

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

# Tri-Cities Wine Society



**Sunday, January 10**  
**Hamilton Cellars: "Bona Vita" Blending Seminar**

**Saturday, February 27**  
**Open that Bottle Night II**

**Sunday, March 14**  
**"Rhone Rangers:" Why the Popularity**

## INSIDE THIS EDITION

Hamilton Cellars: "Bona Vita" Blending Seminar	1,4
Open that Bottle Night II	1,6
President's Message	2
Tri-Cities Wine Society Proposed 2010 Events	3
Perfectly Pesto Cheesecake	4
Tri-Cities Wine Festival	5
"Rhone Rangers:" Why the Popularity	5
Taste Back: Holiday Champagne Brunch	6
Sign-Up Coupons	7
Wine Events Around the Pacific Northwest	8

## Hamilton Cellars: "Bona Vita" Blending Seminar Stacie Hamilton

Member, TCWS Board of Directors



Would you like to join a group who will be the very first people to sample wines from one of Washington's newest wineries? You can do this at the Society's January event – a very special blending seminar **Sunday, January 10, 3:00 to 5:00 p.m., Vintners Logistics, a bonded wine warehouse in Vista Field, Kennewick. The Vintners Logistics building, 6300 W. Deschutes Ave., Building B, Suite 105, is across Deschutes from the Senske corporate headquarters.**

As reported in last month's *EVOE*, you will be greeted with a sample of a wonderful award-winning white wine from the recent Tri-Cities Wine Festival. While enjoying the wine, Vintners Logistics owner, Robert Thompson, will lead guests on a facility tour. Learn how a bonded wine warehouse works and what government restrictions are imposed on the business. We are sure you will find Robert a knowledgeable, and entertaining, speaker.

After the tour, we will gather with renowned winemaker Charlie Hoppes for a fast-paced and interesting blending seminar. Charlie is a master wine blender, and guests will learn a lot about blending from him. Then, as the owners of Hamilton Cellars, Russ and I are asking guests for their individual assistance in preparing the 2008 Bona Vita, our signature "good life" blend, by using the following wines:

- Cabernet Sauvignon from Stillwater Creek and Weinbau
- Malbec from Gamache Vineyard and Kolibri Vineyard
- Merlot from Stillwater Creek

(Continued on page 4)

## Open that Bottle Night II

Mary Binder

Member, TCWS Board of Directors

Decisions, decisions, decisions! Options, options and more options! Even your event co-chairs for the Society's February event, **Open that Bottle Night II**, have not decided what wine to bring. Have you? Not know what I'm talking about? Following is a brief event recap and some updates.

This year for the first time, the Wine Society will participate in *The Wall Street Journal's* **Open that Bottle Night II, Saturday, February 27, 5:30 to 9:00 p.m., Tri-City Country Club, 314 North Underwood, Kennewick.** Different from other Society events,

(Continued on page 6)

## January Event Details

Hamilton Cellars: "Bona Vita" Blending Seminar  
 Event Chairmen: **Stacie Hamilton, Ted Davis**

- Date:** Sunday, January 10
- Time:** 3:00 to 5:00 p.m.
- Location:** Vintners Logistics  
6300 W. Deschutes Ave.,  
Bldg. B, Suite 105, Kennewick
- Price:** Members, \$30; guests \$35
- Limit:** 48
- Type:** Wine education seminar
- Bring:** 2 wine glasses; dress warmly
- Cutoff date:** **Monday, January 4**
- Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before Monday, January 4.**

# January

## President's Message

Ted Davis, TCWS President



### Wine Factoids

- In describing wine, the term “hot” refers to a high level of alcohol, sometimes leaving a burning sensation in the mouth.
- “Old wine” almost never turns to vinegar; it spoils by oxidation.
- How many gallons of wine were lost during the 1906 San Francisco earthquake – 30 million. (*Beekmanwine.com*)

### The Society Year 2009

The Tri-Cities Wine Society has wrapped up another fantastic year!

The Society made available to our membership 12 different programs, including old vine wines, a sensory seminar, wine and food pairings, wine tasting from a sommelier's point of view and a first-ever scholarship fundraiser event. And looking ahead, this year's schedule will be even more diverse and exciting, so “stay tuned” as the saying goes.

