



Saturday, January 21, 2006—Charlie Hoppes Wine Seminar

Saturday, February 25, 2006—Terroir vs. Winemaker

Friday, March 24, 2006—Annual Meeting and Dinner

The Art of Blending: Charlie Hoppes Wine Seminar

Paul Gifford

As you enjoy the holidays with friends and family, don't forget to sign up for the January event to be held January 21st from 1:00 – 4:00 at the Cañon de Sol / Fidelitas Winery. This seminar event has all the makings of a memorable afternoon.

As we gather at the winery, we will be poured the Fidelitas Semillon. Once settled in, we will hear Charlie Hoppes explain the general principles in creating blends and the steps that are taken. We will then break into smaller groups and have a hands-on opportunity to create our own blend from various Fidelitas 2004 barrel samples, including Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc. A taste off will be held at the end of this exercise to find out which group created the most palatable blend.

After the blending exercise, foods will be served, that pair with the four featured wines. A vertical tasting of Fidelitas' Bordeaux-style blends will be offered and will include their 2000 Meritage Red Wine, 2001 Meritage Red Wine and the 2002 Optu Red Wine, and we also have the fortunate opportunity to try one other wine that has not yet been released to the general public, their 2003 Optu Red. The current releases of Fidelitas' Merlot and Cabernet Sauvignon will also be available for us to taste and discuss with the winemaker.

Our menu is still in the works but will include breads, cheeses, meats and of course chocolates. The food will be great, but the main focus of this event is the great information you will receive and the hands-on blending.

We will conclude the seminar by hearing the marketing side of wines from Loren Hoppes. He will tell us a story

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Terroir and Wine Maker: Which Has Greater Effect on Wine Character, Somewhereness or Someoneeness?

Gita Golcar

Most wine lovers speak longingly about a **sense of place**. By this, they mean wines that through aroma, flavor, and *personality* convey the special combination of soil, climate and the human touch that are encompassed in the mystical French word "**terroir**". A wine with a **sense of place** adds a new chapter in a story that continues, year after year. Some chapters are more fascinating through varied growing seasons than others, but they are all similar tales.

Equally, the best winemakers see themselves as stewards who allow *terroir*, not the winemaker, to express itself on the wine's style and flavor. The choice of yeast, lees contact, malolactic fermentation, and oak aging are seen as complexing spices of wine-maker imprint. The ultimate elegance, complexity, subtlety and finesse of a distinct sense of place in a glass are the essence that distinguishes the magic of a prolific winemaker.

In our February 25th, 2006 seminar you will be able to extend your wine appreciation by identifying the character of *terroir* in wine. We will be tasting eight superb vineyard designate Pinot Noirs from three prolific cult producers whose vineyard design-



Tastefully Yours

*Ted Davis, Vice-
President*

As we reflect on 2005, it has been a very "Tasteful" year for the Tri-Cities Wine Society.

Some of the more memorable tasting events were the Pinot Noir tasting (April), wines from South America (January), our progressive dinner showcasing the wines of Walla Walla (May), and Salmon and Sauvignon (September).

Member education was the center point of the majority of the Society's 2005 Events. The Society was able to obtain viticulture experts on matching fine wine with cheeses, held a seminar on the up and coming use of screw tops for fine wines. We had the opportunity to talk with some of the winemakers who started the industry in Washington at the Washington Wine Pioneers tasting and learned that there are a number of excellent wines for under ten dollars per bottle at the Madder than Hell VII tasting. Our goal, which we achieved, was to have a knowledgeable speaker do discuss the wines and other interesting industry facts and trends at each event held in 2005.

The November Wine Festival was an outstanding success as usual with the Champagne Seminar, the Festival Gourmet Dinner and the General Public Tasting. This year, the Festival had 85 wineries in attendance, with over 210 wines being poured.

We strengthened the Society's management team with a first ever Board of Directors Retreat. The results will assist the Board in building the Society, further defining our mission and goals, planning future events and activities, and improve our structure and governance.

