

Tri-Cities Wine Society



COMING EVENTS

Sunday, October 15

Willkommen zum Oktoberfest

Saturday, November 11

39th Tri-Cities Wine Festival

Sunday, December 10

Celebrate the Bubbly – A Holiday Party

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Willkommen zum Oktoberfest

Ken Kramer

Event Co-Chairman

There's a touch of fall in the air as I write this article, and it certainly coincides with Oktoberfest season! So, this year the Tri-Cities Wine Society is holding its own Oktoberfest, **Sunday, October 15, 2:00 to 4:00 p.m., CG Public House, Kennewick.** This will be a different type "Oktoberfest" from what you may have attended as we will taste many Bavarian and Bavarian-style wines along with beer and several delectable European small bites to accompany. Also, as mentioned in our previous article, we will have our own society member, Pat Holten, with her accordion playing some of those great German polkas to get you even further in an Oktoberfest mood.

As you enter the event, we will kick off the program with a taste of D's Wicked Cider, made right here in Kennewick. The cider house manager will be there serving the entry offering and then telling us about their operation and the cider as we sip and enjoy.

We are planning to have 3 tables – one each for the white and red wines, and the beer. You will be offered script for a taste of each of the wines and beers. The wines will be served in 2-ounce pours and the beers in 3-ounce pours. If you prefer beer to wine(s), or wine(s) to beer, you are welcome to trade script with anyone there.



39th Annual Tri-Cities Wine Festival

Dolly Ammann

Member, Board of Directors

The 39th Annual Tri-Cities Wine Festival is 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.**

Tickets are on sale now at the Toyota Center Box Office, online through Ticketmaster or at Ticketmaster outlets. **The price is \$60 in advance or \$65 at the door the night of the event.** We recommend buying tickets in advance at the Toyota Center Box Office to avoid paying extra fees for an online purchase or waiting in line to buy one the night of the festival. The ticket price includes all wine, food, beverages plus a commemorative logo wine glass. **Note: The Toyota Center Box Office will be closed November 11, the day of the festival.**

We expect 70-plus wineries participating with more than 400 wines ready for tasting. Each winery submits its wines for judging in advance of the festival. The wines are judged "blind" by our panel of professional wine judges. The results are announced the evening of the festival. Just watch for and follow the balloons!!

For food, we again expect about 10 restaurants and/or caterers participating and a couple of local micro-breweries.

Don't forget about the silent auction! After you check-in, stop at the silent auction information desk to get your bidder number. Remember this is your opportunity to bring home some wonderful bargains!

We are still looking for volunteers. If you would like to help and/or want to know more, please contact me at carolynewammann@gmail.com or 420-4712; or,

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October 2017
President's Message
Ted Davis, TCWS President

Grenache – the New Pinot Noir?

From Washington and California to Spain and Australia, this long-overlooked grape is having resurgence in popularity. There's no movie – yet, like "Sideways," but it's only a matter of time. Grenache is having a movement, especially among talented, young winemakers. This wine has some of Pinot Noir's seductive pleasure but at a much cheaper price. Characteristics include juicy and soft, bursting with heady aromas, lively fruit, and a little minerality with super-sexy silk and velvet textures.



The red version – there's a white, too – is one of the world's most widely planted red grapes. It can be found from Australia to Washington State to Africa, and it's an eco-star that can withstand droughts. Previously, Grenache was used to blend into overripe alcoholic bruisers loaded with oak. Vines planted in sandy soil make fresher, lighter wine with more aromas; those in clay have longer flavors and more structure. Winemakers borrow the techniques used for Pinot Noir such as adding whole clusters, even stems, into the fermentation tank to add complexity and spiciness to the wine. As one winemaker said, "We're looking to make things that help people to relax and make every day kickass, that's Grenache."

(Excerpted from Bloomberg.com/news)

Talking to Your Sommelier

Five questions to ask: **(1)** I recently tried (fill in the blank) and loved it. Do you have anything like it? **(2)** I've been curious about (fill in the blank). What bottle should I try? **(3)** Can you point me to your favorite bottle under (name a price) for what I/we are drinking? **(4)** What are you most excited about on the list right now? **(5)** We're all having fish but would like to try a red wine. What would you suggest?

