

YES!



A monthly publication for members of the Yakima Enological Society

In Memoriam...

The Yakima Valley and Washington state wine industry lost one of its leaders with the recent passing of Stan Clarke. Stan brought to our valley a degree in Viticulture from the University of California-Davis and was an early pioneer helping make wines for the likes of Chateau Ste. Michelle, Covey Run (Quail Run), Hyatt and other start-up wineries. He was also a highly respected teacher in the Grandview School District and more recently as a teacher at the Walla Walla Community College's Institute for Enology and Viticulture.

Stan Clarke was involved in many of the earlier wine tastings put on by the Yakima Enological Society and was a long-time supporter of our association. Most recently he was the guest speaker at our May 2002 monthly wine tasting. He traveled to our tasting in Yakima even though he had moved from Grandview to Waitsburg to assume his duties with the Enology program at WWCC. Several of the long-time members of our group will fondly remember many of the great events that Stan helped us put together.

We were proud and honored to have been the recipient of Stan's knowledge and love for wine and the industry. Our heartfelt condolences go out to his wife Carol and his family.

~ **Chuck Johnson**



The Blind Leading the Blind

A couple of months ago, we tasted wines from Naked Winery. Their labels did not always reflect what grapes were in the wine. Could you figure out the varietals used to make them? Or did you wait for the descriptions presented by the winery?

As we learn more about wines, we find that each varietal has a characteristic flavor(s). Some of those flavors and aromas come from the grape. Other characteristics are added by the type of fermentation, aging, blending, and other processes which the winemaker uses.

Separating the flavors and giving them a name is definitely a learned skill. Will I match the tasting notes on the bottle? 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.

We will repeat last year's twist of "The Blind Leading the Blind." We will try 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 varietals you are tasting. We will repeat this with light red wines and then red wines. Prizes will be awarded.

~ **Marie Clark**

What: The Blind Leading the Blind

When: Wed., Jan. 9, 2008

6:30 p.m. registration, 7 p.m. tasting

Where: Yakima Valley Museum

Members: \$20.00

Non-members: \$25.00

Non-drinkers: \$15.00

Bring 3 glasses

Postmarked or on-line pay by January 4, 2008

Phone calls on January 7, 2008

Contact: Jimi Weaver 575-7511





Opening the Wine Cellar

Post-Fermentation Winemaking

In my previous two articles I discussed what happens to both red and white wine grapes during the first part of winemaking – crush. The ideas or concepts that I'm presenting in these articles are the 'general picture'. I know that if you were to gather 50 winemakers in the same room and ask them how they made wine, they would all have different practices that they follow at their particular winery. Even within my own large wine group, the winemakers all have different approaches to making wine.

So, let's continue with the 'general picture' of what happens to a wine after the initial fermentation has finished. We'll continue with red wine.

Primary fermentation is finished – and we know it is complete because we've tested for residual sugars (glucose and fructose) and they are less than .5 grams/liter. Now most winemakers will encourage malolactic fermentation (the conversion of malic acid into softer lactic acid) by adding fermentation bacteria. Some wineries have this bacteria resident in their cellars and they do not need to add it – conversion of malic acid into lactic acid occurs naturally. But most winemakers will take the safe route of adding the bacteria, as the one thing they do not want is for this malolactic conversion to occur naturally *after*

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YVCC Vineyard and Winery Technology Program

Winter Quarter 2008 Wine Courses Classes Start the week of January 7th

AGSCI 131- Terroir, 6:35-8:00 p.m., on M,W
Yakima Item # 3452, Grandview Item # 9605

This course will focus on defining the concept of 'Terroir' and what makes Washington unique in the world of wine. The geologic history of Washington and its effect on the formation of soil will be discussed. (3 Credits) Class ends February 13th.

Vines, Wines, & Dollar Signs- 6:30-9:30 p.m., on M,W
Yakima Item # 3449, Grandview Item # 9603

In this course you will learn about the Washington grape and wine industry, what makes Washington unique in the world of wine, and gain knowledge in evaluating the marketing and business strategies necessary to remain competitive in the business world. This is a new program that offers three linked courses: Ag 120: Intro to Washington Wines, AGSCI 131: Washington Terroir, and BA 298: Wine Marketing. (5 Credits)

AGSCI 212-Winemaking, 6:00-9:00 p.m., on M,W
Yakima Item # 3506

This course will address the procedures, equipment required, and techniques used for making quality wine and will focus on the application of microbiology, chemistry, sensory, and other disciplines to create a quality product. (5 credits)
Last time offered in Yakima.

Save The Date!!!

