



EVOE

Newsletter Of The Tri-Cities Wine Society

On The Web at <http://www.nwwines.com/tces/>

August 2006

Sunday, August 20—Annual Picnic and Riesling—Membership Drive
Sunday, September 24—An Evening In Spain: Tempranillo and Tapas
Friday, October 13—Wines from Austria

Annual Picnic and Riesling

Mary Alice Binder

Summertime and the livin' is easy ... where have you read that? The July *EVOE*? Right! Good memory!! And, while the "livin" may be easy for some folks, there are two people who have been busy planning a special event for TCWS members – the **Society's annual picnic**.

To bring you up to date on plans, I recently checked in with Lois McGuire and Dominique Vetrano, your event organizers. Yes, the annual picnic is set for **Sunday, August 20, 5–7 p.m., Kiona Winery** in Benton City.

"And, we have a couple of surprises," echoed both Lois and Dominique. But, before getting to those, here is a recap of information:

- The overall **theme is "fun,"** as Lois highlighted in the July *EVOE*. Both Lois and Dominique want the picnic to be a time for members to get reacquainted with old friends, meet new members – all while enjoying some great food and wine.
- **Cost is \$23** – for members and guests. One fee; so, no extra charge for guests.
- **Limit is 60 people;** therefore, we recommend reservations as soon as possible.
- **Featured wines are mostly dry Rieslings** from various areas in and outside the U.S. Included are: **Kiona dry and Late Harvest Rieslings; Dr. Loosen's Eroica** from **Chateau St. Michelle** and one of his Rieslings from Germany; **Josef Leitz Rudesheimer Drachenstein "Dragonstone Riesling; Long Shadows Poet's Leap Riesling**, a Walla Walla winery; from **Cave B**, a semi sweet **Riesling** from the Mid Columbia area; a **Reserve Heron Hill Riesling** will represent the **New York's Finger Lakes region;** and, a **Domaine Zind Humrecht Riesling** is representing **France's Alsace region.**
- **Food will complement the Rieslings.** It will be served buffet style, with members and guests choosing their wine and food pairings. Great time to try different

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An Evening in Spain

David Vetrano

With summer temperatures hitting us full force in the Tri-Cities, it's easy to imagine ourselves in Spain. There, hot, sunny afternoons, during which *siestas* are still practiced and the streets are empty, are followed by cooler evenings where towns and cities slowly spring back to life. Spanish people typically eat dinner late, very late. But they often meet friends a

Important details:

Annual Picnic and Riesling

Event Committee: Lois McGuire, Chair, Ken Ferrigno, Suzette Hanson, Dominique Vetrano

Date: Sunday, August 20, 2006

Starting Time: 5:00– 7:00 p.m.

Location: Kiona Winery, Sunset Road, Benton City

Price: members AND guests \$23.00

Limit: 60

Type: Outdoor event; picnic tables and some chairs available

Bring 2 glasses ea; wine-holder trays, lawn chairs and blankets (optional items)

Cut-off Date: Tuesday, August 15

Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before August 15.

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2006 Wine Festival

Blaine Hulse, Wine Festival Chair

Once again I would like to give my highest regards to the **volunteers** who work so hard to present the Wine Festival, which is slated for **November 11, 2006 at the Red Lion Inn in Pasco**. All the hard work on the changes in our bylaws took hundreds of hours of writing and discussing those changes. A huge kudo to that committee! Now we are in the process of actual planning the Festival, and I am very encouraged by the enthusiasm and creativity our volunteers are displaying. Some changes to the executive staff have recently occurred. As some of you know, our past treasurer, Lilly Pearson, had to resign due to an overwhelming work load in her career. Though the time demands are not huge, it does take certain skill sets that are a little harder to find than some of our positions. We were very lucky that our **Judges chair, Richard Larson**, has a gracious wife who happens to be an accountant. Karen brings a suite full of skills perfectly suited to our needs, and a wonderful sense of humor that will aid her in riding herd on this bunch of cats. **Welcome aboard, Karen.**

This year **the Gourmet Dinner will be held at the Tri-City Country Club**. Recent wine tasting events that have been held there were well executed by their staff, and their food was delicious. **Our dinner chairs, Judith Davis and Marie Pennella**, are taking a wise approach by pre-selecting the wines, then sitting down with the chef to match signature dishes from his repertoire to highlight the wines. This strategy will insure an exceptional meal with distinctive wines from award-winning wineries in the Pacific Northwest.

