



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: March 25, 2004

President

John DiBari

1st Vice President

David Lynx

2nd Vice President

Mike Libbee

Secretary

Ray Dilschneider

Treasurer

Virginia Gable

Registration

Marie Clark

Board Members

Curt Borden

Peggy Briskey

Lane Brown

Gary Cox

Leo Lee

George Petzinger

Sandy Saffell

Scott Summers

Monica Weyhe

"Check out the website

*to view photos from
several Society Events!*

We're on the web!
www.yakimawine.org

Windy Point Vineyards

On April 14th we again return to the Larson Gallery on the campus of Yakima Valley Community College for the Central Washington Photo Exhibit. Winemaker **Liz Stepniewski** of **Windy Point Vineyards** will be presenting some of the Windy Point varietals.

From 6:30-7:30 P.M. ballots will be handed out to those present so that they may vote for a \$100 YES Member's Choice Award for one of the photographs in the show. We will begin the tasting at 7:00 PM and the ballots will be collected by 7:30 PM.

This will be a non-sitting event, so wear comfortable shoes and don't forget to bring your Y.E.S. snack trays! (These will also be available for purchase at the registration table).

We've planned a casual evening. Highlighted will be a comparison of Gewürztraminer from different styles. The tasting committee has chosen several hors d'oeuvres specifically to complement the taste of the wines throughout the evening.



The map you get with this newsletter is important because it will serve as your parking permit in the parking lots marked on the YVCC map, so don't forget it!

Do come early to vote at 6:30 P.M.

Date: Wed., April 14th, 2004

Place: Larson Gallery
YVCC Campus

Time: 6:30 pm Check in, Voting
7:00 pm Wine Tasting

Cost: \$18 Members
\$23 Guests
\$13 Member Non-Drinkers

Bring: One (1) wine glass
YES Snack Tray

Limited: 140 Registrants

Postmarked by **Friday, April 9th**.
Phone calls only on Monday, April 12th
by 8:00 pm to Marie Clark, **697-3364**.

John Dibari

Goose Ridge Vineyards

Please join us on May 12th and taste the wines of Goose Ridge Vineyards. These wines have been hand crafted by the award winning winemaker, Charlie Hoppes.

We will be pairing the wines with the wonderful food from **Cafe Mé-lange**. **Steve Womack** from **Goose Ridge**, and also our resident sommelier from **Birchfield Manor**, will guide us through the evening. See you there!

Gina Milliron

Spring Barrel Tasting Weekend

Visit the Yakima area wineries from April 23rd to April 25th, 2004 during the Spring Barrel Tasting.

The perfect time to sample wine direct from the barrel, as well as finished wines from the bottle. Take a winery tour, talk with winemakers and experience Northwest cuisine as well as other attractions.

Contact: 1-800-258-7270
Website: www.yakimavalleywine.com

John Dibari

President's Corner

I would like to welcome the new Board members elected at the General Membership meeting in March. They are **Leo Lee, Sandy Saffell, Monica Weyhe, David Lynx, Lane Brown** and **Curt Borden**. At our first Board meeting the new members were oriented and Board Officers were elected.

The Officers are **John DiBari** – President, 1st Vice-President – **David Lynx**, 2nd Vice-President – **Mike Libbee**, Secretary – **Ray Dilschneider**, and Treasurer – **Virginia Gable**. The officers are chosen by and elected by the Board and not the general membership. They serve in these roles for one year at a time.

The Board is going to be looking at ways to change the way tastings and events sponsored by Yakima Enological Society are organized and produced. The principal change is going to be membership involvement in the planning and production of our tastings. There will be a board member involved in each but inclusion of more members in the planning and execution of our tastings is going to become more important to their success. Please indicate your willingness to participate by checking the boxes on the registration form.

At the general membership meeting there was a discussion of trying to organize at least one road trip for the membership. This is a large undertaking and I know has interest in the membership. I would like to hear from those members that are will to work on such a project with others to make it happen.

At the general meeting it was also brought up that YES should limit membership. This has been a board discussion item a number of times in the past. YES events at the Museum are limited to 160 maximum for sit down. The Yakima Country Club also has a limited number of seats for events like the Christmas Party. YES has only two events each year for the past few years that have more interest than there is space – the Platinum tastings and the Christmas Party. The Christmas Party is now limited to members only because of the need to provide as many seats as possible for members. The Platinum tasting committee is going to be looking for a larger venue for next February. This could become a signature event for Yakima and could well be much larger than the 160 who attended this year. All of our other events through the year do not usually meet the maximum possible. The Board has chosen not to limit membership but instead work to provide a larger venue when it becomes needed. The move to the Museum from the Woman's Century Club was prompted by this growth in membership.

