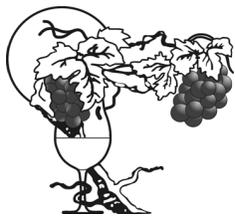


September 2012

# Tri-Cities Wine Society



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



**Saturday, September 22**  
*Picnic Round the World — in our Own Backyard*

**Sunday, October 21**  
*Wines from South America*

**Saturday, November 3**  
*Tri-Cities Wine Festival*

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## Picnic Round the World — in our Own Backyard

**Paul and Candace Gifford**  
*Event Co-chairs*

We're ready for you! Planning is complete, and we're set for the Society's **Picnic Round the World in Our Own Backyard, base of Red Mountain, Saturday, September 22, 4:00 to 7:00 p.m.** Our focus remains, as the theme suggests, wine and food from round the world. We're looking forward to having you join us in our backyard ... and, be prepared to play a little trivia! Play + Win = Bottle of Wine!

All our wine and food pairings have survived rigorous tastings and samplings, and whew, we've survived, too! Picture this, for example — we baked a batch of brownies and traveled to Hightower Cellars to taste and pair as we wanted a Red Mountain wine. We did that and got more — received input from a tasting room full of tasters! Everyone said they loved the brownies and the wine selected — the Hightower 2009 Merlot. A true collaborative effort.

So, with that said, following are our "suggested" wine and food pairings. Key word is "suggested" ... that is, they are offered as possible starting points, but ultimately you choose. Also, the pairings are not necessarily by country of origin, but have been selected for their flavor profiles.

Wine: Lola Prosecco from Veneto, Italy  
Pairing: potato chips and peanuts

Wine: 2010 Dr. Loosen Riesling Kabinett / Blue Slate, Mosel, Germany  
This wine embodies the racy, mineral-driven style of the steep, blue slate vineyards of the Mosel River Valley.



(Continued on page 3)

## Wines from South America

**Ted Davis, TCWS President & Event Co-chairman**

"We're really looking forward to the October event!" Believe it or not, we've already heard this and here it is, only the beginning of September. Yes, we too, are looking forward to sharing some South American wines and classic food with you at our **Wines of South America event Sunday, October 21, 3:30 p.m., Richland Community Center, Activity Room.** Have you marked your calendar and saved the date?

(Continued on page 4)



# September

## President's Message

Ted Davis, TCWS President



### Little Known Medical Facts About Wine

- Wine is a significant aid in treating obesity. It has to be dry (no sugar). How can this be? In obesity, 4 to 5 ounces is given at the major meal or bed time. The average weight loss was twice as great as the controls in the study. The paradox appears to rest in relaxing anxiety and emotional tension. Researchers in Germany found compounds in wine have an effect on calorie restriction in human fat cells by changing their size and function, and preventing them from maturing.
- Auto accidents are not increased in areas of high wine sampling. In California, Wine Country Highways 29, 12, and parts of 101 have wine bars every 200 yards. Yet when statistics are compared to highways of equal density, the level of accidents is not increased.
- Frequency of the common cold is reduced, or at least the symptoms are reduced, by moderate wine consumption. It is an exciting possibility that certain elements in wine bolster immunity. Wine antioxidant compounds are responsible for this.
- True allergies to wine are extremely rare! Physician David Bruce is quoted as saying in more than 25 years of practice he has never seen one, and he was actively looking for this allergy. Three examples of allergy to wine, or specifically to egg-white, a fining agent used in wine, only have been postulated in a computer-aided search of medical literature.
- Researcher P. Okunieff, MD, chief of radiation oncology, University of Rochester, has discovered the antioxidant known as resveratrol found in grape skins increases the effectiveness of radiation therapy in killing cancer cells. For those not consuming wine, the same effect is obtained from drinking purple grape juice.  
*(Source: David Bruce, MD. Dr. Bruce is a dermatologist. He started "David Bruce Winery in the Sana Cruz Mountains AVA above Silicon Valley in Northern California" in 1961.)*

### Recycle Your Wine Corks

Did you know there is an organization recycling wine corks? REcork is working to promote cork sustainability via reuse, thereby reducing energy consumption and increasing the production life of the world's 6-million acres of cork forest. Wine corks can be ground into various granular sizes and reused in flooring, soles of shoes, wall coverings and other products to replace petroleum-based products. To find out more about this program, go to: [www.recork.org](http://www.recork.org).

