

## Directions to the Iron Chef Challenge at La Maison de Falaise

### From Yakima:

- ▶ Head towards Naches on Highway 12
- ▶ Turn left at the Painted Rocks exit before reaching the bridge
- ▶ Turn right onto West Powerhouse Rd.
- ▶ Turn left onto South Naches Rd. (2.8 miles)
- ▶ Turn left onto Young Grade Rd. (1.9 miles)
- ▶ Destination is on the right.  
1893 YOUNG GRADE RD.



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

### August 18...

A Case of the Blues

### September 12...

Naches Heights Winery

### October 10...

Antolin Winery

~ Julie Johnson

## Iron Chef Challenge

*Because of the limited space available for this event, the first 45 paid registrants will be accepted.*



The July 11th enological tasting is going to be a unique event. For the month of July we will have our tasting at Kathy Sali's "La Maison de Falaise," which is French for "cliffhouse." The name is appropriate because her French-inspired home sits part-way up Young's Grade outside of Yakima and commands a magnificent view of the valley below.

At La Maison, Kathy Sali provides classes for those who want to learn the art of cooking by a "hands on" experience. For our July event, Kathy has enlisted the help of Chef Brad Smith. Chef Smith has been a certified Sommelier since 2008; trained with Master Sommelier Angelo Tavernaro. He first spent more than 20 years in the fire service cooking with and for his crew. This then led to cooking competitions, cookbooks and eventually to a position as an in-house chef for several wineries (including Alexandria Nicole Cellars and Olsen Estates) doing winemakers dinners and various events.

Chef Smith will create mouth-watering appetizers with the help of those willing to step into his kitchen. For others it will be a time of observing and socializing with one another... and eventually enjoying the fruits of everyone's labor. Our own Brad Baldwin, owner of STEMS in downtown Yakima, will do the wine pairing.

Because La Maison is also Kathy's private residence, and space is at a premium, the first 45 to register and pay will have the privilege of participating in this very unique experience. Consequently, no phone in registrations will be accepted.

Kathy's motto is, "Enter as strangers, leave as friends," and it shows.



**Date: July 11, 2012**

**Time: 6:30 p.m.**

**Location: La Maison, Naches Heights**

**Cost: \$50 for members & guests**

**Note: No call-ins or walk-ins allowed.** Payment must be received by mail or paid via Brown Paper Tickets by July 6. Only the first 45 participants will be accepted. Wine glasses will be provided.



## Eat this... Drink that



Recipe submitted by Denett Norris  
Wine suggested by Brad Baldwin

**This month:** Yet another **stuffed mushroom** recipe! However, for those lucky Y.E.S. members who attended the May tasting at Treveri Cellars, you will recall how tasty these were. Pair them with **Kiona's 2009 Lemberger Estate Bottled Red Mountain**. Regular Retail \$12 at Stems. Y.E.S. members \$10.

### STUFFED MUSHROOMS

#### WHAT YOU NEED

- 40 large fresh mushrooms
- 1 package (8 ounce) cream cheese, softened
- ½ cup dry bread crumbs
- 2 tablespoons fresh parsley, finely chopped
- 1 tablespoon lemon juice
- 3 cloves garlic, minced
- ½ cup grated Parmesan cheese
- 2 tablespoons olive oil

#### PREPARATION

1. Preheat oven to 400° F.
2. Remove mushroom stems and discard; set caps aside.
3. Place mushroom caps on foil-lined baking sheets; set aside.
4. Combine all remaining ingredients together.
5. Fill each mushroom with cream cheese mixture.
6. Drizzle each mushroom with olive oil.
7. Bake for 14 to 16 minutes or until mushrooms are tender and lightly browned.

### New Member Welcome

Y.E.S. would like to welcome new members **Jerry and Linda Bradley** and **Paul and Gaye McCarthy**. Our Y.E.S. membership is currently at 96 members. See you at the unique July event.



~ Gerry Amos  
V.P./ Membership

### July Tours With Four Notable Grape Growers

Wine Yakima Valley is giving consumers insider access to some of the best grape growers in the state. The Vineyard Tour Series features prominent, well-respected and long-standing growers. Tickets for each tour are \$75 and include wine, food, and a grower education tour.

#### Red Willow Vineyard – July 7

*Aged To Perfection* – Tour one of the state's oldest vineyards, the birthplace of Washington's first Syrah, and a pioneer of Cabernet Franc and Sangiovese. Tours receive a nostalgic touch with transportation in a covered wagon pulled by a vineyard tractor all the way up to the vineyard chapel with 360-degree views of the vineyard.

#### DuBrul Vineyard – July 14

*Rooted in the Family* – Guests will enjoy an intimate tour of this highly acclaimed vineyard and taste some of Cote Bonneville's exclusive wines. Vineyard owners Hugh and Kathy Shiels have strived to produce grapes that express the unique terroir that is DuBrul. See firsthand the mineral deposits, extensive irrigation practice and why steep rocky soils are so important to growing exceptional grapes in the Yakima Valley.

