



Saturday, February 25, 2006—Terroir and Winemaker
Friday, March 24, 2006—Annual Meeting and Dinner
April—Outstanding New Wineries

Terroir and Winemaker

Gita Golcar

To me, great wines - at least those that give me goose bumps - always have layers of unique and complex personality traits, not just the taste or smell of raspberries, cherries and plush tannins. It tastes of something else....the soil....the vine....the “*terroir*”, a wine with a **sense of place**.

In our February 25th, 2006 seminar you will be able to examine the essence of *terroir* in crafting highly sought after wines that have reached “cult wines” following. We will be tasting eight single-vineyard-designate Pinot Noirs from three prolific cult winemakers whose vineyard-designates cause quite a stir among Oregon Pinot lovers. We will enjoy Pinot Noirs of the 2003 vintage from **Ken Wright Cellars, Panther Creek Cellars** and **St. Innocent Winery**. These Pinot Noirs are crafted from three *terroirs* of DISTINCT characteristics:

Yamhill-Carlton --With a primary *Willakenzie soil* that is quit high in sand content, and the soil therefore is very well drained. The sites are generally on the lower slopes of a volcanic ridge. We will savor:

- 2003 Ken Wright Cellars, “McCrone Vineyard”
- 2003 Panther Creek Cellars, “Shea Vineyard”
- 2003 St. Innocent, “Shea Vineyard”

Dundee Hills -- With a common “*Jory*” soil type of high clay content which tends to hold moisture later into the season that the other two *terroirs* in our tasting. The sites are unusually deep for hillsides, often 6 to 8 feet to bedrock. We will savor:

- 2003 Ken Wright Cellars, “Nysa Vineyard
- 2003 Panther Creek Cellars, “Nysa Vineyard”

Inside This Issue:

Terroir and Winemaker	1,3
Annual Meeting and Dinner	1,3
President's Corner	2
Board Elections	2
Outstanding New Wineries	3
Oregon Pinot Noirs	4
Sign Up Coupons	5
Calendar Of Events	6

Annual Meeting and Dinner

Ken Ferrigno

This year's event is a winemaker's dinner matching wines by **winemaker Jean-Francois Pellet of Pepperbridge and Amavi wineries**, and the culinary excellence of **Meadow Springs Country Club**. We will serve a “**prime rib**” dinner with butler-style appetizers, roasted vegetable salad, and dessert paired with wines from Pepperbridge and Amavi. For your pleasure, two Pepperbridge cabernet sauvignons will be poured with the “prime rib”. In next month's article, all the wines and the pairings will be identified.

Important details:

Annual Meeting and Dinner

Event Chair: Ken Ferrigno

Date: Friday, March 24th, 2006

Time: 6:30 p.m.

Location: Meadows Springs Country Club

Price: \$65.00 members, \$70.00 guests

Limit: 80 people

Type: Dinner and Membership General Assembly

Cut-off Date: Friday, March 17th, 2006

Cancellation Policy: For refund, cancellation must be made by *phone* on or before **March 17th**. Call Ted Davis at 627- 2615, or Judy Stewart (after March 13) at 627- 6579 to cancel.



Winter and Wines

Floyd Hodges

The year went off to a great start! The event at **Fidelitas** was delightful. The wines were wonderful, the blending exercise was a lot of fun, and Charlie and Loren did a great job of talking about the wines and the winery. A great time was had by all. Personally, I fell in love with the **2002 Optu**. If you haven't tried it yet, make that a priority.

This type of educational event, with a structured tasting and a knowledgeable speaker is one that we want to have fairly often; however, it requires a change in the behavior of the attendees. When we get together with friends, over wine, it is natural to want to have fun. And, that fun can sometimes get fairly noisy. We need to remember that it is only common courtesy to the speaker, and to your fellow attendees, to keep the noise level and individual conversations down while someone is speaking. This will make a much better impression on our guests and make the event more enjoyable for all.

Ah, now that my lecture is out of the way, let's get ready for our February tasting. I can hardly wait to savor all of those great Oregon Pinot Noirs. It should be a real relief after all of the Zins that I will have to force myself to drink at ZAP...



