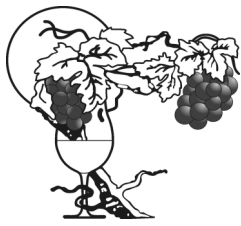


June 2008



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

Tri-Cities Wine Society



Sunday, June 22:
California “Semi-Sideways” Adventure
Saturday, July 19:
Anyone for Some Riesling?
Monday, August 11:
Wine Press Northwest — You be the Judge

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California “Semi-Sideways” Adventure

Mary Binder

Member, TCWS Board of Directors

Having a happy chef is a good thing, but having a happy and enthusiastic chef is something even better!

At recent meetings with **Tri-City Country Club Executive Chef Kris Colborn**, your June event committee was pleased to see a smiling chef and even more pleased to hear him say, “You know, after tasting these wines [for the June event] I realize I need to get out of my comfort zone of Washington wines and try more Santa Barbara area wines. They’ve definitely improved since the last time I tasted them.” Whew! What a relief to your committee to hear those words.

So, with this enthusiasm, we are also enthusiastically continuing to move forward as the Society’s June event approaches. Our **California “Semi-Sideways” Adventure** featuring wines from the Santa Barbara County area of Southern California is scheduled for **Sunday, June 22, 4:00-7:00 p.m., Tri-City Country Club**. And, since we’re focusing on wines other than the Pinot Noirs featured in the movie, *Sideways*, we’ve entitled our event a “Semi-Sideways” Adventure. Have you made your reservations?

In last month’s EVOE, we listed and described the wines we’ve selected. Since then, Chef Kris has been exploring food pairing options. To get you salivating and hopefully as excited as we are, here again is the list of wines **and now**, what Chef Kris is planning to create to accompany them.

Upon your arrival and to get the afternoon started, the **Firestone Vineyard, 2006 Riesling Vineyard Select** with a pear and honey gazpacho sampler. Enjoy the Club’s beautiful view, and an opportunity to meet and greet other Society members and their guests.

Once everyone is settled, Chef Kris is creating a spring pea soup with crème fraiche and roasted hazelnuts for the **Santa Barbara Winery, 2006 Chardonnay**. Following

(Continued on page 3)

Anyone for Some Riesling?

Floyd Hodges

Member, TCWS Board of Directors

Imagine – it’s easy, if you try – a beautiful summer afternoon at Kiona Vineyards and Winery’s new tasting facility on Red Mountain in Benton City, accompanied by delightful German Rieslings and authentic German food. If this sounds appealing, then you need to sign up for the **Society’s July 19 event – Anyone for Some Riesling?**

The event will feature a wide variety of Rieslings from various areas of the Mosel Valley, one of Germany’s premier wine-producing areas, and will be led by Ewald Moseler, who will also provide the wines. Contrary to popular belief, the valley isn’t named after him; however, he was born and raised there. Ewald, who some of you may remember from our Austrian wine tasting event a couple of years ago, has a

(Continued on page 3)

June Event Details:

California “Semi-Sideways” Adventure

Event Committee: Don and Mary Binder; Paul and Candy Gifford

Date: Sunday, June 22
Time: 4:00-7:00 p.m.
Location: Tri-City Country Club
 314 North Underwood, Kennewick
 Members \$37.00, guests \$42.00
Price:
Limit: 72
Type: Educational Seminar—
 exploring a wine region
Cutoff date: Monday, June 16

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

June

President's Message

Ted Davis, TCWS President



Wine Factoids

- The cross pollination of Cabernet Franc and Sauvignon Blanc, resulting in Cabernet Sauvignon, occurred how many years ago: 300 – 400 (*The New York Times*)
- Like large format bottles? The amount of wine contained in a Melchior: 18 liters or 24 bottles (*Vineyard and Winery Management*)

Wine Sulfites

Did you know there are sulfites in wine? Sulfur dioxide (SO₂) or sulfites is a chemical compound occurring naturally in small amounts during wine fermentation. Some winemakers add additional sulfites during fermentation to protect and preserve the wine's character, flavor and color. Sulfur dioxide is both antimicrobial and antioxidant in nature, which impedes over oxidation and prevents wine from fermenting into vinegar.

