



# Y. E. S!

January 2015

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

## Membership Update

We are ending the year with a membership of 103. Thanks to all of you who continue to support Y.E.S.

Watch for information on renewing your 2015 membership after the first of the year and be thinking of friends and family you can ask to join in the fun. We have a lot of delightful events planned for 2015!

~ Susan McPhee



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

**February 11**  
**DavenLore Winery**  
Marketplace Deli

**March 11...**  
**Annual Pot Luck & Meeting**  
Yakima Valley Museum

**April 11...**  
**Platinum Event**  
Yakima Country Club

~ Robin Kisala

## The Blind Leading the Blind 2015

By the time of this tasting, we will be two weeks into 2015. Will we have trained ourselves by that time to write 2015 instead of 2014? Some of us will have a hard time changing the year we write. How do we train ourselves to remember the new year? Practice and concentration are options.

So, by practice and concentration we can train ourselves to develop our senses of smell and taste. Our brains had to be trained to discriminate sights and sounds. The first time we saw a Bluetick Coonhound dog and a Bassett Hound dog, could we remember what they looked like and how to tell them apart? Well they are both hound dogs, so what difference does it make? A Grenache and a Merlot are both red wines, so what difference does it make? If you are a dog lover or a wine lover, IT CAN make a difference.

The Blind Leading the Blind is a way to help train your senses of smell and taste. We will have three sets of wines: whites, rosé/blushes and reds. We will provide you with a set of tasting notes so that you can match what you taste and smell with the "professionals." After matching the wines, you will then decide which varietals you have.



Ryan of Essencia will serve Paella to accompany our wines. This Spanish dish inspired us to include wines from Spain. We will start with Cava sparkling wines and then three varietals: Albariño, Garnacha and Tempranillo. Other more local varietals will round out the selections. Additional Spanish-inspired food will be paired with our wines.

This will be a stand-up venue with only a few chairs and tables available. We recommend you bring only one glass, unless you juggle well!

**Date:** Wednesday, January 14, 2015

**Place:** Essencia Artisan Bakery

**Time:** 6:30 p.m. registration; 7:00 p.m. tasting

**Cost:** \$35 Members; \$40 Non-Members

**Bring:** One wine glass

**Mail-in registrations** must be postmarked by Friday, January 9.

**Online reservations** accepted until midnight, Sunday, January 11.

**Phone calls** until 8 p.m. Mon., Jan. 12. Call Marie Clark at 697-3364.

~ Marie Clark



## Eat this... Drink that

*Recipe submitted by Robin Kisala  
Wine suggested by Brad Baldwin*



This month: **Robin's Slow Cooker Pot Roast** with **Upland Estates 2011 Grenache**. Retail price: \$25.00; Y.E.S. price \$20.00 at Stems in downtown Yakima.

### Robin's Slow Cooker Pot Roast

3 to 4 lb. boneless beef chuck roast  
 1½ Tbs. light olive oil, divided  
 2 packages Lipton onion soup mix  
 ¾ cup water  
 ¼ cup dry Sherry, plus more to taste  
 1½ 16 oz. pkgs. baby carrots (24 oz. total)  
 2 lbs. red potatoes  
 8 oz. sliced mushrooms  
 Salt and pepper to taste

Cut red potatoes in quarters if large, in half if small, and place in bottom of large (6 qt.) slow cooker along with all of the carrots. Sauté mushrooms on medium-high heat in a non-stick skillet with ½ Tbs. oil until lightly browned. Add mushrooms to bottom of slow cooker with the veggies and mix well.

In a glass measuring cup, combine the 2 pkgs. of Lipton onion soup with ¾ cup water and ¼ cup Sherry and let sit while browning roast.

In a non-stick skillet on medium-high heat, with 1 Tbs. oil, brown roast on sides and edges. Place roast on top of the veggies in the slow cooker. Pour onion soup mixture on top of all. Cover and cook on high for 1 hour. Reduce heat and cook on low for 8 hours or until roast is tender. (If pressed for time, can cook on high for 2 hours and low for 6 hours).

Remove roast to a warm platter and keep warm. With slotted spoon, remove vegetables from pot. Skim fat from broth. Using a hand blender, food processor, or blender, blend broth and approx. 2 cups of the veggies (not mushrooms) to thicken the broth as desired. Season thickened broth with salt and pepper and more Sherry to taste, and heat in sauce pan until hot. Place remaining vegetables around slices of roast on platter and serve with sauce.

## February Preview Comfort and Love with DavenLore Winery

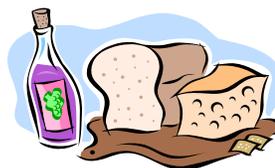
The holidays are bearing down on us as I write this, and all I can think about is rest! That is what the Y.E.S. February 11<sup>th</sup> event is going to be about: Comfort and Love.