As we look toward 2006, we have a fabulous tasting schedule with a variety of events planned. Some of which are this month's seminar on making and blending of wines, introducing outstanding new wineries, Mendocino County/Anderson Valley wines, wines from Spain and Austria and a champagne year-end event.

The Society wishes you a Tasteful 2006 and beyond, and we look forward to your attendance at the Tri-Cities Wine Society's future events.

Warmest Regards,

Ted Davis, VP

March Annual Meeting and Dinner

Ken and Sharon Ferrigno

It's that time of the year again for our **March Annual Meeting and its wholesome dinner**. This year's event will be held at the Meadows Springs Country Club on Friday, March 24, 2006.

It will be a **winemaker's dinner** with one of the region's premier winemakers.

Mark the date in your calendar and look for details and a coupon in the next EVOE.



Coming up in April

Introducing Outstanding New Wineries

*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.

(Continued from page 1)

Charlie Hoppes Wine Seminar

of some of the things we consumers may not know and the impact the marketing side has on the final product and the consumer (us).

Once the event has concluded, all Fidelitas wines will be made available for purchase at a 10% discount for Tri-Cities Wine Society members.

Don't delay. The attendance is limited to 46 people and the deadline is Thursday, January 12.

Important details:

Charlie Hoppes Seminar

Event Chair: Paul and Candy Gifford

Date: Saturday, January 21st, 2006

Time: 1:00 to 4:00 p.m.

Location: Cañon de Sol/ Fidelitas Winery (map to follow in the next EVOE)

Price: \$20.00 members, \$25.00 guests

Limit: 46 people

Type: Seminar

Cut-off Date: Thursday, January 12th, 2006

Cancellation Policy: For refund, cancellation must be made by *phone* on or before **January 12th**. Call Judy Stewart at 627- 6579 to cancel.

Important details: Terroir vs. Winemaker

Event Chair: Ken and 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 Judy Stewart at 627- 6579 to cancel.

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Terroir and Wine Maker

nates cause quite a stir among Oregon Pinot lovers. We will enjoy Pinot Noirs of 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.
- Dundee Hills -- With a common "Jory" soil type of high clay content which tends to hold moisture later into the season than the other two *terroirs* in our tasting. The sites are unusually deep for hillsides, often 6 to 8 feet to bedrock.
- 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.

As you settle in, you will discover eight wine glasses arranged in three rows. Our speaker will guide you through a blind tasting to determine whether the wines are poured in columns of "vineyards" or columns of "winemakers." Or you could look at it this way: Are the wines poured in rows of vineyards or rows (across) of winemakers? As the results are revealed, you will explore all of the natural features of each *terroir*

in terms of topography, geology, exposure or micro/macro-climate. You will further examine how each winemaker has succeeded in crafting and expressing the sense of place in a glass. An assortment of palette cleanser meat, cheese and bread will be provided.

This event will be a lively, *thought-provoking*, and unique wine tasting experience. It was in making over the course of last year while we chased and acquired these highly sought after Pinot Noirs with annual bottling production hovering around several "hundred" cases. So don't miss out. Mark your calendar and sign up soon.

**Jancis Robinson says of Pinot in her highly respected book Vines, Grapes and Wines:

"Pinot Noir is a minx of a vine. Indubitably feminine alas, if not exactly female, this is an exasperating variety for growers, winemakers and wine drinkers alike. It leads us a terrible dance, tantalizing with an occasional glimpse of the riches in store for those who persevere, yet obstinately refusing to be tamed."



Fidelitas Stays True to Their Roots by Establishing Footprint on Red Mountain

Benton City, WA, November 16, 2005 -- Fidelitas today announced the winery is acquiring a 5-acre parcel of land on Red Mountain in Benton City, Washington, an area long considered to be one of the most highly sought after red grape growing regions in the country. The move gives Fidelitas a place to call home, while making it possible for them stay true to their roots, a key part of the winery's enormous success to date.

