



ENOE

NEWSLETTER OF THE TRI-CITIES CHAPTER ENOLOGICAL SOCIETY OF THE PACIFIC NORTHWEST

On the Web at <http://www.nwwines.com/tces/>

May 2002

**Memorial Day Weekend—B.C. Wine Adventure, Okanagan Valley, B.C., Canada
Saturday, June 15—Washington Syrahs vs. The World, The Hodges Home, Kennewick**

A World of Syrah

By Blaine Hulse

Syrah, syrah, syrah! It's the darling of the emerging new varietals, but exactly what is it? Our June event should help clarify some of the distinctions that make this deep succulent red so enticing. The centerpiece of this exploration is the introduction of Ray Sandidge's C.R. Sandidge 2000 Minick Vineyard Syrah and 2000 Klingele Vineyard Syrah. Ray will present them and compare and contrast the grape as it is fermented next door and around the world.

To contrast grapes from the same vineyard but from different winemakers, we will examine the popular Willow Crest Syrah from David Minick. Next we will go south sipping the Cline '99 Los Careneros from California. Then we will see what the Chileans are doing with this versatile wine, pouring a recent find, the 2000 Montes Alpha. Any study of Syrah would not be complete without a taste of Down Under. From Australia we will enjoy the Penny's Hill '99 Shiraz. Finally, the '99 Rochecoube from the Northern Rhone

Important Details

Date: Saturday, June 15, 2002
Chair: Blaine Hulse and Ted Davis
Time: 5 to 7 p.m.
Cost: \$20.00 members, \$24.00 guests
Location: The Hodges home, 5403 S. Olympia St., Kennewick
Food: Marinated, grilled beef, pork, and poultry, assorted breads, cheeses, vegetables and fruit

will bring us back to the source and demonstrate the French touch to this superb wine.

What do you serve with Syrah? To facilitate this debate, marinated, grilled beef, pork and poultry will be served in tidbit sizes so that as we progress through the various vintages we can discuss the complementary flavors. In the same vein, a variety of breads, cheeses,

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Memorial Day BC Wine Adventure

Lois McGuire and Sue McCargar

For those signed up for the BC Wine Adventure, PLEASE READ!

The cutoff date for this trip has passed. However, if you want to be put on a waiting list in case of cancellations, call Lois McGuire (542-0374).

Important Details

Date: May 25 to 27, 2002
Chair: Lois McGuire, Chuck & Sue McCargar
Time: 5/25, load bus at 6:30 a.m., leave **promptly** at 7 a.m.. Return 5/27 at 8 p.m.
Type: Bus trip/touring
Location: Okanagan Valley, British Columbia
Cutoff: Already past; waiting list available
Bring: Passport or 2 pieces of ID

Itinerary

Saturday - 5/25

- Bus loads at 6:30 AM at Ranch & Home parking lot – please park in section farthest from Ranch & Home (south) and closest to Columbia Center Blvd.
- The bus will leave **promptly** at 7:00 AM. Information packets to be handed out on bus.
- Bagels, lox, cream cheese and orange juice will be provided for breakfast. Please bring coffee

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President's Corner: More of the Same?

Floyd Hodges, Chapter President

The new Board of Directors met in April and decided to keep the same officers for another year. I think they felt that they could do worse by having to take the jobs themselves so they took the path of least resistance. This means I have to keep thinking of things to write in this column every month; no easy task when your muse is on Spring break.



Ted Davis, our Vice President must continue the unenviable and usually hopeless task of keeping me in line. Kae Hopkins will keep doing her fantastic job as Treasurer and Sue McCargar will continue as Secretary. Sue, who also serves

as Secretary for the Board and the Program Committee, keeps the best minutes that I have seen in quite a while and she keeps us all in line.

It's almost time for Perfect Harmony, in fact, it may be over before you get this EVOE. I hope you signed up. It is a great event that gives our Wine Society a chance to do something for our community. We owe a strong Vote of Thanks to John Crook and all of the volunteers who have worked hard to make this event a success. We also need to recognize the extreme generosity of the many wineries who, through contributions of wines for the auction, tasting and dinner, truly made this event possible.

Look at the events being offered for the remainder of the year and enjoy as many as you can. Good wine and good fellowship are certainly two vital ingredients for a long and happy life. We do our best to provide a dollop of both, so join us and enjoy.

