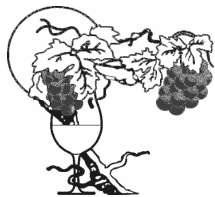


September 2007



<http://tricitiewinesociety.org/web>

Tri-Cities Wine Society

www.winesloverspages.com



**Saturday, September 15—Texas BBQ
Washington Style**
Thursday, October 11— Riedel Workshop
Saturday, November 17—29th Wine Festival

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A Texas Barbecue “Washington Style” Chuck and Sue McCargar

Are you ready for a barbecue? Would you like to try your hand at matching wines with food? If so, make sure you're signed up for this event at nearby **GOOSE RIDGE ESTATE VINEYARDS AND WINERY**.

The evening will start with Goose Ridge 2005 Columbia Valley Estate Riesling. The winemaker describes this wine as being bright, crisp and a mouth full of melon, pear and apricot. This wine has nice acids and a hint of honeysuckle sweetness. Perfect for summer and with seafood, we will serve it with a mango salsa.

After everyone has arrived, you will learn about the vineyards (second largest in the state) and winery from our guest speaker, Goose Ridge's **Steven Womack**. His prior wine experience has included being sommelier at Birchfield Manor, Yakima, so he also can also give us comments on wine and food pairing.

Then sit down to enjoy the Texas barbecue featuring brisket along with sausages simmered in beer and then served with onions and peppers. Variations on traditional side dishes will accompany the meat: **calico beans**, **potato and pea salad with chive aioli**, **Asian ginger cabbage salad** and **Texas toast**.

Six Goose Ridge Estate wines will accompany the barbecue. Veteran Columbia Valley winemaker **Charlie Hoppes** handcrafted the wines. His winemaker notes are included for your information.

(Continued on page 3)

Don't Miss The Riedel Workshop Chairs: Paul and Candace Gifford Co-Chairs: Russ and Stacie Hamilton

Brought back by popular demand – the **Riedel Workshop**. This may be your last chance for quite some time to learn and experience the Riedel difference.

The workshop will be held in the Pasco **Holiday Inn Express Chardonnay Room**, Thursday, Oct. 11. We have chosen four exceptional wines we believe will best exemplify the stemware's quality and characteristics. We will taste **Kim Crawford Sauvignon Blanc**, **Rombauer Chardonnay**, **River's Edge Barrel Select Pinot Noir** and **Fidelitas Columbia Valley Cabernet Sauvignon**.

Joel Simon, from Riedel in Portland, will lead us through the workshop. We will be tasting each wine in its appropriate **Riedel**

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Event Details:

Texas BBQ, Washington Style

Event Chairpersons : **Chuck and Sue McCargar**
Committee: **Lynn & Joel Tanasse, Mike & Kris McCargar**

Date:	Saturday, September 15, 2007
Time:	6:00 to 8:00 p.m.
Location:	Goose Ridge Estate Vineyards and Winery, just off I82 at 16304 North Dallas Rd., Richland
Price:	Members \$25.00, guests \$30.00
Type:	Picnic—summer seminar
Bring:	One glass, chair or blanket, hat (optional)
RSVP:	Tuesday, September 11
Cancellation Policy:	For refund, cancellation must be made by phone to Judy Stewart at 627-6579 .

September Editorial

Ted Davis



Factoid: Americans drank 259 million cases of table wine in 2006, up 4% from 2005. The U.S. per capita consumption averages 2.9 gallons – about 15 bottles – annually. *Source: Wine Marketing Council.* How do you rank with the national average?

Education / Training: Ever consider working at a winery – most likely for fine wine – during the fall harvest/crush? A number of Walla Walla wineries are looking for individuals willing to work during harvest/crush, which starts mid-September with most activities concluding in October. (Scheduling is flexible.) If you have the time, it is an excellent opportunity to get an inside view of the industry. To find out who is looking for help, send an e-mail to info@wallawallawinenews.com with your interest.

You Might Be Contacted: The Society's Communications Committee has developed a member phone survey. Board of Director members will be working to contact all Society members between late September and thru October to conduct the survey. Included will be questions to verify contact information, such as e-mail and snail-mail addresses, and solicit feedback on the Society's annual Wine Festival and other events. Additionally, this will be 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. In advance, thank you for your participation.

