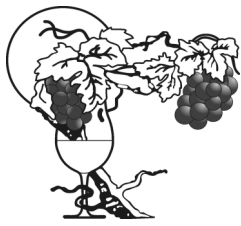


May 2009



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

Tri-Cities Wine Society



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

Friday, June 12
A 'Staycation' Vacation Wine Tasting

July
Wines of Southwest France

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Working Together:
Wine, Food and the Sommelier
Ted Cress
Member, TCWS

Yes, there is still time to sign up! Eric Zegzula, sommelier at Anthony's Homeport restaurant, Richland, will keynote an evening examining food and wine pairing from a sommelier's point of view, **Thursday, May 14, 6:00 to 8:00 p.m., Billiard Room, Anthony's Banquet and Event Center, Richland. Cost is \$40 for members; \$45 for guests.**

As reported in the April *EVOE*, Eric has selected **food and wine pairings to 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 recommending wine 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 still change, here are the current choices: 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.**

(Continued on page 5)

Lesser Known Varietals:
A 'Staycation' Vacation Wine Tasting
Sharon Ferrigno
Member, TCWS

As announced in the April *EVOE*, back in the '90s, the Tri-Cities Wine Society did a "TUV" wine event – tasted unusual varietals. Now today, some of those lesser-known varietals are fairly common, e.g., Viognier.

We decided it was time to revisit that concept, especially for those of us who cannot travel the world this year to search out and taste those wines. So, we have the perfect solution for you in June, and you don't even have to drive to a variety of local wineries in Walla Walla or to Idaho to try our "ABC" variety of unusual wines – that is,

(Continued on page 4)

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.**

May

President's Message

Ted Davis, TCWS President



Wine Factoids

- “Cold maceration” means putting the grapes in a refrigerated environment for several days before starting fermentation. This encourages color extraction from the skins and is why you may see frost on the sides of stainless tanks when touring a winery. (Source: www.beekmanwine.com)
- “Cuvee” means “vat” or “tank.” It refers to a particular batch or blend of wines. (Source: www.beekmanwine.com)
- “Brix” is the term used to designate the percentage of sugar in the grapes before fermentation. For example, 23^o Brix will be converted by yeast to about 12.5% alcohol depending on the conversion efficiency of the yeast strain used. (Source: www.beekmanwine.com)

Two New America AVAs are in Washington

In February, the Alcohol and Tobacco Tax and Trade Bureau established the 4,145-acre Snipes Mountain area as a new American Viticultural Area (AVA). The USGS maps show this AVA to have an elevated topography with steep hills in places similar to a crown of a brimmed hat. This formation of alluvial outwash soil is unique in the Yakima Valley.

Snipes Mountain was first planted between 1914 and 1917, making its vines Washington's second oldest. Snipes is Washington's 10th AVA and is in Yakima County between Granger and Sunnyside. Some wineries in this AVA are: Eaton Hill Winery; Steppe Cellars; Tefft Cellars; and Upland Estates Winery.

The next Washington AVA will be Lake Chelan whose application was just approved, announced in the April 29 *Federal Register* and will become effective 30 days after that announcement.

Board of Directors Election of Officers

At its April 2 meeting, The TCWS Board of Directors elected the Society's officers for the coming year. There were no contested positions so all previous officers were unanimously re-elected. They are: Ted Davis, president; Lois McGuire, vice president; Sue McCargar, secretary; and, Judy Stewart, treasurer.

Upcoming Events

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 role 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 – Lesser Known Varietals: A “Staycation” Vacation Wine Tasting, Friday, June 12, 7:00 to 9:00 p.m., Barnard Griffin Winery, Richland. Ken Ferrigno and Ken Potter are hosting our June event featuring award-winning Barnard Griffin Winery. Winemaker and co-owner, Rob Griffin, has long been known for producing many “mainstream” wines and for using some lesser-known varietals to make fine blends. Now Rob is bottling some as stand-alone offerings. Sharon Ferrigno's article, page 1, provides additional information and details.

July – Wines of Southwest France, Date and Location TBD. For July's event, co-chairs Floyd Hodges and Scott Abernethy are researching fine wines from Southwest France – from the Bordeaux region to the Pyrenees. Floyd tells me there are so many wines they are having a difficult time making their selection. See Floyd and Scott's “looking ahead” notice, page 5.

Be sure to sign up early for all these seminars as we expect them to sell out rapidly.

