



<http://tricitiewinesociety.org/web>

Saturday, August 25—Wallula Vineyard Tour
Saturday, September 15—Texas BBQ
Washington Style
Thursday, October 11—Tasting with Riedel

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Wallula Vineyard Tour

Floyd Hodges

Have you signed up for the August 25, Wallula Vineyard bus tour? Don't miss this chance to spend a lovely late-August morning high above the Columbia River in the beautiful Wallula Vineyard. In fact, the vineyard's beauty was displayed on a recent cover of *Wine Spectator*.

This is a bus trip because the vineyard has limited parking. Attendance, therefore, is limited to about 45 people. The bus will leave from the parking lot at Columbia Center Blvd. North (think Chuck E Cheese's), 9:00 a.m., Saturday, Aug. 25, and should return by 2:00 p.m. By leaving early, we hope to avoid the summer heat.

Located on the slopes above the magnificent gorge carved by Ice Age floods, the vineyard presents grand vistas of vines sweeping downward toward the river. At the vineyard – and

A Texas Barbecue

“Washington Style”

Chuck and Sue McCargar

Hope you can join us for this Texas barbecue on a September evening. The weather should be cooling off after the heat of the summer, so come and enjoy some great food and wine while viewing the green expanse of the Goose Ridge Vineyards.

According to the winery's web site, **Goose Ridge Estate Vineyard and Winery** is a family-owned and operated winery dedicated to limited production, handcrafted wines from select, estate-grown grapes. The Monson family's vineyard is planted on a south-facing slope on the "ridge" of Goose Hill, and consistently yields grapes noted for their ripe, rich character. The family has farmed in the Columbia Valley for four decades and is known for their commitment to quality. Goose Ridge Vineyard is built on that tradition. This vineyard, the second largest in the state, is right in our backyard, on Dallas Road just off Interstate 82. The vineyard observed its first harvest in 1998. Come and learn more about its operation and history from **Steven Womack of Goose Ridge**.

You will feast on **brisket and barbecued sausages** accompanied by **gourmet variations of the traditional sides** of coleslaw, potato salad, and beans. This Texas BBQ will be given

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Event Details:

Wallula Vineyard Tour

Event Chairpersons : Nancy Beitel and Gudrun Parker

Date:	Saturday, August 25, 2007
Time:	Bus leaves promptly at 9:00 a.m.
Location:	Columbia Center North @ Chuck E Cheese
Limit:	45
Price:	members \$32.00, guests \$40.00
Type:	Viticulture Seminar
Bring:	Wine glass, champagne flute, hat, chair sunshades, and robust foot wear.
RSVP:	Tuesday, August 21
Cancellation Policy:	For refund, cancellation must be made by phone to Judy Stewart at 627-6579 .



August Editorial

Ted Davis



Factoid: Washington State is now home to more than 500 wineries producing red and white varietals. The quality is ever improving. For example, vintage 2004 produced more than 300 wines rated 90+ points by *Wine Enthusiast*, Robert Parker's *Wine Advocate* and the *Wine Spectator*.

Education: Want to learn more about wine? Area colleges have been and are sponsoring educational wine seminars. Washington State University (WSU) recently concluded a series at its Richland campus; we are expecting to see another series in the late fall/winter. So, stay tuned.

Yakima Valley Community College is about to offer a series of seminars including, "Wines for Dummies," and "Faults of Wine" at its Grandview Campus, featuring Master Sommelier Angelo Taverano. "Cabernet Sauvignon Walk Around the World" and "Wine and Cheese Pairing" will be at a site not yet determined. For information, go to www.yvcc.edu/wine. Thanks to former Society president Floyd Hodges for passing this on to us.

You Might Be Contacted: The Society is developing a member phone survey. Results will be used to update contact information, especially changes to members e-mail addresses. Included will be questions on the Society and our annual November Wine Festival. One goal is to more effectively communicate and be more responsive to our members. In advance, thank you for your participation.

Upcoming Events: Well, it's August, the temperature is rising, and so are the hot events the Wine Society has on its summer/fall agenda.

Our **August** event will take place Saturday, Aug. 25, and is a bus trip to the Wallula Vineyard. This vineyard was featured in a recent *Wine Spectator* article. Participants will have the opportunity to taste wines made with grapes from this high-end vineyard, learn more about viticulture and generally have a great time.

