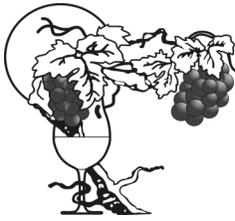


September 2009

Tri-Cities Wine Society



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



Saturday, September 26
Fundraiser to Benefit Students

Saturday, October 10
The Horse Heaven Hills AVA

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

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1st Annual Tri-Cities Wine Society Fundraiser to Benefit Students

Ted Davis
President, TCWS

The Tri-Cities Wine Society Board of Directors has voted to make the Society's September event a fundraiser to support its new educational scholarship activities. The goal is to raise monies to donate for scholarships to deserving students studying viticulture or enology at Pacific Northwest educational institutions.



Saturday, Sept. 26, is the date. This will be a casual, stand-up event with limited seating at the **Richland Allied Arts Center & Gallery**. Award-winning wines from last year's Tri-Cities Wine Festival will be presented along with hand-prepared, elegant appetizers.

Have you ever had a beer, sharp cheese and gorgonzola soup topped with popcorn, baguettes topped with tapenade, sliced cucumbers topped with smoked salmon or pesto cheesecake? Attend this **fundraiser** and you will!

As attendees you also will have the opportunity to view the works of area resident **Ms. Kimberly Camp**. Kimberly's dolls and paintings have been featured at the American Craft Museum, Smithsonian Institution and the International Sculpture Center.

There will be a silent auction and drawings for special prizes – every attendee will have a chance to win a special item!

Only 50 tickets are planned to be available, so mark your calendars and sign up using the coupon in this *EVOE*. This is your opportunity to have an enjoyable evening for an outstanding cause, view award-winning art and raise money for the Society's scholarship fund. I look forward to you joining us at this, our first fundraising event. ♦

The Horse Heaven Hills AVA: Earth, Wind & Wine

Sue McCargar
Member, TCWS Board of Directors

Visualize traveling past vineyards on a sunny, autumn day, tasting wine and learning about the **Horse Heaven Hills American Viticultural Area (AVA)**, one of the newest AVAs in Washington State. Although it is just a hop, skip and jump from the Tri-Cities, it may be an area you have not yet visited. If this sounds appealing, plan to hop on our chartered bus and enjoy the ride, wine, ambience, good company and a picnic.

(Continued on page 4)

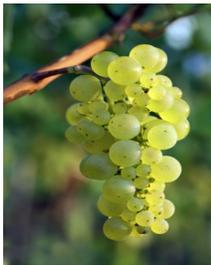
September Event Details

1st Annual Wine Society
Fundraiser to Benefit Students
Event Chairmen: Ted Davis and Lois McGuire

Date: Saturday, September 26
Time: 6:00 p.m.
Location: Allied Arts Center & Gallery
 89 Lee Blvd., Richland
Price: Members \$25; guests \$30
Limit: 50
Type: Fundraiser for Society scholarship fund
Bring: One wine glass; cash/checkbook
Cutoff date: **Monday, September 21**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, September 21**. ♦

September President's Message

Ted Davis, TCWS President



Wine Factoids

- Do you know what the term “flinty” means in the wine world? You might think it refers to a sharp texture, but it actually is often used to describe white wines that are dry and have minerally, stony flavors. (*Wine Lovers Calendar*)
- Napa Valley is one of California's wine centers. Do you know what was the primary fruit (*Wine Lovers Calendar*)

Why Vintage May or May Not Matter

A wine's vintage – or the year the grapes were harvested, found on the wine label – may be important to you in your wine selection. This is especially true if you consistently purchase from specific wineries. Wine could dramatically differ from year to year depending on weather patterns, harvest time, micro-climates and many other subtle nuances.

The vineyard manager can influence characteristics via canopy, water, pruning and fertilization techniques along with monitoring the Brix (sugar content), picking strategies, etc. All this can vary from year to year and affect the final product.

The winemaker also has a major effect and can work magic with grapes from difficult years. He/she via blending, using different fermentation processes, yeast strains and vintner techniques can save a potentially sour vintage and create an exceptional one.

What about non-vintage wines? Blending in the last 10 years for still wines has produced some of the finest wines ever. Again the winemakers have developed their craft to the point that non-vintage wines can be the best value to consume or lay down in a wine cellar.

