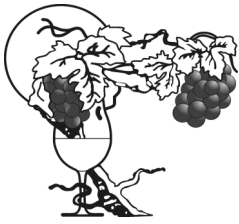


September 2008

Tri-Cities Wine Society



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



**Friday, September 5:
Meet Your Board of Directors**
**Saturday, September 20:
Society Annual Picnic**
**Sunday, October 5
A Leonetti Vertical — Soon a Virtual Reality**

Inside This Issue:

Annual Picnic — A “4-H” Learning Opportunity	1,3
A Leonetti Vertical – Soon a Virtual Reality	1,4
President’s Message	2
Winery of the Month – Eleganté Cellars	3
Tri-Cities Wine Festival Update	5
Tasteback – Wine Press Northwest – You be the Judge	6
History, Art and Comfort – A Wine Bar with a Contemporary Twist	6
Sign-Up Coupons	7
Wine Events Around the Northwest	8

Annual Picnic – A “4-H” Learning Opportunity

Ted Cress
Member, TCWS Board of Directors

If you like gardens and vineyards in a setting with great scenery, you want to attend the Society’s annual picnic at **Hedges Family Estate winery, Benton City, Saturday, Sept. 20, 4:00-7:00 p.m.** Besides a wonderful opportunity to just relax and enjoy the company, this picnic will be a great learning opportunity at **Hedges near Horse Heaven Hills** – but more on that in a moment.

As you arrive, you will enjoy a light and cool white or rosé wine – I’m still exploring the options. After time to unwind and enjoy the setting, there will be a picnic meal featuring a variety of frittatas from the Bella Lira, an Italian deli in Benton City, complemented by salads and condiments.

Frittatas? According to Wikipedia, “A *frittata* is a type of Italian omelette that frequently features fillings such as meats, cheeses, and vegetables. Like a traditional French omelette, a *frittata* is prepared in a skillet. However, whereas an omelette is cooked on a stovetop and served folded, a *frittata* is first partially cooked on a stovetop, but then finished under the grill (broiler) and served open-faced.”

You can think “omelette” as suggested, but I find it easier to visualize a drier-type quiche. What is really nice about frittatas – they are very flexible, easy to handle and serve, and go really nicely with wine. There will be several types to try with outstanding Red Mountain wines. The pairings will be up to you, and they should be interesting.

Speaking of the wines, they were presented and described in the August EVOE, but here they are again:

- **Hedges Family Estate 2005 Three Vineyards** – “The flagship ... a classic Red Mountain wine showing deep, dense color, firm yet supple tannins, and well-

(Continued on page 3)

A Leonetti Vertical – Soon a Virtual Reality

The Purple Grape



Time for action is growing short! Our **Sunday, Oct. 5, Leonetti Cabernet Sauvignon Vertical Seminar, Tri-City Country Club**, is rapidly approaching and the **sign-up deadline is Wednesday, Sept. 24**. Therefore, this is your final EVOE reminder!

The wine will be Walla Walla’s Leonetti Cellars Cabs from 1999 and 2001-2004. These fabulous wines are virtually impossible to obtain unless you have been through the multi-year waiting list.

Event chairs Ted Davis and Lois McGuire have been working with Tri-City Country Club Executive Chef Kris Colborn in carefully selecting food that will highlight the

(Continued on page 4)

September Event Details

Annual Picnic – A “4-H” Learning Opportunity

Event Chairpersons: Ted Cress and Gudrun Parker

Date:	Saturday, September 20
Time:	4:00-7:00 p.m.
Location:	Hedges Family Estate 53511 N. Sunset Road, Benton City
Price:	Members \$25, guests \$30
Limit:	80
Type:	Picnic and educational opportunity
Bring:	lawn chair; 1 wine glass
Cutoff date:	Monday, September 15

Cancellation Policy: For a full refund, cancellation must be made by phone to **Judy Stewart, 627-6579**, on or before **September 17**. ♦

September

President's Message

Ted Davis, TCWS President

Wine Factoids

- The term "Reserve" on wine labels, which has no standard meaning, first appeared in what year – 1933, the year Prohibition ended, when Beaulieu Vineyards introduced its Private Reserve Napa Valley Cabernet Sauvignon. (*The Daytona Beach News-Journal*)
- One barrel of wine is the equivalent of 30 cases or 360 bottles of wine.

