



Newsletter Date February 24, 2005

“Fire and Ice” SOLD OUT!

President

John DiBari

1st Vice President

David Lynx

2nd Vice President

Mike Libbee

Secretary

Ray Dilschneider

Treasurer

Virginia Gable

Registration

Marie Clark

Board Members

Peggy Briskey

Gary Cox

Leo Lee

George Petzinger

Scott Summers

Monica Weyhe

“Check out the website
to view photos from
several Society Events!”

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

Our annual **Platinum Tasting** is sold out at **216 members and guests**.

Since there is no need to advertise, I thought I would use this space to explain how the tasting is organized and to ask everyone's cooperation in pulling this off smoothly. Trust me, this isn't easy!

Registration will be in the entryway to **The Clarion Hotel's** newly refurbished **Vineyards Room**, where we will pour the four reception wines, especially paired with appetizers, from 6:30 to 7:15 PM. Each taster will receive one pour of each wine and one appetizer to accompany. Seconds are not available--*by the end of the evening, you will have had plenty of food and wine!* Please move around to all four tasting tables, and enjoy each of the pairings. This is also a great opportunity to welcome our visiting winery owners and winemakers--we will have upwards of twenty on hand this year (see the YES website for the complete list).

Ballroom seating will begin at 7:15 and no earlier. Everyone has an assigned seat, which should eliminate the need for queuing early. Your table assignment will be indicated on your nametag and we will post a room schematic at the registration desk.

We are serving five wine courses for dinner, again paired with a specifically chosen heavy hors d'oeuvres created by **Executive Chef Brian Nathanson**. We recommend waiting until the wine flight is completely served in order not to disturb the pourers, who will be focusing on getting the correct wine into the proper glass. A sip of each without food may be in order to get the essence of the wine as it stands alone, then enjoy the remainder with the accompanying hors d'oeuvres.

Andy Perdue and several winemakers will be commenting on the wines throughout the evening. There is no need to stop tasting and eating, but we do want to afford our speakers the respect they deserve as professionals and artists. We anticipate dinner ending at approximately 10:00 PM, at which time our friend **Hank Sauer** will conduct a quick live auction of a case of Platinum wines. Bring your checkbooks!

The auction will conclude the YES Platinum III Tasting. However, the management of The Clarion Hotel invites you back to the Vineyards Room, where they will provide live music by **Wayman Chapman**, dancing, Platinum wines for purchase by the glass, and the opportunity to order many of the evening's wines for pickup later in the week at **Bob's Keg and Cork**.

Overnight stay/breakfast packages are still available for the bargain price of \$65 per room. Call **Lisa Kane** at **576-4915**.

See you at Platinum III on Saturday, March 5th. Glitz and Glamour!

Mike Libbee

Y.E.S Annual Meeting

Your society's annual meeting will be held **March 16th, 2005** at the **Yakima Valley Museum** at **6:30 PM**.

This will again be a pot-luck where everyone brings one of their favorites - appetizers, casseroles, salads, or a yummy dessert. The society will furnish

Continued on Page 2...



President's Corner

The past two YES events have been very enjoyable and informative. The contrast of wines from other regions with Northwest wines shows remarkable differences. This is what the Yakima Enological Society is about. Learning about wine, what makes wine from different places unique and learning what we like and do not like about a particular variety or region.

The Platinum event in early March is going to be well attended. I hope you already have your reservation in place because by the time you get this newsletter it will be waiting list only if at all.

There will be a general membership meeting in March on the 16th at the Museum. The cost is low and it is a potluck for the food(see the newsletter). This is your opportunity to give feedback to the Board members on what you have and have not appreciated over the past year. It is also our opportunity to thank those that have served on the Board and to elect/re-elect new or continuing Board members. Your input is valued and I would like to see as many of our members attend as possible. Please consider coming and being an active part of this organization.

John DiBari

YES Annual Meeting Continued...

wines, rolls and butter.

We will start with a short meeting and there will be a financial report covering the past year. We have several openings on the Board of Directors to be filled. If you are interested in serving, please contact one of the current board members or President **John DiBari**. We also want to hear suggestions for upcoming tastings and any other comments you may have about the conduct of our organization and our events.

YES membership is again just over 340 people. The annual meeting is a great opportunity to get acquainted with some of the newer members. If you have any questions, please call **Virginia Gable** at **452-8780**.

Date: Wed., March 16th, 2005

Place: Yakima Valley Museum

Time: 6:30 pm Registration
7:00 pm Potluck

Cost: \$10 Members
\$15 Non-members

Bring: Appetizers, Casserole, Salad or Dessert and one (1) wine glass



Postmarked by **Friday, March 11th**. Phone calls only on Monday, March 14th, to Marie Clark, **697-3364** (until 8:00 P.M.).

Virginia Gable

Calendar of Upcoming Events

Mar 5	Platinum III Clarion Hotel
Mar 16	Annual Meeting Yakima Valley Museum
Apr 9	VineHeart Larson Gallery - YVCC

April Tasting - VineHeart



The April meeting of the Yakima Enological Society will be at the **Larson Gallery** on the campus of **Yakima Valley Community College** on **April 9th**. Those in attendance will again be voting on the \$100 YES Members Choice Award for one of the photographs in the annual photo exhibit. **Particia O'Brien** of **VineHeart**, a relatively new winery in Prosser, will be sharing her wines and expertise with us during the evening.

