



COMING EVENTS

Sunday, October 13

Learn, Evaluate and Taste...Like a Sommelier

Saturday, November 16

41st Annual Tri-Cities Wine Festival

Sunday, December 8

Annual Wine Society Holiday Party

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Learn, Evaluate and Taste...

Like a Sommelier

Ted Davis

President, TCWS, Event Chair



We are days away from the wine society's "learn-how-wines-are-judged and be-a-judge seminar." The event will be **Sunday, October 13, Columbia Sun RV Resort Event Center, Kennewick.** [For those not familiar with this RV resort, it is on the south side of I-82, off Badger Road, Exit 109.] At the event, attendees will be given a general explanation of the process judges use to evaluate wines at wine competitions, including our annual Tri-Cities Wine Festival.

Our instructor will be wine society member, Glenn Grabiec. Glenn has 15 years of experience as a wine educator, including conducting seminars in California, such as our October event, prior to his move to the Tri-Cities. Glenn has also been a certified sommelier for more than 10 years, and has experience as a wine judge.

This will be an interactive seminar divided into 2 parts. Glenn will begin by providing an overview of the process and techniques judges use to evaluate wines, including: how to evaluate color; sniffing and swirling; tasting and evaluating; palate cleansing; and, yes, spitting techniques. Palate cleansers will be available at each table, e.g., crackers, roast beef, celery and water.

During the second part of the event, attendees will be divided into teams and have the opportunity to put their new-found knowledge to work judging 3 Cabernet Sauvignons. We will notate how each team rates the wines as if they were making medal awards to get a group consensus, just as we do at the Tri-Cities Wine Festival judging.

As previously noted, this seminar will be limited to 30 participants to maximize the learning experience; so, please

41st Annual Tri-Cities Wine Festival

Dolly Ammann

Member, TCWS Board of Directors

The 41st Annual Tri-Cities Wine Festival is **Saturday, November 16, at the Three Rivers Convention Center.** This is the most fun-filled event of the year and one that you don't want to miss! It will be an evening of wine, food, merriment and music. **The time is 7:00 p.m. for the general public and 6:30 p.m. if you are a society member.**

Tickets are on sale now at the Toyota Center Box Office, online through Ticketmaster or at Ticketmaster outlets. **The price is \$60 in advance or \$65 the day of the event, including at the door.** We recommend buying tickets in advance at the Toyota Center Box Office to avoid paying extra fees for an online purchase or waiting in line to buy one the night of the festival. The ticket price includes all wine, food, beverages plus a commemorative logo wine glass.



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October 2019

President's Message

Ted Davis, TCWS President



New Wine Buzzword – “Natural”

One of the current wine buzzwords is “natural.” But, isn’t all wine natural? What makes natural wine “natural?” “Regular” winemakers use commercial yeast, filtration systems and preservatives with sulfates in the fermentation process, whereas “natural” winemakers say they use fewer sulfates and only naturally occurring yeasts. Is “natural” wine the same as “organic” wine? Not really. Organic wine must be made from USDA certified vines, but not so for natural grape wines. The term natural wines is a nebulous term, referring to grapes grown with as little intervention as possible. It is much more about the farming techniques than anything else. Is natural wine healthier than conventional wine? There is no scientific evidence to say yes; it’s just wine made differently. Should you choose a natural wine? It’s really up to you. *(Excerpted from Ali Rasha, USA Today)*

Never use “Cooking Wine” in Recipes

Just about every item sold at a supermarket has some usefulness; but, there is one that you should never cook with if you want to up your cooking game – cooking wine. Cooking wine is a low-grade wine that has been mixed with salt and preservatives including potassium metabisulfite and potassium sorbate. The one exception is Chinese cooking wines like Shaoxing rice wine, which is brewed especially for cooking. Note: many are labeled “not for sale or use as a beverage.” Instead, cook with real, drinkable wine. Wine adds depth and complexity to just about any dish and the alcohols can bring out nuances that otherwise would be muted. Another advantage to using real wine is – you can drink what is left over! *(Excerpted from Dan Myers, Fox News)*

