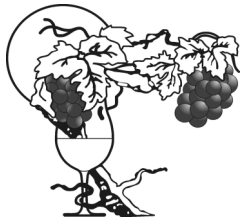


April 2009



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

Tri-Cities Wine Society



Saturday, April 18
Viticulture vs. Viniculture

Thursday, May 14
Sommeliers — A Mystery Unfolds

Friday, June 12
An “Alphabet” Experience

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Viticulture vs. Viniculture

Lois McGuire

Member, TCWS Board of Directors

Viticulture vs. viniculture ... want to know more? Join us **Saturday, April 18, 6:30 to 9:00 p.m., Tri-City Country Club, Kennewick**, to explore the differences between **two area wineries – Anelare and Gamache Vintners**. Both use some of the same vineyards and grape varieties for their wines, but oh, such a difference!

What is it that makes them so very different? How does this happen? But also, what are some of the same sensory perceptions and aromas? A few questions we’ll be exploring.

Forrest Alexander from Anelare and Mitch Venohr along with Roger Gamache from Gamache Vintners will discuss their respective wines and wineries. They will talk about each wine and its nuances as it is served along with an accompanying dish; and of course, guests can ask questions – what a tremendous educational and interesting evening this will be!

At 6:30, with guests seated in the Club’s dining room, we’ll **begin the evening** with the **2007 Gamache Viognier** and a mussel salad on endive leaves with curry mayonnaise, blanched potato, roasted red bell peppers, herbs, granny apples and shallots. Following this will be **side-by-side comparisons** of Anelare and Gamache **red blends, Syrahs and Cabernet Sauvignons**.

So, for the first comparison – the **Anelare 2006 Nona Viola** and the **Gamache 2006 Boulder Red**. These two wines will be paired with brown-butter gnocchi and Tuscan beef tenderloin with fire-roasted corn pepper, fresh-chopped herbs and grilled peach sauce.

Next, the **Anelare 2006 Syrah** and **Gamache 2004 Estate Syrah** paired with lamb medallion on Parmesan risotto cake with a maple and white-balsamic sauce, and micro greens.

(Continued on page 4)

Working Together:

Wine, Food and the Sommelier

Ted Cress

Member, TCWS

You WANT TO learn about food and wine pairing – you know you do. So, what about learning in a casual and beautiful river-view setting? Here is your chance!

Come to the **Billiard Room, Anthony’s Banquet and Event Center, Richland, Thursday, May 14, 6:00 to 8:00 p.m. Cost is \$40 for members; \$45 for guests.** Join **Eric Zegzula, Anthony’s sommelier**, for an evening of learning about the ins and outs of the sommelier’s trade.

Eric has selected **food and wine pairings to**

(Continued on page 3)

April Event Details

Viticulture vs. Viniculture
Event Chairman: Lois McGuire

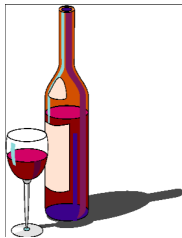
Date:	Saturday, April 18
Time:	6:30 to 9:00 p.m.
Location:	Tri-City Country Club 314 North Underwood, Kennewick
Price:	Members \$50, guests \$55
Limit:	60
Type:	Educational
Cutoff date:	Monday, April 13

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before Monday, April 13. ♦

April

President's Message

Ted Davis, TCWS President



Wine Factoids

- Average number of useful harvests a cork tree yields in its lifetime – 15 (Source: *Italcork*)
- Average number of years between bark harvests of a cork tree – 10 (Source: *Italcork*)

Screw Cap Closures on the Rise

Screw caps have long been associated with cheap wines, but not so any more. Many winemakers around the world are using this closure. For example, in New Zealand, more than 25% of wineries have converted from natural cork to screw caps. The two most important factors for this switch: New Zealand wineries were near the bottom of the customer list to receive corks; and, the quality was such that in some years wineries were losing about 20% of their production due to cork issues.

Closer to home, The Hogue Cellars, Prosser, completed a 4-year study in 2004 and “found that screw caps retain freshness and fruit character, and allow more consistent aging when compared to natural and synthetic corks,” according to Co Dinn, Hogue winemaking director, and information provided by Alicia Laury, public relations manager, VineOne – Constellation Wines U.S. Dinn explained that “after the winemaking staff made a persuasive case to upper management and, to their credit, [management] agreed to do the best thing for wine, Hogue invested in screw-cap technology.” Today, 70% of Hogue’s production is under screw cap.

