



Friday, March 24, 2006—Annual Meeting and Dinner
Saturday, April 15—Outstanding New Wineries
Sunday, May 21—Andersen Valley Wines

March Annual Meeting and Dinner

Ken Ferrigno

This is going to be a night to remember as the Tri-Cities Wine Society presents the spectacular wines of **Walla Walla's Pepper Bridge and Amavi wineries to accentuate the excellent cuisine of Meadow Springs Country Club**. The wines are the product of renowned winemaker **Jean-François Pellet**, a winemaker whose roots trace to Switzerland, Spain and California. Jean-François's dedication to quality control in the vineyards, as well as in the production of his wines, is to ensure his wines are kept at the ultra-premium level.

But first a little about the winemaker. Jean-François was born and raised to a grape-growing family in Switzerland and worked in the family vineyards. From this background he began the long trek in winemaking starting with degrees in viticulture and viniculture in Switzerland. He managed vineyards and made wine in Switzerland and Spain before moving to the USA and to Heitz Cellars in Napa Valley.

Jean-François came to Walla Walla to start Pepper Bridge winery because he considered the location to be so distinctive in climate, soils and geography as to be different than anywhere else. The results of his cabernet sauvignon were immediately acknowledged by reviewers and enthusiasts as having achieved his targeted ultra-premium level.

This fine winemaker also became the winemaker at Amavi where the goal is to make premium wines at more popular prices. They, too, have achieved that goal.

The wine society is proud to be able to bring some of Jean-François's wines to you. You will not be able to drink these wines anywhere else at the price offered for this event due to Jean-François's generosity to the Society. When you arrive, you will be given a tasting of the Amavi Red wine to sip as you enjoy some

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Outstanding New Wineries

The Purple Grape

The Washington Wine Commission tells Ted Davis and Marie Pennella that over 25 new wineries have been licensed in the last 6 months and many more in the last 3 years. So many wines to taste and so little time to do it! It's a tough job, but Ted and Marie have had to travel the Northwest sampling wines from some of the state's newest wineries.

Come join the **Tri-Cities Wine Society on Saturday, April 15, at the Holiday Inn Express** and

Important details:

Annual Meeting and Dinner

Event Chair: Ken Ferrigno

Date: Friday, March 24, 2006

Starting Time: 6:30 p.m.

Location: Meadows Springs Country Club

Price: \$65.00 members, \$70.00 guests

Type: Dinner and Membership General Assembly

Cut-off Date: Friday, March 17, 2006

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



**President's
Corner:
Harmony
Again**
Floyd Hodges

It's that time again!
Time for *Perfect*

Harmony, the gala gourmet dinner and auction that our Society sponsors every year to raise money for the Mid-Columbia Symphony. This is the 7th year and it just keeps getting better and better.

This year the event, on **March 25th**, will be at the Meadow Springs Country Club, as it has been for the past two years. There will be a wonderful dinner, served with premium Northwest wines; a silent auction with great wine and art; and a spirited live auction with great wine (including a vertical of Leonetti Cabernet Sauvignon) and vacation items. Live music will be provided by members of the **Mid-Columbia Symphony Orchestra**.

So, mark March 25th on your calendar and sign up for a great experience for a great cause. Our community would be a much poorer place without our Symphony, so come out and support it. Tickets are \$100 and can be purchased through the Symphony office at 509-943-6602. I really look forward to seeing you there.

Nominations for Board Elections

- The Tri-Cities Wine Society Board of Directors has accepted the resignation of Gita Golcar.
- 2 candidatures have been submitted to the Nominating Committee: Ted Cress and Mary Binder.
- Any member interested in joining the Board of Directors can contact Lois McGuire at lmcguire2b@charter.net until March 20th.
- Board members will be voted on at the March Annual Membership Meeting and Dinner.
- All members are welcome to join our committees for hands-on work on all aspects of our society's activities: programs, newsletter, administration etc.

Travel California's Route 128

Mary Binder

Picture this – a two-lane highway winding and twisting its way through golden hills dotted with vineyards interspersed with orchards, small towns reminiscent of an era long past, a breath-taking stretch of Redwoods, and some of the best – but less well-known – wineries California has to offer. Napa Valley you say? No. Sonoma? Nope. Central Valley? Nope, again. Try Route 128 – the Anderson Valley in California's Mendocino County. Where, you say? Want to learn more?

