



### COMING EVENTS

**Saturday, November 11**  
**39th Tri-Cities Wine Festival**

**Sunday, December 10**  
**Celebrate the Bubbly – A Holiday Party**

**Saturday, January 27**  
**Best of the Festival Gala Dinner**

### INSIDE THIS EDITION

<b>39th Tri-Cities Wine Festival</b>	<b>1,3</b>
<b>Celebrate the Bubbly – A Holiday Party</b>	<b>1,3</b>
<b>President’s Message</b>	<b>2</b>
<b>Best-of-the-Festival Gala Dinner</b>	<b>3</b>
<b>Taste Back: Oktoberfest</b>	<b>4</b>
<b>Event Registration</b>	<b>5</b>
<b>39th Tri-Cities Wine Festival</b>	<b>6</b>

## 39th Annual Tri-Cities Wine Festival

**Dolly Ammann**

*Member, Board of Directors*

The 39th Annual Tri-Cities Wine Festival is just a few days away — Saturday, November 11, at the Three Rivers Convention Center. This is the most fun-filled event of the year and one that you don’t want to miss! The time is 7:00 p.m. for the general public and 6:30 p.m. if you are a society member. You must be 21 years of age to attend and will be asked for identification at the door. Remember to bring your photo ID with you.

We have 75 wineries participating with over 375 wines ready for tasting. The wineries and wines they are offering will be listed in the program you will receive along with your complimentary wine glass. Use your program to pick and choose where and what you would like to taste. **There are dump buckets at each winery booth. You don’t have to consume the entire pour. Just dump and move on to the next taste. Drink responsibly. Don’t drink and drive. Some good options are a designated driver, staying at a nearby hotel where you can walk to the festival, public transportation or engaging taxi/Uber services.**

Some of the areas best restaurants and caterers will be providing signature items to pair with the wines. There will also be a couple of local micro-breweries participating.

Don’t forget about the silent auction! After you check-in, stop at the silent auction information desk to get your bidder number. You will find the silent auction tables in the center of the convention center’s Great Hall. They will all have a wide variety of donated items including: gift baskets; gift certificates and cards; large format bottles of wine; library and vertical wine selections; cult and difficult-to-find wines; artwork; and mystery boxes with medal-winning wines from this year’s festival, The tables close 20 minutes

*(Continued on page 3)*

## Celebrate the Bubbly – A Holiday Party

**Sue McCargar**

*Member, Board of Directors*



Let’s Celebrate! The Christmas holidays will be here before we know it. The society’s sparkling wine tasting event, **Sunday afternoon, December 10, Allied Arts Association Gallery at the Park, Richland,** will help set the mood along with the gallery’s festive holiday displays.

It has been 3 years since the society had a sparkling wine tasting; so, it seems time for another one. The focus will be on some of the many types of sparkling wines produced around the world. For example:

- **Champagne** is often used as a generic term for sparkling wine. However, in many countries, it is illegal to label any product Champagne unless it both comes from France’s Champagne region and is produced under the rules of that appellation. Champagne is traditionally produced by the Méthode Champenoise where after primary fermentation and bottling, a second alcoholic fermentation occurs in the bottle. The wine is stored in spectacular underground limestone caves.
- **Champagne-style sparkling wine** is produced in many areas around the world, including the U.S., e.g., in Washington, Oregon, California and New Mexico; Canada; Chile; and, Tasmania.
- **Cava** is the sparkling wine of Spain. About 95 percent of all Cava is produced in Catalonia’s Penedès area in northern Spain. Only wines produced in the Méthode Champenoise may be labelled "Cava."
- **Prosecco** is an Italian sparkling wine produced in 9 provinces in northeastern Italy. It usually is produced

*(Continued on page 3)*

November 2017

## President's Message

Ted Davis, TCWS President



### Got Your Tickets????

The 39<sup>th</sup> Annual Tri-Cities Wine Festival public gala wine tasting is rapidly approaching – **Saturday, November 11, Three Rivers Convention Center.** Wine society members can enter the Great Hall at 6:30 p.m. For the general public, the doors open at 7:00 p.m. Tickets are available through Ticketmaster and Ticketmaster outlets, and at the Toyota Center Box Office. **Note: The box office will NOT be open November 11,** but tickets can be purchased at the door. Cost: \$60 in advance; \$65 the day of the event. Hope to see you there and, as always, plan ahead for transportation to and from the event to avoid drinking and driving.

