



## COMING EVENTS

**Saturday, October 27**  
**Comparing Rhône-Style Wines**

**Saturday, November 10**  
**40th Annual Tri-Cities Wine Festival**

**Sunday, December 9**  
**Holiday Party, Holiday Wines**

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### Comparing Rhône-Style Wines

**Randy Schreiner**

*Member, TCWS Board of Directors, Event Co-Chair*

October – yes! The cooler, clearer and no-smoke days are finally here! The wine society's September Albariño event, "Wine of the Sea," bade a good-bye to summer wines and now, with fall here, a welcome to our Southern Rhône event.

Join us at the beautiful **Barnard Griffin Winery, Richland, Saturday, October 27, 2:00 to 4:30 p.m.** Wine society members and their guests will learn about Southern Rhône Valley wines, including how they have taken hold in Washington State.

Repeating from our September article, the main grape of Southern Rhône wines is Grenache versus Syrah from the Northern Rhône Valley. Also, Northern Rhône wines are single varietal with maybe a touch of Viognier, whereas, Southern Rhône wines are all about blends with as many as 13 different varieties allowed for a Châteauneuf-du-Pape. Châteauneuf-du-Pape roughly translates to "new house/castle of the pope."

In the 18<sup>th</sup> century, the red wines of Châteauneuf-du-Pape were shipped "to Burgundy where they are used to improve the region's weak wines and some were also sent to Bordeaux for the same reason." [Reference: *The Châteauneuf-du-Pape Wine Book* by Harry Karis]

France has some of the world's most restrictive wine laws. We will be discussing some of these, and focusing on areas that also deserve attention and respect besides the world-famous Châteauneuf-du-Pape.

The Côtes-du-Rhône AOC requires that all reds grown south of Montélimar, which is all the Southern Rhône area, must contain a minimum of 40% Grenache, and may contain up to 5% white grapes. A red from anywhere in the appellation must contain a minimum of 15% Syrah and/or

*(Continued on page 3)*

### 40th Annual Tri-Cities Wine Festival

**Dolly Ammann**

*Member, TCWS Board of Directors*

**The 40th Annual Tri-Cities Wine Festival is Saturday, November 10, at the Three Rivers Convention Center. The time is 7:00 p.m. for the general public and 6:30 p.m. for society members.**

Tickets are on sale now at the Toyota Center Box Office, or online through Ticketmaster or at Ticketmaster outlets. **The price is \$60 in advance or \$65 the day of the event.** 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 price includes all wine, food, beverages, plus a commemorative logo wine glass.

We expect 70-plus wineries to participate with more than 400 wines for tasting. The results of the wine judging are announced that evening. Just follow the balloons!!

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

And, don't forget 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 interested, you can contact Tony Pennella at 509-783-9919, 509-528-4607, or [tmpennella@msn.com](mailto:tmpennella@msn.com). **FOR FESTIVAL VOLUNTEERS – SAVE THE EVENING OF OCTOBER 30 FOR THE FESTIVAL VOLUNTEER APPRECIATION DINNER** and judges reception, at The Edge Steakhouse, Zintel Creek Golf Club, Kennewick. Reduced price festival tickets are available for volunteers by contacting Mary Peters at 509-375-7765 or [marylynn888@msn.com](mailto:marylynn888@msn.com), not later than October 23.

For more Festival information go to the Society website, [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com). ♦

## October

### President's Message

Ted Davis, TCWS President



### Aging Young Wines

With wine-marketing managers pushing for more wines that age between the winery or store and the buyer's kitchen table, it is becoming more and more difficult to select a wine that is suitable for aging. So, suppose you find a wine you would like to age. How can you tell if it will still be outstanding when you open it? General wisdom says reds will age better than whites; but, some sweet, aromatic whites such as Chenin Blancs, Rieslings and Chardonnays can develop beautifully for a time. One way to look forward is the "Second-Day Test." Open a first bottle, pour a generous glass and immediately put the cork (or screw top) back on the bottle. Carefully evaluate the wine for aromatics, mouth feel, balance and finish. Is the fruit thin, ripe, etc. Are the acids and tannins in proper proportion to each other? Repeat this process a couple of hours later. Lastly, leave the wine on a counter overnight. The real test is the second day. Most wines will fade; but, if your wine tastes as good (or better) the second day, it will probably age well. If it remains the same or better on the third day, it definitely will age. Remember not to use a pump or preservative, or aerate or decant the wine during this test. (Excerpted from P. Gregutt, *Wine Enthusiast*)