Take a trip along Route 128 at the Tri-Cities Wine Society's May event. Experience a taste of California's sparkling wines, along with a sampling of reds and whites – all produced along Route 128 – and complemented with a light food selection. Learn about what this unique area has to offer the traveler – from restaurants to B&Bs to the unique language peculiar to one small town! Society members will be available to share stories and talk about their favorite spots along this picturesque route.

Final details and specifics will be in April's EVOE, but following are preliminary details:

Date: Sunday, May 21, 2006

Time: 3:30 to 6 p.m.

Location: Tri-City Country Club, Kennewick

Save the date, and travel with us along Route 128, Sunday, May 21!



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)

Annual Meeting and Dinner

appetizers and mingle with other guests. This red wine is 88.5% Cabernet Sauvignon, with Merlot, Syrah and Malbec. A small percentage of grapes are from Columbia Valley, but the rest are from some of the top vineyards of Walla Walla (**Pepper Bridge, LeFore, Les Collines, and Seven Hills**). This is a very approachable wine with flavors of dark fruit, cassis and mint followed by a hint of mocha and spice. **It retails for \$19.**

After you are seated, you will find three wines already poured in order to allow them to breathe, the Syrah and the two Cabernet Sauvignons. The Syrah is for your pleasure with the first course, grilled vegetables. **The Syrah is 100% Walla Walla Syrah from Pepper Bridge, Seven Hills and Les Collines vineyards.** The flavor profile is subtle flavors of smoked meat, black fruit, coffee and mineral, with a good balance between soft tannins and acidity, which work with the fruit flavors to provide a long finish. **It retails for \$25.**

After the first course, you will be treated to a scrumptious serving of “prime rib” that is paired with **a two-wine, 4-ounce each vertical of the Cabernet Sauvignons, vintages 2001 and 2002.** These are two extraordinary cabs that live up to their reputation. The 2001 is 97.7% Cabernet Sauvignon with Merlot. The winemaker describes this as spicy and earthy current, blackberry, mocha and cedar flavors, with a hint of anise, and leather. **It is 100% Walla Walla from Pepper Bridge and Seven Hills vineyards.** The 2002 is quite different. It is described as having layers of sweet black fruit, ripe plum, licorice, cedar and spice. It is a highly concentrated wine with power and finesse. The grapes also come from Seven Hill and Pepperbridge vineyards. **The retail price of each is \$50.**

After the main course we will have our very short meeting, while we get ready for the **final course which will be paired with the Amavi 2004 Semillon.** This limited production is an incredible offering to finish the meal with flavors of ripe pear, pineapple, citrus, and mineral. The lively acidity makes this a very food-friendly wine. **It is 100% Semillon from the Columbia Valley. The retail price is \$20.**

This will be a night to remember, so don't be left to hear about it from someone else and miss out on this incredible bargain.

The speaker for this event will be Eric McKibbin, partner in Pepper Bridge and Amavi wineries.

(Continued from page 1)

Outstanding New Wineries

celebrate tax day by consuming award-winning wines from wineries that have opened only recently.

Wineries under consideration are based on differing appellations and recent tastings by Ted and Marie. You might not recognize many of them or have tasted their wines, but you will have the opportunity if you sign up for the April tasting event. Potential wineries that may be featured are :

- **from Wenatchee and Lake Chelan: Benson, Vin du Lac, St. Laurent and Tsillan,**
- **from Walla Walla: Dusted Valley, Ash Hollow, Abeja,**
- **and from Columbia and Yakima Valley : Alexandria Nicole, Cowan and Chandler Reach.**

Wines will range from rich dark reds to crisp whites. Wines under consideration are bold red blends, like rich Merlots & Cabernets, as well as clean and fruit-forward Sauvignons Blancs, Chardonnays and Viogniers. Paired foods will include selected cheeses, fruit, chocolates, gourmet breads with designer dipping oils, sauces, and other “nummies”.

Several of these wineries have already received medal level recognition for their efforts. The final selection will be presented in the next EVOE.

