



<http://tricitiewinesociety.org/web>

Sunday, April 15– You Be The Judge
Friday, May 18– Franc-ly Cabernet
Friday, June 1– Wine and Music

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You Be The Judge

By *The Purple Grape*

The time is now! If you have not already signed up for the April 15th You Be The Judge event you are rapidly running out of time. This event is limited to 48 individuals because of our room capacity.

Our featured speaker is a wine judge and an educator. At Walla Walla Community College, **Stan Clark** is the program coordinator for the Institute of Enology and Viticulture holding multiple degrees from University of California-Davis (Viticulture), and Washington State University (Teaching). He is also a professional wine judge. Stan has worked with numerous local wineries, written multiple articles and judged wines at various competitions, including the Tri-Cities Wine Festival. He is a past president of the Washington Wine Institute, the predecessor to the Washington Wine Commission. The Society is most fortunate to have him facilitating our event.

The Society will gather at the **Best Western Inn, Pasco, Sunday, April 15 at 5:00 p.m. for a sit down seminar-style tasting.**

The seminar will be divided into two parts. One section will compare a single varietal (four Cabernet Sauvignons), each of which was awarded either a Gold, Silver, Bronze medal, and one that received no medal at last November's Tri-Cities Wine Festival judging. With the help of our host judge, you will evaluate these wines. Participants will vote for medals the same way the judges do, and then we will reveal the actual results from the festival judging for comparison purposes.

During the second section we will discuss wine characteris-

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Franc-ly Cabernet

Dominique Vetrano

If you've never had a Cabernet Franc, you're probably in the majority of wine drinkers. This varietal is just not very popular here in the States. In fact, finding a range of French and Washington labels for our tasting that were in our price range (\$25 or under) required some research. But if you're willing to make the effort to find a bottle or two, you'll be more than adequately rewarded.

Cabernet Franc is known primarily as a grape to blend with one of the four other Bordeaux red varieties: Cabernet Sauvignon, Merlot, Malbec and Petit Verdot. It also has a good reputation as a red variety in the white-wine domain of France's Loire Valley.

What is appealing about Cabernet Franc is its family resem-

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Event Details:

You Be The Judge

Event Committee: *Ted Davis and Van Ramsdell*

Date:	Sunday, April 15, 2007
Time:	5:00 p.m.
Location:	Best Western Inn, Pasco– near airport
Price:	members \$25.00, guests \$30.00
Type:	Educational
Bring	minimum 2 glasses
RSVP:	Tuesday, April 10
Cancellation Policy:	For refund, cancellation must be made by phone to Judy Stewart at 627-6579.

Editorial:

Good Bye

Floyd Hodges

Well, the time has come. This is my last message to you as President of our Society. My tenure officially ends at the April Board meeting when a new President is elected.

I have greatly enjoyed serving as President; however, I feel that I have done all of the damage that I can do, and it is time for someone else to take over. We have a great Board of Directors; intelligent, independent souls, which makes the President's job much like herding cats. And, as you may guess if you have cats, that can be tiring.

The thought that I would like to leave you with is that our Society is a volunteer organization. There are no paid employees. It is only as good as its members make it. In most volunteer organizations, a few people do all of the work and the rest are along for the ride. I urge you to make our Society an exception to this rule.

The key is volunteering. Volunteer to help at events, volunteer to co-chair an event, volunteer to serve as a Director. Remember, in the long run, our Society is only as good as you make it.



Music and Wine

Marieca Davis

Ah, music and wine should be divine, and I am especially excited about this tasting. Are you curious as to what this experience has to offer? Well we can promise you that it will be different! With the premise of pairing music to wine, only one word can best describe the sum total offerings at this event: "eclectic". Details are still "under develop-

ment" (which means I can't tell you) but it looks like we may have the privilege of previewing a brand new Tri-City entertainment venue as the location for this jamboree. What has developed is the wine list. There are eight wines: consisting of five countries, eight regions, and fifteen varietals. Oh, of course we have a selection of at least that many fabulous foods to adjoin them (decisions, decisions) but let us not focus on the food! Instead contemplate what tunes will accompany varietals as Touriga and Albarino or Zinfandel and Sauvignon Blanc. Mull over music possibilities for California regions like Sonoma and

Napa Valley's, or the Dry Creek and Alexander Valley's. What probable music can blend with a South African, Rias Baixas grape? What diversity will the Barossa Valley bring? Ah, are you interested now? Well, don't think to long or hard on attending this event as you may well only see one sign-up coupon as the date falls on the first of the month. Hurry today, do not delay and I promise no Ticketmaster surcharges or Country music!

