

May 2010



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

# Tri-Cities Wine Society



**Sunday, May 16**  
**Annual Meeting, Syrah Seminar, Luncheon**

**Sunday, June 27**  
**Wine and Food of Campania**

**Sunday, July 18**  
**Wines of the Columbia Gorge**

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**TCWS Annual Business Meeting**  
**Syrah – Washington vs. the World**  
**Chuck and Sue McCargar**  
*Members, TCWS Board of Directors*

**“When God invented Shiraz he did so with Australia in mind.” Peter Lehmann, Peter Lehmann Wines – Barossa Valley, South Australia**

Information and education — the focus for the Society’s May event at Meadow Springs Country Club. It will include the Society’s annual meeting and then, a Syrah seminar and gourmet luncheon, which will also be an opportunity to test or challenge the above quote by comparing Syrahs from France, South Africa, Chile and Australia, as well as Washington. But first, a short meeting.

The Society’s annual business meeting will provide brief reports on the Society’s activities and an election for Board of Director members. Dolly Ammann, Wine Festival co-chair, will make a special video presentation on the Wine Festival highlighting the changes that took place in 2009 and presenting the exciting plans for 2010.

**(Note: The annual meeting is open to all members, but the seminar and luncheon have a limit of 72. If you plan to come to the meeting only and not the seminar/ luncheon, we would appreciate you letting us know by sending in the coupon and indicating “meeting only.”)**

Now, a little more about the seminar and luncheon. The Syrahs will typify both Old and New World styles. The French Old World Syrahs tend to emphasize intense dark fruit and distinctive smoky leather, bacon or meat characteristics with peppery accents. New World style Syrahs tend to be more fruit-forward with jammy, brambly and berry flavors. Complete tasting notes will be provided at the

*(Continued on page 3)*

**Wine & Food of Campania**  
**Dolly Ammann**  
*Member, TCWS Board of Directors*

Mark your calendar for **Sunday, June 27, Meadow Springs Country Club, for a fun Italian wine and food event. (Please note: This is a venue change from the notice in last month’s EVOE.)**

This is an opportunity to try some lovely wines you may not be familiar with that are made from some high-quality indigenous Italian grape varieties. Some of these grapes have been grown in the region of Campania for more than 2 thousand years.

You ask — Where is Campania? Campania is the region highlighted on the map and located on the southwest coast of Italy on the Tyrrhenian Sea. It is 130 miles south of Rome and is famous for its scenic tourist areas of Capri, Sorrento and the Amalfi Coast.

The imposing volcano Mt. Vesuvius and the ruins of the ancient cities of Pompeii and Herculaneum, that were destroyed in the 79 A.D. eruption, also attract large numbers of tourists.

The capital city of Campania is Naples. It is famous for its food, music, art, architecture and the happy-go-lucky lifestyle of its people. Our June tasting and



*(Continued on page 4)*

# May

## President's Message

Ted Davis, TCWS President

### Wine Factoids

- Wine has so many organic chemical compounds it is considered more complex than blood. (*Beekmanwine.com*)
- There are about 20 billion bottles of wine produced worldwide each year. (*www.oenologist.com*)

### Wine Term Quiz

What is **Diurnal Shift**? See the bottom of my President's Message for the answer!