The event will be held in the board conference room at the **Holiday Inn Express, which is on Center Parkway near Home Depot in Kennewick.** This will be the first time the society has used this facility. The room size will limit the number attendees so use the EVOE coupon on page 5 to sign up quickly or you may be closed out. Light finger food will be matched with the selected wines.

Remember tax day approaches and more importantly the Tri-Cities Wine Society New Winery Tasting in April. Send your coupon in now to reserve your spot. **See you in April!**

Important details:

Outstanding New Wineries

Event Chair: Ted Davis and Marie Penella

Date: Saturday, April 15, 2006

Starting Time: 6:30 p.m.

Location: Holiday Inn Express. Kennewick

Price: \$25.00 members, \$30.00 guests

Limit: 50 people

Type: Social Tasting

Cut-off Date: Monday, April 11, 2006

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

January 2006 Taste Back: The Art Of Blending at Fidelitas

Richard Romanelli

It's not every day that you have the opportunity to make a blend of four delicious red wines and then have your blend critiqued by wine maker extraordinaire **Charlie Hoppes**.

This prospect drew Tri-Cities Wine Society members to **Cañon de Sol/Fidelitas Winery on January 21 for the first tasting of 2006**. They left at the end of the event with a better appreciation of the complexities of blending, and of marketing the blend when it was ready to send out into the world of consumers.

The tasting began shortly after 1 p.m., and participants who might have had a skimpy lunch were able to make up for it by sipping an offering of Fidelitas 2004 Semillon and snacking on the Stilton and Comté Gruyère cheeses and delicious French bread already set out on tables in the winery. This food was followed shortly by distribution of pork and lamb brochettes, and wild mushroom and beef stew.

Also available at each place setting were generous samples of a Fidelitas red wine vertical consisting of the 2000 and 2001 Meritage Columbia Valley Red Wines, and the 2002 and 2003 OPTU Columbia Valley Red Wines. The last wine was a sneak preview, as it had not yet been released to the public. **All of them are Bordeaux-style blends: the 2000 Meritage is 62% Cabernet Sauvignon and 38% Merlot; the 2001 Meritage is 61% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc, and 7% Malbec; the 2002 OPTU is 65% Cabernet Sauvignon, 28% Merlot, and 4% Cabernet Franc, and the 2003 OPTU is 54% Cabernet Sauvignon, 37% Merlot, and 9% Malbec.**

Charlie spoke briefly about his background, mentioning that he is a graduate of the UC Davis enology program, had more than a decade of experience heading the red wine program at the Chateau Ste. Michelle facility near Patterson, WA., then had gone out on his own and had been the wine-maker or consulting winemaker for upwards of a dozen Pacific Northwest wineries. He's now concentrating his attention, in partnership with his brother Loren, on making the wines at their Fidelitas winery south of Richland in the Badger Canyon area.

He then turned his attention to the four samples offered, providing a commentary on each wine in chronological order, and insight into factors he considered in determining the component varietals and percentages in each blend. Attendees dutifully swirled and sipped each blend as Charlie described its pedigree. This was in preparation for what was to follow – the formation of several teams of event participants, each team making 4 to 5 blends, and then selecting the best of their blends for Charlie to critique.

The blending exercise was a highlight of the afternoon. Each team of ten or so participants was provided with individual containers of wine drawn from barrels of Fidelitas

Cabernet Sauvignon, Cabernet Franc, Merlot, and Malbec to make four or five blends. Each varietal was delicious by itself, so it was fortunate that team members monitored each other to prevent the wine from disappearing before the blending began. To show the level of professionalism involved, each team was presented with a genuine graduated cylinder in which the blends could be made with precision.

After a brief taste of each varietal to become familiar with its taste profile, team members began the blending process. It involved a good deal of give and take. Some members championed the Merlot to be the predominant constituent, while others insisted it should be the Cabernet Sauvignon. Fortunately, there was enough of each varietal so both ideas could be tried, one after the other. The first blend was made in the graduated cylinder, which then was passed to each team member to take his or her allotted tasting portion. Then the second blend was made and passed around, and the third blend, and the fourth blend, and perhaps more.

