

YES!



A monthly publication for members of the Yakima Enological Society

Platinum V in Review

"Splendor in the Glass" was an apt metaphor for a wonderful evening filled with award-winning wines and a gourmet meal. About 160 guests enjoyed an exquisite selection of dishes prepared by Executive Chef Jennifer Lineger-Johnston (whom you may remember from Platinum IV). One guest commented to me later, "I would have bid on her recipes if she had put them in the auction."

Wine Press Northwest editor Andy Perdue kept the evening light as well as informative while interviewing the winemakers and winery owners about their experiences, history and training in the wine business. He also explained how their wines were judged and selected for the awards.

Master of Ceremonies, Jack Topper was outstanding in setting the pace of the evening. Who would have suspected he would also be such a talented auctioneer? After the meal, we auctioned two lots of all the award winning wines of the evening, as well as the opportunity to be a *Wine Press Northwest* wine judge at the next Platinum judging. Thanks to Jack's skill and very generous guests, YES will be able to sponsor student scholarships in the YVCC Viticulture and Enology Program.

The evening ended with guests dancing off the calories to the music of Roger Springer.

Finally, let me end with an email quote from one of our event guests; "Thanks for inviting us to the fabulous wine tasting dinner. We had a great time and learned a great deal about wine. The dinner was outstanding and the company even better. Thanks again!!!" - Ed Reinhart

~ Julie Johnson

Ten Wines for \$10 or Under

Now that tax season and Platinum V are behind us, and our wallets may be feeling a little pinched, it's time to get together, have some fun and taste some great wines that don't break the bank.

May's tasting is all about sampling affordable wines and more! We will be featuring 10 wines that retail for \$10 or less (some of them award winners!) and pairing them with scrumptious hors d'oeuvres. Just the thing for a casual spring or summer get-together. This would be a great opportunity to bring a guest and introduce him or her to the wonders of wine tasting. Mingling is encouraged, so wear comfortable shoes. Seating will also be available.

Bring at least one wine glass and a snack tray. If you don't have these, YES will have them available for purchase.

Wednesday, May 9th, 2007 – Yakima Valley Museum

6:30 p.m. Registration – 6:45 p.m. Greeting – 7 p.m. Program Starts
\$20.00 Members – \$25.00 Guests – \$15.00 Non-Drinkers

Postmarked or paid online by **Friday, May 4th**. Phone calls only Monday, May 7th before 9 p.m. Messages can be left on Jimi Weaver's answering machine at 575-7511. Hope to see you there!

~ Jarvine Mabes

June Tasting

ROAD TRIP!



Ever wonder what "terroir" means or even tastes like? Let's take a trip to Rattlesnake Hills AVA and visit the winemakers and vineyards to find out. We will leave the Museum on Saturday, June 16th at 1 p.m. and board a bus to visit Morrison Vineyard, the "oldest" vineyard in Rattlesnake Hills, with Gail Puryear. Then it's off to Hyatt and Silverlake. We will end with Paul Portteus at Portteus Vineyards. Along the way we will taste the wines and experience the "terroir" of Rattlesnake Hills paired with delicious appetizers at each winery. We will be back in time for any Saturday evening plans. The bus seating is limited, so mark your calendars and send your reservation in early!

~ Lynda Opiela

Wine Education Classes

BBQ and Wine

Saturday, May 12th
5:00 – 7:30 p.m.
(\$25 per person)

Learn about and sample wines that pair wonderfully with barbecued foods. As summer approaches, join us for a tour around the grill with Yakima Valley wines.

Cool/Crisp Summer Foods and Wines

Monday, May 21st
6:00 – 8:30 p.m.
(\$25 per person)

You won't need to turn on the stove this summer! Learn about cool/crisp foods to enjoy without heating up the kitchen, and the wonderful Washington wines that will match.

Flambé Cooking and Wine

Saturday, June 9th
5:00 – 7:30 p.m.
(\$30 per person)

Enjoy this three-course sampler in Flambé-style cooking, paired perfectly with some Washington wines. Master Sommelier Angelo Tavernaro will prepare several meals right before your eyes.

To register, visit
www.yvcc.edu/wine

Welcome New Members



Let us welcome the newest members to our club. They are Ranae Surgeon and Danalle Livingston.

~Marie Clark



Opening the Wine Cellar

Over the next couple of months in “Opening the Wine Cellar” I’m going to cover some of the classic wine grape varieties. Let’s begin with... Merlot.

Merlot (mehr-LOH), more correctly called Merlot Noir, is a French red wine grape variety. It is the most widely planted red wine grape variety in the Bordeaux region of France, where it originally received recognition as one of the red wine grapes in a “Claret.” (Claret is an English term for a Bordeaux blended red wine which can include Cabernet Sauvignon, Merlot, Malbec, Petite Verdot, and Cabernet Franc.) It is often referred to as the “soft” wine when compared to its more austere, aristocratic and long-lived constant companion, Cabernet Sauvignon. Merlot is frequently described for its texture (soft) instead of any specific characteristic of its aroma or flavor profile. Typically, Merlot wines are lower in color, acid, and tannins than Cabernet Sauvignon. However, when Merlot grape yields are controlled, and with expert wine making, Merlot grapes produce some of the most luscious, expensive, and sought-after wines in the world.