### Liquid Assets (Wine) — Outperform Russell 3000 Stock Index

The Russell 3000 Index represents 3000 tracks of the largest companies in the U.S. and represents about 98% of the U.S. equity market. Economists P. Massett and J. Weisskopf of Switzerland discovered that investing in prestigious wine, especially during a financial down turn, produced better results than did the stocks of the Russell 3000 Index. They studied The Chicago Wine Company auction prices from January 1996 and January 2009, looking at more than 144 auctions whose sales totaled 237 million dollars. That period covered 2 significant economic booms and downturns, and showed a greater return with reduced risk than the Index. Additionally, they produced several indices using a repeat-sale regression method to track and forecast prices in the U.S. and abroad. They noted neither the terrorist attacks in New York, nor the burst of the Internet bubble, or the boycott of French goods after the Iraq invasion affected wine prices. Wines selling below \$200 over a 13-year period rose 120%, while those selling under \$100 generated a 170% return. By country, U.S. wines returned 65%, while Italy had 125%; but, Bordeaux and Burgundy yields returned nearly 200%, while wines from the Rhône yielded almost 300%. Does this mean we should all invest our retirement funds in wine? Of course not, but it might be worth investing a small portion if you are inclined to look for unconventional opportunities, e.g., prestigious wines. (*Excerpted - Thomas Reuters 2010 - L. Gevitz*)

### Upcoming Events

- May's theme is Syrahs – Washington vs. the World. Also, the Society's Annual Meeting will be held prior to the seminar. **Please note: the Annual Meeting is open to all Society members in good standing and there is no charge.** If you plan to just attend the meeting, please complete the reservation coupon, page 7, and mark that you'll only be attending the meeting.
- Our June Society seminar will focus on the wine and food of Campania, Italy. Dolly and Kurt Ammann and Nancy Beitel are hosting this event. It is the first time in

several years that the Society is featuring Italian foods and wines of central Italy. We are fortunate that Dolly lived in this region of Italy for 6 years and is our resident expert for this event. For more details, see page 1.

- If you missed the Taste Washington extravaganza in Seattle, you will get another chance at the Spokane event, Davenport Hotel, June 6. If past years are any indication, it will be an event not to miss; and, if you have not been to or stayed at the Davenport, you should definitely consider it.

**As always, recommend signing up early so you are not closed out or miss the deadlines!**

### Wine Quotes

- A mind of the caliber of mine cannot derive its nutriment from cows. (*George Bernard Shaw*)
- I have lived temperately ... I double the doctor's recommendation of a glass and a half of wine a day and even treble it with a friend. (*Thomas Jefferson*)

**(Note: Diurnal Shift** – The meteorological term important in viticulture, referring to a dramatic air temperature shift between day and night. When a grape receives sun exposure during the day, it increases the sugar and acid content, which is then balanced out as the grapes cool under night temperatures. This is one of the many factors contributing to Eastern Washington producing excellent grapes that in turn make very mellow and complex quality wines.) ♦



## Welcome New Members

Jan Thompson  
Gerald & Cari Tobias  
David Bergland & Sharon Ayers

(Continued from page 1)

## TCWS Annual Business Meeting, Seminar, Luncheon

seminar. Evaluation sheets will help you learn more about each wine and style, and let you determine which of the many aromas and tastes you find in each wine. It should be a very interesting and informative afternoon.

Syrah has a long history in France's Rhône region, but it was not known if it had originated in that region until a study at the University of California, Davis, used DNA typing and extensive grape reference material to determine that Syrah was the offspring of 2 French grape varieties – Dureza (father) and Mondeuse Blanche (mother).

Syrah gradually became known in other parts of the world:

- It was first brought to Australia as long ago as 1831 and was an important variety by the 1860s. It was a little slower to migrate further.
- It was introduced into California in the 1970s and to Washington State in 1985.
- Efforts in South Africa began only in the late 1990s.
- The grape is now showing promise in South America.

Syrah currently has great popularity and plantings have expanded significantly around the world. In the early 2000s, it broke into the top 10 of varieties planted world-wide for the first time.

To accompany the wines, Meadow Springs Executive Chef Jason LaBarge has created a gourmet menu for us. He is a graduate of the Western Culinary Institute, Portland, Ore., graduating at the top of his class. Jason has continued his culinary education by studying with top chefs in New York and Washington, D.C., and he is a "Certified Chef de Cuisine." He has been Meadow Springs' chef since March 2007. So, with no further ado, here is the luncheon menu along with the wine pairings:

### Chef's passed hors d'oeuvres

*Duck liver paté with black pepper crackers*

*Blue cheese medallion with cranberry relish*

### **The Chook Sparkling Shiraz, Australia**

(Yes, that's right, a red sparkling wine, and it is delicious!)