#### Upland Estates – July 21

*Cultivated in Tradition* – The Upland tour includes an opportunity to see the original vines that were first planted in 1917. This tour showcases the progression from planting the vine to producing grapes, harvest winemaking and the aging process.

#### Boushey Vineyards – July 28

*Steeped in Syrah* – Tour the vineyard with Dick Boushey, the father of Syrah, as he discusses the idiosyncrasies of how Syrah grows and the various conditions that change the taste of the grapes grown on different hillsides, in various soils and more. Boushey grapes create the most critically acclaimed wines in the state and are a key player in the success of Washington wines.

Tickets are available online at

<http://wineyakimavalley.org/vineyard-tour-series-422.html>.

*Wine Yakima Valley is a member organization of wineries and wine grape growers whose mission is to strengthen awareness of and attract wine enthusiasts to Yakima Valley's Wine Country.*

## June Recap: Flip Flops and Wine in a Box

Who knew sparkling wine in a can could actually be tasty?! (Better still, it even comes with its own straw!) Y.E.S.' first foray into alternative packaging was a rousing success with 58 members and guests in attendance at the June 13 event at the Yakima Valley Museum. Attendees felt as if they were dining al fresco thanks to the picnic-themed table designs by Merilee Bruehler and Sharynn Hosier.

We sampled sparkling, rosé, white and red wines packaged in aluminum, glass, plastic and cardboard, courtesy of Stems. (By the way, Brad said he would be happy to order Coppola's canned sparkling wine for you. It's just \$15 for a four-pack. And, it also comes in glass for those more traditional wine aficionados.)

From the overwhelming response, laughter and sales of centerpieces, this one just might become an annual tasting. This summer if you come across a boxed or canned wine you enjoy, make a note so we can add it to next year's menu.

Finally, as a member new to planning a Y.E.S. event, I encourage everyone to jump in. It was great fun and profitable for our little organization.

~ Michelle Smith

P.S. A few of the club members were talking about a Y.E.S. pasta and wine event some time this winter. If you are interested in helping or even sharing ideas, please email me at [msmith@solaritycu.org](mailto:msmith@solaritycu.org). We need cooks, décor, music, and wine selections. MS

## Save the Date—August 18

Summertime, and the living is easy, especially with time taken to immerse yourself in the sights, sounds, and aromas of "A Case of the Blues and all That Jazz," Yakima Enological Society's designated August event. In its 20th year, this premier community fundraiser attracts award-winning state wineries, microbreweries, restaurants, and musical artists from around the Northwest, all in one venue on the expansive grounds of the Yakima Greenway's "Sarg Hubbard Park."

As the sunlight winds down and the music winds up, choose your own adventure: dance or relax, visit with friends or make new friends, sample the Valley's popular bites, wines, and microbrews, or make the lucky bid on your favorite silent auction item. Advance tickets (\$40.00) can be purchased online via PayPal, at the Greenway Office at Sarg Hubbard Park, or by calling 509-453-8280.



~ Jill Skone

### What: Iron Chef Challenge

When: Wed., July 11 — 6:30 p.m.

Where: La Maison de Falaise in Naches Heights

Yes, we'll be there...

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

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

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

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

### REGISTRATION DEADLINE

Postmarked by July 6, 2012

Or pay online with Brown Paper  
Tickets at the Y.E.S. Website or

[brownpapertickets.com/event/256968](http://brownpapertickets.com/event/256968)

Members ----- @ \$50 = \$ \_\_\_\_\_

Guests ----- @ \$50 = \$ \_\_\_\_\_

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](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

### **Yakima Enological Society**

**President:.....Sally Baldwin**

**1st Vice President:** Gerry Amos

**2nd Vice President:....** Julie Johnson

**Treasurer:.....** Jill Skone

**Secretary: .....** Dorene Boyle

**Board Members: .....** Ben Antonio

Brad Baldwin

Marie Clark

Virginia Gable

Richard Hamlin

Robin Kasala

Susan McPhee

Kathy Michielsen

Kelcy Young

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

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

## **President's Corner**

**July 2012**

The United States wine markets continued to rise with an estimated 291 million cases in wine consumption, even with our current economic conditions. Or, maybe that is why?!?

As we witnessed at our last month's Y.E.S. tasting, not only is the consumption up, but the varied opportunities for packaging wines are ever changing. With the pending heated temperatures approaching, it is great to have new alternative packaging to enjoy wines at our various outdoor events offered up through our summer season.

Remember that good friend of yours whom you keep forgetting to tell about joining in with you at the fun and ever-changing Yakima Enological Society monthly meetings? Well, let this serve as a reminder to bring your friend along with you and get him or her involved in your wine club.

**~ Sally Baldwin, President**

