



Chapter of the Enological Society of the Pacific Northwest

March 2003

Annual Meeting

President

Gina Milliron

1st Vice President

John DiBari

2nd Vice President

David Hysert

Secretary

Ray Dilschneider

Treasurer

Virginia Gable

Registration

Marie Clark

Board Members

Emily Medeiros

Gary Cox

Shaunna Kobes

Mike Libbee

Shirley Menard

George Petzinger

Jim Stoffer

Scott Summers

The Society's Annual Meeting will be held **Wednesday, March 12, 2003** at the Yakima Valley Museum at 6:30 PM.

As is our yearly tradition, the evening will be a Potluck. The Society will provide Santa Maria Style tri-tip beef, cooked outside by **Gary Cox** as the head Chef. We will also furnish the wine to drink, and we are asking each of you to bring your favorite appetizer, side dish, or dessert that will go along with the meat course.

There will be a short meeting provided by the Board of Directors and you will be given a copy of the financial report of the past year informing you of how we have done with all the different tastings that have been enjoyed for the year.

This will be your opportunity to let the Board know what you liked or disliked, and will also give you a chance to suggest some tastings that you would like to help with in the coming meetings.

It will also be a chance to thank the Board Members and then volunteer your expertise for some of



the tastings for the coming year. The meeting is open to everyone, and we are hoping to see a lot of our new members that have joined this past year. If there are any questions, call **Virginia Gable** at **452-8780**.

**Date: Wednesday
March 12th, 2003**

**Place: Yakima Valley Museum
2105 Tieton Drive**

**Time: 6:30 p.m. Registration
7:00 p.m. Potluck**

**Cost: \$10.00 Members
\$15.00 Guests**

**Bring: Potluck Dish
One wine glass**

Postmarked by **Friday, March 7th**, phone calls only on **Monday, March 10th** to **Marie Clark, 697-3364** (until 8:00 P.M.).

Virginia Gable

April Tasting at the Larson Gallery

On April 9th we will again return to the Larson Gallery on the campus of Yakima Valley Community College for the Central Washington Photo Exhibit. Winemaker, **Mark Wysling**, from **Yakima Cellars Winery** in Yakima will be present to talk about his wines.

During the greeting period from 6:30-7:00 pm ballots will be handed out to those present so that they can vote for a YES Member's Choice Award for one of the photographs in the show.

Promptly at 7:00 pm we will begin the wine tasting with Mark and the ballots will be collected. So be sure to plan on being at the gallery early. This venue last year was greatly appreciated and enjoyed by all who attended, so be sure to put it on your calendar.

John Dibari



We're on the web!
www.yakimawine.org

President's Corner

The past two years as your president has been a great joy to me. Not only has it been a huge learning experience, I have had the privilege of meeting so many great people. Thank you so very much to all who supported me, not only with your words of encouragement, but lots of warm hugs and kisses.

I have had the opportunity of working with a fabulous board of talented and generous friends. Their donation of their valuable time and energy is what has helped our membership grow these past two years. I will miss working with each and every one of you. And now I wish to thank all of you for giving me the opportunity to serve you.

A very big welcome to the following new members: **Monica & Joel Weyhe** and **Phil & Barbara Cline**. Perhaps I will see you at the next tasting!

Gina Milliron

February Tasting in Review - Rhone Vs. Washington

We held our first ever event at the YWCA, and from how things went and how romantic it looked, I don't think it will be our last. The staff there put out extra effort to make the tasting a success.

We saw in premium winemaker **Doug McCrea** an exciting and unique vision of Washington's wine future: Yet more Rhone varietals and blends that are so well adapted to this region, they are causing jaw-dropping jealousy around the world. One unofficial count revealed overwhelming preference for **McCrea Cellars'** Rhone wines over France's from Condrieu, Crozes Hermitage, and Vacqueyras, but the crowd may have been just a little biased...

It was also the first full meal catered by **Essencia Artisan Bakery**, and the premiere of the kind of hand-made breads with long fermentation that will soon be available to all. But what made this night (and YES) so special was the way everyone contributed, finding things to do without being asked.

Special thanks are due to our particularly hard working team; **Susan McPhee, Sharon** and **Larry Clinton, Melinda Barrett, Roberto Donato, Joy** and **Mike Clark**, and **John Dibari** (who put together the fascinating slide show of the Rhone region), and of course, **Gina Milliron** for her untiring guidance and devotion.

George Petzinger



"Guests were treated to a var selection of wine and some wonderful food served up by the staff of the Couv Club"

Calendar of Upcoming Events

- | | |
|---------|---|
| Mar 12 | Annual Meeting
Yakima Valley Museum |
| Mar 19 | Board Meeting |
| April 9 | Larson Gallery Tasting
YVCC |
| May 14 | May Tasting
Yakima Valley Museum |

Board Member Nominations

Nominations of new board members will be accepted at the March Business Meeting.