In 2009, we were able to make our first educational donation to the Bill Preston Memorial Fund, a not-for-profit fund that donates monies to students studying viticulture or enology. A goal is to make this an annual donation.

Also in 2009, the Board of Directors upgraded the Society's administrative processes, including our giving policy donation guidelines, IT guidelines, program guidelines and financial control policy.

However, our biggest accomplishment was moving the annual Tri-Cities Wine Festival to the Three Rivers Convention Center – a year-long process but a very successful one. Marie Pennella and Blaine Hulse guided a team of dedicated volunteers through the transition, which has now set the stage for future growth.

I wish to thank all the members of our Board of Directors along with all the volunteers who made this past year the success it was. I especially want to recognize retiring Board members Ted Cress and Heather Hill for their dedication, guidance and leadership, and welcome Kurt Ammann who was elected to the board at our March annual Society meeting. Kurt brings to us years of experience in food, wine and hospitality.

Would you like to become more involved in the Society, or know more about volunteer opportunities, including joining the Board of Directors or helping on one of the standing committees? If so, here is contact information:

- For the Board of Directors, contact Lois McGuire, 396-9739, or Sue McCargar, 627-2210.

- For general information and/or information on our standing committees – communication, finance, festival and program – contact me at 627-2615.

While the Society can use volunteers in all areas, a particular need is someone with web site experience to be the webmaster for the Society and Festival web sites to augment the work being done by a couple of volunteers.

### Wine and Soup

With winter upon us, a hot bowl of soup with bread and a salad can make a great meal, but what wine would you serve? Stacy Slinkard, writing at [www.aboutwine.com](http://www.aboutwine.com), has some possible pairings. Enjoy!

- Chicken noodle or a gumbo could pair with Pinot Noir or Chenin Blanc.
- Cream soups such as chicken could be paired with Sauvignon Blanc or Viognier.
- New England clam chowder needs a well-oaked Chardonnay or a dry German Riesling.
- Beef stew with vegetables could be matched with a Cabernet Sauvignon or a Shiraz.

### Wine Quotes

- Filmmaker and winemaker – the two professions are almost the same. Each depends on source material and takes a lot of time to perfect. The big difference is that today's winemakers still worry about quality. (*Francis Ford Coppola*)
- When it comes to wine, I tell people to throw away the vintage charts and invest in a corkscrew. The best way to learn about wine is the drinking. (*Alexis Lichine*) ♦

### TCWS Event Policy

#### Attendance Confirmation

No tickets will be issued. In case the event is full when your reservation is received, you will be notified and put on the waiting list.

#### Courtesy

Event attendees are reminded that strong smells deter from an enjoyable tasting experience. Please be considerate and do not wear perfume or after-shave when coming to an event.

#### Guest Policy

With our banquet permit, events are open only to members and their guests. Guests must be sponsored by a TCWS member.

#### Liquor Consumption

Only wine served by the Society may be consumed during our events.

#### Minimum Age 21 At All Events

The WA Liquor Control Board regulations tied to our banquet permit prohibit any minors from attending our events. Only persons minimum 21 years of age are allowed at monthly program events or at the Tri-Cities Wine Festival.

#### Non-drinker Policy

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

## Tri-Cities Wine Society Proposed 2010 Events

**Chuck McCargar**  
TCWS Program Committee Chair

The TCWS Program Committee has developed what it believes will be an exciting 2010 schedule of events. We hope you agree and attend many of these events. The November *EVOE* listed the events with a very brief synopsis. Below is more detailed information for the first 6 months. If you would like to be involved and help in the planning any of these events, please e-mail me at [mccargars@charter.net](mailto:mccargars@charter.net).

We are also looking for 1 or 2 new committee members. We can use people with good organizational skills, and at least a little knowledge of wine is helpful, too! If you are interested in possibly joining the committee, volunteering to help on an event is a good way to learn more about the committee, how it works, planning for an event, etc.

