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**Saturday, September 10**  
*Viognier — U.S. and Beyond*

**Friday, October 21**  
*Washington Wine Varietals — What's New!*

**Friday & Saturday, November 4 & 5**  
*Tri-Cities Wine Festival*

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## Viognier — U.S. and Beyond

**Brett Simpson**  
 Member, TCWS Board of Directors

The Society's **Saturday, September 10, event at TC Prime, Kennewick**, is focusing on Viognier and a variety of different bites served buffet style so tasters can explore on their own the variety of wines and food. The combinations are meant to accentuate various sensory features, providing complementary flavors, or emphasizing a notable characteristic of the combinations of food and wine involved. So, this month's article provides a recap from the August *EVOE* and a little more background on the folks who are helping make the event happen. I believe we are fortunate to have such skilled people helping us learn.

TC Prime is a relatively new steak and seafood establishment. Patrick and Patricia King are our hosts and will be mixing among us during the event. Patrick, an Oregon native, is the previous owner of Stetson's House of Prime in Pendleton, Ore. This restaurant opened to rave reviews in 1999. Then, with an award-winning run for more than a decade, it achieved "the number one steakhouse in Eastern Oregon" four consecutive years.

TC Prime's culinary staff assisted in selecting the appetizers for pairing with the selected Viogniers and with a focus on the varietal's character. Executive Chef Josh Young (Chef Josh) and Sous Chef Makaiwi Wachter (Chef Mak) are both committed to providing a superior dining experience. As part of that commitment, and as an added bonus to our tasting and dining at TC Prime, a variety of Riedel glasses are available to suit the wines.

Chef Josh attended and graduated Cum Laude from Western Culinary Institute in 2005. He is Le Cordon Bleu

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## Washington Wine Varietals — What's New!

**Tony Pennella, Member, TCWS Board of Directors**

As I wrote in last month's *EVOE*, our **Friday evening event, October 21, Canyon Lakes Clubhouse at the Villas**, will explore what some innovative Washington wine-makers are doing with some traditionally southern Rhône- and Mediterranean-style varietals and blends. Our featured guest speaker is scheduled to be Dr. Thomas Henick-Kling, professor of enology and director, Viticulture & Enology Program, Washington State University.



Dr. Henick-Kling has been honored nationally and internationally for his work. The New York Wine & Grape Foundation awarded him its Wine Industry Research Award in 1994. The International Association of Enology, Winery Management and Wine Marketing made him an honorary life member in 2002. Through his research on the development of bacteria starter cultures for malolactic fermentation of wine, winemakers now recognize that the yeast strain they use has a major impact on the final wine flavor profile. ([www.tricity.wsu.edu/viticulture/facultystaff.html](http://www.tricity.wsu.edu/viticulture/facultystaff.html))

So, come and learn in an informal seminar setting about new growing areas, varietals and techniques being explored in Washington. See how a winemaker's skill along with Washington's unique soils and climate are putting some New World twists on some Old World wines.

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# September President's Message

Ted Davis, TCWS President



## Board of Director Changes

I recently received a letter from Marieca Davis stating she was tendering her resignation from the Board of Directors. Marieca has been a long-time Board, and Society, member, bringing enthusiasm and experience. She has a very full and active work and private life, and her resignation will allow her to complete a number of pressing issues, such as building a new home.

On a positive note, we are pleased to welcome a new Board member to our team – Sandy Stanley, who was voted onto the Board last month. Sandy brings a wealth of knowledge in a number of critical areas. She is a retired civil engineer and engineering consultant who has been active with local organizations such as the Mid-Columbia Symphony Board of Directors, Meadow Springs Country Club and others. We welcome her to the Board and look forward to working with her.

## Wine Facts and Trivia

- Grape skins will rise to the top of the fermenting must and form a “cap.” This cap needs to be broken down and mixed back into the must. When there is more extract forced from the skins, the wine will be a big and highly tannic wine. ([www.professorshouse.com](http://www.professorshouse.com))
- Noble Rot, or *pourriture noble*, is a benign type of grape fungus that actually sweetens some types of grapes. (<http://facts.randomhistory.com>)

## What's on Our Monthly Schedule

- September 10 – Viognier – U.S. and Beyond
- October 21 – Washington Wine Varietals: What's New
- November 4 & 5 – 33<sup>rd</sup> Tri-Cities Wine Festival

Find more information on these events in this EVOE.