Red Mountain AVA

As you know, the Society is going to Hedges Family Estate winery on Red Mountain, Benton City, for its September event. See event chairman Ted Cress' article, page 1, for more details.

Barbara Masberg, Ph.D., from Central Washington University, conducted a wine-lover's survey regarding Red Mountain. Her target audience was from wine clubs and wine societies in Washington, Oregon and Idaho. Her full report is on line at: <http://206.61.210.104/redmtn.htm>. But, here are some of the report's summary findings:

- Current visitors were split into thirds, with a third from Western Washington, a third from the Tri-Cities area and a third from "everywhere else."
- Income of 54% of potential visitors was more than \$100,000.
- Age of respondents was heavily weighted in the "middle-aged group" with 20% being 41-50 and 34% being 51-60.
- Wine consumption by responders revealed 46.2% almost daily and 30.7% at 1 or 2 times weekly.
- The favorite wine regions were Walla Walla, 30.8%; Yakima/Prosser/Zillah, 20.0%; Red Mountain, 9.8%; and, the balance of other areas each being 7.8% or less.

Upcoming Events

September – Annual Picnic, Saturday, Sept. 20. As noted above and in Ted Cress' article, our Society's annual picnic will be at Hedges Family Estate winery. The Society's picnic has become an annual tradition – a segue between summer and fall; a time to renew friendships; a time to meet and welcome new members; and of course, a time to enjoy good food and wine. Now, with the planned presentations on biodynamic agriculture and the "what's new and planned" for the rapidly expanding Red Mountain AVA, it'll also be a great learning opportunity. Remember **the reservation cutoff date, Sept. 15**. Space is limited, so make your reservation quickly.



October – A very limited and exclusive Leonetti Cabernet wine event, Sunday, Oct. 5, Tri-City Country Club. See The Purple Grape's article, page 1, for details. Yes, this special seminar is filling up rapidly. Space is limited; therefore, if you are interested, send in your coupon immediately. As with our Tri-Cities Wine Festival, Leonetti Winery is also celebrating its 30th anniversary. In his June 25, Tri-Cities Herald article, wine writer Bob Woehler noted that Leonetti owner and winemaker Gary Figgins' 1978 Cabs were \$11 a bottle; today, Leonetti wines sell between \$80 and \$125 a bottle. The winery's multi-year wait list is more than 1500 who want to purchase these outstanding wines. And, according to Nancy Figgins, Gary's wife, no one has been added to the list in more than 2 years. Also, the Country Club's executive chef, Kris Colborn, has been asked to "think outside the box" – something he loves to do – in selecting a variety of light items designed especially to pair with the 5 Cabernets guests will taste. So, again, if you want to attend, don't delay in making your reservation. **The cutoff date is Wednesday, Sept. 24.**

November – The 30th anniversary for the Tri-Cities Wine Festival is rapidly approaching. It is hard to believe our Festival is now the Pacific Northwest's longest, continuously judged wine festival. I hope you've noted the dates on your calendar, **Nov. 7 and 8**. Whether it's the Friday evening seminar at the Tri-City Country Club, the Saturday daytime seminar at the Pasco Red Lion Hotel, or our culminating event Saturday evening that includes the public tasting, awards presentation to wineries from the judged competition and our silent auction, I hope you can join us for at least one, if not all, of these special events. See Festival chairman Marie Pennella's article, page 5, and watch for updates in future EVOEs and on the Festival web site: <http://tcwinefest.com>. Also, please help us spread the word – let others know about the Festival, and invite family, friends, co-workers, young or old, wine enthusiasts or someone just wanting to learn more about wines. The only limit is age – attendees must be at least 21 years of age.

Quotes of the Month

- Wine is the most civilized thing in the world. (*Ernest Hemingway*)
- "Never understood a single word he said, but I helped him drink his wine ... and he always had some mighty fine wine." (*3 Dog Night*) ♦

Membership Information Reminder

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

Winery of the Month – *Eleganté Cellars*

Ted Cress

Member, TCWS Board of Directors

So, you think you are an explorer, but when was the last time you visited the Walla Walla Regional Airport where you can find well-established wineries as well as startups such as *Eleganté Cellars*? *Eleganté* is owned, managed and operated by Doug Simmons, and is one of the new wineries at the airport, having opened its doors just last September.

