

## Membership Update

Y.E.S. welcomes three new members this month: **Nona DeBuhr** and **Kristi and Chuck Clemmons**.



Welcome to all of you. With one additional renewal, this brings the current membership to 113.

We are going to try something new with the annual membership renewal due in March 2014. We will send out the Membership Application forms by e-mail rather than by regular mail. Most of you are now receiving your newsletter by e-mail, but if you aren't and/or would like to receive your renewal form by mail, let us know and we will send you one. There will be reminders in the newsletter for the next three months.

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

**January 8...**

**The Blind Leading the Blind**  
Yakima Valley Museum

**February 12...**

**To be announced**  
Essencia

**March 12...**

**Annual Potluck/Election**  
Yakima Valley Museum

~ **Robin Kisala**

## 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 Wed., Dec. 11. Hope you will be able to join us for a fun evening of good company, good food, good wine and dancing to Bill Brennan and his band, Stimulus Package.

The evening will begin at 6:30 p.m. with an array of hors d'oeuvres and greeting wine. Dinner will be served at 7:15 p.m., featuring a special menu of green salad, roasted prime rib *and* salmon fillet, both served from a chef-attended carving station. The entrees will be accompanied with a seasonal vegetable, rice pilaf, Shitake mushroom barley risotto and ending with a dessert station featuring three different desserts. Brad Baldwin, owner of Stems and a Y.E.S. board member, will again be selecting the wines for the evening.

A registration form is included on page 3 of 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 WEDNESDAY, DECEMBER 4.**

On a first-come, first-served basis we will be making 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.

If any of you are interested in spending the night at the Red Lion, they do have a holiday special — \$69.95 per night with breakfast included.

**Date:** Wednesday, December 11, 2013

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

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

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

~ **Susan McPhee**



## Opening the Wine Cellar

**Break out the bubbly, it's the holidays!**

'Tis the season for spreading holiday cheer...and popping a few corks of your favorite bubbly along the way. To me, nothing says "holidays" more than a glass (or three) of a great Champagne or sparkling wine!

We all know someone who refers to all sparkling wine as "Champagne." As oenophiles, we know that's not the case. For as long as history has recognized sparkling wine, the French have insisted that the term "Champagne" be applied only to the sparkling wines produced in the Champagne region, and they're correct. So I'll make it my New Year's resolution to agree that while all Champagne is sparkling wine, not all sparkling wine is Champagne (finally, a

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**Eat this...**

**...Drink that**



*Recipe submitted by  
Chef Greg Massett*

*Wine suggested by Brad Baldwin*

**This month: Lundberg Risotto Balls** served with Two **Vintners 2011 Zinfandel**. Regular price \$28.00; Y.E.S. price \$22.40 at Stems in downtown Yakima.

### Lundberg Risotto Balls

3 slices of prosciutto, cut into thin strips  
2 tablespoons olive oil  
1 box Lundberg risotto (creamy parmesan is what I used)  
2½ cups water  
Panko bread crumbs

In a heavy saucepot, over medium heat, add oil until hot then add chopped prosciutto. Fry prosciutto for 3-4 minutes, stirring constantly.

Add risotto (with included seasoning) and 2½ cups water; turn heat to medium-low. Stir occasionally for approximately 20 minutes until rice is cooked and starch has thickened. Pour into shallow casserole or baking sheet. Allow to cool for 30-45 minutes. Scoop with small cookie/ice cream style scoop and roll in panko crumbs. (This can be done at any point during the day and finished cooking later. Refrigerate if this part is done early.) When ready, heat a pot of cooking oil to 350 degrees F. Carefully lower balls into hot oil, 5 - 7 pieces at a time. Fry for 4-6 minutes, they can be held warm in a 200 degree oven if needed.

### Membership update... continued from page 1

We will also send out a couple of special e-mails that contain only the Membership Application form, but you can also go to the Y.E.S. website and click on the direct link to the form. We hope this will work for most of you. Feel free to pass on the Membership Application to any family or friends you think might be interested in joining our fun and educational group. Hope to see many of you at the Christmas party at the Red Lion on December 11<sup>th</sup>.

~ Susan McPhee

### Bubbly... continued from page 1

resolution I am confident I can keep)!

Over the next few weeks, American consumers will drink more than 40 percent of the yearly allotment of sparkling wine. As I suspect most of you will soon be going to your favorite store to stock up in the coming days, you'll see quite a few choices of sparklers to choose from. I thought it might be helpful if there was a guide to assist in your navigation through the vast selection of Bruts, Astis, Cavas, Proseccos and, of course, Champagne:



**Brut** — Simply put, Brut is crispy, clean and very dry wine (as it contains almost no sugar). Much of what you'll see on the shelf will be Brut. In fact, nearly 95% of all Champagne produced is non-vintage Brut. Perhaps you have your favorite Champagne? I find myself gravitating to Moet or Veuve Cliquot (no doubt the result of long-term marketing). As for sparkling whites, I'm partial to our locally-owned Treveri Cellars; although Domaine Ste. Michelle and Mumm Cuvee Napa are both enjoyable. Champagne, depending on your level of taste, is going to run you between \$45 and \$100+ from a grocer, while a nice Sparkling Brut will range anywhere from \$15 to \$35.

**Extra Dry, Dry & Semi Dry** — Despite the inclusion of the word "dry," these types are not nearly as dry as Brut. Most of your favorite Brut labels will produce a version that is a bit sweeter. Again, depending upon your tastes, pricing runs \$15 and above.

