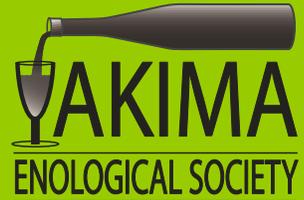


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

March 2014

**Y.E.S!**



*A monthly publication for members of the Yakima Enological Society*

### New Member Welcome

Membership renewals are rolling in. Thirty-eight of you have already renewed and we've added two new members. Welcome to **Suzann McFeat** and **Katy Svendsen**. I think the event at Essencia was a good introduction to what fun we have as a group.



If you haven't yet sent in your renewal, please put that on your "to do" list. We have some fun and educational events planned for the year. You will find the membership renewal form on the Y.E.S. website. Feel free to pass on the membership application to any family or friends that you think might be interested in joining our group.

~ Susan McPhee

### Plan Ahead Y.E.S. Calendar of Upcoming Events

**April 12...**

**Platinum XII Event**  
Yakima Country Club

**May 14...**

**You Be the Judge**  
Yakima Valley Museum

**June 11...**

TBA

~ Robin Kisala

## Yakima Enological Annual Meeting Celebrating Seahawks, Students and Y.E.S.

The Y.E.S. Membership Business Meeting will be held Wednesday, March 12, 2014 at the Yakima Valley Museum. This annual event is an opportunity for members to show off their culinary talents! Members are asked to contribute a dish to our potluck dinner: casseroles, hot dishes, main courses, sides, salads, appetizers, and desserts are all welcome. As always, volunteers are sought for clean-up following the meeting.



The evening will involve a short business meeting including election of new board members. Special guests will be Y.E.S. scholarship recipients in the YVCC viticulture program, and we will have an opportunity to taste wines produced by the YVCC and Walla Walla Community College viticulture programs!



Since the meeting is being held on the 12<sup>th</sup>, come dressed in your Seahawks gear in honor of The 12<sup>th</sup> Man! We will celebrate the Super Bowl victory and provide one last opportunity for all the Seahawks fans to wear their lucky fan gear!

**Bring a wine glass** and your written suggestions for future tasting events. The Y.E.S. Board is interested in your suggestions and ideas for future Y.E.S. events. This is also an excellent time to renew your annual membership or to join Y.E.S.!

**Date:** Wednesday, March 12

**Place:** Yakima Valley Museum

**Time:** 6:30 p.m. registration; 7 p.m. start

**Cost:** \$10 Members; \$15 Guests

**Bring:** 1 wine glass

**Mail-in registrations must be postmarked by Friday, March 7. Online reservations accepted until midnight, Sunday, March 9. Phone calls until 8 p.m. Monday, March 10. (Call Marie Clark at 697-3364.)**

~ Tim Jeske

## PLATINUM “XII”

Your Y.E.S. Platinum committee is putting the final touches on our Twelfth Annual Platinum Tasting which will be held on April 12, 2014 at the Yakima Country Club. Last year’s event was truly spectacular and we think this year’s event will be even better. This year we have 20 wines: 12 wines that won a Double Platinum award and eight wines that won Platinum.

Some of the highlights of this year’s event will be:

Only one winery won three Double Platinum awards — **La Frenz** from Canada. They are attending and will bring an award winning Double Platinum wine.

The following wineries won two Double Platinum awards: **Gehringers Brothers** of Canada, **Maryhill Winery**, and **Smasne Cellars**. All three will be in attendance this year and will bring one of their winners.

Some of the new wineries joining us for the first time this year include **A to Z Wineworks** from Dundee, Oregon; **8<sup>th</sup> Generation** from Canada; **Cave B Estate Winery**; **Chateau Lorane** from Rogue Valley, Oregon; **Robert Ramsay Cellars** from Woodenville; and our own **Lookout Point Winery**.

Beginning with the Winemakers Reception, we will serve six wines — three whites and three reds — along with passed appetizers of Dungeness crab en phyllo, lamb sausage stuffed mushrooms, and prosciutto wrapped asparagus. The first course will be a Swiss salad with shallots, pimento, and onion frites accompanied by an interesting assortment of white wine blends. The second course will be roasted Washington Oysters Rockefeller accompanied by Sauvignon Blanc wines. The third course will be a cherry wood smoked Kurobuta pork loin over a risotto cake accompanied by Carmenere wines. The fourth course will be two variations of Northwest tenderloin medallions: one flame grilled with Cabernet butter, the other pan-seared with miso glaze accompanied with saffron carrots and herb potatoes. They are paired with an assortment of red wine blends from Washington, all Double Platinum winners. For the dessert course, an Engadiner Nusstorte— a honey walnut torte with dark chocolate ganache served with Platinum winning Port wines.

As in past years, we will have both a silent auction during the reception, with beautiful baskets by Bev Warren, and a live auction during the course of the evening, featuring wines, dinners and two Platinum guest judging spots. Proceeds from this event will again go to wine industry scholarships at Yakima Valley Community College, WSU Tri Cities School of Enology and the wine program at Walla Walla Community College in remembrance of Stan Clark.

We are still in the process of finalizing the winemaker’s tables. We will keep reservations for winemaker’s tables in the order received and will give you your choice of table by order received. If you have shared

winemaker’s tables in the past, you already know that these winery owners and winemakers have very interesting backgrounds and stories to share with their tables. So consider upgrading this year to a winemaker’s table to have a special wine experience, including a bottle of wine to take home.

For those members and guests concerned about drinking wine all evening and then driving, we will again have the popular option of using Aladin Limo Service to shuttle people back and forth to the event for the special price of \$25 per person. Please contact Steve Zien at 509-969-2877 to make arrangements.

