kennewick.** Cheers! ♦

(Continued from page 1)

31st Anniversary Tri-Cities Festival

- Four seminars vs. just 1 are being held Saturday – 2 in the morning and 2 in the afternoon. Prices and topics vary, which again reflect comments and feedback from past attendees. Not sure which one or ones to attend? Anyone you pick will be informative and enjoyable, whatever your knowledge level. We have Ph.D.s right along with winemakers and merchants to expand your enological understanding.
- The Convention Center doors will open to the public at 5:30 p.m. Saturday evening to allow attendees who want to preview and start bidding on Silent Auction items an opportunity to do so; to provide an opportunity to view and purchase works from the art and craft vendors; and to just enjoy the music and ambiance ... plus not have to stand outside! Note: the doors to the wine-tasting area open at 6:30 p.m.
- Yu-Heng Dade, the artist for the new series of artwork the Festival will be showcasing the next few years will be available Saturday evening to personally sign posters from this year's Festival for those wanting to purchase them.
- Area musicians will be providing music throughout the Saturday evening event.

So, gather your friends and neighbors, aunts and uncles, your best friends and enjoy the broadest array of wines in one place in the Tri-Cities. For ticket purchasing information, see page 6, this EVOE. And for more Festival details, go to www.tcwinefest.com.

Finally, don't forget your picture ID – you'll need it when entering the Convention Center and must have it with you. All attendees must be at least 21 years of age. Hope to see you at our 31st Anniversary Tri-Cities Wine Festival. ♦

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. In case 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 WA 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. ♦

December Event

Holiday Champagne Brunch

Event Chairmen: **Brett Simpson & Dolly Ammann**

Date: Sunday, December 6

Time: 11:00 a.m. to 1:30 p.m.

Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352

Price: Members \$45; guests \$50

Limit: 48

Type: Wine education seminar

Cutoff date: **Wednesday, December 2**

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Wednesday, December 2**. ♦

(Continued from page 1)

Holiday Champagne Brunch

High-speed chemical analyses showed each bubble contains tens of aromatic compounds – precursors to aromas, and these compounds were more concentrated in bubbles compared with the rest of the Champagne. There is more about the research [here](#).

Jason LaBarge, Meadow Springs executive chef, has prepared an extraordinary 3-course brunch menu:

- First course: *amuse-bouche – paddlefish caviar with a buckwheat pancake, crème fraîche and dill*
- Main course: *seafood sausage; prosciutto and goat cheese tart; artichoke confit and red pepper coulis*
- Finish: *a 3-cheese blintz with Washington peaches and a pomegranate compote*

To pair with the brunch, we have this wine line up:

- **Tualatin Estate Willamette Valley Vineyards 2007 Semi-Sparkling Muscat Frizzante.** The *Wine Advocate's* Robert Parker says: 89 POINTS! The Tualatin semi-sparkling Muscat is a clone of an Italian Moscato d'Asti. Its boisterous orange blossom and raspberry aromas lead to a fresh, zesty, medium-bodied personality. Like the Italian Moscatos, it has low alcohol (6.5%) and an off-dry sweetness. (Source: www.northwest-wine.com) It promises to be a fine start to the event!
- **Duval-Leroy NV Brut.** At 91 pts., this is the ONLY Champagne *Wine Spectator* selected for its 2008 Top 100! "A big, full-bodied bubbly, featuring graphite, toast, lemon and nut aromas and flavors. Balanced with an assertive finish." (Source: www.peteswineshop.com)
- **Moonlight Sparkling Cellars Metropole Blanc de Blanc.** We're going to leave the description for this wine to the winemaker himself!
- **Lucien Albrecht Brut Blanc de Blanc.** Lucien Albrecht pioneered Crémant production in 1971 and helped gain an Appellation Contrôlée for the wine and for Alsace. These wines, vinified by the classic méthode champenoise from 100% free-run juice, are the best sparkling wines in France outside of Champagne itself. Lucien's son, Jean, carries on this tradition. This blanc de blanc is made from 100% Pinot Blanc, and is distinguished by a fine and elegant bead, a beautiful

straw color, and a light, delicate palate. (Source:

www.peteswineshop.com) "Albrecht obviously has a skill in sparkling wines, because this, like its partner Rosé, is skillfully made, full of fruit and richness..." (Source: *Wine Enthusiast*)