Screw caps can provide the best air-tight seal for bottles of wine and eliminate the “corked” oxidation problem occasionally found in some wines using natural cork. While screw caps do diminish the drama and romance of bottle opening, they will help ensure a taint-free wine that will age consistently while maintaining the wine’s flavor and freshness. (Adapted from *About.com* – Stacy Slinkard on Screw Cap Closures)

Upcoming Events

April – Viticulture vs. Viniculture, Saturday, April 18, 6:30 to 9:00 p.m., Tri-City Country Club, Kennewick. Lois McGuire and Ken Kramer, with Judy and Ray Stewart assisting, are preparing a learning experience that will delve into comparing wines from two well-known wineries – Anelare and Gamache Vintners – that make wines using the same grape varieties from the same vineyards, but with final products having uniquely different styles and characteristics. This will be a great opportunity to learn how a winemaker’s efforts and philosophy can produce very different results. To accompany the wine, the Country Club will be matching each varietal with a complementary food offering. See the article, page 1, for more details.

May – Working Together: Wine, Food and the Sommelier, Thursday, May 14, 6:00 to 8:00 p.m., Anthony’s Banquet and Event Center, Richland. Ted and Peggy Cress are working with Sommelier Eric Zegzula, Anthony’s Homeport Restaurant, Richland, on a wine and food pairing seminar focusing on a sommelier’s roles and challenges. This will be the first time the Society has held a seminar at Anthony’s and it promises to be an exciting event. See Ted’s article, page 1, for more information.

June – An “Alphabet” Experience, Friday, June 12. Ken Ferrigno and Ken Potter will be hosting our June event featuring award-winning Barnard Griffin Winery, Richland. Winemaker and co-owner, Rob Griffin, has long been known for producing many “mainstream” wines and for using some lesser-known varieties to make fine blends. Now Rob is bottling some as stand-alone offerings. For more preliminary details, go to page 4.

Three diverse seminars – great learning opportunities, and in relaxed atmospheres. So, be sure to sign up early as we expect these seminars to sell out.

TCWS Giving Policy and Donations

The Tri-Cities Wine Society Board of Directors has adopted a “giving policy” for support to other 501(c)(3), non-profit organizations. Preference is given to organizations helping promote the growth of the wine industry through education. Examples of gifts are funds, wine and volunteer support. If you want more specifics, have questions and/or want a copy of the policy, contact me at tdavis@bossig.com, or any other Board member. The Society’s most recent donation was to the Washington Wine Industry Foundation, which offers scholarships to students enrolled in viticulture and enology programs. See this month’s Festival update article, page 5, for more details. The Board’s intent is to continue to make donations as resources become available.

Quote of the Month — Wine is the most civilized thing in the world. (*Ernest Hemingway*) ♦

Special Opportunity – Col Solare Winery Tour and Tasting

As announced in last month’s *EVOE*, Society member Ted Cress is organizing a **special opportunity** – a tasting of 2 to 3 wines, vineyard tour and catered lunch at Red Mountain’s **Col Solare winery**, Benton City. Tentative time frame is latter April or early May. Cost is projected at \$45 per person.



Interested? Please contact Ted at: cressts@earthlink.net and include the number of persons in your party. ♦

Taste Back – Sensory Perception

Ken Kramer
Member, TCWS



The recent “scent-sational” sensory perception seminar, Feb. 28, Richland Community Center, featured a very knowledgeable team of “wine doctors” from the Prosser WSU Irrigated Agriculture Research and Extension Center – Drs. Jim Harbertson, Richard Larsen and Kerry Ringer. They assembled a wide variety of aroma essences for guests to try and identify, including both good and bad components commonly found in wines. Participants sniffed, smelled and swirled as they tried to identify and list the “essences” that best described those aromas.

On one hand, it was a bit comforting to see that participants were all over the board on the different aromas presented by the talented seminar team. However, on the other hand, it showed me that I have a long learning curve ahead! But, despite my limited sensory powers, I had fun and am eager to put some of this new knowledge to work.

The seminar “tasting” portion featured white and red varietals with very different characteristics. From a New Zealand Sauvignon Blanc to a local red table blend, and from a Syrah to a Cabernet Sauvignon, we identified the aromas and tastes, and then hazarded guesses as to what the samples were and from where.

