

Membership Update

The current Y.E.S. membership is 80 members. That's down somewhat from this time last year which must mean some of you haven't renewed your membership yet. It's not too late and we have a lot of fun and educational events coming up. To get the membership renewal form, go to the Y.E.S. website (www.yakimawine.org), click on the membership tab at the top left hand side, and scroll down the link to the form. This is still one of the better values in town. Hope to see you at the June event.

~ Susan McPhee

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

July 10...

**30 Years of Washington
Wine with Wade Wolfe**
Yakima Arboretum

August 17...

Case of the Blues
Sarg Hubbard Park

September 11...

Educational Event TBA
Hilton Garden Inn

~ Robin Kisala

Summer Bounty in Downtown Yakima

Join us downtown in kicking off the summer season in Yakima. We will meet in the wonderful courtyard outside of Stems and Ummelina. The Hilton Garden Inn will prepare the appetizers and Essencia Bakery is providing the dessert. The participating wineries pouring for the event are **Antolin Cellars**, **Lookout Point Winery** and **Knight's Hill Winery**. The cost is \$30 for members and \$35 for guests. The event starts at 6:30. p.m.

Event details:

Date: Wednesday, June 12

Time: 6:30 p.m.

Place: Downtown Yakima, in the courtyard outside Stems

Cost: \$30 for members; \$35 for guests

Registration deadlines:

Mail-in: Postmarked by Friday, June 7

Online: Completed by midnight, Sunday, June 9

Phone calls: By 8 p.m. Monday, June 10

Call Marie Clark at 697-3364

As Petula Clark sang, "The lights are much brighter there. You can forget all your troubles, forget all your cares. So go downtown."

See you there!

~ Kathy Michielsen



Opening the Wine Cellar Hidden in the aisle of whites

When the weather turns hot, oppressive and uncomfortable, the white wines of the Loire Valley of France take center stage. The Loire Valley includes three different areas. The center area (Anjou-Saumur) is home to the white wine I'm writing about now —

Continued on page 2...



Eat this...

...Drink that



Recipes of the month will be a little different this newsletter. Attendees of the May Summer Cocktail event at Treveri Cellars so enjoyed the sparkling “foo-foo” drinks, we asked Julie Grieb if she would be willing to share three of her most favorite cocktail recipes for us to enjoy this summer.

She graciously submitted the following:

Three EASY and FUN sparkling wine cocktail recipes to get all “sparkled up” with this summer:



Trevijito – Muddle 3 small lime wedges and 3 small mint leaves in a champagne flute; pour chilled Treveri Sparkling Riesling over the top... and enjoy!

Fraise Glacee' – Place 3 small scoops of raspberry or strawberry sorbet into a champagne flute; pour chilled Treveri Sparkling Gewuerztraminer over the top and garnish with a fresh raspberry or a fresh strawberry on top (garnish should match your sorbet)... and enjoy!



Venice Bellini – Pour apricot or peach nectar into a champagne flute, filling the glass 1/4 to 1/3 full; top with chilled Treveri Sparkling Pinot Gris and garnish with a mint leaf stuffed into a fresh raspberry that will float on the top of your cocktail ...and enjoy!
NOTE: when fresh fruit comes into season this summer, using fresh fruit to create your own nectar and garnish will make a more intense flavor addition to your Bellini!



Cheers!

~ **Julie Grieb**

Treveri Sparkling Wine House

Aisle of whites... Continued from page 1

Savennieres (pronounced sah-ven-YARE). It is the most extraordinary dry white wine and, possibly, the greatest dry chenin blanc in the world.

If you've become accustomed to drinking chardonnay or sauvignon blanc, your taste buds are in for a tasty surprise with a Savennieres. At a time when so many wines seem to be all fruit and forward tastes, these are earthier, bone-dry wines where hints of slate from gravelly soil produce a weighty underpinning on which the restrained taste of fruit rests. Savennieres are densely flavored wines with all sorts of tastes — nuts, lemon, lychee, peach, white pepper — but the single fruit taste that is notable is apple; sometimes off-the-tree juicy Red Delicious apples or tangy, crisp Granny Smith apples, sometimes spiced apples. The prominent characteristic is minerals, giving the wine complexity and a sense of place.