## Is There Anything Red Wine Can't Do?

Alcohol enthusiasts love invoking the health benefits of red wine to quell their guilt as they order a second bottle with dinner. Here's some more data on the subject. Researchers have found that the ingredient “resveratrol” in wine may be able to prevent deleterious consequences of sedentary behavior in humans. In other words: lazy folk, drink up. However, resveratrol is not a substitute for exercise, but it could slow deterioration until we get moving again. As far back as 1991, “60 Minutes” introduced the term the “French Paradox,” which insinuated that wine decreases the incidences of cardiac disease. Twenty years later, Yale-New Haven Hospital talks up the benefits of the drink as one of “eight proven ways to reduce coronary heart disease risk.”

Recently, web MD physician, Arthur Agatston, touted the benefits on cholesterol telling CBS, “The research evidence points to ethanol as the substrate that can help lower cholesterol levels and increase ‘good’ HDL cholesterol.”

Yet, drinkers should take these findings with a grain of salt. For every study that claims a glass a day keeps the doctor away, another reminds us that drunken happiness comes with a price tag. Barbara Walters, in an ABC news special, asked a researcher how much wine she'd have to drink to attain the maximum anti-aging benefit and he answered, “1,000 bottles.” ... a lesson here is that wine has a beneficial nutrient, but don't go drinking 1,000 bottles because you will go into liver failure, and no matter how taut your skin looks, you won't feel young as the paramedic pumps your stomach. So, make your own conclusions over a glass of wine. (Excerpted from “Is There Anything Red Wine Can't Do?” by Rebecca Greenfield)

## This Month's Quotes

- When there is plenty of wine, sorrow and worry, take wing. (Ovid, “The Art of Love,” c. A.D. 8)
- A mind the caliber of mine cannot derive its nutrient from cows. (George Bernard Shaw) ♦

Welcome New Members!

Samuel & Batia Regev

## TCWS Event Policy

### Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

### Courtesy

Event attendees are reminded that strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

### Guest Policy

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

### Liquor Consumption

Only wine served by the Society may be consumed during our events.

### Minimum Age 21 At All Events

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

### Non-drinker Policy

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

(Continued from page 1)

## Viognier – U.S. and Beyond

certified, as well as accredited in the Argentine method of aging and preparing beef. Young was the executive chef for: Wild Alaskan Cruises; 8th Street Wine Company in Boise, Idaho; and most recently, Hamley's Steakhouse in Pendleton.

Chef Mak attended and graduated with honors from Western Culinary Institute. Further, he attended Scottsdale Culinary Institute, Scottsdale, Ariz., specializing in Le Cordon Bleu culinary arts and management. He has been the head chef for K'Syrah Catering, Wine and Bistro, Camas, Wash., many other restaurants, and most recently, was the sous chef at T. Maccarone's, Walla Walla.

Navigating us through the tasting experience will be Matt Dodson from Alexandria Nicole Cellars. Matt is the assistant winemaker and operations manager at the Alexandria Nicole Cellars/Destiny Ridge Vineyards production facility in Paterson, Wash. He studied hospitality business at Michigan State University. During his time at and after university, he worked at various MGM/Mandalay Bay hotels in Las Vegas, learning the "ins and outs" of resort management.

While in Las Vegas, Matt met Angelo Tavernaro and was introduced to the world of food and wine education. After that experience and learning more about wine and winemaking, he was offered an opportunity with Jarrod Boyle at Alexandria Nicole Cellars in 2006. Under Jarrod's tutelage, he has worked his way up through several different jobs at the winery, ranging from sales and marketing, to field supervision and winemaking. In his current position as assistant winemaker and operations manager, his responsibilities often take him to a variety of places: in the vineyards checking vines; testing and blending wines; supervising field staff; or, on the road for events. Matt has a broad view of the wine business, both from the ground up in the vineyard to the finished product in the bottle.