- **Domaine Ste. Michelle Blanc de Noirs Méthode Champenoise.** A 2008 Tri-Cities Wine Festival silver-medal winner. This distinctive medium-dry wine shows off an attractive plum skin hue. The Blanc de Noirs exhibits delightful spicy characteristics of ripe raspberry and strawberry aromas and flavors. "Rosé sparkling wines are unique not only because of their color, but also their vinous character. Blanc de Noirs is a beautiful, salmon pink wine with a persistent column of small bubbles. A delicate sparkler, with strawberry impressions coming through in the nose, and on the palate. The initial impression is dry, with a soft and fruity aftertaste." (Source: www.domainestemichelle.com)
- **Veuve Clicquot NV Champagne Demi-Sec.** This Champagne is blended largely from Pinot Noir and Pinot Meunier. The blend is completed by about a quarter of Chardonnay and 15-25% reserve wines. A higher dosage gives it richer notes without detracting from its freshness. It has a beautiful yellow color with deep golden glints, and fine, even mousse. An intense fragrance reminiscent of ripe fruit – candied citrus, fruit liqueurs – with notes of brioche and toast. Round and mellow in the mouth, with mild acidity maintaining a pleasant silkiness. The Demi-Sec is at its best with desserts. Pastries and desserts based on fresh fruit, citrus and dried fruit will blend delightfully with the wine's smooth qualities. (Source: www.veuve-clicquot.com)

And, to conclude the event, some special entertainment – our own Dolly Ammann and the Tri-City Tappers have a 30-minute holiday show that includes 5 holiday dance routines and 4 Christmas vocals. So, we hope you are planning to join us for this special Tri-Cities Wine Society holiday event, **Sunday, December 6, 11 a.m. to 1 p.m., Meadow Springs Country Club, Richland.** If you haven't already made a reservation, there is a coupon, page 7, this EVOE. ♦

Welcome New Members

Jim & Connie Ostrander

Pamela Moon

James Fluharty

Ross & Bette Potter

Richard & Melvina Romanelli

Vicki Griesinger

Jim & Joanne Duncan

Welcome Returning Members

Paul & Candace Gifford

Denis & Colleen McKee

Taste Back: Horse Heaven Hills AVA Bus Trip

Ambre MacHugh
Member, Tri-Cities Wine Society

The morning of October 10 was very crisp as we boarded the bus in Richland for the drive to the HHH AVA. Everyone was well bundled up in their coats and gloves, and seemed anxious to start our day of learning and wine tasting. En route to our first stop, Alexandria Nicole Cellars, we were treated to a lovely Mimosa and some delicious homemade muffins. That seemed to perk us all up a bit.

When we arrived at Alexandria Nicole, workers were already hard at work in the winery, and in the field picking grapes. There were several large bins or vats of fruit fermenting and a number of participants took advantage of the great hands-on opportunity to push down the “cap” in the fermentation vessels. We also were able to go outside and taste some Malbec and Syrah grapes right off the vines while we watched the sorting table in action.

The folks at Alexandria Nicole were thoughtful enough to provide us with hand and toe warmers as we came back inside to listen to winemaker, Jarrod Boyle, provide information about the winemaking process. For many in our group, this proved to be their favorite part of the day, and for good reason, per feedback on many comment cards after the event – not only did we get to taste some great wines from bottles and barrels, but we really got a great education as well!

Next was our visit to McKinley Springs Winery, which included our lunch break. Upon arrival, this winery’s sheet-metal construction looked simple and humble. However, as soon as we walked inside, we were greeted by a large burning fireplace and lovely warm woodwork all around. What a cozy little stop this was along our trail!

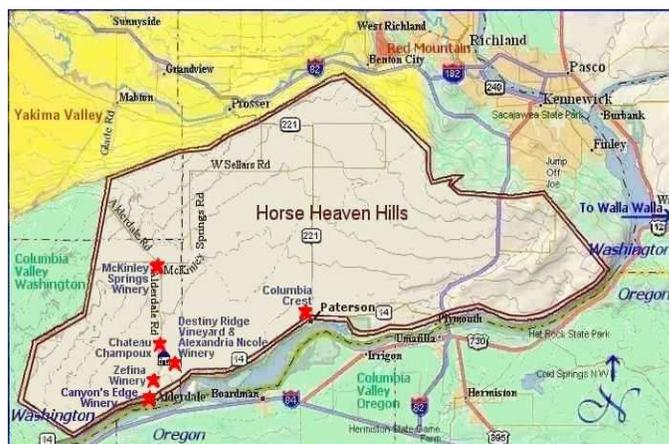
For our sampling, the Andrews and Rowell families, the winery and vineyard owners, had 3 red and 3 white wines, including a late-harvest Chenin Blanc. Event organizers, Chuck and Sue McCargar, had a delicious Greek-inspired boxed lunch for participants that had everything from several pita breads to hummus and grilled meats. A wonderful McKinley Springs Syrah accompanied our meal, although one participant wrote that having a white wine option would have been nice.

