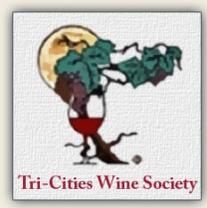


October 2011

Tri-Cities Wine Society



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



Friday, October 21

Washington Wine Varietals — What's New!

Friday & Saturday, November 4 & 5

Tri-Cities Wine Festival

Sunday, December 11

Get Ready for the Holidays

INSIDE THIS EDITION

Washington Wine Varietals — What's New!	1,3
Tri-Cities Wine Festival	1,4
President's Message	2
Taste Back: Viognier — U.S and Beyond	3
Best of Show Wine Dinner Menu	4
The Spirit of the Holidays 2011	6
Tri Cities Wine Society 2012 Looking Ahead	6
Sign-Up Coupons	7
Wine Events Around the Pacific Northwest	8

Washington Wine Varietals — What's New!

Tony Pennella, Member, TCWS Board of Directors

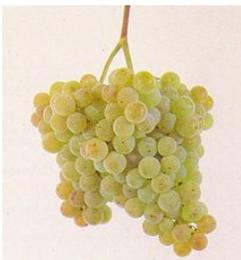
October is here, therefore, so is the countdown to the Society's **Friday evening event, October 21, Canyon Lakes Clubhouse at the Villas, 7:00 to 9:30 p.m.**

Following is a recap of what has been in the previous EVOEs, highlighting details of the evening's events:

Overall focus – learn what some innovative Washington winemakers are doing with some traditionally southern Rhône- and Mediterranean-style varietals and blends, that is, some New World twists on some Old World wines.

Featured speaker – Dr. Thomas Henick-Kling, professor of enology and director, Viticulture & Enology Program, Washington State University. Dr. Henick-Kling presented a similar seminar last year at our 2010 Tri-Cities Wine Festival. It was so well received that we asked him to put together a seminar for our Wine Society. He said he would be delighted to present one for us; so, here is another opportunity for you and your guests! I summarized Dr. Henick-Kling's honors and accomplishments in last month's EVOE. I believe we are fortunate to have a wine expert of his caliber in the Tri-Cities, and are honored that he would take time in his very busy schedule to present a seminar for the Society.

Wine – to greet you, a **Segura Viudas Cava**. Along with wine glasses, you may want to also bring a champagne flute to enjoy this refreshing sparkling wine. Details about our other event wines were in last month's EVOE, but here again is the list and brief additional information:



33rd Annual Tri-Cities Wine Festival

*Dolly Ammann, Member TCWS Board of Directors
Festival Co-Chair*

The event that you have been waiting for all year long — the 33rd Annual Tri-Cities Wine Festival, is just around the corner. Tickets are on sale now! Get your tickets online at www.ticketmaster.com, Ticketmaster outlets or at the Toyota Center Box Office, 7016 W. Grandridge Blvd. in Kennewick. **My recommendation is to go to the Toyota Center Box Office to obtain the best ticket price.** The Toyota Center Box Office charges an extra \$2.00 per ticket, which is a fee that goes to the City of Kennewick. The fees through Ticketmaster are in excess of this. So, your best price is going to be through the Toyota Center Box Office.

The Festival starts with the **Best-of-Show Wine Dinner, Friday, November 4. The dinner is limited to the first 88 people who buy tickets, and tickets must be purchased before November 1.**

During the reception before dinner, you will get a sneak preview of some of the wines that will be awarded medals the following evening. As a very special treat, the dinner will feature the wine that won the **Best of Show in 2010, Russell Creek 2008 Sangiovese**. Check out the dinner menu, page 4, this EVOE.

This year's **education seminar, entitled "Time & Terroir," will be Saturday, November 5, 1:00 to 2:30 p.m.** The seminar's focus is to provide sensory experience regarding the effects of aging and geography on wine flavor. A series of varietals from different locations over time will be tasted and evaluated. Wines for the tasting are from the Horse Heaven Hills AVA. The seminar includes light snacks.



