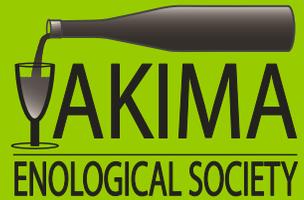


Chapter of the
Enological
Society
of the
Pacific Northwest

June 2007

YES!



A monthly publication for members of the Yakima Enological Society

Special Wine Events

Winemaker's Dinner June 1, 2007 at 6:30 p.m. Buhrmaster Baking Co.

Featuring nine wines from Naches Heights Vineyards, Coyote Canyon, Yakima Cellars and Kana. Eight food courses including soft shell crab, quail and venison. Cost is \$65. For reservations contact 469-9973.

July Tasting



Thinking Inside the Box

Please join us for a fun casual summer evening at the beautiful Apple Tree Resort. Green grass, cottonwood trees, warm breezes, good friends, fun food and wine equals a memorable time. We're thinking inside the box and offering, what else?...box wine, box lunches and maybe a little square dancing. Mark the square on your calendar, **Wed., July 11th, 6:30-9:30 p.m.** (And no, Sponge Bob Square Pants will not be there, but we sure hope to see you!)

It's cool to be square!!!

~Donna Lambert

TERROIR ROAD TRIP!!!

“Terroir” (te-RWAHR). What is it? Terroir is a term that is crucial to the understanding of quality wines and the differences between them. It's French for soil — as used in the phrase “gout de terroir” to refer to the earthy flavor of some wines — but it also includes what we call “microclimate” which includes not only the soil, but the sun position, weather, altitude, angle of incline and water drainage.

Terroir also means a group of vines or vineyards from the same region, belonging to a specific appellation, and sharing the same type of soil, weather conditions, grapes and wine making savoir-faire, which contribute a specific personality to the wine.

Join us on Saturday, June 16th at 12:30 p.m. to explore and taste “terroir” in the Rattlesnake Hills AVA. We will leave the Yakima Valley Museum at 1 p.m. and board a bus to visit **Morrison Vineyard**, the “oldest vineyard” in Rattlesnake Hills, with Gail Puryear. Then it's off to **Hyatt and Silver Lake**. We will end with **Portteus Vineyards**. Along the way we will taste and experience the quality wines of our backyard AVA paired with delicious appetizers at each winery. We will be back in time for any Saturday evening plans. The bus seating is limited to 45, so mark your calendars and send in your reservation early!

Wear comfortable clothing and shoes. Bring at least one wineglass and snack tray. If you don't have these, YES will have them available for purchase.

**Sat., June 16th, 2007 • Meet at the Yakima Valley Museum
Registration at 12:30 p.m. • Leave on the bus at 1 p.m.
\$35 Members - \$40 Guests - \$30 Non-Drinkers**

Postmarked or paid online by Wednesday, June 13th. Phone calls only on Thursday, June 14th before 9 p.m. Messages can be left on Jimi Weaver's answering machine at 575-7511. See you on the bus!

~Lynda Opiela



Wine Education Classes

Flambé Cooking and Wine

Saturday, June 9th
5:00 – 7:30 p.m.
(\$30 per person)

Enjoy this three-course sampler in Flambé-style cooking, paired perfectly with some Washington wines. Master Sommelier Angelo Tavernaro will prepare several meals right before your eyes.



Cabernet Sauvignon Walk-Around the World

Wednesday, June 20th
6:00 – 8:30 p.m.,
(\$30 per person)

Join us as we do comparative tastings of Cabernet Sauvignon from world renowned locations, including Washington, Bordeaux, Tuscany, Australia, and many more. Learn briefly about the areas where this dynamic grape is produced and enjoy a wonderful experience.



WA AVAs in the Glass

Tue. & Thu. July 24th – Aug 7th
6:00 – 8:30 p.m.
(\$110 per person)

In these five classes you will learn about the nine unique American Viticultural Areas (AVAs) in Washington. We will compare several varieties from each AVA and contrast them with other Washington AVAs in blind tastings.