Event Details:

Wine And Music

Event Committee: Kirk Brodzinski, Marieca Davis, Judy Stewart

Date: Friday, June 1, 2007

Time: 6:00 to 8:00 p.m.

Location: Tri-Cities location to be announced

Price: members \$25.00, guests \$30.00

Type: Social and Festive

Bring A glass or two and a food tray

RSVP: Monday, May 28

Cancellation Policy: For refund, cancellation must be made by **phone to Judy Stewart at 627-6579.**

TCWS Event Policy

Guest Policy

With our banquet permit, events are open 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 WA Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons 21 years of age and above are allowed at monthly program events or at the Tri-Cities Wine Festival.

Celebrate Spring! Asparagus Has Arrived

April isn't April without fresh asparagus—with, of course, a glass of wine. For years, I've heard people say that asparagus somehow doesn't work with wine. Nonsense. The top wines for springtime's favorite stalks are:

- ♦ Sauvignon blanc with its green herbal flavors
- ♦ White wines from the Pessac-Léognan region of Bordeaux (made from a blend of sémillon and sauv' blanc)
- ♦ Superdry Australian Rieslings
- ♦ Austrian dry Muscat, a classic match for asparagus in Europe.

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You Be The Judge

tics that are easily recognizable to any wine drinker, once trained. Wines tasted will exhibit characteristics commonly called “hot, high alcohol, big, high acid, big fruit, and well balanced.” Again our guest judge will talk us through these characteristics so you will be able to recognize them when you taste future wines. Additionally, there will be wines that have gone bad for one reason or another, for you to smell, but not taste, so as to not ruin your palate.

The Society will provide 4 “generic” wine glasses, which will be rinsed out between the two tasting sections. You may want to bring your favorite wine tasting glasses to maximize your experience.

Yes, there will be palate cleansers typical of what is provided to the wine judges during a judging, such as medium-rare roast beef, celery, and breads, and additional light food service will be available during the sensory tasting session.

Additionally, Ted & Van have assembled a series of educational handouts for the participants to take home. Examples are articles describing the “ABC’s” of wine tasting which addresses “Setting, Looking at Wine, Tasting Wine, Clues from Color, Aroma & Taste, and Getting the most from wine”. Wine Evaluation Charts from the American Wine Society and the 20 point UC Davis System will be provided.

And if that is not enough, there will be tutorials from the Wine Spectator on tasting red & white wines....Plus a quick reference chart on matching foods with wines.

All of this information if focused on educating the new, and re-enforcing the skills of the experienced, wine taster.

This is the first time the Tri-Cities Wine Society has created an educational seminar about “being a wine judge” and learning how to evaluate wines, plus, actually having the opportunity to taste some award winning wines.

So fill out the EVOE coupon or you will miss this incredible educational wine tasting seminar on April 15 at the Best Western, Pasco.

The member cost is only \$ 25 inclusive of wine, food and educational materials. And yes, there will be palette cleansers and additional light food service.

Remember we are limited to 48 so get your coupons in the mail today!

(Continued from page 1)

Franc-ly Cabernet

blance to Cabernet Sauvignon. But while Cabernet Sauvignon can be hard-edged and closed, especially when young, Cabernet Franc is less tannic and quicker to mature. That means Cabernet Franc can be an easier-drinking wine earlier on.

Our tasting will feature four French Cabernet Francs from the Loire Valley and four from Washington State. The committee is still working on the final selection, but we do want to differentiate the old from the new world, and we will present the wines side by side at the tasting. Here are a few thoughts for the comparison, going from lighter to more structured tannin and acidity:

- 2002 Clos Rougeard Saumur Champigny versus 2003 Chinoook Cabernet Franc
- 2005 Domaine Philippe Alliet Chinon versus 2003 Cowan Cabernet Franc
- 2004 Joel Taluau St Nicolas-de-Bourgueil versus 2004 Willow Crest Cabernet Franc
- 2003 Couly-Dutheil Clos de l’Echo Chinon versus 2004 Camaraderie Cellars Cabernet Franc

Our speaker will be a Washington winemaker, a producer of Cabernet Franc, who will guide us through the subtleties of the various wines. Country food will be served on our wine journey, a traditional “rillettes” spread (pork pâté) on crusty bread from the Le Mans area, potatoes and herb cheese, a light dessert with strawberries and a delicious balsamic glaze, and probably some good fair-trade dark chocolate. We are also working on a salmon recipe to complement the tasting.

