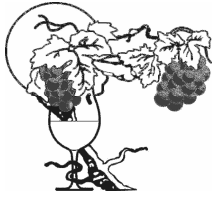


October 2007

Tri-Cities Wine Society

www.tricitieswinesociety.com



<http://tricitieswinesociety.org/web>

Thursday, October 11— Riedel Workshop
Friday and Saturday, November 16 and 17—
29th Wine Festival
Friday, December 7— Any Port In A Storm

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29th Wine Festival Plans On Track

Blaine Hulse

Momentum is building for the **Tri-Cities' 29th Annual Wine Festival, Nov. 16-17, Red Lion Hotel, Pasco, Wash.** Invitations are out to all Northwest wineries in Washington, Oregon and Idaho. Wineries are responding. In fact, this year the Festival Steering Committee has made some changes to provide even more wineries the opportunity to participate and to further the Tri-Cities Wine Society's mission to educate its members and the public about wine and viticulture.

For example, the Steering Committee has lifted the requirement that a winery have 50 cases for public sale the Monday after the Festival of each wine they bring for tasting. This rule kept many smaller and/or newer wineries from entering. While we encourage wineries to enter wines still in distribution as part of our mandate to educate the public, part of that mandate is also to help wineries and the wine industry succeed. The Festival provides an opportunity for Northwest wineries and the public to meet and get to know each other. So, come one, come all!

Other changes you ask? **The Friday night dinner has a new and exciting direction** – a seminar in the Tri-City Country Club's elegant dining room, Kennewick, that will pair regional wines with international dishes from around the world. During the evening, guests will have the opportunity to taste various ethnic dishes, sample a variety of wines and hear our Festival judges discuss wine and food pairing. What a great learning opportunity in a great setting with great food and wine. What a concept – a Friday evening learning opportunity while enjoying food and wine in a relaxing and beautiful atmosphere here in the Tri-Cities.
Suggestion: don't wait until the last minute to make your reservations as space is limited!

(Continued on page 3)

Any Port In A Storm

Floyd Hodges

Ready for an adventure? Join us **Friday evening, Dec. 7, at the Allied Arts Gallery, Richland, Wash.,** for a romp through the wonderful world of Ports. Mike Wallace of Prosser's Hinzerling Winery, will join guests for the evening. Mike, one of the Yakima Valley's wine industry pioneers, has spent the second part of his long and illustrious career producing dessert wines, including Ports. He will be there to impart his wealth of knowledge of Ports and Port production.

This event will feature a wonderful variety of Ports – several from Portugal, a fantastic "tawny" Port from Australia, and several Washington Ports, including two from Hinzerling. A variety of cheeses and nuts, the perfect match for fine Ports, will also be served. Port, as we know it today, is essentially from British influence on Portuguese winemaking. The British have a long history

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October Editorial

Ted Davis

Vitis Sp. "James"
1905



Factoids: There are about 400 species of oak in the world. Only about 20 are used in making barrels. Of those, only 5 percent are suitable for the highest quality barrels. The average age of a French oak tree harvested for barrels is 170 years – sorry, no data for other countries. It takes one grape cluster to make a glass of wine. There are, on average, 75 grapes per cluster and four clusters will make a bottle. One barrel equals about 60 gallons, which equals 25 cases of wine. *Source:* http://www.stratsplace.com/beeson/wine_factoids.htm

News You Can Use: *Food & Wine Magazine* recently marked its 10th anniversary of American Wine Awards and named Walla Walla's Long Shadows winery its "Winery of the Year." Per the magazine's web site, "By the time Allen Shoup stepped away from a distinguished 20-year career as CEO of Washington state giant Stimson Lane (owner of Chateau Ste. Michelle and Columbia Crest), he was already at work on a new venture. Shoup's groundbreaking new Long Shadows is devoted to producing luxury wines from Washington vineyards in partnership with international winemaking superstars, i.e., people who cast long shadows ... The wines are all produced at a state-of-the-art facility in Walla Walla ..."

The **bargain** of the month could be Columbia Crest's Two Vines label merlot-cab blend, which recently received a *Wine Spectator* rating of 87 points and can be purchased for around \$8/bottle.

