

Online at

<http://tricitiewinesociety.org/web>

Sunday, January 20:
Petite Sirah: Origins And Potential
Saturday, February 9:
That's Amore—Italian Wines
Sunday, March 9:
Annual Meeting and Dinner

Inside This Issue:

January: Petite Sirah	1,3
February: That's Amore	1,3
Editorial	2
St. Joseph's Art & Wine	3
March Annual Meeting: Boushey Vineyard	4
Tasteback December Event	4
Sign Up Coupons	5
Calendar	6

Petite Sirah: Origins and Potential

Tony Pennella

When you've just trudged back to the house after cutting that cord of wood or shoveling snow from the walkway, you need a hardy cold-weather wine as your reward. Something to put the circulation back in your toes and stop your nose from running – Petite Sirah is that wine.

It may well be cold outside, but it will be warm and cozy at the Tri-City Country Club, Sunday, Jan. 20, for our Petite Sirah tasting. Unlike the name, there isn't anything "petite" about this wine. It produces a "dark, inky, full-bodied wine with chewy tannins and lush ripe fruit." Petite Sirah is grown in France and Australia, and even a little in Washington, but the main action is in California. Petite Sirah's advocacy group, P.S. I Love You (www.psiloveyou.org), lists more than 388 producers, up from 67 five years ago and more than 6,500 acres planted.

California will be well represented at our event with five wines, including the **2004 Concannon Petite Sirah, Limited Release, Central Coast**. Known as "America's First Petite Sirah," it starts with "attractive aromas of ripe berries, creamy oak and a touch of spice. It is an intense wine with vibrant fruits and a rich, full palate." The **2004 Foppiano Petite Sirah, Russian River Valley Estate**, is a full-bodied wine that offers "black fruit aromas, as well as toasty vanilla, exotic spices and hints of cocoa on the finish."

Another California sample – the **2004 Earthquake Petite Sirah** – was a Gold-Best-of-Class Red Wine Competition winner at the 2005 San Francisco Wine Competition. "Up front blueberry syrup, black cherry and coffee bean shake up the senses, finishing with warm cigar box cedar and vanilla flavors. Brawny, solid tannins send aftershocks down the throat creating a seemingly endless finish." Next, the **2004 Stags' Leap Napa Valley Petite Sirah**, with "on the palate, blackberry and black plum [flavors that]

(Continued on page 3)

That's Amore

Ken Potter

In the last two EVOEs, we hope your interest has been piqued, and maybe even a reservation made, for the Society's February event – **a tour of Italy, Saturday, Feb. 9, 6 to 8 p.m., Richland Community Center**. We hope you can join the Society for some fine Italian wines and food. Besides the food and wine pairings, this will be another educational opportunity as there will be a presentation on Italian wines and Italy's growing regions to complement the taste sensations.

To start the evening, guests will be greeted with a **Nino Franco Rustico Prosecco**. To accompany this non-vintage sparkling wine, guests will be treated to melon balls with prosciutto.

(Continued on page 3)

January Event Details:

Petite Sirah

Event Committee: Toni Pennella, Chair,
 Marieca Davis and Lois McGuire

◆ Date:	Sunday, January 20, 2008
◆ Time:	4:00-6:00 p.m.
◆ Location:	Tri-City Country Club
◆ Price:	Members \$30.00, guests \$35.00
◆ Limit:	60
◆ Type:	Educational Wine Tasting
◆ Bring:	A curious mind
◆ Cut-Off Date:	Friday, January 11

◆ **Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart at 627-6579** on or before **January 16**.

January Editorial

Ted Davis, TCWS President



2007— A Very Good Year

Looking back on 2007, I can say with a great deal of pride that the Tri-Cities Wine Society had a very good year. Focusing on our educational mission, we had many outstanding seminars, including: two on vineyards – Seven Hills and Wallula; a “you-be-the judge” training session focusing on evaluating wine characteristics; an entire event focused on Malbec and another on Cabernet Franc – both comparing the wines of those varietals from around the world; one showcasing wines from New York State’s Finger Lakes region; another Riedel wine glass workshop that focused on learning about and comparing the difference a glass can make in bringing out a wine’s characteristics and the affects on the wine’s sensory components; and, of course, our largest and most popular event – the 29th Annual Tri-Cities Wine Festival.