**January 10: Blending Seminar** – This event will be an opportunity to tour a local bonded wine warehouse normally closed to the public, learn how wines are blended from a master winemaker and one of the most sought after winemaking consultants, Charlie Hoppes, and then, an opportunity for a hands-on experience in wine blending. The event will feature Hamilton Cellars, one of Washington's newest wineries and which is scheduled to open a tasting room in the Tri-Cities later this year.

**February 28: Open That Bottle Night II** – Join other Society members at the Tri-City Country Club, Kennewick, and participate in a now worldwide event started by *Wall Street Journal* wine writers John Brecher and Dorothy Gaiter. Participants in "OTBN II" will learn how and why the event started, and will share a "special" bottle of wine they'll be asked to bring. There will be a variety of food courses to complement the variety of wines participants can sample. This will be an interactive, learning event with participants sharing information about their special bottle.

**March 14: Rhone Varietals** – This event will feature Maison Bleue Winery from Prosser and some lesser-known Rhone varietals. Maison Bleue is dedicated to producing ultra-premium wines from designated vineyards and appellations, focusing primarily on Rhone varietals such as Grenache, Carrignane and Roussanne.

**April: Pinot Noirs of New Zealand** – New Zealand is primarily a white wine producer, especially Sauvignon Blanc. However, Pinot Noir is rapidly growing in popularity, and the Central Otago, Marlborough and Wairapara areas are fast-growing and show considerable promise.

**May: Annual Meeting featuring Syrah** – (Note the month change for the annual meeting.) Taste Syrahs from around the world, comparing the characteristics of Washington State Syrah with those from other wine regions such as France and Australia. Syrah is the main grape of the northern Rhone in France, and is widely grown and produced in Australia, where it is known as Shiraz.

**June: Wine and Food of Campania** – During the days of the Roman Empire, the world's finest and most prestigious wines came from Campania, the region around the city of Naples. With advanced winemaking techniques, today the region produces lovely food friendly wines from a treasure trove of indigenous grapes varieties. Discover *La Dolce Vita* at this exceptional wine and food pairing event! ♦

### Save the Date Saturday, March 27



The Tri-Cities Wine Society sponsors Perfect Harmony, a fundraiser for the Mid-Columbia Symphony. This annual event at Meadow Springs Country Club features an artist's reception, a fabulous gourmet wine dinner, and a wine and art auction. Mark your calendar and plan to attend. This is a fun event you won't want to miss! Look for more information in next month's *EVOE*. ♦

### Sommelier Certification Program

Learn about wine from Master Sommelier Angelo Tavernaro and take the first steps to become a certified sommelier. This is a 20-week program that includes blind tasting of 80 wines from around the world. You will learn about the history of wine; terroir; wine regions of the world; varietals; tasting techniques; winemaking; wine styles; and much more.

Course begins: January 6. Classes are Wednesdays in January. February and March classes will be Wednesdays and Fridays. Class time: 5:30 to 8:30 p.m. Location: Winemaker's Loft, 357 Port Ave., Prosser. Total cost is \$850 with a special discount of \$100 for Tri-Cities Wines Society members. For more information and to register call 509-781-1955. ♦



(Continued from page 1)

## Hamilton Cellars: "Bona Vita" Blending Seminar

- Cabernet Franc from Weinbau

Charlie will taste everyone's blend and then announce a winner!

You may wonder why a winemaker will blend a wine – why not leave well enough alone? There are many reasons for either blending two or more of the same varietal or blending different varietals. A winemaker may consider some or all the following:

- Is this an uninteresting wine that might benefit from the addition of a more robust or complicated wine?
- Does the wine contain too much alcohol? Perhaps the addition of a lower alcohol wine can lower the overall alcohol content.
- Would a blend adjust the color to make it more desirable?
- Will blending two or more wines cause the final product to become unstable?
- Never blend a loser. Adding a bad wine to better wines will just bring down the overall quality.
- Does one of the wines have too much tannin? A blend could reduce the overall astringency of the final wine.
- What is the winemaker's goal? Is he or she looking for certain components like chocolate or tobacco that will enhance a bold Zinfandel?
- While not a "sexy" consideration when deciding on a blend, an important consideration is financial. Sometimes wines are blended because there is not enough of one wine to bottle as a varietal. It is usually not economical to bottle 20 or 30 cases of a wine, so it will usually be blended into another wine. At Hamilton Cellars our first experience with this was in our 2007 vintage. We produced enough Merlot to use for our Bona Vita, but when we tasted the Merlot, it was really special; therefore, we decided to bottle it as a varietal and change the blend.