However, according to Dolly Ammann, Festival Silent Auction co-chair, there is another use! Donate them to the Festival Silent Auction where they will be used as filler for Silent Auction baskets. Funds from the Silent Auction benefit the Society's educational fund. See page 6 for details.

### 34<sup>th</sup> Tri-Cities Wine Festival

Save the date! **Saturday, November 3, Three Rivers Convention Center, 34<sup>th</sup> Tri-Cities Wine Festival.**

This year – several changes: reduced ticket price and the addition of several micro brews for the Gala Public Tasting; no seminars; and, the traditional Friday wine dinner is being moved to January and will feature award-winning wines from the Festival. Returning – fabulous foods from local area restaurants and caterers included in the ticket price, and the Silent Auction, a fundraiser for the Society's scholarship fund for students in enology or viticulture programs in the area. Look for Dolly Ammann's Festival updates in each EVOE. See page 6.

### Wine Quotations for September

- Drink to me only with thine eyes, And I will pledge with mine; Or leave a kiss but in the cup, And I'll not look for wine ... (B. Jonson, 1572-1637)
- Drink no longer water, but use a little wine for thy stomach's sake and thine often infirmities. (1 Timothy, 5:23)
- There is a devil in every berry of the grape. (The Koran)

### Correction!

Despite its best efforts at perfection, your Society EVOE team sometimes just goofs. To note: in the August EVOE, page 2, President's Message, Historical Committee paragraph:

- John Bookwalter should have read Jerry Bookwalter.
- Mike Hinerling should have read Mike Wallace.

Our apologies to both Jerry and Mike. Ah, editing, such a humbling experience. ♦

### 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)

## Picnic Round the World – in our Own Backyard

**Pairing:** baguette with blue cheese, pear slices and roasted walnuts

**Wine:** 2011 Alamos Torrontés, Salta, Argentina  
A floral and aromatic white wine with bright citrus flavors that pairs well with spicy foods and grilled seafood.

**Pairing:** Spanish gazpacho with grilled shrimp garnish



**Wine:** 2009 Nora Albariño, Galicia, Spain  
The Nora Albariño has aromas of ripe apples and peaches with a balance of fresh fruit flavors and a rich silky texture that pairs well with fish.

**Pairing:** grilled cod fish tacos with salsa fresca (pico de gallo)

**Wine:** 2009 La Vieille Ferme, Rhône Valley, France  
This is a blend of Grenache, Syrah and Cinsault grapes is full of fruit and spice aromas with soft tannins. A delicious wine for easy summer drinking and compliments a variety of foods.

**Pairing:** handmade beef tamales with chips and salsa



**Wine:** 2010 Layer Cake Shiraz, McLaren Vale, South Australia

Layers of dark fruit, mocha and chocolate with hints of spice and smoke make a great layered cake.

**Pairing:** Cuban pulled-pork sliders

**Wine:** 2009 Hightower Cellars Merlot – in honor of our Red Mountain, Benton City neighbors

A big well-balanced wine with aromas of blackberry, cherry, leather, mineral and baking spices.

**Pairing:** dark chocolate brownies with a raspberry reduction sauce made with the Hightower Merlot



**Please bring a wine glass!** Also, while we'll have an assortment of chairs and tables, you may want to bring your favorite lawn chair or blanket.

Yes, we're ready, and hope you don't let this picnic pass you by. The sign-up coupon is in this EVOE. The event is limited to just 36 attendees, so if you haven't signed up and are planning to attend, do so quickly! We look forward to welcoming you in our backyard. ♦

## Looking Ahead Holiday Party & Scholarship Fundraiser Sunday, December 9

Yes, it is still summer! Yes, Halloween and Thanksgiving are still a ways away. But yes, we're asking you to mark your calendars and save **Sunday, December 9, Allied Arts Center & Gallery, Richland**, for another Wine Society December holiday party and scholarship fundraiser for students in area enology or viticulture programs.

If last year's event is any indication, those attending will again enjoy special Wine Festival wines, delectable food prepared by Society members, a wonderful gallery show and shopping opportunity, and of course, an opportunity to spend time with other Society members, and maybe take a little break from the holiday frenzy!

