



COMING EVENTS

Saturday, February 9
Best-of-the-Festival Gala Wine Dinner

Friday, March 15
Walla Walla Bus Trip

Saturday, April 27
Leonetti Cellar – A Vertical Experience

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Best-of-the-Festival Gala Wine Dinner

Dolly Ammann
Member, TCWS Board of Directors, Event Chair

Join us for a special gourmet dinner featuring wines that won top awards at the 40th Annual Tri-Cities Wine Festival. This gala event is **Saturday, February 9, Meadow Springs Country Club**. Mark the date on your calendar and plan to attend.

Selected for this special dinner are wines that represent the best-of-the-best. Following is how we have paired these red carpet wines with dinner.

Some tasty hors d’oeuvres for the reception are paired with a wonderful sparkling wine **Gold Medal, Treveri Cellars Blanc de Blancs Brut Zero**. This wine is made from Chardonnay and spent 24 months “*en tirage*.” NO sugar was added to the “*dosage*” to create a very dry style that is perfect for hors d’oeuvres.

With the first course of dungeness crab croquette, stilton and mango kumquat sauce – Double-Gold Medal, Best of Class, Succession Wines 2017 Vixen. This is an amazing pairing that you will surely enjoy.

Only 67 cases of this limited-production wine were made and the wine is sold out at the winery. It is an amazing blend of Sauvignon Blanc and Viognier. Here are some winery tasting notes: “Initially greeted by kiwi and sweet pepper on the nose, you’re then treated to lemon and nectarine on the palate. The acidity is balanced and bright resulting in



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Walla Walla Bus Trip

Cher Case and Mary Peters
Members, TCWS Board of Directors, Event Co-Chairs

Check your calendars! Is there an entry for **Friday, March 15**? We certainly hope you have filled in that date for the Tri-Cities Wine Society’s **WALLA WALLA BUS TRIP!** While we are still working out some details, the date is set. So, we recommend signing up, mailing in your reservation coupon and check, and be thinking about which wineries and/or other places you want to visit in downtown Walla Walla.

Recapping from our January *EVOE* article, join us as we relax with mimosas while we journey on our comfortable coach to award-winning College Cellars of Walla Walla. Once there we will have a tour of the college’s winery. How does this small but mighty winery produce so many award-winning wines? Is their secret in their state-of-the-art labs, their production equipment, the vineyards and/or the winemakers? Our guide will give us insight into how this teaching winery operates.

For example, a bottling line will be set up for us to view. We also will be able to view the labs and instructional vineyard next to the cellars. Further, the school’s wine library dates back to 2003 and has samples of wine made on campus as well as instructional samples from all over the world. Then, too, a barrel tasting may even be possible!

After the tour, it is on to tasting some of the college’s wines, including gold medal winners, and sampling food from the culinary school. Regarding the culinary school, we don’t yet have the menu as the school has been working through the process of hiring a new culinary director. So, we’ll be working with the school during the coming weeks on the lunch menu for a fabulous food and wine pairing.

After lunch, our coach will head for downtown

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February 2019 President's Message Ted Davis, TCWS President



Saint-Amour

On Valentine's Day, it seems only fitting to drink a wine from Saint-Amour. (In French, it means "Holy Love.") So where is Saint-Amour? It is one of the 38 wine-making villages comprising the Beaujolais Villages in the north of France's Beaujolais region. Each of these "villages" make red wines from Gamay grapes, which are among the fruitiest in the world, exhibiting a lively, fruity, berry flavor but not explosive. They have a rich, silky, overtone and, with slight refrigeration (less than 10 minutes), can bring out a suggestion of sweet peaches. (Excerpted from *Wine Words*)

Wine Quotations for Month

- Good wine is a good familiar creature if it is well used. (*William Shakespeare, Othello, II*)
- Let us have wine and women, mirth and laughter, sermons and soda water the day after. (*Lord Byron*)
- Wine is bottled poetry. (*Robert Louis Stevenson*)

Wine Label Tricks

Admit it! You are standing in a wine aisle. You are trying to make a wine choice. Might your choice be influenced by the "wordy" description on the wine label? Turns out those posh-sounding labels actually make the wine taste better ... or so we think, according to one study. The label positively influences the customer's expectations, emotions and willingness to drink.

