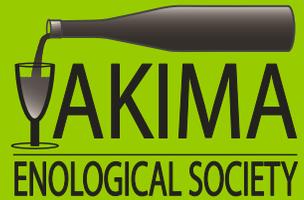


Chapter of the
Enological
Society
of the
Pacific Northwest

July 2007

YES!



A monthly publication for members of the Yakima Enological Society

A Case of the Blues and All That Jazz

YES does not have a tasting in August in order to support the signature fundraising event put on by the Greenway Foundation and the Junior League of Yakima — **A Case of the Blues and All That Jazz**. This year the event will be August 18, 2007 from 3 – 11 p.m. at Sarg Hubbard Park and the musical lineup looks very interesting. For more info check the Website: www.yakimagreenway.org/blues or call 509-453-8280.

~ Julie Johnson

Wine Education Classes

WA AVAs in the Glass

Tue. & Thu. July 24th – Aug 7th
6 – 8:30 p.m.
(\$110 per person)

In these five classes you will learn about the nine unique American Viticultural Areas (AVAs) in Washington. We will compare several varieties from each AVA and contrast them with other Washington AVAs in blind tastings.

To register, visit
www.yvcc.edu/wine

Thinking Inside The Box

Please join us at the Apple Tree Resort on July 11th for an old-fashioned summer celebration of fun! We're "thinking inside the box" and squaring off for a casual evening of box lunches, box wine and dancing. For your dancing pleasure there will be a locally-well-known caller who will guide us through the steps of square dancing. Tables and chairs will be available but if you prefer to picnic on the grass, bring your blanket.

Place: Apple Tree Resort

Date: July 11th

Time: 6:30-9:00 p.m.

Cost: \$22 members,

\$27 non-members, \$17 non-drinkers

Bring: 2 glasses, snack tray, dancing shoes

Dancing: 7:30-9:00 p.m.

Please reserve your space early as we are limiting the event to 70 people. Reservations must be postmarked by July 6th. Phone calls only to Jimi Weaver on July 9th at 575-7511.

Come and enjoy a first for YES; a beautiful location for a summer party at Apple Tree Golf Course and good friends to kick back with and enjoy the evening. Be there and be square!

~ Donna Lambert & Judy Thoet

TERROIR ROAD TRIP CANCELLED

Apologies to all the members who signed up for the June bus trip, but due to Father's Day weekend, bad timing, or whatever, June's road trip to the Rattlesnake Hills AVA and vineyard tasting with the winemakers was cancelled. We will try to put on another road trip at another time. Your input is important to us. Let us know where you want to go and what you want to taste. We will work out the details and get on the road again!

~ Lynda Opiela



YVCC Vineyard and Winery Technology Program

YVCC Teaching Winery

The construction of the new Teaching Winery is right on schedule and will be ready for the fall quarter classes. The portion of the building for our program contains a classroom, small laboratory, teaching winery (cellar), case good storage, and a tasting room. Also included in the facility is space for two small incubators (start-up wineries).



Above: The front of the new Teaching Winery.

Below: The tasting room.

Save the Date!

A community-involved grand opening is tentatively scheduled for Saturday, September 15th. This will include an old-fashioned grape stomp during the day as well as tours of the facility. That evening there will be a scholarship fundraiser to get the programs students started on the right track. More detailed information will be coming soon.



~Trent Ball, Director
YVCC Viticulture & Enology
Program

Welcome New Members!



Please join me in welcoming the newest member, Bill Rogers.

The grace period for receiving the newsletter without renewing your membership has elapsed. If you have friends who comment about not receiving the newsletter, have them check with me about the status of their membership at 697-3364 or info@yakimawine.org.

~Marie Clark





Opening the Wine Cellar

Cabernet Sauvignon

Cabernet Sauvignon (ka-behr-NAY soh-vihn-YON) is a French red wine grape variety that many consider to be the "king" of red wine grapes due to its ability to produce wines with great ageing potential. Cabernet Sauvignon is a relative newcomer in the world of red wine grapes. Through DNA fingerprinting we know that it is a natural cross of Cabernet Franc and Sauvignon Blanc. It first became famous in the late 18th century when it was planted in the warmer climate areas of the Bordeaux, the Medoc and Graves, and became the main component of the famous Chateau Mouton wines (now called Chateau Mouton Rothschild).

Cabernet Sauvignon is the most widely planted top-quality red wine grape in the world. Cabernet Sauvignon is a variety that requires a warm climate (though it does not tolerate drought) and a long ripening time. The grape vines are vigorous and tend to have very strong wood which enables mechanical harvesting. The grapes have a relatively thick skin (which gives it greater resistance to rot diseases) with



a distinct blue color, and large seeds. In winemaking, the foregoing grape traits result in deeply colored wines with high amounts of phenolic compounds. (Phenolic compounds include tannins, color and flavor compounds, as well as antioxidants which help in long-term ageing.) As wine, it has a distinct aromas, flavors, and structure. Wines made solely from Cabernet Sauvignon grapes can be harsh, so it is typically blended with a small percentage of another variety (Merlot, Petite Verdot, and Malbec are typical blend components).

While Cabernet Sauvignon is famous for being the grape of choice at the first growth

Continued on page 4...

What: Thinking Inside The Box

When: 6:30– 9 p.m., Wednesday, July 11, 2007

Where: Apple Tree Resort

REGISTRATION DEADLINE:

Friday, July 6, 2007

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

Members----- @ \$22 = \$ _____

Non Members ---- @ \$27 = \$ _____

Non Drinkers ----- @ \$17 = \$ _____

Total Enclosed: \$ _____

Please provide your email address if you would like to receive future issues of the newsletter via email.

Email: _____

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!

Remember... You can pay for the event online through TicketLeap at www.yakimawine.org

Yakima Enological Society

PO Box 2395, Yakima WA 98907
Email: info@yakimawine.org
Web: www.yakimawine.org

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We're on the Web...
www.yakimawine.org

Wine Cellar... continued from page 3

(meaning best) Bordeaux chateaus, it is widely planted throughout all the warmer areas of Europe. Any wine area that is undergoing "modernization" of its wine styles usually turns to Cabernet Sauvignon for help. It is now commonly added to Sangiovese in Chianti (or bottled as the predominant varietal with a little Sangiovese and called a "Super Tuscan"). Cabernet Sauvignon is also the most widely planted red wine grape in the Ukraine (75,000 acres), and it is the foundation of the quality red wine industry in California (40,000 acres). In Washington State, its acreage is second only to Merlot. And would you believe that there is a high quality winery in Lebanon? Chateau Musar, in the Bekka Valley, produces a wine made from predominantly Cabernet Sauvignon.

So what food would you pair with a Cabernet Sauvignon? These austere reds are best matched with high fat foods (duck and beef) as their tannins cut through fattiness. A traditional dish would be bacon wrapped roasted duck, or beef Wellington stuffed with olive tapenade. Cabernet Sauvignon can also be paired with dishes containing bitter ingredients (olives, walnuts, fresh herbs), or salty foods. Salt will reduce the effect of strong tannins. But do not pair tannic wines with sour foods - it will result in a flavor of steel!

~ **Judith C. Thoet,**
I.S.G. Sommelier

Yakima Enological Society
PO Box 2395
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