More details in future EVOEs! ♦



## Picnic Round the World – in our Own Backyard

Co-chairs Paul and Candace Gifford

**Date:** Saturday, September 22

**Time:** 4:00 to 7:00 p.m.

**Location:** 65015 N DeMoss Road, Benton City  
3 miles north of Terra Blanca Winery, blue house on the right, look for the balloons and flag pole.

**Price:** Members, \$25; guests, \$30

**Limit:** 36

**Type:** Annual picnic; casual

**Bring:** 1 wine glass per person

Lawn chair or blanket, optional

Fun, willing-to-learn attitude

**Cutoff date:** **Thursday, September 13**

**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Thursday, September 13**. ♦

(Continued from page 1)

## Wines of South America

We're planning to have wines from Argentina, Chile and, I'm pleased to report, from Uruguay, too. Since our August *EVOE* article, we have found a source for Uruguayan wine! Further, since South American wines are high quality yet still reasonably priced, we are able to keep the cost on the low side considering the number of wines and food to be served.

As we wrote last month, root stock for many South American vineyards were imported from Europe. The foods also have their roots traced to Europe, particularly France, Germany, Italy and Spain. Popular grape varieties are: Bonarda; Carménère; Dolcetto; Malbec; Tannat (also spelled, Tanat); Torrontés; plus the better-known Chardonnay, Cabernet Sauvignon, Sauvignon Blanc and Syrah. Although some of the vines have been in the ground for hundreds of years, South America is using some of the world's cutting-edge technology and viticulture techniques to produce world-class wines.

Other interesting facts:

- Argentina is the world's 5th largest wine producer.
- Malbec has its birthplace in France, but it is Argentina where it receives most of its notoriety.
- Chile is the world's 9th largest producer and its 5th largest exporter of wines.
- Chile is reported to be the only country worldwide that has always been phylloxera free.
- Uruguay is unique from Argentina and Chile, as its climate is more consistent and temperate.
- Uruguay's wine operations are on a small scale, but this permits excellent quality control on traceability as mandated by the National Institute of Wine Culture.
- Uruguay's population is only about 3.4 million, but it has more than 1,800 wine producers.

We're looking forward to sharing and sampling some great wines and food with you from our South American neighbors. Look for details about these in the October *EVOE*. Finally, based on early interest, we are expecting another sellout event; so, with only 36 spaces available, recommend not waiting to make your reservation! ♦

## Argentina Wine Regions Map



## Wines of South America Chairmen: Ted Davis and Judy Stewart

**Date:** Sunday, October 21  
**Time:** 3:00 to 5:15 p.m.  
**Location:** Richland Community Center,  
Activity Room  
500 Amon Park Drive, Richland  
**Price:** Members, \$30; guests, \$35  
**Limit:** 36  
**Type:** Educational; casual  
**Bring:** 2 wine glasses  
**Cutoff date:** **Wednesday, October 17**  
**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **Wednesday, October 17**. ♦

## Taste Back – Off the Beaten Path:

### Expect the Unexpected

Mary Binder

Member, TCWS Board of Directors

Location and topic ... the top reasons those attending the Society's August 19 event gave for wanting to attend. Another way to put this – new and different; and, that it was! A new restaurant – both to the Tri-Cities and for a Society event; and, different wines, in more than one way.

