

September 2010

Tri-Cities Wine Society



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



Sunday, September 19
Vineyard Series III — Seminar

Sunday, October 17
Portugal — Much More Than Port

Friday & Saturday, November 5 & 6
32nd Tri-Cities Wine Festival

INSIDE THIS EDITION

Vineyard Series III — Seminar	1,3
Portugal — Much More Than Port	1,4
President’s Message	2
Getting Ready for the Holidays	3
Tri-Cities Wine Festival	5,6
Sign-Up Coupons	7
Wine Events Around the Pacific Northwest	8

Vineyard Series III – Seminar

Tony Pennella
Member, TCWS Board of Directors

If you haven’t signed up for the Society’s **September event, the Vineyard Series III Seminar**, time is running out. The seminar will be **Sunday, September 19, 2:00 to 4:00 p.m., Kiona Vineyards and Winery on Red Mountain, Benton City. (Note: The location is a change from previous announcements.)**

However, as previously announced, Kiona’s own Scott Williams, who manages the vineyard and is the principle winemaker, is scheduled to be our event’s featured speaker. That has not changed. As in the past when we have been at Kiona, the Williams family always comes up with a special treat for the Society. This time Scott has **a special pairing** for our enjoyment – from Kiona’s private library, we will compare a **1983 Cabernet Sauvignon and a 2003 vintage Cabernet Sauvignon**. Very few people get the opportunity to compare 2 wines that have a 20-year age differential! You will have this opportunity by attending this year’s trip to Kiona.

Further, as a second surprise, and something not normally available to non-winery visitors, because we will be at the winery during harvest, Scott will have available **fresh grape varietals** that will go into future wines for us to sample.

If you missed the August *EVOE*, this seminar will focus on comparing and contrasting different winemakers’ styles using the same varietals from Kiona’s vineyards. To meet our criteria, all the wines had to use Kiona as their single source for fruit or be blends containing at least 70% Kiona fruit.

(Continued on page 3)

Portugal – Much More Than Port

Lois McGuire
Member, TCWS Board of Directors

How is your spirit of adventure? Ready to learn and try something new? If so, plan to join us **Sunday, October 17, 4:00 to 6:30 p.m., as we venture to Prosser and Picazo 7 Seventeen**. This short trip will transport guests not only to Prosser, but to 2 other “Ps” – Portugal, and its wines and wine-growing regions, and to the highly acclaimed Picazo 7 Seventeen! Picazo’s Chef Frank Magaña is planning a selection of his award-winning tapas to delight the taste buds and accompany several unique, specially selected Portuguese wines. Yes, all just a short drive from the Tri-Cities!

So, after the quickest trip you’ll ever make from home to Portugal, you’ll be treated to the **2009 Casal Garcia Vinho Verde Rosé**. This wine has been described as ... “crazy good and addictive with that *Zip-a-Dee-Doo-Dah* spritz that makes Vinho Verde so refreshing. Add strawberry, bright cherry and even lime notes, and you’ll be slaking your thirst so happily this list of adjectives will no longer matter.”

Next, we will be serving 2 whites – one from the Estremadura region near Portugal’s capital city, Lisbon,



(Continued on page 4)

September President's Message

Ted Davis, TCWS President



Wine Factoids

- Typical wine composition: 86% water, 11.2% alcohol, 2.8% other. More than 250 compounds have been identified in “other.” That is why winemaking is an art and not a science. (*BellaOnline*)
- The primary difference between “organically grown wine” and “organic wine” is – organic wine may not contain any added sulfites; organically grown wines may. (*Jeff Burkhart, What Do You Know About WINE?*)

Organic Labeling Clarified or Not

Organic food is now trendy, with sales of organic foods growing at nearly 20% per year. However, organic wine has not yet been as successful. There has been little change, with the market percentage being around 1% of the domestic market depending on whom you talk to. Still, organic wine sales are forecast to increase, being pulled along by the organic food trend.