In **September** the Society will be at Goose Ridge Winery for a picnic and summer seminar. This year our theme is a Texas BBQ – Washington style. Chuck and Sue McCargar are the hosts and have promised to amaze you with their pairing of wines with a traditional BBQ flair. Check out the full article in this *EVOE*.

Join Paul and Candace Gifford for their **October Riedel Seminar**. This is an amazing opportunity to "taste" the glass. Note the earlier-than-normal deadline for reservations. More on page 4 and coupon on page 7.

June Taste Back:

Music and Wine

Orrel Walser

*My husband, Ron, and I attended the **June "Music and Wine"** event at "The Villas at Meadow Springs" clubhouse. I felt this was a good venue for the event. It was a living-room setting with overstuffed chairs and elegant decor.*

*The assorted music line-up went well with the wines and set a festive mood. At the onset, we listened to some classical tunes that progressed on through various renditions of **swing and jazz, blues, reggae, pop/rock, and flamenco**, which really put a punch in the evening. My only complaint was the sound system, as many people requested more volume. This made it too loud for those of us in close proximity to the CD player. We asked that the sound be lowered a time or two so we could speak without shouting! (Perhaps a better-quality stereo next time would alleviate this problem.)*

Although this event was "not about the food," I can tell you it was terrific and went well with the wine choices. The assorted cheeses matched the pairings nicely and the homemade salmon lachs were especially tasty. The volunteers grilled

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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 minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

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.

Moving on to November: Start planning for the 29th annual **Tri-Cities Wine Festival** – the state's longest, continuously held wine festival. The public tasting will be Saturday evening, Nov. 17, at the Pasco Red Lion. Other events are in the planning for both Friday evening and Saturday day time. Save the date and plan to invite 10 of your closest friends who have never attended! More later.

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Wallula Vineyard Tour

at the same overlook the Washington Wine Commission uses to impress foreign wine buyers – you can enjoy the view, a boxed lunch specially prepared by TCWS member “Chef” Ken Ferrigno, and sample wine made from Wallula Vineyard grapes. It is truly very impressive, both esthetically and from a viticulture perspective.

As the event chairs expect a warm summer day, a special refreshment will be served en route – Mimosas. WSU’s Dr. Bhaskar Bondada from the university’s enology program has studied the vineyard. He will be on the bus and available to talk about the vineyard and answer questions.

Bill den Hoed, who manages the vineyard for the den Hoed family, will meet the bus at the vineyard. The den Hoeds are a large Yakima Valley farming family. Bill is extremely knowledgeable and will provide additional information about developing the vineyard and plans for its expansion. The vineyard seems huge; however, less than half the available land has been developed.

So, after a bus ride, spectacular views and a little education, what’s for lunch? Chef Ferrigno said, “The main features will be **two gourmet sandwiches designed** to provide strongly contrasting flavors to react with the wines.” Sounds intriguing! First – **grilled chicken breast with arugula, basil and garlic aioli, served with jack cheese**. Second will be Ken’s **“Sicilian” sandwich of sopresata salami, mortadella and coppacola, with provolone cheese, slices of roasted red peppers and an olive-sun dried tomato spread**. Also included will be cherry tomatoes, fresh mozzarella cheese slices and kettle potato chips. Additionally, guests will have French bread to use both as a palate cleanser and a source of carbohydrates for better assimilating the wines.

Speaking of which, what about the **wines**? To further guests’ knowledge and understanding of this vineyard, the featured wines will all have significant portions of Wallula grapes. Included are:

Snoqualmie DSM Frizzante NV (for the Mimosas)
Columbia Crest 2005 Grand Estates Chardonnay
Columbia Crest 2003 Two Vines Merlot
Lost River 2004 Merlot
Snoqualmie 2003 Syrah
Lost River 2005 Syrah
Columbia Crest 2003 Two Vines Cabernet Merlot
Columbia Crest 2004 Two Vines Cabernet Sauvignon
Lost River 2004 Cabernet Sauvignon
Chester-Kidder 2004 Red Wine

Lost River winery’s merlot won “Best of Show” at the 2004 Tri-Cities Wine Festival. The winery has continued to rack up prestigious awards for its red wines. If you don’t recognize Chester-Kidder, don’t feel bad, this is a super-premium release from Long Shadows Wineries – Allen Shoup’s Walla Walla venture – and is the first of the winery’s wines done

completely by resident winemaker Gilles Nicault. It is a wonderful wine that really showcases Gilles’ winemaking skills, which are often hidden behind the winery’s visiting winemakers.

