

August 2011

Tri-Cities Wine Society



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



Saturday, August 13

Red Willow Vineyard — Vines, Wine & Dine

Saturday, September 10

Viognier — U.S. and Beyond

Friday, October 21

Washington Wine Varietals — What's New!

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Red Willow Vineyard – Vines, Wine & Dine

Gudrun Parker

Member, TCWS Board of Directors

We are on the road again! Hopefully, you already will have signed up for this trip by the time you read this article. **BUT if not, there are a few spaces left; so, hurry and call Judy Stewart, 627-6579, to reserve your space.**

Here are some last-minute details, including some wine changes. **We will board the bus at 3:00 p.m., carpool parking lot, behind Bookwalter Winery** – easy to find and close to the freeway for our trip to the western end of the Yakima AVA, about 100 miles. On the bus, we will enjoy Sauvignon Blanc and some cheddar-cheese puffs. The bus will drop us off by the Rose Pavilion at the foot of "Chapel Hill."

(Continued on page 3)



Red Willow Vineyard's Monsignor Chapel, inspired by the historic chapels of France's great vineyards.

Viognier – U.S. and Beyond

Brett Simpson

Member, TCWS Board of Directors

The Society's September event puts the spotlight on Viognier, an up-and-coming varietal in wine drinkers' and winemakers' interest, even if, at first, they don't get the pronunciation correct. According to Doug McCrea, who produced the Northwest's first vintage of this varietal in 1997, there are now 50-to-60 bottlings of a host of Washington wineries. (*Northwest Palate*, July/August 2011)

As noted in the previous *EVOE's* article, Viognier is relatively demanding to cultivate; it must be allowed to get very ripe before it opens up into the fullest allure of its aromas and flavors. (*Northwest Palate*, July/August 2011) Achieving this ripeness requires long hang times, which expose the vineyard and thus, the winemaker, to numerous risks: animals (birds and deer), weather and mildew. Any one or all these hazards can cause heartbreak for this wine's fans.

The Lazarus-like rise of Viognier has been widely discussed; how it was once fairly common, but nearly vanished. One winemaker, John Alban, also one of the founding "Rhône Rangers" of California, stated, "I almost single-handedly doubled the world's acreage," referring to a time when its cultivation was reduced to 50 acres in two areas of the Rhône Valley. (http://en.wikipedia.org/wiki/Alban_Vineyards) We will be enjoying a sample of Mr. Alban's Viognier in the tasting, and we will, hopefully, see what he saw and why he was so enchanted with this grape.

To help us navigate through our tasting is Matt Dodson from Alexandria Nicole Cellars, and our hosts from TC Prime, Patrick and Patricia King and their culinary staff, Executive Chef Josh Young (Chef Josh) and Sous Chef Makaiwi Wachter (Chef Mak). Patrick and Patricia have

(Continued on page 4)

August

President's Message

Ted Davis, TCWS President



Society Continues to Give

I am pleased to announce that the Board of Directors has voted to again this year support the Bill Preston Memorial Fund with a \$1,500 donation. The fund gives scholarships to area students studying viticulture or enology. The Board also recently approved wine donations to the Mid-Columbia Symphony, Boys & Girls Club, Edith Bishel Center for the Blind and Visually Impaired, and Rally for the Cure.

Wine Facts and Trivia

- Women are more susceptible to the effects of wine than men partly because they have less of an enzyme in the stomach lining needed to efficiently metabolize alcohol. (*Wine for Women – S Brocco*)
- The age of oak – 170 years is the average age of a French oak tree harvested for making wine barrels. (www.rackwine.com)

What's on Our Monthly Schedule

- August 13 – Red Willow Vineyard tour and much more via chartered bus
- September 10 – Viogniers from the U.S. and beyond
- October 21 – Washington wine varietal – what's new!

Find more information on these events in this month's *EVOE*.

Invest in Wine?

