



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: December 22, 2004

Blind Leading the Blind - A New Twist

Ever wonder what it is like to be a wine judge? Come and find out the techniques from an international wine judge. In a fun and educational setting, you will learn how to evaluate wines in a professional manner and then come together as a panel for a conclusion on the wine. The results will be published in the next newsletter.

Five is the magic number for our first tasting of 2005 on January 12th. Each taster will need to bring 5 wine glasses. Each table will be set for 5 - 6 tasters. Don't have enough wine glasses ---- Don't worry we will have club glasses on sale at the door.

No greeting wine will be poured in order to save our palates for judging the

wines. Following the judging will be a social with sparkling wine and hors d'oeuvres.



Date: Wed, January 12, 2005

Place: Yakima Valley Museum

Time: 6:30 Registration, 7:00 Tasting

Cost: \$20 Members,
\$25 Guests,
\$12 Non-Drinkers

Bring: Five wine glasses

Limited: 120 Registrants

Postmarked by **Friday, January 7th**.
Phone calls only on **Monday, January 7th** to **Marie Clark, 697-3364**.

Marie Clark

President

John DiBari

1st Vice President

David Lynx

2nd Vice President

Mike Libbee

Secretary

Ray Dilschneider

Treasurer

Virginia Gable

Registration

Marie Clark

Board Members

Curt Borden

Peggy Briskey

Lane Brown

Gary Cox

Leo Lee

George Petzinger

Sandy Saffell

Scott Summers

Monica Weyhe

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

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

Christmas Party in Review

Scores of festive-minded Yakima Enological Society members converged on the **Yakima Country Club** for our annual Holiday event on **December 14th**. The 150 attendees were treated to loads of fine food and wine, not to mention great musical entertainment that kept everyone on the dance floor till evening's end. Attendees seemed genuinely pleased to have the Christmas party return to the Country Club venue, where General Manager **Rene Groeger** and his talented and attentive staff created the perfect Holiday setting. I think it's safe to say that no-one went wanting for much of anything all evening.



The Country Club's head chef **Greg**

Continued on Page 2...

February Tasting

Vienna, Budapest, Yakima? What do we share? Lemberger (Blaufrankish in Austria) and intense dessert wines, at the least. On February 9 at the YWCA join us in comparing styles of the complex and flavorful Lemberger and Blaufrankish, as well as other wines of the region. You are also invited to explore cuisine from Austria and Hungary prepared by the chefs from Essencia Artisan Bakery.

George Petzinger



President's Corner

I hope everyone has a Happy Holiday season and New Year. YES will be having some memorable events to start the New Year and I hope you will put them on your calendar.

January will be a blind tasting on the 12th. This event has always been fun for those who attend. I know that some members have in the past felt intimidated, but this year will be different. We have invited **Amy Mumma**, from Central Washington University to give us a hand with this tasting. Amy teaches classes in wine tasting and is an expert in wine. **Marie Clark** and **George Petzinger** are putting this tasting together and I fully expect this to be very different experience for those who come. It will be more about tasting the differences in wine with an expert giving you pointers on what to look for in wine.

February will also be different from the past with a tasting again at the YWCA. George Petzinger has some ideas. If you are interested in helping with this event please let him know.

March brings the Platinum Tasting of wines from the Wine Press Northwest judging. We are holding the event at The Clarion Hotel this time so more people can attend. **Mike Libbee** and his committee are already gathering the wines for this event and it will again be a very memorable experience. Circle March 5th on your calendar (a Saturday night!).

The YES board will again be going through a transition of members in March. The exact numbers are not certain, but it is certain that we will need some new members. If you are at all interested please talk with me or another board member about being involved. The Annual Meeting will be at the Museum on March 17th. Please plan on attending.

John DiBari

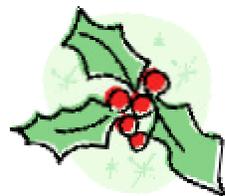


Christmas Party In Review- From Page 1...

Massett served up a wonderful meal that provided something for everyone. The "Tuxedo" cake dessert was a real crowd pleaser and went very well with the big, elegant 2000 Whitman Cellars Merlot.

I sincerely hope everyone enjoyed themselves at the dinner party this year. Clearly, the success of this event is due to the participation of fun-loving people who 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 12	Blind Leading the Blind Yakima Valley Museum
Feb 9	February Tasting YWCA
Mar 5	Platinum III Clarion Hotel
Mar 16	Annual Membership Meeting Yakima Valley Museum

Please submit info., articles, or recipes to:

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

Ph: (509) 697-3931

E-mail: chaleepas1963@yahoo.com

Platinum III



"**Fire and Ice**" is the theme of our third annual Platinum Tasting on Saturday, 5 March 2005, at **The Clarion Hotel** in downtown Yakima. **Andy Perdue**, editor of **Wine Press Northwest** magazine, will join us and provide his witty commentary on sixteen of the "**Best of the Best**" in the northwest.

