



Thursday, June 15— 5 Years Vertical Cañon de Sol Syrah
Sunday, July 16—First and Second Labels
Sunday, August 20—Annual Picnic and Rieslings

5 Years Vertical Cañon de Sol Syrah

Floyd Hodges

Since entering the scene as Washington's first Hispanic winemaker in 1999, **Victor Cruz**, and his **Cañon de Sol Winery**, has amassed a wonderful reputation for very high quality, low production wines. Cañon de Sol syrahs have been particularly outstanding, winning accolades far and wide, including several prestigious Best of Show Awards.

Our June tasting at Cañon de Sol Winery will start with the new **Cañon de Sol viognier**, the first white wine made by Cañon de Sol. This is a really nice wine. I know, I am drinking a glass as I write this.

The viognier will be followed a vertical of Victor's **award-winning syrahs**. This vertical will cover from the first release in 1999 through the 2003 release. This is a great opportunity to taste and compare great wines that are difficult, if not impossible, to get. Victor's total production is about 650 cases per year, so

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First and Second Labels

Van Ramsdell

How's your name recognition as it relates to local wine? Do you know **Woodward Canyon, Sandhill, Cave B Estates, and Goose Ridge wines**? Do you know Pete Hedges, Charlie Hoppes, Rick Small and Rusty Figgins? Do you know **SageCliffe, Nelms Road, Stonecap, and Ridgefield wines**?

OK, the first set was easy. It consists of the names of some of the fine wines produced in our area. The second set consists of the winemakers associated with those wines. I know, the names of the wines and the winemakers are not in the same order. Give yourself a pat on the back if you can match the first set of wines with winemakers. For the rest of you, there are neither left-over wines nor left-over winemakers.

That was the easy part. Now match the winemakers with the second set of wines. You've probably heard of Nelms Road, but you may not have any idea where the other wines come from or who makes them. If so, then the **July Tri-Cities Wine Society event** is for you!

The winemakers who produce Woodward Canyon, Sandhill, Cave B Estates, and Goose Ridge Wines also produce the SageCliffe, Nelms Road, Stonecap, and Ridgefield wines. These are their second label wines. OK, so I still don't have the pairings right,

Important details: Vertical of Syrahs at Cañon de Sol Event Chair: Nancy Beitel

Date: Thursday, June 15, 2006

Starting Time: 7:00 p.m.

**Location: Cañon de Sol Winery,
46415 E. Badger Road**

Price: members \$32.00, guests \$38.00

Limit: 36

Type: Sit down tasting

Bring a sharp palate and desire to learn and enjoy

Cut-off Date: Monday, June 12

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



**Times
are
a-
changing'**
*Floyd
Hodges*

Well, things are changing, hopefully for the better.

As I have mentioned in previous EVOEs, one result of last year's board retreat was the recognition that our corporate structure was less than ideal. In addition, developments with the Wine Festival required that our society change its federal tax status to 401(3)c, which required major changes in our bylaws. As a result, a committee, headed by **Van Ramsdell**, completely rewrote our society bylaws. The new bylaws were approved by the board on April 13th. New officers were elected, according to the new bylaws, at our regular May board meeting.

I was elected for one last term as **president**. I recognize that I have already served too long and that new leadership is needed; however, I wanted to see these changes through before I bowed out. A really big change is that we now have three vice-presidents instead of one. This will spread the load, and hopefully result in better coordination within the Society. **Ted Davis**, who previously served as vice-president, was elected as **vice-president of administration**. **Van Ramsdell** was elected as **vice-president of programs**, and **Dominique Vetrano**, our EVOE Editor, was elected as **vice-president of communications**. In addition, **Judy Stewart** was reelected as **treasurer**, and **Sue McCargar** was reelected as secretary. These officers will make up the new **Executive Committee** and hopefully be able to resolve issues that never seem to have enough time in our monthly board meetings.

We still have to complete our application for **change of tax status**; however, this is being capably handled by a committee headed by **Ted Davis** and should be finished in June.

So, here's to another year of great programs and a grand Wine Festival in November.

Cheers!!!

