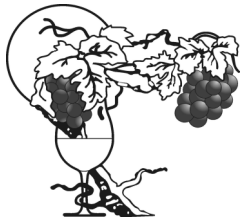


November 2008

Tri-Cities Wine Society



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



Friday, November 7
Wine Festival Kickoff — Then and Now Seminar
Saturday, November 8
Wine Festival — AVAs Seminar
Wine Festival — Public Tasting & Silent Auction
Saturday, December 13
Dessert Wines — Sweet, Savory and Sassy

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**Dessert Wines –
 Sweet, Savory and Sassy**
Brett Simpson
 Member, TCWS Board of Directors



Update and Countdown

Marie Pennella
 Chairman, Wine Festival

With the Festival now just days away, final preparations are underway! Volunteers are feverishly working on everything from picking up silent auction donations to inventorying wine for the judged competition, to finalizing menus and working with media.

However, the biggest thing left to do – **sell tickets**, especially for the public tasting, Saturday evening, Nov. 8! This is where we need **your help – yes, every Society member!** As Ted Davis, Society president, wrote in his President’s Message for this EVOE, if **every Society member** could get just 2 people to buy tickets between now and the Festival, it would help maximize attendance for all 3 events. “Helping” can be as simple as directing people to the Festival Web site, <http://tcwinefest.com>, or referring them to the **Festival phone number, 509-528-4606**, and then following up to ensure they order tickets. Think about family members, friends, co-workers, businesses with which you interface, etc., who might be interested in attending and maybe just haven’t gotten the word about the Festival. What about tickets as early holiday gifts for that special someone? Remember, the goal is **every Society member** getting just 2 people to buy tickets – of course, if you can get more folks, that would be great, too, but just 2 would be terrific.

Here are a few pointers that may help when talking to people about the Festival:

Have you marked your calendars for **Saturday afternoon, Dec. 13, 12:00-3:00 p.m., Katya’s Bistro and Wine Bar in Richland?** Remember that break you might need from holiday shopping or preparations? And, note the time change from previous announcements.

Katya’s host, Jim Hartley, and his sources at Kermit Lynch Wine Merchant have brought us some interesting and tasty wines not usually found at the local wine suppliers.

(Continued on page 4)

December Event Details

Dessert Wines – Sweet, Savory and Sassy

Event Chairmen: Brett Simpson and Nancy Beitel

Date: Saturday, December 13
Time: 12:00-3:00 p.m.
Location: Katya’s Bistro and Wine Bar
 430 George Washington Way,
 Richland,
 2nd floor, Rising Moon Gallery bldg.
Price: Members \$40, guests \$45
Limit: 48
Type: Wine and food pairing opportunity
Cutoff date: Saturday, December 6

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

(Continued on page 3)

November

President's Message

Ted Davis, TCWS President



Wine Factoids

- From Dan Berger, one of this year's Wine Festival judges, what is the average yield from a ton of grapes – 170 gallons.
- Like to cruise? The world's largest wine collection at sea, more than 50,000 bottles, is claimed by what ship – *Queen Mary 2*. (*The World of Fine Wine*)

30th Anniversary Wine Festival Update

To date, this truly has been a fantastic year for the Society's Wine Festival. Marie Pennella, our chairman, put together a great team of volunteers, all of whom have been motivated to producing the best Festival yet. They are succeeding!

This year we've had to turn away wineries who wanted to enter the judged competition and public tasting as we maxed out on space! The response from wineries has been overwhelming. With 85 wineries, and more than 300 wines for judging and the public tasting, there will truly be something for everyone wanting to experience, enjoy and learn more about Northwest wines.

And to continue the momentum for this year's Festival, we now need all Society members to help with ticket sales, especially for the public tasting! Encourage family, friends, neighbors or co-workers to attend. For businesses, suggest providing tickets to employees can be a tax deduction as the Society is a non-profit, 501(c)(3), organization. Looking for that special holiday gift – what about a ticket as an early holiday present! If each Society member got just 2 other people to attend, we could max out our attendance for the public tasting. Please help and do whatever you can to help us reach our goal to maximize attendance!