Doug is a retired teacher who thought he only wanted to help out at a local winery as part of his retirement activities. However, being a teacher he was driven to understand the subject and subsequently enrolled in Walla Walla Community College (WWCC) where he promptly fell under the spell of the late Stan Clarke. Stan's infectious enthusiasm, and passion for grapes and wines, found fertile soil in Doug and he, in his words, "caught the bug."

Doug received a Certificate of Viticulture and an AA Degree in Enology and Viticulture from WWCC. He helped WWCC in producing its 2004 and 2005 wines and then assisted the Huse family at Five Star Cellars in 2006 where, with the Huse family's assistance, he also started making his own wine.

So, armed with his WWCC experience, Doug designed his own winery, supervised its construction and opened its doors in September 2007. The focus at *Eleganté Cellars* is low-production, high-quality and handcrafted wines. Doug is his own grape expert – personally selecting what grapes to buy – and buys only handpicked and sorted grapes. His Merlot grapes are sourced from the Seven Hills Vineyard, while his Cabernet Sauvignon grapes are from the Les Collines Vineyard in the Blue Mountains foothills southeast of Walla Walla. His Gewürztraminer comes from the Celilo Vineyard's 25-year-old vines in the Columbia Gorge.

Eleganté Cellars currently has available its 2006 Merlot, and its 2006 and 2007 Gewürztraminers. The first Cabernet Sauvignon release will come this fall. Besides the vinifera wines, *Eleganté* also offers an interesting Strawberry wine, which is a semi-dry wine at about 3.6% residual sugar.

With his interest and background in education, teaching is something that comes natural. Doug is most willing to talk to anyone about his experiences in setting up a new business, and the headaches and rewards that come with it. For anyone interested in visiting *Eleganté Cellars*, **the tasting room is open 11:00 a.m. to 4:00 p.m. daily or by appointment.** It is at **839 C Street**, across from Five Star Cellars. If you would like a winery tour and learn how it all came together, Doug invites you to call him directly and make arrangements with him to satisfy your interest.

His phone number: 509-525-9129; cell: 509-629-3735. You can also e-mail him at: simmonsdl@yahoo.com.

And, while you are at the airport, plan to spend some time looking around. Besides familiar names like Five Star Cellars, Dunham Cellars and Russell Creek Winery – all award winners over the years at the Tri-Cities Wine Festival, you will find Trio Vintners, Lodmell Cellars, Buty Winery and others. **Also, both *Eleganté* and Five Star were two of the first three wineries to register for this year's 30th Anniversary Tri-Cities Wine Festival!**

So, Walla Walla Regional Airport wineries? Yes, definitely a drive worth taking. ♦

(Continued from page 1)

Annual Picnic – A "4-H" Learning Opportunity

defined acidity. Always a majority blend of Cabernet Sauvignon and Merlot ..."

- **Hedges Family Estate 2006 CMS White Table Wine** – "... a fresh and vibrant wine that effortlessly balances body and depth from the Chardonnay, spicy aromatics from the Marsanne and structured mineral flavors from the Sauvignon Blanc. CMS White is perfect as a summer aperitif ..."
- **Hightower 2005 Red Mountain Red Wine** – "The wine is immensely satisfying and masculine yet smooth, like a fine, comfortable, old leather chair. Various dark fruit flavors along with aromas of cedar, smoke and classic Red Mountain 'mineralness' dominate the nose and palate."
- **Hightower 2005 Merlot** – "... a delightful garden of flavors – there are floral hints of geranium and rose wrapped up with darker red fruits around a core of characteristic Red Mountain mineralness."
- **Tapteil 2004 Cabernet Sauvignon** – "An extraordinary violet nose leads to deep flavors of dark cherries, chocolate and spice that fill the palate. The rich chewy finish lasts and lasts."
- **Tapteil 2005 Syrah** – "Fragrant, dark and dense, rich and ripe with layers of black cherry and plum."

As I stated earlier, this picnic will also be a learning as well as exceptional tasting opportunity. Tim Hightower and Larry Pearson will introduce and discuss their wines from Hightower and Tapteil wineries, respectively. And, Pete Hedges, perhaps assisted by others from Hedges Family Estates, will not only introduce the Hedges wines, but will give short presentations on two very interesting topics: 1) the biodynamic agricultural practices Hedges is implementing in its vineyards, and 2) the plans for Red Mountain's future evolution as a wine-tourism industry mainstay.