Interestingly, the intensely aromatic and full-bodied nature of Viognier puts some people off. In reading comments on several blogs, there are some folks who are not charmed by these qualities. Thus, the event represents an opportunity to discuss with food and wine professionals what traits make a wine desirable, both from a stand-alone perspective – as an aperitif, perhaps – or, as part of a meal.

To recap our tasting lineup, there are two wines each from France, California and Washington:

- France – 2009 Château St. Estève d'Uchaux Viognier Côtes du Rhône Blanc (\$18.99 K&L Wines, San Francisco)
- France – 2010 Les Vendages du Domaine Rougie (\$14.99; Esquin, Seattle)
- California – 2009 Zaca Mesa Santa Ynez Valley Viognier (\$17.99; K&L Wines)
- California – 2010 Alban Central Coast Viognier (\$24.99 K&L Wines)
- Washington – 2009 Alexandria Nicole Cellars, Crawford Viognier (\$20; available at the winery tasting room or at various retail outlets)
- Washington – 2009 Alexandria Nicole Cellars, Reserve Viognier (Oaked) (\$26; available at the winery tasting room)

The cutoff deadline is quickly approaching – **September 2** – so if you've not already signed up and made your reservation, you need to do so pronto! Hope to see you at **TC Prime, Saturday, September 10.** ♦

**Viognier – U.S. and Beyond**  
**Chairman: Brett Simpson**

**Date:** Saturday, September 10  
**Time:** 1:00 to 3:00 p.m.  
**Location:** TC Prime  
1408 N. Louisiana St., Suite 100  
Kennewick (next to Olive Garden)  
**Price:** Members \$30; guests \$35  
**Limit:** 36  
**Type:** Educational; casual; stand up, some seating  
**Bring:** Only a thirst to learn  
**Cutoff date:** **Friday, September 2**  
**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before Friday, September 2.** ♦

**Get Ready for the Holidays**  
**Les Domingos**  
**Member, TCWS Board of Directors**  
**Event Chair**

The holidays are just around the corner. Really? Actually they are close enough that the Program Committee is already working on the Society's December event. Plans include tasting medal winners from the 33rd Tri-Cities Wine Festival, along with a smorgasbord of holiday appetizers and desserts. As at the December 2010 event, the proceeds from this event will be earmarked for scholarships for students in area enology or viticulture programs. Last year's event raised more than \$1,400 for this charitable endeavor.

When and where will this take place? Our goal is a date in early December and, hopefully, at one of the Society's favorite holiday locations, or maybe an exciting new venue. We hope you'll support us again this year to help local area students, while, at the same time, enjoying holiday wine, food and friends.

Watch for more details in future *EVOEs!* ♦

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## Washington Wine Varietals – What’s New!

Upon entering you will be greeted with a Segura Viudas Cava. You might want to bring a champagne flute for this bubbly! Our other wines for the evening will include:

- The Bunnell Family Cellar 2007 “Lia” Rhône Blend
- L’Ecole No. 41 2009 Semillon Columbia Valley
- Syncline Wine Cellars 2009 Grenache Carignan
- Thurston Wolfe 2009 The Spaniard
- Barnard Griffin 2010 Reserve Rosé of Sangiovese
- Coyote Canyon Winery 2010 Albariño

The Bunnell 2007 Lia “is inspired by the noble Grenache-based wines of the southern Rhône Valley.” It is a blend of 50% Grenache, 20% Syrah, 10% Petite Sirah, 10% Cinsault and 10% Mourvèdre. “Aroma of spices and violets; soft impression from moderate tannins; fleshy through the mid-palate and lingering berry and spice characters on the back palate; enough finesse to allow aromatics to play a significant role but with plenty of structure to carry the wine.”

The L’Ecole No. 41 blends 83% Semillon with 17% Sauvignon Blanc, which mirrors the traditional blends of France’s Bordeaux region. The wine is described as “remarkably brilliant with rich fruit and balanced acidity ... [it] shows fragrant citrus blossom and honeysuckle aromas, with lemon bar, lychee nut and key lime expanding on a lingering finish.”

