



## May Tasting will Sparkle with Summer Cocktail Previews

Hurray! Hurray! The 8th of May!

Come join us at **Treveri Cellars** (formerly Sagelands Winery at 71 Gangl Road, Wapato) for some sparkling wines and summer cocktail ideas. Rich Sisters will be catering the event, providing us with even more entertaining ideas. The cost is \$35 for members and \$40 for guests. For those of you who have had the opportunity to enjoy Rich and his sisters' fabulous food, you know that you will not leave hungry. There will be options of summer "fru-fru" drinks to choose from, as well as straight up sparkling wine. The tasting will begin at 6:30 p.m.

### Event details:

**Date:** Wednesday, May 8

**Time:** 6:30 p.m.

**Place:** Treveri Cellars

**Cost:** \$35 for members; \$40 for guests

### Registration deadlines:

**Mail-in:** Postmarked by Friday, May 3

**Online:** Completed by midnight, Sunday, May 5

**Phone calls:** By 8 p.m. Monday, May 6.

Call Marie Clark at 697-3364

~ Kathy Michielsen

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

**June 12...**

**Summer Bounty**  
Downtown Yakima

**July 10...**

**30 Years of Washington  
Wine with Wade Wolfe**  
Yakima Arboretum

**August 17...**

**Case of the Blues**  
Sarg Hubbard Park

~ Robin Kisala

### New Member Welcome

Y.E.S. welcomes two new members: **Cindy Smith** and her husband, **Bruce Noyes**. They recently moved to the area and were looking for information on wine events. They found the Y.E.S. website and saw the information about the Platinum Dinner. Even though it was sold out they asked to be put on the waiting list. There was a cancellation and they were able to attend Platinum, which they thoroughly enjoyed. A good introduction to Y.E.S.!



~ Susan McPhee, Membership



## Eat this... ...Drink that



*Recipe submitted by Jill Skone  
Wine suggested by Brad Baldwin*

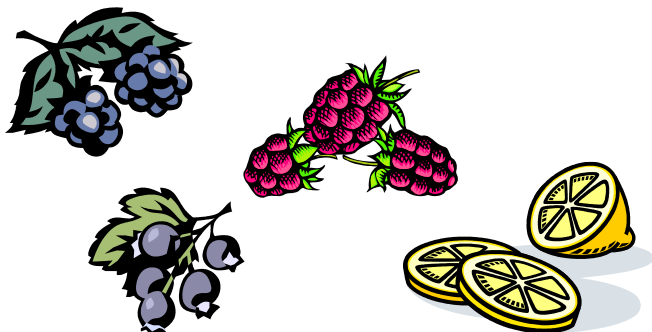
Enjoy this month's recipe, **Lemon-Berry-Misu**, paired with **Thurston Wolfe's 2010 Sweet Rebecca**. Regular price \$14.00; Y.E.S. price \$11.20 at Stems in downtown Yakima.

### Lemon-Berry-Misu

- 1 8 oz. container mascarpone cheese
- 2 cups whipped cream
- 2/3 cup powdered sugar
- 1/2 cup Limoncello liqueur
- 1 lemon, juice and rind
- 3 cups mixed blueberries, blackberries, raspberries
- 1 large pound cake

Mix mascarpone cheese, 1 cup whipped cream, sugar, juice and zest from lemon. Set aside.

Cut pound cake in half horizontally to make two layers. Arrange one layer to fit in a baking dish, cut side up. Brush evenly with Limoncello. Spread the cheese mixture evenly over Limoncello-soaked cake. Place second layer on top. Spread remaining cup of whipped cream on top. At this point it can be chilled for later use. To serve: Add berries to top and cut into serving pieces. Serves 8.



## April Recap Platinum event continues to impress

The word about the Y.E.S. Platinum Dinner continues to grow. This year's Platinum dinner was sold out almost a month before the event. In my opinion, it was one of the more enjoyable and certainly profitable Platinum events we have sponsored.

We began the evening with a Winemakers' Reception honoring the wineries and winemakers of the platinum wines served at the event. This year we had in attendance representatives from ten wineries to talk about their wineries and wines. The wineries were: **Wild Goose Vineyards**, Skylite Cellars, **Gehringer Brothers Estate Winery**, **Mellisoni Vineyards**, **Abacela**, **Zerba Cellars**, **Coyote Canyon Winery**, Bunnell Family Cellars (Wine O'Clock Wine Bar), Reustle-Prayer Rock Vineyards and **Smasne Cellars**.

