

**COMING EVENTS****Friday, March 15****Walla Walla Bus Trip****Saturday, April 27****Leonetti Cellar – A Vertical Experience****Sunday, May 26****Annual Meeting & Special Tasting Event****INSIDE THIS EDITION**

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Walla Walla Bus Trip**Cher Case and Mary Peters****Members, TCWS Board of Directors, Event Co-Chairs**

As the calendar moves toward spring, the Tri-Cities Wine Society is also on the move. So, if you have not already done so, now is the time to reserve your seat for the society's **Walla Walla Bus Trip, Friday, March 15.**



To quickly review in case you missed the details in the January and February EVOEs, our first stop will be at College Cellars of Walla Walla – home of the 2017 and 2018 Tri-Cities Wine Festival Best of Show wines plus this year's consensus favorite at the society's recent Best-of-the-Festival Gala Wine Dinner. While there we will tour the college's winemaking facility. The tour will be followed by a tasting of wines – selected for the occasion by College Cellars' program coordinator – matched with small plates created by the college's culinary school. Proposed plates include: Paella "Risotto-Style" (rice, saffron, sofrito, chicken, chorizo and rosemary); Patatas Bravas Tortilla (Yukon Gold potatoes, eggs, pimento, Manchego, arugula and Romanesco sauce); and Halibut Escabeche (halibut, carrots, bell peppers and an almond salsa). These dishes will be served by students who will discuss what is being served. Also, we will be presenting the school with the

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

Saturday, April 27! We hope you are looking forward to this vertical tasting of Leonetti Cellar Cabernet Sauvignon as much as we are.

In 1977, Gary and Nancy Figgins founded Leonetti Cellar, the first bonded winery in the Walla Walla Valley. More than 35 years later, a thriving wine industry with more than 100 wineries has sprung up across the valley. During this time, Leonetti has played a pivotal role not just in establishing the valley as a premier wine region but also in establishing Washington State's reputation for quality.

Leonetti Cellar was not only the first winery in the Walla Walla Valley, it is one of only a few in the state with a second-generation winemaker. Chris Figgins assumed responsibilities as head winemaker from his father, Gary Figgins, in 2001. (www.wawinereport.com/Washington_Wine_Report_by_Sean_P._Sullivan)

Leonetti Cellar

March 2019

President's Message

Ted Davis, TCWS President



March – Washington Wine Month

This is Washington wine month – a month when we celebrate the fabulous wine produced in our state. There will be numerous activities celebrating wine. For example, wineries, wine outlets and local restaurant will have specials on the finest Washington wines. Look for their signage and Internet specials at their websites. This is an excellent time to add great wines to your wine cellar or just to enjoy right now. Suggestion: Get together with friends and have a tasting party with different or single-varietal Washington wines.

Wine Barrels

No one knows who invented the first barrel. Some anthropologists believe the art of barrel making evolved from boat building. Some carpenter might have noticed that the principles of bending wood into a ship's bow and fitting the planks so they were water tight could be applied to making a container suited to holding wine.

All oak barrels may look the same but they are not. The 2 most famous are the "Burgundy pieces" and "Bordeaux barriques." Burgundy pieces are 228 liters in capacity, low and squat-shaped with fairly thick (27mm) staves. They are used for Pinot Noir, Chardonnay and other "fragile grapes." Bordeaux barriques hold 225 liters, are higher and longer, and have thinner staves (20mm). Cabernet and Merlot wines are aged in this style barrel.

Winemakers order wine barrels as they might order breakfast toast – light, medium or heavily toasted. Toasting brings out the wine's sweetness and some vanilla-like flavors. The longer the barrel is toasted the more it imparts the vanilla, spicy or smoky flavors to the wine aging in a barrel.

(Excerpted from Ted Davis notes)

Wine Touring Pointers

1. Call ahead to check for a winery's hours of operations.
2. Visit during the off seasons, not "release weekends," and not during peak hours.
3. Do not just visit the big name wineries; smaller and new startups often have spectacular wines.
4. Be polite by stepping away from the tasting table if there is a sizeable crowd.
5. Bring water and snacks to consume during your travels.

(Excerpted from winedefinitions.com)

March Wine Facts

- True allergies to wine are extremely rare. As a physician in active practice for 25 years, I actively looked for wine allergies. I never saw a single confirmed case. Three examples of allergy to wine (or specifically,

to egg white, a fining agent used in wine) have been uncovered in a computer-aided search of medical literature. It is that rare. (Dr. David Bruce, M.D.)

- Auto accidents are not increasing in areas of high-wine sampling. Highways 12, 29 and parts of 101 in California wine country have wine bars every 200 yards. Yet, when statistics are compared to highways of equal density, the level of accidents is not increased. (Dr. David Bruce, M.D.)

