

May 2011



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

Tri-Cities Wine Society



Saturday & Sunday, May 14-15
Weekend Getaway to Lake Chelan

Saturday, June 11
Wines of Piedmont — Beyond Barolo

Friday, July 22
Explore the Rockpile

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Weekend Getaway to Lake Chelan

Scott Abernethy
Member, TCWS Board of Directors

We're almost ready for our FABULOUS **Weekend Getaway to Lake Chelan, May 14 and 15**. For those participating in this event, following is a recap and updated information for your trip; for those not participating but looking at heading to Lake Chelan in the future, the following information may help you in planning your trip!

Participants – due to lower-than-expected-event sign-ups, we cancelled the bus and will be carpooling. We are currently organizing the carpools. The positive side of not having a bus is – we are no longer limited to the few wineries that can handle a bus. Refunds will be made for the “transportation” portion of the event pricing.

Day One – We will convene at 7:00 a.m. Saturday, May 14, at the TRAC in Pasco, and head out on the 4-hour trip to Lake Chelan. Some of the more adventurous may make a wine-tasting stop along the way, but most will head straight to our first stop, **Karma Vineyards**, www.goodkarmawines.com, the only winery in the

Wines of Piedmont – Beyond Barolo

Dolly Ammann
Member, TCWS Board of Directors

It is time to send in your reservations for another fun Italian wine and food program, **Saturday, June 11**, at the **Queensgate Café**. This is your chance to **explore the wonderful variety of wines from Piedmont, Italy's most prestigious wine region, with wine educator and Master Sommelier Angelo Tavernaro**. Angelo is excited about sharing these outstanding wines from his homeland with you.

We have a great selection of wines from some of my favorite producers on order for this event.

The “*aperitivo*” to kick-off the evening may surprise you. It is a dry sparkling Rosé from Cinzano. If you are thinking that Cinzano makes vermouth, you are correct. However, they also make both dry and sweet sparkling wines. When I lived in Italy, I noted that Italians seem to love and drink a lot of sparkling wine – it is an everyday beverage and not just for special occasions. To accompany the sparkling wine and the first wine flight, there will be a selection of cheeses from the region and tomato bruschetta.

The first wine flight will feature 2 high-quality white wines, **Tre Donne Roero Arneis** and **Bastasiolo Gavi di Gavi**. Arneis is an indigenous grape variety that nearly became extinct. It makes an elegant white wine with citrus and stone fruit flavors, and floral notes. I was very surprised when I found a bottle of Tre Donne Roero Arneis at Yokes in West Richland as we seldom find quality Italian wines here



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May

President's Message

Ted Davis, TCWS President



Wine Facts and Trivia

- Gewürztraminer, pronounced, “guh-vurts-tah-mee-ner” is similar to White Zinfandel; it has a nice fragrance and a sweetness that goes especially well with hot, spicy foods.
- Meritage wines must blend at least 2 Bordeaux wine varieties and no single variety can make up more than 90% of the wine.
- Muscadine grapes are not a variation of Muscat, but are a grape family native to the Southern U.S. and commonly used as table grapes. Very little is used for wine.
- Many people assume that when wine oxidizes it turns to vinegar. Actually, the wine takes on a nutty flavor and thanks to pasteurization, very rarely turns to vinegar.

(Source: www.professorshouse.com/food-beverage)

Annual Meeting, April 14

The Society's annual meeting was April 14, The Country Gentleman Restaurant. All current Board members up for a 2-year renewal were re-elected; no new nominations were brought forward this year. **Kurt Ammann** and **Ken Potter** were recognized as Board members who have retired this year, and **Mary Peters** was recognized as the Society's most active member. If anyone is interested in joining the Board, please contact me at tdavis@bossig.com, or Lois McGuire at lmcguire2b@charter.net.

What's on Our Monthly Schedule

More details are in this *EVOE* on:

- May 14 & 15 – we travel to the Lake Chelan AVA. Note: there have been several changes to this outing; read Scott's article for details.
- June 11 – wines of the Piedmont, Queensgate Café, Richland, with featured speaker Master Sommelier Angelo Tavernaro, a native Italian.
- July 22 – wines from California's Rockpile AVA, The Villas in Canyon Lakes clubhouse.
- August 13 – Red Willow Vineyard tour and much more.

