



Friday, November 10—Wine Festival Gourmet Dinner, 7—10 pm
Saturday, November 11—The Taste of the Barrel Seminar, 11 am-1 pm
Saturday, November 11—28th Wine Festival, 6-10 pm

Friday, December 8—(Sparkling) The Wine That Goes with Everything
Sunday, January 21—Malbec: "THE" Wine of Argentina

The Wine That Goes With Everything

Sue McCargar

Great food and bubbles galore at the festive Allied Arts Gallery in Richland. What more could you ask for? This December's tasting will feature some wonderful sparkling wines from select states in the U.S. Did you know that sparkling wines are made in a wide variety of styles? We most often think of Brut, but other styles include Blanc de Blanc, Blanc de Noir, Rose, and even red sparkling wines. Extra Dry, Cremant, and Demi-Sec are all terms used for sparkling wines that exhibit sweeter flavors.

We will taste several different types of sparkling wines matched with appetizer style foods to complement the characteristics of the wines. As mentioned last month, no wine goes better with a wider spectrum of foods than sparkling wine. The bubbles, combined with the slightly toasted yeast components, make it a refreshing partner with all kinds of flavors. You can have it with eggs for breakfast or brunch. It goes great with snack

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Malbec –"THE" Wine of Argentina

Ted Cress

The January tasting event will focus on Malbec wines and the South American Wine Industry. Driven by increasing Argentinian exports of increasingly high quality wines, Malbec is emerging as a new star in the wine world. Declining in popularity and production in France due, in part, to sensitivity to frost and a penchant for poor fruit set, Malbec found a home in Argentina when introduced in the mid 1800s. Producing a wine of dark inky color and a body and character somewhere between Cabernet Sauvignon and Merlot, a Malbec can be robust and flavorful yet velvety on the palate. If you are familiar with Malbecs you are already interested in this tasting event; if you are not familiar with Malbecs, this is your opportunity for a delightful and enlightening taste experience.

Malbec is the most widely planted grape in Argentina and the third most widely planted grape in Chile (see the insert map identifying Argentine viticultural areas) The differences between the use of Malbec in the two countries, however, is significant. In Chile, Malbec is largely used for blending with only limited varietal bottlings, whereas in Argentina it is the most common varietal, produced for both table wines and for high quality exports. Argentinian Malbecs are vinted to go with food, in particular with roast meats and notably

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Important details: Sparkling Wines

Event Committee: Candy Gifford, Sue McCargar

Date: Friday, December 8, 2006

Starting Time: 7:00– 9:00 p.m.

Location: Allied Arts Gallery in Richland

Price: members \$27.00, guests \$30.00

Limit: 50

Type: Social and Festive—Wine and Food Tasting

Bring: Wine Trays

Cut-off Date: Thursday, November 30

Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before November 30.

President's Corner
Our Wine Festival:
A Great November Event
Floyd Hodges

November 11 is rapidly approaching; do you have tickets???

The Tri-Cities Wine Festival is certainly our largest and grandest wine event of the year. This year will be the 28th for this wonderful event. It has always been a lot of fun; however, Blaine Hulse, the Festival Chair, his committee and the Wine Society Board of Directors work hard to make it better ever year. However, this is all for nothing if you don't join in and support the effort.

This year we have the usual grand tasting at the Red Lion in Pasco on Saturday evening, a wonderful Friday evening gourmet dinner at the Tri-Cities Country Club, and a unique and interesting Seminar Saturday morning. All of this happens only once a year, so don't miss this great chance.

By now you should have received a ticket brochure in the mail. If you have misplaced it, or need more information, check out our Society web site at www.nwwines.com/tces/ of the Festival web site at www.tricitywinefestival.com.

Book a room and make it easy for you. I look forward to seeing you there, enjoying another wonderful and successful Festival.



February, 2007
Better Know A Vineyard
Sharron Ferrigno

Like most wine drinkers, you probably think the magic in a glass of wine is due to the winemakers' talents, but she or he has to have a great raw product to produce great wine. In February 2007, we will begin a series of seminars to acquaint us with some of the vineyards of the Northwest, many of which have made various 'Top Ten' lists. The first will be Seven Hills Vineyards. Our speaker will be Chris Banek, the vineyard manager. He will explain the importance of water management, nutrition and other aspects of his job, while we sample wines from some of the wineries who use Seven Hills grapes, which include Amavi, L'Ecole, Tamarack and Pepperbridge. We hope to have one of the winemakers present as well.

This is a truly fascinating topic, so watch for details next month.

Coming up in March 2007

Annual Membership Meeting and Dinner

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.

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The Wine That Goes With Everything

foods. Do you ever have sparkling wine with dinner? We do. It can be a great match for seafood, beef, you name it, and can be a nice change from the usual still wines.

