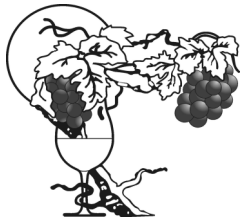


October 2008

# 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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## Tri-Cities Wine Festival Update

**Marie Pennella**  
**Festival Chairman**

Well, we are in the final countdown to the 30th Anniversary Tri-Cities Wine Festival. Seminars are being finalized, judges are being confirmed and wineries are sending in their wines.

The ticket brochures have been sent out and we are already filling orders. Our goal this year – sell out the seminars, fill the Red Lion's ballroom to capacity and have a record-breaking silent auction! We have worked hard to keep prices at the same level as last year. When compared to other events in the area, they are really quite a bargain. So, be sure to get your tickets early!

Details about the seminars are in the ticket brochure and available on our newly updated web site. **Tickets are also available online for credit card purchases.** Sincere apologies to those who have visited the web site while it was under construction. Hard work and dedication have gone into making it new and fresh; unfortunately, it just took a bit longer than anticipated. Further, as additional Festival details are finalized, we'll be updating the web site with that information.

And, as you are making plans to enjoy the Festival, please include plans to travel safely. **(See the sidebar article, this page.)** Part of our educational mission is to promote responsibility when consuming wine. The Red Lion has a special room rate available when you identify yourself as a Festival attendee. Staying at the hotel is not only convenient, it eliminates the worry about drinking and driving. There are also taxi and limo services available – what about booking one and maybe with others so as to share the cost? Or, this may be a good opportunity to teach your teenager responsi-

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## Play it Safe This Festival

Why not play it safe this year and consider alternatives to driving home after the Festival – or after any Society event! You might enjoy relaxing in a room at the Pasco Red Lion after the Friday and/or Saturday events. Or there are a number of alternative modes of transportation: taxis, limousines, Ben Franklin Transit's night service, or maybe hire a teenage relative to provide chauffeur service for you, just to name a few. Following are some resources you might want to check out:

### Ben Franklin Transit's Trans+Plus Night Services

Trans+Plus Night Service provides a unique, demand-response, curb-to-curb service within Ben Franklin Transit's boundary area – Tri-Cities, including West Richland – except for the Hanford area north of Battelle Blvd., and the Prosser and Benton City areas. When you call the *Trans+Plus* number, **509-545-0684**, between 2:00 p.m. and 1:30 a.m., Mondays through Saturdays, you can schedule a ride from where you are to where you want to go. Call early as this service has limited capacity and can only be used in the evenings, Mondays through Saturdays, from 7 p.m. to 2:30 a.m. It is not a daytime service.

**Fare:** \$1.75 each way, all ages

**Last scheduled pick-up:** 2:00 a.m.

(Source: [www.btf.org/nightservice.html](http://www.btf.org/nightservice.html))

### Taxis

**A+ Transportation** – Personalized transportation to suit every need from executive mini-van service to charter service for up to 80 passengers. A+ specializes in service to elderly and disabled passengers. **Phone: 509-542-8155.** (Source: *Tri-Cities Visitor and Convention Bureau web site, "Traveling in the Tri-Cities"*)

**A-I Tri-Cities Cab Co.** – Serving the Tri-Cities and surrounding areas with prompt, courteous 24-hour service. Wheelchair vans are available. Visa and MasterCard accepted. We're the oldest, most established taxi company in the area. **Phone: 509-547-7777; 509-783-1234.** (Source: *Tri-Cities Visitor and Convention Bureau web site, "Traveling in the Tri-Cities"*)

### Limos

For quotes go to: <http://www.limos.com/partnerSearch/search.aspx?cid=xyz141730&sa=none&state=> ◆

# October

## President's Message

**Ted Davis, TCWS President**



### Wine Factsoids

- The gap between the level of wine in a bottle and the bottom of the cork is called what – ullage. (*Forbes.com*)
- What percent of an oak tree is suitable for making high-grade oak barrels – 5 percent. (*beekmanwine.com*)

### The Aging Process for Wines

Aging – the process of a wine's tannins joining together until they are too heavy to stay in solution and become sediment. As this happens, the grape aromas are replaced by the bouquet of aged wine and the wine's color will turn slightly brown. A very tannic wine will become softer, but with less fruit, more wood/leather on the nose.

