



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: January 22, 2006

Travel the World of Pinot Noir

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

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

Get your passports in order! We will be taking a trip around the pinot world. Your friends will be green with pinot envy.



We'll be making stops in **South Africa, Spain, France, Canada, Sonoma and Oregon**. Think you know pinot? So did we until we took this same trip. Bring a glass and an open mind. Don't bring a jaded palate. You'll be tasting some very unique wines which may surprise you.

Executive Chef Jessica Smith of **Burhrmaster Baking Company** will be pairing food with the wines.

Date: Wed, February 8th, 2006

Place: YWCA
15 N. Naches Ave.-Yakima, WA

Time: **6:30 P.M.** Registration
7:00 P.M. Tasting Begins

Cost: \$25.00 Members
\$30.00 Guests
\$20.00 Member non-drinkers

Bring: 1 Wineglass per person

Postmarked by **Friday, February 3rd**.
Phone calls only on **Monday, February 6th** to **Marie Clark, 697-3364**.

- - **Kathy Michielsen**

We are so Blind!!!

Congratulations to **George Petzinger** for guessing the most varietals in the Blind Leading the Blind tasting and being willing to write his name on the test sheet. He was awarded a coupon for a free tasting in the next year. One other person with no name on the sheet, probably female (from the hand writing), also guessed 4 of the varietals. Jessica Smith came in next with three varietals correctly identified. But for the rest of us, we guessed only 0-2 varietals.

Our speaker, **Kristi Payne**, shared a little bit about each wine. Each varietal has its own special niche in the southern hemisphere. All the wines were purchased from **Pete's** in Bellevue. The wines we tasted were: South Africa's Kanu Chenin Blanc 2004 New Zealand's Stoneleigh Sauvignon Blanc 2004 Australia's Wynn's Coonawarra Estate Cab-

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Annual General Meeting

Our famous pot-luck on **March 8th** at the **Yakima Valley Museum**. Great Food!!! Good Friends!!!

Come join the party and make your voice heard.

- - **Virginia Gable**

Local Wine Events

February 13 - Bob's Keg and Cork welcomes **Forgeron Cellars**. 6:30 PM, \$25, heavy appetizers, RSVP appreciated to Bob at 573-3691.

February 18/20 - Red Wine and Chocolate. The natural affinity between dark chocolate and red wine is no secret. Red Wine and Chocolate weekend in the Yakima Valley provides a distinctive and elegant offering of fine chocolate and fine wine. Visit the more than 52 wineries in

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President's Corner

Red Wine and Chocolate is just around the corner with February 18, 19, 20 as the dates this year. This is a great time to get out and support the local wine industry and have some good treats as well. The local wineries like to see people from the community visit their tasting rooms for these events.

Please save the date for the **Platinum Tasting** on May 20th. The event will be at the newly remodeled **Howard Johnson's** in Yakima (the old Red Lion - Gateway) and will be a must for wine-lovers in the state. We plan on advertising it this year and hope to attract people from outside the community. With a limit on seating it will be very important to sign up early. Encourage those you know who are interested to do the same.

The extra money earned from the Platinum event last spring was donated to the **Central Washington University World Wine Program** as a scholarship for deserving students in the program. See the article in this newsletter from **Amy Mumma** regarding the two recipients. The World Wine Program at CWU is worth investigating if you want to take classes on wine. Those who have attended a class are very excited about what they have learned and usually go back for more.

We will have our **General Meeting** at the museum in March. This meeting is not all business as we will be serving the left over wine from the past year's tastings (some of which is excellent) and members will get to show their culinary skills with a dish to share (there is usually some really excellent food at this event). Please do remember that the February meeting is not at the Museum but at the YWCA.

-- **John DiBari**
President, YES

We Are so Blind from Page 1...

ernet Sauvignon 2001 Australia's Pike's Clare Valley Riesling 2004 Chile's Casillero del Diablo Carmenere 2004 Argentina's Catena Malbec 2002

Our favorites for the evening were the Cabernet, then the Carmenere.

Thanks go to all who helped with the tasting; **Monica Weyhe** for helping to coordinate the tasting; **Jimi Weaver** and **Jarvine Mabes** for setting up and handling the registration desk; **George Petzinger** and **Joel Weyhe** for corking the wines; **Chris Christman**, **Dennis** and **Vicki Baker** for pouring the sparkling wines; **Sandy** and **Ray Menard**, **Julie Farrow**, and **Monica Weyhe** for preparing the food; and **Shari Chapman** and **Chantel Heffington** for finishing the cleanup.

-- **Marie Clark**

"Down Under" Wine Dinner

The **Seattle Wine Society**, will present **The Best from Down Under: Wines and Foods of Australia** on March 18th.

This extraordinary evening of Aussie ambiance, entertainment and culture features a catered five-course gourmet menu, seated service in a relaxed atmosphere, four complementing dinner wines, plus a selection of twenty additional wines to sample.



The members price is \$80, advance seating only, must reserve by March 12. Contact **Sandy Schumacher** at scschu@aol.com (360-301-6306) or go to SeattleWineSociety.org for reservation form and additional details. YES members enjoy reciprocal membership privileges with the Seattle Wine Society.

