

Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: February 24, 2007

YES Annual Meeting



The Society's annual meeting will be held March 14, 2007 at the Yakima Valley Museum at 6:30 P.M. It will again be POTLUCK style. We are not only asking everyone to bring their favorite appetizer, casserole, salad, or dessert - but please bring the recipe also. Last year there were so many yummy things - that people have asked for the recipes so they can also put together some interesting new dishes. We will be serving wines from some of our most interesting tastings. Rolls and butter will be furnished.

We, of course, will have our short annual meeting - so we are asking that you might come up with some interesting suggestions for tasting ideas that we may not have had in the past couple of years. We are also always open for suggestions to improve the tastings for our members.

Date: Wednesday, March 14th, 2007

Place: Yakima Valley Museum

Time: 6:30 Registration
7:00 PM Potluck

Cost: \$10.00 Members
\$10.00 Guests

Bring: Appetizer, Casserole, Salad or Desert, and the recipe
One (1) Wine Glass

Postmarked by **Friday, March 9th.**
Phone calls only until **Monday, March 12th to Jimi Weaver 575-7511.**

-- Virginia Gable



Who Knows Pinots? In Review

The February Tasting for YES was held on Valentine's Day this year at the YWCA. There were 88 people in attendance, 17 of those tasting were guests!

Pinots from around the world were featured in our Part Two--Who Knows Pinots? We tasted pinots from Austria, New Zealand, France, Italy, Oregon and New Mexico. Tasters had their passports stamped as they tasted each wine, all of which were paired with food prepared by **Jessica Smith at Buhrmaster Bakery.**

I would like to thank my tasting committee--**Mike Harves, Wilma Dulin, David Lynx, Tim Jeske, Hans Michielsen, Jessica Smith and Larry Buhrmaster.** I would also like to thank Jessica for the incredible food she made for a very special price. Also, a thanks to Cascade Wine

Shop for the 15% discount.

Of course, we are able to keep the prices down on most of the tastings due to the amazing volunteers. We had six countries that needed two volunteers each hour. We couldn't have pulled it off without the volunteers! Thank you **Chris Chriman, Cheryl Franks, Brad Baldwin, Tim Weaver, Susan and Joel Pearson, Karen Lee, Judy and Brian Thoet, Shaunna and Jerry Kobes, Tim Jeske and David Lynx, Daniel and Shirley Critzer, Hans Michielsen, Wilma Dulin, Mike Harves, Don and Jill Skone, and Chuck and Julie Johnson.** It was a special way to spend Valentine's Day. Next year? Who Knows?!!!



-- Kathy Michielsen

President
David Lynx

1st Vice President
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2nd Vice President
Julie Johnson

Secretary
Kathy Michielsen

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Registration
Jimi Weaver

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Donna Lambert
Leo Lee
Jarvine Mabes
Susan McPhee
Lynda Opiela
Gerry Perryman
Judy Thoet

*"Check out the website
to view photos from
several Society Events!"*

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

President's Corner

Last year, during the Platinum Wine Tasting, an auction was held to provide scholarship funding for the CWU Wine program. Two students were chosen to receive the Yakima Enological Society for the CWU Wine Professional Certificate this year, Kyle Goldie and Kara Wise.

Kyle will be completing his certificate in March of 2007, and plans to focus on the international sector of the wine market, with a focus on Asia. He is continuing to learn Mandarin Chinese and hopes to combine his education in wine with his Bachelors of Business Administration.

Kara is also working toward her Bachelor's degree in Business Administration, and plans to combine her education in wine to eventually work in the wine industry as a marketing professional. She is also interested in the wine market overseas, specifically in Australia and Europe. Both students extend their gratitude to the Y.E.S., and we wish them all the best with their studies.

--David Lynx
President, YES

Board Members

At our March wine tasting we will have a short annual meeting. It is at this meeting that there will be a 'changing of the guard' of sorts, as some board members change. We would like to thank three board members who will be stepping down from the board, for all of their hard work and dedication; Peggy Briskey, John Dibari, and Gerry Perryman. In addition, as per the by-laws of Y.E.S., we would like to welcome and nominate Mark Lower as a candidate for the board. A final vote will be conducted during the annual meeting.

-- David Lynx



In like a lion...
Out like a lamb...

