



COMING EVENTS

Saturday, September 7
French Country Pique-Nique

Saturday, October 19
Will Work for Wine

Saturday, November 9
35th Tri-Cities Wine Festival

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French Country Pique-Nique *September 7 Menu*

Nicolas Feuillatte Brut Champagne
Potato Chips

Hedges 2011 CMS
Château La Verrière Bordeaux Blanc
White Bean Tapenade with Baguette

Mercer Estates 2012 Sadie Louise Rosé
Domaine De La Mordorée Tavel Rosé
Gougères (French cheese puffs)
Strawberries
Almonds Provençal

DavenLore Winery 2011 Grenache
Famille Perrin 2010 Vinsobres "Les Cornuds"
Picnic Box with Grilled Provençal Game Hen
Jacques Potato Salad
Croissant

Treveri Sparkling Gewürztraminer
French Pear Cake

Santé!

French Country Pique-Nique

Candace and Paul Gifford
Members, TCWS Program Committee

Summer is ending and school starting ... don't let time get away from you and miss out on attending the Society's **September Annual Picnic**. We have plans for an enjoyable afternoon of French and American wines paired with a tasty picnic lunch, shared with old friends and new. There is still room at our picnic table, so sign up today and join us on **Saturday, September 7 from 4:00 to 7:00 p.m.** And oh by the way, you may even win a door prize to take home with you!

The **cutoff for this event is August 30** so we can shop and cook. We've created a "pique-nique" menu to hopefully further entice you to join us. Also, directions to our home on Red Mountain are in the box below. ♦

Annual Picnic

Co-Chairmen: Candace & Paul Gifford

Date: Saturday, September 7
Time: 4:00 to 7:00 p.m.
Location: 65105 N. DeMoss Road, Benton City
(3 miles North of Terra Blanca; right side; blue house on the hill; look for balloons and the flag pole)
Price: Members, \$25; guests, \$30
Limit: 36
Type: Picnic
Dress: Casual

Cutoff Date: Friday, August 30
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579, on or before **Friday, August 30.** ♦

September President's Message Ted Davis, TCWS President

How to Run a Successful Wine Event

Ever wondered how you'd run a successful wine event? The Wine Society is looking for individuals who would like to learn or improve their current skill level. Our Program Committee has openings for event co-chairs. You will be paired with a veteran and coached on what we do month after month to run great events for our members. You can use the same game plan/techniques for a personal tasting for a few friends or a large group. Interested, have questions or would like to know more details? Contact our Program Committee chair, Chuck McCargar, at 627-2210. We would love to have you on one of our teams, and we believe you would enjoy the experience.

How to Open Champagne or Sparkling Wine

Chill the wine well and don't shake the bottle – the wine will taste better and more will stay in the bottle! Once the wire cage is removed, keep your thumb over the cork at all times and never point it at anything precious. Twist the bottle and not the cork and then remove it [the cork] slowly so there is a sigh, not a loud pop as you open the bottle. Finally, to serve with style, put your thumb up the 'punt' (the dimple at the bottom of the bottle and pour slowly. (Excerpted from *Wine Insiders*)



Pairing Wine with Mexican Foods

Even though our area is not the center of Tex-Mex foods, there are a lot of fine restaurants serving this style food and even more of us who cook Tex-Mex foods at home. A lot of people think first of a Margarita or a beer as a beverage of choice; but how about a nice glass of wine? Here are a couple of options. Quesadillas – this category highlights cheese: chile con queso, basic quesadillas or cheese slathered nachos, etc. Go for a white with body like an unoaked Chardonnay. Enchiladas fall into the "it's the sauce not the protein" category. Whether you have a dish covered with ranchera (red) or verde (green) sauce, let the meat be a guide. For a chicken dish with a verde sauce, select a crisp white like Albariño and for beef enchiladas with a ranchera try a big Zinfandel. For classic crispy tacos or chalupas where there's meat and lettuce, mild cheese and a crunchy fried shell, try a Pinot Noir. For fajitas or tacos "al carbon" where you find a smoky component, a good wine choice would be a Malbec. If none of these [suggestions] work for you, or you are into extremely hot salsas or like to snack on raw habanero peppers, just go back to that beer and enjoy. (Excerpted from Ray Isle, editor, *Food & Wine* magazine)