So, bring your blending questions; Charlie will spend time answering them.

After the blending, there will be a wonderful appetizer buffet prepared by Castle Event Catering. Besides guests having their own Bona Vita blend to sip, they will also have a sample of Hamilton Cellars' 2006. The buffet menu includes:

- Gorgonzola walnut terrine with Castle wine crackers
- Cornbread canapés with roast duck
- Roast lamb lollypops
- Marinara meatballs with Parmesan cheese
- Blue cheese truffles

All these items were chosen by Chef Andy to pair with our red wines. We are confident you will find they are a good match for your blend, too.

And, an update on Hamilton Cellars from last month – we have decided to remodel a building in the Queensgate Village, Keene Road, for our tasting room. We should be open in plenty of time for spring barrel tasting!

As the January event is almost sold out, please send your reservation to Judy Stewart as soon as possible. Also, a final

reminder – **Vintners Logistics is a working warehouse and is kept at a chilly 55 degrees, so ensure you dress appropriately!** ♦

## Perfectly Pesto Cheesecake

From "Simply Classic", Junior League of Seattle

(Note: The Society's Program Committee has received several requests for this recipe, served at its September event..)

**Crust:** 1 Tbs. butter, softened  
1/4 cup fine, dry breadcrumbs  
2 Tbs. parmesan cheese, grated

**Filling:** 2 8-oz. packages cream cheese, room temperature  
1 cup ricotta cheese  
1/2 cup parmesan cheese, grated  
1/2 tsp. salt  
1/8 tsp. cayenne  
3 eggs  
1/2 cup pesto sauce  
1/3 cup pine nuts

Preheat oven to 325°. Rub butter or margarine over bottom and sides of a 9" springform pan. Mix breadcrumbs with 2 Tbs. grated parmesan. Coat pan with crumb mixture. Using an electric mixer, beat cream cheese, ricotta, 1/2 cup parmesan, salt and cayenne until light and well blended. Add eggs one at a time, beating well after each addition. Transfer half the mixture to a medium bowl. Mix pesto into remaining half. Pour pesto mixture into prepared pan, smooth top. Carefully smooth plain cheese mixture over pesto mixture. Gently smooth top. Sprinkle with pine nuts.

Bake cheesecake until center no longer moves when pan is shaken, about 45 minutes. Transfer to rack and cool completely. Run a sharp knife around sides of pan to loosen. Release pan sides. Transfer to platter, garnish with fresh basil, and serve with crackers. ♦



## Welcome New Members

Chris and Barb Cary

Debra Hughes

Susan Avery

Blaine & Pam Hood

## Tri-Cities Wine Festival

**Blaine Hulse**

*Co-Chairman, TCWS Wine Festival*

As I entered the Skylite Cellars tasting room in Walla Walla recently to buy a couple of cases of Big Red Hiney wine for Christmas gifts, I noticed both the 2008 and 2009 Tri-Cities Wine Festival award medals the winery received on display. I mentioned this to the fellow helping me, and he responded with how pleased they were to have won something in the competition.

Yes, wineries really do use the awards to promote their wine! And yes, we are continuing to receive very positive feedback about the change in venue as Festival Steering Committee members have been out and about talking with representatives from many area wineries, food exhibitors and others who participated in our 2009 Festival. This feedback has been nice to hear and very encouraging as we work to grow and improve this event.

Speaking of a “venue” change – besides now having a Festival “Facebook” page, we have even found our event mentioned on some “blogs.” These newer communication tools have already opened up new avenues for us to get information out about the Festival and receive feedback. We are hoping to expand on these for the 2010 Festival. Interested in helping in this area? Drop us an e-mail at: [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com), or contact our communication chairman, Mary Binder, at 509-585-1393.