**To register, visit
www.yvcc.edu/wine**

YVCC Viticulture and Enology Program

Mark your Calendar

The construction of the new Teaching Winery is right on schedule and is due to be complete and ready for the fall quarter. A community-involved grand opening is tentatively scheduled for Saturday, September 15th. This will include a grape stomp during the day as well as tours of the facility. That evening there will be a scholarship fundraiser to get the program started on the right track. More detailed information will be coming soon.

Program Graduates

Several of the first students to start the program will be graduating this summer after they finish their industry internships. One of our students will be going to WSU to complete her bachelor's degree in Viticulture and Enology, while another student recently was hired as a laboratory technician for Hogue Cellars in Prosser. Great job students!

~Trent Ball, Director
YVCC Viticulture & Enology Program

May Tasting in Review

We wish to thank everyone who jumped in and helped the May tasting come together. We had a rough start due to a delay with the newsletter getting out and then some members had difficulty in opening the email link to the newsletter. Please accept our sincere apologies to everyone for these problems. However, with some fast work, Jarvine, Lynda and Jimi pulled it together and the tasting turned out very well. We had a wonderful group show up and, as usual, people jumped in to help out with last minute details and wine pouring.

We heard very positive comments about how enjoyable it was to be able to mingle and talk with one another over the food and wine at the various tables.

The general overview was great fun, food and wine and at a very affordable price. For those of you who missed it, we hope to be doing something very similar over the next year.

~ Jarvine Mabes, Lynda Opiela, Jimi Weaver



College graduations and Father's Day are just around the corner. Need a gift for that someone over 21 who enjoys wine? How about a membership to YES? Our newsletter is available by internet or by the USPS. It has local wine events as well as our own tastings. Or, how about a set of our club's glasses or snack trays? Membership applications are available on our Website or call and I will mail you one.

~Marie Clark



A Terrific Terroir

Terroir is an interesting term, and most people think of it only applied to wine grapes. But, although it isn't known by that name, the characteristics present

in apple crops from the different growing regions in Washington state can determine the desirability and price of the apples, just like the wine grapes and wine from that area. As a matter of fact, the Rattlesnake Hills area is prized for producing some of the best red apples in the nation and packers will pay a premium for apples from that area.

Wineries have bottled with the name of the appellation or viticulture area on the bottle for years (such as Napa Valley or Yakima Valley). Wineries are now bottling with labels indicating the Rattlesnake Hills as the AVA where 85 percent of the grapes were sourced for that vintage. Creating an image and name for a region's wine grapes can be a long and tedious process. The Rattlesnake Hills, with their premium grapes and well-known wineries, along with the newer wineries winning many awards on their Rattlesnake Hills vintages, continue to provide excellent wines (and apples) based on the mysterious quality of terroir.

Visit www.rattlesnakehills.com for more information on the AVA and upcoming events in the Rattlesnake Hills, including the second annual Red, White, and Blues Fest (superb red wines, brilliant white wines, and smoking blues music) June 30 – July 1 at the Rattlesnake Hills wineries.

~Shannon Bird
Rattlesnake Hills Wine Trail

Welcome New Members!



Please join me in welcoming our newest members. They are: Mike and Merilee Buehler, Chris and Greg Waters, Dara Russell, Bennett Osborne, Dustin Yeager, and Angelica Mcbaha.

The grace period for receiving the newsletter without renewing your membership for this year has ended. If you have friends who comment that they are no longer receiving the newsletter, have them check with me about the status of their membership at info@yakimawine.org or 697-3364.

~Marie Clark

What: Terroir Road Trip

When: 12:30 p.m., Saturday, June 16, 2007

Where: Board the bus at Yakima Valley Museum

REGISTRATION DEADLINE:

Wednesday, June 13, 2007

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

Members----- @ \$35 = \$ _____

Guests----- @ \$40 = \$ _____

Non Drinkers----- @ \$30 = \$ _____

Total Enclosed: \$ _____

Please provide your email address if you would like to receive future issues of the newsletter via email.

Email: _____

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!

Remember... You can pay for the event online through TicketLeap at www.yakimawine.org

