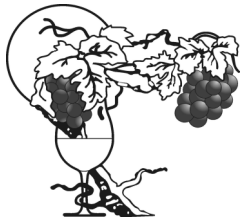


August 2008

Tri-Cities Wine Society



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



**Monday, August 11:
Wine Press Northwest — You be the Judge**
**Friday, September 5:
Meet Your Board of Directors**
**Saturday, September 20:
Society Annual Picnic**

Inside This Issue:	
Wine Press Northwest — You be the Judge	1,3
Annual Picnic — A “4-H” Learning Opportunity	1,4
President’s Message	2
Winery of the Month — Tapteil Vineyard and Winery	3
Leonetti Vertical	3
Meet your Board of Directors	4
Tri-Cities Wine Festival Update	5
Anyone for Some Riesling — Tasteback	6
Former Theater — A Wine Bar with “Classics”	6
Sign-Up Coupons	7
Wine Events Around the Northwest	8

**Wine Press Northwest —
You be the Judge**
Sharon Ferrigno
Member, TCWS

Monday, Aug. 11, 6:30 – 8:00 p.m., Best Western Inn, Pasco, the Tri-Cities Wine Society will attempt to give its members a hint of what it is like to be a wine judge. We won’t, however, be judging the hundreds, or even thousands, of wines often tasted in large wine judgments as there is not enough time, and many of you will need to report for work the next morning! But, we will join the judging panel for Wine Press Northwest magazine in a “double-blind” tasting to evaluate and score 8 red wines.

Following is a description of a fairly typical wine judging, courtesy of wine writer Robin Garr and his website, www.wineloverspage.com – a place I enjoy and recommend for interesting wine tidbits. For a Tuscany wine judging event at which more than 1,000 Italian wines were judged, Robin described judges being seated in rows, seminar style. As at all such judgments, a strict ‘rule of silence’ was enforced as a random ‘eeuuww’ or ‘yummy’ could unwittingly influence another judge. Bread and water were available for palate cleansing, as was a spit bucket for mandatory spitting. The thoughtful organizers provided napkins for messy spitters ... The more than 1,000 wines were divided into 15 categories based on style, e.g., young wines, Super Tuscans, and the judges were not told which was which. There were 5 judging sessions spread over 2 days, each with 2 flights of 11-13 wines. Judges were given only a few minutes per wine to analyze and score.

OK, with that said, the Society’s August consumer tasting event will consist of just 1 flight of 8 red wines. As this will be a “double-blind” tasting, no one, not even the Wine Press Northwest judges, will know what varietal or winery is represented, only that all 8 are from 1 varietal. Spitting

(Continued on page 3)

**Annual Picnic –
A “4-H” Learning Opportunity**
Ted Cress
Member, TCWS Board of Directors

The Society’s upcoming annual picnic will be a “4-H” learning opportunity – at Hedges and near the Horse Heaven Hills. **This year’s picnic will be on the lawn at Hedges Family Estate winery, Benton City, Saturday, Sept. 20, 4 to 7 p.m.** This is a wonderful setting, in the gardens in front of Tom and Ann-Marie Hedges French Chateau-style home, which also houses their tasting room.

But, what about the learning opportunity? Do you know what it means to apply biodynamic agricultural practices to vineyards, e.g. what is “tea?” Or, do you know what the current plans include for the development of Red Mountain? This will be an opportunity to find out. Hedges Family Estate is at the forefront of adopting sustainable agricultural practices for its vineyards. There are many aspects to biody-

(Continued on page 4)

August Event Details:

Wine Press Northwest - You be the Judge

Event Committee: Ken and Sharon Ferrigno; Ted Davis

Date: Monday, August 11
Time: 6:30-8:00 p.m.
Location: Best Western Inn, Pasco
Price: Members \$25, guests \$30
Limit: 42
Type: Judging Seminar
Cutoff date: Thursday, August 7

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **August 7.** ♦

August

President's Message

Ted Davis, TCWS President



Wine Factoids

- When was the first known reference to a specific wine vintage – Roman historian Pliny the Elder rated 121 B.C. as a vintage “of the highest excellence.”
- How old was the wine being reviewed – 200 years! Pliny the Elder wrote the history of the Roman Empire around 700 A.D. (*Beekmanwine.com*)

Cost of Society Events

As we all are painfully aware, everything from gas to food seems to be increasing over last year's costs, and wine has not been exempt from these inflationary pressures. The Society's Program Committee is working very hard to keep event prices as low as possible. They are looking more closely at the projected upcoming schedule and focusing on wines the Society may be able to get at a discount. So far this year, they have been successful. Unfortunately, food and facility costs are market based, over which we have little control.

