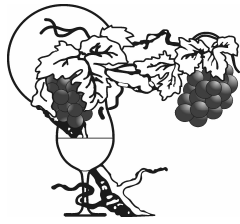


November 2007

Tri-Cities Wine Society



Online at
<http://tricitieswinesociety.org/web>



Friday and Saturday, November 16 and 17:
29th Tri-Cities Wine Festival
Friday, December 7:
Ports From Different Ports
Sunday, January 20:
Petite Sirah: Origins And Potential

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Wine Festival Judging: *How Does It Happen?* **The Purple Grape**

Each year thousands of new releases are available for wine lovers, including here in the Northwest and Mid Columbia. The Society's annual Tri-Cities Wine Festival is fortunate to have professional judges, with trained palates, to help evaluate some of these releases. But how are judging competitions, such as the Society's Festival, conducted? How are wines judged? Read on!

Wine judging competitions can be small, local or huge, like the UK's International Wine Challenge – the world's largest with more than 9,000 entries annually. Competitions are found at county fairs, such as the Yakima County Fair or the LA County Fair. They may be specialized, such as for women-only winemakers. The Tri-Cities Festival and judging is considered medium in size, and the Northwest's oldest, continuously held wine judging competition.

Judging panels typically comprise winemakers, trades persons (for example, wine re-sellers or restaurateurs), wine writers, grape growers, or individuals who have expertise in enology or viticulture. There is also a non-voting facilitator. For the Society's Festival this year, the judges are: **Andy Perdue**, *Wine Press Northwest* editor-in-chief; **Ann Littlefield**, a long-time international wine industry veteran and professional wine judge; **Coke Roth**, an area attorney, well-known wine judge and founding chairman of the Tri-Cities Northwest Wine Festival; **Don Galleano**, a third-generation Southern California winegrower and owner of Galleano Winery; and, **Harry McWatters**, president of Sumac Ridge Wine Group, British Columbia, founding president of the B.C. Wine Institute, and credited with building

(Continued on page 3)

Ports From Different Ports **Floyd Hodges**

Join the Society, **Dec. 7, at the Richland Allied Arts Gallery** for a tasting guaranteed to chase away the winter's chill – a wonderful variety of Ports from Portugal, Australia and Washington.

Strictly speaking, Port is a fortified wine produced in Portugal's Douro Valley from native grapes. Within the European Union, it is illegal to refer to any other wine as Port. However, other parts of the world do not have the same requirements.

The event's festivities will start with a Portuguese **Churchill White Port (NV)**. White Port is made from white grapes, in relatively small quantities and does not receive wide distribution. So, this is a chance for you to taste something you may not have previously tasted.

(Continued on page 3)

December Event Details:

Port Tasting

Event Committee: *Floyd Hodges, Lois McGuire, Gudrun Parker*

Date:	Friday, December 7, 2007
Time:	7:00-9:00 p.m.
Location:	Allied Arts Gallery, Richland
Price:	Members \$25.00, guests \$30.00
Limit:	75
Type:	Educational Wine Tasting
Bring:	Wine glass and tray— <i>Suggestion: a smaller wine glass works best for Port</i>
Cut-Off Date:	Monday, December 3

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart at 627-6579** on or before **December 3**.

November Editorial

Ted Davis, TCWS President



Dues Increase:

It has been a long time since the Society increased membership dues – October 2001, to be specific. As I'm sure you know, expenses and the cost of doing business have continued to climb. For the Society, we've seen this especially in our insurance rates, postage, printing and computer support. Therefore, the Board of Directors has voted to authorize an increase in annual dues from \$25 to \$30 for couples and from \$18.50 for single memberships to \$20, effective immediately for all new memberships. Society members whose membership expires in November, or whose membership may have lapsed, can renew at the old rate if their renewal is postmarked on or before Nov. 30. All memberships expiring after November must be renewed at the new rates.

Factoids:

How big can a wine bottle get? Capacity (in Liters) followed by the number of standard-size bottles are as follows: Standard (.75l) = 1; Magnum (1.5l) = 2; Jeroboam (3l) = 4; Rehoboam (4.5l) = 6; Methuselah (6) = 8; Salmanazar (9l) = 12; Balthazar (12l) = 16; and my personal favorite, the Nebuchadnezzar (15l) = 20 bottles.