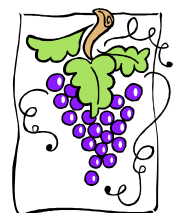
Now came the greatest challenge of the afternoon. Each team had to choose one blend from among its collection that members would submit to Charlie as the team's best effort. The debating, deal making, and compromising that led to the choice would have made any legislators present feel as if they were back in Olympia at the height of the legislative annual session.

Given the heat of the discussion, it was brave of Charlie to undertake a critique of each team's offering. Quite diplomatically, he found all of the blends to be quite pleasant (remember, he had supplied the varietals for the blending). When pressed, he did identify one that seemed to be just a touch more distinctive than the others, with 41 % cabernet sauvignon, 39% merlot, 15% malbec and 5% cabernet franc Will the 2004 OPTU Columbia Valley Red Wine reflect this blend? Time will tell. One thing is sure, though. It will be a combination that pleases Charlie.

The second half of the Hoppes team, younger brother Loren, then provided another treasure trove of wine-related information. As a CPA and former member of the Nike sportswear company marketing team, Loren concentrates on the business side of Fidelitas. Attendees savored delicious blue cheese and chocolate truffles as Loren talked about the impact of wine labels and their design, about the importance of marketing in attracting and holding the interest of consumers in a winery's products, and about the physical process of getting wines from the winery to retailers through the use of distributors.

After answering a number of questions, Loren then put on his tasting room hat and offered attendees the opportunity to purchase Fidelitas wines, including those they had tasted earlier in the afternoon, at a discount.

Many thanks were offered to Paul and Candy Gifford (the event co-chairs) and their able crew of volunteers, and to Charlie and Loren Hoppes for so graciously sharing their insights and their resources. As promised, this event provided all participants with a memorable afternoon.



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Membership Application

Single: \$18.50

Couple: \$25.00

New
Referred by: _____

Renewal

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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

March Annual Dinner and Meeting— Friday, March 24, 2006

Members \$65.00
Guests \$70.00

Member _____

Member _____

Number of members attending: _____
Number of guests attending: _____
No Limit

Guest 1 _____

Guest 2 _____

Cut-off date: Friday, March 17, 2006

Phone Number _____

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

Email _____

Outstanding New Wineries—Saturday, April 15, 2006

Members \$25.00
Guests \$30.00

Member _____

Number of members attending: _____
Number of guests attending: _____
Limit: 50

Member _____

Guest 1 _____

Cut-off date: Monday, April 11, 2006

Guest 2 _____

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

Phone Number _____

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!
evoe2go@aol.com



Please write your check to
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and mail to:

Tri-Cities Wine Society

P. O. Box 1142
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If you need to edit
your membership information,
contact Marieca at
marieca1@verizon.net.

Special WEB— *Dominique Vetrano and the Wine Doctor-*

One of my favourite wine-related web site is the Wine Doctor, a British expert on world wines, with, I have to admit, no interest in Washington wines... Am I to say that I will change that? Well, I'll try, and tell you about it in another article. Meanwhile, here is what they have to say about several wines from Western Australia that they sampled earlier this year. Now, does any of you, readers, would like to continue the search and let us know where to find these beauties right here in the US? Good luck!

Wines of Western Australia from John Gerard Wines

[John Gerard](#) is an expert on Western Australia and also Irish Whiskey, as it happens. His small internet based operation has a well chosen portfolio of wines, from well known stalwarts such as Houghton and the award winning Evans & Tate, the Australian boutique winery Paul Conti, and less famous estates such as Indis. There were some very good wines among the selection here, the Paul Conti Grenache Shiraz (both vintages) being particularly good (with an hour or two in the decanter), as well as the seductive, crowd-pleasing Evans & Tate wines.