Next, to truly put our new knowledge to a test, the final wines were presented for evaluation – a *Kestrel 2004 Old Vine Merlot*, *Amavi 2006 Cabernet Sauvignon* and *2006 Tsillan Riesling*. They took on some nuances I had not previously noticed, thanks to my new-found sensing skills.

I heard a lot of positive comments and think most participants were surprised to find they really were more in touch with their senses than they thought – even the “wine doctors” provided positive feedback at the accuracy with which participants identified aromas and characteristics! All in all, it was a well-run seminar and a type I believe most of us would like to see more of in the future. ♦

(Continued from page 1)

Working Together: Wine, Food and the Sommelier

challenge and please your palate. Featuring the talents of Anthony’s chefs and Northwest wines, Eric plans to use these pairings to talk about a sommelier’s roles and challenges, including the types of considerations a sommelier must take into account in making wine recommendations to the public and for a restaurant’s wine list.

The evening will begin at 6 with an entry wine, the **Domaine Ste. Michelle Brut**, in a social atmosphere for a half hour to allow guests to settle in, meet old friends or maybe make new ones, and enjoy the superb atmosphere provided by the Billiard Room setting. Redesigned after

acquisition by Anthony’s Homeport, **the Billiard Room features expansive views of the Columbia River in a comfortable and casual setting;** and, true to the name, there really is a pool table!

The opening Brut will be accompanied by **a selection of veggies and specialty cheeses.** Following will be a series of **“small-plate” courses with paired wines.** While some of these pairings may yet evolve and change, here are the current thoughts: tempura ahi roll; crab-shrimp-artichoke crostini; Dijon chicken skewers; and, beef tenderloin with a spicy peanut glaze. Anticipated **wines to pair with the small-plate courses – two whites, a Rosé and a Syrah.**

During each course, Eric will use the pairing to talk about wine selection and food pairings to give guests insights into making good pairings and examples of foods, such as artichokes and asparagus, that can be particularly challenging for any wine. All the while, Eric will be working his way among the tables, addressing the group and answering specific questions guests may have.

There are several specific considerations to note for this event:

- Due to Billiard Room seating limitations, this event is **limited to 50 seats.** So, be sure to get yours by signing up early.
- Due to the kitchen’s lead time, the **cutoff date for reservations is May 6,** a week before the event.
- The last small-plate course will have a spicy peanut sauce; therefore, if you have a **peanut sensitivity,** please let me know via e-mail, cressts@earthlink.net, so an alternate dish can be arranged.

We are looking forward to a really interesting opportunity and evening, and expect Eric to be challenged by the insightful questions Society members are capable of posing. However, he has said he is looking forward to it! So, make your reservations as soon as possible for **Thursday, May 14, 6:00 to 8:00 p.m., Billiard Room, Anthony’s Banquet and Event Center, Richland.** ♦

May Event Details

Working Together:

Wine, Food and the Sommelier

Event Chairman: Ted Cress

Date:	Thursday, May 14
Time:	6:00 to 8:00 p.m.
Location:	Billiard Room Anthony’s Banquet and Event Center 450 Columbia Point Drive, Richland
Price:	Members \$40; guests \$45
Limit:	50
Type:	Educational seminar
Cutoff date:	Wednesday, May 6

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

DeLILLE Cellars – a Top 100

Brett Simpson

Member, TCWS Board of Directors

(Editor's note: Brett's "wine bar" reporting took a short, but interesting detour recently. Read on!)

DeLILLE Cellars of Woodinville, Wash., is **the only winery in the world** designated as one of the world's "top 100 wineries" by three major industry publications, according to the winery's Web site: *Robb Report*, *Wine Spectator* and *Wine Enthusiast*. We here in the Mid-Columbia have the great fortune to not only have a winery of this caliber in our winery "neighborhood," but it is also one that can be included on a weekend excursion to Seattle.

Founded in 1992, it is a small family winery set on a 10-acre site above the Woodinville valley floor with lovely views of its winery neighbors, Chateau Ste. Michelle and Columbia Winery. Although a "westside" winery, grapes are sourced from very close to home for us in the Tri-Cities: Grand Ciel, Boushey, Ciel du Cheval, Harrison Hill, Klipsun and Sagemoor Farm vineyards – fine company, indeed! All wines are crafted to the highest standards, starting with hand-picked grapes and double hand sorted at crush. They are unfiltered and, every year, aged in 100% new French Oak barrels. This makes DeLILLE wines some of the higher-priced Washington wines, but the quality and craftsmanship are reflected in each bottle.

