

New Member Welcome



Welcome to **Todd and Charlene Smith**, new Yakima Enological Society members as of December. Todd and Charlene were at the Christmas Party. I hope you got a chance to meet them there. If not, hopefully you will soon have an opportunity at a monthly tasting.

Membership is currently at 113.

Are you or your friends thinking of becoming a new Y.E.S. Member? Join in January and your membership will be good to March 1, 2013. Membership forms for the 2012-2013 Y.E.S. season are available on the yakimawine.org website (click the Membership tab). Membership rates are still \$40 a couple and \$25 for singles.

~ **Gerry Amos**,
V.P./ Membership

Plan Ahead Y.E.S. Calendar of Upcoming Events

March 14...

Annual Y.E.S. Potluck

April 14...

Platinum X Annual Dinner

May 9...

Toast of the Town

~ **Julie Johnson**

The Lowdown on Downtown

Not everyone enjoys bundling up and braving the snowy conditions outside to partake in winter activities. For some of us, enjoying winter weather means cozying up to a nice glass of wine with friends, sparkling conversation, interesting food and listening to some vibrant music. That is what your Y.E.S. has planned for the February 8th tasting.

At the basement lounge in the **Gilbert Cellars** downtown tasting room we will sample several Gilbert Cellars varietals under the tutelage of Justin Neufeld, Gilbert Cellars' winemaker. After his brief comments about each wine, we will sample the wines along with paired appetizers from chef Jessica Smith. (Many Y.E.S. members have been fortunate enough to enjoy her creative food and wine combinations in the past.)

As members and guests mingle, enjoying the wine and food, we will also have the pleasure of listening to live music from the KCJ Jazz Co, the six-piece band of Y.E.S. members Kim and Connie Eisenzimmer. Members may have also heard this group before, performing at several local venues around Yakima.

Mark your calendar and come prepared to enjoy the winter weather from the inside out, warm and comfortable at Gilbert Cellars downtown tasting room – in the basement!

When: Wednesday, February 8, 2012

Where: Gilbert Cellars downtown tasting room
(5 No. Yakima Ave, Yakima)

Time: 6:30 p.m. registration, 7 p.m. tasting

Price: \$35 members, \$40 guests



Registrations postmarked or paid with Brown Paper Tickets online at yakimawine.org by February 3, 2012. Phone calls only to Marie Clark at 697-3364 by February 5, 2012.

~ **Ben Antonio and Julie Johnson**



Annual Potluck in March

YES it is the time for our annual potluck and business meeting that everyone so enjoys. The food is special Y.E.S. members' recipes that are always "yummy." Bring a couple of friends with you to introduce them to some of our special wine tastings coming up this year. We are always interested in adding to our membership.

Looking forward to seeing you March 14th, 2012, at the Yakima Valley Museum.

~ **Virginia Gable**



Eat this... Drink that

Recipe submitted by *Meredith Bruch*
Wine suggested by *Brad Baldwin*



This month: Mount Rainier Chili paired with **Old Schoolhouse Brewery's Ruud Awakening IPA** — 22 oz. Retail regularly \$7.50; Y.E.S. members \$6.00 at Stems in Yakima

Mount Rainier Chili

1 pound Great Northern white beans, rinsed and picked over
2 pounds boneless chicken breasts
1 Tbls. vegetable oil
2 cups onion, chopped
4 medium garlic cloves, minced
2 4-oz. cans chopped mild green chilies
2 tsp. ground cumin
1½ tsp. dried oregano, crumbled
¼ tsp. ground cloves
¼ tsp. cayenne pepper
8 cups of chicken stock
1 12-oz. can of beer
3 cups Monterey Jack cheese, shredded and divided
Sour cream
Salsa
Fresh cilantro leaves, chopped

Place beans in a large, heavy pot. Add enough cold water to cover by at least 3 inches. Cover and soak overnight.

Place chicken in a large, heavy saucepan. Add cold water to cover and bring to a simmer. Cook until just tender, about 15 minutes. Drain and cool. Remove skin and cut chicken into cubes. Refrigerate.

Drain beans into large colander. Heat oil in the same pot the beans were soaked in. Add onions and sauté over medium-low heat until translucent, about 10 minutes. Stir in garlic, green chilies, cumin, oregano, cloves and cayenne pepper. Sauté 2 minutes.

Add beans and chicken stock. Bring to a boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 3 to 4 hours. Add additional water if necessary. (Can be prepared 1 day ahead. Cover and bring to a simmer again before continuing.)

Add chicken, beer and 1 cup of cheese. Stir until cheese melts. Ladle chili into bowls. Serve with remaining cheese, sour cream, salsa and cilantro leaves sprinkled on top.

January Recap: The Blind Leading the Blind

Our January tasting was a challenge for all that decided to accept the blind tasting. Several members just decided to enjoy themselves. I gave a new twist on the wines this year by presenting three whites and three reds from Australia, a syrah from France and two wines from Washington. The varietals were familiar to us but we knew the foreign production might make a difference in how we would perceive the varietals.

