

EVOE

June 2022



www.tricitieswinesociety.com

TRI-CITIES WINE SOCIETY



CHABLIS & FRIENDS TASTE & COMPARE SATURDAY, JUNE 25

One of the great, classic wines of the world is Chablis from France. This steely, dry white wine comes from the most northern vineyards of the Burgundy region. Made from the Chardonnay grape, grown in a cool-climate region, Chablis exhibits finesse and offers the wine enthusiast the finest and purest characteristics of this noble grape variety. Most Chablis wines, with some exceptions, are generally produced in temperature-controlled stainless steel tanks and made without oak aging.

Unfortunately, in the United States the name Chablis has been associated with generic wines of questionable quality that bear no resemblance to a fine French Chablis. To make matters worse, the reputation of the Chardonnay grape variety has suffered with the large production of flabby, heavily-oaked wines that underwent excessive malolactic fermentation. The grapes for these wines were generally grown in warm-climate regions. Perhaps you remember the “Anything but Chardonnay” movement of a few years ago that was a rebellion against these oaky butter bombs!

Well now it is time to rethink Chardonnay! Growing popular today is a style of Chardonnay with less oak and better balance that is more inline with classic Chablis. Forget about all that toast and butter and treat your taste buds to some fine Chardonnay wines with personality and individuality. Gain a new perspective by joining us at on Saturday, June 25 at 2:00 p.m. The venue is the 3 Eyed Fish Event Center. We will learn what Chablis has to offer by tasting and comparing wines from 3 Chablis classifications. What makes the difference is soil and location. Then we will compare them to some new-style unoaked Chardonnay wines made in Washington State, Oregon and California. Glen Graebic, sommelier and wine judge, will be our guest speaker and guide us through an amazing selection of wines.

When you arrive, we will start the afternoon with a sparkling wine made from 100% Chardonnay grapes, Treveri Cellars Blanc de Blancs Brut Zero (*rated 90 pts. Wine Spectator*). Winery tasting notes describe it as, “This dry, zero



CHABLIS AND FRIENDS TASTE AND COMPARE

*Dolly Ammann & Jim Hartley, Co-Chairs
Glenn Graebic, Sommelier and Presenter*

Date: Saturday, June 25
Time: 2:00 to 4:00 p.m.
Location: 3 Eyed Fish Event Center
Cost: Members, \$50; guests, \$60
Limit: 36
Type: Educational Comparison Tasting
Cutoff: **Monday, June 20**
Make reservations: tricitieswinesociety.com or
mail to Tri-Cities Wine Society, P.O. Box 1142,
Richland, WA 99352.
Cancellations to Cher Case, 509-221-1659 or email
ca_case@hotmail.com, **before Monday, June 20.** ♦

dosage sparkling wine is fruit-forward and stunning. Hints of citrus and melon round out a creamy finish.” There will also be some tasty small plates to pair well with the wines:

- (1) La Chablisienne Pas Si Petit Petit Chablis 2020;
- (2) Brocard Sainte Claire Chablis 2020 (*93 pts. Decanter*);
- (3) Brocard Vau de Vev Chablis Premier Cru 2019 (*94 pts. Wine Enthusiast*);
- (4) DIATOM Santa Barbara Chardonnay 2021 (*95 pts. Wine Enthusiast*);
- (5) Chehalem 2021 INOX Chardonnay (*90 pts. Wine Enthusiast*);
- and (6) just released Airfield Estates Unoaked Chardonnay 2021. For reservations for this event, go to the Society website www.tricitieswinesociety.com. ♦

Upcoming 2022 EVENTS

Saturday, June 25

“Chablis and Friends” Taste & Compare

**Spanish Wines — Late summer
Tapas & Tempranillo**

October

Wines of Australia:

“Beyond Yellow Tail & 19 Crimes”

Stay tuned for more information!

All event information 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. ♦