There are so many individuals who have and are contributing countless hours to the event that I am hesitant to try and list them because I do not want to miss anyone. However, special acknowledgements do go to: Mary Binder for her efforts in upgrading and expanding our communications, public relations and winery recruitment; Ted Cress, who completely re-vamped the Festival Web site and is managing ticket sales; Denise Ochsner for efforts in everything from coordinating obtaining this year's incredible non-breakable Festival glasses to creating and formatting numerous needed listings; Dominique Vetrano, whose creative skills and untold hours produced newly designed winery and public invitation packets, and a very special Festival commemorative program; Diane Reed, for her time and efforts compiling a Festival history, which is in the Festival program and on the web site; and, Blaine Hulse, past chairman, who, in a consulting role, is providing invaluable historical knowledge and guidance.

Hope to see you at the Festival events and please remember, **sell tickets, tickets and more tickets!** Thank you.

Upcoming Events

December – A pairing of dessert wines and food, Saturday, Dec. 13, 12-3 p.m., Katya's Bistro and Wine Bar, Richland. Event chairman, Brett Simpson, has been working with Katya's host and the head chef in selecting wines not often distributed in this area, and then selecting food to pair with each. Wine selections include Sherry, Sauternes, Muscat and Ice Wine. Learn how the wine and food pairings were selected, and how to serve them to your friends and family. See Brett's article, page 1, for more details.

January – Old Vine Wines, Friday, Jan. 23 (tentative date). For the Society's first 2009 seminar, Chuck and Sue McCargar will present old vine varietals. The experience will include learning about old vines and sampling varietals made from old vine grapes. They will then be contrasted with the same varietals from younger vines. Some questions to be investigated – are old vines better, and what is the effect on quality and characteristics of an old vine wine. Additional details are on page 5.

February – Discover the Sensory Side of Wines, Monday, Feb. 9 (tentative date). Come and investigate the sensory aspects of fine wine. Test your sensory skills against a set of standard components and then find them in the selected wines. Gudrun Parker and I will host this event. For additional preliminary details, see page 5.

Quotes of the Month

- In the order named, these are the 3 hardest things to control: wine, women and song. (*Franklin P. Adams, The Ancient Three, Dictionary of Quotations, Bergen Evans, 1968.*)
- Men are like wine – some turn to vinegar, but the best improve with age. (*Pope John XXIII*) ♦

Welcome New Members!

Kevin & Karen Snyder
Chris & Nancy Kilgore
Pamela Fiskum
Paul & Nancy Stansbury
Joy & Chris Bjornberg
Angelo & Debbie Tavernaro
Don & Janae Eng
Mike & Carol Sohn
Jim & Maryna Hartley
David Levinskas
Peggy O'Neal & Gerald Barnes
Bonnie & Roger Wilson
Richard & Susan Harrington

(Continued from page 1)

Festival Update and Countdown

- It is the Northwest's longest, continuously judged wine festival.
- Winners of the judged competition will be announced at the Saturday evening public tasting.
- Ticket prices are the same as last year – no increase (seminars: \$65 each; public tasting/silent auction: \$55/advance or \$60/at the door).
- Events are open to the public – anyone 21 years or older can attend but must have a valid picture ID.
- Events: Friday evening seminar, including dinner; Saturday daytime seminar, including lunch; and the Saturday evening public tasting and silent auction.
- Festival proceeds will be used primarily to sustain future festivals and donated to the Washington Wine Industry Foundation to provide scholarships for students in the fields of viticulture and enology.
- The Society is a 501(c)(3), non-profit, organization. Donations are tax deductible.

Response this year from wineries wanting to enter the judged competition and public tasting has been overwhelming. We had to stop accepting reservations at 85 wineries and more than 300 wines as we are out of space to accommodate more, but yet, winery requests have still been coming in. It has been encouraging to have new wineries enter the Festival – new to the Festival and/or newly bonded. With 300-plus wines, and representing many varietals, anyone attending the public tasting should find wine to their liking! Whether red or white, sweet or dry, well-known or lesser-known varietals, bubbly or dessert, there is an incredible selection from which to choose.

