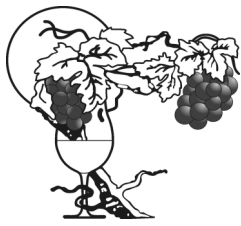


May 2008



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

Tri-Cities Wine Society



Friday, May 30:
Terra Blanca-Explore the Caves
Sunday, June 22:
California "Semi-Sideways" Adventure
Saturday, July 19
Anyone for Some Riesling?

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Terra Blanca – Explore The Caves

Sue McCargar

Secretary, TCWS Board of Directors

Spring is here – finally, well, at least on most days! So, why not spend a May spring evening at Terra Blanca Winery's elegant new Red Mountain facility, Benton City, and perhaps also enjoy a beautiful Yakima Valley sunset? Of course, you will also learn about **Terra Blanca's system of caves – the largest and most extensive cave system for wine in the Northwest** – feast on gourmet pizza baked in a wood-fired oven and taste Terra Blanca's beautifully crafted wines. The event will begin in the winery's tasting room with a sampling of **Terra Blanca 2006 Sauvignon Blanc, Yakima Valley**, a silver-medal winner at the 2007 Tri-Cities Wine Festival. **Keith Pilgrim, owner and winemaker**, will then lead us on a tour of the caves and enlighten us about their history and function.

What's next? **PIZZA!** The gourmet pizzas will be served in the Tuscan-style tasting room. Society member and chef, Ken Ferrigno, will create the pizzas using homemade, slightly aged pizza dough, topped with the freshest ingredients and baked in the Terra Blanca wood-fired pizza oven. Here is the gourmet lineup.

California Veggie Pizza – Pizza dough layered with sliced portabella mushrooms, fresh spinach, caramelized onions and goat cheese, and topped with smoked Gouda cheese and fresh basil.

Philly Cheese Steak Pizza – Grilled and seasoned steak, thinly sliced and chopped, tossed with caramelized onions and red bell peppers, layered onto pizza dough, and topped with provolone cheese.

Classic Italian Sausage Pizza – Ken's homemade tangy Italian sausage, on a layer of a subtle garlic and oregano tomato sauce, topped with sliced button mushrooms, diced onions, green peppers and fresh mozzarella cheese.

(Continued on page 3)

California "Semi-Sideways" Adventure

Mary Binder

Member, TCWS Board of Directors

"It's a wow!" Twice we unanimously said that about a wine we tasted during our April tasting adventure to California's Santa Barbara County wine region. We were searching out wines for our **Sunday, June 22, event – "A Semi-Sideways Adventure" – at the Tri-City Country Club, 4:00-7:00 p.m.**

My husband, Don, and I, and our co-chairs, Paul and Candy Gifford, spent several days in "Sideways" country, trying to take in as much as we could – everything from the wine to the scenery to the food. We were very fortunate to have special friends as dedicated tour guides and drivers – a great help to us! And yes, we succeeded and have selected wines, including the two "wows."

(Continued on page 3)

May Event Details:

Terra Blanca—Explore the Caves

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

Date:	Friday, May 30
Time:	7:00-9:00 p.m.
Location:	Terra Blanca Winery on Red Mountain 34715 N. DeMoss Road, Benton City
Price:	Members \$30.00, guests \$35.00
Limit:	60
Type:	Cave tour plus casual gourmet pizza party
Bring:	Snack trays (Glasses will be provided.)
Cutoff date:	Tuesday, May 27

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

May

President's Message

Ted Davis, TCWS President



Wine Factoids

- The speed at which a champagne cork exits the bottle – 40 mph (*Napa Valley Register*)
- The age of a cork tree at first harvest for wine-quality cork – 45 years (*Napa Valley Register*)

Board Leadership Team Election Results

At the Board of Directors' April 3 meeting, Lois McGuire, vice president and nominations chair, conducted the election for the Board's leadership team. Trust, this was a significantly shorter and less expensive process than other elections we are currently witnessing!

So, since there were no contested positions, resignations or retirements, the Society's leadership team was re-elected: Ted Davis, president; Lois McGuire, vice president; Sue McCargar, secretary; Judy Stewart, treasurer.

