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Saturday, January 24
Old Vines — What's the Big Deal

Saturday, February 28
"Scent-Sational" Seminar Returning

Sunday, March 22
Wine Society's Annual Meeting

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Old Vines – What's the Big Deal

Chuck and Sue McCargar

Members, TCWS Board of Directors

This tasting – **Saturday, Jan. 24, 5:00 to 7:00 p.m., Hilton Garden Inn, Kennewick** – offers something special. In the words of Paul Gregutt, *The Seattle Times* wine adviser, "There is something ineffably grand about opening a wine made from vines planted 50, 80, 100-plus years ago." We hope you'll agree.

In his article titled, "Old Vine Wines," Mr. Gregutt says, "THE TERM 'old vines' appears on many wine labels, most often on California Zinfandels and Australian Shiraz and Grenache. In France the term is 'vieilles vignes,' in Italian it's 'vigna vecchia,' and in Spain you'll see 'viñas viejas.' It seems to be a mark of quality, but is it? What exactly qualifies a vine as old, and what impact, if any, does age have on flavor?" Some of the characteristics his article attributes to old-vine wines are more depth and concentration, and more grace, elegance and class than young vines.

Many producers use only older vines for their top wines, reserving the fruit of young vines for less pricey "second labels." Are the wines from old vines better and if so, why? One thought is the roots of ancient vines have reached so deep – sometimes 30 feet or more – that they are unusually effective at contributing trace elements of terroir to the wine. Another theory is simply the reduced yield of grapes concentrates the vine's efforts into relatively few grapes with intense flavor and color.

Last month we presented a brief description of the wines for this tasting. This month we will give you a little more information about the event's "**old-vine wines**" as found in various wine reviews and information from the wineries in describing their wines. Detailed tasting notes for all the wines will be available at the event.

(Continued on page 4)

"Scent-Sational" Seminar Returning The Purple Grape

As highlighted in the December *EVOE*, Society hosts Ted Davis and Gudrun Parker are bringing back a sell-out seminar from several years ago **Saturday, Feb. 28, 3:30 to 6:00 p.m., Richland Community Center, Richland**. This will be an opportunity to learn about the various sensory aspects of fine wine, then compare your sensory perception with a set of standard essences and learn what the essence was that you just sampled. Next you will be given a wine to evaluate and identify the sensory characteristics you have just experienced with the set of standards.

(Continued on page 3)

January Event Details

Old Vines – What's the Big Deal

Event Chairmen: Chuck and Sue McCargar

- Date:** Saturday, January 24
- Time:** 5:00 to 7:00 p.m.
- Location:** Hilton Garden Inn
701 N. Young St., Kennewick
(near the Convention Center)
- Price:** Members \$28, guests \$33
- Limit:** 60
- Type:** Sit-down comparative tasting
- Bring:** 2 wine glasses, and a desire to learn about "old vines"
- Cutoff date:** Saturday, January 17

Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, January 19.** ♦

January

President's Message

Ted Davis, TCWS President



Wine Factoids

- In the U.S., the average time between the purchase of a bottle of wine and the consumption of that bottle – 4 hours. (*Lodi News Sentinel*)
- The Washington State sparkling, considered by some wine experts to be a “benchmark for fine sparkling wines,” recently outscored Dom Perignon in a national taste test of 540 wines by 500 professional and knowledgeable consumers – Domaine Ste. Michelle brut, made at Columbia Crest Winery, Paterson, by winemaker Rick Casqueiro! (*Bob Woehler article, Tri-City Herald, Dec. 17, 2008*)

Aging Wine – the How and Why

In the wine world, “aging” is the process of wine tannins joining together until they are too heavy to stay in solution, where they become sediment (polymerization). As this happens, the aromas are slightly reduced and the color either lightens or turns brown. Hard, tannic red will become softer, less fruity and gain more leather/wood in the nose. Oaked whites will become less fruity and begin to exhibit caramel characteristics.

The main factors that allow a wine to age are:

- The wine must have a fairly high level of tannin;
- All tannins must be balanced with some acidity;
- There must be a fruit component in the wine;
- The fuller a wine in all 3 above, the longer it will age.

