

## February Preview: Northwest Wines vs. European



February 12<sup>th</sup>,  
come taste how  
our wonderful  
Washington  
wines compare  
with similar varietals of a  
European persuasion.

This event will be held at  
Essencia Bakery (downtown  
Yakima on 3<sup>rd</sup> Street just north  
of Yakima Avenue). Due to the  
size of the venue, it will be  
limited to 50 people.

~ Dick Hamlin

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

### February 12...

**Northwest Wines vs European**  
Essencia Bakery

### March 12...

**Annual Potluck/Election**  
Yakima Valley Museum

### April 12...

**Platinum Event**  
Yakima Country Club

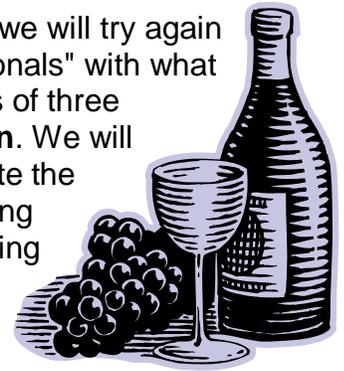
~ Robin Kisala

## The Blind Leading the Blind 2014

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 are a learned skill of association with known flavors and aromas. It takes a lot of effort to train the nose and palate to accomplish this. Most of us are not very good at this, so do not despair.

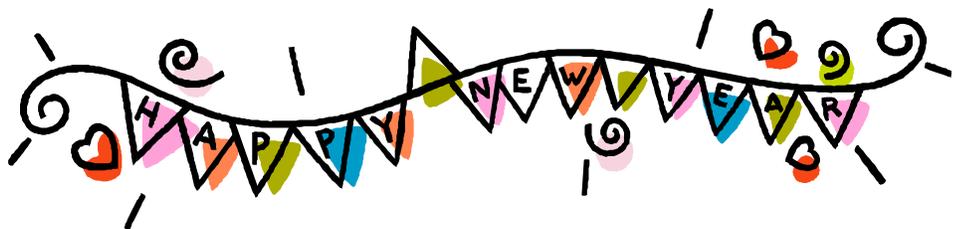
The title "The Blind Leading the Blind" may not be a politically correct title or sensitive to those that are visually impaired. In this case it refers to our senses of smell and taste that may not be very well developed — and so we allow or depend on others to tell us what we smell or taste. This is like a blind person depending on sighted persons to make his or her way around, while others choose to develop the skills to do so themselves.

This year in "The Blind Leading the Blind" we will try again 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.



The twist to this year's tasting is that each flight will be one varietal. Each flight will have a Washington wine, a wine from the United States (but not from Washington), and then a wine from somewhere outside the U.S. (international). Where the wine is from will be another decision for you to make.

*See page 3 for event and registration details...*





## Eat this... Drink that

*Recipe submitted by Robin Kisala*

*Wine suggested by Brad Baldwin*



**This month: English Beef with a Twist** served with **Balboa Winery 2011 Merlot Columbia Valley**. Regular price: \$30.00; Y.E.S. price \$24.00 at Stems in downtown Yakima.

### English Beef with a Twist

Slow Cooker: 4 1/2 to 5 hours on high, or 9 to 10 hours on low

- 1 1/2 lbs. boneless top round steak
- 1 med onion, chopped
- 1 can (10 1/2 oz.) concentrated beef broth
- 1 Tbsp. A1 steak sauce
- 1 Tbsp. Catsup
- 1 tsp. curry powder
- 1/2 tsp. ground ginger
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 8 oz. sliced sautéed mushrooms
- 1/2 cup sour cream
- 2 Tbsp. prepared horseradish
- 1 1/2 Tbsp. cornstarch

Trim excess fat from meat and cut into cubes. Place meat and onion in a slow cooker and stir.

In a medium bowl, stir beef broth, steak sauce, catsup, curry powder, ginger, salt and pepper until blended. Pour over meat.

Cover and cook on high or low as desired until meat is tender.

Sauté mushrooms in small amount of olive oil and add to pot.

In a small bowl, stir together the sour cream, horseradish and cornstarch until blended. Stir into the liquid around the meat. Cover and cook on high 15 minutes or until thickened.

