



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: March 20, 2006

Southern Oregon at the Larson Gallery

President
David Lynx

1st Vice President
Marie Clark

2nd Vice President
Julie Johnson

Secretary
Kathy Michielsen

Treasurer
Virginia Gable

Registration
Jimi Weaver

Board Members

Peggy Briskey
John Dibari
Donna Lambert
Leo Lee
Jarvin Mabes
Susan McPhee
Linda Opiela
Gerry Perryman
Judy Thoet

"Check out the website
to view photos from
several Society Events!"

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

On April 12, our tasting will take place at the **Larson Gallery** on the **Yakima Valley Community College** campus. Prior to the tasting, which will begin at 7:00, those in attendance will have an opportunity to vote for the recipient of a **\$100 YES Member's Choice Award** for one of the photographs in the **Central Washington Photo Exhibit** held in the gallery at that time. Voting will take place from 6:30-7:00, so come early to see the exhibit and vote.



The tasting will feature the wines of Southern Oregon paired with cheeses from the award-winning **Rogue Creamery** of Central Point, Oregon. **Essencia Bakery** will provide bread to accompany the wine/cheese pairings as well as chocolate and fruit for the dessert.

Since seating is limited at the gallery, please bring your YES snack trays and one wine glass. Snack trays will be available for purchase at the registration table. As a "non-sitting" event, this is not a heavy meal, so be sure to eat prior to arrival and wear comfortable shoes.

This tasting provides an introduction to selected wines (red/white/port) of the **Southern Oregon Winery Association** and to a variety of cheeses (cheddars and blues) from Rogue Creamery which

has won numerous competitions including "Best Blue" at the World Cheese Awards in London (2003), "Best American Cheese" at the World Cheese Awards in London (2003, 2004) and the "Gold Medal for Blue Cheese made outside the UK" in London (2003, 2004, 2005).

The map accompanying this newsletter will serve as your parking permit in the YVCC parking lots marked on the map, so do not forget to bring it with you.

Date: Wed, April 12th, 2006

Place: Larson Gallery (see map)

Time: 6:30 P.M. Registration
Greeting Wine and Voting

Cost: \$25.00 Members
\$30.00 Guests
\$20.00 Non-Drinkers

Bring: One (1) Wine Glass and YES
Snack Tray

Limited: to 120 Registrants

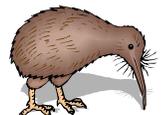
Postmarked by **Friday, April 7th**.
Phone calls only on **Monday, April 10th**
to Jimi Weaver, **575-7511**.

- - Gerry Perryman

A Taste of New Zealand

Rattle your dags, bring all the rellies along to the barbie and wrap ya laughing gear around this plonk. It's a beauty day out to take a tiki tour of the wineries and try some Kiwi wine. This excellent wine is scarce as hens teeth so come and yack with your mates as we explore a variety

of wines from North Cape to the Bluff. Mark the date, June 16, 2006, for a special YES tasting. G'day!



--David Lynx

President's Corner

The **YES Annual Meeting**, held March 8, is a demonstration of the heart of this organization: our membership. Members not only contributed their ideas for the future of YES, but their culinary talents as well. This event, organized by **Virginia Gable**, has always been a favorite of those who attend because the quantity and variety of food, as well as its low cost.

John Dibari has finished a three-year term as President of YES, yet he will continue as a member of the board. We all express our gratitude to John for his commitment to the organization and acknowledge other members of the board who completed their terms and contributed to the success of many exciting and educational tastings: **George Petzinger, Monica Weyhe, Scott Summers, Gary Cox** and **Mike Libbee**. Mike began our signature event, the *Platinum Tasting*, which will have its fourth iteration this May and is lining up to be the most spectacular ever.

We also welcome new members of the board, **Donna Lambert, Judy Thoet, Jarvine Mabes, Lynda Opiela**, and **Jimi Weaver**, who have already brought some fresh ideas for upcoming tastings. From its conception, the Yakima Enological Society has been built on the contribution of its members, and all of us continue to benefit from your suggestions and participation.

--**David Lynx**
President, YES



Yakima Enological Society Membership Application

Mail completed application with check to:
Yakima Enological Society
PO Box 2395
Yakima, WA 98907

_____New _____Renewal

Name _____

Home Phone: (____) _____

Name _____

E-mail: _____

Address: _____

Newsletter by email Yes____ No____

City: _____

State : _____ Zip : _____

PLEASE NOTE: Law requires members to be of legal age. Membership from 3/1/06 to 3/1/07 except as noted below for special two-year membership until May 1, 2006.