The vineyards for the chenin blanc grapes in Anjou-Saumur are spread over steep, south-facing slopes of volcanic schist. Yields from these vineyards are among the lowest in the Loire, which accounts, in part, for Savennieres' concentration and depth of flavor. It has been called the most cerebral wine in the world. The wine has a yellow-gold color, which becomes darker with age, and the wines become richer and somewhat more challenging. It is a wine that is known to age well for decades.

Drop into a wine store and ask to be shown to the aisle of Loire whites. If you find a Sancerre, Muscadet or Vouvray, get one because you can't miss, especially for warm weather. If there are any other Loire whites that you haven't tried, pick one up. If it's a Savennieres, great. Just remember that name and sometime in the future you may see it... and when you do, grab it. The title of this article is apt because you most likely won't find a Savennieres in just any store or restaurant — but if you do it's a sign that the store or restaurant knows what it's doing.

Cheers!

~ **Durella DeGrasse,**
Certified Wine Professional

July Preview Thirty Years of Washington Wine with Wade Wolfe



Since 1978, when Dr. Wade Wolfe oversaw the vineyard operations for **Chateau Ste. Michelle**, his knowledge, expertise and vision for viticulture in the Yakima Valley has “indelibly changed the industry.” Among the list of his achievements are being responsible for petitioning to form the Columbia Valley American Viticulture Area in 1983, Managing **Hogue Cellars** from 1991 to 2004, and, with his wife Becky, starting their own winery, **Thurston Wolfe**, where they have produced such “out-of-the-mainstream varieties” as Lemberger, Petite Sarah, Orange Muscat, Tempranillo, Primitivo, and (for Washington) Zinfandel.

In July we will have the privilege of having Dr. Wolfe present a talk on “Thirty Years of Wine in the Yakima Valley,” as well as taste some of his award-winning wines. To be a part of this excellent event, come to the tasting at the Yakima Area Arboretum on July 10th. We will taste 2012 PGV, 2012 Rosé, 2011 Lemberger, 2010 Howling Wolfe Zinfandel, and 2010 Touriga Nacional Port. Jessica Smith of The Sensual Fork will pair the right food to accent each wine. Cheers!

~ Ben Antonio

May Recap A Sparkling Summer Cocktail Preview

Hurray! Hurray! The 8th of May provided the perfect weather for our summer cocktails event at **Treveri Cellars** in Wapato. Forty-three people (including a large number of guests) were able to choose from a variety of cocktails prepared in front of them so that they can do the same at home. Rich Sisters provided a seemingly endless supply of incredible appetizers. It was a magical evening. Thank you **Dorene Boyle, Kina Blackburn, Chantel Heffington,** and **Sandy Menard** for helping organize this event. Thank you Treveri and Rich Sisters for making it so easy and elegant.

~ Kathy Michielsen



What: Summer Bounty

When: Wed., June 12 — 6:30 p.m.

Where: Downtown Yakima, courtyard next to Stems

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by June 7, 2013

**Or pay online at the Y.E.S. website
by MIDNIGHT, JUNE 9, 2013**

www.yakimawine.org

Members ----- @ \$30 = \$ _____

Guests ----- @ \$35 = \$ _____

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

June 2013

Y.E.S. is very proud to announce that donations for winery programs will be increased this year due to the success of the 2013 Platinum Dinner held in April. As in years past, a donation will be given to the Yakima Valley College Vineyard & Winery Technology scholarship fund. The Y.E.S. membership will be looking forward to meeting the 2013-2014 YVCC scholarship award winners at the next annual meeting in March.

For the second year in a row, Y.E.S. will donate scholarship funds to WSU Tri-Cities Viticulture & Enology program in memory of Bob Woehler. Bob was the dean of northwest wine writers and author of the "Bargain Bob" column for Wine Press Northwest. New this year, a donation to the Walla Walla Community College Enology program will be made in the name of the late Stan Clark, a longtime Yakima Valley winemaker, wine writer, and educator at the vaunted Walla Walla Community College Enology & Viticulture Center.

None of this would be possible without both the dedication of the Platinum Committee members who again successfully brought this event together, and the generosity of winemakers, members, and guests. We will all be anticipating next year's Platinum Dinner, with great wines, outstanding paired food, and an opportunity to contribute to the future winemakers of Washington.

~ Gerry Amos, President

Yakima Enological Society
PO Box 2395
Yakima WA 98907