Wine Festival News

Planning for the 30th Tri-Cities Wine Festival is under way. It is being patterned after last year's successful event. A major change, however, is that Blaine Hulse, the Festival Steering Committee chair, and Loretto Hulse, the Committee's secretary, are taking a leave of absence from the management team to attend to personal business. Mitigating this change is that both have said they would be available for consult and answer questions. The Committee very much appreciates their willingness to do so.

And, I am pleased to announce that Marie Pennella, a long-time Festival Steering Committee member and a Wine Society Board member, has stepped up and agreed to be the new Festival chair. Marie brings years of experience to the position, and I am excited that she is willing to chair this year's event.

More information will be forthcoming as plans for the 30th Festival are developed. We have numerous volunteer positions available so, if you would like to join the Festival team or have questions, please call Marie at 783-9919, or any Society Board member.

Upcoming Events

May – Exploring caves and their affect on wines will be discussed at the Society's May event at Terra Blanca Winery. Event chairs, Chuck and Sue McCargar, along with their committee members, Ken and Sharon Ferrigno and Marieca Davis, have been working with Keith Pilgrim, Terra Blanca's owner and winemaker, to select six wines – two whites and four reds – that will showcase how cellaring in a cave differs from above-ground cellaring. Several different gourmet pizzas, baked in Terra Blanca's unique wood-fired oven, will be served in the tasting room overlooking the spectacular countryside. Keith will continue his talk and answer the question, "What wine do you serve with pizza?" Sign up early as this fun event will fill up fast. Additional details are on page 1, this EVOE.

June – A California "Semi-Sideways" event ... now what could that be? Mary and Don Binder, and Paul and Candy Gifford are designing a viticultural tour of California's Santa Barbara County wine country – yes, the same area featured in the movie, "Sideways." They are focusing on the region's wines, which will be paired with specially selected dishes prepared by the Tri-City Country Club's Chef Kris Colburn. Brochures, winemaker tasting notes and general information about this unique AVA will be available. And, having just returned from a wine-tasting tour through the area, I'm sure you'll learn more about the Binder and Gifford's adventures in this EVOE, page 1. So, mark your calendars for Sunday, June 22, Tri-City Country Club.

July – No doubt about it, Germany produces some of the world's finest wines, and we will have the opportunity to learn more about them Saturday, July 19. Gudrun Parker and Floyd Hodges are hosting, and Kiona Vineyards and Winery's new tasting room on Red Mountain will be the location for this seminar featuring guest speaker and German wine expert, Ewald Mosler, from Portland, Ore. Look for a brief event synopsis in this EVOE, page 4, and more details in future EVOEs.

Quotes of the Month

In victory, you deserve champagne, in defeat you need it. (*Napoleon – no date*)

Come quickly! I am tasting stars! (*Don Perignon, 1638-1715, at his first sip of champagne*) ♦

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.** ♦

TCWS Event Policy

Attendance Confirmation

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

Courtesy

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

Guest Policy

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

Liquor Consumption

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

Minimum Age 21 At All Events

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

(Continued from page 1)

Terra Blanca—Explore the Caves

Then there are the accompanying wines, many of which are medal winners, that will be poured at the black granite tasting bar. Here is the lineup with descriptions from Terra Blanca's website:

2005 Reserve Roussanne, Yakima Valley – Aromas of pear, ripe peach and lychee nut radiate from the glass, while peach also dominates the palate along with hints of tropical fruit. The fruit is balanced by a refreshing acidity.

2005 Viognier, Yakima Valley – The perfume of apricots and peaches opens up to fresh apricot and peach flavors with hints of walnut, spice and pear. This wine exemplifies the varietal's delicate aromas and flavors.

2004 Malbec, Yakima Valley – This bright, full-bodied wine is an alternative to Cabernet Sauvignon and Merlot with its rich black fruit, white pepper and spice. The bright, acidic structure preserves Malbec's natural beauty.

