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Saturday, January 21 <i>Goose Ridge Tour & Seminar</i>
Sunday, March 4 <i>Open That Bottle Night 13</i>
Saturday, March 31 <i>Perfect Harmony</i>

INSIDE THIS EDITION	
Goose Ridge Tour & Seminar	1,3
Open That Bottle Night 13	1,4
President's Message	2
Perfect Harmony	3
Taste Back: The Spirit of the Holidays	4
Northwest Cabernet Franc Tasting	4
Sign-Up Coupons	5
Wine Events Around the Pacific Northwest	6

Goose Ridge Tour & Seminar:

What is this Wine?

Sue McCargar

Member, TCWS Board of Directors

Are you up to the challenge? Can you identify a wine varietal just by tasting it? This can be interesting, but Steve Womack, Goose Ridge Vineyards and Estate Winery's sales and tasting room manager, will provide some techniques to help the novice wine drinker, as well as those more experienced, during this seminar at Goose Ridge, Saturday, January 21, 4:00 to 7:00 p.m.

We will meet at the Goose Ridge tasting room and be treated to a taste of the winery's 2010 Pinot Gris while we gather. This wine is "bright and crisp with aromas of orange blossom and lemon zest, hints of grapefruit and flavors of melon, honey and passion fruit." We will then travel a short distance to the winery's production facility in the vineyards for a tour before returning to the tasting room for the seminar.

In the beautiful Tuscan-style tasting room, we will divide into groups of 6 to begin this interactive seminar. Steve will lead us on an adventure of identifying 4 different red wines. We can't reveal what these wines are or it would spoil the fun! However, Goose Ridge red wines consistently get great ratings, often in the 90s in *Wine Spectator*, and excellent-to-outstanding ratings by *Wine Press Northwest*. In fact, *Wine Press Northwest* authors recently wrote, "The latest releases ... arguably are the best to emerge since their debut vintage in 1999."

(Continued on page 3)

Open That Bottle Night 13

Mary Binder

Member, TCWS Board of Directors

OK, with the holiday season realistically pretty much over by the time you receive this *EVOE*, so is the time for waiting to look ahead and making plans for attending upcoming Wine Society events. Time to move forward into 2012!

So, with that said, **Sunday, March 4, the Society will participate in Open that Bottle Night 13, 5:30 to 8:30 p.m., The Country Gentleman.** It will be the Society's 3rd year as a participant in this now worldwide event that was started 13 years ago by *The Wall Street Journal's* former wine writers John Brecher and Dorothy Gaiter.

Yes, this is different from other Society events because **participants bring a bottle of wine to share and talk about with others during a meal! How does this work?**

- First, "before" and "after" wines will be provided – that is, something to go with appetizers and then something for dessert.
- Other than entry and dessert wines, couples, or those attending alone, bring one "special" bottle of wine – anything from the bottle you may have forgotten you had, or the one you've been saving for that special occasion, to something you received during the holidays, or even something you buy just because you've wanted to try it. There are many options!

(Continued on page 4)

January

President's Message

Ted Davis, TCWS President



December's Scholarship Fundraiser

Thanks to Les Domingos for organizing another successful fundraising event last month and to the Board of Directors who donated all the food and a number of gift baskets. With wines from the Society's inventory and very little in other expenses, we expect to make more than \$1,500. All funds will be donated to the Washington Wine Industry Foundation as scholarship money for a needy student or students studying viticulture and/or enology at an area school or schools.

The Year in Review

2011 has been a good year for the Society. How many of our great events did you attend? In case you forgot, here are some of the topics we highlighted:

- A blind Syrah tasting;
- A mini wine festival featuring several Spokane area wineries;
- Wines from the Piedmont area of Italy;
- Merlots from around the world;
- A trip to sample wines from the Lake Chelan AVA;
- An Open That Bottle Night where guests brought the wine;
- A bus trip to Red Willow Vineyard;
- A seminar on lesser-known varietals; and,
- Wines from "The Rock Pile" AVA area in California.

