



## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: January 27, 2005

### February Tasting - Blaufrankish

**President**  
John DiBari

**1st Vice President**  
David Lynx

**2nd Vice President**  
Mike Libbee

**Secretary**  
Ray Dilschneider

**Treasurer**  
Virginia Gable

**Registration**  
Marie Clark

#### **Board Members**

Curt Borden  
Peggy Briskey  
Lane Brown  
Gary Cox  
Leo Lee  
George Petzinger  
Sandy Saffell  
Scott Summers  
Monica Weyhe

*"Check out the website  
to view photos from  
several Society Events!"*

We're on the web!  
[www.yakimawine.org](http://www.yakimawine.org)

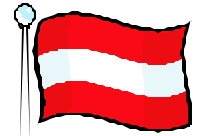
Lemberger (Blaufrankish) was once considered the red wine grape best suited to central Washington's climate. Currently, few wineries produce Lemberger commercially, but it still has a large and loyal following.

Come help us celebrate the Austrian origins of this varietal and pay homage to the pioneers of Washington wine by comparing Washington and Austrian styles of Blaufrankish, tasting other varieties including a Hungarian dessert wine, and listening to live classical music from the region at the beautiful, historic YWCA.

The night begins with a botrytized Blaufrankish as the greeting wine. **Paul Vandenberg**, co-owner and winemaker of **Paradisos del Sol**, will follow with a discussion of the history and current status of the Lemberger grape in our fair state, while we taste his fruity & unoaked style of the varietal. The Yakima String Quartet will play selections from Austrian and Hungarian composers as we dine on a four course meal prepared by **Essencia Artisan Bakery's Jessica Smith** and **Ivone Petzinger**.

The first course will be beer marinated pork roast paired with the award-

winning original Kiona Lemberger 2002, followed by a cucumber salad paired with a light and fragrant white, Gruner Vetliner Sandgrube. This will be followed by chicken paprikash served with Austrian Blaufrankish Glatzer and a soon to be released 2002 Lemberger from Kana Winery in Yakima. Dessert is a traditional Austrian pastry paired with the rare and intense Hungarian 1996 Royal Tokay (5 Puttonyos). We plan for this to be an educational as well as entertaining evening, and hope to see you there!



**Date:** Wed, February 9th, 2005  
**Place:** YWCA - 15 N. Naches Ave  
**Time:** 6:40 Registration  
**Cost:** \$28 Members,  
\$32 Guests,  
\$22 Non-Drinkers  
**Bring:** 2 wine glasses  
**Limited:** 140 Registrants

Postmarked by **Friday, Feb 4th**.  
Phone calls only on **Monday, February 7th** to **Marie Clark, 697-3364**.

*George Petzinger*

### January Tasting in Review

What's Involved in Judging Wines?



With the very informative presentation from **Amy Mumma** of the CWU World Wine Program, participants at the January's wine tasting were introduced to the components of wine judging. Amy then led us through 2 flights of

wines where each person blindly judged the wines. Then each table of participants had to arrive at a consensus in scoring the wines. All the tables were average together to get the medals awarded to the wines in our mock

*Continued on Page 2...*

## President's Corner

The last wine tasting was not your usual "Blind leading the Blind" as those who attended discovered to their delight. **Amy Mumma**, from Central Washington University did a great job of leading the group through a blind tasting/judging of a white and a red wine to help us learn more about tasting wine. I believe that everyone who attended had a great time and I want to see us do more events like this in the future.

The February tasting will be at the YWCA and not the Museum on the 9<sup>th</sup>. It should be a good one with Lemberger the focus, food prepared by **Jessica Smith** & dessert by **Ivone Petzinger** of the **Es-sencia Bakery**. This will be a very nice evening with speakers knowledgeable of the wine variety and a comparison with Austria/Vienna Blaufrankish (Lemberger). Read the article on the front page.

It is also that time of year for all of us to renew our membership in the Yakima Enological Society. I want to emphasize again that we are a volunteer organization and that everyone needs to get involved. To that end the membership form has check boxes for volunteering to help with YES events and the board asks everyone to check at least one of the boxes on the form. We need to get more members involved in putting on events. Those who do it on a regular basis would appreciate seeing some new faces. It is also a good way to meet other members of the group and get to know them better which can make for a more enjoyable time at the events.

The Annual Meeting will be on March 16<sup>th</sup>. March will see two events for YES, the Platinum tasting on March 5 and the Annual Meeting on March 16<sup>th</sup>. The Annual Meeting is your opportunity to make comments on the past year's events and to bring up any concerns that you may have. It is also when we elect half of the Board. We have several openings on the Board which will need to be filled at this meeting. If you are interested please give me a call at 697-3519 or send me an email at **jdi-bari@elltel.net**.