In just three years, Fidelitas has garnered numerous awards and accolades for its red wines. In fact, Fidelitas' 2001 Meritage, Columbia Valley, is highly acclaimed, receiving noteworthy recognition in many respected wine industry publications. 2005 wine competitions yielded gold medals for the 2001 Meritage, Columbia Valley, the 2002 Syrah, Columbia Valley and the 2002 Cabernet Sauvignon, Walla Walla Valley.

Fruit used in Fidelitas' wines are sourced from several area vineyards, Red Mountain among them. While the Red Mountain American Viticultural Area (AVA) is Washington's smallest appellation at an estimated four thousand acres, with only six hundred acres planted to vineyards, it is known to produce grapes of exceptional quality and character due to distinct climate conditions and soil characteristics. The wine grapes from this area are consistently recognized for their balance, depth and complexity, commanding the highest prices in the state, as a result. The region's unique combination of climate, soil and growing conditions are drawing interest and investment from prominent Washington, Napa Valley and Italian wine interests. Several new wineries are expected to locate on Red Mountain over the next few years.

Fidelitas has quickly made a name for itself with their superior quality wines so it makes sense they choose a distinctive location for their winery and vineyard that reflects their passion for the fruit and its complexity. Although most winemakers agree, "great wine begins with the vineyard," and Red Mountain offers superior quality fruit, the talent and intuition of the winemaker is what transforms the fruit into an extraordinary bottle of wine.

[Hoppes credits] Fidelitas' current success to his focus and commitment to remain "faithful to Bordeaux grape varieties, loyal to classic winemaking techniques, and true to Washington State's Columbia Valley terroir."

The leadership behind Fidelitas' success is Charlie Hoppes, an 18-year veteran in the winemaking industry. Named Winemaker of the Year in 2003 by Seattle Homes and Lifestyle Magazine, Hoppes is owner and winemaker for Fidelitas, which means faithful, loyal and true in Latin. Prior to starting Fidelitas, Hoppes made a name for himself by lending his winemaking talents to a number of established Washington wineries and today, he is recognized as one of the leading winemakers in the region. He credits Fidelitas'

current success to his focus and commitment to remain "faithful to Bordeaux grape varieties, loyal to classic winemaking techniques, and true to Washington State's Columbia Valley terroir." What's more, Hoppes has a gut instinct for blending which enables him to handcraft consistently exceptional wines that are rich in quality and distinctive in flavor.

"Having been involved early on in the Washington wine industry, I have seen the changes that have taken place over the years," said Charlie Hoppes, owner and winemaker, Fidelitas. This region is quickly becoming a premier wine destination in Washington and the opportunity to be part of that growth is tremendous. Our presence on Red Mountain is an important next step for Fidelitas and for me as a winemaker."

The move to Red Mountain gives Fidelitas a chance to establish the winery as its own entity. Currently, Fidelitas operates out of the Cañon del Sol Winery, an arrangement that has worked well the past two years, but the opportunity to cultivate a winery and vineyard of their own at a time when the region is growing, was too good to pass up. Fidelitas' new location will be a state of the art winemaking studio, complete with a tasting room, barrel storage and a small estate vineyard. Fidelitas plans to break ground in Spring 2006 with completion of the facility just in time for Crush 2007.

Fidelitas is a boutique winery committed to producing exceptional, handcrafted wines from Bordeaux grape varieties. The winery was founded in 2001 by long-time Columbia Valley winemaker Charlie Hoppes. Fidelitas released its third vintage in Fall 2005.

