



Y. E. S!

July 2015

A monthly publication for members of the Yakima Enological Society

It's 5 O'clock Somewhere: A Sensory Seminar and Dinner

We're all set and ready for you to sign up for this unique, social, educational and culinary event to be held Saturday, July 18, at the Yakima Valley Community College (YVCC) Teaching Winery in Grandview. Y.E.S. is teaming up with the Tri-Cities Wine Society (T.C.W.S.) to conduct a sensory seminar during which we will become "students" under the tutelage of **Trent Ball** and **Brad Smith**, staff at the Yakima Valley Vintners Teaching Winery. Using our senses of taste and smell, our "class" will experience how our wine perceptions are influenced by levels of sweetness, fruitiness, acidity, tannins and bitterness. Our tutors will be using several of their classroom "training aids" to demonstrate the tastes and aromas we will experience.

We have selected four of the teaching winery's wines for the class – two contrasting white wines: the 2014 Textbook White Gewürztraminer and the unoaked 2014 Study Skills Chardonnay; and two contrasting red wines: the 2011 Semester Abroad Sangiovese and the 2012 Full Circle Cabernet Sauvignon. By the end of the seminar, everyone should have a "feel" for how our senses affect our wine preferences and why certain wines pair better with specific foods. Speaking of food, after our sensory seminar, our tables will be set for a four-course dinner prepared by chef **Jessica Smith**, owner of **Sensual Fork Catering**. Each of the four seminar wines will be paired with a course:

Course 1: Gewürztraminer, with Chèvre Crostini with Rose, Cardamom and Rhubarb Compote.

Course 2: Chardonnay, with Tropical Seafood Kebabs.

Course 3 (Entrée): Sangiovese, with Pork Medallions with Smokey Eggplant Ravioli and Slow-Roasted Tomatoes.

Course 4 (Dessert): Cabernet Sauvignon with Chocolate Cherry and Red Wine Sorbet with Black Pepper Meringue.

Our wine society events are designed for members and their guests to learn about and enjoy wine; but they are also about meeting new people, swapping wine stories and experiences, and having a great time! This event is a perfect opportunity to make new friends and get some good wine-tasting tips from our neighbors to the east. Seating is limited, so get your reservation in early. The initial cutoff will be just 30 participants from each enological society. We will also need several volunteers to help out during dinner — so if you can help, please let us know. It is about a 40-minute drive from

Yakima to downtown Grandview. A map and driving instructions will be provided to participants, if needed. Although there is ample parking, you may want to consider carpooling. This event promises to be a learning experience in more than one way. For example, it is the first time we have attempted to "partner" with another club. We are hoping it leads to even bigger and more exciting future adventures! I hope to see you in Grandview, July 18!

Event Co-Chairs: Scott Abernethy (T.C.W.S.) & Ron Larin (Y.E.S.)

Date: Saturday, July 18

Time: 5:00 to 7:30 PM

Location: Yakima Valley Vintners (114 Grandridge Road, Grandview)

Price: Members, \$45; Guests, \$50

Limit: 30 per club

Type: Sensory seminar; sit-down dinner

Bring: One wine glass (optional) although one will be provided

Registration Deadline: Mail-in registrations must be postmarked by Friday, July 10.

Online reservations accepted until midnight, Sunday, July 12. Go to <http://www.brownpapertickets.com/event/1790003>

Phone calls until 8 p.m. Monday, July 13. Call Marie Clark at 697-3364.

We anticipate a sold out event, so please register early. Once we have commitments for all tickets we will start a wait list.

~ **Ron Larin**

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

August...

No Y.E.S. event

Support Yakima Valley events

September 27 (Sunday)...

Annual Bus Trip

Chelan

October 14...

French Wines

Carousel French Cuisine



~ **Robin Kisala**



Eat this... Drink that

Recipe submitted by Jill Skone
Wine suggested by Brad Baldwin



This month: **Asian Slaw** with **Lobo Hills 2014 Sauvignon Blanc Lonesome Spring Ranch**. Regular price \$25.00; Y.E.S. member price \$20.00 at Stems in downtown Yakima.

Quick Summer Salad—Asian Slaw

Ingredients:

- 1 bag shredded coleslaw with carrots and purple cabbage (Can be purchased at URM)
- 2 C. candied slivered or sliced almonds (easy recipe follows)
- ½ bunch thin-sliced green onions
- Sesame seeds (optional)

Dressing

- 1/4 C. sesame oil
- 1/4 C. vegetable oil
- 1/4 C. soy sauce
- 1/4 C. white vinegar
- 1/3 C. brown sugar or honey
- 1-2 T. minced ginger



Candied almonds:

Combine 1 C. sugar and 2 C. almonds in sauté pan. Stir continually on medium heat until sugar caramelizes and coats almonds. Cool nuts before adding to salad.

To make the salad:

Place half the cabbage plus all the carrots and purple cabbage in a very large bowl. Save remaining cabbage for another use.

Add onions and cooled almonds.

Combine all dressing ingredients and shake well. Pour to taste over cabbage.

Serve promptly. Salad will slowly lose volume due to dressing. If salad is made ahead, mix in the dressing within 30 minutes of serving.