### Wild Fires and Wine Flavors

The amount of damage grapes sustain from smoke depends on the age of the plant according to experts. Grapes most susceptible to smoke taint are those between the on-set of ripening to harvest. If grapes are exposed to 30 minutes of heavy smoke during that period there is a high probability smoke tainting will happen. When the smoke attaches to the sugar molecules in grapes, it can be impossible for wine-makers to smell it; but, during fermentation, some of that smoke “flavor” can come back out for both red and white wines. It is more like the smoke flavor in steak sauce. For those with an excellent sense of smell, smoke can interfere with the ability to identify the character of a grape. Because a significant amount of the California grapes had been harvested and were in tanks prior to the recent fires, they should be safe from smoke taint. However, grapes with a slight smoke contamination may not show it until after several years of aging. Some good news for the California wine industry is that the Sonoma and Napa area produce less than 12 percent of the state’s wine so the potential loss will not have a major effect on the \$57.6 billion annual economic activity and the \$114 billion revenue nationally. (Excerpted and edited from K. Schallhorn, reporter, Fox News)

### Disastrous European Grape Harvest

Summary: Could the world be facing a wine shortage? Spain, Italy and France produce more than half the world’s wine and are facing their worst harvests in decades after extreme weather damaged grapes. Combining this with a lackluster Southern Hemisphere harvest has left analysts fearing future shortages and higher prices. The European wine commission says the regional production will drop roughly 15 percent with Italy, the world’s largest producer, seeing volumes fall about 21 percent. Contributing factors include European hail storms, harsh spring frosts and summer droughts. Grapes ripened earlier, had to be harvested earlier, resulting in lower yields. The real danger is damage to the vines.

Consumers are already feeling the results with higher bulk wine prices from Europe. Global producers normally make more wine than is consumed for release in subsequent years. That surplus could disappear and cause a wine shortage. Good news for us – the Pacific Northwest is having a great harvest this year and there will be a lot of excellent wines for us to consume both now and in the future. So, salute and enjoy. (Excerpted and edited from Ivana Kottasova, CNN News)

### Little-Known Wine Facts

- Bones are denser in both men and women with moderate wine consumption. After menopause osteoporosis becomes a very serious problem in women. Hip fractures are notorious. Dense bones are resistant to fractures.
- Frequency of the common cold is reduced, or at least the symptoms are reduced, by moderate wine consumption. It is possible that certain elements in wine, e.g., antioxidant compounds, booster immunity. (Source: David Bruce, M.D.) ♦



Welcome New Members!

Glen & Teresa Alessandri  
Marisha Hamm

### 2018 Coming Events

**January** — Best-of-the-Festival Gala Dinner

**March** — Cider Tasting

**April** — Washington Wine vs. the World

**May** — Annual Meeting & Special Tasting Event

**June** — Planting a Vineyard

**July** — Bastille Day Party

**August** — Rosé of Many Kinds

**September** — Albariño

**October** — Rhone-Style Wines

**November** — 40th Annual Tri-Cities Wine Festival & Volunteer Party

**December** — Holiday Party & Fortified Wines



Join us on  
**Facebook**

(Continued from page 1)

## 39th Annual Tri-Cities Wine Festival

apart. There will be signs that tell the time when the table closes. Check your bids so that you don't miss out on any of the items you want to take home. Remember this is your opportunity to bring home some wonderful bargains and maybe even some holiday gifts!