Members of the Board are your connection to the workings of the Yakima Enological Society. We want to hear your concerns and your praises for the things that YES does. Please talk to them at the next tasting.

John DiBari

Calendar of Upcoming Events

Apr 14	Larson Gallery YVCC Campus
Apr 21	Board Meeting
Apr 23-25	Spring Barrel Tasting
May 12	Goose Ridge Winery Yakima Valley Museum
May 19	Board Meeting
June 9	June Tasting - TBA

Annual Meeting

The annual meeting was attended by almost 90 people and as always our super cooks outdid themselves. We have five new Board Members, **Curt Borden, Lane Brown, David Lynx, Leo Lee, Sandy Saffell**, and **Monica Weyhe**, each elected for a two-year term.

We had a very lively meeting. Discussion topics included the Christmas party and what people would like this year for that party; insurance coverage and the fact that we are still in limbo with respect to the cost

Continued on page 3... 

Annual Meeting from Page 2...

and insurance company; how we manage the size of our tastings, as our membership will be over 340 if all last year's members reregister.

I personally want to THANK everyone who helped - the set-up people made the room look so "springy Irish" -- the clean-up people really did a bang up job. Tables and chairs were all stored away and the big room and kitchen were clean and empty before 10 PM. THANKS TO EACH ONE OF YOU!!

Virginia Gable

Membership Renewal Reminder

The YES Board has agreed to the following policy regarding renewals. This reminder does not apply to those members that have already renewed their membership. Thank you to those that have renewed already.

Since we still have a number of members that have not renewed their membership in the Society, the following policy was agreed to by the YES Board.

- Members are encouraged to renew their membership as soon as possible.
- Please fill out an application included with a previous mailing or print one from the Web Site (www.yakimawine.org) and mail with your dues to the PO Box.
- If you renew your membership prior to the April tasting we will be glad to accept your reservation at the member price. However, if you have not renewed by the deadline for the April tasting or send in a reservation without the renewal of membership you will be asked to either pay the extra \$5 per person guest price at the door or renew your membership at the door.
- If the renewal is not received before the April tasting you will be dropped from the mailing list for May.

With over 300 members of YES this policy is something that has regrettably become necessary for practical reasons. Please renew if you want to continue with YES in the future.

John DiBari

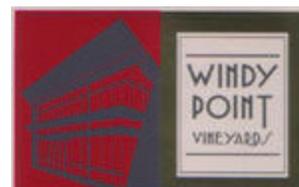
Windy Point Vineyard Profile

When Mike's father, Stanislaw purchased Windy Point Fruit Ranch in 1972, he was reminded of the vineyards he had seen in Europe and often expressed an interest in growing grapes here. It wasn't until after his death that we began to realize that vision. Even the pioneer homesteaders who planted this land in the 1890's recognized it as a unique site for growing fruit. We have a desire to see how that uniqueness will express itself in our wines. In 1999 we planted 4 acres of grapes adding an additional 7.5 acres in 2000 consisting of Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah. 2001 was our first vintage, produced entirely from outside grapes, but reflecting the varieties we were growing. Our 2002 vintage was 55% from our grapes, and over 90% of our grapes make up the 2003 vintage.

Mike has 30 years of experience as a farmer, which he brings to this project along with a long held reputation for very high standards for fruit quality. His life-long interest in architecture is reflected in the design and construction of the unique tasting room with its breathtaking views of the valley. Both Mike & Liz have an interest in cooking which led them to designing a semi-professional kitchen as the center piece of the tasting bar. We look forward to many events utilizing this feature.

After 13 years as a teacher of the blind and visually impaired, Liz retired to raise a family, but was "encouraged" by Mike to take up winemaking. With the help of winemakers around the area, she is learning the basics. But the most important thing is to know when to call in experts for their help and advice. If we see that our wine is improving each year, then we will feel we are fulfilling our original goal; to make high quality wine at an affordable price in a setting that brings together people interested not just in wine, but in the expanding of all our horizons.