The 2009 Syncline is a 50:50 blend of Grenache and Carignan. It is described as “wild and untamed ... [it] contains substance and personality; certainly not prim and proper, but rarely are the best of times.” Further, “Two ancient varietals find a new home in the Eastern Washington desert. Meaty, spicy aromas and bramble fruit flavors cavort with a refined texture and persistent finish.” This wine is sold out at the winery, so don’t miss your only chance taste this unique wine.

The 2009 The Spaniard from Thurston Wolfe is a Mediterranean-style blend based on the wines of northern Spain’s Rioja region. It is a blend of 43% Grenache, 43% Tempranillo and 14% Syrah. It was aged for 15 months in French and American oak. It has “distinct Grenache cherry and berry fruit aromas with dried herbs and floral notes.”

No winery does a Rosé of Sangiovese better than Barnard Griffin, in my opinion. The 2010 won the Pink Sweepstake Award at the 2011 San Francisco Chronicle Wine Competition. Since 2005 Barnard Griffin has won a best of class or better at a major wine competition six times! “The 2010 boasts gorgeous melon, pomegranate and cherry fruit with hints of pineapple and rose petal.”

Albariño is a variety of white wine grape thought to be a Riesling clone originating from France’s Alsace region. It is also theorized that the grape is a close relative of the French grape Petit Manseng. Albariño, primarily grown in Galicia (northwest Spain), and in Monção and Melgaço (northwest Portugal), now can be found in other countries as well. (<http://en.wikipedia.org/wiki/albari%C3%B1o>) Coyote Canyon was the first vineyard in Washington to plant this grape. “Pear, star fruit and honeydew characterize this wine.”

The seminar is **limited to 34**. Don’t wait to sign up or you may lose out. This is an exciting opportunity to taste and learn about some of Washington’s lesser-known varietals and blends. The wines will be served with appetizers to enhance your experience. ♦

## Washington Wine Varietals – What’s New!

**Chairman: Tony Pennella**

<b>Date:</b>	Friday, October 21
<b>Time:</b>	7:00 to 9:30 p.m.
<b>Location:</b>	Canyon Lakes Clubhouse at The Villas 3701 West 36 <sup>th</sup> Street, Kennewick
<b>Price:</b>	Members \$30; guests \$35
<b>Limit:</b>	34
<b>Type:</b>	Educational seminar; sit down
<b>Bring:</b>	2 wine glasses; champagne flute (optional)
<b>Cutoff date:</b>	<b>Friday, October 14</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579, on or before Friday, October 14.</b> ♦

## Coming Soon!

### The Tri-Cities Wine Society’s *first-ever* *electronic survey!*

The Society’s Program Committee  
is working on  
the Society’s monthly programs for 2012  
and wants your input!

For Society members  
who receive the *EVOE* electronically,  
you will soon receive an e-mail from  
Survey Monkey on behalf of [evoenews@gmail.com](mailto:evoenews@gmail.com).



This on-line survey is short, easy to complete  
and  
will help your Program Committee  
in planning for 2012.

Please help!

Take a few minutes to complete the survey.  
Initial deadline: Wednesday, September 7,  
but  
your input will be accepted after that date.

This is  
an opportunity for you  
to provide ideas for future Society programs.

Don’t use a computer but want to provide input?  
Call Chuck or Sue McCargar, 509-627-2210 ♦

## Wine Festival News

**Dolly Ammann**

Member, TCWS Board of Directors, Festival Co-Chair



**New at this year's Tri-Cities Wine Festival – Society members will be able to enter the Festival gala wine tasting Saturday night 1/2 hour ahead of the general public!** That means the doors to the gala wine tasting will open for you at 6:30 p.m. instead of 7:00 p.m.

We hope you will buy tickets to all the Festival events. Don't miss the **Friday night "Best of Show Wine Dinner,"** when you can get a sneak preview of some of this year's Festival medal-winning wines during the before-dinner reception. Ensure you get your tickets early because the dinner is limited to only 88 people.

