



**Chapter of the Enological Society
of the Pacific Northwest**

May 2002

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Yakima Enological Society

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May Tasting Announcement

We are excited to announce that the May tasting of the Yakima Enological Society will be held **Wednesday May 8, 2002** at the **Yakima Valley Museum's** recently refurbished meeting room. This will be your first opportunity to experience our exceptional new venue.

We are equally fortunate to have **Stan Clarke**, **Wade Wolfe** and **Sarah Spade** as the illustrious team responsible for preparing and presenting our May seminar / workshop on wine tasting. This seminar will feature component tasting, whereby the primary wine flavors, sweet, acidic and tannin are demonstrated. That problematic wine flavor defect, "corked" will also be illustrated. Dr. Wade Wolfe (owner / wine-maker of Thurston Wolfe and general manager of Hogue Cellars) will be the presenter of the seminar / workshop. Mr. Stan Clarke (author of the well known wine column in the Yakima Herald-Republic, and instructor in viticulture and winemaking at Walla Walla Community College) and Dr. Sarah Spade (Professor of food technology and winemaking at Washington State University, Prosser) unfortunately will not be able to attend the tasting. Stan Clarke, ably assisted by Sarah Spade, will design and prepare the seminar / workshop.



The tasting will be accompanied by a selection of appetizers and snacks appropriate for the occasion. A special surprise wine selected by the team and an accompanying decadent dessert will conclude the evening.

Please come and participate in this highly entertaining and educational tasting at our spectacular new venue. It promises to be a memorable and thoroughly enjoyable evening.

- Date:** Wednesday, May 8, 2002
Place: Yakima Valley Museum
2105 Tieton Drive, Yakima
Time: 6:30 P.M. Registration
7:00 P.M. Begin
Cost: \$15.00 Members, \$20.00 Guests
\$10.00 Member non-drinkers
Bring: **Two** wine glasses and YES snack tray
Limited: To 140 registrations

Postmarked by Friday, May 3rd. Phone calls only on Monday, May 6th to Marie Clark, 697-3364 (until 8:00 P.M.). There will be no registrations after this date and no registrations at the door.

David Hysert



PRESIDENT'S CORNER

The Barrel House. What a fantastic place! James & I had the privilege of spending two wonderful evenings this week with the Raths and the Stoffers. You will be amazed at the beauty and style from the moment you walk in. Their incredible vision has transformed what used to be the Blue Banjo into a gathering place that we will want to visit regularly. They all should be congratulated on showing us that downtown Yakima is alive and well!

April at the Larson Gallery was, once again, a great evening. The wines of Terra Blanca were excellent. It was terrific to get to know the winemaker, **Keith Pilgrim**. The food was fantastic. I was asked who catered the evening and of course my reply was "our talented members." Thanks to **John Dibari** and everyone who helped put on a great night.



May will be our first tasting at the Yakima Valley Museum. I hope you will enjoy the extra elbowroom we will have. **David Hysert** is organizing a wonderful night for us. I hope to see many of you there.

We have so many new members to our group. I would like to give a very warm welcome to, **Lela Delay, Tom & Mary Robbert, John & Gail Thomas, Paul & Mary Edmondson, Heidi & Chris Schmidt, Jim Bales & Laurie Kirkland, Amy Ravenholt, Scott & Jeannie Swedberg, Susan McPhee, Douglas & Charlene Picatti, David Lynx & Timothy Jeske, Armand & Jaime Doucette, Lane & Judy Brown, Leo & Karen Lee, Larry & Lisa Sidor, Nadine Kobes & Nick Perez, Fred & Jeannette Witham, Jim & Sally Baldwin, Kim & Connie Eisenzimmer and Larry & Lola Worden**. I look forward to getting to know all of you. See you at the next tasting.

Gina Milliron

April Tasting in Review

The April tasting at the Larson Gallery with **Keith Pilgrim** from **Terra Blanca Winery** was a good time for all. The wines were excellent and appreciated by everyone I talked with.

Keith did a wonderful job of explaining the Red Mountain appellation and the complexities of the wines he is producing.



There were 110 members and guests in attendance for the event which included voting on the picture to be given the YES Member's Choice Award. If you have not seen the photo exhibit it is worth finding the time to view. Thank you again to all those that helped to make this such a successful evening.

John DiBari

July Enological Meeting

Keep Wednesday, July 10, 2002 open for a fun night at the Cascade Nursery.

We will be entertained by the "Blue Tropics". There will be sampling of white wines, and will also include a couple of nice reds. There will be hors d'oeuvres to complement the wine.



Come and enjoy the beautiful garden, good music, food and wines. This is one **not** to miss.

