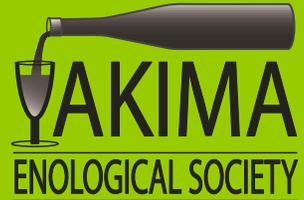


YES!



A monthly publication for members of the Yakima Enological Society

Elegant Holiday Entertaining... Made Easy! In Review

On November 14th as YES members walked into the Yakima Valley Museum dining area they were immersed in a Holiday Wonderland thanks to the creative table decorations of Bert McDonnell and Sally Baldwin.

The evening began with an easy-to-drink French Champagne and ended with a raspberry dessert wine from Oregon. Each wine was paired with an appetizer that could be made at home in less than 30 minutes. Judging from the YES members coming to the bakery to purchase wine and ingredients, I think the tasting was a success. For the members who were not able to attend— all recipes, wines and special ingredients will be available at Buhrmaster Baking Co. until the New Year (the wines are discounted 10 percent for YES members).

I would like to thank my tireless tasting committee that never complains no matter how many wines we must go through, David Lynx, Tim Jeske and Larry Buhrmaster. Danelle Livingston and Andy Ross from Mt. Hood Beverage did a great job of describing the wines and answering questions. My heartfelt thanks go to all the volunteers who selflessly donated their time and effort to help with this event.

~Jessica Smith

Celebrate the Season at the 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 11. The wonderful atmosphere, food and wine are sure to put everyone in the Holiday spirit.

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 a special menu, prepared by Executive Chef Greg Masset, which includes Washington Snapper Wellington in Chardonnay Sauce, Frenched Rack of Lamb, Potato Dauphinois, Ratatouille Provençal and a dessert duo of Bourbon Island Vanilla Crème Carmel with a Bittersweet Belgian Chocolate Brownie with Port reduction. Doesn't that make your mouth water!

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.

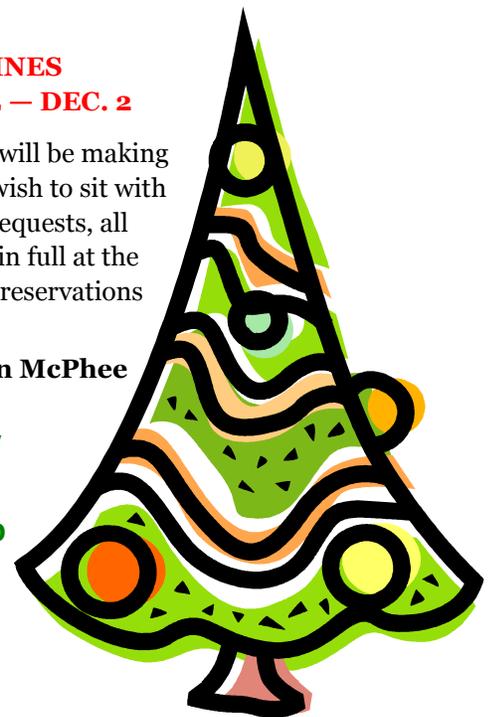
Inside this issue you will find a registration form. Members and guests may register at the same time. No "phone-in" reservations will be accepted for this event. All tickets must be paid for at the time of registration. You may mail your check in or purchase your tickets online – go to yakimawine.org and select "Events."

RESERVATION DEADLINES BY MAIL – NOV. 30, ONLINE – DEC. 2

On a first come, first served basis we will be making reserved seating available for those who wish to sit with friends. In order to ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made. Get your reservations in early!

~Susan McPhee

Event... YES Christmas Party
Date Tue., Dec. 11, 2007
Place ... Yakima Country Club
Time 6:30 p.m.
Cost..... \$70 Members
\$75 Non-Members





Opening the Wine Cellar

White Wine Making – The Gentle Touch

In my last article I wrote about red wine making. So now let's move onto white wine making.

This is my third crush, and as each year passes I continue to increase my appreciation for well-made white wines. They are so difficult to do well! White wine grapes, due to their thinner skin and lack of anthocyanins (red pigments) easily oxidize (turn brown) and require very gentle handling. Red wine grapes will put up with a good beating – after all, we even call the mixing of skins with juice a “punching down.” During fermentation red wines also tend to give you some warning that they don't like their environment and need a change. Not so with whites – fermenting white wines will taste great one morning, and the next day they've completely changed and lost their freshness.

White wine making starts the same as red with a careful sampling of the grapes from the fields to determine when to pick. The pick date is determined by a combination of chemical analysis of the juice as well as the winemaker's “palate” decision parameters. Most white grapes have a thinner skin than red grapes and thus are hand picked. However, due to the extreme labor shortage all agricultural areas are currently experiencing, many growers are using machines to pick their white grapes.

When the grapes arrive at the winery they are either first put through a destemmer and then pumped into a press, or they may be placed in the press as whole clusters. One of the biggest differences between red and white wine making is that white wines are made from the juice without the skins and seeds. The initial “free run” juice – the juice that runs off the grapes as they sit in the press without the press being turned on – is usually collected in one fermentation chamber. Then the press begins and juice is gently squeezed free of the skins and seeds and pumped into a separate fermentation chamber.