(http://stratsplace.com/beeson/wine_factoids.htm)

News you can use?

Heart attacks – the Japanese drink very little red wine, eat very little fat and suffer fewer heart attacks than the British or Americans. The French eat a lot of fat and also suffer fewer heart attacks than the British or Americans. Italians drink lots of red wine and also suffer fewer heart attacks than the British and Americans. CONCLUSION: Eat and drink what you like. Speaking English is apparently what causes heart attacks!?!

(http://stratsplace.com/beeson/wine_factoids.htm)

Upcoming Events:

November – The 29th Annual Tri-Cities Wine Festival, Nov. 16-17, will be at the Pasco Red Lion and the Tri-City Country Club. It is now Washington's longest continuously held wine festival. All Society members should have received Festival brochures with detailed information in October. So, hopefully you have saved the dates and gotten in your reservations. Tickets are being mailed to those who have made reservations. And, if you haven't yet invited 10 of your closest friends who have never attended, consider doing so. Word of mouth is still the best way to advertise!

Besides the public tasting Saturday evening the 17th, there will be two seminars this year – Friday evening, the 16th and Saturday during the day. Friday evening's seminar will focus on pairing international foods and local wines, with information and insights provided by this year's expert panel of

Festival wine judges. Saturday's daytime seminar will address how appellations are created, and what it means to a winery and consumers, with an expert panel from several of Red Mountain Appellation's premier wineries. Attendees will get to taste wines from these wineries, and discussion will continue over lunch in the Red Lion's Bin No. 20 restaurant.

Would you like to know more about how wine is judged at the Wine Festival? See "The Purple Grape's" judging article in this *EVOE*, pages 1 & 3.

Again, bring a friend or friends to this year's Festival! Note: The Red Lion has special room rates if you say you are attending the Festival. Hope to see you all there!

December – Ports, Ports, Ports! Event planners Gudrun Parker, Floyd Hodges and Lois McGuire have selected Ports from Portugal, Australia and Washington for you to learn about and compare. The featured speaker will be Mike Wallace, owner and winemaker at Hinerling Winery. With more than 30 years in the business, Mike will impart some of his vast knowledge about various Ports from around the world. See the *EVOE* article on pages 1, 3 & 4 for more details.

January – Come learn about Petite Sirah with your Society. Wade Wolfe, winemaker and owner of Thurston Wolfe, will be the featured speaker. This will be an international event, with Petite Sirahs from Washington, California and Australia. See the *EVOE* article on page 4 for particulars.

February – Don't know much about Italian wines, or can't find a good Italian wine locally? Come to the Society's February event and solve both problems. Learn about Italy's different growing regions and sample some of that country's fine products. You'll find a "teaser" in this *EVOE*, page 4.

TCWS Event Policy

Guest Policy

With our banquet permit, events are open only 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.

(Continued from page 1)

29th Wine Festival

B.C.'s wine craft into an award-winning, internationally recognized industry.

The judging process is conducted under very strict rules. Wines are prepared by a "back-room" crew that assigns numbers to the bottles, opens the wines to allow them to breathe and maintains the proper serving temperatures (reds at 66-70 degrees Fahrenheit; whites at 56-60 degrees Fahrenheit; and sparklings at 50-54 degrees Fahrenheit). Wines are poured into numbered glasses to form "flights." Each flight will average 15-20 wines with the wines arranged in different order for each judge. There can be more than one flight for a specific varietal. The only things the judges know about the wines are varietal, residual sugar and a glass number.

The judges then use their experience and training to evaluate each flight's wine. They will check for qualities such as color and "legs" by swirling the wine, sniffing for sensory factors, and tasting for tannins, acid, fruit, and then, always spitting vs. swallowing. Additionally, they note any flaws that would detract from the total experience.

