

Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: December 26th, 2006

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David Lynx

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Marie Clark

2nd Vice President
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Lynda Opiela
Gerry Perryman
Judy Thoet

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

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

Passport to Love: Pinots Two, Too

Kill two birds with one stone; celebrate Valentine's Day and tour the world of Pinots for the second year in a row at the YES February Wine Tasting. On February 14th, Valentine's Day, we will be tasting seven Pinot varietals from the US and around the world at the downtown YWCA.



These varietals will be perfectly paired with great food and great company. Seating is available, but wear comfortable shoes since mingling is encouraged and you will have to get out of your seat and travel if you want to taste.

Bring at least one wine glass and a snack tray for ease in traveling while you are eating. Snack trays and wine glasses will also be available for purchase.

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

Time: 6:30 Registration
Greeting Wine at 6:45 pm
7:00 PM Program Starts

Cost: \$28.00 Members
\$33.00 Guests
\$23.00 Non-Drinkers

Wear: Comfortable Shoes!

Postmarked or online pay by **Friday, February 9th**. Phone calls only until **Monday, January 12th to Jimi Weaver 575-7511**.

You can now pay for this event online through TicketLeap. Go to our website www.yakimawine.org and click on Events.

Date: Wednesday, February 14th, 2007
Valentines Day!

-- Kathy Michielsen



Blind Leading the Blind - What a Challenge!

This year's Blind Leading the Blind tasting started out with 3 white wines. We tried matching these wines to the descriptions of flavors or aromas that were provided by the winery. Then we tried choosing the varietal. We then repeated this with 3 rose and then with 3 red wines.

So congratulations go to **Maxine Wherry** for getting 12 of the possible 18 points. She was awarded a free tasting for her exceptional tasting abilities. A few other individuals achieved 9 or 10 points and then the points declined rapidly from there. This seems to illustrate how differently we all perceive the same wine. Despite our differences, we had an enjoyable time.

Thanks go to my committee that chose the wines and prepared the food. They include **David Lynx, Tim Jeske, Mike Harves, Wilma Dulin, Chuck and Julie Johnson, and Kathy Michielsen**. Others that helped were **Virginia Gable, Maxine and Bruce Wherry, Connie and Kim Eisenzimmer**.



-- Marie Clark



President's Corner

Uncle Vin Wants You!!! (I know, it's a bad twist on the Uncle Sam slogan). However, we are looking for a few good board members. I have been with the Y.E.S. for four years now, and three of those years have been on the board.

Being a board member adds to the enjoyment of being a part of the Y.E.S. And as one of our board members said "I am on a lot of boards, but this is the one I do for fun!" We meet each Wednesday the week following the wine tasting, except for August and December when we do not meet. The only experience you need is an interest in the Y.E.S. and enthusiasm.

Board members sign up for a two year term, but many stay on longer. Please contact me, or any of the other board members, if you are interested. We will be holding elections in March at the annual meeting. Please join us as we further our appreciation and education of wine. It's the toughest job you will ever love. No, wait, that's the Peace Corps...

*--David Lynx
President, YES*

Platinum V

The latest buzz on the April 28th Platinum V Event is we are creating quite a buzz! The Steering Committee is moving right along and without much more than word of mouth advertising, we are starting to get reservation requests for the event already. The next newsletter will include the initial reservation form and our suggestion is not to wait too long because we will be restricting the number of attendees in order to provide a quality event.

-- Julie Johnson



March Annual Meeting

Remember our wonderful pot-luck last March and the GREAT FOOD???

Come and express your wishes and bring some new ideas that we can put together for a tasting in the coming year. Bring a friend. See you on March 14th!

--Virginia Gable



Welcome New and Returning Members!

Let us welcome our newest members, with their addition we are at 219 members.

Palmer and Vickie Wright, Lisa Ryals, Tuck and Dorann Russell, Jack and Trish Myers.

-- Marie Clark

Calendar of Upcoming Events

Feb 14th	Pinots II YWCA
Mar 14th	Annual Meeting Yakima Valley Museum
Apr 28th	Platinum V Howard Johnson Hotel Plaza

Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: info@yakimawine.org or regular mail to:

*Yakima Enological Society
P.O. Box 2395
Yakima, WA 98907*

Membership Renewal

It is that time of year again, when we renew our membership in the Yakima Enological Society. Current memberships end on February 28th, unless you purchased a 2-year membership last spring. Please renew in time to vote on new board members at the Annual Meeting in March and to continue receiving the monthly newsletter without an interruption in delivery.

