

EVOE

March 2025



www.tricitieswinesociety.com

TRI-CITIES WINE SOCIETY



PALANCIA WINE & TAPAS

Experience the Symphony of Taste!

Imagine a delightful afternoon where fine wine and gourmet tapas come together to create an unforgettable symphony of flavors. This is the essence of this Wine and Food Tasting Event, a celebration of culinary artistry and vinicultural excellence.

The venue - the picturesque Palencia Family Estate and vineyard, located just above the Yakima River off Demoss Road in Benton City, WA.

The highlight of the event is undoubtedly the impressive selection of wines. You will have the opportunity to sample a diverse range. From the crisp and refreshing white opening wine to the bold and robust reds, every sip promises to be a journey of discovery!

For those who appreciate the elegance and finesse of white wines, the opening wine is a 2022 El Vinador Albarino.

Red wine enthusiasts will be delighted by the rich and varied options available, such as:

- ⇒ 2024 Palencia Sparkling Cunoise with the appetizer
- ⇒ 2019 El Vinador Syrah with the second course
- ⇒ 2022 Palencia Carmenère with the third course
- ⇒ 2022 El Vinador Cabernet Sauvignon with dessert

No wine tasting would be complete without an exquisite selection of foods to complement the wines. This, of course, is no exception.

For the appetizer course, you will start your culinary journey with a flavorful and creative skewer plate featuring a selection of artisanal cured meats, cheeses, olives and dried fruits paired with the Palencia Sparkling Cunoise.

For the exciting second course, enjoy a Chille Relleno Roll, crunch spring roll stuffed with creamy cheeses, sweet peppers with a hint of jalapeno spice, served with Jalapeno Pesto Dip. This is paired with Palencia El Vinador Syrah.

Third course features a Carne Asada Taco, a timeless classic - tender flame grilled beef marinated with citrus, garlic and spices, topped with fresh cilantro and onions, garnished with a lemon wedge and hint of house salsa for an extra flavor rush. Savor this with Palencia El Vinador Carmenère.

Last but not least is dessert - to end your afternoon on a sweet note. There will be a selection of cheese cakes to choose from to include: Strawberry, New York, and Crème Brûlée. The wine pairing for this will be a 2022 Palencia El Vinador Cabernet Sauvignon.

Don't miss this opportunity to meet winemaker Victor Palencia and have a fun and exciting day on Red Mountain. Reserve your space today, space is limited. ♦

PALANCIA WINE & TAPAS

Tony Sharpe & Jim Hartley, Event Co-Chairs

Date: Sunday, April 6th
Time: 2:00 to 5:00 p.m.
Location: Palencia Family Estate
65105 Demoss Rd.
Benton City, WA 99320
Cost: Members \$68; Guests \$78
Limit: 40
Type: Fun wine & Food Pairing
Cutoff: Tuesday, April 2

Make reservations: tricitieswinesociety.com or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352. If you mail a reservation, send Cher Case an email that your check is in the mail. Cancellation requests to Cher Case, 714-270-9757 or email tcwstreasurer2020@gmail.com Tuesday, April 2. ♦

PROJECTED 2025 EVENTS

Sunday, April 6

Palencia Wine & Tapas



May Annual Meeting

Chardonnay & Cheese Pairing



July

Back to the Future, Orange Wines



Special Syrah Wine Dinner



Aviam Cellars Tour & Tasting



Mercer Tour & Tasting



December Holiday Party

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. ♦