The setting is perfect for a May evening in the countryside, as Seth Ryan Winery will host us for the night. Dress casually and bring a couple of wine glasses, a chair. A warm jacket would probably not be a bad idea either.

Sign up soon and join us for our first outdoor event this year!



Event Details:	
Franc-ly Cabernet	
Event Committee: Floyd Hodges, Gudrun Parker, David and Dominique Vetrano	
Date:	Friday, May 18, 2007
Time:	7:00 to 9:00 p.m.
Location:	Seth Ryan Winery, Sunset Road Benton City
Price:	members \$25.00, guests \$30.00
Type:	Comparison WA and French style wines
Bring	2 glasses, comfortable clothes and a warm jacket
RSVP:	Tuesday, May 15
Cancellation Policy:	For refund, cancellation must be made by phone to Judy Stewart at 627-6579.

Test Your Wine Knowledge

(continued from March)

Dominique Vetrano

Well, we didn't have any winner last month. So here is the new deal: be the **first one to send me an email with the CORRECT answers to both quizzes** and you will receive a bottle of **2004 Vin Du Lac Syrah**, which won a silver medal at the 2006 Wine Festival. Answers and winner's name will be published in the May EVOE. Email me at evoe2go@aol.com

Vino Quiz

Which group contains all white grapes?

- Albariño, chardonnay, pinot grigio, mourvèdre
- Vernaccia, albariño, torrontés, parellada
- Chardonnay, pinot meunier, Riesling, ribolla gialla
- Zinfandel, sauvignon blanc, sémillon, chenin blanc

Oeno Logic

Different wine regions often use different names for the same grape. **Match the each lesser-known name with the more common name of each variety below.**

- | | |
|----------------------------|----------------|
| 1. Spätburgunder (Germany) | a. trebbiano |
| 2. Tinta Roriz (Portugal) | b. mourvèdre |
| 3. Ugni blanc (France) | c. zinfandel |
| 4. Monastrell (Spain) | d. pinot noir |
| 5. Primitivo (Italy) | e. tempranillo |



Saturday ~ May 12, 2007

12:00 Noon until 11:00 p.m. - Benton County Fairgrounds, Kennewick, Washington

Last year, "the 10th Annual" **UnTapped Blues Festival** was one of the most impressive music line-ups in this event's history, and the 2006 festival was nominated by the "Inland Empire Blues Society" for "**Blues Festival of the Year!**"

As for great entertainment, this year promises to be no different as it celebrates a "**Decade of the Blues**". Headlining the event will be **Bernard Allison**, son of legendary Luther Allison. Bernard's shows have become renowned entertainment events. Visit the music links page for more details.

As for the location, the festival will be returning to the **Benton County Fairgrounds** where some of you will be experiencing your first UnTapped and some will be celebrating 10 years of continuous spring-time Blues celebration!

Check the **Untapped Blues Festival** website at <http://www.untappedblues.com/index.html> for more information.

Coming Up in July: "Uncorking New York" in the Finger Lakes Wine Region

Mary and Don Binder

New York has wines? Are they any good? I thought New York only had Rieslings! Are these some of your thoughts? That's OK, we've heard them ... and had similar thoughts. So, we took a trip to learn for ourselves.

Now, we would like to share with you some of what we learned and tasted. We know, with winter not quite a memory and spring slowly arriving, you may not be ready to mark your calendars for a summer event, but that is what we're asking.

*Got your curiosity? Did you know, for example, that **New York has more than 100 wineries and more than 100 million bottles annually?** Did you know it is third in overall production after California and Washington? Want to learn more and taste some unique wine? Join us for the TCWS's July event.*

*Mark those calendars for **Sunday afternoon, July 22, Tri-City Country Club in Kennewick**, and journey with us through the New York Finger Lakes wine region. Besides providing information about the area, attendees will taste a sampling of whites, reds, a sparkling and a surprise desert wine. The Club's Chef Bill Reade is already researching finger-food options to pair with the wines.*

Again, mark those calendars. Stay tuned for more details and information in the May EVOE.