Merlot is typically grown in the same regions as Cabernet Sauvignon. Merlot does well in a wide range of soils, including clay. Compared to Cabernet Sauvignon, it is earlier to bud, bloom, and ripen by almost four weeks, which makes it good viticultural insurance in more marginal climates. Merlot is not as vigorous a producer as Cabernet Sauvignon, and the thin skin of the grapes can make it susceptible to diseases in wetter climates. Merlot is sensitive to timing of harvest, and acid levels can drop rapidly if picking is delayed.

In addition to its importance to France, it is widely grown in Northern Italy, where it is called “Merlott.” In Tuscany, it provides a “softening” touch to the roughness of Sangiovese. Throughout Eastern Europe, it is the primary red wine grape variety.

In the new world, Merlot has been admired for its relative ease of cultivation and wide flavor acceptance. While still considered a “poor cousin” to Cabernet Sauvignon, its acreage has continued to increase in California, and it shows a particular affinity to the dry climates of Eastern Washington. In Washington, there are currently over 6,000 acres of Merlot planted. The wines produced from these grapes often have an intense aroma and flavor of pie cherries, and occasionally an herbaceous aroma. They are typically low in acidity with a medium garnet hue.



Continued on page 3...

10 Wines for \$10 or Under — Wednesday, May 9, 2007

6:30 p.m. at the Yakima Valley Museum

Registration Deadline: Friday, May 4, 2007

Name(s) _____ Members----- _____ @ \$20 = \$ _____
 Name(s) _____ Non Members ---- _____ @ \$25 = \$ _____
 Name(s) _____ Non Drinkers ----- _____ @ \$15 = \$ _____
 Name(s) _____ Total Enclosed: \$ _____
 Phone: _____

Please provide your email address if you would like to receive future issues of the newsletter via email
 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!

Remember... You can pay for the event online through TicketLeap at www.yakimawine.org

Merlot ...Continued from page 2

When pairing Merlot with food, it's best to consider braised, as opposed to grilled meats. (To "braise" means to first sear the meat in fat, then cover it with broth/wine and cook slowly until the meat almost falls off the bone.) For a traditional pairing, consider braised venison with an eggplant charlotte. A more contemporary food pairing would be ripened brie and rosemary bruschetta, or blackened catfish with roasted red pepper butter. Yummy!!

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

YVCC Viticulture and Enology Program

Integrative Learning - A new Way of Instruction

Our program is partnering with the business department at YVCC to create a learning community, which is an alternative learning style intended to be "transformational" instead of terminal. This integration promotes learning that reflects reality, thereby promoting student success by utilizing ideas from other aspects of their lives. It will be interesting to see if by integrating our Introduction to Washington Wines, Washington Terroir, and Wine Marketing courses whether a student's comprehension of the material will be increased. Our departments go to a training for this in May, and the course will take place next winter.

Partnering with Industry

Volunteers from the Viticulture and Enology Program will participate in pre-barrel and spring barrel activities with the local wineries. The students have a lot of fun, and it is a great experience for them. We hope to continue these types of partnerships in the future as well.

**~Trent Ball, Director
 YVCC Viticulture & Enology Program**

**Yakima
Enological Society**

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Yakima Enological Society

- President: David Lynx
- 1st Vice President: Marie Clark
- 2nd Vice President: Julie Johnson
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- Board Members: Donna Lambert
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**We're on the Web...
www.yakimawine.org**

President's Corner

Spring is in the air, and with the Platinum and Spring Barrel tastings over we're thinking of new ideas for upcoming events. As always, we need your input. We have tried to incorporate everyone's suggestions and ideas on what they like to see. Our members have asked for a bus trip, so we are incorporating this idea into the Terroir Tasting in June. We have always liked a special summer event, so we will have Thinking Inside the Box at Apple Tree in July. In September we will feature St. Laurent winery. And to fulfill another request, we will have another potluck in October. The members drive this organization, and the board is always ready to listen to your ideas.

~David Lynx

MESSAGE TO ALL MEMBERS!

Costs for just about everything have increased dramatically over the last few years. Now the YES board is faced with additional costs inherent in printing and mailing copies of our newsletter. We are considering several alternatives, including changing the format of the newsletter to more of a "fact sheet," or perhaps passing along some of the increased costs to the subscribers who still wish to receive a copy in the mail. As always, we are looking for input from our members. In the meantime, we ask that all members who are still receiving a mailed newsletter to consider changing to email distribution— and then just printing out the newsletter at home. Naturally, we will continue to mail to those members who still prefer that method of receiving the newsletter.

~ Julie Johnson