We have procured some extraordinary examples of winemaking craftsmanship. All of the wines on this year's list were at least Double Gold Medal winners and 12 of the 16 won Platinum. We will also once again feature the only Double Platinum winner, **Iris Hill's 2002 Pinot Gris**, as a stand-alone course.

The evening's menu is coming together nicely. The food sub-committee, chaired by **Susan McPhee**, has developed some exceptional food-wine combinations designed to not only please the palate, but to introduce some out-of-the-ordinary combinations. (For your convenience, we have posted the working wine list and menu on the YES website.)

A number of top winemakers will be on hand. We already have commitments from **Rob Griffin (Barnard Griffin)**, **Jeff Gordon (Gordon Brothers)**, **Kathy Charlton (Olympic Cellars)**, **Duane Wollmuth (Three Rivers)**, **John Haw (Maryhill)**, and **Pamela Frye (Iris Hill)**, to name a few.

We are also adding a couple of new wrinkles for this year's event. First, The Clarion Hotel is offering a special \$65 overnight stay/breakfast package for Platinum Tasting attendees--no need to drive home after the festivities. Call 248-7850 for reservations. (If enough people stay the night, the hotel may set up a special YES breakfast facility.) Second, a collection of all 16 wines in the tasting will be available at silent auction during the reception period.

There is also a strong possibility that **The Clarion Hotel** will host a "wine and cheese reception" after the tasting and offer some of the featured wines for purchase.

So what about "**Fire and Ice**" you ask? Drop-dead red, glitzy platinum and tuxedo black will be the inspiration for our decorating sub-committee and the recommended attire for the evening.



Cost is \$60 per person. The reservation period is beginning early to give everyone ample opportunity to attend. We will accept reservations for tables of eight, but we ask that you give us eight names and that everyone pay in a timely manner. Please do not procrastinate...this event will sell out quickly and we cannot hold "open" seats. Contact Mike Libbee (829-6810) for additional information.

Date: Sat, March 5th, 2005

Place: The Clarion Hotel

Time: 6:30 Registration, 7:15 Tasting

Cost: \$60 Members,
\$70 Guests,

Limited: 208 Registrants

Mike Libbee

YVCC Wine Classes

Courses being offered at Yakima Valley Community College Winter Quarter. These classes are offered at both YVCC-Yakima and Grandview.

Go to <http://www.yvcc.edu> for more information, call 509-882-7064 or contact ebentley@yvcc.edu

AG 120 Introduction to Washington Wines

2 credits, Winter Quarter 2005 Tues 6:35—8:25 pm Jan 3—March 16

This course provides an overview of the WA grape and wine industry, an introduction to terminology, a summary of WA grape production areas and types of wine produced, and the basics of wine evaluation. Class includes visiting local wineries. Part of the Wine Selection and Serving Certificate Module with AG 121. No prerequisite.

Classes continued on Page 4...

Platinum III Tasting**Clarion Hotel****Saturday, Mar 5th, 2005 6:30 PM**

Name(s): _____

Members _____ @ \$60.00 = \$_____

Name(s): _____

Guests _____ @ \$70.00 = \$_____

Guest(s): _____

Guest(s): _____

TOTAL Enclosed:

Phone: _____



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!

YVCC Wine Classes- From Page 3...**AG 121 Wine Selection & Serving**

2 credits, Winter Quarter 2005 Thurs 4:30—6:20 pm Jan 3—March 16

This course provides an overview of appropriate wine serving methods and guidelines for selecting wines that effectively enhance food and occasions as part of our traditions and culture. Part of the Wine Selection and Serving Certificate Module with Ag 120. No prerequisite.

AGSCI 221 Wine Quality & Consumer Education

5 Credits, Winter Quarter 2005 Mon & Wed 6:35—8:25 pm Jan 3—March 16

Course Objectives:

- Compare characteristics and quality of Washington wines with wines produced in other domestic and foreign locations.
- Review wines produced in the various Washington appellations.
- Review principles of wine marketing

- Use appropriate wine serving techniques
 - Select wines that effectively enhance foods and occasions
 - Use visual, smell, and taste sensory processes to evaluate wine quality
 - Describe quality characteristics of wine
- Class includes visiting local wineries. No prerequisite.

AGECN 212 Winery Management

5 Credits (elective distribution), Winter Quarter 2005 Tues & Thurs 6:35—8:25 pm Jan 3—March 16

YVCC-Yakima Campus only

Students will prepare a winery business plan including financing, cash flow, legal and organizational structure, staffing and personnel management, marketing and labeling. Class includes visiting local wineries and interaction with winery owners and managers. No prerequisite.



January 2005

P.O. Box 2395
Yakima, WA 98907

Happy
New Years!



Blind Leading the Blind

Yakima Valley Museum

Deadline: Postmarked by Friday, Jan 7th, 2005

Event: Wednesday, Jan. 12th, 2005 6:30 PM

Name(s): _____

Members: _____ @ \$20.00 = \$_____

Name(s): _____

Non-Members: _____ @ \$25.00 = \$_____

Name(s): _____

Non-Drinkers: _____ @ \$12.00 = \$_____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address 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:

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