The best temperature for aging wine is 55 degrees Fahrenheit. Cabernets generally age best, followed by Merlots and Pinot Noirs. One suggestion – when you find a wine that has aging potential, purchase 3 bottles. Lay them down, say for 3 years, and then open the first and enjoy. If they can handle more aging, let them rest for another 2 or more years and resample. Continue, as appropriate, or until the wine begins to fall off or is consumed. (*Excerpted from Lambert's Vintage Wines*)

Upcoming Events

January – Old Vine Wines, Saturday, Jan. 24 , Hilton Garden Inn, Kennewick – our first 2009 seminar. Chairmen Chuck and Sue McCargar will present old vine varietals. The experience will include learning about old vine varietals and sampling/comparing varietals from old vines with those from younger vines. Is there a difference? Come, experience, discuss and decide for yourself. The wines selected are from Australia, California and Washington, and include a Shiraz, 2 Cabernets and 2 Zinfandels. Our special guest speaker – Flint Nelson, Kestrel Vintners winemaker. For more information, see Chuck and Sue's article, page 1.

February – Discover the Sensory Side of Wines, Saturday, Feb. 28, Richland Community Center, Richland – The Society will investigate the sensory aspects of fine wine at a “Scent-Sational” seminar and tasting. We have assembled an incredible panel of wine professionals from the WSU extension agency in Prosser who will teach us about the sensory aspects of various wines. Those attending can test their sensory skills against a set of standard components and then be challenged to find those components in a selection of wines. Our panel will lead a discussion on what they and the group find in each wine. Gudrun Parker and I will host this event. Light palate cleansers will be provided between each wine. For more details, see page 1.

March – Society Annual Meeting, March 22, Bonefish Grill, Richland – Our annual meeting will be at the Bonefish Grill, and new for this year's meeting – we'll feature several of the gold-winning wines from November's 30th Anniversary Tri-Cities Wine Festival. Rumor has it that chairs Tony and Marie Pennella, working with Lois McGuire and Ken Kramer, will be pouring the Festival's Best of Show wine – the Russell Creek 2005 Syrah!

The short annual business meeting will include an election of new Board of Director members. If you have an interest in joining the Board or would like more information on being a Board member, please call either Lois McGuire, 509-542-0374, or myself, 509-627-2615.

Quote of the Month

Wine makes daily living easier, less hurried, with fewer tensions and more tolerance. (*Benjamin Franklin*) ♦

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. ♦

(Continued from page 1)

“Scent-Sational” Seminar Returning

This process will be repeated for each wine. We expect to have a Sauvignon Blanc, which *Wine Spectator* magazine recently awarded 91 points. Ted and Gudrun are also selecting, for example, Cabernet, Syrah, Merlot and Chardonnay wines that will have obvious characteristics you will learn about and be able to identify.

And, I’m pleased to announce that we have the good fortune to have 3 guest speakers for the seminar – all from the WSU Irrigated Agriculture Research and Extension Center. Drs. Jim Harbertson, Richard Larsen and Kerry Ringer are all involved with wine research. They will make presentations on the basics of sensory perception and analysis, various aromas and will guide us through the process with the goal of making seminar attendees more knowledgeable consumers.

Light finger food will be used as palate cleansers between each wine. This may include bread with olive oil to remove tannins from the tongue, mild cheeses, celery and “fruit crisps” – fruit dried using a special process. Palate cleansers are designed to not compete with the sensory characteristics of the wine being evaluated but to aid in the evaluation process.

If our response is as strong as the last time we offered this seminar, it will quickly sell out! This is a sit-down seminar and seating is limited to about 50 people. Therefore, suggest marking your calendar and signing up as soon as possible for the Society’s “**Scent-sational**” seminar, **Saturday, Feb. 28, 3:30 to 6:00 p.m., Richland Community Center.** ♦



Sweet, Savory and Sassy – Tasteback

Mary Binder

Member, Board of Directors

It was the calm before the storm, or rather, storms – the Society’s Sweet, Savory and Sassy dessert wines event at Katya’s Bistro and Wine Bar in Richland, Saturday, Dec. 13. Past EVOEs suggested this event might be a needed break from holiday shopping or preparations. While that may have been true, in hindsight, it was also the calm before the December snowstorms and hours of shoveling!

About 25 Society members and guests braved the weather and, from many comments received, came with open minds and received “good exposure to a range of sweet wines I do not normally try,” as one guest commented.

“That was one of our goals,” said Brett Simpson, event co-chairman. “My co-chair, Nancy Beitel, and I wanted some interesting and tasty wines not usually found at the local wine suppliers. And, while there are very traditional pairings for these wines, we also wanted guests to have the chance to not only try those, but also explore other pairings.”

Following are some highlights from the comment cards, which most guests took the time to complete.

