

Y. E. S!

February 2015

A monthly publication for members of the Yakima Enological Society

Membership Update

It's time to start thinking about renewing your membership for 2015. Your annual membership will run from March 2015 through February 2016. You will find the current Membership application attached to this newsletter. You can also go to the Y.E.S. website, click on Membership, go to the bottom of the page and click on YES Membership Application. You will see we have not increased the dues and you get a bonus this year. We are going to have Y.E.S. Membership Cards. I will have them available for you as you renew your membership starting at the March meeting. Feel free to pass along Membership Applications to any family or friends you think might be interested in joining our fun and educational group.

~ Susan McPhee

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

March 11...

Annual Pot Luck & Meeting
Yakima Valley Museum

April 11...

Platinum Event
Yakima Country Club

May...

To be announced

~ Robin Kisala

Daven Lore Winery...

Come and Discover the Lore Yourself

It is all about Comfort and Love at the February 11th Y.E.S. event which will be held at **The Vine Venue** and will feature excellent wines from **Daven Lore Winery**, created from grapes grown in the Yakima Valley, Horse Heaven Hills and Snipes Mountain AVAs. Our own Y.E.S. members, **Kim and Connie Eisenzimmer**, are graciously welcoming us into their new, impressive and comfortable event center located at 2506 Old Town Road behind Skateland in Union Gap.

We will dine on a full meal which will be prepared fresh in the on-site kitchen and will include lasagna from **901 Pasta** (a gluten free/vegetarian option will also be available), arugula salad and a few special homemade desserts prepared by some of our wine club members. **Gordon Taylor**, vintner of Daven Lore wines, will be pouring several of his wonderful wines —including a Riesling, rosé, a couple of special red wines and a delicious Port-style wine. As a special treat for the Y.E.S. wine club members, Gordon is sharing his 20-minute presentation entitled “The Yeast Whisperer” while we eat.

As Gordon says, “Each wine has a story to tell.” Come and discover the lore yourself. Our February Valentine event is an absolutely perfect way to celebrate your love with good wine and comfort food in an elegant, one-of-a-kind, home-like event setting. Be sure to bring your wine glass! This is an event you won't want to miss! Limit 40.



Date: Wednesday, February 11, 2015

Place: The Vine Venue

Time: 6:30 p.m. registration; 7:00 p.m. tasting

Cost: \$30 Members; \$35 Non-Members

Bring: One wine glass

Mail-in registrations must be postmarked by Friday, February 6.

Online reservations accepted until midnight, Sunday, February 8.

Phone calls until 8 p.m. Monday, February 9. Call Marie Clark at 697-3364.

~ Terese Abreu



Eat this... Drink that

*Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin*



This month: **Robin's Slow Cooker Pot Roast** with **Upland Estates 2011 Grenache**. Retail price: \$25.00; Y.E.S. price \$20.00 at Stems in downtown Yakima.

Robin's Slow Cooker Pot Roast

3 to 4 lb. boneless beef chuck roast
 1½ Tbs. light olive oil, divided
 2 packages Lipton onion soup mix
 ¾ cup water
 ¼ cup dry Sherry, plus more to taste
 1½ 16 oz. pkgs. baby carrots (24 oz. total)
 2 lbs. red potatoes
 8 oz. sliced mushrooms
 Salt and pepper to taste

Cut red potatoes in quarters if large, in half if small, and place in bottom of large (6 qt.) slow cooker along with all of the carrots. Sauté mushrooms on medium-high heat in a non-stick skillet with ½ Tbs. oil until lightly browned. Add mushrooms to bottom of slow cooker with the veggies and mix well.

In a glass measuring cup, combine the 2 pkgs. of Lipton onion soup with ¾ cup water and ¼ cup Sherry and let sit while browning roast.

In a non-stick skillet on medium-high heat, with 1 Tbs. oil, brown roast on sides and edges. Place roast on top of the veggies in the slow cooker. Pour onion soup mixture on top of all. Cover and cook on high for 1 hour. Reduce heat and cook on low for 8 hours or until roast is tender. (If pressed for time, can cook on high for 2 hours and low for 6 hours).

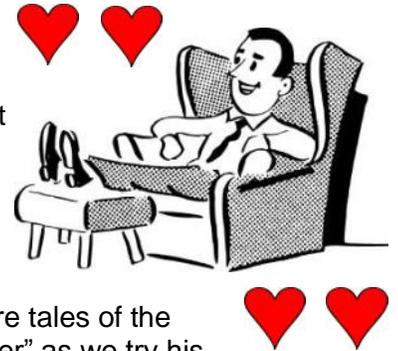
Remove roast to a warm platter and keep warm. With slotted spoon, remove vegetables from pot. Skim fat from broth. Using a hand blender, food processor, or blender, blend broth and approx. 2 cups of the veggies (not mushrooms) to thicken the broth as desired. Season thickened broth with salt and pepper and more Sherry to taste, and heat in sauce pan until hot. Place remaining vegetables around slices of roast on platter and serve with sauce.