Then, too, donations for the silent auction have also increased this year. Many wineries have donated wine to the auction as well as numerous items from local businesses. New this year – a donation from well-known area photographer, John Clement. He will also conduct a separate silent auction at the Festival featuring several of his works. A portion of those proceeds will go to the Festival's silent auction.

The **Friday seminar wine and food menu** have been finalized. This seminar will be at the Tri-City Country Club, 6:30 to 10:00 p.m. Reservations must be made ahead. (Note: As of press time, this event was close to selling out, so recommend making your reservation soon.)

Besides an opportunity to meet some of this year's Festival judges, it will also be a chance to meet representatives from wineries that were at the first Festival 30 years ago – Columbia, Erath, Hinzerling and Ste. Chapelle – and from a winery that really put Washington on the U.S. and world wine map, Chateau Ste. Michelle. Then, too, guests will meet Chinook Winery's Kay Simon – Washington's first female winemaker! Expect an informative and anecdotal evening with plenty of time for dialogue, and questions and answers.

The Saturday seminar at the Pasco Red Lion Hotel, 11:00 a.m. to 2:00 p.m., should be another most interesting and educational experience. Again, reservations must be made ahead. Keynote speaker, Dr. Alan Busacca, has

specialized in the Northwest and has more than 30 years professional experience, including many years as a Washington State University professor, researching Northwest geology and agriculture. He will compare and contrast 2 of Washington's American Viticultural Areas (AVAs) – Walla Walla and Wahluke Slope. Scheduled to join Dr. Busacca are Myles Anderson from Walla Walla Vintners, representing the Walla Walla AVA, and Gordy Hill from Milbrandt Vineyards, representing the Wahluke Slope. Both have been asked to bring several wines they believe best represent their winery's style and region. These will be paired with dishes specially created by the hotel's executive chef for the seminar's lunch. There will be time for sipping, tasting, comparing, discussion, and questions and answers.

The Saturday evening public tasting and silent auction 6:30 to 9:30 p.m., are also at the Pasco Red Lion. Tickets in advance are \$55; at the door, \$60. Complimentary cheese, bread and chocolate will be served. Hors d'oeuvres from the hotel's Bin #20 restaurant will be available for purchase.

Besides wine tasting and bidding on silent auction items, those attending:

(Continued on page 4)

Tri-City Country Club
Tri-Cities Wine Festival Seminar & Dinner
"Then and Now - 30 Years of Wine & Food"
 Friday, November 8

The Menu

Chilled Salmon with Asian Vinaigrette
2006 Chinook Winery Sauvignon Blanc
Yakima Valley, Washington

Seared Quail with Panzanella Stuffing and Tomato Jam
2007 Erath Winery Pinot Noir, Oregon

Oven Roast Beef Strip Loin with Chasseur Sauce
 Horseradish Duchesse Potato
2004 Chateau Ste. Michelle Canoe Ridge Estate Merlot
Columbia Valley, Washington

Cheese Course with
 Old Amsterdam aged Gouda, Bleu Shropshire and Morbier
1983 Hinzerling Cabernet Sauvignon
2004 Columbia Winery Red Willow Vineyard
Cabernet Sauvignon
Yakima Valley, Washington

Peach Pavlova
2004 Ste. Chapelle Sauvignon Blanc Ice Wine, Idaho

Executive Chef Kris Colborn

(Continued from page 3)

Festival Update and Countdown

- Will receive a commemorative **non-breakable** – yes, non-breakable – Italian crystal wine glass and commemorative program that includes a history of the Festival.
- Can watch a demonstration and talk with a representative for the “Eisch Breathable Glass” – yes, **breathable** glass!
- Can purchase commemorative 30th Anniversary Festival posters in 2 sizes, and plastic “wine glass plate holders” – very convenient for holding glasses and food while walking around.