Welcome New Members

Mary & Wally Weimer

Wine Quotations for September

- I am falser than vow made in wine. (William Shakespeare, "As You Like It," Act III, Scene 5)
- Bacchus, that first from out the purple grape crush'd the sweet poison of misused wine. (John Milton, "Comus," Line 46)
- Who does not love wine, women, and song, remains a fool his whole lifelong. (Johann Heinrich Voss)

Words of Wisdom

I tried cooking supper with wine tonight. It didn't go so well. After 5 glasses, I forgot why I was even in the kitchen. (Author unknown) ♦

WSU Tri-Cities Scholarship Recognition Event Ted Davis, TCWS President Mary Binder, TCWS Communication Chair

What an uplifting way to spend an evening – at the annual WSU Tri-Cities Scholarship Recognition Event, Friday, August 23, at the Three Rivers Convention Center! We were honored to represent the Wine Society at this event. Besides the opportunity to meet the university's new chancellor, H. Keith Moo-Young, we also chatted with other WSU staff and supporters.

But the true highlight for us was meeting students in the WSU viticulture and enology programs! It was most interesting and enlightening to learn more about their academic studies, internships and what they'd like to do after graduation. In turn, they were interested in learning about the Wine Society – its purpose, membership, activities ... including the November 9, 35th Tri-Cities Wine Festival.

The Society targets proceeds from the Wine Festival's silent auction and December's annual holiday party and scholarship fundraiser for scholarships for students in area viticulture and enology programs. Working through WSU, this year three students each received a \$1,000 scholarship from the Tri-Cities Wine Society: Justin Blake, a junior; Suzanne Kaye, a senior; and, Joel Perez, a senior.

Thank you, Society members, for helping make these scholarships possible. With your continued help, we hope to continue to grow our scholarship program. ♦

Will Work for Wine

Gudrun Parker

Member, TCWS Board of Directors

Are you up for a hands-on vineyard learning experience? Yes? Not sure? Read on!

With another harvest season in the vineyards upon us, there is excitement throughout the area regarding this year's wine grapes. So, what great timing for Kestrel Vintners to have invited Tri-Cities Wine Society members and their guests to enjoy and celebrate the grape harvest with vineyard workers **Saturday, October 19, Kestrel View Estates Vineyard**. Yes, there will be a little work, but among the rewards – learning about “life among the grapes,” as the vineyard's first viticulturist said.

Looking back, Mike Wallace and his father planted the vineyard in 1972. Just a few years later in 1976, Mike's Hinzerling Winery in Prosser released its first wines. Then, despite a severe and dry winter in 1978-79, Mike and Hinzerling were one of the 13 wineries in the first Tri-Cities Wine Festival! Thank you, Mike, and thank you for your vision with Kestrel View Estates Vineyard, which today is a well-managed, mature vineyard.

Are you now intrigued to know more? To join us? If so, arrive at the vineyard on Hinzerling Road in Prosser at 9:00 a.m. For directions, see below, right. Let's hope for a wonderful Indian summer morning! **What to wear – besides checking the weather forecast, also think “gardening!”**

Roger Bates, Kestrel vineyard manager, is scheduled to give us a short vineyard tour. Next, Manuel Rosas, vineyard foreman, will show us the rows we will be harvesting and, most importantly, **harvest techniques!** Everyone will be given their own pair of shears. As the “canopy” is well managed, the grapes are easy to pick. However, at this point we do not know the variety we will be harvesting. Mother Nature and what Kestrel winemaker Flint Nelson needs in the winery will be determining factors.

