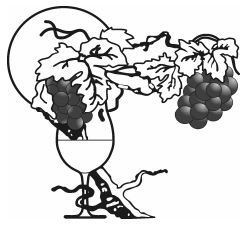


March 2008



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

# Tri-Cities Wine Society



**Sunday, March 9:**  
**Annual Meeting, Seminar and Luncheon**  
**Saturday, March 29:**  
**Perfect Harmony**  
**Saturday, April 19:**  
**Around The World With Cabernet Sauvignon**  
**Friday, May 30:**  
**Explore The Caves at Terra Blanca**

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## Annual Meeting, Seminar and Luncheon Vineyard Series II- Boushey Vineyard Sue McCargar Secretary, TCWS Board of Directors

The Tri-Cities Wine Society's Annual Meeting is **Sunday, March 9, 1:00 p.m., at Kestrel Winery, Prosser**. It is open to all Society members. Take this opportunity to hear committee reports about the Society's activities during the past year and vote for board of directors nominees. Also, you can meet the current directors and the nominees starting at 12:40. If you have wondered who we are and what we do, this is a chance to find out.

The Vineyard Series II seminar, featuring speaker **Dick Boushey and Boushey Vineyard** wines, will immediately follow the meeting. Betz Family Winery, which uses Boushey Vineyard grapes in some of its wines, has the following to say about this vineyard: "Located on the outskirts of Grandview, this mid-valley ... site is a great asset to our portfolio of vineyards. And it's managed by one of the most affable, dedicated growers in the state. Dick Boushey is driven to take his fruit to the highest levels in Washington, and he's succeeding. You'll often find his grapes in the highest acclaimed wines from the appellation."

The seminar will consist of a flight of two white wine blends, a flight of three Merlots and a flight of three Syrahs. But, to make it even better, each flight will be accompanied by a gourmet luncheon entrée.

The afternoon will start, however, with a **Kestrel Rosé** and an ahi tuna appetizer with a blood orange hollandaise sauce to enjoy while you're listening to the business reports. Then, you'll find it hard to beat the seminar's wine and food tasting menu. It includes premium wines from some of Washington State's top wineries. Our local Society chef, **Ken Ferrigno**, is preparing the food, with assistance from

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## Around the World With Cabernet Sauvignon Van Ramsdell Member, TCWS Board of Directors

*Cabernet Sauvignon is arguably "king" of red wines; but, did you know it is a relatively new wine? The Cabernet Sauvignon grape didn't make its appearance until the 17<sup>th</sup> century. According to Carole Meredith, UC Davis, DNA tests indicate Cabernet Sauvignon is a cross between Cabernet Franc and Sauvignon Blanc. Given 17<sup>th</sup> century genetics, the cross was probably accidental ... what a fortunate accident! By the 19<sup>th</sup> century, Cabernet Sauvignon was established in Italy, Australia, the United*

(Continued on page 3)

March Event Details:

**Annual Meeting and Vineyard Series II**  
Event Chairs: Gudrun Parker, Chuck and Sue McCargar

**Date:** Sunday, March 9, 2008  
**Time:** 1:00-3:30 p.m.  
Meeting will start promptly at 1:00 p.m. Followed immediately by the seminar

**Location:** Kestrel Winery in Prosser  
**Price:** Seminar with luncheon  
Members \$40.00, guests \$50.00  
Meeting only: no charge

**Limit:** None for the meeting; 56 for the seminar  
**Type:** Annual meeting followed by sit-down seminar

**Bring:** A desire to learn about a top Washington vineyard

**Cut-Off Date:** Monday, March 3

**Cancellation Policy:** For a full refund, cancellation must be made by phone to **Judy Stewart at 627-6579** on or before **Monday, March 3.**

# March Editorial

Ted Davis, TCWS President

## Wine Factoids

- Water accounts for about 86 percent of a wine's content. (*The Quarterly Review of Wines*)
- George Lucas, creator of the Star Wars movie series, now is selling California Merlot and Chardonnay under the name "Vianodante de Cielo," which in Italian means, Sky Walker. (*SiFi.com*)
- Costco is the single largest US purchaser of fine wine. (*WineBusiness.com*)

## Upcoming Events

**March** – two events to highlight.

- **Annual Meeting and Vineyard Seminar.** As per our by-laws, the Society's annual meeting is held every March. This year's meeting date is **March 9** and it will be at Kestrel Winery's new banquet facility in Prosser. The annual meeting is open to all Society members, but you will need reservations for the vineyard seminar that will follow the meeting. During the meeting, financial, membership and communication reports will be presented, and board of directors elections held. New this year will be a vineyard seminar, third in an ongoing series. **Dick Boushey**, a legend in the wine industry, will talk about his world-class vineyard and the varietals produced there. For more details, see the article in the EVOE, pages 1 and 3.

