



Saturday, March 17—Annual Dinner and Membership Meeting
 Sunday, April 15— You Be The Judge
 Friday, May 18—Frankly Cabernet

Annual Dinner and Membership Meeting

Brett Simpson and Lois McGuire

Appetizers

2005 Wilridge Viognier

Black Peppercorn Pâté Crostini And
Tropical Poached Scallop With Crispy Shallot

Hors d'oeuvre

2004 Kana Roussanne

Herb Baked Willacome Bay Oyster
On Celeriac Puree With Micro Greens

Salad

2004 Chinook Semillon

Fresh Baby Spinach Salad
With A Prosciutto Goat Cheese Fritter

Soup

2004 Barrister Cabernet Franc, Best of Show Tri-Cities Wine Festival 2006

French Caramelized Onion Soup
With Double Gruyère Cheese

Entrees

2000 Leonetti Merlot and 2004 Vin du Lac Barrel Select Syrah

Choice of 4-5 oz Dry Aged Tenderloin of Beef
Grilled With A Glaze And Peppercorns
or 6 oz. Red Wine Braised Lamb Shank
served with Fresh Seasonal Vegetables and
Crème Fraîche Smashers

Dessert

Hinzerling Tawny Port

Frangelico Mousse

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You Be The Judge

By The Purple Grape

Mark your calendars! April 15th (Sunday) will be your chance to learn how judges evaluate wines. Match your skills with a professional judge, learn about wine characteristics, and taste and judge some award-winning wines. The event will be held at the Best Western Inn, Pasco, Wash-

(Continued on page 3)

Important Details:

March- Annual Dinner and Membership Meeting

Event Committee: Lois McGuire and Brett Simpson

Date:	Saturday, March 17 2007
Time:	6:00 p.m. Business Meeting starts at 7:00 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 Judy Stewart at 627-6579..

Editorial: Spring Time

Floyd Hodges

Our Wine Society has, for a number of years, sponsored a gourmet dinner and wine auction to benefit the Mid-Columbia Symphony. The next Opus of this event, called Perfect Harmony, is scheduled for March 10 at the Meadow Springs Country Club.



This is a great event, for a great cause. The food and wines are excellent, and the bidding is a great show. If at all possible, you should treat yourself to a great experience and help a worthy Tri-Cities asset in doing so. It would be great to see a lot of our members there. **For tickets (\$125), call the Symphony office at 943-6602.**

On a sadder note, I would like to extend our sincere sympathy to Blaine Hulse and his family for the loss of Blaine's nephew, Travis Pfister, in Iraq. No matter what you think of this war, or of our President, losses like this bring home what this war is costing all of us.

Finally, having just returned from a 2-month stay in Texas taking care of family business, I can tell all of you that you are very lucky to be living in Washington. Actually, I can think of several reasons; however, the main reason is wine. After sampling some of Texas' finest, I would rather have Washington's worst.

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.

Potential Administrative Change To The Tri-Cities Wine Society Articles of Incorporation

As many of you are aware, the Tri-Cities Wine Society is in the process of moving from a Not For Profit Tax Status of 501(c)(7) to Not For Profit Tax Status 501(c)(3). This status will be beneficial to the Society and its operations, and offers business advantages in working with wineries, businesses and vendors.

We have submitted our application to the IRS and they have "suggested" several administrative changes which will "strengthen our application." One of these involves the Society having to make a declaration of distribution of assets, should it ever dissolve. Note: The Society has virtually no physical assets at this time and keeps a small cash reserve in the checking account for working capital. This change affects our Articles of Incorporation, which requires the approval of the general membership in order to be changed. The "suggested" wording is in quotes below.

"Upon dissolution of the organization, assets shall be distributed for one or more exempt purposes within the meaning of section 501(c)(3) of the Internal Revenue Code, or corresponding section of any future federal tax code, or shall be distributed to the federal government or to a state or local government, for a public purpose. Any such assets not disposed of shall be disposed of by the Court of Common Pleas of the county in which the principle office of the organization is then located, exclusively for such purposes or to such organization or organizations, as said Court shall determine, which are organized and operated exclusively for such purposes."

