



Y. E. S!

March 2015

A monthly publication for members of the Yakima Enological Society

Membership Update

We have one new member so far this year, **Akbar Rezaie**. Welcome Akbar. For the rest of you, this is the time to renew your membership. Your annual membership will run from March 2015 through February 2016. You will find the current membership application included with this newsletter. You can also go to the Y.E.S. website, click on Membership, go to the bottom of the page and click on Y.E.S. Membership Application. You will see we have not increased the dues and you get a bonus this year...Y.E.S. Membership Cards. I will have them available starting at the March meeting. Most of you are receiving the newsletter by e-mail now, but if you want to get it by regular mail be sure to mark that on the membership form. Feel free to pass along membership applications to any family or friends that you think might be interested in joining our fun and educational group.

~ Susan McPhee

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

April 11...
Platinum Event
Yakima Country Club

May 13...
To be announced

June 10...
Tieton Cider Works
Outdoor event

~ Robin Kisala

NOT Your Usual Business Meeting

Get ready, Y.E.S. members and guests, for a unique and enjoyable business meeting and potluck this coming March 11 at the Yakima Valley Museum. We are pulling out all the stops this year; all of the galleries at the museum will be open for your enjoyment between 6:00 and 6:45 p.m. A special reception in the Jewett Lobby will begin at 6:30 p.m., followed by a welcome and introduction of special guests, including our recent enology/viticulture student scholarship recipients at 7:00 p.m. The usual great potluck meal and short business meeting will follow.



The theme? Well, the museum director, John Baule, will speak briefly on the special place of our own museum in the context of Yakima Valley's greater history. Yakima Enological Society's ongoing relationship with Yakima Valley Museum, begun in 2002, continues to be the perfect venue for many of our tastings. And to think, the facility charges have never increased! To this end, we are promoting a "museum kitchen shower" to help replenish some of the well-worn equipment which we've used over the years.



So, in addition to bringing your wine glass and potluck dish, we ask that you consider donating any of the following items, new or gently-used, to give the kitchen a little facelift. There will be a large basket in the Centennial Room to collect any of the following items:

- | | |
|----------------------------|-----------------------|
| Serving spoons/forks | Stovetop pots or pans |
| Cake servers | Scour pads |
| Kitchen towels, washcloths | Silicon mats |
| Oven mitts/potholders | Chef knives |

And, indeed, we are accepting help on this evening for either set-up or clean-up. Y.E.S. board member Tim Jeske will be glad to receive a phone call from you to schedule your help: Call him at 969-0423. Thank you! Admission for this special evening remains an incredible \$10.00, with some of our past year's best wine offerings reserved for this occasion. See you there!

Date: Wednesday March 11

Place: Yakima Valley Museum

Time: 6:00 p.m. for gallery viewing; 6:30 p.m. reception

Cost: \$10 Members; \$15 Guests

Bring: 1 Wine glass, Potluck dish and, if desired, a kitchen shower gift

Mail-in registrations must be postmarked by Friday, March 6.

Online reservations accepted until midnight, Sunday, March 8. Register on the Y.E.S. website or go to <http://www.brownpapertickets.com/event/1332821>

Phone calls until 8 p.m. Monday, March 9. Call Marie Clark at 697-3364.

~ Jill Skone

April Preview... PLATINUM “XIII”

The Y.E.S. Platinum committee is putting the final touches on the Thirteenth Annual Platinum Dinner. This year it will be held on Saturday April 11, 2015 at the Yakima Country Club. Last year's event was fantastic and we think this year's event will be even better. We are featuring 20 wines...of which 13 won a Double Platinum award and seven won Platinum.

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

Jones of Washington winemaker, **Victor Palencia**, won five Platinums. He will attend and will bring two of his Double Platinum winners with him. He will also host a winemaker's table.

Robert Smasne won nine Platinums at the judging. He will attend with one of his Platinum winners and will also host a winemaker's table.

Maryhill Winery won seven Platinums, **Pacific Rim Winemakers** won five, **Gehring Brothers Wines** from Canada added another four to their long list. **Brian Carter Cellars**, **Kraze Legz Vineyard** from Canada and **Dusted Valley Vintners** also each won four Platinums and all will have one of their winners at this year's dinner.