After due consideration, **Van Ramsdell, our Wine Judging Chair**, has opened up the competition to a maximum of four entries per winery, up one from previous years. He feels that the additional wine will not strain the abilities of the back room, and offer more selection to our members and the public. We do not have the physical space to allow more wineries, though that total is up to 85 from previous years which featured around 65 wineries. Not all wineries will enter four wines, but in previous years there has been an interest from some wineries to enter more.

Much debate has been had about the future of the Festival. Discussion ranged from moving the event to having more seminars to changing the style of the gourmet dinner. Suggestions for improving the event are always welcome, and if you have any ideas, please contact me, anyone on the steering committee or Wine Society Board members. We would love to have your input into our singular November event.



A Taste of Austria

Chuck and Sue McCargar

Austrian Wines! You're probably thinking a lot of Riesling as in Germany. Wrong! Austria has some Riesling, but the most widely planted grape varietal in Austria is **Grüner Veltliner**. What! You've never heard of it? The October tasting will give you a chance to try some, along with other Austrian varietals like **Blaufränkischer** (which we know as Lemberger), and **Blauer Zweigelt** (another red wine).

Grüner Veltliner, unlike other white wines you have probably been exposed to, pairs well with hearty Austrian foods like schnitzel and goulash. One of the chairs of the October event, Gudrun Parker, is a native Austrian and has been familiar with these great foods and wines all of her life. And Chuck McCargar, the other chair, and his wife, Sue, recently visited Austria and greatly enjoyed trying new cuisine and wine pairing. Why not join us in October and see what you have been missing? **Save the date -- October 13.**

Coming up on November 11

Wine Festival

Look in the next EVOE for details about this event

Please Note: Minimum Age 21 At All Events

Due to Washington State Liquor Board regulations, we are not allowed to have persons under 21 years of age present at monthly program events or at the Tri-Cities Wine Festival.

Even though a baby in a stroller or back carrier may seem harmless enough, the regulations tied to our banquet permit prohibit any minors from attending.

Please make arrangements for child care when you're planning to attend a society meeting or event.

pairings and discuss with other members and guests! This is also **membership drive** time! As discussed in the July *EVOE*, an organization is only as strong as its members. If we all make a concerted effort to add even one new member or couple, what a difference it would make to our membership! So, as an incentive, **if a member brings a guest who joins the Society at the picnic, both will receive a membership bag which will include a bottle of wine and two glasses.**

Now to the surprises... **Rusty Figgins Jr. of Cave B** winery has offered to provide his Riesling at the picnic. This Riesling is a very limited and is normally sold only to Cave B wine club members. Rusty has so graciously said he will sell some to our society for this event. Society members may know Rusty as the founder of Glen Fiona winery and a winemaker at NorthStar. He has taught at the new Center for Viticulture and Enology at Walla Walla Community College, and is well known throughout the Northwest wine industry.

“He will join **John Williams of Kiona Vineyards and Winery** in providing information on Washington State and Riesling – the grape that put Washington on the wine map,” explained Lois. “And, while Washington now produces many other grapes and wines, Riesling is making a comeback as both a food wine as well as a summer wine.”

“The other surprise,” added Dominique, “is **a tour of Kiona’s new winery facility.**” While still under construction and not open to the public, John has offered to provide a special tour for Society members and their guests. The tour will start at 5 p.m.

“And, as a reminder,” added Lois, “John and his wife, Ann, will have their current tasting room open for Society members and guests who want to purchase any of the **Kiona wines.**”

“They are offering **a 15-percent discount on all purchases.**”

Before leaving Lois and Dominique, they had some final updates:

- Wine tasting will not start before 5:15 p.m. – after Kiona closes its doors to the public.