It's all marketing trickery, according to the University of Adelaide, South Australia. During a study, a test group of wine drinkers sampled 3 popular wines. The wine in the first round had a basic sensory description while the wine in the final round had detailed descriptors. The researchers found the elaborate descriptors evoked higher expectations and higher wine ratings, and that the participants were willing to pay more for these wines. Clearly, cleverly written wine and producer descriptions when coupled with unbranded wine tasting can evoke more positive emotions, increasing the positive value of the wine and its quality.

So, the results tell us all it takes to con us in to liking a wine is a few grape-laden boasts like "luscious flowery aroma." Therefore, stay vigilant, shelf-browsers! [My suggestion – if you don't know much about the winery or its wines, ask the store's wine steward or buyer for help, or better yet, visit the winery and do some self-tasting.] (Excerpted from *Matte Tate*)

Blue Wine now in the U.S.

You may have seen this but I thought it worth revisiting. "Blue wine" is finally available in the United States. Wine is now cooler than before. Red and white have always been the standards. Now "blue wine" is starting to hit liquor

store shelves. The wine is made by Spanish company Gik Live! and started hitting the U.S. shortly after its announcement on the Internet. The mix is red and white grapes together with 2 natural substances – indigo dye and anthocyanin, a substance derived from grape skins. Stores on the East Coast are getting shipments; distribution is also planned for Michigan, Nevada, California and Washington. (Excerpted from *Yahoo News*)

WA Wine Reviews on WE Website

1. Go to the *Wine Enthusiast* website: www.winemag.com.
2. Click on "Wine & Ratings," upper left corner.
3. Scroll down to "Buying Guide" on the left. Click on "Search." This will show you all the reviews in the *Wine Enthusiast* database.
4. Notice a series of selection boxes on the left. Scroll down to "Country" and click on the "+" sign by US.
5. Click on the box for "+" by "Washington."

This will show you all the reviews for Washington, by default, showing the most recent reviews first. From here you can use the selection tools on the left to look at a number of things, e.g., reds, whites, wine style, wine varietal, etc. ♦

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

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

2019 Projected Event Calendar

February – Best-of-the-Festival Gala Wine Dinner

March – Walla Walla Bus Trip

April – Leonetti Cellar – A Vertical Experience

May – Annual Meeting & Special Tasting Event

June – Blending Seminar

July – Wine Gems of Italy

August – Sangria Tasting

September – Petit Verdot and Petite Syrah

October – Wine Judging Seminar

November – 41st Annual Tri-Cities Wine Festival & Volunteer Party

December – Wine and Art, Holiday Party

Best-of-the-Festival Gala Dinner

Event Chairman: Dolly Ammann

Date: Saturday, February 9
Time: 6:30 p.m.
Location: Meadow Springs Country Club
700 Country Club Place
Richland, WA 99352
Cost: Members, \$100; guests, \$110
Limit: 48
Type: Gourmet wine dinner
Cutoff Date: Tuesday, February 4
Cancellation Policy: For a full refund, cancellation must be made by phone to Dolly Ammann, 420-4712, on or before Tuesday, February 4. ♦

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Best-of-the-Festival Gala Wine Dinner

a refreshing, light-bodied wine ready to be enjoyed no matter the season."

The second course showcases our Best-of-Show, Double-Gold Medal, College Cellars 2016 Barbera, Ciel du Cheval Vineyard. The wine is paired with a delectable house-made blue cheese ravioli with prosciutto and Swiss chard. This Italian-style dish was created to highlight the Northern Italian origins of this noble grape variety. This wine is a beauty, and it was a very limited production wine with only 2 barrels made. If you did not sample it at the festival, this dinner is probably the only place where you will be able to enjoy this great wine!

The mouthwatering entrée of lamb chops and duck sausage is perfectly paired with 2 incredible wines. (1) Double-Gold Medal, Best of Class, Basalt Cellars 2015 Wasem Estate "The Family." This is a delicious blend of 57 percent Tempranillo, 21.5 percent Grenache, and 21.5 percent Syrah. This wine was another favorite of the festival judges and one of the top finalists for best-of-show. (2) Double-Gold Medal, Best of Class, Kennedy Shah 2015 Reserve Tempranillo from The Woodhouse Wine Estates. It is 90 percent Tempranillo with 10 percent Grenache. It was aged 15 months in neutral French oak. Here are the winery tasting notes: "Aromatic with floral and ginger notes, cherry and strawberry flavors, with accents of tea, spice and vanilla. Juicy acidity and light tannins make the finish pleasant with a classic earthy touch."