TCWS Scholarship Donation Update

Last month I announced our Society's intention to donate to the Washington Wine Industry Foundation (WWIF), which offers scholarships to students enrolled in viticulture and enology programs. I am pleased to announce the Society has made a \$1,000 donation to WWIF and has requested the donation be used to fund the new Bill Preston scholarship, which the Preston family recently established. Bill Preston, one of the Washington wine industry's pioneers, also helped the Tri-Cities Wine Society through his support of the Wine Festival. The Society Board of Directors voted to honor Bill and his efforts by making a donation in his name.

Quote of the Month — “There are two reasons for drinking wine ... when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it ... prevention is better than cure.” (Thomas Love Peacock) ♦

Welcome New Members

James & Noralu Amarel

Don Cockeram

Lynda True

Donald & Adella Hammerstrom

Ray & Marilyn Law

Ron Schwartz & Shawn Barnett

Matthew & Heather Ruane

Taste Back – Perfect Harmony

Dolly Ammann

Member, TCWS Board of Directors

The Tri-Cities Wine Society sponsors an annual fundraiser for the Mid-Columbia Symphony called Perfect Harmony. It is a wonderful event that every Society member who loves great food and fine wine should attend, and it is one fundraiser that is actually a fun event to attend.

Highlights of this year's event, March 28, were the art auction featuring works from some of the area's finest artists, the live auction where lots of some rare and difficult-to-obtain wines were sold, and an exquisite six-course wine dinner. The event was held at the Meadow Springs Country Club where Executive Chef Jason LaBarge created a special menu that paired beautifully with the wines generously donated by Mercer Estates, J. Bookwalter, Barnard Griffin, Michael Florentino and a private donor. Wines were also donated for the reception by Chateau Ste. Michelle, Chinook and the Winemaker's Loft.

When guests arrived at Meadow Springs, they found a beautifully appointed banquet room. There were round tables, with elegant black floor-length table cloths, set with more crystal wine glasses than one can imagine! Three-liter wine bottles, an oversized red wine glass, fresh red roses and 24-inch red candles made striking centerpieces.

The staff graciously offered guests white, red and sparkling wines during the reception. This was the time to meet the artists, chat with friends and leisurely stroll through an amazing array of beautiful works of art including paintings, glass, sculptures, jewelry, photography and fiber art. It was also time to explore the silent and live auction items where wine was the main theme.

The interesting thing about Perfect Harmony is that you can dine in elegance and still have a fun time. I cannot praise the food enough. It was beautifully prepared, served and presented. The live auction began midway through dinner, giving guests time to enjoy dinner, wines and conversation. The auction moved along quickly. It was fun and lively! I came away with some beautiful jewelry, a magnum of fine wine and a wine tasting for 8 people — believe me it was a bargain!

So you won't miss out on this wonderful event, on your 2010 calendar save the last Saturday, March 27, for Perfect Harmony. ♦



Master of Ceremonies Mike Haddox from the Winemakers' Loft and Floyd Hodges, TCWS Board member, teamed up to make the live auction fun and a great success.

Dinner Menu

Parmesan Crusted Sea Scallops
Mercer Estates 2007 Chardonnay

Grilled Mushroom Peppercorn Soup
Blue Cheese Flan
Barnard Griffin 2006 Merlot

Meyer Lemon Champagne Sorbet

Bison Bistro Steak
Vanilla Anna Potato & Bouquetière of Vegetables
J. Bookwalter 2006 Foreshadow Cabernet Sauvignon

Artisan Cheese Trio
Michael Florentino 2006 Merlot

Macedonia di Frutta, Gelato & Zabaglione
Barnard Griffin 2007 Reserve Orange Muscat



June Event Details

Lesser Known Varietals:

A 'Staycation' Vacation Wine Tasting

Event Chairmen: **Ken Ferrigno, Ken Potter**

Date:	Friday, June 12
Time:	7:00 to 9:00 p.m.
Location:	Barnard Griffin Winery 878 Tulip Lane, Richland
Price:	Members, \$20, guests, \$25
Limit:	48
Type:	Educational: Learn about lesser-known varietals
Bring:	1 wine glass; snack trays, if desired
Cutoff date:	Tuesday, June 9
Cancellation Policy:	for a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Tuesday, June 9 .

(Continued from page 1)

Lesser Known Varietals: A "Staycation" Vacation Wine Tasting

"anything but Chardonnay." They are all in one place, down the road at award-winning **Barnard Griffin Winery**.

