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Gerry Perryman

Judy Thoet

"Check out the website to view photos from several Society Events!"

We're on the web!
www.yakimawine.org

YES Christmas Party

YES members and guests will, once again, celebrate the Holiday Season with our annual party at the Yakima Country Club on Tuesday, December 12.

The evening will begin at 6:30 with an array of hors d'oeuvres accompanied by our greeting wine. Dinner will be served at 7:15 featuring Executive Chef Greg Masset's specialty, White Peking Duck served two ways, seared and sliced breast served over a rich, braised leg quarter along with Potatoes Dauphinois, sautéed fresh vegetables and topped off with a Belgian Chocolate Torte with Raspberry Puree. After dinner, take a turn on the dance floor to the great music of Bill Hornibrook. You will remember Bill's one-man band from the Christmas party last year and from the Platinum IV event last spring.

Register and pay NOW to reserve your spot. Space is limited and tickets are going fast. Your check will reserve your seat. No "phone-in" reservations will be accepted for this event. All tickets must be paid for at the time of registration. On a first come, first served basis we will be making reserved seating available for those who wish to sit with friends. Many

of you have already made your reservations and requested to sit with particular people. In some cases the folks you want to sit with have not yet registered. Give them a call and urge them to send their registration and check in right away so the seating is reserved. Spots will not be held for those that have not paid.



Date: Tuesday, December 12th, 2006

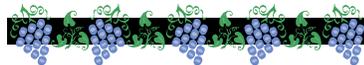
Place: Yakima Country Club

Time: 6:30 pm Hors d'oeuvres and Greeting Wine
7:15 pm Dinner

Cost: \$75.00 Members
\$80.00 Non-Members

Mailed forms must be postmarked by **Friday, December 1st. No Phone Calls. Reservations are on a first come - first serve basis for this event.**

-- Susan McPhee



A Taste of Wines and Cuisine from Spain - In Review

On November 8 we had an enthusiastic group of 64, both members and guests, who were treated to a diverse sampling of Spanish wines and cuisine. As the guests filtered into the Yakima Museum dining hall they were greeted by Spanish guitar music (CD) by Seville native Pedro Llamas. The dining hall was decorated to reflect the Spanish flag with

red and yellow runners on the tables, and a lace fan centerpiece.

Spanish wines are very diverse, and it's a challenge to decide which ones to serve at a tasting. The group sampled a Cava (Spain's champagne), a fino sherry, a manzanilla sherry, a red wine blend

Continued on page 2...



President's Corner

On the day after the Tri-Cities Wine Festival, representatives from eight of the nine chapters of the Enological Society of the Pacific Northwest met in Pasco. The purpose of this special meeting was called by several chapters of the ESPNW to vote on the dissolution of the regional board.

In the past, the benefits of being a regional group allowed the chapters of the ESPNW to obtain liability insurance as a collective entity, to share ideas, and to allow our members to attend other chapter meetings at the member rate.

Recently, however, each chapter has had to obtain their own insurance, and over the past several years it has been determined that as a regional group we have been unable to determine and achieve goals collectively.

At the October meeting of the board of the Yakima Enological Society, it was decided to follow the recommendation of several chapters and vote for dissolution of the regional board. At the meeting in Pasco, however, a decision on dissolution could not be reached.

At the November board meeting of Y.E.S. it was decided to discontinue our participation as a chapter of the ESPNW. A letter was sent to the representatives of the other chapters of the ESPNW indicating our decision and also expressing our wish to continue to keep communication open with other enological societies in the northwest. In this letter we also stated that we wish to maintain reciprocal membership benefits with all groups that wish to do so. The Olympic Peninsula Enological Society has already written and expressed the same sentiments.

--David Lynx
President, YES

November in Review from Page 1...

that included both Spanish and French varietals, and finally a Gran Reserva 1971 Pedro Ximenez sherry with desert. Each wine was deliciously paired with Andalucían cuisine by **Jessica Smith**, which complemented the wine's unique flavor profile.

The wine tasting was intended to be presented in an educational format, and I think the group went away with a bounty of knowledge about Spain, its' unique wine history, and the styles of wine available from Spain. For the members who were not able to

attend, I'll be writing about the Spanish wines from Jerez (we know them as Sherry), in this month's cellar column.



-- Judy Thoet

Note: The duck recipe from this tasting can be found on page 3.

Calendar of Upcoming Events

- | | |
|----------|--|
| Dec 12th | YES Christmas Party
Yakima Country Club |
| Jan 10th | Blind Leading the Blind
Yakima Valley Museum |

Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: info@yakimawine.org or regular mail to:

Yakima Enological Society
P.O. Box 2395
Yakima, WA 98907

YVCC Viticulture and Enology Program

Christmas and Wine: Thursday, December 7th, 6:00 pm - 8:30 pm, \$30/person. This course will make you look like a gourmet chef by educating you on how to pick the right wine with your Christmas dinner. Learn how you can pair your meal with the best tasting wine. A ham will be served as well as other Christmas dinner staples.