Upcoming Events:

September 15, a Texas BBQ with fine wine at Goose Ridge Winery – it can't get much better. Chuck and Sue McCargar, chairs, who have a reputation for presenting outstanding food and wine pairing, have promised to amaze you with their pairing of wines with a traditional BBQ flair. You will learn how to marry fine wine normally served in a formal atmosphere, with BBQ served in a casual setting. Check out the full article and enclosed coupon in this *EVOE*.

October 11 represents a rare opportunity for you to learn about the differences a wine glass can make during a tasting from the world's most famous wine glass producer – Riedel. A previous sell out event, this is a repeat seminar. Sign up is earlier than normal for events to permit time for ordering the fine crystal. See the full article and enclosed coupon in this *EVOE*.

November: The 29th Annual **Tri-Cities Wine Festival**, now Washington's longest continuously held wine festival, is scheduled for 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 that will provide an insight into pairing international foods with local wines and a surprise seminar to be announced next month. For more Festival details, go to www.TCWineFest.com



Blaine Hulse, Chair

The Society's annual **November Wine Festival** is rapidly approaching – well, at least for those working behind the scenes! With this being the 29th year, our event is now Washington's longest, continuously running public wine festival. And, the Festival's committee members are working to make this year's event even more interesting and exciting, while keeping with our mission – educating our members and the public in viticulture and enology.

As previously reported, this year's festival will be Nov. 16–17, a week later than in past years. Most events will again be at the

(Continued on page 4)

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)

Texas BBQ

2005 COLUMBIA VALLEY ESTATE PINOT GRIS

Our 2005 Estate Pinot Gris is clean and bright with notes of peach and melon. This wine is elegantly balanced with crisp acids and full bodied flavors finishing with a touch of spicy grapefruit. The slightest hint of French oak adds grace to the palate.

2005 COLUMBIA VALLEY ESTATE VIOGNIER

Beautiful floral aromas introduce a rich, creamy wine with honeyed pear and crisp red apple flavors. The mouth-feel is full and generous, with the pure essence of the fruit echoing across a long finish.

2004 COLUMBIA VALLEY ESTATE RED WINE

This luscious full-bodied wine is layered with deep black cherry, cedar and sweet tobacco aromas and flavors complemented with notes of spice and vanilla. A delicious, easy-drinking medium-bodied wine, the finish is open and round. (42% cabernet sauvignon; 30% merlot; 28% syrah)

2004 COLUMBIA VALLEY ESTATE MERLOT

This is a classic Washington merlot with the ripe, fruit-forward raspberry, cherry and mocha aromas and flavors and the rich, velvety mouth feel that is a hallmark of Columbia Valley merlot. With its silky tannins and elegant, lengthy finish, this is a classic...

2004 COLUMBIA VALLEY ESTATE CABERNET SAUVIGNON

Dark, black fruit aromas become more pronounced on the palate ... This is a wine with loads of currant and black cherry flavors woven around a core of black licorice. The finish is long, supple and exceptionally rich ... [or] Lush ripe plum, black cherry and currant aromas and flavors combine to give this wine plenty of character. Fine-grained tannins are well-integrated; the finish is lasting and generous.

2002 COLUMBIA VALLEY VIREO

This estate wine has notable depth and structure with concentrated black fruit, dark cherry and notes of licorice and cedar. Aging for 21 months in French oak barrels graced Vireo with hints of spice, a supple texture and a lingering finish. Stylish and full-bodied, this is a rich, flavorful wine typical of the vintage. (42% cabernet sauvignon, 33% syrah and 25% merlot)

At many of our events, we work hard to match the foods being served with the wines. This time, **we are leaving the work up to you**. You will be given information about wine and food matching. You can then follow the suggested matches or try a taste of each wine with a bite of each food. This "educational" exercise will help you develop or brush up on your wine and food pairing or skills. In any case, it should be an enjoyable learning experience, and you will be given the opportunity to provide feedback, if you wish, on what pairings you liked best.

Finish off the evening with some good Washington apples, and chocolate and caramel sauce for dipping. Some shade will be provided but you may want to bring a hat. We hope it will be a balmy September evening to enjoy our food and wine. This could be the perfect way to say goodbye to summer.

Check these web sites on the topic of wine and food matching:

<http://www.2basnob.com/>

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

(Continued from page 1)

Riedel Workshop

Vinum series glass, the other varietal's glasses and a "joker" glass. This is a progressive and interactive workshop so it is necessary that the participants arrive on time so as not to miss any information and also to avoid disrupting the workshop's flow. The workshop will begin at **6:30 p.m.** and the doors will be closed at 6:45. (Arrangements will be made after the event to get stemware to any latecomers.) At the end of the evening, TCWS participants get to take their new found knowledge and the Riedel glasses home to enjoy and conduct their own tastings. Priced separately, the cost for the glasses exceeds the price for the event. So, don't miss this opportunity!