March Wine Quotations

- A German wine label is of the things life is too short for, a daunting testimony to that peculiar nation's love of detail and organization. (Kingsley Amis, *Everyday Drinking*)
- Give me women, wine and snuff until I cry out, "Hold, enough!" You may do so san objection till the day of resurrection. For bless my beard then aye shall be my beloved trinity. (John Keats, *Women, Wine and Snuff*)
- Good wine ruins the purse; bad wine ruins the stomach. (*Spanish saying*)
- The best use of bad wine is to drive away poor relations. (*French proverb*) ♦

Help Wanted – Volunteers Needed!

Board of Directors:

If you like wine and want to have some fun, join the Board of Directors. To be on the Board, you do not need to be a wine expert (Most directors are not!). When you participate in board activities, you will expand your knowledge and understanding of wine.

Festival Silent Auction Display:

We are looking for a creative person with an artistic eye to help set-up the festival silent auction display.

For more information, contact Dolly Ammann at 509-392-1103 or carolynewammann@gmail.com.

2019 Projected Event Calendar

March – Walla Walla Bus Trip

April – Leonetti Cellar – A Vertical Experience

May – Annual Meeting & Special Tasting Event

June – Malbec: Washington vs. The World

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

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Walla Walla Bus Trip

check for this year's contribution to the "Tri-Cities Wine Society Enology and Viticulture Scholarship."

Next, it is off to downtown Walla Walla with maps in hand to create your own downtown experience. There will be opportunities to visit some of the numerous wine tasting rooms or downtown shops, sample some of the food choices available, and/or take a walking tour of the downtown. After a couple of hours, it will be time to return to our coach for a relaxing journey home.

Join us for a fun day ... and as we kick off the St. Patrick's weekend.◆

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**.◆

Annual Meeting

Special Tasting Event

Ted Davis and Pete Tice

TCWS President and Board Member, Event Co-Chairs



This year's wine society annual meeting and monthly event will be **Sunday, May 26, 2:00 to 4:30 p.m., Horn Rapids Gold Course Clubhouse, Sage Room Banquet Center**. As in past years, we will start with a social – a time for meeting and greeting your fellow members – then continue with the bylaws-required annual business meeting. The meeting is about 30 minutes. Included on the agenda will be 2018 summary reports from society officers and committee chairs, election of board members, and time for questions and answers. Also, we will be asking for suggestions for future society events. **Note! All members are invited to attend the annual meeting. There is no cost to attend just the meeting. Reservations will be required to attend the wine event, which will be after the meeting.**

At the wine event, there will be a selection of award-winning wines from past Tri-Cities Wine Festivals and food to complement the wine. Watch for the menu in the April EVOE. Also included will be a fun, interactive activity.

Yes, a three-for-one event – meeting, wine and food, and fun activities. So mark your calendars for **Sunday, May 26**. Reservation coupons will be in the April and May EVOEs. Meanwhile, if you have questions, please feel free to contact Ted Davis at: teddavis21@charter.net.◆

Taste Back:

Best-of-the-Festival Gala Wine Dinner

Cher Case

Member, TCWS Board of Directors

Neither snow nor cold, nor unplowed streets nor change of date, nor MORE SNOW could keep almost 40 society members from attending this year's Best-of-the-Festival Gala Wine Dinner, Saturday, February 16. Those who braved the elements and obstacles were treated to a festive evening featuring outstanding food and wine pairings. Meadow Springs Country Club once again provided the backdrop for this elegant evening.

First, both long-time and brand new members had the opportunity to socialize over Treveri Cellars NV Blanc de Noirs Brut Zero and appetizers. Then, it was time to move to the assigned tables to enjoy the food and wines.

Based on the comment cards received, the consensus favorite wine, by a 3-to-1 margin, was the 2016 College Cellars Barbera. It appears society members agreed with the wine festival judges who awarded this wine "Best of Show" at the 2018 Tri-Cities Wine Festival.

However, when it came to the food and wine pairings, there was no overwhelming consensus as to the favorite. The wild mushroom ravioli with blue cheese, prosciutto, braised Swiss chard and pine nuts paired with the 2016 College Cellars of Walla Walla Barbera, Ciel de Cheval Vineyard had numerous supporters. Another pairing making a strong showing was the crab croquette with mango Stilton kumquat sauce paired with the 2017 Succession Wines Vixen, a Sauvignon Blanc/Viognier blend. Also receiving votes were the braised lamb chops with the 2017 Basalt Cellars Western Estate "The Family" and the lemon curd and blueberry trifle with mascarpone and the Airfield Estates Late-Harvest Riesling. Several guests commented that it was "just too hard to choose" their favorite pairing.

