



Saturday, February 10—Vineyard Series: Seven Hills Vineyard  
Saturday, March 17—Annual Dinner and Membership Meeting  
April—You Be The Judge

## Vineyard Series: Seven Hills Vineyard

*Ken Ferrigno*

Everything is rounding nicely into shape for this extraordinary Vineyard Series seminar, the first of what we hope will be a yearly tasting of this type. We have been fortunate to obtain seven wines made using grapes from Seven Hills vineyard (three Cabernet Sauvignon blends and three Syrahs, and a Semillon as our quaffing wine) from some of the premier winemakers in Walla Walla and Oregon. We have wines from Jean Francois Pellet (Pepper Bridge and Amavi), Marty Clubb (L'Ecole No. 41), Ron Coleman (Tamarack), and Tony Rynders (Domaine Serene). We are even more fortunate to have the vineyard manager of Seven Hills Vineyard, Chris Banek, and two of these winemakers to lead us through an understanding of the attributes of the vineyard and the "interpretation" of the grapes by the various winemakers, as they craftily convert the luscious grapes into spectacular wine.

When you arrive, you will be greeted with a friendly smile, your name tag, and a lovely Seven Hills Semillon from L'Ecole No.41. You will be seated shortly thereafter and will receive a baguette and a box of food, including roast beef, cheese, and other accompaniments for the wines. We start with a pouring of the three Syrahs as we partake in the discussion of how the vineyard is managed to produce the grapes for the wines. The winemakers will discuss their craft in producing the wines we are tasting. We will then pour the Cabs and do the same.

This seminar should help you to better understand why location is so important in the selection of the sites to plant the grape vines, and why the vineyard manager is truly a co-equal partner with the winemaker in producing these fine wines (which retail from \$32 to \$50).

Join us for the first of this Vineyard Series and discover the world of grape growing and wine making.

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## Annual Dinner and Membership Meeting

*Brett Simpson*

*Erin go Braugh* and the luck o' the Irish be with ye! This is going to be a night to remember as the Tri-Cities Wine Society presents an evening of food and wine at Meadow Springs Country Club. The wines are all products of the Northwest. Some of the wineries are world-renowned, others are just emerging, but all are

*(Continued on page 3)*

### Important Details:

#### Vineyard Series—Seven Hills Vineyard

*Event Chair: Ken and Sharron Ferrigno*

<b>Date and time:</b>	Saturday, Feb. 10, 2:00 -4:00 P.M.
<b>Location:</b>	Best Western Inn, Pasco, near the airport
<b>Price:</b>	members \$25.00, guests \$30.00
<b>Guests must be sponsored by a member</b>	
<b>Bring:</b>	3 glasses per person
<b>Type of event:</b>	seminar, casual
<b>Limit:</b>	60
<b>RSVP:</b>	Wed., Feb. 7
<b>Cancellation Policy:</b>	For refund, cancellation must be made by <i>phone to Ted Davis at 627-2615 on or before February 7.</i>



## The State of the Festival Report

By Blaine Hulse,  
Festival Chair

As the politicians take stock of our various political organizations this time of year, it is a good time to take stock of the really important institutions in our lives, such as the Wine Festival. Several issues have arisen that will be of interest to the general membership, I'm sure.

First let me thank all the volunteers who put on our terrific event last November. Everyone did a great job, and it showed. This was one of the best festivals in years, and it was because we had sharp, interested people contributing their time and energy to make sure everyone had the opportunity to sample some of the greatest wines in the world. Kudos squared to all.

This next year we will either have to move the date or the location as the Red Lion has contracted a large exhibition for the second weekend in November to another group. The steering committee is looking at our options. On one hand, moving the date back to the next weekend has its points. This year the Apple Cup has been moved back a week as well (to the Thanksgiving weekend) so that major conflict is avoided. The Red Lion has the advantage of having rooms on site and is very familiar with our event. On the other hand, moving to the Convention Center or TRAC has also been considered over the last couple years as well. The cost of both of these places is considerably more, but both would give us more room for more wineries. The logistics of these places are also a concern, given the judging and the seminar.

We have had several people who have decided to devote their time to other important personal endeavors, so we have some gaps in our organization that need filled. Our judging staff needs a data recorder and awards coordinator. We need a promotions and advertising coordinator. Some help in developing the program in advance of the Public Tasting would also be very nice. There is plenty to be done, and every committee could use some extra help, even if it is just a few hours a month. Should anyone be interested in contributing some time, please contact me or anyone on the steering committee.

