

Registration Info

30 Years of Washington Wine

Event details

Date: Wed., July 10

Time: 6:30 p.m.

Place: Patio, Yakima
Area Arboretum

Cost: \$40 for members
\$45 for guests

Registration deadlines

Mail-in: Fri., July 5

Online: Sun., July 7

Use the following link:

<http://www.brownpapertickets.com/event/412124>

Phone: Mon., July 8

Call Marie Clark at 697-3364

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

August 17...

Case of the Blues
Sarg Hubbard Park

September 11...

Riedel Wine Glass Seminar
Hilton Garden Inn

October 13...

Bus Tour to Walla Walla

~ Robin Kisala

Thirty Years of Washington Wine

It is indeed an honor to have Dr. Wade Wolfe as our speaker for our educational July tasting at the Yakima Area Arboretum. Dr. Wolfe will provide some insight on the last 30 years of the wine industry in the Yakima Valley, all while we enjoy some of the fruits of his labor.



So... Who is Dr. Wade Wolfe?

Simply put, Dr. Wolfe inherited the title of "Father of the Washington Wine Industry" from Dr. Walter Clore upon Clore's death in 2003.

Dr. Wade Wolfe is a viticulturist, a business manager and a winemaker. He studied at the University of California at Davis receiving his B.S. degree in Biochemistry in 1971 and a Ph.D. in Plant Genetics in 1976. He quickly became a rising star in the Washington state wine industry by joining **Chateau Ste. Michelle** in 1978 and serving in various capacities, finally ending as Director of Vineyard Operations in 1983. He left Ste. Michelle in 1985.

In 1987 Dr. Wolfe and his wife, Rebecca Yeaman, founded **Thurston Wolfe** winery. Working as a consultant and a winemaker for Thurston Wolfe left Wade and Becky working on a shoestring budget. Fortunately, shortly thereafter, in 1991, he joined **Hogue Cellars** and eventually became their General Manager in 1996. Hogue went through successful growth spurts, eventually being bought by giant Vincor in 2001. Wade left Hogue Cellars in 2004 to dedicate one-hundred percent of his time to winemaking for Thurston Wolfe, where he and his wife have followed their dream of producing unique finely-crafted wines in small case lots from a number of grape varieties not commonly used at other Washington state wineries.

Dr. Wolfe has served and is serving on numerous associations, committees, and boards to help improve the quality of wines in the Yakima Valley. Just to mention a few, he is a past Director and President of the Washington Association of Wine Grape Growers, past Chair and current member of the Washington Wine Advisory committee, and past Chair and current board member of Wine Yakima Valley, an association of Yakima Valley wineries and growers.

Please take advantage of this wonderful opportunity to hear Dr. Wolfe speak and join Y.E.S. members and guests outside on the patio of the beautiful Yakima Area Arboretum. We have a fabulous menu planned,



Eat this... Drink that

*Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin*



Here is a recipe to take advantage of our wonderful cherry season. Serve it with **Maison Bleue's 2010 Liberte' Boushey Vineyard Syrah**. Regular price \$40.00; Y.E.S. price \$32.00 at Stems.

Lamb Chop T-Bones in Crushed Cherry Marinade with Tarragon Mustard



Cherry Marinade Ingredients:

1 cup Sweet cherries such as Bing or Rainier, pitted (about 6 ounces)
6 each Garlic cloves
1 each Shallot, medium, peeled and cut into quarters
2 Tbsp Olive oil
1/2 cup Merlot
1 Tbsp Fresh rosemary, chopped
1/4 tsp Freshly ground black pepper
12 each Loin lamb chops, 4-5 ounces each, 1 1/4 to 1 1/2 inches thick

Tarragon Mustard Ingredients:

2 Tbsp Unsalted butter
1/2 cup Shallot, finely chopped
1/2 cup Dijon mustard
1 Tbsp Fresh tarragon, coarsely chopped

Instructions:

Marinade: Put the cherries, garlic, and shallot in the bowl of a food processor and pulse until roughly pureed. Add the oil, wine, rosemary, and pepper and pulse until combined. Place lamb chops in a non-reactive pan and pour marinade over, turning to coat all sides. Cover and refrigerate 2 to 4 hours.

Mustard: Melt butter in a sauté pan over medium-low heat. Add the shallots and cook slowly until soft and translucent, about 8 minutes, stirring occasionally. Increase heat to medium-high and continue cooking for a few more minutes, stirring, until the shallot is caramelized golden-brown. Remove from heat. Put the mustard in a small serving bowl and stir in the shallot and tarragon.

Preheat grill. Remove lamb from the refrigerator and allow to come to room temperature. Remove lamb from marinade shaking off excess, and season both sides with salt and pepper. Grill the chops over a hot fire, lid off, vents open, turning them as needed until done to your liking, about 15 minutes for medium-rare. Transfer the meat to a platter and allow to rest 5 minutes.

Pass the platter of lamb chops and the bowl of tarragon mustard.

