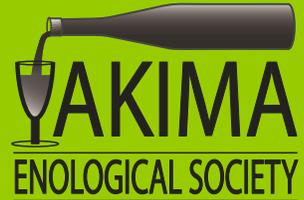


YES!



A monthly publication for members of the Yakima Enological Society

**Just in time for
Valentine's Day**

**Latin Wines and
Salsa Dancing**

Remember to take your sweetheart to our pre-Valentines event February, 10, 2010 at Le Chateau, the former YWCA. We will be serving wines from Spain, Argentina, and Chile. A dancing instructor will be in attendance to teach us how to Salsa.



~Curt Robins

The Blind Leading the Blind

Tune up your taste buds for this year's Blind Leading the Blind challenge on January 13, 2010. Join us for an educational and entertaining evening as we try to match the tasting notes of the "professionals" with what we find ourselves.

We will start off with three white wines, followed by three light red wines and then finish with three red wines.

Picking out the subtle flavors and aromas in wine is a skill learned by association with known flavors and aromas. 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. Each varietal has its own characteristic flavors that are altered by the process of turning grape juice into wine.

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

The label says citrus with a hint of tobacco... the person next to you says cedar and floral notes... what will you say?

Host: Marie Clark

Date: January 13, 2010

Time: 6:30 p.m. Registration, 7:00 p.m. Tasting

Place: Yakima Valley Museum

Cost: Members \$25.00, Non-members: \$30.00

Bring: 3 glasses

**Prizes
will be
awarded!**

Registrations must be postmarked or paid online by January 8, 2010. Phone calls only to Jimi Weaver at 575-7511 on January 10.

~Marie Clark

**Plan Ahead
YES Calendar of
Upcoming Events**

January 13, 2010

The Blind Leading the Blind

February 10, 2010

Salsa Dancing & Latin Wines

March 10, 2010

YES Annual Meeting

April 10, 2010

Platinum VIII

~ Julie Johnson

YES Christmas Party Recap

Once again, YES members and guests gathered at the beautifully decorated Yakima Country Club for our annual holiday party on Tuesday, December 8. As one member said, the ambiance at the Country Club is so wonderful, especially during the holiday season. General Manager René Groeger and his talented staff created the perfect holiday atmosphere to go with the décor. Head Chef Greg Massett prepared a fabulous dinner accompanied by wonderful wines. Several guests mentioned they thought it was one of the best meals ever.

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. It was evident everyone was having a great time.

All in all, it was another wonderful evening in the perfect holiday setting. Thanks again to René Groeger and the wonderful staff at the Country Club. As always they did an amazing job of making it a memorable holiday evening for all. Also, thank you to all YES members and guests that attended. We had a great group.

~ Susan McPhee



**Eat this...
Drink that**



*Recipe from Carolyn Ferris
Wine by Brad Baldwin*

This month: Bacon Wrapped Chicken with Blue Cheese and Pecans paired with Alma Terra's Viognier '07 *"Deep floral, citrus and lemon zest aromas. Full-bodied richness with hints of vanilla, caramel and bright acidity."*

Recipe courtesy of Rachael Ray

Prep Time: 20 minutes

Cook Time: 20 minutes

Level: Intermediate

Special equipment: Toothpicks

Serves: 4 servings

Ingredients

- 4 pieces boneless, skinless chicken breast
- Salt and freshly ground black pepper
- 1 cup blue cheese crumbles
- 1/4 cup toasted pecans, chopped
- 2 scallions, sliced on bias
- 4 slices good-quality center cut bacon
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup chicken stock
- 1/2 cup half-and-half or cream
- 2 tablespoons grainy mustard

Directions

Heat the oven to 375 degrees F.

Butterfly the chicken breast pieces by cutting across the breast but not all the way through. Open the breasts up and pound lightly between parchment paper. Peel paper away and season the meat with salt and pepper.

Cover the seasoned chicken cutlets with blue cheese crumbles, pecans and scallions in equal amounts. Roll the chicken, wrap each roll with bacon and secure with toothpicks. Season the outside of the rolls with salt and pepper.

Heat the olive oil in skillet over medium-high heat. Brown the chicken evenly all over, 5 to 6 minutes. Transfer the chicken to a small baking sheet, place in the oven and cook 10 minutes more.