Up Coming Events:

January – The Tri-City Country Club will again be the setting for a Society event – January’s Petite Sirah seminar, Sunday, Jan. 20. Join us and learn about the history and characteristics of this lesser-known wine. Board of Directors members Tony Pennella, Marieca Davis and Lois McGuire are co-chairing this event, and Dr. Wade Wolfe from Thurston Wolf Winery, Prosser, has consented to lead the seminar and discussions. See the article in this EVOE, pages 1 and 3, for additional information.

February – Board of Directors member Ken Potter will be taking us on a viticultural tour of Italy, Saturday, Feb. 9, Richland Community Center. He has been researching Italy’s many grape varietals and has selected some of the country’s finest wines for this seminar. See the article in this EVOE, pages 1 and 3, for more details. Note: This event is limited to 36, so don’t put off signing up!

March – As per our bylaws, the Society’s annual meeting is held every March. Members will receive updates and reports, including financial, membership and communications. Board of Directors elections will be held. This year’s meeting will be Saturday, March 9, in Kestrel Winery’s new banquet room; but, new at this year’s meeting – another vineyard seminar! See the “teasers” in this EVOE, pages 2 and 4 for more information.

Balance of the Year – Hopefully you saved the 2008 proposed master event listing from last month’s EVOE, so you’ve started thinking about events you want to attend. If you don’t have that list, go to the Society’s web page, <http://tricitywinesociety.org/web>, click the EVOE tab, and

download last month’s EVOE. The list of 2008 proposed seminars and activities is on page 5 in the December 2007 EVOE. Or simply click the Events tab!

Quote of the Month: Modern Medicine at Work - “Drink no longer water, but use a little wine for thy stomach’s sake and thine often infirmities. (St. Paul’s First Epistle to Timothy, 5:23)

Last but not Least:

I would like say a special, thank you, to the Society’s Board of Directors and all the volunteers who made this past year’s seminars and activities such a huge success. Your efforts are greatly appreciated!

See you in the New Year!

Coming Up

March 2008

Annual Meeting and Dinner

March Annual Meeting

TCWS is looking for new Board members. If you are interested, or know someone you believe might be interested, in joining a group of active individuals who contribute to all aspects and activities of the Society, please contact **Lois McGuire**, Nominating Committee Chair, at 509-531-0035 or 509-542-0374, or at lmcguire2b@charter.net.

TCWS Event Policy

Guest Policy
With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

Liquor Consumption
Only wine served by the Society may be consumed during our events.

Minimum Age 21 At All Events
The WA Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

Courtesy
Event attendees are reminded that strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.



(Continued from page 1)

Petite Sirah

integrate with back notes of maple syrup, *crème brûlée* and hints of earth, to introduce a very full and voluptuous mouth feel. Having classic Petite Sirah tannin structure, this wine finishes with a long, chewy bitter-chocolate finish.”

Last, but not least, the **Epiphany 2004 Rodney's Vineyard Petite Sirah** is a wine with “dense chewy tannins that finish with length. Boysenberry, blackberry, plum and spice show on the nose with floral notes, smoke and hints of licorice. On the palate you will find black cherry, blueberry, white pepper and spice with opulent oak.”

From the other side of the world, we will be serving an Australian **2004 Nugan Family Estate Durif**. Robert Parker Jr., rated it 90 points and writes, “A blockbuster Petite Sirah, the **2004 Durif Manuka Grove Vineyard**, boasts an opaque purple color, aromas of creosote, black as well as blue fruits, a seriously stuffed mid-palate, and a huge tannic finish.”

Dr. Wade Wolfe of Thurston Wolfe Winery, Prosser, will be our featured speaker. He earned his doctorate in viticulture and plant genetics from the University of California, Davis. His career highlights include vineyards director for Chateau Ste. Michelle and general manager of production at Hogue Cellars in Prosser. He and his wife, Rebecca Yeaman, started Thurston Wolfe Winery in 1987. Dr. Wolfe will bring his own Petite Sirah, the **2004 Petite Sirah Zephyr Ridge Vineyard**, for our enjoyment. A gold-medal winner at the 2004 Central Washington State Fair, this wine is sold out. Unless you have some stashed away in your wine cellar, this may be your only opportunity to taste this highly rated wine. Dr. Wolfe will lead an educational discussion on the finer points of this lesser-known varietal, taking guests on a journey of its history and potential.

