

Y. E. S!

August 2015

A monthly publication for members of the Yakima Enological Society

Membership Update

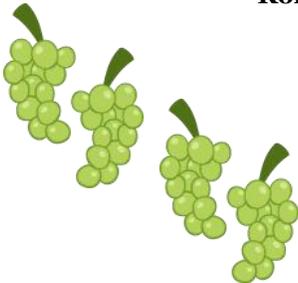
No new members to report again this month. Our active membership remains at 73.



If you still have not renewed, please take a few moments to do so, or let me know if you need a form. You can also get one from our website.

Membership remains down a bit, so if you have a friend who might be interested in our fun organization, please invite them along as a guest to a future meeting. Hopefully this will entice a few more to join.

~ Ron Larin



Plan Ahead

Y.E.S. Calendar of Upcoming Events

September 27 (Sunday)...
Annual Bus Trip
Chelan

October 14...
French Wines
Carousel French Cuisine

November 11...
Horizontal flights with the Sauers
Location to be announced

~ Robin Kisala

August Events in the Valley



Your Y.E.S. board encourages members to participate in the many special events occurring in August in our beautiful Valley. There is something for everyone including concerts, music in the vines, wood fired pizza in the vineyards, Jazz at J Bell, Vintners Trivia, a wine gala at the Walter Clore Center and much more. To learn more, visit www.yakimavalleywinecountry.com or www.visityakima.com.

Here are just a few August attractions:

August 7 and 8... Moxee Hop Festival: Bands, beer gardens, craft booths and a barbecue cook-off. Learn more at www.moxeehopfestival.com.

August 8 and 9... Prosser Food and Wine Festival: Taste and explore 34 wineries, 15 food vendors, and 2 local breweries. Grand tasting Saturday, August 8 from 3-9 p.m. Learn more at www.tourprosser.com.

August 14... Gilbert Cellars at Hackett Ranch: "Snug Harbor," an eight-piece funk-soul revival group from Bellingham. For more information visit www.gilbertcellars.com.

August 15... A Case of the Blues and all that Jazz: Music, wine, microbrews, spirits, food vendors and silent auction items at Sarg Hubbard Park in Yakima from 5-11 p.m. Learn more at www.yakimagreenway.com.

August 22... 10th Annual Passport Party at Rattlesnake Hills Wine Trail: For passport holders. Wine and dine with the winemakers of Rattlesnake Hills and dance under the stars. For more information visit www.rattlesnakehills.org.

August 28... Gilbert Cellars at Hackett Ranch: "Hey Marseilles," Northwest Orchestral Pop. Learn more at www.gilbertcellars.com.

~ Dorene Boyle and Gerry Amos

Sunday, Sep. 27 – Quincy and Lake Chelan Area Yakima Enological Society Bus Trip

The newest issue (summer) of *Wine Press Northwest* has as its feature article "72 hours in North Central Washington." We will not be able to spend 72 hours and see all the wineries in this area, but we have planned a trip that will give you a wide view of the wineries in the region — from small to large, simple to a very ornate Italian villa.

We will leave from the Yakima Chamber of Commerce office at 8:30 a.m. Our first stop en route will be at **Cave B** on the Columbia River. They make about 30 different wines and, in their unique cave, we will have a private tasting of some of the featured wines. Afterward you may go into their main tasting room and sample any others you are interested in. After Cave B we will continue on to **Jones of Washington** outside of Quincy. They have been consistent Platinum award-winners despite an unassuming location. Following Jones, we

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Eat this... Drink that

Recipe submitted by Pam Larin
Wine suggested by Brad Baldwin



At a recent board meeting, Pam Larin whipped up some delicious Greek food. The souvlaki was a hit, as was the tzatziki. She made some with lamb and some with beef, but you can use just about any meat. Here are the recipes for both.

This month: **Souvlaki with Tzatziki sauce** paired with **Ruby Magdalena Vineyards 2011 Tempranillo**. Regular price \$34; Y.E.S. member price \$27.20 at Stems in downtown Yakima.

Tzatziki

- 1 long English cucumber
- ½ teaspoon kosher salt
- 2 cups plain Greek yogurt
- 2 cloves garlic, minced
- 3 Tablespoons fresh dill, finely chopped
- 1 lemon, juiced
- Freshly ground black pepper



1. Wash cucumber. Leaving the skin on, grate into a strainer. Sprinkle with a little salt and let sit for a while. Squeeze out excess moisture. Place cucumber in a bowl and stir in the ½ tsp. salt.
2. Add yogurt, garlic, dill, lemon juice and black pepper. Mix well.

Souvlaki

- 2 pounds beef, cut into one-inch cubes (lamb, pork or chicken OK)
- ½ cup olive oil
- 1 cup red wine
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon fresh oregano
- 1 teaspoon mint leaves, dried
- 3 cloves garlic, minced
- 8 loaves pita bread
- Red onions, thinly sliced
- Tomatoes, thinly sliced
- Tzatziki or yogurt



1. Combine olive oil, wine (use white wine if marinating chicken), salt, pepper, oregano, mint and garlic.
2. Put beef, pork, lamb or chicken into a bowl. Pour marinade over meat and mix, stirring two or three times during a two-hour period.
3. Place on skewers and broil or grill until tender, turning once. (Beef or lamb should still have a little pink on the inside but pork and chicken should be cooked through.)
4. Serve in a grilled pita loaf with onions, tomatoes and tzatziki or yogurt.

