

July Teaser Apples at Apple Tree

It doesn't get much better than this: Sipping wine and moonshine while enjoying the beautiful ambience of Apple Tree Golf Course by the old Red Barn.



On July 9th, come experience some apple flavors and a meal prepared by Apple Tree's exquisite chef.

~ Dorene Boyle



If you haven't renewed your membership, this will be your last issue. We would miss you, **so please renew today!**

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

July 9...
Apples at Apple Tree
Apple Tree Golf Course

August...
No Y.E.S. event
Support the Valley events

September 21...
Annual Bus Trip
WA side of Columbia Gorge

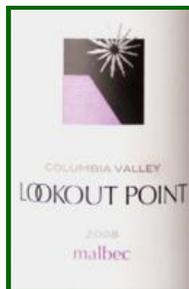
~ Robin Kisala

See for yourself...

Staying Small has its Advantages

What do a child psychiatrist, a culinary arts instructor, a pharmacist, and a nurse manager have in common? A love of wine-making and both the technical and business acumen to join Yakima Valley's burgeoning wine industry. We shall see for ourselves, on Wednesday, June 11, at 6:30 p.m., when we meet at the wine-tasting room shared by both **Lookout Point** and **AntoLin Cellars** wineries. This venue, at 16 N. 2nd Street in downtown Yakima, is a key part of the downtown revitalization and the boutique nature of some of our best wine offerings in the valley.

AntoLin Cellars winemakers/owners **Tony and Linda Haralson** will be on hand to discuss their winemaking journey, and we will taste the fruits of their labors from grapes grown on their own five-acre estate in Zillah.



Also on hand will be Lookout Point winemakers/owners **George and Ivone Petzinger** who share the tasting room and have award-winning varietals and blends to offer, complemented with food pairings created on-site by Ivone. George says it well: "Being small allows us a range of freedoms that are becoming rare in many wineries, such as exclusively using barrels for storage, control over timing to bottle, and decisions driven more by quality than market considerations."

Let us experience the benefit for ourselves at this taste-and-mingle event. At a \$30.00 and \$35.00 registration price, AND bottles for sale that evening from both wineries at reduced prices, it's well worth the drive on a fine summer evening to one of our favorite downtown hangouts. Registration price includes a classic Y.E.S. snack tray. Wine glasses will be provided.

Date: Wednesday, June 11

Place: AntoLin Tasting Room (16 N 2nd St. Yakima)

Time: 6:30 p.m. registration; 7 p.m. start

Cost: \$30 members; \$35 guests

Mail-in registrations must be postmarked by Friday, June 6.

Online reservations accepted until midnight, Sunday, June 8.

Phone calls until 8 p.m. Monday, June 9. Call Marie Clark at 697-3364.

~ Jill Skone



Eat this... Drink that

*Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin*



This month: Chicken and Asparagus in White Wine Sauce paired with Lobo Hills 2013 Sauvignon Blanc.

Regular price: \$17.00. Y.E.S. price: \$13.40
at Stems in downtown Yakima.

Chicken and Asparagus in White Wine Sauce

4 (6-ounce) skinless, boneless chicken breast halves

$\frac{3}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon freshly ground black pepper

2 Tablespoons butter

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup dry white wine

$\frac{1}{2}$ cup fat-free low-sodium chicken broth

2 garlic cloves, minced

1 lb. asparagus spears, trimmed*

2 Tablespoons chopped fresh parsley

1 Tablespoon fresh lemon juice

Cornstarch/water

Place each chicken breast half between 2 sheets of plastic wrap and pound to $\frac{1}{4}$ inch thickness. Sprinkle evenly with salt and pepper.

Melt butter in a large non-stick skillet over medium-high heat. Place flour in a shallow dish. Dredge chicken in flour. Add chicken to pan; cook 3 minutes on each side or until done. Remove chicken from pan and keep warm. Add wine, broth, and garlic to pan, scraping pan to loosen browned bits; cook 2 minutes. Add asparagus; cover and cook 3 minutes or until asparagus is crisp-tender. Remove asparagus, thicken sauce with small amount of cornstarch mixed in water until desired thickness. Add parsley and lemon juice. Serve asparagus and sauce with chicken.

Serves 4.

* May substitute green beans or haricots verts for the asparagus.

Adapted from *Cooking Light*

March Recap You Be the Judge

Many thanks to all of you who were able to join us for the educational “You Be the Judge” event, May 14th. Great wine; great food and even greater fellowship! Based on the turnout and subsequent feedback received, this is something we will certainly consider doing again next year!