John Gerard Wines - Tasting Notes

Indis Sauvignon Blanc 2003: A very pale hue, almost crystal clear. A very obvious nose, busting with asparagus, green bean, green and yellow pepper, with a certain feline character as well. Medium bodied, powerful impact on the palate, with piles of green pepper and asparagus flavour, with a little charcoal and buttermilk complexity. Good fresh acidity, but a short finish. It certainly has character, though. 15.5/20

Indis Shiraz Rosé 2005: A fairly deep, cherry pink hue. Good leafy nose, with plenty of medicinal cherry and blackberry fruit, with liquorice and vanilla cream notes. A very firm, powerful palate, with ample flavour, nuanced with black pepper. Full bodied style, very attractive, and very easy to drink. 15.5/20

Houghton Verdelho 2002: A clean, very pale wine. Quite mineral on the nose, with a sherbet and citrus character. Mid-weight palate, quite full and showing some grippy structure. Firmly put together, quite fine mineral-citrus profile like that indicated on the nose, but with a warm, ripe mouthfeel. Very good. Drink now. 16/20

Houghton Verdelho 2004: Another pale wine, with a fresh, fruit dominated nose, showing plenty of pear and mineral crystalline fruit elements. Lots of appeal here. Full character on the palate, packed with more of that crystalline fruit flavour, but with crisp acidity and a good mouthfeel. This is very good indeed, and preferable to the slightly older vintage in my opinion. 16.5/20

Houghton Riesling 2002: A clean, pale wine. Quite classic on the nose, showing a steely lime style, quite piercing in

character. Certainly a fresh, fruit-dominated impression, which is carried through onto the palate, which demonstrates a firm structure and a deep, forceful acidity, giving an almost tingling sensation. Quite precise, worthy style, although with a short finish. 16/20

Paul Conti Old Vine Grenache Shiraz 2001: A darkly hued wine. Ripe, warm, dark fruit, with nuances of liquorice, smouldering embers and crackling bonfires. The palate follows up with a big, ripe, full mouthfeel, comprised of some finely poised yet warmly ripe fruit wrapped around a fine, tannic core. Lovely extract provides some texture and there is some lovely macerated fruit. Quite seductive. Very good indeed. Drink now. 17/20

Paul Conti Old Vine Grenache Shiraz 2002: A deep red with a maturing, pink-brick rim. Spicy, slightly high-toned nose, with plenty of coconut and vanillin oak, cherry and blackberry fruit, laced with chocolate and charcoal nuances. A lovely texture on entry, supple and rich, with flavours of cherry pie and blackberry charcoal. Ripe structure, amply covered by a creamy texture, although there is a tannic edge

that needs a year or two to integrate fully. Very good indeed. 16.5+/20

Paul Conti Medici Pinot Noir

2003: Good rich colour. Rather medicinal fruit on the nose, with a vibrant redcurrant and baked cherry profile, peppered with notes of oak and spice. Midweight style, quite well defined on the palate, with plenty of exposed structure through the midpalate. Slightly

chalky tannins, peppery, fresh, with a rounded sweet cherry style. Rustic Pinot, but it has appeal. Drink now and over the next few years. 16/20

Paul Conti Late Harvest Muscat 2004: A good lemon gold hue in the glass, followed by a very appealing, slightly smoky, suitably mineral and perfumed Muscat nose. Gentle, tender richness on the palate, with good fresh acidity, alongside a little firm grip and a musky, aromatic character. This has refreshing acidity yet is sweet, and is very moreish. Enjoy now to see it at its best. Very good. 17/20

Evans & Tate Shiraz 2002: An appealing dark, glossy wine, with plenty of character wafting up from the glass; ripe, berry fruit nose, with a charred, confit cherry character. This is gorgeously seductive, in part due to the smoky, barrel ferment traits that are present. Rich, creamy, warm enveloping texture, with a solid structure of peppery tannins beneath. Lots of fruit, and a little length. Very appealing indeed; drink now and over the next few years to catch this one at its best. 17/20

Evans & Tate Cabernet Sauvignon Merlot 2001: A rich, dark hue. It has bounteous ripe, smoky, rich and roasted fruits on the nose, with chocolate and cherry character. Full, sweet and creamy on the palate, rich with berry fruit, with an appealing leafy note. Lovely ripe tannic structure, with a chocolate mint edge to the dark fruit style. This has a fine finish and a great length, and is very good indeed. Seductive, and remarkably easy to drink. 16.5+/20



March –April 2006 Calendar of Events

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

Rhapsody in the Vineyard, March 4, Corvallis, OR. This downtown wine walk, presented by the Downtown Corvallis Association, features some of Oregon's premier wineries such as Ankeny Vineyard, Eola Hills Winery, Eugene Wine Cellars, Mia Sonatina Cellars, Nobel Estate Vineyard and Youngberg Hill Vineyards and Inn. Downtown businesses will provide a variety of appetizers along with music and/or artwork by local artists. A commemorative wine glass and ID bracelet are required for wine tasting. Location: Various retailers in downtown Corvallis. Hours: 4-7 p.m. Cost: \$5 for glass and wristband, 50 cents per taste. Call (541) 754-6624, e-mail dca@peak.org or go to www.downtowncorvallis.org.

