

Two Mountain Winery featured in June

The June tasting will feature Zillah's Two Mountain Winery. Matthew Rawn from the winery will be on hand to tell us the story behind their wine and winery. Save the date! It will be on June 11th starting at 6:30 p.m. at the Yakima Valley Museum. More details will be announced in the next issue.

~ Leo Lee

Plan Ahead YES Calendar of Upcoming Events in 2008

May 14... Canyon's Edge Winery at the Yakima Valley Museum

June 11... Two Mountain Winery at the Yakima Valley Museum

July 9... Appetizers & Wine at the home of Bert & Keith McDonnell

August 16... No tasting to support "Case of the Blues & All that Jazz"

September 10... Western Theme, location to be announced later

October 12... Bus trip to Prosser wineries with lunch at Desert Winds

November 12... Portuguese wines at the Yakima Valley Museum

December 9... YES Christmas Party at the Yakima Country Club

~ Julie Johnson



Tasting Wine from the Canyon's Edge...

Canyon's Edge Winery will be featured at the May tasting. This is a fairly new winery although they have been growing grapes since 1998. The owner, Brian Groth, will talk about the winery as well as the consulting winemaker, John Haw. YES members might remember John Haw from his tenure as winemaker with Maryhill Winery. Canyon's Edge has been primarily producing red wine but at this tasting, YES will have the privilege of trying one of their first white wines, a sauvignon blanc right out of the barrel. This is a wine that has not even been bottled or sold.

YES members will also have the opportunity to enjoy these wines paired with food prepared by Chef Big John Caudill. (After seeing the menu, my taste buds are salivating.) The tasting will end with a Chocolate Port paired with a decadent Bittersweet Chocolate Date Cake with Mascarpone Cream.

See you at the museum.

~ Julie Johnson



Date: May 14, 2008

Location: Yakima Valley Museum

Registration: 6:30 p.m.

Program: 7:00 p.m.

Cost: \$30 YES Members, \$35 Guests

- *Bring two wine glasses.*
- *Postmarked or online pay by May 8, 2008.*
- *Phone calls only on May 11, 2008 to Jimi Weaver at 575-7511.*

New Winery in Yakima



Plaza Socievole Winery opened last week in the old Dunbar Jeweler's location on Yakima Avenue. The owners, Rita Jorgensen and Bryan Eglet, along with their winemaker, Victor Palencia, offer a very nice tasting room and a great outdoor plaza with a menu of appetizers, salads and sandwiches to pair with the wine. Their wines include a dry Riesling, an off-dry Riesling, a white blend of 75% Viognier/25% Roussanne, a Rose from Merlot, a Cabernet, a Cab-Franc-Merlot blend and a powerful Tuscan style red called Jove. When the weather gets a little warmer and you are looking for a nice outside café to people watch on Yakima Avenue, try them out.

~ Chuck Johnson



Opening the Wine Cellar

What's Happening at the Winery...White Wines

For this article I thought it would be a good idea to update everyone on what happens at a winery this time of year. Often people ask me "After crush do you all go on vacation until the next crush?" Hardly! Winery visitors during crush see a flurry of activity, but if you visit a winery after the flurry all appears calm. But it's all about what's happening behind the cellar doors...

As I've mentioned in prior articles, the majority of white wines made in the U.S. are not produced with ageing in mind. They are meant to be enjoyed while young and fresh. Right now the bulk of white wines that were produced from the 2007 crush are either already in the bottle, or they will be shortly. Prior to bottling wines will go through a number of 'settling' processes, whereby natural grape protein and any remaining yeast is removed from the wine. Without this removal, the wine can be hazy in the bottle. We also check to ensure that the wine is 'heat stable'. Heat stability refers to what happens to a wine when exposed to high temperatures (such as in the trunk of a car in the summer). Protein hazes will form if a wine is not heat stable, so we test for this in the laboratory prior to bottling. If a wine is heat stable, is it also cold stable? A wine exposed to freezing temperatures can precipitate potassium salts. The salts are tasteless, but the consumer may be upset to see what appear to be little pieces of glass in the bottom of the bottle. These salts occur naturally in grapes, in some growing regions more than others. So we'll test for them and if they occur, the wine will go through a 'cold settling' period to remove any salts pre-bottling.

Most wineries will sterile filter their wine prior to bottling. Even though the alcohol level in wine will take care of most spoilage micro-organisms, it's wise not to take chances and sterile filter wine prior to bottling. Bottling is a process that requires the highest degree of sanitation and attention, or your entire wine year can be ruined. Most smaller wineries do not have their own bottling line and instead rely on 'custom bottlers' – a bottling line in a semi truck that is hired to come onto your property and bottle your wine. Larger wineries usually have in-house bottling lines with a staff that is dedicated to the bottling process.

