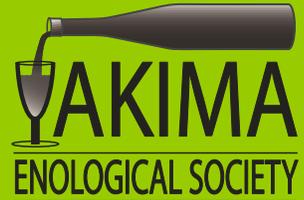


Chapter of the
Enological
Society
of the
Pacific Northwest

February 2014

Y.E.S!



A monthly publication for members of the Yakima Enological Society

March Teaser: Annual Meeting

Those of you who are “in the know” do truly know how much fun the March Annual Meeting can be, with gourmet potluck treats provided for your enjoyment as well as a great mix of delightful wines for your pleasure. For our new members who have yet to enjoy our fun feast and evening of merriment, after a brief business meeting as a chaser, you will have an opportunity to learn more of what our Vintner college scholarships are all about. Hope to see one and all at the Yakima Valley Museum on March 12th. It is a perfect time to bring a guest to give him/her an insight to our club.

~ Sally Baldwin

Northwest Wines vs. European Wines

Come join us at Essencia Artisan Bakery on February 12 for a comparison of wines from Europe with wines from the Northwest. One example will be a comparison of a Riesling from Germany with the same varietal from the Northwest.

There will be three different stations set up: Germany, France, and Italy. You will go from station to station tasting the wine and sampling a food pairing at each station.

Please bring two wine glasses for this event. Brad Baldwin from Stems will be selecting the wines and will explain a little about each wine. Ryan from Essencia will be preparing all the food. The cost is \$35 for members and \$40 for non-members. This event is limited to 50 people.

Date: Wednesday, February 12
Place: Essencia, 4 N 3rd Street, Yakima
Time: 6:30 p.m. registration; 7 p.m. start
Cost: \$35 Members; \$40 Guests
Bring: Two wine glasses



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

March 12...
Annual Potluck/Election
Yakima Valley Museum

April 12...
Platinum Event
Yakima Country Club

April 12...
Okanogan Wines
Venue TBA

~ Robin Kisala

Mail-in registrations must be postmarked by Friday, February 7. Online reservations accepted until midnight, Sunday, February 9. Phone calls until 8 p.m. Monday, February 10. (Call Marie Clark at 697-3364.)

~ Dorene Boyle

Membership Update

It's time to start thinking about renewing your membership for 2014. As we've told you in earlier newsletters, we are going to change our process a little this year. Rather than mailing out the Membership Application forms we are going to send them out via email. You will find the current form attached to this newsletter. You can also go to the Y.E.S. website and click on the direct link to the form. We hope this will work for most members. For those of you receiving the newsletter in the mail, you will find a form included. Feel free to pass on the extra Membership Application to any family or friends that you think might be interested in joining our fun and educational group.

~ Susan McPhee



Eat this... Drink that

*Recipe submitted by Marie Clark
Wine suggested by Brad Baldwin*



This month: Ham Pinwheels with Brie, Herbs and Nuts
served with **Darby 2012 "le Deuce" Columbia Valley**
Viognier/Roussanne. Regular price \$25.00; YES price \$20.00 at
Stems in downtown Yakima.

Ham Pinwheels with Brie, Herbs and Nuts

by Kathy Gunst

Description

This recipe may be simple to prepare, but the results are anything but! The entire dish takes about 10 minutes to prepare and is as tasty as it is impressive-looking. The pinwheels can be made up to an hour before serving.

Ingredients

1 1/2 oz. Brazil nuts, walnuts, pine nuts, pistachios, or almonds

6 oz. Brie, such as Ile de France, at room temperature *

Salt and freshly ground black pepper

1 1/2 Tbsp chopped fresh tarragon

1 1/2 Tbsp chopped fresh chives

4 oz. cooked ham, sliced a little less than 1/4-inch thick **

* Goat cheese can also be used

** A good quality deli ham, Black Forest ham or smoked ham is recommended

Methods/steps

Preheat the oven to 350 degrees F. Place the nuts on a cookie sheet and toast for about 7 minutes, or until you can smell their fragrance. Chop the nuts finely.

Mix together in a bowl the Brie, the herbs and the spices, and finally the nuts. (Brie is easy to work with at room temperature.)

Spread a good spoonful of the Brie filling onto a slice of ham, then roll it up .

Cut into 1-inch thick slices.