If you have problems with excess sulfites, try organic wines since they have no additives. Sweet white dessert wine contains the most sulfur dioxide, with blush and semi-sweet coming in next. A general rule is – dry reds are lowest in sulfite content followed by dry whites. (*Adapted from about.com:wine – Stacy Slinkard*)

New in the EVOE

This month's EVOE has two new additions I'd like to point out. First, our Program Committee and event chairmen are sometimes asked if someone can attend an event as a "non-drinker." The request could be for a variety of reasons – pregnancy, health, does not drink but wants to accompany spouse who does. While some events are not conducive to having non-drinkers, others are. Requests will be decided by event chairmen in coordination with the Society's Program Committee. The policy is listed in the TCWS Event Policy box, page 3, this EVOE. And, for our June event, see the reference to non-drinkers in the article, this EVOE.

The second addition to this month's EVOE — area wine bars. They are springing up everywhere and offer customers some great opportunities to learn more about regional wines. So, periodically we are hoping to feature these additions to our area. For our initial feature, Brett Simpson chose Katya's Bistro and Wine Bar in Richland.

Upcoming Events

June – Have you made your reservations for our "Semi-Sideways" Adventure event? Don and Mary Binder and Paul and Candy Gifford, co-chairs, are designing a viticultural tour of Santa Barbara County, Calif. They have chosen seven wines from this unique AVA, including a Riesling, Rosé, Chardonnay, Viognier, Cabernet Sauvignon, red Cuvée and a Syrah. Executive Chef Kris Colborn at the Tri-City Country Club has developed an intriguing menu to pair with these wines. So, if you've not already made your reser-

vations, consider joining us at the Tri-City Country Club, Sunday, June 22. For more information, see page 1, this EVOE.

July – Germany produces some of the finest wines in the world, and we will have the opportunity to learn more about one varietal, Riesling, July 19. Gudrun Parker and Floyd Hodges are hosting. Kiona Vineyards and Winery's new tasting room is the setting, and German wine expert Ewald Moseler from Portland, Ore., is the scheduled seminar guest speaker. This will be a great opportunity to learn about current Riesling vintages and their characteristics, sample a rare-vintage Riesling and enjoy a unique late-harvest offering. Check page 1, this EVOE, for more details.

August – Missed last year's successful judging seminar with the late Stan Clarke from Walla Walla? Well, Monday, Aug. 11, you will be able to judge wine with the Wine Press Northwest magazine wine judging panel. This will be a unique event during which you will be able to compare your evaluations with those of the judging panel; the results will be published in a future Wine Press Northwest article. More details will follow in next month's EVOE. Read Ken Ferrigno's teaser, below.

September – Besides our regularly scheduled event – the Society's annual picnic – we've added a second activity. On Sept. 5, there will be a "Meet your Board" evening. This will be an opportunity for all Society members to meet the Society's Board of Directors members and to learn more about the Society. Wine and light appetizers will be served. Save the date. More details in "Save the Date" box, page 3.

Quotes of the Month

Drink wine, and you will sleep well. Sleep well, and you will not sin. Avoid sin, and you will be saved. Ergo, drink wine and be saved. (*Medieval German saying*)

What contemptible scoundrel stole the cork from my lunch? (*W.C. Fields*) ♦

Wine Press Northwest – You be the Judge

Ken Ferrigno
Member, TCWS Board of Directors

As part of our continuing emphasis on educational programs, the Society is again offering an opportunity to learn how wine judges go about judging wines. But this time, we are going to be tasting right along with a panel of judges from Wine Press Northwest magazine. Headed by Andy Perdue, the panel will taste 8 red wines from a single varietal. It will be a "double-blind" tasting, i.e., the winemaker and varietal are concealed. The panel will explain the methods used to swirl, smell, sip, slosh and spit. And, the results will be recorded and published in a future Wine Press Northwest issue!

This will be an evening event, Monday, Aug. 11. Watch for more details in next month's EVOE, including the event coupon. Attendance will be limited, so you'll need to act quickly. ♦

(Continued from page 1)

California “Semi-Sideways” Adventure

this, a seared sea scallop with a vanilla leek fondue and the **Melville Winery, 2007 Estate Viognier – Verna’s**.

