

YES!



A monthly publication for members of the Yakima Enological Society

Mark your calendars for March 10!

March is our POTLUCK MONTH

Come and enjoy what our super cooks will be serving and experience the friendliness of the Yakima Enological Society members. Trent Ball, director of the Vineyard & Winery Technology Program from YVCC is planning to attend. Bring a friend. See you there!!!

~ Virginia Gable



Plan Ahead YES Calendar of Upcoming Events

February 10

Latin Wines & Salsa Dancing

March 10

YES Annual Meeting

April 10

Platinum VIII

May 12

Picnic in the Park

~ Julie Johnson

Latin Wines and Salsa Dancing



Start your Valentine's celebration a little early this year. Put on your dancing shoes and bring your sweetheart to our Latin Wines and Salsa Dancing event at Le Chateau on February, 10th. Hannah Labovitch, a dance instructor at Central Washington University, will be in attendance to teach us all the right moves. Brad Baldwin at Stems has found five wonderful Latin wines for us to enjoy. From Spain we will be serving **Lagar Alto Tempranillo** and **Murrieta Albariño**. We will have **Gozzo Malbec** from Argentina and from Chile we will serve **Killer Bee Chardonnay** and **Santa Carolina Charmenère**. Charmenère is a rare almost-forgotten variety originally from Bordeaux, France, that is quickly regaining popularity. Executive Chef Jessica Smith has agreed to prepare tapas to pair with our wine. As usual, I am sure she will have something very special in store for us. Registration will begin at 6:30 p.m. Come for the great Latin food and wine. Stay for Salsa music and dancing lessons.

Date: February 10th, 2010

Time: 6:30 pm, Registration

Place: Le Chateau, 15 N. Naches Ave. (The former YWCA)

Cost: Members \$40, Non-members: \$45

Bring: A wine glass and dancing shoes

Registrations must be postmarked by Friday, February 5th. Phone calls to Jimi Weaver at 575-7511 through Monday, February 8th.

~Curt Robins

Prepare for PLATINUM VIII

This year's annual Platinum award dinner will be held at the Yakima Country Club on Saturday, April 10th. Some features of note: we were able to hold the ticket price to the same as last year and we have 11 Double Platinum wines compared to seven for last year's event. This year the function does not conflict with Easter weekend, so it should be another great spring gala. Chef Greg Masset will provide a six-course meal to accompany the wines that were selected from the 2009 Wine Press Northwest Platinum judging. The evening will begin at 6:00 pm with an opening reception featuring five Double Platinum winners paired with appetizers. Remember, a Double Platinum means that they

Continued on page 2



**Recipe from Marie Clark
Wine by Brad Baldwin**

**This month: Chicken Satay served with
Gilbert Cellars Estate Gewurztraminer 2008**

*"Aromas of flowers, lychee fruits, Mandarin
and exotic spices. Pairs well with spicy foods."*

For those YES members
who missed the January
tasting, you missed a
wonderful selection of
appetizers prepared by
Marie Clark. Apparently
one of her talents is
cooking. Here
is one of the
recipes that
got raves...

~Julie
Johnson

Chicken Satay

From: French Creek Winery - Family & Friends Recipe Book

- 1 1/2 lbs. chicken breast, thinly sliced, 5-inches long
- 2 cloves garlic, finely minced
- 1 Tbsp. fish sauce
- 1 Tbsp. soy sauce
- 1/2 cup coconut milk
- 1 Tbsp. sugar
- 1/2 tsp. salt
- 1 tsp. curry powder

Combine all ingredients except chicken. Mix until thoroughly blended. Add chicken and coat each piece well. Marinate at least 3-4 hours in refrigerator.

Place each piece on a skewer. Preheat grill or broiler and cook for 2-3 minutes on each side or until done.

Serve with Peanut Sauce.

Peanut Sauce

- 5 Tbsp. peanut butter
- 1/2 cup coconut milk
- 1/2 cup water
- 1 tsp. red curry paste (or powder)
- 1/2 tsp. salt
- 1 Tbsp. vinegar
- 4 Tbsp. sugar

Combine all ingredients. Cook over medium heat 2-3 minutes or until hot.

Can also be prepared with beef or pork. Serves 3-4 people.

A note from Marie: This is great with a gewurztraminer. At the blind tasting I multiplied the recipe four times and used one bag of chicken tenders from Costco.

Platinum VIII—Continued from page 1

were considered a Platinum winner by all of the judges. Dinner will follow at 7:00 pm and the food will be accompanied by a flight of Viogniers, a flight of Roses, a flight of Cabernet Franc, a flight of Merlots, a flight of Cabernet Sauvignons and finally a dessert wine to cap the evening.

The early bird price is \$125 per person if your paid reservation is received by March 1, 2010. This price is good for you and your guests, but all tickets must be paid for by the deadline of March 1st. After March 1st, the price will be \$140 per person. *Note: If you would like to use a credit card to purchase your tickets, you may do so on the YES Website via Brown Paper Tickets after February 10, 2010.*

Winemakers tables will be available again this year. We already have commitments from **Glencorrie Winery, Whitman Cellars, William Church Winery, Powers Winery** and **Jones of Washington** to sponsor tables. These will accommodate eight guests per table plus the winemakers. Cost for these special tables is \$150 per person. Remember that in addition to spending the evening with special wine people, you also receive a bottle of wine from that winery to take home with you.