As your president and representing the Board of Directors, I want to assure you we will continue to strive to present events representing good value for Society members while being sensitive to increasing costs. **Of particular note, there will be no increase in event ticket prices for this year's 30th Tri-Cities Wine Festival! This includes the Friday evening and Saturday daytime seminars and the Saturday evening public tasting.**

Upcoming Events

August – Monday, Aug. 11, you will be able to judge 8 red wines with the Wine Press Northwest wine judging panel, hosted by local wine critic and Wine Press Northwest publisher, Andy Perdue. This unique opportunity will provide those attending the opportunity to compare their evaluations with those of the judging panel. Results will be published in a future Wine Press Northwest article. This will be a double-blind tasting, so no one “judging” – not even the wine judges – will know the wines they will taste, only that they represent one varietal. For more details, see Sharon Ferrigno's article on page 1.

September – note, two events! First, a special first-time event – well, we believe it is a first for the Society. **Friday, Sept. 5, 5:00-7:00 p.m., “Meet your Board of Directors” at the Holiday Inn Express, Richland.** This will be an opportunity for all Society members to meet their Board members, learn more about the Society and how to get involved, ask questions, offer ideas and suggestions, get answers about our educational and not-for-profit activities as a 501(c)(3) organization, etc. We'll be pouring wines from the 2007 Festival, and light munchies will be served. For additional details, see page 4.

September's second event – the Society's **annual picnic, Saturday, Sept. 20, Hedges Family Estate Winery on Red Mountain in nearby Benton City.** Winemaker Pete Hedges will discuss the biodynamic agriculture practices he is now using. Join us at this spectacular venue – sample wines made under this new process as well as other Red Mountain wines, learn about “what's new” on the rapidly expanding Red Mountain AVA, and maybe renew some old friendships and/or meet new Society members. If you have attended previous picnic seminars, you know what a fun event this will be. See event chairman Ted Cress's article, page 1, for more details.

October – Leonetti, Leonetti and more Leonetti! The planned **Oct. 5 seminar** will feature nearly impossible to get Leonetti wines from Walla Walla in a **Cabernet Sauvignon vertical.** This will be the **not-to-be-missed event of the year.** Yes, it will be a little more money because if you can get Leonetti you will pay a premium price for it. Is it worth it? You betcha! Just ask anyone who has had the opportunity to sample and learn about these fabulous Gary Figgins offerings. See our article, page 3, for more details.

Other Future Activities – The Society's Program Committee, chaired by Chuck McCargar, has started planning for our 2009 events. Included in the planning are: old vine wines, featuring California's Russian River area; a sensory perception seminar; a seminar on the wines of Southern Italy; pairing Basque food and wine; and, the third of our focused vineyard series – Red Mountain's world-famous Klipson Vineyards. Stay tuned as the Program Committee provides more information in the coming months.

Quotes of the Month

- Compromises are for relationships, not for wine. (*Sir Robert Scott Caywood*)
- Wine is the head of all medicines; where wine is lacking, drugs are necessary. (*Babylonian Talmud: Baba Bathra*) ♦

**TCWS
now a member
of the**



Recently, the TCWS joined the TCVCB. Membership will provide the TCWS numerous avenues and opportunities for other businesses and individuals to learn about the Society and its focus. Everything from “monthly newsletters, special membership invitations and a membership directory all serve as excellent networking opportunities and **SOURCES** of information.” ♦

(Continued from page 1)

Wine Press Northwest – You be the Judge

and silence rules will be encouraged. Since the Wine Press Northwest judges normally only have bottled water for palate cleansing, so will we; however, snacks will be available before the judging begins.

Our task will be to identify the varietal and evaluate each wine along with the panel of judges. This event should be quite a learning experience for all of us! And, as we previously reported, results will be discussed in a future edition of Wine Press Northwest.