Liz Stepniewski



Yakima Entological Society

Larson Gallery

Wednesday

April 14, 2004

6:30 PM

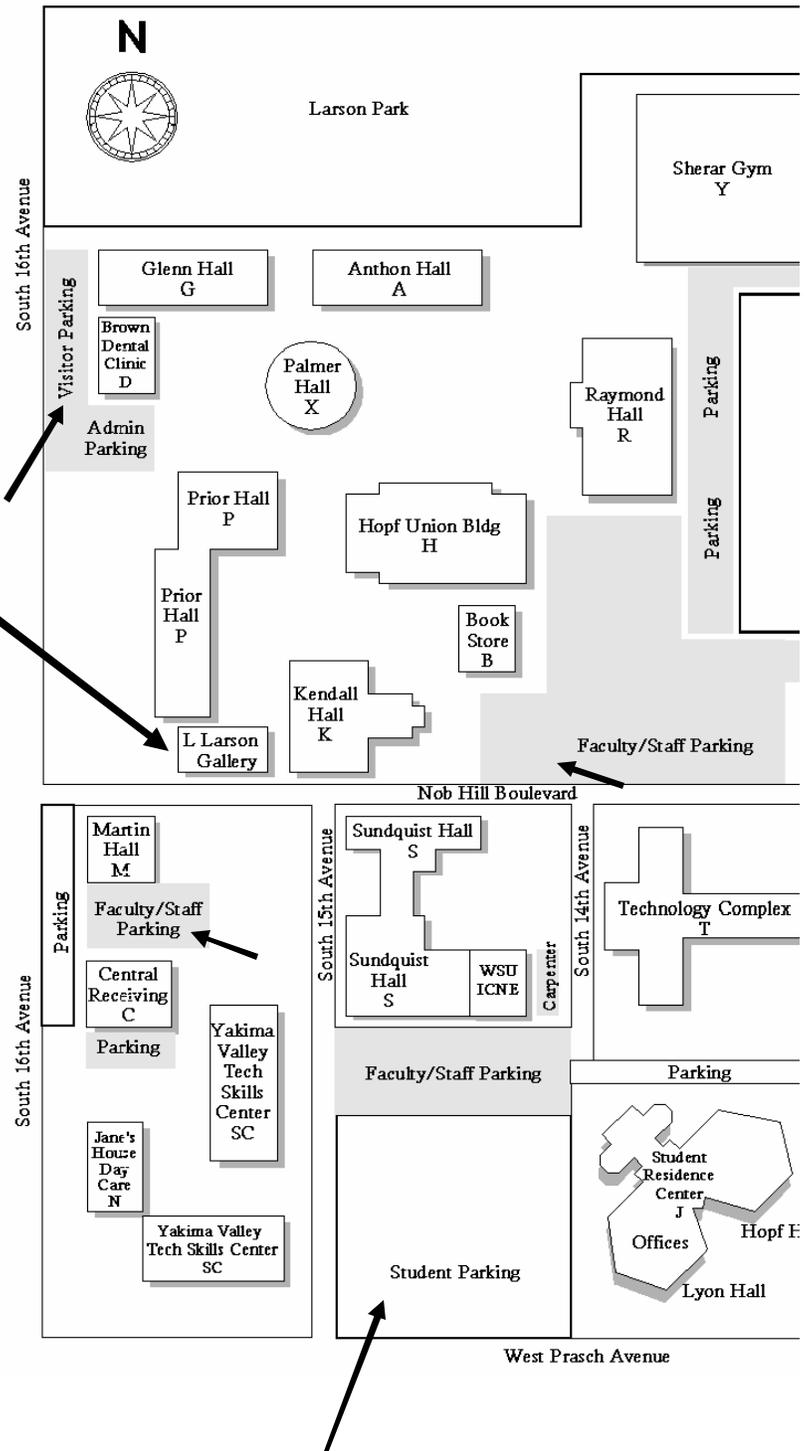
The Larson Gallery is located on the campus of Yakima Valley Community College. The Gallery building is on the corner closest to S. 16th Avenue and W. Nob Hill Blvd.

Parking will be reserved in the Visitor Parking Lot on S. 16th Avenue and in the Faculty Staff Parking lot.

Please show this map to the person(s) that are reserving this lot for us. This is your parking permit!!!

There is additional parking on 16th Ave across the street near Martin Hall. The lot behind Martin Hall back toward the Sundquist building is also open for parking in the evening.

If necessary you can park in the student parking area near KYVE.



Taste Washington

The Ultimate Wine & Food Event. Register early! The Taste Washington V.I.P./Early Entry is already sold out here. Tickets are still available at the Retail Stores listed on the Ticket Information page <http://www.tastewashington.org/tickets.cfm> and www.ticketmaster.com. Taste Washington is an epicurean delight featuring the wines and foods of the Pacific Northwest.