A recent American Association of Wine Economists' (AAWE) study of more than 400,000 wine auction sales between 1996 and 2009 concludes purchasing wine as an investment is a sound practice to safely round out your portfolio, especially in down-turning markets. Example: in 2003 the average bottle price of a 1982 Lafite-Rothschild was \$490; 6 years later it went for \$2,586, giving a seller a 70% annual return on investment. Auction houses worldwide in 2003 sold more than \$90 million in collectable wines; that grew to \$276 million by 2008.

An ever-growing number of positive commentaries on the favorable risk-return profile of this asset class have helped convince investors of the advantages of adding wine to their financial portfolio. They fall in line with items such as fine art, stamps and coins. Wine sold at auction tends to increase during difficult economic conditions, but consistently outperform equity indexes such as the Russell 2000 and are deemed by many to be less risky. Also, during down turns wine's performance has declined less than

other assets. The study found that wine investment returns may be cyclical in nature, and unrelated to market risks and economic conditions.

So, should you sell everything and invest your life's savings in wine? Definitely not, but if you have some discretionary funds you might consider buying wine. There are even several wine investment funds available. Just refrain from drinking your newly purchased assets! (*Excerpted from AAWE, Paper No. 57*)

This Month's Quotes

- A man fallen on hard times sold his art collection, but kept his wine cellar. When asked why he did not sell his wine, he said, "A man can live without art, but not without culture." (*Anonymous*)
- The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars. (*Benjamin Franklin*) ♦



TCWS Event Policy

Attendance Confirmation

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

Courtesy

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

Guest Policy

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

Liquor Consumption

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

Minimum Age 21 At All Events

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

Non-drinker Policy

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

(Continued from page 1)

Red Willow Vineyard – Vines, Wine & Dine

In the pavilion, we will enjoy three wonderful Syrahs while Jonathan Sauer guides us through the history of these oldest Syrah plantings in Washington:

- 2007 Wineglass Cellars les Vignes de Marcoux Syrah. (\$28 retail)
- 2008 Owen Roe Syrah. Rated 23rd in the world, *Wine Spectator*, 2010 (97 points) and the best 2010 Syrah, *Seattle Magazine*. (No longer available retail.)
- 2008 William Church Jennifer's Vintage Syrah. To quote Andy Perdue and Eric Degerman, *Tri-City Herald*: "Three highly regarded vineyards – Dineen, Red Willow and Stillwater Creek – play significant roles in this opulent offering. Its features become capitalized on the palate with rolling acidity and thick tannins. Enjoy with porter-house steak or pork bellies with cracklings." (\$25 retail)

Next, we will have our BBQ featuring pork ribs, marinated chicken breast, green salad, and potato salad and baked beans before we continue with the Cabernets.

Red Willow Vineyard boasts a block of Cabernet Sauvignon planted in 1973 – one of the oldest in the state. We get to sample three Cabernets, or Cabernet blends:

- 2008 Columbia Winery Cabernet Sauvignon. While this Cabernet does not necessarily contain Red Willow fruit, it is reminiscent of the partnership vineyard owner Mike Sauer and winemaker David Lake. (\$10 retail)
- 2007 Wineglass Cellars Cabernet Sauvignon. This is actually a "field blend" of grapes. The winery contracted for a specific section of the vineyard that be planted with Cabernet Sauvignon, Cabernet Franc, Malbec and Carménère. The grapes were harvested together and then fermented in one vat. (\$26 retail)
- 2008 Owen Roe Old Vine Cabernet Sauvignon. A true gem, which sells out in one day. We are very fortunate to be friends with the owner, who promised to provide us this treat. (\$75 retail)

At about 7:45 p.m., we will ride to or climb Chapel Hill where we will enjoy the view, watch the sun set behind Mt. Adams, and have our dessert with a 2009 Columbia Crest Cellarmaster's Riesling, made from Red Willow grapes. (\$8 retail)

