

October 2010



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

Tri-Cities Wine Society



Sunday, October 17
A Bit of Portugal — in Prosser

Friday & Saturday, November 5 & 6
32nd Tri-Cities Wine Festival

Sunday, December 5
Giving & Gifting — The Spirit of the Holidays

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A Bit of Portugal – in Prosser

Ken Kramer and Lois McGuire
Members, TCWS

Editor’s note: This event is currently sold out. There is a waiting list. If you want to be on the list, please call Judy Stewart at 627-6579.

No passport needed **Sunday, October 17**, when the Tri-Cities Wine Society presents a taste of some specially selected Portuguese wines paired with Chef Frank Magaña’s highly acclaimed and award-winning tapas! The event is scheduled from **4:00 to about 6:30 p.m., Picazo 7 Seventeen, Prosser.**

Just a short drive to experience so much – wines from several of Portugal’s viticulture regions while tasting some of the finest tapas outside the Iberian Peninsula. As guests arrive at “Portugal Picazo,” they will be greeted with the **2009 Casal Garcia Vinho Verde Rosé** – the “crazy good and addictive wine with that *Zip-a-Dee-Doo-Dah* spritz ...” that we wrote about in last month’s *EVOE*.

Then, while sipping and nibbling, guest speaker, **Pete Hedges of Hedges Family Estate** winery, will enlighten guests. Pete was a guest of the Portuguese Wine Commission several years ago and gained a vast knowledge of the country’s wines and wine regions. In addition, he was able to bring home several native Portuguese grape varieties and is now actively growing them in his Red Mountain vineyard. Pete will take guests through Portugal’s wine regions from both a grower’s and winemaker’s viewpoints.

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Tri-Cities Wine Festival

Dolly Ammann
Co-Chairman, TCWS Wine Festival

The 32nd Tri-Cities Wine Festival is just around the corner! **We need your help to make this, our premier event of the year, another great success.** Please think about getting involved and helping out. Become one of our Festival volunteer officials. Being involved really is fun and worthwhile. Here is a list of jobs that need volunteers:

- Judging backroom assistants Tuesday thru Thursday
- Seminar assistants on Saturday morning
- Setting up the public tasting Saturday morning
- Setting up the Silent Auction
- Silent Auction registration
- Monitoring Silent Auction bids
- Collecting payments for Silent Auction
- Information booth attendants
- Handing out glasses and programs Saturday evening
- Winery check-in Saturday before the main event
- Official monitors during the event
- Helping pour for wineries if needed
- Handing out awards
- Closing down the event and cleanup

To volunteer or for more information, please contact me at 509-619-1482 or e-mail dollyammann@live.com.

Yes, this year’s Festival is rapidly approaching. **Tickets are on sale — Ticketmaster, www.ticketmaster.com; Ticketmaster outlets; the Toyota Center Box Office.**

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October

President's Message

Ted Davis, TCWS President



Wine Factoids

- Cork stoppers account for more than 60% of the world's cork production. (Oenologist.com)
- The number of calories found in a 4-oz. glass of red wine – about 85. (about.com)
- Worldwide, there are only about 170 people who have earned the title “Master Sommelier.” Prosser resident Angelo Tavernaro is one. He teaches classes locally, has spoken at Society events and has judged at the Tri-Cities Wine Festival. He is scheduled to judge again at this year's Festival.

Wine and the Human Body

Each week seems to bring a new study on the health benefits of moderate wine consumption. Evidence continues to mount that responsible wine drinking goes hand in hand with a healthy lifestyle. Here are a couple of examples:

- Brain – men who consumed one or two glasses of red wine per day have a 40% lower risk of suffering an ischemic stroke according to a 2003 Harvard study. Scientists found that grape seed polyphenols block and neutralize toxic plaque that builds up and kills cells in the brains of Alzheimer's patients.
- Lungs – California researchers announced last year that men who drink red wine have a lower risk of lung cancer when compared with nondrinkers.
- Legs – peripheral artery disease is a form of atherosclerosis that cuts off the blood supply to the legs. A Dutch study of people 55 or older found that one or two alcoholic drinks a day, including wine, lowered the risk of this disease. (Excerpted from www.winespectator.com/webfeature)