Most sparkling wines are classified as “non-vintage” wines, because they are typically a blend of more than one year. Blending is used to obtain a constant house style from year to year. In exceptional years, a Champagne or Port will debut, and you can expect to pay a huge price for it. (*Stacy Slinkard, About.com*)

Upcoming Events

September – TCWS First-Annual Fundraiser, Saturday, September 26, Allied Arts Center & Gallery, Richland. Come join us in sampling award-winning wines from last year's Wine Festival and hand-prepared, light appetizers. While at the gallery, you will be able to enjoy the art of nationally recognized artist Kimberly Camp whose work is being exhibited during September. Space is limited at the Arts Center, so mark your calendars, make

your reservation via the EVOE coupon as soon as possible, and remember all profits will be used to help fund our next scholarship donation for area students studying viticulture or enology. See my article, page 1, for additional details.

October – The Horse Heaven Hills AVA: Earth, Wind & Wine, Saturday, October 10. Take a bus tour with Chuck and Sue McCargar and Marieca Davis to learn about the Horse Heaven Hills AVA, one of Washington's newest. Stops with vineyard tours and tasting will include Alexandria Nicole Cellars and McKinley Springs Winery, with lunch in the Greek tradition, included. The last stop will be at Mercer Estates tasting room in Prosser. Go to page 1 for more information.

November – Tickets are NOW on sale for the 31st Tri-Cities Wine Festival, November 6-7, Three Rivers Convention Center, Kennewick via Ticketmaster or the Toyota Center Box Office! Yes, November is rapidly approaching! I hope you have marked your calendars for this year's Tri-Cities Wine Festival.

November is fast approaching, so if you haven't already done so, now is the time to mark your calendars for the 31st Annual Tri-Cities Wine Festival. The Festival Steering Committee, staff at the Convention Center, and other volunteers are feverishly working to make this a truly memorial event and the region's premiere wine event. So, please consider inviting family, friends and co-workers. As Festival Co-Chairman Blaine Hulse wrote in his article – word of mouth is the best form of advertising! I hope you are planning to attend. See Blaine Hulse's article, page 3, for an update.

Wine Quote

During one of my treks through Afghanistan, we lost our corkscrew. We were compelled to live on food and water for several days. (*Cuthbert J. Twillie (W.C.Fields) in My Little Chickadee, 1940*) ♦

Welcome New Members

Rob & Judy DiPiazio

Rae Weil

Daniel & Barbara Stephens

Laura Ruggerio

Festival Update – Tickets now on sale

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Festival tickets are now on sale! Tickets to all 5 seminars, and to the public tasting and silent auction, have been available since Aug. 26 through Ticketmaster online, Ticketmaster outlets, or at the Toyota Center Box Office. With our move to the Three Rivers Convention Center, tickets must be bought through Ticketmaster or at the Toyota Center Box Office. All seminar tickets must be bought in advance through these 2 sources; only public tasting tickets can also be purchased at the door.

Festival invitations were mailed to all Society members Friday, Aug. 21. If you haven't received yours, please contact Mary Binder, our Society communications chairman, 509-585-1393. However, you can find Festival information on the Festival Web site: [www.http://tcwinefest.com](http://tcwinefest.com). Also, if you want additional Festival invitations to give to family, friends, co-workers, or whoever, contact Mary.

What was that I said above about 5 seminars? Yes, you may be aware of the Friday evening "Wine Dinner Seminar." The food menu for this 6-course event is on the Web site; wine options are still being explored and will also be on the Web site as soon as they are finalized. What a great opportunity for discussions and learning more about food and wine pairings – with other attendees, including Festival judges. We fully anticipate some lively discussions as we've had at previous such seminars.

OK, maybe you were used to the one Saturday morning seminar at previous Festivals. But for this year's Festival, Kirk Brodzinski and the Steering Committee have stepped up to the challenge of using the big, beautiful facility we have at our disposal, and brought together some excellent speakers to offer a broad array of subjects in 4 seminars. Two will be in the morning and the other 2 will be presented after lunch.

For those interested in the morning seminars – if you flounder in your favorite supermarket wine section or wine shop, Chris Sagadin, Yoke's wine steward at its West Richland store, will give valuable tips on wine and food pairings on a budget. For the more technically inclined, "Acid and Wine: the Why," will be a fascinating exploration of how winemakers manipulate acid levels. We are very fortunate to have Dr. Wade Wolfe, who along with his wife own Thurston Wolfe Winery, to lead this discussion. These 2 seminars will run from 10:30 a.m. to noon.

The afternoon seminars will be from 1:30 to 3:00 p.m., and are just as enticing. For "Northwest Tempranillos," Earl Jones of Oregon's Abacela Winery will expound on his love of this Spanish grape and how well it has taken to the soils of Oregon and Washington. In "Scent-sational," Drs. Richard Larsen and Kerry Ringer, both of WSU, will use a variety of essences to demonstrate how we can hone our sense of taste and smell to enhance our enjoyment of wine varietals, stripping away some of the mysteries behind descriptors such as "earthy" or "tobacco."