Don't miss the chance to experience this diversity of excellent domestic sparklers and enjoy some savory tidbits to go along with them. You may come away with new ideas for your holiday or anytime parties or meals.

Sparkling Wine Tasting Card And Food Pairing

Sparkling wine will turn any party into a celebration! Are you interested yet? To entice you, here is more information on the wines and foods that you will taste.

- **Domaine Ste. Michelle 2000 Luxe** will be served as you enter. This is Domaine Ste. Michelle's vintage sparkling wine. The grapes for the Luxe wines are picked during a specific year and then aged to develop extra complexity and depth.
- **Cave B Sparkling Blanc de Blanc** (Washington) will be served with snack food such as party mix or maple chili popcorn.
- From California, the **J 2001 Vintage Brut** is featured along with quiche squares.
- **Argyle Brut Rose** is from the Dundee Hills in Oregon. Try it with bite-size crab cakes.
- For something more unusual, try the **Korbel (California) Red Sparkling** wine. It will be matched with beef rollups
- From New Mexico, a state we don't usually think of as a wine area, comes the superb **Gruet Blanc de Noirs** served with bacon-wrapped dates.
- The sweetest sparkling wine is also from California **Schramsberg Cremant**. Maybe we'll keep this match a secret for now. Come and be surprised...

Important details:

Malbec. "THE" Wine of Argentina

Event Chair: Ted Cress; Co-Chairs: Chuck and Sue McCargar

Date: Sunday, January 21, 2006

Time: 3:00 to 5:00 p.m.

Location: Richland Community Center

Price: members \$25.00, guests \$30.00

Limit: 48

Type: Social/Festive

Bring: 2 glasses each

Cut-off Date: Wednesday, January 17

Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before January 17.

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Malbec

Empanadas Mendocinos.

The January tasting event will feature several award-winning Argentinian Malbecs (Andeluna, Alamos and Trapiche Broquel are a few that make this list) that will be tasted along with Cahors (French), Chilean and Washingtonian Malbecs. In France, Malbec is also known as Cot and Auxerrois. Malbec is being produced in Washington by only a few wineries at this time, including Kestrel and Bodega Turner. From a cost point of view, you do not have to spend a lot for a quality Malbec. While some award winning Argentinian Malbecs may cost over \$50 a bottle, many are routinely available for around \$10 – a “buy” by any standard.

A special feature that will be of interest to everyone will be Michael Turner of Bodega Turner Winery in Waitsburg. Michael will talk about Malbecs and how the Argentinians focus on the pairing of this wine with traditional foods. Michael will also introduce his own Malbec from Bodega Turner. Please see the accompanying sidebar for a bit more information about Michael.

As Michael points out, the Washington environment closely resembles the Argentinian environment for viticulture, making a natural link between the two areas thru this grape. As a result, Argentinian growers and winemakers have visited Washington and vice versa. Bodega Turner's consulting winemakers include Fabian Timi of Mendoza, Argentina and Caroline Bonville of France (St Emilion).

In summary, the January event will feature about 8 wines and heavy hors d'oeuvres selected to complement the wines. After being educated on expected differences between Argentine, French and other Malbecs, don't be surprised for a test to follow. All-in-all this is shaping up to be a most interesting couple of hours, with the potential that your palate is going to be broadened by wine and food. Attendance will be limited, so sign up early.



Michael Turner to Speak at January Event

Ted Cress

Michael Turner, owner of Bodega Turner Winery in Waitsburg, will be the featured speaker at the January Malbec Tasting event. Michael will talk about his experience in Argentina, both culturally and in the wine industry with a focus on Malbec wines produced there. Michael's background includes the study of Molecular Biology and Environmental Chemistry at Portland State University and the development of enzyme products for wine production. He has worked internationally in wine producing regions in Central and South America, Australia, New Zealand and France as well as the U.S. Subsequent to living in Argentina, Michael and Holly Turner established their own winery, Bodega Turner in 2001. In 2006, Michael purchased a 120 year-old building in Waitsburg and has renovated that building into a modern winery. The grand opening of the new Bodega Turner building will be during the Holiday Barrel Tasting Weekend, December 2-3, so come and get acquainted.

Tasteback An Evening in Spain

David Vetrano

The September event was called An Evening in Spain: Tempranillo and Tapas, and it was organized by Dominique and myself with lots of help from Lois MacGuire along with Sue and Chuck McCargar. Most tasteback articles are written by someone in attendance who gives their impression of the tasting. This will be a bit different, written from the point of view of an organizer.