October Wine Quotations

- Gentlemen, in the little moment that remains to us between the crisis and the catastrophe, we may as well drink a glass of Champagne. *(Paul Claudel)*
- Filmmaker/winemaker Francis Ford Coppola says the 2 professions are almost the same and that each depends on source material and takes a lot of time to perfect. The big difference: today’s winemakers still worry about quality. *(Francis Ford Coppola)*
- The last time I trusted a dame was in Paris in 1940. She said she was going out to get a bottle of wine. Two hours later the Germans marched into France. *(Murder by Death – Sam Diamond)*

October Wine Trivia

- In the production of Port, the crushed grapes are fermented for about 2 days. The fermentation is halted by the addition of a neutral distilled spirit. This raises

the alcohol level and retains some of the grapes’ natural sugars. *(Beekmanwine.com/facts"es)*

- Wine is a significant aid in treating both anorexia and obesity. The wine has to be dry (no sugar). Isn’t this amazing? How can this be? In obesity, 4 to 5 ounces is given at a major meal or at bedtime. The average weight loss was twice as great as the controls in the study. The explanation of this paradox appears to rest in relaxation of anxiety and emotional tension. (Anorexia is a condition characterized by excessive weight loss.) *(David Bruce, M.D.)*
- Question: How many calories are in a glass of wine? A quick answer is about 25 calories per ounce. There is some variance depending on whether it’s red, white, sweet or sparkling. A typical range is between 80 and 100 calories in 4 ounces of wine. *(Ted Davis Notes)* ♦



2019/2020 Projected Event Calendar

October – Learn, Evaluate and Taste...Like a Sommelier

November – 41st Annual Tri-Cities Wine Festival & Volunteer Party

December – Holiday Party

January – Best-of-the-Festival Gala Dinner



Join us on
Facebook

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Learn, Evaluate and Taste... Like a Sommelier

ensure to reserve your space as we expect this event to be a sellout. **As of this writing there are only 6 openings left.**

And a final note to all attendees! Please refrain from wearing perfume or after-shave lotion as they have the potential to detract from the sensory aspect of judging. Look forward to seeing you October 13! ♦



Learn, Evaluate and Taste ...Like a Sommelier

Ted Davis, Chairman

Date: Sunday, October 13
Time: Starting at 2:00 p.m.
Location: Columbia Sun RV Resort Event Center
103907 Wisner Parkway, Kennewick
Cost: Members, \$33; guests, \$43
Limit: 30
Type: Educational
Bring: Desire to learn, and have fun
Cutoff: Tuesday, October 8
Cancellation Policy: For a full refund, cancellation must be made on or before **Tuesday, October 8**, to Cher Case, either in writing, ca_case@hotmail.com, or by phone, 509-221-1659. ♦



41ST ANNUAL
Tri-Cities Wine Festival
Presented by Tri-Cities Wine Society & Three Rivers Convention Center

SATURDAY, NOVEMBER 16, 2019

**WINE TASTING, SILENT AUCTION,
HORS D'OEUVRES**

and
**PROFESSIONALLY JUDGED
WINE COMPETITION**

[As well as a selection of Craft Beers]

TICKETS:
\$60 in advance | \$65 at the door

Available at ticketmaster.com and at the Toyota Center Box Office beginning September 1, 2019.

DON'T MISS
Tri-Cities' premier wine event

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Gesa CREDIT UNION
THREE RIVERS CONVENTION CENTER
VenuWorks

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41st Annual Tri-Cities Wine Festival

We expect 70-plus wineries participating with more than 400 wines ready for tasting. Each winery submits its wines for judging in advance of the festival. The wines are judged "blind" by our panel of professional, international wine judges. The results are announced the evening of the festival. Just watch for and follow the balloons!!

The Three Rivers Convention Center will be providing a great spread of tasty appetizers for your enjoyment. Another feature is a microbrew tasting for those who like a beer now and again.

Don't forget about the silent auction! After you check-in, stop at the silent auction information desk to get your bidder number. Remember this is your opportunity to bring home some wonderful bargains and at the same time support the society's scholarship program!

We are still looking for volunteers. The festival is an important community event and the major source of funds for our scholarship program. Every year 50-to-60 society volunteers generously donate their time to make this event a success. And, it takes that many to make everything happen – from recruiting wineries to soliciting silent auction donations, cataloging entries, working on data bases, working the judging backroom, setting up on the day of the event, helping with the silent auction and cleaning up afterward.