Annual Picnic and Rieslings Around the World *Dominique Vetrano*

Let's get ready to celebrate the wine that put Washington on the map! On Sunday, August 20, we will gather our membership at Kiona Winery for a stunning tasting of 9 world-famous Rieslings, served with an array of foods expertly prepared by our committee.

A welcome glass of John Williams's Kiona Dry Riesling will be followed by Chateau Ste Michelle's Eroica and its German counterpart Dr. Loosen, Heron Hill Riesling from the Finger Lakes area, an Australian wine, one French Riesling from the Alsace region and two other German Rieslings.

Halibut grilled on site, served with a mango salsa and a combination of sweet and Russet mashed potatoes will be the highlight of the menu, which will include enough delicious Riesling-friendly dishes to satisfy any appetite. A perfect theme for this year's picnic, at one of our oldest wineries in the state!

Coming up in September

Tempranillo and Tapas An evening in Spain

*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)

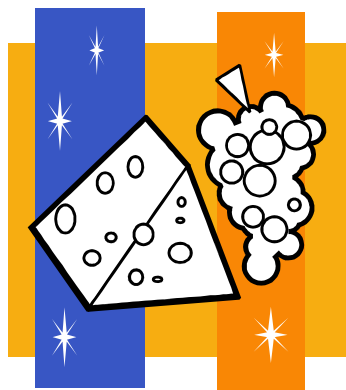
Vertical of Cañon de Sol Syrahs

his wines are not abundant, even at first release, and certainly not 5 years after. After the vertical we will have a chance to **taste barrel samples** to see what this great little winery will have to offer in the future. The only way you can come close to approximating this great tasting is to buy a boxed set of the five syrahs for \$300, and even then, you would miss the viognier and the barrel sample. We think our tasting is a much better deal, and as an added bonus, Victor will give a surprise door prize to one lucky attendee.

The tasting will be organized as a **sit-down seminar, with Victor talking to us** through the tasting, providing details about the wines, winemaking, and the winery. After you have had a chance to evaluate the wines, various cheeses will be made available to try with the various wines. Only bread and water will be available during the directed tasting to allow a better evaluation of the wines.

Here is a chance to sit down with a talented winemaker and sample great wines that are rare and will soon be unobtainable. This is your chance, so don't miss this opportunity. I am looking forward to it and hope to see you there.

Note: The food provided is not a substitute for dinner and attendees should make every effort to eat before the tasting.



Important details:

First and Second Labels

Event Chair: Van Ramsdell and Kirk Brodzinski

Date: Sunday, July 16, 2006

Time: 4:00 to 6:00 p.m.

Location: Best Western, Pasco Inn and Suites

Price: members \$25.00, guests \$30.00

Limit: 65

Type: Sit down tasting

Bring: 2 glasses each

Cut-off Date: Tuesday, July 11

Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before July 11.

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First and Second Labels

and six months ago I wasn't even aware that the Stonecap, SageCliffe, and Ridgefield labels existed. Nevertheless, I do know that the SageCliffe, Nelms Road, Stonecap, and Ridgefield wines are all good wines because I've tasted them in the last six weeks. You will have a chance to taste them too... at the **July 16th Tri-Cities Wine Society Event**. That day, we will meet in the Tuscany Room in the **Best Western, Pasco Inn and Suites** to compare first and second label Cabernet Sauvignons. The Best Western is the new motel on 20th Avenue between the Red Lion Inn and the airport.

The tasting, which will begin at **4:00 p.m.**, will be a blind tasting. The first and second label wines from each winery will be served side-by-side. Neither you nor I will know which is the first label wine or which is the second label wine. However, I promise that the wines will be paired correctly. Winemakers or winery representatives will be present to assist us in distinguishing between the first and second label wines.

For those of you who aren't familiar with the concept of first and second label wines, first label wines are generally **premium wines** created from the best grapes with a great deal of attention during fermentation and aging. They may be ready for drinking when released, but they are also likely to benefit from cellaring. Second label wines on the other hand are designed to be **ready to drink** when they leave the winery. However that isn't the case at one of the wineries to be represented. There the first and second label wines are reported to be of equal stature. The first label wine is made for traditional tastes, and the second label wine allows the wine maker more freedom to explore the full potential of the grape.

I assure you all of the wines are good, but in any given pair you may like the second label wine better than the first label wine... particularly if you consider the price.