Coming up in May

Mendocino County and Anderson Valley Wines

*Look in the next EVOE for details about
this event*

NOMINATIONS FOR BOARD MEMBERS

The TCWS Nominating Committee is looking for **new board members** for a 2 year term and commitment. We are looking for one (1) replacement of an outgoing board member with the possibility of adding 1-2 more board members.

Board members duties include attending TCWS events, serving as an officer and/or on a committee, and being a chair or a co-chair of at least one TCWS event in the course of a 2-year term.

Currently, the Nominating Committee is looking for individuals with skills in publishing, web site management or database management.

If you are interested in applying for a board position, please send an email to Lois McGuire at lmcguire2b@charter.net. In the application of notice, please tell the committee why you are interested in being a board member and what skills / knowledge you have that would be an addition or a contribution to the board.

The new board members will be voted on at the Annual Membership Meeting and Dinner on March 24th.



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.

(Continued from page 1)

Terroir and Winemaker

Coastal Range - With a sedimentary soil type known as *Bellpine*. The sites are exposed to the cooling influence of maritime air flowing into the valley. We will savor:

- 2003 Ken Wright Cellars, "Freedom Hill Vineyard"
- 2003 Panther Creek Cellars, "Freedom Hill Vineyard"
- 2003 St. Innocent, "Freedom Hill Vineyard"

My thrill for this event is not stopping yet! Our speaker for this event is **Master Winemaker Bruno Corneaux**, who was born in Beaune in the heart of Burgundy, France. In addition to his expertise making Burgundy Pinot Noirs, Mr. Corneaux has crafted Pinot Noirs at "Domain Drouhin" winery in Oregon. We will have the opportunity to hear his perspective about the mystical French word "**terroir**" and how each winemaker has succeeded in crafting and expressing the sense of place in a glass.

We will serve a menu of palate cleanser meats, cheese and bread to accompany these magical wines

The February 25th event will be a lively, provocative, and a rare chance to savor eight highly sought after single-vineyard designate Pinot Noirs side by side. This event was in the makings over the course of last year while we chased down these cult wine gems with annual bottling production hovering around several "hundred" cases. So don't miss out. Mark your calendar and sign up soon.

Important details: Terroir and Winemaker

Event Chair: Sharon Ferrigno

Date: Saturday, February 25th, 2006

Time: 4:30 p.m. to 7:00 p.m.

Location: Richland Community Center

Price: \$30.00 members, \$35.00 guests

Limit: 48 people

Type: Seminar

Cut-off Date: Saturday, February 18th, 2006

Note: If you wish to savor the wines from your own special tasting glasses, bring eight glasses and show up 15 minutes earlier to accommodate your set up.

Cancellation Policy: For refund, cancellation must be made by *phone* on or before **February 18th**. Call Ted Davis at 627- 2615 to cancel.

(Continued from page 1)

Annual Meeting and Dinner

Bring your appetite and thirst for excellent wine, and sign up early for this special event because space is limited.



In April, Experience Up and Coming New Wineries *The Purple Grape*

Caught in the rut of drinking the same wines time after time? Come join the Tri-Cities Wine Society at our **April event** and experience outstanding wines from **six Washington wineries** that have recently begun operations. The Washington Wine Commission says that approximately 3-4 new wineries per month make applications to open their doors. Many of these have been winning awards at national judgments. For example, at our Wine Festival last November, **Stevenson Cellars**, who had just opened, was awarded a double gold for their 2003 Cabernet Sauvignon.

Most of the wineries under consideration have such limited production that they only self distribute at their facilities, and many are only open to the public on a limited basis. We are considering wines from Lake Chelan, Wenatchee, Walla Walla, Columbia and Yakima Valleys and even from the other side of the mountains. This will be an opportunity not to be missed! These wineries are the **super stars of the future**.

All of the selected wines will be **paired with a light food selection** chosen to complement the wines being served. The date, location and other specifics will be announced in next month's EVOE. So start thinking new & wonderful wines, that will wow your palate and senses, and be prepared to sign up early as we expect this event to be a sell out. The number of attendees will be limited. See you in April!

A Word on Oregon Pinot Noirs

Information compiled by Gita Golcar

OREGON is the un-California. It's where Californians go for fresh air and a fresh start. Founders of the modern Oregon wine business, among them **Richard Sommer, David Lett, Dick Erath, Ken Wright and Dick Ponzi**, all trekked north from California. More restrained, more deliberate, less relentlessly optimistic than their California counterparts, the Oregonians were entirely within character when they made the ornery, unforgiving pinot noir their signature grape.