Space is limited to 42. We've already received many reservations, so don't delay in securing one of the few remaining spaces! Again, if you are interested in learning more about judging wines, this will be a great opportunity. ♦

Winery of the Month –

Tapteil Vineyard and Winery

Ted Cress

Member, TCWS Board of Directors

Tapteil is not a new vineyard or winery, but it is surprising how many wine enthusiasts have not been to the end of Benton City's Sunset Road on Red Mountain. **If you have not done so, you really need to take the drive, visit Tapteil, and enjoy a glass of Red Mountain wine on the patio and one of Yakima Valley's nicest views.**

Then too, if you are fascinated by the ice age floods, you can study the face of the Horse Heaven Hills for ancient lake shores and the gravel ripples formed in floodwater eddies. The "bench area" of Red Mountain itself, where most of the vineyards are located, is a vast sand and gravel deposit laid down by the floods and subsequently covered by wind-blown soils, one of the primary elements contributing to the quality of Red Mountain wines.

Tapteil's origins began in 1984. At that time, owner and winemaker Larry Pearson was looking for land on which to establish a vineyard. He found such a site on Red Mountain at the end of the then gravel and dirt Sunset Road. The site was relatively high on the mountain with good southwest exposure and air drainage – ideal conditions for red wine grape varieties. **Initial plantings were completed in 1985, making Larry one of the Mountain's earliest growers.** Today, **Tapteil has 25 acres of vineyards growing predominantly Cabernet Sauvignon, Merlot and Cabernet Franc.**

The winery was established in 1999, dedicated to the production of premium red wines from Red Mountain grapes. Annual production is now around 600 cases of Cabernet Sauvignon and Merlot from estate vineyards and augmented by Syrah grapes from the winery's Spilya Vineyard just off the edge of the Red Mountain AVA but still on Red Mountain's lower slopes. The older vines of the estate-grown Cabs and Merlot give Tapteil wines their characteristic structure, depth of fruit and complexity, making a tasting visit to Tapteil a "must do" on your next trip to the Red Mountain area.

Tapteil wines are sold exclusively from the tasting room, or via telephone or Internet orders for shipping in

Washington State. **The tasting room is open April through December, 11 a.m. to 5 p.m., Fridays, Saturdays and Sundays.** It is also open special event weekends and by appointment. So, what better excuse do you need to drive to the end of the road and enjoy a delicious red wine with a fine breeze in your face and an awesome view! ♦



A Leonetti Vertical – Soon a Virtual Reality

The Purple Grape

Learning about **Walla Walla's world-famous Leonetti wines from the winery owner, Gary Figgins**, is a unique and memorable experience!

Sunday, Oct. 5, Tri-City Country Club, you will have this opportunity. Ted Davis and Lois McGuire, our Wine Society's president and vice president, will host a seminar during which Gary will provide information about his winery and wines. And, Ted and Lois will present a vertical wine selection of **Leonetti Cabernet Sauvignon from 1999 and 2001-2004.** (There will not be a 2000 Cab as there was a big freeze that year and Leonetti obtained grapes from California vs. making wine from Walla Walla grapes.) The wines for the vertical tasting are virtually impossible to obtain unless you have been through the multi-year waiting list and purchased and held them. **Then, to accompany the wines, the Country Club's Executive Chef Kris Colborn will be pairing light finger food to highlight characteristics of the 5 wines.**

Next month's EVOE will have additional details. Meantime, mark your calendars for Sunday, Oct. 5, and make your reservations as soon as possible as there is a limited supply of each wine. Cost is \$75 for members; \$85 for non-members. ♦

October Event Details

Leonetti Seminar and Vertical Tasting

Event Chairpersons: Ted Davis and Lois McGuire

Date:	Sunday, October 5
Time:	TBD
Location:	Tri-City Country Club 314 North Underwood, Kennewick
Price:	Members \$75, guests \$85
Limit:	45
Type:	Seminar with a vertical tasting
Cutoff date:	Wednesday, September 24

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **September 21.** ♦

(Continued from page 1)

Annual Picnic – A “4-H” Learning Opportunity

namic agriculture, and Pete Hedges will give an overview of the practices he is using.