Next, **volunteers** – yes, we still need volunteers to work Saturday evening during the public tasting and silent auction. While several people have responded to previous requests, we still need additional help – everything from help with set up during the day Saturday to collecting bid sheets after the auction closes to helping wineries check out. With many volunteers, shifts can be short so there will still be plenty of time to enjoy the events. If you can help, even for a little while, please call me at **509-528-4606**.

Finally, it has been and will continue to be a very busy last few days as we count down to this year’s Festival. As an all volunteer organization, it is a huge undertaking to put on such a large public event. But with the commitment and time from the Festival Steering Committee and many others throughout the year, I am confident this special 30th Anniversary Tri-Cities Wine Festival will be a memorable event, especially with **every Society member’s help during this countdown time with ticket sales!**

And, to all those who have donated their time and energy throughout the year to help get us to this point, a very sincere, thank you. ♦



(Continued from page 1)

Dessert Wines – Sweet, Savory and Sassy

Finding these was a considerable challenge because Eastern Washington distributors don’t generally consider these kinds of wines as having a market here. This is unfortunate! They are more versatile than one might think; and in the cases of Sherry and Madeira, store well even after opening, so the clock isn’t necessarily ticking once the cork is out.

From around the world, the featured wines will be:

- **Carlos Basso Sparkling Rosé of Pinot Noir, Argentina**
- **Hartley & Gibson Manzanilla Sherry, Spain**
- **Château Roûmieu-Lacoste Cuvée La Sauternes, France**
- **Muscat Beaume de Venise, France**
- **Alvada Madeira, Portugal**
- **Mission Hill Family Estate Reserve Riesling Ice Wine Okanagan Valley, Canada**

The wines range from a very dry and light Sherry to a tartly acidic and sweet Madeira – which, I’m told, is an

acquired taste – with numerous sensory bases covered in between. The intriguing comparison appears to be the Canadian Ice Wine and the Sauternes. I, for one, am interested to hear thoughts and discussion on this matchup!

Katya’s chef, Jimmy McBryar, has been thinking carefully about the tasting menu and how to pair each wine’s flavor with food. Whenever possible, he endeavors to use fresh local ingredients, such as pumpkin, and the blue cheese from Rogue, Ore. Following is the proposed menu:

Manchego Cheese and Marconi Almonds

Pumpkin Soup

Duck Crispini

Blue Cheese Tart

Chef’s Special Chocolate Dessert

There are very traditional pairings for these wines, and we have used them as a guide. However, guests will have the chance to not only try those, but also explore other pairings with the menu and wine selections that might suit their individual palate with a particular wine.

So, take a break and enjoy an afternoon learning more about some interesting and tasty sweet, savory and sassy dessert wines. Hope you can join us! ♦

Old Vines – What's the Big Deal

Chuck and Sue McCargar

Members, TCWS Board of Directors

What does it mean when a wine is labeled “old vine?” And, how old is old? Actually, there is no legal definition for the term “old vine” when it comes to labeling wine. In practice, the term is often limited to vines at least 35 years old, but this is not a rule.

In California, the term “old vines” is most often used for truly ancient Zinfandel – vine ages of 80 to 100 years, or even older – or Petite Sirah. Australia has some of the oldest vineyards in the world, dating back to vineyards planted as long ago as the 1840s. France, Italy and Spain all have terms for old vines, but again, no specific rules or regulations regarding using the term. Here in Washington, 30-plus years is considered old, and there are some wines labeled as such.

So, what's the big deal anyway? Are wines from old vines better? It is generally accepted that grapes grown on very old vines make exceptional wine. Old vines are low-yielding and can produce an intense concentration of color and flavor. They are often thought to show more grace, elegance and class than younger vines. Paul Gregutt, The Seattle Times wine adviser, states, “My extensive experience tasting old-vine Zins confirms that many do show extra elegance and finesse. Despite alcohol levels that can easily top 15 percent, they deliver more texture and nuances of herb, wet hay and pepper.”