2012 Offerings

Our schedule of events is starting to firm up for 2012, and it promises to be another banner year. Here are some of our planned activities:

- We will start with a VIP tour of Goose Ridge Vineyards & Estate Winery in January, then have our third Open That Bottle Night – which will function as our February event but be held in very early March.
- At the end of March, the Mid-Columbia Symphony's annual fundraiser, Perfect Harmony, which the Society supports.
- A seminar featuring Cabernet Franc wines is scheduled for April followed by a mini wine festival focusing on wines from the Prosser area in May along with the Society's annual meeting.
- Moving into summer, evaluate Super Tuscan wines from Italy, then investigate some "off-the-beaten-path" wines from states or areas you might not associate with wines; and, learn about and sample some of the finer wines from South America.

Hope to see you at many of these offerings.

Questions for the Month

1. About how many grape vines can be found in one acre of a vineyard?
2. What does "AOC" mean?
(See answers below.)

Wine Quotations for January

- Compromises are for relationships, not for wine. *(Sir Robert Scott Caywood)*
- Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age and death. When not treated with reasonable respect, it will sicken and die. *(Julia Child)*
- Wine is at the head of all medicines; where wine is lacking, drugs are necessary. *(The Talmud)*

Wine Question Answers

1. Typically, about 400 separate grape vines are in an acre in a vineyard. *(aboutwine.com)*
2. "AOC" stands for "Appellation d'Origine Controlee." It is the French system of classifying wines and is relatively recent compared to the centuries that vines have been cultivated. As winemaking became more and more of a serious economic activity, winemakers wanted assurance that their wines were seen as having a certain level of quality. *(bellaonline.com)* ♦

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)

Goose Ridge Tour & Seminar: What is this Wine?

Speaking of the wines, as promised last month, here's more background information about Goose Ridge's wine-maker, Kendall Mix. Kendall was personally recruited by Charlie Hoppes to be the first, full-time winemaker for Goose Ridge.

Stylistically, Kendall and Charlie are pretty similar. Kendall is a native of Edmonton, Alberta. He holds a degree in microbiology from the University of Alberta. After obtaining this degree, he then went to the University of California-Davis to study viticulture and enology. He came to Washington in 1993 to work on the Chateau Ste. Michelle red wine team when they were building the Canoe Ridge facility. He spent 10 years there working with Charlie, Mike Januik and Ron Bunnell before going to Corliss Estates in Walla Walla and finally joining Goose Ridge Vineyards & Estate Winery as head winemaker in April 2010.

The seminar will be accompanied by palate cleansers to facilitate the wine identification process. After we have done our best to identify the wines, we can relax by the fire and indulge in some comfort foods – stew and mac n' cheese, with a gourmet twist. Then to finish, everyone's favorite – chocolate chip cookies.

The food will be accompanied by the 2006 Sol Duc, Goose Ridge's flagship wine. *Wine Spectator* gave it a "93" rating. The 2006 vintage is a blend of 73% Cabernet Sauvignon, 18% Merlot, 5% Petit Verdot and 4% Malbec. It is "full of lavish blackberry, rich cherry and dark plum flavors that integrate with notes of vanilla, pepper and spice."

Don't miss this opportunity to taste premium red wine and have fun trying to identify it, have some gourmet comfort food, and maybe even better yet, at the end you will have the opportunity to purchase Goose Ridge wines at a 10% discount. What a great way to spend a cold January late afternoon and evening, and start the new year with the Wine Society! (*Information in this article derived from www.gooserridge.com and the July issue of Wine Press Northwest.*)

Goose Ridge Tour & Seminar: What is this Wine?

Chairmen: **Chuck and Sue McCargar**

Date:	Saturday, January 21
Time:	4:00 to 7:00 p.m.
Location:	Goose Ridge Tasting Room 16304 N. Dallas Rd., Richland
Price:	Members, \$35; guests, \$40
Limit:	36
Type:	Educational – tour and seminar
Bring:	Inquisitive mind; receptive palate
Cutoff date:	Tuesday, January 17
Cancellation Policy:	For a full refund, cancellation must be made by phone to Sue McCargar, 627-2210 , on or before Tuesday, January 17 .



