

## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: December 26th, 2006

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

**We're on the web!**  
[www.yakimawine.org](http://www.yakimawine.org)

### The Blind Leading the Blind

Have you made your new year's resolutions, yet?

One of my new goals for this year is to take more time figuring out the flavors and aromas present in the wines I taste. It is definitely a learned skill. Will I match the tasting notes on the bottle? Sometimes I will match. Other times I will be totally off, but then our taste buds are all different.

Many things influence what we perceive in our tasting of wines, including our environment, our mood, and the opinions of our fellow tasters.

Are you swayed by another taster in thinking what flavors are present? Can they convince you that the wine has citrus flavors instead of berry, or cedar instead of tobacco? How often do we go with what we are told instead of making our own decisions? This tasting will help you answer these questions.

This year's twist of "The Blind Leading the Blind" is trying to match the tasting notes of the "professionals" with what we find ourselves. We will serve three sets of three wines, so bring three glasses per person. We will start off with three white wines. As you taste the wine, compare

your thoughts with the tasting notes. As you match the wine with the tasting notes, decide what varieties you are tasting. We will repeat this with light red wines and then red wines.

Prizes will be awarded.

**Date:** January 10th, 2007

**Place:** Yakima Valley Museum

**Time:** 6:30 Check-in  
7:00 PM Tasting Begins

**Cost:** \$20.00 Members  
\$25.00 Guests  
\$15.00 Non-Drinkers

**Bring:** 3 Wine Glasses

Postmarked or online pay by **Friday, January 5th**. Phone calls only until **Monday, January 8th**. Please contact Marie Clark for this event: 509-697-3364.

You can now pay for this event online through TicketLeap. Go to our website [www.yakimawine.org](http://www.yakimawine.org) and click on Events.



**-- Marie Clark**



### YES Christmas Party in Review

A jolly band of revilers got the holidays into full swing on December 12<sup>th</sup> at the YES annual Christmas Party. Members and guests gathering at the beautifully decorated Yakima Country Club were greeted with hors d'oeuvres and Sparkling Pinot Noir from Aria.

Dinner, prepared by Executive Chef **Greg Masset**, started with a salad paired with a 2005 Guenoic Sauvignon Blanc, followed by melt in your mouth White Peeking Duck served two ways complimented by a 2002 Gordon Brothers

Syrah. Even those guests that were skeptical of duck became true believers. It was an incredible treat. The dinner was topped off with a Belgian Chocolate Torte with Raspberry Puree accompanied by a 2003 Zinfandel Port from Thurston Wolfe.

As dinner came to an end, participants took to the dance floor to swing the night away to the music of **Bill Hornibrook** and his "One Man Band". Rumor has it

Continued on Page 2...



## President's Corner

For quite a while now, many of you have asked whether it may be possible to pay for wine tastings with your credit card. We talked about this at several of our board meetings, but haven't found a way to do this without complications and extra expenses including merchant account processing or paypal fees.

Most of these options involved raising the price of wine tastings to cover the costs of these fees. Recently, for the annual Fresh Ale Hopfest, Allied Arts used an online system called TicketLeap and it worked quite well. I have set up an account with TicketLeap and have also spoken with the owner. I feel that this may be the answer for those who wish to use their credit cards, especially if they use them for mileage plans.

The cost of the wine tasting would remain the same, however you would pay a small processing fee. The only difficulty this system may have is that all payments by TicketLeap to the organization are by check within a day after the event is held.

For the upcoming tasting, Blind Leading the Blind, this option will be in place, and will serve as a trial. To access the TicketLeap option, go to our website, yakimawine.org, and choose the Events link. This will take you to the correct link for our event on TicketLeap. You will be able to purchase tickets online through Saturday, January 6th at 8pm. Remember that you still will be able to pay the usual way, through a check by mail.

--David Lynx  
President, YES

## YES Christmas Continued From Page 1

that dancing went on until the Country Club closed for the evening.

All in all it was another wonderful evening in the perfect holiday setting. Thanks to General Manager **René Groeger** and the wonderful staff at the Country Club. They did an amazing job of making it a memorable evening. Thanks also to **Karen** and **Leo Lee**, **Maxine** and **Bruce Wherry** and **Vi Topper** for their help in organizing the event and to all of you that attended.



--Susan McPhee

## Platinum V

**SAVE THE DATE!!! April 28, 2007!!!**

It's never too early to start planning for the **Platinum V Dinner**. This year the dinner falls on Spring Barrel Tasting Weekend so invite your out of town guests and make it a wine tasting weekend!

The event will include a package cost for hotel accommodations and breakfast as well as the just dinner.

