



COMING EVENTS

Sunday, July 21
Wine Gems of Italy – Beyond Chianti

Sunday, August 25
Sangria Wine in the Summertime

Saturday, September 14
The Battle: Petit versus Petite

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Wine Gems of Italy – Beyond Chianti

Dolly Ammann

Member, TCWS Board of Directors, Event Co-Chair

Join us at 1:30 p.m., Sunday, July 21, at Meadow Springs Country Club, for an adventure in Italian wine and food. You will discover some wonderful Italian wines paired with some tasty Italian-style dishes prepared by Meadow Springs’ talented Chef Clark and his culinary crew.

While living in Italy, I discovered that Italians are very fond of sparkling wine, and it appeared that they drank a lot of it. So, it seemed appropriate to start our Italian wine event with a sparkling wine. The wine is Berlucci ‘61 NV Franciacorta Brut DOCG from the northern province of Lombardy. *Wine Enthusiast* rated this wine 92 points. It is made from 90 percent Chardonnay and 10 percent Pinot Nero. If you like Champagne, you will love this lively sparkler made by the same method the French use.

The Franciacorta appellation is considered the premier area for sparkling wine in Italy, and Berlucci is the winery that made that happen. Vintner Guido Berlucci’s dream was to produce a classic method sparkling wine in Franciacorta to rival those of Champagne. With the help of talented winemaker Franco Ziliani in 1961, the first 3,000 bottles of *metodo classico* sparkling wines were released.

Other wineries followed Berlucci’s lead, and this began a winemaking revolution in Franciacorta. Today there are about 200 wineries making sparkling wine by the *metodo classico* in Franciacorta with around 20 of them exporting. What this means to us as consumers is that we are going to see more sparkling wine from Franciacorta available in our market at lower prices than good French Champagne. (Sources: <https://franciacortatherealstory.com>; www.berlucci.it)

Next on the agenda is a 4-course, Italian-style lunch. If you have traveled in Italy, you probably know that Italians

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Sangria Wine in the Summertime

Tony Pennella

Member, TCWS Board of Directors, Event Chair



I don’t know what springs to your mind when you think about Sangria; but to me, it brings back memories of the last day of a European cruise in Barcelona. Sitting at an outdoor café in a square just off the La Rambla – Barcelona’s famous 1.2-kilometer, tree-lined, pedestrian street – I

shared a liter of Sangria with my wife while enjoying the afternoon and being entertained by street artists. I have been a Sangria fan ever since.

Sangria is a classic wine cocktail that can be enjoyed year round; however, in my opinion, summertime is Sangria time. For me there is nothing better than sharing a chilled Sangria with friends on a warm summer day. With this in mind, the Tri-Cities Wine Society will be celebrating summer with a Sangria tasting and picnic under the beautiful shade trees on the grounds of **Badger Mountain Vineyard & Winery, Kennewick, Sunday, August 25.**

Sangria is found around the world, but it all started in Spain, where wine was mixed with sugar, juice and fruit. (www.vinpair.com) Sangria can be traced back to the 18th century. Little is known about its exact origins, but its early versions were popular in Spain, Greece and England. (Source: Wylene Rhoetter, *The Sage Encyclopedia of Alcohol*) An early Caribbean version, Sangaree, was brought to colonial America, but by the early 20th century, it had pretty much

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July 2019

President's Message

Ted Davis, TCWS President



Board of Directors Elections

At the Board of Directors' June meeting, the election of officers was held as required by the society's bylaws. All 4 society 2018/2019 officers were re-elected for 2019/2020: Ted Davis, president; Dolly Ammann, vice president; Sue McCargar, secretary; and, Judy Stewart, treasurer.

Ways Wine May Change in 2019

The wine world can change faster than you think, according to Elin McCoy's "Seven Ways Wine Will Change in 2019." For example, in 2018 fine vino out-performed stocks and bonds according to Liv-Ex. Will that continue? Stay tuned. Another change – what's old is now new with the rediscovery of old, abandoned vineyards ... Chile is working to rescue ancient vineyards planted by Spanish explorers centuries ago, as well as resurrect old winemaking techniques. Then, too, with pot now legal in many wine-producing states, winemakers are experimenting with "wine and weed mixes." In fact Constellation Brands Inc. has already invested in cannabis companies. With climate changing, some vineyards are being planted at higher elevations and further north. With veganism one of the fastest growing trends in the U.S., winemakers are replacing fining agents derived from milk, egg whites, or animal and fish proteins that remove heavy tannins from reds and give white wines clarity with clay or charcoal-based alternatives so the wines can be classified as vegan. Either way, the fining agents are removed in the final product. And for sake lovers, sake continues to "take the stage." When the chef de cave of Dom Pérignon says his next project is making sake in Japan, you know big change is coming. Richard Geoffroy, who spent 28 years as the winemaker of DP, retired at the end of 2018 and is working on a joint venture with sake brewery Masuizumi that will launch in September. Even Riedel has introduced a new sake Junmai glass to the market. Want to know more? Read Elin McCoy's, "Seven Ways Wine Will Change in 2019," January 7, 2019.