Friday evening, June 12, starting at 7:00 p.m., we will have a late-spring tasting at the winery on Tulip Lane in Richland. **Guests will taste 7 wines, many of which are less commonly produced in the U.S. as single-varietal wines.**

- The BG **Rosé of Sangiovese** is a perennial gold-medal winner and is a perfect summer and food wine. In Italy, Sangiovese is used to make Chianti, Vino Nobile di Montepulciano and Brunello di Montalcino.
- **Malbec and Petit Verdot** are typical blending grapes in Bordeaux varietals and the Malbec is produced extensively in the Mendoza region of Argentina.
- **Barbera** is grown in the Piedmont region of Northern Italy.
- **Grenache** is widely grown in most of southern France as well as Spain, Italy and Australia.

All these varietals appear on BG's roster of reserve wines. In addition, we will sample an **Orange Muscat** and the **Misto Rosso**, a marvelous Barbera blend.

Barnard Griffin's winemaker extraordinaire, Rob Griffin, will be available to tell us about the grapes and his wines. Most of these wines are available only at the winery and BG has generously offered a special 10% discount on any purchased that evening, besides their normal case and club member discounts, as applicable.

A variety of perfectly matched foods from Chef Ken Ferrigno, including shrimp and chicken skewers, and antipasti platters, will be served. The exact menu will be published next month.

Financial experts are telling us to vacation in our backyards this year as a way to save money. **With Chef Ferrigno's great food and Rob Griffin's unsurpassed wines, we have the perfect 'staycation' vacation, Friday, June 12, Barnard Griffin Winery, starting at 7:00 p.m.** ♦

31st Anniversary Tri-Cities Wine Festival – Yes, It's Moving!

Blaine Hulse

Co-Chairman, TCWS Wine Festival

Official is now really official! In last month's *EVOE*, we announced that the Tri-Cities Wine Festival, Nov. 6-7, is moving from the Pasco Red Lion Hotel to the Three Rivers Convention Center, Kennewick. Friday, April 17, our esteemed Society president, Ted Davis, signed the official contract with the Convention Center! By the time you read this, a "save-the-date" postcard mailing will be in process to the more than 1,000 wineries in Washington, Oregon, Idaho, and new this year, also to those in Montana and Alaska! We continue to be excited about moving to the Convention Center and the opportunities it provides to grow and expand the Festival into a truly premier regional event.

The Festival Steering Committee is also pleased to welcome its new Silent Auction chair, Judy DiPiazza. This bright, energetic photographer has aided many fundraising efforts – from Perfect Harmony to the Humane Society. She brings excellent organizational skills and financial expertise from her small business, "Artistic Photography," which she runs with her husband. Her contacts in the artistic and small business community are an extremely valuable resource that will advance our mission greatly. We eagerly look forward to working with her on our event.

With our move to the Three Rivers Convention Center, some of our tasks have been taken over by the Center's staff. But, we are still seeking to round out some committees with talents and skills to aid our chairs. For example, someone with Web site skills would be a big help. Then, too, I am sure our new Silent Auction chair would welcome help in contacting donors. And, if you'd like to help in some way but just aren't sure where, that's OK; we'll find a place for you! So, should you or someone you know like to help in whatever capacity, please contact me or my Festival co-chair, Marie Pennella. Our contact information is:

E-mail: tcwinefest@gmail.com

Phone: 509-528-4606

Messages/Fax: 509-783-9919

Coming in August

Tri-Cities Wine Society Annual Picnic



Watch for details in future *EVOE*s!!

(Continued from page 1)

Working Together: Wine, Food and the Sommelier

During each course, Eric will use the pairing to talk about wine selection and food pairings, which will 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.

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 evening and opportunity, 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.** ♦



Wine Bar Update: Backbone Panini Closes

In the September EVOE, Board member Brett Simpson highlighted Backbone Panini and Wine Bar, 114 W. Kennewick Ave., Kennewick. A recent *Tri-City Herald* notice announced Panini closed. Owners Colin and Lara Hastings are "ready to move on. Colin Hastings is the new director of public policy for the Tri-City Regional Chamber of Commerce."

The *Herald* notice also reported that Cheri Manley, the "owner of the building ... plans to open a new wine bar in its place. Zinful, a grill and wine bar, should be open soon," according to Manley. ♦

Wines of Southwest France ~ An Eclectic Tour

Floyd Hodges

Member, TCWS Board of Directors

Southwestern France, stretching from the Bordeaux region to the Pyrenees mountains, is a land rich in the bounty of food and wine. Much loved by the French, but little known on this side of the Atlantic, it contains a number of small, unique wine-growing areas, each producing excellent wines including dry whites, age-worthy reds, sparkling and delicious dessert wines.