The facilitator randomly polls the judges for their overall ratings of the sampled wines. They can select gold, silver, bronze or no award for each wine. All the judges have previously agreed to each award's definition for the competition. It takes a majority to determine the final award. Judges will frequently add a plus or minus to their ratings. If it is not obvious what award will be given, especially if there is an even number of judges or no clear consensus, the facilitator will poll the judges for rationale behind their decisions, discussion ensues and a consensus is reached.

At the end of each varietal's judging, all the gold-medal winners are returned for a re-evaluation to determine the "best-of-class" award. The same methodology is used during this round. The winner is awarded a best-of-class award.

At the conclusion of the judging, all the best-of-class wines are brought back for a third time to be evaluated against each other for the "best-of-show" award. Finally, at the Tri-Cities Wine Festival, awards are presented during the public tasting.

What does this mean to you? Medals are awarded for superior offerings, per the judging results. However, a wine that does not win a medal might have had a small flaw that the judges, with their professional pallets, picked out but which the average consumer probably would never detect. Winery owners and winemakers will tell you medals sell wines, but winning often is accompanied by a price hike. **Bottom line remains – the best wine for most of us is a wine we enjoy.**

You are invited to join us at this year's Festival, Nov. 16-17. Attend the seminars and the public tasting! Invite your friends! As a Society member, you should have received an

(Continued from page 1)

Ports From Different Ports

The next "wines" will be a trio of Tawny Ports: **Hinzerling Tawny Port**, Washington; **Graham 20 Year Tawny Port**, Portugal; and **Jonesy Tawny Port**, Australia.

Mike Wallace, owner and winemaker at Hinzerling Winery, Prosser, has Ports that are always a good bet. The Graham 20 Year Tawny Port is a Portuguese classic, and the Jonesy Tawny is a bigger style Tawny Port, and highly rated by Robert Parker in the Wine Advocate.

Tawny Ports are red Ports kept in barrels so long that they have lost most of their coloring matter and take on a tawny or golden color. They are usually released as 10-, 20-, 30- or over 40-year Ports, reflecting their aging time.

Next in the tasting lineup will be three "Ruby Ports," a generic label for young, blended, non-vintage Ports that retain their red color. While quality varies widely in Ruby Ports, the major Port producers' signature blends are consistently the best. These producers maintain stores of Port from various vintages they can blend to produce a characteristic house style from year to year.

The three Ruby Ports will be a **Hinzerling Ruby Port** and **Kestrel Port**, both Washington; and Portugal's **Warre's Warrior Port**. The Hinzerling is another great effort by Mike Wallace while the Kestrel is a wonderful wine produced by Kestrel's new winemaker, Flint Nelson. The third wine is a great example of a so-called Portuguese "house blend."

Moving through the evening, next will be two "Vintage Ports" – wine all from one year's harvest. The two Ports, both from Portugal, are: **Graham 2001 Late Bottled Vintage (LBV) Port** and **Graham 1997 Malvedos Port**. While vintage Ports make up only about 2 percent of production, they are considered Portugal's "flagship wine."

(Continued on page 4)

Coming Up

February 9, 2008

Italiano Vino Tasting

See page 4 in this EVOE

application in the mail. If you did not, or if you need more information or know someone who wants more information about the Festival, go to:

<http://www.tricitywinefestival.com>.

(Note: Some judging information in this article is modified / expanded / excerpted / condensed from the Seattle Wine Society web site – Kathy Ward.)

(Continued from page 3)

Ports From Different Ports

Late Bottled Vintage (LBV) Ports, as the name implies, are wines held, usually in oak, for 4-6 years before bottling. Most wines in this category are filtered and stabilized prior to bottling, so they are normally ready to drink upon release, and offer some of the best Port values available. The **Graham 1997** is a true Vintage Port, in this case from a single vineyard or "quinta." Vintage Ports never see oak and require extensive bottle aging. At 10 years, the **Malvedos** is a relative youngster.

Mike Wallace will be the evening's special guest speaker. He is one of Washington's great wine pioneers and a master dessert winemaker. Mike will discuss Ports and how they are made, and answer questions.

To accompany the Ports, there will be a great selection of cheeses, including a blue-cheese cheese cake, a wonderful selection of nuts, and some rich, dark chocolate, all perfect foods to accompany and complement a wonderful selection of Port wines.