Although only open to the public for special events, visits and tastings are available by appointment. Tastings are generally scheduled for Friday afternoons or Saturdays, and there is a fee. E-mail Shawna@delillecellars.com (tasting appointments only) or call 425-577-3799.

Fortunately, however, DeLILLE Cellars also has several events throughout the year at the winery for folks on its mailing list. The last such function, for example, was the "Winter Release," Feb. 6-8. Samples included the winery's flagship red wines, which were being released that weekend – the Chaleur Estate Red and the Harrison Hill. Rounding out the samples were two white wines – the Chaleur Estate Blanc and the Métier Blanc. Besides the featured release wines, these events have select wines for sale by the glass and music as part of the experience.

According to the winery's Web site, DeLILLE currently produces five Bordeaux-style wines under the DeLILLE Cellars label: Grand Ciel; Chaleur Estate Red; D2; Harrison Hill; and, Chaleur Estate Blanc. Also produced at the winery but under the Doyenne label are: a classic northern Rhône-style Syrah; a Roussanne; Métier, a Southern Rhône-style red wine; Métier Blanc, a Provence-style Viognier; Aix, a Provence-style red; and the latest addition, a Provence/Bandol-style Rosé. These wines occasionally can be found at our local grocery stores or in wine shops, but more reliably, online – just go to the "store" on the winery's Web site, <http://www.delillecellars.com>.

The next release event is scheduled for Aug. 8 and 9. The winery's mailing list is currently open. To join, go to the **winery's** Web site home page. ♦

(Continued from page 1)

Viticulture vs. Viniculture

The final comparison – the **Anelare 2005 Cabernet Sauvignon** and the **Gamache 2004 Reserve Cabernet Sauvignon**. And, to complement the two Cabs, a chocolate ravioli with Black Forest fig and pine nut sauce garnished with a mint sprig.

Between fabulous wines and the array of gourmet dishes, we believe guests won't be disappointed nor leave hungry! The wonderful and unusual gourmet delights were chosen for us by Kris Colborn, the Club's former executive chef, and will be prepared by Chef Christopher Lee, the Club's sous-chef. Chef Lee has a very diversified background from many parts of the world and the U.S.

Again, this exciting event will be at the **Tri-City Country Club, Saturday, April 18, 6:30 to 9:00 p.m. Cost is \$50, members; \$55, non-members. Seating is limited**, so we suggest making your reservations soon! ♦

Looking Ahead

June: An "Alphabet" Experience

Way back in the '90s, the Tri-Cities Wine Society did a "TUV" wine event – tasted unusual varietals. Today, some of those lesser-known varietals are fairly common, e.g., Viognier. We think it is time to revisit that concept and discovered we can do just that at one local winery – award-winning Barnard Griffin. Winemaker Rob Griffin makes many "ABC" wines, that is, "anything but Chardonnay." So, save Friday, June 12, starting at 7:00 p.m. Exact details and sign-up coupon will be in next month's *EVOE*.

Note: This is a change to the "Looking Ahead" announcement in the March *EVOE*. ♦

Anelare – A Family Endeavor

Ted Cress

Member, TCWS

Anelare – Italian for "to desire" or "yearn for." What a name for a winery! If what you enjoy most in your wine touring and tasting is the opportunity to talk to knowledgeable members of the industry such as winery owners and winemakers, then you need to visit Anelare. A family endeavor where family members are typically found in the tasting room, Anelare is your perfect opportunity to relax, ask questions and generally enjoy the casual, relaxed environment, which is what its owners want.

Stimulated by family vacations to "wine country," such as Napa Valley, and an acquaintance with an experienced winemaker, Anelare is the product of a joint venture by Forrest and Kahryn (think "Corinne" with a "ka") Alexander, and Dr. James and Cindy Campbell (Kahryn is Jim's daughter). Victor Cruz is Anelare's winemaker and its wines are crushed and bottled at Victor's Cañon De Sol Winery in Badger Canyon, Benton City. Anelare began

(Continued on page 5)

31st Anniversary Tri-Cities Wine Festival – It's Official

Blaine Hulse/Marie Pennella
Co-Chairmen, TCWS Wine Festival

You've seen the "teasers" about big changes coming. So now, time for the BIG announcement ... drum roll please!

