

**EVOE**

May/June 2024



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

# TRI-CITIES WINE SOCIETY



## SUMMERTIME IS ROSÉ TIME EXPLORE ROSÉ OF DIFFERENT VARIETALS

Rosé wines have been around for a long time, some of the first being noted in ancient Greece and Rome. So, what is Rosé wine? “The word Rosé means “pink” in French and describes wines that range in color from a pale copper to an orange-pink salmon to a deep almost red-pink. Rosé is a type of wine, just like red or white, and not in reference to any particular grape varietal. Red grapes are used to make Rosé, and the skins are what give them the iconic pink color.” ([www.totalwine.com](http://www.totalwine.com))

Rosé wines are generally made using red wine grapes and are often a blend, but they are also made as varietal wines. However, the method of making them is significantly different than for their red varietal counterpart. The grapes are harvested earlier to maintain acidity and freshness. The skins and juice are left in contact for only a short period of time – a few hours or days depending on the shade of pink desired. After fermentation, the wine is stored in stainless steel tanks. Rosés are rarely stored in oak barrels.

Rosés tend to be bright and refreshing, making them a perfect summer wine. However, they pair well with food and can also be enjoyed any time of year. They have similar flavors to the red wine grapes used to make them but are crisper and fresher with a lively acidity. Typical aromas and flavors include strawberry, cherry, raspberry, and pomegranate along with floral, citrus, and watermelon notes. You may also find some herbal qualities.

At this event, we will taste and compare Rosés from six different grape varieties from Washington and California. It will be interesting to see the similarities and differences between them. Upon arrival, you will be greeted with a glass of Treveri Brut Rosé. The following six varietal Rosés will be served in three flights:

1. Mercer 2022 Small Lot Rosé (Grenache)
2. Barnard Griffin 2022 Rosé of Sangiovese
3. Tap & Barrel 2022 Rosé by Longship (Syrah)
4. Sleight of Hand 2023 “The Magician’s Assistant” Rosé (Cabernet Franc)
5. Matrix 2022 Pinot Noir Rosé
6. Wilson 2022 Ellie’s Rosé (Zinfandel)

The wines will be accompanied by food provided by Tap & Barrel: Crab stuffed mushrooms with sparkling vinaigrette; Pizza slices – prosciutto with peaches and goat cheese; and Raspberry sauced meatballs.

This event is limited to only 34 people due to the capacity of the outdoor deck at Tap & Barrel. So don’t wait to sign up. ♦

## SUMMERTIME IS ROSÉ TIME EXPLORE ROSÉ OF DIFFERENT VARIETALS

*Chuck & Sue McCargar, Event Chairs*

**Date:** Sunday, June 23, 2024

**Time:** 1:00 to 3:30 p.m.

**Location:** Tri-Cities Tap & Barrel  
112 Keene Dr.  
Richland, WA 99352

**Cost:** Members \$55; Guests, \$65

**Limit:** 34

**Type:** Casual first of summer tasting

**Cutoff:** Monday, June 17

**Make reservations:** [tricitieswinesociety.com](http://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](mailto:tcwstreasurer2020@gmail.com) before Monday, June 17. ♦



## 2024 Projected Events

**May 19 — Sold Out**

**Annual Meeting — Beyond Champagne Tasting  
Sparkling Wines of France**

**June 23**

**Rosé from Different Grape Varieties**

**August 4**

**Double Blind Tasting at Alexandria Nicole Cellars**

**September 8**

**Vertical Tasting at Col Solare**

**October**

**Eastern European Wines**

**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](http://www.tricitieswinesociety.com) or by mailing payment to: Tri-Cities Wine Society P.O. Box 1142, Richland, WA 99352. ♦