Our last winery stop was Mercer Estates in Prosser. One of the first things one could discern was the different equipment and the volume here. When we arrived, we saw a truck dumping grapes sourced from the Wahluke Slope, and observed a crusher/de-stemmer in action, too.

Winemaker David Forsyth talked a lot with us about the winemaking process and the winemaker’s involvement. When asked his opinion on what made the HHH AVA so different from others in our area, he touched on one key point I hope everyone took away from this trip. “It’s the heat,” David said. Couple the high heat units with the quick-draining soil deposited on a rocky volcanic basalt base, and you’ve got yourself the recipe for what makes this area a significant source for quality grapes in Washington.

David says these components all lend themselves to producing a wine with remarkable “structure and body.” I say, whatever this magic combination is of sun, heat, wind, water and soil, it certainly beckons to all wine lovers to “come and taste.” This is one AVA worth the drive, or in this case, the bus ride.

And, many participants agreed as they commented that they’d take another such bus trip. It was well-organized, wineries were prepared for the group, and it provided an opportunity not to have to drive while tasting wine. Great feedback for a great day. ♦



Save the Date Open that Bottle Night I I

Join the Wine Society for its first participation in **The Wall Street Journal's Open that Bottle Night I I, Saturday, February 27**. Exact times, location and other details are still being finalized, but different from other Society events, participants will bring a wine to share with others! Along with the wines will be food that can complement a variety of wines.

Eleven years ago, *The Journal's* wine writers, John Brecher and Dorothy Gaiter, started an event that now has a worldwide following – “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” You know, the bottle you may have forgotten you have or the one you’ve had tucked away for a number of years and saving for that special occasion. Well, February 27 can be that special occasion.

And, if you don’t have a special bottle, John and Dorothy recommend to their readers that they “pick up a bottle of wine that means something to you, a wine that will bring back memories.” This will be a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more.

Intrigued? Watch for more details in future *EVOEs*, but meanwhile, mark those calendars for **Open that Bottle Night I I, Saturday, February 27**. ♦

Tri-Cities Wine Society Proposed Events for 2010

January 10 – Blending Seminar: Help the owners of the new Hamilton Cellars experiment with several varietals to make their red blend.

February 27 – Open That Bottle Night II: Join in this worldwide *Wall Street Journal* event. Participants bring the wine!

March – Rhone Varietals: Will feature Prosser's Maison Bleue Winery and some lesser-known Rhone varietals.

April – New Zealand Pinot Noirs: Experience Pinot Noirs from Central Otago, a fast-growing South Island wine region.

May – Annual Meeting: After the meeting, compare Washington Syrahs with others around the world.
(Note the new month for the annual meeting.)

June – Wines of Southern Italy: Take a virtual tour of lesser-known Italian wine regions south of Naples.

July – Wines of the Columbia Gorge: "A World of Wine in 40 Miles" – learn about a unique micro-climate perfect for growing premium grapes. Sample results!

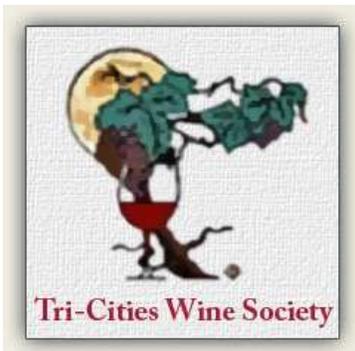
August – Summer Wines: Sample and learn about wines good for those hot summer days.

September – Vineyard Series III Seminar: Ongoing series featuring prominent Northwest vineyards.

October – Portugal's Non-Port Wines: Learn about and taste Portuguese dry table wines gaining recognition for their quality.

November 5/6 – Tri-Cities Wine Festival: Judged competition of Northwest wines; also, seminars, public tasting, silent auction, artists, craftsmen, music, food and more.