Also new this year, prior to the meeting there will be an opportunity to meet and mingle with current board members and the nominees for this year's election. Hope to see you there.

- **Perfect Harmony.** For the 8th consecutive year, the Tri-Cities Wine Society has teamed with the **Mid-Columbia Symphony** to produce **Perfect Harmony**, a fundraiser benefiting the symphony. This year's event will be **March 29, 6 p.m., at Meadow Springs Country Club, Richland.** Tickets are \$125. Besides a gourmet dinner, there will be a silent auction featuring magnificent art works in various media – tapestries, photographs, glass and more, all from local artisans. A live auction will feature wines from **Kestrel Vintners, Leonetti Cellars, Reininger Winery, Northstar Winery, O-S Winery, Chandler Reach Vineyards**, to name just a few. Society Board member Floyd Hodges is chairing this year's event. If you have questions or would like to donate to either auction, please call Floyd, 582-6748. Or, for reservations and information, call the Mid-Columbia Symphony office, 943-6602. Please join us for a wonderful evening and help support our community symphony. Reserve now as seating is limited.

**April** – Ready for a world tour? **April 19** we will be learning about a single varietal, Cabernet Sauvignon, and how it differs depending on where it is produced. This event will be at the **Best Western Pasco Inn & Suites**. Board members **Van Ramsdell and Judy Stewart** have selected Cabernet Sauvignons, literally from around the world. There will be at least one from every continent except Antarctica. For more information see the article in this EVOE, pages 1, 3 and 4.



**May** – Exploring caves and their affect on wines will be our featured topic **Friday, May 30, at Terra Blanca Winery, Benton City.** Details are being worked with **Keith Pilgrim**, Terra Blanca's owner. See the "teaser" in this EVOE, page 4, and stay tuned for more details in April's EVOE. Meanwhile, reserve the date on your calendar.

**June** – Did you see the movie *Sideways*? Well, the Society's June event will take you to the land of *Sideways* ... California's Santa Ynez wine region in Santa Barbara County. The event will be a wine and food pairing, **Sunday, June 22, Tri-City Country Club, Kennewick.** See the "teaser" in this EVOE, page 4. More details will follow in future EVOEs, but mark your calendars now!

**Ice Wine** – Some say this is the "nectar of the gods." It is a dessert wine produced from grapes that have frozen. It has a high sugar content because sugars and other dissolved solids do not freeze, as the water does, but it still retains a high acidity level. The most famous (and expensive) are produced in Germany and Canada, although the United States, Austria, Australia and New Zealand are producing excellent products and are considered a better value.

Ice wine requires (in Germany and Canada, by law) a hard freeze so the grapes may hang on the vine for months prior to a hard harvest, some times in the dead of night. The most common grapes for ice wine, according to *The Grape Vine 2007*, are **Riesling, Vidal Blanc**, and "interestingly," **Cabernet Franc**. The nose is reminiscent of peach, pear, dried apricot and honey depending on the varietal, and it is usually lower in alcohol than most wines. Ice wine can be aged, but there is not much agreement by connoisseurs on the length of time.

So next time you are looking for a different dessert wine, you might want to consider ice wine. (Excerpts from *The Grape Vine 2007*)

**Quote of the Month** – *Fill ev'ry glass, for wine inspires us, and fires us with courage, love and joy. Women and wine should life employ. Is there ought else on earth desirous?* (John Gay - (1685-1732) - The Beggar's Opera [1728], act II, sc. i, air 19)

## 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.

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## Annual Meeting

Society volunteers.

We'll provide the wine tasting notes at the seminar.

And, for more information on the wineries, see the article in this EVOE, "Featured Wineries for the Vineyard Series II Seminar," page 5.