For the curious, some fundamentals of biodynamic agriculture are familiar – composting, crop rotation, companion planting and green manure. You might think of the practice as a form of "green" or "sustainable" agriculture. However, it is much more and rooted in principles first espoused in the 1920s. The practices took hold in France and later, in other areas as wines produced from grapes grown with a biodynamic agriculture philosophy were recognized and singled out. The philosophies bring controversy, and this will be an opportunity for you to hear about why and how Hedges is implementing these practices.

Finally, we are all probably familiar with the highly publicized desire to develop the Red Mountain area into a tourism industry attraction, complete with B&Bs, bicycle paths and so on. Hedges is one of the leaders in pursuing this objective, and you will have an opportunity to hear about current thinking and how fast it might come about.

All in all, with beautiful gardens, great scenery and a learning opportunity, this promises to be a most interesting and enjoyable event – one that you really don't want to miss. **Sign up early as space is limited!** ♦

(Continued from page 1)

A Leonetti Vertical – Soon a Virtual Reality

characteristics of the 5 Cabs. Although the menu has not been finalized, several items being considered: pan-seared diver scallop with a Cabernet risotto; five-spice lamb chop with pomegranate glaze; blue marlin *au poivre* with Walla Walla onion marmalade and a gorgonzola flan; and an elegant dessert ... but with so many delicious possibilities, we're still exploring dessert options!

Our welcoming wine will be a sparkling. Seating will be in small groups of 4 to make it easier to compare and contrast the characteristics, subtle differences, flavor profiles and other sensory characteristics of each wine.

This is the 30th year the Gary Figgins family has been producing its ultra-premium Leonetti wines, and the Society is fortunate to be on the winery's exclusive buyers list. As Gary revealed in an interview with wine writer Bob Woehler, he "started making homemade wine around 1970 when Nancy and I were first married as a way to enjoy wine without having to break the bank to buy them."

When Bob asked him about making commercial wines and seeing his interest as more than just a hobby, Gary said, "Rick Small [owner and winemaker at Woodward Canyon Winery] and I started making experimental wines together, and they were pretty good. After the success of my first Cabernet (the 1978 – judged the best in America in one competition), I set myself a goal that I would be self-sufficient as a winery and quit my machinist job. We moved slower than a lot of wineries since we were operating on a shoestring and didn't want to go to the bank for any loans. Our growth has been funded entirely from the sales of our wine. I had a blue-collar job without an overabundance of money, a mortgage to pay and a family to raise."

While Gary made "a Gewürztraminer in 1978, and a Chardonnay and Riesling up until 1983," he said he "found that clearly reds were my forte." So he "started kicking out the whites to have more equipment to concentrate on the reds." And, those attending the October vertical tasting will be the beneficiaries of that decision!

So, plan on joining Ted and Lois, **Sunday, Oct. 5, Tri-City Country Club**, for a truly extraordinary event. As the wine supply is limited, space is limited. **Don't delay – if you haven't made your reservation, do so quickly!** Hope to see you on the 5th. ♦

October Event Details

Leonetti Seminar and Vertical Tasting

Event Chairpersons: Ted Davis and Lois McGuire

Date: Sunday, October 5
Time: 6:30-8:30 p.m.
Location: Tri-City Country Club
314 North Underwood, Kennewick
Price: Members \$75, guests \$85
Limit: 45
Type: Seminar with a vertical tasting
Cutoff date: **Wednesday, September 24**

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **September 24**. ♦

Dessert Wines –

Sweet, Savory and Sassy

Brett Simpson

Member, TCWS Board of Directors

Looking for something different to put on your holiday activities calendar? Think you might need an afternoon break from shopping or holiday preparations? The December TCWS event will be a **holiday wine and food pairing**, but with a twist by going outside the traditional boundaries of just ice wines and desserts. Sherries, Madeiras and ice wines will be featured with a tapas-style food menu. Both dry and sweet styles of fortified wines can pair nicely with a variety of foods – a light aperitif/appetizer combination, or something much more substantial for a lunch, or even a classic dessert and dessert-wine combo.