Our July tasting will take us on an eclectic tour though this wonderful wine-producing region, showing both the diversity and quality of the wines.

Watch for details in the June and July EVOEs. ♦

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. ♦

Book Release

WINE:

My Life, My Passion, My Perceptions

Dolly Ammann

Member, TCWS Board of Directors

The Tri-Cities Wine Society is very fortunate to have Master Sommelier Angelo Tavernaro as one of our Society members. Some of you have heard him speak at Society events and understand our good fortune. Some of you may not know what a Master Sommelier is. It is not just someone who serves wines in a restaurant setting. Master Sommelier is a very prestigious internationally recognized professional certification, highly regarded in the hospitality and wine industry.

Since the establishment of the Court of Master Sommeliers in 1969, just over 170 candidates worldwide have successfully completed its very rigorous requirements and passed the Court's certification examination to become a Master Sommelier. It takes years of practical work and study to become a Master Sommelier. There are four required courses with examinations:

- Level I — The Introductory Sommelier Course and Exam covers local customs for major wines, production of wine and spirits, viticulture, viniculture, wine service skills, wine and food pairing and wine tasting with emphasis on wine defects and faults.
- Level II — Certified Sommelier Exam is a two-day exam. The exam covers the wines of the world, blind tasting and demonstration of service skills. Three years experience is the minimum requirement.
- Level III — Advanced Sommelier Course & Exam is for candidates with extensive wine service experience. Five years experience in the wine service industry is required.
- Level IV — Master Sommelier Diploma Exam is the final phase. (*Court of Master Sommeliers Web site www.mastersommeliers.org.)*

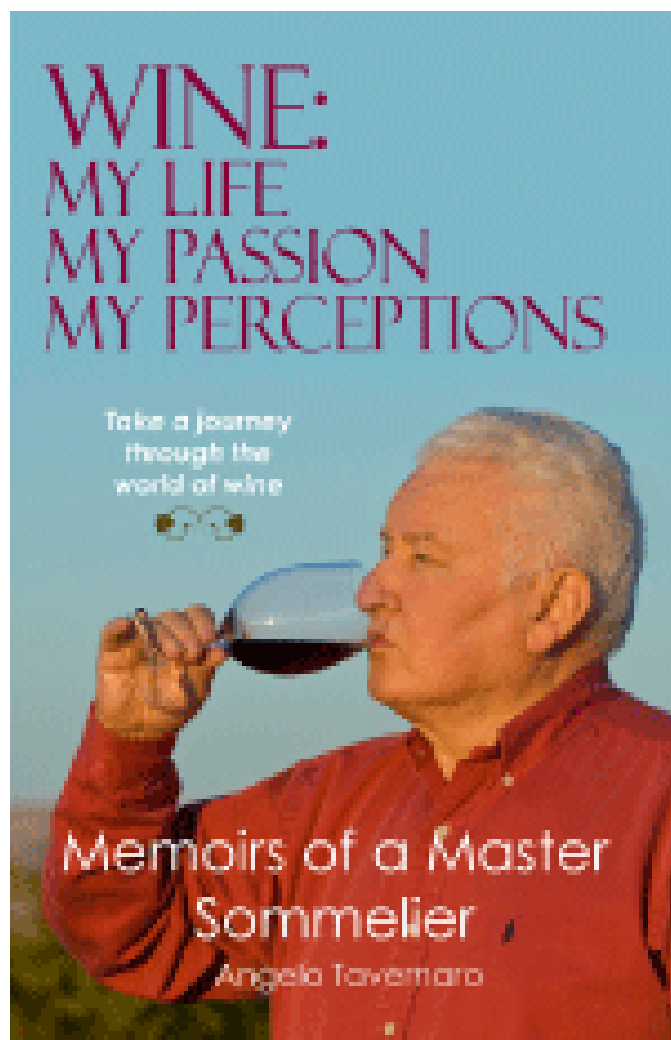
Master Sommeliers have such extensive wine knowledge that many become wine writers and educators. There are EVEN some who have gone on to become winemakers.



And so, that brings us back to Angelo Tavernaro. Angelo has just published his first book entitled **“WINE: My Life, My Passion, My Perceptions.”**

Angelo's book is an easy-to-read narration that begins in Chapter I with a description of his life growing up on a farm in the Dolomite Mountains of Italy. The chapters that follow are a mini-course in wine. He simplifies a huge volume of information into short, easy-to-read chapters that cover the wine basics everyone who appreciates wine should know and understand. He covers: the history of winemaking; how to choose a fine wine; serving wine; evaluating wine; wine components; flavors in red and white wines; how to taste wine; aging wine; wine defects; wine and food pairing. There are also chapters on all the major wine regions of the world and their wines. Interesting historical tidbits throughout the book make lively reading.

