



Friday, October 13—A Taste of Austria
 Friday and Saturday, November 10 and 11—Wine Festival
 Friday, December 8—Sparkling Wines

A Taste of Austria

Sue McCargar

Are you ready to experience some of Austria's culture through their wine and food? Last month we told you a little about **Grüner Veltliner**, Austria's flagship white varietal, and also something about the traditional Austrian **Heurigen Wine Tavern**. Read on for details on the wine and food. Also don't overlook the article on *Austrian Wines* in this EVOE for more information on Austrian varietals and wine areas.

The tasting will start with a Washington Riesling that is probably familiar to your palate. This will be followed by an Austrian Riesling. Riesling is a major grape in Austria, although not widely planted, and it is generally lively with more power than German Rieslings. Next you will try three Grüner Veltliners from different areas (**Wachau, Kremstal and Burgenland**) side by side for comparison. These wines can range from light and pleasant, easy-drinking wines to powerful, multilayered wines.

Let's not forget the reds. While Austria is mostly a white wine producer, there are also many excellent reds. You will sample 3 of them: 1) **Zweigelt**, a cross between Blaufränkisch and St. Laurent, is often thought to be reminiscent of California's Zinfandel - inky and fruity. 2) While most Austrian wines are made from a single grape varietal, some top producers occasionally blend varietals as in the Cuvee you will taste, **a blend of 80% Blaufränkisch and 20% Zweigelt**. 3) **Blaufränkisch** is the major red grape in Austria and produces bold, spicy wines. It is known in Germany and in Washington as Lemberger. A Washington **Lemberger** will also be tasted for comparison.

We will learn more about Austrian wine from

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The Wine That Goes With Everything

Candy Gifford

You asked for it! A sparkling wine tasting. While sparkling wine has often been served as the reception wine at previous events, it has been four long years since we had a tasting devoted to sparkling wine. The focus of that tasting was 'Sparkling Wines of the World'. Most people think of France and Champagne

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Important details:

A Taste of Austria

Event Committee:

*Gudrun Parker, Chair; Chuck McCargar, Co-Chair;
 Khris Olsen, Ken Ferrigno, Sue McCargar*

Date: Friday, October 13, 2006

Time: 7:00 to 9:00 p.m.

Location: Best Western, Pasco Inn and Suites, Pasco

Price: \$25.00 members, \$30.00 guests

Limit: 40

Type: Informal Austrian Dinner and Tasting

Bring 3 glasses each

Cut-off Date: Tuesday, October 10

Cancellation Policy: For refund, cancellation must be made by phone to Judy Stewart at 627-6579 on or before October 10.



President's Corner: It's All About Volunteers *Floyd Hodges*

Once again I am reminded how your Wine Society volunteers work hard to bring you quality wine tasting events. In August

we had our **annual picnic at Kiona**. The event committee delivered an excellent, high-quality evening with food and Riesling wines for 80 people. The grilled halibut was delicious, the wines matched perfectly, and the Williams' were gracious hosts at their winery and home. It was also a great opportunity to welcome new members to the society. If you missed the **Spanish wine tasting in September**, you missed some really great wine and food. Rich tempranillo wines, delectable tapas (complete with a fortune in toothpicks), a beautiful September evening, and a convivial group made for a very enjoyable tasting. A look at the tapas table, with 11 different appetizers made into bite-sized portions, gave you an idea of how much effort went into the preparation for this event. And as a great follow up, October's tasting offers a chance to taste the **wine of Austria**, with some great Austrian cuisine to match. We don't get many chances to taste Austria's distinctive wines, and the tasting committee has spent many hours planning the evening and working out the details. So don't miss this chance to try some wines that are virtually unknown to us in the Pacific Northwest.

Which brings us to November and our **annual Wine Festival**. Mark **November 11th** on your calendar and check out the festival web site at www.TCWineFest.com. If you aren't into looking at the web site, as a Wine Society member your ticket brochure should be arriving soon. In the same manner as our monthly tasting events, the Wine Festival is brought to you courtesy of a hard-working group of volunteers who have been planning this year's Festival for months already. In addition to our wonderful public tasting there will be a gourmet wine dinner on Friday night at the Tri-Cities Country Club and a really neat seminar on Saturday morning. This is our biggest event of the year and offers truly unique chances to explore the many delights of wine and food. It will be a long winter if you miss this great event.

