



### COMING EVENTS

**Saturday, September 14**  
**The Battle: Petit versus Petite**

**Sunday, October 13**  
**Learn, Evaluate and Taste...Like a Sommelier**

**Saturday, November 16**  
**41st Annual Tri-Cities Wine Festival**

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## The Battle: Petit versus Petite

**Randy Schreiner**

*Member, TCWS Board of Directors, Event Chair*

September – writing this and thinking about September, it is hard to believe the school year has started, summer will be coming to an end soon, and fall will be here and bringing leaves changing color. However, get ready for an exciting and educational afternoon, **Saturday, September 14, 2:00 to 4:30 p.m., Barnard Griffin Winery, Richland.** Yes, it is time to get geared up to compare and contrast a couple of wines better known as blending grapes in “**The Battle: Petit versus Petite.**” Why mostly as blending grapes? The grapes lend to blends, e.g., color, flavors, body or tannins.

Dr. Wade Wolfe of Thurston Wolfe Winery has graciously agreed to lead us in a discussion on the wines and his experience with them. Those of us working on this event are very excited to have him speak to us. We believe it will be a great opportunity for those who attend to learn about and experience these wines. As highlighted in the August EVOE, we will be sampling several examples of Petite Sirah and Petit Verdot.

Petite Sirah is better known as a California variety and can go by the more common name, Petite Sirah, but also Petite Syrah or the Old World name, “Durif.” Some details on Petite Sirah:

- ✓ It is the offspring grape of Syrah and a rare black grape from Southwest France called Peloursin.
- ✓ Today, it grows primarily in California where it's often used to add body to Cabernet Sauvignon and Zinfandel. Petite Sirah, and other opaque, high-tannin red wines, contain 2-3 times as many antioxidants as light, translucent red wines like Zinfandel and Gamay.

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## Learn, Evaluate and Taste...

### Like a Sommelier

**Ted Davis**

*President, TCWS, Event Chair*



With September now here, we are just a month away from the Tri-Cities Wine Society's **Sunday, October 13, wine judging seminar, Learn, Evaluate and Taste ... Like a Sommelier, Columbia Sun RV Resort Event Center, Kennewick, starting at 2:00 p.m.** For those not familiar with this RV resort, it is on the south side of I-82, off Badger Road at Exit 109.

Our instructor will be Glenn Grabiec, a member of our wine society. 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.

During the seminar, participants will learn how wines are judged and then actually do some judging as judges do for our annual Tri-Cities Wine Festival and at other wine competitions. To note, if this is not a first such seminar for the society, it has been a very, VERY long time since the society has had this type event.

The seminar will be interactive and divided into 2 parts. To start Glenn will provide an overview of the process and techniques judges use to evaluate wines. Included will be information on how to evaluate color, how to sniff and swirl, how to taste and evaluate, spitting techniques and palate cleansing. Yes, sample palate cleansers will also be provided!

During the second half of the seminar, participants will be divided into teams and have the opportunity to put their new-found knowledge to work judging 3 Cabernet

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September 2019

## President's Message

Ted Davis, TCWS President



### Defining Tannins

Tannins are a group of bitter and astringent compounds, abundant in nature. They are present in wood bark, rhubarb, teas, walnuts, cranberries and grapes. Most importantly, they are found in wine.

What do tannins do? Plants make tannins to make themselves unpalatable to animals that would eat the fruit or seeds before they are ripe. Tannins are responsible for that astringent mouth feeling from biting into an unripe pear. Some foods, such as coffee, tea, dark chocolate and, of course, wine are prized for their tannins.

Focusing on wines, where are the sources for tannins in wine? The main sources are grape skins, seeds, stems and the wood barrels used in aging. How do tannins work? They bind and precipitate proteins, that is, separate them out. So, what does this mean to a wine drinker? Human saliva is full of protein, which makes it slippery. A tannic wine will bind to saliva, causing it to feel dry. (This is why red wine goes well with a steak. The wine's astringency counteracts with the fattiness of the meat.) How would you describe tannins? It is important to distinguish between quality and quantity of tannins. Texture is useful to describe the quality, e.g., silky, plush or velvety. Tannins described as "green" are slightly bitter and have unpleasant astringency. "Polished" or "elegant" tannins will be fine-grained in texture, noticeable but pleasant. Tannic wines include: Cabernet Sauvignon; Nebbiolo; Malbec; Merlot; and, Syrah. Wines such as Pinot Noir, Gamay and Grenache are less tannic because the grape skins are much thinner and because of the way they are processed. (Excerpted from *Wine Enthusiast/A. Kriebel, MW*)