If you have an interest in serving on the Board of Directors of the Yakima Enological Society and want to find out what is involved, please call **Ray Dilschneider** at 965-2460 or **Emily Medeiros** at 454-6547.



Emily Medeiros

Membership Renewal

It is that time of the year again for current members of the Yakima Enological Society to renew their membership. In this newsletter you will find a short membership form to be used for your renewal. Please fill it out and send with the appropriate amount to the YES PO Box on the form.

It is very important that current members renew before April 7. After that date the YES Board has decided that persons signing up for YES tastings that have not renewed their membership will pay the extra \$5 per person for wine tastings.

As a member of the Enological Society of the Pacific Northwest we owe dues to the umbrella group each year. When membership renewals come in over a period of months it causes extra problems with record keeping and accounting.

Since those who perform these duties for Y.E.S. are volunteers, it is best to keep the process to the shortest period of time. If you want to stay a part of Y.E.S. please remember to take care of this as soon as possible.



John DiBari

G'Day Mate

On January 26th, Australians celebrated the arrival of Captain Phillip and the *First Fleet* into Sydney in 1788 with a national holiday named in true Aussie don't-beat-around-the-bush-fashion, "*Australia Day*". As we welcome the moisture that the rain and snow brings to the Yakima Valley, it's summer down under and fun-loving Aussies typically spend the day outside barbequing with family and friends, drinking great Australian wine.

More and more Americans also are learning to love the great value, full flavored, approachable wines from Australia. For your next party or get-together, why not try some Australian wine and have a good day mate! Check out Australian wines for sale on WINE.COM (just do a search for Australian wines).

Sharon Clinton

Moxee Plantation

The Yakima Valley Historical Society will be hosting a talk on the Moxee Company, along with a pot-luck lunch, on March 23 at 1:00 at the Yakima Valley Museum. The public is welcome to attend this event. The Moxee Plantation was started in 1886 by **Gardiner G. Hubbard**, founder of the National Geographic Society and his son-in-law **Alexander Graham Bell** of Bell telephone.

The company encompassed 6,400 acres just east of Yakima. It was chiefly for experimental purposes, to test the adaptability of the soil and climate to the production of crops not usually grown in this latitude, such as tobacco, cotton, corn, and sugarbeets. The company also planted Johannisberg Riesling and Mission grapes with cuttings brought from California.

www.yakimavalleymuseum.org

*David Lynx
Yakima Valley Museum*



Oysters Anyone?

The Old Ebbitt Grill in Washington, DC, has one of the most unique wine competitions in the industry, wines are tasted with oysters, with the object being to select the absolute best wine to drink with raw oysters.

Hogue wines recently won two of the medals awarded in this competition: Hogue 2001 Fume Blanc - Silver Medal winner, and Hogue 2000 Pinot Gris. Bronze Medal winner.

Sharon Clinton



Yakima Enological Society Membership Application

_____New _____Renewal

Mail completed application with check to:
Yakima Enological Society
PO Box 2395
Yakima, WA 98907

Name _____ Home Phone: (____) _____
 Name _____ E-mail: _____
 Address: _____ Newsletter by email Yes _____ No _____
 City: _____ State: _____ Zip: _____

PLEASE NOTE: Law requires members to be of legal age

I would like to help with:

- | | |
|--|---|
| <input type="checkbox"/> Food preparation for tastings | <input type="checkbox"/> Wine research for tastings |
| <input type="checkbox"/> Greeting and guest registration | <input type="checkbox"/> Pouring wine/serving food |
| <input type="checkbox"/> Organizing a tasting | <input type="checkbox"/> Providing location for a tasting |
| <input type="checkbox"/> Board membership/planning | <input type="checkbox"/> Newsletter preparation |
| <input type="checkbox"/> Writing/Finding articles for newsletter | <input type="checkbox"/> Sharing my wine knowledge at tastings -
handouts/talks/slides |

Membership is non-transferable. Minors are not permitted at tastings.

Annual Dues: \$25 _____ Couple \$15 _____ Single _____

Northwest Wine Events

Classic Wines Auction, March 6-8, Portland Marriott Hotel. This annual fund-raiser features wine-maker dinners, auctions and more. It will benefit Metropolitan Family Service. Call 503-232-0007 Ext.106 or visit www.metfamily.org.

Hooked on Chinook, March 8, Redmond, Wash. Joined Clay Mackey and Kay Simon of famed Chinook Winery in Prosser and chef Lisa Dupar for a five-course contemporary Northwest spring dinner. Cost: \$80. Call 425-881-3250 or go to www.lisadupercatering.com.