Last year we charged a judging fee to the wineries, but after the event, the Liquor Control Board contacted me that they still consider us a "one day retailer" and that the judging fee was still a "slotting fee", which is ille-

gal. The law was enacted in the 1930's to prevent distributors paying retailers to give better placement of some brands over others. Our esteemed counsel has attempted to convince the Liquor Control Board that we are not showing favoritism, but to little avail. It seems that our next course of action is to contact our representatives at the state capital and enlist their aid in either changing the laws or changing the Board's interpretation. Does anyone have a personal relationship with a State Congressman or Senator?

The nonprofit status is still in process, and should be resolved soon. Financially we are in good health, and we will convene the first full steering committee meeting next week. The Executive Festival Committee has met a couple times informally to address these and other issues, and we are starting the planning and execution of the 29<sup>th</sup> Annual Tri-Cities Wine Festival. Wish us luck!

### 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, before stepping into a Board member position.

- ◆ November Wine Festival, in particular:
  - Data Entry (Excel and Access)
  - Awards Coordinator
  - Promotion and Advertising Coordinator
  - Program Publisher
  - Web Maintenance
- ◆ Communications, in particular:
  - Data Entry (Excel and Access)
  - Brochure delivery to wineries
  - Graphic design for brochure, EVOE and other documents
  - Web Design and Maintenance
- ◆ General activities, in particular fund raisers, sponsors, legal aspects, accounting/budget, events, etc.

Contact us at [evoe2go@aol.com](mailto:evoe2go@aol.com), or call Blaine Hulse (Wine Festival) at 547-4805 or Ted Davis (other activities) at 627-2615 if you are interested.

### 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. We are not allowed to have persons under 21 years of age present at monthly program events or at the Tri-Cities Wine Festival.

(Continued from page 1)

## Annual Meeting and Dinner

creating amazing wine.

On entry during the social hour, you will be presented with a black peppercorn pâté on crostini and a Thai scallop ceviche on taro chip, passed butler-style and served with the 2004 Wilridge Viognier. This will allow us to mingle and trade notes and opinions about this newer winery from the Puget Sound area.

Our annual business meeting will follow, after everybody is seated. Annual reports will be presented and elections of board members will take place.

At seating, an elegant appetizer featuring an herb baked Willacome Bay oyster with celeriac purée will be paired with the 2003 Roussanne from Kana in Yakima. This is a relatively rare Rhône varietal grown in Washington from another emerging winery. This wine present ripe fruit and nuts flavors, and also has an earthy, spicy character with a significant resemblance to Alsace-style whites. This one will definitely spark some conversation.

The next course will be a fresh baby spinach and pancetta salad with a Northwest goat cheese vinaigrette and candied pecans to give a broad spectrum of flavors and textures. This course will feature the 2000 Chinook Semillon. Those who have been around the Yakima Valley know that Kay Simon is one of the wine pioneers in Washington State, and her wines are routinely served in Seattle's finest restaurants.

A French onion soup will follow, paired with the double-gold winning and Tri-City Wine Festival Best of Show 2004 Barrister Cabernet Franc. Folks, this wine is a real treat. It was remarked on and remembered by just about everyone that had a sample at the Festival. If you didn't have a chance to have it then, take it now, because the winery is sold out and the leprechauns don't have any either!

As the tradition for our annual March dinner, we are featuring the finest of our Washington wine production: the 2000 Leonetti Merlot. This is one of the wines that people who appreciate and love wine want to try, because it is a Washington wine often mentioned in the same breath as the great wines of Bordeaux or Napa Valley.

Served along side this wine is a newcomer that can hold his own. The 2004 Vin du Lac Barrel Select Syrah was recently given an "Outstanding" rating by Wine Press Northwest. These wines will be served with your choice of either 4.5 oz dry aged tenderloin of beef or 6 oz. red wine braised lamb shank, **so remember to mark your selection on the coupon.**

The main course will be accompanied by a chef's choice of fresh seasonal vegetables and crème fraîche

"smashers".

Finally, our evening will come to a close with a Frangelico Mousse to match with Hinzerling Non-Vintage Tawny Port. Throughout the dinner, our speaker, Big John, professional chef and caterer, owner of "The Art of Pairing Food and Wine", will discuss the finer points of pairing food and wine. He will share with us his perspective on how professionals approach it, as well as a few tips that we can apply ourselves.