Mark your calendar for **Saturday, March 31** and join us at Meadow Springs Country Club for an **elegant evening of fine wine, art, music and gourmet dining**. The event is Perfect Harmony, the annual fundraiser for the Mid-Columbia Symphony sponsored by the Tri-Cities Wine Society.

In its 12th year, this event is **one of the premier wine events in the Tri-Cities** and is one of the important funding sources for the **Mid-Columbia Symphony**. This is your chance to have a fun evening with friends and at the same time support an important community asset. You can enjoy great food and wine, and bring home some wonderful pieces of art and some difficult-to-find rare wines.

The evening begins with an artists' reception where you will not only meet the artists but also enjoy a great selection of hors d'oeuvres, Champagne and wines as you browse through the wine and art auction items. Dinner following the reception is a multi-course culinary extravaganza with each course perfectly paired with just the right Washington wine.

Watch for more details in next month's *EVOE* and your personal invitation in the mail. ♦



Save the Date April 20, 2012 Northwest Cabernet Franc Tasting!

With the holiday season barely behind us and winter just starting, are we really thinking about spring and April? You bet!



So, with that said, mark your calendars for **Friday, April 20, Canyon Lakes Clubhouse at the Villas!** Come and learn more about Northwest Cabernet Francs. Sample, too! But of course!

And of course, watch for more details in future *EVOEs*. Meanwhile, mark your calendars! ♦



(Continued from page 1)

Open That Bottle Night 13

- Your “special” wine does not need to be expensive; but, it does need to be something you believe others would enjoy and that you want and would be pleased to share.
- While there is no minimum/maximum price limits, there needs to be a story with the wine and again, the wine needs to be something you’d want to share with other attendees.
- All wine will be shared with other participants, but each participant is guaranteed they’ll be able to taste the wine they brought, too.
- Participants tell the story behind their wine – how they got it; why, when, where; how it’s been stored, etc. This is an interactive, and educational, event!
- **Note: If you are concerned that the wine you want to bring may no longer be drinkable, please bring a backup bottle to share and talk about.**
- **Attendees will be asked to include the wine selection on their signup coupon, (page 5, this EVOE) or if not known when signing up, send the information by Tuesday, February 28, to: evoe2go@aol.com.** The event co-chairs will compile a list of the wines and have it available at the event to help attendees decide the wines they’d like to taste.

Food, ah yes, most important, too. Therefore, to help in your wine selection, following is a preliminary menu:

- Appetizers – a variety of Chef Renee appetizers to accompany the entry wine.
- Soup – cream of leek.
- Entrée 1 – orzo and black tiger prawns; brussel sprouts roasted with prosciutto and olive oil.
- Intermezzo – sorbet.
- Entrée 2 – tenderloin medallion finished with wild mushroom ragout; Yukon gold herbed mashed potatoes; broccolini.
- Dessert – strawberry/blueberry sabayon.

The menu focus is on food that can complement a variety of wines. Also, based on previous years’ experience, the event planners are confident guests will not leave hungry, and that there will be opportunities for guests to taste and experiment with interesting wine and food pairings.

So, yes, it is time for looking ahead and for planning – save the date, mark the calendar, make the reservation, AND think about that special bottle of wine you want to bring and share. Hope to see you **Sunday, March 4, The Country Gentleman, for Open that Bottle Night 13!**

Taste back:

The Spirit of the Holidays 2011

Candace Gifford

Member, TCWS Program Committee

Ah, the holidays ... what a great way we had to kick off the season with the Society’s December 11 fundraiser at the Richland Allied Arts Center & Gallery! We started off the afternoon entering a gallery with beautiful local art to enjoy and purchase, and Society member-donated silent auction items for the bidding. Ah, the fun of shopping and bidding, while tasting great holiday appetizers – yes, prepared and donated by Society members; and, ah, tasting medal-winning wines from the Tri-Cities Wine Festival ... quite a treat ... and the door prizes – four Festival medal winning wines! But ah, best of all, it was a great opportunity for old friends and new to mingle, taste and shop.

The proceeds for the afternoon’s event will support the Society’s scholarship endeavors through the Washington Wine Industry Foundation for a student or students in area viticulture and enology programs. **[Editor’s note: Initial report is more than \$1,500 was raised. See President’s Message, page 2, this EVOE.]** What a great cause!