2002 Syrah, Red Mountain Estate Vineyard – This wine has smoky, leathery notes with hints of tobacco and spice, and a core of wild blueberry, huckleberry, plum and fig on the palate. The aging in French oak barrels supports the ample fruit and gives it a long and generous finish.

2002 Reserve Block 8 Syrah, Red Mountain Estate Vineyard – Aromas of leather and orange essence are followed by a palate of dark plum, fig and cedar spice. The 2002 Terra Blanca Block 8 Syrah combines Red Mountain's grace and power while preserving its Châteauneuf-du-Pape heritage.

And to top it off, the just-released 2003 Altissimo – This wine was just released and is one of Keith's exciting vineyard experiments. It is a Super Tuscan blend of 83 percent Estate Sangiovese and 17 percent Estate Cabernet Sauvignon and a product of 10 years of experimenting with different Italian varietals. The name comes from the famed marble deposit in Tuscany's Carrera region, which is, like the wine, strong and smooth with lasting beauty. Altissimo opens with fragrances of strawberry and raspberry. The Cabernet gives the spicy Sangiovese a touch of structure and depth.

As we proceed through the tasting, Keith Pilgrim will tell us about the wines and what matches he likes with the piz-

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
Price:	Members \$37.00, guests \$42.00
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. ♦

zas. See if you agree with his pairings; or, will you have your own favorites? Hope to see you there. ♦

(Continued from page 1)

California "Semi-Sideways" Adventure

But first ... what an absolutely beautiful time of year to visit this very special area. Rather than the "golden" hills we are accustomed to seeing there much of the year, we saw green and green, and more green! Picture Eastern Washington at this time of year, but greener and with some trees. Interspersed with the green were fields of wild mustard, purple lupine and lavender. Then, there were the quaint towns – from beach communities to the elegant and historic city of Santa Barbara to the very unique and picturesque towns of Solvang, Santa Ynez and Los Olivos. And the food – everything from fresh seafood to phenomenal tri tip barbecued as we watched.

OK, what about the wines. We tasted a wide variety and, interestingly, discovered the area is also featuring Rhone-style and even some Italian wines. While "Sideways" has certainly influenced prices, especially for Pinot Noirs, there were many reasonably priced wines. All places we visited charged for tasting, some even as high as \$10 per person.

So, for our June event, we tried to select a representative sample of what we found. Here is what we'll be sharing, along with some of each winery's tasting notes:

Firestone Vineyard, 2006 Riesling Vineyard Select – with delicate aromas of pear, honeysuckle and lemon zest, the texture is fresh and clean with a refreshingly balanced off-dry finish.

Curtis Winery, 2006 Heritage Rosé – summery aromas of strawberry, citrus and orange blossom followed by flavors of raspberry, watermelon and grapefruit.

Santa Barbara Winery, 2006 Chardonnay – full-bodied yet eminently approachable, but with enough structure to age for five to seven years.

Melville Winery, 2007 Estate Viognier – Verna's – just bottled in April, exotic fragrances of several white nuances such as peaches, apricots, currants, chocolate and oily flowers emanate from the glass.

Zaca Mesa, 2005 Z Cuvee – a unique blend of Rhone varietals inspired by Châteauneuf-du-Pape in France, the ripened fruit and earth flavors compliment anything from mushroom pizza to rosemary crusted lamb.

Daniel Gehrs Wines, 2005 Cabernet Sauvignon – from the Paso Robles area, just north of Santa Barbara County, this is a dark, inky garnet-colored wine with excellent clarity; soft and slight tannins, proportioned acids and nicely held-back alcohol make for a smooth mouth feel.

Stolpman Vineyards, 2005 Estate Syrah – with lovely notes of huckleberry, plum and cassis, to enhance the wine's perfume and "Rhone" character it is blended with 5 percent Grenache.

Now, the next step – working with the Club's Chef Kris Colburn to select food for pairing with the wine. Look for more details in next month's EVOE. Meanwhile, we hope you have already or will mark your calendars, and make your reservations.

Finally, for a little fun and intrigue, we're keeping the "wow" wines a secret for now as we want to see how many of you agree with our unanimous "wows!" ♦

Anyone for Some Riesling?

