

**EVOE**  
May 2022



[www.tricitieswinesociety.com](http://www.tricitieswinesociety.com)

# TRI-CITIES WINE SOCIETY



## Upcoming 2022 EVENTS

**Friday, May 20**

**Goose Ridge Tour & Tasting**

**Saturday, June 25**

**“French Chablis and Friends” Taste & Compare**

**Summer — TBD**

**October**

**Wines of Australia:**

**“Beyond Yellow Tail & 19 Crimes”**

**Stay tuned for more information!**

## GOOSE RIDGE WINERY TOUR & TASTING

Goose Ridge Estate Winery will host the next Tri-Cities Wine Society event on Friday afternoon, May 20. Goose Ridge is the only winery in Washington State's newest AVA - Goose Gap AVA. The main distinguishing feature of the AVA is the orientation of Goose Mountain's ridge crest, which runs east-west. By comparison, ridge crests of nearby Red Mountain, Candy Mountain, and Rattlesnake Mountain run northwest to southeast. Almost two-thirds of the soils in Goose Gap are sediments deposited by the Missoula Flood thousands of years ago and are perfect for growing wine grapes. This is a considerably higher percentage than surrounding areas.

The day will start with a short annual meeting at the Goose Ridge tasting room. Then we will carpool and take a

### GOOSE RIDGE WINERY TOUR & TASTING

**Chuck & Sue McCargar, Co-Chairs**

**Date:** Friday, May 20  
**Time:** 1:45 to 5:00 p.m.  
**Location:** 16304 Dallas Road, Richland  
**Cost:** Members, \$70; guests, \$80  
**Limit:** 40  
**Type:** Tour & Tasting  
**Cutoff:** Friday, May 13

**Make reservations:** [tricitieswinesociety.com](http://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](mailto:ca_case@hotmail.com), before Friday, May 13.** ♦

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

short ride to the nearby production facilities where the winemaking staff will conduct a tour. Everything related to producing Goose Ridge wines is done on-site, from growing the grapes in the vineyard, bringing them into the production facility, making the wines, aging, and bottling. The staff will lead us through the process along with barrel sample(s).

After the tour, we will congregate in the tasting room or possibly, if the weather is nice, on their beautiful outdoor patio. We will be treated to a sample of 5 Goose Ridge Estate wines, starting with a Rosé and followed by a white and 3 reds. Wines being considered are: Chardonnay; a Bordeaux blend; Syrah; and either a Cabernet Sauvignon or a Merlot. For your enjoyment, accompanying the wines will be individual charcuterie plates and mixed brownies. As a special treat, a taste of their newly produced Vodka will be offered at the end.

Your event chairs, Chuck and Sue McCargar, are members of Goose Ridge and their club discount of 10% will be offered on any wine purchases at the end of the event.

This event will be here before you know it. We hope you will join us for this informative and enjoyable afternoon at the picturesque Goose Ridge Vineyards and Estate Winery. Don't wait to sign up. ♦

### FRENCH CHABLIS & FRIENDS 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 characteristics of this noble grape variety.

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 over production of flabby, heavily oaked wines made from grapes grown in warm-climate regions. *“Anything but Chardonnay.”*

Join us at 2:00 p.m. on Saturday, June 25, at the 3 Eyed Fish to gain a better perspective of what Chablis has to offer. Taste and compare 3 fine French Chablis with some un-oaked Chardonnays from Washington, Oregon and California. Glen Graebic, sommelier and wine judge, will lead the tasting. More information is coming soon! ♦