### September Wine Quotations

- A typical wine writer was once described as someone with a typewriter who was looking for their name in print, a free lunch, and a way to write off their wine cellar. It's a dated view. Writers now use computers in the same way. (Source: Frank J. Priol, *New York Times* wine writer, 1972 to 2004)
- When (wines) were good they pleased my sense, cheered my spirits, improved my moral and intellectual powers, besides enabling me to confer the same benefits on other people. (Source: George Saintsbury, *Notes on a Cellar Book*)
- Good wine is a good familiar creature if it be well used. (Source: William Shakespeare, *Othello*)
- Pour out the wine without restraint or stay, pour not by cups, but by belly full, pour out to all that will, and sprinkle all the posts and walls with wine, that they may sweat, and drunken be withal. (Source: Edmund Spenser, 1599, *Epithalamion*, 250)

### September Wine Trivia

- To prevent sparkling wine from overflowing a glass, pour an ounce in, which will settle quickly. Pouring the remainder of the serving into this starter will not foam as much. (Source: [beekmanwine.com/factsquotes](http://beekmanwine.com/factsquotes))
- When did winemaking begin? The Mesopotamians are credited with producing the first wines in 6000 B.C. (Source: [thespruceeats.com/wine-trivia-and-facts-3511478](http://thespruceeats.com/wine-trivia-and-facts-3511478)).
- The lip of a red wine glass is sloped inward to capture the aromas of the wine and deliver them to your nose. (Source: [beekmanwine.com/factsquotes](http://beekmanwine.com/factsquotes))
- Some afflictions of old age can be relieved by a glass of wine. Many hospitals have wine on their menu. It can really reduce the dependence on "heavies" like Thorazine. It's amazing what a glass of wine can do for patients. Their faces light up. They feel like socializing. Their appetite improves. Their self-esteem rises. They have a flood of happy memories. In short, life is worth living. (Source: David Bruce, MD) ♦



### 2019/2020 Projected Event Calendar

**September** – The Battle: Petit versus Petite

**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 Wine Dinner



Join us on  
**Facebook**

## The Battle: Petit versus Petite

**Randy Schreiner, Chairman**

**Date:** Saturday, September 14  
**Time:** 2:00 to 4:30 p.m.  
**Location:** Barnard Griffin Winery  
878 Tulip Lane, Richland  
**Cost:** Members, \$60; guests, \$70  
**Limit:** 40  
**Type:** Educational  
**Bring:** Desire to learn  
**Cutoff:** Tuesday, September 9  
**Cancellation Policy:** For a full refund, cancellation must be made on or before **Tuesday, September 9**, to Cher Case, either in writing, [ca\\_case@hotmail.com](mailto:ca_case@hotmail.com), or by phone, 509-221-1659. ♦

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### The Battle: Petit versus Petite

- ✓ It is one of the best values for full-bodied red wine. Look for wines with extended oak aging or a small percentage of Zinfandel, which acts to soften the high tannin. (Source: Wine Folly, *The Essential Guide to Wine*)

Petit Verdot (peh-tee vur-doe) is a full-bodied red wine that originated in Bordeaux in Southwest France. It is highly desired as a blending grape in red Bordeaux blends because of its plentiful color, tannin and floral aromas of violet. Because Petit Verdot is such a bold wine, it commonly is at less-than 10% in most blended wines. Petit Verdot translates close to “little green one,” most likely because this grape is a late-ripening, warm-climate variety. (Source: Wine Folly, *The Essential Guide to Wine*) Interestingly, about the only area I have not seen Petit Verdot as a single variety is its home area, Bordeaux.

Washington State grape growers and winemakers continue experimenting with different grape varieties, trying to determine the next hot variety. Whereas Petit Verdot is getting fairly well known in the state, Petite Sirah is just beginning to get attention.

And, what is with the “e” or no “e” on petit(e)? Both these varieties originated in France, one from the Southern Rhône area, the other from the Bordeaux region. Want answers? Want to know more? Plan on coming to the society’s September “battle.”

Following are the wines being showcased AND the food we are planning to pair with them:

- ✓ Opening wine – the 2016 Opolo Petite Sirah, Paso Robles, California. This wine will give participants a chance to sample the California variety. It is described on the Opolo winery’s website as having “beautiful dark-ink color at first glance [that] is framed with nutmeg and smoked meats on the nose, followed by baked blueberries, ripe plum, coffee and mocha, [and] leading into its full-bodied finish of firm tannins with blackberry and savory cinnamon spice. Drink now, cellar for 3-7 years.”