Shaunna Kobes

June Tasting Preview

The upcoming June tasting represents another milestone on the Y.E.S.'s road to the future. As noted elsewhere in this Newsletter, the growth of our membership has necessitated our move to the Yakima Valley Museum and with it comes the second opportunity to host a larger group at a "sit-down" function.

The June tasting will be limited to 160 people. Hedges Cellars will be our guest, and will bring some new release wines as well as a three-year "vertical" tasting of their Three Vineyards Bordeaux style red wine.

These hardy wines will be paired with an appropriate dinner menu that should make this tasting an event to remember. We anticipate great food, great wine, and great company, so mark your calendar and register early!

Scott Summers

Calendar of Upcoming Events

May 8	Wine Tasting Seminar Yakima Valley Museum
June 12	Hedges Cellars Yakima Valley Museum
July 10	Blue Tropics Cascade Nursery
August 17	Case of the Blues Sarge Hubbard Park

PERFECT HARMONY

Now is the time to sign up! If you plan to be in Walla Walla for their Spring Barrel Tasting, Make your weekend complete by attending *Perfect Harmony*.

Perfect Harmony is a gala gourmet wine dinner and wine auction sponsored by the Tri-Cities Enological Society for the benefit of the Mid-Columbia Symphony.

This is a truly great event, one that you don't want to miss. There will be a great gourmet wine dinner, delightful silent auction, and a wonderful live wine auction. All accompanied by live music provided by the Mid-Columbia Symphony.

The silent auction includes dinner packages, wine, original works of art, live orchids, and much more. The list is still growing.

The live wine auction will include an abundance of great Washington wines, a number of large format bottles, a Leonetti vertical, and a **bottle of 1978 Leonetti Cabernet**, Gary Figgins first commercial release.

So call right now to get reservations. The number is 509-943-6602. The cost is \$75 and is well worth it.

**Saturday, May 4th at 6:00 p.m.
Double Tree Hotel
2525 N. 20th Ave.
Pasco, Washington**

For details see: www.midcolumbiasymphony.org/perfect.html

*Floyd Hodges
Tri-Cities Enological Society*

What Is ML?

Wasn't the tasting at the Larson Gallery a special event? The wines from Terra Blanca on Red Mountain were wonderful, and the food was great!

The 1999 Terra Blanca Red Mountain Chardonnay was our first wine, and then we tasted his 1999 Red Mountain Block 5 Chardonnay, which was remarkably different. **Keith Pilgrim**, the Owner/Winemaker from Terra Blanca, shared with us that both Chardonnays



had been through "ML." As I was mingling around, I heard several people ask what "ML" was, and I found myself explaining it briefly to several groups of people. For those that want some additional detail, I thought I would share with you that ML stands for malolactic fermentation, which is also sometimes abbreviated as MLF.

David Forsyth, Director of Winemaking at **Hogue Cellars**, advises that what happens during this secondary fermentation process is that malic acid, which is tart, is acted on by a bacteri, *Oenococcus oeni*, that is either introduced into the wine or may be present in previously used barrels. The result is that carbon dioxide is given off, and the malic acid is converted to lactic acid (which is a weaker acid than malic acid), which will produce a softer wine. Many of the wines which undergo malolactic fermentation may have the taste of butter or butterscotch -- this is due to the production of di-acetyl by the bacteria (di-acetyl is the compound that is responsible for the butter flavor of butter and margarine). Usually most all red wines are put through malolactic to soften the wines, while many Chardonnays and some Sauvignon Blancs may be put through either a complete or partial ML, depending on the style of wine the winemaker wishes to make. Most fruity whites such as Riesling and Chenin Blanc are not put through ML, to protect the fruit and freshness of these wines. Today, the wines that undergo this fermentation process will usually be more complex and less acidic.

If you'd like additional information or detail, just enter "Malolactic Fermentation" in the search engine you use to explore the Internet, and you'll have access to a wealth of information about the winemaking process, including ML or MLF.

Sharon Clinton

Happy Mother's Day

Please submit info., articles, or recipes to:

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First Class Mail

May 2002

Happy Mother's Day!

Wine Tasting Seminar **Yakima Valley Museum**

Deadline: Postmarked by Friday, May 3rd **Wednesday, May 8th, 2002 6:30 PM**

Name(s): _____ Members _____ @ \$15.00 = \$ _____

Name(s): _____ Guests _____ @ \$20.00 = \$ _____

Guest(s): _____ Non-Drinkers _____ @ \$10.00 = \$ _____

Guest(s): _____ **TOTAL Enclosed:** \$

Phone: _____

Please give your e-mail address below 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!