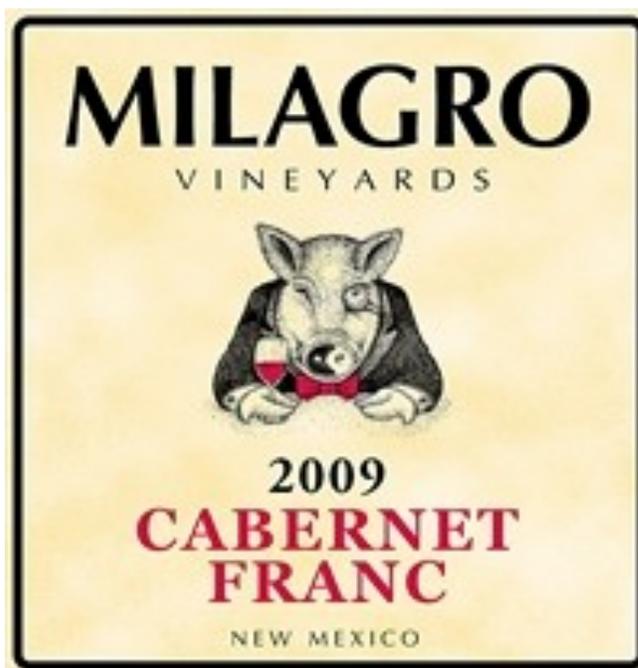
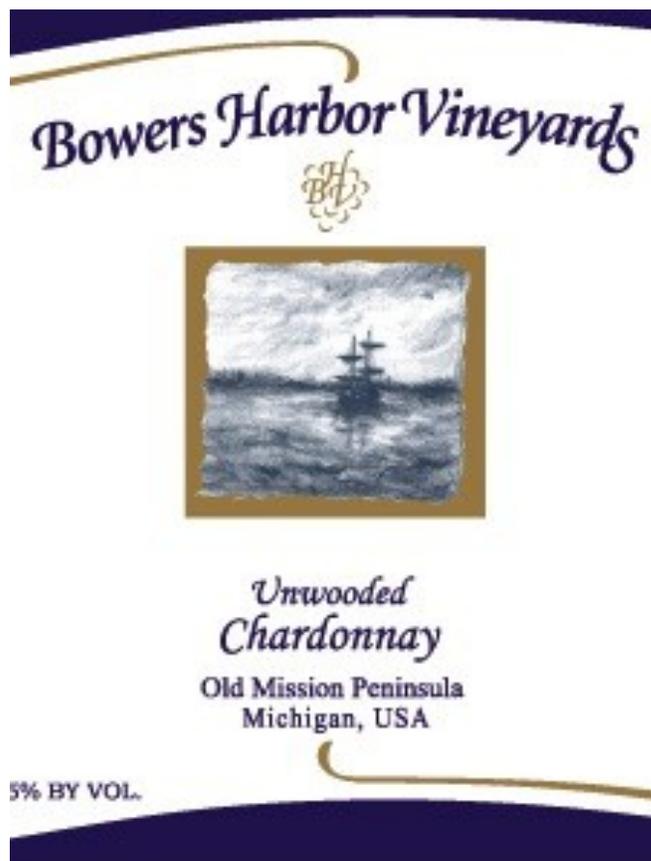
Off the Beaten Path: Expect the Unexpected featured several wines from Michigan's Bowers Harbor Vineyards and wines from 2 New Mexico wineries, Gruet Winery and Milagro Vineyards and Winery. Guests were able to compare and contrast bubbly, whites and reds. While certainly not unanimous, the bubbly were favored based on written comments received, with the Bowers' bubbly edging out the Gruet's. The comment, "interesting to see what people in other parts of the country are drinking, glad we are living in Washington" was a common theme in the feedback.

The location – the new Grill on Gage – was a highlight for many guests. Owners Cara McDonald and Tim Meehan were gracious and provided several intriguing tapas-style appetizers artistically arranged and interestingly spiced. "Great food and hosts!" was common feedback. The restaurant's wall-size black board with restaurant specials and features was a teaser for many of us as an enticement for wanting to return and explore menu and wine options. Then, too, the owners' special little 4-legged mascot was a hit with many dog lovers and, maybe, even some non-dog lovers. Thank you, Cara and Tim.

Speaking of Tim, his handout and presentation on terroir – including why he selected the site he did to grow grapes, what he's planted and why, and how the vines are developing – was very well received. One guest summarized what many others wrote, "Tim's info was MOST informative." Thank you, Tim.

Yes, Off the Beaten Path: Expect the Unexpected lived up to the title. Thank you, Scott Abernethy and Brett Simpson, for your work in putting this event together. Also, a special "thank you for attending and welcome" to our new and newer Wine Society members, some of whom attended their first Society event! Hope to see you again soon.