Post Harvest Crush Analyses: December, TBA. This interactive seminar will give participants the opportunity to learn and conduct common chemical analyses used after the wine grape crush has occurred.

Old World Wines: January 9th-25th, Tuesdays and Thursdays, 6:00 pm - 8:30 pm, \$225/person. This 3-week course will take you on a whirlwind tour of France, Italy, Germany, and Spain. Let Angelo Tavernaro, Master Sommelier, guide you as you learn about Europe's wine history, regions, and experience 20 comparative tastings.

Sensuous Chocolates and Wines: Thursday, February 1st, 6:00 pm - 8:30 pm, \$35/person. Be our Valentine as we entice your taste buds with luscious and decadent chocolate desserts and the wines that pair well with each one.

Southern Wine Experience: February 5th-15th, Tuesdays and Thursdays, 6:00 pm - 8:30 pm, \$150/person. Explore the areas for the world that are making waves, including the South American countries of Chile and Argentina, along with South Africa.

Wines from Down Under: February 20th - March 1st, Tuesdays and Thursdays, 6:00 pm - 8:30 pm, \$150/person. Explore the areas of the world that are making waves; including Australia and New Zealand.

Visit www.yvcc.edu/wine for updates on the newest course offerings.



Jerez Style Duck - November Tasting

For those members that missed the November tasting, a highlight was the unique Spanish finger foods (tapas) paired with the Spanish wine. Of particular note, is the duck recipe that follows. Bon Appetit!



Pato a la Jerezana (Jerez style duck)

- 4 ½ lbs duck legs, breast and/or thighs (dark meat chicken pieces can be substituted)
- Salt and pepper
- 2 tbsp olive oil
- 8 oz bacon, diced
- 2 medium onions, diced
- 1 ½ tsp minced garlic
- 2 medium carrots, diced
- 14.5 oz can diced tomatoes
- 4 oz pitted green olives, chopped
- 1 cup chicken stock
- ¼ tsp dried thyme
- ¼ tsp dried oregano
- 2 bay leaves
- Pinch ground cloves
- ½ cup dry sherry

Pat the duck dry and season with salt and pepper. Heat the olive oil in a large braising pan and sear the duck pieces on all sides until golden brown.

Remove the duck and pour out all but 1 tsp of rendered fat. Add the bacon to the pan and cook until the bacon is crisp. Remove the bacon with a slotted spoon and drain on paper towels.

Pour out all but 1 tbsp rendered fat and over medium high heat add the onions and garlic to the pan, sauté until the onions are translucent. Add the carrots and cook, stirring occasionally, for 3 minutes.

Add the tomatoes, olives, stock, herbs and cloves to the pan and bring to a boil.

Return the duck and the bacon to the pan. Cover and braise over medium-low heat for approximately 45 minutes or until duck is tender.

Stir in sherry and season the liquid with salt and pepper to taste.



-- Jessica Smith

Opening the Wine Cellar

At our November 8 tasting many of our members were treated to a sampling of the wines of Jerez, which the English speaking world knows as sherry. I discussed the production of sherry at the tasting, and I thought it would be good to summarize my discussion in this column.



Sherry is a fortified wine that is produced in Southern Spain in the region called Andalucía. Andalucía is a rugged, hot, and arid place, but through literally thousands of years of planting grapes the Spanish have figured out how to produce fine wines from this harsh terrain. Since the 16th century, Sherry has been an important trade item into Great Britain, and many sherry Bodegas (wineries) are located strategically on the Atlantic coast. Two primary sherry production areas on the Atlantic coast are Jerez de la Frontera and Sanlucar de Barameda. The other sherry production area is located inland at Montilla-Moriles.

Each area produces a unique style of sherry – but it all begins with the grapes. Three indigenous Spanish varieties are used for Sherry production. The varieties are all white grapes, and they show their best characteristics in only one type of wine – sherry. The varieties are Palomino, Pedro Ximénez, and Moscatel. As Andalucía is a hot, arid area, the grapes are only grown where a soil, called albariza, is present. This is a heavy clay soil which absorbs winter rains, and as summer approaches the top part of the soil dries into a hard white crust which holds in moisture for the vines. The vines are also planted very far apart so each vine has sufficient moisture.

The grapes are harvested in September and brought to the bodegas for fermentation. After this first fermentation, the young wines are classified by the cellar master (a capatiz) as either fino or oloroso. Fino wines are fortified with a neutral brandy to 15% alcohol, and then undergo a secondary fermentation with flor yeast. Flor yeast imparts a unique salty characteristic to the wines. The oloroso wines are fortified up to 17% alcohol and undergo oxidative (literally, they are exposed to oxygen) maturation – they have a unique nutty characteristic.

The majority of sherries are non-vintage (N.V.), and are a blend of vintages. After the secondary maturation or fermentation, the fino and oloroso sherry wines are put into a solera aging and blend-

ing system. This solera system, devised by the Spanish hundreds of years ago, is a system of fractional blending wherein young sherry is blended with older sherry, which is blended with even older sherry, and on and on. It results in a wonderfully smooth end product which is bottled and sold.