Upcoming Events

- **Sunday, October 17**, the Society will explore Portugal's winegrowing areas when its monthly event will be at **Picazo 7 Seventeen in Prosser** – a new venue for the Society that many apparently want to attend as it is sold out as of press time! Besides learning about Portugal's winegrowing areas, guests will taste some of its reds, whites and even a sparkling wine. See **page 1** for more details.
- **November 5 and 6**, the **32nd Tri-Cities Wine Festival** returns to the **Three Rivers Convention Center**. If you attended last year, we hope you'll return again this year. If you missed last year or haven't been for a few years, come this year to see what is new! The venue is spacious – more wineries and their wines to sample and compare, along with numerous

food exhibitors, music, a select group of vendors and a great silent auction, all at Saturday evening's gala wine tasting. Festival events also include a fabulous wine dinner seminar Friday evening and three separate wine seminars during the day Saturday.

Tickets are on sale through Ticketmaster, Ticketmaster outlets or at the Toyota Center Box Office in the Toyota Center. (Note: you can save an extra service charge by going to the box office vs. the online Ticketmaster site.) All tickets must be purchased in advance except for Saturday evening's gala tasting.

So, mark your calendars for **November 5 and 6**, read more in this month's *EVOE*, keep checking the Festival web site for updates, www.tcwinefest.com, look for us on Facebook and Twitter, and let your **friends, family and co-workers** know about the Society's annual public event. Yes, all Festival events are open to Society members and the **general public** – to anyone at least 21 years of age and with a valid ID. Bring someone and introduce them to the **Tri-Cities Wine Festival!** See **page 1** for more details.

- **December 5, Allied Arts Center & Gallery, Richland** – our Wine Society will have its 2nd annual scholarship fundraiser with all event proceeds going to support area students enrolled in enology or viticulture programs. For example, the Society donated \$1,000 earlier this year to the William Preston Memorial Fund for such purposes. The fund is administered by the Washington Wine Industry Foundation. I hope you'll be able to join us and help support our scholarship endeavors. And, as a special highlight at the Center in December – a touring watercolor exhibit that is making the Allied Arts Center its only Pacific NW stop! More information is on **page 6**.

As always, recommend signing up early so you are not closed out or miss the deadlines! Also, share your pleasure for wine tasting. Consider bringing a friend or friends to a Wine Society event.

Wine Quotes

- Where there is no wine there is no love. (*Euripides*)
- Wine had such ill effects on Noah's health that it was all he could do to live 950 years. Show me a total abstainer that ever lived that long. (*Will Rogers*) ♦



(Continued from page 1)

A Bit of Portugal – in Prosser

The afternoon's first paired wine will be the **2008 Casa Santos Lima Eximius Branco** from the Estremadura area near the capital city, Lisbon. It will be **paired with Frank's grilled scampi**.

The next white wine is the **2008 Esporão Reserva Branco** from the Alentejo, Portugal's largest wine region. It is a blend of the Arinto, Antão Vaz and Roupeiro grape varieties, spending 6 months in new French and American oak barrels. This wine is very food friendly and will be **paired with a lobster bisque sampler**.

Moving to red wines, first we are serving the **2007 Chamine Vinho Tinto** also from the Alentejo region. The wine is a blend of mainly Aragonez and Syrah. Aragonez is another name for Tempranillo. The Chamine will be served with **a crostini topped with a small sardine filet and shaved Manchego cheese**.

Next, the **2007 Quinta dos Roques** from the Dão region. The Quinta dos Roques is blended with over 50% Touriga Nacional. It will be **paired with meatballs made with veal, lamb and beef in a sauce**.