Tentative date, time and location are: **Saturday, Dec. 13, early-to-mid afternoon, Katya's Bistro and Wine Bar, Richland**. Watch for more details about the wines, food and pricing in future EVOEs, but mark your calendars! ♦

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. ♦

Tri-Cities Wine Festival Update

Marie Pennella
Festival Chairperson

We are pedaling rapidly toward our special 30th Anniversary Tri-Cities Wine Festival! As we move closer, we're continually shifting gears, but so far, we're moving forward at a good pace and under control. Our finish line is **Friday and Saturday, Nov. 7 and 8**. I hope you've marked your calendars and can join us for a fun-filled two days.

This year's Festival will again feature 2 seminars, one Friday evening and the other Saturday during the day. This month I'll highlight the Friday seminar.

The Friday kickoff event at the **Tri-City Country Club, 6:30 – 10 p.m.**, will take you back 30 years to the first Festival, the early years of the Northwest's modern-day wine industry and a look at what our culinary world was like 3 decades ago. The theme for this year's Friday seminar is: **Then and Now – 30 Years of Wine and Food**. Plan on joining us as local attorney, wine consultant and international wine judge Coke Roth shares his experiences as the founding chairman of the first Festival! Learn about and taste wines from several of the Northwest's earliest bonded wineries. Hear about pioneering experiences, philosophies and perspectives. Learn more about this area's wine industry – where it has been, where it is going and how perceptions have changed. And, what would an evening like this be without food! The Country Club's executive chef will also take you down memory lane with a food extravaganza experience focusing on Northwest cuisine and culinary changes since the late 1970s. Knowing the Club and its wine and food events, you won't go home hungry! Space is limited, so I recommend you make your reservations early.

Saturday's seminar is scheduled at the **Pasco Red Lion Hotel**. Current plans include a presentation by Alan Busacca, Ph.D., focusing on the terroir of some of Washington's American Viticultural Areas. Specializing in the Pacific Northwest, Dr. Busacca has more than 30 years professional experience consulting in soils, and in research and teaching. This is expected to be a very interesting and intriguing seminar. Again, watch for more details in October's EVOE, and on the Festival's website, <http://tcwinefest.com>.

Our Festival's culminating event – **Saturday evening's public tasting and silent auction** – will be at the **Pasco Red Lion**. This will be your opportunity to taste the wines that were in the judged competition, compare your notes with results of the judging panel as awards are announced and medals presented, and participate in our silent auction, which I anticipate will be better than ever with many interesting items to tempt you and your wallet!

The invitations to participate in our Festival were sent in mid-August to all wineries in Idaho, Oregon, Washington and several in British Columbia. Entry forms are already arriving, so we anticipate a strong response from the region's wineries. The general public's ticket information will be available by the middle of September – both through mailed packets and on our newly updated Festival web site. The web site will be a good way to order tickets and to keep up on Festival events as we continue to finalize activities.

Word of mouth remains the best way to advertise! So, please help us spread the word and advertise this year's Festival – tell a friend, neighbor or co-worker. With all

Society members helping spread the word, we'll have a truly successful and memorable 30th Anniversary Tri-Cities Wine Festival.

As always, your safety and that of others is a top priority. Therefore, **I encourage you to consider reserving a room at the Red Lion. It's not too early to make that reservation. Call 547-0701**. The booking reservation is under "Tri-Cities Wine Festival" and the rate is \$95 per night.

Finally, as we get closer to the big events, we will need more volunteers. Please think about how you can get involved and help. It really is fun and a good way to make new friends, renew friendships, or just get to better know other Society members. Areas where we'll need volunteers include:

- Distributing Festival posters
- Soliciting Silent Auction donations
- Ticket sales
- Moving wine from storage to the Red Lion
- Set up for the public tasting
- Entrance security
- Winery check-in
- Silent Auction set up, monitoring bids, collecting payments
- Pouring for wineries
- Handing out awards
- "Wherever"...always a place for helping hands

Many volunteers helping a little means no one volunteer is overwhelmed. So, if you can help, please call or write me at: 509-528-4606; tcwinefest@gmail.com. Thanks for your support. ♦



The annual Tri-Cities Wine Festival's volunteer appreciation and thank you picnic with the Society's Board of Directors was Sunday, July 20, Seth Ryan Winery, Benton City. It was another gorgeous Eastern Washington summer day, and about 40 volunteers and Board members attended this recognition for a successful 2007 Festival. (Photos courtesy of E'Reani Schmidt.) ♦

Tasteback – Wine Press Northwest – You be the Judge

Ken Ferrigno

Member, TCWS Board of Directors

What a way to start a work week – judging wines with wine judges! More than 30 Society members did just that Monday, Aug. 11, at the Society's judging event with judges for Wine Press Northwest magazine.