Also at Friday's Best of Show Dinner will be the fabulous **2010 Best of Show award winner – the Russell Creek 2008 Sangiovese.** The other wines chosen for this dinner are from wineries that won **Best of Variety, Best of Class and Double Gold awards in 2010.** The selected wines are different vintages, but the same varietals or blends that won the awards. Our committee has pretested the dinner with the wines, and we can guarantee that you are going to have a fabulous culinary experience.

Look for more information in future *EVOEs* and on the Festival's web site on **Saturday's day-time educational seminar.** The seminar will compare wines from 2 different Washington AVAs.

We are **in the process of selecting wine judges.** Currently, we have 2 confirmed – Lisa Shara Hall, senior editor, *Wine Business Monthly*, and Master of Wine Joel Butler. Both judges will be new this year.

Other details ... invitations for wineries to participate are in the mail. **Several area restaurants and caterers already have agreed to provide appetizers at the Saturday gala wine tasting – look for details in future *EVOEs* and on the Festival web site!** And, we hope to have tickets on sale through Ticketmaster and at the Toyota Center Box Office in September. Watch for future announcements and check the Festival web site for updates. Go to: [www.tcwinefest.com](http://www.tcwinefest.com). ♦

### Membership Renewal

**Tri-Cities Wine Society memberships are for one year.**

If you do not remember when your membership expires:

- Members who receive the newsletter by mail can find their renewal date on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801, or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).

Thank you for your help in keeping your membership record current. ♦



## Taste back: Red Willow Vineyard

**Dolly Ammann**

Member, TCWS Board of Directors

**Our trip to the Red Willow Vineyard was, in my opinion, the best program of the year. WOW what a great fun day!!** We left by bus at 3:00 p.m. and headed for the vineyard. On route, several Board members poured wine (What else would you expect?) and Gudrun Parker passed out some tasty cheese puffs known as *gougères* in culinary terms. The time passed quickly, and before you knew it we were at the vineyard where we were greeted by owner Mike Sauer, his son Jon and wife Karen.

What a spectacular and beautiful place! I had seen some wonderful photography of the vineyard online but was still amazed at how breathtaking a spot it really is. Mike Sauer enjoys photography and has taken some incredible shots of the vineyard at different times during the year that are posted on their web site. If you would like to see his photos of the vineyard, go to <http://redwillowvineyard.com>.

Mike is not only a terrific photographer and grape grower but is also a wonderful host. We began the vineyard tour with a generous glass of wine while we watched an informative video clip and short PowerPoint presentation. After that, it was time for dinner and wine tasting *al fresco*.

The caterer Gudrun and co-chair Nancy Beitel selected did a great job. The buffet was delicious and beautifully presented. I know I made a pig of myself and ate way too much. I just couldn't resist going back for seconds and enjoying a big piece of homemade peach pie. Suffice it to say, I was not the only one who went back for seconds!

The tasting featured a selection of 6 high-quality wines from Wineglass Cellars, Owen Roe, William Church and Columbia Winery. The wines were terroir driven with strong minerality. Gudrun was able to obtain 2 library wines from Owen Roe: the Owen Roe 2008 Syrah, which was rated 97 points and 23rd in the world by *Wine Spectator*; and, the Owen Roe 2008 Old Vines Cabernet Sauvignon, which was produced in very limited quantities and originally retailed for \$75 a bottle.

After dinner we took a fun ride in a vineyard wagon up to the top of Chapel Hill. The chapel was built from rocks cleared from the hillside when the vineyard was planted.