Scores were as good as always, with Top Honors going to **Christine Amos** and **Chuck Johnson**, each receiving 16 points out of 27. As winners they receive a free wine tasting at one of our future monthly events.

Special thanks go to **Sandie and Ray Menard**, **Chantel Heffington**, **Terese Abreue**, **Teresa Nguyen**, **Bev and Johnny Warren**, and to the board members and their spouses that helped out with the tasting.

The following wines were tasted and may be ordered for purchase through Stems:

2009 Razor's Edge Chardonnay

2008 Old Vine Semillon
from Kaesler Vineyards and Winery

2009 Eden Valley Dry Riesling
from Peter Lehmann of the Barossa

2010 The Scooter Merlot

2009 Heartland Cabernet Sauvignon

2010 St Hallett Faith Shiraz

2010 Hyatt Black Muscat

2010 Rosé of Syrah
from Jones of Washington

2006 Thierry & Guy's Fat Bastard Rosé
(French syrah)

~ Marie Clark



**Save the date...
PLATINUM X**

Please mark your calendars for Saturday, April 14, 2012. This is the date of the upcoming Platinum X wine dinner at the Yakima Country Club.

This year, Wine Press Northwest magazine awarded 20 Double Platinum wines, of which the committee has been able to procure eight for our event.

The evening will begin with the winemakers reception featuring five Platinum winning wines, appetizers and a silent auction of specially prepared wine baskets. The dinner will include wine flights of Viogniers, Pinot Noirs, Cabernet Francs and Petit Verdots accompanied with the proper food course. Following dinner we will have the live auction with the proceeds going this year to the wine technology program at Yakima Valley Community College and to the WSU Tri-Cities viticulture and enology program, in memory of Bob Woehler.

So please, set this evening aside and invite your friends to join you at a very special event. We have included an early registration form because this event fills up rapidly.

~ Chuck Johnson



Doing the Right Thing!

I believe that most people will to do the right thing for the environment, if given a chance. Well, recently Y.E.S. member Cathy Goshorn and I traveled to Ellensburg, rattling the entire way, and dropped off a load of mixed glass at the Ellensburg recycling center. The wine bottles alone from the Johnson household probably saved the Yakima landfill for another year! The Ellensburg Transfer Station is maybe five minutes from the I-90 exit — which makes for an easy on and off return to Yakima or a stop on the way to Seattle. Afterwards, enjoy a nice lunch at one of Ellensburg’s many restaurants. If there is enough interest from Y.E.S. members, maybe something can be worked out so multiple individuals don’t have to travel to Ellensburg with just a single load of glass.



Send your ideas to me by email at contact@yakimawine.org or catch me at a monthly tasting and enjoy your glass of wine in good conscience!

~ Julie Johnson

Below is the address for recycling glass in Ellensburg:

Ellensburg Transfer Station
1001 S Industrial Way
Monday through Saturday
8:00 a.m. to 4:00 p.m.

What: Lowdown on Downtown

When: Wed., Feb. 8 — 6:30 p.m. register; 7 p.m. tasting

Where: Gilbert Cellars (5 N. Yakima Ave, Yakima)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by February 3, 2012

**Or pay online with Brown Paper
Tickets at the Y.E.S. Website**

www.yakimawine.org

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

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: Sally Baldwin
1st Vice President:..... Gerry Amos
2nd Vice President: ... Julie Johnson
Treasurer:..... Jill Skone
Secretary: Dorene Boyle
Board Members: Ben Antonio
Brad Baldwin
Marie Clark
Virginia Gable
Richard Hamlin
Bert McDonnell
Susan McPhee
Kathy Michielsen
Curt Robins

**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

February 2012



Just when you think you have become somewhat of a "Winestein," all you have to do is attend a blind wine tasting event. This could remind you just how little you really know of the classifications of the varieties of wines. You might be thinking the "nose knows", but find out ever so quickly that you can be fooled by subtle aromas within the varietal blends. If you were able to attend the January Blind Leading the Blind

event you know what an eye opening and fun learning process this event can be.

What Valentine sweetheart would not enjoy a night in a cozy atmosphere sharing great wine and food while listening to sweet jazz playing in the background? Not sure? Come and find out by joining your fellow Y.E.S. members at Gilbert Cellars at this month's event.

~ Sally Baldwin, President

Platinum X Dinner Reservation

Saturday, April 14, 2012 ~ Yakima Country Club

6:00 pm ~ Winemakers Reception & Greeting Wines

*7:00 pm ~ Dinner featuring five 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 17)

Regular seating - \$130/person: Number of Attendees: _____ @ \$130= _____

Winemakers Table - \$150/person: Number of Attendees: _____ @ \$150 = _____

After March 17

Regular seating - \$145/person: Number of Attendees: _____ @ \$145= _____

Winemakers Table - \$165/person: Number of Attendees: _____ @ \$165 = _____

Total Enclosed: \$ _____

We would like to be seated with: _____

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

Or, pay online with a credit card at Brown Paper Tickets.

Go to the Y.E.S. website at www.yakimawine.org and click on the Platinum X link under Upcoming Events.

All Reservations must be paid for in advance and are Non-Refundable.