The Tri-Cities Wine Festival, Nov. 6-7, is moving to the Three Rivers Convention Center in Kennewick!!!

We are very excited about the opportunities this presents. For example:

- Lots of room to grow
- Expanded slate of events
- Many more food options
- Entertainment options
- Art, book, glassware and other vendors
- Expanded Silent Auction
- Help with Festival promotion and ticket sales

Our move allows us to uplift our image, as well. With the added dash of style the Convention Center engenders, **we hope to create a "must-not-miss" event** for Northwest wineries and the public. Last year, for example, we had a record-breaking number of wineries participating and even had to turn some away due to space limitations. This year there will be room for all Northwest wineries wanting to participate. And, besides inviting wineries from Washington, Idaho and Oregon, we'll also be **inviting the 20 wineries in Alaska and Montana for the first time!**

Following up on our 2008 Festival commitment, we are very proud to announce we are making a **\$1,000 scholarship donation to the Washington Wine Industry Foundation for a student or students in the fields of viticulture or enology.** According to its Web site, the Foundation, "a nonprofit, exempt Washington corporation, is the fund-raising and gift-receiving organization for the Washington wine industry and other donor-designated organizations. Our **2009 goal is to make an even larger contribution** to the Foundation.

Finally, the venue change is bringing changes to the Festival's Steering Committee. We **welcome all who are interested in helping in any capacity.**

An **immediate need** is help with the silent auction and in getting sponsors. If you can assist in either or both of these areas, and/or know of someone who could donate to the silent auction or be a sponsor, please contact us.

Again, we are very excited about the new venue and the opportunities it presents. We are optimistic that with help from many the workload can be distributed so no one volunteer is overloaded. Here is our contact information:

E-mail: tcwinefest@gmail.com
Phone: 509-528-4606
Messages/Fax: 509-783-9919



(Continued from page 4)

Anelare – A Family Endeavor

operations in 2005 with its first release in 2007 – sporting many of the elegant features familiar in Victor's wines.

Going back to the name, Jim and Forrest approached the University of Washington Department of French and Italian Studies for help in identifying possible winery names. In return Anelare has supported the department in raising funds to support students studying abroad – nice symbiosis.

The families are not quite full time in the wine business – yet. Forrest runs an office equipment dealership while Jim is a practicing internal medicine specialist. Kahryn doubles as a stay-at-home mom and handles the business paperwork. All work in the tasting room.

Currently, Anelare has available a Syrah, a Cabernet Sauvignon and a red blend that is 50% Syrah, 33% Merlot and 17% Cabernet Sauvignon. The Cabernet fruit is sourced from the Katherine Leone, Clifton and Weinbau vineyards on the Wahluke Slope while the Syrah fruit comes from Gamache, Goose Ridge and West Hills vineyards. Next year Anelare's owners say they plan to release two Syrahs, a Cabernet Sauvignon and their red blend. The two Syrahs will use grapes sourced from the famous Ciel du Cheval Vineyard on Red Mountain, for one, and from Wahluke Slope vineyards for the other; the Cabernet Sauvignon, likewise, will be sourced from Wahluke Slope vineyards.

Each of the current wines has earned recognition, with the blend garnering a gold medal at November's 30th Anniversary Tri-Cities Wine Festival while the '05 Cabernet garnered the 2008 Vintner's Choice Award at the Seattle Wine awards. These are elegant wines with a distinct, but not overbearing, fruit-forward character and nice balance. Jim and Forrest are rightfully quite proud of what Victor has produced for them.

Anelare distributes about 60% of its wines to its wine club members and self distributes the remainder on both sides of the Cascades. Current production is about 800 cases with an anticipation of growing that to about 2000.

The Anelare tasting room, ah, correction – "tasting studio" according to the Anelare web site, <http://www.anelare.com/>, is becoming a busy place, hosting both tasting and event rooms. Currently 5-6 events per month are being accommodated and the number is steadily growing. It is anticipated that local artists will be featured from time to time. For example, currently local artist Jamie Adams and her work are being featured.

