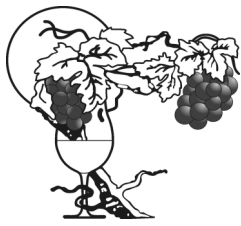


April 2008



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

Tri-Cities Wine Society



Saturday, April 19:
Cabernet Sauvignon Around the World
Friday, May 30:
Terra Blanca-Explore the Caves
Sunday, June 22:
A California "Semi-Sideways" Adventure

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Cabernet Sauvignon Around the World

Van Ramsdell

Member, TCWS Board of Directors

The "**Cabs**" are on their way for the Society's **Saturday, April 19**, wine event – Cabernet Sauvignon Around the World. There will be eight Cabs to sample, including from Israel, France, South Africa, Australia, Chile, Argentina, California and Washington. And, **Angelo Tavernaro** has agreed to be our tour guide.

You ask, who is Angelo Tavernaro? Angelo is one of the real wine experts in our area. He was born in Primiero, Italy, and moved to the United States when he was 15. He graduated from the University of Nevada with a bachelor's degree in hotel and restaurant administration; however, that isn't the reason I call Angelo a wine expert. After graduating from the University of Nevada, Angelo went on to become a **Master Sommelier**.

What, you ask, is a Master Sommelier? It is an individual who has an extensive understanding of wine, spirits and other alcoholic beverages; who has worked a minimum of five years in the wine/service industry; and who has passed three exams. A visit to the **Court of Master Sommeliers** web site, <http://www.mastersommeliers.org>, is a fascinating way to spend a few minutes. According to the web site, there is only a 25-percent pass rate for the advanced exam, and an even lower rate for the Master Sommelier exam. In the more than two decades the Master Sommelier exam has been given, only 124 people have passed – worldwide! We are truly privileged to have one of those 124 as our tour guide.

Back to Angelo – he has been a sommelier at several well-known Las Vegas hotels and casinos, among them, the MGM Grand and Caesar's Palace. After retiring in 2005,

(Continued on page 3)

Terra Blanca – Explore The Caves

Sue McCargar

Secretary, TCWS Board of Directors

Terra Blanca Winery, home to the Northwest's largest and most extensive wine cave system, is the exciting **Red Mountain** venue for our May event, **Friday, May 30**. It will start in the winery's new tasting room with its black granite tasting bar where the **Terra Blanca 2006 Sauvignon Blanc, Yakima Valley**, will be served. First on the agenda is a **tour of the caves with Keith Pilgrim**, owner and winemaker. He will enlighten guests on how the caves contribute to the winemaking process, give us some Terra Blanca history and discuss the winery's recent expansion.

Then, join us for a **pizza party** back in the tasting room! Sample more outstanding Terra Blanca wines and

(Continued on page 3)

April Event Details:

Cabernet Sauvignon Around the World

Event Committee: Van Ramsdell and Judy Stewart

Date:	Saturday, April 19
Time:	3:00-5:00 p.m.
Location:	Best Western Pasco Inn and Suites
Price:	Members \$25.00, guests \$30.00
Limit:	45
Type:	Educational Seminar
Bring:	4 glasses
Cutoff date:	Monday, April 14

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **April 14**.

April President's Message

Ted Davis, TCWS President



Wine Factsoids

- Women have more of these than men – taste buds. (*FineWine*)
- Number of wine grape varieties worldwide – 10,000. (*Wine for Dummies*)

Volunteers Needed

This is the time of year when the Society elects its leadership team from its Board of Directors, and appoints standing and ad hoc committee chairs and fills these committees with Society volunteers. **We need members to serve on committees to help with everything from the Society's monthly events to the annual Festival to administrative functions.** You do not have to be a Board member! Just an interest and willingness to participate will do. Bottom line – the more volunteers, the less work involved for any one individual.

Most committees meet monthly, but some, such as audit and nominations, meet only once or twice a year. Besides these two, current committees are Communications, Festival, Finance and Program. Both the Festival and Communications committees have numerous subcommittees that cover everything from membership to the Society's web site, public relations, education, winery relations, etc. So, there is something for all members' skills and interests!

If you can volunteer, or want more information, please contact Lois McGuire, Society vice-president, at 542-0374, or myself at 627-2615.