### Seminar Tasting Menu

#### White flight

2006 DeLille Chaleur Estate Blanc (Semillon/Sauvignon Blanc blend)

2006 McCrea Cellars Sirocco Blanc (Roussanne, Marsanne, Grenache Blanc and Picpoul)

*Entrée: Lobster Ravioli in a Pecan Butter Sauce*

#### Red flight

2005 Forgeron Cellars Boushey Merlot

2000 Kestrel Boushey Merlot

2005 Fidelitas Boushey Red (a blend with a majority percentage of Merlot)

*Entrée: Beef Tenderloin with Hoisin Sauce on Baguette Slices*

#### Red flight

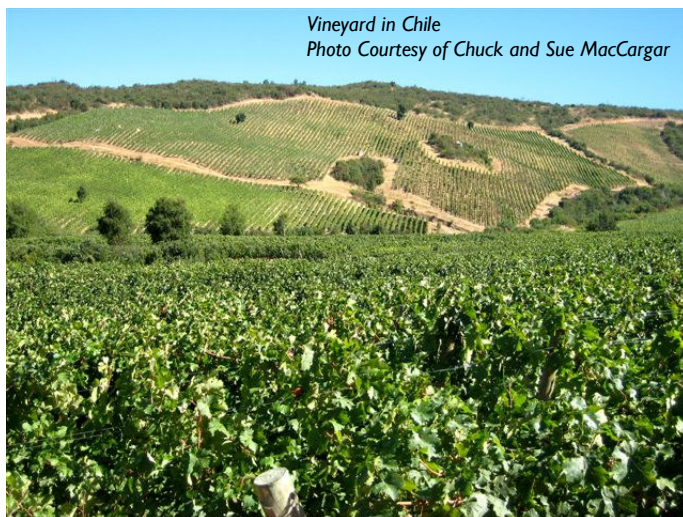
2005 Betz La Serenne Syrah

2005 McCrea Cellars Boushey Syrah

2005 Bunnell Family Boushey-McPherson Syrah

*Entrée: Blackened Chicken Medallions*

As a special ending to the afternoon, you will be treated to a slice of apricot cheesecake paired with **Kestrel's ice wine** – all to enjoy in Kestrel's beautiful new dining gallery. But, time is short and space at the seminar is limited, so don't wait to sign up.



Vineyard in Chile  
Photo Courtesy of Chuck and Sue MacCargar

(Continued from page 1)

## Cabernet Sauvignon

States (California) and Chile, and it is now also grown in Argentina, Spain, South Africa, Eastern Europe, Lebanon and Israel.

The May 15, 2007 Wine Spectator lists Cabernet Sauvignon vineyard acreage for the major wine producing regions:

- **France (Bordeaux)**, about 72,000 acres
  - **United States (California and Washington)**, about 83,000 acres
  - **Italy**, about 20,000 acres
  - **Chile**, almost 100,000 acres
- (Note: California Cabernet Sauvignon acreage is about 12 times Washington's acreage.)

At the Society's April 19 wine event, we will taste Cabernet Sauvignons from eight different regions and six of the seven continents. Divide the world into halves with a plane passing through the poles just west of France, and each of these halves again at the equator. There will be two wines from

each "quarter."

We'll start the event with the northeast quarter with wines from Israel and France. It is perhaps fitting that we first taste wines from this region as wine may have originated in Asia Minor, not too far from the Golan Heights.

So, from Galilee, Israel, we will taste **Golan Heights Winery's 2005 Golan Cabernet Sauvignon**. The winery started producing wines in 1983 and markets wines under the Golan, Yarden and Gamia labels. We selected this wine from those recommended by wine stewards at Pete's Market, Bellevue, and the QFC supermarket in Seattle's University Village.

Our French selection is from the Bordeaux region's Pauillac (pronounced "Pooey ack") appellation. Wine Spectator calls Bordeaux "the world's benchmark for Cabernet Sauvignon." Within Bordeaux, the Pauillac appellation produces blends with Cabernet Sauvignon as the primary component. Bordeaux wines from Château Lafite Rothschild are typically greater than 80 percent Cabernet Sauvignon. Unfortunately, price doesn't (~\$640 for a 2005 wine) permit us to taste a Château Lafite Rothschild wine! However, we will taste a **2005 Pauillac** wine produced for **Domaines Barons Rothschild Réserve Spéciale**.

Moving south, South African and Australian Cabernet Sauvignons will represent the world's southeast quarter. Nederburg, from Paarl, is South Africa's largest wine brand. Although the Nederburg farm was founded in 1791, wine production only started in 1937. The present annual production is about 800,000 cases. From Nederburg we will taste a **2005 Cabernet Sauvignon**.

In contrast to Nederburg, Australia's Bird in Hand Winery is a newcomer. It was founded in 1997 in South Australia's Adelaide Hills region. The **2004 Bird in Hand Cabernet Sauvignon** was aged in fine-grain French oak, and according to the tasting notes, should cellar well for up to 10 years.

