

2009 Tri-Cities Wine Festival

SATURDAY SEMINARS



For 2009, in the venue of the Three Rivers Convention Center, multiple seminars on Saturday are scheduled. Check out the possibilities and plan to attend one of these informative and interesting events.

Acid and Wine – The “Why”

10:30 AM – 12:00 PM

Price: \$40

Learn why acid level is important in winemaking. Learn why and how a winemaker changes acid levels, as well as deals with other things such as “PH” and tannins.

Have you ever read tasting notes at a winery that said a particular wine is “3.5 ph” or that “it spent 5 days on the skins during fermentation” and wondered exactly what that meant? Wonder no more! Dr. Wade Wolfe of Thurston Wolfe Winery will share with attendees the different aspects of wine production, including those things a winemaker can do to control the overall acidity of wine and or adjust the PH and tannin levels. Guests will enjoy different wines from Thurston Wolfe, as well as some new wines that may still be in production to gain a better understanding of wine chemistry – harvest willing!

Dr. Wolfe, along with his wife Rebecca Yeaman, started Thurston Wolfe Winery in 1987 in Prosser, Wash. Wade is a graduate of the University of California, Davis, with a doctorate in viticulture and enology. Besides owning Thurston Wolfe, Wade spent many years with The Hogue Cellars directing the production of some 600,000 plus cases of wine per year.

The Wine Aisle Mystery – Wine Pairing on a Budget

10:30 AM – 12:00 PM

Price: \$20

Red, white, pink? What to buy, what to pay, where to begin – learn the basics from a wine steward.

This seminar is being co-sponsored by Yokes Fresh Market, West Richland, and will feature Sommelier Christopher Sagadin. Christopher has worked in the wine industry for over 15 years as well as nearly 9 years in Washington State. He will be introducing new, blossoming, as well the more experienced wine connoisseurs to the art of pairing wine and food on a budget. Attendees can expect to learn what types of wines go with different foods. This will help the buyer to understand why and what wine characteristics generally match with certain kinds of appetizers and dishes. Christopher will also be highlighting some examples of his favorites.

“Scent-Sational” Perception

1:30 AM – 3:00 PM

Price: \$35

The sensory aspects of wine? Learn, taste and compare your perceptions with standard essences.

What does it mean when a wine is described as “floral” or “fruity?” These terms, wine lovers know, refer to the aroma or bouquet of the wine. In this seminar, participants will learn through sensory analysis to identify characteristic aromas and flavors that occur in red and white wines.

The seminar will be hosted by 2 professionals: Dr. Kerry Ringer, assistant professor and extension enologist, Washington State University; and, Dr. Richard Larsen, a WSU adjunct professor, and a wine judge for this year’s Tri-Cities Wine Festival. Both Drs. Ringer and Larsen are involved in research on sensory analysis of wines.

Northwest Tempranillo

1:30 AM – 3:00 PM

Price: \$30

Yes, Tempranillo outside of Spain! Smell, swirl, sip and learn about some of the Northwest’s best.