Society Annual Meeting

The Society's annual business meeting was Sunday, March 9, Kestrel Vintners. Following the meeting was a vineyard seminar with Dick Boushey and a wonderful gourmet luncheon prepared by Society chef, Ken Ferrigno, and his able crew. (See "tasteback" article, page 4, this EVOE.) During the meeting, Judy Stewart, Society treasurer, reported the yearly audit verified the Society's finances are sound and the Board of Directors acted as a good financial steward. Chuck McCargar, Program Committee chair, recapped the Society's 2007 events, highlighted this year's events and encouraged all Society members to submit ideas/suggestions for 2009 events. Mary Binder, Communications Committee chair, summarized this new committee's responsibilities and its first year's accomplishments.

Lois McGuire, Nomination Committee chair, conducted the annual Board member elections. **Newly elected Board of Directors members are: Scott Abernethy; Dolly Ammann; Stacie Hamilton; and Heather Hill.** Each brings a considerable set of skills and talents to the Society, and we look forward to working with them. Current Board members whose two-year terms had expired, and who were nominated and re-elected for another term were: Nancy Beitel; Mary Binder; Ted Cress; Ted Davis; Ken Ferrigno; Floyd Hodges; Chuck McCargar; Lois McGuire; Gudrun Parker; Van Ramsdell; and Brett Simpson.

Upcoming Events

April – At a seminar Saturday, April 19, Best Western Pasco Inn and Suites, we will be learning about single varietals and how they differ depending on where they are produced. Chairs Van Ramsdell and Judy Stewart have selected Cabernet Sauvignons, literally from around the world. There will be at least one from every continent except, of course, Antarctica. Master Sommelier Angelo Tavernaro, who is also a certified wine educator, will discuss the wines, the differences between the production areas and the sensory attributes for each selection. For more details, see the article in this EVOE, page 1.

May – Wine caves in Washington? Yes! Want to know more? Join us Friday, May 30, as Keith Pilgrim, Terra Blanca Winery's owner and winemaker, gives us a tour through the winery's caves on Red Mountain and discusses their impact on the wine-making process. Event organizers Chuck and Sue McCargar, Ken and Sharon Ferrigno, and Marieca Davis, have worked with Keith to select wines for tasting after the tour. And, you'll be able to enjoy the wines in the winery's new tasting room with its spectacular views while sampling several gourmet pizzas baked in the winery's new wood-fired oven. Got your interest? For more details, see the article in this EVOE, page 1. Suggestion – sign up early as this event will fill up quickly!

June – A "Semi-Sideways" event ... now, what could that be? Event chairs, Don and Mary Binder and Paul and Candace Gifford, will be our guides Sunday, June 22, Tri-City Country Club, as guests pair specially selected hors d'oeuvres with a variety of wines from Southern California's now-famous Santa Ynez Valley – yes, the same area featured in the movie "Sideways." And, there is more than just Pinot Noir wine in this picturesque region. So, for more details, see page 4, this EVOE, and mark your calendars.

Quote of the Month – "Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil" (Lord Byron – date unknown) ♦

TCWS Event Policy

Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

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.

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. ♦

(Continued from page 1)

Cabernet Sauvignon

Angelo and his wife moved to Prosser where he teaches wine-related classes. He is also writing a book.

In last month's EVOE, I described the wines we'll be sampling from Israel, France, South Africa, Australia, Chile and Argentina. But, with so many to choose from so close to home, we were still deciding on the California and Washington selections. Well, Angelo has made the Washington selections.

The event's entry wine, a **Steppe Estates Riesling**, and a **Cab, from Airfield Estates**, are both from new Washington wineries. Steppe Cellars is in Sunnyside; it opened in 2006. Airfield Estates is in Prosser; it opened in 2007. However, both wineries have winemakers with extensive experience.

Anke Friemuth Wildman is the Steppe Cellars winemaker. She is from **Germany's Mosel region**, and has crafted a Riesling that Angelo says has all the complexities of a great German Riesling. He also says the wine's nose of ripe apricots and peaches has captivated him.

Airfield Estates winemaker, Marcus Miller, is a product of the Walla Walla Community College Viticulture and Enology program. While there he served an internship with Canoe Ridge Vineyard. After completing the program, he worked with Tsilian Cellars, Chelan, Wash., and with Montana Brancott Winery, Marlborough, New Zealand.

There is one remaining wine on our world tour – a California Cabernet Sauvignon. The choice is also from a new winery – **Oberon**. While the winery is new, and may be relatively unknown, the Oberon winemaker has a well-known and well-respected name in the wine industry – Mondavi, **Rob Mondavi Jr.**

The **Napa Valley 2005 Oberon Cabernet Sauvignon** was produced with grapes from vineyards in several sub-appellations, including Oakville, Rutherford and Stags Leap.

So, join us **Saturday, April 19, 3:00-5:00 p.m., Best Western Pasco Inn and Suites**, for this Cabernet Sauvignon whirlwind world tour. The wines will be good, and you are sure to learn something during your trip. ♦

May Event Details:

Terra Blanca—Explore the Caves

Event Chairpersons: *Chuck and Sue McCargar*
Committee: *Ken and Sharon Ferrigno, Marieca Davis*

Date:	Date, May 30
Time:	7:00-9:00 p.m.
Location:	Terra Blanca Winery, Benton City
Price:	Members \$30.00, guests \$35.00
Limit:	60
Type:	Educational Seminar
Bring:	Snack trays
Cutoff date:	Tuesday, May 27

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **May 27**.

(Continued from page 1)

Terra Blanca

decide which pair best with specially created gourmet pizzas that will be baked in the winery's **wood-fired oven**. These will not be your typical pizzas; they truly will be gourmet fare, guaranteed to please your palate as are the excellent wines.



First we'll try some white wines with pizza. You're thinking, "No! Never!" Well, you might be surprised – try the **Terra Blanca Viognier** or **Roussanne** with a cream sauce, or caramelized onions or maybe even fruit on the pizza.

After the whites, we'll move on to hearty reds paired with pizzas made with heartier meats like homemade Italian sausage. And, how does a Philly Cheese Steak pizza sound? The red wines will include **Malbec, Red Mountain Syrah** plus **Block 8 Reserve Syrah**, and another red yet to be selected. While enjoying this fabulous meal, Keith will tell us about the wines and what matches he likes with the pizzas.

According to the winery's web site, **Keith and ReNae Pilgrim started Terra Blanca in 1993**, transforming rattlesnake-infested sagebrush to a pristine 80-acre vineyard and a winery that produces more than 30,000 cases per year. **Red Mountain has emerged as one of Washington State's premier red grape-producing regions.** The area's high carbonate and mineral soils, warmer microclimate, and day-to-night temperature variations of 30 to 40 degrees result in vinifera grapes displaying concentrated fruit, balance and structure. Terra Blanca recently completed a major expansion, adding more than 50,000 square feet to the facility and additional caves for barrel storage, bringing the **total capacity of the caves to more than 3000 barrels.**

So, join us on this late spring May evening, learn about Terra Blanca's wine caves, sip some wine, sample and enjoy gourmet pizzas, and enjoy a fabulous view and the beautiful Tuscan-style facility. Finally, if the weather is nice, we can expand to the winery's veranda and watch the sunset. Look for even more details in the next EVOE. ♦

A California "Semi-Sideways" Adventure

Mary Binder

Member, TCWS Board of Directors

Notice a change to our event's title from last month's newsletter? We are now hosting a "Semi-Sideways" versus a "Sideways" adventure just so folks won't think we're focusing totally on Pinot Noirs made famous in the movie, "Sideways!"

If you didn't mark your calendars after reading last month's "teaser," or if you skipped reading the teaser, here is another chance – **Sunday, June 22, Tri-City Country Club**. Tentative time is **4:00 -7:00 p.m.** Join us in tasting and learning more about wines from one of **Southern California's most popular wine regions, the Santa Ynez Valley**. Yes, this is the same area made popular in "Sideways."

According to the *Solvang and the Santa Ynez Valley Visitors Guide 2008*, "The region is known especially for its outstanding Chardonnay, Pinot Noir and Syrah, but also produces superior Riesling, Sauvignon Blanc, Cabernet Sauvignon, Viognier and many other varieties in more than 100 vineyards." As we reported last month, your event chairmen (moi, husband Don, and Candace and Paul Gifford) are planning a trip to the area in April to taste and select wines for the June event. Look for our feedback and update in the May EVOE.

Meanwhile, we've met with Tri-City Country Club management, including Chef Kris Colborn, to work details and discuss food pairings. As **Chef Colborn said, he's really looking forward to exploring food options for this event!**

Did you mark your calendar? If not, again, the date, place and tentative time are **Sunday, June 22, Tri-City Country Club, 4:00-7:00 p.m.** ♦

March Tasteback –

Vineyard Series II – Boushey Vineyard

Scott Abernethy

Member, Board of Directors

The day was sunny, the drive, uplifting – perfect preludes to the Society's annual meeting and follow-on Boushey Vineyard seminar and gourmet lunch at Kestrel Vintner's new dining gallery in Prosser. More than 50 members, including several guests, attended the Sunday, March 9, events. Special guest, Dick Boushey, gave a very down-to-earth presentation describing his vineyard and grape-growing philosophy, and discussing the winemakers who acquire the marvelous grapes grown in one of the state's top vineyards. And to pair during our sampling of wines from Boushey grapes, Society chef, Ken Ferrigno, and his talented crew, prepared specially selected entrées.