- Riesling Wine Card**
- **Kiona dry and Late Harvest Rieslings (WA)**
 - **Chateau St. Michelle Eroica (WA)**
 - **Dr. Loosen Riesling (Germany)**
 - **Josef Leitz Rudesheimer Drachenstein “Dragonstone Riesling (Germany)**
 - **Long Shadows Poet’s Leap Riesling (WA)**
 - **Cave B Riesling (semi sweet) (WA)**
 - **Reserve Heron Hill Riesling (Finger Lakes, NY)**
 - **Domaine Zind Humrecht Riesling (France’s Alsace region.)**

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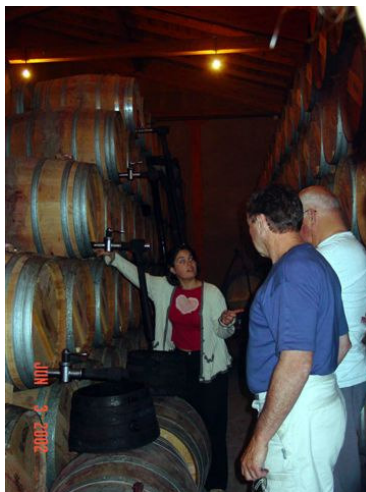
An Evening in Spain

family beforehand for hors d’oeuvres called **tapas** (which means “little bites”), a drink, and animated conversation. This is an enjoyable moment in Spain, and we would like to recreate that ambiance for you at the September tasting.

There are more acres of wine grapes grown in Spain than any other country, and the primary grape variety is **Tempranillo**. Dark, rich wines with both lots of fruit and an earthy backbone are made from Tempranillo grapes. For this tasting, we will present some of the many faces of Tempranillo-based wines.

As you arrive, meet your friends, and start to switch gears from the daily routine to the pleasures of the palate, we will serve a **2001 Marques de Arienzo,**

a Crianza from the Rioja region. After a short presentation, the room will turn into a Spanish café. There will be delectable **tapas** on the bar, presented with toothpicks in the traditional manner. In Spain, you keep the toothpicks as you take your **tapas**, and you pay by the number of toothpicks you have. The **tapas** that we will prepare for you include **thin-sliced**



Serrano ham, tortilla española (potato omelet), Spanish cheeses (including Manchego cheese served with quince jelly, an unexpected delight), and cheese and olive empanadillas to name just a few. The bites are small, so you can try one of everything

Important details:

An Evening in Spain

Event Committee: David and Dominique Vetrano, Lois McGuire

Date: Sunday, September 24, 2006

Time: 4:30 to 6:30 p.m.

Location: Holiday Inn Express, Richland

Price: members \$25.00, guests \$30.00

Limit: 36

Type: Educational/Social

Bring: 2 glasses each

Cut-off Date: Tuesday, September 19

Cancellation Policy: For refund, cancellation must be made by *phone to Judy Stewart at 627-6579* on or before **September 19.**

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(Continued from page 3)

An Evening in Spain

(and you won't have to keep your toothpicks).

I know that all these incredibly delicious *tapas* might make you thirsty, so we have selected a stunning array of Tempranillo-based wines to accompany them. As you mingle with new and old friends, you might start with a **2002 Bodegas Muga Reserva Rioja**. A traditional Rioja wine blended with traditional Spanish grape varieties, when you look up Rioja wine in the dictionary, it simply says Muga. Or you might start with a **2003 Artadi Rioja made from 100% old-vine Tempranillo**. But Tempranillo doesn't only grow in the Rioja region. A **2003 Viña Sastre from Ribera del Duero** is also 100% Tempranillo, so compare it to the Artadi. As the evening gets cooler and the atmosphere gets warmer, you can sample a **2003 Arzuaga Crianza**, also from Ribera del Duero, but which blends modern grape varieties (Cabernet Sauvignon and Merlot) into the Tempranillo for an extremely lush wine. Start discussing politics with anyone who will listen as you try the bold **2003 Bodegas Numanthia-Termes** from the Toro region, made from 100% old-vine Tempranillo. Spain is not the only country where the Tempranillo grape is grown, and we'll also have the opportunity to savor one of the top-rated US Tempranillos, a **2003 Abacela Tempranillo Estate** wine from Oregon.