Almost 20 members filled out comment cards, with 17 saying it was an enjoyable and educational event and 6 of those requesting more such events. Following are several sample comments:

- "... interesting to see the disparity among the judges ..."
- "Nice to learn about the background of the judges. Nice to have people quiet and listening so all could hear."
- "Very enlightening ... to see the divergence [of opinion] among judges and how they resolve their views."
- "... good validation that there is a variety of palates and wines to please – not everyone has to agree."
- "Great experience ... hard ... to pick out all the aromas and tastes ..."
- "... Pre-tasting food good choice. Good to learn some of the judging tricks to cleanse palate."
- "... excellent ... insider look at judging. Please repeat periodically. Judging process was fascinating ..."
- "Had a great time ... Looking forward to the next event."

There were several points applicable to most wine events:

1. Quiet during a speaker's presentation and for wine evaluation. This not only is a courtesy to the speaker, but allows for attendees to hear the speaker. It also helps tasters focus on the wine's characteristics without being biased or distracted by others.

2. One person wrote what many of us think – it is hard to pick out all the characteristics the judges do. There are a couple of reasons for this. The most important might be practice. Judges taste hundreds of wines a year, focusing on characteristics. But, what is just as important is that our palates are not all the same, nor are our taste experiences.

If you've never eaten a cumquat, red currant, or gooseberry, you can't pick them out in a wine. It is a lot about what I call "taste triggers." If I eat bacon every day, I might taste "bacon" in the wine, whereas someone else might taste the toasted oak – the actual source. If I smoke cigars, I might smell tobacco or cigar box in the wine. As a further example, I grew up eating red currants, and I tend to "pick up" that taste in a lot of crisp red wines.

Much of picking out characteristics really is taste experience. **Burn this indelibly into your mind: The wine tastes to you like it tastes to you!** Being able to identify the taste components does NOT change the taste; it only helps you quantify it.

3. Judges disagree; winemakers disagree. You might like a silver medal wine better than a gold medal winner. You are not wrong! Judges are as prone to "label and varietal bias" as all of us. That is why they taste double blind – knowing neither the winery nor the varietal.

4. Finally, practice, practice, practice. Even if you don't become significantly better at picking out various characteristics, you will at least taste a lot of wine! ♦

History, Art and Comfort – A Wine Bar with a Contemporary Twist

Brett Simpson

Member, TCWS Board of Directors

Note: This is the third in a periodic series on local wine bars in and around the Tri-Cities.

This month's wine bar field trip took me to Kennewick's **Backbone Panini and Wine Bar, 114 W. Kennewick Ave.** The atmosphere is contemporary pub but with modern lines, exposed brick and dark tile. Large windows face Kennewick Avenue, providing ample natural light during the day. If Katya's was cozy and the Roxy spacious, Backbone is right in the middle size-wise. The wine bar is open, with couches and high tables seating 40 to 50 people and room to spare. There is plenty of room for group get-togethers, but if the mood is something more intimate, the ambiance suits that, too.

Lunch is served from 11:00 a.m. to 3:00 p.m., Mondays through Fridays, and Saturdays, 11:00 a.m. to 5:00 p.m. Evening wine bar service is Wednesdays and Thursdays, 5:00 to 9:00 p.m., Fridays, 5:00 to 11:00 p.m., and Saturdays, 11:00 a.m. to 11:00 p.m. Besides wine and beer, there is a modest appetizer, sandwich and dessert menu.

Original artwork hangs on the wall with new artists from around the region featured on a routine basis. When a new artist is selected for feature, there is an opening event, usually on a Thursday evening, where the patrons can meet the artist. Other Thursday evenings there is the "Behind the Bottle" series that features local winemakers for a tasting of selected wines. An \$8 fee is charged per person; no reservations are required.