The governing rules in the U.S. are intended to “clarify” the contents of organic labels for customers. “Clarify,” well maybe ...

Wines that have been labeled, “Made with Organic Ingredients,” now have to spell out whether non-organic ingredients were also used, using one of the following specific statements:

- Made with organic and non-organic grapes.
- Made with organic (variety) grapes and non-organic (variety grapes).
- Made with ___% organic grapes and ___% non-organic grapes.
- Made with ___% organic (variety) grapes and ___% (variety) non-organic grapes.

In addition to the statements, bottles of wine declared organic must also carry a separate statement revealing the amount of organic ingredients in the bottle by percentage. Further, even if a wine is made from 100% organic grapes, it may not be certified if it contains sulfites.

If the winery did not go through the Department of Agriculture’s certification process, it may not be certified organic. But, the label can say “Ingredients: Organic Grapes.”

Got all that ????? Just another example of the government “clarifying” things for us! (*Excerpt from the 30 Second Wine Advisor*)

Upcoming Events

- **September 19 marks the return of the Society’s Vineyard Series Seminars.** This will be the third seminar in this popular series. Kiona Vineyards, one of Red Mountain’s premier vineyards, is the grape source for the wines we’ll serve. Scott Williams, who has been involved in Kiona’s family wine business as a grape grower and winemaker, will be our featured speaker. This seminar represents a unique opportunity, so sign up early as we expect another sellout based on the Society’s 2 previous vineyard seminars. For more information and details about the wines, program and announcement of a **special library wine not generally available to the public**, see the article on page 1.
- **Then in October, take a virtual tour with us as we travel to Portugal.** Yes, Portugal, and with a “much-more-than-Port” focus. Join the Society **Sunday, October 17**, and learn about some of Portugal’s winegrowing areas, taste some of its reds, whites and even a sparkling wine, and all at a new venue for the Society – **Picazo 7 Seventeen in Prosser**. See page 1 for more details.
- **November**, lest you forget – the **32nd Tri-Cities Wine Festival**, again this year at the **Three Rivers Convention Center**. If you missed last year’s event, come this year to see what is new! The venue is spacious, with more wineries and their wines to sample and compare, numerous food exhibitors and other vendors, more Saturday seminars, and also, a fabulous wine dinner and seminar Friday evening. Ticket sales again will be through Ticketmaster, Ticketmaster outlets or at the Toyota Center Box Office in the Toyota Center. So, mark your calendars for **November 5 and 6**, read more in this month’s *EVOE*, keep checking the Festival web site for updates, www.tcwinifest.com, look for us on Facebook and Twitter, and let your friends, family and co-workers know about this annual public Society event. Yes, this event is open to Society members and the general public, to anyone at least 21 years of age and with a valid ID.

As always, recommend signing up early so you are not closed out or miss the deadlines! Also, share your pleasure for wine tasting. Consider bringing a friend or friends to a Wine Society event.

Wine Quotes

- Wine ... the intellectual part of the meal. (*Alexander Dumas, 1873*)
- I am sure that the good Lord never intended grapes to be made into jelly. (*Fiorello La Guardia, former mayor, New York City*) ♦

Vineyard Series III – Seminar

Event Chairmen: **Ted Davis, Tony Pennella**

Date:	Sunday, September 19
Time:	2:00 to 4:00 p.m.
Location:	Kiona Vineyards and Winery 44612 N. Sunset Road, Benton City
Price:	Members, \$30; guests, \$35
Limit:	48
Type:	Seminar-style; light appetizers
Dress Code:	Casual
Bring:	Desire to learn; enjoy
Cutoff date:	Monday, September 13
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before, Monday, September 13.

(Continued from page 1)

Vineyard Series III – Seminar

Attendees will compare and contrast a Zinfandel, Syrah and Cabernet Sauvignon.