Staying in the Dão region, our next wine will be the **2005 Quinta de Cabriz Reserva**, described as lush and ripe, with a hint of maturity. We will be sampling this **with a rubbed pork tenderloin with a romesco sauce and topped with demi-glace of black trumpet mushrooms**.

Our final wine, the **2005 Quinta Vale D. Maria**, is from the Douro region. Further inland than the Vinho Verde region referenced above, the Douro is also considerably warmer and sunnier. Our chef will be pairing this **with leg of lamb and a rosemary, garlic red wine sauce and topped with scallions**.

No actual trip to Portugal would be complete without tasting a Port, so the final tasting for our Portugal in Prosser trip will be the Douro's **2000 Presidential Vintage Port**. We believe it will pair well **with a dark chocolate truffle made with a Queso Valdeón cheese**.

In summary, we are very pleased that so many quickly signed up for our travel to Portugal in Prosser! We are sorry we cannot accommodate everyone who wanted to come but hope to see you at a future event. Obrigado! ♦

A Bit of Portugal – in Prosser

Event Chairmen: Lois McGuire, Ken Kramer

Date: Sunday, October 17
Time: 4:00 to 6:30 p.m.
Location: Picazo 7 Seventeen
 717 6th Street, Prosser
Price: Members, \$35; guests \$40
Limit: 48
Type: Educational; sit down
Dress Code: Restaurant appropriate
Bring: Desire to learn; sense of adventure
Cutoff date: **Friday, October 11**
Cancellation Policy: For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579, on or before Monday, October 8.** ♦

Looking Ahead

January 2011

Around the Globe with Merlot

Yes! The Society is starting the New Year and its 2011 programs with a seminar featuring ... Merlot! One of the more popular wine varieties around the world, guests will have the opportunity to learn about, taste, and compare and contrast Merlots from several countries and various U.S. AVAs – American Viticultural Areas. According to one source, easy-wine.net, "Wines made from Merlot grapes are very popular and one of the most sought after wines due to its compatibility with such a large number of foods."

Yes! Merlot is grown around the world, including such diverse areas as Israel, Bulgaria, Chile, New Zealand, Italy, the U.S. and, of course, France's Bordeaux region. Also, according to easy-wine.net, "A Merlot wine can best be described as a medium-bodied wine that is not overly acidic and is, therefore, deemed to be easy to drink and perfect for [even] beginners to red wine drinking. White wine drinkers often don't appreciate red wines very much, but Merlot wine is usually the exception to this rule." So, something for everyone?

Yes! More details in future EVOEs. Meanwhile, think January; think Merlot! ♦

February 2011

Open that Bottle Night 12

Last year's response to the Society's first-ever participation in Open that Bottle Night received overwhelmingly positive feedback and numerous requests to "do it again!" So, back by popular demand – **Open that Bottle Night 12**, tentatively scheduled for **Sunday, February 13**.

Former *Wall Street Journal* wine writers John Brecher and Dorothy Gaiter started the event 12 years ago; it now has a worldwide following. As they wrote, 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.

Different from other Society events, participants bring a bottle of wine to share! Along with the wines, there will be food to complement a variety of wines. This will be a great opportunity to share some special wines, learn why and when they were purchased, learn how they were stored, and more. Does it 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.

Interest piqued? Sure hope so! Details in future EVOEs. ♦

(Continued from page 1)

Tri-Cities Wine Festival

The Festival's web site, www.tcwinefest.com has a wealth of details and information. Check it out and refer others to the site if they are interested in learning more about our Festival. Most of all, I hope you can attend at least one of this year's Festival events along with encouraging others to also attend. This is the Society's annual public event and major fundraiser for its scholarship fund. So, think – **TICKET SALES!** ♦

2010 Festival Judges

Blaine Hulse, Co-Chairman, TCWS Wine Festival

We are really fortunate to have assembled a distinguished panel of judges for this year's Wine Festival competition. Our search culminated recently with the addition of a new judge to our panel from Seattle, giving us three Californians and three Washingtonians. **Rebecca Chapa and Narsai David** both hail from San Francisco, while **Ann Littlefield** resides in the Napa Valley. Closer to home, **Jim Harbertson and Angelo Tavernaro** are esteemed local judges, and we are adding a sommelier from Seattle, **Yashar Shayan**. The Festival has rarely had such an excellent mix of talents and experience!