You Should Be Contacted: As a reminder, the Society's Communications Committee has developed a member phone survey. A Board of Director should contact you between late September and through October to conduct the survey. The primary purpose is to verify or update contact information such as mailing and e-mail addresses, phone numbers, etc. Included will be questions regarding the Society's events and annual wine festival. The survey will also present an opportunity for you to talk to Society leadership about anything regarding the Society – its operations, programs, functions, future, etc. This survey supports one of our goals: to more effectively communicate, and be more responsive to our members. Again, in advance, thank you for your participation.

Upcoming Events:

November— the **29th Annual Tri-Cities Wine Festival**. Washington State's longest continuously held wine festival, will be Friday and Saturday, Nov. 16-17, with the public tasting on the 17th. Save the date and plan to invite 10 of your closest friends who have never attended! There will

be two seminars this year. Friday's 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 seminar will address how appellations are created, and what it means to a winery and consumers, with an expert panel from several of the Red Mountain Appellation's premier wineries. See Blaine Hulse's festival article in this *EVOE* for more details.

December— Ports, Ports, Ports. Floyd Hodges, Gudrun Parker and Lois McGuire, have been researching fine Ports from around the world. Our featured speaker will be Mike Wallace, owner and winemaker at Prosser's Hinzerling Winery with more than over 30 years in the business. See Floyd's article in this *EVOE* for more details.

January— Come learn about petite syrah with your Society. It is amazing that this small grape has such intense flavors and aromas. We will learn about this phenomenon and other amazing facts regarding this varietal. Stay tuned for more information in future *EVOEs*.

Coming Up

January 2008 A World of Petite Syrah

Watch for a date and tasting details in
future *EVOEs*.

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.

(Continued from page 1)

29th Wine Festival

Keeping with changes, **the Saturday seminar has seen its changes as well.** Our imaginative Saturday seminar crew has an exciting program – the making of an appellation. Participants will learn about the extensive process involved in getting a wine-growing area 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 Tim Hightower from Hightower Cellars – all in the Red Mountain Appellation – will serve as the panel leading participants through the geology, climate and terroir that sets Red Mountain apart from the rest of the Columbia Valley. And, after tasting wines from the panel's respective vineyards, participants can further their learning experience with a sumptuous lunch pairing Red Mountain wines with distinctive Northwest-inspired dishes in the Pasco Red Lion's Bin 20 restaurant.

Staying with Saturday, besides **opening up the evening to all Northwest wineries**, the evening's public tasting is also seeing more changes that we hope will result in an even greater educational opportunity for participants. Stay tuned and look for more details about this finale to a weekend of learning and experiencing Northwest wines in the November EVOE.

Finally, those who have attended past Festivals will see **changes to the ticket request brochure.** The brochure will be out around the first of October. Watch for it in the mail, or on the Festival website, www.TCWineFest.com.

Yes, changes. The Festival Steering Committee has been working hard to bring together a more winery and consumer friendly wine festival. Our goal is to bring to the Tri-Cities a stellar presentation of Northwest wines to a discerning public at the state's oldest continuous wine competition and public tasting – the 29th Annual Tri-Cities Wine Festival. Hope to see you there ... and why not bring a friend or two!



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Any Port In A Storm

of diplomatic and cultural entanglement with Portugal, in several instances protecting Portugal from Spanish take over. England turned to Portugal for wine when strained relations with France made that source inaccessible. A major problem, however, was finding wines that could withstand the voyage to England. This resulted in adding distilled spirits (brandy) to the wine to stabilize it. Somewhere along the way, the Portuguese developed the modern approach of adding brandy – or other high-proof alcohol – part way through fermentation. This process results in a wine high in alcohol with considerable residual sugar and tremendous aging potential.



How the wine is handled after adding brandy, results in a wonderful array of different styles, each distinctive and wonderful in its own way. These include **vintage Ports, late-bottled vintage (LBV) Ports, tawny Ports, ruby Ports** and even **white Ports**. Watch for a more detailed explanation of the various types of Ports in the November EVOE.

So mark **Dec. 7** on your calendar and plan to attend. I can't think of a better way to fight off the first winter chills than to taste and learn about one of the world's best dessert wines.

December Event Details:

Any Port In A Storm

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—Suggestion: a smaller wine glass works best for Port
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 Dec. 3.