- **Zinfandel** – the Mount Baker Vineyards and Winery 2008 Zinfandel and the Kiona 2008 Big Kiona Zinfandel. Mount Baker is north of Bellingham and about 11 miles east of I-5 on State Route 542 in Everson. It has a history of producing award-winning wines.
- **Syrah** – this pairing will match Saviah Cellars 2007 Syrah with the Ward Johnson Winery 2007 Syrah. Saviah Cellars? Ward Johnson Winery? New to you? Saviah Cellars is a Walla Walla winery making “fruit-forward red wines with soft, silky tannins.” Ward Johnson is described as an “urban family winery located at the foot of Seattle’s Queen Anne Hill. Owners Kurt and Charles Johnson are originally from the Tri-Cities and we believe you will be impressed by their wines.
- **Cabernet Sauvignon** – for this pairing, another Ward Johnson wine, their 2006 Cabernet Sauvignon. We’ll match this with Walla Walla’s Rulo Winery 2006 Cabernet Sauvignon. We are predicting these Cabs will be a real treat!

Many of you may be familiar with Kiona, Mount Baker and Rulo, as they have extensive distribution in this area; however, Ward Johnson Winery and Saviah Cellars have limited distribution in the Tri-Cities, and Ward Johnson is almost impossible to obtain. So, this event may be a unique opportunity, plus, we believe you will really enjoy their wines!

The seminar will be a casual, sit-down-style event. Food – light appetizers and palate cleansers to accompany your wine samples. Limit – 48, so ensure you sign up quickly, but also consider bringing along family, friends or co-workers ...

Reserve the date, **Sunday, September 19**, and plan to join us for our Vineyard Series III seminar! ♦

Get Ready for the Holidays

Sue and Chuck McCargar
Members, TCWS Board of Directors

The holidays? So soon? No, we’re not kidding!

OK, we know it still has been hot outside and it may seem early to think about the holiday season, BUT, your Society Board and the Program Committee are already working on the Society’s December event. Currently, plans include tasting medal winners from the 32nd Tri-Cities Wine Festival, along with some dessert wines – all perfect for the holiday season! Of course, the wines will be paired with holiday foods.

When and where will this take place? Our goal is a date in early December and, hopefully, at one of the Society’s favorite locations, not only for wine tasting but also for gift ideas ... however, we’ll keep that close hold until confirmation!

And in the spirit of the season, proceeds from this event will be earmarked for scholarships for students in area enology or viticulture programs.

Watch for more details in future EVOEs! ♦

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. ♦



EVOE September 2010

(Continued from page 1)

Portugal – Much More Than Port

and the other from the Dão region.

Reds, you're thinking? Yes, we will be exploring more wines from the Dão, and from the Alentejo region ... along with a couple of surprises from the Douro valley, including a **2005 Quinta Vale D. Maria**.

Of course, no Portuguese tasting would really be complete without a vintage Port, so our virtual tour will include just that, a Port. We will conclude our afternoon adventure with a **Presidential Vintage Porto 2000**. How good is this Port? Ultimately, guests will decide, but from the winemaker there is this, "Possibly one of the most spectacular years ever in the history of Vintage Port. Left in casks 4-6 years before bottling. A harmonious blend of ripe fruit flavors, it is ready to drink now."

Looking back, although Portugal has been a wine-producing country since the 7th century B.C. when the Phoenicians introduced vines to Portugal, it has only been since the 1980s that still wines have come into their own here. Portuguese Port has been famous for centuries, thanks to the relationship between the Portuguese and the English, who signed the Treaty of Windsor as far back as 1386, and which is now the oldest diplomatic alliance in the world that is still in force. (Source: Wikipedia)

The wine-growing regions of Ribatejo and Alentejo are rapidly expanding and have become the largest of Portugal's wine-growing regions. The hot climate mixed with the soils of schist, volcanic ash and limestone produce many bold red wines with the principal variety being Aragóñez – another name for Tempranillo.