### Winery for Sale

What is believed to be the most northerly vineyard in the world is up for sale. It is in Norway and has 15 acres of grapes producing award-winning wines, a national cuisine restaurant, several cottages, etc., and can be yours for as little as \$850,000. The vineyard sits on 59-degrees latitude north, similar to Alaska, and is in a valley with a micro-climate that is one of the warmest in Norway. Such an opportunity!?!? (ABC News, August 30, 2018)

### Alcohol in Food after Cooking

So, after years of swirling, sniffing and swishing, you have, sort of, figured out what you like in a wine. Now, you're looking to kick things up a notch for dinner. Although your cookbook may have promised that alcohol simmers off after high heat, this is a misconception. You never really cook all the alcohol out of food, no matter how long you cook it. According to the USDA, you would have to cook your food for 2 and a half hours to get the alcohol content down to 5 percent and you can't get much lower than that. One tip, however, is to always cook with good wine that you love to drink because, while the alcohol cooks down, the flavor profile intensifies. In other words, if you cook with a bad bottle of wine, you will have a bad sauce or dish. (Excerpted from EAT THIS, NOT THAT!, April Benshosan)

### October Wine Trivia

- The sparkling wine vineyards of southern England are just 188 miles from Champagne. The two places share nearly identical chalky soils laid down before the English Channel formed. As a result, England is now the newest hotspot for fine fizz. More than 5,000 bottles of English sparkling wine came to the U.S. in 2016. Within the next 3 years the English sparkling wine industry is projected to be worth 36 million U.S. dollars. (pageaday.com, 2018 Wine Calendar)
- A "cork tease" is someone who constantly talks about the wine he or she will open but never does. (M. Rand, R. Joseph, *KISS Guide to Wine*)

### October Wine Quotations

- And Noah he often said to his wife when he sat down to dine, "I don't care where the water goes if it doesn't get into the wine." (G. Chesterton poem, "Wine and Water")
- Hey man, I'm drinking wine, eating cheese and catching some rays. (Donald Sutherland, "Kelly's Heroes")
- Dynamite? It's like wine, it only gets better with age. (Tracker Gates, "Last of the Dogmen") ♦

### Attention! Membership Drive 3 Rs: Recruit, Refund, Reward

To all society members – bring a guest, or 2 or 3 or more, to a wine society event! If they join at the event, they (or the member, if the member paid) will get the \$10 guest fee difference refunded, AND you – the recruiter – and the new member will each win a bottle of wine! A win-win ... recruit a member, get a refund, receive a reward! ♦



### Welcome New Members!

Venita Simpson

LuAnn Davison

### 2018 Coming Events

**October** — Comparing Rhône-Style Wines

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

**December** — Holiday Party, Holiday Wines



(Continued from page 1)

## Comparing Rhône-Style Wines

Mourvèdre. However, in Châteauneuf-du-Pape, winemakers are allowed to make Châteauneuf-du-Pape even if you grow only one variety or use whatever blend you want. These are very flexible rules.

None other than Robert Parker states that, “Châteauneuf-du-Pape is one of the most fascinating wine regions in the world.” In 1933 the Châteauneuf-du-Pape winegrowers, along with the courts in Orange, established the appellation boundaries and production conditions that, except for a few tweaks, are still in force today.

Châteauneuf-du-Pape became the first French appellation contrôlée wine in 1936. Only members of the “federation” have the right to sell their wines in special bottles embossed with the papal coat of arms: a tiara above two crossed keys. This trademark guarantees the wine’s authenticity and quality. In addition to very strict production criteria, the wines of federation members have been subject to a compulsory taste test since 1979. Any wine not up to standard is refused the right to the appellation. The strict wine laws control everything about the types of grapes, and the growing and harvesting of the grapes, but they do not control the percentages in the blend as is done for the Côtes-du-Rhône.

There are 9 crus (vineyards or groups of vineyards) within the Côtes-du-Rhône, including the Châteauneuf-du-Pape, that really express their terroir, Vacqueyras and Gigondas, to name two. We will be sampling a wine from Gigondas.