Event cost is \$25 for members and \$30 for guests. This does include a picnic lunch among the vines ... a reward for your work! Attendees can choose one of the following half-sandwich options: roast beef with horseradish aioli, cheddar cheese, onion and tomato; turkey and bacon club; or, ham and English cheddar with apples, whole-grain mustard and onion. Salads options – red potato salad with mustard



dressing and bacon; or, mixed greens with dried cherries, blue cheese, spiced almonds and Cabernet peppercorn dressing. And of course, **wine will be served** – a 2012 Kestrel Pinot Gris and/or 2009 Kestrel Merlot. Email food options to me at: gudrun@kestrelwines.com.

After lunch we'll have the opportunity to follow the grapes to the winery, where we can assist with the sorting, de-stemming and pressing. Then the finale – your “wages” for the day: the shears you used in the vineyard, which are also GREAT for gardening, and a bottle wine of the same variety as the grapes harvested.

Watch for final details in the next EVOE, **but a reminder – space is limited to only 25, so don't wait to sign up!** ♦



Will Work for Wine

Co-Chairmen: Gudrun Parker & Nancy Beitel

Date: Saturday, October 19
Time: 9:00 a.m. to noon/early afternoon
Location: Kestrel View Estates Vineyard
58802 N. Hinzerling Road, Prosser
Price: Members: \$25; guests, \$30
Limit: 25
Type: Hands-on learning experience
Bring: Wear comfortable, weather appropriate clothing, e.g., what you'd wear gardening

Cutoff date: Saturday, October 12

Cancellation Policy: For a full refund, cancellation must be made by phone to Mary Binder, 585-1393, on or before **Saturday, October 12.** ♦

Directions to Kestrel View Estates Vineyard

From I-82, take Exit 82
Take Wine Country Road toward Prosser
Proceed under railroad overpass Landmark: Hinzerling Winery will be on your left
Next right (Landmark: WSU experimental station sign)
Right on Grant Ave.
Cross the bridge over the Yakima River
Grant Ave. becomes Hinzerling Road
Follow Hinzerling Road about 6 miles to the vineyard
Look for balloons at the entrance ♦

Taste Back – Be a Winemaker for a Day

Kathleen McMullen

Member, TCWS Board of Directors

The Society's "winemakers" event at Kestrel Vintners, Sunday afternoon, August 4, was great fun and we learned to really appreciate the complexity of creating a wine blend. We 'wanna-be winemakers started with a tasting of Mercer Estates Winery 2010 Riesling, and then all met for our first lesson.

We had beakers of Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot. We also had pipettes, measuring beakers and three wine glasses for tasting our blends.

Flint Nelson, Kestrel's wine-maker, asked us to smell each wine and then taste each separately. We were asked to create a Bordeaux blend using Cabernet as our base – 45% of the blend needed to be Cab to maintain the name. The goal was to create a blend that used the characteristics of each wine in a proportion resulting in a well-rounded taste and smell. This would be achieved by "filling the holes" in the Cabernet with the other varieties' strengths.

Tips for the 'wanna-be winemakers included: more aromatic wines are Petit Verdot and Cab Franc; longer finishes come from Cabernet and Merlot; and, finally, fuller mid-palate is achieved with Malbec.

I found that the Merlot seemed to round out the Cab, while the Petit Verdot, Malbec and Cab Franc added interesting textures and scents, tickling my taste buds. All the "ingredients" were top notch making it difficult to create anything unsavory. We all selected our favorite blends and could order a few bottles to be specially made and bottled for a reasonable fee.

Many of us also experimented with blending the Cab Franc, Malbec and Merlot in varying percentages without the Cab base. These blends were quite pleasant as were several of the Cab based blends!

At the conclusion, we feasted upon pulled-pork sandwiches, cheeses and yummy brownies. Catering to You provided the food, and I can recommend these folks for future events! The food was exquisitely paired with a Kestrel 2009 Tribute and 2009 Merlot, both created by our teacher Flint. His wines were superb. The Tribute red was bottled and labeled to commemorate the life of John Walker, Kestrel's founder and a contributor to the growing Washington wine industry. It achieved the well-rounded flavor and scents we had been trying to achieve.