Decanting Wine = Wine - Grit + Air

There are 2 prime reasons for decanting wine – either it is young and needs aeration, or it is old with substantial sediment. Many of us encounter decanting in a formal

setting such as a high-class restaurant. To some the process is ostentatious and baroque, fraught with pomp and circumstance; but, the process is really quite simple, straight forward and can be done by anyone.

If the wine is being decanted to “breathe,” just pop the cork and splash the wine into a suitable container, with none of this being gentle. The benefit of a wine decanter is the additional surface area for holding the wine. This can eliminate the problem of “closed” or “tight” wine. Decanting can reduce the amount of sediment from an aged wine. Also, an aged wine that has been on its side can be helped prior to decanting by letting it stand vertical for a day or so. Gravity will bring most particles to the bottom of the bottle. With a steady hand, pour the wine into the decanter, watching for the first signs of cloudiness as the wine is poured into the decanter. When this happens, it is a trade off as to how much you want to let through. (Excerpted D. Bibbem: wineloverspage.com)

This Month's Quotes

- Wine improves with age. The older I get, the better I like it. (Anonymous)
- You have only so many bottles in your life; never drink a bad one. (Len Evans) ♦

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. ♦

(Continued from page 1)

Weekend Getaway to Lake Chelan

Chelan AVA producing a sparkling wine using the Méthode Champenoise. We will tour the winery's 3,000-square-foot cave with owner Julie Pittsinger, sample wines and enjoy a catered lunch. Since the luncheon is included in the event price, everyone should plan on making this their first stop.



Our second scheduled stop is on the lake's north shore at **Benson Vineyards Estate Winery**, www.bensonvineyards.com, for a complimentary tasting of the winery's estate wines while enjoying a great panoramic view from the terrace overlooking Lake Chelan. With the vast variety of wines Benson has to offer, I'm certain you will find a favorite to take home.

However, some may wish to visit some of the other wineries in the area. Still on the north shore, Don and Judy Phelps at **Hard Row to Hoe Vineyards** have said they would love to see us. Then, too, worth checking out are: **Tildio Winery**; **Chelan Ridge Winery**; and **Lake Chelan Winery**. On the lake's south side, I suggest checking out **Nefarious Cellars** or **Mellisoni Vineyards**.

After our afternoon tasting, we will check into our rooms at **Grandview on the Lake**, www.grandviewonthelake.com, to relax and freshen up before heading out for the evening. **Please call the hotel, 800-962 8723, to confirm your room reservations at least a week before the trip!**

Our last stop of the day is at **Tsillan Cellars**, www.tsillancellars.com. Upon arrival, we have the option of taking a wagon tour in the vineyards and tasting wines with owner Bob Jankelson, or if you prefer, enjoy tasting in the winery's massive Tuscan style-tasting room. Afterward, we will participate in Tsillan Cellars' wine club dinner party with a huge 50-item buffet! The buffet is part of the event pricing, and Tsillan Cellars wines can be purchased at tasting-room prices to enjoy with your dinner. Arthur Dunn and "The Steamers," <http://lakeboys.com/>, will be playing live music during the evening. Then, it's back to Grandview on the Lake for a peaceful night's rest in preparation for Day Two.

Late Sunday morning, we will check out and head to **Vin du Lac** winery, www.vindulac.com, our last scheduled stop on Lake Chelan, for wine tasting and a no-host brunch. Vin du Lac claims to have the best food in Lake Chelan – but so does Karma! You will have to judge.

After tasting at Vin du Lac, some may want to visit another winery or two before departing the area and heading south to Wenatchee. Our first stop will be **Saint Laurent Estate Winery**, www.saintlaurent.net/. The Malaga tasting room is a gorgeous setting and has a spectacular view of the Columbia River geology.

Our last stop will be at the **Jones of Washington** tasting room in Quincy or its production facility in Mattawa, where winemaker Victor Palencia will be our host. I am still working on the details of this stop, but if you have never tasted Jones of Washington wines, you're in for a treat. We are scheduled to arrive home by 6:00 p.m., Sunday evening.