Before I go any further, I must admit that although I can detect some of the more "generic" fragrances and essences in wine, my sensory talents are meager compared with a "seasoned veteran" who can identify a vast array of fragrances with the nose alone. With that caveat, here is my take on the wines I tasted.

During the meeting, we sampled a **Kestrel Rosé**, which paired nicely with the mild *ahi tuna appetizer with a blood orange hollandaise sauce*. Then, the ensuing gourmet lunch featured three entrées with wine flights.

The first was *lobster ravioli in a pecan butter sauce*, paired with **Delille 2006 Chaleur Estate Blanc** and **McCrea Cel-**

lars 2006 Sirocco Blanc. Our table agreed the Delille wine was softer, fruitier and less acidic, while the McCrea was crisper and more acidic. I usually prefer crisp white wines, but I, and most at our table, favored the Delille with the lobster ravioli, although both wines seemed to work well. Perhaps my preference was influenced by Delille's more familiar blend of Sauvignon Blanc/Semillon than McCrea's more unique Rhône varietal blend of Roussanne, Marsanne, Grenache Blanc and Picpoul.

The second entrée was *blackened chicken medallions*, paired with **Forgeron Cellars 2004 Boushey Merlot**, **Kestrel 2000 Boushey Merlot** and **Fidélitas 2005 Boushey Red**. Dick explained that the Forgeron and Kestrel wines were made with the same grapes, but four years apart. The chicken's spiciness really grabbed my attention. First I tried the Forgeron, which was very rich, smooth, soft and silky, and for me, it immediately calmed the spice. Next I tried the older Kestrel, which I thoroughly enjoyed, but it did not seem to hold up quite as well to the spice. The Fidélitas was a great wine, but because it was a blend of 53 percent Merlot, 40 percent Cab Sauvignon and 7 percent Cabernet Franc, it had a different mouth feel that confused my palate when trying to compare it with the two 100-percent Merlots. Overall, I found the Forgeron Merlot to be the best pairing with this entrée.

The third entrée was *beef tenderloin with Hoisan sauce on baguette slices*, paired with **Betz 2006 La Serenne Syrah**, **McCrea Cellars 2005 Boushey Syrah** and **Bunnell Family Boushey-McPherson 2005 Syrah**. The Betz 2005, the event committee's original selection, was unavailable so was replaced with the yet-to-be-released Betz 2006, which tasted a bit young and "edgy" on its own. However, it paired beautifully with the beef! The McCrea was very smooth and had a great mouth feel and finish. I can understand why it was given 94 points and "Editor's Choice" in *Wine Enthusiast*. I also found the Bunnell Syrah to be exceptional, but all the Syrahs paired very well with the beef, and it was difficult for our table to pick a favorite.

For dessert we had *apricot cheesecake* paired with **Kestrel 2006 Late Harvest Chardonnay**. According to Mike Birdlough, Kestrel general manager, it was supposed to be an ice wine, but they got "too impatient" and picked the grapes a week early. Regardless, both the cheesecake and the wine were "decadent" and paired very well.

To summarize his wine making and grape-growing philosophies, Dick said wines made from Boushey Vineyard grapes are known for the softer tannins, "blueberry" and "bacon fat" aromas, bright color and soft mouth feel. Most of these qualities were evident in all the wines we tasted, especially the soft tannins and mouth feel. It is easy to see why wines with "Boushey" on the label generally fetch a high price!

No food and wine event is ever complete without acknowledging the crew who labored in the kitchen and those who helped put the event together. Kudos go to Chef Ken, his wife, Sharon, and assistants, Paul and Candy Gifford. The entrées were all well-prepared, delicious and beautifully presented. Thanks also to event chairpersons Gudrun Parker, and Chuck and Sue McCargar. Lastly, thanks to Kestrel Vintners for their facility where more than 50 friends gathered on a sunny Sunday afternoon and enjoyed some fine food, wine and camaraderie. ♦

Lost and Found

Lose reading glasses at the Annual Meeting?

Call Sue McCargar at 627-2210.

