



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date December 24, 2003

The Blind Leading the Blind

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One of the purposes of the Yakima Enological Society is to foster the "knowledge of viticulture, enology, and the proper use of wine." Along with learning information is testing that information to see what we have learned and to see what we still need to learn. The Blind Leading the Blind gives you that chance to test yourself. This is like a mid-term exam because our study will not have a final. The scores are not revealed except for the top exceptional few tasters. It is even open-book with tasting notes that we will pass out. How can you beat this deal on a test?

Therefore the evening will start with a choice of sparkling wines. You will then get to choose where to start your test on the six varietals we will have to sample.

At your leisure you can wander from desk (table) to desk sampling the wines, studying your notes, and passing and receiving answers from your fellow tasters. You can even use a pencil so that you can erase and change your answer. About 8:30 we will gather all the tests sheets and grade them. The answers will then be revealed.

This is a humbling experience. Do not be afraid to test yourself. Will the sug-

gestion of another taster change your mind and lead you down the merry pathway? Will you be comparing notes on the wines or leading the blind to a different conclusion?

A free tasting will be handed out to the person with the highest score. Door prizes will be available to those selected from the answer sheets turned in for scoring. Testing yourself and receiving prompt feedback is one way to increase your knowledge. Good Luck.

Date: Wed., January 14th, 2004

Place: Yakima Valley Museum

Time: 6:30 pm Registration
7:00 pm Tasting

Cost: \$17 Members
\$22 Non-members
\$10 Non-drinkers

Bring: One wine glass and snack tray

Postmarked by **Friday, January 9th**.
Phone calls only on Monday, January 12th, to Marie Clark, **697-3364** (until 8:00 P.M.).

Marie Clark

Platinum Tasting II

The wine event of the year in the Yakima Valley. Your committee has procured 15 of the "Best of the Northwest," including the three wines rated highest by **Andy Perdue** and the tasting staff of Wine Press Northwest. **Hank Sauer**, raconteur and facilitator of the magazine's Platinum Awards, will be our featured speaker. Several top winemakers, including **Eric Dunham** of the Double Platinum **Dunham Cellars** 2001 Syrah, will be on hand to discuss their artistry. Culinary perfection by Birchfield Manor Executive Chef **Brad Masset** (remember last year's *Confit of duck?*). Men in black, ladies in platinum. Details in next month's newsletter.

Mike Libbee

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

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

President's Corner

I hope everyone had a Merry Christmas and Happy New Year. Because of previous plans I was unable to attend the Christmas Party. I am sure that everyone in attendance had a great time.

Your Yakima Enological Society is going to look a little different in 2004. As a chapter of the Enological Society of the Pacific Northwest organization you will be getting a membership card this year. This card will allow you to attend tastings or meetings in other chapter locations at the member's price. There will also be other benefits including discounts. As this becomes more definite you will be able to access more information on our website.



Our January tasting will be a blind tasting. I want to encourage everyone to attend. No expertise is needed other than to come and have a fun time tasting wine.

See you on January 14.

John Dibari

2003 Christmas Party Wrap Up



Scores of festive-minded Yakima Enological Society members converged on the Yakima Valley Museum for our annual Holiday event on December 17th. The 125 attendees were treated to fine wine, scrumptious food, and music that left nary a soul off the busy dance floor. By midnight a few die-hards were still seen enjoying each other's company, as the last of the tablecloths were pulled and the clean-up crew took over.

Zesta Cucina and Tequila's restaurant's own Lucho De LaCombe and his friendly, capable staff kept the plates and glasses full all evening. The slow roasted prime rib was cooked to perfection and the salmon dish was a real hit. If the tally of left-over wine bottles is any indication, it appears that the French Saint - Hilaire sparkling wine and Napa Valley S. Anderson Cabernet Sauvignon were the clear favorites, with many partygoers clamoring for more. And kudos are due to Ken Leader for his usual hard work and perfect mix of tunes.

I sincerely hope everyone enjoyed themselves at the dinner party this year. Clearly, the success of this event is due to the participation of the wonderful members that make up our Society. Thanks again to those of you who attended this year. Here's hoping Santa brings you everything you ask for, including a happy and safe New Year.

Ray Dilschneider

Calendar of Upcoming Events

- | | |
|--------|--|
| Jan 14 | Blind Leading the Blind
Yakima Valley Museum |
| Feb 18 | Platinum Tasting II
Yakima Valley Museum |
| Mar 10 | Annual Meeting
Yakima Valley Museum |



Per the October 2003 issue of Food & Wine, researchers are adding a fifth taste for tasting notes (wine can taste sweet, sour, bitter, even salty): **umami**. Umami is often described as a meaty flavor and can be particularly strong in aged or fermented produce, like cheese and wine. When you cook with wine, the umami can become more intense, making other ingredients in a dish stand out as well, and become more savory. It makes wine great for sauces where reduction is called for.

