

## Summer Night Downtown

Mark your calendar for the Second Summer Night Downtown event on June 9<sup>th</sup>. We had so many members tell us what a good time they had at our downtown venue last year, we decided to do it again. We will again be featuring our own Yakima wine outlets and tasting rooms and expect more of the great food from The Great American Grill Restaurant at the downtown Hilton Garden Inn. We have requested good weather so come prepared for a good time. Hope to see you downtown in the Plaza Square!

~ **Julie Johnson**

## Plan Ahead YES Calendar of Upcoming Events

### June 9

Summer Night Downtown II

### July 14 (pending)

Summer Party

### August 21

A Case of the Blues

### September 8

Wines of Argentina

### October 13

Entertaining with Costco

### November 7

Bus Trip

### December 7

Christmas Party

~ **Julie Johnson**

## For our May Tasting we will be... “Grillin’ in the Park”!

*Enjoy a picnic at the Yakima Valley Museum and Franklin Park on  
May 12th at 6:30 p.m.*

Y.E.S. will provide grilled brats and grilled chicken entrees, with condiments and buns. Chips will also be provided. So, dig out the picnic baskets and bring a side dish, salad or desserts "to pass" (share).

Winemakers Bill Mechem, Whisper Ridge Winery and Greg Masset, Masset Winery, will be on hand to discuss their winemaking processes and the featured wines.

From Masset Winery...

- *le Petit Blanc: Off dry white blend of stainless fermented aromatic varieties*
- *2009 Rosato: Dry rose made from cinsault, counoise and mourvedre grapes*
- *Basket Pressed Syrah: Bold and ripe Syrah*
- *2006 Sandra Jean: Elegant Bordeaux blend*

From Whisper Ridge Winery...

- *2004 A Voix Basse (Low Voice): Blend of Cabernet Franc, Cabernet, Merlot and Syrah*
- *2006 Syrah: Made using old world methods for fermentation*
- *2007 Late Harvest Semillon-Sauvignon Blanc: Ripe apple, with hint of pear and apricot*



**DATE: Wednesday, May 12, 2010**

**PLACE: Yakima Valley Museum and Franklin Park**

**TIME: 6:30 p.m.**

**COST: \$25 Members, \$30 Guests**

**BRING: At least one wine glass**

We'll be grillin' in the park and picnicking in the museum if the weather is cool.

Registrations must be postmarked by May 6<sup>th</sup> and phone calls only to Marie Clark at 697-3364 by May 10.

~ **Gerry Amos**



*Recipe from Marie Clark  
Wine by Brad Baldwin*

**This month: Asian Honey-Spiced Meatballs** paired with **Airfield Estate Winery...Hellcat '08.** (88% Tempranillo, 6% Grenache, 6% Syrah. Honey & apricot, crisp acid, pleasing mouth-feel, and lingering finish.)

### Asian Honey-Spiced Meatballs

- 2 T peanut oil
- 1 small onion, finely chopped
- 3 garlic cloves, minced
- 1 T grated fresh ginger
- 1/2 c soy sauce
- 1/3 c chicken stock
- 1/4 c Merlot
- 1 t dry mustard
- 2 T honey
- 2 T chopped fresh cilantro
- 2 T tomato paste
- 1/2 t Asian sesame oil
- 1/4 t hot chili oil
- 3 lbs. meatballs, browned
- Salt and pepper to taste



Add peanut oil to hot skillet over medium-high heat. When hot add the onion, garlic and ginger. Cook until the onions are soft, about 5 minutes. Add the soy sauce, chicken stock, wine, dry mustard, honey, cilantro, tomato paste, sesame oil and chili oil. Simmer until thickened, about 20 minutes.

Meanwhile, heat meatballs in 350°F oven. Pour the sauce over meatballs, cover with foil. Bake for 30 minutes. Baste or mix the meatballs, cover with foil and bake for another 30 minutes.

Cooking time for meatballs may be shortened if the meat was pre-cooked. If sauce is too thick add more wine or chicken stock.

*From John Sarich at Chateau Ste. Michelle  
— For Cooks Who Love Wine,  
"Asian Honey-Spiced Ribs".*

## Platinum VIII Wrap-up

Those of you who have attended a Platinum Dinner in the past know that no two are alike. This year's event was certainly different from last year's — and was in some ways more enjoyable. For example, we had a smaller crowd, only 108, so there was more room to move around and visit during the Winemakers Reception. The reception paired five wines—all Double Platinum winners—with four different appetizers and offered a great chance to visit with the winery people that make such great Pacific Northwest wines.

This year we had 18 wine industry personnel attend, including winemakers, owners and marketing executives. We even had two wineries from Canada join us; Mike Raffin and Lori Pike from Township 7 in Penticton, and Eugene and Barbara Kwan from Domaine de Chaberton in Langley, British Columbia. We had Winemaker's tables sponsored by Glencorrie of Walla Walla, Jones of Washington from Quincy, Powers Winery from Kennewick, Whitman Cellars also from Walla Walla and William Church Winery of Woodinville. As guests, we had four writers from Wine Press Northwest magazine, including Andy Perdue, Editor, and his wife, Melissa Perdue, and Trent Ball who is the director of the Vineyard and Winery Technology program for YVCC — which receives the scholarship proceeds from the event.

The dinner was preceded by a silent auction of specially-designed baskets, each with Platinum wines, put together by Beverly Warren. They were bid on and sold prior to the dinner, and they proved to be very popular items. The dinner again this year was six courses accompanied by 15 wines — and the food, as always, was beautifully presented and well-paired with the wines. Master of Ceremony Jack Topper was assisted by Andy Perdue and Hank Sauer. They did the winery introductions and interviews, which kept the evening very interesting with special glimpses of the wine industry.