A recurring theme throughout the comment cards was that it was an "excellent event!" A big "THANK YOU" to Dolly Ammann, the wine society event chairman, and the Meadow Springs staff for their efforts in making this wonderful evening possible. And, from feedback received, members are now looking forward to next year's event!◆



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Leonetti Cellar – A Vertical Experience



To pique your interest in our tasting, here are the winemaker's tasting notes from the Leonetti Cellar website, www.leonetticellar.com, for the 2010-2014 Cabernet Sauvignon Walla Walla Valley wines we will be serving:

2010

Ratings: Wine Spectator, 89 points; Wine Enthusiast, 94 points; Wine Advocate, 97 points

Saturated dark ruby to the rim. The 2010 Cab has a tremendously pleasing nose of mixed berries, crème brûlée, cassis, baking spices and cinnamon. There is truly an exceptional purity to the nose. The palate is tightly wound yet plush, having simply perfect balance and length. There is a lot of ripe tannin here, but not a rough edge to be found.

2011

Ratings: Wine Enthusiast, 92 points; Wine and Spirits, 91 points

Poured initially out of the bottle, the '11 Cab presents dark-black fruit, cedar and classic Left Bank Bordeaux nose of fruit, saddle leather and earth. It's sizably masculine mouth-feel has great length. Sweet fruit and gorgeously balanced.

2012

Ratings: Wine Spectator, 94 points; Wine Enthusiast, 93 points; Wine Advocate, 96 points

Exceptionally dark. Beautifully complex, sultry nose of dark fruits, including plum and cassis with dried herbs – predominantly rosemary and sage – with complementary notes of earth and tar. The wine has a wonderfully voluptuous texture on the palate and slowly reveals a masculine structure and excellent acidity on its long finish. 2012 was an exquisitely warm growing season. A simply classic Leonetti Cabernet.

2013

Ratings: Wine Spectator, 92 points; Wine Enthusiast, 93 points

Dark and brooding, our 2013 has a beautiful nose of blackberries, blue fruits, spices and black tea, perfectly framed by a light touch of toasted French oak. As a warm year in the Walla Walla Valley, Cabernet truly shined and yielded deliciously generous wine with a long, pure finish. Classic Leonetti Cabernet from a remarkable vintage.

2014

Ratings: Wine Spectator, 93 points; Wine Enthusiast, 93 points

Impenetrably dark. An explosive nose of coffee, red and black fruits, Russian sage and garden herbs. Lesser notes follow of crème cassis, currant and black olive. On the palate, the wine is dense, sweet and broodingly dark. Simply perfect fine-grained tannins melded with laser-focused

acidity deliver impressive length that lingers on the palate. The wines will be tasted both without and then with food. A prime rib dinner with accompaniments has been selected to go with the wines. The planned menu is:

- Reception: crab stuffed mushrooms; cheese and cracker tray
- Dinner: prime rib; salad with craisins, mozzarella balls and raspberry vinaigrette; baby red potatoes; maple-glazed squash rings
- Dessert: tuxedo mousse cake

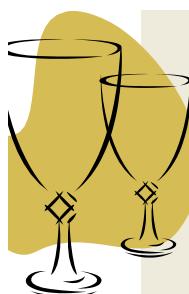
To enhance the experience, the event will be at the Clover Island Inn overlooking the Columbia River. We hope you will join us for this exceptional experience.♦

Leonetti Cellar – A Vertical Experience

Sue & Chuck McCargar, Event Co-Chairs

Date:	Saturday, April 27
Time:	6:00 to 9:00 p.m.
Location:	Clover Island Inn 435 Clover Island Drive, Kennewick
Cost:	Members, \$95; guests, \$105
Limit:	48
Type:	Educational vertical tasting with complementary food
Bring:	Yourself and be ready to enjoy this excellent Cab
Cutoff:	Monday, April 22

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Monday, April 22**.♦



Welcome New Members!

Craig & Amber Kathrens

Cynthia Hightower

Laura Malu

Alain Kennedy & James Willich

Jayleen Poole

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!♦

Event Sign-Up Coupons

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

Leonetti Cellar – A Vertical Experience

Saturday April 27

Members: \$95; Guests: \$105

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

2019 Membership Application or Renewal

New

Single: \$25

Renewal

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* _____

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.tricityswinesociety.com. ♦



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. ♦

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!

carolynnewammann@gmail.com

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



Save the Date
for
Malbec: Washington vs. The World

Sunday, June 23 – join the Tri-Cities Wine Society in the 3 Eyed Fish Wine Kitchen + Bar event center, Richland, starting at 2 p.m., for "Malbec, Washington vs. The World." We will be sampling 6 different Malbecs along with some delicious food items from the 3 Eyed Fish kitchen. So, save the date! Hope to see you there.♦