The membership fee is still a bargain at \$25 per couple and \$15 per single for a year's membership. The price to join has not increased in over 20 years. We have been able to do this by cutting postage costs and using email to deliver the newsletter to many of our members. Join this growing group by indicating on your registration form that you want the e-mail version, which by the way, arrives sooner than if it was delivered by postal service.

-- Marie Clark



Sunshine and Wine Festival



An early heads up notice:

Sunshine & Wine Festival is scheduled for Saturday, June 23, 2007 beginning at 2:00 PM at State Fair Park, Yakima, Washington. This wine and food tasting fund-raiser is the venue to announce the coveted Washington State Wine Competition winners and to support the Central Washington State Fair's historical buildings.

Attendees will taste over 50 award winning wines while sampling specialty foods from local and regional restaurants, listen to great music, win prizes and participate in a large silent auction. Immediately following the festival a dinner and live auction is planned in the Modern Living Building.

-- Leo Lee



Book Club Anyone?

Judith Thoet will be starting a bookclub and would like to know if any Y.E.S. members are interested in joining. The monthly book focus will be on contemporary secular literature selected from either NPR lists, the NY Times, or the Wall Street Journal. If you're interested, send her an e-mail at jthoet@pacifier.com.

-- Judy Thoet



Red Wine and Chocolate

February 17-19, 2007 (Saturday, Sunday, and Monday ~ President's Day) Decadent chocolate delights from around the world are paired with luscious red wines and ports in the 17 wineries on the Rattlesnake Hills Wine Trail. Sample new releases and current vintages during the long President's Day weekend. Experience the true flavor of wines when they are paired with the right dark, bittersweet, or milk chocolate delicacy. Avoid the Saturday crowds by touring on Sunday or Monday. There is no charge to sample wines at most wineries on the Rattlesnake Hills Wine Trail, but great discounts and/or reserve tasting can be yours with a Passport card. Passports and wine glasses available at the Yakima Visitor Center just off I-82 at exit 33A beginning Friday, February 16th through Monday, February 18th, 9 am – 4 pm.

Here's a sampling of what to expect:

Bonair Winery will be pairing French truffles with our Cabernet Franc Port

Claar Cellars will release their first Syrah, a 2003, to be tasted in individual chocolate cups made by Essencia Artisan Bakery & Chocolaterie.

Eaton Hill Winery will be serving their gourmet bean soup to chase away the chills during and handmade chocolate creams.

Hyatt Vineyards and Roza Ridge winery is providing mouth-watering chocolates and their new release – Zillah Gorilla Zinfandel!

Paradisos del Sol is creating an old-world chocolate turkey chili dish to pair with our less sweet wines.

Piety Flats Winery will be pairing chocolate from the San Francisco Chocolate Factory with our Syrah, Merlot, Mercantile Red and Port.

Porteus Vineyards will feature decadent fudge brownies prepared by Chef Masset to pair with our award-winning red wines and port. Be the first to sample wine from our new tasting room!

Silver Lake will have Aaron Barthel of the Intrigue Chocolates Company in our Zillah tasting serving his hand-made truffles.

Continued on Page 4...



Rattlesnake Wine Trail from Page 3

Sagelands Winery will have hand made truffles made from our Sagelands Cabernet Sauvignon. Pick up your Passport and glass from the VIC and the usual tasting fee will be waived for the week-end.

Tefft Cellars will release a special new red wine (you'll have to stop in to discover what it is!) and present homemade Chocolate Truffles to pair with the mysterious wine.

Two Mountain Winery will offer their usual friendly staff providing samples of award-winning wines paired with delicious hand-made Chocolate Truffles for tasters.

Steppe Cellars will be offering a scrumptious chocolate truffle to pair with pinot noir. For each case purchase, Steppe Cellars will give a lovely Bohemian hand painted red heart ornament. White wines will be deeply discounted to \$12.00/bottle.

-- Submitted by Shannon Bird
Coordinator for the Rattlesnake Hills Wine Trail

Local and Not So Local Wine Events

2/17/2007 – 2/19/2007 **Red Wine and Chocolate**, Yakima Valley.

This event weekend in the Yakima Valley provides a distinctive and elegant offering of fine chocolate and fine wine. Visit the more than 52 wineries in the Yakima Valley Wine country during this Presidents' Day weekend. Each winery pairs sumptuous chocolate desserts with their very own remarkable red wines.

2/17/2007 – 2/19/2007 **Desert Wind Winery** is celebrating its Grand Opening with three days of fabulous festivities including: a free gift to the first 100 guests each day (one per household). All activities are complimentary.