The factors allowing a wine to age are very complex; however, four are recognized as major contributors:

1. The wine must have a high level of tannin.
2. It must have acidity to keep it fresh.
3. Acidity and tannin are good, but there must be enough fruit from the beginning.
4. The greater the first three components, the longer it will age.

In general, Cabs age best, but Pinot Noirs also age surprisingly well – if starting with a great Pinot. Syrahs do not. As for whites, Chardonnay, when oaked, will hold for several years. Keep your wine at 55°F to maximize aging.

A suggestion – if you are tasting and find what you believe is a wine that has potential, talk with the winemaker (not the pourer unless you trust their wine knowledge), or e-mail him/her and ask about the cellaring potential. The reason is that more and more winemakers are crafting their product for immediate consumption and not for cellaring.

Further, you might consider purchasing 6 bottles, one for immediate consumption and the others for cellaring. In 2-3 years, open one and see if it has improved. If not, drink immediately. If it has, then wait another year or so and repeat the procedure. You will be rewarded for your patience. Note: As mentioned above, wines over time form sediment; so, you might have to decant/filter prior to serving. (*Excerpts from Lambertsvineagewine.com*)

### Upcoming Events

**October – A Leonetti Vertical, Sunday, Oct. 5, Tri-City Country Club.** As we expected, this event sold out very quickly, and as the EVOE went to press, there was a wait list. Hopefully, if you wanted to attend, you got a reservation. This just reinforces our frequent recommendation to sign up early!

**November – The 30<sup>th</sup> Anniversary Tri-Cities Wine Festival, Friday and Saturday, Nov. 7 and 8.** I hope you have received your invitation packet and are signed up for the two seminars, and for the public tasting and silent auction. As this is the Festival's 30<sup>th</sup> anniversary, Chairman Marie Pennella and the Festival Committee are working hard to honor this milestone. Here are some highlights:

### Friday's kickoff seminar at the Tri-City Country

**Club** will focus on 30 years of Northwest wine and food. Local attorney and internationally recognized wine judge Coke Roth will be the evening's MC. As the primary driving force behind the first wine festival here, Coke has a unique perspective. As of this time, Mike Wallace of Hinzerling Winery and Kay Simon of Chinook Winery have also committed to attend. Mike was at the first festival; Kay was the state's first female winemaker, and recently recognized for her efforts. With these individuals, others we expect, along with our Festival judges and the Club's reputation for great food and wine pairing events, this should be an educational, interactive and enjoyable evening for everyone as we all share wine perspectives, philosophies and experiences.

**Saturday's seminar at the Pasco Red Lion** will feature Dr. Alan Busacca, formerly of Washington State University. Specializing in the Northwest, he has more than 30 years professional experience researching Northwest geology and agriculture. His presentation will focus on two of Washington's AVAs – Walla Walla and the Wahluke Slope. This will be a great opportunity to learn more about these 2 AVAs, ask questions, taste wines from both AVAs and enjoy specially selected foods to complement the wines. Guarantee you won't leave hungry!

**The public tasting and silent auction will be Saturday evening, again in the Pasco Red Lion's main ballroom.** The tasting will feature more than 200 different wines. With wineries from Washington, Oregon, Idaho and, hopefully, British Columbia, this will be a great opportunity to experience and learn more about Northwest wines – all in one location. As for the silent auction – look for even more items this year to tempt you and your wallet! Remember, the Red Lion is offering discounted room rates for Festival attendees. When making a reservation, ask for the Festival rate. **But if you are not staying at the hotel, think about alternative ways to get to and from the Festival to avoid drinking and driving. For suggestions, see the article on page 1.**

For more Festival information, read Chairman Marie's article starting on page 1. And, if you have not signed up for any or all of these events, I urge you to do so today.

Finally, the Festival is the Society's major annual fundraiser. As a 501(c)(3) non-profit organization, the Festival supports the Society mission to educate its members and the public about wine and the wine industry. Beginning this year, the Society will be donating funds generated by the Festival to the Washington Wine Industry Foundation to provide scholarships for students in the fields of viticulture and enology. **So, please help us spread the word about this special 30<sup>th</sup> Anniversary Tri-Cities Wine Festival. Hope to see you there!**

**December – A pairing of dessert wines and food, Saturday afternoon, Dec. 13, Katya's Bistro and Wine Bar, Richland.** Learn about pairing dessert wines and food. Chairmen Brett Simpson and Nancy Beitel are working with Katya's to provide guests the opportunity to

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match Madeiras, Sherries and Ice Wines with a variety of tapas-style food. Guests will learn more about these wines, how these pairings were selected, and how to serve dessert wines to friends and family. See Brett's article this page.