Floyd Hodges

Member, TCWS Board of Directors

Think – hot summer day. Think – gorgeous setting. Think – delicious and refreshing. Sound inviting? If so, then mark your calendars and join the Society for a sampling of **German wines – think Riesling – Saturday, July 19, at Kiona Vineyards and Winery’s beautiful new tasting room on Red Mountain, Benton City.**

Riesling is one of the world’s great noble grape varieties and Germany is its true home. The tasting will showcase wines from Germany’s different terroirs and with different degrees of ripeness and sweetness, which are not necessarily the same thing. This event will help illustrate this grape’s truly great versatility.

So again, mark your calendars; you don’t want to miss this event! ♦

April Tasteback –

Cabernet Sauvignon Around The World

Edward Schwier

TCWS Member

It was a small crowd, by design, for this six-continent wine tour led by **Angelo Tavernaro, Master Sommelier** and storyteller. And, the committee of Van Ramsdell and Judy Stewart, did a superb job producing an event where everyone not only learned more about Cabs, but also had fun! Guests were welcomed with the **2006 Steppe Cellars Dry Riesling** from Sunnyside, Wash., a wine with delicate floral, honey and apple fragrances, and a dry finish.

Then, Angelo started our multi-continent Cab tour in Europe and France’s Bordeaux region. Covering everything from the history of wine to Bordeaux’s five grape varieties, to a lesson on “rim variation” – the change in color from the central area of the glass to the rim, Angelo’s comments were informative and most interesting. Did you know we can thank the Romans for planting vines to provide the wine for their troops? And the selected wine – a **2005 Lafite Paullac Reserve Speciale**, had strong hints of blackberry, pepper and oak with tannins and acidity to allow for slow aging.

Next, we visited Israel and sampled a **2005 Golan**. Per Angelo, thank the Israeli’s for developing drip irrigation to grow grapes in the desert. The Golan had less acidity than the Lafite, and had a heavy oak aroma with more fruit but also less structure.

Moving to Africa, our tasting was the **South Africa 2006 Nederburg**, which had good oak and raspberry aromas, and an excellent finish. Interestingly, the Dutch introduced wine to the area in the mid-1500s.

The next continent – Australia and the **2004 Bird in Hand** from the Adelaide Hills. It had good oak and balance, but is meant to be consumed now. Australia has very large vineyards, about 8000 acres, with grapes grown in red earth,

high in iron, and wines generally made with a great deal of blending.

Our fifth stop – South America and Chile, and the **2005 Los Vascos Reserve**. Its color indicated it was young and intense, and from a moderate climate. Blackberry, cedar and leather aromas predominated with flavors of fruit and a lingering finish. Today, with about 600 miles of vineyards, the ocean, desert and mountains protect Chile and allow the production of fine wines.

Staying south, we went over the Andes to Argentina, which has about 800 miles of vineyards – many in the tropical zone but at the 8000- to 9000-foot elevations. While Argentina is better known for Malbec, the **2004 Catena** we sampled had great body, good balance, very nice “legs,” although a weak fragrance.

And finally, our last stop – North America and the United States. Our first wine, the **2005 Oberon** from Napa Valley, is the creation of Robert Mondavi’s grandson. Dark purple in color with long legs and a very soft finish, it did not have as intense a taste as other wines we sampled. It was weak on the mid-palate, not very well structured and will not cellar well.

Our final wine and bringing us home – the **Airfield Estates NV Cab**. Airfield is a newer Prosser-based winery with 850 acres of vineyards in Grandview and Sunnyside. This wine is a blend of 45 percent Cab from 2005 and 2006, and 10 percent Syrah. An intense fragrance, the wine has a deep, blue-purple color, rich flavor and legs – very good but still a little young. Buy the 2007 and cellar it!