Four Seasons Jazz Concert Series, March 5, Turner, OR. Join us for our season opener, featuring the Ron Steen Trio in the Great Room. You are invited to bring your family and an indoor picnic. Reservations recommended. Location: Willamette Valley Vineyards. Hours: 3-5 p.m. Cost: \$18. Call 1-800-344-9463, e-mail info@wvv.com or go to www.WillametteValleyVineyards.com

Oregon's Annual Wine, Cheese and Pear Jubilee, March 11-12, Turner, OR. Oregon's premier event featuring locally produced wine, cheese and pears. Location: Willamette Valley Vineyards. Hours: 11 a.m.- 6 p.m. Cost: \$5 includes a free Riedel Wine glass. Call 1-800-344-9463, e-mail info@wvv.com or go to www.WillametteValleyVineyards.com.

Maryhill Winery Spring Release Party, March 18-19, Goldendale, WA. Maryhill's Spring Release Party is an annual celebration and introduction of new varietals and vintages. Live music and samples are available. Location: Maryhill Winery. Hours: 10 a.m. - 6 p.m.. Cost: Free. Call 877.627.9445, e-mail maureenl@maryhillwinery.com or go to www.maryhillwinery.com.

****March 24- 6:30 p.m. – “Prime Rib Dinner featuring Amavi and Pepper Bridge wines ” at Meadows Springs Country Club, Richland, WA-** Tri-Cities Wine Society presents the spectacular wines of Walla Walla's Pepper Bridge and Amavi wineries to accentuate the excellent cuisine of Meadow Springs Country Club, for its 2006 Annual Membership and Prime Rib Dinner. The meeting promises to be short so that you can enjoy the dinner and the wine. (p.1,3)

Passport to Woodinville, April 1-2, Woodinville, WA. Last year, thousands of people attended this annual event. This year, we will limit sales to the first 3,500 customers. Passports are available online for a limited time, beginning early February. Passport holders will receive a Woodinville Wine Country glass along with their label-filled Passport and enjoy tastings at many of the area's exclusive boutique wineries and a few of Woodinville's more well-known participants. Passports will be stamped and are valid throughout the weekend once at each stop. There will be food at each member winery available only to Passport carriers. These are the only days in the year all these wineries will be open at once. Location: Participating wineries. Hours: 11 a.m.-4 p.m. Cost: \$45. For more info, e-mail info@woodinvillewinecountry.com or go to www.woodinvillewinecountry.com.

5th Annual Celebration of Syrah, April 7-8, Troutdale, OR. McMenamins Edgefield will play host to winemakers and distributors from the Pacific Northwest, California, Australia and France who will showcase their best Syrahs. Guests can attend a private reception and gourmet dinner hosted by the winemakers themselves, barrel tasting of 2005 Syrahs, and participate in a silent auction to benefit ¡Salud!, a non-profit organization that aids Oregon's seasonal vineyard workers in securing medical care. Location: McMenamins Edgefield. Hours: All day. Cost: Various prices throughout the weekend. For more information, go to www.celebrationofsyrah.com or call McMenamins Edgefield at (503) 669-8610 or (800) 669-8610.

****April 15 – 6:30 p.m. “Introducing Outstanding New Wineries.” At Holiday Inn Express in Kennewick, WA.** This tasting offered by Tri-Cities Wine Society will feature wines from new wineries that have, in their brief existence, been recognized with awards from various wine competitions. These wines are normally only available at the wineries. Many have only been in business for a couple of years, yet produce outstanding wines now and represent the future of the Washington wine industry. (p.1,3)

Coming up in June

Vertical of Syrahs at Cañon de Sol

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