Northwest Wine Events

Poverty Bay Wine Festival, March 9-11, Des Moines, WA. Taste dozens of Washington wines on the Puget Sound waterfront. Listen to live jazz and sample gourmet foods from local restaurants. All proceeds benefit the projects of the Des Moines Rotary Club. Location: Des Moines Beach Park. Hours: Sat. 11 a.m.-8 p.m.; Sun. noon-6 p.m. Cost: \$20 advance; \$25 at the door. Call 206-824-9462 or go to www.desmoinesrotary.org.

Wine tasting - Patricia Green Cellars, March 24, Astoria, OR. We will be pouring a variety of Patty Green's single vineyard Pinot Noirs. Hours: 1-4 p.m. Cost: \$5 tasting fee - refundable with purchase of wine tasted. For more info, call 503.325.6600, e-mail thecellaron10th@aol.com or go to www.thecellaron10th.com.

These events and more are listed at the www.winepressnw.com, website. Click on the wine events link to view several months worth of events.

-- Charlena Paschen

Calendar of Upcoming Events

Mar 14th	Annual Meeting Yakima Valley Museum
Apr 28th	Platinum V Howard Johnson Hotel Plaza
May 10th	Board Picks- 10 under \$10 Yakima Valley Museum

Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: info@yakimawine.org or regular mail to:

Yakima Enological Society
P.O. Box 2395
Yakima, WA 98907

Platinum V

The Yakima Enological Society is honoring the “winners” of the recent Platinum Judging by Wine Press Northwest with its fifth annual Platinum Wine Banquet to be held April 28th at the Howard Johnson Plaza Hotel in Yakima. The Platinum judging was open to any wine from the Pacific Northwest (Washington, Oregon, Idaho and British Columbia) that had won a GOLD medal in a previous wine competition. Of the 247 wines that were submitted for the judging, 5 won Double Platinum, 27 won Platinum, 103 won Double Gold and the balance won Gold. For this event we will be serving four of the five wines that won Double Platinum and eight wines that won Platinum and will highlight nineteen of the year's top Northwest wines.

The evening will start at 6:00pm with a reception featuring selected wines (red, white, sparkling) that garnered Platinum and Double Gold awards accompanied by paired Hors d'oeuvres. At 7:00pm we will move to the dining room where a five course meal will be served with a selection of three wines to accompany each course. Three white wines from Canada will be paired with the first course for the evening. This will be followed by a selection of three Merlots, a selection of three Syrahs, a selection of three Meritages and finally three interesting dessert wines to close out the evening. Last year everyone raved about how fabulously the food paired with all of the selected wines. We are, once again, fortunate to have Executive Chef Jennifer of the Tower Hotel in Quesnel, BC, lead the kitchen team in the preparation of great cuisine to match the great wines. We are still finalizing our menu for the event and a final menu and wine pairings will be posted on our web-site by the 15th of March.

The Yakima Enological Society is a non-profit organization with the purpose “to foster interest in and appreciation and knowledge of viticulture, enology and proper use of wine” and is hosting this event to promote the wine industry and to pair these award winning wines with fabulous food to create an unforgettable dining experience.

This is the only event sponsored by the Yakima Enological Society that is open to the general public. All of these Platinum events in prior years were “sold out” and we do limit seating at the event to enhance the experience. If you are interested in attending this event several options are available to you.



Individual Tickets - \$95/pp, \$190/couple
Winemaker's Table Tickets - \$120/pp, \$240/couple - Includes dinner with a Winemaker or Very Important Wine Industry Person and they will bring wine for you to take home from their winery or their favorite collection.

Purchase tickets by completing and mailing your registration form along with a check made out to “Yakima Enological Society” to:

Yakima Enological Society
 P.O. Box #2395
 Yakima, WA 98907

Hotel accommodations are available for the event at Howard Johnson Plaza Hotel as a special “Platinum” package that includes a hotel room for two and a full breakfast for two the following morning. Please make your hotel reservations directly by calling Howard Johnson Plaza Hotel at 509-452-6511 or toll free at 1-877-438-8393. Make sure you mention the word “Platinum” for the special package rate.

Who: Yakima Enological Society
What: Fifth Annual Platinum Wine & Food Pairing Dinner
When: Saturday, April 28th (Yakima Spring Barrel Tasting Weekend)
 6:00pm - Greeting wines and Hors d'oeuvres
 7:00pm - Dinner and Talking with Wine Makers
 9:00ish - Dancing the Night Away
Where: Howard Johnson Plaza Hotel - 9 North 9th Street, Yakima, WA



Seating is extremely limited, only 200. We will assign seats as we did last year, so please specify your seating preferences on your registration form. Tables are for ten people (eight if you are purchasing an “Important Wine Person” table).