Good served over noodles and accompanied with steamed broccoli. Recipe from "Fix and Forget."

## Membership Update

As we told you last month, we are going to try something new with membership renewal this next year. We will send out the Membership Application forms by email rather than by regular mail.

Most of you are now receiving your newsletter by email, but if you aren't and/or would like to receive your renewal form by mail, let us know and we will send you one by regular mail.

The annual renewals are due in March. In the February and March newsletters there will be a Membership Application form and we will also send out a couple of special emails that contain only the Membership Application form. You can also go to the Y.E.S. website and click on the direct link to the form.

We hope this will work for most of you. Feel free to pass on the Membership Application to any family or friends that you think might be interested in joining our fun and educational group.

~ Susan McPhee



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

It was another fun evening as Y.E.S. members and guests gathered at the Red Lion for the annual Christmas party on Wednesday, December 11. The Red Lion Garden Terrace was beautifully decorated, the food and wines were wonderful and the wait staff did a splendid job of attending to our every need. Many of the guests have said they thought it was the best party in several years. As one member said,

“The atmosphere was electric. Everyone was having such a good time.”

The evening started with passed appetizers paired with Domaine J. Laurens Brut, a sparkling wine from France. It was an evening favorite. We then moved on to dinner which included wonderful prime rib and salmon. Once again a special thanks to Brad Baldwin from Stems for selecting the wines for the evening. They were great as usual. He even furnished Riedel wine glasses for the dinner.

This year we had a band new to us, Bill Brennan’s Stimulus Package. They were so much fun to dance to—as was evidenced by nearly everyone dancing and having a good time. Many of the songs they played were old favorites and many guests joined in singing along with the band. All in all it was another wonderful evening. Thanks to all that attended. It was a great group.

~ Susan McPhee

*Blind Leading the Blind... continued from page 1*

- Date: Wednesday, January 8**
- Place: Yakima Valley Museum**
- Time: 6:30 p.m. registration, 7 p.m. start**
- Cost: \$25 Members; \$30 Guests**
- Bring: Three glasses**

**Mail-in registrations must be postmarked by Fri., Jan. 3. Online reservations open until midnight, Sun., Jan. 5. Phone calls until 8 p.m. Mon., Jan. 6 (Call Marie Clark at 697-3364.)**

~ Marie Clark

**What: The Blind Leading the Blind 2014**  
**When: Wed., Jan. 8 — 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

**Postmarked by Jan. 3**

**Or pay online with BPT at the Y.E.S. website by MIDNIGHT, JAN 5 [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  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: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

## Yakima Enological Society Board

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1st Vice President ..... Susan McPhee  
2nd Vice President ..... Robin Kisala  
Treasurer ..... Jill Skone  
Secretary ..... Dorene Boyle  
Registration Chair ..... Marie Clark  
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Brad Baldwin  
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Richard Hamlin  
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Julie Johnson  
Kathy Michielsen  
Kelcy Young

**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*

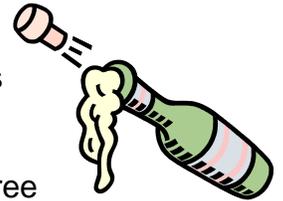
## President's Corner

January 2014

The year 2013 has been a success in many ways: the Seahawks are in the playoffs, the Cougs and the Dawgs are



going Bowling, *DRAFT* Magazine has recognized Bale Breaker's Field 41 as one of the Top 25 Beers of 2013, and "The Bubble Buzz" continues for Treveri Cellars, twice served at U.S. State Department functions. For once we can all agree with the government...at least on the sparkling wine selection.



2013 was also a very good year for the Yakima Enological Society, filled with events both fun and educational, and with great food and wine pairings. 2014 looks to be another exciting year as in January we start off with Marie Clark's Blind Tasting...always a real test for our palates. February 2014 Dick Hamlin, Kathy Michielsen and Dorene Boyle will host at Essencia Artisan Bakery and Chocolaterie. Yuuummm!

My wish for 2014 is more success for Washington and the Yakima Valley and especially success for our Y.E.S. members.

Cheers and Happy New Year!

~ **Gerry Amos, Y.E.S. President**

Yakima Enological Society  
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