Bus trip... continued from page 1

will take that beautiful drive along the Columbia River to Lake Chelan. Our first stop in Chelan will be **Tsillan Cellars** where we will enjoy lunch accompanied by a tasting of their wines. You will have a choice of four different lunch items, described on the reservation form included with this newsletter. **Please make sure that when you send in your registration form you have selected your lunch choice.**

After lunch we go to **Hard Row to Hoe Vineyards** where you will find wines such as “Good in Bed,” “Shameless Hussy,” “After Noon Delight,” and “Seduction” all tied in with the local area history that tells of a rowboat taxi service from Lucerne to Point Lovely to a house of ill repute. After this fun in the sun our final stop will be **Benson Vineyards** where the view of the lake is amazing and the wines are also great. We will then drive back to Yakima, arriving home by 7:30 p.m.

On behalf of Y.E.S., four of the five wineries we will be visiting have waved their tasting fees. Cave B will be charging a non-refundable fee of \$10 because we asked them to open 1½ hours early and bring in extra staff to make sure we have a great tasting. All other costs for the trip are included — except for a voluntary tip for the bus driver. Of course, the best thanks for the wineries’ special service is by our group purchasing some of their wines.

Please mark your calendars and plan on a relaxing and enjoyable Sunday exploring the beautiful Lake Chelan area with a group of friends, one glass of wine at a time.

Mail-in registration must be postmarked by September 21. Call in to Marie Clark at 697-3364 or pay online by September 23. Go to <http://www.brownpapertickets.com/event/2068152>

~ Chuck and Julie Johnson

July Recap: It's 5 O'clock Somewhere

We teamed up with the Tri-Cities Wine Society to conduct a sensory seminar at YVCC in Grandview. Using our senses of taste and smell, we were able to experience how our wine perceptions are influenced by taste and aroma. For taste we were given different concentrations of fluids that were either astringent, sweet, bitter or acidic, and we were able to learn how acutely (or NOT) our taste buds were tuned to the different "mouthfeels." At a separate station we were able to test our sense of smell in trying to match aromas from many different fruits with various wines. Marie Clark was the star of that event, correctly matching 8 out of 10.

After our classes we enjoyed a four-course dinner — prepared by chef Jessica Smith, the owner of Sensual Fork Catering — paired with wine produced by the viticulture students there in Grandview.

This event was our first attempt at having a joint event with the Tri-Cities Wine Society, and it went very well. It was suggested that we find a way to exchange newsletters so that members of each club have the opportunity to attend the events of the other, if the members see something that strikes their respective fancies. For now, if you wish to take a look at the upcoming events being offered by their club, you can see the

newsletters at their website, www.tricitieswinesociety.com.

The Y.E.S. attendees scattered themselves among the tables in order to better interact with those from Tri-Cities, which was a great idea, proffered by the V.P. of the TCWS, Scott Abernethy. It was a very enjoyable evening, and I hope we have a chance to try it again some time. I appreciate all of you who made the time for the trip to Grandview!

~ Ron Larin



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

Finish: The taste or texture that remains in the mouth after the wine is swallowed. A long, lingering finish is considered to be desirable.

Submitted by Robin Kisala

What: Annual Bus Trip — Quincy & Lake Chelan

When: Sunday, Sep. 27 — 8:30 a.m. to 7:30 p.m.

Where: Depart from Yakima Chamber of Commerce
(9th Street and Yakima Avenue)

Yes, we'll be there...

Name(s) _____ Phone or email _____

Number of Members ____ @ \$55 = \$_____ Number of Guests ____ @ \$65 = \$_____ Total Enclosed: \$_____

REGISTRATION DEADLINE

Postmarked by Sep. 21, 2015

Or pay online at the Y.E.S. website
by MIDNIGHT, SEP. 23, 2015

www.yakimawine.org

Lunch: Per person, please select one of the following options for lunch at Sorrento's Ristorante

Gorgonzola Burger served with choice of soup or salad Number _____

Chicken Caprese Sandwich served with choice of soup or salad Number _____

Tagiatelle pasta topped with roasted red peppers, fresh basil, garlic and olive oil Number _____

Margherita Pizza-flatbread pizza with cherry tomatoes, fresh mozzarella and basil Number _____

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

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Yakima Enological Society Board

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Marietta Barr
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We're on the Web...
www.yakimawine.org

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

President's Corner

August 2015



This year, Y.E.S. has awarded \$12,000 in scholarships to five different wine technology programs, thanks to members and guests who generously bid on the silent and live auction items while attending the Platinum event last April. Scholarship dollars were awarded to four programs we have supported for several years: **YVCC Winery & Technology Program (Trent Ball)**, the **Enology & Viticulture Program at Walla Walla Community College in honor of Stan Clark**, the **WSU Tri Cities Bob Wohler Memorial Fund** and the **Okanagan College Foundation in Okanagan, Canada**. This year we were also able to add support to the **Southern Oregon Wine Institute at Umpqua Community College**. The Platinum Committee has selected these five programs because of the tremendous support given to the Platinum Event by the wineries in these locations. It is such a joy for Y.E.S. to be able to support these programs. As one Y.E.S. member said, "It pleases me so much to know that our club is able to give some financial assistance to young people committed to the future of the wine industry." For those of you who have attended the Y.E.S. Annual Meeting in March, you know that we have recipients of the scholarships attend the meeting and talk about what this financial support has meant to them, what they are currently doing in the industry, and their future plans. They have been an impressive group of young people...so dedicated and passionate about wine. Come to the meeting next March and hear how our scholarships are helping what we all love...the wine industry. Thanks again to Platinum attendees for your generous support. You make this possible.

~ Susan McPhee, Y.E.S. President

Yakima Enological Society
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