In vino veritas. Enjoy!!!!

Malbec – A Wine to Know About *Ted Cress*

Malbec? – You mean the “blending” grape from Bordeaux? Yes! But, you should be aware also that it is the most widely planted wine grape in Argentina and the third most widely planted wine grape in Chile. The grape has quite a history. As a wine, the best Malbecs are described as being “rich and supple” – and as being Merlot's “softer, lusher brother.” With the rapidly developing and improving wine industry in Argentina and Chile, Malbec wine is receiving ever-greater exposure in the U.S. and enjoying an enthusiastic reception. This is a wine you want to know about.

In Bordeaux, Malbec is one of six grapes approved for making Bordeaux wines. It is known by many names, including Cot, Pressac and Auxerrois. The center of Malbec production in France is Cahors, following years of declining popularity in Bordeaux. Malbec was introduced to Argentina from Bordeaux in 1868, where it thrived in warm and dry conditions. In South America, the grape escaped the phylloxera devastation in Bordeaux and Cahors in 1880. In the U.S, Malbec grapes are being planted in a number of locations, including Washington, and Malbec varietal wines are being produced by an increasing number of wineries.

Malbec wine is intense, inky, and dark. As a blending grape in Bordeaux, it was used to add color to claret wines. Argentinean Malbecs are typically medium to full-bodied, exhibiting aromas of cherry, plum, raisins, chocolate, leather and raspberry, and flavors of plum, cherry, chocolate and dried fruits. The tannins are often “tight” and earthy and oak aging adds familiar vanilla and wood.

The **January tasting event** will feature **award winning Malbecs from South America** as well as sampling the contrasting style of **Cahors** and exploring one or more **NW wines**. This is a tasting you will want to make!

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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A Taste of Austria

our guest speaker, **Ewald Moseler**, an importer and distributor of fine wines from Germany and Austria, based in Portland, Oregon. He grew up on the Mosel River in Germany and was always somehow involved with the winemaking going on in his village. He says that Mosel wines will always be his favorite, but he has discovered some truly remarkable wines from the other regions of Germany and Austria and has spent a great deal of time researching and tasting the wines of numerous producers in these wine regions.

Austria is the culinary crossroads of Europe where east meets west. Its culinary traditions (along with Hungary's) are the most sophisticated in central Europe. Did you know that the *croissant* was created not in France, but in Vienna? It was created by Viennese bakers to commemorate the end of the Turkish siege with the shape modeled after the crescent moon emblem on Turkish banners. From decadent desserts to the ubiquitous strudels, from *Wiener schnitzel* (Austria's national dish) to venison, game birds, wild boar and *tafelspitz* (boiled beef); Austria's cuisine mingles the exotic and the familiar. The buffet will include a sampling of representative foods.

Beef Goulash - According to chef Bernhard Baumgartner from Vienna, "Goulash makes you want to eat more than you can." It is a stew, best made with beef. What makes the Goulash a Goulash is the red paprika sauce (lots of paprika).

Wiener Schnitzel is another great Austrian recipe - escallops (thin slices of meat) bread-crumbed and deep-fried. They were originally made with veal, but pork is now commonly used in Austrian households today as veal is more expensive. Next to roast pork, it is the most common dish Austrians eat on a special day like Sunday.

Baked Noodles with Ham - This is an Austrian specialty you will find on the menu of a real Viennese coffee house.

Multigrain Dark Bread - This hearty bread is wonderful with the goulash

Dumplings - Austrians eat a lot of dumplings and they come in many varieties, both sweet and savory. They may be served plain or filled. The buffet will include apricot-filled dumplings.

Poppyseed Sweet Bread - Austrian cuisine also uses a lot of poppy seeds as in this bread.

Sachertorte - This is one of the most famous Viennese culinary specialties. The cake consists of two layers of dense, not overly sweet chocolate

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Sparkling Wines

when they think of sparkling wine, but champagne is only one of the many types of top-notch sparkling wines. The U.S. also makes some wonderful top of the line sparkling wines, and these will be the focus of the December tasting.

We plan to enjoy several types of sparkling wines with foods to complement their characteristics. We've all heard of having caviar with Champagne, and they do go nicely, but the truth is, no wine goes better with a wider spectrum of foods than champagne or sparkling wine. There are a couple of reasons. First, the bubbles act as a natural palate cleanser, scrubbing away at all the food left on your tongue, leaving you fresh for the next bite. Second, the bracing acidity marries with foods to refresh your palate. We are going to test these theories with some of our inventive pairings. What fun!