And, to further enhance your wine-tasting experience, the Tri-City Country Club's Chef Kris Colborn will prepare unique appetizers to complement these food-friendly wines.

Reservations are going quickly, and limited to 60. So, sign up now for this educational and enjoyable experience.

February Event Details:

That's Amore: Italian Wines

Event Committee: Ken Potter, Chair,
Ted Davis and Ken Ferrigno

Date:	Saturday, February 9, 2008
Time:	6:00-8:00 p.m.
Location:	Richland Community Center
Price:	Members \$30.00, guests \$35.00
Limit:	36
Type:	Educational Seminar
Bring:	2 glasses

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart at 627-6579** on or before **February 6**.

St. Joseph's Art & Wine 2008

Mark your calendars for St. Joseph's Catholic Church's annual “**Art & Wine**” event, **Saturday, Feb. 2, Kennewick**. Art & Wine is using the Roaring '20s as its theme for this year's event, which will feature some of the Tri-Cities' finest wines, microbrews and art, and food samples from local restaurants. There will be a silent auction of art, wine, students' creative works, and home and garden items. The evening concludes with a live auction featuring additional special items. For wine lovers, this is a judged event to help ensure the quality of wines presented. All event proceeds benefit the children of St. Joseph's School.

Location: Dillon Hall, 520 S. Garfield Street, Kennewick. Hours: 6-10 p.m. Cost: \$45 beginning January; \$50 at the door.

To learn more, call 509-586-3820,

email webmaster@stjoesartandwine.com or go to www.stjoesartandwine.com.

(Continued from page 1)

Italian Wines

After a bubbly start, guests will next sample a **2005 Strela Soave**. This is a “crisp, complex white with a supple mouth feel.” To pair with it – baked eggplant.

A series of red wines will follow the Soave. These will include a **2004 Castello di Cacciano Chianti Classico**, described as a “superb example of this Italian classic with 100 percent Sangiovese.” For comparison, a **2005 Kestrel Sangiovese** will be poured at the same time. This should make for interesting conversation among guests!

Other reds included will be a Tuscany red table wine, the **2005 Rosso di Montalcino**, and my personal favorite, the **2003 La Ca' Nova Barbaresco**. Two wonderful dishes, a “brocciaola” (rolled pork loin) and baked pasta will be served buffet style so guests can sample the red wines at their leisure.

Finally, for dessert, honeyed pecans will accompany a **2006 Boeri Ribato Moscato D'Asti**.

A Power Point presentation will detail Italy's different growing regions, including those regions for the featured wines. Enjoy learning about Italy's winemaking traditions and the modern designation for ancient growing areas – similar to our appellations, but just different enough to let you know it's done the Italian way!

This event is limited to **36**, so if you have not already signed up, recommend you do so quickly. We expect this to be a sellout event. Again, the date is **Saturday, Feb. 9**.

And yes, this event is just before Valentine's Day ... maybe you can pick up some ideas for that special gift!

Marching Ahead

Sue McCargar

... to the March event and annual meeting, March 9. The Tri-Cities Wine Society's Annual Meeting, including election of members to the Board of Directors, is normally held in March, and often accompanied by a dinner.

However, this year we will be departing from the usual format. Following a brief annual meeting, we will conduct a seminar – Vineyard Series II. The first seminar in this series, intended to be an annual event, was held in February 2007. Featured was Walla Walla Valley's Seven Hills Vineyard, including wines produced using grapes from that vineyard. It was a very informative seminar, teaching those attending much about the terroir of a vineyard and different winemaking styles.

This series continues in March, featuring Yakima Valley's Boushey Vineyard. It promises to be an equally rewarding experience, offering the opportunity to learn about this vineyard from guest speaker, Dick Boushey. In addition, the wines will be accompanied by a "fashionably late lunch" with gourmet selections prepared by Ken Ferrigno, a Society member and excellent chef. What's more, the event will be held in Kestrel Winery's newly completed banquet room.

You won't want to miss this event, scheduled for Sunday, March 9.