Membership Application/Renewal and Event Sign-Up

- Single: \$ 20.00** **Couple: \$ 30.00**
 New **Renewal**
 Referred by: _____

Name 1 _____
 Name 2 _____
 Address _____

- How would you like to receive the EVOE newsletter?
 E-mail (current e-mail address requested*)
 US mail
 Both e-mail and US mail
 Would like information about Society volunteer opportunities

City, State, Zip _____
 Phone # _____
 E-mail 1* _____
 E-mail 2* _____

Cabernet Sauvignon Around the World – Saturday, April 19, 2008

- Members** **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 45
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Terra Blanca - Explore the Caves – Friday, May 30, 2008

- Members** **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit : 60
 Would like to help at the event

Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

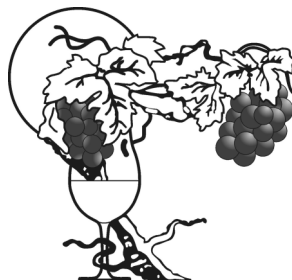
Mail coupons with your payment to:

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

Do you have a new postal address?
 Did you recently change your e-mail address?
 If yes, or if you haven't seen an e-mail or
 EVOE newsletter for awhile, contact Brett
 Simpson at membership_tcws@mac.com, or
 509-628-2017.

Event Attendance Confirmation

*No tickets will be issued. In case the
 event is full when your reservation is
 received, you will be notified and put on
 the waiting list.*



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<http://tricitiewinesociety.org/web/> to access
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 go to www.adobe.com/products/acrobat/

2008 April Wine Events Around The Pacific Northwest

7th Annual Sexy Syrah, April 16, Seattle. Celebrate Washington Wine Month and enjoy the best view in Seattle -- Salty's on Alki. Sommeliers David LeClaire & Tim O'Brien bring together 30+ NW wineries making Syrah for the seventh consecutive year. The wine will be accompanied by fare prepared by Salty's. This popular event, which sells out every year, is a fundraiser for Farestart, a food services job training and placement program for homeless and disadvantaged individuals. Tickets can be purchased online at www.farestart.org. Event produced by David LeClaire -- Wine Events & Promotions -- www.vinolover.com Location: Salty's on Alki. Hours: 6-9 p.m. Cost: \$40. Go to www.farestart.org.

Around The World With Cabernet Sauvignon, April 19, Best Western Inn, Pasco, Wash. The "Cabs" are on their way for this Tri-City Society's wine event. There will be eight Cabs to sample, including from Israel, France, South Africa, Australia, Chile, Argentina, California and Washington. And, Angelo Tavernaro has agreed to be the tour guide. (See pages, 1,3)

Zillah Spring Fling Wine Tasting & Car Show, April 19, Zillah, Wash. Join us in celebrating the Zillah Spring Fling Wine Tasting and Car & Bike Shows 5th Annual Event. We start the day off at noon with our Classic Car & Bike Show in the middle of Main Street. At 6:30 p.m. at the Old Warehouse Furniture Store, we start the wine tasting with 15 local wineries. There are never-ending BBQ oysters, prime rib rolls, shrimp cocktails and more. We are having the lovely ladies of Scandalous performing a mixture of vintage cabaret, burlesque and vaudeville throughout the event, and there will be a live band from Seattle called "Clam Diggers" for a dance to follow the

event. Tickets will be limited to 500 people this year. The past two years have been sold out. Hours: 6:30-11:30 p.m. Cost: \$35. Contact carriek@sagefruit.com or 509-829-6675 or buy tickets at www.localwineevents.com/Yakima-Valley-Wine/event-169407.html.

Wine, Chocolate & Jazz - Annual Benefit Auction, April 26, Vancouver, Wash. Enjoy a chocolate-inspired Menu catered by chef Regan Waugh paired with wines & port-style wines in the nostalgic setting of Pearson Air Museum. Desserts presented by chocolatier Ian Titterton. Entertainment will be provided by Shelly Rudolph Jazz Quartet. The live auction features fine wines, weekend getaways, wine tastings, private chef dinners & more. Proceeds to benefit students in the viticulture & culinary educational fields. The Wine & Food Society of Clark County is an approved 501(c)3 non-profit organization whose mission is fulfilled by funding grants, scholarships and research aimed at elevating the quality, awareness and enjoyment of good food and fine wine. Seating Limited to 250. Location: Pearson Air Museum. Hours: 6-9:30 p.m. Cost: \$65 members, \$75 non-members. Call Dan Foster at 360-883-2623, e-mail auction@clarkcountyfoodandwine.org or go to <http://www.clarkcountyfoodandwine.org>.

Spring Barrel Tasting in the Yakima Valley, April 25-27. Some 50 wineries throughout the Yakima Valley appellation will open their doors for an exciting event weekend that will include entertainment, barrel tastings, tours, wine, food pairings and special discounts. Purchase reserve event tickets in advance for \$20 or at the door of the first winery you visit for \$25. Purchase advance tickets on line at www.wineyakimavalley.org/events. ♦

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

EVOE
Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
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