During the reception social hour we enjoyed appetizers accompanied by five Platinum wines. We also had our popular wine/gift baskets designed by Bev Warren available for the silent auction. During the evening we had some great live auction items including cases of wines from the event and two judging positions from Wine Press Northwest for the three-day judging of wines to select the Platinum winners for 2013. However, the big sellers for the evening were four group dinners donated by Brad Masset from 5 North, Rob Mellison from Mellisoni Vineyards and two dinners donated by Big John Caudill, Upland Estates Vineyards (Newhouse Family) and Robert Smasne from Smasne Cellars. Because of the four donated dinners the amount of money raised this year was an all-time record. Remember, the proceeds from the silent and live auctions go to provide scholarships for the Vineyard and Winery Technology program at Yakima Valley Community College, Grandview campus, and the Wine Technology program at Washington State University in the Tri-cities.

Special thanks go out to all the wineries that participated and made their wines available for our scholarship-awarding event. We especially thank those that sponsored a winemakers table (shown in red above). We also want to thank the Platinum committee for their hard work, particularly the work of Jack Topper, Hank Sauer and Andy Perdue from Wine Press Northwest for their emceeing of the evening's program. If you missed this year's dinner, please make plans to include this event for next year.

~ **Chuck Johnson**

**Following the  
Platinum XI  
Dinner  
on April 13,  
Y.E.S.  
received  
this letter  
from a  
first-time  
guest to our  
signature  
event...**



Wednesday, April 17, 2013  
To: Members of the Yakima Enological Society  
One of my mentors in life (Jim Rohn) once said, "Happiness is not something you postpone for the future; it is something you design for the present."  
This simple philosophy is so appropriate to our first experience of attending the recent Platinum XI Annual Dinner at the Yakima Country Club as guests of our dear friends, Hank and Nancy Sauer. To be in the company of so many passionate, fun-loving and caring people in an industry we have grown to love is by our "design." The quality of the food pairings and their presentations along with award winning Platinum wines were superb. Great job.  
Thank you for who you are and what you do and to all who contributed their time and energy to this wonderful event. We look forward to continuing our new friendships in the future.  
Kindest regards,  
Ron Alexander and Dana Carter

**June Preview  
Downtown!**

*When you're alone and life is making you lonely*

*You can always go—downtown*

*When you've got worries, all the noise and the hurry*

*Seems to help, I know—downtown*

Due to difficulties securing a suitable location for the "Downton Abby Picnic" in June, we've decide to revisit DOWNTOWN Yakima again. The location will be in the courtyard in front of Stems. The food will be provided by the Hilton Garden Inn. The featured wineries and cost will be announced in next month's newsletter. Help us kick off the summer with the bounty of our valley! Save the date—June 12th at 6:30 p.m.

~ Kathy Michielsen

**What: Summer Cocktail Preview**

**When: Wed., May 8 — 6:30 p.m.**

**Where: Treveri Cellars (71 Gangl Road, Wapato)**

*Yes, we'll be there...*

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

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

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

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

**REGISTRATION DEADLINE**

**Postmarked by May 3, 2013**

**Or pay online at the Y.E.S. website  
by MIDNIGHT, MAY 5, 2013**

Members ----- @ \$35 = \$ \_\_\_\_\_

Guests ----- @ \$40 = \$ \_\_\_\_\_

**Charter members, no charge**

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**

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Email: [contact@yakimawine.org](mailto:contact@yakimawine.org)  
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*Kelcy Young*

**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*

**President's Corner**

**May 2013**

Thanks go to the Y.E.S. Platinum Committee members for producing another outstanding and successful Platinum Dinner. The wine and food certainly complemented each other and was a credit to the Yakima Country Club chef and staff. Those of you who attended helped make this event one of Platinum's most successful wine scholarship fundraisers. Thanks for attending and participating so generously in the auctions.

Spring is always a welcome sight with the flowering trees coming on with a bountiful bloom. Especially amazing this spring were the flowering pear, flowering plum and apricots. This year the outlook was optimistic for a great growing year with the warm days of late March and early April. Then the rainy, cool, windy days seemed to diminish the optimism. This seems to be the pattern in the last few years. Wineries have had a real challenge making wines with less than optimal growing conditions. However, the winemakers seemed to have met the challenges and exceeded the expectations. The vintage years of 2009, 2010 and 2011, which were marginal growing years due to the cool springs and late finishes, presented very well at the fabulous Platinum Dinner.

With the approach of the Yakima Valley Spring Barrel Tasting event the last two weekends of April, expectation is very high for the tasting of the 2012 and 2011 or earlier vintages. The Yakima Valley Wine Association and the Rattlesnake Hills Wine Trail have many events planned during Spring Barrel. Hope to see you on the wine trail.

**~ Gerry Amos, President**

Yakima Enological Society  
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Yakima WA 98907