History of BC Wines

Kymerli Coffman

British Columbia began producing wine 140 years ago. It started with Father Charles Pandosy who set up the first vineyards at Obelate Mission near Kelowna in the 1860s. Father Pandosy was planning to make sacramental wines for his parish. In 1926, the first commercial vineyards were planted and the Calona Winery began offering products to the general public in 1932.

As the result of government-sponsored experimental vineyard plots, the 1980s saw significant progress in harnessing the area's potential in viticulture. This experimenting with varietals gave winemakers a head start in finding vines that would survive the cold winters and ripen properly, thereby saving winemakers years of costly trial and error. During this time, many of the region's aspiring winemakers went abroad to study. They returned with a variety of winemaking techniques and styles. Some wineries also drew on the expertise of international winemakers from places like New Zealand, Hungary and Napa Valley.

In 1990, the British Columbia Wine Institute introduced wine standards, the Vintners Quality Alliance (VQA). The VQA serves as a contract between Canadian vintners and the consumer. A VQA medallion represents a commitment to quality and a guarantee that the wine expresses the highest aspiration of the vintner's art as determined by a panel of judges selected from the grape growing, winemaking and restaurant industries. Today there are more than 58 wineries with more than 4,000 planted acres of wine grapes.

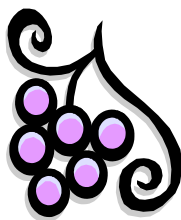
The Okanogan Valley is the largest, most active winemaking region. It lies on the same latitude as the northern French and German vineyards. However, the Okanogan is not classified as a "cold climate" growing region; it is actually the northern tip of the Sonora Desert. The growing conditions are predictable; the latitude allows sugars to build during long days and countered by cool nights that prevent the breakdown of acids.

The majority of wine produced in the Okanogan is white. They are typically fruity and crisp, usually made in the traditional German off-dry style; some whites are finished like French dry wines. Red wines have not been historically strong in British Columbia. Although research is still being conducted, many believe the long-growing season and hot microclimate is what's needed to produce exceptional full-bodied reds. The trademarks of the British Columbia wine industry are the late-harvest dessert wines and German-style ice wines.

Membership News

Welcome New Members!

Sharon Ahart, M.D.
Sharon Avery
Bob & Linda Delannoy
Gundrun & Wesley Parker
Gene & Sharon Stevens



Special thanks to Ray Stewart for calling people with expired memberships. Ray encouraged several members to rejoin. Way to go!

Please Note: You can contact Membership Chair John Bloom at 627-3343, or jwbloom@urx.com

ZAP Spring Tour 2002 — Seattle

“Pioneers on the Zinfandel Frontier”

Judy & Ray Stewart

The annual Zinfandel Advocates and Producers (ZAP) Festival is usually held on the last weekend of January at Fort Mason in San Francisco CA. In addition, ZAP takes their show on the road to major cities during the year. This year the traveling tour came to Seattle. Our Tri-Cities Wine Society provided address labels of our members so they could be sent event brochures inviting them to attend the dinner and/or public tasting in Seattle on April 29 and 30. We attended the ZAP tasting, held at the Pier 66 Bell Harbor International Conference Center, on a rare, sunny and beautiful day in Seattle. The Center easily held the approximately 70 participating wineries. Each winery offered from one to four different Zinfandels for tasting, representing all major wine producing regions of California.

Since Zinfandel has long been our personal favorite varietal, it was delightful to taste our long-time favorites, as well as discovering new Zinfandels. Zinfandel is considered the most stylistically diverse wine made in the U.S. The properties attributed to Zins include ripe, peppery, spicy, jammy, robust, inky, with aromas of boysenberry, cranberry, and currant. This complexity is what makes Zinfandels so intriguing.

Some of the more powerful Zins that we enjoyed were those by Ravenswood, Lolonis, L’Aventure, Alderbrook, Biale, Bogle, Edmeades, Fritz, Hartford, Hendry, Storrs and Tin Barn, to name just a few. Most Zinfandels offered were of the 1999 and 2000 vintages. There was even a delightful late harvest Zinfandel.