December – Holiday Food & Wine: Always a popular theme. Get your holiday party ideas! ♦



Savor the Flavor needs

Wine Society Volunteers

November 13 – 14

Kimberly Ruisi, Savor the Flavor volunteer coordinator, has asked for Wine Society volunteers to help pour wine at the event and to help wine seminar hosts. Summary details:

- Volunteers work 4-hour shifts, then receive free admission to the event on the day they serve
- Event dates: Friday, November 13, 11 a.m. to 9 p.m., and Saturday, November 14, 11 a.m. to 7 p.m.
- Savor the Flavor is a culinary show with benefits going to Oasis School, Richland, a 501(c)(3) organization serving children in kindergarten through 8th grade
- More event information is at:

www.tastetricities.com/savor

Contact Kimberly if you are interested in volunteering:
Phone: 509-371-9423; E-mail: recespb@hotmail.com. ♦

Tri-Cities
Wine Festival
2009

31st
Anniversary

Judged Wine Competition
Seminars
Public Tasting
Silent Auction

November 6 & 7
Three Rivers
Convention Center
Kennewick, Washington

For details: <http://www.tcwinefest.com>

Ticket Purchasing Information

Purchase tickets through Ticketmaster,
www.ticketmaster.com,

Ticketmaster outlets, or at the Toyota Center
Ticket Office, Kennewick.

Tickets for the Friday/Saturday seminars must be
purchased in advance; tickets for the Public Tasting
may be purchased in
advance or at the door. ♦

Membership Application/Renewal and Event Sign-Up

Single: \$ 20.00 **Couple: \$ 30.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

How would you like to receive the *EVOE* newsletter?
 E-mail (current e-mail address requested*)
 US mail
 Both e-mail and US mail

Holiday Champagne Brunch – Sunday, December 6, 2009

Members **\$45**
Guests **\$50**
 Number of members attending _____
 Number of guests attending _____
 Limit : 48
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Hamilton Cellars: "Bona Vita" Blending Seminar – Sunday, January 10, 2010

Members **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit: 48
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

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

Do you have a new postal address?
 Did you recently change your e-mail address?

If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at tcwinesocietymembership@gmail.com.

Membership Renewal

This is just a reminder that Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: tcwinesocietymembership@gmail.com.

Thank you for your help in keeping your membership record current. ♦

You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest *EVOE*. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.



2009 November Wine Events Around The Pacific Northwest

Winemaker Dinner at Dunham Cellars, Nov. 14, Walla Walla, WA. Enjoy an elegant five-course winemaker dinner paired with reserve wines at Dunham Cellars. Location: Dunham Cellars, 150 East Boeing Avenue, Walla Walla airport. Cost: \$125 per person. Time: 6:00 p.m. For more information and reservations, call Jordan FitzGerald, 509-529-4685, e-mail Jordan@dunhamcellars.com, or go to www.dunhamcellars.com.

Murder Mystery Theater & Winemaker's Dinner, Nov. 14, Prosser, WA. Join Airfield Estates for a thrilling night of mystery, suspense, great food and exquisite wines as you indulge in an audience interactive theater night. Location: Airfield Estates, 560 Merlot Drive, Prosser. Cost: \$85 per person, includes tax and gratuity. To see the menu on line, visit www.airfieldwines.com/events. For more information and reservations, contact Amy Sonnichsen, 509-786-7401, e-mail info@airfieldwines.com

Fall Wreath and Barrel Tasting, Nov. 27-29, Quincy, Wenatchee & Malaga, WA. Enjoy a taste of wines straight from the barrel at the Wreath and Barrel Tasting, held at a number of wineries in the North Central Columbia region. Get in the holiday spirit tasting wines and collecting ornaments for a wine wreath! Wineries include: Chateau Faire Le Pont, Fielding Hills, Martin-Scott, Saint Laurent, Stemilt Creek, Cave B, Jones of Washington and White Heron Cellars. For more information, call 509-663-3723, or visit www.columbiariverwines.com.

Thanksgiving in Walla Walla Wine Country, Nov. 27 & 28, Walla Walla, WA. Attend a special holiday open house on Thanksgiving weekend at the Northstar Winery. Festivities include grilled German sausages, live music and wine pairings. You can enjoy all of Northstar's current selections. Location: Northstar Winery, 1736 JB George Road, Walla Walla. Cost: Tasting Fee. Hours: 10:00 a.m. to 3:00 p.m. For more information, e-mail info@northstarmerlot.com, call 509-529-0948, or go to www.northstarmerlot.com. ♦

This newsletter is also accessible
on the web at
<http://tricitiewinesociety.org/web/>

EVOE
Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352

