



Y. E. S!

August 2014

A monthly publication for members of the Yakima Enological Society

September Teaser Bus Trip

This year we will be visiting wineries on the Washington side of the Columbia Gorge. On the drive down to the Columbia Gorge we will have a continental-style breakfast. Our first stop will be **Jacob William Winery** which is noted for its red wines, thanks to winemaker John Haw, formerly winemaker for Maryhill. The views are stunning, as are their red wines.



Next will be **Cascade Cliffs** which is noted for its focus on the red wines of the Piedmont area of Italy — Barbera, Dolcetto, and Nebbiola.

Continued on page 3...

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

September 21...
Annual Bus Trip
WA side of Columbia Gorge

October 8...
Art & Wine of Walla Walla
Larson Gallery

November 12...
**Emerging Varietals,
with Hank Sauer**
Hilton Garden Inn, Yakima

~ Robin Kisala

Y.E.S. says NO

Y.E.S. (Yakima Enological Society) has said NO to an event for August. Why, you may ask? Like the abundance our Valley has when it comes to wine, fruits, vegetables (and more) we also have an abundance of local activities available during the summer months. So, we decided that rather than add to those existing activities we would suggest several and let you decide which to partake in.



Here is a list of events in our Yakima Valley to help keep you entertained during August.

- Moxee Hop Festival.....August 1-2*
 - Renegade Raceway-Vintiques's Hot Rod NationalsAugust 1*
 - Yoga in Wine Country @ BonairAugust 2*
 - 1st Annual Acoustical Strings in Union Gap.....August 2*
 - Brushes and a Bottle: Relay For Life at Kana WineryAugust 4*
 - Legends of Washington Wine Gala
at the Walter Clore Wine & Culinary Center.....August 8*
 - Wine Maker's Dinner at Mercer Estates.....August 9*
 - Wine & Dessert Pairing at Steppe Cellars.....August 9*
 - Prosser Wine & Food Fair.....August 9*
 - 2nd Annual Ride D'Vine BicyclingAugust 9*
 - Renegade Raceway Hot August Nights.....August 13*
 - 17th Annual Toppenish Western Art Show
at Railroad Park.....August 15-17*
 - A Case of the Blues and All That Jazz.....August 16*
 - Highland Community DaysAugust 22-24*
 - 9th Annual Passport Party at Rattlesnake Hill Wine Trail.....August 23*
- And, don't forget free family-friendly Yakima Downtown Summer Nights on Thursday evenings on South 4th Street from 5pm – 9pm.

This is just a small list of various events up and down the Valley. For more information visit the wineries' websites or www.wineyakimavalley.org or www.visityakima.com for more events in August and the months to come.

~ Ben Antonio



Eat this... Drink that

*Recipe submitted by Doreen Boyle
Wine suggested by Brad Baldwin*



This month: **Apple Tree Apple Dip** paired with **Trust Cellars 2013 Riesling**. Regular price: \$16.00; Y.E.S. price: \$12.80 at Stems, downtown Yakima.

Apple Tree Apple Dip

- 16 oz. cream cheese
- 1 cup heavy cream
- 1/2 cup Captain Morgan's rum
- 3/4 cup milk
- 1/2 cup caramel syrup
- 2 tsp cinnamon
- 1 ½ Tbs. sugar
- 1/2 cup finely chopped dried cranberries



Blend all ingredients and chill.

Makes a large batch. Cut in half for a smaller batch.

Serve with just about anything... but it is awesome with apple slices.

Membership Update

There were no new members or renewals this month so our membership is still at 102. We have four more great events coming up in 2014. If you have friends that haven't yet renewed their membership or haven't yet joined our club, let them know it's not too late. They can find the membership form on the YES website.



~ Susan McPhee

Wine Trivia

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

Rosé: A pink or salmon-colored wine produced from red grapes. Since the juice has limited contact with the skins and seeds that give wine structure and tannin, rosé is a soft, easy-to-drink wine best served chilled. A favorite for our hot summer days!

Submitted by Robin Kisala

July Recap Apple Tree Event

We had a lovely warm evening at Apple Tree Golf Course for our July 9th Y.E.S. event. Although the temperature was quite hot, the 46 in attendance were welcomed with just enough breeze to enjoy the beautiful outdoors.