Further details of each winery's events at www.wineyakimavalley.org

-- Julie Johnson



Fudge Truffle Cheese Cake

- 12 oz. semi-sweet chocolate chips
- 24 oz. cream cheese
- 14 oz. can sweetened condensed milk
- 4 eggs
- 2 t. vanilla



Crust:

- 1 1/2 c. vanilla wafers, crushed
- 1/2 c. powdered sugar
- 1/3 c. cocoa
- 1/3 c. melted butter

Preheat oven to 300 degrees F.

Combine all the ingredients for the crust. Press firmly on the bottom of a 9" inch springform pan. Set aside.

In a heavy saucepan, over very low heat (or double boiler), melt chips, stirring constantly. In a large mixing bowl beat cream cheese until fluffy. Gradually beat in condensed milk until smooth. Add melted chocolate chips and remaining ingredients. Mix well. Pour into pan with cookie crust.

Bake 65 minutes or until the center is set. Allow to cool, then chill.

Freezes nicely.

Recipe from French Creek Winery's Family and Friends Recipe Book, published before 1995.

Individual servings in foil muffin cups, makes about 30: Combine all the ingredients for the crust. While still form, place a short tablespoon of crust mixture into the bottom of each foil muffin cup. Press with a glass bottom to form a crust.

Divide cream cheese mixture between cups. They will be almost full. Set the filled foil cups into a roasting pan (12 fit nicely in a 9x13 cake pan). Add 1/2 inch of water to pan. The filled cups may float depending on how much water is added. Bake 25-30 minutes at 275 degrees F.

Drizzle tops with melted chocolate, sprinkle with powdered sugar, or top with whipped cream.

-- Marie Clark

Opening the Wine Cellar - And which wine would you pair with this meal? Part I

This is a question that sommelier's are asked countless times during the course of an evening. We are educated on the subject throughout our coursework, and are tested on it before we receive our diplomas. I love a question like this! But for the everyday wine consumer, wine and food pairing decisions can be hard to tackle. Which wine pairs well with a particular food, and why? Over the course of two articles I'll be giving you some time-tested and food science based guidelines which will help to harmonize your wine and food marriages. The first article will focus on *tastes* and *flavors* of foods and wines, and the second article will focus on actual pairings.



We are all born with the ability to **taste** four elements:

- Sourness – such as lemon juice (or, acidity in a wine)
- Sweetness – from fresh fruit or honey (or residual sugar in a wine)
- Bitterness – from walnuts (or tannins in wines)
- Saltiness – from cheese or fresh oysters (saltiness is absent in wine)

Our sensitivity to taste is genetically determined. Some people are born with more taste buds than others, and therefore have the ability to taste with greater intensity than others. We experience all four taste elements from food. However, what we call **flavor** combines what we taste with *aromas*. While we are born with the ability to taste, we are neutral to aromas at birth. We learn aromas from experience, and our ability to smell is far greater than our ability to taste. Added to taste and aromas is the *texture* or *mouth feel* of both foods and wines. *Texture* or *mouth feel* can include the sensations of cold or heat, and the buttery, heavy feel from a creamy sauce.

Both foods and wines are composed of an array of flavors and textures. Complexity and intensity is added through food preparation styles, and vinification styles. In foods, the basic element of a meal (such as beef tenderloin) will become more or less complex and intense depending on the cooking method used, as well as the absence or addition of sauces. The same goes for wines. There is the basic grape variety (such as Chardonnay), which can

be a very simple wine, or, if vineyard practices reduce yields and vinification methods such as barrel fermentation are used, will produce a highly complex wine.

To determine food and wine pairing selections, one of the most important guidelines that I use is to match the intensity of the wine to the intensity of the food. I also try to concentrate on one or two predominant taste elements. Then, if it's possible, I allow that predominant taste be more intense in the wine than in the food.

Next month, using what I've written above, I'll present the basic building blocks for matching foods with wines, along with examples of each.

-- **Judith Thoet, I.S.G. Sommelier**



YVCC Viticulture and Enology Programs

Sensuous Chocolates and wines: Feb 1st Th 6:00-8:30 p.m., \$35/person

Be our Valentine as we entice your taste buds with luscious and decadent chocolate desserts and the wines that pair well with each one

Southern Wine Experience: Feb 6th - 15th, T,Th 6:00-8:30 p.m., \$95/person

Explore the areas for the world that are making waves, including the South American countries of Chile and Argentina, along with South Africa.

Wines from Down Under: Feb 20th – Mar 1st, T,Th 6:00-8:30 p.m., \$95/person

Explore further areas for the New World, including Australia and New Zealand

All wine courses taught by Master Sommelier Angelo Tavernaro and offered at the YVCC Grandview campus.