Rebecca Chapa judged for us last in 2004 bringing vitality and charm. She has been judging both wine and spirits for many years, and blogs about her experiences at www.rebeccachapa.com. **Narsai David** has judged for us, as recently as 2006, and brings a well-educated palate for food and wine pairings, having made appearances both as a celebrity chef and wine judge. **Ann Littlefield** is a long-time friend of the Festival, judging often in recent years. She has vast experience in teaching and marketing wines nationally. The California contingent has both breadth and depth in education, promotions and experience.

Dr. Jim Harbertson brings to the judging table not only an impressive list of scientific accomplishments in enology, but an insightful and discerning palate. Next, **Angelo Tavernaro**, another great friend of the Festival, who has achieved the exalted status of Master Sommelier, of which only 170 exist worldwide. His experience spans several continents and decades, having witnessed the best and the worst the world's wine industry has endured. Finally, our newest judge, **Yashar Shayan**, brings a fresh, vital perspective to the panel. He has worked in the vineyards with premier winemakers, and studied in prestigious schools such as the Wine and Spirits Education Trust in London, from which Rebecca Chapa also graduated. Presently, he is the sommelier at Seastar Restaurant in Bellevue.

Remember — TICKETS ARE NOW ON SALE! Through Ticketmaster, www.ticketmaster.com; Ticketmaster outlets; or at the Toyota Center Box Office. Look for other Festival information and updates www.tcwinefest.com. ♦

Tri-Cities
Wine Festival
November 5 & 6
Three Rivers
Convention Center
Kennewick, Washington
For details: <http://www.tcwinefest.com>

Judged Wine Competition
Seminars
Gala Wine Tasting
Food
Silent Auction

2010
32nd
Annual

2010 Tri-Cities Wine Festival
Artwork by Yu-Heng Dade

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. ♦

Taste Back – Society Annual Picnic

Mary Peters
Member, TCWS

Sure felt like the end of summer as a cool, August breeze blew across the relaxed folks under the trees and on the lawn of the WSU Irrigated Agriculture Research and Extension Center in Prosser. The group consensus – more than 50, and that's the number attending and not necessarily the age – was that this was a lovely setting for an educational and fun afternoon. It was wonderful to see longtime members, such as the Wycoffs (since 1981), several new members and guests, along with the regulars, all chatting away as they enjoyed good wine and food on a pleasant late afternoon. The picnic-type food included foot-long sausages – well grilled by Scott Abernethy – sauerkraut, baked beans, potato salads and a macaroni salad.

The opening wine was the Okanogan Estate & Vineyards 2007 Riesling. Following that palate prep, was the German P.J. Valckenberg 2008 Riesling Undone to compare with the Naches Heights Vineyard 2009 Dry Riesling. Phil Cline from NHV gave a nice overview of his grape-growing philosophy and the uniqueness of his vineyards. For example, his Riesling vineyard is at 1800 feet and in andesitic soil. The lack of basalt lava flows and the altitude make this area unusual, and Phil said he is considering applying as a new American Viticultural Area (AVA).

Next up was the 2009 Rousanne from Martinez & Martinez Vineyard. Andrew Martinez spoke while his wife, Monica, helped pour wine. According to Andrew, some of his grapes come from a small vineyard his grandfather planted 29 years ago in the Horse Heaven Hills AVA.

A second contrasting opportunity was provided by the two Rosé offerings – the Naches Heights Vineyard 2009 Rosé of Tempranillo and Martinez & Martinez Winery's 2009 Rosé of Cabernet Sauvignon. Andrew said his is a sweeter Rosé at 2.6 residual sugar, is his best seller, and to his knowledge, is the only Rosé of Cabernet Sauvignon currently made in the state. For barrel tasting weekends and other special events, he described an interesting “slushy” made at the winery from this wine.