A preliminary polling of the Board of Directors has shown unanimous support for the change. **The Tri-Cities Wine Society's general membership will be asked to approve the change at the annual meeting to be held at the March function on 3/17/07.** You do not need to purchase a ticket to the event to be present at this meeting. **The meeting will start at 7:00 p.m.** However, there won't be a possibility to purchase tickets to the event at the door.

If you have questions, please e-mail them to me at tdavis@3-cities.com.

Theodore J. Davis
VP Administration

(Continued from page 1)

You Be The Judge

ington, and will be a sit-down seminar-type tasting starting at 5:00 p.m. We are limiting the event to approximately 40 participants, **so sign up early!**

The event will be chaired by **Ted Davis and Van Ramsdell**, who manages the Tri-Cities Wine Festival Wine judging. We have planned this first-time Society event with the premise of experiencing a true wine judging while enjoying wines that have won awards at the November 2006 Tri-Cities Wine Festival. We are planning to have a guest speaker who is a professional judge to work through the tasting process and explain how to evaluate wines.

The seminar will be divided into two parts. One section will compare a single varietal (four Cabernet Sauvignons), each one of which was awarded either a Gold, a Silver, a Bronze medal, or no medal in last November's 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.

The other section will discuss wine characteristics 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. More next month...

Yes, there will be palate cleansers and additional light food service. You may want to bring your favorite wine tasting glasses to maximize your experience, but general purpose glasses will be provided. More next month...

Again, if you are interested in this unique experience to "be a wine judge", learn how to evaluate wines, taste some award winning wines and generally have a great time, **fill out the coupon**, and send your check today for the April 15th seminar/tasting.

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March Annual Dinner: Meet Our Speaker

Our guest speaker is **John Caudill**, a local chef, restaurant consultant and wine purveyor. With a Culinary Degree from the Seattle Culinary Academy, extensive training from the Culinary Institute of America in Napa Valley and a keen palate for fine wine, Chef Big John brings his love and knowledge of pairing food and wine to our annual dinner. Chef Big John's business "**Tasting Washington**" is a play on pairing the glorious wines of Washington wine with sumptuous fare.

He is available for private wine and food functions both big and small. He can be reached at: kingcrabclaw@aol.com

Frankly Cabernet Dominique Vetrano

France has by far the most **cabernet franc** plantings of any wine producing nation with over 35,000 acres. There are significant plantings of cabernet franc in St. Emilion, the Loire Valley (where it is known as Breton), and south west France (aka Bouchy). There are also cabernet franc vineyards in Romania, Hungary, the Balkans, and the Friuli region of northeastern Italy (aka cabernet frank). New plantings in the 1990s in Australia, New Zealand, and Argentina show promise. In the United States, cabernet franc is planted in Long Island, New York, and in Washington State. California has about 2,000 acres, mostly planted since 1980, over half in Napa and Sonoma.

There is a lot more to learn about Cabernet Franc. With our speaker, Greg Lipsker from Barrister Winery in Spokane, we will start with a tasting of Washington wines and French wines from the Loire Valley at our event on Friday, May 18. Barrister Winery won Best of Show at the 2006 Tri-Cities Wine Festival with their 2004 Cabernet Franc, which will be served at the Annual Dinner on March 17. It will be interesting to hear what a relatively newcomer to the wine industry has to say about this old varietal.



©_Greek_Vitis_Database

The committee is still working the details about food, wine selection and location, but stay put and mark the date for this unique event: Friday, May 18.

Important 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
RSVP: Tuesday, April 10
Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579.

Taste Back – December (Sparkling) The Wine That Goes With Everything Edward Schwier

It was a beautiful December evening, temperature hovering around the freezing mark, an inch of snow on the ground, light wind from the Southeast. The Allied Arts Gallery was the perfect venue for an evening of sparkling wines paired with festive foods. And speaking of sparkling, **Candy Gifford and Sue McCargar**, the Event Committee, were resplendent, and the gallery was filled with other lovely ladies and handsome gentlemen. Several new members enjoyed what is perhaps our best annual event because the format guarantees that you will have the opportunity to mingle and talk with most of these in attendance at some point in the evening. If you have not had the chance to meet **Chandra Hughey or Linda Mearns** and welcome them as fellow oenophiles, make it a point to do so at the next Society event.