**Demi-Sec & Doux** — Greatly sweeter than Brut and its Dry relatives. Again, many of your favorite Champagne or sparkling brands will produce Demi-Sec renditions. Treveri, for example, features Demi-Sec versions of their Riesling, Gewurztraminer, and Syrah. And pricing is typically \$15 and above.

**Asti Spumante** — Two words come to mind: very fruity. Ironically, "spumante" is the general Italian term for all sparkling wines, although it's often attributed to sweet sparklers. This has a lot to do with Asti; a region in northern Italy which has become synonymous with spumante production. And it's likely the Asti Spumante you find might be up to five times sweeter than Brut. If you like Muscat, you'll probably like most spumante. Tosti and Villa Rosa are two recognizable brands that you'll find in the \$12 range.

**Prosecco** — It's going to be light, crisp and far dryer than spumante. And, with Prosecco, you'll likely find two variations — frizzante and spumante. Frizzante being lightly sparkling and spumante being, of course, the sweeter version. Prosecco does not include the bottle fermentation process and is typically made in bulk, with carbon dioxide being added during the bottling process... so you might want to consider this: It's made to be enjoyed immediately and not something to savor! Lunetta Prosecco is one you'll likely see on most shelves (as it's produced by Cavit) and will run between \$12 and \$15.

**Cava** — Many of the Cavas you'll see on the shelf are similar to the Brut bottles sitting beside them (both sparkling and Champagne). Cava is Spain's contribution to sparkling wine. And

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## November Recap: Grocery Outlet

Holiday Appetizers and Wines that Look and Taste Like a Million Bucks...but on a budget. Wow! What an evening! About 70 people attended the event and were treated to a night of fabulous food and wine! It was great fun!

An extra special thank you to Vicki and Dennis Baker, owners of the local Grocery Outlet. They generously provided all the food and wines for the event, all from their store. Thirteen different wines from all over the world, ranging in price from \$3.99 to \$11.99, were served accompanied by great appetizers. The Bakers opened eyes and hearts to the wonders and bargains that Grocery Outlet of Yakima has to offer. Vicki said it best, "It is like a Treasure Hunt. You never know what you will find there, but always really, really good deals."

The appetizers were masterfully prepared by Greg Massett, Executive Chef at the Yakima Country Club and owner of Massett Winery, and Bill Mechem, owner of Whisper Ridge Winery and winemaker for Bonair Winery. They really were Magicians in the Kitchen! Amazing dishes, delicious, colorful and artfully presented — and everything can be purchased from Grocery Outlet. One of the favorite appetizers was the Lundberg Risotto Balls, and Greg was kind enough to share the recipe for Y.E.S. members. See the recipe section for this delightful tidbit.

And thanks to the Y.E.S. members who put this event together with the Bakers and Greg: **Karen and Leo Lee** and **Laurie Kirkland**. What a team! Nicely done!

~ Susan McPhee

## Bubbly... continued from page 2

much like its French counterpart, Chardonnay or Pinor Noir are the predominant varietals found. Incidentally, Segura Viudas Brut was named one of Wine & Spirits "Best for \$10 or less."

**Espumante** — It might be a little harder to come across in the local grocery store, but this is Portugal's contribution to the sparkling world. It covers the full spectrum from dry to sweet, as Portugal's sparklers are less territorial than other countries. Espumante has also made its way to South America, where Brazil, Chile and Argentina have all crafted their own forms of espumante. I'm told Escheverria, a Chilean espumante, has a great product, but it will most likely be found in the \$20-25 per bottle range.

**Sekt** — Central Europe's sparkling contribution can vary dramatically from country to country and the manner it is made. In Austria, for example, sparkling wines using Gruner Veltliner or Blaufrankisch (Lemberger) are popular and adhere to the bottle fermentation process, while others in the region opt for an approach similar to how Prosecco is made. I recommend the Austrian Punkt Genau Sparking Gruner Veltliner, which you'll likely find in the \$15-18 range.

Regardless of your preference, I hope you get a chance to enjoy the holidays over a nice glass (or three) of bubbly! Happy Holidays!

~ Bryan Hollenbaugh

**Special Christmas Party transportation: Contact Steve Zien @ Aladin Limousine • 969-2877 • [aladin2288@gmail.com](mailto:aladin2288@gmail.com)**

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

**When: Wednesday, December 11, 2013 — 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. 4, 2013**

**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 Board

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**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 98907*

## President's Corner

December 2013

With some of the fall colors hanging on by a thread, we have to wonder when ol' man winter will hit the Valley. Always being optimistic, we hope for winter only in the mountains. Thankfully we have not had record snow in the Valley since...I don't know when...1997? As I write the temperature is dropping to the 20s. Here we go.

As the year winds down to the end, we can reflect and must be thankful that the Yakima Enological Society has had another year of exciting and educational events. Thanks to all of you who have supported the club and monthly events with sustainable numbers. Wow, 70 in attendance for the Holiday Appetizers event last week. That is very nice participation.

Also we must give thanks to the many people from the club who have planned and organized the Y.E.S. events. This would include the Y.E.S. Board of Directors, the Platinum Committee members and the Y.E.S. members who have stepped up with creative ideas for special events. Thank you all for another fun year of food and wine. I am looking forward to the 2013 wines. This vintage may turn out to be the greatest of the century. Cheers!

To healthy, happy holidays...

~ Gerry Amos, Y.E.S. President

## January Preview: The Blind Leading the Blind

It's almost time for the 2014 The Blind Leading the Blind tasting. Save the date, January 8th, for an evening of challenging our senses of smell and taste. A great way to have a Happy New Year.

~ Marie Clark

Yakima Enological Society  
PO Box 2395  
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