Moving west, Argentina and Chile will represent the world's southwest quarter. Our Argentinean sampling will be a **2004**

(Continued on page 4)

### April Event Details:

## Around The World With Cabernet Sauvignon

Event Committee: Van Ramsdell and Judy Stewart

<b>Date:</b>	Saturday, April 19, 2008
<b>Time:</b>	3:00-5:00 p.m.
<b>Location:</b>	Best Western Pasco Inn and Suites
<b>Price:</b>	Members \$25.00, guests \$30.00
<b>Limit:</b>	45
<b>Type:</b>	Educational Seminar
<b>Bring:</b>	4 glasses
<b>Cut-off date:</b>	Monday, April 14

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

## Explore The Caves

**Sue McCargar**

Secretary, TCWS Board of Directors

Have you visited the caves at **Terra Blanca Winery** on Red Mountain, Benton City? Did you know that, with their recent expansion, Terra Blanca has the Northwest's largest and most extensive cave system for wine? And, the winery also has the distinction for building the first such caves in Washington, which now have a capacity for more than 3000 barrels.



Our **May 30** wine event will give you the opportunity to learn more about these caves and how they contribute to the winemaking process. Since 1993 Terra Blanca owners, Keith and ReNae Pilgrim, have guided the winery and vineyard operations from rattlesnake-infested sagebrush to a pristine 80-acre vineyard and winery that produces more than 30,000 cases per year. After we explore the caves, we will taste some of the wine at the winery's black granite tasting bar in its beautiful new tasting room ... but better yet, the wine will be accompanied by pizza – yes, pizza – made in a wood-fired oven! I can't wait. Can you?

## Taste Back January~ Petite Sirah:

### Origins and Potential

**Edward Schwier**

Member, TCWS

*It was a beautiful January afternoon and evening, with temperatures hovering around the freezing mark and snow on the ground – perfect weather for NFL Conference Championship games!*

So, the **Tri-Cities Country Club** was the perfect venue for an evening of wine education from **Dr. Wade Wolfe** on the origins of the Durif or, more commonly, the Petite Sirah grape; specifics on the card of seven 2004 Petite Sirahs paired with fine foods from the Club's Executive Chef, **Kris Colborn**; and, a few glances toward the big screen to catch playoff scores! To welcome us, a flute of sparkling wine from Spain, as we checked in and shed our coats.

The evening's first food and wine pairing featured the **2004 Concannon Petite Sirah** from California's Livermore Valley and a gorgonzola/spinach soup. The winemaker's notes indicate it was a limited release (75,000 cases) with vibrant fruit aromas of black cherry and plum. Full bodied yet mellow structure, with a hint of oak and vanilla, and lasting and memorable finish. Its 13.5 percent alcohol was the lowest of the seven we would taste. This wine had 10 percent Grenache and other grapes.

The second food and wine pairing featured the **2004 Foppiano Petite Sirah, Russian River, California**, and a blackened-shrimp nacho. At least one member compared it very favorably to a 1970's Foppiano they recalled. Most of the room laughed – we have trouble remembering the 1970s, much less recalling the nuances of a fine wine we had then! The notes indicate it was made entirely of Petite Sirah

*(Continued from page 3)*

## Cabernet Sauvignon

**Catena Cabernet Sauvignon.** Robert Parker's 100 Greatest Wine Estates only lists one winery from Argentina and Chile – Bodega Catena Zapata. While the Catena vineyard's first vines were planted in 1902, the first Cabernet Sauvignons were not bottled until 1994.

From Chile we will sample a **2005 Los Vascos Cabernet Sauvignon Reserve**. Los Vascos is one of Chile's oldest wine estates. In 1988 **Domaines Barons de Rothschild (Lafite)** took over this operation, so look for similarities between this wine and our Bordeaux selection.

Finally, we'll head north and home to the world's northwest quarter. We will taste California and Washington Cabernet Sauvignons but with so many great wines, we're still sampling before making our final selections! However, be assured the wines will be good, and not too pricey.

So, mark your calendars. Make your reservations early as space is limited to **45**, and join us as we travel and learn more about some of the world's Cabernet Sauvignons.

grapes from the family's Russian River Valley Estate. Full bodied, deeply colored, with black fruit aromas. Black and blue berry flavors on the palate with toasty vanilla, exotic spices and hints of cocoa on the finish. I thought it went very well with the very spicy sauce on the nacho.

The third wine was the **Thurston Wolfe Petite Sirah** from Dr. Wolfe's personal cellar. I believe the pairing with a portobello mushroom tart was an excellent choice. Unfortunately, this wine is not available; it was bottled in December 2006 after 14 months in American oak and is sold out. The aromas featured smoke, black pepper and oak spice. It was very intense, rich and full bodied. Only 250 cases were produced. It was 15 percent alcohol.

