EVOEJuly 2023



TRI-CITIES WINE SOCIETY



WASHINGTON LOVES ITALIAN GRAPES

What are Italian grapes doing in Washington State? It seems that many vintners and growers here are having a love affair with Italian grape varieties, and why not? As a fairly young wine region, there is lots of opportunity for experimentation with Italian grape varieties. The dry climate seem ideally suited as well. The wines Washington vintners are producing from these imported gems are simply delicious! So, join us on Sunday, July 23 to sample a few of these remarkable wines in a comparison tasting with examples from Italy.

Some interesting facts. We know from archelogy that wine was produced on the Italian peninsula from at least 2000 BC, likely by the Etruscan civilization. Italy is the world's largest producer of wine. More grape varieties are grown in Italy than in any other country, by some accounts as many as 2000. Most of these are indigenous. There are also some international varieties planted along with some others that migrated from elsewhere. Each of the country's 20 wine regions boasts its own grape varieties and wine traditions. Today Italy is well known for manufacturing some of the best winemaking equipment available. Italy's ongoing pursuit of excellence focuses on native grapes, improved organic viticulture and biodynamic farming.

The Italians have a wine classification system (modeled after the French AOC) that was initially fashioned into law in 1963. Learn more about this at the tasting when we explain what VdT, IGT, DOC and DOCG is all about.

The reception wine for the event is a 2022 Malvasia Bianca from Bartholomew Winery. This is a 100% varietal wine made in an elegant, crisp style, just perfect to start the day and prepare your palate for what is to come.

The First Flight is a comparison of 2019 Bartholomew Barbera, Coyote Canyon Vineyard and 2020 Michele Chiarlo "Le Orme" Barbara d'Asti. Michele Chiarlo is one of the most prestigious houses in the Piedmont region. You will enjoy a charcuterie plate with these selections.

The Second Flight compares 2021 Kiona Red Mountain Sangiovese and 2019 Chiara Condello Romagna Sangiovese Predappio. Enjoy these with a creamy risotto bite.

The Third Flight features 2020 Bartholomew "Super Italian" Blend, a unique house blend made from Aglianico, Primitivo and Sagrantino. We will compare this with a 2019 Lupo Meraviglia Tre di Tre Red Blend, an interesting blend of Negroamaro, Aglianico and Primitivo. Enjoy homemade ravioli with sausage in a tomato sauce.

The limit is only 48 people. Make your reservations now to insure your place for this interesting event!

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Tony Sharpe, Event Chair

Date: Sunday, July 23
Time: 2:00 to 4:30 p.m.
Location: CG Public House

9221 W. Clearwater, Suite B

Kennewick, WA 99336 Members \$62; Guests, \$72

Limit: 48

Cost:

Type: Comparison Tasting
Bring: Sense of adventure
Cutoff: Tuesday, July 18

Make reservations: <u>tricitieswinesociety.com</u> or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352.

Cancellation requests to Cher Case, 509-221-1659 or email caace@hotmail.com, before Tuesday, July 18.July 18.



2023 Coming Events What to look forward to!

July Washington Loves Italian Grapes

August/September Virginia vs. Washington

October Cruising the Rhine

December Holiday Party

Watch for more information!

All information on events is sent to members by email. Reservations for events may be made through the website www.tricitieswinesociety.com or by mailing payment to: Tri-Cities Wine Society P.O. Box 1142, Richland, WA 99352.