In **January, at the Society's first 2009 event**, you can form your own opinion! Plans are to taste a California old vine Zinfandel, Australia old vine Shiraz and from Washington, an old vine Cabernet Sauvignon or Merlot. For comparison, there will also be a few wines of the same varietals not from old vines. The **date is tentatively set for Friday, January 23**. Look for more information and a coupon in the December EVOE. ♦

Sensory Discovery Seminar –

Explore, Evaluate, Experience

Ted Davis

President, TCWS

The Society's February event will be bringing back a sell-out seminar from several years ago that helps participants learn more about a fine wine's sensory aspects. At the seminar, individuals will be able to compare their sensory perceptions with a set of standard essences. For example, they will smell an essence on a card, then turn it over and learn what it is. There will be several such “smell and learn” opportunities.

Next, participants will be given a number of wines to evaluate, including identifying the sensory characteristics they just experienced. For wines, we are planning to include a Cabernet Sauvignon, Syrah, Merlot, Chardonnay, as well as others. The guest speaker will guide participants through the process with the goal to make those attending more knowledgeable consumers.

The **seminar is tentatively set for Monday, Feb. 9**. Look for more information, including date, location and a sign-up coupon, in next month's EVOE. ♦

Coming Events 2009

January 23 – “Old Vine” Wines. What does it mean when a wine is labeled “old vine?” How old is old and does it result in a better wine? Come, get some answers and taste.

February 9 – Sensory Perception Seminar. Increase and then apply your wine knowledge by discovering and identifying different flavors and aromas in a variety of wines.

March – Annual Meeting with Brunch at Bonefish Grill. This event will feature top wines from the 2008, 30th Anniversary Wine Festival.

April – Victor Cruz and his Wines. Taste the same varietal from the 3 wineries for which winemaker Victor Cruz makes wine. Discover the differences grapes, terroir and vineyards can make.

May – Wine and Selection from the Sommelier's Point of View. This event will illustrate the Sommelier's role and procedural processes.

June – Winery or Vineyard Tour. Details are in the works, but this promises to be an informative tour of either a winery or vineyard with wine tasting, of course!

July – Wines of Southern France. Learn about some lesser-known wines of southern France from Bordeaux to the Pyrenees' Basque country.

August – Picnic at Gordon Brothers Cellars. Enjoy Gordon Brothers wines, along with good food and a beautiful setting for this picnic overlooking the Snake River near Levy Landing.

September – Hamilton Cellars Blending Seminar. Join owners Russ and Stacie Hamilton at their Red Mountain View Wine Village winery for a tour and, with winemaker Charlie Hoppes, help them produce their red blend!

October – Bus Trip to Horse Heaven Hills Appellation. Be “wined and dined” to out-of-the-way wineries and learn about one of Washington's newest appellations.

November 6-7 – 31st Anniversary Tri-Cities Wine Festival. A must attend event that includes a judged competition, seminars, public tasting and silent auction!

December – Sparkling Wines Around the World. Enjoy a wide range of bubbly, just in time for the holidays.

Note: above are projected and subject to change. Watch for updates in the EVOE and on the Society's Web site <http://tricitiewinesociety.org/web>
♦

Tasteback – Leonetti Vertical

Lois McGuire

Member, TCWS Board of Directors

About 50 Society members and their guests spent a lovely evening Sunday, Oct. 5, at the Tri-City Country Club. It was an evening of sipping and savoring 5 great Leonetti Cellars Cabernet Sauvignons along with tasting and enjoying some outstanding food pairings. The Cabernets were from 1999 and 2001-2004.



As the Country Club's staff served each imaginatively created dish from Executive Chef Kris Colborn, members and guests tasted the wines, tried them with the various dishes, and could decide what worked best for them. What a fabulous evening!!

