



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: June 19, 2005

Let The Good Times Roll

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*"Check out the website
to view photos from
several Society Events!"*

**We're on the web!
www.yakimawine.org**

On July 13, 2005, let us come together at the Arboretum and celebrate "**Let the good times roll**" (Laissez Rouler Les bons Temps) -- a New Orleans theme. The menu will feature a BBQ, Jambalaya, salads, fruits, cheeses, rice and beans, desserts and, oh yes, wines. Wines to compliment the cuisine will be by Yellow Hawk, Waterbrook, Gray Monk, Maryhill & Thurston Wolfe.

The event is picnic style, so bring a lawn chair and/or blanket, wine glasses and other items of your choosing. Dance to the music of the **Blue Tropics** from **6:30pm-10:00pm**. Reminder we



are limited to a **200** attendance. Hope to see you there.

Date: Wed, July 13th, 2005

Place: Yakima Area Arboretum

Time: **6:30 P.M.** Check In,
Greeting wine
7:00 P.M. Wine Tasting Begins

Cost: \$30.00 Members
\$35.00 Guests
\$25.00 Member non-drinkers

Bring: Wine Glasses and Picnic Gear

Limited: 200 Attendees

Postmarked by **Friday, July 8th**.
Phone calls only on **Monday, July 11th**
to **Marie Clark, 697-3364**.

Peggy Briskey

June Tasting in Review

A fabulous time was had by all! Okay, if not a fantastic time at least a fun-filled and informative one. Our guests for the evening from **Maryhill Winery** were **John Haw**, winemaker and **Linda Derriksen**, Special Events/Sales Coordinator, both of whom provided lively commentary throughout the evening. John is a self-taught winemaker and has been involved in the wine industry in one way or another since the age of twelve when he started helping his mother in Michigan cleaning the tasting room where she was employed.

Maryhill Winery is known for Zinfandel; however our focus for the evening was on some of their lesser known, but just as interesting wines. All the wines were paired with complementary appetizers

prepared by **Jessica Smith**, a YES member, who was assisted by her parents, **Donna** and **Bruce Lambert** (also YES members).

The 2002 White Riesling was our greeting wine. The formal tasting began with the 2004 Viognier paired with a smoked salmon dip with assorted crostini. We next poured the 2002 Pinot Noir matched with a savory Roquefort cheesecake.

We then compared the Maryhill 2002 Syrah and "Proprietor's Reserve" Syrah. John shared with us his personal philosophy that if a wine is labeled "Proprietor's Reserve," it has to be more than a marketing tool. The

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President's Corner

It seems to me that the number of wine related events in the Yakima Valley are on the rise. This is a good thing for the wine industry which as we well know deserves greater recognition. I hope that members of YES will support those events that promote the wineries of the Yakima Valley.

YES events are a great value and I hope that our membership sees this as true. The Maryhill Winery event on June 8th with winemaker **John Haw** was very good and a great value. The food and wine pairings were great, the wine was very good and the commentary was excellent. It was surprising that only 85 members and guests were in attendance. The rest of you missed out on a great evening.

July will be at the Arboretum with the Blue Tropics, wine & food. This has been a very fun evening in the past and I fully expect that this one will be as well. I hope as many as can attend will sign up. We have room for 200 to attend, so sign up those guests.

There are a number of events coming up in the next two months. Be sure to check out the YES website and the Enological Society of the Pacific Northwest website (link on our webpage) for all of the events. You can attend ESPNW chapter events at the member price; be sure to show your YES membership card.

See you in July at the Arboretum!

John DiBari
President, YES

June Review From Page 1...



integrity of the winery and winemaker is at stake, so the wine must be special to earn that designation. With these wines we were served Syrah braised pork with cherry chutney and potatoes.

We also tried the 2002 Fort Rock Red, a blend of Syrah, Cabernet, Merlot and Cabernet Franc, a sturdy wine that stood up well with the Pissaladiere, a savory tart made with caramelized onions, black onions and tomatoes. We polished off the evening with the velvety 2002 "Proprietor's Reserve" Cabernet Sauvignon and Cabernet truffles.