To end the evening, you are going to enjoy a delicious lemon curd and blueberry trifle with mascarpone that is paired with Double-Gold Medal, Airfield Estates 2016 Late-Harvest Riesling. This luscious late-harvest wine made from Riesling grapes is incredible with this dessert.

With Valentine's Day only being a few days away, this gala event is an excellent opportunity to celebrate in style with your sweetheart! So, send in your coupon, page 5, and reserve your place today. Hope to see you there! ♦



(See menu, this page.)

Best-of-the-Festival Gala Dinner

The Reception

Treveri Cellars Blanc de Blancs Brut Zero
Passed Hors d'Oeuvres

The Menu

2017 Succession Wines Vixen

Dungeness Crab Croquette
with Mango Stilton Kumquat Sauce

2016 College Cellars Barbera, Ciel de Cheval

Wild Mushroom Ravioli, Blue Cheese,
Prosciutto and Braised Swiss Chard

2015 Kennedy Shah Reserve Tempranillo

2015 Basalt Cellars Wasem Estate "The Family"

Braised Lamb Chops with Fig, Walnut and Grape
House-made Duck Sausage on Endive
Caramelized Carrot & Parsnips

2016 Airfield Estates Late-Harvest Riesling

Lemon Curd & Blueberry Trifle with Mascarpone





Leonetti Cellar – A Vertical Experience
Sue & Chuck McCargar
 Members, TCWS Board of Directors, Event Chairmen

Yes! A very special wine society event is now scheduled for **Saturday, April 27 – a 5-year vertical tasting of Leonetti Cellar Cabernet Sauvignon at the Clover Island Inn, Kennewick, 6:00 to 9:00 p.m.** Yes! Mark your calendars for this very special wine society event.

As guests arrive, they will receive a glass of white wine to sip on while mingling and socializing with other society members and friends in the Inn’s Riverside Room overlooking the Columbia River. Appetizers will be served.

Then it’s on to the main event. After guests are seated in the banquet room, **we will taste and discuss the 5 Cabs – the 2010, 2011, 2012, 2013 and 2014.**

Since its founding in 1977, Walla Walla Valley’s oldest winery has been producing world-class red wines under the careful eye of the Figgins family. Leonetti Cellar specializes in Cabernet Sauvignon, Merlot, Sangiovese and a reserve blend produced from grapes grown primarily in the deep loess soils of Walla Walla Valley’s hillside vineyards. The wines consistently receive high ratings.

(Source: <https://www.washingtonwine.org/>).

The winery is open only one weekend a year and only for people on the Leonetti mailing list. So, this will be a unique opportunity – not only to try a Leonetti wine, but to try a vertical of 5 vintages at the same time.

Regarding the tasting, we will first taste all 5 wines without food. We believe it will be interesting to learn how the different vintages compare. Tasting notes will be available. Will we agree with the ratings?

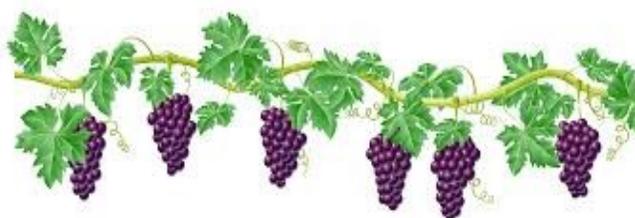


After our initial tastes, a dinner of complementary foods, including prime rib, will be served, and we will taste each of the wines again with the food. To note – at previous verticals, it has been surprising how tasting with the food has changed our opinions. Will the same be true this time?

The evening will end with a scrumptious dessert. Chocolate, of course!

More details on the food and wine will be available in the March and April EVOEs, and there will be a coupon for you to sign up. For planning, the cost will be \$95 for members and \$105 for guests. So, yes, mark your calendars for this special wine society event. ♦

(Photos courtesy of Leonetti Cellar website.)



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Walla Walla Bus Trip

Walla Walla. Everyone will be provided with an area map. Travelers will have a couple of hours to explore the area. With roughly 40 wineries within a few blocks, it is the perfect time to sample something new or revisit old favorites.

