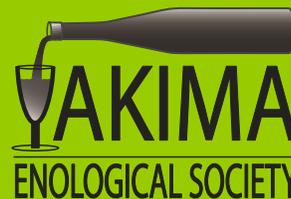


Chapter of the
Enological
Society
of the
Pacific Northwest

August 2010

Y.E.S!



A monthly publication for members of the Yakima Enological Society

Taste the wines of Argentina

Mark your calendars for a Tasting of the Wines of Argentina on Wednesday, September 8, at the Hilton Garden Inn in Yakima. I will present an educational format for the tasting of the wines of Argentina. Five to six wines from Argentina will be paired with regional cuisine - think beef!! Registration will be limited to 60 people, so be sure to sign up early. Cost will be \$35 per member and \$40 per guest. As usual, registration and welcome wine will begin at 6:30 p.m., with the educational tasting beginning at 7 p.m. I look forward to seeing you then!

~ **Judith Thoet**
Winemaker, ISG Sommelier

Early registration form inside

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

- September 8**
Wines of Argentina
- October 13**
Easy and Affordable Entertaining
- November 7**
Bus Trip
- December 8**
Christmas Party
- January 12**
Blind Leading the Blind

~ **Julie Johnson**



Yakima's Premier Fundraising Event

"Rockin' Summer Blues" Saturday, August 21, 2010

Featuring live music by...

Stickshift Annie with Kimball and the Fugitives — 3:30 - 5:30 p.m.

The Dusty 45's — 6 - 8:30 p.m.

The El Loco Band — 9 - 11 p.m.

Described by event planners as the Northwest's best music, food, wine and microbrews together for one day, this year's "Case of the Blues" will take place August 21st at Sarg Hubbard Park in Yakima, from 3 – 11 p.m. This event also serves as the Yakima Enological Society's event for the month of August.

Included this year are 26 wineries, from **Airfield Estate** to **Zerba Cellars**; 12 microbreweries; 11 food merchants covering your preference for Asian, Greek, Italian, or traditional American cuisine; and a silent auction tent featuring vacation getaways, jewelry, décor, fine wines, and more. Three Northwest bands will provide continuous musical entertainment onstage. So bring your chairs, your tickets, and your ID and make it a great afternoon or evening. Visit the auction tent and see pictures of our YES July event at Birchfield Manor alongside two YES gift baskets.

\$40 ADVANCE TICKETS in person, online, or by phone/credit card to the Yakima Greenway Office at Sarg Hubbard Park (111 South 18th Street, Yakima, 509-453-8280, www.yakimagreenway.org/blues/). \$45 TICKETS day of the event.

Get your groove on for the Rockin' Summer Blues—see you there!

~ **Jill Skone**

YES Members' Value Added Benefit

The YES board decided that it would be a benefit to members to have wines from the monthly tastings available for purchase after the event. Accordingly, with the cooperation of Brad Baldwin, Stems will carry the wines from each tasting, as appropriate, for at least 30 days after the event or until the next tasting. YES members will be able to purchase the wines as well as wine-related necessities for a 20% discount in the store. Order forms for the wine will be available at the tastings.

~ **Julie Johnson**



Eat this — Drink that

Recipe submitted by Susan Pearson

Wine suggested by Brad Baldwin



This month: Thai Shredded Chicken and Strawberry Salad paired with **Water's Rose '09**. Refreshing combination of strawberry and watermelon, with a note of flint, highly aromatic. Retail \$19.00; YES members \$15.00.

Thai Shredded Chicken and Strawberry Salad

Serves: 4 — Prep time: 1 hour

The secret ingredient in this refreshing summery salad? Fish sauce. It provides a savory, salty element that unites the herbs and fruit without tasting a bit "fishy."

Ingredients:

- 1½ lbs. boned, skinned chicken breasts
- ¾ cup unsweetened flaked coconut*
- ¾ cup lime juice
- 2 Tbs. sugar
- 1½ Tbs. Thai or Vietnamese fish sauce
- 2 Tbs. minced, seeded jalapeno chiles
- 2 tsp. canola oil
- 1½ cups each lightly packed small fresh mint and basil leaves
- ½ cup lightly packed small cilantro sprigs
- 1 qt. strawberries, hulled and quartered

Directions:

Heat 4 quarts of water to boiling in a 5- to 6-quart pan. Add chicken, cover, and remove from heat. Let stand until chicken is no longer pink in the center, 20 to 30 minutes. Transfer chicken to a plate and let cool.

Preheat oven to 350 °F. Toast coconut in a pan until light golden, four minutes. Let cool.

Combine lime juice, sugar, fish sauce, chiles and oil in a large bowl. Tear chicken into bite-sized shred; toss with dressing. Just before serving, gently mix in the herbs and berries. Pile on plates and top with coconut.

*Buy unsweetened flaked coconut in the baking aisle or at a health-food store.

Shortcut: Use 4 cups shredded meat from a 2½ lb. rotisserie chicken (don't poach).

Recipe found in *Sunset Magazine*, date unknown

Professional Wine Tasting Tips

To taste wine like a professional, you must learn to be a deliberate taster. And beyond that, you must be able to describe what you taste. Don't be one of those wine drinkers who remains at the "I know what I like and I know what I don't like when I taste it, but I can't describe either one" stage forever. Wine drinking becomes even more pleasurable when you have some techniques that "the experts" use. Spend a concentrated minute smelling, tasting, and accessing the wines — thereby taking mental snapshots of them.

First impressions are important. When tasting a wine for the first time don't be talking about a show you saw on TV last night and get through the first half-glass then realize you've no idea what you've just tasted!

There are three major steps in the process of tasting: Look, Smell, Taste.