Cheers to Costco

For all the love shoppers give to the obvious bargains at Costco, e.g., the \$1.50 hot dog and \$5.00 chicken, there's a deal that's less well known: Costco's private-label line of wines. Costco has more than 2 dozen wines under its Kirkland label from wine-growing areas in America and abroad. As the nation's largest wine retailer, Costco prides itself on only having a maximum of 15-percent mark-up on its wines. This makes Costco's offerings some of the best deals in the country. These are not like the "Two Buck Chuck" fame wines that were as offensive as they were cheap to at least some wine consumers. Most Costco shoppers look to the \$7.99 bottles; however, looking to \$15-to-\$19 range for both local and international wines is where the real gems are. To Costco members, happy shopping and sipping. (Excerpted from Washington State Wine Commission)

July Wine Quotations

- A man not, but mellow, like good wine. (Stephen Phillips – Ulysses, III)
- He said that few people had intellectual resources sufficient to forgo the pleasures of wine. They could not otherwise contrive how to fill the interval between dinner and supper. (Samuel Johnson, Boswell's Life of Johnson)
- Wine gives us liberty, love takes it away. Wine makes us princes, love makes us beggars. (William Wycherley, The Country Wife)
- Wine is the first weapon that devils use in attacking the young. (St. Jerome)

Unusual use for Pennies

I read this recently in a list of things to do with pennies. Should you have a bottle of wine with an unpleasant smell, don't throw it out. Instead pop a copper penny into the bottle and stir for a couple of minutes. The cooper helps produce an odorless compound called copper sulfide, which saves your wine by eliminating that burnt, rubbery or rotten-egg smell. (Note from Ted: I have never tried this or heard of anyone who has; but who knows, it might work. Just passing on the idea!) ♦

Electronic Payments Coming to TCWS

In July, the Tri-Cities Wine Society website will take on a new look with a members-only store! Members will be able to renew their memberships and purchase reservations to events via the website. Purchases will be handled securely through Square. Here's how it will work: To access the store, go to www.tricitieswinesociety.com. Click on the store tab and enter the password. At the store front, click on the item you want to purchase. From there you'll be able to select quantity, get a total and make your payment via credit card. Be sure to enter your name and email to secure your reservation. ♦



Welcome New Members!

Bob & Sue Bennedetti

2019 Projected Event Calendar

July – Wine Gems of Italy – Beyond Chianti

August – Sangria Wine in the Summertime

September – The Battle: Petit versus Petite

October – Wine Judging Seminar

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

December – Holiday Party

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Wine Gems of Italy – Beyond Chianti

normally sit down to lunch around 1:30 p.m. A typical lunch in a *ristorante* is 4 courses. So, Chef Clark has put together an Italian-style menu to complement the wines – all rated over 90 points. Chef Clark previously worked as the chef at an Italian restaurant. Italian food is one of his passions!

The appetizer course, or *antipasto*, is *Gamberi Fra Diavolo con Polenta Cremosa*, or spicy shrimp with creamy polenta. With this course we will have a flight of 2 dry white wines.

First, the **2017 Caggiano “Devon” Greco di Tufo DOCG** – rated 95 points by James Suckling, 92 points by *Vinous*, and 90 points by Robert Parker’s *Wine Advocate*. The winery is located in the town of Taurasi in the Campania region. The wine is made from 100 percent Greco di Tufo grapes grown at 1500 feet above sea level in clay and limestone soil. The wine is vinified in stainless steel and aged in the bottle for 3 months before release.



(www.klwines.com) And, the second dry white is the **2017 Vietti Arneis Roero DOCG** – rated 91 points by Robert Parker’s *Wine Advocate*. Vietti is one of Piedmont’s top Barolo and Barbaresco winemakers. The grapes for this wine came from Santo Stefano Roero. The vineyards are 25 years old. The grapes are fermented at a low temperature in temperature-controlled stainless steel vats and held there until the time of bottling. The wine is dry, medium-bodied with crisp acidity and floral, citrus, peach, sage and melon aromas.