This event is an unusual chance to have an up close and personal tour of one of Washington’s top vineyards, with some great food and wine to enhance the experience. This is one you don’t want to miss. Hope to see you there.

Event Details:	
Texas BBQ, Washington Style	
Event Chairpersons : <i>Chuck and Sue McCargar</i>	
Date:	Saturday, September 15, 2007
Time:	6:00 to 8:00 p.m.
Location:	Goose Ridge Estate Vineyards and Winery, just off I82 at 16304 North Dallas Rd., Richland
Price:	members \$25.00, guests \$30.00
Type:	Picnic—summer seminar
Bring:	A glass, chair or blanket
RSVP:	Tuesday, September 11
Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 .	

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A Texas Barbecue “Washington Style”

a Washington flair with the seven Goose Ridge Estate wines served to taste with your food. Instead of matching each wine with a specific food, you will be given handouts describing traditional food matches for each varietal. Then it is up to you to try the wines with the various items on the menu and see if you agree. You may find you have different tastes. Wine and food pairing is a never-ending learning experience and can be highly personal. This is a great opportunity for both novice and experienced wine drinkers to discover their own personal preferences. The wines are handcrafted by veteran Columbia Valley winemaker Charlie Hoppes, who has his pick of the vineyard for producing excellent wine, according to the winery’s web site.

You will have the opportunity to taste the following:

2005 Columbia Valley Estate Riesling
2005 Columbia Valley Estate Viognier
2005 Columbia Valley Estate Pinot Gris
2004 Columbia Valley Estate Red Wine
2004 Columbia Valley Estate Merlot
2004 Columbia Valley Estate Cabernet Sauvignon
2002 Columbia Valley Vireo (a reserve red blend)

Bring a chair to relax in or you may prefer to bring a blanket and sit on the plush lawn. Some shade will be provided. Stay tuned for more detailed information on the food and wine in next month’s EVOE. But don’t wait to sign up. You don’t want to be left out.

October Riedel Workshop

Paul & Candace Gifford

Riedel revolutionized the way the world views stemware by creating wine glasses specifically designed to showcase each wine variety. This workshop will forever change how you approach wine; it will send you to a new level of wine intelligence and appreciation. If you love wine, you owe it to yourself to join us for our October event and this rare opportunity.

This is a repeat event that was previously held in December 2004. You don't want to miss it this time, or maybe you want a refresher and a new set of stemware. Either way, sign up now for the Riedel workshop that will be held Thursday, Oct. 11, from 6:30 to 8:30 p.m. The location will be announced in next month's EVOE, but don't wait until then to sign up.

We will taste Kim Crawford sauvignon blanc, Rombauer chardonnay, Fidelitas cabernet sauvignon (either Walla Walla or Columbia Valley) and a pinot noir that is yet to be determined. We are doing our best to choose wines whose characteristics most closely match their varietal and also provide the quality to enhance the Riedel stemware (or vice versa).

Joel Simon, from Riedel in Portland, is scheduled to conduct the workshop. This truly is an enlightening experience. We believe even the most pessimistic will be surprised. We will taste from the Riedel Vinum Series and participants will take home a four-glass set. What a deal you are getting by attending the workshop, tasting the great wines and taking home the glasses! The cost of the glasses sold separately would exceed the cost of attending the workshop.

The workshop is limited to 30 people. Due to ordering and shipping the glasses, **our cutoff is Sept. 18**. So, get your coupons in now and mark your calendar for Oct. 11.

Please note that this is purely a wine-tasting workshop and **no food other than bread will be provided**. Therefore, please ensure you have eaten something prior to the event.

For more information on Riedel, go to Riedel Fast Facts at www.riedelcrystal.com for a 100/plus page encyclopedic website that answers every conceivable Riedel question.

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June Taste Back



shrimp on skewers that were very good, and the spicy potato dish was outstanding. Oh, do not let me forget to comment that the dark chocolate "dressed" strawberries proved a real treat!

Now let me review the wines. As a champagne lover, the **NV Oudinot Brut** was a great start as it was very crisp and melow. (I would never spend \$24 for a bottle; therefore, it was so enjoyable getting to taste an especially good one!)