This event is the opportunity for members and their guests to understand and appreciate the work of Tri-City Wine Society Board members and volunteers, and to participate in the most elegant Society event of the year. Join us for an evening of food and conversation delight.

### Important Details:

#### Annual Dinner and Membership Meeting

Event Committee: Lois McGuire and Brett Simpson

- Date:** Saturday, March 17 2007  
**Time:** 6:00 p.m.  
**Location:** Meadows Springs Country Club, Richland  
**Price:** members \$68, guests \$78  
**Type:** Social & Festive / no jeans please  
 Wine & Food Pairing  
**RSVP:** Tuesday, March 13  
**Cancellation Policy:** For refund, cancellation must be made by phone to Ted Davis at 627-2615 (until 3/15) or Judy Stewart at 627-6579 (after 3/15).

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



View of Meadows Springs Country Club entrance hall  
 Visit the club's web site at <http://www.meadowsspringscc.com/fw/main/default.asp>

## Coming Up In April: You Be The Judge

*Ted Davis*

Ever wanted to know how wine is judged at the Tri-Cities and other wine festivals? Ever wanted to learn how to judge wine like a professional? Ever wanted to match your wine palate against that of a professional wine judge?

April will be your chance to do all of this, have fun and taste some great wines.

Do you know what the terms “corked, intensity, legs, high & low tannins, hot, fruit forward,” etc.

mean and how these qualities are measured and evaluated in conjunction with wine judging?

Ever heard of the University of California at Davis’ “aroma wheels”? The Tri-Cities Wine Society has the answers.

The Society has never undertaken an event like this! Look in next month’s EVOE for more detail on the April event.

## Malbecs Make an Impression

*Ted Cress*

On January 21, 55 members and guests convened at the Richland Community Center to participate in a guided tasting tour of Malbec wines. The conductor was Michael Turner, guest speaker and owner of Bodega Turner Winery in Waitsburg. Michael specializes in Malbec wines and has spent time in Argentina. Food was provided by volunteers to complement each of the Malbec wines featured in the tasting. The general reaction seemed to be that the wine and food pairings were excellent and were highlighted by a few surprises as we worked our way through the taste pairings.

Michael’s PowerPoint presentation was very well received and focused on two topics – the history and evolution of Malbec wines in its migration from France to Washington; and on wine-making and wine culture of Argentina and Chile. He began with the historical aspects of Malbec in France and discussed two French Malbecs, Le Cèdre 2001 and Le Combal 2002. The Le Cèdre is a 100% Malbec wine produced in the style of the highly tannic wines of Cahors, commonly referred to as “black wines” due to their intensely dark color. The Le Combal is a blend of Malbec (85%) and Cabernet Sauvignon and supposedly made for more immediate drinking. The surprise of the pairing was the softness and richness of the Le Cèdre. Both were extremely dark. A show of hands indicated an overwhelming number of tasters considered the Le Cèdre the preferable wine and that the Le Combal probably would benefit from several years of bottle aging. These wines were excellently paired with foie gras and Larzac cheese, both characteristic of the Cahors area of France and often served with Malbec wine. The foie gras was hand carried from France and the Larzac is a goat’s milk cheese made by Monteillet

Fromagerie near Dayton, WA.

The second pairing of wines and food concentrated on Argentina with a Catena 2004 and Norton Reserva 2004 paired with empanadas and grilled flank steak marinated and served with a chimichurri sauce. Both wines were highly appreciated by the tasters and the food pairing was excellent. A show of hands showed a slight preference for the Catena. The empanadas deserve special mention, being made by Michael in traditional Argentine-style with grass fed beef and Argentine spices. Michael provided all of the ingredients and labor in making and providing the empanadas to the tasting just because he felt it wouldn’t be complete without them. They were outstanding and highly appreciated by everyone.

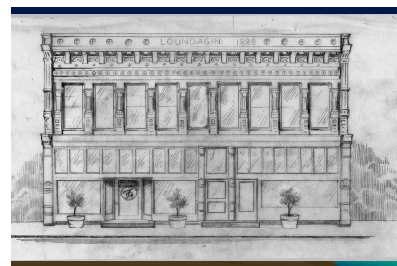
The third pairing included an Argentine Malbec from the Tupungato region, a growing area with similar altitude to the Colchagua valley of Chile, just across the Andes, and a Viu Manent Malbec – Cabernet blend typical of that area. These were paired with a shrimp and avocado salad typical of Chilean food in the area. The consensus preference was for the Viu Manent, which, coincidentally, was declared the best Malbec from South America by one wine reviewer.