(Sources: www.klwines.com; www.vetti.com)

The next course, or the *primo piatto*, is *Stufato di Coda di Bue Romano*, a rich Roman-style oxtail soup. With this dish there is a flight of 2 red wines from Southern Italy. First, the **2015 Gulfi “Nerojbelo” Nero d’Avola** – rated 93 points by James Suckling. Nero d’Avola is the most widely planted and probably the most important indigenous grape variety grown in Sicily. The hot, dry climate of Sicily is ideal for this grape variety. Nerojbelo is an organic wine. Grapes come from vineyards located in the Chiaramonte Gulfi area. The vineyards, planted at high-density, are not irrigated and are at an average elevation of 1475 feet above sea level. This wine is made from 100 percent Nero d’Avola. After a long maceration, the wine is aged in French oak *barriques* and large casks called *botte*. (www.gulfi.it)



The second wine in this flight is the **2013 Vinosia Taurasi Santandrea DOCG** – rated 95 points by James Suckling. This is another great wine coming from the region of Campania. It is a big red wine made 100 percent from the noble Aglianico grape variety. This classic wine is full-bodied and powerful. Owner/vintner Luciano Ercolino has put together a high-tech, modern winery using gravity flow processes. Grapes come from vineyards 1475 feet above sea level with volcanic soil composition and some calcareous-clay. The vines were planted in 2004. Native yeasts are added to start vinification with maceration taking about 12 days. The wine is aged for 4 months completely in French oak *barriques*.



(www.vinosia.com)

EVOE July 2019



Photo from Cantine Antonio Gaggiano website, www.cantinecaggiano.it

The next menu item is for all you pasta lovers. It is a savory *Salsa di Carne Domenica con Tagliatelle* – pasta cut into long flat ribbons with a rich meat ragù sauce. With this dish there is a flight of 2 very big red wines. First, the **2011 Còlpertrone Sagrantino di Montefalco DOCG** – rated 93 points by James Suckling. From Umbria the “Green Heart of Italy,” this wine is 100 percent Sagrantino, the most tannic grape in Italy. Italian wine regulations require long aging to tame its tannins. Traditionally, Sagrantino was made as a sweet *passito* wine for sacramental purposes. The modern style, however, is to make a completely dry varietal wine. Còlpertrone has 156 acres of vineyards. This is a wine for aging, very concentrated and strong.



(Sources: <http://consorzioMontefalco.it>; www.tenuredelcerro.it)

Next is the **2015 Giuseppe Campagnola Amarone della Valpolicella Classica DOCG** – rated 95 points by both *Wine Spectator* and James Suckling. The Giuseppe Campagnola firm has been family run for 5 generations. Amarone is made by a unique process where grapes are left on the vine and are the last ones picked before they mold. Grapes are dried on racks in a humidity controlled room called a *fruttaio* for about 100 days. As the grapes lose water, their sugars concentrate. The dried grapes are fermented completely dry with a long maceration time and aging in oak barrels. These wines tend to be very alcoholic and full-bodied. (www.compagnola.com)

We will end with a dessert Chef Clark calls *Torta Cremosa di Ricotta e Limoncello* and another fabulous sparkler, the **Villa Crespia “Brolese” Franciacorta NV Extra Brut DOCG** – rated 93 points by *Wine Enthusiast*. ♦

Wine Gems of Italy – Beyond Chianti

Event Chairmen: Dolly Ammann & Jim Hartley

Date: Sunday, July 21
Time: 1:30 to 3:30 p.m. (approximate)
Location: Meadow Springs Country Club
700 Country Club Place, Richland
Cost: Members, \$65; guests, \$70
Limit: 48
Type: Wine & food tasting; educational
Bring: Sense of adventure
Cutoff: Tuesday, July 16
Cancellation Policy: For a full refund, cancellation must be made on or before **Tuesday July 16**, to Judy Stewart, either in writing, judystewart11@gmail.com, or by phone, 627-6579. ♦

Sangria Wine in the Summertime

Event Chairman: Tony Pennella

Committee: Marie Pennella, Lois McGuire, Ken Kramer

Date: Sunday, August 25
Time: 1:00 to 4:00 p.m.
Location: Badger Mountain Vineyard & Winery
1106 N. Jurupa St., Kennewick
Cost: Members, \$38; guests, \$48
Limit: 50
Type: Educational; outdoor picnic
Bring: Hat, sun screen, sun glasses
Cutoff Date: Sunday, August 18
Cancellation Policy: For a full refund, cancellation must be made on or before **Sunday, August 18**, to Judy Stewart, either in writing, judy Stewartll@gmail.com, or by phone, 627-6579. ♦