Wallula Vineyard Tour

A picture-perfect day

Mary Alice Binder

Putting together a Society wine event normally presents some challenges – will there be interest; where should it be held; what day and time would maximize participation; will the wine be good, just to name a few. But, when the event involves planning a bus trip, there are additional challenges ... just getting a bus and negotiating the details present hurdles.



Now, add to this a bus trip for an outdoor event and you've escalated challenges to an even greater height. Worrying about the weather alone can be enough to drive one to drink more wine! However, if it all comes together, there is the potential for a great event!

And, that is just what happened for the Society's **August Wallula Vineyard tour**. The bus trip from north Kennewick to the Wallula Vineyard was scenic and made even more enjoyable with fresh Mimosas served along the way. The weather was perfect – could not have asked for a better day. The view from the Wallula Vineyard was beyond description. The wine and gourmet lunches just tasted even better in this beautiful setting. And, vineyard host and guest

speaker, **Bill den Hoed**, was the best – personable, knowledgeable, informative – just a great representative for Washington's wine industry.

But rather than take my word for it, let me share some of the feedback event chairs **Nancy Beitel and Gudrun Parker** received from guests:

- ♦ Fun, creative and beautiful insider's view of a local "secret" vineyard. Delicious lunch; excellent wines. Bravo!
- ♦ A singularly unique vineyard with a host to match. Bill den Hoed was a joy! The view, spectacular!
- ♦ Fantastic tour, fantastic wine, fantastic group! Bill was very friendly and knowledgeable. All around, a neat day. Kudos to the organizers.
- ♦ Very nice – good wine, what a view. Great weather. Very well organized.
- ♦ Bill was wonderful – knowledgeable, articulate, humorous and fun ... plus he likes wine!
- ♦ The best vineyard event yet. Good food, good wine, good people ... plus the view!
- ♦ Excellent lunch ... thanks to the sandwich makers. Great to learn about growing from an expert.



♦ No negative comments about this trip. Scenic bus trip! Extremely scenic vineyard location! Bill – excellent, informative speaker! Wonderful gourmet food! Congenial folks!

♦ Great tasting – fantastic view; good food. Casual,

but very informative. Good speaker.

- ♦ Great tour! Well organized and learned a lot. Food was great and paired well with wine. Bill was very informative and fun! Great trip and many thanks to the TCWS members for their efforts. Look forward to fun activities with the TCWS.
- ♦ In 45 minutes, we left the Tri-Cities behind and arrived at a setting reminiscent of a Mediterranean country. Even some of the vines were terraced! The vineyard owner was an exceptional speaker. The food was great. Good wine. Perfect weather. A five-star event!

What more can I say! If you weren't able to join us, you missed a great event.

Washington's Texas BBQ

A picture-perfect ending to summer

Ted Cress

*It was a delightful late-summer evening with light winds and pleasant temperatures – that describes the Society's annual picnic, **Sept. 15**, for 56 members and their guests at **Goose Ridge Winery**. Combining the weather with the Goose Ridge wines and Texas BBQ – Washington style – bottom line, it was an extremely pleasant outdoor evening with food and wine well planned and coordinated thanks to the event committee led by **Chuck and Sue McCargar**.*

Steven Womack, Goose Ridge marketing director and the event's featured speaker, introduced the Goose Ridge wines and gave a bit of history about the Goose Ridge estate and its relationship to the Washington wine industry. Steven highlighted some interesting statistics: at about 1300 acres, Goose Ridge Vineyards is one of the state's largest; its 1180-acre continuous block of vineyards is the state's largest continuous vineyard; and, Goose Ridge is the also the state's largest single-family (**the Monsons**) owned vineyard.

Steven went on to describe how Goose Ridge's history is woven around Washington wine industry's father – **Dr. Walter Clore**. A number of years ago, Dr. Clore advised Arvid Monson that the Goose Gap area on the southwest slopes from Badger and Candy mountains was potentially the best vineyard site in Washington. When the state's Department of Natural Resources made the land available, Arvid acquired it for the express purpose of converting the shrub-steppe landscape into the state's largest vineyard. While one of the state's largest growers, the Goose Ridge Winery uses only about 1 percent of the vineyard crop to produce estate wines.