This will be another Society educational event to remember, so one you don't want to miss! A sign-up coupon is included in this EVOE.. I look forward to seeing all of you there.



Coming Up In February:

That's Amore

Ken Potter

Come take a tour of Italy! On Feb. 9, the Society's monthly event will find attendees sampling a flight of Italian wines including **Prosecco, Soave, Barbaresco, Chianti**, an **Italian red table wine** and finally, a **Moscato**. These wines will be paired with delicious appetizers. A Power Point educational presentation will detail Italy's different growing regions, including those regions for the featured wines. This event is just before Valentine's Day ... so, maybe you can pick up some ideas for your *amava uno!*

*Let us have wine and women, mirth and laughter,
Sermons and soda-water the day after.*

Lord Byron (Don Juan)

Petite Sirah: Origins and Potential

Marieca Davis



Petite Sirah is "a variety with many fans among consumers," so join us Sunday, Jan. 20, 4-7 p.m., Tri-City Country Club, Kennewick, for the Society's monthly event and see if you fall into this category.

According to the Professional Friends of Wine web site (www.wionepros.org/wine101/grape_profiles/petite.htm): "Petite Sirah is a red grape found in both North and South America, which has become an important varietal in warm regions within California. Originally cultivated and labeled as Petite Sirah only in California, its origin was unknown and identification uncertain. Not until late in 2003 when recent DNA evidence confirmed most plantings to be the same grape as Durif, did the speculation end. The grapes normally produce wines that can be agreeable, pleasant and sometimes delicious, but it is the solid tannins and good color that distinguish this varietal as an excellent blending partner. On its own, Petite Sirah can present a sturdy wine of interesting flavors showing a dark, well-balanced, faint black pepper character. Yet Petite Sirah, best described as 'vinous' is not highly distinctive. Nevertheless, wines made from Petite Sirah age slowly and can survive fairly long cellaring of 10 years or more."

Dr. Wade Wolfe of Thurston Wolfe Winery, Prosser, will lead a discussion with his award-winning Petite Sirah – a "gold" winner at the 2004 Central Washington State Fair. He will delve into the grape's origin and past. Moreover, this knowledge-filled event will provide attendees a wide-ranging array of Petite Sirahs from a number of different areas to evaluate and compare. Suitable dishes to emphasize the Petite Sirah's potential to complement cuisine will also accompany each selection.

So remember **Sunday, Jan. 20, 4-7 p.m., Tri-City Country Club, Kennewick.**

<u>January Event Details:</u>	
Petite Sirah Tasting	
Event Committee: Tony Penella, Chair, Lois McGuire, Marieca Davis	
Date:	Sunday, January 20, 2008
Time:	4:00-7:00 p.m.
Location:	Tri-City Country Club, Kennewick
Price:	Members \$30.00, guests \$35.00
Type:	Educational Wine Tasting
Bring:	An open mind
Cut-Off Date:	Wednesday, January 16
Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before January 16.	

Food, Wine and Blood Sugar – Facts You Need to Know

Floyd Hodges

We have all heard, innumerable times, the admonition not to drink on an empty stomach. What we never seem to hear is that what you eat is more important than simply eating.

If you are going to drink, what is really important is that you provide your body with a source of readily available carbohydrates. For example, French bread is an excellent choice because it both cleanses your palate and provides necessary carbohydrates.

The reason why carbohydrates are important relates to your liver's chemistry. When blood sugar drops, the brain sends a message to the liver, directing it to make more sugar. In the absence of carbohydrates, there is an enzyme in the liver capable of converting protein into sugar. Unfortunately, one of alcohol's effects is to block this enzyme's action and thus the needed sugar.

The body's nervous system cells are the only cells incapable of storing sugar, and thus rely entirely on blood sugar to function. Therefore, if blood sugar drops too low (hypoglycemia), it has a strong effect on the central nervous system and produces symptoms very similar to those of inebriation, even though a person's blood alcohol may be relatively low.

Meat and cheese are great with wine, but unfortunately they contain little or no carbohydrates. So, if you are drinking, ensure you get some "carbs" along the way to avoid unnecessary complications.

