

Membership Update

Y.E.S. would like to welcome our newest member, **Janet Buege**.



Renewals are steadily coming in this month with membership up to 76.

Membership applications are available at the Y.E.S. website (yakimawine.org/membership) or pick up forms at the registration table at future events.

Warn your friends that they can join this group and have fun drinking wine, too.

~ **Gerry Amos,**
Membership



Happy Spring!

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

May 8...

Summer Cocktails
Treveri Sagelands

June 12...

TBA

July 10...

30 Years of Yakima Wine with
Wade Wolfe. Venue TBA

~ **Robin Kisala**

PLATINUM "XI" SOLD OUT

I hope everyone who wanted to attend Platinum XI purchased tickets when they could. If you did not, you may have to wait for Platinum XII, as we sold out almost a month early. We have talked to the Country Club and we can add one more table if there is significant interest. So, if you have not made your reservation and would like to attend, please call Chuck Johnson at 509-575-6841 as soon as possible.



This year the dinner will be held April 13th starting at 6:00 p.m. at the Yakima Country Club. For the Winemakers Reception we will serve five wines: two whites and three reds. This year we will have in attendance representatives from 10 wineries, including several owners or winemakers who will talk about their wines. During this reception social hour we will also have our popular gift baskets designed by Bev Warren available as silent auction items.

The menu this year is a knockout. The dinner will include a course of Pinot Gris served with lime crusted wild orange roughy; a course of white wines served with Poussin Osso Bucco accompanied by pancetta and wilted baby arugula; a course of Malbecs served with American Kobe Wagyu tenderloin medallion accompanied by black truffle demi-glace and roasted root vegetables; a course of Syrahs served with grass-fed spring lamb chops gremolata; and, finally, a course of dessert wines served with roasted hazelnut croquant flan.

Sponsoring Winemakers Tables this year are: **Abacela, Smasne Cellars, Mellisoni Vineyards, Coyote Canyon Winery, Zerba Cellars, Wild Goose Vineyards and Gehringer Brothers**, both from Canada. We wish to thank each of these wineries for stepping forward and agreeing to host a table.

As in past years, during the course of the evening we will have a live auction of wine, wine-paired dinners and, of course, judging positions for the upcoming 2013 Platinum Wine judging, provided by Wine Press Northwest magazine. Proceeds from this event go to wine industry scholarships at Yakima Valley Community College and Washington State University Tri-Cities School of Enology.

For attendees from out of the area, or for some of us who 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 and the Holiday Inn on Yakima Avenue for \$99 per night. When booking a reservation just ask for the Platinum rate. With Aladin Limousine we have arranged a \$25 per-person flat fee, paid at pickup, to get you to and from the Country Club from any of these hotels and also from Yakima city proper.



Eat this...

...Drink that



*Recipe submitted by Doreen Boyle
Wine suggested by Brad Baldwin*

Enjoy this month's recipe, **Salted Caramel Crackers**, paired with **Hinzerling Winery's Three Muses Ruby Port**. Retail price: \$28.00; Y.E.S. price \$22.40 at Stems in downtown Yakima.

Salted Caramel Crackers

Preheat oven to 450° F.

Line cookie sheet with aluminum foil and spray with Pam.

Line up **saltine crackers** on foil to cover sheet (40-50).

Melt 2 cubes of **butter** in a saucepan.

Add 1 cup of **brown sugar** and boil for 2 minutes.

Pour caramel mixture over crackers.

Sprinkle 8 ounces of **chocolate chips** over caramel on crackers.

Place tray in oven a few minutes, just to melt the chips.

Spread melted chips out on all crackers.

Sprinkle lightly with **sea salt**.

Let cool and break apart. (Can put in freezer if not firming up fast enough.)

Platinum XI... continued from page 1

Prices for outlying areas are negotiable. Just call Steve Zien at 969-2877 and tell him you want the Platinum Special.

This event continues to grow in popularity and is selling out earlier every year, so if you miss it this year please try again in 2014. We would like to thank the Yakima County Club and Rene, Greg and the staff of the YCC for their dedication and support in making our event one of the finest in Washington.

~ **Chuck Johnson**

March Recap Annual Membership Meeting

The Yakima Enological Society (Y.E.S.) held our Annual Membership Meeting on March 13, 2013. The event was held at the Yakima Valley Museum and was well attended by approximately 60 members and guests.

After enjoying a very delightful potluck dinner provided by Y.E.S. members, **Jill Skone** started the business part of the meeting by introducing special guests and special-special guests.

Special guests in attendance included **Trent Ball**, director of YVCC's Viticulture Department and four of his students: Jackie Beard, a student in winery technology; Rafael Abrendes, also a student in winery technology; Cindy Long, a student in Viticulture R & D; and Jensen Newhouse, a student in vineyard technology. This was a special group because these four students received contributions from Y.E.S. in the form of scholarships to continue their education in various areas of study in the wine industry. Each student expressed their appreciation for the assistance that they received from Y.E.S.

Special-special guests in attendance were: **Mark & Debbie Baldwin, Debbie Curry, Edwin & Janet Drake, Virginia Gable, Byron & Diana Koempel, Ken Leader, John & Puck Putney, Joann & Milt Schwenk, John Slaughter, Jim & Josie Jerenberg and Peggy Briskey**. This fine group represented charter members of the Yakima Enological Society. Ken Leader, the Program Director of the original club, shared some very interesting information on how the Yakima group came into being by being part of the Seattle club, then eventually broke off to form the Yakima club. Stories from the past were shared about some tasteful (good wine) as well as distasteful (bad wine) club events which were held back in the day.

Concluding the evening was the nomination and approval of new Y.E.S. board members **Bryan Hollenbaugh** and **Tim Jeske**. These two fine gentlemen will be a welcomed addition to your Y.E.S. board.