Thanks to dedicated gourmands like you, Taste Washington grows each year. In 2004, Taste Washington expands to a three-day festival - **April 16-18** - which kicks off with MAGNUM, the opening party on Friday, April 16, continuing on Saturday with a day of Washington wine focused seminars and concluding on Sunday with a wine and food pairing extravaganza featuring 150 Washington wineries and 90 regional restaurants. You can also find information on this event in local wineries.



John DiBari

Yakima Arboretum - Spring Garden Tour

On **June 4th** from 6PM to 10 PM wine & hors d'oeuvres at **Kim Brewer & Rick Main's** home with their outstanding garden as a venue.

There will be 5 gardens open the next day. Cost is \$50 for both the 4th at the Brewer/Main residence and the 5 gardens the next day. The gardens only on the 5th will be \$15. For \$75 there is a ticket to see the above and return in the Fall to the Brewer/Main garden to see the Fall garden. All prices are per person.

Tickets are available at:

Yakima Arboretum
1401 Arboretum Rd.
Yakima, WA
(248-7337)

Loo Wit Gardens
3806 Summitview Ave.
Yakima, WA
(966-7010).



Local Wine Events

April 8 - Barrel House. Wine Tasting and Appetizers. Apex and Bridgeman wines, with Winemaker, Flint Nelson. \$20 per person. For reservations call 453-3769.

April 19 - Bob's Keg and Cork. Presenting Saviah Cellars. Great Appetizers, \$25 per person. Reservations are suggest. Call 573-6391

April 23, 7:00 PM Rosauer's presents Goose Ridge winemaker Charlie Hoppes. Heavy appetizers, \$25, reservations preferred. Call 972-2327.

May 6 - Barrel House. Wine Tasting and appetizers. Barnard Griffin wines. For reservations call 453-3769. *David Hysert & Mike Libbee*

Northwest Wine Events

Red Table Wines from Washington, April 8, Seattle. Seattle's new Italian restaurant Troiani features some of the state's top red blends. Cost: \$25. Call 206-526-1992.

Winemakers Dinner: Terra Blanca and Waterbrook, April 9, Kennewick, Wash. Thai Spices restaurant features the wines of Terra Blanca Vintners of Red Mountain and Waterbrook Winery of Walla Walla. Cost: \$25. Call 509-528-6666.

Piedmontese Wine Celebration Dinner, April 10, Carlton, Ore. In Good Taste and winemaker Gino Cuneo combine for this dinner in the cellar. Cost: \$100. Call 503-852-0002.

Taste Washington, April 16-18, Stadium Exhibition Center, Seattle. One of the Northwest's top wine events expands to three days.

Erath Vineyards Winemakers Dinner, April 17, Astoria, Ore. The Cellar on 10th features the cuisine of Silver Salmon Grill and the wines of Erath Vineyards. Cost: \$85. Call 503-325-6600.

Shoalwater Winemaker Dinner: Abacela Winery, April 23, Seaview, Wash. One of Washington's finest restaurants plays host to one of Southern Oregon's rising stars. Cost: \$85. Call 360-642-4142.

Walla Walla Food & Wine Adventures, April 23-26, Walla Walla, Wash. Share the experience of intimate, hands-on cooking classes, world-class wines and the best of the good life. Event includes inspired meals, private tours and tastings and luxurious accommodations. Call 866-352-FOOD or go to www.wallawallafoodandwine.com

Argyle Winery Winemakers Dinner, April 24, Astoria, Ore. The Cellar on 10th features the cuisine of Silver Salmon Grill and the wines of Argyle Winery. Cost: \$85. Call 503-325-6600.

These and many more wine events are listed on www.winepressnw.com web site. Enjoy!

Charlena Paschen



April 2004

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy Easter!



Windy Point Vineyards

Deadline: Postmarked by Friday, April 9th

Name(s): _____

Name(s): _____

Guest(s): _____

Guest(s): _____

Phone: _____

Larson Gallery - YVCC

Wednesday, April 14th, 2004 6:30 PM

Members _____ @ \$18.00 = \$ _____

Guests _____ @ \$23.00 = \$ _____

Non-Drinkers _____ @ \$13.00 = \$ _____

TOTAL Enclosed: \$

Please give your e-mail address below if you would like to receive future issues of the newsletter via e-mail:

If you would like to help with the tasting, please select one of the following:

- Set Up Food Prep Registration
- Greeter Pourer Clean Up

Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE!