You can get more information at the YES website: [www.yakimawine.org](http://www.yakimawine.org), under Events! Also be on the lookout for updates in upcoming newsletters.

-- Julie Johnson

## Calendar of Upcoming Events

- |          |  |
|----------|--|
| Jan 10th | <b>Blind Leading the Blind</b><br>Yakima Valley Museum |
| Feb 14th | <b>Pinots II</b><br>YWCA                               |
| Apr 28th | <b>Platinum V</b><br>Howard Johnson Hotel Plaza        |



*Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: [info@yakimawine.org](mailto:info@yakimawine.org) or regular mail to:*

**Yakima Enological Society**  
P.O. Box 2395  
Yakima, WA 98907



### Facts on Washington Wine:

You probably knew that Washington State is the 2<sup>nd</sup> largest producer of wine in the United States. But did you know there are over 460 wineries in Washington now?



That's right –and there are 350+ wine grape growers with 30,000+ acres planted in wine grapes in Washington State. The Rattlesnake Hills appellation, an area comprising about 68,500 acres, grows wine grapes on 1,500 acres or so of that land, with the first commercial vineyards dating back to 1968.

So how do you decide what wines to try? There are more than 20 varietals produced in Washington, with new experimental vineyards popping up all over the state. The main red varieties grown in the state are Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, and Sangiovese.

In the Rattlesnake Hills area, there are some varieties grown that are not often found in other regions of the state. One of those is the deep, rich, earthy, Italian style Nebbiolo found at Tefft Cellars, an ancient red grape variety from the Piedmont area of Italy. The vines were planted 12 years ago at Tefft and are producing excellent wines from grapes that are hand-picked and crushed. Nebbiolo grapes, the raw material of famous Barolo and Barbaresco wines, produce wines that are longer lived and highly prized by collectors.

Also planted in the Rattlesnake Hills is Lemberger, which produces a lighter body style, spicy, peppery wine. Two Mountain Winery is one of the few Lemberger grape and estate wine producers in Washington State, and they must be doing a great job since their Lemberger keeps winning awards! Lemberger has a boysenberry and cinnamon bouquet, good tannins and is late ripening, producing wines that are fruity and complex.

Another interesting variety planted by both Bonair Winery and Two Mountain is the Portuguese noble port varietal, Touriga, a red grape from northern Portugal. Deeply colored, with intense flavors of blackberry, blackcurrant, and licorice, Touriga is also described as fresh, flowery-perfumed and full-bodied, though more delicate than other port grapes. It is one of the best port varieties and also

produces fine, rich table wines. Thanks to its rich tannins, it ages marvelously.

While wine production and new wineries continue the phenomenal growth spurt, and new varieties are planted almost daily, there are old-world varieties available in Washington State, right in our backyard, that are only otherwise available in the best wine regions of Europe. These unusual wines are available at the wineries mentioned.

*-- Submitted by Shannon Bird*

Coordinator for the Rattlesnake Hills Wine Trail



### Pinots II

Back by popular demand, another fascinating trip around the world of Pinot! Yes, "Who knows Pinot" is returning to a wine tasting near you. Join us this **February 14<sup>th</sup>, Valentine's Day**, for Pinot II and make sure your passports are up to date.

*-- Mike Harves*



### Red Wine and Chocolate, Yakima Valley

February 17-19, 2007

Chocolate lovers, this weekend is for you! Each participating winery pairs sumptuous chocolate desserts with their very own remarkable red wines. Sample some of the Yakima Valley's finest red wines and enjoy chocolate confections.

The natural affinity between dark chocolate and red wine is no secret. The Red Wine and Chocolate event weekend in the Yakima Valley provides a distinctive and elegant offering of fine chocolate and fine wine. Visit the more than 52 wineries in the Yakima Valley Wine country during this Presidents' Day weekend. Each winery pairs sumptuous chocolate desserts with their very own remarkable red wines.

For more information visit  
[www.wineyakimavalley.org/](http://www.wineyakimavalley.org/)



*-- David Lynx*

## Opening the Wine Cellar - Now is the time for Nebbiolo...

At this time of year my thoughts turn to a dish that my mother used to prepare – *bagna cauda*. It means ‘hot bath’, but a better translation is ‘Italian Vegetable Fondue’ (recipe to follow). The dish has its origins in the Piedmont region of Italy (the birthplace of my maternal grandmother), and what better wine to pair it with than the classic native red wine grape of Piedmont – Nebbiolo.