I am sure this is a book you will want to add to your library! It is not only educational but entertaining as well. And, I am sure that Angelo will be happy to autograph a copy for you. ♦



Visit Angelo's Web site to purchase your copy: www.angelotavernaro.com. ♦

Membership Application/Renewal and Event Sign-Up

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

Name 1 _____
 Name 2 _____
 Address _____

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

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

Members **\$40**
Guests **\$45**
 Number of members attending _____
 Number of guests attending _____
 Limit : 60
 Would like to help at the event

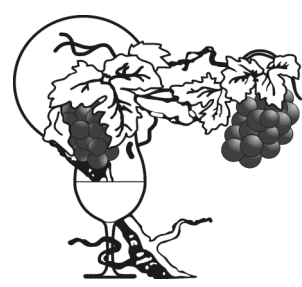
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Lesser Known Varietals: A 'Staycation' Vacation Wine Tasting~ Friday, June 12, 2009

Members **\$20**
Guests **\$25**
 Number of members attending _____
 Number of guests attending _____
 Limit: 48
 Would like to help at the event

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

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 or by e-mail at tcwinesocietymembership@gmail.com.

SPECIAL NOTICE
Membership –
New Contact Information
 You can now contact the new Tri-Cities Wine Society membership chairman, Scott Abernethy, by e-mail at: tcwinesocietymembership@gmail.com or 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.

2009 May Wine Events Around The Pacific Northwest

Chehalis Valley Wine Tour, May 2-3, Chehalis, WA. The Chehalis Valley Wine Tour presents its Second Annual Spring Wine Tasting. Receive a passport good for tasting at all six Chehalis Valley Wineries as well as a logo glass. Passports are good for both days. There will be food, games and music. Time: noon to 8:00 p.m. on Saturday, noon to 6:00 p.m. on Sunday. Location: Chehalis Valley, 140 Eschaton Rd., Onalaska, WA 98570. Price \$15. Call 360-978-9254, or go to <http://wellswinery.com> or scattercreekwinery.com.

Columbia Crest Vineyard Tours, May 3, Paterson, WA. Enjoy a field trip into the estate vineyard of Columbia Crest and learn about the cycle of the frappe, terroir and viticultural practices. A formal tasting will follow featuring Columbia Crest red and white wines. Pre-registration is required. **This tour will be repeated the first Sunday of every month through August.** Location: Columbia Crest Winery. Hours: 10:00 a.m. to noon. Cost: \$15. Call 888-309-9463, or go to www.columbiacrest.com.

Ellensburg Wine Festival, May 9, Ellensburg, WA. Central Washington University's World Wine Program and the Ellensburg Chamber of Commerce are co-sponsoring this premier wine tasting event featuring fine wines from 30 Washington wineries. Several of Ellensburg's downtown businesses provide the venues offering live music and some of the finest wines produced in Washington. Location:

Downtown Ellensburg. Hours: 3:30 to 7:00 p.m. Cost: \$30 and includes a commemorative glass and 10 tasting scrip. For additional information, contact Leslie Barry at 888-925-2204, or go to info@ellensburg-chamber.com.

Kestrel Vintners Mother's Day Brunch, May 10, Prosser, WA. Bring the family and enjoy a sumptuous Mother's Day brunch at Kestrel Vintners. Buffet includes a glass of wine for folks over 21 years of age. Location: Kestrel Vintners, 2890 Lee Road, Prosser. Cost: \$28.50 adults, \$14.95 children under 12. Reservations: Call Toll Free 888-343-2675 or 509-786-2675.

The Science of Wine 2009, May 29-31, Ashland, OR. Event begins Friday with a movie screening of *Bottle Shock* at the historic Varsity Theater followed by a reception featuring a blind tasting and buffet dinner at the Ashland Hotel. On Saturday, there is a bus tour to RoxyAnn Winery and South Stage Cellars. A gala that evening includes hors d'oeuvres, wine and live music. Wine workshops on Sunday are followed by a dinner at the Winchester Inn. Proceeds benefit ScienceWorks Museum and its science education programs. Time: 5:30 p.m. Location: The Varsity Theater, 166 East Main Street, Ashland, OR 97520. Call 541-621-3463 or go to www.ScienceOfWineAshland.com ♦

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

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

*Newsletter of the
Tri-Cities Wine Society*

EVOE

Tri-Cities Wine Society
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Richland, WA 99352