Question: What did you like/not like about this tasting? Responses included:

- I thought it was great!
- It was nice and casual.
- Katya’s, nice location, but parking was challenging.
- Different wines; nice change from normal.

Question: What was your favorite wine, food or pairing? Responses reinforced the old adage that there are wines and food for all palates! From the Manchego cheese and almonds to the chef’s special chocolate dessert, at least one person chose each course and/or wine as their favorite. Ah yes, palates and preferences are truly our own. However, from comments received:

- The 2 favorite pairings were the blue cheese tart with Château Roumieu-Lacoste Cuvée La Sauternes and the pumpkin soup with the Alvada Madeira.
- The least favorite pairing was the chocolate dessert and Muscat Beaume de Venise.

Other comments or suggestions. Responses covered everything from the location to more about the food and wine pairings:

- Very enjoyable afternoon!
- More discussion of the wines and why they worked or didn’t [would have liked].
- Loved the relaxed atmosphere! Thank you!
- Thank you for a great event. Food was great – enjoyed the pumpkin soup. Could we get the recipe in the EVOE?

Responding to the question about getting Katya’s Chef Jimmy McBryar’s pumpkin soup recipe, Brett said, “Yes, I’m working on that. Watch for it in a future EVOE.”

So, “sweet, savory and sassy” it was, as advertised! A break from holiday shopping and preparations? It was that, too, and more! ♦



February Event Details

“Scent-Sational” Seminar Returning

Event Chairmen: Ted Davis & Gudrun Parker

Date:	Saturday, February 28
Time:	3:30 to 6:00 p.m.
Location:	Richland Community Center 500 Amon Park Drive, Richland
Price:	Members \$20, guests \$25
Limit:	50
Type:	Sit-down seminar
Bring:	Two wine glasses
Cutoff date:	Saturday, February 24,

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

Wine Society's Annual Meeting – New Venue

Tony Pennella

Member, TCWS Board of Directors

March is still a couple of months away, but it's not too soon to start making plans to attend the **Wine Society's Annual Meeting**. This year's meeting will be at the **Bonefish Grill, Gage Blvd., Richland, Sunday afternoon, March 22**. This is a new venue for the Wine Society, so I am very excited to see what Chef Mark Schwegel will prepare for us.

We will be featuring some gold-medal winning wines from the recent 30th Anniversary Tri-Cities Wine Festival. Among them will be **Russell Creek Winery's 2005 Winemaker Select Syrah – the 2008 Festival's Best of Show winner**. We will also feature **Barrister Winery's Rough Justice**, a gold-medal winning premium red blend. Both these wineries are past Best of Show award winners and great supporters of our Wine Festival.

And, I am very pleased to announce that after a short business meeting, **our featured speaker will be Greg Lipsker**, one of the Barrister Winery owners.

So, mark your calendars for **Sunday, March 22**, and plan to attend the Wine Society's Annual Meeting. More details will be in future EVOEs. ♦

(Continued from page 1)

Old Vines – What's the Big Deal

Glaetzer Bishop Shiraz, Barossa Valley, 2005

The Bishop Shiraz is a full-bodied wine and made predominantly from 60-year-old vines in the Ebenezer sub-region of the Barossa Valley. It is a deep but not inky purple-red with a complex nose of black fruit, fine oak, crushed juniper, clove and resin. In the mouth, you find intensely ripe, concentrated fruit with balanced but not very noticeable acidity and a liquorice-like richness on the back-palate. The old-vine intensity and texture of this wine make the tannin hardly noticeable. The Ebenezer vineyard is considered to be one of the Barossa Valley's top sites. The first vineyards at Ebenezer were established at the time of settlement in 1851 and have been painstakingly nurtured ever since. The grapes are picked predominantly from low-cropping Barossa vines ensuring the wines are rich and full bodied with intense varietal and regional character.

Kestrel Signature Edition Old Vine Cabernet Sauvignon, Yakima Valley, 2004

One hundred percent of the 2004 Cabernet Sauvignon came from Kestrel's Estate Vineyard, planted in 1972, making the vines some of Washington's oldest. It was carefully sorted, removing any defective fruit, leaves or stems, then destemmed and crushed into open top fermenters and punched down twice daily to extract the maximum color and flavor. It was matured for 22 months in small French oak barrels. Prior to bottling, the 6 finest barrels were

selected from the lot and bottled as the Old Vine Cabernet Sauvignon. The color is a rich purple-plum. The aroma presents waves of black pepper, tobacco, clove, dried fig, cherries, chocolate, plum and the signature mineral characteristic of the Kestrel terroir. These flavors repeat on the palate, lingering for a long and elegant finish.