Dry sherries (fino and manzanilla) are wonderful paired with slightly salty foods. Oloroso sherries (which can be either slightly sweet or very sweet) are best served with hard cheese, almonds, or fruit based deserts. I hope that next time you're at a wine shop you decide to try one of these unique wines from Andalucía – sherry!

--Judy Thoet
--I. S. G. Sommelier

Local and Not So Local Events

Nov 30th - **Yakima Valley Visitors and Convention Bureau annual Holiday Reception and Silent Auction.** Lots of appetizers, 10-12 participating wineries, assorted auction items including wine lots and magnums. 5-7:30 PM, 575-3010 for tickets and additional information.

Dec 9th - **Kestrel Vintners** annual "thank you" celebration for Wine Club Members and friends of Kestrel, 6:30-9:00 PM at 2890 Lee Road in Prosser. Enjoy fabulous appetizers paired with their wines and gourmet cheeses. Cost - \$20 with proceeds contributed to the **Raptor House**. RSVP required. For more information, call 509-786-2675.

-- Mike Libbee

Blind Leading the Blind

Circle the date !!! January 10th will be here before you know it.

Can you tell if you have a merlot or a cabernet in your glass? The blind tasting will probably make you realize how much we depend on the label. Come have fun with us.

-- Marie Clark





Rattlesnake Hills AVA Produces Award Winning Wines

Did you know that Rattlesnake Hills vineyards have been providing the fruit for their own wines, called estate wines, but also for some of the best known wineries and award winning wines outside of the Rattlesnake Hills? They have for years! Paul Portteus, of **Portteus Vineyards**, states that such well-known producers as **Leonetti, L'Ecole 41, Dunham, Waterbrook, and Desert Hills** are just a few of the repeat buyers of grapes from his vineyards. Carrie Curtin, winery manager of **Hyatt Vineyards**, adds **Kiona, Tucker, and Latah Creek** to the impressive list.

"Wine makes the perfect gift. Its always the right size and you have a 50% chance on the color!"

Speaking of **Hyatt**, they did very well at the Tri-Cities Wine Competition held in mid-November.

Bronze Medal: 2003 Roza Ridge Cabernet Sauvignon

Bronze Medal: 2005 Roza Ridge Viognier-Chardonnay

Silver Medal: 2004 Hyatt Merlot

And last but not least:

Best in Class and a Gold Medal: 2004 Hyatt Syrah



More on award-winning wines from our backyard AVA in the next edition...

Submitted by Shannon Bird, Coordinator for the Rattlesnake Hills Wine Trail, 509.965.4521, info@rattlesnakehills.com

Wine for Christmas



The snow is falling in the mountains and the ice thickens on the lakes and rivers. Snow falls on the vines, insulating their tender roots from the winter air and cloaking the hills in dazzling white. The winter affects the Zillah area wineries as well.

While some celebrate the season with open doors, some close and others limit their hours during the colder part of the year. Crowds are minimal at the wineries remaining open, so speaking one-on-one with winemakers and staff is often much easier at this time of year. What a fun way to do your Christmas shopping by visiting the open wineries; Sip on wine, nibble Christmas cookies, and do your Christmas shopping without the crowded parking lots.

Many wines are on sale for the holidays, and you can find a selection of wonderful t-shirts, beautifully made up gift baskets, and other wine related items for the wine lover on your Christmas list. Below are the Rattlesnake Hills Wine Trail wineries' winter hours and information:

Bonair Winery will have open house the entire month of December, 10 am - 4 pm every day (except Christmas). Regular winter hours are 10 am - 4:30 pm daily.

Claar Cellars: 11 am - 5 pm daily

Eaton Hill Winery: 12 pm - 4 pm daily

Hyatt Vineyards: 11 am - 5 pm daily

Paradisos del Sol Winery: 11 am - 6 pm daily

Piety Flats Winery: Nov. - Dec. open 10 am - 5 pm, Jan. - Feb. open 12 pm - 5 pm weekends only

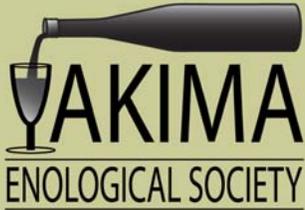
Portteus Vineyards: 10 am - 5 pm M-F, 11 am - 5 pm Sat. and Sun.

Sagelands Vineyard: 10 am - 4 pm daily

Silver Lake Winery: 11 am - 4 pm daily

Tefft Cellars: 10 am - 5 pm daily

-- Shannon Bird



December 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Have a Very
Merry Christmas!



YES Christmas Party Registration
Yakima Country Club
Tuesday, December 12, 2006
6:30 p.m.



Deadline: Postmarked by Friday, December 1, 2006 (note early deadline, no phone calls)

Name(s): _____ Members # ____ @ \$75 = \$ _____

Name(s): _____ Non Members # ____ @ \$80 = \$ _____

Total Enclosed: \$ _____

Please reserve seats together for the following people (registrations must be paid):

Phone: _____

Please clip & mail with your check to:

Yakima Enological Society – P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE

