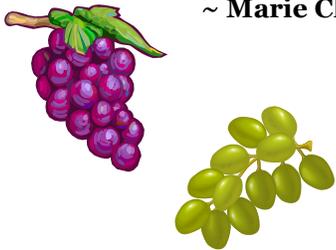


*A monthly publication for members of the Yakima Enological Society*

## January Preview: The Blind Leading the Blind

The new year is just around the corner and so is "The Blind Leading the Blind" tasting. Can you tell a white wine from a red wine if you are blindfolded? On January 9th, 2013 at the Yakima Valley Museum, we will find out.



~ Marie Clark

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

**January 9...**  
**The Blind Leading the Blind,**  
Yakima Valley Museum

**February 13...**  
**Pasta Party,**  
Yakima Valley Museum

**March 13...**  
**Annual Potluck and Election  
of Board Members,**  
Yakima Valley Museum

~ Robin Kisala

## Join us for the annual Y.E.S. Christmas Party



The annual Christmas party will again be held in the Garden Terrace Room at the Red Lion Hotel. The party is on **Wednesday, December 12**. Hope you will be able to join us for a fun evening of good company, good food, good wine and dancing to the Gentlemen Wild band. Y.E.S. members love this band, and if you like to dance you won't want to miss this event.

The evening will begin at 6:30 with an array of hors d'oeuvres and some greeting wine. Dinner will be served at 7:15 p.m. starting with a green salad and featuring a special menu of Roasted Prime Rib and Cajun Roasted Turkey Breast, both from a chef-attended carving station. The entrees will be accompanied with vegetables, potatoes, sage dressing and will end with a dessert of cheesecake with fresh berries. Brad Baldwin, owner of Stems and a Y.E.S. board member, will again select the wines for the evening.

A registration form is included with this issue. 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 in your check or purchase your tickets online with Brown Paper Tickets – go to [yakimawine.org](http://yakimawine.org) and select "Events." **ALL RESERVATIONS MUST BE MADE BY THURSDAY, DECEMBER 6.** On a first-come, first-served basis we will make reserved seating available for those who wish to sit with friends. Each table will seat eight guests. In order to ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made. Check with your friends to make sure they have made, and paid for, their reservations. Spots will not be held for those who have not paid.

**Date:** Wednesday, December 12, 2012

**Place:** Garden Terrace Room at the Red Lion Hotel

**Time:** 6:30 p.m. Hors d'oeuvres and greeting wine; 7:15 Dinner

**Cost:** \$65 Members; \$70 Non-Members

~ Susan McPhee





## Opening the Wine Cellar

### Wine Press Northwest Platinum Judging

Christine and I were thrilled to have experienced the Platinum judging November 7–9 at the Clover Island Inn in Kennewick. Christine was a guest judge, tasting more than half of the 550 wines entered. While her scoring was not counted, she was very close to the scoring of the official judges. My task was to assist in the back room with corking, labeling, pouring, serving and cleaning glasses. That's 550 bottles of wine at 6 glasses each for a total of 3,300 glasses washed and dried by Hank, Cassie and Jon.

The first thing we noticed upon arriving at the judging area was the "cellar" temperature of the rooms. This was possibly as low as the A/C could go, and not a ray of sunshine was allowed on the precious gold medal winners lined up in categories on table after table, with lot labels on two bottles of each wine. The second bottle is a backup used only if the first is corked or bad. This did happen on occasion.

The Wine Press Northwest staff and volunteers were busy cataloging data of all kinds on the wines: varietal, vineyards, percentage of alcohol, residual sugar, winemaker, etc. All of the information was entered into their local computer system and available to the judges from the panel moderators, Andy Perdue and Eric Degerman.

I was impressed by the professional nature of this judging. Wine Press Northwest has this down to a science. Everything was by-the-book and very precise. Checks and balances were meticulously in place, but they also took time to make it a light and very enjoyable experience. When we were greeted the first day by Hank and Nancy Saurer, after they guided us through the operation, they told us to "just have fun."

We did enjoy the time with all the judges and staff involved. We sampled some wonderful Platinum wines and had an exceptional wine-paired catered dinner by Chef Jessica Smith at Kestrel Winery. We also enjoyed two nights at Clover Island Inn and were given gifts of some of the gold medal wines for our "hard" work.

We hope you will join us at the Y.E.S. Platinum Dinner in April to sample these Platinum winners. If you have the opportunity to bid on the Platinum Guest Judging, I would encourage all to bid on this priceless experience.