At the end of the tasting, when you have whet your appetites with *tapas*, luxuriated in the richness of the wines, and solved the problems of the world, you should be ready to move on to the next part of your evening, perhaps a lamb dinner with friends (and some more Tempranillo wine, of course).

(Continued from page 3)

Annual Picnic

- Members and guests need to bring their own wine glasses.
- Wine trays are optional.
- Some picnic tables and chairs will be available, but members and guests may want to bring their own lawn chairs and blankets.
- Members planning to attend need to sign up as soon as possible.
- Members bringing guests need to provide their guests' names so name tags can be made prior to the event.

Summertime and the livin' is easy ... hope you can attend the **Society's annual picnic, Sunday, August 20, Kiona Winery, Sunset Road, Benton City.**

Tasteback: June Tasting at Cañon del Sol

David Vetrano

On a warm June afternoon, a lucky group of us met at **Cañon del Sol** for an exceptional tasting. **Victor Cruz, one of the top winemakers in Washington State**, treated us to a vertical of his Syrahs. These are award-winning wines, some of which are nearly impossible to get. Not only did we get to taste them, Victor and his wife Kim led us through descriptions of the wines as well as their experiences in the ups and downs of the wine business.

The afternoon started with a **2005 Viognier**. This was a delicious Viognier, and was an example of Victor's reknown as a winemaker: it wasn't even released and yet was 85% pre-sold. Victor then led us to the barrel room to start with the most recent wine of the tasting, a **2004 Syrah from the barrel**. It only got better from there, as we sat down with pre-poured glasses of **5 Syrahs of each vintage from 1999 through 2003**. These wines, all 100% Syrah, hit all of the top wine-describing adjectives: full-bodied, lush, supple, you name it. At least three of the wines have won Best of Show medals at top judgings, including one competition with over 1000 wines. These were incredible wines that met all my expectations and then some. With success comes demand, and Victor related tales of some of his "money-is-no-object" customers who spend more during one fly-in visit than I spend on wine over many years.

Despite the accolades and the medals, Victor's standard recipe is deceptively simple. He makes his **Syrahs from 100% Syrah grapes**, mostly from **West Hill Vineyard** near Quincy but also from **Willow Crest** in Prosser and **Goose Ridge and Gamache** in the Tri-Cities among others. He uses **50% French oak, 50% American oak, 50% new barrels, and 50% used barrels for aging**. And that's it. But wow, what a result!

Victor himself is very charming and easy to talk with. He loves his wines and what he's doing, and he wants to keep Cañon del Sol small enough where he can represent his own product personally. We had a very enjoyable afternoon, with thanks to both Victor and Kim for their hospitality as well as to **Nancy Beitel**, who chaired this outstanding event.



Taste Back: First and Second Labels

Ron Brodzinski

I have just come from the tasting, and I must remind myself that I am writing this for those of you who were not there. Let's get the conclusion up front: second labels are not necessarily of inferior quality to their first labels. In some cases, **Cave B and SageCliffe** for example, the second label is simply the second winery to be opened by the same owners (sharing common facilities).

We are indebted to **Rusty Figgins** (nobody calls him Berle), the winemaker for both Cave B and SageCliffe, for being in attendance and sharing his wisdom and experience with us. Although Rusty is most renowned for his Syrahs, the Cabernet Sauvignons he shared with us were exemplary. On arrival we also were poured a palate teaser of Rusty's SageCliffe Semillon made of co-fermented 96% Semillon and 4% Sauvignon Blanc.

Here's how the tasting was conducted. We were poured **eight Cabernet Sauvignons**, two at a time, each blind pair representing the first and second label from a given winemaker. In addition to **Rusty** and his **Cave B and SageCliffe** wines, we had **Pete Hedges' Cabs** from **Sandhill and Ridgefield**, **Charlie Hoppes' Cabs** from **Goose Ridge and Stone Cap**, and **Rick Small's Cabs** from **Woodward Canyon and Nelms Road**.

