



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: May 28, 2004

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John DiBari

1st Vice President

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2nd Vice President

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George Petzinger

Sandy Saffell

Scott Summers

Monica Weyhe

*"Check out the website
to view photos from
several Society Events!"*

We're on the web!
www.yakimawine.org

Kestrel Vintners

Join us on June 9th for an early summer tasting of fine wines from **Kestrel Vintners**. Kestrel, located in Prosser, has been crafting exceptional wines for seven years and takes special pride in its full-bodied red wines.

This tasting will involve several special experiences. First, we will present both red and white wine vertical tastings. The Chardonnay wine will be presented in a 1999, 2000 and 2001 tasting. The Cabernet Sauvignon will be presented in a vertical tasting of 1995, 1997 and 1999. Also, we will feature six unusual cheeses matched to each of these different vintages. A fruit, bread and protein dish from **Essencia Artisan Bakery** and **Chocolaterie** will accompany the wine and cheese.

The Chardonnays are all from the 30-year old block of Wente clone Chardonnay, which is very special, as it is smaller and more flavor-intensive than the common 108 clone. The 1995 Cabernet Sauvignon was Kestrel's first vintage. Crafted by Brian Carter at Washington Hills, it received 92 points from Wine Spectator and 94 points from Beverage Testing Institute. The 1997 Cabernet Sauvignon comes from a vin-

tage that was cool and the vines were still recouping from the killing frost of 1996. It was very tannic in its youth, but now is demonstrating how patience and cellar time is rewarded.

The 1999 Cabernet Sauvignon hails from an outstanding vintage. With two years in the barrel and almost three years in the bottle, it is at the threshold of exhibiting its full potential. Enjoy!

Date: Wed., June 9th, 2004

Place: Yakima Valley Museum

Time: 6:30 pm Check in
7:00 pm Wine Tasting

Cost: \$15 Members
\$20 Guests
\$10 Non-Drinkers

Bring: 3 Wine Glasses

Limited: 130 Registrants

Postmarked by **Friday, June 4th**.
Phone calls only on Monday, June 7th
by 8:00 pm to Marie Clark, **697-3364**.

Curt Borden

May Tasting in Review

Our "Spring Fling" for May was just that indeed. It was an indulgence not only in terrific wines from Goose Ridge Winery, we also paired the wines with fabulous food from **Cafe Melange**.

There was a little something for everyone. **Steve Womack** of **Goose Ridge Winery** started the evening with a very nice Viognier, paired with scrumptious

crab cakes and a bleu cheese cheese-cake. The Chardonnay was next, along with a Caesar Salad.

One member remarked that she normally doesn't like Chardonnay wines, but found she loved the Goose Ridge.

The entree was a roasted pork with

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President's Corner

A lively discussion of events was a large part of the last YES Board meeting. It is very important that members of YES write me a letter or speak with Board members about their concerns. The feedback from the May event ranged from "excellent event" to "could not afford an event with this kind of price". There is a separate article about this discussion in the newsletter.

In essence, we have decided to have an array of events with the majority being in the more normal \$18-25 per person price range. There will be a mix of food pairings extending from bread-cheese-fruit to full dinners. It is the intent of the Board not to make YES an exclusive group, but to maintain the organization's educational charter by having a mix of events that are of interest to the whole membership.

The liquor liability insurance issue is raising an ugly cloud over all enological societies in the Pacific Northwest. Insurance is becoming either difficult or very expensive to obtain. YES has been fortunate to have obtained reasonably priced insurance to cover our activities over next 12 months. However, there is no guarantee that this will be true a year from now. I have explained this issue in another article in this newsletter and welcome your feedback.

Please support the local events that are going to be taking place in the next few weeks. The new Rattlesnake Hills Wine Trail group is holding an event in June and local wine venues are as well. Watch for them and as they send me information I will send it out as an email to the YES list.

John DiBari

May Review from page 1...

rice and asparagus. We paired this with Goose Ridge Syrah and their proprietary blend, wine-maker **Charlie Hoppes** calls Verio. Dessert was a dense chocolate torte with a chocolate sauce and Raspberries, paired with the Meritage.

All of the reds were big and luscious, not only very drinkable now, but will only get better with time in the bottle as well. The evening was not only filled with laughter, our bellies were full of great food and fabulous wines. I wish to thank everyone who joined us that evening and all who helped. Especially our students from YVCC. They made our event very comfortable!

Gina Milliron

Liquor Liability Insurance

The Yakima Enological Society has a liquor liability insurance policy in place to protect YES, the Board members, anyone involved in organizing a tasting, and the venue where an event is held should someone sue because of an accident. Due to changes occurring in the insurance industry, non-profit groups like YES are having difficulty obtaining insurance at an affordable price.



In the past, we were insured under an umbrella policy obtained by the Enological Society of the Pacific Northwest. That policy is no longer available. The insurance we obtained on our own this year is double

Liquor Liability Continued on Page 3...



Calendar of Upcoming Events

June 9	Kestrel Vintners Yakima Valley Museum
June 16	Board Meeting
July 21	Tuscan Evening Yakima Arboretum
July	Board Meeting

July - Tuscan Evening At the Arboretum

Our July 21st tasting will be held on the grounds of the Yakima Area Arboretum, with an Italian theme. Local favorites "The Blue Tropics" are scheduled for entertainment.

More details in the next newsletter for "A Tuscan evening at the Arboretum." Mark your calendars.

Peggy Briskey

Liquor Liability Continued from Page 2...

what it had been. Other chapters of the ESPNW have either been unable to obtain insurance or have been quoted as much as five times what they had paid previously.

Insurance companies cite issues such as a) serving a reasonable amount of wine at an event, and b) not serving intoxicated individuals. This means YES must adhere to some strict guidelines at our tastings. These include: a) only 10-12 ounces of wine per person at an event, b) no more than 0.6 of a bottle on hand per person at an event, and c) wine will only be served with food. This is to ensure that no one will depart an event impaired. Pourers will not serve more than one portion of the wines being presented at a tasting.

Another important point of information is that all YES events are held under a State of Washington Liquor Control Board "banquet permit." This permit requires that a) only persons invited or reserved ahead of time attend the event b) the cost of the event is inclusive of wine and food c) alcohol cannot be sold at the event, and d) persons attending the event cannot bring their own liquor.

If anyone in the Society has some expertise or can help with the liquor liability insurance issue, please let us know. If you have comments or concerns about any of the above please convey them to another Board member or me.

John DiBari

*Have a safe
Memorial 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: chaleepas1963@yahoo.com

Variety - The Spice of Life!

The purpose of the Yakima Enological Society (YES) Board is to represent a cross-section of the YES membership. We encourage you to speak with Board Members about issues and/or write a letter to the President should you be so inclined.

Along these lines, a number of people did just that after the May "Spring Fling." As you may recall, this was a premium wine tasting with a full service and meal deal (five wines paired with five courses with full service provided by Students of the YVCC Viticulture & Enology Program), priced at \$39/person.

While many comments were received (both good and bad), I think they can be broken down into two categories: 1) It was too expensive/elitist and we won't support this type event; 2) It was a good bargain for the money and we should do more of these.

YES is a diverse group of people with varying backgrounds and socio-economic considerations now numbering about 300.

The YES Board has looked at all events over the past three years and found that the best attended events seem to be the higher-end types (e.g. the Christmas Party, Platinum Tasting, Premium Wine Events, etc.), with the lesser attended events (e.g. the annual pot-luck/Business Meeting, Blind Leading the Blind, etc.) being in the lower end of the price range.

This is not to say one type is better than the other, but rather that we sponsor a variety of type and price range events throughout the year.

Based on participation, we plan to continue sponsoring a broad variety of events. The bottom line is that we can't please all of the people all of the time, but we are trying to hit a happy-medium with the majority, just like in society at large.

The YES Board will continue to encourage the voicing of opinions and solicit constructive input/involvement regarding our events. This is your organization and with your support it will become better as it ages, much like a fine wine.



Gary Cox

Grand Vin! - Volunteers Needed

We still need your assistance at the 2004 **Grand Vin!** dinner and auction, to be held at the **DeAtley** estate on Scenic Drive in Yakima on Saturday, July 17th. This is the primary annual fund-raising event for the Yakima chapter of the **American Red Cross**, held in conjunction with **Washington Wine Country**.

Five hundred **Grand Vin!** guests will enjoy a fabulous dinner, wine-tasting and a lively auction featuring Washington wines. **YES members have the opportunity this year to pour wine and thus gain entry to one of the classiest wine events in the Northwest. You also get a free meal!**

This is a unique opportunity to serve your community and have a great time in the process. How can you go wrong?

We need about 35 pourers. Please contact **Ray Dilschneider at 965-2460** as soon as possible.

Ray Dilschneider

Gina's Chocolate Torte

- 3/4 cup butter, melted
- 1 1/2 cups sugar
- 1 1/2 teaspoons vanilla extract
- 3 eggs
- 3/4 cup all-purpose flour
- 1/2 cup cocoa
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chocolate chips



Butter bottom of 10 in. springform pan, then line it with parchment paper. Butter top of parchment paper. Pre-heat oven to 350 degrees. In medium bowl, with a spoon, blend butter, sugar and vanilla. Add eggs. Using spoon, beat well. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture, beating until well blended. Add chocolate chips. Spread into prepared pan. Bake 35 to 40 minutes or until cake begins to pull away from sides of pan. Cool completely; Sprinkle powdered sugar over top or top with your favorite chocolate glaze. Serve with whipped cream and berries.

Local Wine Events

June 3 - **The Barrel House**. David Hughes, owner/winemaker of **Five Star Cellars** in Walla Walla presents three reds, while our own Mike Libbee pours three whites from **Claar Cellars**. Appetizers, 6-8 PM, \$20.

June 12 - **Apex Cellars**. Attend this "Taste of the Mediterranean", hands on 3-course cooking class featuring Culinary Chef **Jessica Smith-Johnson** of **Essencia Artisan Bakery** and wines from Apex Cellars in Sunnyside. Runs from 1-3 pm, limited to 15.

June 19-20 - **Rattlesnake Hills Wine Trail** hosts **Gourmet Cherries and Great Wines**. Member wineries offer cherry delectables in their tasting rooms throughout the weekend. No cost. Visit www.rattlesnakehills.com or call 829-6027.

June 26 - **Sunshine & Wine Festival** at the fairgrounds. Wines from the Washington State Wine Competition, food from statewide restaurants, music and auction. \$70 inclusive of all food and wine. Call 248-7160 or email info@sunshineandwine.com

June 28 - **Bob's Keg and Cork** featuring winemaker Jean-Francois Pellet of **Pepper Bridge Winery**. 6:30 PM, appetizers, \$30. Reservations preferred at 573-3691.

Mike Libbee & John DiBari

Clarion Hotel Supports Wine Country

The Clarion Hotel on North First Street in Yakima (formerly The DoubleTree Hotel) has changed more than its name. The "new" management team intends to become the "Lodging Center for Wine Country."

Special wine-tourism package deals are in the works, the Vineyards restaurant has adopted a distinctly local wine motif, and the completely revamped wine list is 100% Washington State.

Ron Richter, former owner of **Cafe Mélange**, is the hotel's new Director of Catering, and is eager to renew friendships with YES members.

The Clarion can accommodate virtually any size group for meetings and conferences. The Grand Opening is June 1st. Call 576-4915.



Mike Libbee

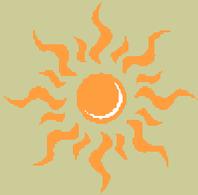


June 2004

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy Summer!



Kestrel Vintners

Deadline: Postmarked by Friday, June 4th

Name(s): _____

Name(s): _____

Guest(s): _____

Guest(s): _____

Phone: _____

Yakima Valley Museum

Wednesday, June 9th, 2004 6:30 PM

Members _____ @ \$15.00 = \$ _____

Guests _____ @ \$20.00 = \$ _____

Non-Drinkers _____ @ \$10.00 = \$ _____

TOTAL Enclosed: \$

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!

