

May Teaser You Be the Judge

On the heels of this year's Platinum Dinner, Y.E.S. will feature a "You Be the Judge" night, Wed., May 14th. Each participant will have the opportunity to judge wines through a descriptive sensory analysis incorporating visual, aroma and palate perspectives under the guidance of Trent Ball and his YVCC students. Details to follow.

~ Bryan Hollenbaugh



Spread the word! You can now
"Like" Yakima Enological
Society on Facebook.

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

May 14...
You Be the Judge
Yakima Valley Museum

June 11...
Downtown Yakima
TBA

July 9...
Apples at Apple Tree
Apple Tree Golf Course

~ Robin Kisala

PLATINUM XII—SOLD OUT

I hope everyone who wanted to attend Platinum XII purchased tickets. If you did not, you will have to wait for Platinum XIII, as we sold out almost a month early.

The dinner will be held April 12th starting at 6:00 p.m. at the Yakima Country Club. For the Winemakers Reception we will serve six wines: a sparkling, two whites and three reds accompanied with appetizers of Dungeness crab, lamb-stuffed mushrooms and prosciutto-wrapped asparagus. This year we will have in attendance representatives from ten wineries — including two from Canada, one from Oregon and, for the first time, one from Idaho — 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 one to look forward to. The dinner will include a course of white wine blends served with a Swiss style salad; a course of Sauvignon Blancs served with Oysters Rockefeller; a course of Carmeneres served with a Kurobuta pork loin over a risotto cake; and a course of Double Platinum red blends served with two variations of Northwest tenderloin medallions, one flame-grilled with a Cabernet butter and one pan-seared with miso glaze. Finally a course of Port wines served with a honey walnut torte with chocolate ganache will round out the menu.

Sponsoring Winemaker tables this year are **Thurston Wolfe, Smasne Cellars, Chateau Lorane, Coyote Canyon Winery, Maryhill Winery, Lookout Point** and **La Frenz Winery** 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 2014 Platinum Wine judging provided by Wine Press Northwest magazine. Proceeds from this event go to wine industry scholarships at Yakima Valley Community College, Washington State University Tri-Cities School of Enology and the wine program at Walla Walla Community College (Stan Clark Memorial). Remember to bring cash or your checkbook to bid on the auction items. Unfortunately in order to keep our expenses down, we do not take credit cards.

For attendees from out of the area, or for those 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 for \$99 per night. When booking a reservation just ask for the Platinum

Continued on page 3...



Eat this... Drink that

*Recipe submitted by Marie Clark
Beer suggested by Brad Baldwin*



Membership Update

We are doing well with our membership renewals and have picked up a few new members, too. So far our 2014 membership stands at 89. That includes six new members: **Terry and Sherri**

Dahlin, Susan and Thomas Harris, Nicole Ehrman and John Svendsen.

Welcome to all of you!



For those of you who haven't yet sent in your renewal, please put that on your "to do" list. We have some fun and educational events planned for the year. You will find the membership renewal form attached to this newsletter or on the Y.E.S. website. Feel free to pass on the Membership Application to any family or friends who might be interested in joining our group.

I'm looking forward to seeing many of you at the Platinum XII event on April 12!

~ Susan McPhee

This month: Chocolate Guinness Cake served with **Pike Brewing Post Alley Porter**. Regular price \$6.00; Y.E.S. price \$4.80 at Stems in downtown Yakima.

Chocolate Guinness Cake

Rich, moist, chocolate cake spiked with stout beer. Malty, sweet, and perfect for a St. Patrick's day party. (Next year!)

Prep time: 10 minutes. Cook time: 1 hour. Yield: One 8- or 9-inch cake

INGREDIENTS

- 1 cup stout or porter beer, such as Guinness extra stout
- 10 tablespoons unsalted butter
- 3/4 cup unsweetened cocoa
- 1 1/2 cups superfine sugar
- 1/2 cups dark brown sugar
- 3/4 cup sour cream
- 2 eggs
- 1 tablespoon pure vanilla extract
- 2 cups all-purpose flour
- 2 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 1/2 cream cheese frosting recipe



METHOD

1. Preheat the oven to 350°F. Grease an 8- or 9-inch spring-form pan with butter and line the bottom with a round of parchment paper.
2. In a large saucepan, place the beer and butter. Cook over medium-high heat until the butter has melted. Add the cocoa powder and sugars and whisk together. Take off heat and allow to cool to room temperature.
3. In another bowl, beat together the sour cream, eggs, and vanilla extract until very, very well combined. Add to the butter-beer mixture and whisk together.
4. In another bowl, whisk together the flour, baking soda, and salt. Add to the beer-butter mixture and whisk together until it just comes together. Pour into the prepared pan and give the pan a few short drops onto the countertop to shake the air pockets in the batter to the surface and out of the cake. Bake for 50-60 minutes. Allow to cool on a wire rack. Run a knife around the edge to separate the cake from the pan and pop the ring off the spring-form.

5. Spread frosting on the cooled cake and serve.

Cream Cheese Frosting

- 3 T butter
- 1 t vanilla
- 6 oz cream cheese
- 3 c powdered sugar

Blend all ingredients together. For a stiffer frosting, add more powdered sugar. Spread over cake.



March Recap Twelfth Man Visits Y.E.S. Annual Meeting

Blues and greens festooned Yakima Valley Museum March 12th as almost 60 members and guests turned out for Yakima Enological Society's annual potluck and business meeting. This included a tribute to the "12th Man" with video clips, news articles/pictures/jerseys....well, you can imagine.