At present the tasting studio is open only on weekends – Saturdays, noon to 6:00 p.m. and Sundays, noon to 4:00 p.m. – or by appointment. Call 509-588-6171 to inquire about special visits and the use of the event room. The location is in Southridge Village, 3617 Plaza Way, Suite B, Kennewick, just off Hwy 395 west and the new Hildebrand Ave. intersection, across the highway from the entrance to Canyon Lakes. And, don't depend on your GPS for this one – the street is new, the building is new and your software likely is not new enough! ♦

Annual Meeting – A “Gold-Medal” Event

Mary Binder

Member, TCWS Board of Directors

If you have to have a meeting, why not “kick it up a notch” and make it a “gold-medal winning event!” That’s what chairmen Tony and Marie Pennella did for this year’s Society annual meeting, Sunday, March 22, Bonefish Grill.

The event met **the Wine Society’s bylaws requirement to hold an annual meeting for its members.** But, with some of the 2008 Tri-Cities Wine Festival gold-medal and best of varietal wines, the Festival’s best-of-show winner, and the artfully prepared, creative and wine-friendly courses from Bonefish’s culinary staff, the Society’s 2009 annual meeting was anything but just another meeting. Then, a true highlight – guest speaker Greg Lipsker, co-founder of Spokane’s award-winning Barrister Winery.

About 55 members sipped, tasted and, based on feedback from comment cards, enjoyed the wines and complementing dishes, all while receiving Society updates from President Ted Davis and other Board members, and while some business items were discussed and voted on.

Key meeting highlights:

Announcement — The Wine Festival is moving to the Three Rivers Convention Center in 2009. Festival dates are Nov. 6-7.

Donation — The Board of Directors approved a \$1,000 scholarship donation from Festival proceeds to the Washington Wine Industry Foundation for a student or students studying viticulture or enology.

Congratulations — Society members Mike and Sandy Birdleough were recognized for the second consecutive year as the members who attended more Society events than any other members – in fact, this past year they attended **every** event! This recognition brings a year’s free membership.

New Board Member — Kurt Ammann was nominated and approved as the newest Society Board member. Welcome, Kurt!

Re-nominated Board Members — Board members Marieca Davis, Sue McCargar, Tony Pennella, Ken Potter and Judy Stewart were re-nominated and approved for another 2-year term.

One-time Board Change — A Board member goal is to have about a 50-50 balance of Board members terms expiring any one year; this year it has been about 75-25. Proposed and approved was a one-time, one-year extension for these five members to create a better balance – Ted Davis, Stacie Hamilton, Lois McGuire, Gudrun Parker, Marie Pennella.

Thank You — To Bonefish Grill and its staff, in particular, Tina Ivy and Chef Mark Schwegel, for their support and professional efforts to make this a memorable event. To the wineries – Kestrel Vintners, Jones of Washington, Barrister Winery, Rock Meadows Cellars, Inc., and Tefft Cellars – for their assistance in obtaining the wines, some of which came from the wineries’ libraries!

2009 Goal and Challenge to Members — Increase Society membership with a particular focus on bringing in younger members. Invite someone to attend an event and, hopefully, then join the Society. New blood and new ideas along with our current members help keep our Wine Society alive, strong, meeting member needs, and supporting the area and regional wine industry.

Next, Greg shared information about Barrister – its history, philosophy and current operations – and talked about the other award-winning wines as they were served with each course. From **Greg regarding Barrister:**

History — Four years ago Barrister sold not even one bottle of wine in the Tri-Cities or surrounding area. Today, 15% of its sales are in this area. Why? Awards and recognition from the Society’s Tri-Cities Wine Festival. Greg thanked the Society and Festival.

The Name — “Barrister” is British for “attorney” ... appropriate since Greg and co-founder, Michael White are both attorneys!

A Successful Winery — This requires – great fruit; a passion for wine, people and hard work; and, people who are passionate about wine, for example, those in the Wine Society!

Grape-Growing Philosophy — “Closeology” ... ask vineyard owners to grow grapes [for Barrister] next to and like they grow grapes for other well-recognized wineries! Also, “drip irrigation makes all the difference in the world.”

Wine Philosophy — Barrister aims for wines that: are fruit forward; have soft tannins; and, that have a silky mouth feel with light oak aromas. Consistency each year is also key to the winery’s philosophy.

