

Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

January 2012

**Y.E.S!**



*A monthly publication for members of the Yakima Enological Society*

### In February... Gilbert Cellars

Be the first to put a Pre-Valentine date on your calendar: February 8 at the downtown Gilbert Cellars tasting room "BASEMENT."



Y.E.S. members and guests will enjoy sipping wines from Gilbert Cellars while noshing on a variety of appetizers perfectly paired with the wine. All this PLUS enjoying music by the KCJ Jazz Co., a premier jazz group fronted by our very own Y.E.S. members Kim and Connie Eisenzimmer.

~ **Julie Johnson & Ben Antonio**

### Plan Ahead Y.E.S. Calendar of Upcoming Events

#### February 8...

The Lowdown on Downtown

#### March 14...

Annual Y.E.S. Potluck

#### April 14...

Platinum X Annual Dinner

#### May 9...

Details to follow

~ **Julie Johnson**

## The Blind Leading the Blind

Over the years we go through trends of what is popular in the market. Whether it is clothes or wine or ??, cycles repeat themselves with slight twists. We have seen the rise and fall and rise again of Rosés. Currently, I think that blended wines are on the rise. They make great wines with a balance of flavors for different tastes. Can you pick out what the major varietals are in a blended wine? I would think that most of us cannot.

Each varietal has its own characteristic flavor(s). These flavors and aromas are altered by the process of turning grape juice into wine. Picking out the subtle flavors and aromas is a learned skill of association with known flavors and aromas. It takes a lot of effort to train our nose and palate to accomplish this.

So, as a first step, let us try deciding what varietal we have in a non-blended wine.

We will serve three sets of three varietal 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 often found on the bottle. 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.

**Host: Marie Clark**

**Date: January 11, 2012**

**Place: Yakima Valley Museum**

**Time: 6:30 p.m. Registration opens; 7:00 p.m. Tasting**

**Prices: Members \$25.00; Non-members \$30.00**

**Bring: 3 glasses**

Registration postmarked or paid online by January 7, 2012. Phone calls on January 10, 2012. Contact Marie Clark at 697-3364.

~ **Marie Clark**



## Opening the Wine Cellar

### *Tre Venezie — The Three Venices*

In one of my recent wine magazine publications, Prosecco, Italy, was awarded the 2011 Wine Region of the Year — Prosecco is a grape and also an Italian sparkling wine. The Prosecco region is in Veneto, one of three northeastern regions known as Tre Venezie; the other two regions are Friuli-Venezia Giulia and Trentino-Alto Adige. These three regions, The Three Venices, are united by their historical relationship to the Republic of Venice, as well as producing some of Italy's most stylish, highest-quality white wines. Virtually all of Italy's top pinot grigios, pinot biancos, sauvignon blancs and chardonnays come from Tre Venezie. Combined, the three regions only produce about 15 percent of all Italian wines but account for 30 percent of DOC — that is, premium — wines. Freshness, crisp acidity and purity of varietal character personify the wines of Tre Venezie.



Of the three regions that make up Tre Venezie, the Veneto is by far the best known. Two of Italy's most well known and widely exported wines come from the Veneto: Soave, a white; and Valpolicella, a red. The Veneto also produces several sweet wines made by a

### Membership Report:

Yakima Enological Society's membership for 2011 was 111. Y.E.S. has averaged over 100 members for the past three years. This is a good number considering the economy and all the wine activities in the Yakima Valley. That being said, we would like to increase our membership to 125 for 2012. So, inform your friends and neighbors that it's easy to become a member. Just go to [yakimawine.org](http://yakimawine.org). Click on the membership tab; at the bottom is a membership form attachment. Click, copy and mail to P.O. Box 2395 Yakima, WA 98907. Hope to see all 111 members at the Blind Tasting in January.

~ Gerry Amos  
Y.E.S. VP (Membership)

method called *recioto* where the grapes are left to hang on the vine a little longer, then spread on bamboo shelving or mats and left in cool drying lofts for three to four months. Thus, the grapes lose up to a third of their weight, mostly water, then are crushed and fermented — resulting in wine that is opulent and full-bodied. One is the well-known Amarone. The grapes are the same ones used in Valpolicella: mainly corvina, rondinella and molinara.

In Trentino-Alto Adige, the wine region extends the farthest north and the Alps rise up majestically (and virtually perpendicularly) behind the vines. These are some of the most breathtaking vineyards in the world. The region boasts a large number of grape varieties, including chardonnays, pinot biancos, pinot grigios, traminers (the progenitor of gewürztraminer) and sparkling wine. The top Trentino-Alto Adige wines have precision, grip and focus. The most widely planted red grape is lambrusco, which forms the base of many inexpensive reds.