Next we tasted the **Nuggan Family Estate Durif** from Australia's Manuka Grove Vineyard. It was served with a grilled lamb chop on a bed of couscous – fantastic pairing! This wine received a 90-point rating from Robert Parker, Jr. It had red-purple color, aromas of violet, blackberry, plum, cherry, aniseed and allspice. It was a complex and full-flavored wine, spicy with a lingering taste of baker's chocolate.

An **Earthquake Petite Sirah**, another California sampling, and tortellini with red sauce came next. The family's own description from the bottle is: "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. When all is said and done, the Petite Sirah leaves its mark of destruction, leaving teeth and glasses stained of its inky color." I'd go out and get several bottles – great with the pasta! 15.5 percent alcohol.

Moving along, we were treated to an **Epiphany Rodney Strong Vineyards Petite Sirah**, again a California selection, paired with BBQ pork shank – an excellent match. The vineyard is highly praised by Robert Parker. This wine was very dark purple-black with the aroma of dark fruits. Rich, full texture with great structure and tannins, and spice, cinnamon, chocolate and vanilla on the palate. 15.8 percent alcohol.

We closed the evening with the California **2004 Stag's Leap Petite Sirah**, dessert and chunks of dark chocolate. Five grapes blended with the Petite Sirah, which was aged in neutral oak barrels for 18 months. Rich aromas of black fruits, cocoa and vanilla. Again the black fruits on the palate with notes of maple syrup, crème brûlée and hints of earth. Bitter chocolate finish.

In conclusion, most wines were ordered from Pete's Market, Bellevue. Chef Colborn and his crew, the Club's staff, and the event's committee of **Tony Pennella, Marieca Davis and Lois McGuire**, did a fantastic job with this program. It was a wonderful way to start 2008 with good friends, food and wine.

## Featured Wineries for the Vineyard Series II Seminar

*Sue McCargar, Secretary TCWS Board of Directors*

The March Vineyard Series II seminar features premium wines from the Boushey Vineyard produced by some of Washington State's top wineries. The following excerpts from the winery websites are intended to provide you with a bit of background information.

**Betz Family Winery** <http://www.betzfamilywinery.com>  
Cathy and Bob Betz, M.W., founded Betz Family Winery with the 1997 harvest. They make only red wines, working with Bordeaux varieties and Syrah. The flagship wine is Cabernet Sauvignon dominant, called "Père de Famille" while the "Clos de Betz" has a greater concentration of Merlot. They also currently produce two Syrahs: "La Côte Rousse" from Red Mountain and "La Serenne" from mid-Yakima Valley fruit. Grapes are sourced from specific, Betz-dedicated blocks in a selection of Washington's most conscientious growers who work to provide the character and quality of fruit desired. The small, artisan approach to winemaking allows them to produce wines of individual character, dimension and harmony.

**Bunnell Family Cellar** <http://www.riveraerie.com>  
Three generations share life at RiverAerie herb farm on the Yakima River. The small family wine cellar is buried in the hillside adjacent to their first lavender plot. The underground barrel chais provides the constant temperature necessary to age the fine handmade wines. Winemaker Ron Bunnell specializes in vineyard-designated Syrah, Mourvèdre, Grenache and Rhône style blends. Two distinct lines of wines are produced. "Vins de l'endroit" or "wines of a place" are wines from superior sites including the Horse Heaven Hills appellation, Boushey-McPherson Vineyard, Milbrandt-Clifton Hill Vineyard and Stonetree Vineyard. The second line is called "vins de l'esprit." These "wines of the imagination" or "creative spirit" allow the winemaker free reign to explore artistic expression through blending. Fine food, horticulture and visual arts are family passions.

**DeLille Cellars** <http://www.delillecellars.com>  
DeLille Cellars' home is a beautiful chateau in Woodinville with Red Mountain AVA as its vineyard focus. DeLille Cellars currently produces five Bordeaux-styled wines: Grand Ciel Cabernet Sauvignon, Chaleur Estate Red, D2, Harrison Hill and Chaleur Estate Blanc. Also produced are the Doyenne wines, which include a classic northern Rhône-styled Syrah – awarded as one of the world's great 15 Syrahs; a Roussanne; Métier, a southern Rhône-styled red wine; Métier Blanc, a Provence-styled white; Aix, a Provence-styled red; and a single-vineyard, Grand Ciel, Syrah.