The essence of the event was to empower you in the knowledge of what to look, smell, and taste for; as well as reaffirm that YOU are the best judge of wines... based on your own personal preferences!

Of course, it could not have been done without the support of **Trent Ball** and his YVCC graduates—**Holly Parker**, **Tiffany Britton** and **Jeff Fortner**—who helped us navigate through the evening as we swirled, sniffed, drank and judged three flights of stellar wines from across the state.

Here’s a list of the wines featured that evening:

Greeting wines: 2013 **Parejas Cellars** Albarino & 2013 **Masset Winery** Le Petit Blanc

Italian Red Flight: 2010 **Kestrel Cellars** Sangiovese, 2010 **Yakima Valley Vintners** Primitivo & 2012 **Wind Rose Cellars** Dolcetto

Red Blend Flight: 2011 **Claar Cellars** Cabernet-Merlot, 2009 **Yakima Valley Vintners** Campus Red & 2008 **Bunnell Family Winery** Vif.

Cabernet Sauvignon Flight: 2011 **Chateau Ste. Michelle Cold Creek** Cabernet Sauvignon, 2009 **Yakima Valley Vintner’s** Dean’s List Cabernet Sauvignon & 2011 **Hogue Cellars Genesis** Cabernet Sauvignon

~ **Bryan Hollenbaugh & Gerry Amos**

Save the Date
Lobo Hills Wine Tasting at Stems
June 3, 2014 • 5-7 p.m.

Looking ahead... September Bus Trip

Join us as we visit wineries on the Washington side of the Columbia Gorge on this year's annual bus trip. We have not finalized the cost, but it will be somewhere between \$45 and \$55, plus some tasting fees at most of the wineries.



First off we will visit **Jacob William Winery**. Their winemaker is **John Haw** who was at Maryhill for years. Then on to

Cascade Cliffs, where they specialize in Piedmont varietals. We will then have a private tasting and lunch with the **Leuthods** at **Maryhill**. After lunch we will visit **Domaine Pouillon**, a family-owned winery in Lyle. Next will be **Cor Cellars**, named last year's winery of the year by The Seattle PI. Last we will visit **Memaloosa**, who has some interesting wines and a great deck with views of the Gorge. If you would like more details about any of these wineries, they all have websites—just do a search.

It should be another great bus trip, so mark your calendars for September 21st.

~ **Chuck and Julie Johnson**

Welcome, New Members!



Our current membership is at 98 and we welcome new members **Patricia and Keith Neighbors** and **Dianne Harris**. We are sure you will enjoy the group and all the educational and fun events we have throughout the year.

We still have a number of you that have been members but haven't yet sent in your renewal for 2014. This will be the last Newsletter you will receive via e-mail or regular mail until your membership is renewed. So send in your renewal...we don't want you to miss out on all the fun things we have planned for the rest of the year! You will find the membership renewal form on the YES website.

Thank you to all that have renewed your membership for another year. You are what keeps our club going strong.

~ **Susan McPhee**



Test your wine knowledge each month with a new wine term and definition.

Cabernet Sauvignon: Known as the "King of Red Wines," Cabernet Sauvignon has been shown through DNA analysis to be a cross between Cabernet Franc (red grape) and Sauvignon Blanc (white grape).

Submitted by *Robin Kisala*

What: AntoLin Cellars & Lookout Point Tasting

When: Wed., June 11 — 6:30 p.m. registration

Where: AntoLin Tasting Room (16 N 2nd St. Yakima)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by June 6, 2014

Or pay online at the Y.E.S. website
by MIDNIGHT, JUNE 8, 2014

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 2014

Y.E.S. is very proud to be able to contribute to the future winemakers of the Pacific Northwest. Again, due to the success of the 2014 Platinum Dinner, donations will be given to scholarship funds for the Yakima Valley Community College Vineyard & Winery Technology program; WSU Tri-Cities Viticulture & Enology program (in memory of Bob Woehler, wine contributor for Wine Press Northwest); and Walla Walla Community College Enology program (in the name of the late Stan Clark, a longtime Yakima Valley winemaker, wine writer, and wine educator).

In appreciation of the contributions of the British Columbia Winemakers to Platinum dinners, Y.E.S. is researching the possibility of scholarship funds going to a winery program in British Columbia.



Thanks go to all of the winemakers and all of you who attended and contributed to the success of a very special event — Platinum Dinner 2014.

I will miss the June event, but hope to see you at the Apple Tree in July. I'll have some wine stories to share of our travels through the Rhine Region of Germany.

Cheers,

~ Gerry Amos, Y.E.S. President

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