Next, 5 questions your sommelier would rather not hear: **(1)** Is this wine any good? (Rather, try "what makes this wine special?") **(2)** What score did this wine get? (Bringing up scores infers a lack of trust in the list.) **(3)** Are you certified? (Certification does not guarantee the individual's talent and is insulting.) **(4)** Why don't you have (fill in the blank) on the list? **(5)** Isn't this a bad vintage? (Vintages can widely vary depending on many factors and are not good or bad, just different.) (Excerpted from Followus@foodandwine)

October Wine Quotations

- O thou invisible spirit of wine! If thou hast no name to be known by, let us call thee devil! (Shakespeare from Othello)
- "It wasn't the wine," murmured Mr. Snodgrass, in a broken voice. "It was the salmon." (Charles Dickens, Pickwick Papers)

- Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever. (Aristophanes)

October Wine Trivia

- Zinfandel first appeared in the U.S. in the 1820s when Long Island nursery owner G. Gibbs imported vines from the Imperial collection in Vienna. The current thinking is Zinfandel originated in Croatia where it was called Plavac Mali. In the 1850s, it made its way to California. (Beekmanwine.com/factsquotes)
- Question: The oldest grapevines in France, located in the city of Reims, are believed to be how old? Answer: About 349 years meaning they were planted in 1668. (Shafer Vineyards, Line on Line)
- Romans discovered that mixing lead with wine not only helped preserve wine, but also gave it a sweet taste and succulent texture. Chronic lead poisoning has often been cited as one of the causes of the decline of Rome. (Wine from Neolithic Times to the 21st Century, Stefan K. Estreicher) ♦



Welcome New Members!

Steve Hall & Leslie Ritter

Society Coming Events

- | | |
|--------------------|--|
| October 15 | Willkommen zum Oktoberfest |
| November 11 | 39th Tri-Cities Wine Festival & Volunteer Party |
| December 10 | Celebrate the Bubbly – A Holiday Party |
| January 27 | Best of the Festival Gala Dinner |



**Join us on
Facebook**

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Willkommen zum Oktoberfest

Accompanying these pours will be small bites selected to complement and enhance the wines or beer. And, we encourage mingling and getting to know society members old and new with whom you have never interacted.

Starting with the white wine table, we have from Oregon's Umpqua Valley the **2014 Reustle Prayer Rock Vineyards Grüner Veltliner** that received double platinum, "Best of the Best," from Wine Press Northwest in 2016. Also at the white wine table will be a **2015 Dr. Heidemanns-Bergweiler Dry Riesling** from Germany's Mosel region and from the Columbia Valley, the **Chateau Ste. Michelle and Dr. Loosen Eroica Riesling**. Accompanying these wines will be small portions of German potato salad, a red cabbage salad and a Gruyère cheese and ham crostini. These wines and small bites are very Bavarian and will give the event a true feel of Germany.

At the red table, we have wines from Germany, Austria and from our own Red Mountain. The red wines include a German **2012 Salwey "Estate" Pinot Noir Baden** designated as a "Cellar Selection" and given 94 points by *Wine Enthusiast*. From Austria, we will serve a **2014 Winzerkeller Andau Zweigelt**. The Zweigelt is a cross between St. Laurent and Blaufrankisch. In 2014, this grape was planted in small plots at Wilridge Winery and Perennial Vintners here in Washington State. Blaufrankisch in Washington is better known as Lemberger and we will serve the **2014 Kiona Vineyards Red Mountain Lemberger**. With these heartier wines, we will sample portions of a lentil, onion and bacon soup, German meatballs, and a chicken and Swiss cheese pinwheel – similar to a roulade – with a mustard cream sauce.

Then, in the true sense of Oktoberfest, we will have a table for 2 beers courtesy of Ice Harbor Brewing Company in Kennewick – a Kölsch and, probably but still to be finalized, a Hefeweisen. The Kölsch is brewed like an ale but stored cold like a lager; Hefeweisen is a wheat beer. Of course, these will be accompanied by German-style sausages and some soft pretzel bites with a beer-cheese dip and assorted mustards.

So, if you've missed some of our events, would like to meet some of your fellow society members, want to try some Bavarian and/or Bavarian-style wines and foods, or just love to experience our version of Oktoberfest, make your reservation soon and come join the fun. All this for only \$35 for members and \$40 for your guests! But, don't wait too long as we have space for only 45 attendees and recent society events have sold out! **Wir sehen uns dort, danke schon!** ♦



Taste Back:

Society Chefs Cook Off

Sue McCargar

Member, Board of Directors

The society's event **Friday, September 15 – a first-time concept featuring society chefs** – was enjoyed by all. One comment, in particular, summed it up well: "Lovely evening, good company, good food and wine."

