

Chapter of the
Enological
Society
of the
Pacific Northwest

August 2007

YES!



A monthly publication for members of the Yakima Enological Society

A reminder...

YES does not have a scheduled wine tasting in August. Instead, as in previous years, the club supports **A Case of the Blues and All That Jazz**. This year **A Case of the Blues** will be held on Saturday, August 18, 2007, from 3 – 11 pm. For the few in Yakima who may not be aware of this event, here is the description direct from their Website:

A Case of the Blues and All That Jazz is a blues and jazz festival benefiting the community through the Yakima Greenway Foundation and Junior League of Yakima. Held each August since 1993 in Sarg Hubbard Park, the festival features blues and jazz music, award-winning local wines and microbrews, a delicious array of foods and desserts, and a silent auction.

Tickets are now on sale for \$40 or can be purchased the day of the event (if there are tickets still available) for \$45. The event is reserved for those 21 and over only. Please remember to bring your ID as it will be checked at the entrance.

Tickets may be purchased in advance through this Website:

LocalWineEvents.com.

~ Julie Johnson

“Washington Winery to Watch...” Saint Laurent Winery

Please join us on Wednesday, September 12th, 2007, for dinner and select wines from Saint Laurent Winery. Sarah Bagdon, Saint Laurent Winery Sales Representative, will be on hand to discuss the wines.

We will start the evening with a 2005 Riesling, followed by a casual sit-down dinner. The menu, specially created by Jessica Smith to match each featured wine, will be in next month’s newsletter. We will also serve a 2004 Chardonnay, a vertical tasting of 2003-2004 Merlot, a 2003 Cabernet Sauvignon and will finish with a 2004 Syrah. We hope you can come and enjoy these award-winning wines. You can check them out on the Web at www.saintlaurent.net.



*Saint Laurent Winery
has been named the
Washington Winery
to Watch in 2007
by Northwest Wine Press*

Event: Saint Laurent Winery Tasting

Place: Yakima Valley Museum

Date: Wednesday, September 12, 2007

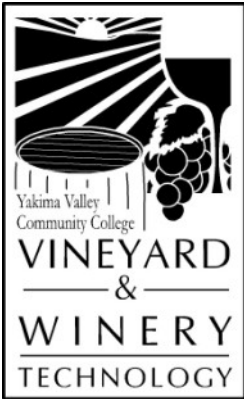
Time: 6:30-9:00 p.m.

Cost: \$31 members, \$36 non-members, \$26 non-drinkers

We are doing a pre-registration in August. This tasting will be limited to the first 50 registrants. Be sure to send in your registration before the September 7th deadline.

~ Jimi Weaver

YVCC Vineyard and Winery Technology Program



In collaboration with a wine industry advisory committee, the college has broadened its focus in wine education. This September YVCC will begin offering Vineyard and Winery Technology degrees and certificates in the new teaching winery facility on the Grandview campus. The Vineyard and Winery Technology program has also created a new and exciting logo, designed by Enigma Solutions, a local Yakima company.

Celebrate the Opening of the Teaching Winery Facility

Join us on September 15th for a community event to showcase the new teaching winery!

- 11 a.m. - 2 p.m. Guided tours of new facility
- 1 p.m. - 5 p.m. Put together a team for The Great Grandview Grape Stomp
- 6 p.m. - 9 p.m. Vineyard & Winery Technology Program Scholarship Fundraiser
 - Wine tasting and hors d' oeuvres
 - Silent Auction
 - Wine seminars with Angelo Tavernaro

For more information about the scholarship fundraising event, please contact Trent Ball at 509-882-7007. Tickets will be available in advance or at the door. Visit www.yvcc.edu/wine for more information.

~ Trent Ball, Director
YVCC Viticulture & Enology Program

Welcome New Members!



Let us welcome Stephanie Weigand, our newest member.

Are you getting together with friends interested in wine tasting? Is there someone new at work or in your neighborhood who enjoys wine? Maybe they would like to join our group and make new friends. Membership forms are available on the Website or call me at 697-3364. I can send a membership form to them or send them a complimentary copy of our newsletter.

~ Marie Clark

YVCC Hosts New Wine Classes in Yakima!

Wine for Dummies: 101

Wednesday, August 8, 2007
6:00-8:30 p.m.
\$25/person

Join Master Sommelier Angelo Tavernaro in learning the basics of wine. He will discuss what to look for in a wine, how to use your nose to identify varietal characteristics, and how to hold your glass. This introductory course will give you the basics you need to enjoy wine.