October President's Message

Ted Davis, TCWS President



33rd Annual Tri-Cities Wine Festival

Yes, it's time! Tickets are now on sale for our 33rd Annual Tri-Cities Wine Festival, Friday and Saturday, November 4 and 5. This year there are 3 events; each is priced separately. There is the Friday evening Best-of-Show wine dinner; a seminar Saturday afternoon; and, the gala wine tasting Saturday evening. Please help us spread the word about the Festival and its events. Think about family, friends, co-workers, businesses, etc., that might be interested in attending one or all the events. For example, the gala tasting is a GREAT way to learn about and taste many wonderful Northwest wines. More details are in this *EVOE* and at the Festival web site: www.tcwinefest.com. Have you purchased your tickets? Need an answer to a holiday gift for someone? Tickets to the Festival may be just the answer!

Wine Facts and Trivia

- How many staves does a wine barrel have? The average small oak barrel has about 30. The cooper balances them against one metal hoop, pulls them vertical and places the second hoop on the opposite end. No glue is used and despite this, the staves fit so tightly the barrel is leak proof. (*Wine Lovers Calendar* – K. MacNeil)
- What 3 countries lead the world in cork production? Portugal, Spain and Italy account for 90 percent of the world's cork production. (*Wine Lovers Calendar* – K. MacNeil)

What's on Our Monthly Schedule?

- October 21 – Washington Wine Varietals – What's New!
- **November 4 & 5 – 33rd Annual Tri-Cities Wine Festival**
- December 11 – The Spirit of the Holidays, 2011

Find more information on these events in this *EVOE*.

Oak: Part of the Winemaker's Toolbox

Why Oak? There has been a long-standing relationship between wine and oak, especially considering oak barrels have been used in wine fermentation for centuries. Oak can be called the seasoning of wine that adds flavor and palate appeal.

Which Wines Are Typically Oaked? Red wine varieties seem to benefit from oak the most. This includes Pinot Noir, Cabernet Sauvignon, Merlot, Syrah, Zinfandel and Chianti. Some whites are also receptive to oak's influence, including Pinot Grigio, Pinot Blanc, Sauvignon Blanc, Semillon and, of course, Chardonnay.

The Oak Barrel and Wine. Since oak is naturally porous, as time passes some evaporation takes place – up to 5 gallons on average, depending on the length of barrel time. This process results in increased concentration of the wine's aromatics and flavor profile. An oak barrel's influence varies based on a number of factors, such as: where the barrel is from; the soil in the forest where the tree grew; how the barrel was dried; how it was toasted; and, were there any special techniques the cooper used.

Types of Oak Used in Winemaking. The most typical are American and French. American oak is cheaper, has a wider grain and lower wood tannins compared to French. It tends to have a greater influence on the wine's flavor and aromatic components, often seen as vanilla nuances with a sweeter palate profile. French has higher wood tannins and a tighter wood grain, which some say increases the intrinsic complexity of a wine. French oak barrels average \$800 to \$1,000 each while American is around \$400 to \$600. Winemakers often use a mixture of new and used barrels to help control costs from either source.

What's the Big Deal with "New" Oak? The newer the barrel, the more concentrated the oak's influence will be on the wine. As use is extended, the barrels will have less flavor to offer each succeeding wine. After 4 usages, the barrel will be used as a holding container, but not add much flavor to its contents. You often see wine advertised as having one third of contents aged in new oak. Keep in mind the other two thirds was not and the final product was a "blend" of the two prior to bottling.

And What About Toasting? The degree of toasting – light to heavy – can affect the smoky nuances in a wine and sometimes influences the color, aroma and overall style.

Wood Chips and Wine. Some winemakers skip the barrel issue and use wood chips to "season" a wine. This dramatically lessens the cost to produce a wine and can speed up the to-market time.

In summary. Oak plays a pivotal role in the winemaking process for many varieties and blends. One of the best ways to see this influence is with a side-by-side tasting. Chardonnay is probably the easiest way to demonstrate this. Try a heavily oaked wine vs. an un-oaked or naked one. The oaked wine will have smoky, toasted notes leading to a buttery finish while the un-oaked will show fruit, such as peach, apple or pear.

(Excerpted from wine.about.com) ♦



(Continued from page 1)

Washington Wine Varietals – What’s New!