The Spanish **Bodegas Morgadio Albarino** to me tasted a bit dry, and I had trouble with the "90" point review printed on the sheet that talked it up extensively.

My tasting notes on the **2005 Ferrari-Carano Fumé Blanc** from Sonoma County: "was okay and I would drink it again." The handout conveyed a brilliant match with seafood or spicy cuisine, and it did go nicely with the spiced up shrimp.

I found the **2004 Kangarilla Road Shiraz** from McLaren Vale in South Australia smooth and very drinkable. The tasting sheet mentioned many descriptors and "an abundance of velvet tannins."

Our reggae wine blend was a **2004 Chappellet Mountain Cuvee** (red blend of 60% cabernet sauvignon, 34% merlot, 4% cabernet franc and 2% petit verdot) from Napa. This was not my favorite as I found no sweetness to the fruit taste but Bev Huske and a number of others really liked this one. It had a very aromatic nose. The handout referred to it as "traditional Bordeaux varietals showing classic Napa

structure with firm tannins, rich acidity, and a deep core of black cherry, black currant and oak flavors."

The pop/rock venue served up a tasting of zinfandel and cabernet. The Sonoma County **2005 Three Valleys Zinfandel** from the Ridge Winery is an annual blend of winemaker's talents. This year it has included grapes from nine vineyards and five varietals that finished with my rating as "good, but I have had better." However, this was the favorite wine served up to those in the crowd who were "Zinfanatics." Ron liked it and agreed with the handout stating its richness was good. Greg Mitchell enjoyed the spicy structure and smooth taste.

The second act of this round was the **2004 Colonial Estate Cabernet Sauvignon** from Australia's L'Etranger in the Barossa Valley. I found this wine to be definitely worth a second

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Event Details:	
Riedel Workshop	
Event Chairpersons : Paul and Candace Gifford, Russ and Stacie Hamilton	
Date:	Thursday, October 11, 2007
Time:	6:30-8:30 p.m.
Location:	Yet to be determined – See next EVOE
Price:	\$85.00 (Members and guests)
Limit:	30
Type:	Workshop & Wine Tasting
Bring:	Glasses will be provided
Cut-Off Date:	Tuesday, September 18
Cancellation Policy:	For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before October 4.

New York Wine “Uncorked” At July Event

Bruce Henrickson and Diane Reed

At one time **New York’s Finger Lakes** region was known for run-of-the-mill wineries such as Great Western, Taylor and Widmer. Diane Reed, who lived in the area in the late sixties, remembers that if you didn’t like those lackluster and generally sweet wines, about the only choice was to buy California wines – this was long before the Pacific Northwest wine industry developed. Well, things have changed!

We experienced that firsthand at the **Wine Society’s July 22, New York Finger Lakes wine tasting** hosted by Society members Don and Mary Binder at the Tri-City Country Club. The Binders took a 10-day tour of 30 wineries in the Finger Lakes region last year.

We not only learned more about New York wines, but we also experienced and enjoyed seven wine and food pairings. Although today New York is often noted for its Rieslings, there were none at the event as the Wine Society’s Program Committee had a Riesling tasting last year and wanted to explore other varietals. Country Club Executive Chef Bill Reade did an outstanding job with the food-pairing menu.



As to where the New York wine industry stands today – it is currently number three in grape production behind California and Washington, but number two in wine tourism after California, ahead of Washington State. New York’s 1976 Farm Winery Act reduced winery fees and allowed restaurant and individual sales for the first time, leading to increased tourism. In 1983 there were 50 wineries in New York State. Now there are 258, including 100 in the Finger Lakes region. Ninety percent of production comes out of that region, though New York has several AVAs. And, for real trivia – this country’s first bonded winery was in New York.

Our first pairing was a **Sheldrake Point Vineyard 2005 Summer White** with Dungeness crab, grapefruit, and confetti mango. Society member David Vetrano remarked, “The pairing worked out very well.”

Next was **Chateau Frank 2000 Brut Finger Lakes Champagne** with chive crème fraiche, smoked sockeye salmon and caviar on New York-style bagel crisps. For those who enjoy champagne, the smoked salmon stood up very well.