At our October event, participants will be sampling 2 wines in each of 3 flights – one from Washington and one from France. One wine is yet to be decided, but the other 5 are:

- Barnard Griffin Winery, 2014 Côtes du Rôb, Yakima Valley
- Syncline Winery, 2015 Cuvée Elena, Columbia Valley
- Domaine de la Janasse, 2015 Reserve Côtes-du-Rhône
- Domaine du Pesquier, 2015 Gigondas
- Tour Saint Michel Cuvée du Lion, 2015 Châteauneuf-du-Pape

Then, too, we’ll be discussing how the Côtes-du-Rhône compares in size with Napa Valley, learning about “the mistral,” and whether it is friend or foe? [Reference: *The Châteauneuf-du-Pape Wine Book* by Harry Karis] Want to know more? Come to the event!

Côtes-du-Rhône wines are some of the most food friendly and versatile. For wines they also have some of the highest percentages of alcohol. As these wines can vary greatly, you should be able to find one that goes with any dish except, as one individual stated, “old fish.” For our October event, Barnard Griffin’s chef, Shawn Smith, is busily conjuring up a selection of small bites to accompany the wines, including, possibly, seasonal wild game.

So, plan to come, learn even more and experience some of the world’s greatest wines. [Note: Please enter the event through the patio entrance not the tasting room. Participants are welcome to visit the tasting room after the event to sample some of Rob Griffin’s other exceptional wines.] ♦

## Comparing Rhône-Style Wines

Event Chairmen: Randy Schreiner & Jim Hartley

**Date:** Saturday, October 27  
**Time:** 2:00 to 4:30 p.m.  
**Location:** Barnard Griffin Winery  
878 Tulip Lane, Richland  
**Cost:** Members, \$55; Guests, \$65  
**Limit:** 40  
**Type:** Educational; outdoor; casual  
**Bring:** Sense of adventure  
**Cutoff date:** Tuesday, October 23  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before Tuesday, October 23. ♦

## Scholarship Awarded

Cher Case  
Member, TCWS Board of Directors



The 2018 Tri-Cities Wine Society scholarship winner is Adam Shelden! Adam has been accepted as a second-year student in Walla Walla Community College’s enology and viticulture degree program. He grew up helping at a friend’s winery along the Columbia River and, prior to coming to WWCC, worked for several years as receiving manager at Wine World and Spirits after interning during harvest season at Spring Valley Vineyard, Walla Walla. Adam continued to expand his palate and develop a global appreciation of not just wine, but of the fermentation arts in general. He moved to the Seattle area for 2 years and worked behind the bar at Scout PNW in the Thompson Hotel downtown. It was during the Scout stint that he had a conversation with winemaker Chris Upchurch of DeLille Cellars about increasing his formal knowledge at WWCC, and was able to meet Marcus Rafanelli, a WWCC “E&V” instructor. Adam has had an incredible time in the E&V program, diving into learning about production, distribution and the hospitality side of the business. Now, in his second year, it is time for him to round out everything by finishing the science side. ♦

## Taste Back:

### Albariño: “Wine of the Sea”

**Mary Binder**

**Member, TCWS, Public Relations Liaison**

“I love Albariño ... an opportunity to taste and try different Albariños, including from different parts of the world ... curiosity” – just some of the comments from the participants when asked why they attended the society’s September event, “Wine of the Sea.” While fall had just officially started, it was a beautiful, summer-like day, so a wonderful way to end that season and welcome in another.

Event co-chairmen, Mary Peters and Sharon Kohler, did an outstanding job of organizing the event, providing interesting information – along with some octopus humor – having a variety of Albariños to taste and compare, and with the culinary skills of Chef Amy Davis and Sharon, provided a wide variety of delectable food options to accompany the wines. Well, OK, I’m not sure there were any converts to octopus, but at least for me, the seafood salad with octopus was yummy!

Again, in reviewing the comments provided, each of the 6 wines was someone’s favorite, which is good; but, the overall favorite was the 2017 Palencia Wine Company’s Albariño from the Ancient Lakes AVA. To note, in a wine seminar I attended many years ago, the instructor emphasized that there are no right or wrong answers to favorites as everyone’s “laboratory of your mouth” is different. The favorites for this event just reinforced that.

And, for the food, the same thing! From the octopus to the pickled herring, chilled corn soup, puff pastry with Havarti cheese and prosciutto, cheese, almond cake, and more, there seemed to be something for everyone. This is good, and a goal for the wine society’s events – a variety of food and wine for everyone’s “laboratory.” However, there were several requests for the chilled corn soup with tarragon and the almond lemon cake recipes!

