



24th Anniversary
Tri-Cities
Wine Festival

Saturday, November 9, 2002
5:30 p.m. to 9:30 p.m.

WestCoast Hotel
Pasco, Washington

For information call 509.375.3399

TRI-CITIES WINE FESTIVAL

The Tri-Cities Wine Society invites you to enjoy an extraordinary weekend in the heart of the Pacific Northwest. The Tri-Cities Wine Festival was established over two decades ago to promote wine education and to celebrate the complex wonders of the grape. Festival events featuring gourmet foods and a gala tasting of award-winning wines are open to members and non-members alike.

SCHEDULE OF EVENTS

The Gourmet Dinner on Friday night will be at the WestCoast Hotel in Kennewick. Saturday Festival events will be held at the WestCoast Hotel in Pasco (formerly the DoubleTree Hotel). Minors are not allowed to attend any Festival events.

FRIDAY, NOVEMBER 8

- ◆ Gourmet Dinner, 7:00 pm – 10:00 pm.

SATURDAY, NOVEMBER 9

- ◆ Seminar – Wines of the Rhône Valley. 11:00 am to 1:00 pm.
- ◆ Public Tasting, 5:30 pm – 9:30 pm; includes silent auction and awards presentation.

WINE JUDGING

A panel of five professional wine judges will judge all of the wines entered in the Festival during the two days prior to the Festival events. The judges will award Gold, Silver and Bronze medals to individual wines which merit them and will select one entry as Best of Show. The awards will be announced and presented during the Public Tasting to allow everyone a chance to taste medal-winning wines.

TICKET INFORMATION

Tickets to Festival events are available only by mail. Reservations cannot be made by phone, and credit cards are not accepted. You are advised to order your tickets early to avoid being disappointed. Only 1000 tickets are available for the Public Tasting, 200 for the Gourmet Dinner and 100 for the Seminar.

At the Gourmet Dinner, tables are set for eight. Six or more people may request seats at the same table. The names of the people sitting at the table must be included with a ticket order form.

Please send the completed ticket order form with your check. Only 2 tickets for each event may be ordered on one order form, but the form may be copied.

Include a self-addressed stamped envelope or your order will not be processed.

Please check the appropriate box on the ticket coupon if you will be staying at the WestCoast Hotel in Pasco or if you wish to volunteer to help at a Festival event.

No ticket refunds of any kind will be made after Friday, October 18. The Festival Committee does not resell tickets for individuals. Tickets will not be held at the door for pickup.

Minors are not allowed to attend any Festival events.

For additional information, call: 509-375-3399 or write to:

Wine Festival
P.O. Box 3514
Tri-Cities, WA 99302

ACCOMMODATIONS

The WestCoast Hotel in Pasco is offering a special room rate of \$75.00 per night to Festival attendees. Call the WestCoast directly at (509) 547-0701 to obtain this price. Tell them you are attending the Festival at the time you make your room reservations.

DINNER — A WORLD OF FLAVORS

Northwest cuisine borrows from diverse traditions to enhance our abundant regional products, and this year's dinner reflects that fascinating synthesis. From salmon to duck and halibut to torte, our menu spans a world of succulent flavors.

The sit down appetizer course is a delicious example of this synthesis. Smoked salmon pinwheels with pesto cream cheese add a hint of Italian magic to our staple fish. Chicken Satay with Thai cucumber relish fuses the Oriental with our prosaic poultry. Match these delectable finger foods with a dry Spanish rosé for a whirlwind tour of the world of fabulous flavors.

The salad course brings fresh romaine lettuce into an intimate pairing of caramelized pecans and Gorgonzola tossed with an enchanting shallot dressing. Such a marriage of flavors begs for a delicately complex Rhône wine, presaging Saturday's seminar.

Smoked game bird soup with a portabella and shiitake mushrooms offers a wine matching opportunity. The rich broth and musky, earthy mushrooms entice the effervescent spices from a sultry Sangiovese.

Dual entrées dazzle the palate: medallions of duck en croute with tangy Maltese sauce and grilled Alaskan halibut with a wild mushroom Roma tomato cream sauce. A big Syrah enhances the duck and an Oregon Pinot Noir complements the halibut in a myriad of ways.

Finally, a Bavarian chocolate torte with raspberry sauce will tickle the bubbles right out of your glass of Champagne, combining French, Bavarian, and the Northwest to culminate this epicurean adventure.