I can not say enough about all the help and support received in putting on this tasting, from

the board to all the members who helped with set up, pouring and clean up. Special kudos to Kelly and David Bray, brand new members who offered to help clean up and stayed to the very end. The strength of our club is indicated by the willingness of our members to contribute to our events. Thank you.

Julie Johnson

Calendar of Upcoming Events

July 13th	Let The Good Times Roll Yakima Area Arboretum
Aug 20th	Case of The Blues Sarg Hubbard Park
Sept 14th	Wines of South Africa Yakima Valley Museum

New YES Members

A toast to our newest members **Dick & Shannon Bird, Kelly McKnight-Bray & David Bray, Paula Brown, Russ & Shari Chapman, Lucy Douglas, Rod & Nancy Ellison, Chuck Fiola & Claudia Steen, John Haw, Danna Jepsen, Kelli & Owen Johnson, Kris Johnston, Kathy Lidke, Jarvine K. Mabes, Mark & Kathleen Maiocco, Mike & Kerri Paxton, Moataz El Refaie, Pam Rimel, Carmen Garrison, Peggy Simpson, and Katherine Vigil.** We currently have 254 members. WELCOME!



David Lynx

Local Wine Events

July 9 - **Dinner from the Grill at Windy Point Vineyards.** Chef **Chris Van Dyke** will create a dinner completely prepared on the grill and served outdoors with the roses and the sunset. \$35, 877-6824 for more information.



July 11 - **Bob's Keg and Cork** welcomes owner/winemaker **Wade Wolfe** and **Thurston Wolfe Winery.** Appetizers, 6:30 PM, \$25, reservations preferred to 573-3691.

July 16 - **Luau Days -- Silver Lake at Roza Hills.** Tropical lunch served by **Classic Events Catering;** music by **The Blue Tropics.** \$12, "noon-ish to four-ish," 829-6235 for additional details.

July 17 - **Food and Wine Cooking Class at Windy Point Vineyards.** Chef **Big John Caudill** will feature cold soups and entree salads. Join him for a complete hands on lesson, then enjoy the finished meal in the beautiful dining room overlooking the valley. \$45, 877-6824 for more information.

July 23 - **Sizzlin' Summer Night at Two Mountain Winery.** Join TMW for a magical summer evening with **Chutneys Grille on the Hill,** recently named "**People's Choice for Seattle's Best Indian Food.**" Enjoy a tantalizing fusion of Northwest and Indian cuisine, TMW wines, and belly dancers (yes, *belly dancers*). 6:30 PM, \$85/person or \$160/couple; call 829-3900 for details and reservations.

July 25 - **Patrick M. Paul Vineyards at Bob's Keg and Cork.** Appetizers, 6:30 PM, \$25, reservations preferred to 573-3691.

July 30 - **Bonair Winery 20th Anniversary Celebration.** Join the staff at Bonair and help celebrate 20 years of surviving the wine industry. Food and music. Nominal charge. 829-6027 for details.

July 29-31 - **Jazz in the Valley** in historic downtown Ellensburg. Three day music event includes wine tasting and appetizers on Sunday at **Gallery One** and **The Clymer Museum,** 1:00-7:30 PM, \$10, includes souvenir glass. 509-925-2670 for additional information.

Mike Libbee

National Cork Quality Council

You probably didn't know there is such an organization, but they maintain a website at www.corkqc.com. On that site you will learn that cork is made from the bark of the Cork Oak.



The first cork is removed when the tree is 25 years old, but the cork used by the wine industry is not taken from the tree until 9-12 years after the first cork is removed. The lifespan of a Cork Oak is approximately 200 years and this is important to the people at The Royal Society for the Protection of Birds, who also have a website at www.rspb.org.uk.

If you use "cork" in their search engine, you will find an article called "Cork – good for people, good for wildlife", which discusses the value of the cork forest and its affect on wildlife.