For additional information and directions to the winery: Fidelitas, 46415 E. Badger Road. Benton City, WA 99320—509-521-4433-

wine@fidelitaswines.com,
<http://www.fidelitaswines.com>

Membership Application

Single: \$18.50

Couple: \$25.00

New
Referred by: _____

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How would you like to receive the EVOE newsletter:

Email* _____

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

The Art of Blending: Charlie Hoppes Seminar—Saturday, January 21st, 2006

Members \$20.00
Guests \$25.00

Member _____

Member _____

Number of members attending: _____

Guest 1 _____

Number of guests attending: _____

Guest 2 _____

Limit: 46

Cut-off date: Thursday, January 12th, 2006

Phone Number _____

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

Email _____

Terroir VS. Winemaker— Saturday, February 25th, 2006

Members \$30.00
Guests \$35.00

Member _____

Member _____

Number of members attending: _____

Guest 1 _____

Number of guests attending: _____

Guest 2 _____

Limit: 48

Cut-off date: Saturday, February 18th, 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 Tri-City Herald

Life - Food - Dec. 14, 2005—Copyrighted

By Loretto J. Hulse, Tri-City Herald Food Writer

Looking for a bargain in a fine wine? Do your looking at the Wine Outlet in Seattle. You'll find it at 1701 First Ave. S, just one block south of Safeco Field. It's a new wine store with a unique concept. Owner Richard Kinssies -journalist, wine educator and founder of the Seattle Wine School - is offering quality (not cheap) wines at bargain prices. For example, my husband and I picked up two over the Thanksgiving weekend: a 2002 Carina Cellars Syrah for \$15, priced elsewhere at \$20 and a 2003 Padthaway Parzson's Flat Shiraz-Cabernet for \$25, normally \$40.

And wine's not the only bargain in the store. You can also buy Riedel Magnum glasses, Overture series, at \$5 per stem. At that price, you can afford to toss out all your plain glass wine stems and sip your wines from quality crystal.

So how can Kinssies charge these prices and still put food (and wine) on his table? Wine wholesalers and importers clear out their warehouses, unloading older vintages to make way for new on a regular basis.



Often, these older wines are better, at a more attractive price, than what's coming in. Kinssies simply selects the best of what's available and sells it at outlet mall prices. All his wines are small lots. Consequently if you find something you like, buy it. Because it's unlikely to be there when you return. For more information on Kinssies' store, visit the Web site, www.seattlewineoutlet.com. While you're there, sign up for his monthly e-mail newsletter, and you'll be the first to know when something new comes in.

Calendar of Events

****Blending Seminar with Charlie Hoppes, January 21—Fidelitas Winery.** An afternoon of insight into the success of Fidelitas wines, with hands-on blending, a vertical tasting of acclaimed Fidelitas wines, and a discussion about wine marketing strategies and techniques. (page 1,3)

A Celebration of Washington Wines, Jan. 21, Woodinville, Wash. Black-tie gala with silent and live auctions benefits Washington State University's program in viticulture and enology. Auction items include private wine tastings, commemorative magnums, getaways, special bottlings, the "CEO Collection" featuring selections from business executives across the state, a unique collection of autographed books on cooking, wine and entertaining - and much more. Proceeds help fund scholarships and classroom/laboratory equipment. Location: Chateau Ste. Michelle. Hours: 6 p.m. silent auction & reception; 7:30 dinner & live auction. Cost: \$175 per person. For more info, call 206-448-1330, e-mail

29th annual Newport Seafood & Wine Festival, Feb. 24-26, Newport, Ore. More than 100 exhibitors (wineries, micro-brews 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>.

Vancouver Playhouse International Wine Festival, Feb. 27-Mar.5, Vancouver, B.C. Canada's premier wine event celebrates its 28th anniversary with a record 187 wineries (including 15 from the Pacific Northwest) representing 15 countries. They will pour some 1,320 wines at 52 events. The International Festival Tastings are the heart of the fest. Special events include wine seminars, winery dinners, lunches and brunches at top local restaurants and hotels. The theme is "Wine Regions of France" and the varietal focus is Pinot Noir. Location: Vancouver Convention & Exhibition Centre. Hours: Various. Cost: Various. For more info, call 604-873-3311, e-mail info@playhousewinefest.com or go to <http://www.playhousewinefest.com>