

YES!



A monthly publication for members of the Yakima Enological Society

"Magic Moments" Platinum VI Update

If you have not registered and paid for the Platinum VI gourmet dinner and wine event at the Yakima Country Club on April 12th, do so immediately! At our last planning meeting we were almost sold out of tickets, so do not delay if you are interested in attending. The registration form is on the YES website: www.yakimawine.org under events. You can also view the menu to see what fabulous food will be paired with the award-winning wines. The wine procurement committee was able to obtain seven out of the eight double platinum winners and eight additional platinum wines... so be prepared for an evening filled with "Magic Moments." See you there!

~Julie Johnson

YES Annual Meeting

The Society's annual meeting will be held March 12th at the Yakima Valley Museum. We will begin the evening with a Spanish Cava for a greeting wine. As a special treat we will be pouring wine from Gilbert Winery to go with our great potluck dishes. Special guest Sean Gilbert will be on hand to talk about the wine. The featured wines are: Chardonnay, Claret, Syrah, Cabernet Sauvignon and Petit Verdot. It would be interesting to perhaps pair your potluck dish with one of these wines.

We will be having a short annual meeting, so bring any new ideas to share with the club for potential tastings. We are always open for member's suggestions and volunteers who would like to host or help with a tasting.



Date: Wednesday - March 12, 2008

Place: Yakima Valley Museum

Time: 6:30 p.m. Registration — 7:00 p.m. Potluck Dinner

Cost: \$21.00 Members, \$26.00 Guests

Bring: Appetizer, Casserole, Salad or Dessert and One (1) Glass

Postmarked or online pay by Thursday, March 6, 2008. Phone calls only on Friday, March 7, 2008 to Jimi Weaver at 575-7511.

~Virginia Gable

Heart of Chelan is Loved

The Heart of Chelan February tasting was a success thanks to the many wonderful volunteers. There were 61 people in attendance, including 10 guests. I'd like to thank my Tasting Committee: Tim Jeske, David Lynx, Will Ortega, Wilma Dulin, Mike Harves, Jessica Smith, Larry Buhmaster and Hans Michielsen. A very big thank you to Lee Lewis from Tsillan Winery for driving to Yakima and sharing his knowledge of the wines and wineries in the Lake Chelan area. Thanks to my "sherpa" Joe Michielsen for loading and unloading the car for me and for all of the wonderful pourers: Tim Walker, Brad Baldwin, Mary and Dan Wenker, Chris and Greg Waters, Greg and Suzanne Wolters, Steve Emhoff, Cheryl Franks, Sally and Jim Baldwin, Hans Michielsen, and Shaunna and Jerry Kobes. Sally Baldwin did a nice



job decorating the restaurant with festive Valentines--at no cost! Thanks to Leo Lee for bringing the sound system and setting it up for us. Martha Stadleman (as always) helped with the clean-up. A very special thank you to Jessica Smith and Larry Buhmaster for allowing us to use their facility free of charge, for the incredible wine and food pairings and for (yet again) giving us a fabulous deal on the food. YES is a volunteer social club and we could not put on these tastings without all of you helping. Thank you!

~Kathy Michielsen



Opening the Wine Cellar

Post-Fermentation Winemaking . . . White Wines

In my previous article we learned about the general post-fermentation practices for red wines. Now let's continue with whites . . .

While red wine making is normally directed towards making 'dry' wines (meaning that all of the grape sugar content has been converted into alcohol), many white wines are made with some residual sugar. In Washington, traditionally, Riesling was made with approximately 1.5 grams/liter (or more) of residual sugar. If a winemaker wants residual sugar, then fermentation is usually halted (at the desired sweetness) by removing the wine from the yeast. The yeast will naturally settle to the bottom of the fermentation barrel or tank, and the wine is 'racked' or removed from the yeast muck. Thereafter we will usually add sufficient sulfur to essentially 'kill' any remaining viable yeast, and to protect the wine from spoilage microorganisms. Residual sugar in wine is a magnet for spoilage microorganisms, and it has to be treated very carefully in the winery.

However, if a winemaker is making a dry white wine, once dryness is achieved, the wine may remain on the yeast. This is called 'sur lie' ageing. By keeping white wine on the yeast, and gently stirring the yeast with the wine weekly, the wine will develop greater complexity and enhanced mouthfeel. Some winemakers will encourage malolactic fermentation of all, or a portion of, their white wines. Malolactic fermentation in white wines is intended to give certain wines a 'buttery' flavor – this is a common practice with chardonnay. If malolactic fermentation is not allowed to happen, white wines are 'cold stabilized' – held at 32°F for a period of time – in order to prevent

Local Wine Events

Below are some of the events put on by the Rattlesnake Hills Wine Trail. Some of the oldest wineries in the state are located in the Rattlesnake Hills, including Bonair, Eaton Hill, Hyatt, Portteus and Tefft (and all of these are estate wineries, growing some or all of their own grapes). Also, a little known fact is that Bonair's Shirley Puryear was the instigator/idea-man for "Red Wine and Chocolate." They did it and everyone else said, "What a great idea!" If not for Shirley and Red Wine and Chocolate, no one would have any sales to speak of until Spring Barrel Tasting. For more information on these and other events, visit www.rattlesnakehills.com.

