



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: May 25, 2006

Hawke's Bay & Marlborough - On The New Zealand Wine Trail

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

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

Producing about 70 percent of New Zealand's wine production, the regions of the New Zealand Wine Trail are the premier wine growing areas of New Zealand. Although most widely known for their award winning wines such as the Marlborough region's Sauvignon Blanc, this area has a wide variety of wine styles to explore.

Deane Page, a native of Napier, in the Hawke's Bay region, will introduce us to life down under as we taste Chardonnay and a Cabernet/Merlot blend from **Te Mata Estate**, New Zealand's oldest winery dating from the early 1890s. We will compare their Chardonnay with an Unoaked Chardonnay from **Kim Crawford** and sample a Pinot Noir from **Seresin Estate** in Marlborough. A taste of New Zealand wouldn't be complete without sampling Sauvignon Blanc, so we will have to try that too.

These unique wines will accompany fla-



vors of New Zealand prepared by Chef **Jessica Smith**, which will include appetizers such as lamb with rhubarb-mint chutney sauce and a traditional dessert called pavlova.

Please join us for an evening exploring the unique flavors of the Kiwis.

Date: Friday, June 16th, 2006

Place: Yakima Valley Museum

Time: 6:30 pm Registration
Greeting Wine

Cost: \$26.00 Members
\$31.00 Guests
\$21.00 Non-Drinkers

Bring: Two Wine Glasses

Postmarked by **Monday, June 12th**.
Phone calls to Jimi Weaver (509-575-7511) until **Wednesday, June 14th**.

-- David Lynx

Sapphire Nights Sells-Out!

Two hundred thirty YES members, guests, and wine industry luminaries enjoyed an evening of fine wine and dining at the new **Howard Johnson's Gateway Plaza Hotel** on May 20th. **Andy Perdue**, editor of **Wine Press Northwest** magazine, led us through an incredible array of eighteen of the "Best of the Best of Northwest Wines."

Executive Chef Jennifer Johnson of Quesnel, British Columbia, and **Chef Mariano Orozco** of Howard Johnson's,

Continued on page 2... ➔

July Tasting in Zillah!

Join us for fun, good food, friends, music, dancing, and of course great Bonair wine as we celebrate "Cheeseburgers in Paradise" on Wednesday, July 12th at **Bonair Winery** in Zillah.

Bring your lawn chairs, wine glass and your favorite "Parrothead"!



-- Lynda Opiela

President's Corner - LOOKING FOR A FEW GOOD YES MEMBERS!!

The YES board meets once a month, usually the week following each tasting, to discuss the most recent tasting and plan upcoming events.

At the most recent meeting, we talked about the need to create a general archive of our previous newsletters, tasting sheets, and board minutes. All of these documents are currently stored at separate locations and will be moving to the Yakima Valley Museum to be permanently stored in the research library. What we are looking for now, is a YES member that enjoys history and record keeping and would be interested in volunteering as the YES historian for the remainder of this year. The historian would be responsible for assembling these materials in binders and adding new materials as they are produced. In addition to an historian, we are also looking for someone who would be interested in helping to promote the YES. We are in the process of creating a new brochure about the YES, but would like to have a member that would be interested in distributing these brochures to the wineries, promoting YES to the new downtown ambassador's group, and creating new avenues for the promotion of YES. If you are interested in helping with either of these activities, please contact a YES board member.

--David Lynx
President, YES

Sapphire Nights From Page 1...

prepared a sterling six-course dinner that left most of us dazzled. The wine-food pairings were spot-on. My favorite was the **Pinot Noir** flight accompanied by seared and marinated Tuna Loin with Ponzu Cream on pan-fried soba noodles. Exquisite!

Our thanks to the participating wineries - many of whom went to great lengths to support us, and to Howard Johnson's owner **Kevin Sangha**, for making the facilities available. We greatly appreciate WPNW moderator **Hank Sauer** who helped us raise \$1525 by auctioning two complete **Platinum Wine Collections**. The funds will go to provide scholarships at the **Central Washington University World Wine Program**.

We also urge our members to support **Just Ask**

Rental (837-3737) in Sunnyside, which purchased 1,000 Riedel Magnum stems for us and has a complete line of party rentals. **Weaver Flower Company** (452-9079) in Moxee created 24 dazzling floral displays for the table centerpieces.