**January – Old vine varietals.** For the Society's first seminar of 2009, Board members Chuck and Sue McCargar will be presenting "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. Questions to be investigated – is one better than the other; are there different characteristics between old and young; is there more of a preference for one over the other, etc. Watch for more details, including date, time and location, in future EVOEs.

### Quote of the Month

Penicillin cures, but wine makes people happy. (Alexander Fleming, 1881-1955. Scottish bacteriologist credited with discovering penicillin in 1928.) ♦

## Dessert Wines –

### Sweet, Savory and Sassy

**Brett Simpson**

**Member, TCWS Board of Directors**



Last month I asked, "Looking for something different to put on your December activities calendar?" Are you still looking? If so, or if you just forgot to mark your calendar, here's another opportunity to give yourself a great afternoon break from shopping or a start to your holiday preparations.

**It will be Saturday, Dec. 13, Katya's Bistro and Wine Bar, Richland, 1:00-3:00 p.m. It will be a holiday wine and food pairing, but with a twist** by going outside the traditional boundaries of just ice wines and desserts.

The event's host, Jim Hartley of Katya's, is working with us to provide a special holiday treat. Sherries, Madeiras and ice wines will be featured with a tapas-style menu and a sparkling starter. Both dry and sweet styles of fortified wines can pair nicely with a variety of foods – a light aperitif/appetizer combination, something much more substantial for lunch, or even a classic dessert and dessert-wine combo. There will be opportunities to try many new things in a comfortable atmosphere.

Sherry, you ask? Here is a little background information, according to Wikipedia. "Sherry is a fortified wine, made in and around the town of Jerez, Spain. Hence in Spanish it is called 'Vino de Jerez,' in fact, the word 'sherry' is an Anglicized version of the town's name."

And, here's something else you may find interesting: "Sherry differs from other wines because of how it is treated after fermentation ... it is fortified with Brandy. Because the fortification takes place after fermentation, all natural Sherries are dry; any sweetness is applied later. In contrast, Port wine is fortified halfway through fermentation, stopping fermentation so not all the sugars are allowed to turn into alcohol and leaving a sweet wine."

So, what about Madeira wines? Again according to Wikipedia, "Madeira is a fortified wine made in the Madeira Islands, Portugal." It is "made in a variety of styles ranging from dry wines, which can be consumed on their own as an aperitif, to sweet wines more usually consumed with dessert. Cheaper versions are often used in cooking. Due to the unique maturation process the wines undergo, they are especially long-lived."

Further, "Madeiras have been known to survive over 150 years in excellent condition." And, interestingly, "Before the advent of artificial refrigeration, Madeira wine was particularly prized in areas where it was impractical to construct wine cellars – such as those in parts of the southern United States – because unlike many other fine wines, it could survive being stored over hot summers without significant damage."

Ice wines – most of us have heard stories about hand-picking frozen grapes in the middle of the night. But did you know, according to wiseGeek, that "... no other method for freezing the grapes can be used. In other words, grapes can't be placed in the freezer to make ice wine. If this ... method is used, the wine must have a different name."

Also according to wiseGeek, "Germany, Austria, British Columbia, and [elsewhere in] Canada are known for producing the best ice wine since they have such consistent cold weather. Other countries, including the United States, produce ice wine as well."

"Ice wine is best served chilled and goes well with any dessert. It should be savored and appreciated and never gulped down hurriedly. Ice wine is the perfect treat to share when spending a relaxing evening [or afternoon!] with good company and good food."

Do we have your interest? With so many options available, it has been challenging to narrow down and make the final selections. But, we're making progress. Look for more details in the November EVOE, including wine and menu choices.

Meanwhile, mark your calendars for an afternoon of wine and food pairing "opportunities" that just may be the break you need on a Saturday afternoon, or give you ideas for your holiday celebrations, or maybe help you with that special wine gift you are looking to give a special someone!



