



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: June 25th, 2006

Cheeseburgers in Paradise!



On **Wednesday, July 12, 2006** help us celebrate "**Cheeseburgers in Paradise**" –the Great American Block Party- at **Bonair Winery!** The menu will feature a burger BBQ with the traditional potato and macaroni salad, baked beans and a whole lot more with delicious all-American desserts and the award winning Bonair wines, including "BUNG DOG RED" and "Gewurztraminer White Port" to complement our fare.

The event is picnic style, so bring a lawn chair and or blanket and wine glasses.

We may even get a sneak preview of Bonair's new Tasting Room!

Dance to the music of Blank Trio, a local Guitar Band, from 6:30 to 9:30 pm.

Just a reminder, we are limited to 100 attendees, and carpooling is encouraged.

Place: BONAIR WINERY

500 S. Bonair Rd., Zillah

Time: 6:30 pm Check-in with Dry Gewurztraminer as our Greeting Wine
7:00 PM Wine Tasting Begins

Cost: \$25.00 Members
\$30.00 Guests
\$20.00 Non-Drinkers

Bring: At Least One Wine Glass and something to sit on.

Limited: 100 Attendees

Postmarked by **Friday, July 7th.**
Phone calls to Jimi Weaver (509-575-7511) until **Monday, July 10th.**

Date: Wednesday, July 12th, 2006

-- *Lynda Opiela*



New Zealand Wine Trail in Review

Our June tasting featured 5 wines from New Zealand, which paired wonderfully with kiwi-style foods prepared by **Jessica Smith**. Well known for their Sauvignon Blanc, we also tried an oaked and unoaked Chardonnay, a Cabernet/Merlot, and a Pinot Noir procured by **Jim Collins** at the **Wine Shop of Yakima**.

Deane & Marilyn Page traveled from Seattle, and Deane, a native of Napier, NZ spoke to the group about the areas of New Zealand where these wines were grown. Many thanks to all the volunteers who helped with this event; **Gene & Suzanne Weinmann, Jo & Mo Galbreath, Kathy Michielsen, Susan McPhee, Karen, Jennifer & Leo Lee, and Bruce & Donna Lambert.**

-- *David Lynx*

A Case of the Blues!



YES traditionally takes a "summer vacation" from our monthly tastings during August. Fortunately, the annual "**A Case of the Blues and All that Jazz**" provides an excellent alternative wine tasting opportunity.

This year, slide guitarist **Sonny Landreth**, considered one of the best in the world, headlines the 14th annual event at **Sarg Hubbard Park** on Saturday, August 19th. Joining Landreth are Seattle's **Stickshift Annie, Kimball and the Fugitives**, and our own local favorites **The Blue Tropics**.

The adults-only (21 and older) event runs from 3 to 11 PM. In addition to great music, "A Case of the Blues" features award-winning Northwest wines and microbrews, food prepared by Yakima's finest chefs, and a silent auction.

Tickets are \$35 in advance and \$40 at the gate. Contact the **Yakima Greenway Foundation**, 453-8280.

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David Lynx

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Marie Clark

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Julie Johnson

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Kathy Michielsen

Treasurer
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Registration
Jimi Weaver

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John Dibari
Donna Lambert
Leo Lee
Jarvin Mabes
Susan McPhee
Lynda Opiela
Gerry Perryman
Judy Thoet

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

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

President's Corner

One aspect of our tastings that members often share is that they would like to attend more events where they can learn more about wine. Whether it is learning more about the appreciation of wine through its bouquet, color, etc., or to learn more about how it is made through lectures from guest winemakers. Many attend to experience new wines they have not tried before, or to sample new pairings with food. The main focus of our group is educational, and we are always looking to provide new learning opportunities at our tastings.

Last month we expanded our understanding of New Zealand wines by trying some varieties other than their well-known Sauvignon Blancs. We also enjoyed an informative and insightful talk by guest Deane Page about the areas of New Zealand where these wines were produced.

We have many wine tastings planned where we will have a chance to expand our understanding of wine. We are always looking for your input, so if there is an aspect of wine that you would like to know more about, please inform one of the board members, or better yet, take the lead of a future wine tasting.

--David Lynx
President, YES

Special Thanks Bob!

A special thank you to **Bob Allwardt!**

For his help in converting the Registration Program from Marie Clark's computer to Jimi Weaver's. Without his help and patience we would not have printed name tags. We greatly appreciate his help and hope if any other computer problems arise, we will be able to count on him for assistance in the future.

Thank you, Jimi and Jarvine!