The seminar wines will be served in 2 flights, each with food designed to match the Syrah's characteristics.

### First Flight

*Roast barley risotto with wild mushrooms*

*paired with Old World style Syrahs*

**Alain Graillot 2007 Crozes-Hermitage, France**  
**Fairview 2005 The Beacon Shiraz, South Africa**  
**Coyote Canyon 2006 Estate Reserve Syrah, Wash.**

### Second Flight

*Star anise glazed beef short ribs*

*with snap peas and vidalia onions*

*paired with New World style Syrahs*

**d'Arenberg Stump Jump Shiraz 2008, Australia**  
**Montes Alpha Apalta Syrah 2007, Chile**  
**Barnard Griffin 2008 Syrah, Washington**

### Dessert

*Petite espresso chocolate lava cake, Syrah syrup*

One last word – DOOR PRIZES. There will be door prizes given out at the meeting! So don't miss this chance to learn about Syrah and maybe win a door prize. Sign up now. ♦

<b>TCWS Annual Business Meeting</b>	
<b>Syrah – Washington vs. the World</b>	
<b>Event Chairmen: Chuck and Sue McCargar</b>	
<b>Date:</b>	Sunday, May 16
<b>Time:</b>	1:00 to 3:30 p.m.
<b>Location:</b>	Meadow Springs Country Club 700 Country Club Place, Richland
<b>Price:</b>	Members, \$50; guests, \$60
<b>Limit:</b>	72 for the seminar
<b>Type:</b>	Meeting open to all members Society annual business meeting; Luncheon; comparative tasting
<b>Dress Code:</b>	No denim jeans of any color
<b>Cutoff date:</b>	<b>Tuesday, May 11</b>
<b>Cancellation Policy:</b>	For a full refund, cancellation must be made <b>by phone to Judy Stewart, 627-6579, on or before, Tuesday, May 11.</b> ♦



## 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. ♦

## Wine and Food of Campania

**Event Chairman: Dolly Ammann**

**Committee: Nancy Beitel and Kurt Ammann**

**Date:** Sunday, June 27

**Time:** 1:00 to 3:30 p.m.

**Location:** Meadow Springs Country Club  
700 Country Club Place, Richland

**Price:** Members, \$50; guests, \$55

**Limit:** 48

**Type:** Wine tasting and sit-down luncheon

**Dress Code:** No denim jeans of any color

**Cutoff date:** Tuesday, June 22

**Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before, **Tuesday, June 22.** ♦

(Continued from page 1)

### Wine and Food of Campania

luncheon will focus on some of the traditional foods of Naples and how they pair with the wines from the surrounding region.

Living in Naples for 6 years, I became a great fan of its wine and food. My desire is to share with you some of my favorite wines, food and memories from this romantic yet somewhat chaotic region of Italy.

When guests arrive, everyone will be greeted with a glass of *Prosecco* and *Bruschetta* as an hors d'oeuvre. *Prosecco* is a sparkling wine that is NOT from Campania but is a popular aperitif served all over Italy. *Prosecco* is produced in the northeast Veneto region by the Charmat process. The name of the grape variety is *Prosecco*.

The line-up of wines from Campania that will follow with lunch are:

- **Feudi di San Gregoria 2008 Falanghina DOC**
- **Terredora di Paolo 2008 Greco di Tufo DOCG**
- **Mastroberardino 2007 Lacrimarosa IGT**
- **Terredora di Paolo 2008 Aglianico IGT**
- **Feudi di San Gregorio 2003 Taurasi DOCG**
- **Feudi di San Gregorio 2004 Privilegio IGT**

The first course is a mixed seafood anti-pasto that will be paired with *Falanghina* and *Greco di Tufo*. These are 2 wines that are classic pairings with seafood. They also pair very well with grilled or baked fish.