Well, we covered the world, so that is all for now. I look forward to seeing you when we explore Terra Blanca Winery’s wine caves later this month. ♦

Perfect Harmony – Perfect and Harmonious

Floyd Hodges

Member, TCWS Board of Directors

Chair, 2008 Perfect Harmony

For the past eight years, the Tri-Cities Wine Society has sponsored Perfect Harmony, a major fundraiser for the region’s Mid-Columbia Symphony. This year’s event, March 29 at Meadow Springs Country Club, Richland, was a real pleasure, featuring an artists reception with area artists and craftsmen, a gourmet dinner and a live auction. Fidelitas Winery’s Charley Hoppes served as the host. But, in addition to being a wonderful evening, the event raised more the \$31,000 for the Symphony – money it badly needs.

The event also supports the Society’s 501(c)(3) non-profit mission and, ultimately, assists the Society in being able to continue as an organization and with its events, including the annual November Wine Festival. So, a win-win all the way round.

If you missed this year’s event, hopefully you can attend next year’s – another opportunity for a great time while supporting the Symphony and our Society. Watch for future announcements regarding date, time and location. ♦

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* _____

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

Members **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

Would like to help at the event

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

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 _____

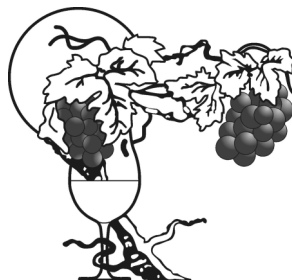
Mail coupons with your payment to:

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 May Wine Events Around The Pacific Northwest

Gordon Brothers Cellars Spring Release Weekend, May 2-4, Pasco, WA. This winery is only open twice a year for public tastings, and this is a weekend you will not want to miss. Special barrel and newly released wines for tastings. Hours: Friday, 2:00-6:00 p.m.; Saturday, 10:00 a.m.-6:00 p.m.; Sunday, noon-4:00 p.m. Cost: Free. Call 509-547-6331, or go to www.gordonwines.com.

Spring Winemaker Dinner at Three Rivers Winery, May 2-3 Walla Walla, WA. Enjoy a nine-course dinner prepared by chef Erol Kanmaz from Timberline Lodge in Oregon to pair with fine wines from winemaker Holly Turner. Location: Three Rivers Winery. Cost: \$110/person. Call 509-526-9463, e-mail info@threeriverswinery.com, or go to www.threeriverswinery.com.

CWU Wonderful Washington Wine & Cuisine, May 16, Ellensburg, WA. Experience the wonderful wines of Washington and sample the specialties of many of the region's best chefs and caterers. Wine educator Amy Mumma will talk about Washington wines, and live music will round out the event. Location: Central Washington University SUB Ballroom. Hours: 5:00-8:00 p.m. Cost: \$35. Call 800-720-4503 or 888-925-2204, e-mail dwiners@cwu.edu, or go to www.worldwineprogram.org or www.elensburg-chamber.com.

Central Washington Spring Barrel Tasting, May 16-18, Chelan, Cashmere, Leavenworth, Omak, Oroville, Wenatchee, Wilbur, WA. Visit the wineries of North Central Washington to taste barrel samples, sample other wines and meet their winemakers. Call 509-782-0708, e-mail info@columbiacascadewines.com, or go to www.columbiacascadewines.com.

Washington Wine Highway, May 24-25, Chateau Ste. Michelle, Woodinville, WA. A weekend long event featuring wine, food and travel in Washington wine country. Stroll through five regional pavilions highlighting the nationally recognized terroirs of Walla Walla, Puget Sound, Yakima Valley, Red Mountain and Columbia Valley. Cost: \$75 per person general admission, \$125 per person Patrons Club. Call 800-267-6793, e-mail washingtonwinehighway.com, or go to www.ste-michelle.com.

Columbia Gorge Winegrowers Memorial Day Weekend Open House, May 24-25, Columbia Gorge, WA and OR. Thirty-plus wineries and tasting rooms will be open for new releases, food, music and fun. Hours: 11:00 a.m.-6:00 p.m. Cost: Varies by location. Call 866-413-WINE, e-mail info@columbiagorgewine.com, or go to www.columbiagorgewine.com. ♦

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-mailed to membership_tcws@mac.com.

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

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

Newsletter of the
Tri-Cities Wine Society
Dolly Ammann

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