Your biggest challenge will be which events to attend, but I know you are up to it! Get your tickets early, especially for the seminars, because with subjects and speakers of this caliber, seats will go fast!

Finally, please remember, word of mouth remains the best form of advertising. We need every Society member's help in spreading the word about the Festival. Help us make this 31st festival the best ever Tri-Cities Wine Festival. ♦

Festival Events Synopsis

Note: for more event details, go to the Festival Web site: <http://tcwinefest.com>

Friday, November 6, 6:30 to 10:00 p.m., Cost: \$85

Wine Dinner Seminar

Enjoy gourmet cuisine and fine Northwest wines in an evening wine and food pairing seminar.

Saturday, November 7, 10:30 a.m. to 12:00 p.m., Cost: \$20

The Wine Aisle Mystery — Wine Pairing on a Budget Seminar

Red, white, pink? What to buy, what to pay, where to begin — learn the basics from a wine steward.

Saturday, November 7, 10:30 a.m. to 12:00 p.m., Cost: \$40

Acid and Wine — The "Why" Seminar

Learn why acid level is important in winemaking. Learn why and how a winemaker changes acid levels.

Saturday, November 7, 1:30 to 3:00 p.m., Cost: \$35

"Scent-Sational" Seminar

The sensory aspects of wine? Learn, taste and compare your perceptions with standard essences.

Saturday, November 7, 1:30 to 3:00 p.m., Cost: \$30

Northwest Tempranillo Seminar

Yes, Tempranillo outside of Spain! Smell, swirl, sip and learn about some of the Northwest's best.

Saturday, November 7, 6:30 to 9:30 p.m., Cost: \$60

Public Tasting and Silent Auction — over 300 judged Northwest wines expected; winners of the judged competition announced. Also, a silent auction, appetizers, artisans and music.

Ticket Purchasing Information

Tickets for the Friday and Saturday seminars must be purchased in advance. Tickets for the Public Tasting can be purchased in advance or at the door.

This year all tickets are through Ticketmaster: www.ticketmaster.com and at Ticketmaster outlets such as the Fred Meyer stores in the Northwest. **Note:** Ticketmaster outlets at Fred Meyer locations have different hours than the store's hours – open later and close earlier; hours may vary by stores. Customers using the online or outlet services will pay both a \$2 "service charge" and "convenience charge," which varies depending on how the ticket is purchased. Both are standard Ticketmaster charges.

Tickets are also available at the Toyota Center Box Office, next to the Three Rivers Convention Center, Kennewick. Hours are Mondays – Fridays, 9 a.m. to 6 p.m. Note: Customers purchasing tickets at the box office will only pay the \$2 service charge; there is no convenience charge. ♦

(Continued from page 1)

The Horse Heaven Hills AVA Earth, Wind & Wine



According to the Horse Heaven Hills Wine Growers Web site: **“Our goal is to inform and educate the world about the significance of our rich soils, the constant winds that play a part in our terroir, and the sun-soaked days and cool nights. Our sound viticultural techniques produce premium grapes, creating some of the most elegant wines in the world.”**

The AVA gets 30% more wind than other wine regions, reducing the likelihood of rot and fungal diseases. It averages 3,000 heat units annually and 6" to 9" of rain per year, primarily in winter months. Irrigation methods include drip, micro sprinklers and overhead. The area currently has 25 vineyards and 6 wineries. Many of the vineyards are planted on south-sloping benches toward the Columbia River. Grape varieties are many – Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Chardonnay, Lemberger, Riesling, Sémillon, Sauvignon Blanc, Muscat Canelli, Orange Muscat, Petit Verdot, Chenin Blanc, Grenache, Petit Syrah, Malbec, Sangiovese, Viognier, Zinfandel, Barbera, Roussanne, Nebbiolo, Pinot Gris, Carignane, Mourvèdre, Cinsault, Pinot Noir, Dolcetto, Primativo, Counoise, Graciano, Juan Garcia, Tempranillo, Carménère, Carignane, Gewürtzraminer, Albarino and Marsanne. Whew! That was a mouthful. (Source: <http://www.horseheavenhillswinegrowers.org/>)

On our way to the Horse Heaven Hills, we will refresh ourselves with mimosas. Then, our first stop will be at Alexandria Nicole’s facility high above the Columbia River near Crow Butte. We will tour the production facility with an opportunity to observe some harvest activities. And of course, we will learn about the wines and taste some of them.