Your Platinum committee has already had its wrap-up meeting and has some great plans for next year. They are still in the working stage but the date has been set for April 9, 2011. We are considering ways to keep the costs low and perhaps capping ticket sales to keep to a more comfortable, less crowded event. If we do cap ticket sales you might want to insure your seat and purchase early. All in all, it was one of the best Platinum events yet and we are looking forward to an even greater event in 2011.

~ **Chuck Johnson**

**A benefit for the YVCC Vineyard and Technology Program...  
Grape to Glass Gala**

The Vineyard and Winery Technology Program at Yakima Valley Community College will host the third annual Grape to Glass Gala — A Winemaker’s Dinner on Saturday, May 15, 2010 from 6:30-10:30 p.m. The event will benefit Vineyard & Winery Technology student scholarships.

Held at the Grandview Activity Center / Carl L. Stevens Center, (401 W. Second Street in Grandview) the event will include a four-course dinner paired with Yakima Valley Vintners wines, a silent auction, live music and dancing.

The menu will be prepared by Picazo 7Seventeen, recipient of the 2009 and 2010 Washington Wine Grand Award from the Washington Wine Commission. In collaboration with the YV-Tech Culinary Arts Program, students will assist Picazo 7Seventeen with dinner service.

The menu includes:

Appetizers: Flat Bread with Slivered Almonds, Poached Pear, Basil and Vintage Cheddar Cheese; paired with Parejas Cellars Tres Blancos. Kalamata Olive, Fresh Mozzarella and Grape Tomato Skewers; paired with Cedergreen Cellars Sauvignon Blanc. Scones, Smoked Salmon Lox, Crème Fraiche and Fresh Dill; paired with Yakima Valley Vintners Viognier.

Salads: Mixed Field Greens, House Balsamic Vinaigrette, Shaved Parmesan Cheese, Tomatoes, Dried Bing Cherries with Prosciutto Crisps; paired with Yakima Valley Vintners Primitivo.

Main Course: Syrah Braised Osso Bucco Style Beef Short Ribs, Mushroom Risotto and Sautéed Seasonal Vegetables; paired with Yakima Valley Vintners Syrah.

Dessert: Vanilla Crème Brûlée and Light Lemon Mousse with Raspberry; paired with Yakima Valley Vintners Late Harvest Pinot Gris.

Tickets for the Grape to Glass Gala are \$65 per person. Reserve tickets by May 5, 2010. Advance purchase only. Tickets are available by phone at 509.882.7037, by email at wine@yvcc.edu or through the website: [www.yvcc.edu/wine](http://www.yvcc.edu/wine).



~ John DiBari

**Membership Reminder**

Membership renewals were due in March. If you have not renewed please do so soon so you will continue to receive your newsletters. Membership forms are available at [www.yakimawine.org](http://www.yakimawine.org) or email [contact@yakimawine.org](mailto:contact@yakimawine.org). Fees for annual membership are \$40.00 per couple or \$25.00 for a single membership.

~ Gerry Amos

**What: Grillin’ in the Park**

**When: Wednesday, May 12, 6:30 p.m.**

**Where: Yakima Valley Museum & Franklin Park**

Yes, we’ll be there...

Name(s) \_\_\_\_\_

Name(s) \_\_\_\_\_

Phone: \_\_\_\_\_

**Important: Please include your phone number.**

**REGISTRATION DEADLINE**

**Postmarked by May 6**

**OR pay online with Brown Paper Tickets  
([www.yakimawine.org/events](http://www.yakimawine.org/events))**

Members ----- @ \$25 = \$ \_\_\_\_\_

Guests ----- @ \$30 = \$ \_\_\_\_\_

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*

President: .....Sally Baldwin  
1st Vice President: .....Gerry Amos  
2nd Vice President: .....Julie Johnson  
Secretary: .....Kathy Michielsen  
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Ron Larin  
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**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*

The question remains unanswered; "How could the Platinum VIII committee possibly best itself year after year?" Those fortunate enough to be in attendance this year were offering up praise throughout the entire event. Hats off to our hard-working Platinum Committee, the Yakima Country Club staff, and our Pacific Northwest award-winning wineries. The added bonus of the gala festivities is that proceeds from this great event go to the Vineyard and Winery Technology Program at our very own Yakima Valley Community College.

Do you ever find yourself asking "What gift can I possibly give for the upcoming Mother's Day, or Father's Day, or that special birthday treat?" For a meager \$40 per couple or \$25 per individual annual membership fee to Y.E.S., you could come up with the perfect gift without leaving the comfort of your own home!! If this sounds like an advertisement... IT IS!! With the Washington wine industry currently at 650 wineries, it is the fastest-growing agricultural sector in our state, attracting two million annual visitors. Be it social or educational, the Y.E.S. club offers up something for all of us. From a formal evening at the Country Club sampling award winning wines to a casual wine-sipping evening in the park, or learning how to pair wines with your home-cooked meals. Perhaps a bus trip to a wine region you have yet to visit or an educational European wine tasting suits your taste. Consider a membership gift that gives a variety of options throughout the year. Whether it is about Wines 101 or Wines Fun-O-Fun you will be a welcome addition to the Yakima Enological Society. Remember one size fits all! Go to the website for an application: [www.yakimawine.org](http://www.yakimawine.org).

~Sally Baldwin, President

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