The Douro valley is the premier wine-growing region for not just Port, but for some of Portugal's best red still wines. Touriga Nacional, Tinta Roriz, Tinta Barocca, Tinta Cão and Touriga Francesca are the primary grapes grown here.

The Dão region is also known for its great red wines. It is close to the Douro and is sheltered by mountains, which help create a climate similar to the Mediterranean and offer protection from the chilly breezes coming off the Atlantic Ocean. Touriga Nacional as well as Tinta Roriz are the primary grapes grown in this region.

So, here is a chance to visit the heart of the Yakima Valley wine area, experience and learn about wines from an up-and-coming wine-producing country, and of course, taste some of Chef Magaña's award-winning tapas. Intrigued? We hope so, and hope you can join us **Sunday, October 17!**



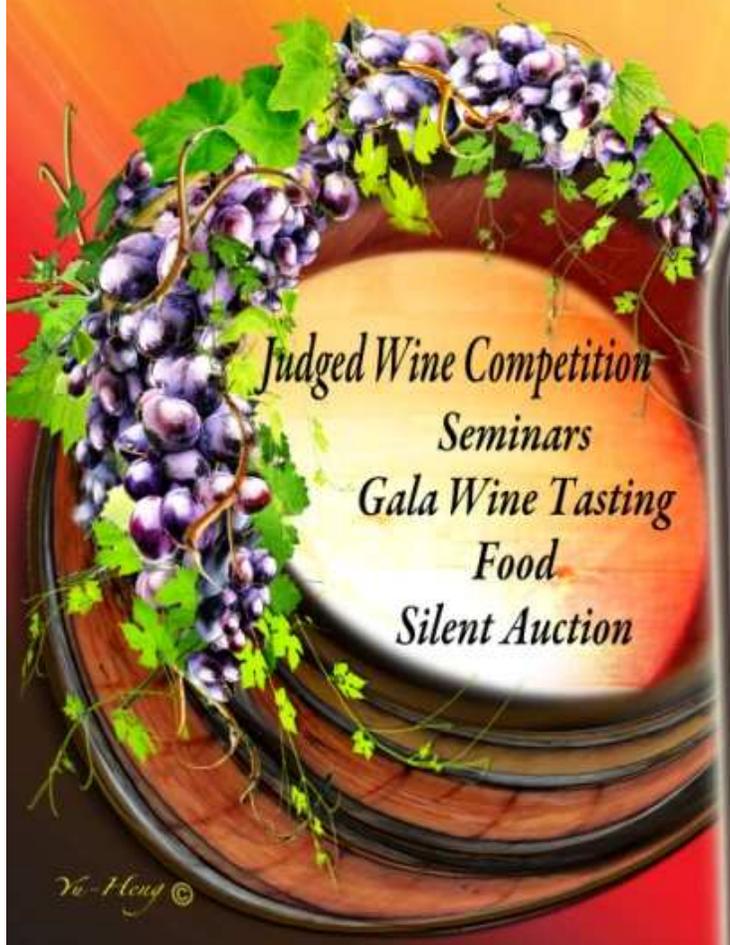
Portugal – Much More Than Port

Event Chairmen: Lois McGuire, Ken Kramer

Date: Sunday, October 17
Time: 4:00 to 6:30 p.m.
Location: Picazo 7 Seventeen
 717 6th Street, Prosser
Price: Members, \$35; guests \$40
Limit: 48
Type: Educational; sit down
Dress Code: Restaurant appropriate
Bring: Desire to learn; sense of adventure
Cutoff date: **Friday, October 11**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, October 8.**



Tri-Cities
Wine Festival
 November 5 & 6
 Three Rivers
 Convention Center
 Kennewick, Washington
 For details: <http://www.tcwinefest.com>

32nd
Annual

Yu-Heng ©

2010 Tri-Cities Wine Festival
 Artwork by Yu-Heng Dade

Tri-Cities Wine Festival

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Yup, life was definitely simpler years ago – how many times have you heard or reflected on that! And, it definitely is true in the world of advertising and communicating, as we are learning more and more in promoting this year's Festival. Gone are the days of just ads in the local paper, posters around town, information via "snail mail," besides, of course, **word of mouth, which still is the most important and viable communication tool.** However, in today's world, wow! Available tools and options are coming at us from all directions. Following are some highlights.