~ **Ben Antonio**

Opening the Wine Cellar

Looking for a New York state wine in Midtown Manhattan? “Forget about it!” Californian, South American, Australian, French, and Italian for sure... even a Washington label. But I was interested in sampling the New York wines.

New York has always been associated with apples — Johnny Appleseed, The Big Apple — and is a major producer of apples. So where great apples grow, wine grapes should also grow well.

New York, historically a wine powerhouse, produced 52,000 tons of wine grapes in 2010. By comparison, Washington produced 160,000 tons, Oregon 31,200 tons, and California 3.6 million tons — WOW! California produces that much more than all the rest. So the bottom line is that volume wins out in the mass market.

I know the wine shops and wine bars were there somewhere, but I evidently missed them. Oh well, maybe next time.

The city is recovering and the people, from all over the world, could not have been friendlier. In fact, too friendly... but that's another story.

~ **Gerry Amos**

May Teaser

Join us for an evening of summer cocktails and ideas for summer entertaining at Treveri Cellars' stunning setting in Wapato. Rich Sisters will be catering the event. More details will follow in the May newsletter.

~ **Kathy Michielsen**

Upcoming Events...

Author of “*Sideways*” and “*Vertical*” novels to speak in Yakima

Author and screenplay writer **Rex Pickett** will be the featured guest and presenter at **BLEND**, a reception and wine event on April 18th at 5:30 p.m. in the Yakima Convention Center.

Pickett has written many screenplays for both film and television. He wrote the novel *Sideways*, which was made into the Oscar-winning film of the same title. In 2011 he wrote and independently published his *Sideways* sequel, *Vertical*. It won the prestigious Gold Medal for Fiction from the Independent Publishers Book Awards last year. Rex is currently the wine columnist for Town & Country Magazine and is writing a pilot for HBO titled *The Nose*. He also blogs for Huffington Post Books.

Rex has also turned *Sideways* into a critically-acclaimed play. After a successful six-month run in Santa Monica, California, “*Sideways*” the play will now go to the La Jolla Playhouse where it will be prepped for its Broadway run.

BLEND is open to the public and includes the opportunity to meet and hear Mr. Pickett, enjoy wine by local wineries, sample hors d'oeuvres and more. Cost is \$25 per person. To reserve tickets, call 509-575-3010 or email laura@visityakima.com. Online tickets are available at <http://blend.bpt.me/> (a small transaction fee applies).

Cowiche Canyon Rocks

Cowiche Canyon Conservancy will hold its fourth annual fundraising event, **Cowiche Canyon Rocks**, on Sunday, April 21 from 4:00-7:00 p.m. at Naches Heights Vineyard (2410 Naches Heights Road, Yakima, WA). Music provided by Stimulus Package. Casual attire.

The mission of Cowiche Canyon Conservancy is to protect our shrub-steppe and connect people to this vanishing landscape. The Conservancy is actively conserving our heritage of open space, scenic vistas, and riparian corridors from Yakima to the Cascade foothills with recreation trails and natural landscapes.

Tickets are \$50 each. For information and tickets, call 509-248-5065 or go online to <http://www.cowichecanyon.org>.

Also at this event, Naches Heights Vineyard will release a new wine!

According to their press release: Cowiche Canyon Conservancy and Naches Heights Vineyard have created another fun way to support the Conservancy's efforts. It's an amazing new white wine we've named Papillon, which is French for butterfly.

Papillon is an estate blend of French varietals grown a stone's throw from the canyon and will be perfect for the warm days ahead! We'll release Papillon to the world in April at Cowiche Canyon Rocks. Supply of this special first vintage is limited. A portion of the revenue from Papillon will go to the Conservancy. We hope you'll reserve yours and help the conservancy today by sending an email to projectbutterfly@nachesheights.com.

Yakima Enological Society

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Yakima Enological Society Board

President *Gerry Amos*
1st Vice President *Susan McPhee*
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Julie Johnson
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*

President's Corner

April 2013

Greetings Y.E.S. Members! As your newly elected Y.E.S. President, I would like to first and foremost thank **Sally Baldwin** for serving as Y.E.S. President for the past three years. Great job Sally! We will miss you as president, but are grateful for your continuing assistance as a board member. Thanks also go to her husband, **Jim Baldwin**, for helping out at all of the events.

Second, I would like to introduce the new and returning officers elected at the board meeting on March 20th: **Susan McPhee**, 1st Vice Pres.; **Robin Kisala**, 2nd Vice Pres.; **Jill Skone**, Treasurer; **Dorene Boyle**, Secretary; and **Marie Clark**, Registration Chair. Returning to the 2013 Y.E.S. board are Sally Baldwin, **Brad Baldwin** (no relation, according to Sally), **Ben Antonio**, **Dick Hamlin**, **Kelcy Young**, **Julie Johnson**, **Virginia Gable**, and **Kathy Michielsen**—who went out for more food at the potluck on the 13th and was reelected to the Y.E.S. board in her absence! In addition are our two newly elected board members, **Bryan Hollenbaugh** and **Tim Jeske**. Thanks, gentlemen, for accepting the nomination and lending your talents and wine experience to the Y.E.S. Board.

Now that the elections are over, are you ready for the Platinum XI Dinner? This will be the culmination of the full cycle of the Platinum year for Christine and me. From last year's bidding at the dinner, participating at the Platinum Judging in November, and joining the platinum committee. We are really looking forward these fine wines and the great food at the Yakima Country Club. For info on which wines received a Platinum award, take a look at the Wine Press Northwest Winter 2012/2013 issue. It contains all the Platinum wines for the 2012 Judging.

Yakima Enological Society
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