**Fidélitas** <http://www.fidelitaswines.com>  
Fidélitas is faithful to Cabernet Sauvignon, loyal to classic Bordeaux winemaking techniques and true to Washington State's Columbia Valley terroir. Fidélitas, Latin for faithful, loyal and true, is a family-owned winery on Red Mountain

led by veteran winemaker Charlie Hoppes. Fidélitas wines are handcrafted in limited quantities relying on traditional Bordeaux winemaking techniques. Each wine is carefully fermented and aged in small lots with the goal of creating wines of exceptional character, varietal expression and structure. When visiting Fidélitas' own "modern shed" visitor center and small production tasting facility, you are taken aback by the well-balanced wines and incredible views of the Red Mountain appellation.

**Forgeron Cellars** <http://www.forgeroncellars.com>  
French co-owner and winemaker Marie-Eve Gilla crafts complex wines of lasting power at Forgeron Cellars. The tasting room is open daily and located in a renovated turn-of-the-century blacksmith shop in downtown Walla Walla. Forgeron, the French word for blacksmith, also refers to artisans who build with their hands, combining experience with an extensive knowledge of their trade. Marie-Eve Gilla's wines have a sense of place and reflect their terroir – a composite of the vine location and the grower dedication.

**Kestrel Vintners** <http://www.kestrelwines.com>  
Kestrel Vintners produces superior quality wines, markets them creatively and provides unrivaled customer service to wine lovers everywhere. The winery opened in early 1999 on three acres in the Prosser Wine and Food Park producing 3,000 cases; it now produces about 35,000 cases. Their specialty is red wines plus a small lot of Platinum, a blend of Gewurztraminer and Viognier, along with Chardonnay and Viognier. Barrel aging plays an important part in the wine production. Overlooking the Yakima Valley from 1200 feet up the Rattlesnake Slope, the Kestrel View Estate Vineyard is regarded as one of the premier vineyard sites in Washington State. The south block includes some of the oldest Cabernet Sauvignon, Chardonnay and Merlot vines in the State. In 2003 Wine Enthusiast Magazine identified the Kestrel View Estate Vineyard as, "A renowned vineyard, one of the ones to look out for in Washington."

**McCrea Cellars** <http://www.mccreacellars.com>  
McCrea Cellars is Washington State's first winery entirely dedicated to Syrah and to Rhône varietal wines. The Washington Syrahs are rapidly becoming the signature wine of the State, and the McCrea Syrahs have laid the foundation for what has become a phenomenon of significant proportion in the Pacific Northwest. In a region never before explored for this family of grapes, winemaker Doug McCrea dedicated nearly two decades seeking and establishing appropriate vineyard sites that would nurture Syrah and each Rhône varietal according to its individual requirements. Today's wines express the culmination of this effort, made possible only by close relationships between McCrea Cellars and several of the State's finest growers who shared the vision of Syrah and Rhône varietal vines flourishing in Washington.

## Taste back February ~ That's Amore

**Kristine Bono**  
Member, TCWS

On February 9, I was joined by one very good friend and guest, Therron Phillips, and 34 new friends and TCWS members at the Richland Community Center for an exploration through Italian wines and wine-producing regions. Since I am a new member and this being only my second event, I was overwhelmed at the opportunity to share with you my experience.

To date, most of my experience with Italian wines has come from local Italian restaurants in Las Vegas where I grew up, and one very beautiful trip through Central Italy. I have always been intrigued by the complexity and concentrated flavors of these wines, but until now, I had yet to experience them in this type format.

First, I must say, hats off to Ken Potter, a board of director member and the chair for this event. What a daunting task for his first Society presentation. Let's face it, the pronunciations alone could stumble up even the most prolific speaker. He did a wonderful job – kept the information clear and concise, and on top of that, he did some of the cooking, along with his brother Ross, and Tony and Marie Pennella! I was very impressed. Now let's talk about that food and wine.

Italian wine is typically made to be paired with meals. A perfect example and start for that would be our entrance course. I am not a "bubbly" kind of girl, BUT from the moment I saw the pretty bubbles dancing around my glass, I was intrigued. The wine was a non-vintage **Nino Franco Rustico (Prosecco)**, and it was paired with prosciutto wrapped melon balls. This northern Italian wine was such a surprise – lots of bubbles that seemed to never want to leave. Not too crisp but very beautiful in the nose. I liked the finish and would definitely consider serving it at my next party as an alternative to bubbly.

Next up was a toasted baguette with eggplant paired with a **2005 Strele Soave**. It was quite interesting, although everyone at my table was begging to see it up against something with oysters. The wine itself was incredibly smooth and 100 percent Gargenega – a beautiful, young, honey-tinged wine that is just dying to be had now.

Moving along, the next course left the biggest impression on me. I love Chianti. It's so romantic and timeless. The two wines introduced for this pairing with baked pasta were both 100 percent Sangiovese, but they could not have been more different.