Summing it up, one guest wrote, "This was definitely an educational experience." Further, overwhelmingly, guests wrote they'd like more of this type event, including one who wrote, "Yes, an annual off-the-beaten path event" ... makes me wonder which states should be featured next! Any suggestions? ♦



Coming Soon: Saturday, November 3



## Wine Festival Tickets On Sale Now!

If you are wondering about tickets for the Tri-Cities Wine Festival, they are on sale now. **Tickets are only \$55** per person this year and can be purchased on line at [Ticketmaster.com](http://Ticketmaster.com), at Ticketmaster outlets (Fred Meyer), by telephone at 1-800-745-3000 and at the Toyota Center Box Office next to the Convention Center, 7016 W. Grandridge Blvd., Kennewick. Business hours for the Toyota Center Box Office are Mondays to Fridays, 9:00 a.m. to 6:00 p.m. The Box Office is also open weekends on event days with extended hours.

For groups of 10 or more, please call Jude Strode at the Convention Center, 509-737-3706, for group discount opportunities.

As in the past, attendees must be at least 21 years of age and have a photo ID.

## What's New This Year?

- Micro-brew tasting.
- Expanded restaurant participation.
- Doors open at 5:30 p.m. for Wine Society members and 6:00 p.m. for the general public.

## Silent Auction – Need Corks! Need Bids!

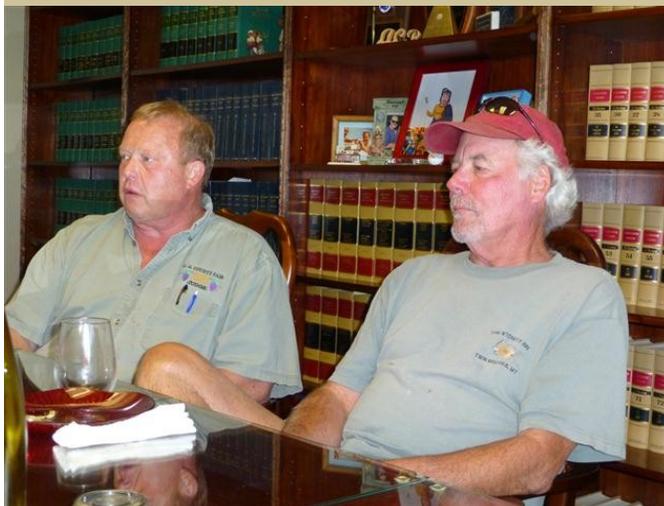
Remember to visit our Silent Auction. It will feature wine and wine-related merchandise, as well as other exciting items. Silent Auction proceeds benefit the Society's education fund that provides scholarships and subsidizes Society education programs.

If you have wine corks or baskets that you would like to donate to the Silent Auction, please contact Dolly Ammann at 509-619-1482 or e-mail [carolynnewammann@gmail.com](mailto:carolynnewammann@gmail.com). Thanks for helping. ♦



## History Committee Update A Look Back – 1979

Recently, several members of the Society's History Committee spent a memorable couple of hours with 3 local individuals with direct ties to the Tri-Cities Wine Festival – Coke Roth, Maury Balcom and Jerry Bookwalter. Coke, now an area attorney and international wine judge, was president of the Tri-Cities Visitor & Convention Bureau in 1979. He wanted to raise funds for a copier the Bureau needed, so along with his friend Maury, a pioneer Washington State grape grower, one spring day conceived of a wine festival. The rest is history, as the saying goes.



Coke Roth and Maury Balcom, founders of the Tri-Cities Wine Festival, recount the early days of the Tri-Cities Wine Festival.



Jerry Bookwalter, another Washington State wine grape grower and co-founder of the J. Bookwalter Winery, has been a dedicated Festival and Wine Society supporter since the beginning.

For the next 11 years, the Bureau was the Festival's sponsor and beneficiary. Since then, the Wine Society has conducted the Festival. Jerry Bookwalter, another Washington State wine grape grower and co-founder of the J. Bookwalter Winery, has been a

The "memory dump" from Coke, Maury and Jerry was memorable, valuable and recorded. Initiatives like this are part of the History Committee's ongoing efforts to collect and document Society and Festival items and information



Ted Davis, Tri-Cities Wine Society president, and Mary Binder, communications chair listen to Coke, Maury and Jerry relive early Festival days.

with the goal of storing and displaying material at the East Benton County Historical Museum in Kennewick. Watch for more updates in future EVOEs. ♦