Things To Remember:

Be prompt
Ensure you have eaten
Bring an open mind
Listen and follow
Enjoy yourself
Take your glasses home with you

Riedel realizes that wine enthusiasts go to great lengths to buy wine in sound condition, store it properly and serve it at the correct temperature. But how many connoisseurs invest enough time exploring the perfect glasses? Riedel's mission is to provide the "finest tools," enabling the taster to capture the full potential of a particular varietal. All this may sound absurdly high-brow, but the effect of these glasses on wine is profound, and it cannot be emphasized enough what a difference they make.

The workshop is limited to just 30 TCWS participants. We are teaming with Stacie Hamilton of Hamilton Fisher Wealth Management and some of her clients. Stacie, and her husband Russ, are also involved in the Wine Society and the wine community.

(Continued on page 4)

Event Details:

Riedel Workshop

Event Committee: Paul & Candace Gifford and Russ & Stacie Hamilton

Date: Thursday, Oct. 11, 2007
Time: 6:30-8:30 p.m.
Location: Holiday Inn Express (next to TRAC in Pasco) 4525 Convention Place
Use the entrance on the north side of the facility
Price: \$85.00
Limit: 30
Type: Workshop & Wine Tasting
Bring: Glasses will be provided
Cut-Off Date: Tuesday, Sept. 18

Cancellation Policy: For a full refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before Sept. 18. For a partial refund, cancellation must be made on or before Oct. 4.

(Continued from page 3)

Riedel Workshop

Stacie had this workshop scheduled for her clients, so we joined forces to offer this experience to both groups. Due to ordering and shipping lead times for the glasses, the cut-off for this event is Sept. 18. Don't wait, get your coupons in now! (See page 5 of this EVOE.)

Finally, please note this is purely a wine-tasting workshop; no food other than palate cleansing crackers will be provided. Therefore, we recommend you eat prior to the event..

Riedel Workshop Wine Card

2006 Kim Crawford Sauvignon Blanc, Marlborough
Wine Spectator gave this wine 92 points and rated it a top 100 wine at #40. Concentrated and complex, with vivid passion fruit, grapefruit and tangy peach flavors. Vibrant minerality and tangy lime juice acidity keep thumping through the finish.

2005 Rombauer Carneros Chardonnay, California
Rombauer Vineyards' Carneros Chardonnay is rich and full bodied with peach, apple and mango aromas and flavors. The creamy texture of Asian pears and peaches glides across the palate, and the light oak tones highlight the wine's complex and lingering finish.

2005 River's Edge Barrel Select Pinot Noir, Umpqua Valley Oregon
Seven of 69 total barrels were chosen to produce the bottling of the vintage's very best. A luxurious texture complements a hint of smoke in the aroma, a wonderful black cherry flavor base and delightful complexity.

2004 Fidelitas Columbia Valley Cabernet Sauvignon
This deep rich wine is packed with cherry, plum and vanilla in the nose and on the palate. The finish is extremely lingering, with the wine very drinkable. This is the second cabernet sauvignon vintage from the Columbia Valley, highlighting the fruit from five different vineyards.



(Continued from page 2)

Wine Festival

Pasco Red Lion. Besides EVOE information, you can stay abreast of evolving plans by going to: www.TCWineFest.com.

While continuing with favorite events such as the **Saturday daytime seminar, the Saturday evening public tasting and silent auction**, some new events and other changes are in the works. For example, we are hoping to expand the number of wineries represented to include **smaller wineries**. We are also hoping to expand food options available during the public tasting. For Friday evening, the more formal-type dinner is evolving this year into a dynamic seminar focusing on local wines paired with heavy appetizers representing international cuisines. More details to follow as they are finalized.

However, attendance is a major component to the Festival's success. And, more than any other form of advertising, **word of mouth is key**. As TCWS President Ted Davis wrote in this month's EVOE, page 2, "... plan to invite 10 of your closest friends who have never attended!" Even if you can't get 10, if we all just got one or two new people to attend – besides spreading the word to those who have previously attended – our attendance would soar to the max. Please consider helping to spread the word about this year's festival.

