



## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: July 28, 2004

### Rattlesnake Hills Terroir Tasting

We have caved in to intense pressure from the YES membership and coerced three of our Rattlesnake Hills vineyard-owning friends into holding a second "Terroir Tasting" before harvest begins to occupy all of their time.

Our hosts for the evening will be **Mike and Liz Stepniewski** of **Windy Point Vineyards**, **Joe and Tom Hatrup** of **Elephant Mountain Vineyards**, and **Chuck and Claudia Fiola** of **Konnowac Vineyards**.

Each of these vineyards offers something of interest to the curious wine enthusiast, from the innovative trellissing system of Windy Point, to the old vines of Konnowac and the stark beauty of Elephant Mountain.

Join us for vineyard specific wines and appetizers by **Culinary Chef Jes-**

**sica Smith** of **Essencia Artisan Bakery**. Transportation again provided by **Vintage Valley Limousine** and your tasting fee includes a commemorative **Riedel** stem. We will provide additional details to all registrants.

- **Date:** Wednesday, August 11th, 2004
- **Place:** **Windy Point Vineyards**
- **Time:** 6:00-8:30 PM
- **Cost:** \$30 members; \$35 non-members
- **Limited:** First 24 registrants

Phone (829-6810) or email ([zillah@claarcellars.com](mailto:zillah@claarcellars.com)) Mike Libbee for reservations.

Mike Libbee



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

We're on the web!  
[www.yakimawine.org](http://www.yakimawine.org)

### September Tasting

Join us at the Yakima Valley Museum on Friday, September 17th for "**A Night to Remember in September.**" The evening will feature numerous Washington wines which reflect the terroir differences within the state.

The wines will be paired with food items unique to our fair state. Watch next month's newsletter for details.

Gary Cox



### July Tasting Review

Well over 200 wine enthusiasts enjoyed "**A Touch of Tuscany**" last month at the **Yakima Area Arboretum**. We enjoyed a very pleasant summer evening with Italian wines from **Wray's Thriftway** along with a variety of foods with a touch of Italian cuisine. The **Blue Tropics** did their usual bang-up job providing the music.

Our acknowledgment and thanks to the Tasting Committee: **Ron and Mary Anderson, Jim and Sally Baldwin, Carolyn Beebe, Dan and Shirley Cretzer, Shaunna Kobes, Cheryl Latendresse, Shirley Menard, Jeanette**

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## President's Corner

The garden event at the Arboretum was a perfect evening. The weather co-operated, the music was great and I hope everyone had a fine time. This traditional July tasting is another of the on-going regular events of the Yakima Enological Society.

YES does not sponsor a large tasting in August, but we encourage members to support **Case of the Blues** at the Greenway. This year the event is being held on **Saturday, August 21**. I recommend purchasing your tickets early as this event has sold out in the past and is becoming more of a signature event for the Yakima Valley with people attending from all over the Northwest. Plenty of wine, beer, food and music at this event.

In September, YES is going to try something different with our tasting being scheduled for the third Friday of the month instead of the second Wednesday. This is another of the innovations being tried to give our membership more variety in their experience. Please let us know what you think.

Have a good summer, see you at Case of the Blues.

*John DiBari*

*July Review from page 1...*

**Witham, Johnnie and Bev Warren, and Siri Strom.** This was a great group of people with whom to work. Thanks as well to our valuable pourers and other volunteers: **Scott Summers, Lane and Judy Brown, Chuck and Julie Johnson, Loretta Zammarchi, Jerry Kobes, Anthony Beebe, Debra Kroon, Steve and Jane Scott, John and Judy DiBari.** Thanks to everyone.

*Peggy Briskey*



## Calendar of Upcoming Events

Aug 11	<b>Terroir Tasting</b> Rattlesnake Hills Winery
Aug 14	<b>Prosser Wine and Food Fair</b> Art Fiker Stadium
Aug 21	<b>Case of the Blues</b> Yakima River Greenway
Sept 17	<b>A Night to Remember in September</b> Yakima Valley Museum

## Local Wine Events

**Aug 2nd - Cave B at Bob's Keg and Cork.** 6:30 PM, appetizers, \$25. Reservations preferred at 573-3691.

**Aug 18th - The Barrel House** hosts **Walla Walla Vintners.** 6-8 PM, Corey's famous appetizers, \$25. Call 453-3769 for reservations.

**Aug 20th - C.R. Sandidge Wines and Essencia Artisan Bakery** present **Le Petit Plat d'été (Small Summer Plates).** Join winemaker **Ray Sandidge** and Culinary Chef **Jessica Smith** for six outstanding wines and gourmet cuisine.

The evening is designed to show that wine is a food which enhances the flavors in other foods. 6:30-10 PM at the bakery, live music, \$55. Reservations by phone (575-5570) or stop in at Essencia Bakery, 4 N. 3<sup>rd</sup> Street in Yakima.

Menu available from C.R. Sandidge Wines website and at Essencia Bakery.