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Sangria Wine in the Summertime

disappeared in the United States. By the late 1940s, Hispanic Americans were drinking Sangria, and it could be found in Spanish restaurants. (Source: Andrew F. Smith, *The Oxford Companion to American Food and Drink*) However, it is generally believed that Sangria's resurgence in U.S. popularity was largely due to its being served in the Spanish pavilion at the 1964 New York World's Fair. (Sources: Wylene Rhoetter and Andrew F. Smith)

If you order Sangria today, or better yet, follow a recipe and make it at home, expect a wine-based beverage with a kick that can be sweet or savory, but always fruity. Many recipes add brandy, rum, or flavored liqueur, to increase the alcohol percentage, and sparkling water or wine and lemon-lime soda to make it sparkle and tickle your tongue. Traditionally a red-wine blend made with Tempranillo or other wine from the Rioja, Sangria, which means blood in Spanish, can be made from any red, white, rosé or sparkling wine and added fruit such as lemons, oranges, grapes, pineapple, peaches, apples and pears. Possibilities are endless and only limited by your imagination. (www.vinpair.com)

Currently, my committee is working diligently to come up with interesting and tasty "concoctions" for your tasting pleasure and enjoyment. We plan to serve 4 Sangrias plus a welcoming Sangria slushy from **Badger Mountain Vineyard and Winery**.

And, let's not forget the food! After all this event is also a picnic. In the June EVOE, I teased that the food would be from a local restaurant that had been recently featured on the Food Network's Diners, Drive-ins and Dives, hosted by Guy Fieri. I can now reveal that the food for our event will be catered by **Porter's Real Barbecue**. The menu will include, brisket, pulled pork, Porter's famous BBQ beans, cole slaw and all the fixings.

So, Sangria, great food and a beautiful setting. What more could you ask for? Remember to mark your calendars and sign up early! You don't want to miss **Sangria Wine in the Summertime, Sunday, August 25**. ♦



The Battle: Petit versus Petite

Randy Schreiner

Member, TCWS Board of Directors, Event Chair

September – we will be leaving summer behind and getting into fall. However, before we get there, Tri-Cities Wine Society members will have the opportunity for 2 more fantastic summer events, the July "Wine Gems of Italy – Beyond Chianti," and then in August, "Sangria Wine in the Summertime." If you haven't signed up for these events, the coupons are in this EVOE, page 5.

Then, looking to the fall, get geared up to compare and contrast a couple of wines better known as blending grapes. Why mostly as blending grapes? The grapes lend to the blend, e.g., color, flavors, body or tannins.

For this event, we will be sampling several examples of Petite Sirah and Petit Verdot. Petite Sirah is better known as a California variety and can go by the more common name, Petite Sirah, but also Petite Syrah or the old-world name "Durif."

Washington State grape growers and winemakers continue experimenting with different grape varieties, trying to determine the next hot variety. Whereas Petit Verdot is getting fairly well known in the state, Petite Sirah is just beginning to get attention. And, what is with the "e" or no "e" on petit(e)? Both these varieties originated in France, one from the Southern Rhône area, the other from the Bordeaux region. Want answers? Want to know more? Plan on coming to the society's September "battle."

The "battle" is being planned for **Saturday, September 14, 2:00 to 4:30 p.m., Barnard Griffin Winery, Richland**. The reservation coupons, and details on the wines, food and food pairings will be in the August and September EVOEs. Also, watch for details on a well-known guest speaker who will bring us insights into these wines!

Meanwhile, mark your calendars and plan on making your reservations early as there will be a limited number of spaces; and, with the guest speaker and the popularity of these varieties, we expect a sell out. Finally, members may also want to pick up some extra whitening toothpaste as these are some of the darkest wines made! ♦



Fun at the Sunday, June 23 tasting – Malbec: Washington vs. the World.

Event Sign-Up Coupons

Wine Gems of Italy – Beyond Chianti

Sunday, July 21

Members: \$65 Guests: \$70

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

Sangria Wine in the Summertime

Sunday, August 25

Members: \$38 Guests: \$48

Limit: 50

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

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.tricitiewinesociety.com



Join us on
Facebook

Looking Ahead to October! Evaluate and Taste Like a Sommelier

Do you ever wonder how a sommelier evaluates wine? Or, how about those wine competitions you read about that have a thousand or more entries – how do judges do it?

One of the Tri-Cities Wine Society's board members, Glenn Grabiec, is a certified sommelier, wine-competition judge and wine educator.

At the society's October event, he will lead guests through the process of identifying specific characteristics of wine and deducing what a wine may be – all through a “blind-tasting” process. You will then learn the process used in wine competitions to determine if a wine is medal worthy or not.

While being educationally focused, guests will have fun with this process, AND it will be easier than you might think!
Date, price and location TBD, but hope to see you there! ♦