Info: For more information or questions regarding this event, please call Karen Lee at 509-248-4848(work) or Charles Johnson at 509-575-684



-- Julie Johnson

**YVCC Viticulture and Enology Programs-
Spring Classes (March 26th-June 1st)**

AG 120- Introduction to Washington Wines, 9:30-10:20A, on Monday and Wednesdays

This course provides an overview of the Washington grape and wine industry, and an introduction to terminology and the grape growing regions and wines produced in the state.

Grandview Item #: 9500 Yakima Item #: 2650

AGSCI 120- Viticulture, 6:35-9:00 p.m., Monday and Wednesday

Principles of grapevine establishment beginning with cultivars selection and clonal considerations, growth of the vine, grape physiology, vineyard managements, irrigation, canopy management, fertilization of grapevines, pest managements, and other aspects of viticulture will be covered.

Grandview Item #: 9504 Yakima Item #: 2692

AGSCI 198- Essentials of Winemaking, 6:30 – 9:00 p.m., Tuesdays

Introductory level enology course that will give an overview of the elements of viticulture and vinification involved in quality wine production. Topics will include fermentation, winery operations, and equipment required.

Grandview Item #: 9507 Yakima Item #: 2704

Continuing Education Courses

Certified Tasting Room Attendant and Wine Server Program

The YVCC Viticulture & Enology Program in collaboration with Master Sommelier and Certified Wine Educator, Angelo Tavernaro is pleased to offer a Certified Tasting Room Attendant Program.

Wine Appreciation- March 2-4th

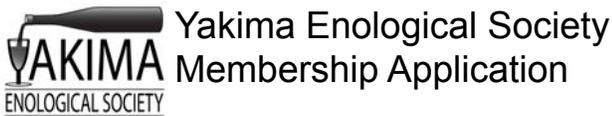
Food and Wine Pairing- March 30- April 1st

Sales and Salesmanship: May 4-6th

Winery Compliance: March, 22nd, Th 8:30 a.m.-5:00 p.m., \$15/person

Learn both the federal and state regulations. Information covered will include application overview, alternations,

Continued on Page 5...



**Yakima Enological Society
Membership Application**

_____ New _____ Renewal

Name _____

Name _____

Address: _____

City: _____

State : _____ Zip : _____

Home Phone: (____) _____

E-mail: _____

Newsletter by email Yes _____ No _____

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

PLEASE NOTE: Law requires members to be of legal age. Membership from 3/1/07 to 3/1/08 except as noted below for special two-year membership until March 1, 2009.

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

___ Help with food preparation for tastings

___ Help with greeting and guest registration

___ Help with organizing a tasting

___ Board membership/planning

___ Writing/Finding articles for newsletter

___ Anything to help at a tasting

___ Wine research for tastings

___ Pouring wine/serving food

___ Help with setup for a tasting

___ Help with cleanup after a tasting

___ Sharing my wine knowledge at tastings
-handouts/talks/slides

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

Annual Dues: \$25.00 __ Couple \$15.00 __ Single for membership until 3/1/2008

Special Offer – Dues \$50.00 __ Couple \$30.00 __ Single for two-yr membership until 3/1/2009 - Must be paid by May 1, 2007 to get this two-year membership.



Chasing out the Snakes in the Rattlesnake Hill

Sure and begora! It will be a green weekend in the Rattlesnake Hills with several wineries celebrating the annual St. Patrick's Day theme on March 17-18, 2007.

Of course, there are no rattlesnakes in the Rattlesnake Hills – you know the name came from the surrounding hills, and the AVA had to be named after the land mass it sits on. Historically, there probably were a few snakes back in the 1800s when the ridge was named. Cultivation has eradicated those slithery varmints. You also know that St. Patrick is well-known for chasing the snakes out of Ireland, although, truth be told, there were probably never any snakes to begin with. Therefore, it's sure to be a great match! (One of the great things about St. Paddy's Day is the use of blarney – yes, I've kissed the Blarney Stone at Blarney Castle in Ireland!)