There wasn't a bad wine in the bunch, and considering that prices ranged from \$10 to \$46, some of the best values were found in the lesser expensive wines.

We started the tasting with Pete's pair: a **2002 from Sandhill (\$20)** and a **2004 from Ridgefield (\$10)**. I personally felt that both of these wines were very fairly priced, with the 2002 Sandhill being a much "younger" wine. After each pair, a show of hands was taken for the group preference of the pair. The group was split exactly 50-50 on this pair; I favored the Sandhill. I also heeded the advice in the *EVOE* and took eight glasses so I could compare all eight wines at the same time. I'll save my personal preferences for the end.

The next pair was **Charlie's 2003 Goose Ridge (\$25)** and **2004 Stone Cap (\$10)**. Both of these wines were dark, fruity, and displayed good characteristic Cabernet Sauvignon in the nose. Both are ready for immediate consumption. The group again was split nearly evenly between these two wines; my preference was for the \$10 Stone Cap in the screw cap bottle.

The third pair was **Rick's 2002 Woodward Canyon (\$46)** and **2004 Nelms Road (\$21)**. Wow! Both of these wines were inky black, with tons of fruit and lots of structure. Rick's reputation is not undeserved. However, the real surprise was that the Nelms Road was the clear group favorite of the pair (mine too). Better not let these results hit the street, or Rick will have a tough time selling his Woodward Canyon.

Finally, we tasted **Rusty's 2002 Cave B (\$25)** and **2003 SageCliffe (\$25)**. The Cave B is 75% Cabernet Sauvignon, and the SageCliffe is 85%. Based on that difference, several of us guessed the pair backwards, the Cave B having more Cabernet Sauvignon character. To Rusty's credit, he was able to correctly identify which was which. The group was widely split on this pair also, strongly favoring the Cave B (me too).

There wasn't a bad wine in the bunch, and considering that prices ranged from \$10 to \$46, some of the best values were found in the lesser expensive wines.

Most of the above is fact. Most of what follows is opinion. Since I was one of the few (only?) who had all eight wines at the same time to inter-compare as well as cross-compare, I'm going to rank the eight wines from top to bottom, twice. The first ranking is based only on my not-so-humble opinion of the quality of each wine. In the second ranking, I'm going to subjectively factor in cost; I believe this is justifiable in this case since all the wines were very good and worth buying. So, here it goes:

- Without considering cost, from top to bottom: Nelms Road, Woodward Canyon, Cave B, SageCliffe, Sandhill, Stone Cap, Goose Ridge, and Ridgefield.
- With a subjective cost normalization, from top to bottom: Nelms Road, Cave B, Sandhill, SageCliffe, Woodward Canyon, Stone Cap, Goose Ridge, and Ridgefield.

Special Membership Meeting

Ted Davis

Vice President Administration

The TCWS Board of Directors has called a **special meeting of the membership** to vote on administrative changes in Section 3 (Purpose) and 8 (Dissolution) of the TCWS articles of incorporation with the State of Washington as required by Washington law, RCW24.03.165 (1).

Section 3.2 of the Society's bylaws permits the Board to call special membership meetings. Notice must be given to Society members not less than ten days or more than 50 days prior to the meeting. (Section 3.3)

Rationale for changes:

1. The TCWS, in order to operate more effectively, is proposing to change its tax status with the IRS from the current 501(c)(7), "Social and Recreation Clubs" to 501(c)(3) "Not for Profit Charitable".
2. To make this administrative change, the IRS requires certain words be incorporated into the organization's articles of incorporation.

To make the changes to the articles of incorporation, the State of Washington requires a meeting of the general membership.

Meeting Notice:

A **special meeting of the membership** is being called by the Board of Directors at 4:45 p.m., on Sunday, August 20, 2006, at Kiona Vineyards and Winery outside Benton City, for the purpose of voting on the following amendments to the Society's articles of incorporation. (Changes are underlined.)