The Platinum VI Committee is hard at work planning our 2008 event. However, due to the popularity of this annual gourmet food and wine dinner we wanted to publicize the date so YES members can begin planning to attend. The dinner will be **April 12th, 2008** at the Yakima Country Club. Due to the limited space at this venue, we expect an early sell-out so mark the date, call your friends and send in your registrations ASAP.

ALSO... Jan. 12th—6pm

Buhrmaster Baking Co. hosts Kestrel Winery for an Evening of Wine & Tapas. Six outstanding Kestrel wines will be paired with small plates created by Chef Jessica Smith. For more details email buhrmasterbaking@yahoo.com or call 469-9973.

~ Julie Johnson

AGSCI 221- Wine Quality and Consumer Education, 5:25-6:25 p.m., on M,W

Yakima Item # 3520
Grandview Item # 9607

Learn how to assess wine quality and the guidelines for selecting and serving appropriate wines to accompany diverse menus and occasions. Principles of wine marketing and consumer sales from grocery stores, restaurants and tasting rooms will be discussed. (5 Credits)

For more course information go to www.yvcc.edu/wine

~ Trent Ball, Director
Vineyard and Technology

Post-Fermentation Winemaking... Continued from page 2

the wine has been bottled (because this will result in fizzy wine with popping corks!) After adding the ML bacteria the red wine may be put into barrels, or allowed to sit in the fermentation chamber (usually a stainless steel tank) until malolactic fermentation has completed.

So why do we put wine into barrels? Historically, barrels were used as an easy method to both store and move wine. But some good winemakers also discovered that when wine sat in the barrels, some of the 'cloudiness' of a wine would be removed (because sediments were moving to the bottom of the barrel), and the wine might also take on some pleasing aromas and flavors (from the toasted interiors of the oak barrels).

Today, we use barrels for some of the same reasons. Instead of filtering wine, which can remove both color and flavors, many wineries select natural 'settling' of wine particles (leftover yeast or bits of skin) to the bottom of a barrel. Then on a monthly basis the clear wine is 'racked' or removed from the sediment and put into a clean barrel. The barrels, when new, can also add a vanilla or spice flavor to the wine. Wineries can place their wine in 100% new oak barrels, or reduce the amount of 'oakiness' by placing the current vintage in a mix of new and old barrels. The new red wine will typically remain in barrels for 12 or more months.

The downside of using barrels is that they are very expensive, they require a forklift to move (another expense), they have a relatively short life span (five

years maximum), and if they are not carefully managed they can contribute to spoilage micro-organisms entering the wine. Some wineries instead choose to 'age' red wines in a stainless steel tank and add oak 'planks' to contribute the oak flavor. This red wine may also receive treatment of 'fining agents' which helps to remove haze or particles from the wine prior to bottling.

When the barreling (or tanking) time is over, the wine is often moved back into a large blending tank in preparation for bottling. Prior to bottling the wine will go through a sterile filtration, then onto the bottling line . . . and in a few months the customer!

In my next article I'll discuss post-fermentation practices of white wines.

~ Judith C. Thoet
I.S.G. Sommelier

What: The Blind Leading the Blind

When: Wed., Jan. 9 @ 7 p.m.

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

Postmarked by Friday, Jan. 4, 2008

You can also pay online at
yakimawine.org

Members ----- @ \$20 = \$ _____

Non Members --- @ \$25 = \$ _____

Non Drinkers ---- @ \$15 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number.

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: info@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

- President: David Lynx
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**We're on the Web...
www.yakimawine.org**

YES Christmas Party Recap

The sudden snow storm did not deter a jolly gathering at the YES annual Christmas Party on December 11. Members and guests gathering at the beautifully decorated Yakima Country Club were greeted with hors d'oeuvres and Segura Viudas NV Burt Reserva. Dinner, prepared by Executive Chef Greg Masset, started with Washington Snapper Wellington with Chardonnay Sauce paired with a 2005 Yakima Valley Chardonnay courtesy of Bonair Winery. This was followed with A Frenched Rack of Lamb with garlic-Dijon glaze, shallot and rosemary jus Potato Dauphinois and Ratatouille Provençal accompanied by a 2004 Cabernet Sauvignon courtesy of Sagelands Winery. It was an incredible treat. The dinner was topped off with a Bourbon Island Vanilla Crème Carmel and a Bittersweet Belgian Chocolate Brownie with Port Reduction and a Townshend Syrah Port.

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 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. Also thank you to all that attended, it was a great group.

~ **Susan McPhee**

Valentines and Wines

The February Tasting will be held on Wednesday, February 13th at Burhmaster Baking Company. Wines from the Lake Chelan area will be featured with a Valentine twist, so that some of you can "kill two birds with one stone," (so to speak). Due to limited space, we can have no more than 70 at the tasting so be sure to send in your reservation as soon as possible.

~ **Kathy Michielsen**