Here are some of the comments from the members who attended that just about wraps everything up:

- Best program of the year!! Great venue. Good food and wines. Extremely good value for the price. I feel sorry for anyone who missed this event!
- An excellent event – content and value. Food was great, properly served and complemented the wines. Wines provided a wide range of what Red Willow Vineyard offers. Video and slide presentation were informative and educational. Mike and his son were perfect hosts.
- Great facility. Perfect hosts, Perfect planning. Wonderful food and wine. Very good snack – thanks Gudrun. Thanks to Nancy for her thoughtful wine pouring and good bus driver. A wonderful way to spend my husband's 91st birthday! ♦

Tri-Cities  
**Wine Festival**

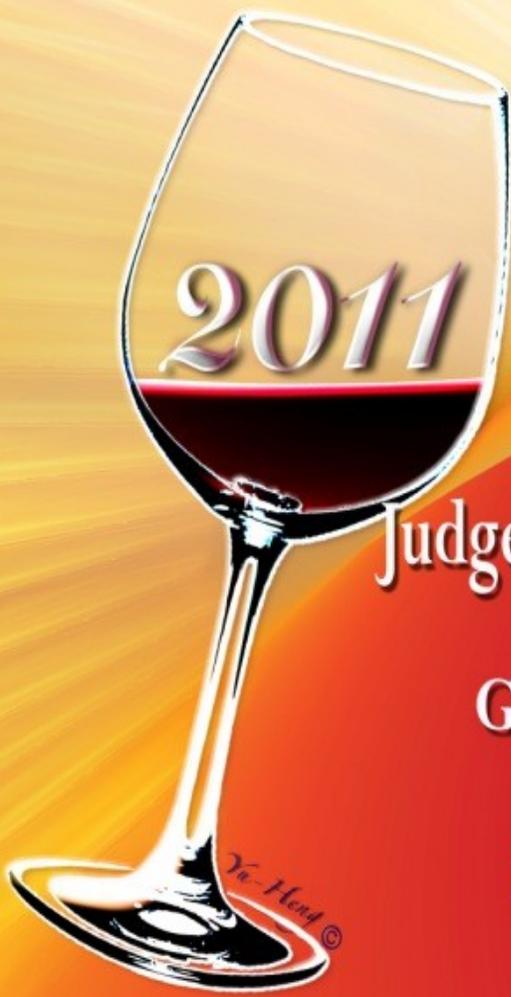


November 4 & 5

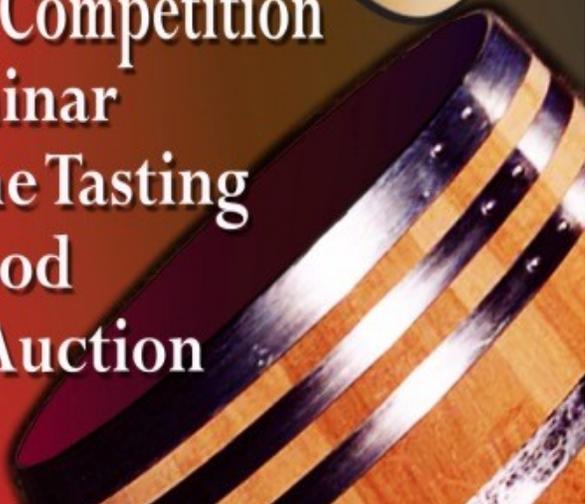
Three Rivers  
Convention Center  
Kennewick, Washington  
For details: <http://www.tcwinefest.com>

33rd  
Annual

2011



Judged Wine Competition  
Seminar  
Gala Wine Tasting  
Food  
Silent Auction



# Membership Application/Renewal and Event Sign-Up

**Single: \$ 25.00**                       **Couple: \$ 35.00**  
 **New**                                       **Renewal**  
 Referred by: \_\_\_\_\_

Name 1 \_\_\_\_\_  
 Name 2 \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 City, State, ZIP \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail 1\* \_\_\_\_\_  
 E-mail 2\* \_\_\_\_\_

How would you like to receive the *EVOE* newsletter?  
 E-mail (current e-mail address requested\*)  
 U.S. mail  
 Both E-mail and U.S. mail

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## Viognier – U.S. and Beyond – Saturday, September 10, 2011

**Members**                                      **\$30**  
**Guests**                                      **\$35**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 36  
 **Would like to help at the event**

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

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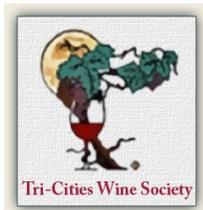
## Washington Wine Varietals – What’s New! - Friday, October 21, 2011