Coming Up

December Port Tasting

Floyd Hodges

Just in time to ward off Old Man Winter's chill, our **December tasting** will feature **port wines**, guaranteed to warm the cockles of your heart. Port, the result of British intervention in Portuguese winemaking, comes in a wonderful array of styles, all delightful. This tasting will allow you to wander through this wonderful array of wine styles, complemented by a selection of nuts and cheeses, and see which is best at warming your heart.

Watch for a date and tasting details in future EVOEs.

So, while all details are not yet final, the dates are set. Mark your calendars, keep checking the web site, look for information in future EVOEs and other TCWS announcements, and spread the word! With your help and that of our innovative volunteers, we are looking forward to the best festival yet – one that will educate, provide great wine tasting, and create **"I want to return next year"** memories for all!

Membership Application/Renewal and Event Sign-Up

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

Name 1 _____
 Name 2 _____
 Address _____

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

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

Texas BBQ Washington Style—Saturday, September 15, 2007

Members \$25.00
Guests \$30.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: TBD
 Cut-off date: Tuesday, September 11

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

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

October Riedel Workshop—Thursday, October 11, 2007

Members/Guests \$85.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 30
 Cut-off date: Tuesday, September 18

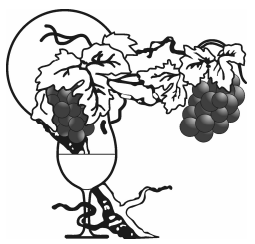
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 Email _____

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

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

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

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.

"Water divides the people of the world, and wine brings them together" - Anonymous

Upcoming Wine Events ~2007

Around the Pacific Northwest

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

Grand Vin Washington Wine Celebration, Sept. 8,

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



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

****Texas BBQ Washington Style**, Sept. 15, Richland, WA. Tri-Cities Wine Society invites you to a feast of brisket and barbecued sausage with various gourmet variations of side dishes paired with seven Goose Ridge wines. A good way for novice and educated drinkers to practice their tastebuds. See article on pages 1,3 and coupon on page 5.

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

**** Riedel Workshop**, Oct. 11, Tri-Cities, WA. This is an amazing opportunity to "taste" the glass. Note the earlier-than normal deadline for reservations. See article on pages 1, 3 and 4 and coupon on page 5.

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

Wine And Food Matching Tips

Sue McCargar

Following are some excerpts from web sites on the topic of **wine and food matching** that may help prepare you for the September event. Additional information plus some specific pairing suggestions will be available at the event.

From <http://www.2basnob.com/>

The whole purpose for finding good wine and food pairings is simple. Since wine can change the way your food tastes and vice versa, you want to pick a combination that will make the whole dining experience a pleasurable one. At best, you will find a combination that makes both the wine and the food taste better together than they ever would by themselves. At worst, you will find a combination that makes an otherwise great wine or entrée completely unpalatable.

Taste is more art than science. Just because something tastes good or bad to you, does not mean that they will taste bad to others. Take the suggestions for what they are worth, but don't be afraid to bend the rules to your liking. If it tastes good to you, that's all that matters.

From <http://www.inetours.com/>

When pairing food and wine, the goal is synergy and balance. The wine shouldn't overpower the food, nor should the food overpower the wine. Think of wine as if it was a condiment — it should compliment the food. Wine drunk by itself tastes different than wine with food, because wine acts on food similar to the way a spice does. Acids, tannins and sugars in the wine interact with the food to provide different taste sensations. Wine can enhance the flavor of food. A good match will bring out the nuances and enhance the flavors and unique characteristics of both the food and the wine. Memorable food and wine pairing is achieved when you find similarities and/or contrasts of flavor, body (texture), intensity, and taste.

(Some) rules-of-thumb for food and wine pairing

- ◆ Balance flavor intensity. Pair light-bodied wines with lighter food and fuller-bodied wines with heartier, more flavorful, richer and fattier dishes.
- ◆ Consider how the food is prepared. Delicately flavored foods — poached or steamed — pair best with delicate wines. It's easier to pair wines with more flavorfully prepared food — braised, grilled, roasted or sautéed. Pair the wine with the sauce, seasoning or dominant flavor of the dish.
- ◆ Match flavors. An earthy pinot noir goes well with mushroom soup and the grapefruit/citrus taste of sauvignon blanc goes with fish for the same reasons that lemon does.
- ◆ Consider pairing opposites. Very hot or spicy foods — some Thai dishes, or hot curries for example — often work best with sweet dessert wines. Opposing flavors can play off each other, creating new flavor sensations and cleansing the palate.