My new co-chairman, Dolly Ammann, and I, along with the entire Festival Steering Committee, continue to be interested in your observations, constructive criticisms, ideas, suggestions or even anecdotes about the Festival. These are most helpful to us as we move forward with plans and details for this year’s event. Again, feel free to send us an e-mail at [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com).

Finally, a “venue” that has not changed is our need for volunteers. As I wrote in last month’s *EVOE*, the Festival cannot succeed without the continued support of our volunteers. If you volunteered in 2009, we’re hoping you can again this year. If you would like to consider volunteering and want to know more about what you can do, please contact Marie Pennella, the Festival volunteer coordinator, at 509-783-9919, or [tcwinefest@gmail.com](mailto:tcwinefest@gmail.com). And, if you’ve not already noted the dates in your 2010 calendars, mark **November 5 and 6 for the 32<sup>nd</sup> Tri-Cities Wine Festival!** ♦

### Looking Ahead Pinot Noirs of New Zealand

The Society’s April event is a trip to the world’s southern hemisphere – New Zealand and a survey of its Pinot Noirs, including information on terroir and winemakers. The event committee is looking to obtain a selection of Air New Zealand 2009 gold-medal winners for tasting. Many of these wines are from small, up-and-coming wineries that often don’t make it our way. More details in future *EVOEs*. ♦



2010 Tri-Cities Wine Festival Artwork  
(Artist: Yu-Heng Dade)

**Save the Dates  
November 5 & 6**

### Coming in March

#### “Rhone Rangers:” Why the Popularity

**Craig Ferguson**

*Member TCWS, Event Co-Chairman*

Want to expand your knowledge and learn first hand about some hitherto unknown grape varieties now grown in Washington along with already popular Syrah and Viognier? Then mark your calendars for **Sunday, March 14, 2:00 p.m., Memories at Sunset Event Center (Sunset Memorial Gardens), 915 Bypass Highway, Richland.**

As announced in the December *EVOE*, in a seminar-style event, participants will taste some Rhone Valley French wines and compare them with similar wines made in the Northwest. The seminar’s guest speaker, John Martinez, has traveled extensively in the Rhone Valley. He became so enthralled with the varieties grown there that he opened his own winery in Prosser, Maison Bleue, specializing in the wines he came to love in France.

More details will be in the February and March *EVOEs*, along with the sign-up coupons. Meanwhile, don’t forget to mark your calendars for **Sunday, March 14, 2:00 p.m.** ♦

(Continued from page 1)

## Open That Bottle Night 11

participants will bring a bottle of wine to share with other participants! Along with the wines, there will be food to complement a variety of wines.

Yes, food, a most important component. So, to help in your wine selection, here is the menu:

- Bruschetta – mozzarella, tomato and basil with a balsamic glaze, served along with a bubbly (compliments of the Society, when guests arrive)
- Shrimp kisses – shrimp and crab in a ramekin with creamy melted mozzarella and cheddar sauce
- Tomato parmesan bisque
- Beef stroganoff – the Country Club’s Chef Jim’s version, served with noodles
- Chocolate crème brûlée topped with fresh strawberries, served with a dessert wine (another compliment of the Society)

The wine – couples, or those attending alone, will need to bring a “special” bottle of wine they want to share with other attendees. Also, **attendees will be asked to include the wine selection on their sign-up coupon, (page 7, this EVOE) or if not known when signing up, send the information by Monday, February 22, to: [evoe2go@aol.com](mailto:evoe2go@aol.com).** The event co-chairs will compile a list of the wines and have it available at the event to help attendees decide the wines they’d like to taste.

What wine to bring? Again, here is some background information that hopefully will help – 11 years ago, *The Journal’s* wine writers, John Brecher and Dorothy Gaiter, started an event that now has a worldwide following. It is “a celebration of friends, family and memories during which all of us finally drink that wine that is otherwise simply too special to open.” You know, the bottle you may have forgotten you have or the one you’ve had tucked away for a number of years and saving for that special occasion. February 27 – that special occasion?