Additionally, Hedges Family Estate is deeply engaged in planning for Red Mountain’s future development. We will have the opportunity to learn about the plans, the status and the range of possibilities for a Red Mountain wine-industry-based tourist industry.

As for the picnic, current plans are for simple picnic food and the opportunity to sample wines from several Red Mountain wineries including Hedges Family Estate, Hightower Cellars and Tapteil Winery. Wines planned are:

*** Hedges Family Estate 2005 Three Vineyards –**

“The flagship ... a classic Red Mountain wine showing deep, dense color, firm yet supple tannins, and well-defined acidity. Always a majority blend of Cabernet Sauvignon and Merlot ...”

*** Hedges Family Estate 2006 CMS White Table**

Wine – “... a fresh and vibrant wine that effortlessly balances body and depth from the Chardonnay, spicy aromatics from the Marsanne and structured mineral flavors from the Sauvignon Blanc. CMS White is perfect as a summer aperitif ...”

*** Hightower 2005 Red Mountain Red Wine –** “The wine is immensely satisfying and masculine yet smooth, like a fine, comfortable, old leather chair. Various dark fruit flavors along with aromas of cedar, smoke and classic Red Mountain ‘mineralness’ dominate the nose and palate.”

*** Hightower 2005 Merlot –** “... a delightful garden of flavors – there are floral hints of geranium and rose wrapped up with darker red fruits around a core of characteristic Red Mountain mineralness.”

***Tapteil 2004 Cabernet Sauvignon –** “An extraordinary violet nose leads to deep flavors of dark cherries, chocolate and spice that fill the palate. The rich chewy finish lasts and lasts.”

***Tapteil 2005 Syrah –** “Fragrant, dark and dense, rich and ripe with layers of black cherry and plum.”

Look for further details in the next EVOE, but make your reservations now as space is limited. ♦

September Event Details

Annual Picnic – A “4-H” Learning Opportunity

Event Chairpersons: Ted Cress and Gudrun Parker

Date: Saturday, September 20
Time: 4:00-7:00 p.m.
Location: Hedges Family Estate
53511 N. Sunset Road, Benton City
Price: Members \$25, guests \$30
Limit: 80
Type: Picnic and educational opportunity
Bring: 2 wine glasses; lawn chairs
Cutoff date: Monday, September 15

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **September 17**. ♦

Meet your Board of Directors

Lois McGuire

TCWS Vice President

The date is now only a month away when **you, Society members**, are invited to come and meet your elected **Board of Directors**. This is a “drop-in-and-socialize-type” event for **Society members only**. Your Board of Directors is looking forward to seeing many of you, and hoping to hear your ideas and suggestions for what you would like from the Society and the direction you would like to see the Society head.

Date: Friday, September 5

Time: 5:00 – 7:00 p.m.

Where: Holiday Inn Express, Richland (near the Columbia Center Mall)

Cost: \$10.00

What: The Directors will pour a variety of wines for you and there will be light appetizers. Glasses will be provided.

Reservations: Must be postmarked on or before Monday, September 1.

So, whether you are a new Society member or have been a member from the beginning, your Board of Directors is looking forward to getting better acquainted with you or renewing friendships.

Also, for anyone considering joining the Society, this would be a great time to join, and come and meet other Society members and the Board of Directors.

Don’t forget, **reservations must be postmarked on or before Monday, September 1**. ♦

Festival Commemorative Brochure

To help celebrate the Festival’s 30th anniversary, guests will receive a commemorative brochure. Society member Diane Reed has agreed to undertake this project. She is looking for everything from historical information to photos to memorabilia to individuals to interview. If you have information or suggestions, or want to be involved in this project, please contact Diane at 783-9701, or e-mail her at ladybrook@earthlink.net. ♦

Membership Information Reminder

Please keep us up to date with your current postal and e-mail addresses. Changes may be sent to: Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352, or e-mail membership_tcws@mac.com. ♦

Tri-Cities Wine Festival Update

Marie Pennella
Festival Chairperson

Planning, ordering, calling, talking, interviewing, meeting ... all are happening almost daily as the Festival Steering Committee and those helping continue to work toward presenting the biggest and best Festival yet to celebrate this special 30th anniversary. Again, the dates are **Friday and Saturday, Nov. 7 and 8**. Here are a few updates:

- Thanks to Society member Dominique Vetrano's creativity, we have a special 30th anniversary Wine Festival logo! Those familiar with the Festival will recognize the logo from previous years ... but with some additions. You can preview it on this page.
- Commemorative Festival glasses have been ordered. The Italian 16-oz. goblet is from the Luigi Bormeoli company's new "Palace" line. They will be screen printed with the commemorative Festival logo and year.
- Winery invitation packets are scheduled to be mailed mid August to all Washington, Oregon and Idaho wineries, and a few in British Columbia. This year we are also adding an insert about the Silent Auction and donations. Feedback from some of last year's wineries was that they did not know about the Auction and would have donated an item if they had known.
- Silent Auction activities are gearing up, and we are excited about broadening the scope this year as we hope to have more donations from the arts and travel sectors. Donations are tax deductible under our non-profit 501(c)(3) designation. Suggestions or donations will be greatly appreciated as proceeds from the Auction will help fund our emerging scholarship program. If you have suggestions, want to make a donation, know someone who should be contacted regarding a donation, or can help solicit for donations, please call or write **Peggy Cress, 509-627-1222; peggy-cress@earthlink.net**.
- Planning for the Friday evening seminar is well underway. This year's theme – "Then and Now." To recognize the Festival's 30th anniversary, we are planning to take a look back at wine and food pairings and styles from 30 years ago, and compare them to now. We are hoping to have several Northwest wineries represented that also go back 30 years or so. This evening event will be at the Tri-City Country Club, so we are very confident this will be another food extravaganza and guests will not go away hungry!
- Then, too, the Saturday seminar is taking a historical context. However, the time line will be much greater as we explore the geological factors that make this region such a wonderful place to grow wine grapes.

With these activities and more, we still could use more volunteers interested in helping with the Festival. If you have the time and are interested, **please contact me at 509-528-4606 or tcwinefest@gmail.com**. Remember, word of mouth remains the best form of advertising. And, as you talk with people about the Festival, here are some **talking points**:

- The Tri-Cities Wine Festival is the Northwest's longest -running judged wine competition. Wines are judged by world-class judges representing a variety of backgrounds, including winemakers, wine critics and culinary experts.
- All events are open to the general public vs. the Society's monthly events, which are for members and guests.
- Friday's seminar is at the Tri-City Country Club; Saturday's events are at the Pasco Red Lion Hotel.
- There is a Silent Auction with local and regional donations including everything from wine to original artwork.
- The Society uses events such as the Festival and Silent Auction to help benefit its enology and viticulturally focused scholarship fund.
- The Society is a non-profit organization dedicated to educating its members and guests about wine.

So, please help spread the word! And remember the dates, Nov. 7 and 8. ♦



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.

Non-drinker Policy

Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

Anyone for Some Riesling – Tasteback

Mary Binder and Gudrun Parker
Members, TCWS Board of Directors

The wine was German, but the setting was definitely not Germany. No steep hills; no stepped, terraced plantings; no irrigation; a very different terroir – just some of the differences between the wine regions of Germany and Washington State that more than 55 Society members and guests learned about at the Society's July 19, "Anyone for Some Riesling" event at Kiona Vineyards and Winery's gorgeous tasting room.

German wine expert and importer, Ewald Moseler, from the Portland area, made his second presentation at a Society event, serving as the subject-matter expert for this Riesling learning experience. And, from the 25 comment cards received, his knowledge, slide-show presentation and humor were very much appreciated by many. Feedback included:

"Bring him back next year! Let's have speakers like Ewald as often as possible."
"Ewald did a great job explaining the wines and helping me with the nuances that really make these wines popular."

"Really helpful to see 'slides' of areas where grapes were grown – 'steep' does not begin to describe these vineyards."

"Learned more than I ever thought I would ... What a fantastic area to grow grapes – who would have thought you could grow in shale soil."

As for the wines, there seemed to be something for everyone, which was good to learn but not surprising. What was a favorite for some was a least favorite for others. Then, too, there were several comments along the lines of, "No least favorite; all were good." But, what was surprising to many – a very drinkable 20-plus-year-old Riesling, the 1985 Wehlener Sonenuhr Riesling Aulselese!