As a volunteer organization it is expected that members will check at least one box below:

___ Help with food preparation for tastings

___ Wine research for tastings

___ Help with greeting and guest registration

___ Pouring wine/serving food

___ Help with organizing a tasting

___ Help with setup for a tasting

___ Board membership/planning

___ Help with cleanup after a tasting

___ Writing/Finding articles for newsletter

___ Sharing my wine knowledge at tastings

___ Anything to help at a tasting

-handouts/talks/slides

Membership is non-transferable. Minors are not permitted at tastings.

Annual Dues: \$25.00 __ Couple \$15.00 __ Single for membership until 3/1/2007

Special Offer – Dues \$50.00 __ Couple \$30.00 __ Single for two-yr membership until 3/1/2008 - Must be paid by May 1, 2006 to get this two-year membership.

Rattlesnake Hills AVA

It's official! Rattlesnake Hills, located in the Zillah area, recently received federal approval and is the newest **American Viticulture Area**. Right in our own backyard!

What makes up an American Viticulture Area? An AVA must have unique climate, soil and physical features, which distinguish it from surrounding areas and Rattlesnake Hills has it. Warm summer temperatures for consistent fruit ripening and cool nights that keep acid levels up in the wine grapes. Soils that are neutral to alkaline and are primarily the Warden series silt loams. The Warden series soils occur on terraces underlain by glacial fluvial sediments, landscapes that are highly prized for wine grape production because of good airflow and air drainage characteristics and good internal water drainage. A unique landscape that gives protection from winter's cold temperatures plus a whole lot more.

The Rattlesnake Hills AVA comprises some 1227 acres of vineyards. In fact, 14 wineries located here grow their own grapes and five others source grapes from this AVA. These wineries are producing internationally acclaimed wines!

So, congratulations Rattlesnake Hills!

You can learn more about our newest American Viticulture Area by visiting their website at www.rattlesnakehills.com.

--Lynda Opiela



Calendar of Upcoming Events

- | | |
|----------|--|
| Apr 12th | Southern Oregon
Larson Gallery |
| May 20th | Platinum IV
Howard Johnson |
| Jun 16th | Taste of New Zealand
TBA |

Local Wine Events

April 10 - Bob's Keg and Cork welcomes **Tamarack Cellars**. 6:30 PM, \$25 per person, heavy appetizers, RSVP preferred to Bob at 573-3691.

April 28-30 - Spring Barrel Tasting at Wine Yakima Valley member wineries. The biggest event of the year for valley wineries and the unofficial beginning of wine-touring season. Food, entertainment and fun. Visit www.wineyakimavalley.org for additional information.

Many wineries need pouring help during Spring Barrel Tasting weekend. You might try calling your favorite winery to inquire.



-- Mike Libbee

New Board Members Announced!

Here is the new Y.E.S. board line-up

President:	David Lynx
1st Vice President:	Marie Clark
2nd Vice President:	Julie Johnson
Secretary:	Kathy Michielson
Treasurer:	Virginia Gable
Registrar:	Jimi Weaver

Board Members:

Peggy Briskey
John Dibari
Donna Lambert
Leo Lee
Jarvin Mabes
Susan McPhee
Linda Opiela
Gerry Perryman
Judy Thoet

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924 - Phone: (509) 697-3931
www.dreamdesignconsulting.com coming soon!
E-mail: chaleepas1963@yahoo.com