Have you ever wondered how the festival wines are judged and who does it? I had this question when I attended my first festival in 2002. Well, some details. This year we had a panel of 7 professional wine judges who tasted and evaluated the wines. (Their photos/bio information is on the society's website, [www.tricitywinesociety.com](http://www.tricitywinesociety.com).) The wines are judged "blind," meaning the judges never see the bottle or its label nor do they know who produced it. They do receive a notebook that tells them the grape or grapes for each wine, and the amount of alcohol and the level of sugar. The wines are grouped into flights according to wine type, e.g., all Chardonnay wines are judged as a group.

Volunteers pour wine samples into Riedel glasses with numbers on them corresponding to numbers in a judge's notebook. The judges taste the wines and make notes. With so many wines to evaluate, the judges do a lot of spitting. They don't drink the wine. They just taste and spit to do justice to the wine evaluation process. Wine judging might seem glamorous; however, it is not. Believe me, it is really hard work.

Hope to see you at the 39th Tri-Cities Wine Festival! ♦

## Best-of-the-Festival Gala Wine Dinner

**Dolly Ammann**

**Member TCWS Board, Event Chair**

**Join us at the Meadow Springs Country Club, Richland, Saturday, January 27, for the wine society's annual "Best-of-the-Festival Gala Wine Dinner."**

This is the wine society's premier wine and food event of the year. It will showcase top award-winning wines from the 39th Tri-Cities Wine Festival, including the wine that wins "Best of Show." This is your opportunity to wine and dine in style!

The dinner is limited to just 48. As it always gets rave reviews, ensure you have your place reserved by sending in the event coupon in December's EVOE right away.

Everything at this dinner is first class, including floor-length tablecloths, gleaming crystal stemware, base service plates, candlelight and special dinnerware. This is a dress-up occasion with coat and tie suggested.

The evening starts with a reception at 6:30 p.m. followed by a fabulous multi-course dinner. At this point, we cannot tell you what the wines will be because we have to wait for the judging results from the wine festival. After the festival, November 11, the wines will be selected and we will be meeting with the Meadow Springs executive chef to plan the dinner.

Watch for details on the wines, menu and cost in next month's EVOE. ♦

(Continued from page 1)

## Celebrate the Bubbly – A Holiday Party

in the Charmat-Martinotti method, in which secondary fermentation is in stainless steel tanks.

- **Sekt** is the German term for some of Germany's sparkling wine. Most Sekt is made using the Charmat Method with the remaining premium Sekt made according to the Méthode Traditionelle.
- **Sparkling Shiraz** is a red-sparkling specialty from Australia's Barossa Valley. Shiraz is Australia's term for the Syrah grape. (Source: [wikipedia.org](http://wikipedia.org))

Here in Washington State, sparkling wine is made from many different and unique varietals, and with some made following the French method. Some varietals used are: Pinot Gris; Gewürztraminer; Grüner Veltliner; Riesling; along with the more traditional Chardonnay and Pinot Noir.

We will taste these types of sparkling wines, headlined by Veuve Clicquot, a well-known premium French Champagne house in Reims founded in 1772. You will learn about the characteristics of each type of sparkling and taste the similarities and differences, while enjoying them all. (Yes, we will have Champagne flutes.)

Sparkling wine is very food friendly and we are planning to have an assortment for you to taste. Amy Davis, daughter of Society President Ted and Judith Davis, is a professionally trained chef and will be catering the event. For a preview – there will be some seafood, cheese, skewered treats, and other appetizing offerings.

There will also be popcorn to nibble on with a selection of different sprinkles. Popcorn and Champagne is a favorite pairing of Master Sommelier Andrea Immer Robinson, a nationally known wine expert.