The second course or "*Primo Piatto*" is a Neapolitan-style pasta and bean soup. There will be Parmesan cheese on the table to add to the soup. This course is paired with the *Lacrimarosa*. This is a very dry and complex "*Rosato*" or Rosé wine. It pairs well with antipasto dishes, grilled vegetables and pastas.

Next is the "*Secondo Piatto*" or main course. It features "*Bracirole al Ragù*" a beef roll braised in tomato sauce. This is paired with the *Aglianico* and the *Taurasi*. Both wines are made with the *Aglianico* grape but are very different wines. *Taurasi* is a famous ultra-premium wine sometimes called the "**Barolo of the South.**"



The wine paired with dessert is a late-harvest wine called "*Privilegio*" made from the Fiano di Avellino grape. Dessert is a Neapolitan specialty called "*Zuppa Inglese*." This dessert originated in Naples and is prepared differently here than elsewhere in Italy. It is made of sponge cake, pastry cream, fruit preserves, rum and cherry liquor all covered with meringue. My best description of it is "to-die-for!!"

Mastroberardino has long been one of the most highly regarded vintners of southern Italy. Regarded as industry leaders, they were the first winery of southern Italy to produce high-quality wines of distinction from indigenous grape varieties using modern state-of-the-art technology. Only native grape varieties are grown in their vineyards. Working in concert with the Italian government, they have re-planted ancient vineyard sites at Pompeii with vines identified from archeological and botanic research.

Terredora di Paolo is another of Campania's most progressive wineries. It was founded as a result of a family dispute between 2 Mastroberardino brothers. They split the estate and Terredora di Paolo was the result. The new company continued the family tradition of working with native grapes. Today Terredora di Paolo produces wines that rival those of Mastroberardino.

Feudi di San Gregorio is a relative newcomer. It is a high-tech winery with modern state-of-the-art equipment in their vineyards and cellars. Their wines, made mostly from native varieties, are some of the most exciting wines produced in Italy today.

So, I look forward to seeing you in June and sharing more about this special area of Italy. ♦



### EFFECTIVE THIS MONTH

#### EVOE

#### E-Mail Address Change

For members receiving the **EVOE** and other **TCWS** announcements via e-mail, effective in May, the new **EVOE** e-mail address is: [evoenews@gmail.com](mailto:evoenews@gmail.com)

The following address [evoe2go@aol.com](mailto:evoe2go@aol.com) will **NO LONGER** be used!

**PLEASE NOTE THE CHANGE!**

**COMING IN JULY**  
**Sunday, July 18**  
**Wines of the Columbia Gorge**  
**Scott Abernethy**  
**Member, TCWS Board of Directors**

Mark your calendar for **Sunday, July 18, 3:00 to 5:00 p.m., Best Western Pasco Inn & Suites** for a tasting of wines from a unique Washington AVA – the Columbia Gorge Appellation. This AVA is a narrow band of shoreline and hillside terrain flanking the Columbia River on both the Oregon and Washington sides. It is about 40 miles long, starting about 60 miles east of Portland near Hood River, and extending to Highway 97 near Biggs, Ore.

At the western extreme, the vineyards have a cool, marine-influenced climate with almost 40 inches of rainfall a year – ideal for cooler-weather varieties such as Pinot Noir, Gewürztraminer, Chardonnay, Pinot Gris and Riesling. The eastern vineyards have a high desert climate with less than 10 inches of rainfall a year, but plenty of hot weather and sunshine to grow Bordeaux, Rhône, and Italian varieties such as Cabernet Sauvignon, Syrah, Zinfandel, Barbera and Sangiovese. An extraordinary combination of climate, soil and geology create distinct “micro-climates” for growing premium grapes. ([www.columbiagorgewine.com](http://www.columbiagorgewine.com))

The AVA has about 30 wineries, with many clustered near Hood River and The Dalles. On the Washington side, wineries are scattered along the Columbia River with several in the Klickitat Canyon area near Lyle. Selecting 6 or 7 to represent such a diverse AVA is a daunting task!