Freedom Vineyard



True to its nature, the pinot noir grape has never made life easy for them. True to their nature, the Oregon winemakers have wrestled the grape into a wine that is often less flamboyant, less obvious than its California counterpart. A California pinot is usually an easy-drinking wine when compared with a comparably priced cabernet, or with a red Burgundy. Like a top Nuits-St. Georges, a good Oregon pinot, even a light one, can be nuanced and subtle, demanding some thought, even concentration on the drinker's part.

Shea Vineyard



In Oregon, crushing of the grapes usually comes six weeks later than its neighbor to the south, California. This extra time on the vine allows the wine to develop more fully, adding complexity and structure and, most importantly, the unforgettable flavor of these

northern wines. Oregon Pinot Noirs are the closest American vineyards have come to the true Burgundies from France.

Since Northern Willamette Valley is virtually the same latitude as the prestigious growing area of Burgundy in France, it's no coincidence that many French growers of Burgundy chose the Willamette Valley to become the "Burgundy" of the USA. The Valley, which stretches 100 miles long and 60 miles wide, has a huge range of microclimates which are great growing conditions for this most temperamental of all grapes.

A key to the validation of world-class Pinot Noir being produced in Oregon occurred in 1979 in Paris, where the best new Pinot Noirs from Oregon were tasted against some of the finest Burgundies of France. The French wine world was shaken when Oregon's Eyrie Vineyards won first place.

The competition in France caught many French producers off guard, but not Robert Drouhin, head of

Burgundy's legendary Maison Joseph Drouhin. In 1961 Robert was visiting America's West Coast, promoting the Drouhin Burgundies, coinciding with the beginning of the modern California wine explosion. His first impression

and his belief was that Oregon would be home to the best New World Pinot Noirs—not California. Some twenty years later, he purchased property in the Willamette Valley, thus confirming what those original pioneers had learned on their own. In 1980, Robert Drouhin conducted yet another Oregon Pinot-versus-Burgundy tasting, and a Drouhin Grand Cru took first place, but the 1975 Eyrie Vineyards took second place by a very narrow margin.

There are now more than 175 producers of wine in the Willamette Valley. The top five reasons why Pinot Noir fans loves Oregon Pinot Noir:

1. Pinot Noir is elegant and very food versatile.
2. Once you've experienced a great one, you are compelled to recreate that same experience.
3. It can be light-, medium-, or full-bodied.
4. The grape reflects its *terroir* more than any other grape.
5. It is one of the few American wines that can fool the French.

Nysa Vineyard



Membership Application

Single: \$18.50

Couple: \$25.00

New
Referred by: _____

Renewal

Address _____

Name 1 _____

City, State, Zip _____

Name 2 _____

Phone # _____

How would you like to receive the EVOE newsletter:

Email* _____

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

Terroir and Winemaker- Saturday, February 25th, 2006

Members \$30.00
Guests \$35.00

Member _____

Member _____

Number of members attending: _____
Number of guests attending: _____
Limit: 48

Guest 1 _____

Guest 2 _____

Cut-off date: Saturday, February 18th, 2006

Phone Number _____

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

Email _____

March Annual Dinner and Meeting- Friday, March 24th, 2006

Members \$65.00
Guests \$70.00

Member _____

Member _____

Number of members attending: _____
Number of guests attending: _____
Limit: 80

Guest 1 _____

Guest 2 _____

Cut-off date: Friday, March 17th, 2006

Phone Number _____

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

Email _____

EVOE

*Newsletter of the
Tri-Cities Chapter,
Wine Society
of the Pacific Northwest*
Dominique Vetrano, Editor
Need an info? Have an idea?
Contact us!
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Special Electronic EVOE

From the Internet: <http://www.wineloverspage.com/questionary/>

Terroir: What does it mean?

The French have a name for it: "*Goût de Terroir*" or, more or less, "the taste of the soil;" and the most ardent advocates of this theory argue that the actual flavor of the soil in which the grapes are grown literally communicates itself to the wine. Chablis, by this line of thinking, gains a steely mineral character from the chalky soil of its Burgundian vineyards; the wines of Graves in Bordeaux acquire a "stony" quality from the region's gravelly plain.