The first one was a **2004 Castello di Cacchiano Chianti Classico**, and the second, a **2005 Kestrel Sangiovese**. I was blown away! First, the nose was incredible on the New World wine, big bold and purely focused. The Chianti was a great example of a traditional wine. The palate was a bit chalky, but it had the acidity that really pulled through the finish with very nice dry tannins. As for the New World wine, I was so impressed with the full body and richness that immediately hit my palate and just lingered through. I think for me, it was no contest. The expression of fruit, vanilla and spice, the full body and nicely balanced acid-

ity, won me over in a huge way.

The *Super Tuscan*s were next. The bracciole (rolled pork loin) was fantastic – kudos to Ken and Ross. The perfect pairing with the wines that followed, a **2005 La Serena, Rosso di Montalcino** and a **2003 La Ca' Nova Barbaresco**. The Montalcino is 100 percent Sangiovese and the Barbaresco, 100 percent Nebbiolo. These were classic examples of what Tuscan wine should be. The Sangiovese again seemed to have a bit more balance and silkiness, but I was very pleased with the Nebbiolo's beautiful bright fruit and elegance.

The last pairing was another bubbling surprise, a **2006 Boeri Ribato Moscato d'Asti** served with honeyed peacans. This wine is quite similar to the more popular Asti, except it's just *frizzante*, or lightly bubbly. Very delicate flavors and low alcohol levels make it a nice wine for desserts and an afternoon brunch.

Once again the Society put on an informative and entertaining venue. As a fellow industry member (Alexandria Nicole Cellars), I welcome all opportunities to learn about what is going on in the world of wine. What a wonderful surprise to find out that my favorite new *Italian style* wine is from our very own next door neighbor, Kestrel! Thank you, Ken Potter, for all your hard work and wonderful cuisine. See you in March!

### \*\*\*Coming Up in June\*\*\*

#### A California "Semi-Sideways" Adventure Mary and Don Binder; Candy and Paul Gifford

Ready for another wine adventure? How about spending Sunday afternoon, **June 22**, with us to taste and learn more about wines from one of southern California's most popular wine regions, the Santa Ynez Valley. Did you see the movie "Sideways?" If so, you'll already know at least something about this area.

The Santa Ynez Valley wine region is in Santa Barbara County, but more inland and warmer than the city of Santa Barbara. It is noted for producing a nice variety of wines, including Pinot Noir and Chardonnay, and also Viognier, Sauvignon Blanc, Syrah, Merlot along with some Cabernet Sauvignon.

We've already gotten some leads on possible wines for the event. We'll be traveling to the region in April to explore the area first hand, so stay tuned for a report on our travel adventures.

Yes of course we'll have food to go with the wine! The **Tri-City Country Club** is again assisting us with the event and **Chef Kris Colborn** has already started thinking about food options.

So, mark your calendars for **Sunday afternoon, June 22, Tri-City Country Club, Kennewick**, and explore the Santa Ynez Valley wine region with us. More details will follow in future EVOEs.

# 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:
- Email (current email address requested\*)
  - US mail
  - Both email and US mail

City, State, Zip \_\_\_\_\_  
 Phone # \_\_\_\_\_  
 Email 1\* \_\_\_\_\_  
 Email 2\* \_\_\_\_\_

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## March Annual Meeting, Vineyard Seminar and Luncheon—Sunday, March 9, 2008

### Seminar & Luncheon:

**Members \$40**  
**Guests \$50**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit : 56  
**Meeting ONLY** (no charge)  
 Number of members attending \_\_\_\_\_  
 No limit

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 Email \_\_\_\_\_

- Would like to help at the event**

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## April Cabernet Sauvignon Around The World—Sunday, 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 \_\_\_\_\_  
 Email \_\_\_\_\_

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**Mail this coupon with your payment to:**

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**P.O. Box 1142**  
**Richland, WA 99352**

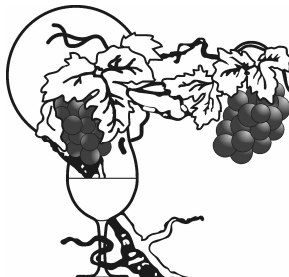
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You can also check our web site at <http://tricitieswinesociety.org/web/> to access the latest EVOE.

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### 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 March Wine Events Around The Pacific Northwest

**Annual Meeting, Seminar and Luncheon, featuring Boushey Vineyard**, March 9, Kestrel Winery, Prosser, Wash. This annual membership meeting of the Tri-Cities Wine Society will feature Dick Boushey as guest speaker. Three flights of white blends, Merlot and Syrah will be poured, each accompanied by a gourmet luncheon entrée. See pages 1, 3 in this EVOE.