The use of plastic stoppers in wine bottles, and the adverse affect it has on Spanish and Portuguese farmers to replenish the cork forest, was discussed in the August 2002 issue of National Geographic.

David Lynx



Have a great
Independence Day!

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924 - Phone: (509) 697-3931
www.dreamdesignconsulting.com coming soon!
E-mail: chaleepas1963@yahoo.com

Due to many requests throughout the evening, Chef Jessica Smith has provided a couple of her recipes from the June tasting. She also shared a hint during the planning of this tasting; cook with the wine that will be served with a particular dish and it will contribute to a successful food and wine pairing. -- Julie Johnson

Cherry Chutney

- 3 cups fresh or frozen sweet cherries
- 1 cup raisins
- 1 cup granulated sugar
- 1/2 cup cider vinegar
- 1/4 cup orange juice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground coriander
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper



Put all ingredients in a heavy Dutch oven; mix well. Bring to boiling over high heat, stirring constantly. Reduce heat to medium; cook, stirring constantly, 30 minutes, or until mixture thickens. Do not overcook.

Refrigerate, covered, until ready to use; this chutney will keep for several weeks. It is good served with all kinds of meats or as an appetizer with crackers over cream cheese.

Makes about 4 cups.

Amy Mumma Wins Award

Amy Mumma, Central Washington University, was selected as one of five finalists from around the world to compete in the Wine Women Awards in Paris on June 11th. It was quite a process. Amy submitted an original application and then was selected to take a very long, difficult technical exam. She also submitted several letters about her professional activities, on her vision of women in wine, and how she has made a difference. There were over a hundred semi-finalists from all over the world and...**she won!** A photo of Amy accepting the award is at <http://www.winewomenawards.com/>



Sharon Clinton

Pissaladiere

- 1 tbsp olive oil
- 3 large onions, sliced thin
- 1/2 tsp cracked black pepper
- 1/4 cup red wine
- 6 anchovy fillets
- 3 cloves garlic
- 1/4 cup olive oil



- 1/2 package of frozen puff pastry
- 1 large egg, light beaten
- 2-3 Roma tomatoes, sliced
- 1/2 cup sliced black olives
- 1 tbsp fresh thyme
- Cracked black pepper

Heat olive oil in a large heavy bottomed skillet, over medium-high heat. Add the onions and pepper and cook, stirring about every 5 minutes. Cook until the onions are very soft and caramelized, deglaze with red wine. Set aside to cool.

In a food processor combine anchovies, garlic and olive oil, puree until smooth. Set aside.

Preheat oven to 400 degrees. Trim 1/2 inch wide strips from the edges of the puff pastry. Brush egg wash over the sheet of dough and place the strip of dough around the edges to form a raised border. Prick the entire base of the dough with a fork, chill for 20 minutes. Bake for 12-15 minutes until puffed and golden.

To Assemble:

Brush base of dough with anchovy mixture and then scatter the onions evenly over the base. Next layer the sliced tomatoes over the onions and sprinkle the sliced olives over the tomatoes. Season with fresh thyme and cracked black pepper. Return tart to the oven for approximately 5-8 minutes or until the toppings are heated through.

Makes 24 pieces.

ENJOY! - Julie Johnson



July 2005

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy 4th of July!



Let The Good Times Roll

Deadline: Postmarked by Friday, July 8th, 2005

Name(s): _____

Name(s): _____

Name(s): _____

Name(s): _____

Phone: _____

Yakima Area Arboretum

Event: Wednesday, July 13th, 2005 6:30 PM

Members: _____ @ \$30.00 = \$ _____

Non-Members: _____ @ \$35.00 = \$ _____

Non-Drinkers: _____ @ \$25.00 = \$ _____

TOTAL Enclosed: \$

Please give your e-mail address if you would like to receive future issues of the newsletter via e-mail.

If you would like to help with the tasting, please select one of the following:

- Set Up Food Prep Registration
- Greeter Pourer Clean Up

Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE!