The event chairmen recently attended a Columbia Gorge tasting event in Portland where 20 wineries poured about 60 wines. We focused on wines produced from Columbia Gorge vineyards, although many of the wineries also used grapes from adjacent Columbia Valley vineyards. Besides finding some very tasty varieties, we also discovered some interesting blends. We are now narrowing the list down to our final selections and will announce our choices in the June *EVOE*. An assortment of appetizers and palate cleansers will accompany the wines.

The event will be a “casual” sit-down setting with ample opportunities to chat and ask questions. When you leave, you should be able to plan your own wine-tasting adventure on your next trip to Portland. Add a day to your trip and have some fun! And, to make our July event even more special, bring a guest or two and introduce them to the Tri-Cities Wine Society! ♦



*EVOE* March 2010

**Save the Date**  
**Sunday, August 29**  
**Society Annual Picnic and Summer Wines**

Summer time and the livin’ is easy ... well, OK, it may not quite feel like summer yet, but that doesn’t mean we aren’t looking ahead and making some plans! With that said, you can mark your calendars for **Sunday, August 29, 4 to 7 p.m.**, for the Society’s annual picnic. This year it will be at the **Washington State University Experiment Station, Prosser**, in the rose garden and underneath beautiful old shade trees.

While details are still in the works, event chairmen are planning to introduce some lighter wines suitable to enjoy on a relaxed summer evening, primarily from **Naches Heights**



**and Martinez & Martinez wineries.** Food – picnic-type. Guest speakers – currently, Phil Cline and Monica Martinez from their respective wineries, are scheduled.

We hope you can join us for this annual event – a great opportunity to spend a few summer hours with other Society members in a beautiful outdoor setting, maybe get reacquainted with some members and/or meet new ones, all while enjoying and learning about some lighter-style wines. Remember, **Sunday, August 29, 4 to 7 p.m.** More details to follow in future *EVOEs*. ♦

***EVOE* – Reflections from Afar**

**Mary Binder**  
***TCWS* Communication Chairman**

This month’s *EVOE* has been an international endeavor! As I write this, my husband, Don, and I, along with friends, are finishing a 2-week trip in France. So, your newsletter editor, Dolly Ammann, and I have been sending e-mails long distance to finalize this edition. Ah, technology!

Our focus has been Paris and the Normandy area. We saw and toured many of Paris’ major sites with highlights including a boat ride on the Seine and what turned out to be a private tour through Versailles. But I believe the true highlights for the 4 of us have been in the Normandy area. To walk along the beaches and cliffs of D-Day, to stroll through towns now rebuilt but heavily damaged more than 65 years ago, to humbly stand in the American cemeteries and see others where so many are buried, and to spend time in museums dedicated to remembering the events of WWII – all have been opportunities none of us will forget.

So, reflecting on all this and looking ahead to Armed Forces Day, Memorial Day, Flag Day and our Independence Day, it seemed to us a fitting time to say a special “**thank you for serving**” to all our veterans, and especially to our Society members who are also veterans. *Merci and au revoir.* ♦

## Tri-Cities Wine Festival

**Blaine Hulse**

**Co-Chairman, TCWS Wine Festival**

This month, I'd like to share with you some proposed changes to our Festival wine judging. In the past, the Festival has sought to assemble a panel of 5 judges who are prominent professionals within the wine industry. We have drawn upon wine writers, distributors, winemakers and restaurateurs, just to name a few of the talents.

As many of you know, our judging is a blind style, with only the vintage, variety and, when relevant, the level of residual sugar disclosed to the judges. We have achieved a high degree of impartiality with this system, and intend to maintain those standards; but, as our Festival has grown with more wineries and more wines, we need to modify our procedures. For this year's event, the Tri-Cities Wine Festival judging committee is currently exploring expanding the judging panel to 6 judges.