This feeds a large crowd.

The Board's Box

The banner headline on the front page of the Monday, June 15, 2015 edition of the Yakima *Herald-Republic* was "Yakima again an All-America City." This award is given by the National Civic League annually to 10 cities that meet that year's criteria for "cities that are addressing problems with creative and effective solutions." The award has been presented since 1949 and is considered "the most prestigious civic engagement and civic recognition award in the country." Yakima previously won the award in 1994, more than 20 years ago, so it was no mean feat to accomplish winning for a second time. The article stressed the hard work of Yakima's All-America City committee as well as the excellent fit of the presenters for the three projects chosen for demonstration. The entire Yakima community can take pride in their success.



This article, however, also made me think about what it takes to make a successful organization. Naturally a group, such as Y.E.S., is driven by the hard work of its leaders or board. However in my opinion, what defines an organization or club and really makes it successful is the enthusiasm and commitment of its members. A board is only as good as the members from which they were selected and a growing membership base is absolutely necessary for club renewal. Therefore, I would like to issue a challenge to each and every Y.E.S. member: for the remainder of the year, attempt to recruit a new member for the club or persuade a former member to rejoin. If every member brings in someone else, by the end of the year we will have doubled our membership! This should be an easy task because we know how much fun we have at our tastings and what an enjoyable group of people attends our events. What do you think? Are you up to the challenge?

~ Julie Johnson
Y.E.S. Board Member



Bus Trip Update: Contrary to everything we have published in prior newsletters, the annual September bus trip has been finalized and — wait for it — the new date will be Sunday, September 27th and we will be going to CHELAN! Mark your calendars and we promise not to change anything again.

~ Julie Johnson



Enjoy August Events in the Valley

Your Y.E.S. board encourages members to participate in the many special events occurring this coming August in our beautiful Valley. There is something for everyone including concerts, music in the vines, wood fired pizza in the vineyards, Jazz at J Bell, Vintners Trivia, a wine gala at Walter Clore Center and much more. To learn more, visit www.yakimavalleywinecountry.com or www.visityakima.com.

Here are just a few August attractions:

Aug. 7 and 8... Moxee Hop Festival: Bands, beer gardens, craft booths and a barbecue cook-off. Learn more at www.moxeehopfestival.com

Aug. 8 and 9... Prosser Food and Wine Festival: Taste and explore 34 wineries, 15 food vendors, and 2 local breweries. Grand tasting Saturday, August 8 from 3-9 p.m. Learn more at www.tourprosser.com

Aug. 15... A Case of the Blues and all that Jazz: Music, wine, microbrews, spirits, food vendors and silent auction items at Sarg Hubbard Park in Yakima from 5-11 p.m. Learn more at www.yakimagreenway.com

August 22... 10th Annual Passport Party at Rattlesnake Hills Wine Trail: For passport holders. Wine and dine with the winemakers of Rattlesnake Hills and dance under the stars. For more information visit www.rattlesnakehills.org

~ Dorene Boyle and Gerry Amos

June Recap: Tieton Cider Works

What a beautiful June evening we had for our event at **Tieton Cider Works**. We enjoyed a pear cider as our greeting cider and then tasted five more pours of cider throughout the evening. **Fred Lopez**, the Cider Bar Manager, explained a little something about each of the ciders as you stepped up to the bar for your next taste. Cider maker **Marcus Rober** took us on a tour of the facility, explained the process, shared his experiences, and graciously answered a few questions. We then enjoyed dinner provided by **HopTown Pizza**, who brought their portable wood-fired oven and cooked for us outside next to Tieton Cider Works' new covered patio. Accompanying the various pizzas were some fabulous salads and dessert provided by Y.E.S. board members. **Stems** provided some wine that was available with dinner. Some guests even partook in a game of bocce ball located next to the new patio. Overall, we had a great turnout and everyone had a wonderful time tasting something a little different.

~ Dorene Boyle

What: It's 5 O'clock Somewhere: Sensory Dinner

When: Saturday, July 18 — 5:00 to 7:30 p.m.

Where: Yakima Valley Vintners
(114 Grandridge Road, Grandview WA)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

Important: Please include your phone number AND email.

REGISTRATION DEADLINE

Postmarked by July 10, 2015

**Or pay online at the Y.E.S. website
by MIDNIGHT, JULY 12, 2015**

www.yakimawine.org

Members ----- @ \$45 = \$ _____

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
Web: www.yakimawine.org

Yakima Enological Society Board

President..... Susan McPhee
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We're on the Web...
www.yakimawine.org

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

Membership Update

No new members to report this month, but we have gathered five renewals, which brings the active membership up to 73.

If you still have not renewed, please take a few moments to do so, or let me know if you need a form. You can also get one from our website.

Membership remains down a bit, so if you have friends who might be interested in our fun organization, please invite them along as a guest to a future meeting. We hope this will entice a few more to join.

~ Ron Larin



Wine **T** **trivia**

**Test your wine knowledge each month
with a new wine term and definition.**

Racking: The traditional practice of moving wine from one container to another, especially from barrel to barrel in order to rid the wine of sediment. Essentially, it is decanting on a grand scale.

Submitted by Robin Kisala