If you have any questions or concerns, feel free to contact me at csabernethy@charter.net or call me at 783-8801. Let's have a great time and bring home some unique wines from the beautiful Lake Chelan AVA! ♦

Weekend Getaway to Lake Chelan

Chairman: Scott Abernethy

Date:	Saturday/Sunday, May 14-15
Time:	Depart 7:00 a.m., May 14 Return 6:00 p.m., May 15
Location:	TRAC parking lot, Pasco
Price:	Members \$65; guests \$80
Type:	Overnight trip; wine tasting
Bring:	Clothing for an overnight stay; camera (optional); taste for learning and adventure!
Cancellation Policy:	For a full refund, cancellation must be made by phone to Judy Stewart, 627-6579 , on or before Friday, May 6. ♦



(Continued from page 1)

Wines of Piedmont – Beyond Barolo

locally. I purchased a bottle and took it home to try. I found it an excellent example and included it in our tasting.

Gavi di Gavi was one of the first Italian white wines to gain an international reputation for quality. For this tasting, we have selected one from Batasiolo, another excellent Piedmont producer. I particularly like their Barolo and Barbaresco.

“Agnolotti alla Panna” (stuffed pasta in a cream sauce) will be paired with the second wine flight. **The wines are from 2 highly regarded and well-known producers from Piedmont, Bruno Giasosa and Pio Cesare.** I had the good fortune to visit both of these wineries when I lived in Italy.

The first wine is a Giacosa Dolcetto. This grape variety makes a dry, lighter-bodied red wine that is excellent with Mediterranean cuisine. **The second wine is a Barbera d’Alba from Pio Cesare.** The Barbera is a good example of a serious wine with extensive barrel aging.

Italian sausage and peppers will be served with the third flight. The wines in this flight are both made from the noble **Nebbiolo** grape variety but from different appellations. Both are DOCG wines and considered ultra-premium. The first wine is **Travaglini Gattinara** and the second, a **Barolo from Eugenio Bocchino, a small boutique producer.** For me personally, the Travaglini Gattinara is a familiar old friend while Eugenio Bocchino is a new brand that I am looking forward to tasting for the first time.

After the tasting there will be ice cream and cookies for dessert, and espresso coffee if you are so inclined.

Mark Saturday, June 11, on your calendar and plan to join us at the Queensgate Café, Richland. In Vino Veritas! ♦



Taste Back: Spokane Area Wineries

Les Domingos

Member, TCWS Board of Directors

Amazing! Amazing! That was the wine at the Society’s April 17 event – Spokane Area Wineries – right after the annual meeting. If you missed this outstanding event at The Country Gentleman Restaurant & Catering, yes, you missed an outstanding event!

Kudos to Society President Ted Davis for a very nice job conducting the annual business meeting. It was short, but provided an overview of the Society’s activities and business for the past year.

Next, Spokane Winery Association President Mike Conway of Latah Creek Wine Cellars provided a short introduction to Spokane area wines. Then, on to the great appetizers and the entry sparkling wine from Mountain Dome Winery.

After these teasers, I went to check out the buffet! There was a lot of great food, including sliced prime rib. I would be negligent if I did not mention that Shirley and Steve Simmons, and their folks at The Country Gentleman, did a great job, particularly with the meatballs and stuffed mushrooms. Sorry if I took too many, but they were so good!

There were 14 wineries from the Spokane area represented, and guests could move freely from booth to booth, with the wines arranged like a mini wine festival. All 14 wineries had at least one wine, but most had 2 or more.

The wines were great! From the comment cards received, the wine “judged” number one – Nodland Cellars 2006 Private Blend. Second favorite – a tie between Arbor Crest Wine Cellars 2008 Sangiovese and Robert Karl Cellars 2008 Claret. Many of these wineries were new to me, but you can bet I will find them when I’m next in the Spokane area.

So, thank you, Lois McGuire and Ken Kramer, for another great educational wine program, and thank you, Shirley and Steve Simmons, for another great event at The Country Gentleman! ♦

Wines of Piedmont – Beyond Barolo

Chairmen: Kurt & Dolly Ammann

- Date:** Saturday, June 11
- Time:** 6:00 to 9:00 p.m.
- Location:** Queensgate Café
1950 Keene Road,
Richland
- Price:** Members \$50; guests \$55
- Limit:** 60
- Type:** Educational
- Bring:** 2 wine glasses
- Cutoff date:** **Monday, June 4**
- Cancellation Policy:** For a full refund, cancellation must be made **by phone to Judy Stewart, 627-6579**, on or before **Monday, June 4.** ♦

Explore the Rockpile

Sue McCargar

Member, TCWS Board of Directors

Mark your calendar – **Friday, July 22, 6:00 p.m., The Villas in Canyon Lakes clubhouse.**

This will be an opportunity to explore a unique California American Viticultural Area (AVA). You will taste 5 different red varietals, plus a blend, that demonstrate the characteristics of Sonoma County's Rockpile AVA. Zinfandel is probably the most widely planted varietal in the AVA, but Petite Sirah and Syrah have both found their place, along with a scattering of other red varietals considered to have potential.