Festival Web Site: Not new, but one that will become even more important in the years ahead as we move the Festival more and more into the electronic age. If you haven't checked it recently, suggest you do so to familiarize yourself with what is there and to also help you in directing others to a source for Festival information – whether a winery representative, area business, co-worker, friend, whoever. The site remains a work in progress so is updated as information is received. If you have ideas or suggestions regarding the site and its information, please contact the Society's communication chairman, **Mary Binder, 509-585-1393, or mary.binder@msn.com.** (Also, a special thank you to Ted Cress for all his past work with the site, and to Dominique Vetrano who is diligently working to keep the site updated for this year's event.)

Posters and Handouts: If you want material to post in your business, provide to another business, give to friends or someone else who might be interested, please contact **Mary.**

Facebook and Twitter: We have ventured into these very popular social media communication tools, and what an adventure. Recently, our social media volunteers, Scott Abernethy and Rob Di Piazza, along with Mary, met with the Tri-Cities Visitor & Convention Bureau's new social media specialist – yes, the Bureau now has such a specialist – a great resource for ideas and suggestions. Both Scott and Rob have been taking advantage of these and working to "link" information.

"The Festival's Facebook account is now linked to its Twitter account (@TCWineFest)," Scott explained. "Any posts made on the Facebook wall will now be posted to Twitter. Also, posts that are longer than the 140-character Twitter limit create a link back to the complete message on Facebook, with a link to our main page (wall).

"The intent," Scott further explained, "is to draw more people from Twitter and Facebook to the Wine Society's Facebook page. Here, they will see information about the Society and its upcoming events, including the Festival."

Scott also said, "An important key to making this work is having **ALL Society members with Facebook pages become FANS of the Society's page and invite all their FB friends to become fans.** This then puts our posts on more computers, and information about the Society and the Festival will reach a wider audience." Is this working? Both Scott and Rob are saying they are already seeing more "hits."

E-mail: Yes, we also have an e-mail account! So, for example, if in your travels to various tasting rooms or in conversations with others there are questions or a need for information, besides the Festival web site, Facebook or Twitter, individuals can also e-mail us at: tcwinefest@gmail.com.

Phone: Of course, calling remains an option. To contact me, **Blaine Hulse**, call either my home, **509-547-4805** or my personal cell, **509-531-7454**; for my co-chairman, **Dolly Ammann**, call **509-619-1482**.

Other advertising: No, we haven't abandoned the more "traditional" methods of advertising. As this *EVOE* was being finalized, so were ads for publications such as *Wine Press Northwest*, *Taste Tri-Cities*, *The Entertainer*, the *Mid-Columbian* and *Washington Tasting Room*. You will see these starting this month.

Further, more than 1,000 invitations were mailed in early August to wineries in Washington, Oregon, Idaho, and also Montana and Alaska inviting them to participate in this year's Festival. Applications are already coming in. Then, too, postcards will be mailed to many who've previously attended the Festival and provided their contact information reminding them about the Festival and that tickets will be on sale starting in September.

Tickets: Again this year, Festival tickets will be on sale through Ticketmaster, Ticketmaster outlets or at the Toyota Center Box Office. Keep checking the Festival web site; when the beginning sale date is finalized, it will be posted on the web site. ♦

Welcome New Member

Marcia Keefer

NEW SOCIETY MEMBERS

Receive a FREE Society wine glass at your first Society event. If you have not received yours, let us know when you attend your next event.



Announcement

The Tri-Cities Wine Society is now a member of the Tri-City Regional Chamber of Commerce.