- **The Bunnell Family Cellar 2007 “Lia” Rhône Blend** – Winemaker Ron Bunnell is producing amazing wines in Prosser; if you haven’t visited his winery, treat yourself and do so.
- **L’Ecole No. 41 2009 Semillon Columbia Valley** – *Wine Enthusiast* gave this wine 91 points and a “best buy” rating. A Thanksgiving dinner possibility?
- **Syncline Wine Cellars 2009 Grenache Carignan** – This blend of 2 ancient varietals is not to be missed. Since it is sold out at the winery, this is a rare opportunity to try this wonderful blend.
- **Thurston Wolfe 2009 The Spaniard** – Wade Wolfe has been making great wines in our area for a long time; this wine continues that tradition.
- **Barnard Griffin 2010 Reserve Rosé of Sangiovese** – Six times since 2005, Barnard Griffin’s Rosé has won best of class or better at a major competition. Another great choice for Thanksgiving dinner?
- **Coyote Canyon Winery 2010 Albariño** – A wonderful sipping wine or great when paired with light fish, grilled white meats or light pasta. Coyote Canyon was the first vineyard in Washington to plant this grape, which is still primarily grown in Spain and Portugal.

Food

- Tortellini Alfredo.
- Pork loin with apple/pear relish.
- Mango ham appetizer.
- Selection of artisan cheeses, meats and bread.

Seminar summary details

- Informal, sit-down seminar. **Limit is only 34!** So, don’t wait to sign up, or you may lose out.
- Bring 3 wine glasses per person; champagne flutes optional.
- Mark your calendars, invite your friends and join us at **Canyon Lakes Clubhouse at the Villas, Friday, October 21, 7:00 p.m.** ♦

Washington Wine Varietals – What’s New!
Chairman: Tony Pennella

Date: Friday, October 21
Time: 7:00 to 9:30 p.m.
Location: Canyon Lakes Clubhouse at The Villas
3701 West 36th Street, Kennewick
Price: Members \$30; guests \$35
Limit: 34
Type: Educational seminar; sit down
Bring: 3 wine glasses;
Champagne flute, optional
Cutoff date: Friday, October 14
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579,**



Taste Back:

Viognier – U.S. and Beyond

Brett Simpson

Member, TCWS Board of Directors, Event Chair

The venue and hospitality were warm and inviting for our Society’s September event. The Society would like to extend its thanks and appreciation to our hosts, Pat and Patricia King of TC Prime. Additionally, we want to express our gratitude to our speaker, Matt Dodson of Alexandria Nicole Cellars. Not only was he an informative and engaging speaker, his generosity to the Society was outstanding – 2 guided vineyard tours and wine tastings for 8 as door prizes! Congratulations to winners Steve McCowan and Patricia Schuette. Happy tasting!

As for the event, I believe participants enjoyed the pace and open format, which allowed for a relaxed atmosphere while learning about the quirks and charms of Viognier. In reviewing the comment cards, the consensus favorites were our hometown heroes from Alexandria Nicole Cellars, but the French wines also showed well. The California wines were found to be more approachable and enjoyed more with food than on their own. However, to quote our speaker Matt, “There is a time and place for every wine. Just enjoy it.” It appears that is what guests did at our Society’s September event. ♦

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 Washington Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Non-drinker Policy

Requests to attend an event as a “non-drinker” will be approved or disapproved on a case-by-case basis by the event’s committee. Decisions will be based on the type of event. ♦

(Continued from page 1)

33rd Annual Tri-Cities Wine Festival

The Festival's main event is the grand **Gala Wine Tasting, Saturday evening, November 5.** We expect to have close to 100 wineries participating with about 400 wines available for tasting. It goes without saying that all attendees must be at least 21 years of age. **Don't forget your photo ID as you'll need it to get into the Convention Center.** The doors to the Convention Center lobby will open at 6:00 p.m. so that attendees who arrive early can check their coats, get programs, obtain Silent Auction bid numbers and pick up their commemorative wine glasses. **This year Tri-City Wine Society members can gain access to the Great Hall at 6:30 p.m. This is where all the winery booths and Silent Auction tables will be located. Note: this is 1/2 hour in advance of the general public.** The Festival gala tasting officially starts at 7:00 p.m. We will be awarding medals to the winning wineries throughout the evening. So, look for the bronze, silver and gold balloons.

Some of the local restaurants and caterers that are providing complimentary tasty treats to enhance your wine tasting experience include: Agape Events; The Country Gentleman; Katya's Restaurant; P.F. Changs China Bistro; Picazo Restaurant & Bar; Veritas; Tuscany; and Three Rivers Convention Center.