Forchini Zinfandel, Dry Creek Valley, Proprietor's Reserve 2005

This is a classic Zinfandel from 90-plus-year-old, head-pruned vines from a historic pre-Prohibition vineyard on the elevated east benchland of California's Dry Creek Valley north of Santa Rosa. These magnificent non-irrigated vines are a living testament to the unique combination of this old clone with the deep-rooted St. George rootstock. Low yields enable maximum ripeness in the fruit, which produces a full-bodied dry wine with intense mixed briary berry flavors, deep ruby-red color, fragrant spice and bold alcohol. Generally co-fermented with small amounts of Carigane for a supple balanced finish without heart. The Forchinis say, "un bicchiere di vino Forchihi è buono per Lei" – a glass of Forchini wine is good for you! (See separate article, page 5, about the history of California's old-vine Zinfandel.)

The event will open with a taste of Kestrel's Lady in Red to get you started. This will be followed by 3 flights of 2 wines each – an old-vine wine and a wine from younger vines – paired with a delicious appetizer prepared by Chef Dan Carroll of the Hilton Garden Inn. Here are your pairings:

Flight 1 – Australian Shiraz

Glaetzer Bishop Shiraz, Barossa Valley, 2005
Mollydooker Two Left Feet, McLaren Vale, 2007
Steamed pot stickers with plum and ponzu sauces

Flight 2 – Washington Cabernet Sauvignon

Kestrel Signature Edition Old Vine Cabernet Sauvignon, Yakima Valley, 2004
Kestrel Cabernet Sauvignon, 2005
Italian sausage stuffed mushrooms

Flight 3 – California Zinfandel

Forchini Zinfandel, Dry Creek Valley, Proprietor's Reserve, 2005
Seghesio Sonoma Zinfandel, 2007
BBQ beef mini-sandwiches

Palate cleansers of veggies and bread will also be served, plus chocolate at the end for your enjoyment.

Old-vine wines tend to be mineral-driven, earthy wines, intense but not fruit-forward. Some say the wines from vigorous young plants are naturally more fruity and flavorful. Our speaker, **Flint Nelson, Kestrel's winemaker**, will tell us more about old-vine wines and, in particular, the Kestrel Estate Vineyard.

We hope you'll join us **Saturday, Jan. 24, 5:00 to 7:00 p.m., Hilton Garden Inn**, in this comparative tasting to learn more about old vines and the wines made from them. Help us identify the characteristics and see which you like better! ♦

Old Vine Zinfandel and Dry Creek Valley – Together in History *Jim Forchini*

Note: This article was written by Jim Forchini, owner and winemaker of Forchini Vineyards & Winery. The Forchini Zinfandel, Dry Creek Valley, Proprietor's Reserve, 2005 is one of the wines being served at the January event.

Many historians have studied the origins of Zinfandel and its' introduction to the New World ... They have traced the vine's introduction into California to around 1850. It came into San Francisco and Sacramento ports as part of a European grapevine package from nurseries on the East Coast. Gold miners after panning out and immigrants coming into California during the mid 1800s bought these cuttings from commercial nurseries in San Francisco and Sacramento, and the vine spread quickly throughout California.

Zinfandel is planted extensively all over California, but Sonoma County's Dry Creek Valley is noted for its high-quality Zinfandel, particularly from old vines. The

first notable planting of Zinfandel in Dry Creek Valley was around 1864 by a man named Galloway, and the first commercial winery in Dry Creek was built by George Bloch in 1872 and produced 5,000 gallons of bulk wine. By 1883 some 375 acres of Zin were growing in Dry Creek Valley.

One of the largest blocks of Zinfandel in northern Sonoma County was Italian Swiss Colony in Asti where they had 150 acres planted by 1883. I strongly believe the ISC nursery, on the Asti property next to the old Mt. Carmelo church, was instrumental in the distribution of Zin throughout Sonoma County.