February Preview Comfort and Love with DavenLore Winery

The holidays are bearing down on us as I write this, and all I can think about is rest! That is what the Y.E.S. February 11th event is going to be about: Comfort and Love.

Think of your favorite robe and pajamas, slippers, a great glass of wine and comfort food! Gordon Taylor, vintner at **DavenLore**

winery, will share tales of the "Yeast Whisperer" as we try his award winning wines.



DavenLore winery is located off the beaten path in the Horse Heaven Hills. A unique feature offered by this winery is their "recovery red exchange program" featuring an eco-friendly refillable one liter bottle filled with an ever-changing red blend that is even available for exchange at our local Stems...more about this at the event.

We'll rest easy in downtown Yakima at The Marketplace Deli, enjoying homemade comfort food prepared for us by owner and caterer Yvonne, paired with wines

which the Great Northwest Wine website refers to as "excellent," "outstanding" and "one of the top 100" of last year. Each wine has a story to tell, so come and discover the Lore yourself.



~ **Terese Abreu**

December Recap YES Christmas Party

It was another fun evening as Y.E.S. members and guests gathered at the Red Lion for the annual Christmas party on Wednesday, December 10th.

The Red Lion Garden Terrace was beautifully and festively decorated, and the food and wines were wonderful...the prime rib and salmon were especially delicious.

Once again a special thanks to Brad Baldwin from Stems for selecting the wines for the evening. They were splendid as usual. He also furnished Riedel wine glasses for the dinner and had people doing a little taste test, using the Riedel glass and the standard one provided by the hotel...the wine really does taste better in the Riedel glass!

Bill Brennan's Stimulus Package band played again this year and everyone had a great time dancing to their music.

Many of the attendees had their pictures taken by Jeff Buege beside the beautiful Christmas tree. You can see those pictures at <http://www.pbase.com/heffa/yes>. All in all it was another wonderful evening. Thanks to all who attended...it was a great group.

~ Susan McPhee



Test your wine knowledge each month with a new wine term and definition.

Tempranillo: Considered the Cabernet Sauvignon of Spain, Tempranillo has many names including Tinto Fino, Tinta Roriz, Tinta del Pais, Aragonez and Valdepañas. Tempranillo is often blended with other varietals, similarly to the use of Cabernet Sauvignon in Bordeaux, although it can also be found as a single varietal.

Submitted by Robin Kisala

What: Daven Lore Winery... Discover the Lore

When: Wednesday, February 11

Where: The Vine Venue

(2506 Old Town Road behind Skateland in Union Gap)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by Feb. 6, 2015

Or pay online at the Y.E.S. website
by MIDNIGHT, FEB. 9, 2015

www.yakimawine.org

Members ----- @ \$30 = \$_____

Guests ----- @ \$35 = \$_____

Total Enclosed: \$_____

Important: Please include your phone number AND email.

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**

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

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President's Corner

January 2015

It's time to turn over another year! Wow, did this last year rush by for all you Y.E.S. members? Where did the time go?

As we look back, we certainly held a lot of different Y.E. S. events... all due to a dedicated group of event producers who comprise the Y.E.S. Board of Directors and the Y.E.S. Platinum Committee. (If you don't know to whom I am referring, please see the list to the left of this article). We ended the year with the fabulous annual Christmas Party at the Red Lion Terrace Room with great food, fun and dancing. Many thanks to Susan McPhee, event planner, and Brad Baldwin for the tasty selection of wines.

As we head into 2015, the Y.E.S. calendar of events begins with "The Blind Leading the Blind" on January 14 at Essencia Artisan Bakery. Led by Marie Clark, this will be a test for the palate and will include some great food. On February 11, with event planner Terese Abreu, we will experience a new venue—the Marketplace Deli in downtown Yakima—tasting wine from **DavenLore Winery**. Also in the works for 2015 is a combined event with the Tri-Cities Wine Society at the Walter Clore Center and a "wine blending and personal labels" event at the Vine Venue.

I would like to recognize and thank all of the people who have made 2014 another successful season of wine education, wine and food pairing, exploring new venues and the special times of fine wines and good friends.

Cheers (and keep going Hawks!)
~ **Gerry Amos, Y.E.S. President**

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