Last but not least, **summary highlights from event comment cards:**

- Overwhelmingly, those commenting liked the new venue at Bonefish. Most comments were positive on the food and wine, but with a variety of responses on the pairings – which reflects individual palates.
- All wines and food, except the dessert and wine pairing, received comments.
- Very positive feedback on speaker Greg Lipsker.
- Several people offered to assist in helping plan an event.

And, **a special note:** Members at the meeting received several handouts – annual treasurer’s report; 2008 Festival medal winners; Board member names and Society contact information; Communications Committee annual report; Program Committee 2008 event highlights and projected 2009 events. **If you were not at the meeting and would like a copy of these handouts, please contact me at: 509-585-1393, or mary_binder@msn.com.** ♦

Welcome New Members

Ken & Tracie Klander
Dave & Chris Langstaff
Mike & Mary Pat Long
Forrest & Coralou Miller
Dennis & Brenda Turner

Membership Application/Renewal and Event Sign-Up

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

Name 1 _____
 Name 2 _____
 Address _____

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

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

Viticulture vs. Viniculture – Saturday, April 18, 2009

Members **\$50**
Guests **\$55**
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

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

- Would like to help at the event**

Working Together: Wine, Food and the Sommelier – Thursday, May 14, 2009

Members **\$40**
Guests **\$45**
 Number of members attending _____
 Number of guests attending _____
 Limit : 50

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 Scott Abernethy at 509-783-8801.
 You can also check our Web site at <http://tricitiewinesociety.org/web/> to access the latest EVOE. Download FREE Acrobat Reader [here](http://www.adobe.com/products/acrobat/readstep2_allversions.html) or go to www.adobe.com/products/acrobat/readstep2_allversions.html.

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. ♦

2009 April Wine Events Around The Pacific Northwest

Taste Washington Seattle, April 4 & 5, Seattle, WA. The Washington Wine Commission stages its annual seminar/public tasting. More than 200 wineries and 60 restaurants will be featured at the Grand Tasting, scheduled from 4:00 to 8:00 p.m. at the Qwest Field Event Center. Cost: \$85 for general admission, \$125 for a VIP ticket with entry at 2:00 p.m. Go to Ticketmaster to purchase tickets. Location: Qwest Field Event Center, 1000 Occidental Ave., Seattle. Call Varsity Communications at 206-367-2420 or go to <http://www.tastewashington.org/>.

Yakima Enological Society Platinum VII Dinner, April 11, Yakima, WA. The Yakima Enological Society invites you to a special wine and food experience. The 17 wines for this dinner were selected from the top winners at the Wine Press Northwest's Platinum Judging. Seven Double Platinum and 10 Platinum winners will be served. Seating is limited to 144. Paid registration will be confirmed by phone or e-mail. Time: 6:00 p.m. Location Yakima Country Club, 500 Country Club Drive, Yakima. Cost: \$140. Contact: 509-949-3697, or go to <http://yakimawine.org>.

Dundee Hills AVA Passport Event, April 18, Dundee, OR. Come visit participating Dundee Hills Winegrowers. Taste wines from the Dundee Hills AVA and learn about the unique climate, red volcanic soil, geology and earth-friendly

farming practices that make this appellation special. Hours vary by location, but wine tastings are generally 11:00 a.m. to 5:00 p.m. Tasting fees vary by location. No charge for vineyard seminars. More information available at <http://www.dundeehills.org/passport.htm>.

Passport to Woodinville, April 18 & 19, Woodinville, WA. Woodinville Wine Country kicks off its spring event. Taste wines from exclusive boutique wineries that are not normally open to the public as well as special selections from a few of Woodinville's more well-known participants. Location: Woodinville wineries. Hours: 11:00 to 4:00 p.m. Cost: \$60 for a two-day ticket, \$40 Sunday only. Call 425-205-4394, e-mail info@woodinvillewinecountry.com or go to <http://www.woodinvillewinecountry.com>.

Yakima Valley Spring Barrel Tasting, April 24 to 26, Yakima Valley, WA. Sample wines from the barrel and learn about the winemaking process from winemakers at 55 participating wineries. This is a special tasting weekend with wineries featuring a variety of activities. Cost: Passes that grant access to all wineries with exclusive offerings for pass holders, are \$30 in advance online or \$35 at the door. Each pass includes a wine glass. Purchase passes online at <http://www.wineyakimavalley.org>.

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

Need any info? Have an idea?
Contact us!
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Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

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