Texas BBQ Thank You

Chuck and Sue McCargar

(Note: This "thank you" was inadvertently omitted from October's EVOE. Apologies to all involved. Mary Binder, Chair, Communications Committee.)

We hope you had as much fun at this event as we did. However, an event like this is a lot of work, and we want to recognize and thank those who helped, especially those who made the delicious food. We could not have done it without your help. Finally, we'd like to include a very special thank you to Mike Hall, Ice Harbor Brewing, for lending us lights to use as it turned dark!

Food Preparation

Ken Ferrigno	Brisket
Paul Gifford	Sausages
Peggy Cress	Potato Salad
Kris McCargar	Cabbage Salad
Mike McCargar	Texas Toast
Lynn Tanasse	Calico Beans

Pouring Wine/Serving Food

Candy Gifford
Mary Binder
Ted Davis
Judith Davis
Floyd Hodges
Van Ramsdell
Ken Potter
Ted Cress
Nancy Beitel



Upcoming Wine Classes and Seminars Around the Pacific Northwest

Central Washington University, Ellensburg

Palate Training, Oct. 26 -- Covers appearance, aromas and component tasting. You'll learn to identify sugar, acidity, tannin, oak, flavors, winemaking and vineyard techniques.

Bubbles in Bottles, Nov. 16 -- Learn how sparkling wine is made and sample a true Champagne and sparkling wines from around the globe.

Great Value Wines, Jan. 25 -- In addition to sampling good-quality, great-value wines, this class will guide you through assessment of quality and what to look for in an everyday wine.

Unique Wines Around the World, Feb. 29 -- For those times when merlot just won't do and you want to experiment a little, you'll sample some unique wines from around the world.

It's in the Vineyard: Vintage Variations, Mar. 28 -- How much does the vintage of a wine matter? How can you tell if it was a warm year or a rainy year? Should you keep it in the cellar or drink it now? The class will examine wines from different years. Taste for yourself the differences a vintage can make.

Mock Judging, Apr. 11 -- Have you ever wondered what it is like to be a professional wine judge? In this class, you'll receive an overview of the judging techniques used at major competitions and magazines. You then will be divided into judging panels. Each panel will be given wines to evaluate using the rating scale provided. The

wines will be presented blind, with only the grape variety listed. Work with your panel to rate the wine bronze, silver or gold. **Wonderful Washington Wine and Cuisine, May 16** -- The third annual wine tasting event at CWU featuring over 30 wineries and restaurants. Short educational sessions will be offered and live music will round out the evening.

Cost is \$35 per class, \$96 for any three classes or \$199 for all seven classes. To register, call 800-720-4503 and ask for CWU Wine Program or visit www.worldwineprogram.org

Washington State University, Tri-Cities Campus

Holiday Entertaining with Wines, Nov. 8 -- Linda Moran and some of her favorite winemakers will share their signature holiday recipes and, of course, the wines to pair with them. Cost is \$25. To register, call 509-372-7394, or e-mail sphilip@tricity.wsu.edu. Go to www.tricity.wsu.edu/wine for additional information.

Columbia Basin College, Pasco

Washington Wines For Beginners, Oct. 27 -- \$40

Wine And Cheese Pairing, Nov. 3 -- \$45

Exploring Cabernet Sauvignon From Around The World, Nov. 10 -- \$40

The Wines From Down Under, Nov. 17 -- \$40

The Faults Of Wine, Dec. 1 -- \$40

For more information and to register, call Donna Campbell at 547-0511 ext. 2206.



Schedule of Events

EVENT: Seminar International Cuisine And Northwest Wines

Friday, November 16, 2007, 6:30 – 10 PM
Tri-City Country Club, 314 N. Underwood,
Kennewick
Cost: \$65.00

A Friday evening learning opportunity while enjoying food and wine in a great setting. Start the evening by meeting this year's Festival judges. Then, enjoy internationally inspired heavy hors d'oeuvres paired with regional wines in the Tri-City Country Club's elegant dining room. Throughout the evening, the judges will discuss wine and food pairing. There will also be time for questions and answers.

