

## September Preview Riedel Seminar

Y.E.S. and Stems will hold a Riedel tasting event in September. This educational event will include Riedel tasting sets containing one of each grape-varietal-specific glasses and a tasting mat, all elegantly packaged.



Experience for yourself the difference that the shape and size of a glass can make to your wine drinking experience.

Riedel tasting sets contain the perfect tools for wine enjoyment and make an ideal gift.

### Event Details:

Date: Wed. Sept. 11, 2013  
Location: Hilton Garden Inn  
Style: Classroom set up  
Time: 6:30 p.m.

~ Brad Baldwin

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

### September 11...

**Riedel Wine Glass Seminar**  
Hilton Garden Inn

### October 13...

**Bus Tour to Walla Walla**

### November 13...

**Grocery Outlet Wines**  
Yakima Valley Museum

~ Robin Kisala

## Summer's Soulful Bounty: A Case of the Blues & All That Jazz

It's quite simple: when events are successful, they are repeated. Such is the "case" with the designated Y.E.S. August tasting event—A Case of the Blues and All That Jazz, August 17<sup>th</sup>, from 4:00 to 11:00 p.m. at Sarg Hubbard Park on the Yakima Greenway. Take the evening to wind down, chat with old and new friends, dance a little, participate in the silent auction and find your favorite food and drink pairing. It may not be the Gorge Amphitheatre, but it seems to be the next best thing in Central Washington, offering a beautiful venue for this year's Latin jazz and rhythm and blues headliner Javier Garcia, preceded by the soulful sounds of Rafael Tranquilino and Mycle Wastman.



Also served up will be a wide variety of offerings from popular local wineries, microbreweries, and restaurants—set up on the premises for your enjoyment. And as the spirits industry grows in Washington state, local distilleries from Yakima, Wenatchee, and Prosser will be on hand to introduce you to their specialty spirits. So bring a friend, a chair, your ID and enjoy!

Tickets are \$40 in advance or \$45 at the entry. Phone 453-8280 or purchase online at [www.yakimagreenway.org/blues](http://www.yakimagreenway.org/blues).

~Jill Skone

## Washington State Wine Competition

After two years in a row of my husband John bidding and winning the opportunity to be a guest judge at the annual Washington State Wine Competition—and thoroughly enjoying it—we decided we needed to figure out a way, other than winning at an auction, to continue to be involved. John learned so much from observing the opinions of the official judges and comparing how that matched (or did not match) his palate, and also from conversations at the breaks. That, combined with getting to taste a variety of wines throughout the competition, made John exclaim to me, "That was a blast!" So, together we approached the coordinator of the event, Ruth Anglin, and asked if she ever needed volunteers to help during the two-day judging event, and she gratefully signed us up! For the past five years John and I have served on one of three teams of volunteers who set up our assigned panel of judges' secluded area, label glasses, pour two ounces of wine from each bottle in contention, serve the trays of each varietal, clear glasses when the decision of the judges is final, and have the next variety ready to be served in the staging area...and repeat...from 8 a.m. to 4 p.m. with an hour break for lunch. It is a lot of work, but also fun and we have gotten to know some wonderful and friendly



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## Eat this... Drink that

*Recipe submitted by Jessica Smith  
Wine suggested by Brad Baldwin*



**This month: Lavender Roasted Lamb and Seared Polenta Cakes** paired with **Proper 2010 Syrah**, Walla Walla Valley. Regular price \$40.00; Y.E.S. price \$32.00 at Stems in downtown Yakima.

*A note from Chef Jessica Smith:* I wrote this recipe as a whole roasted leg of lamb, but it can also be made as cubed lamb, as I did for the July event. The rub would instead be the marinade with the lavender and garlic being part of the marinade. Marinate for 1-3 hours then sauté on medium high heat until desired doneness.