Up for something different? Within easy walking distance, you’ll find yummy breads and pastries, candies, ice cream, brewpub options and of course, coffee. There will also be the option of enjoying a historic downtown walking tour or stopping at the Kirkman House Museum. At the conclusion of the free time, we will board our bus for the journey home.

Watch for more details, including food and wine pairings, in the March EVOE. ♦

Walla Walla Bus Trip

Event Chairmen: Cher Case and Mary Peters

- Date:** Friday, March 15
- Time:** 9:30 a.m. to 5:30 p.m. (approximate)
- Location:** Bus meeting location: Park and Ride Tulip Lane and Columbia Park Trail, Richland, 99352
- Cost:** Members, \$70; guests, \$80
- Limit:** 45
- Type:** Bus trip; educational
- Bring:** Walking shoes; seasonal wear
- Cutoff Date:** **Friday, March 6**
- Cancellation Policy:** For a full refund, cancellation must be made by phone to Cher Case, 221-1659, on or before **Friday, March 6.** ♦

Event Sign-Up Coupons

Best-of-the-Festival Gala Wine Dinner

Saturday, February 9
Members: \$100; Guests: \$110

Limit: 48
Number of members attending ____
Member _____
Member _____
Phone Number _____
Email _____
Guest 1 _____
Guest 2 _____

Note: Please provide phone & Email information!

- Have MAST card; can help pour at the event
 Available for other help

Walla Walla Bus Trip

Friday, March 15
Members: \$70; Guests: \$80

Limit: 45
Number of members attending ____
Member _____
Member _____
Phone Number _____
Email _____
Guest 1 _____
Guest 2 _____

Note: Please provide phone & Email information!

- Available to help

2019 Membership Application or Renewal

- New Renewal
 Single: \$25 Couple: \$35

Referred by: _____

How would you like to receive the EVOE newsletter?

- Email (current Email address requested*)
 U.S. mail
 Both Email and U.S. mail

Name 1 _____

Name 2 _____

Address _____

City, State, ZIP _____

Phone Number _____

Email 1* _____

Email 2* _____

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

Tri-Cities Wine Society Event Policy

Attendance Confirmation

No tickets are issued. If an event is full when your reservation is received, you will be notified and put on a waiting list.

***NOTE: Reservations mailed in the Tri-Cities area can take up to 4 days, or more, to reach the TCWS PO box. If your reservation is made within 5 days of the event, please call Treasurer Judy Stewart, 509-627-6579, or the cancellation point of contact listed in the event details box, and notify the event chairman or a co-chair by phone or email that your reservation is in the mail.**

Courtesy

Strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

Guest Policy

Events are open only to TCWS members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

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

Minimum Age 21 at All Events

Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Event Refund

If you cannot attend an event after the refund deadline, call the point of contact listed in the event details box. If your reservation can be filled, you may be able to get a refund. ♦

Membership Reminders

- For ALL address/contact changes, contact Randy Schreiner, membership chairman. Phone: 509-572-2426; Email: tcwinesocietymembership@gmail.com.
- Memberships are for a year; the society sends renewal reminders.
- Members receiving the EVOE by mail can find their renewal date on the mailing label; or, contact Randy Schreiner (contact info, above).
- For the latest society information and EVOEs, visit: www.tricitieswinesociety.com. ♦



Tri-Cities Wine Society

PO Box 1142
Richland, WA 99352

EVOE

Newsletter of the
Tri-Cities Wine Society

Dolly Ammann

Need any info? Have an idea?
Contact us!

carolynewammann@gmail.com

This newsletter is also available on the
web at www.tricitieswinesociety.com



Join us on
Facebook

Coming in May Annual Meeting, Wine Tasting, & More

Coming in May – a three-for-one event! The Tri-Cities Wine Society’s May event will begin with the society’s annual business meeting, as is traditional and in keeping with the society’s bylaws. The meeting will include annual reports, for example: finance; public relations; scholarships update; and, projected events schedule. There will also be an election for board members and time allotted for member questions.

Immediately following the meeting, there will be a fine selection of award-winning wines paired with delicious foods for your culinary enjoyment. And, we are again planning to have a “Heads or Tails” competition, and possibly some other activities.

Yes, a three-for one-event! Watch for more details
in next month’s *EVOE*. ♦