Ah, as I sit here writing this taste back, drinking one of the medal-winning wines I won as a door prize and nibbling on the wonderful bread I won as an auction item, I remember the afternoon and will ensure I save room on my calendar for next year’s event. Hope you do, too. Happy New Year and cheers to all! ♦



Open That Bottle Night 13

Event Chairmen:

Don & Mary Binder; David & Dominique Vetrano

Date: Sunday, March 4

Time: 5:30 to 8:30 p.m.

Location: The Country Gentleman
9221 W. Clearwater Ave., Kennewick

Price: Members \$30; guests \$35

Limit: 48

Type: Interactive; educational

Bring: 1 bottle of wine to share; 1 backup bottle (optional)

1 champagne glass

Cutoff date: **Tuesday, February 28**

Cancellation Policy: For a full refund, cancellation must be made **by phone to Mary Binder, 585-1393, on or before Tuesday, February 28.** ♦

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

Goose Ridge Tour & Seminar: What is This Wine? – Saturday, January 21, 2012

Members **\$35**
Guests **\$40**
 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 _____

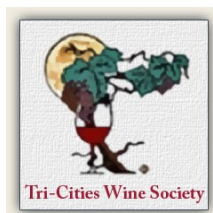
Open That Bottle Night 13 – Sunday March 4, 2012

Members **\$30**
Guests **\$35**
 Number of members attending ____
 Number of guests attending ____
 Limit: 48
 Would like to help at the event

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

Name/year/variety/winery for the wine you'll bring: _____
 (Note: If you don't know when signing up, send the details by Tuesday, February 8, to: evoe2go@aol.com.)

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



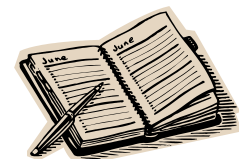
Membership Renewal

Tri-Cities Wine Society memberships are for one year

- 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.

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.

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.

2012 January Wine Events Around The Pacific Northwest

Wenatchee Winter Wine Gala, January 21, Wenatchee, WA. Wenatchee Valley Museum and Foothills Magazine are teaming up to present an unforgettable evening of wines that includes the award-winning vintners who received medals at the inaugural North Central Washington Winemaker's invitational in August. Stroll the halls of the museum while sampling the flavors of the region, which include tastes from the best chefs and winemakers in the area. Listen to music by a trio of Wenatchee Valley Symphony and classical guitarist Charlie Solbrig. This immersion in the Wenatchee Valley's culinary, enological, artistic and cultural heritage provides an elegant evening that benefits the programs and services of the Wenatchee Valley Museum. Food, wine, live music and good company make this the ultimate event of the season. Location: 127 S. Mission, Wenatchee. Time: 6:00 to 9:00 p.m. Cost: Tickets are \$35 for museum members or \$40 for non-members. Inquire about group rates and sponsorship

opportunities. For more information, call 509-888-6240 or e-mail: brenda@wvmcc.org or go to <http://www.wvmcc.org>.

Wine Tasting Primer: Sight, Smell, Taste, Seattle, WA. Three Tuesdays, January 24 through February 7. Learn how to taste wine knowledgeably and describe what you are tasting. In this 9-hour course, certified educator and sommelier Dieter Schafer introduces you to wine types, grapes, varietals, and wine regions of the world as well as the basics of reading a wine label. Gain hints for smart buying, proper storing and aging. Also included is discussion of wine-and-food pairing, what matches well, what doesn't and why, with tastings each session. Location: South Seattle Community College, 6000 16th Avenue SW, Seattle, WA 98106. Time: 6:00 to 9:00 p.m. Cost: \$93 per person. Preregistration is required. Contact Laura at 206-764-5339, or e-mail southced@sccd.ctc.edu, or go to <http://www.LearnatSouth.org>. ♦

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

carolyncwammann@gmail.com

Contact us!
Need any info? Have an idea?

Dolly Ammann

Newsletter of the
Tri-Cities Wine Society

EVOE

Tri-Cities Wine Society
PO Box 1142
Richland, WA 99352