Departure is scheduled for 8:30 p.m. and arrival back in Richland between 10:00 and 10:30 p.m. Bring your wine glass, two if you want a separate one for white wines. ♦

Red Willow Vineyard – Vines, Wine & Dine

Chairmen: Gudrun Parker, Nancy Beitel

Date: Saturday, August 11
Time: 3:00 to 10:30 p.m.
Location: Red Willow Vineyard
Price: Members \$45; guests \$50
Limit: 43
Type: Educational; bus trip
Bring: Wine glass or 2
Cutoff date: **There are a few spaces left on the bus! For reservations, call Judy Stewart, 627-6579. Note: No refunds; cancellation date was July 11.** ♦

RED WILLOW VINEYARD

The nomadic Yakama Indians used Red Willow Creek as a travel camp on their annual route between the huckleberry fields on Mt. Adams, and their winter camp at the confluence of the Yakima and Naches Rivers. The red "willows" are, in fact, sumac bushes. Located within the Yakama Indian Reservation, the land that now includes Red Willow Vineyard was purchased by the Stephenson family in the 1920s. The family spent decades farming the land. Their son-in-law, Mike Sauer, first planted Cabernet Sauvignon in 1973 on a peninsula of land jutting out from the south-facing Ahtanum Ridge.

It is the most westerly and the most northerly vineyard in the Yakima Valley appellation of Washington State. To the west rise the foothills of the Cascades with Mt. Adams' snowcapped peak dominating the landscape. At 1,300 feet above sea level, Red Willow stood above the cataclysmic Missoula floods at the end of the last ice age, floods that deposited silt and sand over the surrounding area.



High atop the hillside of Red Willow Vineyard sits the Monsignor Chapel, inspired by the historic chapels in the great vineyards of France. The virgin vineyard slopes were cleared of rocks for cultivation and these stones were used to build the chapel. The Red Willow Vineyard's well-drained and nutritionally poor soil, its south, east and west facing slopes, and the cool nights and long sunny days of Washington's summers, Red Willow Vineyard supplies a richly varied palette for producing exceptional wines. Known for being the inspiration for new varieties in the state, Red Willow successfully pioneered varieties such as Syrah, Sangiovese, Malbec, Viognier and Cabernet Franc, and has long produced award-winning Cabernet Sauvignon and Merlot.

The relationship between Columbia Winery and Red Willow Vineyard is longstanding. Since the first blending of Red Willow Cabernet Sauvignon grapes into Columbia Winery wines in 1979, Mike Sauer and winemaker David Lake have developed a deep understanding of the soils, slopes and exposures, and their impact on fruit quality. As a result, throughout Red Willow Vineyard there are 27 distinct blocks of six red grape varieties along with small blocks of white varieties. In 1981, Columbia Winery released the first vineyard-designated wine from the vineyard with its Red Willow Cabernet Sauvignon. With the release of Syrah from Red Willow Vineyard in 1988, Columbia Winery produced the first Syrah in the Pacific Northwest.

(This article from Columbia Winery web site: www.columbiawinery.com.)

(Continued from page 1)

Viognier – U.S. and Beyond

been in the restaurant business for about 20 years, most recently at Stetson’s House of Prime, Pendleton, Ore., until taking their interest in fine dining and great steaks here. The Pendleton restaurant had an award-winning run for over a decade, achieving “the number one steakhouse in Eastern Oregon” four consecutive years.

Chef Josh Young attended and graduated cum laude from Western Culinary Institute in 2005. He is Le Cordon Bleu certified, and accredited in the Argentine method of aging and preparing beef. Young has been the executive chef for: Wild Alaskan Cruises; 8th Street Wine Company, Boise, Idaho; and most recently, Hamley’s Steakhouse, Pendleton.