TCWS Volunteers Needed At The Untapped Blues Festival (UBF)

The Untapped Blues Festival is looking for volunteers to help out at the festival on May 12th, and we thought our members may be interested.

Volunteer wine servers would help pour wine during a 4 hour shift. For doing this, they would receive free entry to the festival. Additionally, for each person from our organization that volunteers, the UBF will donate \$20 to the Wine Society up to 25 people (\$500).

It is a fun day, a chance to pour some good wine and meet some nice people.

If you are interested, you can sign up at untappedblues.com. You should note in the comment section that you are with the Tri-Cities Wine Society.

Also, because there are many more breweries than wineries at the festival, filling the wine pouring slots would be on a first volunteer, first serve basis. The possibility would exist that some people may be pouring micro-beer instead of wine. Those who volunteer to serve the last shift of the night receive the ADDED BONUS of a free event t-shirt.

Membership Application and Event Sign-Up

Single: \$18.50 Couple: \$25.00
 New Renewal
 Referred by: _____
 Name 1 _____
 Name 2 _____

Address _____

 City, State, Zip _____
 Phone # _____
 Email* _____

How would you like to receive the EVOE newsletter:
 Email (current email address requested)
 US mail

You Be The Judge- Sunday, April 15, 2007

Members \$25.00
 Guests \$30.00

Number of members attending: _____
 Number of guests attending: _____
 Limit: 48

Cut-off date: Tuesday, April 10, 2007
 Yes, I (we) would like to help at the event.

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 Email _____

Franc-ly Cabernet-Friday, May 18, 2007

Members \$25.00
 Guests \$30.00

Number of members attending: _____
 Number of guests attending: _____
 Limit: 40

Cut-off date: Tuesday, May 15, 2007
 Yes, I (we) would like to help at the event.

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 Email _____

Wine And Music- Friday, June 1, 2007

Members \$25.00
 Guests \$30.00

Number of members attending: _____
 Number of guests attending: _____
 Limit TBD

Cut-off date: Monday, May 28, 2007
 Yes, I (we) would like to help at the event.

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 Email _____

April 2007 - Wine Events Around the Pacific Northwest

(**) Events organized by Tri-Cities Wine Society (TCWS)

****You Be The Judge**, April 15. Best Western, Pasco, WA. Have you ever wanted to be a wine judge or learn how wines are rated? The April event will let you do this. Participants will be given instruction/hints on how professional judges rate/evaluate wines. A professional judge will be our instructor. This will be a hands on event were everyone can compare and rate a selection of fine wines. (page 1,3)

World Trade Center Seattle Distiller's Dinner, April 16, Seattle. Join us for a six-course dinner of culinary delights as we welcome our London-based host, Andy Dawson, co-founder and distiller of Broker's London Dry Gin. With each course, guests will choose between Northwest wines or cocktails specially designed to complement the menu. Location: World Trade Center Seattle, Holland America Line Dining Room. Hours: 6 p.m. start. Cost: \$145 for non-WTC members, includes valet parking, tax, and gratuity. For more info, call 206.956.4588, e-mail events@wtcseattle.com or go to <http://www.wtcseattle.com/CalDetail.aspx?EventID=999>

Lake Chelan Nouveau, April 20-22 and April 27-29, Lake Chelan, WA. Celebrate the newly released white and rose wines grown and produced in the Lake Chelan Wine Valley. Location: Wineries of the Lake Chelan Wine Valley. Hours: 11 a.m. - 5 p.m. Cost: Free. For more info, call (509) 682-0814, e-mail info@lakechelanwinevalley.com or go to <http://www.lakechelanwinevalley.com>.

Wine & Food Society of Clark County Wine Auction, April 21, Camas, WA. Come and enjoy wine and food while bidding on the best wines from the region at the beautiful Livingston Mountain home of Sanford Jones and Carol Ewing. All proceeds benefit the Wine & Food Society of Clark County, supporting viticulture and culinary research and education. Call Dan Foster 360-883-2623 for details. Location: 8200 NE 297th Ct, Camas, WA. Hours: 1-5 p.m. Cost: \$35. For more info, call 360-883-2623, e-mail advisor-dan61@comcast.net or go to www.clarkcountyfoodandwine.org.