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

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

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**Mail Payment with Coupons to:**  
**Tri-Cities Wine Society**  
**P.O. Box 1142**  
**Richland, WA 99352**



**Tri-Cities Wine Society**  
*Dedicated to Educating its  
 Members about Wine*

Do you have a new postal address?  
 Did you recently change your e-mail address?  
 If yes, or if you haven't seen an e-mail or *EVOE* newsletter  
 for awhile, contact Scott Abernethy at 509-783-8801 or  
 by e-mail at: [tcwinesocietymembership@gmail.com](mailto: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](http://www.adobe.com/products/acrobat/readstep2_allversions.html).

**Still  
Need Help!**

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

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

# 2011 September Wine Events Around The Pacific Northwest

## 7 Winery Tasting Tour — Bainbridge Island,

Sept. 3-5, Bainbridge Island, WA. Visit Washington's newest wine destination, Bainbridge Island! Meet the winemakers at 7 artisan wineries. Taste classic wines made from eastern Washington grapes and discover new favorites made from island vines. For more information, contact Matt Albee at 206-780-0905, e-mail [wabi@elevenwinery.com](mailto:wabi@elevenwinery.com), or go to <http://bainbridgewinereis.com>.

**Chateau Champoux Grape Stomp**, Sept. 11, Alderdale, WA. Join Chateau Champoux for its 7th Annual Grape Stomp. Bring your 3-person team, enthusiasm and bare feet to stomp for prizes, trophies and bragging rights. Location: 524 Alderdale Rd. South of Prosser. Cost: \$45 per person for stompers (includes T-shirt, BBQ, wine tasting and lunch), \$35 for non-stompers. Teams need to be signed up by Sept. 6. For more information, contact Judy Champoux at 509-894-5005, e-mail [jchampoux@pocketinet.com](mailto:jchampoux@pocketinet.com), or go to <http://www.chateauchampoux.com>.

**Leavenworth Crush Festival**, Sept. 17, Leavenworth, WA. 30+ wineries from across Washington will be pouring their best wines with a backdrop of cool jazz, great local foods and the stomping of grapes. Come enjoy fall in the Bavarian village, spend the day or the weekend. Cost: \$30 online at <http://leavenworthfesthalle.com> or \$35 at the door. For more information, contact Dave Winters at

509-548-6789, e-mail [info@leavenworthfesthalle.com](mailto:info@leavenworthfesthalle.com), or go to <http://www.leavenworthcrush.com>.

**Taste of Harvest Wine Garden**, Sept. 17, Wenatchee, WA. Celebrate Wenatchee's rich agricultural heritage at a street fair on Wenatchee Avenue offering a wine garden, live music, farmer's market, food and much more. The wine garden is open from 12:00 to 6:00 p.m., and offers tastes of wine for \$25. For more information, contact Jan Lutz at 509-669-5805, e-mail [jan@wentacheewines.com](mailto:jan@wentacheewines.com), or go to <http://wentacheewines.com>.

**25th Annual Catch the Crush**, Sept. 24-25, Tri-Cities, Prosser, Benton City, Yakima, Zillah, WA. Join area wineries in the heart of wine country to celebrate harvest. Each winery offers its own celebratory events, including grape stomps, harvest and crush activities, winery and cellar tours, free-run juice, hors d'oeuvres, live music and wine tasting. Time: 10:00 a.m. to 5:00 p.m. Purchase a Premier Pass and enjoy exclusive benefits not available to the general public. Cost: Premier Passes are \$30 online in advance and \$35 at the door. Online sales will be discontinued on Sept. 17. Premier Pass also includes a 15 oz. commemorative wineglass. To purchase a Premier Pass online, go to [wineyakimavalley.org](http://wineyakimavalley.org). For more information, contact Barbara Glover at 509-965-5201, or e-mail [wineyakimavalley@msn.com](mailto:wineyakimavalley@msn.com). ♦

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

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

Contact us!  
Need any info? Have an idea?

Dolly Ammann

Tri-Cities Wine Society  
Newsletter of the

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