Tasteback December Event

Floyd Hodges

Forty-two members and guests gathered at **Richland's Allied Arts Gallery** for our **December Port Tasting**. **Mike Wallace, Hinzerling Winery's owner and winemaker**, Prosser, greatly enhanced the evening with his commentary on Port's history and the distinctive way it is made.

The opening wine was the Portuguese **Churchill "White" Port**. This was a relatively dry Port, and served chilled, it was very sherry like. It went very well with nuts, particularly almonds.

Next, Mike explained Port is a style that originated in Portugal's Douro Valley, and that it is now illegal in this country, as it has been in the European Union for a number of years, to call wine not from the Douro Valley, "Port." Fortunately for Mike, wineries making Port-style wines prior to the new agreement with the EU are "grandfathered in" and can still call their wines, Port. He also pointed out that the name "Port" is derived from Oporto, the city at the mouth of the Douro River, where Port wines are finished, blended and shipped.

Mike explained that what makes Port so different is its vinification technique. Very ripe grapes are crushed and allowed to start fermentation. Then, about halfway through fermentation, high-proof alcohol (brandy) is added, resulting in a wine high in both alcohol and sugar.

After Mike's presentation, we started tasting a series of three "Tawny" Ports – wines kept in oak barrels long enough to lose some or most of their coloring material, producing a distinctive yellow-to-brown color that gives the wines their name. Portuguese Tawny Ports are usually labeled as 10-, 20-, 30- or 40-year, indicating the average age of wines used in the blend. The Tawny

Ports we sampled were the **Hinzerling Tawny Port** (Washington), **Jonsey Tawny Port** (Australia), and **Churchill's 20-year Tawny Port** (Portugal). All were very nice and went very well with nuts.

After the Tawny Ports, we sampled three "Ruby" Ports – usually young wines meant for near-term drinking. Sampled were the **Three Muses Port** (Hinzerling), **Kestrel Syrah Port**, and the **Warre Warrior Port** (Portugal). The Warrior Port is a good example of a "house blend." All the major Portuguese Port houses make blends and try, through blending, to maintain a consistent style year after year. All three wines were very nice, and here we started to get into wines that went very well with cheese, particularly strong cheeses like blue cheese. A tasting high point was a round of Shropshire cheese, hollowed out into a bowl and filled with Warrior Port!



As a finale, we sampled two Portuguese Ports – a **2001 Graham Late-Bottled Vintage (LBV) Port** and a **1996 Graham Malvedos Vintage Port**. "Vintage" Ports are produced only in years when the wines are particularly good (on average about 3 years out of every 10) and are very special. They are bottled very young, with no time in oak, so all "aging" is in the bottle. This results in wines that take 10 to 20 years to reach maturity, but in the long run, become wonderful wines. Most Vintage Ports are blends; however some, like our Graham Malvedos, are from a single vineyard or quinta. Late-bottled Vintage Ports are also from a single year's harvest, but are aged in oak for several years and ready to drink when released. Wow, what nice wines!

The cheeses, nuts and chocolate brownies went very well with the wines. Of particular note were the previously mentioned cheese bowl, and the wonderful blue cheese cheesecake Gudrun Parker made.

It was a wonderful evening with great wine, great food and good company, and we owe a strong thank you to Mike Wallace for doing so much to make it a success.

If you like Port, or want to know more about it, check these links:

<http://www.portwine2u.com/>

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

<http://www.wineloverspage.com/port/jbl030197.shtml>

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

Membership Application/Renewal and Event Sign Up

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

Name 1 _____
 Name 2 _____
 Address _____

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

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

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

Members \$30.00
Guests \$35.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 60
 Cut-off date: Friday, January 11

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

- Would like to help at the event

That's Amore: Italian Wines – Saturday, February 9, 2008

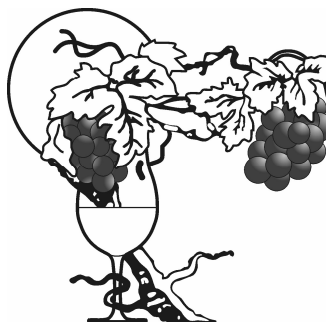
Members \$ 30.00
Guests \$ 35.00
 Number of members attending: _____
 Number of guests attending: _____
 Limit: 36
 Cut-off date: Wednesday, February 6

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

- Would like to help at the event

Mail This Coupon With Your Payment To:
Tri-Cities 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://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.