Look at the wine... Make sure you have ample lighting in the tasting area and some form of white background against which to view the contents of your glass (this could be a sheet of paper or white tablecloth). Tilt the glass 45 degrees and view the clarity and color of its contents. Clarity is described as bright, brilliant, clear, limpid, transparent, dense, opaque, cloudy, hazy, or milky. Color for white wines is colorless, straw, green-yellow, yellow, gold, tawny, copper, amber or brown; for rose, color is pink, rose, pale red, violet, salmon, orange, apricot or russet; for red wine color is red, garnet, cherry, brick, tile, ruby, violet, peony or purple. Ageing will show orange and browns.

Smell the wine... There may be more to learn from smelling a wine than from tasting it. The nose is more sensitive than the mouth and smelling a wine is critical to tasting it. Here's the drill: Put your nose right into the glass and get as close to the wine as you can in order to gently detect the heavier vapor near the surface. Swirl the wine. Rest the glass on a table, then, holding the stem, rapidly move it as if you were drawing small circles. Sniff again. The nose fatigues quickly (about six seconds) so try to assess the aromas in the glass immediately. Does the wine smell healthy/clean? (It shouldn't smell moldy, vinegary or oxidized). Some of the aromas, depending on the grape, are fruit, spice and floral, and others such as leather, smoke, mineral, herbaceous, grass, yeasty, earthy, honey, chocolate, and tobacco. The smell of a wine may be called its nose, aroma, or bouquet. Bouquet is the part of a wine's smell derived from its development while it was in the bottle, while aroma is usually associated with a young wine —

Continued on page 3...

Tasting tips... continued from page 2

hence, a young wine can have a cherry aroma.

Taste the wine... Use your palate to decide if the wine contains the elements of sugar, acid, alcohol and tannins in a pleasing (or well balanced) proportion. The four basic tastes (sweet, sour, bitter and salty — but salty is usually not an issue in wine) comprise the flavor world but they are more difficult and complex to describe than body and texture. So, take a first sip, like a cup of coffee, and make an initial assessment. Now take a second sip, but don't swallow. Swish the wine around your mouth so a little of it touches every portion of your tongue and palate. Hold the wine in your mouth, make an "O" with your lips, and inhale some air over the wine in your mouth. A kind of gurgle will ensue, but this will make you more sensitive to everything in the wine. Good wines begin with simple fruit flavors that expand quickly in your mouth then fade. Slightly better wines begin with more pronounced fruit flavors that are sustained longer in the mouth. Some above-average wines begin with exciting flavors and have long, evocative finishes. Wines at this level make you take notice of them. In some complex, relatively young wines, powerful layers of flavor burst open and rush over the palate in one long continuous wave. The finish is the aftertaste, which is considered a plus. So it goes...

There are more ways to describe wine tasting than we have time for in this article. If you're interested in learning about wine, I encourage you to take the time to use the few principles of wine tasting presented here, drink wine and expand your palate.

~ Durella DeGrasse
Certified Wine Professional

July Tasting Recap

Everyone agreed the great turnout for July's tasting at beautiful Birchfield Manor was a success. Members and guests mingled on the lawns and around the pool enjoying tasty hors d'oeuvres prepared by Brad Massett of Birchfield Manor and a selection of wines from Owen Roe Winery, Cultura Winery and Stems.

It was a perfect summer evening and began with a greeting wine — Di Stefano's Savignon Blanc from Stems. Owen Roe Winery from Oregon offered a Cabernet Sauvignon, a Cabernet Franc, a Syrah and a Reisling. Gracious Tad and Sarah Fewel, owners of Cultura Winery, were on hand to offer their 2006 Red Blend, a Cabernet Franc and a Merlot.

The evening was a wonderful blend of friendship, laughter, great food and superb wines.

~ Carolyn Ferris

PS: If you were unable to attend July's tasting, we still have a few Owen Roe wines left over from the tasting which will be offered for sale at Stems. Remember, Owen Roe does not have a wine tasting room in Yakima so these wines are not as readily available locally.



Welcome!

Our newest member is **Kelcy Young**. Kelcy has attended the last few YES events. We welcome her to the Yakima Enological Society.

~ Gerry Amos

What: Wines of Argentina

When: Wed., Sep. 8, (6:30 p.m. register; 7 p.m. tasting)

Where: Hilton Garden Inn, Downtown Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE
Postmarked by September 3, 2010
OR pay online with Brown Paper Tickets
(www.yakimawine.org/events)
Phone calls only to Marie Clark 09/06
697-3364

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

Total Enclosed: \$ _____

If you would like to help with this tasting, please select one of the following:

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: contact@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

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Susan McPhee
Curt Robins
Jill Skone

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

We feel like "proud parents" to see that our very own Yakima Valley Community College vineyard and technology program, which we have been pleased to sponsor as an annual scholarship fund, has achieved yet another honor. The student-produced wines received silver medals for 2009 Gewürztraminer and 2008 Primitivo. They were awarded at the Washington state wine competition hosted by the Central Washington State Fair.

Also, speaking of education... just a reminder of the importance of tannins in our wines. We might forget how crucial they are for flavor. Tannins come from the skins and seeds of crushed grapes, as well as the oak from the barrels. Not everyone likes the "dry chalky" sensation it may leave on your tongue, but it does help in the aging process and provides a much longer finish to the wine. Remember, too, that red wines get their color from the skins when they are crushed.



As we finally enjoy some hot summer weather, be alert to possible damage from the heat to any wine purchases left too long in your vehicle.

Enjoy our valley's offerings of fine wines whether you are cooking with them, hosting a barbeque, or just relaxing on your patio with a glass of wine after a day's work.

~Sally Baldwin, President