Naches Heights Vineyard also poured a 2009 Pinot Gris and later Andrew and Monica shared their Martinez & Martinez 2006 César Red Blend to go with the excellent raspberry-chocolate brownies that topped off the picnic supper.

Martinez & Martinez wines can be found at Yokes in Pasco and W. Richland, Albertson's on Gage, and Cheese Louise in Richland. Naches Heights Vineyard markets primarily in the Seattle area – check them out at The Tasting Room on Post Alley – but, per Phil, he is looking into having some at Yoke's. Meanwhile, closer to home, NHV wines are at Rosauers Supermarket, Yakima, and of course, at the winery.

Comments from the crowd highlighted the opportunity to compare three Rieslings and later two Rosés, exposure to unfamiliar wineries, the educational information presented, the lovely venue, and how well the event was organized – the last due to the efforts of Gudrun Parker, Judy Stewart, Sandy Birdlebough and Scott Abernethy. Ah, it was a summer late afternoon at its best! ♦

Decadent Raspberry Brownies

(Note: Dessert served at the August annual picnic. Several guests requested the recipe. Enjoy!)

Ingredients

4 (1 ounce) squares unsweetened baking chocolate
3/4 cup butter or margarine
2 cups sugar
3 eggs
1 teaspoon vanilla
1 cup flour
1/4 cup seedless raspberry jam
6 (1 ounce) squares semi-sweet baking chocolate, chopped
3/4 cup whipping cream

Directions

1. Preheat oven to 350°F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Microwave unsweetened chocolate and butter in large microwavable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir sugar into chocolate mixture until well blended. Add eggs and vanilla; mix well. Stir in flour until well blended. Spread into prepared pans.
2. Bake 30-35 min. or until toothpick inserted in center comes out with fudgy crumbs. (Do not over bake.) Cool in pan.
3. Spread jam over brownies. Microwave semi-sweet chocolate and cream in microwavable bowl on HIGH 2 min. or until simmering. Stir until chocolate is completely melted and mixture is well blended. Spread evenly over jam layer. Refrigerate 1 hour or until chocolate layer is set. Lift dessert from pan, using foil handles.
4. Cut into 32 brownies. Serve and enjoy! ♦

In Memory

Recently, the Society lost 2 long-time staunch supporters – Wesley F. Parker, husband of Gudrun Parker, and Jerry Main, husband of Jerri Main. To both Gudrun and Jerri, and their families, our condolences.

Wes passed away August 1 at his home in Prosser with his family by his side. He was a retired Hanford civil engineer. Besides his love of the outdoors and concern for nature, Wes was a constant at many Society events along with Gudrun, and also patiently accompanied her to Society Board and committee meetings over the years.

Jerry passed away September 21 at his home in Richland. Besides his work for Battelle and Westinghouse Hanford on a variety of computer applications, wine captured his interest. He was one of the Wine Society's first officers, worked on the first Wine Festival in 1979, and chaired the Festival Steering Committee from 1990 to 2003. ♦

Taste Back – Vineyard Series III Seminar

Ken Kramer
Member, TCWS

My opinion – I don't think anyone was disappointed Sunday, September 19, after the short drive to Kiona Vineyards and Winery on Red Mountain. Team "T" – Ted Davis and Tony Pennella – organized a terrific event, the Vineyard Series III Seminar. The seminar's focus was on comparing and contrasting different winemakers' styles using the same varietals from Kiona's vineyards. Kiona's Scott Williams was the guest speaker and, judging from the comment cards received, he did a great job of comparing the day's wines – Syrah, Zinfandel and Cabernet Sauvignons.