**Pinot Noir Challenge**, March 12 (Lake Oswego) and March 13 (RiverPlace), Portland, Ore. Which state/country reigns supreme? Blind taste of four Pinot Noirs - Oregon, Washington, France or New Zealand. You will get to vote and we'll declare a winner! Location: Thirst Wine Bar & Bistro. Hours: 5-8 p.m. Cost: Free. Call 503-295-2747, e-mail [info@thirstwinebar.com](mailto:info@thirstwinebar.com) or go to [www.thirstwinebar.com](http://www.thirstwinebar.com).

**Greatest of the Grape**, March 15, Canyonville, Ore. Oregon's oldest wine celebration, the Greatest of the Grape features some of the best from 28 wineries from the Umpqua Valley and southern Oregon paired with culinary creations from 14 of the area's best restaurants. Professional judging takes place several weeks in advance but that night—the Greatest of the Grape— will be awarded to the people's choice. There will also be a live band and a silent auction. A portion of the proceeds benefit the Sylvia Henry Memorial Scholarship. Tickets can be purchased at [www.umpquavalleywineries.org](http://www.umpquavalleywineries.org), by phone or in person at Abacela Winery 541-679-6642, Henry Estate Winery 541-459-5120 or Melrose Vineyards 541-672-6080. Location: Seven Feathers Casino and Resort. Hours: 7-11 p.m. Cost: \$75 per person. Call 541-673-5323, e-mail [info@umpquavalleywineries.org](mailto:info@umpquavalleywineries.org) or go to [www.umpquavalleywineries.org](http://www.umpquavalleywineries.org).

**Spring Beer & Wine Festival**, March 21-22, Portland, Ore. Local and regional wineries, breweries and distilleries will be pouring samples. Take the Tour de Cheese and find some artisan cheeses to go with your favorite sips. There's also the Chef's Stage and educational seminars featuring nationally recognized experts. Ready for a study break? Get your toes tapping with some terrific music or nosh at the Food Court. An education never tasted so good! Location: Oregon

Convention Center. Hours: noon-11 p.m., both days. Cost: \$5 after 2 p.m. Admission is free between noon and 2 p.m. For information, call 503-238-3770, e-mail [pdxsbf@yahoo.com](mailto:pdxsbf@yahoo.com) or go to <http://www.springbeerfest.com>.

**CWU Wine Odyssey: It's in the Vineyard Vintage Variation**, March 28, Ellensburg, Wash. How much does the vintage of a wine matter? How can you tell if it was a warm year or a rainy year? Should you keep it in the cellar or drink it now? We'll examine wines from different years. Taste for yourself the differences a vintage can make. Course will be taught by Amy Mumma, Director of the CWU World Wine Program Location: Central Washington University Grupe Ctr. Hours: 5:30-7:30 p.m. Cost: \$35. Call 1-800-720-4503, e-mail [worldwineprogram@cwuce.org](mailto:worldwineprogram@cwuce.org) or go to <http://www.cwuce.org/wine-education>.

**Perfect Harmony**, March 29, Meadow Springs Country Club, Richland, Wash. TCWS teamed with the Mid-Columbia Symphony for this fundraiser benefiting the Symphony. The event features a gourmet dinner, a silent auction with art items and a live wine auction. (see page 2) If you have questions or would like to donate to either auction, please call Floyd Hodges at 509-582-6748. Or, for reservations and information, call the Mid-Columbia Symphony office at 509-943-6602.

**Vine To Wine**, April 12-13, Prosser, Wash. WSU Extension viticulturists and enologists, in collaboration with wine-industry professionals, are offering a two-day intensive workshop for those considering starting a vineyard or winery, or for those who have recently entered the industry. The workshop goal is to educate potential and new growers and winemakers in the essentials of high-quality grape and wine production practices.

The workshop will be at the WSU Irrigated Agriculture Research and Extension Center, 24106 N. Bunn Road, Prosser. Cost is \$150/one day; \$250/both days. Seats are limited and pre-registration is required. For more information and to register, visit <http://winegrapes.wsu.edu/workshop.html>, or call Mercy Olmstead, 509-786-9203, or Kerry Ringer, 509-786-9324.

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

Need any info? Have an idea?  
Contact us!  
[evoe2go@aol.com](mailto:evoe2go@aol.com)

Dominique Vetrano, Editor

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Tri-Cities Wine Society

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Richland, WA 99352