### December Event Details

#### Dessert Wines – Sweet, Savory and Sassy

Event Chairmen: Brett Simpson and Nancy Beitel

<b>Date:</b>	Saturday, December 13
<b>Time:</b>	1:00-3:00 p.m.
<b>Location:</b>	Katya's Bistro and Wine Bar 430 George Washington Way, Richland
<b>Price:</b>	Members \$40, guests \$45
<b>Limit:</b>	48
<b>Type:</b>	Wine and food pairing opportunity
<b>Cutoff date:</b>	Saturday, December 6
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579, on or before December 6.</b> ♦

(Continued from page 1)

## Tri-Cities Wine Festival Update

bility by hiring them to chauffeur you and your friends. What a great example to set for them.

Volunteers – More volunteers are needed as we continue to move forward with Festival preparations. A lot of people volunteering still leaves plenty of time to enjoy the events. Please call or e-mail me to put your name on our list, or you can also indicate on your ticket order form that you are available.

### My contact information –

phone: 509-528-4606;

e-mail: [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com).

### Volunteer Positions

- Poster Distribution – ongoing need
- Transporting wine –  
Tuesday, Nov. 4  
Friday, Nov. 7  
Saturday, Nov. 8  
Sunday, Nov. 9
- Backroom judging crew – half to whole days  
Wednesday, Nov. 5  
Thursday, Nov. 6  
Friday, Nov. 7
- Ballroom set up – Saturday afternoon, Nov. 8
- Winery check in and out – Saturday afternoon, Nov. 8, and at the end of the evening
- Security – entrance control, ticket sales at door, will-call ticket distribution, Saturday evening, Nov. 8
- Silent Auction – Saturday evening, Nov. 8
- Distribute awards and balloons – Saturday evening, Nov. 8
- Pour for wineries – Saturday evening, Nov. 8
- Web site maintenance – year-round help and expertise needed

Finally, while volunteers are a very large key to the Festival's success each year, there is a core group who have been busy all year. I want to take this opportunity to thank them on behalf of everyone who will be enjoying the Festival – thanks core group!

See you at the Festival!! ♦

## Tasteback – Annual Picnic

### Ted Cress

Member, TCWS Board of Directors

**The annual picnic – a rainy but delightful day!** While Mother Nature did not shine on the Society's annual picnic, Hedges Family Estate more than made up for her spitefulness. Facing a wet event, Sabrina Greever, tasting room manager, and Pete Hedges moved the picnic into the winery's barrel room where the Society enjoyed a dry and comfortable afternoon. Our greatest thanks go to the Hedges and Sabrina for their thoughtfulness and gracious response to the elements.

Overall, despite the weather and format change, most everyone seemed to enjoy the event, repeatedly acknowl-

edging appreciation for being moved indoors. Pete Hedges' talks about biodynamic agricultural practices and the plan- ning for Red Mountain's future were highly informative.

The picnic's entry wine was Christophe Hedge's unoaked chardonnay, under the "Independent Producers" label, and it gained some nice comments such as "my favorite wine" and "very nice."

The remaining wines, Hedges CMS White and Three Vineyards blend, a Hightower Cabernet and Red Mountain blend, and a Tapteil Syrah and Cabernet were, overall, well received. Unfortunately, Tim Hightower and Larry Pearson from Hightower and Tapteil, respectively, were unable to attend to discuss their wines, but we enjoyed tasting their wines nonetheless!

The frittatas – well, possibly not the best choice. While some attendees said they liked them, some clearly did not. The few comment cards received indicated the latter, with comments like "better if warmed" and, despite the variety, "not very interesting." However, the salads prepared to accompany the frittatas gained much greater favor! ♦

**Returning to the EVOE by popular demand**  
**Welcome 2008 New Members!**

Sharon & Mike Burnside  
Pat & Linda Martin  
Rick Oldham  
Marylin Talmage  
Al Mouncer  
Joshua Alfrey & Jenna Davis  
Mark & Sandra Fitzhugh  
George Kyriazis & Jane Sereda  
Christine & Bill Ziegler  
Matt Dodson  
Sharron Kick  
Tonya Saltz  
Colleen & Denis McKee  
Bernadette Schneider  
Eileen & Thomas Hewitt  
Bud & Marsha Knore  
Art Clement & Chrissie Malarkey  
Lorna Brown  
Ambre MacHugh  
Angie & Mark Hall  
Mike & Cindy Ehr Gott  
Jane McKinney  
Cindy Smith & Bruce Hoyes  
Chris & Nancy Kilgore