Get Ready for Platinum XII

Our 12th annual Platinum dinner is rapidly approaching. Again this year it will be held at the Yakima Country Club on Saturday April 12th. The wines are secured and this year we will be featuring some varietals we have not had before—stay tuned for further details! We have 12 Double Platinum award-winning wines and eight Platinum wines. Attendees will have a choice of sampling up to 20 wines throughout the evening. The Country Club is working on the menu for the dinner, the auction items are being pulled together and winemaker tables are being selected.

This year to make our event even more interesting and personal, we would like to offer some of our members' homes instead of hotel rooms to winemaking personnel from out of the area. If you have an interest in putting up a winemaker couple overnight and really making your evening memorable, let us know.



Committee members that have hosted winemaker guests in the past have always had a wonderful time and enjoyed a special relationship with their guests.

Look for more details in upcoming newsletters, along with the registration form. We will once again have an Early Bird Special. As always, tell your friends and plan your table!

~ **Chuck Johnson**

January Recap Blind Leading the Blind

What a Challenge! Our three rounds of wines had only one varietal per round, so it definitely made it harder to match the descriptions. We all know that many factors influence the flavors of a wine. Flavors and/or descriptions of wine that I use on the tasting sheet most often come from the winery. Does that mean each of us will find the same flavors? Sometimes. This exercise does make us stop and maybe analyze what we are tasting.

Congratulations go to **Christine Amos**. As this year's top taster she will receive a free tasting in the near future. She accumulated 15 points out of the 21 possible points by matching the wines to the descriptions, deciding if it was a Washington state wine, a U.S. wine not from Washington or a

wine from outside the U.S., and then identifying the three varietals present.

Special thanks to **Jill Skone, Terese Abreu, Teresa Nguyen, Tina Moberly, and David Lynx** for being the first to arrive for set up or the last to leave after cleanup for the event. Thanks also to **Tim Jeske** for his help in planning and selecting the wines. They were:

- 2011 OM (Oliver Marshall) Sauvignon Blanc, Russian River Valley, California, \$7
- 2010 Rigal, the Original, Sauvignon Blanc, France, \$6
- Chateau Ste. Michelle, Sauvignon Blanc, Washington, \$11
- 2012 Syncline Rosé Columbia Valley, \$15
- 2012 Abacela Grenache Rosé Umpqua Valley Southern Oregon, \$14
- 2012 Chateau Dor Et De Guelles, Rhone Valley, France, \$11
- 2010 Twin Oaks, Cabernet Sauvignon, The Cheesecake Factory, California, \$15
- Rosemount Cabernet Sauvignon, Australia, \$9
- Maryhill Cabernet Sauvignon, Washington, \$17
- Treveri Blanc de Blanc, Extra Brut, Chardonnay, \$13
- Masquerade Moscato, Muscato, Italy, \$6

~ Marie Clark

What: Northwest Wines vs. European Wines

When: Wed., Feb. 12 — 6:30 p.m. Registration

Where: Essencia (4 N 3rd Street, Yakima)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Feb. 7

Or pay online with BPT at the
Y.E.S. website by MIDNIGHT, FEB 9
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 Board

President Gerry Amos
1st Vice President Susan McPhee
2nd Vice President Robin Kisala
Treasurer Jill Skone
Secretary Dorene Boyle
Registration Chair Marie Clark
Board Members: Ben Antonio
Brad Baldwin
Sally Baldwin
Virginia Gable
Richard Hamlin
Bryan Hollenbaugh
Tim Jeske
Julie Johnson
Kathy Michielsen
Kelcy Young

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 2014

This year I'm making one New Year's resolution and I hope you will join me in this particular resolution. I'm going to be more diligent and proactive in letting my friends know about Y.E.S. events. As in all resolutions, they sound good in January and then as time goes by, they fall off the resolution list. My goal is that as soon as the newsletter comes out, I will email the info to my known wine lovers so they can



better plan — and we (Y.E.S.) can have better attendance at our events. Normally I think of doing the emailing about the week of the event, and that's too late for most people to plan. So when the newsletter email comes in, it's going right out to my list of wine-lover friends. R. U. N.? (Or, for non-texters, Are You In?) Please take a look at the "Upcoming Events Calendar" list for the next few events and pass the word to your friends!

And finally for a bit of trivia: Did you know that when Leif Ericson first landed in what is now known as North America, he and his crew were so impressed at finding grapes growing on the land that he named it Vinland—or Wine Land?

Cheers!

~ **Gerry Amos, Y.E.S. President**

Yakima Enological Society
PO Box 2395
Yakima WA 98907