Immigrant workers at ISC likely obtained cuttings from this nursery to plant their home vineyards, which later made available budwood for propagation to local growers. This practice was still being used in 1970 as growers would obtain clean budwood in the late fall from other grower vineyards and graft to rootstock. This clone would now be named after the vineyard in which the cuttings were obtained. You hear the names Pedroncelli's Mother Clone, Seghesio, Mazzoni, Prati and even sometimes the Forchini clone, but my belief is they are all decedents from the old original clone of the 1860s, which has been traced back to Croatia. This is why you see such parity in the characteristics of the clusters and leaf from old, head-pruned vines around Cloverdale, Geyserville and Healdsburg. Believe it or not! ♦



Forchini Vineyards dormant 100-year-old Zinfandel in the throws of winter 2007 waiting for spring to break and the start of another new vintage. Pure elegance and historic beauty.

Russell Creek Winery – A Consistent Winner Ted Cress Member, TCWS Board of Directors

What is it about Russell Creek Winery? Two Tri-Cities Wine Festival “Best of Show” awards within 5 years, plus 3 gold, 6 silver and 3 bronze medals, just in the Tri-Cities event – impressed yet? Add to these awards further recognition from the Houston International Wine Competition and a slew of *Wine Spectator* 90+ ratings and you have a winery to which you REALLY want to pay attention.

Larry Krivoshein is the owner and winemaker. A retired funeral director, Larry started making wine in his garage in 1988 on the family farm on the banks of Russell Creek near Walla Walla. His winemaking skill is largely self-taught, but he invited his winemaker friends Gary Figgins and Rick Small, and others to taste and comment on his homemade wines. Larry recalls Rick advising him to be patient, to “keep his wines clean” and not rush to release any wine until it is really “ready” because “there are lot of smart people out there so you don’t want to cover up a bad wine – they will know it.”

As Larry relates on his Web site, he focuses on producing “full-bodied stylish red wines.” By 1998, he opened Russell Creek Winery at the Walla Walla Airport industrial park, continuing to produce “full-bodied stylish red wines.” Dominated by single varietals of Cabernet Sauvignon, Merlot, Syrah and Sangiovese, Larry produces only one red blend, “Tributary.” He recalls that his reds weren’t always that good – he still has several bottles of his first Cabernet Sauvignon (he and his daughter picked the grapes) and that it is still pretty “awful.”

While Russell Creek has garnered accolades throughout the Northwest and beyond, such as those referenced above, the winery has also been featured in publications such as the 2007 *Esquire* 100, which describes Larry’s Sangiovese as “the closest thing in America to a Tuscan wine – the fleshy, tannic fruit roasted black in the desert heat.” As to his consistently good wines, Larry indicates he has no “secrets.” His goal is to please the consumer and he “loves to witness” their reactions to good wines in the tasting room. The basics, Larry contends, are “good fruit,” “mentoring the wine” and “keeping it clean.” He also believes his commitment to using new oak each year, using real cork, and not releasing a wine until “it is ready” all contribute to the quality of wine out of the bottle and his ultimate level of success.

Preparing for the future, Larry recently opted to sell part of Russell Creek Winery’s ownership. One of his co-owners is Eileen Crosby, the grand-niece of Bing Crosby, and whom you will often find in the tasting room. When Gonzaga University opted to celebrate Bing’s 100th birthday in 2003, Larry made the wine for the event.

Current wines available from Russell Creek include Merlot, Cabernet, Syrah and the red blend, “Tributary” – a good deal at about \$20 a bottle. The tasting room at the Walla Walla Airport is a rustic, cozy setting among oak barrels and high ceilings – an old military warehouse, I suspect – with a small tasting bar and some really nice wines. The tasting room is open daily 11:00 a.m. to 4:00 p.m. Groups should call ahead, 509-386-4401. ♦

Upcoming Events to Note

Saturday, March 28: Perfect Harmony, the Mid-Columbia Symphony’s annual fundraiser at Meadow Springs Country Club. It is sponsored by the Wine Society.

Saturday, April 18: One vineyard but different wines from several wineries – a horizontal, comparative tasting! To date, one confirmed winery for the event – Anelare. More details in next month’s *EVOE*. (Note: The date is the same as announced in the December *EVOE*, but the event details reflect a change.) ♦

Countdown to Wine Festival 2009 Blaine Hulse and Marie Pennella Co-Chairmen, Wine Festival

Even though November’s Wine Festival is still a recent memory, the Festival Steering Committee has already started working on our 2009 Festival, Nov. 6-7, and we’ve received inquiries and commitments about everything from judging to donating to the silent auction. Some highlights:

- Exploring locations other than the Pasco Red Lion.
- Exploring expanding the event to include more food options.
- Judging results have been seen on several winery Web sites and in other publications.
- Received an inquiry from a professional wine judge expressing interest in judging for the Festival.
- Received interest from several businesses about donating items to the silent auction.