Brad Baldwin from Stems provided a nice greeting wine for us all to enjoy: **Charles Smith Wines**, 2012 Eve Chardonnay. **Glacier Basin** featured their Cherry Brandy and an Apple Brandy; **Swede Hill** featured their Apple Pie Moonshine; and **Gilbert Cellars** poured 2013 Riesling, Un-oaked Chardonnay and Allobroges, a Rhone-style red blend. Attendees were able to purchase the showcased wines, brandy and moonshine at the event to take home and enjoy. For those purchasing moonshine, drink recipes were available to create fun and fabulous cocktails.

The meal that Apple Tree prepared was delicious and filling, but the Apple Dip that was created just for us was a hole in one and is included in this newsletter. Apple Tree is even considering adding it to their menu!

A special thank you to Jeff Buege who took some awesome photos of those in attendance in front of the old red barn. (You can retrieve your free picture at www.pbase.com/heffa/yes.) We had two winners in our golf-themed games, which were chipping a ball into a hula-hoop, and guessing the amount of tees in a jar. They each were able to take home their choice of either a bottle of Gilbert Cellars wine, or Apple Pie Moonshine.

Also, a big thank you to Janet Buege from Apple Tree for helping to put this event together. It was a first for Apple Tree in that location and Janet did a fabulous job!

~ Dorene Boyle

Opening the Wine Cellar

Summer through Rosé-colored glasses

I don't know about you, but during these sultry dog days of summer, nothing quite hits the palate like a refreshing glass (or two) of rosé. And there is absolutely no shame in drinking pink wine...especially when you're spending time poolside or hovering over a barbecue grill.



* Rosé certainly lives up to its reputation as a “deck wine,” perfect for relaxing at the end of a hot day when you feel the need to quench your thirst while enjoying the fruits of the Valley. Strawberry, raspberry and melon tend to announce themselves in nearly every bottle you'll encounter. And rosé, of course, is meant to be drunk while it's still young, so there's no point hanging on to a bottle for posterity.

This year, many local wineries have released fun and creative bottles of rosé to enjoy, with the winemakers exploring less traditional varietals often used to make this wine. Since spring, we've enjoyed rosé of Cabernet Sauvignon, Cabernet Franc, Pinot Meunier, Pinot Noir, Malbec, Sangiovese, Grenache...and a few others escaping my wine-soaked memory.

However, I do have a few local recommendations to share:

Hamilton Cellars has a dry, fruity rosé of Malbec, while **Kestrel Vintners** has an enjoyable rosé of Sangiovese. **J Bell Cellars** is one of the few that has a Pinot Noir-based rosé and is worth picking up a bottle of, too.

When it comes to rosé blends, **Charles Smith Wines** (a secondary label of K Vintners) features their “Charles & Charles Rosé” that is a really curious blend of Syrah, Cinsault, Grenache and Mourvedre. Equally curious in blending is the rosé from **Renegade Wine Company** (a secondary label for **Sleight of Hand Cellars**), which is Syrah-based with a little bit of Cinsault and Cunoise. The Rawn brothers at **Two Mountain Winery** have just released their fantastic rosé that is a sturdy blend of Cab Franc and Cab Sauvignon that goes perfectly with brick oven pizza!

As you can tell from those I've mentioned above, there's a lot of variety in the rosé being produced in our area this year. In fact, the only thing these all have in common is you'll not pay more than \$15-18 a bottle. So enjoy the rest of your summer through rosé-colored glasses!

~ Bryan Hollenbaugh

Bus trip... continued from page 1

We will then have a private tasting and lunch at **Maryhill**. Most of us are familiar with their many Platinum award-winning wines. The lunch is being catered by **Four and Twenty Blackbirds**. Craig and Vicki Leuthold, the winery owners, have said they are going to do something special for our group, but we will have to wait to find out what it is.

After lunch we will visit **Cor Cellars**. They are a small winery and produce only five wines but they are excellent and were voted last year's winery of the year by The Seattle PI. We will also be visiting **Memaloosa**, which is named after the sacred Indian island in the middle of the Columbia River, right below their winery. Their distinctive label draws from the Lewis and Clark expedition which camped on the river bank overlooking Memaloosa Island. They offer a nice selection of rosé, white and red wines and a great deck with views of the Gorge.

Please mark your calendars and plan on a great Sunday. We will have more time this year at each winery – compared to last year's trip – to enjoy the wines and views. The registration form and lunch selection will be in next month's newsletter. We are planning to leave Yakima at 8:30 a.m. and return to Yakima around 6:30 p.m. So get a group together and explore the beautiful Columbia Gorge... one wine glass at a time.

~ Chuck and Julie Johnson