President **Gerry Amos** reflected upon last year's club highlights and future tasting venues. Special guests present were Y.E.S. student scholarship recipients from the enology programs at two of our community colleges: **Jeff Morgan** from Walla Walla Community College and **Lindsay Boutillier, Enrique Reyna, Lura Jansen, and Emilse Osorio** from YVCC's Vineyard and Winery Technology Program. Director **Trent Ball** outlined the now monthly enology events taking place at their Grandview campus.

Retiring board positions vacated by **Virginia Gable** and **Sally Baldwin** were open to nominations, and longtime Y.E.S. members **Terese Abreu** and **Ron Larin** were elected to succeed them, but they will be missed! Virginia was honored for her many years of service to the club. Huge thanks are also due to past President Sally Baldwin for her inspiration and hard work behind the "12th Man" theme of the evening. You are our "12th man" Sally, and we hope to see you and Jim, if not quarterbacking, at least in the starting line-up of our future tastings!

~Jill Skone

Wine Trivia Test your wine knowledge each month with a new wine term and definition.

Balance: An integration of the major components of wine (fruit, acidity, tannins, alcohol, oak) so that none outweighs the other. A balanced wine fills the mouth with flavors.

Submitted by **Robin Kisala**

Platinum... continued from page 1

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. The price is negotiable for outlying areas. 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 missed it this year please try again in 2015. We would like to thank the Yakima Country Club and Rene, Greg and the staff at the Country Club for their dedication and support in making our event one of the finest in Washington.

~ **Chuck Johnson**

A few more words from your Y.E.S. President...

The Platinum Dinner is a result of the efforts of many people. First is the Tri City Herald who funds the underwriting of the annual Platinum Judging in November. Immediately after the judging, when the results are published, the Y.E.S. Platinum Committee searches for and collects these wines for the dinner, for auction wine lots and for auction baskets. The wines are purchased and some are generously discounted by the platinum wine makers. Other generous donations come from the great chefs of the Valley who donate wine dinners.

The unsung heroes of the dedicated Y.E.S. Platinum committee are: **Chuck** (the procurer of wines) & **Julie Johnson, Leo & Karen Lee, emcees extraordinaire Jack Topper & Hank Sauer, Vi Budden Topper, Nancy Sauer, Susan McPhee, Laurie Kirkland, Herb Lynch** and last but certainly not least, the basket-making duo of **Bev and Johnny Warren**. Thank you!

~ **Gerry Amos**

Cowiche Canyon Rocks!

Join us for our annual fundraiser benefiting Cowiche Canyon Conservancy on Sunday, April 27, 2-5:00 p.m., at Wilridge Vineyard (250 Ehler Road, Yakima). Featuring Wilridge Vineyard and Naches Heights Vineyard wines. Cost is \$60 per person and includes beverage, picnic buffet, music by Planes on Paper and an outdoor-themed auction. To purchase seats call 509-248-5065 or go to www.cowichecanyon.org. Purchase by April 21.

~ **Leslie Hatton, Development Director, Cowiche Canyon Conservancy**

Yakima Enological Society

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

Yakima Enological Society Board

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Ron Larin
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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 2014

The Y.E.S. annual meeting was a grand celebration of the Seattle Seahawks' 12th Man, recognition of the viticulture scholarship students from YVCC and Walla Walla Community College, a business meeting, election of new Y.E.S. board members, a lot of wonderful dishes from all the members, and an interesting collection of different wines provided by board members and the colleges. Thank you to all who attended, and a special thanks to the planning committee: **Sally Baldwin, Jill Skone, and Tim Jeske**. Also thanks to **Trent Ball** and all of the students who generously shared their time and expressed their passion for the wine programs. Check out the college programs: YVCC at www.yakimavalleyvintners.com and WWCC at www.collegecellars.com.

Looking ahead to April's Platinum XII we have an opportunity to invest in next year's scholarship winners. The proceeds for Platinum have in the past been distributed to the viticulture programs at three colleges: YVCC, WWCC and WSU Tri-Cities. Be sure to read my special thanks to the Platinum team on page 3. It wouldn't all fit here!

I'll see you at the Platinum XII ...if you already have your tickets. Yes, another sell-out this year. Remember, it's all for a great cause, so BID often on the auction items!

~ Gerry Amos, Y.E.S. President





**Yakima Enological Society
Membership Application 2014-2015**

New _____ Renewal _____

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

Name: _____ Home Phone: _____
Name: _____ Email: _____
Address: _____ Newsletter by email? Yes _____ No _____
City: _____ State: _____ ZIP: _____

PLEASE NOTE: Law requires members to be of legal age. Minors are not permitted at tastings.

As a volunteer organization, we encourage our members to be involved. Please check the ways you can help Y.E.S.:

- | | |
|--|---|
| <input type="checkbox"/> Help with food preparation for tasting | <input type="checkbox"/> Wine research for tastings |
| <input type="checkbox"/> Help with greeting and guest registration | <input type="checkbox"/> Pouring wine/serving food |
| <input type="checkbox"/> Help with organizing a tasting | <input type="checkbox"/> Help with set-up for a tasting |
| <input type="checkbox"/> Board membership/planning | <input type="checkbox"/> Help with clean-up after a tasting |
| <input type="checkbox"/> Writing/finding articles for newsletter | <input type="checkbox"/> Sharing my wine knowledge at tastings |
| <input type="checkbox"/> Anything to help at a tasting | <input type="checkbox"/> Sharing knowledge with handouts, talks, slides |

Membership is non-transferable.

Annual Dues: \$40 ___ per couple \$25 ___ per single for membership term from 03/01/2014 to 03/01/2015



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