Chasing out the Snakes in the Rattlesnake Hills came about because several wineries wanted another reason to have a good time, dress up in funny costumes, and play some great music. Check out the "Snake Toss" and green wine at Bonair, with St. Bill officiating. Other participating wineries include Paradisos del Sol, Piety Flats Winery, Tefft Cellars, and Claar Cellars. Hear Celtic tunes while sipping your classic green wines. Learn an Irish jig or sing an Irish ballad. Or search for the pot of gold when you see the leprechaun! But don't forget to wear your green March 17-18, 2007!

Coming up in the Rattlesnake Hills:
 April 14-15, 2007, Taste Washington, at the Bell Harbor International Conference Center and Qwest Event Center. Visit www.tastewashington.org
 April 21-22, Pre-Barrel Tasting
 April 28-29, Spring Barrel Tasting
 June 30 – July 1, Red, White and Blues Fest
 For information on these and other events, visit www.rattlesnakehills.com or call 509.965.4521

Openings:

Severino Cellars, just off exit 54 in Zillah. Owned

and operated by the Spurlock family. Come by and say hello after March 1st! Or call 829.3800 for information

Bon Vino Bistro and Bakery in Sunnyside, a great new restaurant serving breakfast, lunch, and dinner by reservation. Check out the bakery! Call 509.837.3936 or stop in at 122 N. 16th St in Sunnyside and tell them you saw it in the YES newsletter!
 Tasting Rooms Update:

Bonair's new tasting room is almost complete! By the time you read this, it should be open!

Portteus has indoor plumbing! Yes, a new restroom and tasting bar! Their new tasting bar/case storage facility will be open soon. Stop in and say 'hi' to Paul and Marilyn.

-- Submitted by Shannon Bird

Coordinator for the Rattlesnake Hills Wine Trail



YVCC Spring Classes from Page 4...

custom crushers and bonded wineries, basic recordkeeping and label requirements and a clear explanation of the small producer tax credit, etc.

Vinquiry Seminar: April, 11th, Wed 10:00 a.m.-12:30 p.m.

Wine Sensory Defects-Fee per person \$200

This 2½ hour seminar led by Vinquiry's sensory scientist and enologist will discuss how defective aromas and flavors originate in wine and what to do to prevent their formation.

For more course specific information or to register go to the link below!

<http://www.yvcc.edu/wine>

Trent Ball

Yakima Valley Community College
 Agriculture Department, Chair
 Viticulture and Enology
 (509) 882-7007



**"Splendor in the Glass"
Platinum V Tasting Reservation**

Saturday, April 28, 2007 ~ Howard Johnson's Plaza
6:00pm ~ Reception & Greeting Wines
7:00pm ~ Dinner & Platinum & Double Gold Wines
Post Event ~ Dancing & No Host Bar

You may purchase tickets individually or purchase a table of eight or ten. If you are purchasing an IWP (Important Wine Person) table, the table will be limited to eight as you will be seated with an IWP and their guest. (You will also go home with a bottle of wine!). All other tables will seat ten. Ideally, your group will send in their money all together along with a list of your names. That way you will be guaranteed seating together! If you are paying individually, but would like to be seated at a particular person's table, please write that person's name below and we will make an effort to seat you accordingly, however it is not guaranteed!*

Name: _____ 6. Name: _____
Name: _____ 7. Name: _____
Name: _____ 8. Name: _____
Name: _____ 9. Name: _____
Name: _____ 10. Name: _____

Number of Guests: _____ @ \$95 = _____ Table/10

Number of Guests: _____ @\$120 = _____ Table/8

Total Enclosed: \$ _____ Your Contact Telephone _____
(Required, in case of questions)

*We have purchased our own tickets but would like to be seated at the table with:

(If no seating preference is made, your seating will be assigned for you.)

Please mail this form along 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.

Please, make your hotel reservations directly, by calling Howard Johnson's Plaza locally at 452-6511 or toll free at 1-877 438-8393. Be sure and tell them it is for the Platinum Wine event!

Howard Johnson Hotel Plaza at 9 North 9th Street in Yakima, the site of our event, is holding 50 rooms until March 28th at a special event price of \$70.00 plus tax. This includes your room and two full breakfasts Sunday morning!

Opening the Wine Cellar - And which wine would you pair with this meal? Part II

Our food and wine choices have a great deal to do with our personal taste preferences, combined with our experience with different food styles. With my own wine and food selections I usually try to let the wine be the 'star' of the show. I allow the predominant flavor in a wine to be more pronounced than the food flavors.