The third pairing was a **2005 Six Mile Creek Vignoles** and oven-baked champagne brie crostini with sweet Anjou pear and fresh mint. It was proclaimed the best pairing yet by those at our table. Society President Ted Davis took another angle and described it as “really spectacular as a dessert wine.” The vineyard describes this wine as a “white dinner wine with attitude,” and several people at our table thought so, too!

Fourth was an interesting **Belhurst 2004 Legends Chardonnay** and North Coast Slipper Tail Lobster croquettes with red pepper coulis on gruyere toast. While California chardonnays tend to be oaky, to some this chardonnay had a butterscotch finish. Host Don Binder noted that, “It needs a few sips before the wine and food marry up.” Society member Dominique Vetrano said it “reminds me more of a California chardonnay.” She went on to say she “tends to like unoaked chardonnay and this food and wine paired very well.” Another taster noted that it got better as it warmed up.

On to the reds – the **fifth pairing was a 2004 Knapp Vineyards Cabernet Sauvignon** with petit New York Steak “Phillies” with caramelized Vidalia onions and smoked provolone. Interestingly, this cab is lighter than most merlots, so the order of pouring was switched with the merlot that followed. This mild cab was still interesting to those wanting a bigger cab because it “acts older.” It’s definitely different. One taster likened it to a pinot noir because of its lightness and thinness. Special thanks to Society members Ted and Peggy Cress for going out of their way to pick up this wine on a motorhome trip to New York!

The sixth pairing was a **2003 Silver Springs Winery Bold Merlot** and spring roll of maple duck confit with smoked Gouda crème. While the spicy roll overpowered the wine, it and the wine were solid favorites separately. One taster called it “a bigger merlot.”

The final pairing was a **2005 Cobblestone Farm Winery Cherry Wine** made from 100 percent sour cherries and a cheesecake tartlet with Columbia Valley cherries. The dessert was special – Chef Reade pitted every cherry! The pairing was described as excellent to superb. The voluptuous tartlet cherries were nicely complemented by wine’s full bouquet.

The Finger Lakes Tourism Alliance provided a wallet-size wine and food recommendation card for each guest. The cards offer excellent advice about food and wine pairings and are sure to be a keeper. (Note: The Binders have a few extra cards. Anyone wanting one can contact Mary at 585-1393.)

Chef Reade and his staff, along with the Club’s wait staff, received a well-deserved round of applause. We departed knowing that the New York wine industry has reached a much higher level. For more information, visit www.newyorkwines.org.

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June Tasteback

glass! The review sheet said it best: "deep flavors of currant, earth and spice create a rich, full wine with sweet tannin, voluptuous mouth feel and a long finish."

Finally, as for the **10-Year-Old Tawny**, from Portugal's Taylor Fladgate, since I never ever drink port, I have no opinion. They are all just too sweet for me. Nevertheless, it appeared the crowd enjoyed the finale.

Upcoming Wine Events ~2007

Around the Pacific Northwest

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

Prosser Wine and Food Fair, Aug. 11, Prosser, WA. The 26th Annual Prosser Wine and Food Fair will feature 36 wineries and 20 food vendors. Foolish Fortune will be performing during the event. No minors/no pets and I.D. required. Location: Art Fiker Stadium. Hours: 3-9 p.m. Cost: \$15 pre-sale, \$20 day of event - if available. Call 1-800-408-1517 go to www.prosserchamber.org.

****Bus Trip To Wallula Vineyard**, Aug.25, Richland, WA. Tri-Cities Wine Society offers you a rare opportunity to a private tour of a stunning, state-of-the-art vineyard, led by owner Bill den Hoed. Taste wines made from these grapes and matching foods from Chef Ken Ferrigno. See article on pages 1,3 and coupon on page 7.

Grand Vin Washington Wine Celebration, Sept. 8, Yakima, WA. The premier fundraiser for the Yakima Valley Chapter of the American Red Cross gives you a chance to enjoy more than a dozen area wineries while you meet old friends, greet new ones and bid on silent auction items. The evening continues with a live auction, gourmet dinner by local chef John Gasparetti and more wines. The evening concludes with dancing to a bit of jazz. Location: Estate of Russell and Cathy Wilkinson. Hours: 6-10 p.m. Cost: \$250 per person. Call 509-834-2659, e-mail skinney@yakimaredcross.org or go to yakimaredcross.org.