Melt the butter in the same skillet pan the chicken was seared in over medium heat. Whisk in flour, cook 1 minute then whisk in stock. Let thicken a minute then whisk in the half-and-half and grain mustard, season with salt and pepper, reduce heat to warm.

Halve the chicken and stack to show off the center. Set chicken in gravy or pour over top. Serve with rice and greens, if desired.

Wine glass workshop WOW!

The things that I didn't know about Riedel (rhymes with "needle") glasses would fill a book! Having attended the Riedel Vinum wine glass tasting workshop on November 19th (sponsored by Brad Baldwin, owner of Stems and a YES board member), I left thoroughly enlightened.

This is a line of the world's best-known wine stemware produced by the Austrian family business of 250 years, representing the 10th generation of Riedel's. The hand-blown lead crystal glasses are designed to honor individual wines and alcohols both with a material (lead oxide, potash and quartz sand) and design shape. The shape of the glass is made to enhance the flavor and aroma of the beverage. The zones on the tongue, —for example sweetness on the tip, salt in the next zone, sour or bitter in yet another— are dealt with by the specific glass for a given wine.

In our learning process we tasted the individual wines in their respective glasses, then tried it in a "joker" glass, then returned it to the Riedel glass. It put one's taste buds on alert to truly capture more of the combination between the sense of smell and taste.

The workshop was both enlightening and entertaining, and proved to this old dog that there is hope of learning new tricks. If this workshop is given in the future, I would highly recommend it to YES members. You even get to keep the glasses!

**~Sally Baldwin
(Disclaimer, no
relation to Brad)**



Opening the Wine Cellar Holiday Cheers!

I thought for this article I'd list out some alternatives to Champagne. Now, I love Champagne —especially my favorite, Veuve Clicquot Ponsardin Brut, but at \$40/bottle, it's certainly not something I'm going to consume on a regular basis (although it does pair beautifully with seared oysters!).

Here are some of my other favorite forms of bubbly:

Asti Spumante – Asti is the name of a Northeast Italian wine growing region that produces a wine in the fully sparkling, or spumante, form. The grape varieties used are from the distinctly grapey muscat family, including Moscato Bianco, and Moscato di Canelli. Asti, as it is commonly called, is typically produced as a semi-sweet to sweet wine. Asti can be found for \$10-15/bottle.

Cava – The sparkling wine produced in the traditional *methode champenoise* in many parts of northern Spain from an array of wine grape varieties including Macabeo, Parellada, and Xarello. Cava also frequently has the traditional French Champagne varieties Chardonnay and Pinot Noir. This wine is wonderful with shellfish or soft mild cheese. One of my favorites is Cristilano Cava – commonly sold for less than \$10/bottle.

Deutscher Sekt – Have you ever had *method champenoise* made from Riesling? Sekt is fruity (white peaches/apricots) and it is traditionally somewhat sweeter than sparkling wines from other countries (except Asti, which is the sweetest sparkler I have listed). Deutscher Sekt tends to be a little more expensive than sparkling wine from either Spain or Italy, costing closer to \$20-30/bottle.

Prosecco – Light, bubbly, crisp, and gently fragrant, Prosecco is a wonderful alternative to Champagne. Prosecco is the name of the white grape variety that can be made into a still wine, lightly sparkling (frizzante) or fully sparkling (spumante). It's from Northwest Italy, and the best is from the wine region called *Prosecco di Valdobbiadene & Conegliano, DOC*. Good Prosecco can be purchased for between \$10-15.

And lastly, don't forget our homegrown *methode champenoise* that is produced by Chateau Ste. Michelle. This is an excellent value wine not to be overlooked due to its very low price point – usually less than \$10.

Cheers!

~ **Judith Thoet,**
ISG Sommelier

YES Membership update

YES would like to recognize recently renewed memberships for **Richard & Charlotte Baldwin, Dwight & Helen Berghoff, Dorene Boyle, Chris Chisman, and Ron & Kathy Gillespie.**

To date the YES membership is at 135 members. Remember your annual YES membership for a full year is due in March, 2010.

~ **Gerry Amos**

What: The Blind Leading the Blind
When: Wednesday, Jan. 13, 2010, 6:30 p.m.
Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Friday, Jan. 8

Pay online with Brown Paper Tickets
(www.yakimawine.org/events)

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

Guests ----- @ \$30 = \$ _____

Total Enclosed: \$ _____

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