We were greeted on arrival with **Domaine Ste. Michelle's Vintage 2000 Luxe**. This is a very delicate Blanc de Blanc sparkling wine. The Chardonnay grapes come from Heily Vineyards. The wine is bottle fermented and produced by traditional Methode Champenoise techniques. Tasting notes describe explosive aromas of toasted almonds and hazelnuts accentuated by delicate citrus, honey, and apple top notes. Rich and toasty flavors of vanilla, citrus, ginger and nutmeg mesh nicely with the wine's smooth texture and lively structure.

The first food and wine pairing featured the **Cave B 2005 Sparkling Blanc de Blanc**, another 100% Chardonnay wine, and a spicy party mix. The notes indicate that a pairing with apples, pears, and cheese plates before dinner would be excellent. This also gave Blaine hulas and opportunity to demonstrate the correct way to pour a sparkling wine. Pour an inch or so into the flute, allow the bubbles to subside, and then continue pouring. The wine will behave nicely. As advertised, the Cave B was spicy, with an apple aroma and taste with a creamy finish. For the food – I would go with fruit and cheese rather than party mix.

The third wine was the **J 2001 Vintage Brut** from CA, a blend of 52% Chardonnay, 44% Pinot Noir, and 4% Pinot Meunier. I believe that the pairing with Sue McCargar's Holiday Quiche Squares was an excellent choice. Sue's creation was one of the two highlights of the evening. Her recipe is also in this edition of EVOE. The aroma and taste were complex and balanced. Excellent with either light fare or an elegant dinner.

[]...The correct way to pour a sparkling wine: Pour an inch or so into the flute, allow the bubbles to subside, and then continue pouring.

We tasted the **Argyle Brut Rosé** from the Dundee Hills in Oregon. Strawberry, plum, a hint of spice cake. It was served with small crab cakes. I would mark this down as a perfect select for your next "Talk Like a Pirate" Day (September 19th). Arrgh!

Korbel's Sparkling Merlot and beef rollups was our fourth pairing. An experimental cuvee made from Sonoma Valley and Russian River merlot grapes. Tasting notes list this as a good match with hearty beef dishes or pasta. I didn't put it on my "buy" list. Probably too satisfied with Merlot sans bubbles.

The surprise of the evening was the **Gruet Blanc de Noirs** from New Mexico. No hint of pink in the color which did indeed sparkle. Berry aromas and creamy texture, it was served with bacon-wrapped dates, an excellent match. I did note that this was probably a politically incorrect hors d'oeuvre since the areas of the world that are generally associated with dates would not wrap them in a pork product. That being said, I had two. A great buy at about \$13.50.

We closed the evening, at the Gallery at least, with the CA **Schramsberg Cremant Demi-sec**, a delicate off-dry American original dessert wine. Creamy texture and more exotic flavors with about half the pressure of other sparkling wines. Goes well with desserts, Asian foods, and especially well with *foie gras*.

Another wonderful December function with good friends, food and wine. Looking forward to next year- Edward.

Holiday Quiche Squares Sue McCargar

2 C jack cheese
1/2 C thinly sliced green onions and tops
4 oz. diced pimentos or roasted red peppers
7 oz diced green chilies
6 eggs
2/3 C whipping cream
1/2 C half-and-half
1 t salt
1/4 t pepper
1/2 lb shredded cheddar cheese



Spray 9 x 13 pan with cooking spray (e.g., PAM)

Sprinkle jack cheese, onion, chilies and pimentos evenly over bottom of pan. Beat eggs, cream and half-and-half, salt and pepper. Pour over cheese and vegetables. Bake at 400 deg. F for 25 to 30 minutes until set. Sprinkle cheddar cheese over top for the last 15 minutes of baking. Remove from oven and let sit for 10 minutes. Cut into appetizer size pieces (approx. 1 1/2 x 2 in.).

Tasteback February Vineyard Series Seven Hills Vineyard Don Miktch

I thought the program was very interesting and unique because the focus was on a specific vineyard and various wine varieties grown. The addition of tasting guidance of a noted winemaker from the vineyard was appreciated. This connection has been missing from the many wine events I have attended over the years.