The idea was born at one of our events when one person brainstormed the idea of society members (aka "chefs") cooking for an event! So, a special thank you to the 8 chefs who showcased their culinary talents, and selected a wine varietal to pair with their creation. Here is a recap:

- ✓ Bridget Bersell, mushroom brie bites with 2013 Market Vineyards Benchmark Merlot
- ✓ David Harris, pork pistachio paté with 2014 Barnard Griffin Côtes du Rôb
- ✓ Dolly Ammann, shrimp appetizer with 2015 Barnard Griffin Fumé Blanc
- ✓ Mila Townsend, Russian vinaigrette beet salad with 2016 Rosé of Pinot Noir, Mt. Tabor Fine Wines
- ✓ Phil Townsend, Greek pork loin with 2014 Longship Cellars Tempranillo
- ✓ Maryna Hartley, Russian pelmini (meat-stuffed dumpling) with 2013 Kiona Vineyards and Winery Red Mountain Sangiovese
- ✓ Brian Pennella, baby-back ribs with 2014 Hightower Cellars Red Murray Syrah
- ✓ Kurt Ammann, "Zuger Kirschtorte" (cherry brandy torte) with Mionetto Brut Prosecco

Every dish had votes for "favorite," so was a winner.

Comments were that all were "wonderful," "very good" and "interesting;" but, the overwhelming favorite was Kurt's torte, described as "incredible," "wonderful," "exceptional."

Most enjoyed the food/wine pairings. The favorite pairings were the mushrooms and Merlot followed by the ribs and Syrah; but in the words of Coke Roth (*Northwest Wine Press*, Fall 2017), "Wine pairing is best considered not as a wine and food pairing, but as wine and occasion pairing, or wine and mood pairing." This description fits this occasion.

The event was sold out and we're sorry we could not accommodate those on the waiting list. From comments – look for a repeat in a year or 2, and then, sign up early! ♦

Willkommen zum Oktoberfest

Event Chairmen: Lois McGuire & Ken Kramer

Date:	Sunday, October 15
Time:	2:00 to 4:00 p.m.
Location:	CG Public House 9221 W. Clearwater Ave., Kennewick
Price:	Members \$35; Guests \$40
Limit:	45
Type:	Stand up/limited seating; educational; entertaining
Bring:	Sense of adventure; wanting to have fun
Cutoff date:	Tuesday, October 10
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday October 10 . ♦	

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39th Tri-Cities Wine Festival

Mary Peters at marylynne888@msn.com or 375-7765. It is always fun to be a volunteer. Why don't you give it a try and join in on the camaraderie and the fun!

NOTE FOR FESTIVAL VOLUNTEERS – SAVE THE DATE FOR FESTIVAL VOLUNTEER PARTY and judges reception, Wednesday, November 1, at the home of President Ted Davis. Reduced price tickets are available for volunteers and family members by contacting Mary Peters.

Watch for more festival information in next month's EVOE, and/or follow us on Facebook and the society's website, www.tricityswinesociety.com. ♦



Celebrate the Bubbly A Holiday Party Sue McCargar



Sparkling wine is good any time of year, and for any occasion or even just for every day; but, it is especially enjoyed during the Christmas holiday season.

There are many different types of "bubbly" and we will taste several at the society's holiday event, **December 10, Allied Arts Association Gallery at the Park, Richland.**

For example, true Champagne is from France's Champagne region, but other areas of France also have sparkling wine; Cava is the sparkling wine of Spain, produced in the Catalonia region; Prosecco is an Italian sparkling produced in north-eastern Italy ... and this is just a start. Portugal, Germany, Hungary, Romania and other European countries have their own versions of sparkling wine. Then there is the New World. In North America, e.g., California, Oregon, Washington, New York and British Columbia, sparkling wine is made from many different varietals, some in the French style, but others are unique. Then, too, Australia's specialty is a red Shiraz sparkling. With such a variety, you will want to come, taste and learn about the characteristics of each – the similarities and the differences. While we will not be able to taste all the above, there will be a good representation including some from Washington.

Sparkling wine is very food friendly and goes well with many food types, some that you might not expect. Think popcorn with a selection of different sprinkles. And as always, the Gallery at the Park will be festive for the holidays. Plan to join us as we taste and mingle with friends. ♦



Event Sign-Up Coupon

Willkommen zum Oktoberfest

Sunday, October 15

Members: \$35; Guests: \$40

Event Limit: 45

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

Single: \$ 25

Renewal

Couple: \$ 35

Referred by: _____

How would you like to receive the EVOE newsletter?

- Email (current Email address requested*)
- U.S. mail
- Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

Membership Reminders

- For ALL address/contact changes, contact 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.tricityswinesociety.com. ◆



39th Annual Tri-Cities Wine

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

Price: \$60 in advance or \$65 at the door

More information at: tricityswinesociety.com or threeriversconventioncenter.com.

**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. ◆

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!

carolynnewammann@gmail.com

This newsletter is also available on the
web at www.tricityswinesociety.com



Save the Date
Best of the Festival Gala Dinner
Saturday, January 27

Mark your calendar for another incredible dinner featuring the top award-winning wines from the 39th Tri-Cities Wine Festival. These will be paired with a delicious multi-course menu prepared by the amazing culinary team at Meadow Springs Country Club. This is a very elegant and special event you don't want to miss!

Watch for more details in future EVOEs. ♦