Think of your favorite robe and pajamas, slippers, a great glass of wine and comfort food!

Gordon Taylor, vintner at **DavenLore** winery, will share tales of the "Yeast Whisperer" as we try his award winning wines.



DavenLore winery is located off the beaten path in the Horse Heaven Hills. A unique feature offered by this winery is their "recovery red exchange program" featuring an eco-friendly refillable one liter bottle filled with an ever-changing red blend that is even available for exchange at our local Stems...more about this at the event.



We'll rest easy in downtown Yakima at The Marketplace Deli, enjoying homemade comfort food prepared for us by owner and caterer Yvonne, paired with wines which the Great Northwest Wine website refers to as "excellent," "outstanding" and "one of the top 100" of last year. Each wine has a story to tell, so come and discover the Lore yourself.

~ Terese Abreu

## December Recap YES 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 10th.

The Red Lion Garden Terrace was beautifully and festively decorated, and the food and wines were wonderful...the prime rib and salmon were especially delicious. Once again a special thanks to Brad Baldwin from Stems for selecting the wines for the evening. They were splendid as usual. He also furnished Riedel wine glasses for the dinner and had people doing a little taste test, using the Riedel glass and the standard one provided by the hotel...the wine really does taste better in the Riedel glass!

Bill Brennan's Stimulus Package band played again this year and everyone had a great time dancing to their music.

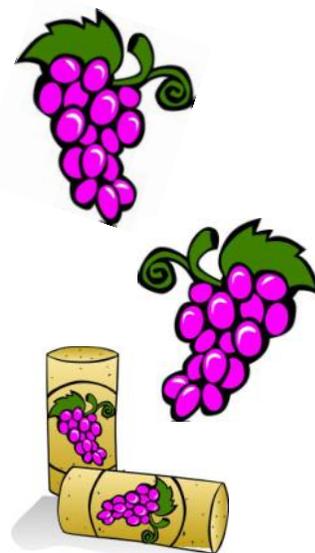
Many of the attendees had their pictures taken by Jeff Buege beside the beautiful Christmas tree. You can see those pictures at <http://www.pbase.com/heffa/yes>. All in all it was another wonderful evening. Thanks to all who attended...it was a great group.

~ Susan McPhee

**Wine Trivia** *Test your wine knowledge each month with a new wine term and definition.*

**Tempranillo:** Considered the Cabernet Sauvignon of Spain, Tempranillo has many names including Tinto Fino, Tinta Roriz, Tinta del Pais, Aragonez and Valdepañas. Tempranillo is often blended with other varietals, similarly to the use of Cabernet Sauvignon in Bordeaux, although it can also be found as a single varietal.

*Submitted by Robin Kisala*



**What: The Blind Leading the Blind**

**When: Wednesday, January 14**

**Where: Essencia Artisan Bakery**

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

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

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

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

Email: \_\_\_\_\_

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

**REGISTRATION DEADLINE**  
Postmarked by Jan. 9, 2015  
 Or pay online at the Y.E.S. website  
by MIDNIGHT, JAN. 11, 2015  
[www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$35 = \$ \_\_\_\_\_

Guests ----- @ \$40 = \$ \_\_\_\_\_

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**

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1st Vice President.....Susan McPhee  
2nd Vice President.....Robin Kisala  
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Registration Chair.....Marie Clark  
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Ben Antonio  
Brad Baldwin  
Tim Jeske  
Julie Johnson  
Ron Larin  
Kathy Michielsen

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

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

**President's Corner**

**January 2015**

It's time to turn over another year! Wow, did this last year rush by for all you Y.E.S. members? Where did the time go?

As we look back, we certainly held a lot of different Y.E. S. events... all due to a dedicated group of event producers who comprise the Y.E.S. Board of Directors and the Y.E.S. Platinum Committee. (If you don't know to whom I am referring, please see the list to the left of this article). We ended the year with the fabulous annual Christmas Party at the Red Lion Terrace Room with great food, fun and dancing. Many thanks to Susan McPhee, event planner, and Brad Baldwin for the tasty selection of wines.

As we head into 2015, the Y.E.S. calendar of events begins with "The Blind Leading the Blind" on January 14 at Essencia Artisan Bakery. Led by Marie Clark, this will be a test for the palate and will include some great food. On February 11, with event planner Terese Abreu, we will experience a new venue—the Marketplace Deli in downtown Yakima—tasting wine from **DavenLore Winery**. Also in the works for 2015 is a combined event with the Tri-Cities Wine Society at the Walter Clore Center and a "wine blending and personal labels" event at the Vine Venue.

I would like to recognize and thank all of the people who have made 2014 another successful season of wine education, wine and food pairing, exploring new venues and the special times of fine wines and good friends.

Cheers (and keep going Hawks!)  
~ **Gerry Amos, Y.E.S. President**

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