3.0 Purpose. The principle purpose for which the corporation is organized is to foster interest in and appreciation of viticulture, enology and fine wine within the meaning of Section 501(c)(3) of the Internal Revenue Code.

The corporation may be utilized for any other purpose permitted under the provisions of the Washington Nonprofit Corporation Act, Chapter 24.03, RCW, which is not inconsistent with IRC Section 501(c)(3).

8.0 Dissolution. Upon dissolution, the net assets of the corporation shall be distributed to Fine Arts Radio of the Tri-Cities (KFAE), a 501(c)(3) organization.

The **special meeting** will take place immediately before the previously scheduled August Society event. The meeting is open to all Society members who are then current in their membership dues, whether or not they are attending the scheduled Society event.

A favorable vote of two thirds (2/3) of the members present and voting will constitute approval of the amendments.

If you have any questions contact Ted Davis @ 627-2615, Team Lead, or any Board Director at evoe2go@aol.com.

2006 Tri-Cities Wine Society Board

Executive Committee

President	Floyd Hodges
VP Administration	Ted Davis
VP Communications	Dominique Vetrano
VP Programs	Van Ramsdell
Secretary	Sue McCargar
Treasurer	Judy Stewart

Standing Committee Chairpersons

Audit Committee	Brett Simpson
EVOE	Dominique Vetrano
Membership	Marieca Davis
Nominating Committee	Lois McGuire
Program Committee	Chuck McCargar
Public Relations	Mary Alice Binder
Web manager	Ted Cress
Wine Festival	Blaine Hulse
Winery Relations	Gudrun Parker

Directors

Nancy Beitel
Don Binder
Kirk Brodzinski
Ken Ferrigno
Marie Penella



Membership Application

Single: \$18.50

Couple: \$25.00

New Referred by: _____

Renewal

Address _____

Name 1 _____

Name 2 _____

City, State, Zip _____

How would you like to receive the EVOE newsletter:

Phone # _____

- PDF file attached to email (*current email address requested)
- US mail

Email* _____

Annual Picnic—Sunday, August 20, 2006

Members \$23.00
AND Guests

Member _____

Number of members attending: _____
Number of guests attending: _____
Limit: 65

Member _____

Cut-off date: Tuesday, August 15, 2006

Guest 1 _____

Yes, I (we) would like to help at the event.

Guest 2 _____

Phone Number _____

Email _____

An Evening In Spain: Tempranillo and Tapas—Sunday, September 24, 2006

Members \$25.00
Guests \$30.00

Member _____

Number of members attending: _____
Number of guests attending: _____
Limit: 36

Member _____

Cut-off date: Tuesday, September 19, 2006

Guest 1 _____

Yes, I (we) would like to help at the event.

Guest 2 _____

Phone Number _____

Email _____

EVOE
*Newsletter of the
Tri-Cities Wine Society*

Dominique Vetrano, Editor

Need an info? Have an idea?
Contact us!
evoe2go@aol.com



Please write your check to
TRI-CITIES WINE SOCIETY
and mail to:

Tri-Cities Wine Society
P. O. Box 1142
Richland WA 99352

If you need to edit
your membership information,
contact Marieca at
marieca1@verizon.net.

August 2006 - Calendar of Events

(**) Events organized by Tri-Cities Wine Society (TCWS)

Northwest Wine Festival, Aug. 5, Seattle, WA. Guests can taste the work of Northwest chefs as they pair wines from the 32nd annual judging of Northwest wines by the Seattle Wine Society. Approximately 200 wines will be submitted by wineries from Washington, Oregon, British Columbia and Idaho. Location: South Seattle Community College. Hours: 5-9 p.m. Cost: \$75 for nonmembers; \$65 for members. For information, call 206-621-9463 or go to www.seattlewinesociety.org.