# 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

\*\*\*\*\*

## Picnic Round the World – in our Own Backyard – Saturday, September 22

**Members**                      \$25  
**Guests**                      \$30  
 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 \_\_\_\_\_

**Note: Please provide phone or e-mail information!**

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## Wines from South America – Sunday, October 21

**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 \_\_\_\_\_

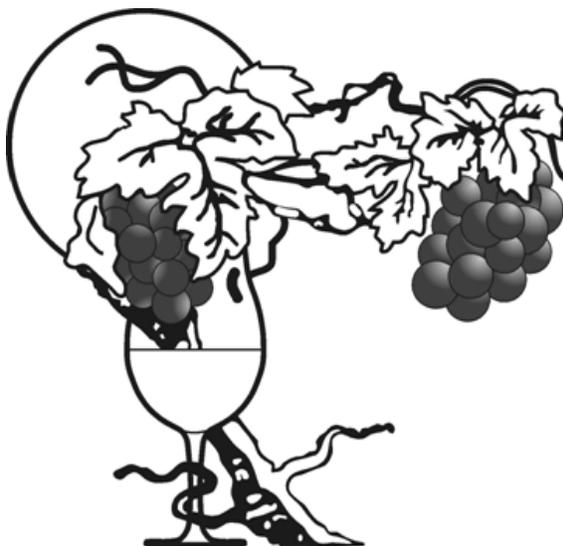
**Note: Please provide phone or e-mail information!**

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

## Membership Reminders

- Please keep your membership information current. If you have a change in your postal or e-mail address, contact Scott Abernethy at: 509-783-8801, or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).
- Forgot when your membership expires? Society memberships are for one year. The Society now sends out membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact the Tri-Cities Wine Society membership chair, Scott Abernethy (see contact information above).
- Check our web site to access the latest *EVOE*: <http://tricitiewinesociety.org/web/> ♦



**Tri-Cities Wine Society**



## 2012 September Wine Events Around The Pacific Northwest

### **7 Winery Tasting Tour — Bainbridge Island,**

September 1-3, Bainbridge Island. Visit Washington's newest wine destination and taste artisan wines made from Island grapes and grapes from eastern Washington. Besides great wineries, Bainbridge Island has many wonderful shops, restaurants, galleries and other attractions. For more information, go to <http://www.bainbridgewineries.com>.

**Chateau Champoux Grape Stomp,** September 8, Alderdale. Join in the fun at the Chateau Champoux Grape Stomp. Time: 11:00 a.m. to 4:00 p.m. Cost: \$45 per person to enter the Grape Stomp; includes contest, stomp t-shirt, BBQ and wine tasting. \$35 per person for non-stompers includes BBQ and wine tasting along with cheering privileges. Castle Catering is preparing lunch with music by Vicky and The Velvetones. Sign-up your 3-person team by September 4. For more information, contact Judy Champoux at 509-894-5005, e-mail [chateauchampoux@pocketnet.com](mailto:chateauchampoux@pocketnet.com), or go to <http://www.chateauchampoux.com>.

**Anelare Fall Release Event,** September 8, Benton City. Help celebrate the Anelare 2010 vintage at the tasting and production facility – 46415 E. Badger Rd. For more details, contact Kathryn Alexander at 509-521-8926 or e-mail [info@anelare.com](mailto:info@anelare.com).

**Red Mountain AVA Block Party,** September 29, Benton City. Spend a perfect Saturday on Red Mountain visiting 12 wineries and vineyards. Spend time with wine-makers, owners and growers. Sample wines at participating wineries. There will also be library wines, verticals and barrel tastings available. Enjoy entertainment and special food offerings. Take part in vineyard walks and hikes. Gain an intimate education into the unique terroir of the Red Mountain AVA. Enjoy a trolley ride from winery to vineyard. Please bring a glass. Cost: \$30 per person. For more information, contact Heather Unwin at 509-426-4495, e-mail [inquiries@redmountainava.com](mailto:inquiries@redmountainava.com) or go to <http://redmountainblockparty.eventbrite.com>. ♦

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

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

Need any info? Have an idea?  
Contact us!

Dolly Ammann

Newsletter of the  
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society  
PO Box 1142  
Richland, WA 99352