Cabernet Sauvignon Walk-Around the World

Thursday, August 16, 2007
6:00 - 8:30 p.m.
\$30/person

Join us for this special course as we compare Cabernet Sauvignon from around the world! The course will include regional descriptions and tastings of wine from Washington, Bordeaux, Tuscany, Australia, and many more.

Wine and Cheese

Wednesday, August 23, 2007
6:00-8:30 p.m.
\$25/person

Treat yourself – and a friend – to an interactive and dynamic wine and cheese pairing class. You will expand your knowledge about different cheese types and how to choose wines that complement. Sample different pairings and discover those that suit your own personal taste.

To register, visit
www.yvcc.edu/wine

It's August...
**IT'S
HOT!**



**And the newest news
in the Rattlesnake Hills:
Bonair has Spanish Tapas!**

Late summer at the wineries in eastern Washington is characterized by warm weather (or shall I say HOT?), cold wines and some great opportunities for wine touring and tasting. Ride in your air-conditioned car to the air-conditioned tasting rooms on a lazy summer afternoon, or take a trip into the vineyards with a winemaker to learn about the soils, air flow, and history that makes the Rattlesnake Hills AVA unique.

Yes, we now offer Vineyard Tours. Tour some of the newest and oldest vineyards in the state with a winemaker every Sunday morning. Hop in the winery truck and drive to several vineyards with the opportunity to ask questions and learn the history of the Rattlesnake Hills AVA. Cost is \$20 per person. Small groups of four people. Dress for the weather. Reservations required. Call 509.965.4521 or email info@rattlesnakehills.com.

Every Saturday and Sunday, Bonair Winery will offer Spanish food sampler plates for just \$5.00. Taste Avocado encased salmon, shrimp with garlic-lemon dip, and chorizos with cheese and olives. Buy a glass or bottle of wine and relax in the shade with your tapas.

For more information on events in the Rattlesnake Hills, visit our Website at www.rattlesnakehills.com.

~ Shannon Bird
Rattlesnake Hills Wine Trail

What: Saint Laurent Winery Tasting

When: Wed., Sep. 12, 2007 from 6:30– 9 p.m.

Where: Yakima Valley Museum (2105 Tieton Drive)

REGISTRATION DEADLINE:

Friday, September 7, 2007

(We would appreciate you sending in your registration as soon as possible.)

Yes, we'll be there...

Name(s) _____

Members----- _____ @ \$31 = \$ _____

Name(s) _____

Non Members ---- _____ @ \$36 = \$ _____

Name(s) _____

Non Drinkers ----- _____ @ \$26 = \$ _____

Name(s) _____

Total Enclosed: \$ _____

Phone: _____

Important: Please include your phone number.

**If you would like to help with this tasting, please select one of the following:
(Since it is a sit-down dinner, we would appreciate any help. Thank you!)**

___ Set Up ___ Food Prep ___ Registration ___ Greeter ___ Pourer ___ Clean Up

Please clip and mail this form with your check to: Yakima Enological Society, PO Box 2395, Yakima WA 98907
All reservations must be paid for in advance and are NON REFUNDABLE

**Yakima
Enological Society**

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

Yakima Enological Society

- President: David Lynx
1st Vice President: Marie Clark
2nd Vice President: Julie Johnson
Secretary: Kathy Michielsen
Treasurer: Virginia Gable
Registration: Jimi Weaver
Board Members: Donna Lambert
Leo Lee
Jarvine Mabes
Susan McPhee
Lynda Opiela
Judy Thoet

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

President's Corner

I hope everyone is having a wonderful summer. Here is an update for you on some of the areas the board is working on:

Some people are having trouble using the PDF version of the newsletter online. At this point we are unsure why some people have difficulty and some do not. Make sure you download the latest Adobe Acrobat. A link is provided on the website.

We are also disappointed that we did not have the number of people needed to meet the minimum requirements at the last venue. We are working on what we can do in the future to keep this from happening again. We welcome your input.

If you are interested in becoming a board member, we have the option of adding more board members throughout the year. Being on the board is a rewarding experience. We have some exciting plans for the next year, and I will be maintaining a list of upcoming tastings on the Website. We also welcome new members at any time; bring a guest to our September tasting.

~ David Lynx