The pressed juice often contains “chunks” of grape solids. These solids are usually allowed to settle to the bottom of the fermentation chamber for a period of about two days, and then the “clear” juice is racked off (removed) from these solids and placed into another fermentation chamber. Yeast nutrients and yeast is then added to the clarified juice, and fermentation begins. White wine fermentation can take anywhere from 20 days to months. Most white wine yeast is developed to ferment juice at low temperatures (58°F or lower). These lower temperatures help to maintain the fresh fruit and delicate quality of white wines. If wine is fermented in a stainless steel fermentation tank, the tanks are usually jacketed with glycol chambers which will maintain a constant cool temperature. If fermentation is carried out in barrels (which can give the wine more complexity), the barrels are usually placed in the coolest part of the winery as a way to control fermentation temperatures.

As fermentation proceeds, the wine may occasionally be “stirred” to mix the yeast throughout the wine and encourage a complete or dry fermentation. If the winemaker wants to make a semi-dry white wine, at the desired residual sweetness fermentation is stopped by the addition of sulfur dioxide (which kills the yeast) and chilling of the wine down to 28°F. This temperature stops fermentation and helps to kill off potential spoilage microorganisms – it's called “cold stabilization.” Remember, spoilage microorganisms thrive in a sweet

environment, so we have to do everything we can to prevent them from taking advantage of the slight amount of sugar remaining in the off-dry wine.

In my next article I'll discuss post-fermentation wine making practices and bottling.

Happy Holidays!

~ **Judith C. Thoet**
I.S.G. Sommelier

Wine Continuing Education Courses

Christmas and Wine

Thursday, December 6th

6:00 – 8:30 p.m.

\$30 per person

Are you looking for wine options to complement your holiday meal? You will sample a selection of terrific and versatile white and red wines that are guaranteed to enhance your Christmas gathering. Food and wine samples will be provided.

Wines for Beginners

Tuesday, January 15th,

6:00 – 8:30 p.m.

If you want to learn the basics of wine, including what to look for in a wine, how to use your nose to identify varietal characteristics, and how to hold your glass, this introductory course is for you. Learn to use all of our senses in tasting wine.

Visit www.yvcc.edu/wine for registration information!

January Tasting

The Blind Leading the Blind 2008

What would the New Year be like without starting off with a blind tasting challenge?



Our annual blind tasting will be **January 9th** at the Yakima Valley Museum. Now is the time to start prepping our tastebuds and olfactory senses for distinguishing one varietal from another so save the date. We will see which YES member wins this year!

~ Marie Clark

YVCC Vineyard and Winery Technology Program

Wines and Vines Article

The November issue of *Wines and Vines* has a short article on page 16 about the YVCC Vineyard and Winery Technology program. Great news for this new program!

Student Wine

The YVCC Teaching Winery (Yakima Valley Vintners) has processed four different varietals this year (Cabernet Sauvignon, Syrah, Viognier, and a dessert-style Gewurztraminer). The students have been actively involved in the control of these wines. The Cabernet Sauvignon and Syrah should go to barrel soon, and the Viognier is nearly complete with fermentation. What a great year for Washington wines, yet again.

~ Trent Ball, Director
YVCC Viticulture & Enology Program



What: YES Christmas Party

When: Tue., Dec. 11, 2007, 6:30 p.m.

Where: Yakima Country Club

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

MAIL—Nov. 30, ONLINE—Dec. 2, 2007

Go to yakimawine.org and select "Events"

NO PHONE CALLS

Members----- # _____ @ \$70 = \$ _____

Non Members----- # _____ @ \$75 = \$ _____

Important: Please include your phone number.

Please reserve seats together for the following people:

To ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made.

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: info@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

- President: David Lynx
- 1st Vice President: Marie Clark
- 2nd Vice President: Julie Johnson
- Secretary: Kathy Michielsen
- Treasurer:..... Virginia Gable
- Registration: Jimi Weaver
- Board Members: Sally Baldwin
 Donna Lambert
 Leo Lee
 Jarvine Mabes
 Bert McDonnell
 Susan McPhee
 Lynda Opiela

**We're on the Web...
www.yakimawine.org**

President's Corner

Yes, we do want your help! I was pleased to be asked again at the last tasting by several of the members if they can help with the tastings. The tastings can be led by any of the members – that is what this organization is all about. The November tasting was led by two members, and not by anyone on the board. A board member is always there to help assist you with your first time leading a tasting, if you need it. We always need help with the tastings, and would like to see new people help with pouring, decorating and clean-up each month. If you haven't been asked recently, make sure you remind someone on the board that you would like to help. They will pass your name on to the leader of the next tasting. The leaders of each tasting receive a list of volunteers, but we often need some gentle reminders to make sure we give you a call. Please keep volunteering. It is important the new members lead and help with the tastings each month. This keeps every tasting interesting and infused with new and fresh ideas.

~ David Lynx

Welcome New Members!

Let us welcome our newest members: Emily Bensen and Nathan Gwinn.

Christmas is a great time to give a membership to someone who loves wines. Registrations forms are on the web site or call me to receive one in the mail, 697-3364.

~ Marie Clark