As part of the bottling process, wineries must select the style of closure that they'll use. Many are available today – screw cap, synthetic cork, natural cork, composite cork, etc. Screw caps have their plusses and minuses. Much consumer perception still exists that they cheapen a wine. In reality, they are more expensive than synthetic or cork closures. Synthetic closures are fine, but if wine is not sold for a long time many synthetic closures will lose their 'plumpness' and allow oxygen into the wine, which is a flaw. Cork is still a closure preferred by many wineries. Cork taint, or TCA, can give a musty smell to a wine, but research has showed that the spoilage organism that causes what we call 'cork taint' is far more likely to be a resident in the winery than caused by cork. (I plan to write an article on cork taint in the near future).

Do look at your local winery or in the grocery stores for releases of 2007 white wines soon. And next month, I'll give an update on red wines.

~ **Judith Thoet,**
ISG Sommelier

Welcome Back!



We would like to give a warm welcome back to our renewing

members: **Jeff Goshorn, Ron & Kathy Gillespie, Shari Chapman, and Chantel Heffington.**

Reminder... This is your last newsletter if you have not renewed this spring. See the website for a renewal form.

~ **Lynda Opiela**



Wonderful Washington Wine and Cuisine

CWU's World Wine Program presents the third annual Wonderful Washington Wine and Cuisine event. This extraordinary evening will feature more than 30 wineries, fabulous food and live music on May 16,

2008, from 5 to 8 p.m. in the Student Union Ballroom.

Guests can hear wine educator Amy Mumma speak about Washington wines and enjoy sampling the specialties of many of the region's best chefs and caterers. Jazz saxophonist Lenny Price will entertain.

Tickets are \$35 per person (21 years of age or older). Further details can be found online at www.worldwineprogram.org

~ **Julie Johnson**

Platinum VI in Review

There were many "Magic Moments" as a sold-out group celebrated the sixth annual YES Platinum tasting at the Yakima Country Club on April 12.

The evening started with four greeting wines and appetizers prepared by Greg Masset, Executive Chef for the Country Club. Participants were able to mingle in the lovely bar and dining room and enjoy a spectacular sunset.

Following the reception diners took their seats to enjoy five gourmet dinner courses and 15 more wines. All the wines were fabulous and the food pairings were absolutely perfect.

As the evening progressed, Master of Ceremonies Jack Topper did a great job of informing and entertaining the group, ably assisted by Hank Sauer representing Wine Press Northwest, sponsor of the Platinum Judging held each fall in the Tri Cities and featuring the "Best of the Best" wines in the Northwest.

With dinner drawing to an end, Jack put on his volunteer auctioneer hat and did an outstanding job keeping the bidding going on eight different auction lots which included "Wine Judge for a Day" and "Wine Judge for a Weekend" opportunities donated by Wine Press Northwest. The bidding was fast and furious and a lot of fun as groups and individuals worked to out-bid each other.

Most of the proceeds from the auction will go to student scholarships in the YVCC Viticulture and Enology Program.

It was a great evening with lots of gushing comments including "the best Platinum yet..." and "the Country Club setting was fabulous, do it here all the time..." and "what a class act..." You get the picture.

Thanks to all who attended and helped make the event so memorable, and special thanks to the Yakima Country Club staff that did an outstanding job of providing the "class act" service. Hope to see many of you back again next year.

~ Susan McPhee



For those members and guests who have inquired about obtaining more of the napkin ring souvenirs from the Platinum VI event, the P-VI Committee advises there are none remaining from the dinner. However, if you simply cannot live without them, we are glad to furnish the website where you can order more. Go to www.amazon.com and search for "Prodyne Pewter Grapes Napkin Rings." A set of four costs \$13.99 plus shipping. Thank you!

~ P-VI Committee

What: Wine from the Canyon's Edge

When: Wed. May 14 — 6:30 p.m. reg., 7 p.m. dinner

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

**Postmarked or online
by Thursday, May 8, 2008**

Pay online at www.yakimawine.org

Members ----- @ \$30 = \$_____

Guests ----- @ \$35 = \$_____

Total Enclosed: \$_____

Important: Please include your phone number.

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: info@yakimawine.org
Web: www.yakimawine.org

Yakima Enological Society

- President: Marie Clark
- 1st Vice President: Lynda Opiela
- 2nd Vice President: Julie Johnson
- Secretary: Kathy Michielsen
- Treasurer:..... Virginia Gable
- Registration: Jimi Weaver
- Board Members: Gerry Amos
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 Donna Lambert
 Leo Lee
 Bert McDonnell
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**We're on the Web...
www.yakimawine.org**

President's Corner

Congratulations to the Platinum VI committee for a fantastic tasting. They put in many hours procuring the wine, checking out food and wine pairings, handling registrations and many other details that go along with a superb event. Ideas are already being tossed about for next year's event.

Included with this newsletter is a calendar of the tastings and dates for the rest of 2008. As we are a volunteer organization, we appreciate any members who volunteer to help with any of the events. Most of these events are planned by board members, but we welcome all members' help and input. Contact a YES board member if you wish to help with any upcoming event.

Bus trips are frequently suggested by members of our club so we are planning one to the Prosser area for a weekend in October. Check the calendar. Registration for the event will probably start in August. If members put off the registration until the last moment, the event may be cancelled due to insufficient numbers to break even on the trip.

Have a wonderful month (maybe spring will come).

~Marie Clark, President