Chef Makaiwi Wachter also attended and graduated with honors from Western Culinary Institute. Further, he attended Scottsdale Culinary Institute, Scottsdale, Ariz., specializing in Le Cordon Bleu culinary arts and management. He has been the head chef for K’Syrach Catering, Wine and Bisto, Camas, Wash., many other restaurants, and most recently, was the sous chef at T. Maccarone’s, Walla Walla. Owners and chefs all expressed interest in having the Society hold its event at their establishment because they were interested in learning more about wine themselves.

In pairing foods with the intensely aromatic and full-bodied Viognier, there are some items of which we took note. Viognier is naturally low in acid, so playing off bright and fruity elements works well (chutneys, mango salsas). However, heat should be kept restrained because the alcohol levels in Viognier will make hot and spicy, hotter and spicier – but maybe that’s how you roll. Also, this wine is to be drunk young; very few Viogniers have aging potential because of the lower acid levels. The acid levels also suggest avoiding tart/sharp flavors like vinegar-based dressings or sauces; the wine will taste flabby.

That being said, why deny yourself ... live in the moment! This wine is for instant gratification. If one is looking for something savory and well aged to pair with this wine, cheeses of all sorts match well with Viognier. (Northwest Palate, July/August 2011)

Viognier – U.S. and Beyond

Chairman: Brett Simpson

- Date:** Saturday, September 10
- Time:** 1:00 to 3:00 p.m.
- Location:** TC Prime
1408 N. Louisiana St., Suite 100
Kennewick (next to Olive Garden)
- Price:** Members \$30; guests \$35
- Limit:** 36
- Type:** Educational; casual; stand up;
some seating
- Bring:** Only a thirst to learn
- Cutoff date:** **Friday, September 2**
- Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Friday, September 2.** ♦

To recap our tasting lineup, there are two wines each from France, California and Washington:

- France – 2009 Château St. Estève d’Uchaux Viognier Côtes du Rhône Blanc (\$18.99, K&L Wines, San Francisco)
- France – 2010 Les Vendages du Domaine Rougie (\$14.99, Esquin, Seattle)
- California – 2009 Zaca Mesa Santa Ynez Valley Viognier (\$17.99, K&L Wines)
- California – 2010 Alban Central Coast Viognier (\$24.99, K&L Wines)
- Washington – 2009 Alexandria Nicole Cellars, Crawford Viognier (\$20, available at the winery tasting room or at various retail outlets)
- Washington – 2009 Alexandria Nicole Cellars, Reserve Viognier (Oaked) (\$26, available at the winery tasting room) ♦

Save the Date

Friday, October 21

Washington Wine Varietals

What’s New!

Tony Pennella, Member, TCWS Board of Directors

Our **Friday evening, October 21, event** will explore what some innovative Washington winemakers are doing with some traditionally southern European-style grape varietals and blends. Our guest speaker is scheduled to be Dr. Thomas Henick-Kling, professor of enology and director, Viticulture & Enology Program, Washington State University.

Learn about the new growing areas, varietals and techniques being explored in Washington. See how a wine-maker’s skill along with Washington’s unique soils and climate are putting some New World twists on some Old World-style wines.



This is an exciting opportunity to taste several varietals – some of which may be lesser known, e.g., Albarino, Semillon, Sangiovese, Grenache, Carignan, and Southern Rhône and Spanish-style blends. The wines will be paired with light appetizers to enhance your experience.

So, mark your calendars, invite your friends, and plan to join us Friday evening, October 21, 7:00 p.m. The location is yet to be determined; look for that and other details in next month’s EVOE. ♦



Wine Festival Call for Volunteers!

Dolly Ammann

Member, TCWS Board of Directors, Festival Co-Chair



We are asking for volunteers for a variety of jobs to make this year's Festival another success.

If you are interested in participating in any capacity, please e-mail me at carolynewammann@gmail.com, or call me at 509-619-1482. I will be happy to answer questions you may have about what is involved and the time commitment. I guarantee you will have fun if you get involved!