Next, as a transition between whites and reds – grilled tuna with romesco sauce paired with the **Curtis Winery, 2006 Heritage Rosé**. Surprised to see a rosé paired with tuna and romesco? We’ll be most interested in your feedback.

Then, to explore how two wines can work with the same dish, Chef Kris has suggested pairing a rosemary-crusted quail with andouille sausage ravioli and both the **Zaca Mesa, 2005 Z Cuvée** and the **Daniel Gehrs Wines, 2005 Cabernet Sauvignon**. Now that should provide for some lively table discussions!

For the finale, the **Stolpman Vineyards, 2005 Estate Syrah** paired with a warm lentil and ham salad in a butter lettuce cup. Yum! The finale? No chocolate? Well OK, if you need a little something sweet to end the evening, there will be some small chocolate treats!

If you have previously attended Society wine and food pairing events at the Tri-City Country Club, we are confident you will again enjoy this one. For Society members who’ve not previously attended such events, we believe you’ll enjoy your first such experience. Also, for this event, it is possible for a member or guest to attend as a “non-drinker” to just enjoy the food. Cost is \$22; contact me at 585-1393 for further details. (See the Society’s “non-drinker” policy in the “TCWS Event Policy” box, this page.)

So, while you enjoy the wine and food, we’ll be telling you more about the wine and sharing some of our learning experiences and adventures as we explored this very beautiful wine area, including places where the movie was filmed.

We are truly looking forward to having you join us **Sunday, June 22, Tri-City Country Club, 4:00-7:00 p.m.** And don’t forget about the “wow” factor we discussed in last month’s EVOE – the two wines that unanimously received a “wow” during our selection process. We are most interested in learning how many, or if any, of you have the same reactions! Make your reservations for the event as soon as possible so you don’t miss out! ♦

July Event Details:

Anyone for Some Riesling?

Event Chairpersons: Gudrun Parker and Floyd Hodges
Event Committee: Ken Ferrigno and Paul Gifford

Date:	Saturday, July 19
Time:	6:00-9:00 p.m.
Location:	Kiona Vineyards and Winery 44612 N. Summit Road, Benton City
Price:	Members \$25.00, guests \$30.00
Limit:	56
Type:	Sit down seminar with food
Bring:	3 wine glasses
Cutoff date:	Monday, July 14

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

(Continued from page 1)

Anyone for Some Riesling?

wine importing business in Portland, Ore., and is the ideal person to tell us about these wines.

The wines will range from dry to very late harvest. Besides the dry Rieslings, there will be current releases of **Riesling Kabinett, Spätlese, and Auslese** wines illustrating the different ripeness categories. There will be several well-aged wines – at least 10 years – showcasing the wonderful aging qualities of German Rieslings. The tasting will conclude with a **Trockenbeerenauslese or TBA**. TBAs are the rarest and most expensive of German wines, and this will be a rare opportunity to sample one.

This seminar-style event will also feature some great German food to enjoy along with the wines, including Wiener Schnitzel and German potato salad. This is an event you don’t want to miss. Space is limited, so sign up now and don’t get left out.

Hope to see you there. For now, **auf Wiedersehen**. ♦

SAVE THE DATE

Meet your Board of Directors

Ever wonder who we are? Do you have ideas or suggestions for the Society you’d like to share or discuss?

If so, or if you’d just like to stop by for awhile, relax and visit with us, then save **Friday, Sept. 5, 5:00-7:00 p.m.**, as an opportunity for all Society members to meet their Board of Directors. The location has not been finalized but wine and light appetizers will be served.

We hope to see many of you and are looking forward to talking with you. So remember to save the date, **Friday, Sept. 5**. Watch for more details in future EVOEs. ♦

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. ♦

Getting to Know the Area's Wine Bars

Brett Simpson

Member, TCWS Board of Directors

This article is the first in an intermittent and, hopefully, continuing series on local Tri-Cities area wine bars. This being the case, some ground rules for the series are in order. The focus will be on wine bars, not restaurants or tasting rooms. These fine establishments warrant their own treatment.