Winter Wine Events Around The Pacific Northwest

Oregon Wine & Food Festival, Jan. 11-13, Salem, OR. This event features wine tasting, food, art, live entertainment and chef presentations. Location: Salem Fairgrounds - Jackman Long Building. Hours: Friday 4-9 p.m., Saturday 11 a.m.-9 p.m., Sunday 11 a.m.-5 p.m. Cost: \$10.00 at door, \$8 pre-sale, \$9 for seniors. Call 503-390-7324, e-mail sales@excelexpos.com or go to www.excelexpos.com.

Petite Sirah: Origins and Potential, Jan. 20, Tri-City Country Club, Kennewick, WA. Petite Sirah is a "variety with many fans among consumers." Join us to see if you are one. The event, organized by Tri-Cities Wine Society, will feature a wide-ranging array of Petite Sirahs from a number of different areas. Wade Wolfe of Thurston Wolfe Winery will lead a discussion on the grape's origin and potential. See pages 1 and 3 in this EVOE

Taste to Educate 2008, Jan. 26, Seattle. Taste to Educate 2008, Cancer for College's second annual wine tasting and auction, will be held at the Museum of History and Industry. It showcases some of Washington's finest wines and inspired cuisine as well as opportunities to procure boutique and previously unavailable wines. Proceeds benefit scholarship winners who are current or former cancer patients in the Pacific Northwest. Location: Museum of History and Industry. Hours: 7-10 p.m. Cost: \$150. Call 425-829-8801, e-mail julie@cancerforcollege.org or go to www.cancerforcollege.org.

St. Joseph's Art & Wine, Feb. 2, Kennewick, WA. Art & Wine uses the Roaring '20s as the theme of this annual event which features some of the Tri-Cities' finest wines, microbrews and art, as well as samplings of food from local restaurants. There is a silent auction of art, wine, creative works by the students of St. Joseph's School as well as other home and garden items. The evening concludes with a live auction of special items. Location: Dillon Hall. Hours: 6-10 p.m. Cost: \$45 beginning January. \$50 at the door. Call 509-586-3820, e-mail webmaster@stjoesartandwine.com or go to www.stjoesartandwine.com.

Secret Crush - Yakima Valley Red Wine & Chocolate Tasting, Feb. 4, Portland, Gerding Theater at the Armory. Experience the bold, intense wines that characterize this premier wine region and meet 20 of the Yakima Valley's most talented vintners. The tasting will include hors d'oeuvres and a very special selection of chocolate pairings created by Cacao. Tickets can be purchased for \$35 at <http://www.wineyakimavalley.org> or by calling 1-800-258-7270. The Gerding Theater at the Armory is located in the Pearl District at 128 NW Eleventh Avenue, Portland, OR 97209. Event hours: 6-9 p.m.

That's Amore: Italian Wines, Feb. 9, Richland Community Center. Come take an Italian wine tour with Tri-Cities Wine Society. You will sample a flight of Italian wines including Prosecco, Soave, Barbaresco, Chianti, Moscato and an Italian red table wine. Learn about these wines and the regions where they are grown. See pages 1 and 3 in this EVOE.

New EVOE Editor Needed

Dominique Vetrano is stepping down as EVOE editor in March 2008. After almost four years on the job, she is looking at spending more time with her family and at her work at Tri-City Court Club. Therefore, the Tri-Cities Wine Society is looking for an individual with experience in desktop publishing (any software), who could work from home and prepare the monthly newsletter. **This volunteer position focuses primarily on layout, design and distribution vs. actual writing and editing.** It currently includes setting up the newsletter and having it professionally printed, mailing the newsletter to the membership, uploading the newsletter to the web site and sending the membership an email notification when the month's issue is available. Additionally, the EVOE editor sends a monthly reminder to the membership about upcoming events.

If you are interested in this valuable activity, want more information, or know someone who might be qualified and interested, please contact **Dominique** at 783-8458 (home), 528-0078 (cell), or at evoe2go@aol.com; or **Mary Binder, communications chair**, at 585-1393 (home), 378-2494 (cell), or at mary_binder@msn.com, as soon as possible.

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

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

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