Using the four tastes I covered in the first article, followed by texture and the sensations of cold or heat, here are some examples:

Sourness - Acidity (or sourness) in a wine gives a refreshing lift and crispness - it allows the wine to 'cleanse' your palate. If you are pairing sour foods with a wine, be sure the wine's acidity dominates. For example, if using vinaigrette, use balsamic or rice vinegar which has less acidity than red wine or cider vinegar. Lemon vinaigrettes are excellent paired with acidic wines (such as Sauvignon Blanc or Muscadet) as lemon not only has sour tastes, but it has fruity flavors as well.

Sweetness - Sweet food should always be paired with a wine of greater sweetness, otherwise the wine will taste dull and lacking in fruit. Ice wines are excellent paired with fruit-based deserts, while ports pair well with bitter-sweet chocolate.

Bitterness - These tastes are found in walnuts, fresh herbs, and tannic wines. Tannins produce a drying or puckering of the mouth. Bitterness is also a cleansing action when combined with fatty foods. Bitter or tannic wines pair best with fatty or glutamate rich foods. Barolos or smoky Syrahs pair well with beef Wellington stuffed with olive tapenade.

Saltiness - The saltiness of many cheeses or fresh oysters pairs beautifully with the sourness in acidic wines. Salty foods also reduce the bitter tastes in many red wines. Saltiness is not present in wine, but can be used in foods to enhance or tame a tannic or acidic wine. Aged cheddar cheese pairs well with tannic austere red wines.

Fattiness - The weight, or fattiness of the wine, should equal or dominate the food's fattiness. High alcohol levels in a wine, as well as malolactic fermentation, produce a fatty or buttery mouth feel. Pair these wines with foods containing butter, olive oil, cream, or animal fat. An example would be a bold Cabernet Sauvignon or Zinfandel paired with grilled steaks with crumbled blue cheese.

Hot and spicy foods - those seasoned with pepper (black pepper, cayenne, or chili) or hot ingredients (raw onions or raw garlic) - actually numb and can eventually damage our taste buds. Hot foods (hot from spices or

ingredients) will inhibit our ability to taste anything other than sweet on our tongue.

Two areas of caution with your food and wine choices:

- Be careful to not serve sour dishes with bitter wines (or vice versa) - the result is a taste of metal. Yuck!
- If you want to serve spicy hot foods, either pair them with a light alcohol, high residual sugar wine, or skip the wine. Have beer or water.

Above all, experiment. Try different foods with the same wines and see how they either enhance or diminish the flavors in a wine. You'll be amazed at how different wines taste when paired various food flavors and textures.

-- Judith Thoet, I.S.G. Sommelier

Local and Not So Local Wine Events

3/16 – 3/18/2007 -Oakwood's March Madness Windy Day Case Sale

Fri, Sat & Sun Noon – 5 pm

Only weekend of the year to get these great case deals, Big Savings!

For more info: Email: OakwoodCellars@aol.com

Ph: 509-588-5332 40504 N. Demoss Rd. Benton City, WA 99320

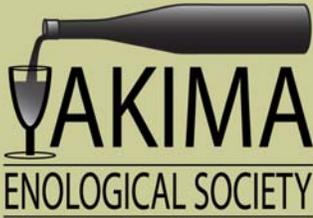
3/19/2007 -Bob's Keg & Cork, Fidelitas Winery featured with Charlie Hoppes, winemaker in attendance. 6:30 pm \$25 PP includes appetizers.

Two Mountain Winery, Zillah - Dinner and a Movie Series - Dinner will be served at 7:30pm on each of the following dates for \$15. This includes dinner and a glass of wine. Following dinner we will be viewing an outdoor movie (free of charge).

- July 14th - E.T. The Extra-Terrestrial
- August 11th - Raiders of the Lost Ark
- September 8th - National Lampoon's Vacation

Further details of these events are on the website: www.yakimawine.org.

-- Julie Johnson



March 2007

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Don't forget it's time to ...
Renew your Membership!

Happy
St. Patrick's Day



Annual Meeting

Yakima Valley Museum

Deadline: Postmarked by Friday, Mar. 9th, 2007

Event: Wednesday, Mar. 14th, 2007 6:30 PM

Name(s): _____

Members: _____ @ \$10.00 = \$ _____

Name(s): _____

Non-Members: _____ @ \$10.00 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$10.00 = \$ _____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address 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!