EVENT: Seminar Red Mountain — Creating An Appellation

Saturday, November 17, 2007, 11 AM – 2 PM
Red Lion Hotel, Pasco
Cost: \$65.00

Learn how a wine-growing area gets its own appellation designation and how that process was used for Washington's new Red Mountain Appellation. Scott Williams from Kiona Vineyards, Pete Hedges from Hedges Family Estate, and Keith Pilgrim of Terra Blanca, all in the Red Mountain Appellation,

will serve as the panel leading participants through the process and discussing what sets Red Mountain apart from the rest of the Columbia Valley. After tasting wines from the panel's vineyards, participants can further their learning experience with a sumptuous lunch pairing Red Mountain wines with distinctive Northwest-inspired dishes in the hotel's Bin No. 20 restaurant.

EVENT: Public Tasting And Silent Auction

Saturday, November 17, 2007, 6 – 10 PM
Olympic Ballroom, Red Lion Hotel, Pasco
Cost: \$55.00 in advance, \$60.00 at the door

Enjoy an evening of Northwest wines from Washington, Oregon and Idaho – from old favorites to newer, smaller wineries joining the Festival for the first time. Complimentary cheese, bread and chocolate will be served with hors d'oeuvres from the hotel's Bin No. 20 Restaurant available for purchase. Bid on a wide variety of wines, art and other diverse offerings at this year's Silent Auction!

ACCOMMODATIONS

Pasco Red Lion Hotel, 2525 N. 20th Ave., Pasco
Special offer for Festival attendees
Rate: \$89.95 per night
Phone: (509) 547-0701
 Ask for the "Festival rate." Don't wait; reserve early.



29th Tri-Cities Wine Festival—Ticket Order Form

Name _____
 Address _____
 City, State Zip _____
 Area Code and Phone Number _____

		<u>Quantity</u>	<u>Amount</u>
• International Food & NW Wines	\$65.00 p/person	_____	_____
• Red Mountain-Creating an Appellation	\$65.00 p/person	_____	_____
• Public Tasting and Silent Auction	\$55.00 p/person	_____	_____
• TOTAL AMOUNT		_____	_____

Credit card purchases of tickets are also available on line at www.TCWineFest.com

- Will be staying at the Red Lion Hotel
- Would like to volunteer
- First-time Festival attendee

**Mail This Coupon With
Your Payment To:**

Tri-Cities Wine Festival
 P.O. Box 3514
 Tri-Cities, WA 99302

Membership Application/Renewal and Event Sign-Up

Dues changes—see President's column page 2

- Single: \$18.50
- Couple: \$25.00

After November 30

- Single: \$20.00
- Couple: \$30.00

- New
- Renewal

Referred by: _____

How would you like to receive the EVOE newsletter:

- Email (current email address requested*)
- US mail
- Both email and US mail

Name 1 _____

Name 2 _____

Address _____

City, State, Zip _____

Phone # _____

Email 1* _____

Email 2* _____

Ports From Different Ports – Friday, December 7, 2007

Members \$25.00
Guests \$30.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 75
 Cut-off date: Monday, December 3

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

- Would like to help at the event

Petite Sirah: Origins and Potential – Sunday, January 20, 2008

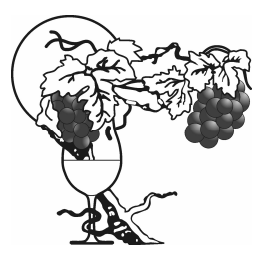
Members \$30.00
Guests \$35.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: N/A
 Cut-off date: Wednesday, January 16

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

- Would like to help at the event

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://tricitiewinesociety.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 fragrance (perfume, after-shave, lotions) when coming to an event.

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

Tri-Cities Wine Festival



*Mark
Your Calendars!*

*Friday,
November 16, 2007
Tri-City Country Club,
Kennewick*

*Saturday,
November 17, 2007
Red Lion Hotel, Pasco*

*Information
and reservations:
www.TCWineFest.com*



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

EVOE
Newsletter of the
Tri-Cities Wine Society
Dominique Vetrano, Editor
Need any info? Have an idea?
Contact us!
evoe2go@aol.com

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Richland, WA 99352

