

Poolside tasting at Birchfield Manor

Great wines, luscious food, beautiful setting. Join us Wed. July 14 at renowned Birchfield Manor for an evening of fun, friendship and gustatory delight! A wine lover's dream.....



See you there.

~ Carolyn Ferris

Plan Ahead Y.E.S. Calendar of Upcoming Events

- June 9**
Summer Night Downtown II
- July 14**
Poolside at Birchfield Manor
- August 21**
A Case of the Blues
- September 8**
Wines of Argentina
- October 13**
Easy and Affordable Entertaining
- November 7**
Bus Trip
- December 8**
Christmas Party

~ Julie Johnson

A Summer Night Downtown II



Back by popular request is our June downtown event showcasing our very own Yakima wine shops and wineries. We have requested good weather for the venue, which again will be at the plaza square on Yakima Avenue immediately adjacent to The Shopkeeper Downtown and Ummelina's Spa. For anyone who does not get downtown very often, this square was the main entrance to the old Yakima Mall.

We have invited six local wine shops to pour one of their most representative wines so we will definitely have something for everyone. **Gilbert Cellars** will be pouring their Syrah which recently won a double gold at a wine judging; **Kana** will be pouring a 2006 Rhone Blend which is a new release from their winery; and **Donitelia** will be serving a sample of their wine which they have not even bottled yet! It will be fun. You can expect equally exciting wines from Stems, Bob's Keg & Cork and Cascade Wine Co. Everything will be paired with appetizers from the Great American Grill restaurant in the Hilton Garden Inn. Those members who attended this event last year will remember that the food was so popular, we ran out early. We will be prepared this time!

Bring your guests and meet your friends early at one of the tasting rooms or shops at their own locations or even get a group together to tour the model unit at The Lofts Condominiums. See what is new downtown on your way to the plaza.

Parking will be available at the Hilton Garden Inn lot at the corner of Naches Avenue and Yakima Avenue. Parking is also allowed at The Tower parking lot across the street from the Hilton Garden lot and, of course, street parking is widely available.

Bring one wine glass and celebrate a summer night downtown with friends, great wine and good food. Some seating will be provided.

What: A Summer Night Downtown II
When: Wednesday, June 9th at 6:30 pm
Where: Plaza Square, Yakima Avenue
Cost: \$35 Members, \$40 Guests
Bring: One Wine Glass

Reservations must be postmarked by June 4, 2010 or you may pay online. Phone calls to Marie Clark at 697-3364 by June 7.

~Julie Johnson/Brad Baldwin





*Recipe from Carolyn Ferris
Wine by Brad Baldwin*

This month: Zucchini Parmesan Crisps *paired with Chinook's Yakima Valley White Wine NV.* A dry blend of Sauvignon Blanc (84%) and Chardonnay (14%). A great summer wine.

Zucchini Parmesan Crisps

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Prep Time: 20 min

Cook Time: 30 min

Level: Easy

Serves: 4 servings, serving size 1/2 cup

Ingredients

- Cooking spray
- 2 medium zucchini (about 1 pound total)
- 1 tablespoon olive oil
- 1/4 cup freshly grated Parmesan (3/4-ounce)
- 1/4 cup plain dry bread crumbs
- 1/8 teaspoon salt
- Freshly ground black pepper

Directions

Preheat the oven to 450 degrees F. Coat a baking sheet with cooking spray.

Slice the zucchini into 1/4-inch thick rounds. In a medium bowl, toss the zucchini with the oil. In a small bowl, combine the Parmesan, bread crumbs, salt, and a few turns of pepper. Dip each round into the Parmesan mixture, coating it evenly on both sides, pressing the coating on to stick, and place in a single layer on the prepared baking sheet.

Bake the zucchini rounds until browned and crisp, 25 to 30 minutes. Remove with spatula. Serve immediately.

Calories 105; Total Fat 6g (Sat Fat 2g, Mono Fat 2g, Poly Fat 0g); Protein 5g; Carb 8.5g; Fiber 1.5g; Cholesterol 1mg; Sodium 222mg

Reprinted from the Food Network Website...
www.foodnetwork.com

May Tasting Recap: Grillin' in the Park

Although the weather was very pleasant for the "Grilling in the Park" May 12 tasting, the accommodations were better inside the Yakima Valley Museum for the wine pouring, food preparation and serving. The wines from **Masset Winery** and **Whisper Ridge Winery** presented well with the "Grilled Brats" and all the great side dishes that the members and guests brought.

The 40 members and guests were first greeted with the Masset le Petit Blanc '09 — an off-dry white blend with crisp fruit flavors. This was a great starter wine. The members were then treated to a selection of wines from both of the featured wineries. Masset Winery poured their Rosato '09 — a dry rose made from cinsault, counoise, and mourvedre— as well as their Basket Pressed Syrah '06 — a bold and ripe Syrah— and finally their Sandra Jean '06 an elegant Bordeaux blend. Whisper Ridge Winery poured their A Voix Basse (in a low voice) '04 — a full bodied red blend— and their Syrah '06 — an old world style Syrah. The wine selections finished with the Whisper Ridge Late Harvest Semillon-Sauvignon Blanc '07 which went great with the desserts.

A special thanks to Greg Masset of Masset Winery and Bill Mechem of Whisper Ridge Winery for sharing their wines and wine making experience.

Thanks as well to all the members who pitched in to make this another great food and wine tasting experience.

~ Gerry Amos

Welcome Back!

Y.E.S. would like to welcome back long-time member **Ken Leader**. Remember: "Good friends do not let friends drop off the Y.E.S. membership rolls!"



~ Gerry Amos

No More Korks 4 Kids

We recently learned that the Korks 4 Kids program has ended... but that doesn't mean you should stop drinking wine!



WSU Viticulture Expert Offers Global Perspective in Grapevine Science Textbook

Even before it had been published, Washington State University viticulturist Markus Keller had a bestselling book on his hands. Remarkably for a textbook, and thanks to pre-orders, *The Science of Grapevines* was already an Amazon.com bestseller in the Plants/Physiology category prior to its release.

Keller, Chateau Ste. Michelle Distinguished Professor of Viticulture, is the author of *The Science of Grapevines: Anatomy and Physiology*. Published by Elsevier's Academic Press of Burlington, Mass., the textbook is now available for purchase.

According to the publisher, Keller's is the only book to comprehensively explore the physiology of the grapevine as it occurs around the world.

"I took a global perspective in discussing how grapevines are built and how they work," Keller said. Keller has worked in the vineyards of his native Switzerland, where he also earned master's and doctoral degrees. In addition to teaching in Switzerland, Washington, Australia and Argentina, he has also conducted research in Australia and New York. He's currently based in Washington wine country at WSU's Irrigated Agriculture Research and Extension Center in Prosser.

"The book addresses a gap not filled by other currently available texts, which focus on the vines of particular regions," Keller said. "Today's student, grower and winemaker needs to know about the scientific background in a global context while being able to apply management practices tailored to specific varieties and vineyard sites, because today's wine industry is global and there has been a net increase in lands around the world being used for grapevine cultivation. We see our viticulture and enology students graduating and going to work crush in the wine regions of South America, Australia, New Zealand,

South Africa -- and then following the seasons to come back north and work in Europe and North America."

The approach of Keller's book is a scientifically grounded exploration, often applying discoveries in other plant species, of the main physiological processes underlying grapevine form and function, their interactions, developmental and environmental control, and their implications for practical vineyard management.

"The Science of Grapevines" addresses not only the specific issues and concerns of grapevines from regions around the world, but includes important emerging topics such as global climate change, water availability, salinity and more.



What: Summer Night Downtown II
When: Wednesday, June 9, 6:30 p.m.
Where: Plaza Square, Yakima Avenue

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by June 4

OR pay online with Brown Paper Tickets
 (www.yakimawine.org/events)

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

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

Total Enclosed: \$ _____

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: contact@yakimawine.org
Web: www.yakimawine.org

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**We're on the Web...
www.yakimawine.org**

*This newsletter published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

President's Corner

What could be better than a warm spring weekend and the opportunity to sip young vintages that our very own Yakima Valley has produced — before they even hit the shelves! That is what Spring Barrel Tasting, held April 23-29, 2010, was all about. This has become a very popular event that is growing each season to include foods, live music and often an opportunity to share a glass with the winemakers themselves. This year's two-weekend event brought people out in droves and sales were reported up by 15 percent.

Our Y.E.S. club had barely put away our fancy duds from the Platinum Tasting when we were pulling out the shorts and flip flops and firing up the BBQ for the May tasting at the Yakima Valley Museum. A big thank you goes out to Bill Mechem and Mandy Hansen of Whisper Ridge Winery and also Greg Masset of Masset Winery for sharing their excellent products with us.

Next month it is time to head downtown to the Plaza Square on Fourth and Yakima Avenue for a night on the town to enjoy our Summer in the City experiencing our downtown wineries.

Please remember to chat with any Board member at any of the events if you have an innovative idea or a request of our Club.

I hope we are all able to raise a glass in tribute to all of our Armed Forces on this Memorial Day for all the sacrifices they afford us.

~Sally Baldwin, President

Yakima Enological Society
PO Box 2395
Yakima WA 98907