Yakima Enological Society

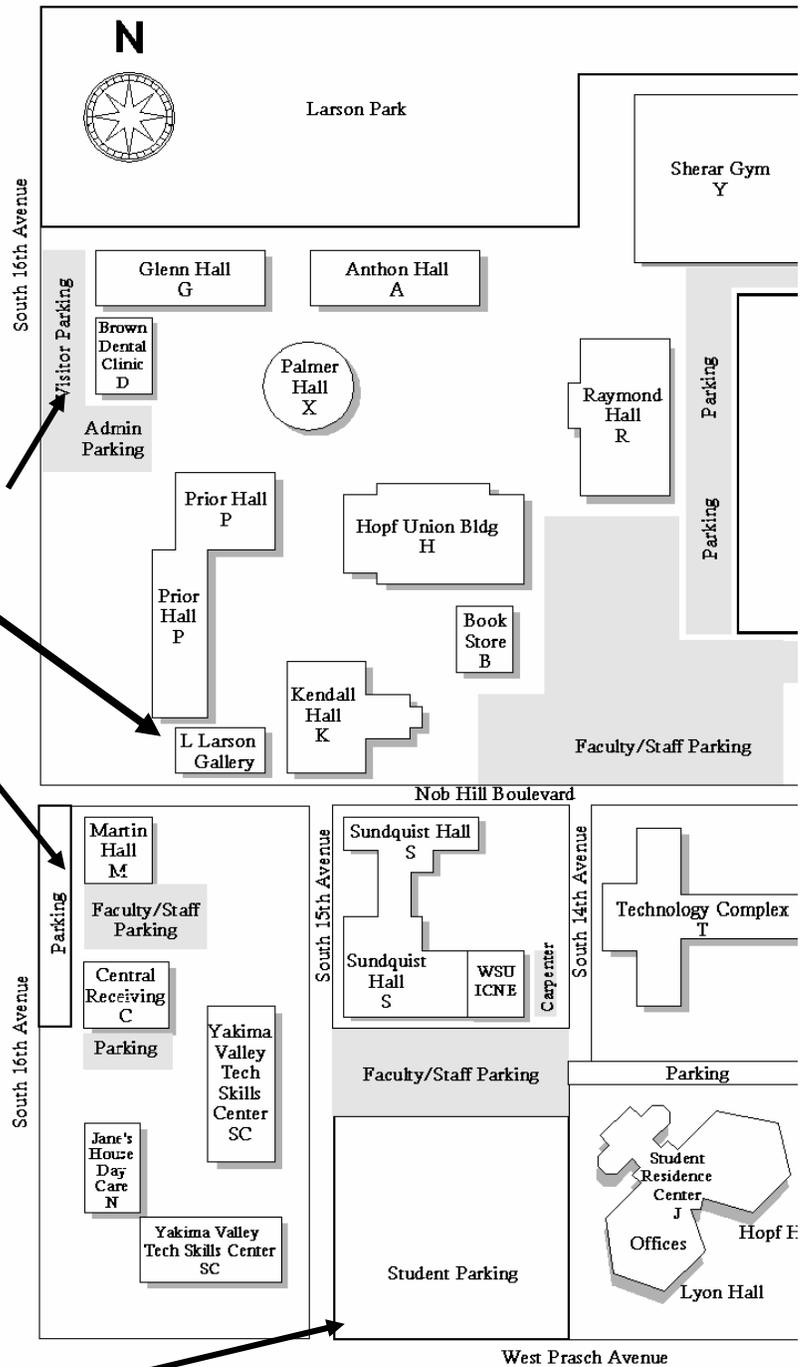
Larson Gallery

Wednesday
 April 12, 2006
 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.

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.



Lost and Found

Glasses in a Macy's bag were left behind at the **January Blind Tasting**. They would like to go home but are so "blind" that they cannot find their way. Please call **Marie** at 697-3364 if you can show them the way.

--Marie Clark

Membership Update

March is the time to send in your annual membership dues! Membership dues help facilitate publication of the newsletter and ensure that it keeps coming to you. Please welcome our newest members: **Cheryl Franks, Marilyn Perry, Dorene and Brad Boyle and Tina Wood.**

-- David Lynx

Platinum IV Tasting - Sapphire Nights

Our annual tasting of the "**Best of the Best of the Northwest**," as judged by **Wine Press Northwest** magazine, is shaping up to be a classic. Our featured wine is the extraordinary **2003 Vin du Lac Cabernet Franc**, which garnered top honors in the judging.

Three Rivers will be our featured winery with two Platinum wines--a Cab and a Syrah-- in the tasting. **Winemaker Holly Turner**, architect of six platinum wines in the last two years, will be on hand to share in the festivities. (See accompanying article for the complete wine list.)

Executive Chef Jennifer of Quinault, BC, has put together a very ambitious menu, to say the least. Jennifer is cutting short her vacation in France to lead the food preparation team. Here are just two of her proposals: **Cab Franc Course:** Grilled Rack Lamb Chop, Tarragon, Black Plum, & Horseradish Cream. **Syrah Course:** Savory Mint Poached Chicken Breast with a Mole' & Bing Cherry Sauce.

VIWPs (Very Important Wine Persons) scheduled to attend include: **Wine Press Northwest** editor **Andy Perdue**, **Larry Lehmbecker** of **Vin du Lac**, **Holly Turner** of **Three Rivers Winery**, **Wade**

Wolfe of **Thurston Wolfe**, and **Kathy Charlton** of **Olympic Cellars**. We still have a few seats available at "sponsor tables."



Did I mention **Sapphire Nights**? Glittery blue, platinum, silver, and black will meld well with the table settings, but don't let "semi-formal" scare you away. Jeans and jackets are welcome. Dancing and "open bar" goes until the late hours.

Howard Johnson's Plaza Gateway Center is doing an incredible job of dressing up downtown Yakima. A new lounge with antique oak bar, rooms redone with French bird's eye oak furniture and crystal lamp bases. A special overnight package is available at \$64.95 by calling the hotel and mentioning "Platinum." Ala carte breakfast or brunch buffet is optional. **Word to the wise:** you must say "**Platinum**" to receive the special pricing.

Seating is extremely limited. We will assign seats as we did last year, so please specify your seating preferences on your registration form. Tables of eight or ten are available at the member price--guests are welcome at the same price.

