



Chapter of the Enological Society of the Pacific Northwest

February 2003

Rhone Vs. Washington

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Gina Milliron

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John DiBari

2nd Vice President
David Hysert

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Virginia Gable

Registration
Marie Clark

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Gary Cox
Shaunna Kobes
Mike Libbee
Shirley Menard
George Petzinger
Jim Stoffer
Scott Summers

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

February will bring a special experience for Society wine lovers (and all lovers, for that matter). We hear that Syrah and Viognier are Rhone varietals, but why are they grown here? And how are they different here and in France? What about others, like Mourvedre and Grenache? Will we be seeing more of these?

You will be able to taste some of the best both regions have to offer, including the standard that all Viognier is judged against: Condrieu. **Doug McCrea**, Washington's own "Rhone Ranger," will be here to discuss appreciation of Rhone wines, and the complex characteristics of his own, crafted in Rhone style.

We will offer McCrea Cellars' Viognier and Syrah, and French counterparts, glass to glass, as well as a truly unique surprise. Of course, the theme of the food will be French as well, with Essencia bread, French cheeses, porcini quiche, salad, and a Valentines choco-

late dessert to round the evening off. It will also be a special pleasure to have our first ever event held at the YWCA.

Date: *Wednesday, Feb. 12th, 2003*

Place: *Y W C A
15 N. Naches Ave.*

Time: *6:30 p.m. Registration
6:40 Reception
7:00 p.m. Tasting*

Cost: *\$25.00 Members
\$30.00 Guests
\$18.00 non-drinkers*



Bring: *Two wine glasses*

Limited: *180 Guests*

Postmarked by **Friday, Feb. 7th**, phone calls only on **Monday, Feb. 10th** to **Marie Clark, 697-3364** (until 8:00 P.M.).

George Petzinger

Siri Strom—Not So Blind

Siri Strom fantastically identified five of the six varietals, earning a free tasting. She was closely followed by **Curt Borden** who identified four of the varietals and was able to tell which wines were the most expensive and least expensive. Curt received a bottle of the 1998 Claar Cellars Merlot as his reward. Two other members, **Alice Borden** and **Bruce Wherry** also identified four of the varietals. The Gewurztraminer was the most easily identified wine. The merlot and cabernet were often confused with

the other.

Thanks go to **Ray** and **Sandie Menard** for all the kitchen help. **Scott** and **Jane** for keeping track of the wines on the tables. **Jimi Weaver** and **Shaunna Kobes** for helping at the registration table. **Melba Strand** helped with set up. Food was prepared by **Virginia Gable**, **Scott Summers**, **Julie Farrow**, **Wilma Dulin**, **Mike Harves**, **Alice Borden**, and **Mary Robbert**. Cleanup crew in-

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President's Corner

Happy New Year to all who could not attend our January tasting, *The Blind Leading the Blind*. **Marie Clark** organized a very fun evening with great food and surprising wines. This is an annual event and it is great fun. Marie did a fabulous job! Thank You!

George and **Ivone Petzinger** are planning a sumptuous evening for February when they take us to a little bit of Rhone and a bit of Washington. Ivone will be preparing delights from her new bakery and George has been on a quest for great wines. Don't miss out on a great evening.

Our March meeting is quickly approaching and with that comes the need for a few new board members. Being on the board is great fun. Perhaps many of you are not familiar with what your board is responsible for. A board member serves a two year term and along with the executive board helps to plan the events for the year. Each board member has taken a responsibility in planning an event. However, this responsibility does not have to rely solely upon the board members. Members of the society are also encouraged to participate in planning a tasting. Our board meetings are open to the membership and usually are held the Wednesday following the tastings.

If at any time, you as a member have an idea or want to help in the planning of a tasting, your board would welcome you with open arms! Now that our membership has grown to nearly 300 members, there is a lot of planning involved from selecting the theme, to choosing the wines, food and speakers. All to provide you with an enjoyable, educational, entertaining and tasteful evening. So don't be shy!

This is your organization. Tell us what you want! And speaking of growing, I would like to welcome our newest members. **Janet McCann, Norman Clem, Cecilia & Eric Vogt and Bruce & Maxine Wherry**. Welcome to YES! I look forward to meeting you. See you in February!



Gina Milliron

Larson Gallery Tasting

Yakima Cellars is going to present our April 9th wine tasting event at the Larson Gallery on the campus of YVCC. Again this year the Yakima Enological Society is providing a Members Choice Award of \$100 to one of the photographs in the Central Washington Photography Exhibit that will be taking place during our tasting. Please join us and plan to vote on your favorite photograph and taste the fine wines from Yakima Cellars.

John Dibari

...Not So Blind Continued from Page 1

cluded **Michael Wilson, David and Sharon Hysert** and **Mike and Debbie Libbee**.

Recipes for the Basil Mayonnaise that was served with the Italian Chicken Spirals and the Salmon Pate' were requested. They will appear in this newsletter or in the future as space limits.

The wines we served included the Columbia Winery's 2001 Gewurztraminer, Selah Heights Winery's 2000 Reisling, Snoqualmie Winery's 2000 Chardonnay, Claar Cellar's Sangiovese, Sageland's 2000 Merlot and Columbia Crest's Grand Estates 2000 Cabernet Sauvignon (the favorite of the tasting).

Marie Clark

Calendar of Upcoming Events

Feb 12	WA vs. The Rhone Y.W.C.A
Feb 19	Board Meeting
Mar 12	Annual Meeting YV Museum
Mar 19	Board Meeting
April 9	Larson Gallery Tasting YVCC



Membership Renewal

It is that time of the year again for current members of the Yakima Enological Society to renew their membership. In this newsletter you will find a short membership form to be used for your renewal. Please fill it out and send with the appropriate amount to the YES PO Box on the form.

