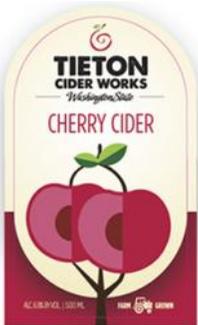




Y. E. S!

June 2015

A monthly publication for members of the Yakima Enological Society



Tieton Cider Works

We are excited to be tasting something a little different this month as we will be experiencing something other than wine. We will be tasting six fabulous ciders from **Tieton Cider Works** which was originally launched in Tieton itself in 2008 by Craig and Sharon Campbell, third generation farmers, before moving to their current location in Yakima. The cider is made from fruit grown in their own Harmony Orchards which is land that has been in their family since the 1920s and has been farmed organically for the past 30 years. They blend American heritage, English and French cider varieties with our organically grown dessert apples to capture the best of what each variety brings to the bottle: sweetness, acidity, tannin and aroma. The results are ciders with body and a depth of finish. (You can learn much more about their ciders and their suggested food pairings and cocktails on their website). **Fred Lopez**, Cider Bar Manager, will be taking us through our different pours. We will begin the evening with a pear flavored greeting cider (glasses will be provided). The other five flavors of cider we will be tasting are Cherry Blend, Apricot Blend, Apple Draft, Rambling Roots and Dry Hop. The event will also include a tour of the facility by **Marcus Rober**, cider maker.

Tieton Cider Works is offering a 10 percent discount on all bottles of cider purchased the evening of the event, and a 15 percent discount if you become a club member (forms available at the event). There will also be a limited amount of wine provided by **Stems**.

Food for the evening will be gourmet pizza on site provided by **HopTown Pizza**. The mobile pizza joint is run by **Lori Roy** and **Carrie Wright**, who both grew up as farmers' daughters. Actual hops serve as some inspiration in their pizza making endeavor because most of the pizzas they serve up are sprinkled with hops on top. HopTown's menu includes six versions of its wood-fired pizzas. They have set up shop in the old Track 29 parking lot outside the newly opened **HopNation Brewery**, Wednesday through Saturday from 4 to 8 p.m.

Date: Wednesday, June 10

Place: Tieton Cider Works (619 West J Street, Yakima)

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

Cost: \$25 members; \$30 guests

Bring: Jacket for outside serving of pizza

Mail-in registrations must be postmarked by Friday, June 5.

Online reservations accepted until midnight, Sunday, June 7. Go to <http://www.brownpapertickets.com/event/1663891>

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

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

July 18 (Saturday)...
Tri-Cities Wine Club & Y.E.S.
YVCC Grandview Campus

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

September 20 (Sunday)...
Annual Bus Trip
Woodinville

~ Robin Kisala

~ Dorene Boyle



Eat this... Drink that

Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin



This month: **Hershey's Doubly Chocolate Cookies** with **Thurston Wolfe Port**. Regular price \$15.00; Y.E.S member price \$12.00 at Stems in downtown Yakima.

Hershey's Doubly Chocolate Cookies

Ingredients

- 2 cups all-purpose flour
- 2/3 cup HERSHEY'S Cocoa
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1-1/2 cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups (12-oz. pkg.) HERSHEY'S SPECIAL DARK Chocolate Chips, HERSHEY'S Semi-Sweet Chocolate Chips or 2 cups (11.5 oz. pkg.) HERSHEY'S Milk Chocolate Chips
- 1/2 cup coarsely chopped nuts (optional)

Directions

1. Heat oven to 350°F.
2. Stir together flour, cocoa, baking soda and salt. Beat butter, sugar, eggs and vanilla in large bowl until fluffy. Gradually add flour mixture, beating well. Stir in chocolate chips and nuts, if desired. Drop by rounded teaspoons onto ungreased cookie sheet.
3. Bake 8 to 10 minutes or just until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Makes about 54 cookies.

Recipe found online.



Vice President's Column

June brings the beginning of summer and that means many wineries are expanding their tastings to include some fun and delicious food offerings to accompany their wines. Just last weekend John and I ventured out between my rehearsal and performance with the Yakima Symphony Chorus (Mahler's 2nd Symphony) to zip down to Zillah to **Dineen Vineyards** for a tasting (mine was limited...I needed to be able to sing that evening) and some delicious **Guerra's Gourmet** wood fired pizza. If you haven't tried it yet, they will be on site every Saturday and are worth the 35 minute drive! We have sampled both the Veggie Pizza and this last time had the Asparagus, Mushroom and Fontina cheese, and we give them "2 thumbs up." Chef Chris is agreeable to altering or substituting an ingredient or two if the pizza listed has something you don't particularly care for, so don't be afraid to ask!

If pizza isn't what you are looking for, here are a few more Zillah wineries offering tasty bites! Check out the details either on Facebook or on the winery's website.