*Mike Libbee*

**Please submit info., articles, or recipes to:**

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Selah, WA 98924

[www.creativedesignconsulting.com](http://www.creativedesignconsulting.com)

Ph: (509) 697-3931

E-mail: [chaleepas1963@yahoo.com](mailto:chaleepas1963@yahoo.com)

## Grand Fun at Grand Vin!

Thanks to the efforts of over 200 volunteers, and 530 attendees, the Grand Vin! Dinner and auction at the **DeAtley** estate on July 17<sup>th</sup> was a huge success.

The event raised over **\$350,000** to benefit the **Yakima Valley Chapter of the American Red Cross**, and **Washington Wine Country**, up from just under \$300,000 last year.

Among that hard-working volunteer crew were many members of our Yakima Enological Society, who served up some of the best wines from Washington State during a silent auction and exquisite five course meal afterwards.

On behalf of the Yakima Valley Chapter of the American Red Cross, I'd like to extend my sincere appreciation to all our Y.E.S. volunteers who helped make the event such a success. The results of your efforts will go a long way in helping those members of our community who will be helped in their time of need by the Red Cross this year.

**Many Thanks!**

Ray Dilschneider  
Board Chair - Yakima Valley Chapter  
American Red Cross

## Prosser Wine and Food Fair

**Saturday, August 14, 2004** from 3pm to 9pm  
Cost is only: \$15 per person and includes admission, souvenir glass, program and 4 scrip.

For more information on this event visit their website: [www.prosserchamger.org/wine-food\\_fair.htm](http://www.prosserchamger.org/wine-food_fair.htm)

Event held at:

**ART FIKER STADIUM**  
Paterson Rd. in Prosser

Contact: **Virginia Mauer, Susan Webber, or Michelle Yeary** at: (509) 786-4545 or 1-800-408-1517.

*John Dibari*

## Northwest Wine Events

**An Evening of Wine**, Aug. 5, Seattle. This fundraiser for the Pacific Northwest Research Institute will feature eight premier Washington wineries. Guests will be able to bid on 16 wine-themed packages and test their taste buds with Seattle P-I wine columnist Richard Kinssies. Cost: \$150. Call 206-726-1200 or go to <http://www.pnri.org>

**Seattle Wine Society Northwest Wine and Food Festival**, Aug. 7, South Seattle Community College. The Seattle Wine Society celebrates its third decade of putting on one of the Northwest's top summer wine events. This year, 75 Northwest wineries, as well as food and live entertainment will be featured. Cost: \$70. Reservations required. Call 425-775-7168.

**E.B. Foote Summer Celebration**, Aug. 12-15, Burien, Wash. Celebrate the summer with E.B. Foote Winery. Taste current releases and enjoy appetizers. No charge. Call 206-242-3852.

**Jazz and Wine Dinner**, Aug. 13, Vancouver, Wash. English Estates Winery and Caffe Roma provide dinner with music by flute-piano duo Primo Dolce. Cost: \$45 (doesn't include wine). Call 360-772-5141.

**Columbia Willamette Enological Society Annual Picnic**, Aug. 15, Vancouver, Wash. Enjoy entertainment and food at English Estates Winery. Cost: Members \$23, guests \$28. Call 360-694-5942.

**Nehalem Bay Winery 10th annual Bluegrass BBQ**, Aug. 18, Nehalem Bay, Ore. All-you-can-eat salmon barbecue, three bands and delicious wine on the Oregon Coast. Cost: \$30 for food and music or \$20 for music only. Children under 8 are half-price. Call 503-368-9463 or go to <http://www.nehalembaywinery.com>

**DiStefano Winery Syrah Terroir Dinner**, Aug. 21, Woodinville, Wash. DiStefano Winery plays host to this dinner that explores the single-vineyard Washington Syrah and Viognier, followed by a session on the art of blending. Cost: \$95. Dinner starts at 7 p.m. Call 425-487-1648 to reserve your seat.

**Auction of Washington Wines**, Aug. 26, 28, Woodinville, Wash. This annual fund-raiser for Children's Hospital includes a picnic (Aug. 26) and gala auction (Aug. 28) at Chateau Ste. Michelle.

These events and more can be found at the Wine Press NW website at [www.winepressnw.com](http://www.winepressnw.com).

*Charlena Paschen*





August 2004

First Class Mail

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## Why Choose Screwcaps?

Fed up with tainted corks ruining some of their finest bottles, eager to reach more consumers, and inspired by studies out of Australia, California (and now from Hogue Cellars in Washington) suggesting the once-humble screw cap offers better quality control for wines that aren't going to be cellared for years and years, wineries are ditching corks for the easy-off tops.

Consumers are also recognizing the advantages of screw caps. In fact, in other parts of the world, the screw cap is fast become the discerning consumer's closure of choice. You'll be

hearing more and more as to why it is also gaining the wine industry's seal of approval. Tyson Stelzer, a wine writer/reviewer in Australia, has advocated screwcap closures for wine for years, and has this thought.

***"One must wonder whether any consumer who derives more romance and ceremonial value from the bottle and its seal than from the quality of its contents has missed the point of wine enjoyment altogether."***

Sharon Clinton