We enjoyed conversing with the various winery representatives about their Zins as they explained what was so special about their particular products. Some also had handouts: Ravenswood had bumper stickers of their motto (We make no wimpy wines.) in four languages; Lolonis gave out lady bug stickers, signifying they use no pesticides on their grapes; others had magnets, labels, brochures, and ordering information. A table in one corner of the room offered chocolate samples to try with the various Zinfandels. Yummm!!!

Attending a ZAP event was a great experience that we would heartily recommend to other red wine aficionados. Anyone interested in Zinfandels can join ZAP. Just check out their WEB page at www.zinfandel.org.

Memorial Day BC Wine Adventure

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or beverage of your choice.

- Lunch at Jacques Wine Country Inn in Oliver, serving their specialty of French Crepes au gratin, wrapped around fresh local asparagus and maple-smoked ham coated with béchamel and Swiss cheese sauce; crisp mixed greens with balsamic vinaigrette; dessert is caramelized apple ginger crisp with French vanilla ice cream. One glass of Tinhorn Creek wine per person is included. More wine can be purchased if desired.
- Wine tasting and tour at Tinhorn Creek Winery.
- Travel to Penticton and check in at Penticton Lakeside Resort.
- The evening is yours. Relax at dinner in Penticton, gamble at the casino or attend a Blues Concert by Dr. Fun and the Nightcrawlers in Tinhorn Creek. The concert is from 7-9 PM, cost is ~\$10 U.S. The bus will leave Penticton at 6 PM and return at 9:15 PM, arriving back in Penticton by 10 PM.

(Note: A minimum of 18 people are needed to go to the concert.)

Sunday – 5/26

- Bus loads at 9:15 AM for a day of wine tasting.
- Burrowing Owl Vineyards - Tour and Taste.
- Hester Creek Estate Winery - Tour and Taste.
- Gehringer Brothers Estate Winery - Tour and Taste.
- Picnic Lunch – a stop will be made for you to purchase picnic food.
- Wild Goose Vineyards - Tour and Taste.
- Hawthorne Mountain Vineyards - Free tasting of 2 Whites and 2 Reds.
- The evening is yours to enjoy.

Monday – 5/27

- Check out of hotel and be on bus by 9:15 AM.
- Box lunch will be provided for the trip home.
- Arrive home by 7 or 8 PM.

(Note: We will pass a hat for bus driver’s tip.)

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Tasteback — Madder Than Hell IV, With A Taste Of Louisiana

Sherry Stewart

The fourth annual Madder Than Hell event was held on Friday, April 19. This wonderful event proved to be a success thanks to the great volunteers who made it possible, interesting wines within the \$10 price range, and of course the food!

The Founder's Club manager, John Gipe and staff, delivered as promised an excellent sampling of Creole and Cajun delights. The Committee skillfully matched wines with food to provide unique and flavorful combinations

The evening began with a taste of **Tefft Cellars Proprietor's Red**, Washington (\$29.95/box from the Tefft Cellars winery). From there, guests chose the order in which to sample the food and wine. The menu included:

- Creme d' Crab on Crostini paired with **1999 Kalinda Pinot Meunier**, California (\$8.99 from klwines.com).

- Alligator Rangoon with a taste of **J. Laurens Brut (Cremant de Limoux)**, France (\$9.99 from klwines.com). The Rangoon proved to be a big hit and was very tasty.
- Sweet Potato Crunch and **2001 Hogue Late Harvest Riesling**, Washington (\$8.00 from Hogue winery).
- Mirliton Casserole with Chayote Squash paired with **2000 Bogle Petite Syrah**, California (\$10.00 from petitesyrah.com).
- Red Beans and Rice with **2000 Bonny Doon "CA del Solo" Big House Red**, California (\$7.99 from klwines.com).
- Jambalaya, rich with fresh Andouille Sausage and a taste of **1999 Porca Murca, Tinta Roiz**, Portugal (\$9.99 from klwines.com).

The meal ended with Strawberry Beignet and coffee, with the perfect hint of sweetness to cap the complex mix of dishes.

Memorial Day BC Wine Adventure

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What to Bring

- Beverage for Saturday morning.
- Snacks if desired.
- Passport **OR** Picture ID (e.g., driver's license) plus proof of citizenship (e.g., birth certificate).
- Blanket if you are going to the concert.
- Wine if you plan to drink on the way and wine glasses.
- Empty wine box if buying wine. (Put your name on it.)