And, a special thank you goes to Ann and John Williams of Kiona for their support and cooperation in everything from making their facility available for the Society to helping with numerous other details. Thanks, too, to all the other volunteers who assisted before, during and after the event. Whether helping in the kitchen or with pouring, it was great to have so many volunteers.

Finally, whether verbally or through a mechanism such as comment cards, feedback is very important to the Program Committee and Board of Directors in planning events. Whether it be likes or dislikes, what went well or what did not, or what members would like to see for future events – all are most helpful and very much appreciated. For example, we learned through some feedback for this event that some members had difficulty hearing all the speaker said as others were talking or commenting during the presentation; others weren't quite sure what to expect as the event got started; and, some requested different food for this type event. Again, all such comments are much appreciated and helpful when planning events. So, thanks to everyone who took the time to write and provide constructive feedback.

And, until next time, auf Wiedersehen! ♦

Former Theater – A Wine Bar with "Classics"

Brett Simpson
Member, TCWS Board of Directors

Note: This is the second in a periodic series on local wine bars in and around the Tri-Cities.

My second wine bar selection for investigation is **Roxy, 101 W. Kennewick Avenue in Kennewick**. It is on the second floor of the old Roxy Theater. **Hours are 3 p.m. to midnight, Tuesdays through Saturdays.**

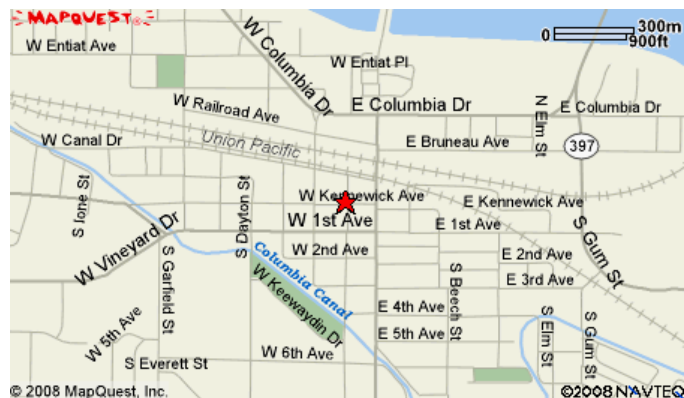
The atmosphere is modern, done in avocado and mahogany, with a "funky" vibe. Original local artwork for sale hangs on the walls. The wine bar is open and spacious, with seating for perhaps 100 people! Therefore, there is most likely ample room for any group get-together you might want to have. Besides wine and beer, Roxy has a modest appetizer, sandwich and dessert menu.

This wine bar has a couple of "quirks," the first being that there are two "bars." One is dedicated to wine service and the register; the other has a variety of microbrews on tap.

The second "quirk" is that for **entertainment, classic movies are shown, without sound, on the wall**. The selections range from old animated shorts to Hitchcock thrillers. However, if you are looking for an ice-breaker or more interactive entertainment, there is also a shuffleboard table.

Roxy usually has 8 wines by the pours – 4 white and 4 red – that are reasonably priced. The wine lists for both red and white by the bottle are broad, with numerous selections from Washington. Red imports hail from Italy, Chile, France, Australia and Argentina. Whites are more limited with varieties from Idaho and New Zealand. And, for those moments when a beer is what you really want, there are many domestic and import options ranging from Guinness Surger, a "new way to get a 'pub-like' pint of Guinness at home" according to the Guinness web site, to Ice Harbor Kolsch Brand Ale.