John DiBari

Yakima Enological Society Membership Application

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

_____New _____Renewal

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. Membership from 3/1/05 to 3/1/06

As a volunteer organization it is expected that members will check at least one box below:

Help with food preparation for tastings

Wine research for tastings

Help with greeting and guest registration

Pouring wine/serving food

Help with organizing a tasting

Help with setup for a tasting

Board membership/planning

Help with cleanup after a tasting

Writing/Finding articles for newsletter

Sharing my wine knowledge at tastings

Anything to help at a tasting

-handouts/talks/slides


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

Annual Dues: \$25 _____ Couple \$15 _____ Single (Dues are \$12.50/couple & \$7.50/Single after 9/1/05)

YES Membership Dues

Each year your membership in the Yakima Enological Society must be renewed on March 1st. The above membership form is to be used for your renewal. Please fill it out and send with the appropriate amount to the Y.E.S. PO Box on the form.

Those who have joined in the last few months should know that their membership fee was reduced for the last half of the year and is due again for the year beginning on March 1st. If you have any questions on the amount that you owe please send me an email at jdibari@elltel.net or give me a call at **697-3519**.

The form has changed this year. Because the Yakima Enological Society is a  **volunteer group it is expected that all members will volunteer to be part of the effort for our events that need help. Please check at least one box on the application for what you would be willing to do for the group.**

It is very important that current members renew

before April 1. After that date the Y.E.S. Board has decided that persons signing up for Y.E.S. tastings that have not renewed their membership will pay the extra \$5 per person (guest fee) for wine-tastings.

Your newsletters will also end with the April mailing.

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

February Tasting in Review

On Wednesday, February 9, we compared Washington State leemberger to Austrian blaufrankisch. **Essencia Bakery** chef **Jessica Smith** prepared traditional Austrian and Hungarian dishes to accompany the wines.

We tasted the main white wine of Austria, Gruner Vetliner, a light and aromatic varietal. In addition, the Viennese sacher torte prepared by **Ivone Petzinger** went incredibly well with the unique Tokaji, a sweet, warm, and nutty dessert wine from a small region in Hungary. This was all to a backdrop of the **Yakima String Quartet** in the friendly theatre of the YWCA.

Paul Vandenberg of **Paradisos del Sol** provided an informative talk on the history of leemberger in Washington State. **Mark Wysling**, winemaker for **Yakima Cellars** and **Kana**, spoke about the soon to be released Kana Blau Franc.

Special thanks also go to **Susan McPhee** and **Sharon Hysert**, who crafted the beautiful decorations. It was a fun event for both organizers and participants. If anyone is interested in sampling some of the left-over wine, it will be available at the annual meeting in March. I would encourage all to attend that meeting, for the fun potluck and the important YES business we will be discussing.

George Petzinger

Have a great 
St. Patrick's Day!

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924
Ph: (509) 697-3931
E-mail: chaleepas1963@hotmail.com

Local Wine Events

Feb 27 - Kestrel Vintners winemaker dinner at **Carousel French Cuisine**. Six-course dinner, \$65 plus tax and gratuity. 6:00 PM, call for reservations and menu. 248-6720.

Mar 13 - Wineglass Cellars winemaker dinner at **Carousel French Cuisine**. Chat with winemakers **David and Linda Lowe**. 248-6720

Mar 14 - Bob's Keg and Cork presents Yakima's newest winery, **Kana**. 6:30 PM, \$25, reservations preferred. 573-3691.

Mar 19 - Winemaker dinner at Windy Point Vineyards. Join legendary Yakima chef **Wil Masset** and enjoy the **Blooming of the Apricots** throughout this multi-course meal. The **2002 Estate Syrah** will make its public debut at this event. \$80, 6:00 PM, call 877-6824 for reservations.

Mike Libbee

Northwest Wine Events

Washington Women Winemakers, March 9, Seattle. The Olympic Hotel puts on this event featuring Washington women winemakers. Call 206-621-1700.

Vancouver Playhouse International Wine Festival, March 14-20, Vancouver, B.C. Check out 174 wineries from 17 countries in this annual international event. Call 604-872-6622 or go to playhousewinefest.com.

Puget Sound Wine Tasting, March 25, Woodinville, Wash. The Fireside Cellar at the Willows Lodge features this tasting with Andrew Will Winery, Cadence Cellars and Hedges Cellars from 5 to 7 p.m. Cost \$20. Call: 425-424-3900.

Klipsun Vineyard Superstar, March 28, Seattle. Wine educator Dieter Schafer offers this tasting at The Tasting Room in the Pike Place Market. Go to www.Hospitality-and-Wine-Education.com.

Taste Washington, April 8-10, Seattle. The Northwest's top wine event returns with three days of events, starting the the MAGNUM dinner (April 8) and educational seminars (April 9) at Bell Harbor Conference Center and the grand food-and-wine pairing (April 10) at the Stadium Exhibition Center. Call 206-667-9463.

Wine tasting: Reininger, April 16, Astoria, Ore. This complimentary tasting from 1 to 4 p.m. is at The Cellar on 10th. Call 503-325-6600.

More events listed at www.winepressnw.com.

Charlena Paschen



March 2005

First Class Mail

P.O.Box 2395
Yakima, WA 98907

Happy St. Patrick's Day!



Annual Meeting

Deadline: Postmarked by Friday, March 11th

Name(s): _____

Name(s): _____

Guest(s): _____

Guest(s): _____

Phone: _____

Yakima Valley Museum

Wednesday, March 16th, 2005 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!