To register call 882-7015. For more program and course information visit www.yvcc.edu/wine

Trent Ball

Yakima Valley Community College
Agriculture Department, Chair
Viticulture and Enology
(509) 882-7007

Northwest Wine Events

Red Wine & Chocolate, Feb 9-11 and Feb 16-18, Lake Chelan, WA. Savor red wines paired with sweet treats at the 12 wineries clustered along the shores of Washington's spectacular Lake Chelan. Hours: 11 a.m. - 5 p.m. Cost: Free. For more info, call (509) 682-0814, e-mail info@lakechelanwinevalley.com or go to <http://www.lakechelanwinevalley.com>.

Wine tasting — Troon Vineyards, Feb. 27, Astoria, OR. We will be featuring the winemakers and wines of Troon Vineyards from Southern Oregon, pouring their big reds, including limited bottlings and Zinfandel. Location: The Cellar on 10th, in the Astoria Underground at the corner of 10th & Marine Drive. Hours: 1-4 p.m. Cost: Complimentary. Call 503.325.6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

Winemaker's dinner — Troon Vineyards, Feb. 27, Astoria, OR. This winemaker's dinners features the wines of Troon Vineyards paired with a five-course meal in the cellar room. Location: The Cellar on 10th. Hours: 6 p.m. Cost: \$105/person. Reservations required and subject to space availability. Call

503.325.6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

March Into Spring, March 3-4, Woodinville, WA. This event at Columbia Winery features wine tasting, hand-made fashion items and wine-related crafts. Herbed cheeses and crackers will accompany the wine tasting. Admission price includes a Columbia Winery logo glass. Discounts will be available on the featured wines. Location: Columbia winery. Hours: 11 a.m. - 4 p.m. each day. Cost: \$20 per person. For more info, call 425-482-7348, e-mail none or go to www.columbiawinery.com.

Poverty Bay Wine Festival, March 9-11, Des Moines, WA. Taste dozens of Washington wines on the Puget Sound waterfront. Listen to live jazz and sample gourmet foods from local restaurants. All proceeds benefit the projects of the Des Moines Rotary Club. Location: Des Moines Beach Park. Hours: Sat. 11 a.m.- 8 p.m.; Sun. noon-6 p.m. Cost: \$20 advance; \$25 at the door. Call 206-824-9462 or go to www.desmoinesrotary.org.

These events and more are listed at www.winepressnw.com, click on "Wine Events".

-- Charlena Paschen



Yakima Enological Society Membership Application

_____New _____Renewal

Name _____

Name _____

Address: _____

City: _____

Home Phone: (____) _____

E-mail: _____

Newsletter by email Yes _____ No _____

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 3/1/07 to 3/1/08 except as noted below for special two-year membership until March 1, 2009.

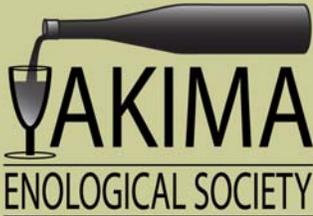
As a volunteer organization it is expected that members will check at least one box below:

- | | |
|--|--|
| <input type="checkbox"/> Help with food preparation for tastings | <input type="checkbox"/> Wine research for tastings |
| <input type="checkbox"/> Help with greeting and guest registration | <input type="checkbox"/> Pouring wine/serving food |
| <input type="checkbox"/> Help with organizing a tasting | <input type="checkbox"/> Help with setup for a tasting |
| <input type="checkbox"/> Board membership/planning | <input type="checkbox"/> Help with cleanup after a tasting |
| <input type="checkbox"/> Writing/Finding articles for newsletter | <input type="checkbox"/> Sharing my wine knowledge at tastings |
| <input type="checkbox"/> Anything to help at a tasting | -handouts/talks/slides |

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

Annual Dues: \$25.00 __ Couple \$15.00 __ Single for membership until 3/1/2008

Special Offer – Dues \$50.00 __ Couple \$30.00 __ Single for two-yr membership until 3/1/2009 - Must be paid by May 1, 2007 to get this two-year membership.



February 2007

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Valentines Day!



Pinots Two

YWCA - 15 N. Naches Avenue

Deadline: Postmarked by Friday, Feb. 9th, 2007

Event: Wednesday, Feb. 14th, 2007 6:30 PM

Name(s): _____

Members: _____ @ \$28.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$33.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$23.00 = \$ _____

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!

Reminder! You can pay for the event through TicketLeap at www.yakimawine.org.