Chris Banek, vineyard manager, Seven Hills Vineyard, Milton Freewater, OR. did an outstanding job of articulating his philosophy of soil development, water management, heat control, site selection of various varieties and interface with winemakers. I learned there is much more to producing great grapes than I ever would have thought! Without great fruit there is little the winemaker can do to produce a great wine. Seems obvious; however, I had never put it together until Chris fully explained what goes on in the vineyard.

Ron Coleman, winemaker, Tamarack Cellars, values the effort and dedication of his vineyard relationships and grape suppliers. Among them Ron buys from Seven Hills Vineyard and trusts the management skills of Chris Banek to help him make outstanding wine. Ron stated several times everything starts with the fruit. Ron believes in going into the vineyard and tasting the grapes (he stuffs handfuls of fruit into his mouth) to help in determining the best time to pick. He believes the mouth is a better gauge than the scientific measurements often used by winemakers.

To me, the wine tasting was very interesting. The wines made from specific Seven Hills Vineyard lots and identified by Chris Banek as to the soil, slope, and wind conditions was fascinating. Ron Coleman was able to explain the differences between the vineyard lots and where to identify this in the taste of the wine. Very impressive.

Ken Ferrigno put together a terrific box of foods to accompany the various flights of wine. This consisted of rare beef slices, two cheeses (one with sun-dried tomato), small cups of sautéed mushrooms and olives. My only suggestion for the future is to dedicate a little more attention to suggested pairing of the food to the wines. Some guidance would be helpful. We were left to our own as to what to do with the terrific foods.

Overall the session was of great interest and I believe everyone learned to appreciate how much vineyard management has a direct effect on the quality of our wine.

Coming Up in June: Wine and Music Marieca Davis

We often compare wine with food, cheese, and chocolates; why not try a pairing to music? This tasting will be designed with fun and camaraderie in mind. It will take a



light-hearted, informal approach to exploring different wine styles with an attempt to classify them to various types of music. (Think "Champagne and Classical" or "Grappa and Rap!") We are still on the search for an appropriate venue and in the midst of composing the wine and music pairing list

but you can be sure this event will be something different! Be on the look out for further details in the next EVOE.

Test Your Wine Knowledge Dominique Vetrano

Wine Words: Nose, Legs, Body

A wine's "nose" is its aroma. Wine pros will say, for example, that a given wine has a nose of apricots and peaches. In the same vein, a wine's "legs" are the rivulets of wine that inch up the inside surface of the glass above the wine, then run slowly back down. It's often said (erroneously) that the thicker the legs, the better the wine. **Legs** are a complex phenomenon related to the amount of glycerol and alcohol in the wine, plus the rate of evaporation of the alcohol. A wine's "body" is its weight on the palate. Light-bodied wines feel about as heavy as skim milk on the palate, while full-bodied wines feel like half-and-half or even cream.

Vino Quiz*

Which group contains all white grapes?

- Albariño, chardonnay, pinot grigio, mourvèdre
- Vernaccia, albariño, tarrantés, 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 |

* The first 2 people who answer correctly to both questions win a wine glass. Email your answers to evoe2go@aol.com before March 10. One answer per membership (single or couple) please! Answers and winners names will be published in the April EVOE.

Looking Ahead For 2007

Chuck McCargar
Program Committee Chair

We have an exciting and informational series of events coming up for the remainder of the 2007. We hope you will take advantage of the opportunities these events offer. Lately our events have been filled to capacity, so sign up early to make sure you don't miss out. People who sign up after the event is filled will be put on a waiting list. Priority is always given to those who have paid, so make sure you send in your check. If you are on the waiting list, your check will not be cashed until your attendance is confirmed. We hope to see you soon.

March 17- Annual Meeting.

The Tri-Cities Wine Society Annual March Meeting/ Dinner is to be held at Meadows Springs Country Club. This event is a great mixture of business and pleasure. There will be a brief business meeting followed by a wonderful gourmet experience, with food and wines paired by the Club's Chef, our speaker Chef Big John, and the duly appointed epicurean committee.

April 15- You be the Judge.

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 where everyone can compare and rate a selection of fine wines.