The first label wines we will taste range in price from about \$20 per bottle to about \$40; the second label wines range in price from about \$10 to \$25. Come be the judge of value, and be sure to bring 2 glasses so you can taste the wines side-by-side. Bring 8 glasses if you want to be able to do inter-pair comparisons. As usual, there will be food to serve as palate cleansers, and there will be snack food... fruit, cheeses, and crackers.

Outstanding New Wineries

April Event
Les Domingos

The wine tasting featuring some of the new wineries was held on April 15th, and good wines and food were enjoyed by all. It started off with a very nice crisp **2004 Pinot Gris from Benson Winery** on the north side of Lake Chelan. This winery has a beautiful view of Lake Chelan, and the Benson family is enjoying showing off its nice spread of wines.

Every participant was given a pack of scrip for all the rest of the wines. Ted Davis gave a very good presentation on the wines, the wineries, the food and some future information on a possible up and coming award from the Wine Spectator.

The food went very well with the wines, with four different breads and four different olive oil flavors, as well as balsamic vinegar. I think I counted five different cheeses, a mushroom pâté and a chicken-apple sausage. There were also mixed nuts, dried fruit and great chocolate.



Mary Binder and Ken Ferrigno at the May event

One of the wines poured was a **2003 Vin du Lac Viognier**. It had a very nice bouquet, and it would be a great wine to sit in the shade and sip on a warm summer evening.

Another wine was **Cowan's 2003 Tartan Red**, which is a blend of merlot, cabernet and cabernet franc. This wine received a bronze medal at the 2005 Wine Festival. One of my favorite wines at the tasting was the **Morrison Lane 2003 Cinsault**. It had a great nose and a taste of raspberries through and through. **Fort Walla Walla's 2003 Merlot** was very complex, with a very smooth finish. The rumor is that either this or their cabernet will be soon rated by the Wine Spectator with a score above 91 points. Also soon to be released is the **James Leigh 2003 Cabernet**. This is a very nice full bodied cab that went very well with chocolate.

A great time was had by all, and if you missed it, we will look forward to seeing you at the next tasting.

Return from California Route 128

May Event
Robin Emmingham

Very few things in life can top an afternoon of discovering new wine favorites and intriguing food matches at a sit-down wine tasting event. At least that was the conclusion of this wine taster and his *EVOE* friends and table companions after May's wine event at the Tri-City Country Club. We tasted two sparkling wines, two white wines and four reds – all from wineries along California Route 128, one of California's hidden secrets. In addition, all of us enjoyed Event Co-Chairman Don Binder's description of northern California's Anderson Valley, its special winegrowing climate, and its unique character and wines.

The event committee selected the wines and worked with Tri-City Country Club Chef Bill Reade to select their food pairings. All were excellent and gave the wines an opportunity to express their character and strengths. I particularly liked the **brie-stuffed puff pastry paired with the Scharffenberger brut sparkling wine and the Claudia Springs Zinfandel paired with bit-sized**

beef Wellington.

The most exciting and impressive wine of the afternoon for those at our table was the **Esterlina Estate Pinot Noir**. I am not a pinot fan, much preferring merlot. My tasting notes conclude with, "WOW, my first really good pinot!" I can now begin to understand the character's quest for great pinot in the film "Sideways." Even though Golden Eye Winery's Migration pinot noir may be better known, we all thought the Esterlina was richer and fuller, and held up better to the food.

As I talked with people, the comments seemed pretty uniform – although advertised as a tasting with "finger food," none of us would need much dinner. We loved the facility, the service, and the room to sit down with a group or to wander table to table to talk with friends. The planning, the displays of the various wineries' literature, the table laid out with literature from the Mendocino area and the Anderson Valley, all seemed to reflect the enthusiasm and appreciation of the event chairs, Don and Mary Binder and Judy Stewart, and committee liaison, Lois McGuire. A big thank you to all, and to TCCC for hosting the event.

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* _____

5 Years Vertical Cañon de Sol Syrah— Thursday, June 15, 2006

Members \$32.00
Guests \$38.00

Member _____

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

Member _____

Cut-off date: Monday, June 12, 2006

Guest 1 _____

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

Guest 2 _____

Phone Number _____

Email _____

First and Second Labels—Sunday, July 16, 2006

Members \$25.00
Guests \$30.00

Member _____

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

Member _____

Cut-off date: Tuesday, July 11, 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.