Editor's Note: This is just another way in which "unsung heroes" from the society membership get involved to make YES an active and participatory society.

-- Julie Johnson

Rhubarb & Mint Chutney Recipe

One of the fun things about attending the monthly YES tastings is having the opportunity to try amazing food and wine combinations. Here is the recipe from chef, **Jessica Smith**, for the wonderful chutney that accompanied the lamb shish ke bobs at the recent New Zealand tasting.

Rhubarb & Mint Chutney

- 1 tsp Oil or butter
- 3/4 cup Walla Walla or Vidalia Onion, diced
- 1/2 cup Sugar
- 1 Pound Rhubarb, peeled and diced
- 1/4 cup Lemon juice
- 1 tsp Mint, chopped

Heat oil in a saucepan. Add onions and cook until they begin to soften. Stir in the remaining ingredients, bring to a boil and reduce heat and simmer for 5 minutes. Remove from heat and cool. This is best made the day before to allow flavors to blend.

-- Julie Johnson

Calendar of Upcoming Events

Jul 12th **Cheeseburgers in Paradise!**
Bonair Winery

Aug 19th **A Case of the Blues**
Sarg Hubbard Park

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

Local & Not So Local Wine Events

Jun 29 - Kana Winery winemaker **Mark Wysling** at **The Wine Shop of Yakima**. 7:00 PM, \$25, small plate food pairings by **Jessica Smith**. RSVP to 972-2811.



Jul 29 - Jazz in the Valley in historic downtown Ellensburg. Taste some of the Northwest's premium wines teamed with specialty foods and wonderful artwork. **Gallery One** and **The Clymer Museum of Art**, across from the Jazz Fest outdoor stage, will offer tastings 1-8 PM. \$10. Script is interchangeable at both locations. Call 962-6416 or 925-2670.

Wine Yakima Valley Takes to the Road

These events are not local, but involve some of our best local wineries. Tell your Westside friends!

Jul 10 - Taste Yakima Valley in **Tacoma**. Come taste the diversity of Yakima Valley wines. All delicious, all Yakima Valley, all presented by the vintners who created them. 6-8 PM, at the **Tacoma Landmark Convention Center**, 47 St. Helens Ave. Tickets can be purchased online for \$40 per person (www.wineyakimavalley.org) or send check to Wine Yakima Valley, PO Box 497, Prosser, WA 99350.

July 24 - Taste Yakima Valley in **Bellingham**. Nineteen Yakima Valley wineries present their best at the **Bellingham Cruise Terminal**, 355 Harris Avenue. Public tasting 6-8 PM. \$35 per person. See above for ticket information.

-- *Mike Libbee*



Have a
Great Summer!

Northwest Wine Events

Winemakers Dinner: Isenhower Cellars, July 7, Astoria, Ore. This winemaker dinner features the wines of Brett Isenhower of Isenhower Cellars, paired with a five-course gourmet meal provided by the Silver Salmon Grille. Reservations are required in advance. Location: The Cellar on 10th. Hours: 6 p.m. Cost: \$90/person. For more info, call 503.325.6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

Breeders Theater Presents "Gone With The Wine", July 14-16, 19, 21-22, 26, 28-30, Burien, Wash. Live theater at the winery with a professional theater group performing an original play between wine tasting and hors d'oeuvres. Adult humor with no profanity or nudity. Call for tickets. Tickets available beginning May 1. Location: E. B. Foote Winery. Hours: Fri. Sat. Wed. at 6:30 pm; Sun. at 1:30 pm. Cost: \$20 per person. For more info, call 206-242-3852, e-mail wine-maker@ebfootewinery.com or go to www.ebfootewinery.com/EBFooteWineryCalendarOfEvents.html.

Wine Tasting - August Cellars, July 15, Astoria, OR. The Cellar on 10th features a tasting of wines from August Cellars with Tom Schaad. Location: The Cellar on 10th is in the Astoria Underground at the corner of 10th & Marine Drive. Hours: 1-4 p.m. Cost: Complimentary. Call 503.325.6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

Wine Tasting: J. Bookwalter, July 22, Astoria, Ore. Join us for a complimentary wine tasting featuring a tasting of J. Bookwalter wines from Washington and meet winemaker John Bookwalter. Location: The Cellar on 10th. Hours: 1-4 p.m. Cost: Complimentary. For more info, call 503.325.6600, e-mail thecellaron10th@aol.com or go to www.thecellaron10th.com.