The real work began several months before, back in May and June. As you well know, Spanish wines are not easily found in the Tri-Cities, so after some research with K&L Wines I decided to go with the matrix of Tempranillo-based wines described in previous articles. The idea was to try different Tempranillo wines side-by-side, changing one basic characteristic with each new wine. It was a lot of fun trying to put the matrix together, and I ended up buying a case of wines to test before making the final selection. I have to say that this was a splendid lineup of wines. The mixture of fruit and earthiness of Tempranillo came through in these wines, and each one was full in the mouth with and delightful to the nose.

The wines were pretty easy, and once chosen we only had to make the final order. The tapas were another story. When we first tested the wines in early July, we also tried out some tapas recipes along with some Spanish supplies we had ordered such as Spanish chorizo and Serrano ham. It went well, and we had worked out a final list for the tasting in September. Now I have to tell you, I've been to many bars serving tapas in Spain. The bars are covered with hundreds of these delectable, bite-sized morsels. But when it came to preparing tapas for 40 people for the tasting, even with all the preparation we had done, what a lot of work! Making these small portions means lots of cutting and slicing, putting the tapas together with a toothpick, and placing it on lots of serving dishes. Nothing was very difficult, but there was some cooking and lots of assembling, and it all had to be done at the last minute so that everything would be fresh and not dried out. Your committee spent pretty much all day Saturday and Sunday preparing the tapas for the Sunday evening tasting, and I have a new-found respect for those that make them on a regular basis in the Spanish cafes and bars. That being said, the tapas were delicious. These were authentic tapas, simple yet elegant, with flavors and textures that whet the appetite. The tapas and the wines went together extremely well, even the fish-or seafood-based tapas and the red wines.



All-in-all, I felt a lot of satisfaction at the end of the evening. The attendees enjoyed themselves, the wines and tapas made for a convivial atmosphere, and we the organizers felt like we had put on a quality event. We couldn't have done it without a lot of work, and I would also like to recognize the support from Gudrun Parker and Kestrel Vintners for purchasing and subdividing the cheeses so we didn't have to buy 6-pound blocks, and from Big John Caudill, who helped us with the very special purchase of the Abacela Tempranillo.



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* _____

The Wine That Goes With Everything—Friday, December 8, 2006

Members \$27.00
Guests \$30.00

Member _____

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

Member _____

Guest 1 _____

Cut-off date: Thursday, November 30, 2006

Guest 2 _____

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

Phone Number _____

Email _____

Malbec: "THE" Wine Of Argentina—Sunday, January 21, 2007

Members \$25.00
Guests \$30.00

Member _____

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

Member _____

Guest 1 _____

Cut-off date: Wednesday, January 17, 2006

Guest 2 _____

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

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.

2006 - November and Thanksgiving in Wine Country (**) Events organized by Tri-Cities Wine Society (TCWS)

Winefest, Nov. 3, Pullman, WA. The 23rd annual Winefest is a fundraiser sponsored by Sigma Iota Hospitality Association at Washington State University. All funds generated go to scholarship development and educational opportunities for students. Many varieties of wine from the Pacific Northwest will be available for sampling and purchase. The evening will also include hearty hors d'oeuvres and live entertainment. Winefest kicks off Dad's Weekend at WSU. Location: Gladish Community Center. Hours: Session 1: 5-7 p.m., Session 2: 8-10 p.m. Cost: \$25/ticket. For more info, call (509) 335-0130, e-mail winefest2006@hotmail.com or go to www.winefest.wsu.edu.

Campbell's Resort Fall Wine Dinner, Nov. 4, Chelan, WA. Join us on the shores of Lake Chelan for a five-course dinner designed by executive chef Troy Nesvacil and paired with the Chelan-area wines selected by cellar master George Van Over, who compiled Wine Press Northwest's Best Washington Wine List in 2004 and 2005. Location: Campbell's Resort on Lake Chelan. Hours: 6 p.m. Cost: \$87. Call (509) 682-4250, e-mail Cafe@campbellsresort.com or go to www.campbellsresort.com.

Fall Fest 2006, Nov. 5, Beaverton, OR. Celebrate the season with live music, wine tasting and a bounty of work to view and buy from talented local artists. Cooper Mountain Vineyards provides the setting for Tualatin Riverkeepers' Fourth Annual Fall Fest. Location: Cooper Mountain Vineyards, 9480 SW Grabhorn Rd, Beaverton. Hours: 1-4 p.m. Cost: \$20, which includes wine tasting and hors d'oeuvres. For more info, call (503) 620-7507, e-mail info@tualatinriverkeepers.org or go to www.tualatinriverkeepers.org.