Great food and bubbles galore in the festive Allied Arts Gallery... what more could a person ask for? Join us for a sparkling evening and lots of fun. Friday, December 8th, 7:00-9:00.

Another Quote to Live By: *Life should NOT be a journey to the grave with the intention of arriving safely in an attractive and well-preserved body, but rather to skid in sideways, Champagne in one hand, strawberries in the other, body thoroughly used up, totally worn out and screaming,*

Important Details:

The Wine That Goes With Everything -
Event Committee: Candy Gifford and Sue McCargar

Date: Friday, December 8, 2006
Time: 7:00 – 9:00 p.m.
Location: Allied Arts Gallery
Price: members \$27, guests \$30
Limit: 50
Type: Social & Festive / Wine & Food Tasting
Bring: Wine Trays (optional)
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.

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Taste of Austria

dough with a thin layer of apricot jam in the middle and dark chocolate icing with shreds of chocolate on the top and sides.

According to Karen MacNeill in her book, *The Wine Bible*, “Austria makes the raciest, most exciting wines in central-eastern Europe”. So you won’t want to miss this tasting.

Austrian Wines

Khris B. Olsen

The Austrian wine country consists of four wine regions **Weinland Österreich, Steierland, Wein, and Bergland Österreich**. Within these wine regions are 16 areas seen below. **Weinland Österreich**, includes the provinces of lower Austria and Burgenland, produces the majority of Austrian wines (91.8%) and will be the source of the wines we will be tasting. Weinland Österreich includes 12 wine areas which encircle the city of Wien. **Steierland** (Steiermark) within the province of Styria produces 6.8% followed by Wien (Vienna) at 1.4%. **Bergland Österreich**, which includes the provinces of upper Austria, Salzburg, Carinthia, Tyrol and Vorarlberg, produces less than 1%.

Bordering the Czech Republic and Hungary is a swathe of Austria beginning with Wachau, Kremstal and Kamptal which neighbors one another in lower Austria. Collectively they are the source of many of the high quality **dry Riesling and Grüner Veltliner** wines that have fuelled the recent Austrian wine renaissance. You will taste Grüner Veltliner from two of the aforementioned three wine areas, along with one from Burgenland. This wine region containing these three areas is of great natural beauty, with steep terraced slopes shaped around the Danube, as it flows *en route* to Hungary. The topography of Kremstal, named for the town of Krems, site of the region’s viticultural college, is somewhat different, as the land opens and the Danube flows across a great plain. Kamptal is named after the River Kamp, a tributary of the Danube; here the activity centers around the busy town of Langenlois.

To the southeast, down around **Lake Neusiedl (Neusiedlersee)**, is another region with a reputation for great wines. This is Burgenland which is acknowledged for fabulous sweet wines. This area benefits from the damp conditions fostered by the lake which provide climatic conditions that favor the development of botrytis. However, just south of the lake is another part of Burgenland with deep, heavy sand and loam soils that are the foundation for excellent dry red wines with deep fruit.

The primary white grape grown in Austria is **Grüner Veltliner** (36% of the cultivated area) follow in descending order by **Welschriesling** (8.9%),

Müller-Thurgau (6.8%), **Weissburgunder** (6.0%), and **Riesling** (3.4%). Red grapes account for a total of 28% of the total cultivated area with the most common varietals being **Zweigelt blau** (9.0%), **Blaufränkisch** (5.4%) and **Blauer Portugieser** (4.9%).

Lest we forget, it’s not all dry or sweet white wines; there’s much more depth to Austrian enology than this simple introduction has so far suggested. First, although Riesling seems to lead the way in quality, Grüner Veltliner has much to offer and should not automatically take second place behind its better known cousin. This food friendly wine is Austria’s specialty, its unique selling point; dry as is preferred by many, full of flavor, bearing a fresh acidity with a distinctive white pepper characteristic. It is no wonder that Grüner Veltliner is found on more and more restaurant lists today. The quality spectrum of Grüner Veltliners extends from light effervescent wines that are best drunk young, known as “Heuringer”, to Spätlese (fully ripe when picked) which is rich in extracts and alcohol and thus ages well. Other white



grapes of note include **Welschriesling**, not related to Riesling proper, as well as **Weissburgunder** (Pinot Blanc) and Chardonnay.