Hot Jazzy Nightz, July 28-29, Richland, WA. "Hot Jazzy Nightz" will hold its second annual jazz and wine festival featuring local wines paired with local restaurant cuisine from Calypso Caribbean Restaurant and Katya's Bistro. Entertainment is by Smooth As Jazz of Tri Cities and Rachel Bade-McMurphy Quartet of Pullman. Call 509-430-5862. Location: John Dam Plaza. Hours: 6 p.m. to midnight. Cost: Music is free. There will be a charge for wine script. Call 509-430-5862, e-mail or go to www.jazzynightz.com.

These events and more are listed at www.winepressnw.com, click on "Wine Events".

Opening the Wine Cellar

Vitis . . . what?

My husband and I were fortunate to select the Okanagan area of British Columbia for a recent vacation. We were delighted to experience first-hand the excellent quality wine being produced by local wineries (over 72 wineries in an area the size of the Yakima Valley AVA). Y.E.S. has an up-coming tasting of Okanagan wines in October - be sure to sign up for this one!



While many of the wineries advertized 'vinifera varieties only' at three wineries we tasted wine made from the grape variety Marechal Foch. This variety is a French hybrid of the Vitis vinifera variety Goldriesling, and an American Vitis riparia-Vitis rupestris vine. While tasting this wine (it reminded me of a light, minerally Cabernet franc) the idea for this article came to me.

So, what is Vitis vinifera, Vitis rupestris, and Vitis riparia? All of these genus and specie (Vitis, is the Latin *genus* name, and vinifera, refers to the Latin *specie* - a *variety* of Vitis vinifera would be Chardonnay) are members of the Vitaceae (or vine) family of the plant kingdom. The most important for wine production is Vitis vinifera, which is native only to Europe. Varieties of Vitis vinifera include all of the 'classic' wine varieties - Merlot, Cabernet sauvignon, Chardonnay, Riesling, etc.

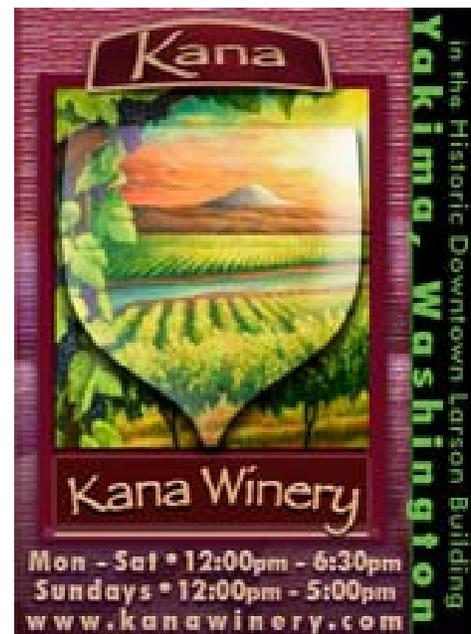
Early settlers to the Americas planted these classic Vitis vinifera varieties, but the vines performed miserably due to indigenous diseases and climatic extremes on our East coast. When these same settlers tried to make wine from our native American Vitis labrusca or Vitis riparia grapes, they found the wine to have an aroma somewhat like wet wild animal fur (aka the wine term 'foxy').

Through both natural hybridization and plant breeding improvement efforts, crosses between and within V. vinifera and V. riparia or V. labrusca resulted in varieties that had improved wine characteristics, yet resistance to American vine diseases and temperature extremes. Some of these varieties, such as Marechal Foch and Norton, are still used in limited quantities in the colder regions of the United States and Canada to produce pleasantly distinct wines.

While our native American Vitis species may not have been very appealing to the settlers of America, when phylloxera (a small root-feeding aphid) showed up in Europe, the European wine makers were very happy to find resistance to this aphid in our American natives V. rupestris and V. riparia. This is why most wine V. vinifera varieties now grown in Europe and many other wine-producing countries are grafted onto our American rootstock of V. rupestris and V. riparia (except in Washington, which does not have Phylloxera, so we can grow ungrafted Vitis vinifera varieties).

If you have the chance to try some wine made from American hybrids, do! The flavors may surprise and appeal to you - and it's always enjoyable to try something new.

-- Judy Thoet, I.S.G. Sommelier



Katherine at Kana Winery is making it very easy for YES members to support one of our local downtown wineries by offering all members a **15% discount** on cases or **bottles!** Many wineries only give case discounts, so rush right in and show your current YES membership card to get the discount.



July 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
4th of July!



Cheeseburgers in Paradise!

Bonair Winery

Deadline: Postmarked by Friday, July 7th, 2006

Event: Wednesday, July 12th, 2006 6:30 PM

Name(s): _____

Members: _____ @ \$25.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$30.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$20.00 = \$ _____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

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!