Remember to check out the Silent Auction. You are going to find a wide variety of items including Festival medal-winning wines and some large-format bottles of difficult-to-find rare wines. Other items include gift baskets, artwork, jewelry, hotel accommodations, limousine services and event tickets, to name just a few. Get your bidding number when you pick up your program and wine glass at the start of the evening. We have some new check-out procedures that should make it easier and quicker for you when it is time to pay for and take your treasures home.

Since there is an event scheduled at the Toyota Center during the gala tasting, there will be a roped off area of the parking lot just for Wine Festival attendees.

We have negotiated special room rates at the nearby Cedars Inn and Suites if you would like to stay the night and not worry about driving home after the Festival. Other options for those who don't have a designated driver include taxi and limo service as well as the Benton-Franklin Night Service.

Buy tickets now and make plans to attend the 33rd Annual Tri-Cities Wine Festival. Invite family, friends and co-workers. It is going to be another fun year! ♦

Judges Reception & Volunteer Party

Wednesday, November 2

Attention all Festival volunteers!

Society President Ted Davis cordially invites you to the Judges Reception & Volunteer Party at his home, 7:00 p.m., Wednesday, November 2. Wine, hors d'oeuvres and dinner will be served.

RSVP Kurt & Dolly Ammann, 509-619-1482, or e-mail carolynewammann@gmail.com. ♦



Best-of-Show Wine Dinner

Friday, November 4

The Reception

Butler-Style Hors d'Oeuvres

Parmesan Sable and Curried-Chicken Salad with Red Grapes
Roasted Tomato and Tapenade Bruschetta with Goat Cheese Crumbles
Smoked-Salmon Fennel-Preserved Lemon Canapés
Shallot Marmalade, Candied Walnuts and Blue Cheese Canapés
Roasted Duck, Pistachio Pesto and Macerated Cherry Canapés
Duck and Wild Mushroom Chaussons in Puff Pastry
Preview of Selected 2011 Wine Festival Award-Winning Wines

The Dinner Menu

Fennel-Apple Bisque with Curry Oil
Mellisoni 2010 Pinot Grigio

Cedar-Planked Salmon with Lobster Sauce
Fingerling-Caramelized Leek Hash
Cucumber-Preserved Lemon Slaw
Mercer 2009 Chardonnay

Pomegranate Granité

Thyme-Roasted Tenderloin of Beef, Sauce Chasseur
Pancetta-Barley Risotto, Braised Brussels Sprouts
2010 Best-of-Show Awarded Wine
Russell Creek 2008 Sangiovese
Airfield Estate 2009 Aviator
Chateau Ste. Michelle 2008 Canoe Ridge Estate Cabernet Sauvignon



Puff Pastry-Stuffed White Chocolate Banana Mousse
Pineapple Ginger Teardrops, Mango Caviar,
Papaya Coconut Salad with Calamansi Syrup
2010 Double-Gold Awarded Wine
Domaine Ste. Michelle NV Blanc de Blanc