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

Vineyard Series III - Seminar - Sunday, September 19, 2010

Members **\$30**
Guests **\$35**
 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 _____

Portugal - Much More Than Port - Sunday, October 17, 2010

Members **\$35**
Guests **\$40**
 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

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.

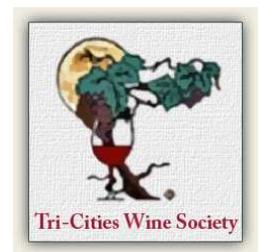
You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

Membership Renewal

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. ♦



2010 September Wine Events Around The Pacific Northwest

Milbrandt Vineyards Patio Party, Sept. 5, Prosser, WA. Enjoy the Knutzen Brothers in concert and a buffet catered by Bon Vino's Bakery and Bistro. Enjoy a complimentary glass of wine for each person with a reserved table. Location: Milbrandt Vineyards, 508 Cabernet Court, Prosser. Time: 5:00 to 8:00 p.m. Buffet cost: \$20 per person. Concert cost: Free. For reservations, call 509-788-0030 (limit 6 per table).

Labor Day Celebration at Maryhill Winery, Sept. 4-6, Goldendale, WA. Soak up the last of summer and join the festivities at the annual Labor Day celebration at the Maryhill Winery. Dance to free music on the arbor, dig into a mouth-watering BBQ and enjoy free wine tastings. Music line-up: Saturday — Wayman Chapman; Sunday — RaChiChi; and Monday — Carlyle. Location: 9774 Hwy 14. Time: 1:00 to 5:00 p.m. For more information, call Allison at 206-838-7216, or e-mail allison@dupor.com or go to www.maryhillwinery.com/.

Chateau Champoux's Grape Stomp, Sept. 11, Prosser, WA. Join the fun for the 5th Annual Grape Stomp Event. Bring your 3-person team, your enthusiasm, your bare feet and stomp for prizes, trophies and bragging rights. Teams must be signed up by Sept. 8. Location: 524 Alderdale Rd. Cost: \$45, includes entry into stomp, T-shirt, wine tasting and BBQ lunch prepared by Tip Pit Crew. \$35 for non stompers. For more information, go to www.chateauchampoux.com, or contact Judy Champoux at 509-894-4123, or e-mail jchampoux@pocketinet.com.

Tagaris Vineyard Trip to Wahluke Slope, Sept. 11, Richland, WA. The First Annual Vineyard Trip to the Tagaris Estate Vineyards in the Wahluke Slope AVA will leave from the Tagaris winery in Richland at 9:00 a.m. with coffee and Danish supplied. The first stop is at Michael Vineyard. Winemaker Frank Roth will pour barrel samples of each grape variety in each varietal block. The second stop is at King Fuji Ranch, the home of 6-year-old Alice Vineyard, with barrel samples and fruit picking. The last stop is at the 26-year-old Areté Vineyard. You will enjoy a traditional Mexican fiesta and wine pairings served at Tagaris' private park in the heart of the vineyard. The park has spectacular 360-degree views of the Saddle Mountains, Mount Adams and Mount Rainer. Time: 9:00 to 4:00 p.m. Cost: \$90 per person; tickets may be purchased at Tagaris or ordered over the phone. For information, contact Jeff Spelgatti at 509-628-0200, or e-mail info@tagariswines.com or go to www.tagariswines.com.

Catch the Crush Weekend, Sept. 25 & 26, Columbia Valley, WA. Join CV wineries in celebrating harvest and crush. Each has its own events, including grape stomps, winery tours, harvest activities, hors d'oeuvres, live music, free-run juice and wine tasting. Participants 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, Tagaris, Tapteil Estate and Terra Blanca. Bring your own glass or buy one at a winery. No charge for 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://tricitesswinesociety.org/web/>

*Newsletter of the
Tri-Cities Wine Society*
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

EVOE

Tri-Cities Wine Society
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Richland, WA 99352