Backbone also has a wine club membership called the "Skeleton Crew" that entitles members to free tasting events for a year, admission to 4 special events throughout the year and other "Crew only" discounts and specials.

Colin and Lara Hastings are Backbone's proprietors and work very hard at promoting Washington wines. The "Links" section on their website has links to all the wineries whose wines they serve. They usually have 8 to 10 reasonably priced wines by the pour. Their wine lists for both red and white by the bottle are broad, with all selections from Washington. But for those times when a beer is what you really want, there are many domestic and import options.

So, for a place having a feel of local history with a contemporary twist, Backbone Panini and Wine Bar is a place to try. I think you'll enjoy the trip. ♦

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* _____

Annual Picnic - A "4-H" Learning Opportunity, Saturday, Sept. 20, 2008

Members \$25
Guests \$30
 Number of members attending _____
 Number of guests attending _____
 Limit : 80

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

- Would like to help at the event**

A Leonetti Vertical - Soon a Virtual Reality, Sunday, Oct. 5, 2008

Members \$75
Guests \$85
 Number of members attending _____
 Number of guests attending _____
 Limit : 45

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

- Would like to help at the 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.

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 September Wine Events Around The Pacific Northwest

Passeggiata, Sept. 5, 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: 5:00-10:00 p.m. Cost: Script for wine will be sold. Call 509-430-5862 or e-mail nwaentertainment@gmail.com.

4th Annual Quincy Valley 2008 Wine Fest, Sept. 6, Quincy, WA. Sample wines from 14 Washington wineries along with appetizers and desserts from local restaurants. Event includes jazz music, art vendors, silent auction with all proceeds going to the education fund of the Reiman Simmons House. Location: Historic Reiman Simmons House. Hours: 4:00-7:00 p.m. Cost: \$35. Call 509-787-4685 or go to www.quincy-valley-historical-society.org.

Grandview Grape Stomp, Sept. 13, Grandview, WA. The Great Grandview Grape Stomp revives a long-time European tradition. Contestants will hop into wooden wine barrels and stomp furiously, using their bare feet to turn 30 pounds of fresh grapes into juice. There will be food, arts and crafts vendors, refreshments, games, jazz music and wine tasting. The stomp will be followed by the Yakima Valley Community College Vineyard and Winery Technology Program scholarship fundraiser at 6:00 p.m. Location: Grandview YVCC Campus, 114 Grandridge. Hours: 1:00-5:00 p.m. Cost: Free to watch; \$30 for stomp teams (pre-registration). Call 509-882-2100 daytime, 509-643-1142 evening; e-mail ealba2217@yahoo.com or go to www.grandview.wa.us/Web%20Page/Information%20Pages/tourism&events.htm.

Food & Wine Pairing Seminar, Sept. 26, Terra Blanca Winery, Benton City, WA. Terra Blanca owner and winemaker Keith Pilgrim and Dale Shepard of Leo's Blue Moon catering pair up to provide a practical, delicious seminar on the art of food and wine pairing. Wine and food pairings will be served throughout the seminar to illustrate principles. Attendees will leave the seminar feeling confident when they choose wines for their next meal. The seminar covers wine making, varietal differences and cooking methods that enhance the relationship between food and wine. Cost: \$75 per person and \$70 wine club members. Location: Terra Blanca Winery and Estate Vineyards. Hours: 6:30-10:00 p.m. Call 509-588-6082, e-mail info@terrablanca.com or go to www.terrablanca.com.

Columbia Valley Winery Association 22nd Annual Catch the Crush, Sept. 27-28, Columbia Valley, WA. Join Columbia Valley wineries in celebrating harvest and crush. Bring your own glass or purchase an optional VIP ticket that includes a Stolze crystal wine glass and special winery tastings, activities and discounts. Wineries are open from 10:00 a.m. to 5:00 p.m. Wineries offer a variety of events that include wine tasting, hors d'oeuvres, live music, grape stomping, free-run juice, winery tours and other harvest activities. Cost: Free; VIP Tickets \$20. Locations: Barnard Griffin, Buckmaster, Columbia Crest, Goose Ridge, Hightower, Kiona, Oakwood, Sandhill, Seth Ryan, Tagaris, Tapteil and Terra Blanca. Purchase VIP tickets at Barnard Griffin or online at www.columbiavalleywine.com.

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

kammann1925@charter.net

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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