Please submit info., articles, or recipes to:

Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924

www.creativedesignconsulting.com

Ph: (509) 697-3931

E-mail: tcpasch@prodigy.net

Local Wine Events

12 Jan - Bob's Keg and Cork - featuring **Woodward Canyon**. Owner and winemaker **Rick Small** will present some of the best wines to be found anywhere. Appetizers. 6:30 PM. \$35. reservations suggested. Call Bob at 573-3691.

Mike Libbee

Did you Know?



GRAPES

It takes approximately 5 pounds of grapes to make one bottle of wine.

Sharon Clinton

Artichoke Dip with Pretzels



INGREDIENTS

- 1 14-ounce can artichoke hearts, drained and finely chopped
- 1 8-ounce container dairy sour cream
- 1/2 cup chunky blue cheese salad dressing
- 1/4 cup snipped chives or finely chopped green onion tops
- 40 large pretzel rods, small pretzel knots, and/or melba toast rounds

DIRECTIONS

Stir together chopped artichoke hearts, sour cream, salad dressing, and chives. Place in serving bowl. Surround with pretzels and/or melba toast rounds for dipping. Makes about 2-1/2 cups (40, 1-tablespoon servings).

Make-Ahead Tip: Prepare dip. Cover and chill 1 hour ahead. Makes 40 Servings.

Northwest Wine Events

Sea and the Vine, Jan. 3, Seattle. McCormick & Schmick's Harborside on Lake Union shares its secrets of preparing fresh Northwest seafood and wine pairings. This class will teach the techniques of outstanding aphrodisiacs in time for Valentines Day. Cost: \$75. Call 206-270-9052.

Sip Sail Away, Western Caribbean, Jan. 11-18. Join Preston Premium Wines, Terra Blanca Vintners, Gordon Brothers Cellars and Bookwalter Winery on a seven-day wine cruise. Go to <http://www.cruisewithcarlson.com/sipsail.html>

Blended Elegance, Jan. 16, Seattle. Chef Lisa Dupar teams up with Ben Smith of Cadence Winery for this mid-winter dinner. Cost: \$64. Call 425-881-3250.

Shoalwater Winemaker Dinner: St. Innocent Winery, Jan. 16, Seaview, Wash. One of Washington's finest restaurants plays host to one of Oregon's top wineries. Cost: \$85. Call 360-642-4142.

Grape Expectations, Jan. 16, 17, 19, 23, 24, 30, 31, Burien, Wash. The Breeders Theater returns to E.B. Foote Winery with this new production. Each show includes appetizers and E.B. Foote's award-winning wines. Tickets are \$20. Call 206-242-3852 or 206-824-9462.

Sea and the Vine, Jan. 17, Seattle. McCormick & Schmick's Harborside on Lake Union shares its secrets of preparing fresh Northwest seafood and wine pairings. This class will teach the techniques of outstanding aphrodisiacs in time for Valentines Day. Cost: \$75. Call 206-270-9052.

B.C. Wine & Oyster Festival, Jan. 20, Vancouver, B.C. The 10th annual Wine & Oyster Festival benefits Oak Tree Clinic and the B.C. Children's Hospital. Cost: \$40 Canadian. Go to <http://www.libertywinemERCHANTS.com>

Okanagan Icewine Festival, Jan. 22-25, Sun Peaks, B.C. A four-day festival at this ski resort near Kamloops. Call 800-807-3257 or go to www.thewinefestivals.com.

Platinum Wine Tasting & Dinner, Jan. 24, Seattle. The Columbia Tower Club plays host to this celebration of the Northwest's best wines of 2003. Cost: \$125. Call 206-622-2010.

Many more wine events can be found at www.winepressnw.com.

Charlena Paschen



January 2004

First Class Mail

P.O.Box 2395
Yakima, WA 98907

Happy New Year!



Blind Leading the Blind

Deadline: Postmarked by Friday, Jan 9th

Name(s): _____

Name(s): _____

Guest(s): _____

Guest(s): _____

Phone: _____

Yakima Valley Museum

Wednesday, Jan 14th, 2002 6:30 PM

Members _____ @ \$17.00 = \$ _____

Guests _____ @ \$22.00 = \$ _____

Non-Drinkers _____ @ \$10.00 = \$ _____

TOTAL Enclosed: \$

Please give your e-mail address below 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!