-- **John DiBari**

Calendar of Upcoming Events

Feb 8th **Pinot Noir**
YWCA

Mar 8th **Annual General Meeting**
Yakima Valley Museum

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924 - Phone: (509) 697-3931
www.dreamdesignconsulting.com coming soon!
E-mail: chaleepas1963@yahoo.com

Annual Membership Renewal Reminder

Each year your membership in the Yakima Enological Society must be renewed on March 1st. The membership form below is to be used for your renewal. Please fill it out and send with the appropriate amount to the YES 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. Because some members have asked, this year's application includes an option to pay for two-years. This will help with the number of annual renewals and may help those who get dropped when they do not send in their membership by April 1.

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 YES Board has decided that persons signing up for YES tastings that have not renewed their membership will pay the extra \$5 per person (guest fee) for wine-tastings. Your newsletter 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 YES are volunteers, it is best to keep the process to the shortest period of time. If you want to stay a part of YES, please remember to take care of this as soon as possible.

-- John DiBari

 Yakima Enological Society
Membership Application

____ New ____ Renewal

Name _____

Home Phone: (____) _____

Name _____

E-mail: _____

Address: _____

Newsletter by email Yes ____ No ____

City: _____

State : ____ Zip : _____

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

PLEASE NOTE: Law requires members to be of legal age. Membership from 3/1/06 to 3/1/07 except as noted below for special two-year membership until May 1, 2006.

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

- ____ Help with food preparation for tastings
 ____ Help with greeting and guest registration
 ____ Help with organizing a tasting
 ____ Board membership/planning
 ____ Writing/Finding articles for newsletter
 ____ Anything to help at a tasting

- ____ Wine research for tastings
 ____ Pouring wine/serving food
 ____ Help with setup for a tasting
 ____ Help with cleanup after a tasting
 ____ Sharing my wine knowledge at tastings
 -handouts/talks/slides

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

Annual Dues: \$25.00 __ Couple \$15.00 __ Single for membership until 3/1/2007

Special Offer – Dues \$50.00 __ Couple \$30.00 __ Single for two-yr membership until 3/1/2008 - Must be paid by May 1, 2006 to get this two-year membership.

“Wine Woman of The Year” Thanks YES

Amy Mumma, Director of the **Central Washington University World Wine Program** and current “Wine Woman of the Year,” recently thanked **President John DiBari** for the Yakima Enological Society’s \$1,200 donation to the program. The money funded the **Fred Witham Wine Scholarship**, which disbursed two \$600 scholarships to deserving students. Amy wrote, in part:

“We would like to extend our heartfelt thanks for your generosity in providing scholarships for students to achieve a high level of education in the wine industry. Your support is invaluable and we look forward to a mutually beneficial relationship between YES and the CWU World Wine Program for many years to come.”

The two recipients are **Severino Samaniego** and **Caitlin Ferguson**. Severino is working toward helping his family open **Severino Cellars** in the Yakima Valley, while Caitlin is currently employed by **Stratus Vineyards** in the historic town of Niagara-on-the-Lake, New York.

The YES donation originated with an auction of two **“Platinum Wine Collections”** at last year’s Platinum Tasting. Our thanks to **Dr. and Mrs. James Milliron** and **Mr. and Mrs. Chuck Lund** for their generosity in bidding on the wines.

-- Mike Libbee

Platinum IV Tasting

Our annual venture into the **Best of the Best in Northwest Wine** will happen at the new **Howard Johnson's Plaza** hotel on 20 May 2006. Owner **Kevin Sangha** and his staff are putting lots of money and time into renovations, much of which will be finished in time for our premier tasting event. We expect the venue to be the best we have enjoyed thus far.

We envision an event similar to last year, with the staff of **Wine Press Northwest** and numerous winemakers on hand to tell the story of the northwest’s best wines. Howard Johnson’s will make a reasonably priced overnight/breakfast buffet package available to attendees.

We will once again have reserved seating so call your friends and start putting tables of 8-10 together. See next month’s newsletter for more complete details and early registration. Please note that the Platinum IV Tasting will be open to the public. We are limited to the first 230 registrants, so please register early.

-- Mike Libbee



Chocolate Walnut Port Balls

- ¼ cup honey
- 1 pkg (6 oz.) semisweet chocolate chips
- 2 ½ cups ground vanilla wafers (about 55+ wafers) or wafer crumbs
- 2 cups ground walnuts
- 1/3 cup Ruby Port or sweet red wine
- granulated sugar



Heat honey and chocolate chips in saucepan and melt over low heat (or in microwave). Remove from heat. Stir in ground wafers or crumbs, ground walnuts and port. Shape mixture into 1-inch balls; roll in sugar.

Store in tightly covered container. Let stand several days to blend flavors. Flavor improves with age up to 4 weeks. Makes about 3 ½ dozen cookies.

-- Monica Weyhe

Local Events from Page 1...

the Yakima Valley Wine country during this Presidents’ Day weekend. Each winery pairs sumptuous chocolate desserts with their very own remarkable red wines. (Patrons must purchase a commemorative glass or bring one from home.)

For an extra treat, purchase a **“Reserve Ticket”** and enjoy exclusive benefits--special pairings, library tastings, and tours--not available to the general public. Tickets are \$20.00 and include a Signature 15 oz Wine Yakima Valley glass. Purchase your tickets on-line at www.wineyakimavalley.org.



-- Mike Libbee



February 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Valentines Day!



Travel The World of Pino Noir

YWCA

Deadline: *Postmarked by Friday, Feb. 3rd, 2006*

Event: *Wednesday, Feb. 8th, 2006 6:30 PM*

Name(s): _____

Members: _____ @ \$25.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$30.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$20.00 = \$ _____

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!