The last pairing of the tasting was two Washington Malbecs – the Bodega Turner 2001 Dos Amigos, 100% Malbec, and a Kestrel 2003 Estate Malbec (90%)-Cabernet blend. These were paired with smoked salmon

and a blueberry crisp, representative of the region. Both of these wines were supple, robust and soft on the palate. A show of hands showed a nearly even preference among the tasters.

While there is certainly always a variation of opinion, the overwhelming sense was that these Malbecs were quite delightful. The two Washington Malbecs measured up very well against the more established Le Cèdre, Catena and Viu Manent wines, the favorites from the individual pairings. While the Kestrel 2003 is no longer available, Kestrel is in the midst of releasing its 2004 to its wine club members. The Bodega Turner Dos Amigos is still available at the winery in Waitsburg. Michael Turner can be reached easily by email at [bodegawaitsburg@yahoo.com](mailto:bodegawaitsburg@yahoo.com). His phone number is 509-210-9900. The tasting room is typically open on weekend afternoons, but appointments for other times can be made.

True to our expectations, all of the Malbecs featured in this tasting are worthy of being very familiar with and it was delightful to find that our local Malbecs are truly competitive. This is indeed, a “wine to know.”



Picture of Bodega Turner  
in Waitsburg

# Membership Application

 Single: \$18.50

 Couple: \$25.00

 New  
 Referred by: \_\_\_\_\_

 Renewal

Address \_\_\_\_\_

Name 1 \_\_\_\_\_

Name 2 \_\_\_\_\_

City, State, Zip \_\_\_\_\_

How would you like to receive the EVOE newsletter:

Phone # \_\_\_\_\_

- PDF file attached to email  
 (\*current email address requested)
- US mail

Email\* \_\_\_\_\_

\*\*\*\*\*

## Vineyard Series: Seven Hills- Saturday, February 10, 2007

Members      \$25.00  
 Guests        \$30.00

Number of members attending: \_\_\_\_\_  
 Number of guests attending: \_\_\_\_\_  
 Limit: 60

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Cut-off date: Wednesday, February 7, 2007

Phone Number \_\_\_\_\_

 Yes, I (we) would like to help at the event.

Email \_\_\_\_\_

\*\*\*\*\*

## Annual Dinner and Membership Meeting- Saturday, March 17, 2007

Members      \$68.00  
 Guests        \$78.00

Number of members attending: \_\_\_\_\_  
 Number of guests attending: \_\_\_\_\_

Member \_\_\_\_\_

Member \_\_\_\_\_

Guest 1 \_\_\_\_\_

Guest 2 \_\_\_\_\_

Indicate your choice of entrées and quantities:

\_\_\_ 4.5 oz Beef Tenderloin  
 \_\_\_ 6oz. Lamb Shanks

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

Cut-off date: Tuesday, March 13, 2007

 Yes, I (we) would like to help at the event.

Only wine served by the Tri-City Wine Society may be consumed during this event

### **EVOE**

*Newsletter of the  
 Tri-Cities Wine Society*

Dominique Vetrano, Editor

Need an info? Have an idea?  
 Contact us!  
[evoe2go@aol.com](mailto:evoe2go@aol.com)



Please write your check to  
**TRI-CITIES WINE SOCIETY**  
 and mail to:  
 Tri-Cities Wine Society  
 P. O. Box 1142  
 Richland WA 99352

For membership information,  
 contact Marieca at  
[marieca1@verizon.net](mailto:marieca1@verizon.net).



**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!  
[evoe2go@aol.com](mailto:evoe2go@aol.com)

**First Class**

Please write your check to  
**TRI-CITIES WINE SOCIETY**  
 and mail to:

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

For membership information,  
 contact Marieca at  
[marieca1@verizon.net](mailto:marieca1@verizon.net).