Special thanks to **Julie and Chuck Johnson** for filling four tables with family and friends. Julie was brilliant as decorator, delivery specialist, "gofer," and gentle person. She gets my **Most Valuable Volunteer** award. Thanks to **Bev Warren, Shaunna Kobes, and Kathy Michielsen** for all they did and to **Bruce and Maxine Wherry** for rescuing us Sunday morning with yeoman contributions to the cleanup crew. Our volunteer Wine Captains **Jack Topper, Becky Hillwig, and Paulette Higdon** were stellar.

Finally, my sincere appreciation to the best tasting committee ever assembled: **Debbie Libbee, Susan McPhee, Leo and Karen Lee, Sharon and Larry Clinton, Herb Lynch, Bruce and Donna Lambert, Vi Budden, and Marie Clark**. This tasting would not have happened without their tireless efforts and unwavering optimism.

--Mike Libbee

Calendar of Upcoming Events

- | | |
|----------|---|
| Jun 9th | Garden Event
Yakima Area Arboretum |
| Jun 16th | New Zealand Wine Trail
Yakima Valley Museum |
| Jun 24th | Sunshine and Wine
State Fair Park |

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924 - Phone: (509) 697-3931
Www.dreamdesignconsulting.com coming soon!
E-mail: chaleepas1963@yahoo.com

Opening the Wine Cellar

Hopefully, a new column that will appear in the newsletter about wine knowledge or information that might be of general interest to other YES members.

If you have any information about wine that you think would be of interest to other YES members, please send it to: newsletter editor, macjohn@elltel.net so it can be included in future newsletters.

-- Julie Johnson



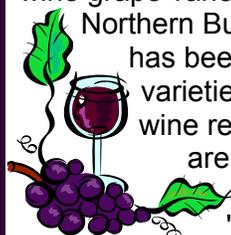
Cot? Auxerrois?? Malbech??? Malbeck???? Or, as you may know it, Malbec!!

What is Malbec? Malbec is a deeply colored red wine grape variety that is thought to originate in Northern Burgundy in France. In past years, it has been one of the primary 'background' varieties used in the French Bordeaux wine region ('background' grape varieties are used in small quantities to add color, tannins, or acid to the 'noble' or primary red grape varieties of Cabernet Sauvignon and Merlot). Alas, Malbec acreage has been declining in France mainly due to its disease and frost sensitivity.

However, when grown in relatively infertile, arid, rugged locations, the vines remain healthy and wine made from the Malbec grape is very dark, fruity, and long lived. One such growing area in France is Cahors, which is famous for its 'black wines' made primarily from Malbec and a tannic red wine grape called Tannat.

Argentina's signature red grape variety is Malbec. In Argentina this variety is planted in the relatively infertile Andean foothills above the Mendoza wine region. Here the grape produces a deeply colored fruity red wine with enough structure to warrant oak ageing. If you see a Malbec red wine from Argentina on the grocery shelf, do try it. Even a relatively inexpensive bottle can be delicious.

And what of Malbec in Washington? Small quantities of the grape are grown in the Columbia Valley, as well as the Umpqua Valley in Oregon. Wines made from Malbec grown in these regions are



Malbec Continued...

deeply colored, fruity (with flavors of darkly colored berries and a slight amount of cinnamon spice), and pair well with grilled red meats or pork. If you enjoy the wonderful flavors of a Washington Merlot, but don't care for the stronger tannins of a Cabernet Sauvignon, next time you're at a wine store ask for a Washington Malbec.

-- Judith Thoet
ISG Sommelier



Sunshine and Wine begins at 2:00 PM on **June 24** with food and wine tasting. Over 60 wineries and restaurants will be featured under the canopies on the **State Fair Park** grounds. Attendees will sample food and taste wine while listening to live music by **Blind Lemon Pie**. Many wineries will offer samples of their medal-winning wines.

At 5:00 PM, the action moves into the Modern Living Building where auctioneer **Paul Newman** will help raise money for the preservation and renovation of historical buildings at State Fair Park. At the conclusion of the auction, the **Washington State Wine Competition** winners are announced.