Many agreed. Here are some of the comments heard throughout the evening, and especially as people were leaving:

- **"I really liked this format and enjoyed having a different type tasting."**
- **"What a great opportunity to experience some great wines that many of us do not normally get to try!"**
- **"What an evening – outstanding wine and food pairing. One of the best ever."**

The dishes receiving the most comments were the Divers scallops with Cabernet risotto and the lamb chops. Many seemed to enjoy the scallops with the 2002 and the 2004 Cabs. The lamb chops were a favorite with the 1999 Cab. What a difference in the perception of the wine when tasted with the food – the 1999 was the one most talked about.

Finally, a big **"thank you" to the Tri-City Country Club** for hosting our event and all the staff did for the Tri-Cities Wine Society. And, to Chef Kris – Kudos! What magnificent and imaginative food creations you served!!! ♦

Casa Vino Wine Bar

Brett Simpson

Member, TCWS Board of Directors

Note: This is the fourth article in a series on local wine bars in the Tri-Cities and surrounding areas.

This month's field trip was to Casa Vino, formerly Kafe Dolce, a recently established wine bar in Richland at 1970 Keene Road, before the Queensgate turnoff. Evening wine bar service is Tuesdays through Saturdays, 4:00 to 9:00 p.m. Besides wine, there is a selection of domestic and import brews for wine aficionados, with an emphasis on Belgian-style Trappist ales. The appetizer and dessert menus have a variety of light to medium snacks to complement the wine and beer selections.

Casa Vino is a modestly sized building, with an upstairs loft and 3 tables of outdoor patio seating. Large windows face Keene, providing ample natural light. The atmosphere is contemporary bistro; the mood, lively and friendly with conversation encouraged. Music, and wine-themed artwork that enhances the brightly painted walls throughout the facility, add to the ambiance. The wine bar floor arrangement is open, easily seating 30 to 40 people with room to spare. There are several high tables for seating groups of 2, 4 or 6, and a bar with room for 6 more folks.

The upstairs loft is primarily used for special functions. Often, there is an opening event Thursday evenings such as a winemaker's new release party. Patrons can meet the winemaker and staff in a casual setting.

Casa Vino's proprietor is Andy Kaftenzis; Afton Dunham is his capable assistant. They feature 8 to 10 wines by the glass priced between \$5 and \$10. The wine lists, for both red and white by the bottle, are broad with numerous selections from Washington and elsewhere in the Pacific Northwest. There are a select number of imported wines, but the overall focus is regional.

Casa Vino is conveniently located, especially for those living in South Richland. So, for a relaxing after-work get-together or as the starting point for an evening out, think about trying Casa Vino! ♦

First Wine Festival

Its genesis went back to the Tri-Cities Visitor and Convention Bureau's need for a computer. The copier, which cost \$3,000, was not in the budget. Past President Coke Roth and his friend Maury Balcom got together at a Kennewick restaurant to sample the newly released Chateau Ste. Michelle Johannesburg Riesling and — perhaps inspired by the fine wine — decided to propose a wine festival as a way of financing the copier. The event was envisioned not only as a fundraiser, but as a vehicle for promoting Northwest wines and the Tri-Cities as a tourist destination. With the blessing of the Tri-Cities Visitor and Convention Bureau, the event was dubbed the Tri-Cities Northwest Wine Festival, and Roth took the helm to organize the first festival. It was held at the Hanford House Thunderbird in Richland during Water Follies weekend. Modeled after the Seattle Northwest Wine Festival, the casual tasting featured 13 wineries from Washington, Oregon, and Idaho, and over 40 wines.

(Taken from "History of the Tri-Cities Wine Festival" by Diane B. Reed. Complete history will be on the Festival Web site and in this year's Festival commemorative program.) ♦

Membership Application/Renewal and Event Sign-Up

- Single: \$ 20.00**
- New**
- Couple: \$ 30.00**
- Renewal**

Referred by: _____

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**

Name 1 _____
 Name 2 _____
 Address _____

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

Dessert Wines—Sweet, Savory and Sassy—Saturday, Dec. 13, 2008

Members \$40
Guests \$45
 Number of members attending _____
 Number of guests attending _____
 Limit : 48
 Would like to help at the event

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

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.