A registration form is included in this newsletter, so get your group together and get your money in for the early bird special. If you have provided a phone number or e-mail we will confirm your reservation. More updates, wine lists and menu information will follow in next month's newsletter.

~ Charles Johnson

Renewals are due in March

March is membership renewal. Current members will receive a renewal form in the mail in the coming weeks. Please renew as soon as possible to keep your newsletter coming without interruption.

~ Gerry Amos

How Blind Are We?

Congratulations go to Jessica Smith and Chuck Johnson. They are this year's top tasters and will receive a free tasting in the near future. They accumulated 10 points out of the 18 possible points by matching the wines to the descriptions and then deciding on the name of each varietal.

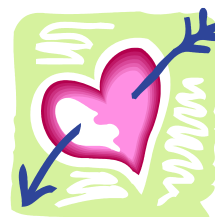
It is not easy to figure out all the answers. I practically gave up after the three whites —and I knew all the varietals. So maybe we will all have better luck next year, or an increased knowledge of the wines we are tasting.

Thanks go to all those who pitched in to help us get ready and clean up. I especially want to thank Kathy Michielsen for the list of varietals in Braille (the answers were right there on the tables), Sandy and Ray Menard for helping in the kitchen, Julie Johnson for preparing the tables and Chuck Johnson and Ron Larin for pouring the wines.

~ Marie Clark

The wines for January's blind tasting are/were all available at Wray's Thirftway in the Chalet Mall. They include:
(prices listed were sale or case discount price)

Naches Heights Vineyard 2008 Pinot Gris	\$11.00
Pacific Rim 2008 Sweet Reisling, Columbia Valley	\$ 9.50
Jones of Washington 2008 Chardonnay	\$14.50
Jones of Washington 2008 Rose of Syrah	\$10.00
Sagelands Vineyard Dry Rose Wine 2007	\$12.00
5 Star Cellars 2008 Kynzie	\$20.00
Thurston Wolfe 2007 Zephyr Ridge Petite Syrah	\$18.25
Barrister 2007 Cabernet Franc.....	\$23.00
Barnard Griffin 2007 Merlot.....	\$12.99



**Great
idea for
Valentine's
Day!**

What: Latin Wines and Salsa Dancing

When: Wednesday, Feb. 10, 6:30 p.m.

Where: Le Chateau, 15 N. Naches Ave.

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Friday, February 5

**Pay online with Brown Paper Tickets
(www.yakimawine.org/events)**

Members ----- @ \$40 = \$_____

Guests ----- @ \$45 = \$_____

Total Enclosed: \$_____

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

☐ Set Up ☐ Food Prep ☐ Registration ☐ Greeter ☐ Pourer ☐ Clean Up

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

Yakima Enological Society

President: Marie Clark
1st Vice President: Gerry Amos
2nd Vice President: Julie Johnson
Secretary: Kathy Michielsen
Treasurer: Virginia Gable
Registration: Jimi Weaver
Board Members: Brad Baldwin
 Sally Baldwin
 Carolyn Ferris
 Ron Larin
 Bert McDonnell
 Susan McPhee
 Curt Robins
 Judy Thoet

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

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

Our membership year is drawing to a close and a new one is beginning on March 1st. You will soon receive a new membership form in the mail. Please fill it out and send it in with your dues, preferably within the next month or two.

Your dues provide you with the member rate for tastings. Guests are usually \$5 more per person. The dues also pay for the non-tasting costs of running the club. These costs include a post office box, the website fee, a monthly newsletter on the website or by mail and liability insurance for events and board members.

This is a great deal at a reasonable cost.

I hope to see you trying the Salsa Dance at our upcoming February 11th tasting.

~Marie Clark

Platinum VIII Dinner Reservation

Saturday, April 10, 2010 ~ Yakima Country Club

6:00 pm ~ Reception & Greeting Wines

*7:00 pm ~ Dinner featuring six courses
and Platinum Wines*

You may purchase tickets individually or purchase a table of ten. If you are purchasing a Winemakers table, the table will be limited to eight as you will be seated with a winemaker and their guest (for a total of ten). You will also go home with a bottle of wine! *If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together!* If you are not buying a table, but would like to be seated with friends, please write their names below and we will make an effort to seat you accordingly.

1. Name: _____	Phone or email: _____
2. Name: _____	Phone or email: _____
3. Name: _____	Phone or email: _____
4. Name: _____	Phone or email: _____
5. Name: _____	Phone or email: _____
6. Name: _____	Phone or email: _____
7. Name: _____	Phone or email: _____
8. Name: _____	Phone or email: _____
9. Name: _____	Phone or email: _____
10. Name: _____	Phone or email: _____

Early Bird (must be postmarked by March 1)	Number of Attendees: _____ @ \$125= _____
Regular seating - \$140/person:	Number of Attendees: _____ @ \$140 = _____
Wine Makers Table - \$150/person:	Number of Attendees: _____ @ \$150 = _____
Total Enclosed: \$ _____	

We would like to be seated with: _____

*Every effort will be made to seat you with the people you have listed,
however this can not be guaranteed unless you are purchasing a whole table.*

If no seating preference is made, your seating will be assigned for you.

Please mail this form along 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.