The \$70 ticket cost covers all wine and food.

Tickets are available for purchase by calling 509-248-7160.

Additional information can be found at www.sunshineandwine.com.

--Shelley Dix



Summer's
Coming!

Platinum IV Photos

Platinum portraits and absolutely stunning general photographs of the event are posted on the **Van-Club Photography** website (www.vanclubphoto.photorelect.com). You may order photos directly from the website until June 21st.

-- *Mike Libbee*

Local Wine Events

June 3 - Red Wine, Red Meat and Red Roses at Windy Point Vineyards. Five-course dinner featuring the newly released 2003 Estate Cabernet Sauvignon and 2003 Estate Merlot. \$90 (discounted with wine purchases), 6:00 PM, 877-6824 for reservations.

June 26 - Bob's Keg and Cork presents Maryhill Winery. 6:30 PM, \$25, appetizers, RSVP to 573-3691.

-- *Mike Libbee*



Yakima Arboretum Garden Party

A chance to tour the beautiful gardens of **Steve & Andrea Altmeyer** over-looking the Cowiche Canyon, Friday, **June 9th** 7pm-9pm. Wines will be served by Brad Baldwin from his "Stem" Shop plus appetizers.

Tickets are \$50 per person, and includes four other garden tours the following day.

For more info call the Arboretum at 248-7337 or check the website at <http://www.ahtrees.org>. Select >> Calendar & Garden tour. This fundraiser benefits the Arboretum.

-- *Peggy Briskey*



Northwest Wine Events

Vintage Walla Walla, June 3, Walla Walla, WA. Visit and taste with more than 40 valley winemakers, enjoy fine cheeses and artisan breads while you view art provided by the Blue Mountain Arts Alliance. As you enjoy these wines, bid on unique large format bottles during the silent auction and four one-of-a-kind lots donated by winemakers and growers during the fast-paced "Flash Live" auction. Location: Reid Center, Whitman College. Hours: 4-7pm. Cost: \$125/person includes etched Reidel glass. Call 509-526-3117, e-mail robbi@wallawallawine.com or go to www.wallawallawine.com.

Andrew Will Winemaker Dinner, June 8, Tacoma, WA. We'll pair five Andrew Will wines with a Pacific Grill dinner course. Advance reservations are required. Location: Pacific Grill. Hours: 6 p.m. Cost: \$125 [tax and gratuity included]. Call 253-627-3535, e-mail goodeats@pacificgrilltacoma.com or go to www.pacificgrilltacoma.com.

Four Seasons Jazz Concert Series, June 11, Turner, OR. The second in the series show features pianist Tony Pacini with the legendary Mel Brown on drums and Scott Steed on bass. Bring your family and a picnic lunch. Reservations are encouraged. Location: Willamette Valley Vineyards. Hours: 3-6 p.m. Cost: \$18. Call 1-800-344-9463, e-mail info@wvv.com or go to www.WillametteValleyVineyards.com.

Wine Tasting - Winter's Hill, June 17, Astoria, OR. Join them 1-4pm at the Cellar on 10th, in the Astoria Underground at the corner of 10th & Marine Drive, for wine tasting featuring the wines of Winter's Hill from the Willamette Valley. We will be pouring their Pinot Gris, Early Muscat, Pinot Noir and Golden Nectar dessert wine. Come and meet the Gladhardts. Cost: Free. For more info, call 503.325.6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

Maryhill Winery Summer Equinox Celebration, June 24-25, Goldendale, WA. Raise your glass and toast to summer as Maryhill celebrates the summer solstice. Location: Maryhill Winery. Hours: 10 a.m. - 6 p.m. Cost: Free. Call 877-627-9445, e-mail maureen@maryhillwinery.com or go to www.maryhillwinery.com.

These events and many more found at: <http://www.winepressnw.com>.

-- *Charlena Paschen*



June 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Father's Day!



New Zealand Wine Trail

Deadline: Postmarked by Monday, June 12th, 2006

Yakima Valley Museum

Event: Friday, June 16th, 2006 6:30 PM

Name(s): _____

Members: _____ @ \$26.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$31.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$21.00 = \$ _____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address 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!