And if you don’t have a “special” bottle, it’s OK. John and Dorothy recommend to their readers that they “pick up a bottle of wine that means something to you, a wine that will bring back memories.” Another idea, how about a special medal winner from this year’s Tri-Cities Wine Festival? You can find the results at the Festival website: [www.tcwinefest.com](http://www.tcwinefest.com). Or, did you get a special bottle over the holidays that you’d like to share with others?

Does your special bottle have to be an expensive wine? No! Does it need to be something you believe others would enjoy, and that you want and would be pleased to share? Yes!

Finally, attendees will be asked to share information about their special bottle, e.g., why and when it was purchased; how it was stored; any interesting, funny or unusual anecdotes. My co-chairs and I expect this to be not only a time for learning more about many special bottles and storytelling, but also an evening of camaraderie with a twist on the Society’s usual monthly events as attendees will be bringing the wine!

So, hope you’ve marked your calendars, and have made or are thinking about the wine to bring for **Open that Bottle Night 11, Saturday, February 27, 5:30 to 9:00 p.m., Tri-City Country Club, Kennewick.** ♦

February Event Details  
**Open That Bottle Night 11**  
**Event Chairmen:**  
**Don & Mary Binder; David & Dominique Vetrano**

**Date:** Saturday, February 27  
**Time:** 5:30 to 9:00 p.m.  
**Location:** Tri-City Country Club  
314 North Underwood, Kennewick

**Price:** Members \$30; guests \$35  
**Limit:** 60  
**Type:** Interactive, educational  
**Bring:** 1 bottle of wine to share; 1 backup bottle (optional)

**Cutoff date:** **Monday, February 22**  
**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Mary Binder, 585-1393, on or before Monday, February 22.**

## Taste Back: Holiday Champagne Brunch

**Mary Binder**

**Member, TCWS Board of Directors**

For the record, I love “bubbly” – Champagne or otherwise. Well, OK, some more than others, but if I had to be restricted to just one type of wine, bubbly would be it. And if I had to justify this choice in anyway, I’d just use my father-in-law’s doctor’s recommendation many years ago – a glass of bubbly a day to help with his circulation problems. Did it help Him? Not sure, but he certainly did not feel any worse!

Therefore, signing up for the December event was an easy decision for me – and made even easier with an intriguing sounding menu that would hopefully expand my dining experiences, a knowledgeable speaker to add to my bubbly knowledge and surprise entertainment ... all in the beautiful setting of Meadow Springs Country Club. Was it a good decision? Yes.

The eclectic sampler-type brunch definitely added to my dining experiences with each course beautifully presented – both in appearance and by the Club’s wait staff. Allan Pangborn, Moonlight Sparkling Wine Cellars owner and wine-maker, was a very knowledgeable, gracious and generous speaker, providing guests with a wealth of information along with some very special bubbly from his own inventory. And the surprise entertainment – the Society’s own Dolly Ammann and the Tri-City Tappers performing several well-choreographed dance routines in colorful and intriguingly designed costumes.

Another plus for me was seeing several new Society members attending their first event. As the Society’s communication chairman, I know first hand the effort the Communication Committee, Society Board members and others put forth in attracting new Society members. Therefore, it was especially encouraging to see a number of new members at the December event. Initial feedback was they enjoyed their experience.

Finally, a special thank you to Dolly Ammann and Brett Simpson, TCWS Board members and the December event co-chairs, for their time, expertise and attention to details, all of which combined to create a unique “Holiday Champagne Brunch” experience. ♦

# Membership Application/Renewal and Event Sign-Up

**Single: \$ 20.00**                       **Couple: \$ 30.00**  
 **New**                                       **Renewal**  
 Referred by: \_\_\_\_\_

Name 1 \_\_\_\_\_  
 Name 2 \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 City, State, ZIP \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail 1\* \_\_\_\_\_  
 E-mail 2\* \_\_\_\_\_

How would you like to receive the *EVOE* newsletter?  
 E-mail (current e-mail address requested\*)  
 US mail  
 Both e-mail and US mail

\*\*\*\*\*

## Hamilton Cellars: "Bona Vita" Blending Seminar – Sunday, January 10, 2010

**Members**                      **\$30**  
**Guests**                      **\$35**  
 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 \_\_\_\_\_

