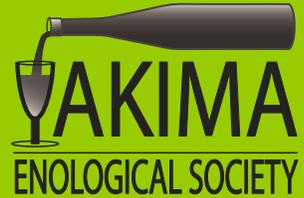


Chapter of the
Enological
Society
of the
Pacific Northwest

March 2010

YES!



A monthly publication for members of the Yakima Enological Society

A new way to buy Platinum VIII tickets

You can now purchase tickets to the Platinum VIII event online using a credit card. Go to www.localwineevents.com and look under events for Washington, then Yakima Valley. Note: A service charge will be added to your ticket price.

Tickets for monthly YES events can still be purchased through Brown Paper Tickets on the YES website.



Plan Ahead YES Calendar of Upcoming Events

March 10
YES Annual Meeting

April 10
Platinum VIII

May 12
Picnic in the Park

June 9
Summer Night Downtown II

July (date to be determined)
YES Bus Trip

August 21
A Case of the Blues

~ Julie Johnson

It's March and time for...

Our Annual Meeting and Wonderful Member Potluck!

The Yakima Enological Society's Annual Meeting will be held on March 10, 2010 at the Yakima Valley Museum. The Society will furnish the wine. There will be a short business meeting and we will have the opportunity to meet the student recipients of the 2009 Platinum Awards Dinner scholarships — Jose Licano and Nicole Wind — along with Trent Ball, director of YVCC's Vineyard and Winery Technology program.

Along with your potluck dish, bring some new and interesting suggestions you feel might interest our members for upcoming tastings, or even volunteer to help put on a tasting. It is a great way to meet people and learn about wine. Your YES Board is always open to suggestions. Also, we will have openings on the board, so if you are interested, think about serving on the YES Board.

DATE: Wednesday, March 10, 2010

PLACE: Yakima Valley Museum

TIME: 6:30 p.m. Registration, 7:00 p.m. Potluck Dinner

COST: \$10.00 Members, \$15.00 Guests

BRING: Appetizer, Casserole, Salad or Dessert of your choice

Registration postmarked or paid online at Brown Paper Tickets by Thursday, March 4, 2010. Phone calls Friday, March 4 through Monday, March 8 to Jimi Weaver at 575-7511.



~ Virginia Gable

Remember to renew your membership

Members, by now you should have received an application for the 2010-2011 membership renewal by postal mail. Please fill out and mail it to Y.E.S. or bring the form and payment to the March 10th annual meeting. Encourage your friends to also join or renew by going to the Yakima Enological Society website at www.yakimawine.org, click on the membership tab and download the membership form. Annual membership is still \$40.00 per couple and \$25.00 for singles.

Hope to see you at the annual meeting with new tasting suggestions for the upcoming year.

~ Gerry Amos



**Recipes from Jessica Smith
Wine by Brad Baldwin**

If you missed the February tasting (or couldn't get enough of the appetizers), here are some tapas from Jessica Smith to try at home. Pair them with the wines they were served with and you may be salsa dancing in your kitchen!

~Julie Johnson

This month:

Chocolate Mousse with Olive Oil and Sea Salt

paired with a 2008 Lagar Alto Tempranillo from Spain

...and...

Cheese Filled Bacon Wrapped Dates

paired with a 2007 Killer Bee Carmenère Reserve from Chile

Chocolate Mousse with Olive Oil and Sea Salt

1 cup heavy cream

9 ounces bittersweet chocolate, chopped and placed in a medium-size metal bowl

Good quality Extra Virgin Olive Oil

Flaky Sea Salt

Heat cream in a saucepan or in a microwave until hot but not boiling. Pour hot cream over chocolate and let stand for 2-3 minutes until chocolate melts. Using a rubber spatula, slowly stir chocolate mixture until chocolate is melted and completely blended with the cream. Cover the bowl with plastic wrap and let sit at room temperature for at least four hours.

To serve, pipe mousse into chocolate cups, drizzle with olive oil and sprinkle with sea salt. This can also be served on toasted bread slices.

Cheese Filled Bacon Wrapped Dates

24 pitted, dried dates

¼ cup asiago, parmesan or bleu cheese

8 slices thin sliced bacon

3 tablespoons seedless jam (blackberry, black currant or raspberry)

Preheat oven to 400 degrees.

Fill each date with about ½ teaspoon cheese. Cut each bacon strip into thirds, wrap each date with a piece of bacon and place seam side down on a cookie sheet. Bake until bacon begins to brown. Drain bacon fat from pan, place jam on pan and heat in oven until the jam melts. Place dates in a bowl and stir gently to coat the dates with the jam.

Latin Wines and Salsa Dancing Recap

What could be better than the combination of good wine, food, and dancing? Forty of us enjoyed just that on February 10th.