Continued on Page 6...

Platinum IV Tasting

Event: Saturday, May 20th, 2006 - 6:30 PM Reception 7:30 PM Dinner

Name(s): _____

Members: _____ @ \$85.00 = \$ _____

Name(s): _____

Guests: _____ @ \$85.00 = \$ _____

Name(s): _____

Sponsors: _____ @ \$110.00 = \$ _____

Name(s): _____

TOTAL Enclosed:

Phone: _____

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



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!



Platinum IV From Page 5...

"Sponsor tables" include central seating with one of the winemakers and a bottle of wine to take home. Get together with your friends and reserve an entire table! Questions? Additional information? Call **Mike Libbee** at 910-3347 or email mikelibbee@earthlink.net

Date: May 20th, 2006
Time: Reception 6:30 PM
 Dinner 7:30 PM
Place: Howard Johnson's Plaza
Cost: \$85 per person
 \$110 for seating at a
 "Sponsor Table"
Limited: 210 registrants

-- Mike Libbee

Platinum IV Wine List

Here is the absolutely stellar wine list that we will present at the Platinum IV Tasting on May 20th.

Reception

Gehring Brothers Estate Winery 2004 Private Reserve Riesling

L'Ecole No. 41 2003 Seven Hills Vineyard Semillon

Hogue Cellars 2003 Reserve Chardonnay

Olympic Cellars 2003 Dungeness Red Lemberger

Pinot Noir

Freja Cellars 2001 Winemakers Reserve Pinot Noir

Montinore Estate 2003 Winemakers Reserve Pinot Noir

De Ponte Cellars 2002 Pinot Noir

Cabernet Franc

Vin du Lac 2003 Cabernet Franc and 2004 Cabernet Franc

Cabernet Sauvignon

Robert Karl Cellars 2002 Cabernet Sauvignon

Three Rivers Winery 2002 Champoux Vineyard Cabernet Sauvignon

"To Be Determined" Cabernet Sauvignon

Syrah

Thurston Wolfe 2003 Burgess Vineyard Syrah

Three Rivers Winery 2003 Boushey Vineyard Syrah

Saviah Cellars 2003 Syrah

Dessert

Hoodsport Winery NV Raspberry

Domaine Ste. Michelle Blanc de Noir

Silvan Ridge 2004 Semi-Sparkling Early Muscat

YVCC Wine Education Course

Yakima Valley Community College proudly announces the newest addition to its growing wine program. Starting April 18th, the **Grandview Campus** will offer a two-part series in wine appreciation. The first course, called "**Introduction to Washington and World Wines**," will run for six weeks on Tuesdays and Thursdays from 6-8:30 PM. The second course, called "**Wine Selection and Food Pairing**," will start June 13th and also run for six weeks, same days and same times.

The program is open to anyone interested in the culture, history and science of grapes and wine. Upon completion of both courses, participants will receive a certification in wine appreciation. **Master Sommelier and Certified Wine Educator Angelo Tavernaro** will teach the course.

The pleasure of wine and wine education has been a life long passion for Tavernaro. Born in Northern Italy to farmers, he was introduced at an early age to the enjoyment of pairing wine with food. Tavernaro has an extensive education in wine pairing, buying, tasting and the history of grapes. He and wife **Debbie**, who also helps teach the course, chose to move to **Central Washington** for the excellent grapes and wines produced in the **Yakima Valley**.

Tavernaro is one of two Master Sommeliers in Washington. He spent 20 years at **Caesar's Palace** in Las Vegas as the Master Sommelier for all 24 of their restaurants. He is also a certified Wine Educator and was inducted into the **Institute of Masters of Wine**. Tavernaro taught wine education classes at the **University of Nevada** and **Clark County Community College** and was the wine director at the **Culinary Training Academy** in Las Vegas.

The course will guide students through the history of wine. They will learn how to taste and distinguish varietals and then learn about the various wine regions throughout the world. During the second part of the course, students learn to pair wine with food and various business strategies related to wine.

The cost of each course is \$250 and participants can register at the Grandview Campus or by calling (509) 882-7000. For more information on the program, contact **Dr. Trent Ball** at (509) 882-7007 or tball@yvcc.edu.

--Andrea McCoy

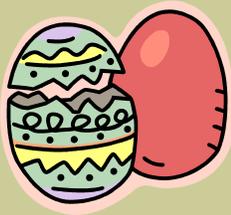


April 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Easter!



Southern Oregon

Larson Gallery

Deadline: Postmarked by Friday, April 7th, 2006

Event: Wednesday, April 12th, 2006 6:30 PM

Name(s): _____

Members: _____ @ \$25.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$30.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$20.00 = \$ _____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address 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!