\*\*\*\*\*

## Open that Bottle Night 11 – Saturday, February 27, 2010

**Members**                      **\$30**  
**Guests**                      **\$35**  
 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 \_\_\_\_\_

**Name/year/variatal/winery for the wine you'll bring:** \_\_\_\_\_  
 (Note: If you don't know when signing up, send the details by Monday, February 22, to: [evoe2go@aol.com](mailto:evoe2go@aol.com).)  
 \*\*\*\*\*

**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?

### Membership Renewal

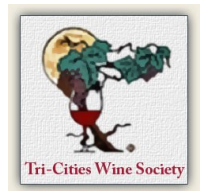
Tri-Cities Wine Society memberships are for one year. Please remember to renew your membership so you can continue to enjoy the great wine events the Society offers. If you do not remember when your membership is up:

- Members who receive the newsletter by mail can find their renewal date indicated on the mailing label; or
- Contact the Tri-Cities Wine Society membership chairman, Scott Abernethy, at 509-783-8801 or by e-mail at: [tcwinesocietymembership@gmail.com](mailto:tcwinesocietymembership@gmail.com).

Thank you for your help in keeping your membership record current. ♦

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](mailto:tcwinesocietymembership@gmail.com).

You can also check our web site at <http://tricitieswinesociety.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](http://www.adobe.com/products/acrobat/readstep2_allversions.html).



## 2010 January Wine Events Around The Pacific Northwest

**Lake Chelan Winterfest**, Jan. 15 to 18, Chelan, WA. The charming town of Chelan will be transformed into a winter paradise for this annual weekend-long event. Visitors will see an outdoor gallery of ice sculptures carved out of 2,400 pound massive pieces of ice by Northwest sculptors. There will be sleigh rides through historic Chelan. Chelan's Don Morse Park will be a winter playground with ice skating and other snow games. You can warm up at the Ice & Snow Bar with a hot bowl of chili and hot drinks around a fire pit. The weekend festivities conclude with a torchlight parade and fireworks show on Monday. Lake Chelan Wine Growers invite attendees to enjoy wine events, specials, bonfires, spiced wine and entertainment all weekend at the boutique wineries of the Chelan Valley. Throughout the weekend, guests can wander around historic downtown Chelan while tasting local wines and food from area chefs. Tasting tickets are \$30 per person and include 15 wine tastings, 3 appetizer tastings, a souvenir wine glass and a wine tasting-notes booklet filled with special offers from wineries. For more information, contact Lake Chelan Winterfest: Fire & Ice, 800-424-3526, or to view a complete list of Winterfest activities, visit [www.lakechelanwinterfest.com](http://www.lakechelanwinterfest.com).

**Chef's Weekend at Cave B Inn & Winery**, Jan. 22 to 24, Quincy, WA. Tendrils Vineyard Restaurant's executive chef, Joe Ritchie, and Cave B Estate Winery winemaker, Freddy Arredondo, team up with celebrity chef Jason Wilson of Crush to provide a variety of hands-on food and wine educational experiences. Guests will work directly with the chefs, learning techniques and creative processes in food preparation and presentation. Guests will work with the winemaker to create a custom wine blend. Some proceeds go to support 2 Washington State hunger-relief programs: Food Lifeline and Second Harvest Inland Northwest. Location: Cave B Inn & Winery, 344 Silica Rd. NW, Quincy WA. Cost: \$750 per person, double occupancy; \$915 single occupancy. Includes 3 days and 2 nights accommodations, and all meals, including welcome dinner with wine pairings. For more information, call Dawn Edean, 206-232-0450, or e-mail, [dawn@montagenet.net](mailto:dawn@montagenet.net), or go to [www.caveb.com](http://www.caveb.com).

**Celebrate Washington Wine**, Jan. 30, Woodinville, WA. The 9th annual black-tie gala wine auction and dinner to benefit the WSU Viticulture and Enology Program. Location: Chateau Ste. Michelle. Cost: \$250 per person. For more information, contact Dennis Flenor, 206-972-8590. ♦

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