Then, it’s on to McKinley Springs where we will learn a bit more about the Horse Heaven Hills AVA, and about the winery and its vineyards. After wine tasting and a walk through the pristine vineyards, we will feast on a Greek-style picnic lunch accompanied by one of McKinley Springs’ award-winning wines. The menu has many delectable treats that are hard to pronounce: Chicken Souvlaki, Shrimp Souvlaki, Tzatziki, Pita Bread, Horiatiki Salata (Greek Salad) and several other small bites.

Next, as some of the Horse Heaven Hills wineries have tasting rooms in Prosser, that is where our final stop will be

— at Mercer Estates. The Mercer family was the first to plant grapes in the Horse Heaven Hills.

So, don’t “miss the bus.” Next month’s EVOE will have more information on the wineries we will visit, but **note the early cutoff date for reservations.** We need to ensure we have enough people on the bus to make this event a “go.” Therefore, don’t wait to sign-up, or it might be too late. ♦

October Event Details

The Horse Heaven Hills AVA Earth, Wind & Wine

Event Chairmen: Chuck & Sue McCarger

Date: Saturday, October 10
Time: 8:30 a.m. to 4:30 p.m.
Location: The bus will leave from the Richland Walmart parking lot promptly at 8:30 a.m. If you arrive late, you will miss it.
Price: Members \$40; guests \$45
Limit: 44
Type: Educational, all-day bus trip
Bring: 1 wine glass, 1 Champagne glass
 Hat, jacket — depending on weather
Cutoff date: **Wednesday, September 30**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579,** on or before **Wednesday, September 30.** ♦

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. ♦



Taste Back – Society picnic

Craig Ferguson
Member, TCWS

Friday, Aug. 14, more than 40 Society members and guests joined together at Kiona Vineyards and Winery, Benton City. Kiona is owned by John and Ann Williams who generously provided a spectacular Red Mountain backdrop for tasting samples of their acclaimed wines. The Williams were the first winegrowers in the Red Mountain AVA. Kiona Vineyards was founded in 1972 with the first wine production in 1980. The Red Mountain terroir is noted for producing primarily bold red wines with intense structure and balance.

The weather for the picnic was delightful. Consequently, the picnic was moved from the “east lawn” of the winery to the “west wing”— actually, the deck at the west end of the winery – where everyone could enjoy the sunset. As members and guests arrived at Kiona’s new tasting facility, they were greeted with a selection of fruit wines from previous Society wine festivals. Some guests even made wine spritzers using soda water. Wines served:

- Blackberry – Samson Estates Winery and Hoodspport Winery
- Pineapple – Pasek Cellars
- Raspberry – Hoodspport Winery
- Cranberry – K-W Cellars

I sampled the excellent off-dry Hoodspport raspberry wine, sans the soda water. It made a delightful aperitif for the upcoming picnic meal.

Next, the initial flight of Kiona white wines was introduced and poured. My tasting notes are as follows:

- 2006 Kiona Chardonnay – bone dry with good acid balance; a simple Chardonnay wine with a kiss of oak to finish.
- 2008 Kiona Dry Riesling – dry with excellent floral and honey aromas; an excellent well-balanced treat on my taste buds with less than 1% residual sugar.
- 2007 Kiona Chenin Blanc – semi-dry with fresh melon fruitiness and a crisp finish with less than 2% residual sugar.

The picnic supper was served next along with a flight of red wines. The reds were the perfect complement for the grilled roasted pork and dinner salads. Here are my notes:

- Vivacious Vicky Rosé – dry with light-red color, not pink; flavor of fruit and berries with subtle “steminess” in the finish; simple and enjoyable.
- 2006 Lemberger, Estate Bottled Red Mountain – bold, intense pepper spiciness and fruit with good oak flavor balancing its finish; Kiona was one of Washington’s first producers of Lemberger; the wine contained youthful tannins in need of more aging.

The featured speaker was Susan Shelton from the Benton-Franklin Public Health Department who presented an informative and entertaining presentation on food safety. In a friendly, down-to-earth style, Susan presented herself as highly knowledgeable and dedicated to her service of informing and protecting our community health. Attendees were rewarded with food thermometers and food preparation safety tip cards.

For dessert came the blackberry cobbler complemented with the 2003 Kiona Syrah, Estate Bottled, Red Mountain. The Syrah was dry with excellent fruitiness and subtle tannins, perfectly balanced by vanilla oak flavors. The wine had medium weight with some complexity from bottle aging. This was the climax of the entire wine tasting.