We tasted:

- Two Syrahs, the 2007 Saviah Cellars and 2007 Ward Johnson Winery;
- Two Zinfandels, the 2008 Mount Baker Vineyards and Winery and the 2008 Big Kiona; and,
- Four Cabernet Sauvignons, the 2006 Ward Johnson, 2006 Rulo Winery, and for a special treat from the Williams family – their 1983 Kiona to compare with their 2003 – yes, a 20-year comparison!

All this paired with a great lasagna – several positive comments here; roast beef; and, palate cleansers such as celery and apples, and even chocolate. Then, too, there were numerous comments praising the olive oil and bread as a palate cleanser. Also getting several kudos was Silvia Hoisie's homemade bread!

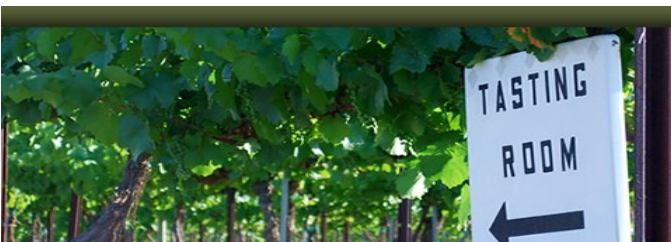
The wines were sharply different and each style garnered fans. From the comments received, the favored wines were both the 1983 and the 2003 Kiona Cabernets with the Mount Baker Zinfandel being mentioned by several participants as their favorite.

However, the overwhelming winner in the positive comments department was Scott! His easy-going manner, knowledge of the wine business and history of Washington wines kept everyone's attention and garnered positive comments on most of the cards returned.

Finally, a few additional comments to note:

- **Do it at another winery!**
- **I liked the location and interaction with the winemaker.**
- **... well organized, a great tasting experience.**
- **The olive oil dip/palate cleanser a great idea!**
- **... would have been helpful to have a list of the wines for the participants.**

Summary – all in all, a very well run seminar that was enjoyed by everyone. ♦



Giving & Gifting – The Spirit of the Holidays

Les Domingos and Ken Potter
Members, TCWS Board of Directors

An invitation – spend a pleasant Sunday afternoon with the Tri-Cities Wine Society viewing a world of watercolor art! This truly will be a singular opportunity. You'll be able to view world-class art, support the arts in your community, enjoy some wine and maybe even find a gift for that impossible-to-shop-for-person on your holiday list! Details?



Sunday, December 5, 4:00 to 6:30 p.m., you will have this opportunity at the **Allied Arts Center & Gallery, Richland**. Come and view the American Watercolor Society's traveling exhibit – its only stop in the Pacific Northwest.

Besides the artwork, the Society will provide a tasting of special wines and food. Featured wines will include **medal winners from November's 32nd Tri-Cities Wine Festival** and some special dessert wines guests may find good for the holidays.

But, best of all, event proceeds will support the arts in our community through the Allied Arts Center & Gallery and the Society's scholarship endeavors through the Washington Wine Industry Foundation for students in area viticulture and enology programs. So, there will be a variety of door prizes, including gift baskets and wine! Upon arrival, each person will receive a ticket for a door prize; additional tickets can be purchased for a donation.

So, we hope you can join the Society **Sunday, December 5, 4:00 to 6:30 p.m., Allied Arts Center & Gallery, Richland**, for a late afternoon of special artwork, shopping opportunities, wine, food and pre-holiday enjoyment in a relaxed atmosphere – **all to help benefit the local arts community and the Society's scholarship endeavors.** ♦

Giving & Gifting	
The Spirit of the Holidays	
Event Chairmen: Les Domingos & Ken Potter	
Date:	Sunday, December 5
Time:	4:00 to 6:30 p.m.
Location:	Allied Arts Center & Gallery 89 Lee Blvd., Richland
Price:	Members, \$25; guests \$30
Limit:	50
Type:	Casual, stand-up, limited seating
Bring:	1 wine glass per person
Cutoff date:	Wednesday, December 1
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Wednesday, December 1. ♦

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

A Bit of Portugal – in Prosser – Sunday, October 17, 2010

Members \$35
Guests \$40
 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 _____

Giving & Gifting – The Spirit of the Holidays – Sunday, December 5, 2010

Members \$25
Guests \$30
 Number of members attending _____
 Number of guests attending _____
 Limit: 50
 Would like to help at the event

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

Mail Payment with Coupons to:
Tri-Cities Wine Society
P.O. Box 1142
Richland, WA 99352

Do you have a new postal address?
 Did you recently change your e-mail address?