### Lavender Roasted Lamb

1 6- to 7-pound leg of lamb, trimmed of excess fat  
Fresh lavender sprigs  
4 garlic cloves, slivered  
2 tablespoons olive oil  
1 tablespoon minced fresh lavender  
1 tablespoon finely grated lemon peel  
1 garlic clove, minced  
1/4 cup red wine



Place lamb, fat side up, in large roasting pan. Make incisions with a thin paring knife all over the leg. Insert lavender and garlic into slits. Sprinkle with salt. Mix oil, minced lavender, lemon peel, garlic and wine in bowl. Rub over lamb.

Preheat oven to 350° F. Roast lamb until thermometer inserted into thickest part registers 130° F for medium-rare, basting occasionally with pan juices, about 1hour. Transfer to platter. Tent loosely with foil; let stand for 15 minutes.

Cut lamb into thin slices; arrange on platter. Garnish with lavender sprigs.

### Seared Polenta Cakes

1 tube premade polenta  
2 tablespoons olive oil  
Salt and pepper  
1/4 cup shredded parmesan

Slice polenta into 1/2-inch rounds and sprinkle with salt and pepper. Heat a sauté pan with olive oil on medium high heat. Sear both sides of polenta until the rounds begin to brown. Transfer to a serving platter and top with parmesan.

## July Recap Thirty Years of Washington Wine Changes with Dr. Wade Wolfe

Did you know?

In 1983 there were 5,000 acres of wine grapes in Washington state, compared to 50,000 in 2013.

In 1983 Yakima Valley was the first AVA (American Viticultural Area); now there are 12.

In 1983 there were 30 wineries, compared to 750-plus in 2013.

In 1983 there were many part-time professionals dabbling in wine, e.g. doctors, attorneys, etc.

In 1983 grape growers were first generation. Now they are third generation, large and very successful: e.g. Newhouse, Miller, den Hoed, Wyckoff, and Williams.

In 1983 there were no cell phones, few desktop PCs, no Internet, and no Ag Weather Net reports.

In 1983 WSU had two lectures in one horticultural class; now they have a complete four-year Viticulture and Enology program.

In 1983 WSU had one viticulturist and one enologist; now a faculty of 30 is focused on viticulture and enology research.

My how the times have changed!

These were just a few of the points our guest speaker, Dr. Wade Wolfe, touched on during Y.E.S.'s July tasting held at the Yakima Area Arboretum, with his theme being "Thirty Years of Washington Wine Changes."

Approximately 50 members and guests enjoyed a pleasant evening out on the patio of the arboretum listening and learning from Dr. Wolfe on the changes that have transported the Yakima Valley into a region known throughout the nation for producing high quality wines.

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**Thirty Years...** *continued from page 2*

In addition to Dr. Wolfe sharing his knowledge, attendees also enjoyed the fruits of his labor. During the evening we sampled six different wines paired with delicious bites: 2012 PGV (Pinot Gris & Viognier) paired with shrimp vol au vent; 2012 Rosé paired with Rosé-macerated watermelon topped with chevre and crisp pancetta; 2011 Lemberger paired with lavender scented lamb on polenta cakes; 2011 Howling Wolfe Zinfandel paired with zinfandel and portabella mushroom cannelloni; 2011 Cabernet Sauvignon, "The Teacher," paired with beef satay with chipotle-cherry dipping sauce; and to finish it off a 2010 Touriga Nacional Port paired with brandy snap tartlets filled with dark chocolate mousse and sprinkled with espresso sea salt. The food pairings were deliciously prepared by Chef Jessica Smith of Kestrel Winery. In addition to the wonderful wines and food, each guest received a Riedel wine glass which was included in the price of registration, courtesy of Brad Baldwin of Stems in Yakima, to fully enjoy Dr. Wolfe's wines.

With Dr. Wolfe's knowledge as a viticulturist, a business manager, and a winemaker, and his ability to share that knowledge with growers, winemakers, and wine professionals, Yakima will continue to develop into a top wine grape growing area and a producer of many high quality wines for many years to come.

