

**EVOE**

July/August 2024



[www.tricitieswinesociety.com](http://www.tricitieswinesociety.com)

# TRI-CITIES WINE SOCIETY



## **BLIND TASTING ALEXANDRIA NICOLE CELLARS AT CAFÉ MAGNOLIA**

Here is your chance to test your tasting skills and see if you can identify wines by how they look and taste. At this event, you will have fun with this opportunity to learn how wine professionals do it and enjoy some great wines from Alexandria Nicole Cellars at the same time. Add Sunday, August 4th to your calendar and plan to be at Café Magnolia for this educational and fun event.

We will be tasting and evaluating 5 wines from Alexandria Nicole Cellars. All of the bottles will be in bags so that you will not know what they are. This eliminates any bias. They include one white wine as an opening wine and then 4 reds with the food. The yummy menu includes a Charcuterie Plate, Burrata Peach Salad, Lasagna with crostini, and dessert. The European origins of the wine grape varieties are Spain, Italy, Rhone Valley and Bordeaux.

First on the agenda is the opening white wine. After tasting it, try to guess the grape variety and the year — put down your best guess. Some white varietal wines may be easy to identify as they can have distinctive character.

Next you will be served a flight of 4 red wines to taste and compare. Now comes the hard part. Red wines are a little harder than whites wines to identify. We will guide you in the proper methods for tasting. Judge the color (a clue to vintage date), smell (aroma versus bouquet), taste (always key to the grapes), and the finish (long versus short). What are legs? We are not trying to make you into a wine professional. The goal is to just enjoy some great wines with food and have some fun at the same time. At the end, we will show you what the wines are and how much they cost.

*In Vino Veritas!* ♦

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## **BLIND TASTING ALEXANDRIA NICOLE CELLARS**

*Tony Sharpe and Terri Fisher, Event Chairs*

**Date:** Sunday, August 4, 2024  
**Time:** 4:30 to 7:00 p.m.  
**Location:** Café Magnolia  
4309 W 27th Pl.  
Kennewick, WA 99338  
**Cost:** Members \$65; Guests, \$75  
**Limit:** 42  
**Type:** Educational tasting and light dinner  
**Cutoff:** Monday, July 29, 2024  
**Make reservations:** [tricitieswinesociety.com](http://tricitieswinesociety.com) or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352. If you mail a reservation, send Cher Case an email that your check is in the mail.  
**Cancellation requests to Cher Case, 714-270-9757 or email [tcwstreasurer2020@gmail.com](mailto:tcwstreasurer2020@gmail.com) before**



## **2024 Projected Events**

**August 4**

**Blind Tasting of  
Alexandria Nicole Cellars**

**September 8**

**Vertical Tasting at Col Solare**

**October**

**Eastern European Wines**

**December**

**Holiday Party**

All information on events is sent to members by email. Reservations for events may be made through the website [www.tricitieswinesociety.com](http://www.tricitieswinesociety.com) or by mailing payment to: Tri-Cities Wine Society P.O. Box 1142, Richland, WA 99352. ♦