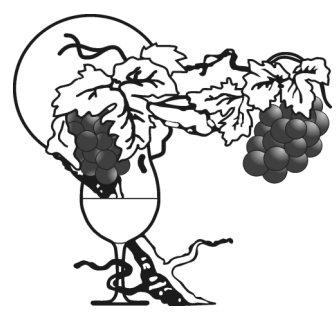
Liquor Consumption
Only wine served by the Society may be consumed during our events.

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. ♦

Mail Payment with Coupons to:

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



Do you have a new postal address?
 Did you recently change your e-mail address?
 If yes, or if you haven't seen an e-mail or EVOE newsletter for awhile, contact Brett Simpson at membership_tcws@mac.com, or 509-628-2017.
 You can also check our web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE.

2008 November Wine Events Around The Pacific Northwest

Then and Now — 30 Years of Wine & Food, Tri-Cities Wine Festival Seminar, Nov. 7, Kennewick, WA. Explore how the wine and food industries in this area have grown and changed at a seminar and gourmet dinner at the Tri-City Country Club. Learn about and taste wines from some of the NW's earliest bonded wineries. Learn more about this area's wine history — where it has been and where it is going. Tri-City Country Club's executive chef will create a food extravaganza experience focusing on NW cuisine and culinary changes during the past three decades. Location: Tri-City Country Club, Kennewick. Hours: 6:30 to 10:00 p.m. Cost: \$65. For more information, call 509-528-4606, e-mail tcwinefest@gmail.com or go to <http://tcwinefest.com>.

Northwest AVAs, Tri-Cities Wine Festival Seminar, Nov. 8, Pasco, WA. Wonder why a wine tastes the way it does? Most winemakers say it really starts in the vineyard. So, we ask, what role does an American Viticultural Area play? With this in mind, the Tri-Cities Wine Festival welcomes Alan Busacca as the Saturday seminar's keynote speaker. Busacca will compare and contrast two of Washington's AVAs, Walla Walla Valley and Wahluke Slope. Winemakers from both areas will share how they use the AVAs in producing distinctive wines. Wines from both AVAs and specially selected foods will enhance the experience. Location: Pasco Red Lion Hotel. Hours: 11:00 a.m. to 2:00 p.m. Cost: \$65. For more information, call 509-528-4606, e-mail tcwinefest@gmail.com or go to <http://tcwinefest.com>.

Tri-Cities Wine Festival Public Tasting and Silent Auction, Nov. 8, Pasco, WA. Enjoy an evening of NW wines at the 30th Anniversary Tri-Cities Wine Festival. From reds to whites to rosé, from crisp to oaky, from dry to sweet, tasters will have the opportunity to compare their preferences with those of the judges as the winners from the competition are announced throughout the evening. The Festival's silent auction returns, which benefits the Tri-Cities Wine Society's educational fund. Location: Pasco Red Lion Hotel. Hours: 6:30 to 9:30 p.m. Cost: \$55 in advance; \$60 at the door. For more information, call 509-528-4606, e-mail tcwinefest@gmail.com or go to <http://tcwinefest.com>.

Chef's Seminar — Terra Blanca's Focus on Best of the Northwest Food and Wine, Nov. 15, Benton City, WA. Chandler's executive chef, Kevin Rohr, presents a new perspective on cooking with fish, and a cooking demonstration with wine pairings. Location: Terra Blanca Winery. Hours: 1:00 to 3:00 p.m. Cost: \$50, \$45 for Club ONYX members. Call 5089-588-6082, e-mail info@terrablanca.com or go to www.terrablanca.com.

Thanksgiving in Wine Country, Nov. 28-30. Sponsored by the Yakima Valley Winery Association, 50 wineries throughout the Yakima Valley open their doors to celebrate the season. "Premier Passes" for specialty food and wine pairings, library tastings and tours not available to the general public, can be purchased. Cost: \$20 in advance, \$25 at the door. For more information, e-mail info@wineryakimavalley.org or go to www.wineryakimavalley.org.

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

Need any info? Have an idea?
Contact us!
kammann1925@charter.net

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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

