



*Proceeds from
our annual
Platinum event,*

*including the auction,
go to wine industry
scholarships at
Yakima Valley
Community College
and Washington State
University, Tri-Cities
School of Enology.*

Plan Ahead **Y.E.S. Calendar of** **Upcoming Events**

May 9...

The Art of Making a Toast,
Treveri Cellars

June 13...

Picnic Wines & Picnic Food

July 11...

Researching

August 18...

A Case of the Blues

~ Julie Johnson

PLATINUM “X”

Your Platinum committee has completed the final touches in preparation for our Tenth Annual Platinum Tasting. The list of wines — 19 this year — and the food pairings are very impressive. This year we have eight wines that won a Double Platinum award and 11 wines that won Platinum, so all of the wines for the evening are Platinum winners

For a specific list of wines and the menu for each course, please go to our website www.yakimawine.org. In summary, we will be serving five wines (two whites and three reds) during the Winemakers Reception. This year we will have in attendance representatives from 13 wineries, including several owners/ winemakers or winemakers who will talk about their wines. During this reception social hour we will also have our popular wine/gift baskets, designed by Bev Warren, available as silent auction items.



Y.E.S. member, Karen Lee at Maryhill Winery in March, pointing out the Y.E.S. Platinum award presented to Maryhill at PIX in 2011

The sit-down dinner will include a course of white wines from **Gehring Brothers Estate Winery** of Canada, served with a Thai-style shredded spicy duck salad; a course of Viogniers served with Alaskan Halibut; a course of Pinot Noirs served with Prime Washington beef; a course of Cabernet Francs served with an Anderson Ranch lamb chop; and finally a course of Petit Verdots served with a Bittersweet Belgian Chocolate decadence.

Sponsoring Winemaker tables this year are: **L’ecole, Steppe Cellars, William Church, Cardwell Hills Cellars** and **Gehring Brothers** from Canada. This may be the time to consider upgrading to a winemakers table to enjoy a special wine evening experience. Also, remember that at the end of the evening you get a special bottle of wine to take home from the table’s winery.

As in past years, we will have a live auction during the course of the evening. Proceeds from this event, including the auction, go to wine industry scholarships at Yakima Valley Community College and Washington State University Tri-Cities School of Enology.

Continued on page 2...



Eat this... Drink that



*Recipe submitted by Julie Johnson
Wine suggested by Brad Baldwin*

This month, an easy spring recipe: **Linguine with Spring Vegetables** paired with **Vin Du Lac's 2009 Lehm Sauvignon Blanc**. Regular Retail \$20.00 — Y.E.S. members \$16.00 at Stems.

Linguine with Spring Vegetables

Get an instant taste of spring with this one-pot pasta. In 20 minutes, you'll have linguine in a silky sauce with crisp-tender asparagus and snap peas.

Ingredients

Coarse salt and ground pepper

$\frac{3}{4}$ pound linguine

1 pound asparagus, tough ends removed, cut into 1-inch lengths

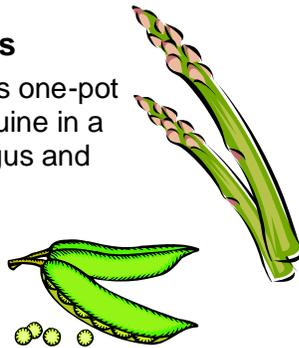
1 medium zucchini, halved lengthwise (quartered if large) and thinly sliced

4 ounces sugar snap peas, stem ends trimmed, halved

$\frac{1}{2}$ cup heavy cream

1 tablespoons butter, cut into pieces

2 tablespoons fresh tarragon leaves



Directions

In a large pot of boiling salted water, cook pasta 4 minutes short of al dente; add asparagus, zucchini, and snap peas. Cook until vegetables are crisp-tender, about 3 minutes. Reserve $\frac{1}{2}$ cup pasta water; drain pasta mixture, and set aside.

In the same pot, bring cream and butter to a simmer. Toss in pasta mixture and enough pasta water to create a thin sauce (it will thicken as it stands). Season with salt and pepper and top with tarragon.

From Martha Stewart Living

Platinum X... continued from page 1

For wine lovers from out of the area, or for some of us that live a long drive from the Country Club, we have arranged with Oxford Inn for a special price of \$79 for the evening. Also available is the Oxford Suites for \$99 per night. When booking a reservation just ask for the Platinum rate. We have arranged with Aladin Limousine for a \$20 flat fee, pre-paid, to get you to and from the Country Club and downtown Yakima. Outlying areas are price negotiable. Just call Steve Zien at 969-2877 and tell him you want the Platinum Special.

The ticket cost remains the same as last year at \$130 per person for a regular table and \$150 for the Winemakers tables if the tickets are purchased prior to March 31st. After April 1st, the cost goes to \$145 and \$165 per person. The best and easiest way to get tickets is to go to our website www.yakimawine.org, go to the Platinum event and click on "Brown Paper Tickets" and use your credit card. This event is only open to members of the Yakima Enological Society and the Yakima County Club and their invited guests, so invite your friends and neighbors and enjoy one of the premier wine events in the Pacific Northwest.

~ Chuck Johnson

*Ask for the
Platinum Special
when booking a room at the
Oxford Inn or
Oxford Suites*

*Or a limousine ride with
Aladin Limousine*



The Art of Making a Toast

Please join us at Treveri Cellars on May 9th. Learn about the process of making champagne and some tips on making appropriate (and inappropriate) toasts for all occasions. Some members will be wearing old bridesmaids' dresses. One member may wear her old wedding dress! Feel free to dress up, or dress down.