May 18- Cabernet Francs From France and Washington.

Cabernet Franc is grown all over the world, but traditionally was used as a blending wine. It is now starting to come into its own as a unique varietal, especially in Washington State. Come and try wines from the old world and the new one.

June - Wine & Music.

Do you ever listen to music while you sit and sip your wine? Has it occurred to you that some wines may go best with certain music? Come to this tasting and find out if that theory holds true.

July - Wineries of New York's Finger Lakes.

New York wines, you may be thinking! Yes, life is full of surprises, as the saying goes. With more than 100 wineries and more than 100 million bottles of wine annually, New York is definitely a part of today's wine industry -- a surprise to many people. Planned is a sampling of the area's red, white and sparkling wines. Guests will also have an opportunity to learn more about this

unique wine growing region. Come and enjoy helping us "uncork New York."

August - Vineyard Tour.

Join us on a bus tour for a hands-on vineyard, field and winery demonstration. Meander through a vineyard to learn details on grapevines and receive dialogue on farm operations including pruning, spraying, harvesting and trellising.

September - A Texas BBQ on Dallas Road.

Goose Ridge Winery on Dallas Road - the ideal place for a Texas-style BBQ. You'll find a beautiful picnic area with great food and wine. A great spot to kick back and enjoy a September evening. What more could you ask for!

October - Riedel Seminar and Tasting.

Riedel revolutionized the way the world views stemware by creating wine glasses specifically designed to showcase each variety. This seminar 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 this rare opportunity.

November - "Tri-Cities Wine Festival."

This event is the "big one" for the Society. Months of preparation and planning are spent by Festival committee members to bring Society members and the public a chance to taste the best from wineries throughout the Pacific Northwest. In addition to the Public Tasting there is a dinner, a seminar, and a silent auction.

December - Port Tasting.

The 2007 year will end with a Port tasting, just in time for the holidays. You can try a variety of Port styles along with appealing appetizers.

And Already Scheduled for January 2008: White Burgundy Wines...



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* _____

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

Members \$68.00
Guests \$78.00

Member _____

Number of members attending: _____
Number of guests attending: _____

Member _____

Indicate your choice of entrées and quantities:
____ Beef Tenderloin
____ Lamb Shanks

Guest 1 _____

Guest 2 _____

Cut-off date: Tuesday, March 13, 2007
 Yes, I (we) would like to help at the event.

Phone Number _____

Email _____

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

You Be The Judge- Sunday, April 15, 2007

Members \$25.00
Guests \$30.00

Member _____

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

Member _____

Guest 1 _____

Guest 2 _____

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

Phone Number _____

Email _____

EVOE
*Newsletter of the
Tri-Cities Wine Society*

Dominique Vetrano, Editor

Need an info? Have an idea?
Contact us!
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.



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Richland, WA 99352

EVOE

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First Class

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 Richland WA 99352

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 contact Marieca at
marieca1@verizon.net.

March 2007 - Wine Events Around the Pacific Northwest

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

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 or go to <http://www.columbiavalleywine.com/newrelease.htm>.

****Annual Dinner and Membership Meeting-** March 17, Meadows Springs Country Club Richland, WA. This annual program of the Tri-Cities Wine Society features 2000 Leonetti Merlot and 2004 Vin Du Lac Reserve Syrah with a choice of beef or lamb entrees. The seven-course menu offers a wonderful wine list from the best of the Northwest. (see p. 1)

Passport to Woodinville, March 31 - April 1, Woodinville, WA. Woodinville Wine Country wineries open their doors and wines to the public for this special occasion. Columbia Winery, a member of Woodinville Wine Country, is an active participant to this event that provides the opportunity to visit wineries rarely open to the public. Passports must be purchased in advance via www.woodinvillewinecountry.com. Location: Columbia Winery. Hours: 11 a.m. - 4 p.m. each day. Cost: \$50 per person. For more info, call 425-482-7348 or go to www.columbiawinery.com.

"Wine is the most civilized thing
 in the world." ---
 Ernest Hemingway

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, or call Blaine Hulse (Wine Festival) at 547-4805 or Ted Davis (other activities) at 627-2615 if you are interested.