Usually just called Friuli, Friuli-Venezia Giulia sticks out like a small ear from the northeastern top of Italy. In a country where "real" wine generally means red wine, Friuli is acclaimed as one of the top places in the world for snappy whites. As a group, Friulian wines are spirited, creative, highly varied and wholly individualistic. Some of the best whites are intriguing blends of native varieties, *tocai friulano* and *ribolla gialla*, along with international varieties such as pinot grigio, sauvignon blanc, pinot bianco and chardonnay. Though the reputation for fine wine was built on white wines, about half of total production is red. Merlot is the leading variety, along with cabernet franc and cabernet sauvignon, plus indigenous red grapes *schioppetino* and *refosco*.



~ Durella DeGrasse  
Certified Wine Professional

*Editor's note: Durella wrote this article after speaking at our November tasting. To read more of Durella's articles online, visit her good friend Marilee Brothers' website at [marileebrothers.com](http://marileebrothers.com) and click on the "For Wine Lovers" tab.*

## December Recap: Y.E.S. Christmas Party

Y.E.S. members and guests gathered at the Red Lion for the annual Christmas party on Wednesday, December 14. The evening started with passed appetizers and Secco Italian Bubbles Brut Rosé then moved on to dinner which included wonderful Prime Rib and salmon. Once again, a special thanks to Brad Baldwin, Stems, for selecting the wines for the evening. They were great.

As dinner came to an end participants took to the dance floor to swing the night away to the music of the Gentlemen Wild band. Y.E.S. members and guests love this group. They are so much fun to dance to —as was evidenced by nearly everyone dancing and having a great time. The Red Lion Garden Terrace was beautifully decorated and the food and wine was wonderful. All in all it was another wonderful evening. Thanks to all that attended, it was a great group.

~ Susan McPhee



## Eat this... Drink that



*Recipe submitted by Mary Ellen Lyons  
Wine suggested by Brad Baldwin*

**This month: Crabmeat Mousse** paired with **Boomtown's Pinot Gris 2010**. Regular price: \$12. Y.E.S. members price: \$10 at Stems in Yakima.

### Crabmeat Mousse

- 1 envelope Knox gelatin
- 1/4 cup cold water
- 1 can cream of mushroom soup, undiluted
- 8 ounces cream cheese, softened
- 1 cup mayonnaise
- 3/4 cup finely chopped celery
- 1 can crab meat, drained
- 1 Tblsp. grated onion
- 1 tsp. Worcestershire sauce



Soak gelatin in cold water to soften. Heat soup. Stir gelatin into hot soup making sure gelatin dissolves. Add cream cheese and mayo and beat until smooth. Add celery, crabmeat, onion and Worcestershire. Pour into mold and chill (3 or more hours). Serve with crackers or toast.

**What: The Blind Leading the Blind**

**When: Wed., Jan. 11, 2012 — 6:30 p.m. Registration**

**Where: Yakima Valley Museum**

*Yes, we'll be there...*

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

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

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

**REGISTRATION DEADLINE:**

**January 7, 2012**

**Mail in or pay online  
at the Y.E.S. website  
[www.yakimawine.org](http://www.yakimawine.org)**

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  Pours  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: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

### Yakima Enological Society

President: ..... Sally Baldwin  
1st Vice President:..... Gerry Amos  
2nd Vice President: ... Julie Johnson  
Treasurer:..... Jill Skone  
Secretary: ..... Dorene Boyle  
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Brad Baldwin  
Marie Clark  
Virginia Gable  
Richard Hamlin  
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Susan McPhee  
Kathy Michielsen  
Curt Robins

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

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

## President's Corner

January 2012

Do you know the definition of American Viticultural Areas, or AVA? When a U.S. winery wants to tell you the geographic pedigree of its wine, it uses a tag on its label called an Appellation of Origin. Appellations are defined either by political boundaries, such as name of a county or state, or by federally recognized growing regions called American Viticultural Areas.



The Federal Government recently announced it has approved the Naches Heights American Viticultural Area, a region west of Yakima that encompasses 13,254 acres. Just 37.3 acres of wine grapes are planted in the new AVA, making it the smallest wine region in Washington. The Naches Heights AVA will become official January 13 and will be Washington's 12th AVA.

As an aside to our new members and a reminder to our existing members: if you enjoyed the wines served at our Christmas party you may order them through Stems. Also remember that Stems owner Brad Baldwin will honor a 20 percent discount on all merchandise in his store for any Y.E.S. member.

~ Sally Baldwin, President

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