Why volunteer? Working together on a worthwhile project is fulfilling and fun at the same time. There are also a few perks for festival volunteers. There is the volunteer appreciation dinner where you have the opportunity to meet our interesting panel of wine judges, socialize with other society members, dine in-style at The Edge restaurant at Zintel Creek Golf Club and enjoy some fine wines. You will not only have a great evening but will also take home a bottle of wine to enjoy at a later date. Volunteers have the opportunity to purchase festival tickets in advance for a discounted price.

If you want to help out, contact volunteer coordinator, Tony Pennella, at 509-783-9919 or 509-528-4607, or email, tmpennella@msn.com. He has a list of jobs, both large and small, that you can select from according to your skill set, available time and preferences. ♦

Annual Tri-Cities Wine Society Holiday Party Sunday, December 8

Fall is here! And, with the Hallmark Channel kicking off its holiday season October 25, it is definitely not too early to also start talking about and planning for the Tri-Cities Wine Society's own holiday season! It starts in November with the 41st Annual Tri-Cities Wine Festival gala event, continues into December with the society's own annual holiday party and ends in January with the annual best-of-the-festival gala wine dinner featuring top award winners from the wine festival.

So, for December, mark your calendars for **Sunday, December 8, 2:00 to 4:00 p.m., the Allied Arts Association Gallery at the Park, Richland.** This will be a great opportunity to sample "holiday wines" that you may want to consider for your own holiday celebrations, participate in a silent auction with a variety of special items and, of course, shop throughout the gallery.

More details will be in the November and December *EVOEs* about the wines and special selections. Then, too, we'll also be exploring foods for pairing, including several tempting options that have already been suggested!

Again, mark your calendars and remember – this is a one-day-only, calorie-free holiday event! Therefore, the calorie excuse won't work either for not attending! We hope you can join us for some holiday time with your wine society friends and/or make some new ones! ♦



Save the Date Best-of-the-Festival Gala Dinner

Mark you calendar and Join us at the Meadow Springs Country Club, 700 Country Club Place, Richland, Saturday, January 25, for the annual wine society's "Best-of-the-Festival Gala Dinner."



This is the wine society's premier wine and food event of the year. This is when the wine society will showcase the top award-winning wines from the 41st Tri-Cities Wine Festival, including the wine that wins "Best of Show." This is your opportunity to enjoy great wines and dine in style!

The dinner is limited to just 48 people. It always gets rave reviews. Don't miss out on this fabulous evening. To ensure that you are one of the lucky ones who get to attend, reserve your place by sending in the event coupon in the November *EVOE* right away!

Everything at this dinner is first class, including black floor-length tablecloths, gleaming crystal stemware, gilded base service plates, candlelight and special dinnerware. This is a dress-up occasion with coat and tie suggested.

The evening starts with a Champagne reception with passed hors d'oeuvres at 6:30 p.m. followed by a fabulous multi-course dinner. At this point, we cannot tell you what the wines or the menu will be because we have to wait for the judging results from the wine festival before we can plan the menu. After the festival, November 16, the wines will be selected and we can meet with the Meadow Springs Country Club executive chef to plan the dinner.

Watch for details on the wines, menu and cost in future *EVOEs*. ♦

Event Sign-Up Coupons

Learn, Evaluate and Taste...Like a Sommelier

Sunday, October 13

Members: \$33 Guests: \$43

Limit: 30

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

Saturday, November 16
Three Rivers Convention Center
7:00 p.m. for the General Public
6:30 p.m. for Wine Society Members

GIANT GALA WINE TASTING
JUDGED WINE COMPETITION AWARDS
SILENT AUCTION
HORS D'OEUVRES
SELECTION OF LOCAL CRAFT BEERS

TICKETS NOW ON SALE!

Toyota Center Box Office or ticketmaster.com

Price: \$60 in advance or \$65 at the door

More information at: tricitiewinesociety.com or

threeiversconventioncenter.com.

2019 Membership Application or Renewal

New

Renewal

Single: \$25

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* _____

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.

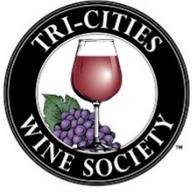
Event Refund

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. ♦

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.tricitiewinesociety.com. ♦





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!

carolynewammann@gmail.com

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

