



Y. E. S!

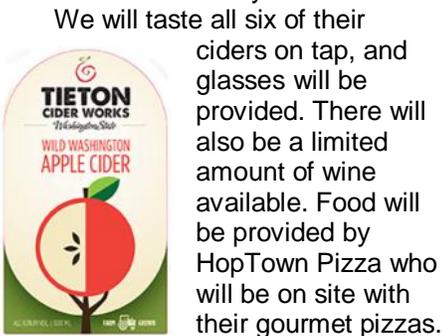
May 2015

A monthly publication for members of the Yakima Enological Society

June Teaser Tieton Cider Works

On June 10 we will be tasting cider at Tieton Cider Works, now located at 619 West J Street in Yakima (as they moved to this location last year).

Tieton Cider Works was originally launched in Tieton in 2008 by Craig and Sharon Campbell, third-generation farmers. The cider is made from fruit grown in their own Harmony Orchards — land that has been in their family since the 1920s. As a part of the event they will give us a tour of the facility.



We will taste all six of their ciders on tap, and glasses will be provided. There will also be a limited amount of wine available. Food will be provided by HopTown Pizza who will be on site with their gourmet pizzas.

~ Dorene Boyle

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

June 10...
Tieton Cider Works
Outside event

July 18 (Saturday)...
Tri-Cities Wine Club & Y.E.S.
YVCC Grandview Campus

August...
No Y.E.S. event
Support Yakima Valley events

~ Robin Kisala

Fidélitas!!!

Comes from the Latin for fidelity. "Fidélitas is **faithful** to Bordeaux grape varieties, **loyal** to modern craft winemaking techniques, and **true** to Washington state's Red Mountain terroir." (From fidelitaswines.com)

For those of you familiar with the big, wonderful, complex wines produced by **Fidélitas Wines**, you won't want to miss the May event to be held at and catered by the Hilton Garden Inn. For those who have yet to visit Fidélitas at either their Benton City or Woodinville locations, or taste these premier wines, get ready for a memorable palate experience.

Owner and Winemaker **Charlie Hoppes**, named Winemaker of the Year by Seattle Magazine, has a long history of making wine in Washington — beginning in the '80s. In fact, 2015 will be his 28th vintage in Washington. His winemaking path has taken him to multiple well-known wineries such as **Waterbrook Winery**, **Chateau Ste. Michelle**, **Canoe Ridge**, and **Three Rivers Winery**. In 2000 he began Fidélitas, making the first Red Mountain wines in 2005. In Charlie's "spare" time, he also consults for small wineries throughout the region.

We are grateful Charlie will be taking time out of his busy schedule to be with us for this event to present the four Bordeaux-style red wines featured at this tasting — including Fidélitas 4040 Blend (\$32.00), Red Mountain Merlot (\$45.00), Ciel du Cheval Vineyard Cabernet Sauvignon (\$60.00), and Champoux Vineyard Cabernet Sauvignon (\$65.00). Don't let the retail price keep you from purchasing a special bottle or two! Remember that Y.E.S. members receive a 20% discount at Stems, and, for your convenience, order sheets will be available at the event.



To get the most of your tasting experience, Brad from Stems has some good advice. For this one, leave your cheap wine glass at home and bring a good one (like Riedel)! Don't have one you say? That can be easily remedied by a visit to Stems where a box of two Riedel glasses sells for \$24.00; and with your member discount of 20%, a measly \$19.20 plus tax. In any case, please **bring a wine glass!**

Date: Wednesday, May 13
Place: Hilton Garden Inn, first floor
Time: 6:30 p.m. registration; 7 p.m. start
Cost: \$40 members; \$45 guests
Bring: One wine glass (Riedel suggested)

Mail-in registrations must be postmarked by Friday, May 8

Online reservations accepted until midnight, Sunday, May 10. Go to <http://www.brownpapertickets.com/event/1559565>

Phone calls until 8 p.m. Monday, May 11. Call Marie Clark at 697-3364

We are limited to 45, so reserve your space early!

~ Robin Kisala



Eat this... Drink that

Recipe submitted by Cheryl Probasco
Wine suggested by Brad Baldwin



This month: **Asparagus and Chicken Enchiladas** with Chinook 2013 Sauvignon Blanc. Regular retail price: \$19.00; Y.E.S. price: \$15.20 at Stems in downtown Yakima.

Asparagus and Chicken Enchiladas

- 12 (8-inch) flour tortillas
- 1/2 cup butter
- 1/2 cup flour
- 3 cups chicken broth
- 8 oz. low fat sour cream
- 1/2 cup red or green taco sauce
- 3 cups shredded cooked chicken
- 1/2 cup finely chopped sweet onion
- 1 can diced green chilies, drained
- 12 oz. Monterey Jack cheese, shredded
- 1/2 cup Parmesan cheese, grated
- 2 1/2 lbs. asparagus, blanched, cut into 1/2" pieces



Preheat oven to 425 degrees F.

Spray a 9" x 13" pan with cooking spray.

In a saucepan, melt butter over medium heat. Whisk in flour. Cook, stirring one minute. Gradually add broth and cook until thickened.

Remove from heat and add sour cream, taco sauce, and chilies.

Mix together chicken, onions, and asparagus. Divide among tortillas.

Sprinkle with Jack cheese. Top each with 3 Tbsp. of prepared sauce. Roll, place seam down in dish. Top with sauce, Jack cheese, and Parmesan cheese.