Customs Information

For ID, see "What to Bring" above. Border crossing is easier if everyone is courteous, quiet and cooperative. No open wine at the border.

Please be honest with your declaration and don't bring anything illegal with you. There are restrictions on fresh fruit going into Canada and back into U.S.

According to Tinhorn Creek Winery, Canadian wine is duty free, however Federal tax is \$0.21 per bottle and Washington State tax is \$1.04 per bottle.

A World of Syrah

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vegetables and fruit will be presented buffet style to allow mixing and matching flavors with different wines.

This informal exploration needs a setting bathed in sunshine with a broad vista—after all we are setting Washington Syrah against the world. Our esteemed President has volunteered the use of his home and lawns for this gathering. Situated at the end of Olympia Street, the hill overlooks the Lower Columbia Basin from the Blue Bridge to Wallula Gap, and "almost" to Walla Walla.

The combination of a great speaker, a fine group of wines and plenty to discuss, this tasting promises to entertain and illuminate in a lovely setting. Wines include:

- 2000 C.R. Sandidge Minick Vineyard Syrah
- 2000 C.R. Sandidge Klingele Vineyard Syrah
- 1999 Willow Crest Syrah
- 1999 Cline Los Carneros Syrah
- 1999 Penny's Hill Shiraz
- 2000 Montes Alpha
- 1999 Rochecoube Rhone

Introducing The New *EVOE* Editor



Please welcome Sherry Stewart, the new *EVOE* Editor and Publisher starting with the May 2002 issue. Sherry is excited to work on the *EVOE* and this is a great chance to become more active with the Society.

Let's applaud Richard Romanelli for his superb job as Editor this past year. Although still active in the Society, Richard has decided to take a break and pass the editing torch.

If you have articles to submit or suggestions for the *EVOE*, please e-mail Sherry at stewartd_s@yahoo.com.

A World of Syrah	June 15, 2002
Name(s) _____	Members _____ @ \$20 = \$ _____
Name(s) _____	Guests _____ @ \$24 = \$ _____
Phone _____ e-mail _____	Total Enclosed = \$ _____
<input type="checkbox"/> I (We) volunteer to help at the event	
Mail To:	Tri-Cities Wine Society P. O. Box 1142 Richland WA 99352

Membership Coupon	New <input type="checkbox"/>	Renewal <input type="checkbox"/>
Name(s) _____	_____	
Address _____	City _____	
State ___ Zip _____	Phone _____	e-mail _____ Date _____
Single (\$18.50) :	Couple (\$25.00) :	
Mail To:	Tri-Cities Wine Society P. O. Box 1142 Richland WA 99352	
If you need to change your address or other membership information call John Bloom at 627-3343.		

When your check is received for an event, your name will be placed on the attendance list for that event. No tickets will be sent. If the event is sold out you will be notified. Your check can be returned or your name can be placed on a waiting list for the event. If no opening develops prior to the event, your check will be returned. If you cannot attend an event for which you have already paid please contact Kae Hopkins (547-6631) as soon as possible. Society policy is to give a refund if you cancel at least 72 hours before an event. After that time no refund will be made. All questions concerning event attendance should be addressed to Kae Hopkins.

Calendar of Events

- May 11 Red Wine, Cheese and Art Social, Bookwalter Winery, Richland, Wash. Reservations required. 509-627-5000 or <http://www.bookwalterwines.com>.
- May 11-12 Walla Walla Valley Balloon Stampede and Barrel Tasting.
- May 25-27 B.C. Wine Adventure—Tri-Cities Wine Society, Okanagan Valley, British Columbia.**
- June 15 Washington Syrahs vs. The World—Tri-Cities Wine Society. Hodges Home, Kennewick.**
- July 21 A Taste of Switzerland—Tri-Cities Wine Society. Details TBA.**
- May 25 Oregon Pinot Noir tasting, May 25, Esquin Wine Merchants, Seattle. 2700 Fourth Ave. S., 206-682-7374 or <http://www.esquin.com>.
- June 7 Wine Tasting and Education: Sauvignon Blanc, Semillon and Pinot Gris, Coupeville, Wash. 360-678-4005 or email xcoach@whidbey.net.



**Tri-Cities Wine Society
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Richland, WA 99352-1142**

FIRST CLASS