~ Gerry Amos

*"Platinum Judging" will be continued in January's Y.E.S. newsletter with an article from Christine Amos*

## November Recap: Bus trip

"Oh the weather outside was frightful..." but inside the bus the Y.E.S. members were snug and warm and having a rollicking good time. Despite a few snow flurries and some, including yours truly, who did not dress appropriately for chilly weather, the intrepid souls who traveled to the YVCC Grandview campus experienced first-hand how the wine and technology students at YVCC are educated about viticulture and enology. Under the tutelage of Trent Ball, director, and instructors Brad Smith and Katherine Jones, the students learn the basics of vineyard management and wine making through a program focusing on a hands-on approach to the entire process. Each student cohort decides on the style of "their" wine for the year, and the various wines created have been quite successful. Of the 33 wines produced to date through the program under the **Yakima Valley Vintners** label, 27 wines have been awarded medals and three wines were sold out before they could even be entered into a competition for judging. As well as an occasion to enjoy great wine tasting, it was a good opportunity to see how our Y.E.S. scholarship dollars from the Platinum Award Dinners are used in a very worthwhile program.

After a relaxing and delicious lunch at the historic Dykstra House Restaurant, we visited and tasted some stellar wines at the small family-run **Cultura Winery**, owned and operated by the

*Continued on page 3...*

Bus trip... continued from page 2

winemakers, Tad and Sarah Fewel in Zillah. Our final stop was to enjoy a variety of “bubbly” accompanied by tasty chocolates at **Treveri Cellars’** beautiful and inviting new facility, The Sparkle Tasting Room, formerly known as Sagelands Winery. It was a very enjoyable and educational Saturday afternoon.

~ Julie Johnson



## Eat this.. Drink that



*Recipe submitted by Marie Clark  
Wine suggested by Brad Baldwin*

**This month: Stuffed Mushrooms served with Hard Row to Hoe's 2009 Zinfandel.** Regular retail \$28.00; Y.E.S. price \$22.00 at Stems in downtown Yakima.

*December is such a busy time, our recipe this newsletter is quick, easy and delicious... and just might reduce your stress level!*

### Membership Update

Welcome to new member **Cindy Olivas.**

Membership total is 111, close to our goal for membership this year.

Thanks Y.E.S. Board Members for the super recruiting.



~ Gerry Amos  
V.P./ Membership

### Stuffed Mushrooms

- 8 oz. large mushrooms, stems removed
- 2 – 4 oz. salami finely diced
- ¼ cup blue cheese salad dressing
- 2 oz. parmesan cheese finely grated

Place mushrooms stem side up on a baking sheet. Fill with diced salami. Spoon about ½ teaspoon of blue cheese dressing onto the salami in the mushroom. Sprinkle with parmesan cheese. May be refrigerated at this point until almost ready to serve. Place mushrooms under broiler until bubbly and cheese is melted. Serve hot.

**What: Y.E.S. Christmas Party**

**When: Wednesday, December 12, 2012 — 6:30 p.m.**

**Where: Garden Terrace Room, Red Lion Hotel**

*Yes, we'll be there...*

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

### REGISTRATION DEADLINE

**Postmarked by Dec. 6, 2012**

Note early deadline

No phone calls

Members ----- @ \$65 = \$ \_\_\_\_\_

Guests ----- @ \$70 = \$ \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

**Please reserve seats together for the following people, up to eight per table (registrations must be paid):**

\_\_\_\_\_  
\_\_\_\_\_

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: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

**Yakima Enological Society**

President: ..... Sally Baldwin  
1st Vice President: ..... Gerry Amos  
2nd Vice President:.... Robin Kisala  
Treasurer:..... Jill Skone  
Secretary: ..... Dorene Boyle  
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Marie Clark  
Virginia Gable  
Richard Hamlin  
Julie Johnson  
Susan McPhee  
Kathy Michielsen  
Kelcy Young

**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*

**President's Corner**

**December 2012**

Let's talk about investing in our future. Having had the opportunity for our Y.E.S. members to see first-hand what our very own Yakima Valley Community College's Vineyard and Winery Technology Program, located on the Grandview campus, has to offer; I feel that each and every one of us in attendance ended our tour of the facility with a new appreciation of what this curriculum has to offer our future students. Proceeds from our club's annual Platinum Event continue to allow us to offer scholarships to deserving students to expand their knowledge and expertise in the ever-growing wine industry. Both the instructors and students who gave us the tour left us with our buttons bursting with pride to see our "investment" thriving.

December means a lot of special events to all of us, but the up-and-coming Christmas Party is the reminder to dig in the back of the closet and get out your dancing shoes for the very fun Gentlemen Wild band that has become our club's very favorite band. Plus, you can practice in case you get that long-awaited call from "Dancing with the Stars."



**~ Sally Baldwin, President**

Yakima Enological Society  
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