Viticulture in the NW Coastal AVAs, Aug. 7, Stretch Island, Puget Sound, WA. Held at the historic site of the first post-prohibition winery in Washington, this seminar will cover topics such as crop estimation, harvest criteria, mildew and botrytis control and training new vines. Seminar includes tours of nearby vineyards and a history of Western WA wine by Ron Irvine. The Puget Sound Wine Growers Association's quarterly meeting precedes the seminar. Location: The old St. Charles Winery. Hours: 1-4 p.m. Cost: \$45. E-mail nina.milligan@ltmedia.com or go to www.pswg.org

Wine & Food Society of Clark County presents: Yamhill Wine Tour, Aug. 12, Vancouver, WA. We depart from the Grant House, on Officers Row, with RAZ Transportation is providing a motorcoach to Yamhill wineries for wine tasting at Rex Hill and Anne Amie as well as a tour and tasting at Ponzi Vineyards. A gourmet boxed lunch and a professional guide are included. Location: Yamhill area wineries. Hours: 9 a.m. - 5 p.m. Cost: \$85. Call Sanford or Carol at 360-834-6914 or e-mail sgjones1@comcast.net

Auction of Washington Wines, Aug. 17-19, Woodinville & Seattle-area, WA. Auction of Washington Wines Life is a Cabaret at the Auction of Washington Wines runs three days at Chateau Ste. Michelle Winery in Woodinville. This weekend of events will feature more than 175 wineries, celebrity chefs, entertainment and incredible auction lots. Proceeds benefit Children's Hospital & Regional Medical Center and the Washington Wine Education Foundation. Aug. 17: Picnic with the Winemakers; Aug. 18: Winemaker Dinners. Aug. 19: Gala Auction. Tickets are \$125- \$1,000. Weekend packages are available. Location: Chateau Ste. Michelle. Hours: vary. Cost: vary. Call 206-667-9463, e-mail cmunro@washingtonwine.org or go to www.auctionofwashingtonwine.org

A Case of the Blues and All That Jazz, Aug. 19, Yakima, WA. Sonny Landreth, acclaimed jazz and blues performer, headlines this year's Memphis Blues themed event. Join the crowd of 4,000 and sample area wine and microbrews and delicious food from local restaurateurs. Buy a ticket or reserve a VIP table today as this event customarily sells out. Location: Sarg Hubbard Park. Hours: 3-11 p.m. Cost: \$35 advance and \$40 at the door. Call (509) 453-8280, e-mail sally@yakimagreenway.org or go to www.yakimagreenway.org/blues/index.html

****Annual Picnic: A World of Riesling, Aug. 20, Kiona Winery and Vineyards, West Richland, WA.** Summertime and the livin' is easy...Tri-Cities Wine Society annual picnic and membership drive features 9 hand-picked Riesling from WA, NY Finger Lakes area, France and Germany.(p.1,3,4)

Going Vertical!, Sept. 1-4. The Yakima Valley's newest event features vertical series of wines from the valley, beginning at Klipsun Vineyard on Red Mountain. Winemakers from the Yakima Valley will allow you the opportunity to taste the differences in vintages as they pour vertical series of their wines. There will be food, demonstrations, vineyard tours, live music and discounts on purchases throughout the weekend. Hours: Kick-off Party at 5 p.m.-dusk. Cost: Complimentary. Call (509) 965-5201, e-mail info@wineyakimavalley.org or go to www.wineyakimavalley.org

Rhapsody in the Vineyard, Sept. 9, Corvallis, OR. Rhapsody in the Vineyard, a downtown wine walk presented by the Downtown Corvallis Association, features several wineries pouring samples inside downtown businesses. The businesses also feature appetizers, music and local artwork. Location: Various retailers in downtown Corvallis. Hours: 4-7 p.m. Cost: \$5 (get souvenir glass) and 50 cents per sample. Call (541)754-6624, e-mail dca@peak.org or go to www.downtowncorvallis.org.

Gorge Wine Celebration, Sept. 9, Hood River, OR. The Columbia Gorge Winegrowers Association presents its Third Annual Gorge Wine Celebration. More than 18 wineries/tasting rooms will pour their wines alongside food and music. Tickets go on sale early July. Location: Divots Restaurant at Indian Creek Golf Course. Hours: 5-8 p.m. Cost: \$20 in advance; \$25 at the door. Call 866-413-WINE, e-mail info@columbiagorgewine.com or go to www.columbiagorgewine.com/events