Feast of Fields, Sept. 9, Vancouver, BC. Celebrate the best of B.C.'s harvest at the 13th annual Feast of Fields fund-raiser, hosted by FarmFolk/CityFolk. Mingle with foodies while enjoying food and wine from some of the region's finest restaurants and wineries. Get to know your local food producers and learn about sustainable food systems. Tickets available at <http://www.feastoffields.com> and at Choices Markets. Location: UBC Farm, 6182 S. Campus Road, Vancouver, BC. Hours: 1-5 p.m. Cost: \$75. Call 604-730-0450, e-mail info@ffcf.bc.ca or go to <http://www.feastoffields.com>.

****Texas BBQ Washington Style**, Sept.15, Richland, WA. Tri-Cities Wine Society invites you to a feast of brisket and barbecued sausage with various gourmet variations of side dishes paired with seven Gooserridge wines. A good way for novice and educated drinkers to practice their tastebuds. See article on pages 1,3 and coupon on page 7.

Wine and Art: The Perfect Pair, Oct. 1 - 31, Yakima Valley, WA. Wine Yakima Valley is introducing the perfect pairing for connoisseurs everywhere: a wine and fine art event called Savor the Art during the month of October. Wine Yakima Valley will be pairing 31 regional Washington State artists with Yakima Valley wineries to display their art in tasting rooms. Location: Participating Wine Yakima Valley Wineries. Hours: Varies between wineries. Cost: Some wineries charge a general tasting fee. Call 1-800-258-7270 or go to www.wineyakimavalley.org.

**** Riedel Workshop**, Oct. 11, Tri-Cities, WA. This is an amazing opportunity to "taste" the glass. Note the earlier-than normal deadline for reservations. See article on page 4 and coupon on page 7.

**** Tri-Cities Wine Festival**, Nov. 17, Red Lion, Pasco, WA. Mark the date! www.TCWineFest.com, or call 509.547.4849



*"The wine-cup is the little silver well,
Where truth, if truth there be,, doth
dwell."*

Data Base Guru Wanted

Help your local TC Wine Society
build and maintain its data base.

Experience in data base
management and interest in wine matters pre-
ferred. Volunteer position, a few hours a month,
fun group and good wines guaranteed.

Call Ted Davis, TCWS President,
at 509-627-2615

Membership Application/Renewal and Event Sign-Up

- Single: \$18.50**
- Couple:\$25.00**
- New**
- Renewal**

Name 1 _____
 Name 2 _____
 Address _____

 City, State, Zip _____
 Phone # _____
 Email 1* _____
 Email 2* _____

Referred by: _____
 How would you like to receive the EVOE newsletter:
 Email (current email address requested*)
 US mail
 Both email and US mail

Wallula Vineyard Tour- Saturday, August 25, 2007

Members \$32.00
Guests \$40.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: TBD
 Cut-off date: Tuesday, August 21
 Yes, I (we) would like to help at the event.

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

Texas BBQ Washington Style- Saturday, September 15, 2007

Members \$25.00
Guests \$30.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: TBD
 Cut-off date: Tuesday, September 11
 Yes, I (we) would like to help at the event.

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

October Riedel Workshop- Thursday, October 11, 2007

Members/Guests \$85.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 30
 Cut-off date: Tuesday, September 18
 Yes, I (we) would like to help at the event.

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

Mail This Coupon With Your Payment To:
Tri-Cities Wines Society
P.O.Box 1142, Richland WA, 99352

Do you have a new postal address?
 Did you recently change your email address ?
 If yes, or if you haven't seen an email or an EVOE newsletter for awhile,
 contact Brett Simpson at membership_tcws@mac.com
 You can also check our web site at <http://tricitieswinesociety.org/web/>
 to access the latest EVOE

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.

Download FREE Acrobat Reader [here](#) or go to www.adobe.com/products/acrobat/readstep2_allversions.html



Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352

EVOE

*Newsletter of the
Tri-Cities Wine Society*

Dominique Vetrano, Editor

Need an info? Have an idea?
Contact us!
evoc2go@aol.com

This newsletter is also accessible
on the web at
<http://tricitieswinesociety.org/web>



www.TriWineFest.com

*For information, call
509.547.4849*

Red Lion Hotel, Pasco

2007

*Saturday,
November 17,*

Mark your calendars!



**Tri-Cities
Wine Festival**