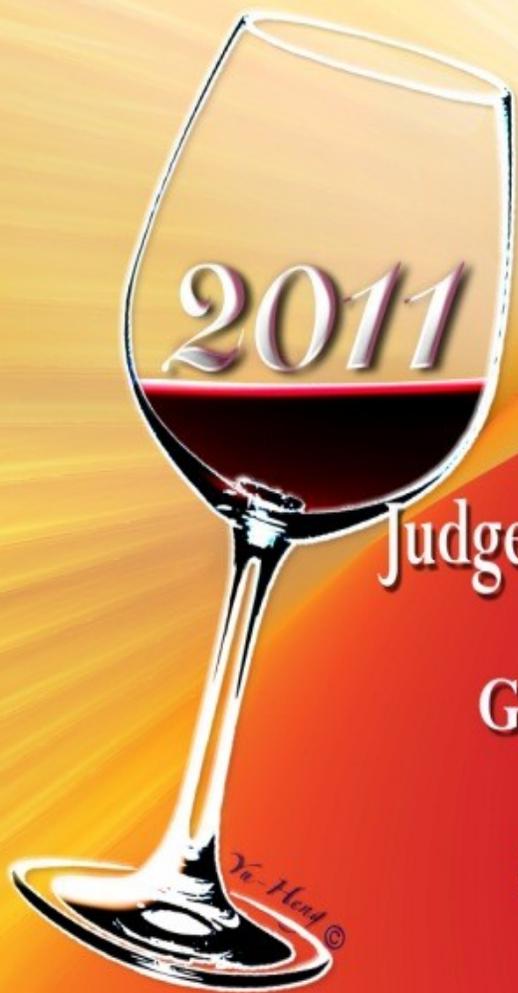


Tri-Cities

Wine Festival

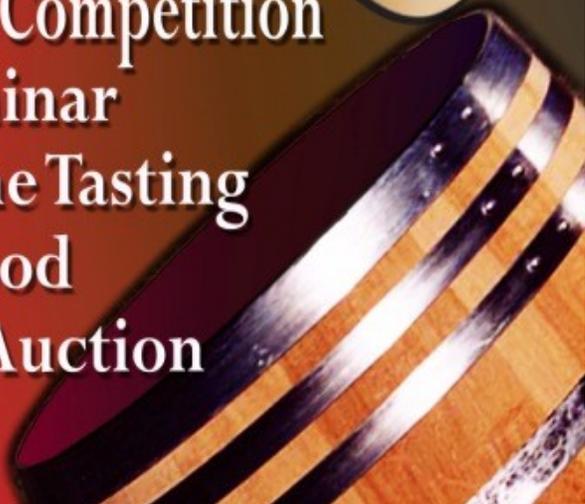
November 4 & 5

Three Rivers
Convention Center
Kennewick, Washington
For details: <http://www.tcwinefest.com>



33rd
Annual

Judged Wine Competition
Seminar
Gala Wine Tasting
Food
Silent Auction



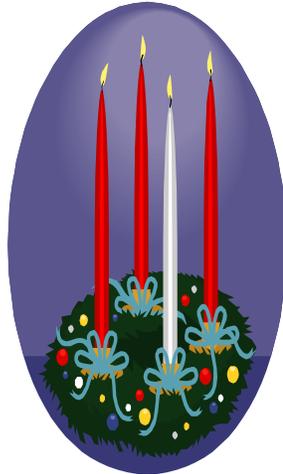
2011 Festival Artwork by Artist Yu-Heng Dade

The Spirit of the Holidays 2011

Sue McCargar

Member, TCWS Board of Directors

Come and gather with fellow Tri-Cities Wine Society members and guests **Sunday, December 11, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland.** Traditionally, this has been a favorite venue for the Society's December event. The gallery is always festive for the holidays!



This year's gallery show will be "**Gallery Aglow**" featuring the gallery's artists. You'll be able to view the work of local artists, support the arts in your community, enjoy some wine and food, and have the opportunity to browse the gallery's gift shop to find something for your favorite person, or persons!

Featured wines will include some **medal winners from the Tri-Cities Wine Festival.** Food – delectable appetizers prepared by your Society's board of directors.

There will be a variety of door prizes, plus a selection of themed gift baskets. Upon arrival, each person will receive a ticket for a door prize; additional tickets can be purchased for a donation. Like last year, event proceeds will be dedicated to support the Society's scholarship endeavors for students in area viticulture and enology programs through the Washington Wine Industry Foundation.

So, we hope you can join the Society **Sunday, December 11, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland,** for an afternoon of artwork, shopping, wine, food and pre-holiday enjoyment in a relaxed atmosphere – **all to help benefit the local arts community and the Wine Society's scholarship endeavors.** ♦

The Spirit of the Holidays 2011

Chairman: Les Domingos

Date:	Sunday, December 11
Time:	1:00 to 3:00 p.m.
Location:	Allied Arts Center & Gallery 89 Lee Blvd., Richland
Price:	Members, \$25; guests, \$30
Limit:	48
Type:	Festive casual, stand-up, limited seating
Bring:	1 wine glass per person
Cutoff date:	Wednesday, December 7
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Wednesday, December 7. ♦

Tri-City Wine Society

2012 – Looking Ahead

First, a big THANK YOU to everyone who responded to our recent e-mail survey. This was the Society's FIRST attempt at using a free electronic survey, thanks to the technical expertise of Dominique Vetrano, the Society's webmaster for its site and for the Festival. Thank you, Dominique! So, path forward, we are using input received to help plan the Society's 2012 events.