The sparkling wines will be served with appetizers and dessert. If you have a favorite toast you would like to make (or have someone make it for you), email it to [kathymichielsen\(at\)gmail\(dot\)com](mailto:kathymichielsen(at)gmail(dot)com). The tasting will begin at 6:30 p.m. The cost will be \$30 for members, \$35 for guests.

Treveri's tasting room, Sparkle, will be open at 6 p.m. and glasses can be purchased for \$5 prior to the tasting.



~ Kathy Michielsen

Membership Report

Y.E.S. would like to welcome new members **Bryan and Joyce Hollenbaugh** and **Bev Killion**.

Y.E.S. would also like to welcome back past members **Durella DeGrasse, George & Ivone Petzinger, and Dennis & Vicki Baker**.

The current Y.E.S. membership drive is in full swing. The past year's drive ended March 1, 2012 and our new 2012 – 2013 drive began. Current membership to date is 84. This would indicate that a lot of last year's members are not current. If you have not received a membership form in the mail, go to www.yakimawine.org and get a form online. Remind your friends because if you don't sign up, your newsletter will end and you will miss out on all the fun Y.E.S. events. You have been warned!



~ **Gerry Amos**
V.P./ Membership

March Recap: Marvelous Member Potluck

The club had a good turn out of 55 members and guests for the 2012 Y.E.S. Annual Meeting on March 14 at the Yakima Valley Museum. What an array of food and wines. Everyone enjoyed sampling the delicious potluck dishes brought by our members and discussing the different wines. We especially liked getting feedback from some of the Y.E.S. wine aficionados such as Chuck Johnson, George Petzinger and AntoLin Cellars winemaker and owner Tony Haralson. We had a wide variety of wines and unfortunately, we were unable to taste them all.

The highlight of our short business meeting was the introduction by Trent Ball, YVCC Agriculture Program Chair, Vineyard & Winery Technology program, of two of the four students awarded Platinum scholarships in 2011. Katie Lundburg from Everett, WA, is a first-year winery technology student. She would like to become a tasting room manager. Braden Mortensen from Zillah is in his second year of the program and, with tongue in cheek, mentioned that the scholarship award would go a long way for partying. He is serious, however, about the production side of wine technology. Katherine Knee and Teo Petropoulos were unable to attend.

Trent went on to explain that the biggest problem with his students was "keeping them in the program," as their internships frequently lead to employment with the wineries. It's a small but effective program with about 30 graduates so far, with about five to six graduates per year. Currently between 30 and 35 students are enrolled in this two-year program. Many of them are half-time students and are working jobs as they attend college, so our scholarship money goes a long way in helping these students achieve their career goals. Our annual meeting is a good prelude to our upcoming Platinum X dinner in April.

~ **Gerry Amos & Jill Skone**

**Yakima
Enological Society**

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

President: Sally Baldwin
1st Vice President:..... Gerry Amos
2nd Vice President: ... Julie Johnson
Treasurer:..... Jill Skone
Secretary: Dorene Boyle
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Marie Clark
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Richard Hamlin
Robin Kasala
Susan McPhee
Kathy Michielsen
Kelcy Young

**We're on the Web...
www.yakimawine.org**

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

April 2012

Every year at this time we look forward to a sampling of Platinum award-winning wines and truly enjoying the fine food and ambiance of the Yakima Country Club. This event is followed by our auction where we are able to raise funds to benefit scholarship recipients from Yakima Valley Community College. At our annual meeting last month, Trent Ball, chair of the Yakima Valley Community College agricultural department in Grandview, presented to our club four young deserving students as follows: Braden Mortensen, Katherine Knee, Katie Lundberg and Teo Petropoulos. It is always rewarding to be able to meet the individuals and hear their own personal goals for their futures in the wine industry. In addition to the YVCC students, Y.E.S. is pleased to further sponsor the WSU Tri-Cities viticulture and enology program, in memory of Bob Woehler. None of this would be possible without our club's generosity, whether it be donating of one's time to help procure the award-winning wines, putting together all the auction items, or merely generous bids. It all goes toward a great cause, assisting students to meet their goals and growing our own WA state future wine products. Yet another good reason to raise a glass of fine wine in a toast to what the future has to bring.

~ Sally Baldwin, President

Yakima Enological Society
PO Box 2395
Yakima WA 98907

Platinum X Dinner Reservation

Saturday, April 14, 2012 ~ Yakima Country Club

6:00 pm ~ Winemakers Reception & Greeting Wines

*7:00 pm ~ Dinner featuring five courses
and Platinum Wines*

You may purchase tickets individually or purchase a table of ten. If you are purchasing a Winemakers table, the table will be limited to eight, as you will be seated with a winemaker and their guest (for a total of ten). You will also go home with a bottle of wine! *If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together!* If you are not buying a table but would like to be seated with friends, please write their names below and we will make an effort to seat you accordingly.

1. Name: _____ Phone or email: _____
2. Name: _____ Phone or email: _____
3. Name: _____ Phone or email: _____
4. Name: _____ Phone or email: _____
5. Name: _____ Phone or email: _____
6. Name: _____ Phone or email: _____
7. Name: _____ Phone or email: _____
8. Name: _____ Phone or email: _____
9. Name: _____ Phone or email: _____
10. Name: _____ Phone or email: _____

Early Bird (must be postmarked by April 1)

Regular seating - \$130/person: Number of Attendees: _____ @ \$130= _____

Winemakers Table - \$150/person: Number of Attendees: _____ @ \$150 = _____

After April 1

Regular seating - \$145/person: Number of Attendees: _____ @ \$145= _____

Winemakers Table - \$165/person: Number of Attendees: _____ @ \$165 = _____

Total Enclosed: \$ _____

We would like to be seated with: _____

If no seating preference is made, your seating will be assigned for you.

Please mail this form along with your check to: