

**YES!**



*A monthly publication for members of the Yakima Enological Society*

**Plan Ahead**  
**YES Calendar of**  
**Upcoming Events**  
**in 2008**

**June 11...** Two Mountain Winery  
at the Yakima Valley Museum

**July 9...** Appetizers & Wine at  
the home of Bert & Keith  
McDonnell

**August 16...** No tasting to sup-  
port "Case of the Blues & All that  
Jazz"

**September 10...** Western  
Theme, location to be an-  
nounced later

**October 12...** Bus trip to  
Prosser wineries with lunch at  
Desert Winds

**November 12...** Portuguese  
wines at the Yakima Valley Mu-  
seum

**December 9...** YES Christmas  
Party at the Yakima Country  
Club

~ Julie Johnson



**Come taste the best from**  
**Two Mountain Winery**

The June tasting will feature **Two Mountain Winery** of Zillah. We will start with the **2007 Midnight Rosé** (dry and made of Cab Franc) as our greeting wine. With summer coming, the **2007 Dry Riesling** and **2005 Lemberger** will go nicely with lighter foods. The **2004 Syrah** will follow and we will finish with the **2005 Vinho Vermelho** (Port style made of Tourriga Nacional). The Rawn brothers (Matt and Pat) will tell us about their wines and winery. We will prepare the food to accompany the wines.

**Date: June 11, 2008**

**Place: Yakima Valley Museum**

**Time: 6:30 p.m.**

**Cost: \$28.00 YES members, \$33.00 guests**



**Bring two wine glasses.**

**Postmarked or online pay by June 6, 2008.**



**Phone calls only on June 8, 2008**  
**to Jimi Weaver at 575-7511.**

**Hosts: Karen and Leo Lee**



## Top 7 tips for pairing wine with food

When pairing food and wine, the goal is synergy and balance. The wine should not overpower the food, nor should the food overpower the wine. Food and wine pairing is achieved when the flavors and characteristics of both the food and the wine are enhanced, yet each preserves its fundamental integrity and character. And, sometimes we choose wines as much to match the mood as the food. Wine and food don't always have to be technically perfect together to be delicious anyway. Pairing food and wine together well doesn't require "a set of rules" as much as having good instincts. And good instincts can be acquired — drink lots of different kinds of wine with different kinds of dishes and pay attention to the principles that emerge.



Pair great with great, humble with humble. A hot turkey sandwich doesn't need a pricey Merlot to accompany it. An expensive crown rib roast may just present the perfect moment for opening that powerful, opulent Yakima Valley Syrah you've been saving.



Match delicate to delicate, robust to robust. A delicate Oregon Pinot Noir will end up tasting like water if you serve it with a dramatically spiced dish like curry. Dishes with bold, piquant, spicy and hot flavors are perfectly cut out for bold, spicy, big wines. Thus Zinfandels are great with many Mexican dishes.



Decide if you want to mirror a given flavor or set up a contrast. Chardonnay with lobster in cream sauce is an example of mirroring — both are opulent, rich and creamy. The contrast that would be fascinating is Champagne, which is sleek, crisp and sharply tingling because of the bubbles.



Dishes with fruit in them or a fruit component to them — pork with sautéed apples, roasted chicken with apricot glaze, duck with figs — often pair beautifully with very fruit-driven wines that have super fruity aromas. Gewurztraminer, Muscat, Viognier, and Riesling are in this camp.



Saltiness in food is a great contrast to acidity in wine — think of a high-acid German Riesling with an Asian dish containing soy sauce. Saltiness is also a stunning contrast to sweetness. Try that Asian dish with a Washington Riesling that's slightly sweet, and watch the food and the wine pull together in a new way.



A high-fat food, something with a lot of animal fat (grilled steak), usually calls out for an equally rich, intense, structured, and concentrated wine. Here's where a well-

balanced red wine with tannin, such as a good quality Cabernet Sauvignon or Merlot, works wonders.



With desserts, consider sweetness carefully. The dessert should not be sweeter than the wine.

Think about pairing a not-too-sweet fruit or nut tart, with a fairly sweet wine.

These are some fairly simple principles, meant only as a guide. The real excitement is in the experimentation. Don't be afraid to do the unexpected. Wine aids in digestion and helps calm the mind and spirit! Cheers!

~ Durella DeGrasse

*Durella DeGrasse, one of our newest YES members, is a certified wine professional and alumna of Central Washington University's World Wine Program. She regularly contributes a wine-related article for her good friend Marilee Brothers' website ([www.marileebrothers.com](http://www.marileebrothers.com)) and has graciously agreed to share one of her articles with us.*

It is with deep regret that YES notes the recent passing of Louis Boawn. Louie and his wife, Virginia, were charter members of YES and both were very active in the club throughout the years. Although Louie was not as involved recently in YES, he always remained interested in the club tastings. He will be missed.

~ Julie Johnson

## May tasting recap

Fifty-eight members and guests enjoyed a memorable tasting on May 14th. Brian Groth, owner, and David Aldrich from **Canyon's Edge Winery** used a PowerPoint show to give a brief history of the Washington wine industry as well as to explain the wines from Canyon's Edge. All of their wines are estate grown and because the winery is blessed with a prime vineyard location, the wines were pretty amazing considering the winery was just established in 1997. The wines served were paired with outstanding food prepared by chef Big John Caudill. My personal favorite was the mesquite smoked beef tenderloin and blue cheese tartines with the 2005 Cabernet Sauvignon.



Everyone had an educational and fun evening.

~ Julie Johnson

## A Warm Welcome...

YES would like to welcome new member **Carolyn Ferris** to our club as well as welcome back **Stefanie Weigand, Bob and Paula Allwardt** and **Mark and Dona Farsdahl**.



~ Lynda Opiela



**What: Two Mountain Winery Tasting**

**When: Wed. June 11 — 6:30 p.m.**

**Where: Yakima Valley Museum**

Yes, we'll be there...

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**REGISTRATION DEADLINE:**

**Postmarked or online  
by Friday, June 6, 2008**

Pay online at [www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$28 = \$\_\_\_\_\_

Guests ----- @ \$33 = \$\_\_\_\_\_

Total Enclosed: \$\_\_\_\_\_

**Important: Please include your phone number.**

**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: [info@yakimawine.org](mailto:info@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

### *Yakima Enological Society*

President: ..... Marie Clark  
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**We're on the Web...**  
**[www.yakimawine.org](http://www.yakimawine.org)**

## *President's Corner*

The purpose of our organization (YES) is to foster interest in and appreciation and knowledge of viticulture, enology and wine. To further this purpose, in the past the YES board has donated a portion of the profits from the Platinum dinner tastings for scholarships to the CWU Wine Program and the YVCC Viticulture and Enology Program. This year we are donating \$1500 from the Platinum for scholarships to the program at YVCC. In the near future we will be inviting Trent Ball, the program's director, and possibly a couple of his students to a tasting to receive our donation and to tell us more about the program. I hope that you will be able to join us.

~Marie Clark, President



YES!!! It's a summer cabana pool party at Bert and Keith McDonnell's (11509 Tieton Drive) on July 9th. More details will follow but be sure to save the date for a fun summer evening with friends!

~ Bert McDonnell