Most of us find this a bit extreme, but there's ground for a more serious argument when we expand the definition of "terroir" to incorporate the overall effect on wines of the soil and microclimate in which the grapes are grown. Do Chardonnay grapes grown in Burgundy (for instance) produce wines with a consistent, identifiable character that distinguishes them from the same grapes grown in California, or those in turn from Australian Chardonnay? Does the vineyard matter, whether the grapes in question are grown on the other side of the road or the other side of the world?

This is material from which serious wine fanciers can build extended and joyous debates, and there's little question that the wines of specific regions - especially historic wine regions like Burgundy or Bordeaux - often show recognizable qualities that makes it possible (if not necessarily easy) to pick them out in a "blind" tasting, without the taster being aware of the specific wine being tasted.



But the wine maker's skills, and the decisions made between the grapevine and the bottle, are significant too. Should Chardonnay be aged in oak barrels, which impart strong and characteristic flavors, or in stainless steel, which is neutral? Should the wine maker put the wine through "malolactic fermentation," which reduces the wine's perceived acidity and typically adds rich and buttery flavors? These processes, commonplace in the New World but relatively rare in France, make a significant difference.

Calendar of Events

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

St. Joseph's Art & Wine- Feb. 4, Kennewick, WA. This 10th annual features some of the Tri-Cities' finest artists, samplings of local wines, microbrews, and hors d'oeuvres from area restaurants. There will be a silent auction of art, wine, jewelry, event tickets, home and garden items, as well as creative works by the students. Proceeds benefit St. Joseph's School. Location: Dillon Hall, St. Joseph's Church. Hours: 6-10 p.m. Cost: \$40 per person, \$45 at door. Call 586-3820, e-mail or go to www.stjosephsartandwine.com.

The Art of Selling Washington Wine- Feb. 8, Kennewick, WA. This fourth-annual seminar is for retailers, wholesalers, restaurateurs or anyone involved in the sales and marketing of Washington wines. Faculty features Richard Kinssies, Seattle P-I; Tom and Lisa Samuelson, Wine and branding consultants; Shayn Bjornholm, Canlis Restaurant. Must be 21 to attend. See brochure at www.wawgg.org "events" for details. Location: Three Rivers Convention Center. Hours: 1- 4:30 p.m. Cost: \$45. Call 509-782-8234, e-mail or go to <http://www.wawgg.org>.

Red Wine and Chocolates- Feb.18 to 20, Yakima Valley Wineries Association. The natural affinity between dark chocolate and red wine is no secret. The Red Wine and Chocolate event weekend in the Yakima Valley provides a distinctive and elegant offering of fine chocolate and fine wine. Visit the more than 52 wineries in the Yakima Valley Wine country during this Presidents' Day weekend. Each winery pairs sumptuous chocolate desserts with their very own remarkable red wines. Tickets are \$20.00 and include a Signature 15 oz Wine Yakima Valley wine glass. Purchase your tickets on-line. Once your tickets are purchased, you will receive an email asking which winery you would like to begin your tour with. Upon confirmation, tickets will be waiting for you at your first stop. Visit <http://www.wineyakimavalley.org/events/>

****February – "Terroir and Winemaker." Feb. 25, Richland, WA.** In this seminar, we explore which has the greater effect on wine character, is it the "Somewhereness", the natural features of a site, or is it the "Someoneeness", the independent stylistic imprint of the winemaker? We will be tasting wines made from a trio of Oregon winemakers who have crafted Pinot Noirs of the same vintage from the same trio of *terroirs* (p.1,3)

29th annual Newport Seafood & Wine Festival- Feb. 24-26, Newport, OR. More than 100 exhibitors (wineries, microbrews and food) for this Oregon classic. The festival, almost 30 years old, takes place along the stunning tranquility of Yaquina Bay, with its bustling bayfront across the way from the facility hosting the Newport Seafood & Wine Festival. Location: Rogue Ales Warehouse. Hours: 10 a.m.-8 p.m.. Cost: \$6-\$12. For more info, call 800-262-7844 or go to <http://www.newportchamber.org>.