So, for something a little different, especially for a group of friends to enjoy a glass of wine and a snack, Roxy is a destination. ♦



Membership Application/Renewal and Event Sign-Up

Single: \$ 20 **Couple: \$ 30**
 New **Renewal**
 Referred by: _____
 How would you like to receive the EVOE newsletter?
 E-mail (current e-mail address requested*)
 U.S. mail
 Both e-mail and U.S. mail
 Would like information about Society volunteer opportunities

Name 1 _____
 Name 2 _____
 Address _____

 City, State, ZIP _____
 Phone Number _____
 E-mail 1* _____
 E-mail 2* _____

Wine Press Northwest—You be the Judge—Monday, August 11, 2008

Members **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 42
 Would like to help at the event

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

Meet your Board of Directors—Friday, September 5, 2008

Members **\$10**
 Number of members attending _____
 Would like to help at the event

Member _____
 Member _____
 Phone Number _____
 E-mail _____

Annual Picnic – A “4-H” Learning Opportunity—Saturday, September 20, 2008

Members **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 80
 Would like to help at the event

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

Leonetti Vertical— Soon a Virtual Reality— Sunday, October 5, 2008

Members **\$75**
Guests **\$85**
 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 _____

Mail Payment with Coupons 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.
 You can also check our web site at <http://triticitieswinesociety.org/web/> to access the latest EVOE.
 Download FREE Acrobat Reader [here](#) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

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.

2008 August Wine Events Around The Pacific Northwest

Dundee Hills Month in Portland, Aug. 1-31, Portland, OR. Visit website for a list of winemaker dinners, special tastings and pourings with the people who make these benchmark wines. Location: Selected restaurants, wine bars and retailers. E-mail info@dundeehills.org or go to www.dundeehills.org.

Prosser Wine & Food Fair, Aug. 9, Prosser, WA. The Prosser Wine and Food Fair features 30 Washington wineries and 20 Mid-Columbia food vendors for a day of sampling. Must be 21 to attend. Location: Art Fiker Stadium. Hours: 3:00 to 9:00 p.m. Cost: \$20 presale, \$25 day of the event. Call 800-408-1517 or go to www.prosserchamber.org.

Suncadia's Wine & Food Festival—Wine in the Pines!, Aug. 9, Cle Elum, WA. Thirty wineries have been assembled for this event that starts out with five openhouses, each featuring an appetizer paired with a boutique winery. Live music at the outdoor amphitheater and a ballroom for the grand tasting of all 30 wineries. Hours: 1:00 to 7:00 p.m. Cost: \$30 in advance; \$40 on site. Call 866-710-4360 or go to www.suncadia.com.

Gorge Wine Celebration for Hospice, Aug. 16, Hood River, OR. Annual Showcase of more than 20 Gorge wineries to benefit the Hospice of The Gorge. Tickets include wine tasting, glass, buffet dinner, live music, and live and silent auctions. Location: Divots at Indian Creek Golf Course, 3605 Brookside Drive. Hours: 5:30 to 8:30 p.m. Cost: \$50 each. Call 866-413-9463, e-mail info@columbiagorgewine.com or go to

www.columbiagorgewine.com/gorgewinecelebration.htm.

Summer Wine Seminar—Columbia Basin College, Aug. 16, Columbia Basin College, Pasco, WA. Join Master Sommelier Angelo Tavernaro for a wine seminar entitled "New Spanish Wines in America." Hours: 1:00 to 4:00 p.m., Room W-147, the Columbia Basin College Pasco Campus. Registration: \$40 per person. For registration and additional information on this interesting and informative tasting and seminar, contact Donna Campbell, 509-542-4806, or e-mail dcampbell@columbiabasin.edu.

World of Wine Festival, Aug. 23, Gold Hill, Southern Oregon. Nearly 50 wineries will be pouring for this event that features dinner, music, silent auction and a golf tournament. Event is held in a huge tent in the middle of Del Rio Vineyard. Location: Del Rio Vineyard. Hours: 5:00 to 9:00 p.m. Cost: \$75. Call 541-855-2062, or go to www.worldofwinefestival.com.

A Sunset at the Chateau, Aug. 23, Alderdale, WA. Chateau Champoux invites you to a sunset couple's night of seafood off the grill and Cabernet wines from Champoux Vineyard grapes. Enjoy the food, savor the wines and linger over port-style wines and chocolate at evening's end. Tickets are limited. Check website for directions and information at www.chateauchampoux.com. Location: Chateau Champoux Tours & Tasting. Hours: 7:00 to 10:00 p.m. Cost \$165 per couple. Call 509-894-5005, e-mail chateaucr@bentonrea.com or go to www.chateauchampoux.com.

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

kammann1925@charter.net
Contact us!

Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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