# 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\* \_\_\_\_\_

\*\*\*\*\*

## 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

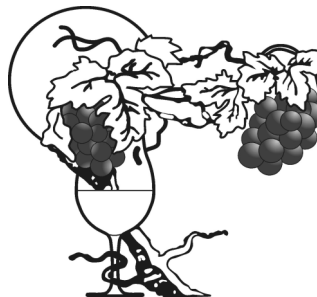
Requests to attend an event as a "non-drinker" will be approved or disapproved on a case-by-case basis by the event's committee. Decisions will be based on the type of event. ♦

### 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](mailto: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 October Wine Events Around The Pacific Northwest

**Passeggiata**, Oct. 3, Richland, WA. Take a slow walk between dinner and dessert, between jazz and a glass of local wine, a stroll through a city center plaza. Location: Richland Parkway. Hours: 5:00 to 10:00 p.m. Cost: Script for wine will be sold. Call 509-430-5862 or e-mail [nwaentertainment@gmail.com](mailto:nwaentertainment@gmail.com).

**Relive your first "Crush" — visit the wineries of Lake Chelan**, Oct. 4-5 and 11-12, Lake Chelan, WA. Special demonstrations and harvest-related events will be staged at participating wineries in the lake Chelan Valley. For more information, go to [www.lakechelanwinevalley.com](http://www.lakechelanwinevalley.com).

**22nd Annual Vintage Car Show**, Oct. 5, Paterson, WA. Columbia Crest Winery plays host to more than 100 Mustangs to view, and guests can vote for their favorite. Live music and food items will be available. All guests are welcome; no admittance fee. Hours: 10:00 a.m. to 3:00 p.m. Location: Columbia Crest Winery, Hwy 221, Columbia Crest Drive. Please call the Columbia Crest wine shop at 888-309-9463 to confirm or visit [www.columbiacrest.com](http://www.columbiacrest.com).

**Chef's Seminar — Terra Blanca's Focus on Best of the Northwest Food and Wine**, Oct. 9, Benton City, WA. This is the inaugural season of Terra Blanca's focus on Best of the Northwest Food and Wine. The season kicks off with Chef Peter Kelly of Spazzo's Italian Grill in Redmond. Chef Kelly will be teaching guests (limit 24) innovative cooking techniques with emphasis on wines that pair with his creations. Guests will sample the evening's

pairings and will walk away ready to prepare the dishes in their own homes. Location: Terra Blanca Winery. Hours: 7:00 to 10:00 p.m. Cost: \$50, Club ONYX members \$45. Call 509-588-6082, e-mail [info@terrablanca.com](mailto:info@terrablanca.com) or go to [www.terrablanca.com](http://www.terrablanca.com).

**Shellfish Festival**, Oct. 18, Quincy, WA. The Third Annual Shellfish Festival brings together Reggae music with three types of oysters, mussels, clams, sausage and wine. Location: White Heron Cellars. Hours: 11:00 a.m. to 6:00 p.m. Cost: \$10. Call 569-797-9463, e-mail [info@whiteheronwine.com](mailto:info@whiteheronwine.com) or go to [www.whiteheronwine.com](http://www.whiteheronwine.com).

**Chef's Seminar — Terra Blanca's Focus on Best of the Northwest Food and Wine**, Oct. 23, Benton City, WA. Nikki Woodland's Nectar in Moscow, Idaho, is one of the hottest organic restaurants in the Pacific Northwest. Guests are invited to sit at the demo kitchen and learn from Chef Woodland. Sample organic dishes with Terra Blanca wine. Location: Terra Blanca Winery. Hours: 7:00 to 9:00 p.m. Cost \$50, Club ONYX members \$45. Call 509-588-6082, e-mail [info@terrablanca.com](mailto:info@terrablanca.com) or go to [www.terrablanca.com](http://www.terrablanca.com).

**Seattle Wine & Food Experience**, Oct. 25-26. Event features 1,000 wines from 10 countries with gourmet food. A benefit for Heroes for the Homeless. Location: Qwest Field Pavilion. Hours: Saturday 11:00 a.m. to 7:00 p.m., Sunday 11:00 a.m. to 5:00 p.m. Cost: \$59. Call 206-697-4512, e-mail [info@exploregreatwine.com](mailto:info@exploregreatwine.com) or go to [www.seattlefoodandwineexperience.com](http://www.seattlefoodandwineexperience.com).

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

Need any info? Have an idea?  
Contact us!  
[kammann1925@charter.net](mailto:kammann1925@charter.net)

Dolly Ammann  
Tri-Cities Wine Society  
Newsletter of the

EVOE

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