The Rockpile AVA has been called Sonoma County's most rugged and spectacular appellation. It sits along a narrow ridge at a higher elevation, exposed to a favorable mix of long, sunny days and moderating coastal breezes. Under these conditions, grapes are able to develop delicious fruit flavors balanced with firm acidity. As implied by the region's name, Rockpile terrain is comprised of soils that are rocky and well-drained.

Many of you are familiar with California's Napa and Sonoma areas but may not know about Rockpile, so here is a little background information. The AVA is somewhat isolated at the upper end of Dry Creek above Lake Sonoma. When a winemaker from Rosenblum Cellars first drove there, he thought he was lost – a 45-minute drive through Dry Creek, then up a dirt road; but when he got there, he said, "It's like heaven..."

The area has a history of hermits, homesteaders and rugged ranch life, but also a long history of growing grapes. A pioneer, Tennessee Carter Bishop, established the Rockpile Ranch in 1858 and planted the first grapes in the region in 1872. Vineyard development was slow after that, but in the early 1990s, a new wave of farmers and ranchers ushered in the modern era of premium grape growing in the region. The Rockpile region was originally part of Dry Creek Valley, an appellation well known for exceptional Zinfandel and Petite Sirah. However, within a decade, grapes originating from the Rockpile were so highly regarded that a new AVA was established in 2002.

The wines for this event were personally selected by Judy Stewart, event chair, and her husband Ray, on a trip to the area in February. In next month's *EVOE*, you will read the story of their trip and learn about the wines they chose. So, all you Zinfandel and hearty red wine lovers surely won't want to miss this tasting! Join us for a pleasant summer evening of great wine, good stories and picnic food.

(Sources of information: www.Calwineries.com; Rockpileappellation.com; Thewinews.com; "RockPile, where Brawny Reds Rule," by Gerald D Boyd) ◆



Looking Ahead Red Willow Vineyard Saturday, August 13



It's not too soon to mark your calendar for **Saturday, August 13**, and a trip to Red Willow Vineyard at the western end of the Yakima Valley. Picture this – dinner at the vineyard's Chapel Hill Pavilion while watching the sun set behind Mt. Adams!

The Society is most fortunate to have the opportunity to visit this renowned vineyard and to sample some of the wines made from grapes in this well-established and unique site. Did you know this is one of Washington's oldest vineyards? Also, almost all the Syrah now grown in Washington can trace its roots back to Red Willow Vineyard, and the work of Mike Sauer, Dr. Walter Clore and David Lake. You'll find out more about these amazing pioneers at our August event.

So, before your calendar gets booked, reserve Saturday, August 13, for an educational and breathtaking trip to Red Willow Vineyard. ♦

Welcome New Members

Sabrina Greever & Patrick Jaynes

Corrections to March *EVOE*

Apologies to:

Rebecca Holland & Doug Swartz, Jr.

Jim & Caroline Kataroff

Kelly Lindsley

Membership Reminder

Dues Increase Effective May 1

\$35 for couples; \$25 for single memberships. ♦

Tri-Cities Wine Festival

Ted Davis

President, TCWS

Since last year's Wine Festival, the Society's Board and its Festival Steering Committee have been working through several issues that had the potential to affect the Festival's future. While it's been a challenging time, I am pleased to report that Governor Christine Gregoire approved a bill April 18 – Substitute Senate Bill (SSB) 5788 – that has good news for non-profit organizations among its provisions AND will help the Society continue to move the Festival forward.

So, what does this mean for the Tri-Cities Wine Festival? It resolves an issue regarding whether businesses such as wineries can legally pay "booth fees" to enter events such as our festival. Charging such fees is important to help offset event costs for many non-profits, including the Wine Society.

SSB 5788 does not prohibit "... Advertising, pouring or dispensing of beer or wine at a beer or wine tasting exhibition or judging event; or ... Wineries or breweries that are participating in a special occasion event from paying reasonable booth fees to the special occasion licensee." These changes, and others, will help non-profits such as our Society, and our state's wine industry.