When: Friday, November 8, 7:00 pm to 9:00 pm

Where: The WestCoast Hotel in Kennewick

Cost: \$65.00

Tables are set for eight. Six or more people may request seats at the same table. The names of the people sitting at the table must be included with a ticket order form.

SEMINAR — FRANCE'S RHÔNE VALLEY

France's Rhône Valley has lately been the model for wine styles worldwide. The hearty wines that hail from this region have exemplified the New World search for fruit and flavor. Discover why the world is looking towards the Rhône for inspiration and see where it all began. Savor both white and red wines from the Rhône Valley of France. See how the grape varieties and wine styles change between the Northern and Southern Rhône. Learn about the diverse climate and soil differences throughout the region and discover why different grapes were traditionally planted in different sites. Try wines from different subregions and taste for yourself how each appellation highlights distinctive flavor characteristics. Learn the importance of blending. Decide for yourself whether Syrah is king, or if Grenache will give it a run for the money. Taste hearty white wines made in the traditional style. The following wines will be considered:

Jaboulet Tavel L'Espiegle (Rosé) 2000
Chateau des Tours Cotes du Rhône Reserve 1999
Chateau de Montmiral Gigondas 1999
Eric Rocher Terroir de Champel Saint Joseph 1998
Alain Graillot Crozes-Hermitage 2000
Durand Cornas 1998
Delas Selgneur de Maugiron Cote Rotie 1998
Muscat de Beaumes de Venise (Sweet)

The seminar will be led by Certified Wine Educator Rebecca Chapa. Based in San Francisco, Chapa teaches Wine by the Class, a series of wine classes designed to teach consumers and trade about wine (www.winebytheclass.com). Chapa also owns Tannin Management, a wine-consulting firm and writes freelance for various publications. She is currently studying for the Master of Wine degree.

When: Saturday, November 9, 11:00 am to 1:00 pm

Where: The WestCoast Hotel in Pasco

Cost: \$30.00

PUBLIC TASTING

The Public Tasting offers four hours in which to sample a broad spectrum of wines, both alone and with food, in the ballroom of the WestCoast Hotel in Pasco.

Approximately 65 wineries will participate, each pouring up to three wines for you to taste. Admission to the Public Tasting includes:

- ◆ Commemorative wine glass
- ◆ Souvenir program
- ◆ Silent Auction
- ◆ Awards Presentation

SILENT AUCTION

The Silent Auction offers you a chance to browse and bid on distinctive products from wineries and other businesses while you sip your wine. The auction features premium wines, some in engraved bottles, or in double magnums or larger bottles, and other special wines not readily available commercially. There are also many wine-related and gift items including gourmet gift baskets, specialty wine glasses, catered meals, special wine tastings, and bed & breakfast weekends.

The Auction is held during the public tasting, from 5:30 to 7:45 pm, in the same area as the winery booths. Winning bidders will be posted and the items will be available for pickup at 8:30 pm. Cash, check (ID required), VISA, and MasterCard are accepted for payment. Come prepared to bid on one or more of the many exciting items to be offered.

FOOD

Complimentary breads, fruits, and cheeses will be available at several locations in the Public Tasting area throughout the evening.

The WestCoast chefs will be serving a selection of hors d'oeuvres in an area adjacent to the winery booths. Hotel personnel will sell scrip throughout the evening for purchasing whatever delicacies you desire.

A separate seating area with tables will be set aside for enjoying your food and wine.

TICKET ORDER FORM

Name 1 _____

Name 2 _____

Address _____

City _____

State _____ Zip _____

Phone _____

- ◆ You may order **up to two** tickets for each event with this order form.
- ◆ This form may be copied, but the **names and addresses** must be those of the persons attending.
- ◆ The names on this form will be included on the mailing list for next year's Festival.
- ◆ No ticket refunds will be made after October 18. The Festival does not resell tickets.
- ◆ All prices are in U.S. dollars. Credit cards are not accepted.

Dinner – A World of Flavors _____ @ \$65.00

Seminar – Wines of the
Rhône Valley _____ @ \$30.00

Public Tasting _____ @ \$32.00

Total Amount Enclosed \$ _____

Be sure to enclose a self-addressed stamped envelope or your order will not be processed.
--

Make checks payable to: Wine Festival

Mail to: Tri-Cities Wine Festival
P.O. Box 3514
Tri-Cities, WA 99302

☐ We will be staying at the WestCoast Hotel.

☐ I (we) volunteer to work at a Festival event.