John DiBari



### January In Review From Page 1.....

judging. Additional information, from Amy, about each wine can be found on our web site at [www.yakimawine.org](http://www.yakimawine.org).

It is difficult to judge a wine without allowing personal preference to rule.

Special thanks go to **George Petzinger** who helped choose and obtain the wines, and to **Pam Larin, Gloria Venerdi, Jackie Hertel, and Karen and Leo Lee** for preparing the appetizers we nibbled on while drinking the sparkling wine, **Lucien Albrecht Cremen**, after the judging.

Marie Clark

### Calendar of Upcoming Events

Feb 9	<b>Blaufrankish</b> YWCA
Mar 5	<b>Platinum III</b> Clarion Hotel
Mar 16	<b>Annual Membership Meeting</b> Yakima Valley Museum

**Please submit info., articles, or recipes to:**

Charlena Paschen, 2480 Selah Loop Rd.,  
Selah, WA 98924

Phone: (509) 697-3931

E-mail: [chaleepas1963@yahoo.com](mailto:chaleepas1963@yahoo.com)

## Platinum III



Things are coming together very nicely for the society's third annual "Best of the Best" Platinum Tasting on **March 5th** at **The Clarion Hotel**.

Your tasting committee has thus far procured 15 of the 16 wines we selected. I can say without a moment's hesitation that this is the finest collection of wines we have offered at any Platinum Tasting to date. We have a significantly higher ratio of Platinum Medal wines this time around and all wines in the tasting earned at least a Double Gold Medal in the Wine Press Northwest judging. Go to the Calendar of Events section of the YES website for the complete wine list.



As I write, the Food Tasting Sub-Committee, chaired by **Susan McPhee**, is meeting with The Clarion's Executive Chef **Greg Keeton**, to put finishing touches on the menu. Susan arranged a complete pre-tasting of the wines and food to ensure that we get the proper pairings. Again, the menu (subject to small changes) is available on our website.

Our guests for the evening will include **Andy Perdue**, editor of **Wine Press Northwest** magazine; **Hank Sauer**, last year's Master of Ceremonies; **Pamela Frye**, owner and winemaker of **Iris Hill Winery**, which took the competition's only Double Platinum award; **Rob Griffin** of **Barnard-Griffin Winery**, which won Platinums for two different Syrahs; **Jeff Gordon** of **Gordon Brothers Winery**, and a host of other prominent winemakers. You should have plenty of opportunity to mingle with our guests while sampling the reception wines.

We expect to have two cases of Platinum wines for a silent auction so bring your check books, bid high, and bid often. Proceeds will be used to offset the cost of future YES tasting events. Imagine procuring a case of the top wines in the northwest all in one place!

We are also working on an after-event reception sponsored by The Clarion Hotel, at which attendees may relax with a glass of wine, nibble on some cheese, and purchase some of the evening's featured wines at a reasonable price.

Remember that overnight accommodations and a breakfast package are available for a special

\$65 per couple rate. Contact the hotel and ask for **Lisa Kane**. The number of available rooms is limited, so reserve early.

This is not a formal event--we only care that you attend and enjoy yourselves. Still, this will be an upscale affair and if you are inclined to follow our "Fire and Ice" theme, drop-dead red/glitzy platinum ladies and men-in-black are more than welcome.

Not many seats remaining, so please get your reservations in soon. Early registrants will be seated closer to the head tables. We will assign tables this year in order to eliminate some of the seating problems we have experienced in the past. If you wish to sit with specific friends, please let us know on your registration form. Tables of eight are also available. Contact **Mike Libbee** (829-6810; 910-3347) for additional information.

**Date:** Sat, March 5th, 2005

**Place:** The Clarion Hotel

**Time:** 6:30 Registration, 7:15 Tasting

**Cost:** \$60 Members,  
\$70 Guests

**Limited:** 208 Registrants

Deadline: Postmarked by **Monday, February 28th**. Phone calls only to **Marie Clark** (509-697-3364) until **Friday, March 4th**.

Mike Libbee

## Local Wine Events

Feb 3rd - **Bob's Keg and Cork** presents **Rick Small**, legendary owner/winemaker at **Woodward Canyon Winery**. 6:30 PM, \$35, appetizers, RSVP to 573-3691.

Feb 7th - **Kestrel Vintners** at **Bob's Keg and Cork**. 6:30 PM, \$25, appetizers, RSVP to 573-3691

Mike Libbee

## Red Wine and Chocolate




Round up a group of friends and support your Yakima Valley wineries on Presidents Day Weekend (February 19-21) as local vintners open their doors for the annual Red Wine and Chocolate celebration. Valley wineries will offer specially selected red wines paired with a chocolate confection guaranteed to lead you into temptation. What decadence!