Thanks to Sally Baldwin and Bert McDonnell for the lovely decorations that put us in the mood for an early Valentine's Day celebration. The fireside room at Le Chateau really looked great.

I asked Brad Baldwin of Stems (also a YES Board member) to pick out an Albariño and Tempranillo from Spain, a Malbec from Argentina, and a Chardonnay and Carmenère from Chile. Boy did he pick out some winners! Paired with the wines were outstanding tapas prepared by Chef Jessica Smith.

The dance floor was packed. Hannah and Collin from CWU did an excellent job of teaching us salsa dance moves. They also provided entertainment with a demonstration of couples salsa dancing at the beginning and at the end of the event. I don't know about the rest of you, but I am planning to make the trip to Ellensburg to take some more lessons.

Special thanks to Gerry Amos, Sally Baldwin, Julie Johnson, Kathy Michielsen and Brad Baldwin for helping me to successfully host my first event.

~ Curt Robins

Platinum VIII Update

We hope everyone was able to make the March 1st deadline for early bird tickets to this year's Platinum dinner. If not, we still have seats available and need everyone's support to make this another successful event.

This year's annual Platinum award dinner will be held at the Yakima Country Club on Saturday, April 10th. Executive Chef Greg Masset will provide a six-course meal to accompany the wines that were selected from the 2009 Wine Press Northwest Platinum judging. The evening will begin with a Winemaker's Reception featuring five Double Platinum winners paired with appetizers. Dinner will follow at 7 p.m. and the food will be accompanied by flights of Viognier, Rose, Cabernet Franc, Merlot, Cabernet Sauvignon and finally a dessert wine to cap the evening. A copy of the full menu and wine pairings are available on our website at www.yakimawine.com.

Seating is limited to 140 people. Cost is \$140 per person. There are also Winemaker's Tables available at a cost of \$150. We have commitments from Glencorrie Winery, Whitman Cellars, William Church Winery, Powers Winery and Jones of Washington to sponsor tables. These special tables seat eight guests, plus the winemakers. We will also have a silent auction and a brief live auction that will allow you to purchase these Platinum award winners that are either no longer available or are in a very limited supply. Proceeds from this event go to scholarships for the wine program at Yakima Valley Community College. Please bring cash or checks. Due to the additional cost involved, credit cards will not be accepted at the event.

If you have friends coming from outside the Yakima area, we have made arrangements for lodging at the Oxford Suites (509-457-9000) and the new Holiday Inn (509-494-7000) at a special rate. Just use



**March
Martini
Madness**

**March 26, 2010
Yakima Valley Museum
6:30 – 9 p.m.
Call (509) 248-0747 for info**

the words "Platinum Event" when you register.

A registration form is included in this newsletter, so get your friends together and send your money in for a Yakima YES signature event. If you have provided a phone number or e-mail we will confirm your reservation. You can also purchase tickets online using a credit card by going to localwineevents.com and looking under events for Washington, then Yakima Valley. A service charge will be added to your ticket price.

~ Charles Johnson

What: Annual Meeting & Member Potluck

When: Wednesday, March 10, 6:30 p.m.

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by March 4

**Pay online with Brown Paper Tickets
(www.yakimawine.org/events)**

Members ----- @ \$10 = \$ _____

Guests ----- @ \$15 = \$ _____

Total Enclosed: \$ _____

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

Platinum VIII Dinner Reservation

Saturday, April 10, 2010 ~ Yakima Country Club

6:00 pm ~ Reception & Greeting Wines

*7:00 pm ~ Dinner featuring six courses
and Platinum Wines*

You may purchase tickets individually or purchase a table of ten. If you are purchasing a Winemakers table, the table will be limited to eight as you will be seated with a winemaker and their guest (for a total of ten). You will also go home with a bottle of wine! *If you are buying a whole table, please send in the money for all of your table along with a list of the people at your table. In that way you will be guaranteed to sit together!* If you are not buying a table, but would like to be seated with friends, please write their names below and we will make an effort to seat you accordingly.

1. Name: _____ Phone or email: _____
2. Name: _____ Phone or email: _____
3. Name: _____ Phone or email: _____
4. Name: _____ Phone or email: _____
5. Name: _____ Phone or email: _____
6. Name: _____ Phone or email: _____
7. Name: _____ Phone or email: _____
8. Name: _____ Phone or email: _____
9. Name: _____ Phone or email: _____
10. Name: _____ Phone or email: _____

Early Bird (must be postmarked by March 1) Number of Attendees: _____ @ \$125= _____

Regular seating - \$140/person: Number of Attendees: _____ @ \$140 = _____

Wine Makers Table - \$150/person: Number of Attendees: _____ @ \$150 = _____

Total Enclosed: \$ _____

We would like to be seated with: _____

*Every effort will be made to seat you with the people you have listed,
however this can not be guaranteed unless you are purchasing a whole table.*

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.