Recipe by Chef Tom Douglas from his book, *Tom's Big Dinners*.

Dr. Wade Wolfe... continued from page 1

created by executive chef Jessica Smith, paired with SIX Thurston Wolfe award-winning wines. We will start the evening with PGV, a perfect blend for summer and end with Touriga Nacional Port with dessert. In between we will sample four more distinctive Thurston Wolfe wines. Please join us for a memorable, educational Y.E.S. summer event. And remember, wine can be ordered at the event to be picked up later at Stems.

Event Details:

Date: Wed., July 10, 2013

Location: Patio, Yakima Area Arboretum

Time: 6:30 p.m.

Cost: \$40 members, \$45 guests

Note: A complementary Riedel wine glass from Stems is included in the ticket price.

Registration Deadlines:

Mail-in registration postmarked by Friday July 5.

For online registration, use the following link to Brown Paper Tickets by midnight, Sunday July 7.

<http://www.brownpapertickets.com/event/412124>

Phone calls to Marie Clark at 697-3364 by 8 p.m. on Monday, July 8, 2013.



Ben Antonio and Julie Johnson

June Recap Summer Bounty in Downtown Yakima

Brad Baldwin, the Hilton Garden Inn and Essencia outdid themselves with the wine selections and the food. There were 54 members and guests in attendance at the Downtown Tasting. The weather held for a remarkable summer evening. Thank you **Tim Jeske** for the Petula Clark idea. Thank you **Brad Baldwin** for running with the idea and the fabulous table decorations. I can't forget **Dorene Boyle** for her rendition of the song *Downtown*. One more thanks to Ummelina for opening their Garden Sanctuary and for the free neck massages provided by Nick. It was a great way to kick off the summer bounty in our valley.

~ **Kathy Michielsen**

August Preview A Case of the Blues and All That Jazz Join the Party August 17th



Yakima's annual fundraiser for the Junior League of Yakima and the Yakima Greenway Foundation, "A Case of the Blues and All That Jazz," will again be rockin' Sarg Hubbard Park on August 17th from 4-11 p.m. And yes, with live music, delicious food choices, silent auction, local wines, microbrews, and spirits, it IS a party! Tickets remain \$40 in advance, \$45 at the door. Visit

www.yakimagreenway.org/blues or call 453-8280. See ya there!

~ **Jill Skone**

New Member Welcome



Y.E.S. welcomes new members **Cartha and Bill Cassel**. They attended the June event and signed up on the spot. Several others renewed their memberships at the very fun "Downtown" event so we are now up to 89 members. It's still not too late to renew or recruit new members. If you have friends or family that you think would like to join in the fun we have at all our events, bring them along to hear Wade Wolfe this month. What a great introduction to our club. To get the membership renewal form, go to the Y.E.S. website (www.yakima.wine.org), click on the membership tab at the top left side and scroll down to the bottom line to the form. Or just plan to renew your membership when you check in at the door to hear Wade. See you there.

~ **Susan McPhee**

What: Thirty Years of Washington Wine

When: Wed., July 10 — 6:30 p.m.

Where: Patio, Yakima Area Arboretum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by July 5, 2013

Or pay online at the Y.E.S. website
by MIDNIGHT, JULY 7, 2013

www.yakimawine.org

Members ----- @ \$40 = \$ _____

Guests ----- @ \$45 = \$ _____

Total Enclosed: \$ _____

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

Set Up Food Prep Registration Greeter Pours 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
Web: www.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 98907*

President's Corner

July 2013

This is the 30th anniversary of the Yakima Valley AVA and we celebrate this occasion with a presentation by Dr. Wade Wolfe: "Thirty Years of Washington Wine." Dr. Wolfe is recognized as the Washington wine industry's successor to Dr. Walter Clore.

Yakima Valley grape industry roots can be traced back to 1917 when William Bridgman, a lawyer and politician, planted Zinfandel, Sauvignon Blanc, Semillon, Muscat of Alexandria, and Thompson Seedless grapes on Snipes Mountain. Some of these vines are still producing—96 years later. After Prohibition, Bridgman started Upland Winery, which he operated until 1960. In 1937 Bridgman gave cuttings of European wine grapes to a horticulturist for Washington State College, Dr. Walter Clore. Bridgman told Clore that he believed there was a future for wine grapes in the Yakima Valley. Following in Bridgman's footsteps, Dr. Clore in turn worked with the next generation of the modern Washington wine industry. In 1978 Wade Wolfe was hired as a viticulturist for Chateau Ste. Michelle and met Dr. Clore the first day on the job, who by that time had retired from the college and was consulting for Chateau Ste. Michelle.

So if Dr. Wolfe is considered the modern day Father of the Yakima Valley wine industry, we must consider Dr. Clore the Grandfather and William Bridgman the Great-Grandfather.

Hope to see you at the July 10 celebration of the Yakima Valley AVA.

~ Gerry Amos, President

Yakima Enological Society
PO Box 2395
Yakima WA 98907