If yes, or if you haven't seen an e-mail or *EVOE* newsletter for awhile, contact Scott Abernethy at 509-783-8801 or by e-mail at tcwinesocietymembership@gmail.com.

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.

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

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.



2010 October Wine Events Around The Pacific Northwest

Gordon Brothers Crush Weekend, Oct. 1-3, Pasco, WA. Gordon Brothers Cellars is only open for wine tasting at the vineyard twice per year. This is a great chance to see where it all happens. They will be featuring all of their current releases and have some great specials. Tasting hours are: Friday 2:00 to 6:00 p.m., Saturday, noon to 6:00 p.m. and Sunday, noon to 6:00 p.m. For more information, contact Katie Nelson at 509-547-6331, e-mail info@gordonwines.com, or go to www.gordonwines.com.

Two Mountain Winery Winemaker for a Day, Oct. 6, Zillah, WA. Featured in the October *Sunset Magazine*, this is a fun event you don't want to miss. Participate in harvest and crush at Two Mountain Winery! The first hour is spent in the vineyard with vineyard manager Patrick Rawn learning how to determine when the grapes are ready for harvest. Then you'll roll up your sleeves and head to the cellar for the second hour with winemaker Matt Rawn and learn about and take part in the crush process. With hands-on guidance, learn how to read brix with a hydrometer, take temperature readings, participate in punch-down and learn about the fermentation process. Location: Two Mountain Winery, 2151 Cheyne Road, Zillah. Starting time: 2:00 p.m. Cost: \$40 per person. For more information call 509-829-3900, e-mail info@twomountainwinery.com, or go to www.twomountainwinery.com.

Col Solare 2007 Vintage Release Celebration, Oct. 9, Benton City, WA. Celebrate the winery release of its 2007

vintage. Take in the harvest sunset from the terrace and meet Chef John Sarich, who will be signing copies of his new cookbook, *Chef in the Vineyard*. Enjoy complimentary tastings of the new release, live music, and appetizers from John's new book prepared by Chef Frank Magaña of Picazo Catering. There is no charge to attend this event. Please RSVP to info@colsolare.com or at 509-588-6806.

Lake Chelan Crush, Oct. 9-10, Lake Chelan, WA. The boutique wineries of the Lake Chelan Wine Growers Association host their annual harvest celebration. Grape growers and winemakers will share the intricacies of the winemaking process with visitors. There will be vineyard and winery tours, live music and award-winning wine tastings. Eateries throughout the valley will also feature delectable food pairings for the local wines. For more information, contact the Lake Chelan Chamber of Commerce at 509-682-3503, or e-mail info@lakechelan.com, or go to www.lakechelanwinevalley.com.

Harvest Celebration at Maryhill Winery, Oct. 9-11, Maryhill, WA. Come celebrate the crush festivities at Maryhill's 11th Annual Harvest Weekend. Enjoy tasting exclusive barrel samplings, join in a classic grape-stomp and take a turn on the winery's new bocce ball courts. Set against the stunning backdrop of the Columbia River Gorge, guests can relax with a plate of Lilo's BBQ and enjoy free live music on the winery's grape-covered arbor all weekend long. Sample new releases and take advantage of great specials. For more information, contact Allison at 206-838-7216, or e-mail allison@duopr.com, or go to www.maryhillwinery.com. ♦

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

EVOC
Newsletter of the
Tri-Cities Wine Society
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