## **February 2007 - Wine Events Around the Pacific Northwest**

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

**It's "Bargain Bob" Time at Ivory Jazz Bar**, Feb. 3, Kennewick, WA. Enjoy fine wines on a budget with Bob Woehler, author and tasting editor of Wine Press Northwest in historic Downtown Kennewick. Bargain Bob's affordable-but-outstanding picks are Kiona dry Riesling, Columbia Crest Cab/Merlot, Waterbrook Sangiovese rosé, Pavin and Riley's Cabernet Sauvignon and Covey Run Syrah. Mr. Woehler will be available to discuss his choices with the audience and share his background in the wine industry. Location: Ivory Jazz Bar, 101 W. Kennewick Avenue. Hours: 5-7 p.m. (This is a time change from previous wine events). Cost: \$10 includes five pours of featured wine and live piano jazz. For more info, call 509-585-8877, e-mail [susan@ivoryjazz.com](mailto:susan@ivoryjazz.com) or go to [ivoryjazz.com](http://ivoryjazz.com).

**St. Joseph's Art & Wine**, Feb. 3, Kennewick, WA. Come enjoy "An Evening in Venice" at the 11th annual Art & Wine. This event features a sampling of the Tri-Cities finest wineries, microbrews, restaurants and artists. Live music will include jazz, piano and flute. There is a silent auction of art, wine, home items, as well as creative works by the students of St. Joseph's. Evening concludes with a live auction of special items. Location: Dillon Hall, St. Joseph's Parish and School, 506 S. Garfield. Hours: 6-10 p.m. Cost: \$45 per person/\$50 at the door. For more info, call (509) 586-3820, e-mail or go to [www.stjoesartandwine.com](http://www.stjoesartandwine.com).

**\*\*Vineyard Series: Seven Hills Vineyard**, Feb. 10, Pasco, WA. This seminar organized by Tri-Cities Wine Society will help you to better understand why location is so important in the selection of the sites to plant the grape vines, and why the vineyard manager is truly a co-equal partner with the winemaker in producing fine wines. Best Western Inn by the airport, 2-4 p.m. \$25 members, \$30 non-members. (p.1)

**Pinot Noir & Chocolate**, Feb. 10-11, Turner, OR. Taste our Pinot Noir paired with chocolate from Practical Gourmet, Dagoba, Godiva and more in the candle lit cellar. Location: Willamette Valley Vineyards. Hours: 11-6 p.m. Cost: \$5, includes a free Riedel wine glass. For more info, call 1.800.344.9463, e-mail [info@wvv.com](mailto:info@wvv.com) or go to [www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com).

**Red Wine and Chocolate in the Columbia Cascade Wine Region**, Feb. 10-11 and Feb. 17-18, Leavenworth, Chelan, Wenatchee, Quincy, WA. Red Wine and chocolate lovers are welcome to visit Eagle Creek, Wedge Mountain, Martin-Scott, Thorsen, Jones of Washington, White-stone, Tsilan Cellars, Lake Chelan Winery, Wapato Point and Balsamroot wineries. Hours: 11 a.m. - 5 p.m. Cost: Free. For more info, call (509) 782-0708, e-mail [info@columbiacascadewines.com](mailto:info@columbiacascadewines.com) or go to [www.columbiacascadewines.com](http://www.columbiacascadewines.com).

**Red Wine & Chocolate**, Feb. 10-11 and 18-19-20, North Olympic Peninsula, Bainbridge & Whidbey Islands, WA. Two delicious weekends on the Olympic Peninsula and Puget Sound Islands feature the fullness of Cabernet to the finesse of Pinot Noir and Syrah. Location: North Sound Wineries. Hours: 10 a.m. - 5 p.m.. Cost: \$20. For more info, call 800-785-5495, e-mail [wine@northsoundwineries.org](mailto:wine@northsoundwineries.org) or go to [www.northsoundwineries.org](http://www.northsoundwineries.org).

**Columbia Valley New Release VIP Month**, March 1-31, Tri-Cities/Benton City, WA. Our wineries invite you to join us throughout the entire month of March to experience our new releases with personal attention. Our optional Valley Investment Pass entitles you to discounts or special tastings at participating wineries the entire month of March. Each VIP holder will also receive a Riedel wine glass, and pass holders visiting all our participating wineries throughout the month will be eligible to enter a drawing for four VIP tickets for Catch the Crush 2007. Location: Member Wineries. Hours: Varies. Cost: free; VIP tickets, \$20. For more info, call 509-628-8082, e-mail [info@columbiavalleywine.com](mailto:info@columbiavalleywine.com) or go to <http://www.columbiavalleywine.com/newrelease.htm>.