- ✓ Flight 1: Thurston Wolfe Winery 2017 Petite Sirah and 2016 Petit Verdot, paired with bacon and ricotta stuffed mushrooms.
- ✓ Flight 2: DavenLore Winery 2015 Durif and 2014 Petit Verdot, paired with a Moroccan lamb stew.
- ✓ Flight 3: Alexandria Nicole Cellars 2016 “Mr. Big” Petite Syrah and 2016 “Little Big Man” Petit Verdot, paired with short ribs with chimichurri sauce.

So, have you marked your calendar? Made your reservation? Yes, as with many society events, we expect this to be a sellout, so don’t delay on making the reservation. Finally, another reminder that despite the “battle,” no swords or gunplay allowed; but, members may want to pick up some extra whitening toothpaste for that night as these are some of the darkest wines made! ♦



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### Learn, Evaluate and Taste...Like a Sommelier

Sauvignons. We will notate how each team rates the wines and then collectively work to a group consensus to award a medal, or not, for each wine – just as wine judges do in many competitions. Want to know more? Watch for more details in the October EVOE. ♦

## 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 Wiser 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](mailto:ca_case@hotmail.com), or by phone, 509-221-1659. ♦

## Taste Back: Sangria Wine in the Summertime

**Terri Fischer**  
Member, TCWS

Delightfully pleasant temperatures accompanied the August 25 Sangria tasting, held in the outdoor picnic area of **Badger Mountain Vineyard and Winery**. Several members commented on the beautiful setting. After enjoying a glass of Badger Mountain's organic Riesling, the tasting room manager shared information on the history and growth of **Badger Mountain Vineyard and Winery**, the first certified organic vineyard in Washington state.

Members then tasted and compared 5 Sangrias, 2 white, and 3 red, created by TCWS program team members. Sangria is made by blending wine, fruit, juice and sugar, and is a refreshing, fruity summer beverage. **Badger Mountain Vineyard and Winery** organic wines were used as the base in all Sangrias featured. Sangrias created were:

1. Traditional red wine Sangria with lemon-lime soda
2. Red wine Sangria with Prosecco
3. Red wine Sangria with rum and brandy
4. White wine Sangria with rum
5. White wine Sangria with basil and brandy

All styles received "favorite" votes from members, with the basil option coming in as the #1 favorite, and the Prosecco version as #2. Recipes were made available to members.

Food at the event was catered by **Porter's Real Barbecue**. **Badger Mountain Vineyard and Winery** offered complimentary tastings to those who wanted them. This event was an excellent opportunity to try and compare several Sangria recipes side by side – an option that's often not available! ♦



## Save the Date 41st Annual Tri-Cities Wine Festival Saturday, November 16

It is hard to believe that the 41st Tri-Cities Wine Festival is just a few months away! Remember to mark your calendar for Saturday, November 16. The doors open at 6:30 p.m. for wine society members and 7:00 p.m. for the general public. The place is once again the Three Rivers Convention Center, Kennewick. It will be another fun-filled evening of wine, food and music.

The Festival is an important community event and the major source of funding 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 take home a bottle of wine to enjoy at a later date. Volunteers also have the opportunity to purchase festival tickets in advance for a discounted price.

If you want to get involved and have not added your name to the volunteer list, now is the time to do it. Contact our volunteer coordinator, Tony Pennella, at 509-783-9919 or 509-528-4607, or email, [tmpennella@msn.com](mailto: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.

Tickets for the Festival go on sale on September 1 at the Toyota Center Box Office, or online through Ticketmaster or at Ticketmaster outlets. The price is \$60 in advance and \$65 the day of the event. Service charges apply online. ♦

# Event Sign-Up Coupons

## The Battle: Petit versus Petite Saturday, September 14 Members: \$60 Guests: \$70

Limit: 40  
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

## 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

## 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](mailto: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.tricitieswinesociety.com](http://www.tricitieswinesociety.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](mailto:carolynewammann@gmail.com)

This newsletter is also available on the  
web at [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com)

## Save The Date!

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

Yes, the Tri-Cities Wine Society's program committee members are already looking ahead to the holiday season. So, it is not too early to mark your calendar for a great way to kick-off, or continue enjoying, your holiday season – **Sunday, December 8, 2:00 to 4:00 p.m., Allied Arts Association Gallery at the Park, Richland, for the society's annual holiday party.** Join society members for an afternoon of wine and food. But wait, there's more!

As in past years, there will be a silent auction. Further, members will again be able to peruse the gallery for maybe one of the unique gifts for the one who has everything.

We hope you can join us for some holiday time with your wine society friends. Remember to mark your calendar! ♦