With 6 judges, we will be able to have 2 panels of 3. This will aid in the judging of varietals with a large number of entries such as Cabernet Sauvignon, Merlot or Syrah. We plan to rotate the individuals of these "sub-panels" so that we maintain impartiality and minimize personal bias. This proposed change was presented to last year's judges and they confirmed that it is an accepted practice at many large judgings across the country.

We are also moving the start of judging up a day and are planning to finish a day earlier – Thursday of Festival week vs. Friday. This will provide us a day for the final logistical details prior to the Saturday evening public tasting and award presentations.

Also in the past, we have had a "silent" judge who observed the proceedings and provided a report to the wineries with the judges' general conclusions about the wines in the Festival. This year, a member of the Festival Steering Committee will interview the panel during the judging and compile their comments into a similar report.

These are the key judging changes we are planning to make for this year's Festival. Again, as the number of wineries has grown, so has the number showcased at our event. Therefore, we are working to ensure we can continue to have quality judging without exhausting our judges' wine palates! This, ultimately, has a domino effect as quality judging encourages wineries to participate in our Festival, which then helps attract the public and means more visibility for our Wine Society, which will help the Society meet its education and charity goals. Whew ... many potential positive effects from what on the surface may look like a minor change!

And on a different note, in April close to 1,000 save-the-date postcards were mailed to the wineries in Washington, Oregon, Idaho, Montana and Alaska announcing the dates and providing information about this year's Festival. ♦

**Save the Dates  
November 5 & 6**

## Taste Back

### New Zealand: Kiwis Take on Pinot Noir

**Ambre MacHugh**

**Member, TCWS**

Well, we could not have asked for a nicer spring day for this event! The venue selected by our event chairmen was Casa Vino wine bar in Richland, Saturday, April 17. Everyone seemed to be in the best of spirits as they filed in the door and received their welcome wine, an Oregon Pinot Noir. Andy Kafentzis, Casa Vino's owner, did a lovely job organizing the plates of food and ensuring all guests were comfortable.

Shortly after settling into our chairs with our plates full as well as our first wine selections, Chuck and Sue McCargar, Wine Society Board members, treated us to their experiences from their recent trip to New Zealand. Not only did they speak from their handouts and photos, they were kind enough to bring some wine maps home and pass them around as well.

After a few more wines had been selected, it was my turn to speak. Having lived in Central Otago, I spoke from a different vantage point – the wine industry from the experiences of one who's been able to live in it; what the people are like; what the wines are like. It was refreshing to have so much audience participation, not just during my presentation, but during Chuck and Sue's as well. People seemed truly interested to learn from what we have observed. That was fun.

The audience was lively and seemed to enjoy themselves greatly according to the comment cards left. Several comments shared the same sentiments: "Enjoyed a new venue;" "Right amount of social and instructional;" "Good to try wines we cannot get locally."

Some of the other comments received were: "Would like to have learned more about Pinot Noir as a varietal, and how NZ Pinots compare with Oregon's;" "The personal observations from the speakers were a plus!"

And as is often done at events, when we polled the audience to find out which wines were the favorites, the results were all over the map. While I remember the top 3 wines seemed to be the Pencarrow, Peregrine and Shubert, I also remember everyone seemed to have a different opinion.

Overall, it was a good day, good food, good company and of course, great wine! ♦



# 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

\*\*\*\*\*  

## TCWS Annual Business Meeting - Sunday, May 16, 2010

**Members**                      **\$50**  
**Guests**                      **\$60**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Meeting Only \_\_\_\_\_  
 Limit : 72

Member \_\_\_\_\_  
 Member \_\_\_\_\_  
 Guest 1 \_\_\_\_\_  
 Guest 2 \_\_\_\_\_  
 Phone Number \_\_\_\_\_  
 E-mail \_\_\_\_\_

**Would like to help at the event**

\*\*\*\*\*  

## Wine and Food of Campania - Sunday, June 27, 2010

**Members**                      **\$50**  
**Guests**                      **\$55**  
**Meeting Only**                      **No Charge**  
 Number of members attending \_\_\_\_\_  
 Number of guests attending \_\_\_\_\_  
 Limit: 48

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?