We are still seeking someone to chair or co-chair the Silent Auction Committee. Last year's committee chair will be available to assist with this important project. There are procedures in place, lists of previous donors and donations, as well as a list of volunteers from previous years. Many of the donations for the Silent Auction come from participating wineries. All the wineries are sent a donation request form with their invitation package.

During Festival week itself, we need volunteers for the following activities and various time blocks:

- **Helping move wines and glasses from the storage facility to the Three Rivers Convention Center for judging, Monday morning.**
- **Helping with judging/backroom operations, Monday thru Thursday.**
- **Helping staff the Information Desk, Saturday morning, afternoon and evening.**
- **Assisting with the education seminar by pouring wines and taking tickets, Saturday morning.**
- **Helping with handing out glasses and programs, Saturday evening.**
- **Helping with handing out awards and balloons, Saturday evening.**
- **Helping with Silent Auction registration and /or checkout, Saturday evening.**
- **Helping at Winery Central, Saturday afternoon and evening.**
- **Assisting wineries with their booth setup.**
- **Helping with putting up booth signage, Saturday afternoon.**
- **Helping with moving out — removing signage, leftover wines, wine glasses and other materials, Saturday night at the end of the Festival.**

The Tri-Cities Wine Festival is a fun event, but it is also a very important community service event that our Society has been sponsoring for many years. In the past, the special efforts of many of our present and former Society members have made this event one of the premier wine events in the Tri-Cities, and one that brings visitors to our area. The Festival's purpose is to promote our local wine industry by educating the public about our great Northwest wines and providing scholarship funds for local area students in viticulture and enology.

I hope you will join us as a volunteer this year. Thank you, in advance, for your support. ♦

Taste back: Explore the Rockpile at Annual Picnic

Mary Binder

Member, TCWS Board of Directors

PP – picture perfect ... the description for the weather and setting for the Society's July event. As more than 30 Society members and several guests sat outside at the Canyon Lakes Clubhouse at The Villas and enjoyed sampling a variety of specially selected Rockpile wines along with specially prepared picnic fare, the "picture-perfect" atmosphere did not go unnoticed. Many Society members reflected on previous summer picnics and MUCH warmer temperatures. This year – a definite reprieve and treat!

Comments received both during the event and on comment cards definitely reflected an appreciation for the weather and setting. "Very pleasant setting on a gorgeous summer evening," is a sample. Many also commented favorably on the relaxed and laid-back atmosphere.

That laid-back approach carried over to the wine tasting with the sampling order left to each individual. Handouts provided wine and AVA information. This worked for most; but some individuals commented that they would have liked a little more information and discussion about the AVA and wine during the evening.

Regarding the food and wine, comments such as "good food," and "nice variety of wines," were frequent in the feedback. The pulled pork was the favorite for many answering the "what was your favorite wine, food" Question; and, the overwhelming favorite wine was the Carol Shelton 2007 Rockpile Reserve Rockpile Vineyard Petite Sirah. There were also several positive comments on the appetizers and 2007 Pacific Rim Gewürztraminer entry wine.

Finally, a special "thank you" to all who helped in the organizing, food preparation and donations, and wine pouring. Your efforts just added to the "PP" evening! ♦

Membership Renewal

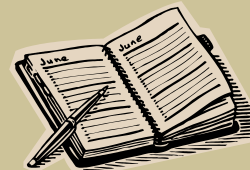
**Tri-Cities Wine Society memberships
are for one year.**

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 expires:

- Members who receive the newsletter by mail can find their renewal date 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. ♦



Tri-Cities
Wine Festival



November 4 & 5

Three Rivers
Convention Center
Kennewick, Washington
For details: <http://www.tcwinefest.com>



**33rd
Annual**

**Judged Wine Competition
Seminar
Gala Wine Tasting
Food
Silent Auction**



Membership Application/Renewal and Event Sign-Up

Single: \$ 25.00 **Couple: \$ 35.00**
 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*)
 U.S. mail
 Both E-mail and U.S. mail