Continue to watch for updates in the *EVOEs*. And, as always, if you are interested in volunteering in any way – or have ideas or suggestions – **please feel free to contact us at 509-528-4606.** ♦

Welcome New Members!

Holly & Josh Siler
Rob & Jo Ann Young

Notice: Effective January 2009, the Wine Society will no longer issue membership cards. This will help reduce some administrative time and costs, plus supports “going green.” However, to continue helping our members, about a month before a membership expires, members will be sent a renewal notice. ♦

Membership Application/Renewal and Event Sign-Up

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

Referred by: _____

How would you like to receive the EVOE newsletter?

- E-mail (current e-mail address requested*)
- US mail
- Both e-mail and US mail
- Would like information about Society volunteer opportunities**

Name 1 _____
 Name 2 _____
 Address _____

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

Old Vines - What's the Big Deal - Saturday, Jan. 24, 2009

Members \$28
Guests \$33
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

- Would like to help at the event**

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

"Scent-Sational" Seminar Returning - Saturday, Feb. 28, 2009

Members \$20
Guests \$25
 Number of members attending _____
 Number of guests attending _____
 Limit : 50

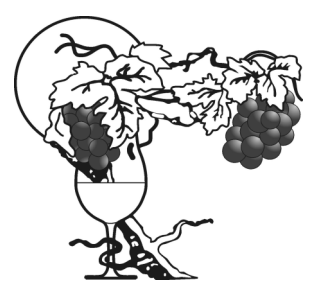
- Would like to help at the event**

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

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.



The Tri-Cities Wine Society is a non-profit, 501(c)(3), organization dedicated to educating its members about wine through monthly events in a casual atmosphere. Membership is open to anyone at least 21 years of age.

2009 January Wine Events Around The Pacific Northwest

Blend Your Own Wine Class, Jan. 3, 10, 24, & 31, Portland, OR. Guided by a wine instructor, students learn to blend three heavy red varieties along with some background on grape varieties, how to taste wine and the importance of blending. Students walk away with a bottle of their own wine after this one hour class. Location: Urban Wineworks, 407 NW 16th Ave., Portland. Hours: 1:00 to 2:00 p.m. Cost: \$40. Call 503-226-9797, or e-mail info@urbanwineworks.com or go to www.urbanwineworks.com.

Blend Your Own Wine Class, Jan. 6, 13, & 27, Portland, OR. Guided by a wine instructor, students learn to blend three heavy red varieties along with some background on grape varieties, how to taste wine and the importance of blending. Students walk away with a bottle of their own wine after this one hour class. Location: Urban Wineworks, 407 NW 16th Ave., Portland. Hours: 6:30 to 7:30 p.m. Cost: \$40. Call 503-226-9797, or e-mail info@urbanwineworks.com or go to www.urbanwineworks.com.

Beyond the Cork (aka Wine 101) Class, Jan. 17, Portland, OR. Learn about quality red and white grape varieties from around the world, the history behind them

and the methods and techniques for analyzing wine. Learn how to buy wine with confidence. Location: Urban Wineworks, 407 NW 16th Ave., Portland. Hours: 1:00 to 2:00 P.M. Cost: \$40. Call 503-226-9797, e-mail info@urbanwineworks.com or go to www.urbanwineworks.com.

Northern Neighbors - Wines From Canada, Jan. 23, Ellensburg, WA. Discover the delicious wines of Canada. From British Columbia to the Niagara Peninsula, taste a wide range of varieties in dry to sweet styles. The program is open to anyone who is interested in the world of wine and is 21 years old or older. Pre-registration is required. There are no at-the-door sales. Location: Central Washington University. Hours: 5:30 to 7:30 p.m. Cost: \$35. Call 800-720-4503, e-mail d winters@cwu.edu or go to www.cwu.edu/wine-education.

Wine Tasting - Northwest Syrah, Jan. 24, Astoria, OR. This event is a tasting featuring Syrah from the Northwest. Sampling will include Bunnell Family Vineyards, Reininger, Owen Roe, Ken Wright's Tyrus Evan Label, Terra Vina and more. Location: 1004 Marine Drive, Astoria. Hours: 1:00 to 4:00 p.m. Cost: \$5 tasting fee — refundable with purchase of wine tasted. Call

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

EVOE
Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
kammann1925@charter.net

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