### 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 May Wine Events Around The Pacific Northwest

### Chehalis Valley 3rd Annual Spring Wine Tour,

May 1 & 2, Chehalis Valley, WA. Visit all 6 wineries of the Chehalis Valley — Widgen Hill, Scatter Creek, Heymann, Birchfield, Wells and Weatherwax. Start at any participating winery and receive a commemorative wine glass and a passport. Enjoy free wine tastings, hors d'oeuvres, entertainment and warm hospitality. Location: Onalaska, Chehalis, Centralia and Tenino. Cost: passports, \$15 at the door and \$13 in advance. Time: Saturday, 11:00 a.m. to 7:00 p.m., Sunday, 11:00 a.m. to 6:00 p.m. For more information, contact Carol Wells, 360-978-9254, e-mail [wellswinery@msn.com](mailto:wellswinery@msn.com), or go to [www.wellswinery.com](http://www.wellswinery.com).

### Ellensburg Wine Festival, May 8, Ellensburg, WA.

This is Central Washington's premier wine festival. Several Ellensburg businesses will open their doors and host dozens of Washington's finest wineries. You will be able to wander through venues, listen to live music and sample some of the finest wines the Northwest has to offer. Location: Downtown Ellensburg. Cost: \$30, includes a commemorative wine glass and 10 tasting scripts. Time: 3:00 to 7:00 p.m. To purchase tickets, contact Leslie Berry at the Ellensburg Chamber of Commerce, 888-925-2204, e-mail [leslie@ellensburg-chamber.com](mailto:leslie@ellensburg-chamber.com), or go to [www.ellensburg-chamber.com](http://www.ellensburg-chamber.com).

### Downtown Wenatchee Springtime Wine Walk, May 8,

Wenatchee, WA. Get to know Columbia River wine region wineries. Enjoy tasting at 6 wineries inside independent downtown Wenatchee shops. Location: Wenatchee Avenue between Yakima & Second Streets. Time: Noon to 5:00 p.m. Cost: \$20 for 20 tastes. Price includes souvenir wine glass. For more information, contact Sarah Dempsey at 509-662-0059, e-mail [sarah@wendowntown.org](mailto:sarah@wendowntown.org), or go to [www.wendowntown.org](http://www.wendowntown.org).

### Riedel Tasting Class, May 12 & 13, Kennewick.

Take a journey through Riedel's world of glasses and senses. Learn about Riedel wine glasses and their effect on the enjoyment of wine. Discover how different shapes impact the taste of wine. Taste wine and enjoy appetizers after class. Location: Anelare Tasting Studio 3617 Plaza Way Ste B, Kennewick. Cost: \$100 (includes 4 crystal wine glasses to take home). Time: 6:30 p.m. For information, contact Kahryn Alexander, 509-521-8926, e-mail [info@anelare.com](mailto:info@anelare.com) or go to [www.anelare.com](http://www.anelare.com).

### Barrel Tasting at Lake Chelan, May 15 & 16, Lake Chelan

Wine Valley, WA. Wineries at Lake Chelan open their doors only twice a year. This is your chance to taste wines straight from the barrel. Events and times vary by winery. For more information, contact Don Phelps, 509-888-0461, e-mail [jumpintheboat@hardrow.com](mailto:jumpintheboat@hardrow.com) or go to [www.lakechelanwinevalley.com](http://www.lakechelanwinevalley.com). ♦

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*Tri-Cities Wine Society*  
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