Look for more details on the wine and food in the next EVOE. We hope you can join us as we taste and mingle with friends. ♦

## Celebrate the Bubbly – A Holiday Party

**Event Chairmen: Chuck & Sue McCargar**

- Date:** Sunday, December 10, 2017  
**Time:** 2:00 to 4:30 p.m.  
**Location:** Allied Arts Association Gallery on the Park, Richland  
**Price:** Members \$45; Guests \$50  
**Limit:** 48  
**Type:** Sparkling "refresher" & holiday party  
**Bring:** Holiday spirit  
**Cutoff date:** **Tuesday, December 5**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Tuesday, December 5.** ♦



## Taste Back:

### Willkommen zum Oktoberfest

**Ken Kramer**  
Event Co-chairman

October 15 – a different type event for the Tri-Cities Wine Society! Yes, our own “Oktoberfest!” And, from the comment cards, many members enjoyed mingling and meeting other members, both new and old.

The fest started with pours of 2 different ciders courtesy of D’s Wicked Cider in Kennewick. Anthoni Garcia, Cider House manager, poured and enlightened us on the beverages. We received several positive comments regarding having hard cider as an entry offering.

An event highlight was the entertainment Pat Holten provided with her accordion! The music really lent the event a festive atmosphere and helped get everyone in the mood. Thank you, Pat!

Another event offering was beer! Ice Harbor Brewing donated 3 different beers – a nut brown ale; a tangerine Hefeweizen; and, a Kolsch. We also received several positive comments on offering beer; and, we had a split with half enjoying the beers vs. the wines with the German brats and pretzels with a cheese beer dip and mustard.

Most event attendees liked the concept of mingling with bistro-style tables. However, a number of attendees cited a lack of chairs and tables for sitting and eating. We also received a lot of positive reinforcement for guests being able to choose the order of the beers, wines and foods.

As to the wines, the **2014 Reustle Prayer Rock Vineyards Grüner Veltliner** from the Rogue Valley, Ore., and the **2014 Kiona Vineyards Red Mountain Lemberger** seemed to be the favorites from comments heard at the event. While some of the German/Bavarian wines did not garner many accolades, there was consensus that they tasted better with the food.

Speaking of food, the CG Public House food was well received and rated “excellent” on the comment cards. Favorites were the German potato salad, the crostini, the lentil soup and, of course, the brats!

All in all, the meeting and mingling of guests was successful. We would also like to thank all the volunteers who helped pour and make the event a success.

Until next time, danke schön und auf wiedersehen! ♦



## Wine Festival Information

**Saturday, November 11**  
**Three Rivers Convention Center**  
7:00 p.m. for the General Public  
6:30 p.m. for Wine Society Members

**GIANT GALA WINE TASTING**  
**JUDGED WINE COMPETITION AWARDS**  
**SILENT AUCTION**  
**HORS D'OEUVRES**  
**SELECTION OF LOCAL CRAFT BEERS**

### **TICKETS NOW ON SALE!**

Toyota Center Box Office or [ticketmaster.com](http://ticketmaster.com)  
Price: \$60 in advance or \$65 at the door  
More information at: [tricitywinesociety.com](http://tricitywinesociety.com) or  
[threeriversconventioncenter.com](http://threeriversconventioncenter.com).

## Event Sign-Up Coupon

**Celebrate the Bubbly — A Holiday Party**  
Sunday, December 10  
Members: \$45; Guests: \$50

Limit: 48  
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

## 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\* \_\_\_\_\_

**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**

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.tricitywinesociety.com](http://www.tricitywinesociety.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)

39TH ANNUAL  
TRI-CITIES

*Wine Festival*

THREE RIVERS  
CONVENTION  
CENTER

**\$60**  
In advance

**\$65**  
Day of the  
event

**DOORS  
OPEN  
7:00PM**  
presented by  
Tri-cities Wine Society  
& Three Rivers Convention Center

**Wine Tasting | Silent Auction**  
**Hors d'Oeuvres | Judged Wine Competition**

Saturday  
**NOV  
11th  
2017**