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Texas BBQ

Steven wove this interesting history into his introduction of the seven Goose Ridge Estate wines selected for pairing with the BBQ-themed event – an off-dry **riesling, pinot gris, viognier, cabernet sauvignon, merlot, vireo and red table wine**. Both the vireo and red table wines are blends of cabernet sauvignon, syrah and merlot. Goose Ridge varietal wines are 100 percent of the varietal and all fruit for all wines is estate grown.

If you missed the picnic, you missed an opportunity to enjoy some really delightful foods prepared by Society “chefs” and the chance to explore different wine pairings with the various foods. Highlights included **Ken Ferrigno’s** delightful dry-

rubbed, Mesquite and apple wood-smoked brisket and **Paul Gifford’s** beer-simmered sausages with sautéed onions and peppers. Sides included gourmet versions of beans, coleslaw, potato salad and Texas toast. Fresh apples and dipping sauces of caramel and chocolate topped off the meal. For those wanting a recipe from the event’s menu, please contact **Sue McCargar**, 509-627-2210 or mccargars@charter.net.

**Wine is sunlight, held together by water
—Galileo Galilei**

Membership Application/Renewal and Event Sign-Up

Single: \$18.50 **Couple:\$25.00**

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* _____

Any Port In A Storm—Friday, December 7, 2007

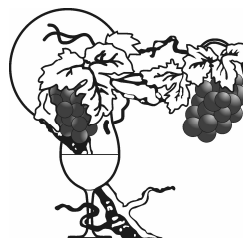
Members \$25.00
Guests \$30.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 75
 Cut-off date: Monday, December 3
 Yes, I (we) would like to help at the event.

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://tricitiewinesociety.org/web/>
 to access the latest EVOE.

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



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.

Upcoming Wine Events Around the Pacific Northwest

(*) Events organized by Tri-Cities Wine Society

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: Sign-up ended Sept. 18.

* **Tri-Cities Wine Festival**, Nov. 16-17, Red Lion, Pasco, WA. Mark the date! Check www.TCWineFest.com, or call 509-547-4849.

WSU offering wine public appreciation courses; TCWS volunteer opportunity

Washington State University (WSU), Tri-Cities, is continuing its public wine appreciation courses with a series of three courses this fall open to the public. The first class, "Understanding the Tasting of Wine," was Sept. 27. The remaining two classes are Thursday, Oct., 11, "Washington Geologic History and Wine," and Thursday, Nov. 8, "Holiday Entertaining with Wine." Classes are from 6:30 - 8:30 p.m. at the WSU campus, Richland.

The Tri-Cities Wine Society is again co-sponsoring the classes as it did for the May, June and July classes. Society volunteers help with the set up, pouring wines, take down and clean up. A side benefit is learning along with students. Between four and six volun-

teers are normally needed for each class. Anyone interested in volunteering should contact Ted Cress at 509-627-1222.

Class descriptions and registration information follows:

Oct 11: "Washington Geologic History & Wine."

Alan Busacca, a WSU professor emeritus and famed geologist will introduce students to Washington's geologic history and its influence upon the wine industry. Professor Busacca authored the PBS television program "Get the Dirt on Washington Wine" and is the geologist responsible for Washington gaining American Viticulture Area recognition, including Red Mountain and the Wahluke Slope. Following the presentation, Professor Busacca and winemaker Robert Smasne will guide attendees through a tasting, comparison and discussion of barrel samples and finished wines from various Washington growing areas. This is an opportunity to taste and rec-

ognize the differences with guidance from two of the foremost experts in their field. Cost is \$30.

Nov 8: "Holiday Entertaining with Wines"

Linda Moran and some of her favorite winemakers will share their signature holiday recipes and, of course, the wines to pair with them. Attendees will be able to taste two of Linda's favorite holiday "spiced wine" recipes as well as the panelists' recommended wines. Linda is the host of the popular Vine to Wine radio show and has been in the wine industry for almost 30 years, educating people about wine. Cost is \$25.

Registration: To register, call 509-372-7394, or e-mail sphilip@tricity.wsu.edu. Registration deadline is three business days before each seminar. Participants must be 21 years or older. Go to www.tricity.wsu.edu/ wine for additional information.

EVOE
Newsletter of the
Tri-Cities Wine Society
Dominique Vetrano, Editor
Need any info? Have an idea?
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Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352