The event was most enjoyable and finished with a superb landscape view of the evening sunset over the vineyards, awaiting the upcoming harvest. ♦

Save the Date Holiday Champagne Brunch Sunday, December 6

Start your holiday season festivities with a Champagne Brunch at the Meadow Springs Country Club. You won’t want to miss this superb wine and food experience. You will have the opportunity to enjoy four Champagnes from France along with two sparkling wines from the United States paired with great food prepared by celebrity chef Jason LaBarge, president of the local chapter of the American Culinary Federation. You will learn how Champagne is made and experience the differences between various Champagne types. Mark your calendar and plan to attend. ♦



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 Box 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

1st Annual Tri-Cities Wine Society Fundraiser to Benefit Students - Saturday, Sept. 26, 2009

Members **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 50
 Would like to help at the event

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

The Horse Heaven Hills AVA - Earth, Wind & Wine - Saturday, October 10, 2009

Members **\$40**
Guests **\$45**
 Number of members attending _____
 Number of guests attending _____
 Limit: 44
 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?

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. ♦

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.



2009 September Wine Events Around The Pacific Northwest

Winemaker Dinner at Dunham Cellars, Sept. 12, Walla Walla, WA. Enjoy an elegant five-course dinner paired with exclusive bottles of reserve wines from Dunham's wine library. Space is limited, so make your reservations today. Location: Dunham Cellars, 150 East Boeing Ave., Walla Walla airport. Time: Starts 6:00 p.m. Cost: \$125 per person. For reservations and information, call Jordan FitzGerald, 509-529-4685, or e-mail jordan@dunhamcellars.com or go to www.dunhamcellars.com.

Quincy Balloon & Wine Festival, Sept. 12, Quincy, WA. Enjoy wine, music, dancing, food and watch balloon launches at a hot-air balloon festival. Location: Green at Twin Firs Turf. Time: 5:00 to 9:00 p.m. Must be at least 21 years old. Cost: Wine garden is \$10 per person for 5 wine tastings and a souvenir glass. Additional tastings available for purchase. For more information, contact Jan Lutz, 509-669-5808, or e-mail jan@columbiariverwine.com or go to www.columbiariverwine.com.

Italian Night at the Villa, Sept. 17, Benton City, WA. Enjoy a four-course gourmet dinner with appetizers while sipping on award-winning Chandler Reach wine. Location: Chandler Reach Vineyards, 9606 West Chandler Road, Benton City. Time: 6:00 to 9:00 p.m. Cost: \$60.95 per person. For more information and reservations, call Shelby Schatz, 509-588-8800, or e-mail shelby@chandlerreach.com or go to www.chandlerreach.com.

Wenatchee Taste of the Harvest, Sept. 19, Wenatchee, WA. This food and wine event showcases all the valley has to offer.

Sample from 10 award-winning local wineries or visit one of several fine local restaurants presenting one-of-a-kind menus. Watch as local culinary buffs test their skills in an outdoor cooking challenge or peruse the locally produced, contemporary fine art on display. For a more family-oriented day, enjoy a free family movie played at the historic Liberty Theater and follow it up with hours of live activities entertainment for kids. Explore a collection of vintage farm machines or get hands-on with fun exhibits taking a look at local plant life, geology, tree fruit and viticulture science. Amazing musical talent will be showcased all day on stage in the middle of Wenatchee Avenue with a lineup featuring an array of musical genres including the blues, country, jazz, and rock and roll. Location: Downtown Wenatchee. For more information, call 509-662-0059, or e-mail michelleg@greenrubino.com or go to www.wendowntown.org.

Columbia Valley Winery Association 23 Annual Catch the Crush, Sept. 26 & 27, Columbia Valley, WA. Join Columbia Valley wineries in celebrating harvest and crush. Each of the wineries offers its own events including grape stomps, winery tours, harvest activities, hors d'oeuvres, live music, free-run juice and wine tasting. Participating wineries include: 360 Cellars, Anelare, Barnard Griffin, J. Bookwalter, Buckmaster Cellars, Cañon de Sol, Columbia Crest, Goose Ridge Estate Winery, Hightower Cellars, Kiona Vineyards & Winery, Oakwood Cellars, Sandhill Winery, Seth Ryan Winery, Tagaris, Tapteil Estate and Terra Blanca. Bring your own glass or plan to purchase one at one of the wineries. There is no charge for regular admittance. Wineries may charge tasting fees. For more detailed information, visit participating winery Web sites. ♦

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

*Newsletter of the
Tri-Cities Wine Society*
Dolly Ammann
Need any info? Have an idea?
Contact us!
kammann1925@charter.net

EVOE

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