It is very important that current members renew before April 7. After that date the YES Board has decided that persons signing up for YES tastings that have not renewed their membership will pay the extra \$5 per person for wine tastings.

As a member of the Enological Society of the Pacific Northwest we owe dues to the umbrella group each year. When membership renewals come in over a period of months it causes extra problems with record keeping and accounting.

Since those who perform these duties for Y.E.S. are volunteers, it is best to keep the process to the shortest period of time. If you want to stay a part of Y.E.S. please remember to take care of this as soon as possible.

John DiBari



Annual Meeting

Our annual meeting will be held at the Yakima Valley Museum on March 12, 2003. This meeting will be a pot-luck and everyone should bring either an hors' d'oeuvre, a salad or a dessert. We will be furnishing the hot dish and also a variety of red and white wines. We have several openings on the Board to be filled at this meeting, so plan to attend and also put your name on our volunteer list.

The fun of helping to be involved with putting on these tastings is a great way to get more acquainted with the way our club is run. Bring some new ideas of what you would like to see in the coming months. See you there!! Any questions - call Virginia Gable - 452-8780.

Virginia Gable



Red Wine and Chocolate Weekend

The Yakima Valley Winery Association kicks-off the 2003 wine-tasting season with its annual Red Wine and Chocolate extravaganza on Presidents' Day weekend, 15-17 February. Member wineries will provide chocolate concoctions in their tasting rooms throughout the weekend and many offer special discounts on select red wines. The event is free, but guests must purchase a tasting glass or bring their own.

Claar Cellars will feature truffles and other goodies prepared by YES member and our good friend **Ivone Petzinger** of Essencia Artisan Bakery and Chocolaterie. Renowned local artist **Jim Gleason** will display an impressive collection of reasonably priced landscape and wildlife original oil paintings and prints.

The weekend activities unofficially begin at 7:00 PM on Valentines Day with the eighth annual "An Intimate Red Wine and Chocolate Affair" sponsored by Lower Valley Hospice at the Prosser Community Center. The event features an extensive array of chocolate treats prepared by local confectioners, wine-tasting and music provided by Dr. A and Friends. Tickets are \$20 per person or \$35 per couple. Phone 837-1676 for tickets and additional information.

Mike Libbee



Important! - Registration Process Change

In an effort to make the registration process more efficient, beginning with our January meeting, the main doors to the dining room will remain closed until 6:30 sharp.

The registration desk will open at 6:30 to pass out name tags. We will begin serving the greeting wine at 6:40. If you happen to find yourself arriving prior to 6:30, in anticipation of a great evening, we would kindly ask you to remain the Museum's beautiful new gallery until 6:30.

Thank you for your cooperation and happy tasting!

Gina Milliron



Please submit info., articles, or recipes to:
 Charlena Paschen, 2480 Selah Loop Rd.,
 Selah, WA 98924
 Ph: (509) 697-3931
 E-mail: tcpaschen@elltel.net



Yakima Enological Society Membership Application

_____ New _____ Renewal

Mail completed application with check to:
Yakima Enological Society
PO Box 2395
Yakima, WA 98907

Name _____

Home Phone: (____) _____

Name _____

E-mail: _____

Address: _____

Newsletter by email Yes _____ No _____

City: _____

State : _____ Zip : _____

PLEASE NOTE: Law requires members to be of legal age

I would like to help with:

- Food preparation for tastings
 Greeting and guest registration
 Organizing a tasting
 Board membership/planning
 Writing/Finding articles for newsletter

- Wine research for tastings
 Pouring wine/serving food
 Providing location for a tasting
 Newsletter preparation
 Sharing my wine knowledge at tastings -
 handouts/talks/slides

Membership is non-transferable. Minors are not permitted at tastings.

Annual Dues: \$25 _____ Couple \$15 _____ Single

Basil Mayonnaise

- ◆ 3/4 cup Mayonnaise
- ◆ 1/2 Cup Loosely Packed Fresh Basil
- ◆ 1/2 Small Shallot
- ◆ 1/2 Clove Garlic

Combine all ingredients in a food processor bowl or blender. Cover and process or blend until almost smooth. Cover and chill up to four hours.

All ingredients were tripled for the January tasting except for the garlic which stayed at 1/2 clove.

Recipe from Italian Chicken Spirals from the Recipe Center at <http://www.bhg.com>

Marie Clark



The Perfect gift!

Gourmet Wine & Food Baskets
FREE DELIVERY

Come visit our new wine room!

KAMEO FLOWER SHOP, INC.
111 S. 2nd Street • Yakima
453-7166
Mon.-Fri. 7:30-5:30 Sat. 7:30-3:00
Bob & Dorothy Grabenstein • Bert McDonnell



February 2003

First Class Mail

P.O.Box 248
Yakima, WA 98907

Happy Valentine's Day!



Rhone Vs. Washington

Deadline: Postmarked by Friday, Feb 7th

Y.W.C.A.

Wednesday, Feb 12th, 2003 6:30 PM

Name(s): _____

Members _____ @ \$25.00 = \$ _____

Name(s): _____

Guests _____ @ \$30.00 = \$ _____

Guest(s): _____

Non-Drinkers _____ @ \$18.00 = \$ _____

Guest(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address below if you would like to receive future issues of the newsletter via e-mail:

If you would like to help with the tasting, please select one of the following:

- _____
- Set Up Food Prep Registration
 Greeter Pourer Clean Up

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!