~ Ben Antonio

**Lost and Found**

Did anyone who attended the July event at the Arboretum lose a silver dangle earring with a black bead at the end? If so, please contact Y.E.S. at 972-8145.

**Wine competition...** *continued from page 1*

volunteers and judges. Each panel of five judges has a moderator who tallies up the votes of the judges for gold, silver, and bronze medals and conducts discussions with the judges regarding the rationale of their decisions. Our team's moderator was none other than Dr. Wade Wolfe! For those of you who attended the July tasting and heard Dr. Wolfe speak, you know that made for a very informative discussion which we, of course, listened in on. Our panel this year judged 85 different wines from nine varietals, varying from Gewurztraminer, Cabernet Sauvignon, Rosé, and Malbec to Late Harvest, and many others in between. I don't know how the judges do it!



The big awards this year are as follows...

**The Stan Clarke Award—Best Cabernet Sauvignon—2013:** Ryan Patrick Vineyards, 2010 Reserve Cabernet Sauvignon

**Best Chardonnay 2013:** Array Cellars, 2011 Chardonnay

**Ruth Anglin Award—Best Syrah—2013:** Ridge Crest, 2010 Syrah

**Andy Markin Award—Best Merlot—2013:** Barnard Griffin, 2010 Merlot

**Governor's Trophy—Best Red—2013:** Saviah Cellars, 2009 Big Sky Cuvee' Bordeaux Blend

**Governor's Trophy—Best White—2013:** Array Cellars, 2011 Chardonnay

**Best of Show 2013:** Saviah Cellars, 2009 Big Sky Cuvee' Bordeaux Blend

For a complete list of all of the gold, silver and bronze medal winners, Google: Washington State Wine Competition Awards 2013.

~Robin Kisala

**New Member Welcome**

Y.E.S. welcomes five new members this month: **Kina Blackburn, Karla Frenzel, Sarah Frenzel, Eric Miller and Laura Schactler.**

Kina has been around to help with several events in the last year or so and we are glad she has "officially" joined as a member. Welcome Karla, Sarah, Laura and Eric! We look forward to getting to know you at upcoming events.



This brings the current membership to 98. It's still not too late to bring family or friends in as members. To get the membership form, go to the Y.E.S. website ([www.yakima.wine.org](http://www.yakima.wine.org)), click on the membership tab at the top left side, and scroll down to the link to the form.

The Riedel Wine Glass Seminar on September 11 promises to be another educational and fun event. Hope to see many of you there.

~ Susan McPhee

# Yakima Enological Society

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

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

## President's Corner

August 2013

Like many of you, when I travel I always try to incorporate a visit to wineries. Most of the time, this works out fine or even better than expected. On a recent trip I was inspired by evidence that the very competitive wine industry is also very cooperative. A few weeks back I was in Redmond for a granddaughter's soccer tournament. After an early afternoon soccer game I had time to drive 10 minutes to Woodinville, the capital of Washington tasting rooms. In any direction you drive, there are a dozen or more signs. THE TASTING ROOMS ARE EVERYWHERE. I had a two-hour window before dinner so I planned to go to a familiar place, **Zerba**, 2011 Winery of the Year, and then stop at one of the neighboring tasting rooms. I chose the award-winning winery **Otis Kenyon**. There I got a tip that I needed to check out the new place with the banner declaring TOP 100 wines voted by Wine Spectator. Boy, were they right! These wines fit my taste very well. I generally don't buy into ratings, numbers, or awards, or the prices of these awarded wines. I really wasn't planning on buying that day, but I walked out with a nice selection of the Bordeaux-style reds and a Rosé of Sangiovese. Great wine with a good story, which I'll be happy to share with you at the September Y.E.S. event.



If you're missing your Y.E.S. event this month, remember there are plenty of other wine events for you to take advantage of—for example Case of the Blues or Snake in the Glass Party. Cheers,

~ **Gerry Amos, President**

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