Sweet Retreat, March 8-9, Tri-Cities, Wash. The wineries of the Columbia Valley Winery Association celebrate a sweet weekend of wine and food. Call 509-628-8082 or go to www.columbiavalleywine.com.

Gourmet Wine Dinner, March 13, Eugene Wine Cellars, Eugene, Ore. Enjoy the wines of Eugene Wine Cellars with chef Kevin Hylan of Koho Bistro. Call 541-342-2600. These are only a few of the many wine events listed on www.winepressnw.com.

Charlena Paschen

Yakima Valley Winery Association News

Member wineries reported significantly increased customer traffic over the three-day Presidents' Day weekend for our annual Red Wine and Chocolate Affair. The high level of public enthusiasm for Yakima Valley wines bodes well for upcoming association events:

19-20 April -- Pre-barrel Tasting. Celebrate Easter with your favorite wineries as they roll out the barrels for an intimate tasting.

24-26 April -- Barrel Tasting. Join the masses for what has become the busiest wine weekend of the year.

9-11 May -- MerlotFest. The second annual Merlot celebration begins with a gala dinner at Glenwood Square Friday evening, followed by related activities at valley wineries on the weekend. Call 469-8170 for tickets and details.

Mike Libbee

Seattle Special Wine Tasting Night

Learn More About the Wines and Foods of Spain. Join us for a unique evening devoted to Spanish pleasures - open to the public - on the Eastside - sponsored by the Seattle Chapter of the Enological Society. March 29, 2003 - 5 to 9 p.m. Hollywood School House, Woodinville, WA Advance tickets sales only. Enological Society Members \$65; General Public \$75.

Virtual Travel: ¡ ESPANA ! A Spanish Wine and Food Experience will dazzle you with flamenco dancing, classical guitar, piano and soulful singing performances every hour from 5 to 9 p.m. Learn more about wine at mini seminars on the half hour 5:30 to 8:30 p.m. Taste from a selection of 23 wines served with six courses of food, plus fresh local oysters that are so perfect with young, dry sherry. Sample the almonds, cheese, vinegars, olives and olive oils that Spain is famous for. Talk with Spanish travel experts and food and wine importers. Purchase these imports at a special discount for a souvenir of your Spanish evening.



Six Food Courses, 23 Wines

- ◆ Sumac Rubbed Pork Loin with Sherry
- ◆ Jus Serrano Ham
- ◆ Croquettes with Caramelized Onions
- ◆ Marinated Cod Salad with Oranges, Olives and Onions served with Grilled Bread
- ◆ Chorizo in Pastry with Roasted Pepper Sauce
- ◆ Spanish Potato and Egg Tart
- ◆ Gazpacho Bar with Assorted Garnishes
- ◆ Fresh Breads
- ◆ Dessert

Anyone interested can go to our website (www.enosoc.org) and print out the reservation form. We cannot take reservations on-line, so they will have to mail the form to the address shown. Any questions, please call or write.

Ed Rydbeck
253-859-5112

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924
Ph: (509) 697-3931
E-mail: tcpaschen@elltel.net

Barrel House Cellar Talk

March 6

- ◆ Bob Lorkowski, Winemaker at Cascade Cliffs, will feature his unique red wines. Cascade Cliffs specializes in Italian varietals such as Nebbiolo and Barbera.



March 13

- ◆ Mark Colvin of Colvin Vineyards in Walla, Walla will be pouring his stylish reds: Cabernet Sauvignon, Merlot and Syrah.

March 20

- ◆ Chandler Ranch is an exciting new venture based in Benton City making outstanding wines from Yakima Valley fruit. Ray Sandidge is the Winemaker.

March 27

- ◆ We're happy to welcome back Silverlake, one of our favorite local wineries. Silverlake will be pouring both reds and whites at this tasting.

Jim Stoffer

May Tasting Preview

The May tasting, featuring an Asian theme, will be held at the Yakima Valley Museum on Wednesday, May 14th, 2003. Please mark your calendar and watch for the next issue of the newsletter for more details.

Emily Medeiros

**HAPPY
St. Patrick's Day**





March 2003

First Class Mail

P.O.Box 248
Yakima, WA 98907

Happy St. Patrick's Day



Annual Meeting

Deadline: Postmarked by Friday, March 7th

Name(s): _____

Name(s): _____

Guest(s): _____

Guest(s): _____

Phone: _____

Yakima Valley Museum

Wednesday, March 12th, 2003 6:30 PM

Members _____ @ \$10.00 = \$_____

Guests _____ @ \$15.00 = \$_____

TOTAL Enclosed: \$

Please give your e-mail address below if you would like to receive future issues of the newsletter via e-mail:

If you would like to help with the tasting, please select one of the following:

- Set Up Food Prep Registration
- Greeter Pourer Clean Up

Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE!



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