- Restaurants are geared toward selling food; and though many local restaurants have excellent wine lists, most are limited in their pours by the glass.
- Tasting rooms sell wine – their wine – and although the larger wineries may have many different brands and winemaking styles, it is one “house” and comparisons with competitors are not allowed.

As part of the research process, I will visit each establishment several times and give a personal, but hopefully fair, assessment of what each wine bar is about with respect to atmosphere, features/specialties and “quirks.”

My first selection is **Katya's Bistro & Wine Bar, 430 George Washington Way, Richland**. I include the address because when I mention this establishment to people, they invariably ask me where it is – **2nd floor, Rising Moon Gallery building**, coming into Richland from Kennewick.

The atmosphere is cozy, in rich reds and black. Original artwork from Eric Dunham of Dunham Cellars, Walla Walla, hangs on the wall. The wine bar itself is small and intimate, with seating for perhaps 10 people. In fact, that is Katya's main quirk. The larger restaurant space is separated across the hall – so I didn't break the ground rules! However, the wine bar expands with the seasons, as it opens to an open-air deck that can seat another 10 or more.

Jim Hartley, proprietor, is passionate about Washington wines – the focus for both the wine bar and restaurant. Jim routinely has 8-10 pours of high-quality, fairly priced wines not often found by the glass. And sometimes there are extraordinary deals because some of the wines do not have much “buzz” and people often are reluctant to try something new. Additionally, he has more than 200 different Northwest wines by the bottle, with some highly sought-after vintages from wineries such as Long Shadows, Leonetti and Quilceda Creek.

Bottom line – for someone looking to expand their Washington wine horizons, Katya's is worth the field trip. ♦

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 ladybook@earthlink.net. ♦

Tri-Cities Wine Festival Update

Marie Pennella

Chair, Festival Committee

I am happy to report planning for our **30th Anniversary Tri-Cities Wine Festival, Nov. 7-8**, is well under way. We are under new management but following the path of a good and strong history. My goal as the new chairman is to use the base plans that have worked well and add new ideas to generate support and enthusiasm for our growing Northwest wine industry.

We want to be instrumental in helping promote Northwest wines by having judges from across the country who will share their experiences and spread the word about this area's great wines. Our intention is to invite every winery in Washington, Oregon and Idaho, and we are also working issues so as to once again include wines from British Columbia, Canada.

It takes a lot of volunteers working together to have a good Festival, so I would like to invite anyone interested in helping to join in the festivities! While we need many volunteers at the actual events, we also need people to help during the planning process. For example, we need a chairperson to recruit and organize the security team at the entrance for the public tasting. There are many other jobs, both big and small, so please let me know who you are and what areas of interest you may have. Additionally, I will include more specific volunteer positions as they are identified.

I look forward to working – I should say, having fun – with a great team of volunteers to make this a wonderful anniversary celebration. Further, I would love to hear your ideas for updating our Festival this year and in years to come so we have a sought-after destination event.

My contact information is: e-mail, mpennella@msn.com; cell, 509-528-4606; home, 509-783-9919.

Finally, we are trying to get invitations to all our volunteers from last year's Festival for a celebration picnic in July. Peggy Cress is organizing this event, so please send your name and address, and/or the name and address of a volunteer who may not see this EVOE, to peggy-cress@earthlink.com.

And, don't forget to mark your calendars for **Nov. 7-8, the 30th Anniversary Tri-Cities Wine Festival**. ♦

Membership Information Reminder

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

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 Number _____
 E-mail 1* _____
 E-mail 2* _____

California "Semi-Sideways" Adventure—Sunday, June 22, 2008

Members **\$37**
Guests **\$42**
 Number of members attending _____
 Number of guests attending _____
 Limit : 72
 Would like to help at the event

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

Anyone for Some Riesling—Saturday, July 19, 2008

Members **\$25**
Guests **\$30**
 Number of members attending _____
 Number of guests attending _____
 Limit : 56
 Would like to help at the event

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

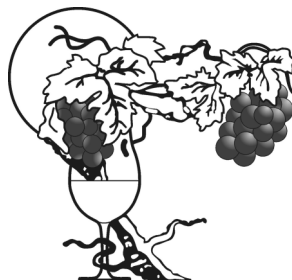
Mail coupons with your payment to:

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.*



You can also check our web site at
<http://tricitiewinesociety.org/web/> to access
 the latest EVOE.

Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/) or
 go to www.adobe.com/products/acrobat/

2008 June Wine Events Around The Pacific Northwest

Passagata, June 4, Richland. Take an evening stroll and enjoy jazz and a glass of local wine. Location: Richland Parkway. Hours: 5:00-10:00 p.m. Cost: Script for wine will be sold. Call 509-430-5862 or e-mail nwaentertainment@gmail.com.

Vintage Walla Walla, June 6-7, Walla Walla. The weekend includes tasting from the valley's wineries, with cooking demonstrations by local chefs. Festivities include educational classes, tours, seminars, vineyard picnics, and a lecture with one of the area's leading terroir experts and a panel of local winemakers. Location: Whitman College Campus. Call 509-526-3117, or e-mail info@wallawallawine.com, or go to www.wallawallawine.com.

Taste Washington, Spokane, June 8, Spokane. More than 100 wineries and nearly 30 of the region's top restaurants participate in the Washington Wine Commission's annual wine and food festival east of the Cascades. Location: The Davenport Hotel. Hours: 5:00-8:30 p.m. Cost: \$85. For more information, go to www.tastewashington.org.

Dundee Hills Wine Experience, June 12, Portland. More than 20 Pinot Noir producers in Oregon's Dundee Hills will pour their wines at an evening tasting. Guests receive the new Riedel Oregon Pinot Noir glass as well as a tram ride. The event also features several of Dundee's best-known restaurants. A silent auction benefits a healthcare service for Oregon's seasonal vineyard workers and their families. Location: OHSU Center for Health and Healing, 303 SW Bond Ave., Portland. Hours 6:00-8:30 p.m. Cost: \$65 in advance, \$75 at the door. Call 800-245-2950, e-mail info@dundeehills.org, or go to www.dundeehills.org.

Jazz in June, June 13, 20 and 27, Richland. This series showcases up-and-coming local jazz musicians and regional wines. Location: John Dam Plaza. Hours: 5:00-10:00 p.m. Cost: free. Call: 509-430-5862, e-mail nwaentertainment@gmail.com.

Wine Country Celebration, June 20-21, various sites in Eastern Washington. A weekend of events throughout wine country to raise money for Washington Wine Country, a non-profit organization that promotes tourism and economic growth in the region. Events include: a concert by Grammy winning vocalist Steve Tyrell, wine-maker dinners in the vineyards, and the Grand Gala Benefit Dinner and Auction at the DeAtley Estate in Yakima. Cost: varies. Call 206-285-0514, e-mail events@winecountrywashington.org, or go to www.winecountrywashington.org.

Sunshine and Wine, June 21, Yakima. Sample wines from 45 wineries and 16 restaurants/caterers. Fundraiser for preservation of historic State Fair Park Buildings. Location: State Fair Park, 1301 S. Fair Ave. Hours: Begins at 2:30 p.m. Cost: \$75, includes all wine and food. Call 509-248-7160, e-mail shelly@idalmarketing.net, or go to www.unshineandwine.com.

Vineyard Sunset Bash, June 28, Pasco. Gordon Brothers 25th Anniversary Celebration, featuring music by Romagossa Blu. Price includes wine tasting, tacos, music, and logo glass of wine. Bring your own lawn chairs, blankets, etc. Location: Gordon Brothers Cellars. Hours: 6:00-11:30 p.m. Cost: advance \$25 per person/\$22 wine club members; at the door \$30 per person/\$27 wine club members. Call 509-547-6331, e-mail info@gordonwines.com, or go to www.gordonwines.com. ♦

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

Need any info? Have an idea?
Contact us!
evoc2go@aol.com

Dolly Ammann
Tri-Cities Wine Society
Newsletter of the

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Richland, WA 99352

