



Y. E. S!

December 2014

A monthly publication for members of the Yakima Enological Society

January Teaser The Blind Leading the Blind

January's tasting is right around the corner. The Blind Leading the Blind will be on January 14, 2015 at the Essencia Artisan Bakery.



We will have Ryan's great paella and a couple of Spanish varietals in the selection of wines that will be served. We may include an Albariño and Tempranillo, which are two Spanish varietals that we had at the November tasting.

~ Marie Clark

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

January 14...

Blind Leading the Blind
Essencia Bakery

February 11

DavenLore Winery
Downtown Deli

March 11...

Annual Pot Luck & Meeting
Yakima Valley Museum

~ Robin Kisala

Come be of good cheer at the 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., December 10**. We hope you will be able to join us for a fun evening of good company, good food, good wine and more dancing to Bill Brennan and his band, Stimulus Package.

The evening will begin at 6:30 with an array of hors d'oeuvres and greeting wine. Dinner will be served at 7:15 featuring a special menu including Roasted Prime Rib and Salmon Fillet, both served from a chef-attended carving station. Brad Baldwin, owner of Stems and a Y.E.S. board member, will again be selecting the wines for the evening. New this year, Jeff Buege will be available at the event to take complimentary photos of any who desire as he did for the July event at Apple Tree.



On page three of this issue you will find the 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 in your check or purchase your tickets online with Brown Paper Tickets. Visit the Y.E.S. website at yakimawine.org and select "Events" or go to <http://www.brownpapertickets.com/event/981242>. **ALL RESERVATIONS MUST BE MADE BY WED., DECEMBER 3.**

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 10, 2014

Place: Garden Terrace Room at the Red Lion

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

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

~ Susan McPhee



Eat this... Drink that

*Recipe submitted by Christine Amos
Wine suggested by Brad Baldwin*



The pomegranate symbolizes abundance... and we all have so much to be thankful for in the Christmas Season.

Enjoy **Pomegranate Chardonnay Sorbet** with **Charles & Charles Chardonnay**, Washington State 2013. Retail price \$12.00; Y.E.S. price \$9.60 at Stems in downtown Yakima.

Pomegranate Chardonnay Sorbet

Makes 8 servings

Ingredients

3 cups fresh pomegranate juice

OR

1 24-ounce bottle pomegranate juice

1 cup chardonnay for recipe

4 oz. chardonnay for the chef

½ cup sugar

Fresh pomegranate seeds



Directions

1. Place juice, chardonnay and sugar in a small saucepan over medium-high heat. Bring to a boil, reduce heat and simmer 10 minutes. Remove from heat, and chill well.

2. Pour into the canister of an ice cream freezer, freeze according to manufacturer's instructions. Spoon into freezer-safe container: cover and freeze 1 hour or until firm. Garnish with fresh pomegranate seeds.

Per serving: 110 calories, zero fat, zero protein, 23 g carbohydrates, zero fiber, 15 mg sodium.

November Recap Emerging Northwest Varietals with Hank and Nancy Sauer

A great group of Y.E.S. members and guests gathered at the Hilton Garden Inn to participate in a delightful, educational and informative presentation by Hank and Nancy Sauer. They highlighted five emerging varietals from the Northwest: **Treveri Cellars** Muller-Thurgau (sparkling); **Coyote Canyon** Albariño; **Northwest Cellars** Petite Sirah; **Cor Cellars** Tempranillo; and **Clearwater Canyon Cellars** Carmenere. The Sauers gave background information on the five varietals and provided pairing suggestions for each. Participants had a chance to rate the wines and do their best to identify the different flavors and aromas they were able to detect.

Nancy and Hank also gave numerous helpful and informational tips, including how to open sparkling wine, screw cap bottles, and those always frustrating wax-topped corks. And I can hardly wait to try this tip from Hank: "When making brownies, use the oil that is called for but replace other liquid with Port, then sit back and watch the awed reaction as folks bite into these brownies."

Another highlight of the evening was being instructed by Hank in the art of sabrage, that is opening a bottle of sparkling wine with a sabre! The group moved outside to watch Brad Baldwin and Gerry Amos try their hand at the art. The looks on both of their faces was priceless as they watched the cork and top of the bottle go flying across the parking lot of the Hilton Garden Inn.



Continued on page 3...

November recap... continued from page 2

If you'd like to purchase any of the five wines that were featured, Brad has them at Stems. It was pointed out that these emerging varietals are a little more expensive exactly because they are emerging and the wine makers traditionally make them in smaller quantities. Of course with the 20 percent discount Y.E.S. members always get at Stems, they become more reasonable.

Thank you Hank, Nancy and Brad for putting on such a wonderful event.

~ Susan McPhee

New Member Welcome

Y.E.S. welcomes new member **Martha Marchand**. This brings our year-end membership to 103. Thanks to all of you who continue to support Y.E.S. Watch for information on renewing your 2015 membership after the first of the year and be thinking of friends and family you can ask to join in the fun. Hope to see many of you at our annual Christmas Party December 10th.



~ Susan McPhee



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

A "hot" wine: A wine in which the alcohol content is high and overpowers the flavor nuances of the wine.

Submitted by Robin Kisala



What: Y.E.S. Christmas Party

When: Wed., Dec. 10 — 6:30 p.m. greeting; 7:15 p.m. dinner

Where: Red Lion Hotel, Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

Important: Please include your phone number AND email.

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

REGISTRATION DEADLINE

DECEMBER 3, 2014

(Mail-in and Online)

Pay online at the Y.E.S. website
www.yakimawine.org

Members ----- @ \$65 = \$ _____

Guests ----- @ \$70 = \$ _____

Total Enclosed: \$ _____

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
Web: www.yakimawine.org

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

*This newsletter is published by Jonelle Foutz,
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President's Corner

December 2014

On Sunday, October 26, 2014, an awesome service celebrating the life of our Y.E.S. Charter Member, long-time Y.E.S. Treasurer (40 years), and great friend, Virginia Gable, was held at Central Lutheran Church. The church was filled with Y.E.S. members, Red Hat Society members and many friends wearing Virginia's trademark color of purple. Everyone was amazed by the professional quality and talent on display during the service. Christine Brown, a local TV personality and family friend gave a wonderful, heart-felt eulogy. The musical talent in Virginia's family was abundantly represented. There were recordings of Cate and Starla Gable singing "Owl Lullaby" and "Over the Rainbow," and a recording of Virginia's late husband, Bill Gable, a tenor, singing "Verily," recorded at Central Lutheran Church in the early 1960s.

I would like to share with all of the members of Y.E.S. the thanks received from Starla and Cate:

"Y.E.S... Don't you all know how to honor 'one of your own!' From the toast to mom at the October Y.E.S. Board meeting, to the attendance at mom's service, to the beyond-gorgeous purple spray of flowers in her honor. Your love of mother has not gone unnoticed. Thanks for reminding us why we loved her so much." Starla & Cate

Thank you all for honoring the contributions and friendship of Virginia Gable.

~ Gerry Amos, Y.E.S. President



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