Special E-EVOE—Voitures du vin: Facing a market glut, France turns to high-octane wine

Quel fuel! France produces 400 millions more liters of wine than it can sell each year, both because increasing competition from other wine-producing nations and because police have begun cracking down on drunk driving. With French drivers turning abstemious, winemakers are hoping that the country's cars can drink up the excess. Late last year, the French government asked the European Union to fund the distillation and dehydration of 150 million liters of extra Beaujolais and Bordeaux into biofuel.

Grapes produce considerably less alcohol than traditional ethanol sources like sugar beets, but if all of France's 400 million liters of excess wine were converted, it could be made into 40 millions liters of pure alcohol.. The alcohol would then be sold to oil refineries, which add it to gasoline.

While the idea of turning fine wine into petrol may shock some vintners and drinkers, the French gov-



ernment hopes that the plan will keep the nation's venerable vineyards from doing something even more drastic: ripping out vines. *Zut!_D.S.*

Links to wine -related articles and blogs

****Message on a bottle:** Western Rieslings warrant cracking the code-
<http://www.sunset.com/sunset/food/wine/article/0,20633,1038867,00.html>

****Bubbly at barbecue?** Dare to go beyond beer-
<http://www.sunset.com/sunset/food/wine/article/0,20633,1065257,00.html>

****The re-judgment of Paris results in California landslide-** http://www.vinography.com/archives/2006/05/the_rejudgement_of_paris_resul.html

**** Low alcohol reds-** http://www.vinography.com/archives/2006/05/wbw_22_has_been_announced.html

****Tempranillo: a Spanish wine industry blog**—<http://www.manfatta.com/wineblog/>

June 2006 - Calendar of Events

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

A Dinner with Dan Thiessen at The Art Institute, June 14, Seattle. Portfolio, the teaching dining room of the culinary arts program at The Art Institute of Seattle, invites the public to a guest chef dinner. Upper-level students prepare a five-course new American menu using wines from Columbia Crest, King Estate and Willis Hall, under the direction of award winning chef and KVI radio personality Dan Thiessen. Faculty chef instructor Harry Mills and restaurant manager Dieter Schafer are supervising. Thiessen's "What's Cooking with Chef Dan", airs Saturdays. Location: The Art Institute's Portfolio Restaurant, 2600 Alaskan Way. Hours: 6 p.m. Cost: \$50, tax and gratuity included, wine not included. Call 206-239-2363, e-mail WineDieter@cs.com or go to <http://www.ais.edu>.

****5-Year-Vertical Cañon de Sol Syrahs, June 15, Cañon de Sol Winery.** June event of the Tri-Cities Wine Society. Here is a chance to sit down with a talented winemaker and sample great wines that are rare and will soon be unobtainable. (see full article on p.1, 3)

Stem and Stein, June 16, Spokane, Wash. This is a wine and beer events benefits the Spokane AIDS Network. You will be sampling wines and beers from Spokane, the Inland Northwest, Washington, Oregon and other regions. There will be live entertainment, live and silent auctions, raffles and a wine store. Location: Northern Quest Casino. Hours: 7-10 p.m. Cost: \$35 in advance, \$40 at the door. Contact e-mail stemandstein@comcast.net or go to www.stemandstein.org.

RONA MS Bike Tour - Fraser Valley "Grape Escape", June 17-18, Fraser Valley wine region, British Columbia. Help pedal towards a cure for MS in the RONA MS Bike Tour Fraser Valley Grape Escape. This is a fun-filled, all inclusive two-day cycling wine adventure. Cost: \$55 plus minimum \$200 in pledges. Call 1-800-268-7582, e-mail afton.bell@mssociety.ca or go to www.ms biketours.com.

Sunshine & Wine, June 24, Yakima, WA. Enjoy Washington State Wine Competition award-winning wines, food, music and an auction. Location: State Fair Park. Hours: 2-7 p.m. Cost: \$70. Call 509-248-7160, e-mail info@sunshineandwine.com or go to www.sunshineandwine.com.