Yakima Enological Society Platinum V, April 28, Yakima, WA. Splendor in the Glass is our fifth wine and dinner event featuring the winners of the Wine Press Northwest's Platinum Judging from December 2006. Location: Howard Johnson Plaza. Hours: 6-9 p.m. Cost: \$95-\$120. For more info, call Karen Lee 800-876-3369, e-mail karen@sousley.com or go to <http://www.yakimawine.org/platinum.html>.

Springfest 2007, April 28, Grandview, WA. Spring Barrel Tasting Weekend in the Yakima Valley will feature three bands providing entertainment - Soul Provider, a popular Seattle dance band; Dirty Rivers Blues Band, a Yakima Valley dance band; and Top Strings, a local bluegrass band. Location: Fairgrounds Amphitheatre. Hours: 5:30-10 p.m. Cost: \$15 advance, \$20 day of event. For more info, call (509) 837-5939 or e-mail rotarytom@outgun.com.

Tacoma Wine Classic, May 12, Tacoma, WA. The sixth annual Tacoma Wine Classic is a high-end Washington wine tasting, dinner and auction coordinated by the Tacoma Community College Foundation. Last year, the Tacoma Wine Classic raised \$124,000 for Tacoma Community College. This year, our auction will feature 20 Washington verticals including: Leonetti Cellar cab, Quilceda Creek cab, Pepper Bridge cab and Woodward Canyon's Old Vines cab. This event, limited to 240 guests, sells out each year. Location: Tacoma Community College. Hours: 5-11 p.m. Cost: \$125. Call 253-460-4318 or e-mail bcreegeur@tacomacc.edu.

Spring Wine Stroll, May 12, Grants Pass, OR. Sample local food and wine at participating downtown businesses. Tickets \$15 advance, \$20 day of event. Location: Downtown Grants Pass. Hours: 3-6 p.m. Cost: \$15 in advance, \$20 the day of. For more info, call 541-476-6262 or e-mail dayna@visitgrantspass.org.

Spring Barrel Tasting, May 18-20, Lake Chelan, WA. You'll be the first to sample the not-yet-released, future award-winning wines from the Lake Chelan Wine Valley straight from the barrel. Always the third weekend in May. Location: The wineries of the Lake Chelan Wine Valley. Hours: 11 a.m. - 5 p.m. Cost: Free. For more info, call (509) 682-0814, e-mail info@lakechelanwinevalley.com or go to <http://www.lakechelanwinevalley.com>.

"Chardonnays are like chick flicks. They don't have a heavy plot, but when all the elements are there, they work. A good chardonnay is like the movie Lost In Translation."

-Peter Travers,
Rolling Stone film critic

Volunteers Needed

Tri-Cities Wine Society is looking for volunteers to help with various aspects of the organization. This a fun and easy way to get involved with the TC Wine Society and understand its operation.

- ◆ November Wine Festival, in particular:
 - Awards Coordinator
 - Promotion and Advertising Coordinator
 - Program Publisher
- ◆ Communications, in particular:
 - Brochure delivery to wineries
 - Graphic design for brochure, EVOE and other documents
- ◆ General activities

Contact us if you are interested:

- evoe2go@aol.com
- Blaine Hulse (Wine Festival) at 547-4805 or blhulse@owt.com
- Ted Davis (other activities) at 627-2615 or tdavis@3-cities.com

Wine Readings - Links and Blogs

Wine Tasting Terms

<http://www.winenews.com/wineterms.htm>

Global Warming

<http://www.winenews.com/globalwarming.htm>

Ferndale Firm Takes On Mammoth Treillis

<http://www.bellinghamherald.com/117/story/52705.html>

10 haikus to celebrate spring and sauvignon blanc

<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2007/03/30/WIGIPOSNSI1.DTL&hw=wine&sn=007&sc=669>

Finger Lakes International Wine Competition

http://www.l3wham.com/mostpopular/story.aspx?content_id=e222d010-7778-44c3-9539-d50b2b1c858c

The wine that women want—Fine Writing by Jancis Robinson

<http://www.jancisrobinson.com/articles/20070322>