Cultura often has "the other half" of Guerra's Gourmet featuring tacos, tapas and other treats.

JBell Cellars and **Lavender** features barbecued ribs and chicken from **Flying Pig Barbecue** on Saturdays, and on select Saturdays features a variety of performers in their Jazz Series.

Just through Union Gap, **Treveri Cellars** sparkling wine has a Third Friday happy hour event which features small plates by **Rich Sisters**, but on a daily basis has select cheese plates and other small offerings.

Or you can stay even closer to home and have wine (in the hot dog) AND beer by going to **Bale Breakers** on Birchfield Road on Thursdays when the food vendor is **Winey Dogs**...delicious. They feature other vendors on other nights, so again, check out their website for details.

These are just a few that John and I have become aware of, but we are sure there are many more out there. Be adventurous when you are hungry and try something new. You won't be disappointed!

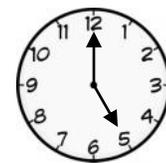
~ Robin Kisala
Second Vice President

May Recap: Fidélitas

What a wonderful evening in May we had at the **Fidélitas** event at the **Hilton Garden Inn**. Winemaker **Charlie Hoppes** shared his passion for making wines from the Red Mountain AVA as he described each of the five wines we sampled and graciously answered multiple questions from those in attendance. Our delightful Viognier greeting wine, although not from Fidélitas, was from a winery Charlie consults for, **M-100**. While sipping we enjoyed appetizers courtesy of **Brad Baldwin** and **Ben and Leanne Antonio**. Upon filling our plates from the delicious buffet spread catered by the Hilton Garden Inn, we began tasting four outstanding Fidélitas red wines. The first was a Red Mountain Meritage named 4040 — for the acreage within Red Mountain. The wine is a blend of Cabernet, Merlot, Cabernet Franc and Petite Verdot...a great blend. It was followed by a surprisingly complex 2012 Merlot, and then two premium 2010 Cabernet Sauvignons. It was interesting to do this horizontal tasting of two wonderful wines made the same year from grapes harvested from two different vineyards: the Ciel du Cheval Vineyard, and the Champoux Vineyard. Each had its own special attributes and both were equally great! With all of these complex red wines, our dessert was of course chocolate in nature: Hershey's Doubly Chocolate Cookies (with and without walnuts) and Cappuccino Crinkles, both baked and supplied by me. (I love to bake but don't do it much anymore, so this was fun for me.) By request, check out the recipe in this newsletter to reproduce the Hershey's at home!

~ Robin Kisala

July Teaser It's 5 O'clock Somewhere: A Sensory Seminar and Dinner



To beat the mid-July heat, plans are finalized for a comfortable indoor event. We're teaming up with the Tri-Cities Wine Society to host a joint event on **Saturday, July 18th**, at the YVCC Teaching Winery in Grandview, starting at **5 p.m.** Please note and mark your calendars for this change from our usual day of the week and earlier starting time. Instruction technician, **Brad Smith**, will lead a seminar on how our senses of smell and taste affect our perceptions of wine. We will "test" what we learned by pairing wines with food selections during our sit-down dinner prepared by our own **Jessica Smith**.

Besides learning a little bit about wine and our senses, the event will give our members and guests from both societies an opportunity to discuss favorite wines and wineries, swap stories, and make new friends. If you haven't been to the campus, this is a great opportunity for you to come and check it out. Also, the tasting room will be available after the event if you would like to purchase some of the wine you will have tasted.

The menu has been created and will be published in the next newsletter. See you in Grandview!

~ Ron Larin

What: Tieton Cider Works

When: **Wed., June 10** — 6:30 p.m. registration; 7 p.m. start

Where: **Tieton Cider Works (619 West J Street, Yakima)**

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by June 5, 2015

Or pay online at the Y.E.S. website
by MIDNIGHT, JUNE 7, 2015

www.yakimawine.org

Members ----- @ \$25 = \$ _____

Guests ----- @ \$30 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number AND 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

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

Membership Update

This month we welcome five new members! **John and Kesty Angel, Steve and Helen Antsy, and Jessica De Bord.** Please great them warmly so that they know that they are welcomed into our merry band of wine drinkers.



This brings the membership count up to 69, which is still behind where we have been. So if you are reading this and haven't sent in your membership form, please do so. If you need a new form, please let me know and I will get one to you. If you have friends who may be interested, please tell them plenty of tall tales so that their curiosity will be peaked.

~ Ron Larin

Wine Trivia

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

Meritage: A trademark name developed by the Meritage Association to identify blends made from two or more specific Bordeaux varietals of red wine, including Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, St. Macaire, Gros Verdot, and Carmenere. No single variety can be more than 90 percent of the blend.

Submitted by Robin Kisala