[See recipes, this page!]

So, a memorable way to end the summer – samples of the “Wine of the Sea” with wonderful food, and with old and new friends! Good bye summer; welcome fall.

### Cold Corn Soup with Tarragon

Cut the kernels off 3-4 ears of fresh corn. Place cobs in a pot with water to cover, about 5 cups; cut cobs in half, if necessary. Bring to a boil and simmer about one hour. Cool, discard cobs, reserve liquid – this will give the soup a rich corn flavor.

Sauté one chopped, medium onion (Walla Walla Sweet is best) in 2 tablespoons butter. Add corn and cook about 5 minutes. Add corn liquid and simmer until corn is tender, about 30 min.

Cool enough to puree safely in a blender, in batches as necessary. The puree will have some texture. Chill. Add one cup of cream plus salt and pepper to taste. Chill at least 3 hours. Sprinkle each serving with chopped, fresh tarragon – or another fresh, chopped herb or nutmeg.

### Flourless Lemon Almond Cake

1 ½ cups blanched slivered almonds; or, 1 ½ cups almond meal\*

8 tablespoon sugar, total

4 large eggs, separated

Pinch of salt

1/2 teaspoon almond extract

2 tablespoons packed, grated, lemon peel

1/2 teaspoon ground cinnamon

Preheat oven to 350°F. Grease 9-inch-diameter cake pan with 1 ½-inch-high sides. Line bottom of pan with parchment paper and grease paper.

Finely grind almonds with 2 tablespoons of the sugar in food processor.

Beat egg yolks with pinch of salt and 2 tablespoons of the sugar until pale yellow – 2-3 minutes. Stir in almond extract, lemon peel and cinnamon. Add almond mixture. Batter will be thick.

Using clean beaters, beat egg whites in large bowl until soft peaks form. Gradually add the 4 tablespoons of remaining sugar, beating until stiff but not dry. Fold 1/3 of whites into almond mixture. Gently fold in remaining whites.

Transfer batter to pan. Bake until tester inserted into center comes out clean, about 35 minutes. Cool in pan on rack. Turn out onto platter. Remove parchment paper.

\*Almond meal or almond “flour” is available at the Health Food Store, Yokes, and probably other grocery stores. ♦

## Holiday Party, Holiday Wines

**Judy Stewart**

**Member, TCWS Board of Directors, Event Chair**

With the Hallmark Channel kicking off its holiday season in October, it is definitely not too early to also start talking about and planning for the Tri-Cities Wine Society’s own holiday season! It starts in November with the 40<sup>th</sup> Annual Tri-Cities Wine Festival gala event, continues into December with the society’s own annual holiday party and ends in January with the annual best-of-show gala wine dinner featuring top award winners from the wine festival.

So, for December, mark your calendars for **Sunday, December 9, 2:00 to 4:00 p.m., the Allied Arts Association’s Gallery at the Park, Richland.** Note! No Seahawks game, so that excuse won’t work for not joining us! This will be a great opportunity to sample “holiday wines” that you may want to consider for your own holiday celebrations, participate in a silent auction with a variety of special items and, of course, shop throughout the gallery.

More details will be in the November and December *EVOEs*, but in the interim, we’ll be exploring dessert wines, “fortified” wines, and other options that could fit into our “holiday” theme. Then, too, we’ll also be exploring foods for pairing, including several tempting options that have already been suggested! So, mark your calendars and remember – this is a one-day-only, calorie-free holiday event! So, the calorie excuse won’t work either! ♦

# Event Sign-Up Coupons

## Comparing Rhône-Style Wines

Saturday, October 27

Members: \$55; Guests: \$65

Limit: 40

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

## Saturday, November 10 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: [tricitiewinesociety.com](http://tricitiewinesociety.com) or  
[threeriversconventioncenter.com](http://threeriversconventioncenter.com).

## 2018 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.tricitiewinesociety.com](http://www.tricitiewinesociety.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!

[carolynnewammann@gmail.com](mailto:carolynnewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitiewinesociety.com](http://www.tricitiewinesociety.com)



Coming in January

Best-of-the-Festival  
Gala Wine Dinner

Watch for more information in future

*EVOE*s.



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