The ticket cost this year is \$140 per person for a regular table and \$155 for a winemaker’s table **if the tickets are purchased prior to March 22<sup>nd</sup>**. After March 22<sup>nd</sup>, the cost will go up to \$165 per person for a regular table and \$180 per person for a winemaker’s table. Order your tickets now, as you only have a couple of weeks before the price goes up. The best and easiest way to get tickets is to go to our website [www.yakimawine.org](http://www.yakimawine.org), go to the Platinum event, click on “Brown Paper Ticket” and use your credit card. If you mail in your payment, the check must be postmarked on or prior to March 22<sup>nd</sup>. This event is only open to members of the Yakima Enological Society and the Yakima County Club and their guests, so invite your friends and neighbors and enjoy one of the premier wine events in the Pacific Northwest.

~ **Chuck Johnson**

## February Recap

### Essencia Tasting: Northwest vs. European Wines

We had a wonderful turnout for February’s event at Essencia, comparing Northwest wines with European wines. We want to give a special thank you to **Dick Hamlin** for the great idea and for planning the event. He wanted a small venue that would allow more mingling and lots of conversation, and it was just that — with 47 in attendance, including members and guests. A thank you also goes to **Ryan from Essencia Artisan Bakery** for preparing fabulous food samplings to go with the wines, and to **Brad Baldwin** from Stems for selecting the wines for comparison.



Tasters were asked to bring two wine glasses so they could taste each varietal pairing at the same time: one from either Germany, France or Italy and one from the Northwest, and then also sample the food that was prepared to go with that wine. It was very interesting to hear everyone talk about the differences and which wine they thought was the better of the two, or which went best with the food being served with it. All in all, a very fun evening!

~ Dorene Boyle



## Hosting a tasting!

Are you a creative party planner? Have you imagined having a tasting at your favorite winery or catered by a special chef? Do you know of a great new venue?

If you have the desire to host an event, Y.E.S. has a step-by-step guide to assist you.

The Y.E.S. packet guides you from choosing a theme and wines to reserving a location, estimating the cost using the estimator guide sheet, setting the cost for the tasting, making the announcements and preparing an article for the Y.E.S. Newsletter.

Y.E.S. has been fortunate to have many club members host in the last few years. Bring your ideas for tastings, venues or catering to the March 12 Annual Meeting and we’ll get your party on the schedule.

~ Gerry Amos and the Y.E.S. Board

**What: Annual Potluck and Business Meeting**  
**When: Wed., March. 12 — 6:30 p.m. registration**  
**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 7, 2014

Or pay online at the Y.E.S. website

by MIDNIGHT, MARCH 9, 2014

[www.yakimawine.org](http://www.yakimawine.org)

Members ----- @ \$10 = \$ \_\_\_\_\_

Guests ----- @ \$15 = \$ \_\_\_\_\_

**Charter members, no charge**

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**

# Yakima Enological Society

PO Box 2395, Yakima WA 98907  
Email: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
Web: [www.yakimawine.org](http://www.yakimawine.org)

## Yakima Enological Society Board

President .....Gerry Amos  
1st Vice President.....Susan McPhee  
2nd Vice President.....Robin Kisala  
Treasurer .....Jill Skone  
Secretary.....Dorene Boyle  
Registration Chair.....Marie Clark  
Board Members: .....Ben Antonio  
Brad Baldwin  
Sally Baldwin  
Virginia Gable  
Richard Hamlin  
Bryan Hollenbaugh  
Tim Jeske  
Julie Johnson  
Kathy Michielsen  
Kelcy Young

**We're on the Web...**  
**[www.yakimawine.org](http://www.yakimawine.org)**

*This newsletter published by Jonelle Foutz,  
Write Mind, PO Box 1194, Yakima WA 98907*

## President's Corner

March 2014

I'm ecstatic about the amount of snow the mountains are getting these last few weeks of February. Skiing is great by the way...Real Powder.



With winter finally settling in up in the mountains, I'm also looking forward to getting into some springtime activities down in the Valley, such as wine touring. With the recent Red Wine and Chocolate event opening the tasting season, most of the wineries' tasting rooms should be open and ready for business. I'm going to start close to home with



**Southards of Selah, Gilbert, Antolins/ Lookout Point, Wilridge and Naches Heights.** I've heard of another place I need to check out — **Dineens** in Zillah. On the way down to Zillah, a stop a **Treveri's** for a bubbly cocktail is a must. Of course it will take more than one day to visit all of these wineries!

See you along the wine trail.

~ Gerry Amos, Y.E.S. President

# Platinum XII Dinner Reservation

*Saturday, April 12, 2014 ~ Yakima Country Club*

*6:00 pm ~ Winemakers Reception & Greeting Wines*

*7:00 pm ~ Dinner featuring five 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 22)**

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

Winemakers Table - \$155/person:                      Number of Attendees: \_\_\_\_\_ @ \$155 = \_\_\_\_\_

### **After March 22**

Regular seating - \$165/person:                      Number of Attendees: \_\_\_\_\_ @ \$165 = \_\_\_\_\_

Winemakers Table - \$180/person:                      Number of Attendees: \_\_\_\_\_ @ \$180 = \_\_\_\_\_

Total Enclosed: \$ \_\_\_\_\_

We would like to be seated 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

Or, pay online with a credit card at Brown Paper Tickets.

Go to the Y.E.S. website at [www.yakimawine.org](http://www.yakimawine.org) and click on the Platinum XI link under Upcoming Events.

*All reservations must be paid for in advance and are non-refundable.*