

February Preview:



Mark your calendars for a fabulous pasta feast February 13th to be held at the Yakima Valley Museum.

Doesn't some comfort food paired with great wine sound good in the dead of winter?

Hope you all can join us!

~ Robin Kisala

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

February 13...
Pasta Party,
Yakima Valley Museum

March 13...
**Annual Potluck and
Election of Board Members,**
Yakima Valley Museum

April 13...
Platinum Event,
Yakima Country Club

~ Robin Kisala

The Blind Leading the Blind, 2013

For most of us, our senses of smell and taste are less developed than our senses of hearing and sight. Our brain has been trained over the years. We can take a word such as 'pinot' and separate it into the individual components/letters. When we put the five letters together we can pronounce and/or hear the word even with the silent 't'. Others will know what we are talking about. When we talk about the following five components of strawberry, cherry, cinnamon, light oak, and leather, does it make us think of pinot? It should, as these components are typical of pinots.

Each varietal has its own characteristic flavor or flavors. 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 noses and palates to accomplish this. Most of us are not very good at it, so do not despair.

This year at "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 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. 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.

Date January 9, 2013

Place... Yakima Valley Museum

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

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

Bring 3 glasses

Registration postmarked or paid online by January 4, 2013. Phone calls only on January 7, 2013. Contact: Marie Clark at 697-3364.



~ Marie Clark



Eat this... Drink that

Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin



Enjoy this hearty lamb dish with **Cougar Crest Estate Winery 2006 Syrah Walla Walla Valley**.
Retail price: \$34.00. YES Price: \$27.00 at Stems.

Tuscan Lamb Chop Skillet

Ingredients:

- 4 lamb loin chops, cut 1 inch thick (2 per person)
- 2 teaspoons olive oil
- 2 teaspoons bottled minced garlic, or 3 large cloves, minced
- 1 19 oz. can cannellini beans (white kidney beans), rinsed and drained
- 1 14.5 oz. can Italian-style stewed tomatoes (I found these at Wray's)
- 1 Tablespoon aged balsamic vinegar
- 1 Tablespoon snipped fresh rosemary
- Fresh rosemary sprigs (optional)

Directions:

1. Trim any separable fat from chops. In a large skillet, cook chops in hot oil over medium heat 4 minutes on a side for medium doneness, turning every 2 minutes, or longer if thicker or you desire less pink. Remove from skillet and keep warm.
2. Stir garlic into drippings in skillet. Cook and stir for 1 minute. Stir in beans, undrained tomatoes, balsamic vinegar and rosemary. Bring to boiling; reduce heat and simmer uncovered to reduce liquid by half.
3. Spoon bean mixture onto dinner plates and arrange 2 chops on each serving. If desired, garnish with rosemary sprigs.

Enough for 2 generous servings, or with additional chops, could stretch to serve 3 to 4.

Membership Update

We have a new couple to welcome:
Scott and Brenda Herberg of Selah.
Hope to see you all at the Blind Tasting.



~ Gerry Amos , V.P./ Membership

*For those interested in
an alternative to wine...*

Announcing: Noche Agave

Noche Agave, an evening of Tequila Culture and Lore, benefitting the community programs of the Yakima-Morelia Sister City Association, will be held in February at The Yakima Valley Museum.

Tickets are \$75 and include a reception with passed appetizers and a drink ticket, followed by dinner with each course paired with a special Tequila. The Tequila tasting will be led by Mr. Luis Navarro, a trained Tequila master. More about Tequila, Mr. Navarro and the event will follow. So please mark your calendars for February 9th and join our guests, the Mexican Consul from Seattle, and support your sister city in Mexico.

~ **Chuck Johnson**
Vice President,
Yakima-Morelia Sister City Association

Christmas Party Recap

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 and then moved on to dinner which included wonderful prime rib and salmon. Once again, a special thanks to Brad Baldwin, owner of 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**



Opening the Wine Cellar

Wine Press Northwest 13th Annual Platinum Judging

The guest judge experience is very unique. Those of you interested in the “inner workings” of the wine industry and how those gold, double-gold, platinum and double-platinum awards are reached should definitely bid for the guest judging position at the next Platinum Dinner.

It was amazing to sit and watch Mr. Redwine (yes actual name, how fitting), a wine distributor from Atlanta, and Mr. Dan Berger, renowned wine writer (www.VintageExperiences.com), approach the tasting. I heard an interesting anecdote that Mr. Berger announced the previous year that he was “done/finished” with the tasting after a trip to the men's room! The hotel soap was so scented that he felt unable to even attempt to continue tasting wine. Fortunately, all was rectified when Nancy Sauer bought pure castile soap and placed them in the restrooms for the judges. This year we were all told to only use the castile soap provided.

After the first morning's tasting I was told to remove lipstick because it affects the way one tastes. I had never considered such a thing. Those who know me know that I put lipstick on to go to the mailbox, so it was a real hardship. It was the start of a real “humbling” experience. Prior to the judging, I had started to feel like I was really getting somewhere with wine tasting. But after

seeing the experts in action, I'm not so sure.

I was amazed at the extent of their wine vocabulary. They must've had at least a hundred ways to describe wine and could instantly spot exotic flavors subtly hidden within the wines. I, on the other hand, have about 10 ways to describe a wine and flavors.

The judging experience is both amazing to watch and to participate in. I hope lots of you will bid to be the next “guest judges.” Our January meeting, “The Blind Leading the Blind” is a great way to start revving up. Hope to see you there!!

~ **Christine Amos**

Results of the 2012 Platinum Judging are available @ www.winepressnw.com — Best of the Best: 2012 Platinum Judging, by Andy Perdue and Eric Degerman.

What: The Blind Leading the Blind, 2013
When: Wednesday, January 9, 2013 — 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 January 4, 2013
 Or pay online with Brown Paper
 Tickets at the Y.E.S. Website
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
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**We're on the Web...
www.yakimawine.org**

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

January 2013

President's Corner

Washington State can definitely hold its head high with pride for our standing in the 2012 Top 100 wines produced throughout the world, as posted in the recent edition of Wine Spectator. A reminder that the competition exists with the likes of wine regions of the Bordeaux and Rhone Valley in France, as well as Tuscany in Italy, and the ever popular Napa Valley in California.

Prices per bottle for the Top 100 ranged from \$9.00 to a high of \$150.00, with an average price of \$46.00.

The following lists the Washington winners with their standing:

- 11th Place: Pedestal Merlot, Columbia Valley, \$55
- 22nd Place: Cayuse Syrah, Walla Walla Valley, \$75
- 42nd Place: Charles & Charles Rosé, Columbia Valley, \$11
- 60th Place: Quilceda Creek Cabernet Sauvignon, Columbia Valley, \$35
- 71st Place: Waterbrook Merlot, Columbia Valley, \$24

Also, kudos to our Christmas party planners for once again showing us a fantastic night of great wine, food, and music to jump-start our Y.E.S. friends into the festive holiday season.

Best wishes for a healthy and happy New Year.

~ Sally Baldwin, President

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