The name of the grape is thought to be closely related to the Italian word for fog – *nebbia* – which frequently happens in the hills of Piedmont during the late October harvest of Nebbiolo grapes. While Nebbiolo is responsible for some of the finest, most complex, and longest ageing wines in Italy, its production is very limited. Nebbiolo is a somewhat fussy vine that will only show its true varietal characteristics in a narrow range of soil types, climate components, and elevations. It is best in the Piedmont wine growing regions (what we would call an AVA) of Barolo and Barbaresco, with Gattinara and Ghemme being close (and more reasonably priced) second region selections.

So what are the varietal characteristics of Nebbiolo wines? In times past, the wines have been described as having savage tannins, with aromas and flavors of dried peaches, tar, and licorice. And in times past, they did, as they were frequently aged, for years and years and years, in chestnut barrels which stripped the wine of all of its fruit characteristics. However, fast forward to the 1990’s when there was an effort amongst Nebbiolo producers to allow the fruit flavors to show through, yet still maintain varietal characteristics. Nebbiolo should have a garnet colored bowl with a brick rim, the aromas you may detect include raspberries, violets, truffles, fresh dried fruit, tar, and chocolate. Nebbiolo is a tannic wine, so expect chewiness.

Nebbiolo is best when served with food – it should not be used as an aperitif wine. My suggestion is that the next time you’re close to a Trader Joe’s, go in and purchase a bottle of their Nebbiolo from either Barbaresco or Gattinara (good basic Nebbiolo for around \$10/bottle). If you want to progress up the quality ladder, next I would recommend a Barolo or Barbaresco from Bruno Giacosa – a great Nebbiolo producer whose wines will go for around \$40/bottle (traditionally paired with pork loin stuffed with prunes, pine nuts, and rosemary).



### Recipe for Bagna Cauda

1 ¼ cups virgin olive oil  
3 cloves of garlic, sliced  
½ tsp. freshly ground pepper  
2 2-oz. cans anchovy fillets



Pour the oil into a fondue pot, then add the garlic and pepper. Chop the anchovies and add to the fondue pot with the anchovy oil. Heat until bubbly. Serve as a dipping sauce for fresh vegetables – radishes, carrot sticks, small green onions, and celery ribs are traditional. Add crusty bread, sliced salami, and aged cheese chunks, and you have a perfect meal to accompany a simple Nebbiolo wine!

-- *Judy Thoet, I.S.G. Sommelier*



### Local and Not So Local Events

**Jan 22 – Bob’s Keg & Cork** featuring **Bergevin Lane Vineyards** from Walla Walla. Tasting starts at 6:30 pm, \$25 pp includes appetizers.

-- *Julie Johnson*

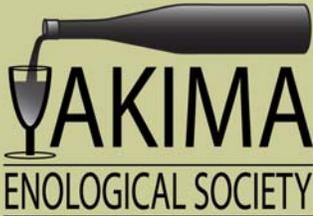
### Northwest Wine Events

**Owen Roe winemaker dinner**, Jan. 12, Moclips, WA. Location: Ocean Crest Resort. Hours: 7:30 p.m. Cost: \$120 per person excluding tax and gratuity. For more info, call 360-276-4465.

**"A Celebration of Washington Wines"**, Jan. 27, Woodinville. This is a black-tie event, which includes a reception, silent auction, dinner and live auction. Proceeds will benefit the WSU Viticulture and Enology program. For reservations, contact Jackie Jacobs at (206) 219-2416, jacobsj@wsu.edu. Location: Chateau Ste. Michelle. Hours: 6-10 p.m.. Cost: \$200 per person. For more info, call 206-219-2416, e-mail jacobsj@wsu.edu or go to [www.wineauction.wsu.edu](http://www.wineauction.wsu.edu).

These events and more at listed at [www.winepressnw.com](http://www.winepressnw.com). Select wine events to view.

-- *Charlena Paschen*



January 2007

First Class Mail

P.O. Box 2395  
Yakima, WA 98907

Happy  
New Year!



**Blind Leading the Blind**

**Yakima Valley Museum**

**Deadline:** Postmarked by Friday, Jan. 5th, 2007

**Event:** Wednesday, Jan. 10th, 2007 6:30 PM

Name(s): \_\_\_\_\_  
Name(s): \_\_\_\_\_  
Name(s): \_\_\_\_\_  
Name(s): \_\_\_\_\_

Members: \_\_\_\_\_ @ \$20.00 = \$ \_\_\_\_\_  
Non-Members: \_\_\_\_\_ @ \$25.00 = \$ \_\_\_\_\_  
Non-Drinkers: \_\_\_\_\_ @ \$15.00 = \$ \_\_\_\_\_

**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:  
Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907  
**All Reservations must be paid for in advance and are NON REFUNDABLE!**



Reminder! You can pay for the event through TicketLeap at [www.yakimawine.org](http://www.yakimawine.org).