We will serve six wines—three whites and three reds, all Double Platinum winners—during the Winemaker's Reception, along with passed appetizers. For the dinner, the first course will be a salad featuring smoked scallop, baby arugula and cucumber accompanied by Viognier. The second course will be a Pacific black cod and blue king prawn “meatball” with pak choi and enokitake accompanied by three vintners' Pinot Gris. The third course will be a caramelized Long Island duck with roasted onion polenta and French beans accompanied by three Pinot Noirs. The fourth course will be roasted Wagyu New York strip from Snake River Farms with a portabella and heirloom tomato Cabernet Sauvignon demi-glace, new potato rissole and sautéed baby spring vegetables. This course will be paired with three Cabernet Sauvignons—all three Double-Platinum winners. For the dessert course, a Belgian chocolate ganache and frangipane tart will be served with three different Platinum-winning dessert wines, allowing you to choose which you think goes best with this dessert.

We will have both a silent auction during the reception, with beautiful baskets and six-bottle lots of wine created by **Bev Warren**, and a live auction of wines, dinners and two Platinum judging spots during the course of the evening. 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, a former teacher in the Walla Walla wine program and a longtime Y.E.S. member. Please note that all auction items must be paid for with cash or checks, as Y.E.S. is unable to accept credit cards at the Yakima Country Club.

This year we have arranged for six winemaker's tables. The sponsors of the tables this year are: **Kraze Legz Vineyards** from Canada, **Jones of Washington**, **Smasne Cellars**, **Brian Carter Cellars**, and from Oregon, **Duck Pond Cellars** and **Cardwell Hill Winery**. If you have shared a winemaker's table in the past, you already know that the winery owners and winemakers have very interesting backgrounds and stories to share with their tables. If you haven't, consider upgrading this year to a winemaker's table to have a special wine experience, including a bottle of wine from that winery 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 Limousine Service to shuttle people back and forth to the event for the special price of \$30 per person. Please contact owner, **Steve Zien** at 509-969-2877 to make arrangements.

February Recap Daven Lore Winery

It was nearly standing-room-only at the Y.E.S. February tasting, but members **Connie and Kim Eisenzimmer**, owners of **The Vine Venue**, had a lovely surprise for us...a newly remodeled space! Members enjoyed a pre-Valentine's Day celebration with great wine, delicious food, hugs and kisses and even a bit of swooning. Seriously, have you met Mr. December from the 2014 vintner's calendar? **Gordon Taylor**, vintner of **Daven Lore Winery**, provided a very interesting presentation about the importance of yeast selection in the making of his quality wines.



The evening began with two very nice greeting wines: a dry Riesling and Recovery Red. A tasty salad of baby arugula tossed with a sesame oil and balsamic vinaigrette and

Continued on page 3...

The ticket cost this year is \$140 per person for a regular table and \$165 for a winemaker's table **if the tickets are purchased prior to April 1st.** After April 1st the cost will go to \$155 and \$180 per person for a regular and winemaker's table respectively. So, 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, go to the Platinum event, click on “Brown Paper Ticket” and use your credit card. This event is only open to members of the Yakima Enological Society and the Yakima County Club and their invited guests. Last year's event sold out early so don't delay if you are planning to attend and enjoy one of the premier wine events in the Pacific Northwest.

~ **Chuck Johnson**

topped with parmesan shavings was paired with Daven Lore's lovely Rosé wine...Gordon's unique blend of Sangiovese, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot. For the main course, we sampled two different red wines. First was a wonderful Rhone blend called Aridisol (arid soil), which was followed by a terrific Tempranillo. Both were perfect with our red tomato sauce entrée of lasagna. The dessert course consisted of four different homemade sweets created by Y.E.S. members. (Many thanks to Pam Friedt.) The chocolate, lemon and lavender options went fast and were scrumptious with Daven Lore's Port-style Syrah Forté. This well-attended and educational event will long be remembered for its lovely venue, great food and delicious Daven Lore wines. A nice way to spend a pre-Valentine evening!

~ **Terese Abreu**

Y.E.S. Testimonial...

Gene and I would like to thank all those who helped organize the February tasting at The Vine Venue. The decorations were lovely, the food delicious, and the wine fabulous. Great job Y.E.S!!

~ **Gene and Cheryl Probasco**



Eat this... Drink that

*Recipe submitted by Doreen Boyle
Wine suggested by Brad Baldwin*



This month: **Bacon-Wrapped Duck Appetizer** with **Eccolo 2011 Wahluke Slope Barbera**. Regular retail price: \$25.00; Y.E.S. price: \$20.00 at Stems in downtown Yakima.