Bake 25 minutes or until light golden color and bubbly.

Vice President's Column

Not only did March bring some new members to the Y.E.S. board, which I introduced to you in last month's newsletter, but also an election of a couple of new officers, which I will introduce to you here.

President:

While **Susan McPhee** has been a long-time member of Y.E.S. (at 20-plus years) and has served as a valued member of the board for about 10 years, and tirelessly as a member of the Platinum Committee for 12 years, the March election brought about her first stint as President! Yay! A busy woman, Susan works for Yakima Valley Farm Workers Clinic in Behavioral Health Services Administration. In her "spare" time, Susan enjoys cooking, reading, and working in the yard. Thank you, Susan, for stepping up to take on this new role for which you are highly qualified. It is greatly appreciated.

Vice President:

Our new Vice President is **Ronald G Larin, Jr.**, but he insists you call him Ron! Although born in Portland, Oregon, beginning at age two he has lived in Yakima off and on for most of his life. His stint in the Air Force took him to live at times in Denver, Colorado; Phoenix, Arizona; and Victorville, California, plus three stations overseas. He has also lived in Kennewick, Moses Lake, Mukilteo and Sacramento, California. Most of his career has been in the world of finance and, in fact, he retired in September after 25 years of working for Solarity (formerly Yakima Valley Credit Union). Now that he is retired, he can do more of what he loves most...traveling. The count is currently at 26 countries, but he will add to that with more trips in April and another in July 2016. Ron states, "I think I can live forever as long as I have another trip planned!"



Thanks to Susan and Ron for their willingness to serve as officers of the Y.E.S. board.

~ **Robin Kisala**
Second Vice President

April Recap: Platinum XIII

Another successful Platinum event and a good time was had by all! Or at least that's what we think.

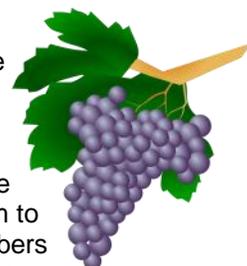
We began the evening with a Winemaker's Reception honoring the attending wineries and the Platinum wines served at the event. We had a choice of three different red wines or three different white wines—all double-Platinum award winners—to complement a selection of passed hors d'oeuvres as we perused the beautiful selection of silent auction baskets created by **Bev Warren**.

After the reception hour, we were all seated to begin a fabulous five-course dinner with every course created to complement a flight of award-winning wines. Yakima Country Club Executive Chef, **Greg Masset**, continues to astound with a variety of exquisitely prepared dishes. Throughout the dinner our masterful emcee, **Jack Topper**, and wine impresario, **Andy Perdue**, kept the wine interviews and live auction items moving smoothly with very little down time. Too bad they never get much of a chance to enjoy the excellent cuisine or the wine we are celebrating.

Special thanks go out to all of the wineries that participated and made their wines available for our scholarship awarding event. We will once again have enough money to provide scholarships to the wine programs at Yakima Valley Community College, Washington State University, Walla Walla Community College and to Okanagan College in British Columbia. We also want to thank the Yakima Country Club and their professional staff as well as the Platinum Committee for all the "hard" (???) work planning this event.

~ **Chuck & Julie Johnson**

P.S. Due to the generosity of the winemakers, we had a few wines remaining after the event and we are offering them to our Y.E.S. members at the wine industry discount of 30% off.



We have:

- Six bottles of **Smasne Syrah** at \$30 per bottle;
- Three bottles of **Brian Carter Byzance** (a red blend) at \$24 per bottle; and
- Four bottles of **Forbidden Fruit** apricot dessert wine at \$19 per bottle.

If you are interested in purchasing any of these wines, please contact Chuck Johnson at 575-6841 or chuckjule@gmail.com.

What: Fidélitas Wines

When: Wed., May 13 — 6:30 p.m. registration; 7 p.m. start

Where: The Hilton Garden Inn, Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

Important: Please include your phone number AND email.

REGISTRATION DEADLINE

Postmarked by May 8, 2015

**Or pay online at the Y.E.S. website
by MIDNIGHT, MAY 10, 2015**

www.yakimawine.org

Members ----- @ \$40 = \$ _____

Guests ----- @ \$45 = \$ _____

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
Web: www.yakimawine.org

Yakima Enological Society Board

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We're on the Web...
www.yakimawine.org

*This newsletter is published by Jonelle Foutz,
Write Mind, PO Box 1194, Yakima WA 98907*

Membership Update



If you have not already renewed your membership, please do so now. If you do not have a renewal form, please ask and I will send one to you. Remember that you can also go to the Y.E.S. website, click on Membership, go to the bottom of the page and click on Y.E.S. Membership Application. Please invite any friends or relatives who might be interested in joining our group!

Presently, we are sitting at 62 members and we would certainly love to see that number be higher. No "brand new" members to report this time, but we do have **Ken Leader** returning to us this year, so welcome back, Ken!

~ **Ron Larin**

Wine Trivia

Test your wine knowledge each month
with a new wine term and definition.

Bordeaux wine: Any wine produced in the Bordeaux region of France, centered on the city of Bordeaux and covering the whole area of the Gironde department, with a total vineyard area of over 120,000 hectares, making it the largest wine growing area in France. Red Bordeaux is generally made from a blend of grapes. Permitted grapes are Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec and rarely Carménère.

Submitted by Robin Kisala