Rattlesnake Hills Wine Trail Annual Events:

February... Red Wine and Chocolate

March... Chasing Out the Snakes

April... Pre-Barrel Tasting and Spring Barrel Tasting

July... Red, White and Blues Fest

August... Passport Party

October... Taste the Grapes and Hallowine

malolactic fermentation from happening post-bottling. The addition of sulfur to the wine also helps to prevent unwanted malolactic fermentation.

As most white and rose wines are meant to be consumed fresh and young, the bulk of white wine production is directed towards making the wine in the fall of one year, and bottling the wines in the spring (or earlier) of the following year. Some white wines may be aged in oak, but it is more the exception than the rule. Because white wines are not aged in barrels where any remaining solid material (dead yeast, grape solids) will fall to the bottom and the wine 'clarified' by removal from the solids, we need to do something else to clean up the wine prior to bottling.

A number of years ago winemakers discovered that by adding certain elements to wine, and letting these elements sit with the wine for a week or two, the wine becomes clear. Clarifying elements include clay (bentonite), gelatin (the same type you use to make Jell-O), and egg whites. The type of fining agent that a winery will use, and the amount, is determined by laboratory tests. Fining agents must be used at the lowest dosage possible as excessive fining will not only remove cloudiness in a wine, fining agents can also strip a wine of flavor and color elements.

Once fining is complete, it's off to the bottling line and on to you, the consumer. Start to look for 2007 white and rose wines on the shelves very soon – Australian and New Zealand whites (2007) can already be found at your local wine store.

~Judith C. Thoet
I.S.G. Sommelier

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Vineyard and Winery Technology Program

Spring quarter starts March 31st. Join us for these exciting courses!

AG 120 - Introduction to Washington Wines: 9:30-10:30 a.m. Mon/Wed

This course provides an overview of the Washington grape and wine industry, an introduction to terminology and the grape growing regions, and wines produced in the state. (2 Credits)

AGSCI 112 – Essentials of Winemaking: 6:40-9:00 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, roles of equipment and technology. (3 Credits)

AGSCI 170 – Elementary Food Science: 5:30-6:25 p.m. Mon–Thu

Discussion of the interrelationships between people and their food supply with broad coverage of food products, food technology methods, and food safety issues. (5 Credits)

AGSCI 235 - Advanced Viticulture: 6:35-9:00 p.m., Mon/Wed

Central Washington produces the greatest amount of juice and wine grapes in the state, and wine grape production is steadily increasing. Students will be introduced to principles of grapevine establishment, irrigation, canopy management, pest control, and other aspects of viticulture. Course emphasis will be on growing grapes as part of the winemaking process. (5 Credits)

Wine Education Classes

YVCC will be hosting **Vinquiry** on two occasions in April. Some of the seminars will be:

- Introduction to Sensory Evaluation and Descriptive Analysis (April 2, 2008)
- Mouthfeel Seminar (April 2, 2008)
- Wine Sensory Defects (April 30, 2008)
- Winery Analysis: When, Why, and How (April 30, 2008)

For more course information go to www.yvcc.edu/wine

~ **Trent Ball, Director
Vineyard and Technology**

What: YES Annual Meeting

When: Wed., Mar. 12 — 6:30 p.m. reg., 7 p.m. dinner

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

Postmarked or pay online by 03/06/08
yakimawine.org

Members ----- @ \$21 = \$ _____

Guests ----- @ \$26 = \$ _____

Annual Membership Dues

Couple ----- @ \$35 = \$ _____

Single ----- @ \$20 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number.

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: info@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

- President: David Lynx
- 1st Vice President: Marie Clark
- 2nd Vice President: Julie Johnson
- Secretary: Kathy Michielsen
- Treasurer:..... Virginia Gable
- Registration: Jimi Weaver
- Board Members: Sally Baldwin
 Donna Lambert
 Leo Lee
 Jarvine Mabes
 Bert McDonnell
 Susan McPhee
 Lynda Opiela
 Judy Thoet

**We're on the Web...
www.yakimawine.org**

Events ...continued from page 2

**November... Thanksgiving
in Wine Country**

**December... Christmas in
Wine Country**

**AND...Coming up
May 8-15, 2009:** The inaugural Rattlesnake Hills Wine Trail Cruise on Princess Cruise Lines' Sapphire Princess! Boards in Los Angeles and ends in Vancouver, BC., with stops in Santa Barbara, San Francisco, Astoria, Seattle and Victoria. Special rates for RHWT customers begin at \$954. Available through AAA with code #RHWT1. Call Terry Wisner at 573-3664 for info.

Hope to see you all on the 'Trail' this year!

**~Shannon Bird,
Rattlesnake Hills Wine Trail**

New Member Welcome

Let us have a warm welcome for our newest members:

Bruce & Janet Eder, Diana Hillis-Comini, Carmen S. Garrison, Durella DeGrasse and Steve Emhoff.

Our membership year begins on March 1st. If you have not sent in your renewal form and dues, in the last month, please do it soon do you don't miss out on any of our tastings.

~Marie Clark

We want to make YES members aware of a website for information on the Walla Walla wine region. As the website claims, www.wallawallawinenews.com "is your complete guide to everything wine in the Walla Walla Valley."



Be sure and check it out.

~Julie Johnson