Based on the surveys completed by attendees, a good time was had by all. People's expectations were met and/or exceeded. Most reported having learned a lot about blending, and enjoyed the great conversations and fun at the small tables set for four. This type event should be repeated, and perhaps with food throughout so the "winemakers-in-training" could match their blends with cheeses or other comparative flavors! ♦



Coming in December Annual Holiday Party & Scholarship Fundraiser

It may not yet feel or look like fall, but here is an update for your late fall/early holiday calendars – the Wine Society's annual holiday party and scholarship fundraiser for students in area enology and/or viticulture programs is currently planned for **Sunday, December 8, 1:00 to 3:00 p.m., Allied Arts Center & Gallery, Richland.** [Note: For a related article on this year's scholarship awards, see page 2, this EVOE.]

As announced last month, if the past such events are indications, those attending will again enjoy special Wine Festival wines, delectable food, an opportunity to spend time with other society members – and of course, participate in the fundraiser ... think bidding on some great holiday gift baskets!

So, continue to watch for event updates in future EVOEs, but don't forget to mark your calendars! ♦

THE TRI-CITIES WINE SOCIETY PRESENTS THE 35TH ANNUAL
Tri-Cities
Wine Festival
SATURDAY
NOVEMBER 9th
2013 | 6:30 PM

Microbrew BEER TASTING
IN ADDITION TO WINE TASTING, TRY A SELECTION OF YOUR FAVORITE LOCAL & REGIONAL MICROBREWS!

WINE TASTING • FOOD • SILENT AUCTION • WINE COMPETITION • MICROBREWS
\$55 GENERAL ADMISSION } MUST BE AT LEAST 21 YEARS OF AGE AND HAVE A PHOTO ID.
TICKETS AVAILABLE AT TICKETMASTER.COM AND THE TOYOTA CENTER BOX OFFICE.

The 35th Annual Tri-Cities Wine Festival is the region's premiere wine event and the oldest, continuously running judged wine festival in the Northwest. Both casual and serious wine lovers alike can advance their knowledge of Northwest wines and meet winemakers and winery owners. Also sample a selection of local microbrews.

THREE RIVERS CONVENTION CENTER | VenuWorks | VISIT threeriversconventioncenter.com FOR MORE INFORMATION.

Event Sign-Up Coupons

Mail Payment with Coupon to: Tri-Cities Wine Society
P.O. Box 1142 Richland, WA 99352

Annual Picnic Saturday, September 7

Members: \$25 Guests: \$30

Event Limit: 36

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Will Work for Wine Saturday, October 19

Members: \$25 Guests: \$30

Event Limit: 25

Number of members attending ____

Number of guests attending ____

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Note: Please provide phone & Email information!

Would like to help at the event

Membership Reminders

- Please keep your membership information current. If you have a change in your postal or email address, contact Scott Abernethy, membership chairman, at: 509-783-8801, or by email at: tcwinesocietymembership@gmail.com.
- Forgot when your membership expires? Society memberships are for one year. The Society does send membership renewal invoices for your convenience.
- Members who receive the newsletter by mail can find their renewal date on the mailing label; or, contact Scott Abernethy (contact information, above).
- Check our web site to access the latest EVOE: www.tricitieswinesociety.com ♦



2013 Membership Application or Renewal

New

Renewal

Single: \$ 25.00

Couple: \$ 35.00

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* _____

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. If the event is full when your reservation is received, you will be notified and put on the waiting list.

Courtesy

Event attendees are reminded that 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

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption

Only wine served by the Society may be consumed during our events.

Minimum Age 21 At All Events

The Washington Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

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.tricitiewinesociety.com

A Five-Star Event Best of the Festival Wine Dinner

Saturday, January 25, 2014



Mark your calendar for this special event. This is the Society's premier wine and food event for the coming year. It is your opportunity to experience the ultimate wine and food experience. The wines for this dinner will be selected from the top award-winning wines of the 35th Annual Tri-Cities Wine Festival. They will include wines that won the Best of Show, Best of Varietal and Double Gold. Each wine will be perfectly paired with the right dish to enhance your dining experience.

Last year this event sold out. Watch your *EVOE* for more information and event reservation coupons. This is an event you won't want to miss! ♦