[For more details, go to: www.leg.wa.gov. Click on "Bill Search" and type in "5788." The bill's history, executive summary, full text, amendments, etc., are all available.]

After last year's Festival, the wineries that participated received correspondence from a local agent with the Washington State Liquor Control Board regarding booth fees. As the Society's president, I will be sending a letter to these wineries to update them, reassure them the Society will be complying with the new bill and all other laws, and inviting them to again participate in our Wine Festival.

Should you encounter any questions from wineries or the public, you can reassure them the Wine Society and its Festival Steering Committee are working with all concerned to operate under the guidance outlined in SSB 5778, and all other applicable laws. If you have questions, feel to e-mail me at tdavis@bossig.com.

Finally, if you haven't already done so, mark your calendars for the **33rd Annual Tri-Cities Wine Festival, November 4 and 5!** ♦

Save the Dates

Friday & Saturday

November 4 & 5



Wine, food, seminar, silent auction
and more.

Details in future *EVOE*s.

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*)
 US mail
 Both E-mail and U.S. mail

REMINDER: New dues rates effective May 1.

Weekend Getaway to Lake Chelan – Saturday & Sunday, May 14-15, 2011

Members \$65
Guests \$80
 Number of members attending _____
 Number of guests attending _____



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

Would like to help at the event

Wines of Piedmont: Beyond Barolo – Saturday, June 11, 2011

Members \$50
Guests \$55
 Number of members attending _____
 Number of guests attending _____
 Limit : 60

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

Would like to help at the event

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

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



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. ♦

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://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.

2011 May Wine Events Around The Pacific Northwest

The Tacoma Wine Classic! May 7, Tacoma, WA.

This is a super fun gala wine tasting, dinner and auction to support Tacoma Community College scholarship programs. It will be held at the LeMay Family Collection at Marymount, a classic car collection! Fantastic wineries include: Andrew Will, Obelisco, 21 Cellars, Kontos, Covington Cellars, Rotie, Woodward Canyon, Saviah! Come and sip fabulous wines, enjoy the classic cars and dance to the big band — Kings of Swing! For more information, contact Jody Matthews, 253-460-4318, or email jmatthews@tacomacc.edu or go to <http://www.tacomacc.edu/foundation/tacomawineclassic/>.

3rd Annual Ellensburg Wine Festival, May 7, Ellensburg, WA. Numerous local businesses will open their doors to over 30 of the Northwest's finest wineries. Come enjoy the day downtown and sample exceptional wine in historic downtown Ellensburg. Time: 3:00 to 7:00 p.m. Cost: \$30, which includes a souvenir glass and 10 tasting scrips. Tickets are limited. For tickets, call 888-925-2204 or 509-925-2002, or e-mail request to info@kittitascountychamber.com. ID is required; must be at least 21 years old to participate in tasting. For more information, contact Franklin Pangrazi, 509-963-1563, or e-mail pangrazi@cwu.edu, or go to <http://www.kittitascountychamber.com>.

Wine 101: Sparkling Redux at Milbrandt Vineyards, May 12, Milbrandt Vineyards, WA. This class features bubbly with some fun food pairings. Time: Class starts at 6:00 p.m. Cost: \$30 per person and \$25 for club members. For more information, contact Bonnie Copeland, 509-788-0030, or e-mail info@milbrandtvineyards.com, or go to <http://www.milbrandtvineyards.com>.

Spring Barrel Tasting Wenatchee, May 20-22, Wenatchee, WA. Open Houses at wineries and tasting rooms welcome guests with food, previews of wine before it has been bottled and new releases. Some wineries may charge nominal tasting fees. For more information and a list of participating wineries and hours, contact Jan Lutz, 509-669-5808, or e-mail jan@wenatcheewines.com, or go to <http://www.wenatcheewines.com>.

Lake Chelan AVA Spring Barrel Tasting, May 21-22, Lake Chelan, WA. Wineries open cellar doors and take you behind the scene. This is your chance to visit production rooms, taste wines from the barrel, and meet winemakers. For more information, contact the Lake Chelan Chamber of Commerce, 509-682-3538, or e-mail info@lakechelan.com, or go to <http://www.lakechelanwinevalley.com>. ♦

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

EVOE
Newsletter of the
Tri-Cities Wine Society
Dolly Ammann
Need any info? Have an idea?
Contact us!
dollyammann@live.com

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