



Chapter of the Enological Society
of the Pacific Northwest

June 2002

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John DiBari - 1st Vice President
David Hysert - 2nd Vice President
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**Emily Medeiros, Gary Cox, Shaunna
Kobes, Mike Libbee, Shirley Menard,
George Petzinger, Jim Stoffer,
Scott Summers**

Yakima Enological Society

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www.yakimawine.org

June Tasting Announcement Hedges Cellars

We are pleased to announce that the June tasting of the Yakima Enological Society will be held on Wednesday June 12 at the Yakima Valley Museum. This will be our second opportunity to experience this location for our monthly tasting.

We are very fortunate to be hosting both Pete and Chris Hedges from Hedges Cellars located in the Red Mountain Appellation. Pete and his nephew are very knowledgeable about wine in general and specifically about their specialty "Bordeaux style" red wine. The featured wines will be the current release Fume Chardonnay and CMS. The Fume Chardonnay is their only white wine and is a blend of Sauvignon Blanc and Chardonnay. The CMS is their everyday red wine and a consistent Wine Spectator "best buy". This wine is a blend of Cabernets, Merlot and Syrah, formerly Columbia Valley, formerly Cabernet Merlot. Both of these wines are from the Columbia Valley appellation. 

These wines will be followed by a three-year vertical tasting. The wines chosen for this comparison are the 97, 98 and 99 vintages of Hedges "Three Vineyards". These hardy red wines are 100% Red Mountain Appellation and will serve as examples of annual variation and the subsequent blending art that is necessitated.

The tasting will be accompanied by a dinner menu that will complement our red wine theme. Pete's suggestion of "summer menu" has resulted in our choosing grilled flank steak as our entree, with salad, appropriate sides and a traditional Yakima Valley dessert.

Please plan on participating in a relaxing evening of good food, good wine and great company!

Date: Wednesday, June 12, 2002

Place: Yakima Valley Museum
2105 Tieton Drive, Yakima

Time: 6:30 P.M. Registration
7:00 P.M. Begin

Cost: \$22.00 Members, \$27.00 Guests
\$15.00 Member non-drinkers

Bring: Three wine glasses and YES snack tray

Limited: To 160 registrations

Postmarked by Friday, June 7th. Phone calls only on Monday, June 10th to Marie Clark, 697-3364 (until 8:00 P.M.).

Scott Summers



PRESIDENT'S CORNER

If you couldn't make it to our May tasting at the Yakima Valley Museum, I truly hope you can come to our June tasting. The museum has proven to be a terrific new venue. The room is gorgeous with copper artisan light fixtures and windows galore overlooking beautiful Franklin Park.

David Hysert and friends organized a wonderful evening for us. Dr. Wade Wolfe put on an informative and very interesting program, taking our palates on a voyage from sweet to sour. I would like to thank David and all of the kitchen crew, especially Amy Ravenholt for being the "dishwasher technician". It was a fun event.

I would like to ask the membership is there is anyone interested in being our historian. A lot of information on past tastings and events is just sitting in boxes. I would also like to see photos taken at our gatherings. So if there is somebody out there who has the time and desire, please let me know.



And finally I would like to welcome our newest members. **Tom & Frederique Spencer, John & Doris Hodgson, Kathy Zeigler, Forbes Mercy and Joe & Susan Hatstrup.** I am so glad that you are with us. I look forward to getting to know you at the next tasting - See you there!

Gina Milliron

Thanks For Your Help!

Thanks to **Scott Summers, Mike Harves, John DiBari and Virginia Gable** for helping make the move from Woman's Century Club to the Museum. You were a great help! And thanks to my mom, **Barb Lucey** who is always a big help.

Gina Milliron

July Tasting Preview

Don't miss our 2nd annual summer event at Cascade Nursery with music by the Blue Tropics. Reserve July 10th for this special event.

This year we will again feature white wines but will include a couple of reds for those red enthusiasts. Get your Jimmy Buffett attire ready and plan to dance the night away!



*Shirley Menard
Shaunna Kobes*

You're Champs! 



Calendar of Upcoming Events

June 12	Hedges Cellars Yakima Valley Museum
June 22	1st Annual Wine & Cherry Festival Donald Mercantile
July 10	Blue Tropics Cascade Nursery
July 27	Jazz in the Valley Wine Tasting Ellensburg
August 17	Case of the Blues Sarge Hubbard Park

Merlotfest

Merlofest, A Wine and Food Adventure is the **Yakima Valley Winery Association's** newest special event, to be held 26-28 July.

The weekend begins on Friday evening with A Presentation Dinner, that includes wine-tasting, a silent auction, and a sumptuous dinner featuring the best merlot and recipe combinations submitted by participating wineries.

The weekend continues with activities, merlot wines and special food items at valley wineries. Visit www.merlotfest.com or call 509-469-8170 for additional details or to register for the MerlotFest Presentation Dinner.

*Mike Libbee
Claar Cellars*

A CASE OF THE BLUES & ALL THAT JAZZ

Join us to celebrate the 10th anniversary of this party in the park! On August 17 from 3:00-11:00pm, Sarg Hubbard Park on the Yakima Greenway will be filled with the very best in blues and jazz music, award-winning local wines and microbrews, a delicious array of foods and desserts, and a silent auction.

Tickets are \$35 in advance (\$40 at the door) and are available through the Greenway office. Ticket price includes admission, souvenir beer or wine glass, 5 script (used to purchase food and drink), and entertainment. Must be 21 or over to attend.

(Tickets were sold out ahead of time last year!)
The Y.E.S. tent, table and chairs will be located in the same area as last year. When you enter the Registration Tent, turn left and it will be right next door. Look for the Y.E.S. sign hanging from the tent. Our tent is convenient to the wine/beer tents! All Pacific NW Enological Chapters are welcome to join us under our tent!

A Case of the Blues & All That Jazz benefits the community through the Yakima Greenway Foundation and Junior League of Yakima.

Yakima Greenway Foundation
111 South 18th Street
Yakima, Washington 98901
509-453-8280
info@yakimagreenway.org
www.yakimagreenway.com

Home Winemakers

The Y.E.S. board recently approved the formation of a new group within Y.E.S. dedicated to apply the goals of the society to home winemaking.

Whether you have never pitched yeast yet or have won multiple awards, if you make wine at home (or plan to) and are interested in learning and teaching, you are encouraged to attend our first meeting on Saturday, June 8, at 1:30 pm at the Yakima Mall food court.

The meeting is open to members and non-members alike and will be dedicated to laying the groundwork for the future. Issues that may be addressed include the basics of getting started, getting access to high quality grapes, the best sources for equipment, how to fix problems, what needs to be done to achieve the finest quality, and the best ways to appreciate and share the wine we make. We hope to see you there!

George Petzinger



May Tasting In Review

The May tasting of the Yakima Enological Society was held **Wednesday May 8, 2002** at the Yakima Valley Museum's recently refurbished meeting / conference room. What an exceptional new venue for the Y.E.S. it is! The Y.E.S. would like to thank the Yakima Valley Museum, especially its Director, John Baule, for providing such a wonderful venue for us. We would also like to thank the Museum staff for their help and patience as the Y.E.S. learns how to operate in this new location.



Dr. Wade Wolfe's Wine Tasting Seminar / Workshop on component tasting was excellent. I hope your taste buds have recovered from the workout, particularly from the "corked", tannin and acidic samples! Thank you Dr. Wolfe for your efforts on our behalf. We also sincerely thank Stan Clarke for designing the tasting, and Stan Clarke and Sarah Spade for preparing the samples. We thank Hogue Cellars and Thurston Wolfe for providing the wines.

We also extend sincere thanks to all our members who volunteered to help with this tasting; to the wine pourers, **John and Patsy Gorman, Steve and Jane Scott, Karen Lee and John DiBari**, to all those who made and helped with the food, the setup and the cleanup. A special thanks to **Ivone Petzinger** who prepared that wonderful chocolate delight, **Judy DiBari, Virginia Gable, Amy Ravenholt and Shirley Menard**, and to **Sharon and Alana Hysert** who took care of a dozen details behind the scenes. Two others who are not recognized and thanked enough for their key role in every tasting are **Gina Milliron**, our President, who does a superb job of directing the tastings and leading our Society, and **Marie Clark** who does a great job taking care of registration.

I think this tasting was a great success. We look forward to many more like it.

David Hysert

Happy Father's Day!

Please submit info., articles, or recipes to:

Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924

www.creativedesignconsulting.com

Ph: (509) 697-3931

E-mail: tcpasch@prodigy.net

Cork Taint and Cork Alternatives

As we learned at the May wine tasting from Wade Wolfe, General Manager at Hogue and Owner/Winemaker at Thurston Wolfe, "cork taint" is an off odor in wine caused by TCA (trichloroanisole), a compound produced from mold that infects cork. Hogue winemakers have determined through sensory analysis that it is actually present in extremely low volumes in 3 to 5% of most corks and as high as 50% in some cork lots. What a challenge for the wine industry, and for wine consumers (there is nothing more disappointing than opening a bottle of wine only to find that it is "corked" and has a spoiled, moldy smell, which affects the taste).

Hogue winemakers believe that ultimately, the wine industry needs to find a new kind of seal for wine bottles. Australian Riesling producers are banding together to use screw tops, considered the best all-around seal. American consumers don't seem quite ready to accept screw top bottles on premium wines, but Hogue Cellars is using synthetic corks to seal a significant portion of their production. Synthetics theoretically offer a seal as good as natural cork without the danger of TCA contamination. They aren't perfect either – Hogue has been working with its suppliers to address problems of oxidation and the problem that some people have getting synthetic corks out of bottles, and has done its own qualitative lab research over the past two years to evaluate:

- How the permeability of the cork affects oxidation of the wine in the bottle,
- Variations of carbon dioxide levels in natural vs. synthetic cork,
- How coatings (or printing) on corks affect extractability, and
- Incompatibility of some corkscrews with synthetic corks.

Hogue continues to conduct in-house research and to work with suppliers to monitor and collect data about the affects of synthetic cork and screwcaps on wine flavor and aging of wine(s).

David Forsyth, Director of Winemaking at Hogue, foresees a day when many in the wine industry will be using non-cork closures. "Corks have been used to seal wine bottles since the early 17th Century, but with all the issues involved with the use of natural cork quality and of natural cork diminishing, it's only a matter of time before wineries find alternatives," concludes Forsyth.

If you'd like additional detail, use your favorite Internet search engine and search under words like "screwcap," "cork taint," or visit <http://www.wineanorak.com/closuretrial.htm> -- "*Jamie Goode analyses the results from an significant independent study on the effectiveness of wine bottle closures. This scientific paper, published on July 12 2001, has thrown up some surprising results, and the ongoing trial it describes promises to answer the key question of whether alternatives to cork are suitable for long-term ageing of wine.*"

Want your own plastic, spinning UC Davis Wine Aroma Wheel? Want the history of how the Aroma Wheel evolved, and advice on how to set up more detailed tasting experiments? Wheel history, details and ordering information are available at: <http://wineserver.ucdavis.edu/ACnoble/waw.html>.

Sharon Clinton

Wine Survey at UC Davis

UC Davis, where many of our Washington winemakers receive their advanced training and degrees, is doing a wine survey as part of a new study aimed at understanding why people like wine.

Your responses to this survey will provide valuable insight into people's wine drinking habits, and the questionnaire takes approximately 15 minutes to complete. If you're interested, go to the following website address, and click on "Begin the Questionnaire:"

<http://wineserver.ucdavis.edu/ACNoble/default.htm>

I thought it was fun and interesting!



Sharon Clinton

Upcoming NW Wine Events



P.O. Box 2395
Yakima, Washington 98907

First Class Mail

June 2002

Happy Father's Day!

Y.E.S. June Tasting

Deadline: Postmarked by Friday, June 7th

Yakima Valley Museum

Wednesday, June 12th, 2002 7:00 PM

Name(s): _____

Members _____ @ \$22.00 = \$_____

Name(s): _____

Guests _____ @ \$27.00 = \$_____

Guest(s): _____

Non-Drinkers _____ @ \$15.00 = \$_____

Guest(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address below 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!