Red Willow Vineyard—Vines, Wine & Dine – Saturday, August 13, 2011

Members **\$45**
Guests **\$50**
 Number of members attending _____
 Number of guests attending _____
 Limit: 43
 Would like to help at the event

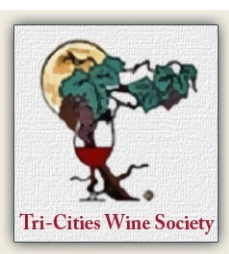
Member _____
 Member _____
 Guest 1 _____
 Guest 2 _____
 Phone Number _____
 E-mail _____

Viognier—U.S. and Beyond – Saturday, September 10, 2011

Members **\$30**
Guests **\$35**
 Number of members attending _____
 Number of guests attending _____
 Limit : 36
 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



Tri-Cities Wine Society
*Dedicated to Educating its
 Members about Wine*

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.
 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.

Need Help!

The Tri-Cities Wine Society now has a
Historical Committee.

This is an ad hoc committee that will be
collecting
Society historical data, literature, photos, etc.,
cataloging them,
and finding an appropriate method for archiving.
Projected time frame for project completion is
3 to 4 years.

Needed ...

Society photos, posters, programs,
and/or other material that may be of
historical interest.

Have material? Have questions?
Contact Jerri Main at jerrimain@charter.net.

2011 August Wine Events Around The Pacific Northwest

Three Rivers Winery Friday Night Music Series Featuring Abby Mae & The Homeschooled Boys, Aug. 5, Walla Walla. Abby Mae & the Homeschooled Boys is a foot-stomping band that combines the tradition of old-time music with Gaelic, Blues and Gospel. Location: Three Rivers Winery. Time: 6:30 to 9:00 p.m. Cost: \$5 per person for lawn seating, \$30 to reserve a table for 4 on the deck, or \$40 to reserve a table for 6 on the deck. Andrea's Kitchen will be on site selling dinners. Wines are available by the glass and by the bottle. For more information, call 509-526-9463, e-mail info@threeriverswinery.com, or go to <http://www.threeriverswinery.com>.

8th Annual Sunset Dinner at Chateau Champoux, Aug. 13, Alderdale. Enjoy a French dinner prepared by Castle Catering paired with wines produced from Champoux Vineyard grapes. Tickets are limited. Make your reservations early. Location: Chateau Champoux. Cost: \$165 per couple. For more information and the time, call Judy Champoux at 509-894-5005, e-mail jchampoux@pocketinet.com, or go to www.chateauchampoux.com.

Dunham Cellars Winemaker Dinner, Aug. 13, Walla Walla. Meet the winemaker at Dunham Cellars with a tour of the winery followed by a decadent dinner. This elegant 5-course meal features guest chef Antonio Campolio of The Marc at the Marcus Whitman Hotel and will be artfully paired with Dunham's award-winning wines. This is sure to be a night to remember. Reservations required. Cost: \$135 per person, \$125 for wine club members. For more information, call Jordan FitzGerald at 509-529-4685, or e-mail jordan@dunhamcellars.com, or go to <http://www.dunhamcellars.com/harvestevents>.

Auction of Washington Wines: Picnic & Barrel Auction, August 18, Woodinville. Chateau Ste. Michelle hosts this annual event. Enjoy a myriad of activities and rub elbows with Washington winemakers as they mingle and pour tastings of their newest and oldest releases. Guests will enjoy bidding on some of Washington's most coveted limited-release wines during the exciting barrel auction while indulging in a gourmet picnic fare presented by the talented team of chefs from Tulalip Resort Casino. Cost: \$150 per person. For more information, call 206-326-5747, or visit <http://www.auctionofwashingtonwines.org>. ♦

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

carolynchwammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society
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Richland, WA 99352