There are red grapes too, regional specialties such as **Zweigelt blau (Blauer Zweigelt) and Blaufränkisch (Lemberger)**, as

well as Pinot Noir, Merlot and Cabernet Franc. The red wines you will taste are Zweigelt blau and the Blaufränkisch. Zweigelt blau was named for the Austrian plant-breeder Professor Fritz Zweigelt, who crossed the Blaufränkisch and St. Laurent grape. As a new wine, Zweigelt has a pronounced fruit bouquet that becomes rounder and finer with age. It ranges in style from light table wine to be consumed in its youth to a powerful wine with good aging potential. Blaufränkisch name translate literally into “blue Franconian” dating back to the time of Charlemagne, when all high quality grape varieties were classified as “Franconian” (*fränkisch*) while those of lesser quality were called “Hummic” (*heunisch*) and eliminated from the vineyard. The grape itself has dark berry overtones with astringent-spicy character with medium tannin levels. The wine produced in its youth is an impetuous fruity red wine, which with ageing becomes more velvety and supple.

Austrian viticulture and enology have improved significantly during the last 10 to 15 years. With these improvements it is easy to predict the demand for these wines in the United States will only increase. To use the words of Karen MacNeil in *The Wine Bible*: “*Until the mid-1990s Austrian wines were a total secret. Few - if any - were ever imported into the United States. Today, though the number of Austrian wines available here is still small, those you can find are among the most delicious and compelling.*”

Enjoy!



Source: *Wines From Austria*

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* _____

A Taste of Austria- Friday, October 13

Members \$25.00
 Guests \$30.00

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

Cut-off date: Tuesday, October 10, 2006

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

Member _____

Member _____

Guest 1 _____

Guest 2 _____

Phone Number _____

Email _____

Sparkling Wines- Friday, December 8

Members \$27.00
 Guests \$30.00

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

Cut-off date: Thursday, November 30, 2006

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

Member _____

Member _____

Guest 1 _____

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
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October 2006 - Calendar of Events

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

Wine Yakima Valley - Savor the Art, Oct. 1-30. Washington state artists display their art in the tasting rooms of Yakima Valley/Red Mountain wineries. Visitors can purchase wine and art throughout the month. Location: Yakima - West Richland. Hours: Most wineries are open 10 a.m. - 5 p.m. Cost: free. Call (509) 965-5201, e-mail info@wineyakimavalley.org or go to www.wineyakimavalley.org.

****Wines From Austria**, Oct. 13, Pasco, WA. Are you ready to experience some of Austria's culture through their wine and food? According to Karen McNeill, "Austria makes the raciest, most exciting wines in central-eastern Europe". Paired with typical Austrian dishes, 9 wines, both white and red, are offered for comparison at this tasting. A great fall event (see page 1, 3, 4 for more information)

Fall Heritage Fare, Oct. 21, Woodinville, WA. Slow Food Seattle and Columbia Winery will celebrate the state's ecologically sound farmers with the first annual Fall Heritage Fare. The winery will open its doors to the community and welcome guests to experience an autumn farmers market and educational luncheon, featuring several keynote speakers. Proceeds will benefit Ecotrust, a Pacific Northwest -- based organization whose mission is to make "Salmon Nation," the area spanning northern California to Alaska, a place where both people and nature thrive. Location: Columbia Winery, 14030 NE 145th Street, Woodinville. Hours: 10 a.m. to 3 p.m. Cost: \$125. For more information, go to www.columbiawinery.com or www.slowfoodseattle.org

Signature Chefs Auction, Oct. 27, Spokane, WA. Sample signature dishes from some of Spokane's top chefs, enjoy wine tasting feature Pacific Northwest wines and bid on once-in-a-lifetime auction packages at this premier event. The lead chef is Ian Wingate, owner of Moxie and Bluefish. Proceeds benefit the Inland Northwest March of Dimes and support efforts to reduce birth defects, premature birth, and infant mortality through research, community services, and public and professional education. Location: CenterPlace at Mirabeau Point Park. Hours: 6:30 p.m. - 9:30 p.m. Cost: \$100 per person. For more info, call 509-328-1920, e-mail dpoffenroth@marchofdimes.com or go to http://www.marchofdimes.com/washington/7391_20709.asp

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