To start the year, we are busy working on a visit close to home – Goose Ridge Winery, Dallas Road, Richland. Some survey responders expressed an interest in visiting this winery. "Established under the direction of the late Dr. Walter Clore, Father of the Washington Wine Industry, and visionary owner Arvid Monson, Goose Ridge Estate Vineyard observed its first harvest in 1999." (www.goosridge.com)

We are planning to begin with a tour of the winery's big, new production facility, followed by a wine identification seminar. This seminar uses a slightly different approach, which we think will appeal to novices and experienced wine tasters alike. The event is being planned for late January. Look for more details in upcoming *EVOEs*. ♦



Membership Renewal

Tri-Cities Wine Society memberships are for one year.

If you do not remember when your membership expires:

- Members who receive the newsletter by mail can find their renewal date 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. ♦



Membership Application/Renewal and Event Sign-Up

- Single: \$ 25.00** **Couple: \$ 35.00**
 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*)
 U.S. mail
 Both E-mail and U.S. mail

Washington Wine Varietals – What’s New! – Friday, October 21, 2011

- Members** **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit: 34
 Would like to help at the event

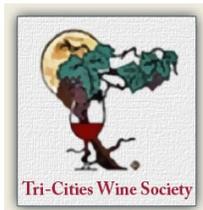
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

The Spirit of the Holidays 2011 – Sunday, December 11, 2011

- Members** **\$25**
Guests **\$30**
 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



Tri-Cities Wine Society
*Dedicated to educating its
 members about wine.*

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.
 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.

Yes!

Still Need Help!

The Tri-Cities Wine Society's
 Historical Committee
 is working to gather
 old
 Society and Wine Festival material —
 everything from newsletters
 to photos
 to posters and programs ...
 especially from
 the Society's early days.

Do you have anything tucked away
 or
 do you know someone who might?
 If so, or if you have questions,
 please contact
 Jerri Main at jerrimain@charter.net.

2011 October Wine Events Around The Pacific Northwest

Lake Chelan Crush Festival, Oct. 1-2 and Oct. 8-9, Chelan, WA. Join the boutique wineries of the Lake Chelan Wine Valley to celebrate harvest. Guests can immerse themselves in the world of wine enjoying exclusive vineyard and winery tours, live music and award-winning wines at each of the wineries. Guests can mingle with winemakers who will share their harvest season experiences. Many wineries will offer distinctive dining experiences and nearby farms offer fresh locally grown produce to complement the region's premier wines. For more details, e-mail Kristin Riefflin kristin@greenrubino.com or go to <http://www.lakechelanwinevalley.com>.

Gordon Brothers Crush Weekend 2011, Oct. 7-9, Pasco, WA. Don't miss out! Gordon Brothers will open for tasting this weekend. They will have some vintage closeout specials, and will also be pouring their newest limited-release wine — Block 3 Merlot. This very special wine is only available at the winery or through the wine club, and this weekend will be your only opportunity to taste it! Location: 671 Levey Road, Pasco, WA. For more information, contact Katie Nelson at 509-547-6331, or

e-mail info@gordonbrotherswines.com, or go to <http://www.gordonwines.com>.

Two Mountain Winery Winemaker for a Day, Oct. 15, Zillah, WA. As seen in *Sunset Magazine*, you can have the chance to learn about the winemaking process firsthand in the vineyard and the fermentation cellar. Spend 2 hours with winemaker Matthew Rawn and Vineyard Manager Patrick Rawn learning exactly what a winemaker does during crush. Learn about: what attributes go into deciding when to pick; how to use a refractometer — the pH meter; taste wine grapes; fermentation tools; taste fermenting must; and why winemakers look like homeless people and have purple hands during this crucial time. This hands-on-event includes walking through the vineyard and handling fermentation. Wear sturdy walking shoes, NOT your "Sunday best." Space is limited. Location: Two Mountain Winery, 2151 Cheyne Rd., Zillah, WA. Cost: \$35 per person, \$60 per couple. Wine Club Members \$30 per person and \$50 per couple. For details, contact Rachel, 509-829-3900, or e-mail rachel@twomountainwinery.com, or go to <http://www.twomountainwinery.com>. ♦

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

carolynchwammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