Bacon-Wrapped Duck Appetizer

- Thinly slice duck (or you may use chicken breast).
- Marinate meat in mesquite sauce (any brand) overnight.
- Lay down 1/2 slice of bacon.
- Put a piece of meat on bacon.
- Put a small piece of seeded jalapeno, water chestnut and pineapple on meat.
- Roll it up and fasten it with a toothpick.
- Grill until crispy.



What: NOT Your Usual Business Meeting

When: Wednesday, March 11

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by March 6, 2015

Or pay online at the Y.E.S. website
by MIDNIGHT, MARCH 9, 2015

www.yakimawine.org

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

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

Total Enclosed: \$ _____

Important: Please include your phone number AND email.

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
Web: www.yakimawine.org

Yakima Enological Society Board

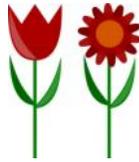
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- 1st Vice President Susan McPhee
- 2nd Vice President Robin Kisala
- Treasurer..... Jill Skone
- Secretary Dorene Boyle
- Registration Chair..... Marie Clark
- Board Members:..... Terese Abreu
Ben Antonio
Brad Baldwin
Tim Jeske
Julie Johnson
Ron Larin
Kathy Michielsen

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

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

President's Corner

March 2015



The month of March brings about a change in the season from winter to spring, and changes in the Y.E.S. Board of Directors. Several of our valued long-time board members have decided it is time for them to step down, and they will be sorely missed. However like the season of spring brings new life, we can anticipate the new life and fresh ideas that will be brought to the board by those deciding to join us for the next two years. If you have ever thought you would like to serve on the Y.E.S. Board, the opportunity is at hand! Elections will take place at the Annual Meeting/Potluck on March 11.

My two years as Y.E.S. President is coming to an end. Due to family responsibilities and a zeal to see more of this country, I will be stepping down as President. I would like to thank the board and the membership for making it a wonderful time. I appreciate all of the support from all of you.

Cheers,
~ **Gerry Amos, Y.E.S. President**



**Test your wine knowledge each month
with a new wine term and definition.**

Legs: A ring of clear liquid near the top of a glass of wine that when swirled forms droplets that drop back into the wine, giving this phenomenon its other name, **Tears of Wine**. It is seen most easily in wine with a high alcohol content.

Submitted by Robin Kisala

Platinum XIII Dinner Reservation

Saturday, April 11, 2015 ~ Yakima Country Club

6:00 pm ~ Winemaker's 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 Winemaker's Table, the table will be limited to eight, as you will be seated with a winemaker and his/her 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 April 1)

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

Winemaker's Table - \$165/person: Number of Attendees: _____ @ \$165 = _____

After April 1

Regular seating - \$155/person: Number of Attendees: _____ @ \$155 = _____

Winemaker's Table - \$180/person: Number of Attendees: _____ @ \$180 = _____

Total Enclosed: \$ _____

We would like to be seated with: _____

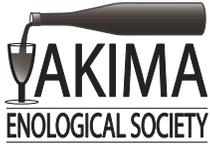
If no seating preference is made, your seating will be assigned for you.

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 and click on the Platinum XIII link under Upcoming Events.

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



**Yakima Enological Society
Membership Application 2015-2016**

New _____ Renewal _____

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

Name: _____ Home Phone: _____
Name: _____ Email: _____
Address: _____ Newsletter by email? Yes _____ No _____
City: _____ State: _____ ZIP: _____

PLEASE NOTE: Law requires members to be of legal age. Minors are not permitted at tastings.

As a volunteer organization, we encourage our members to be involved. Please check the ways you can help YES:

- | | |
|--|---|
| <input type="checkbox"/> Help with food preparation for tasting | <input type="checkbox"/> Wine research for tastings |
| <input type="checkbox"/> Help with greeting and guest registration | <input type="checkbox"/> Pouring wine/serving food |
| <input type="checkbox"/> Help with organizing a tasting | <input type="checkbox"/> Help with set-up for a tasting |
| <input type="checkbox"/> Board membership/planning | <input type="checkbox"/> Help with clean-up after a tasting |
| <input type="checkbox"/> Writing/finding articles for newsletter | <input type="checkbox"/> Sharing my wine knowledge at tastings |
| <input type="checkbox"/> Anything to help at a tasting | <input type="checkbox"/> Sharing knowledge with handouts, talks, slides |

Membership is non-transferable.

Annual Dues: \$40 ___ per couple \$25 ___ per single for membership term from 03/01/2015 to 03/01/2016



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