**Claar Cellars**, for example, will feature one-of-a-kind chocolate tasting cups from **Essencia Artisan Bakery and Chocolaterie**, as well as a terrific two for the price of one case deal on a very quaffable 1999 Merlot. Most wineries offer some kind of special pricing on red wines to help you stock the cellar and ride out the remaining weeks of winter.

Remember, most wineries do not charge for the event, but they do not provide tasting glasses. Commemorative stemware, good at all wineries, is available for a nominal \$5.00 charge. Hours are generally 10-5 PM, but some wineries are open until 6:00 PM. For more information, check the Wine Yakima Valley website at [www.wineyakimavalley.org](http://www.wineyakimavalley.org) or telephone individual wineries. Bring your sweet tooth!

Mike Libbee



**Yakima Memory 2005 Calendar**

Sales of the calendar help support the Yakima Memory project

[www.yakimamemory.org](http://www.yakimamemory.org)

## Yakima Memory Calendar

Featuring 14 historical Yakima photographs  
From the collections of the Yakima Valley Regional Library  
and the Yakima Valley Museum

On sale now at all branch libraries, The Yakima Valley Museum, Yakima Bindery, Wray's Thriftway, Inklings Bookshop, Oak Hollow Frames, Collector's Niche, The Lunch Box, Yakima Federal Savings & Loan, McAllisters Museum of Aviation, Essencia Artisan Bakery, Borders, Donald Fruit & Mercantile, Carriage House Salon, Tieton Village Drugs, Make-it-Special, Fiddlesticks, Rosauers, Ron's Coin and Book Center, Yakima Valley Visitors Bureau, Leslie's Sweet Shoppe

Also available online at [www.yakimamemory.org](http://www.yakimamemory.org)

### Platinum III Tasting

Postmarked by: **Friday March 4th, 2005**

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

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

Guest(s): \_\_\_\_\_

Guest(s): \_\_\_\_\_

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

### Clarion Hotel

**Saturday, Mar 5th, 2005 6:30 PM**

Members \_\_\_\_\_ @ \$60.00 = \$\_\_\_\_\_

Guests \_\_\_\_\_ @ \$70.00 = \$\_\_\_\_\_

**TOTAL Enclosed:**  \$

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!**



## Yakima Enological Society Membership Application

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

\_\_\_\_\_New \_\_\_\_\_Renewal

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. Membership from 3/1/05 to 3/1/06

### **As a volunteer organization it is expected that members will check at least one box below:**

\_\_\_ Help with food preparation for tastings

\_\_\_ Wine research for tastings

\_\_\_ Help with greeting and guest registration

\_\_\_ Pouring wine/serving food

\_\_\_ Help with organizing a tasting

\_\_\_ Help with setup for a tasting

\_\_\_ Board membership/planning

\_\_\_ Help with cleanup after a tasting

\_\_\_ Writing/Finding articles for newsletter

\_\_\_ Sharing my wine knowledge at tastings

\_\_\_ Anything to help at a tasting

-handouts/talks/slides

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

Annual Dues: \$25\_\_\_\_\_ Couple \$15\_\_\_\_\_ Single (Dues are \$12.50/couple & \$7.50/Single after 9/1/05)

## YES Membership Dues

Each year your membership in the Yakima Enological Society must be renewed on March 1<sup>st</sup>. The above membership form is to be used for your renewal. Please fill it out and send with the appropriate amount to the Y.E.S. PO Box on the form.

Those who have joined in the last few months should know that their membership fee was reduced for the last half of the year and is due again for the year beginning on March 1st. If you have any questions on the amount that you owe please send me an email at [jdibari@elltel.net](mailto:jdibari@elltel.net) or give me a call at **697-3519**.

**The form has changed this year. Because the Yakima Enological Society is a volunteer group it is expected that all members will volunteer to be part of the effort for our events that need help. Please check at least one box on the application for what you would be willing to do for the group.**



It is very important that current members renew

before April 1. After that date the Y.E.S. Board has decided that persons signing up for Y.E.S. tastings that have not renewed their membership will pay the extra \$5 per person (guest fee) for wine-tastings.

***Your newsletters will also end with the April mailing.***

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*



February 2005

P.O. Box 2395  
Yakima, WA 98907

Happy  
Valentines Day!



**Blaufrankish**

**YWCA**

**Deadline:** Postmarked by Friday, Feb 4th, 2005

**Event:** Wednesday, Feb. 9th, 2005 6:40 PM

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

Members: \_\_\_\_\_ @ \$28.00 = \$\_\_\_\_\_

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

Non-Members: \_\_\_\_\_ @ \$32.00 = \$\_\_\_\_\_

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

Non-Drinkers: \_\_\_\_\_ @ \$22.00 = \$\_\_\_\_\_

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

**TOTAL Enclosed:** \$

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

Please give your e-mail address 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!**