World Trade Center Seattle Winemaker's Dinner featuring Baer Winery, Mark Ryan Winery and Stevens Winery, Nov. 9, Seattle. Experience a seven-course dinner paired with Lance Baer (Baer Winery), Mark McNeilly (Mark Ryan Winery) and Tim Stevens (Stevens Winery) as your hosts. Location: World Trade Center Seattle, Holland America Line Dining Room. Hours: 6 p.m. Cost: \$135, inclusive of tax, gratuity and valet parking. For more info, call 206.956.4588, e-mail events@wtcseattle.com or go to <http://www.wtcseattle.com/newsletter.aspx?SecID=119>.

****28th Wine Festival**, November 10-11, Pasco Red Lion, Pasco WA. This professionally judged wine competition culminates in a public tasting where wines from small boutique wineries are poured side-by-side with those from large producers. The public tasting is a venue where casual and serious wine lovers can advance their knowledge of Pacific Northwest wines while meeting wine makers, winery owners and their knowledgeable staff. For more info or to purchase tickets, go to www.TCWineFest.com

Salud!, Nov. 11-12, Dayton OR, and Portland, Oregon's top Pinot Noir producers unite to fund health care to seasonal vineyard workers. This two-day event is an opportunity to preview the highly acclaimed 2005 vintage, bid on unique Pinot Noirs and other auction lots. Saturday is the Big Board auction at Domaine Drouhin Oregon. Sunday is a black-tie dinner at Portland's Governor Hotel which a live and silent auction. The 2005 auction generated more than \$700,000. Location: Domaine Drouhin Oregon, Governor Hotel. Hours: Sat: 1-4 p.m.; Sun: 4-10 p.m. Cost: \$295 for both events. Call 503-681-1850, e-mail info@tuality.org or go to www.saludauction.org.

Barrel Tasting and Futures Release Preview Party, Nov 18-19, Turner, OR. Join us for barrel tasting and enjoy a personal experience with our winemaking staff while snacking on hors d'oeuvres. 12pm-4pm both days. Location: Willamette Valley Vineyards. Hours: 12-4 p.m. both days. Cost: \$5 admission plus \$5 for barrel tasting. Call 1-800-344-9463, e-mail info@wvv.com or go to www.WillametteValleyVineyards.com.

Seaside Downtown Wine Walk, Nov. 18, Seaside, OR. This fourth annual event showcases some of the best Oregon wineries partnered with downtown businesses. Live entertainment will be featured at many of the winery locations, and appetizers will be served by business participants. A small tasting fee may apply at some of the 20 stops where particular wines are featured. Location: Seaside Downtown Development Association. Hours: 3-7 p.m. Cost: \$5, which includes a commemorative wine glass. Contact 503-717-1914, e-mail cheryl@seasidedowntown.com or go to www.seasidedowntown.com.

Thanksgiving in the Wine Country, November 24-26. The event that has become a Northwest tradition. Yakima Valley wineries open their doors following Thanksgiving to celebrate the season. Come sample our finest wines and carefully selected culinary pairings. Participating wineries are offering new experiences during Thanksgiving in Wine Country, November 24-26. Purchase your "Reserve Ticket" and enjoy exclusive benefits available only during this event weekend. "Reserve Ticket" holders will be able to experience a variety of specialty food and wine pairings, library tastings, and tours not available to the public. Wine Yakima Valley, 1-800-258-7270 or (509) 965-5201, e-mail info@wineyakimavalley.org

Thanksgiving Weekend Open House, Nov. 24-26, Turner, OR. Current and new releases, barrel tasting and tours are features. Location: Willamette Valley Vineyards. Hours: 11 a.m.-6 p.m. Cost: \$5, which includes free Riedel wine glass. Call 1-800-344-9463, e-mail info@wvv.com or go to www.WillametteValleyVineyards.com.

Wine Country Thanksgiving, Nov. 24-26, Willamette Valley, Oregon. Winter wine tasting in Oregon's Willamette Valley kicks off with the 24th annual Wine Country Thanksgiving. This annual event brings families and friends together to explore the pastoral beauty of the Willamette Valley and taste a wide range of Oregon wines -- Pinot Noir to Riesling, Syrah and Pinot Gris. More than 100 wineries will be open for wine tastings. Visit the Web site for more details. Location: Various wineries. Hours: 11 a.m. to 5 p.m.. Cost: Tasting fees vary. For more info, call 503-646-2985, e-mail info@willamettewines.com or go to www.willamettewines.com.

Maryhill Winery Holiday Open House, Nov. 24-26, Goldendale, WA. Celebrate the holidays and let Maryhill help you with all of your Christmas shopping with 10% off wine and 25 percent off wine merchandise. Location: Maryhill Winery. Hours: 10 a.m. - 6 p.m. Call 877-627-9445, e-mail maureenl@maryhillwinery.com or go to www.maryhillwinery.com.